Cooking with Julia: Strawberry Walnut Spinach Salad

Ingredients:
- 1 pint strawberries, thinly sliced
- 1 1/2 cups pomegranate or pear nuts, toasted
- 4 cup fresh spinach
- 1/2 cap walnut pieces
- 2 tablespoons raspberry vinegar
- 2 tablespoons extra virgin olive oil
- 1/4 cup walnut pieces
- 4 cups fresh spinach
- 1 pint strawberries, thinly sliced

Directions:
1. Put spinach in a large bowl.
2. Whisk together olive oil, vinegar, salt and pepper in a small bowl.
3. Pour dressing over spinach. Add walnuts and strawberries.
4. Gently toss to coat the dressing over the spinach, walnuts and strawberries.
5. Garnish salad with strawberries.

The fallacy in this accomplishment-based paradigm is that success alone rarely leads to good living. Think of Steve Jobs or the many people who, in the words of Brian Williams, have found more happiness and success in their professional lives than they dreamed they could.

The 2009 Leadership Recognition Program (GLA) and the Leadership Recognition Program (LRP) recognize the leadership of students. The GLA recognizes leadership for areas within Student Affairs.

THE VAGINA MUSCLE GUESSES
February 12th & 13th
Balcony Auditorium 7pm
Tickets $3 each tax for $5

Student Affairs OPEN FORUM
These forums will give students the chance to discuss the budget cuts for areas within Student Affairs.

February 17 from 7:30-9:30
in Sub Alumni Room:
University Counseling Center, Student Health Center, Disability Services, Multicultural Affairs

February 18 from 7:30-9:30
in Sub Conference Room:
Greek Life, Center for Student Involvement, Career Center

February 19 from 7:30-9:30
in Georgia Rooms A & B:
Residence Life, Student Union, and Recreation Center

For more information, call Student Affairs at (660) 785-4111 or email Student Affairs.