ABE-GSA Biweekly Update
Purdue ABE Graduate Student Association
October 26, 2015 • News & Announcements

UPCOMING ABE-GSA EVENTS
Recurring Sports: Check with Neal or Ravi to get on the ABE-GSA sports emailing list!

UPCOMING PURDUE/LOCAL EVENTS

Become a Purdue SafeZone Ally
- Visit the LGBTQ Center website for more info on SafeZone training and resources at Purdue.
- The next training is Tuesday 10/27 from 2-5pm.

Purdue Home Football Games
- 10/31 vs Nebraska – Noon at Ross-Ade Stadium
- 11/7 vs Illinois (Homecoming) • 11/28 vs Indiana University

Jazz Combos at Marriott Hall: Wednesdays, Sept 2 – Nov 25, 6-8pm
- Come for dinner in the John Purdue Room or grab a coffee and gelato from Lavazza while you enjoy the sultry jazz of our student ensembles.

Visit these websites to discover events for yourself:
Greater LaLa • Purdue • Downtown Indy

Congratulations to all ABE Grad Students who recently achieved new milestones by running their first marathons/half-marathons!

Cheer on the ABE Grad Intramural Soccer Team in their semifinal game TONIGHT at 7pm at the TREC!

Want to submit newsletter content or nominate someone for the office-to-office features? Email ebrace@purdue.edu.

ABE-GSA wants your feedback on #GradLife. Comment Here.
October Program: Networking & Pumpkin Painting

This event will provide a venue for you to mix and mingle with fellow grad women in CoA all while letting your creative side show!

Wednesday, 28 October 2015
12:30pm in Lilly G401

For more information follow us on Facebook.

Be sure to sign-up for our mailing list to hear about future events!
THE CHEMISTRY OF PUMPKINS

Halloween's approaching. Before you get out the pumpkin-carving kit, take a look at this spooktacular review of the chemicals behind the color, aroma, and taste of this seasonal squash.

COLORATION

B-carotene

A pumpkin's hue is due to carotenoid compounds such as B-carotene, the same compound that gives carrots their orange color. Other carotenoids include lutein, found in egg yolks, and zeaxanthin, found in corn.

AROMA

cis-3-hexen-1-ol

When cut, pumpkins emit a vegetal aroma thanks to several compounds. The main aroma contributor is cis-3-hexen-1-ol, along with other six-carbon alcohols and aldehydes. Buttery-smelling diacetyl is also present.

CANNED PUMPKIN

2-methylbutanal, coffee furanone & furfural

Canned pumpkin emits almost none of the six-carbon odor compounds given off by a freshly carved pumpkin. Instead, its volatiles include burnt-smelling 2-methylbutanal, coffee furanone, and furfural.

PUMPKIN SPICE

Cinnamaldehyde

Pumpkin spice flavor has little to do with pumpkin and more to do with the spices added, including cinnamon (cinnamaldehyde), nutmeg, and clove (eugenol). Other compounds in the mix add caramelized notes.

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Halloween Kids Party

Dress in Costumes
Enjoy Games, Candy & Fun!

Friday, Oct. 30 - 5 - 8 PM
For Grad Student Families
Graduate Student Center - 504 Northwestern

RSVP at: bit.ly/1RUsc0M
ALL GRAD STUDENTS WELCOME

PULSE AND PGSG PRESENT THE 2015
Halloween Party

LAFAYETTE BREWING CO.
7PM - MIDNIGHT
DRESS IN YOUR FAVORITE COSTUME!