Surviving Finals Week & the End of the Fall Semester
Good luck with finals and the end of the semester, ABE Grads! De-stress at the birthday bash on Tuesday 12/15 at 9 am – enjoy some bagels, coffee, and treats to power up your day and help us celebrate December birthdays!

Soup Kitchen Volunteering
Our philanthropy chairs Julia & Josept have done a great job organizing opportunities for us to give back to the community, from reverse-trick-or-treating, Winterization, and most recently volunteering at the Care & Share Soup Kitchen. Here are some photos! Thanks for all you do, ABE-ers!

Holiday Travel & Adventure Time
If you are traveling over the holidays, we wish you safe and happy travels! If you are staying here and looking for things to do, here are some websites where you can discover local events now and all-year-round! Greater LaLa • Purdue • Indy

If you are able to travel, considering visiting the Christkindlmarket in Chicago – a traditional German Christmas market in the middle of the Windy City.

The Office-to-Office Student Spotlight feature will be back in 2016! Want to submit newsletter content or nominate someone for the office-to-office features? Email ebrace@purdue.edu.
CANDY CANE CHEMISTRY

SUCROSE
- Carbon
- Oxygen
- Hydrogen

Candy canes are created by boiling a mixture of water, sugar (sucrose), and corn starch to create a syrup, to which peppermint flavouring is added. Menthol is the chemical in peppermint that makes your mouth feel cold – it triggers cold-sensitive receptors.

MENTHOL
Triggers cold-sensitive TRPM8 receptors when it is eaten – this can often occur if it is applied to the skin or inhaled.