

MSB NEWS

Monthly Newsletter



Department of

MSB Molecular and Systems Biology

Geisel School of Medicine at Dartmouth

Let's stay connected...



When the days are short and darkness comes far too early, it's a good time to hunker down in the lab, conceive of a new grant, or catch up on some overdue reading.

Here is wishing all of you in our MSB community a productive, healthy, and bright

2024

Photo: Cheryl Bush



KUDOS



Congratulations to Hassina Benchabane for **20 years** at Dartmouth!!!

The Ahmed lab expresses deep appreciation for Hassina Benchabane. Hassina has created an atmosphere in our lab infused with kindness, fun, patience, calm, and generosity. She trains all new lab members, provides ongoing guidance to all our current members, and continually generates new tools critical for moving all our projects forward. On top of all this, she drives her own research projects with the highest standards of excellence. Our lab would not be nearly as successful without her invaluable efforts, and we are truly grateful.



A big congratulations to Ji Cheng and Daria Naumova of the Halpern lab for successfully defending their PhD theses at Johns Hopkins.

DISCOVERY SCIENCE SEMINARS

1/8 Sadie Wignall, Northwestern University, Chilcott Auditorium, Noon.

1/22 Yun Li, University of Toronto, Kellogg 200, Noon.

1/29 Binyam Mogessie, Yale University, Chilcott Auditorium, Noon.

INTEGRATIVE NEUROSCIENCE SPEAKER



Integrative
Neuroscience
at Dartmouth

IND 600
January 17, 2024
DHMC, Auditorium H
9:00–10:00am

Neural Circuits for Finding Your Way Home



Dr. Omar J. Ahmed, Ph.D.

Associate Professor of Psychology, Neuroscience &
Biomedical Engineering
University of Michigan, Ann Arbor

UPCOMING EVENTS

MLK Poverty Simulation - The Office of Diversity, Inclusion & Community
Engagement (DICE)

As part of the 2024 Dr. Martin Luther King, Jr., National Day of Service – “A Day ON not A Day OFF,” DICE will host a Community Action Poverty Simulation© Rethinking Poverty—“A Month in the Life” on Monday, January 15, 2024, from 2:00 p.m. to 5:00 p.m. in auditorium A-D at Dartmouth Hitchcock Medical Center (DHMC). The Missouri Community Action Poverty Simulation (CAPS) is an interactive, immersive experience that gives participants a glimpse into the structural barriers facing individuals living on low-income.

We very much hope you can all join us! Please register via this form to be either a role facilitator or a participant for the Poverty Simulation: [Role Facilitator Sign Up Form](#) | [Participate Sign Up Form](#).

New Faculty Expand Scholarship at Dartmouth

A talented cohort of new professors has joined the [Dartmouth faculty](#) this year, breaking new ground in labs and classrooms across campus, including MSB’s own Esteban Orellana.



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.](#)

MSB HOLIDAY CELEBRATION



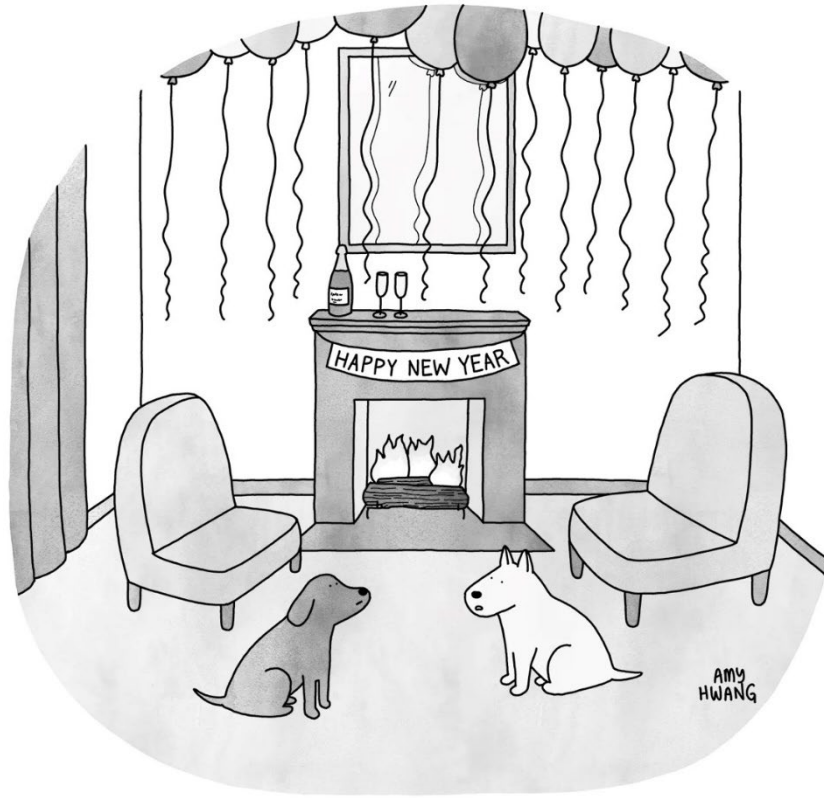
*A special thank you to
Amy Potter
for her superb
organizational skills*

A fun time was had by all!





Holiday fun with the Luikart and Hong labs!



“Has it been another seven years already?”

Ice Skating Returning to the Green This Winter



The [rink](#) will be open to the Dartmouth community and the general public.



Reminder for On-Campus Purchases

When making on-campus purchases, such as the Dartmouth computer store, Hanover Inn, Ramekin (or other Dartmouth dining locations), Athletics, or Central Stores, for Dartmouth business, **please provide your Dartmouth Dining card or chart string instead of using a corporate or procurement card or personal funds with reimbursement.** This approach is more efficient for you and all parties involved in the transaction, helping to avoid unnecessary fees and additional labor during subsequent processing.



"Hurry! Our New Year's resolutions start in ten minutes."

RECIPE OF THE MONTH

Cranberry Bread with Orange Glaze

Ingredients

- 1 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1/4 cup milk, room temperature
- Zest of 1 large orange, divided
- 1/4 cup orange juice, freshly squeezed
- 6 Tbsp unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs, room temperature

Orange Glaze Ingredients

- 1 cup powdered sugar
- 1 1/2 Tbsp freshly squeezed orange juice, or to reach desired consistency
- 1 tsp orange zest, reserved from the orange above

- 1 1/2 cups fresh cranberries, rinsed and patted dry
- 1/2 Tbsp all-purpose flour



Instructions

1. Preheat oven to 350°F. Butter a 6 cup (8 1/2 by 4 1/2 bread loaf pan) then dust with flour, tapping out the excess flour.
2. In a medium mixing bowl, whisk together: flour, baking powder, and salt.
3. In a measuring cup, combine together milk, zest of 1 orange (Reserve 1 tsp zest for the glaze), and orange juice.
4. In a large mixing bowl, cream together butter and granulated sugar on medium/high speed (2-3 minutes on high speed). It won't be smooth, just combined. Beat in 2 large eggs, mixing until well incorporated.
5. Add flour mixture in 2 parts, alternating with the milk mixture and mixing on medium/low speed just until incorporated with each addition. Scrape the sides of the bowl with a spatula as needed.
6. Toss cranberries with 1/2 Tbsp flour then fold them into the batter just until incorporated. Spread the batter into your prepared pan and bake for 45-50 min at 350°F until golden on top and a toothpick inserted into the center comes out clean. Let cool in pan 10-15 minutes then run a cake release tool or knife around the edges and transfer the loaf to a wire rack to cool completely before glazing.

To Make the Glaze:

- In a separate bowl, stir together powdered sugar, orange juice and reserved teaspoon of zest. Stir until smooth. It should have a drizzling consistency. Add more orange juice to thin it out or powdered sugar to make it thicker.

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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