Subject: Lynne, UR in our Hearts



Dear Lynne,

As the weeks go on, we find ourselves thinking fondly of gathering with our favorite Spiders—meeting up with friends at the dining hall, settling into the dark at the Modlin Center for a live performance, or mingling together at a tailgate before the Spiders take the field at Robins Stadium. We look forward to enjoying those familiar moments again in the future.

Until then, we thought we'd bring the spirit of some of these gatherings to you. Below you will find some very special Richmond recipes, including our beloved <u>former Chancellor E. Bruce Heilman's</u> favorite chocolate meringue pie, and a classic Heilman Dining Center recipe adapted for home cooks by executive chef Tyler Betzhold. Also included in this week's care package is the Modlin Center's compilation of virtual arts— an extensive listing of theatrical performances, dance, music, and more that can be enjoyed, for free, from home. Finally, one of our very own Richmond students has been repurposing his tent rental business in service of his community in New York City, moving his usual venues from tailgates and weddings to hospitals in need; we hope you enjoy reading about his inspiring work.

All of the resources we share will also be saved on the <u>donor relations website</u> for reference at any time. If you haven't had the chance, check out the upcoming <u>offerings from our alumni relations office</u>—a good workout or a meditation session might be just the tonic for the coming week!

Thank you for being such a special part of the UR community. Be well.

Warmly,

Chron

Chnoic Clarke Director of Donor Relations University of Richmond

2 tollepron butter 2 tollepron butter 1/3 cup flow 1 cup sugar 1/4 terroom solt 2 1/2 cupe milk scaled 3/4 terro.	ama	's what's cookin he kitchen of But	San
3 eggs separated 3/4 tesep.	,	2 tallepron but	*
3 egop separated 3/4 tesep.		1 cup sugar	
3 eggs separated 3/4 levep. 1		1/4 tesepoon polt	
City of the state had shell	Nand	eggs separated 3/4.	3 egg
Melt chocolete and butter over low heal	gue n	1/3 cup sugar (fo	2

Dessert Recipes from the Heilman Dining Center >>

We've adapted some tried-and-true D-Hall recipes for you to make at home, including Dr. Heilman's favorite Chocolate Meringue Pie and the dearly loved UR classic, Jersey Dirt.



Online Visual and Performing Arts Experiences >>

The Modlin Center has compiled a list of organizations that are offering free virtual visual and performing arts experiences. From musuem tours to children's dance workshops, there's something here for everyone.



Article: a Richmond student's tent rental business helps NYC hospitals >>

James Orioli, '21, is helping his community in New York City through a tent rental business he has run since he was 15. James and his team have developed tents for area hospitals to expand triage units and accommodate incoming patients.

How can we help?

Let us know what resources and content would be most meaningful to you right now.

EMAIL US >









Privacy Policy | Email Preferences