

December 1, 2023

Vol. 4 Issue 4

MSB NEWS

Monthly Newsletter



Department of

Molecular and Systems Biology

Geisel School of Medicine at Dartmouth

Let's stay connected...

As the year ends, it is a good time to celebrate the holidays as well as our accomplishments. However, few could be achieved at MSB without the efforts of our dedicated administrators, Amy, Rosanne & Stephanie under the guidance of Cheryl. Stop by their temporary digs on Vail 5, or come to Wednesday tea, just to say hello and thank you.



GEISEL CALENDAR



SUBMIT CONTENT



MSB CALENDAR



KUDOS


Jennifer Loros Receives B.O. Dodge Award from Neurospora Research Community



Jennifer Loros, PhD, a professor of Biochemistry and Cell Biology and of Molecular and Systems Biology at Dartmouth's Geisel School of Medicine, has received the 2023 B.O. Dodge Award from the Neurospora research community, which studies *Neurospora crassa*—a filamentous fungus that is widely used in genetic, molecular, biochemical, and cell biological research.

Congratulations to the Gulledge lab for the recent publication "Cholinergic activation of corticofugal circuits in the adult mouse prefrontal cortex" in the *Journal of Neuroscience*, 22 November 2023, DOI:

<https://doi.org/10.1523/JNEUROSCI.1388-23.2023>



**Congratulations to the 2024 recipients
of the Albert J. Ryan Fellowship**

Lisa Francomacaro (Supattapone lab)

Brennan McEwan (Kettenbach lab)

Ghalia Saad Siddiqui (Ahmed lab)

Elizabethlauren Stevenson (Dunlap lab)

Sarah Vandal (Moseley lab)

Kai Yuan (Ahmed lab)

As Dartmouth representatives, they
will share their research at the Ryan
Fellows conference in May.

DISCOVERY SCIENCE SEMINARS

Discovery Science Seminar

“Defending animal development from a hostile world”

James Gagnon, PhD

Assistant Professor of
Biological Sciences
University of Utah



Monday, December 4, 2023

12:15pm-1:15pm
Vail 118

Host: Aaron McKenna, PhD

For more information contact:

Amy.L.Potter@dartmouth.edu



Dartmouth
GEISEL SCHOOL OF MEDICINE
DEPARTMENT of BIOCHEMISTRY & CELL BIOLOGY



Dartmouth
GEISEL SCHOOL OF MEDICINE
DEPARTMENT of MOLECULAR & SYSTEMS BIOLOGY

Discovery Science Seminar

“Sequence Space Exploration in a Phosphotyrosine Signaling Enzyme”

Neel H. Shah, PhD

Assistant Professor
Department of Chemistry
Columbia University



Monday December 11, 2023

12:15pm-1:15pm
Kellogg 200

Host: Hieu Nguyen

For more information contact:
Jenni.Hinsley@dartmouth.edu



Discovery Science Seminar

“glycoRNA biology on the cell surface”

Ryan Flynn, PhD

Assistant Professor

Harvard University



Monday, December 18, 2023

12:00pm-1:00pm
Kellogg 200

Hosts: Prerna Malaney, PhD
Esteban Orellana, PhD

For more information contact:
Amy.L.Potter@dartmouth.edu





UPCOMING EVENTS

MSB HOLIDAY CELEBRATION

PLEASE JOIN US!

FRIDAY, DECEMBER 15, 2023

6 PM

SNAX RESTAURANT

18 CENTERRA PARKWAY, LEBANON, NH, 03755

PARTNERS AND FAMILY MEMBERS WELCOME



LONE PINE STAFF RECOGNITION AWARDS

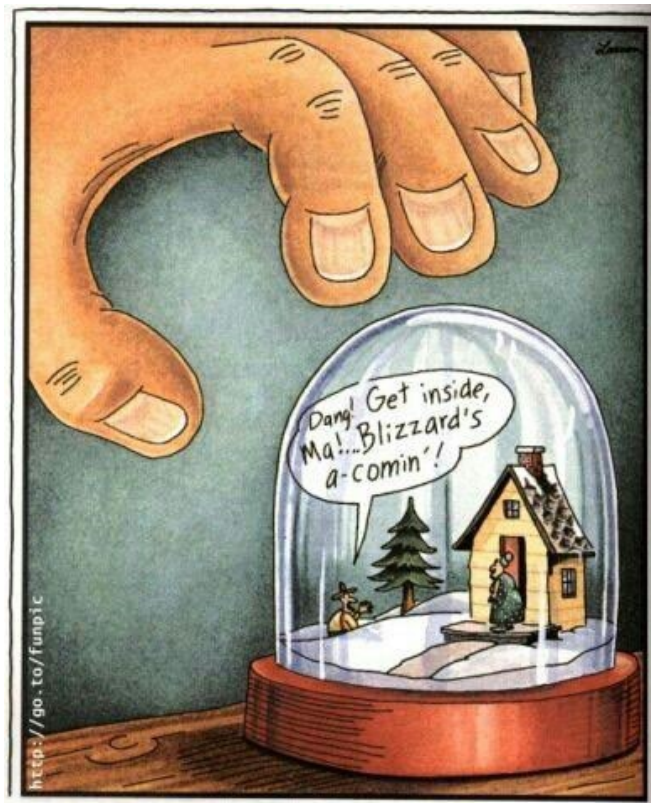
The Lone Pine Staff Recognition Program is the home of the Sheila Culbert Distinguished Employee Award, Dartmouth's highest staff honor, as well as the Excellence Awards for individuals and teams in the following categories: collaboration, passion and commitment, innovation, leadership, unsung hero, and diversity, equity, inclusion and belonging (formerly, diversity and inclusion). The Lone Pine Award committee monitors and evaluates the awards program on a regular basis and has updated the award criteria for the diversity, equity, inclusion, and belonging; innovation; and leadership awards.

The 2023 nomination deadline is 5 p.m. on Friday, Jan. 12.

[Learn more about the awards and nominate someone here.](#)



When traveling and staying in a hotel or other lodging, be sure to officially checkout and collect your finalized receipt. The receipt should show the details of the stay (dates and charges) and that payment has been made. A email confirmation or other document saying "amount due" or an estimate of charges is not suitable for reimbursement.



PET OF THE MONTH



Moose is a miniature dachshund who now proudly belongs to Taylor and is an honorary Kasper Lab member.

RECIPE OF THE MONTH

Cream Scones, from the kitchen of Adrienne Mehalow, of the Dunlap lab (slightly adapted from Culinary Institute cookbook) – makes 2 dozen

Mix the following in a stand mixer to evenly distribute (1 min or less). Use the paddle attachment if you have one:

½ cup sugar
3 ¾ cup bread flour
2 Tbs baking powder
2 tsp salt
1 cup dried cranberries (can substitute dried blueberries or other dried fruit)

Then add:

2 tsp orange extract (can substitute lemon or other flavors, as you prefer)
2 ½ cup heavy cream (MUST be heavy cream, do not substitute)

Mix just until combined and the dough pulls together. This will be maybe 1-2 minutes depending on

To bake:

Preheat oven to 350F. Place frozen scones on a greased baking sheet or use a baking sheet lined with a piece of parchment paper. Scones will puff up as they bake, so allow a little space between them. Brush the top of each scone with a little milk or cream. You don't have to do this step, but it helps them brown and look prettier. Bake ~35 min until starting to turn golden on top. Bottoms may brown faster than the tops depending on your baking pans. Watch closely so they don't get burnt.

Other tips:

- Frozen scones can be made in advance and stored for

your mixer. The dough will be very thick and a little sticky. This is OK. You may need to press in the last bit of flour or dried fruit in by hand. Don't overmix or knead.

Remove the dough onto the counter. It will be sticky – so be prepared for some clean-up. Divide into 24 equal balls, then flatten each ball into a “hockey puck” shape. Wrap individually or layer on a freezer-safe tray, using plastic wrap to prevent scones from sticking to each other. Freeze for at least 4hrs. Overnight is ideal. Freezing is required to get the right texture - don't skip this step!

several weeks before baking. Individually wrap each scone in plastic wrap and put them all in a freezer bag in the coldest part of my freezer.

- If you want to add icing, combine ½ tsp lemon extract with several tablespoons of confectioner's sugar and a tiny bit of milk to dissolve. Stir with a fork or spoon to combine. The final icing should be a little thicker than honey – you can adjust by adding more sugar or milk until you get the correct consistency. Drizzle over the cooled scones.

WHAT TO DO IF YOU TESTED POSITIVE FOR COVID-19

If you test positive for COVID-19, follow CDC guidance, including isolating for at least five days and wearing a mask for at least 10 days. Wear a mask for longer if you continue to test positive or have new or worsening symptoms.

Notify your close contacts. Keep your health-care provider updated. Students, contact the Dartmouth College Health Service at dicks.house.nurse@dartmouth.edu or 603-646-9440. People without an established health-care provider, read <https://dartgo.org/health-guidance>



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