HAPPENING ON GROUNDS

Safe Space Training at FM
Led by LGBTQ+ Student Services, this two-hour, interactive training includes a discussion of LGBTQ+ terminology and how to practice ally ship. Join a network of University faculty, staff, and students who are committed to being allies to the entire LGBTQ+ community! Interested in attending? Please email fm-training@virginia.edu

Monday, December 16th, 1-3 P.M.
Skipwith Hall, Lower Level RM010

UVA and The History of Race
Even an institution as historic as UVA has stories yet to be told. Some are inspiring, while the truths of others are painful, but necessary for a fuller accounting of the past. The University’s President’s Commissions on Slavery and on the University in the Age of Segregation were established to find and tell those stories. Here are some of them, written by those who did the research:

Click here to access these stories

HAPPENING AROUND CHARLOTTESVILLE

Jefferson School African American Heritage Center – Two Films
“The Coachman” is a documentary short film about the life (1887-1946) of a local African-American domestic worker in Albemarle County. He came from slaves, held a position of prestige, and endured heartache and loss. This film is about researching the past and getting to know your ancestry.

“Byrdland” tells the story of the Byrd Family whose ancestors were enslaved at Castle Hill and Turkey Hill Plantations in Albemarle County. Descendants of the Byrd Family still live on that property today as land has been passed down from generation to generation.

These two films are being shown in the Contemporary Gallery at the Heritage Center. Please click this link for showtimes and dates.

PB&J Fund Holiday Giving!
Holiday Giving is PB&J’s flagship food distribution event with the goal of ensuring that kids and families have access to affordable and nutritious food while school is not in session. Each December PB&J partners with more than 100 volunteers to pack and distribute bags to more than 500 community members. Each bag contains fresh fruits and vegetables as well as shelf-stable products, healthy recipes, and spice packs.

Be a part of the fun this year! This year’s program will take place on December 6th (6-9pm) and 7th (9am-1pm).

Click here to sign up and pack bags with healthy food for Charlottesville families!

International Neighbors of Charlottesville
Since 2015, International Neighbors has served over 800 of our nearly 4,000 refugees and Special Immigrant Visa neighbors living in Charlottesville City and Albemarle County. Click here to visit their website and learn how you can get involved – it is an entirely volunteer-led organization!

Racial Awareness and Sensitivity Support
How to talk effectively about race, encourage conversations and dialogue in a safe and therapeutic way. Led by Counseling Alliance of Virginia.

Multiple dates in December.
Call 434-220-0333 to learn more and register.
World Religion Holiday Season Calendar

**NOVEMBER 21**

**KINDNESS**

Hindus celebrate many festivals throughout the year, and Diwali is one of the most celebrated. Diwali is the festival of lights, and it is celebrated by lighting lamps and fireworks. It is also called the festival of sweets as many people make and eat sweets during this time.

**NOVEMBER 23**

**RUHULIYAH**

Islamic countries observe two important festivals: Mawlid and Eid. Mawlid, also known as the Night of Birth, commemorates the birth of Prophet Muhammad. Eid celebrations mark the end of the holy month of Ramadan, which is a period of fasting and introspection.

**NOVEMBER 25**

**FESTIVE**

Sri Lanka celebrates the Buddhist Festival of Gava New Year. The people take floodlit statues of Buddha and walk around the town while reciting mantras and waving flags.

**NOVEMBER 26**

**CHRISTMAS**

In most countries, Christmas is a time for families to come together and celebrate. In the Western world, it is often associated with gift-giving, tree lighting, and special meals.

**DECEMBER 1**

**LOVE AND PEACE**

The world comes together to celebrate the birth of Jesus Christ on Christmas Day. Families gather to share a special meal and exchange gifts.

**DECEMBER 7**

**NATIONAL HOLIDAY**

In the United States, a national holiday is observed each year on the third Sunday of December. This date is chosen to honor the birth of Jesus Christ.

**DECEMBER 9**

**SAINT ANDREW**

This is a special day in honor of Andrew, who is believed to be one of the 12 apostles of Jesus. In some countries, it is also known as the Feast of the Archangels.

**DECEMBER 11**

**ANTHONY AND THEoscius**

In countries with large Christian populations, saints such as Anthony and Theoscius are celebrated on this day.

**DECEMBER 13**

**ALMA**

In some Latin American countries, the feast of the Holy Family is celebrated on this day.

**DECEMBER 16**

**EPIPHANY**

This is a significant day in the liturgical calendar of the Christian Church. It commemorates the baptism of Jesus Christ and the visit of the Magi.

**DECEMBER 22**

**HANUKkah**

Hanukkah, also known as the Festival of Lights, is celebrated in Jewish communities around the world. It is a time to light candles and refresh the spirit.

**DECEMBER 25**

**CHRISTMAS**

Christmas Day is celebrated worldwide, with different traditions and customs in each country.

**DECEMBER 26**

**WEDDING ANNIVERSARY**

In some cultures, it is customary to celebrate the anniversary of a marriage on this day.

**DECEMBER 28**

**SAINT SATURNINO**

This is a saint who is particularly venerated in Spain.

**DECEMBER 30**

**NEW YEAR**

This is a time for reflection and planning for the new year. Many people make resolutions and set goals for the coming year.
Book of the Month

_There There_: One of the NYT 10 Best Books of the year. Tommy Orange’s wondrous and shattering novel follows twelve characters from Native communities: all traveling to the Big Oakland Powwow, all connected to one another in ways they may not yet realize.

PODCAST

Four hundred years ago, in August 1619, a ship carrying more than 20 enslaved Africans arrived in the English colony of Virginia. No aspect of the country that would be formed here has been untouched by the 250 years of slavery that followed.

“1619”, a New York Times audio series hosted by Nikole Hannah-Jones, examines the long shadow of that fateful moment.

RECIPE OF THE MONTH

Shared by Bob Waite, Review Unit Managing Architect

Chickpea Crêpe "Tacos" with Eggplant and Lamb

**YIELD** Serves 4  
**ACTIVE TIME** 45 minutes  
**TOTAL TIME** 45 minutes

**INGREDIENTS**
- 2 1/4 cups chickpea flour  
- 1/4 cup plain yogurt, plus more for serving  
- 2 1/2 teaspoons kosher salt, divided  
- 3 tablespoons plus 1 teaspoon olive oil, divided  
- 1/2 pound ground lamb  
- 1 1/2 teaspoons ground cumin  
- 1/4 teaspoon crushed red pepper flakes  
- 1 (1-pound) eggplant, cut into 1" cubes  
- 3 garlic cloves, thinly sliced  
- 1/4 cup golden raisins  
- 1/4 cup red wine  
- 1 (15-ounce) can diced tomatoes  
- 1/4 cup toasted pine nuts  
- Baby greens, such as arugula, kale, or spinach, and lemon wedges (for serving)

**PREPARATION**
1. Whisk flour, 1/4 cup yogurt, 1 1/4 tsp. salt, and 2 cups plus 1 Tbsp. water in a medium bowl; set aside.
2. Heat 1 Tbsp. oil in a large skillet over medium-high. Add lamb, cumin, red pepper, and 1/4 tsp. salt and cook, breaking up with a wooden spoon and stirring often, until browned, about 4 minutes. Transfer to a medium bowl with a slotted spoon, leaving fat in skillet.
3. Add 2 Tbsp. oil to skillet, then add eggplant and remaining 1 tsp. salt. Cook, stirring occasionally, until browned on all sides, about 5 minutes. Add garlic and cook until lightly browned and fragrant, about 1 minute. Add raisins and...
wine and cook, stirring, until heated through, about 1 minute. Add tomatoes and their juices, pine nuts, lamb mixture, and 1/4 cup water. Reduce heat to medium and let simmer, stirring occasionally, until most of the juices have evaporated, about 15 minutes.

4. Meanwhile, swirl remaining 1 tsp. oil in an 8" nonstick skillet, then wipe it out with paper towels so there's just a sheen of oil coating skillet, then heat over medium-high. Whisk flour mixture to loosen, then pour about 1/3 cup into skillet. Immediately swirl to coat pan with batter, as if you’re making a crepe, and cook until bottom is browned, about 1 minute. Flip and cook until browned, 30 seconds more. Transfer to a clean plate and cover with a towel to keep warm. Repeat with remaining batter, using greased paper towels to prepare pan before each, until you have at least 8 pancakes. (The batter can yield 11–12 pancakes, but you might have a few you'll need to discard—or nibble as a snack as you cook.)

5. Spoon lamb filling onto pancakes. Top with yogurt and greens and serve with lemon wedges alongside.

Do Ahead
- Pancake batter can be made 2 days ahead; cover and chill.
- Pancakes can be made 3 days ahead; transfer to resealable plastic bags and chill, or freeze up to 1 month. Reheat in skillet before serving.