The Auxiliary Services family wishes you peace and prosperity throughout the coming year. We would like to thank you for your continued support and partnership. As 2015 is fast approaching we wish that your holidays and New Year be filled with joy.

Happy Holidays from the Auxiliary Services family

HOLIDAY SHOPPING ON CAMPUS

Rocky’s Technology Central is a great place to shop for holiday gifts. Did you know RTC sells Apple, Dell and HP computers and printers as well as gaming systems, music accessories and UT gear.

If you haven’t already visited the store stop in and see us. We are located in the Student Union room 1560, across from Rocky’s Pub and Grill.

Consider an iPad case for Grandma, a UT tee-shirt for Dad, an Xbox controller for your brother and a cellphone for mom. Let Rocky’s Technology Central’s staff and the Rocket Wireless staff help reduce your stress by offering you the ability to shop without leaving campus.

Oh there's no place like home for the holidays…

With the holidays and winter break right around the corner, most people are making travel plans. Depending on how far home is, travel can become expensive. This is exactly why Auxiliary Services has partnerships with off-campus transportation merchants like 7-11, Rocket Fuel and Valvoline Instant Oil Change. Our partners help to make traveling both safe and affordable for the UT community.

Are you out of Rocket Dollars? No sweat, adding them to your Rocket Card is simple; visit www.utoledo.edu/rocketcard and click on “Make Deposit/Check Balances: which is located on the left hand side of the screen. Has your family indicated they would like to add funds to help you travel home? How wonderful, share the above link and they too can log in and make deposits by using your Rocket Number and Date of Birth.

To learn more about the University’s off-campus merchants and valuable savings please visit www.utoledo.edu/rocketcard then click on “Use it off campus” or “Special Deals”.

HOLIDAY GIFT FROM AUXILIARY SERVICES

$5.00 OFF ON YOUR NEXT PURCHASE OF $30 OR MORE IN ROCKY’S TECHNOLOGY CENTRAL (Offer valid through Dec. 24, 2014 on in stock items; not valid on custom/special orders)

$10 OFF YOUR CELL PHONE PURCHASE OF $30 OR MORE WITH ROCKET WIRELESS. (Offer valid through Dec. 24, 2014 for new and upgrade equipment orders)

R# ____________________________
Name: ____________________________

Our Staff

Joy Seifert: Director of Auxiliary Services
Michael Byrd; Sr. Customer Service Liaison
Cassie Johnson; Rocket Wireless
Christi Grandowicz; Rocket Wireless
Keith Henson; Copy Center
Jim Stover; Copy Center
John Roseski; Copy Center
Tricia Dorring; Copy Center
Cathy Eichenlaub; Copy Center
Student Staff: Christian Green, Allison Gineman, Aryn Davis, Chloe Fairchild, Jacob Boyden, Kaita Seidu, Kayla Maretech, Kelsey Hickey, Natalie Adamak, Piage Gineman, Saravanaan Lakshmanan, Troy Crowell, Vijay Krishnamurthy, Andre Wiafe, Zaphena Daniels, Dominika Janisz, Shirin Warang, and Matt Long
Making memories with friends new and old ...........

Exam time, holidays, and travel are all stressful events which is why unwinding with family and friends on cold winter nights can provide hours of fun and they can create great memories for years to come. The staff of Auxiliary Services would like to share some of our favorite dishes and winter activities with you.

**Surprise Meatloaf**

**Meat Mixture Ingredients**
1 1/2 lb. Lean Ground Beef  
1/2 cup chopped onion  
1/2 cup dry bread crumbs  
1 egg  
1/4 cup catsup  
1/4 teaspoon basil leaves  
1/8 teaspoon pepper

**Filling Ingredients**
2 tablespoons margarine or butter  
1/2 cup milk  
1 1/3 cups Mashed Potato Flakes (Hungry Jacks)  
1 egg  
1 cup shredded cheddar cheese

**Instructions:** Heat oven to 350°F. Grease a 9 x 5 in. pan. Combine meat mixture ingredients and divide into two equal parts. Take one part and press the mixture into the greased pan. Set the other part of the meat aside. Now begin mixing the filling ingredients, heat the water, margarine and salt to a boil, remove from heat. Add milk and potato flakes. Stir in egg and cheese. Spread the filling mixture over the top of the meat in the pan. Now add the remaining meat mixture to the top of the filling.

Bake for 50 to 60 minutes. Let cool for 5 minutes and invert onto serving plate. Spread with additional catsup (if desired). Serves 6

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**Apple Fritters**

**Ingredients**
2 tablespoons butter  
4 apples, peeled, cored, and sliced (McIntosh)  
1/2 tsp. cinnamon  
1/2 cup sugar  
1 tablespoon lemon juice  
1 container refrigerated flaky biscuit dough (8-piece)

**The Filling**
In a large saucepan, melt the butter, then add the apple slices, sugar, cinnamon, and lemon juice and cook over medium heat until the apples are soft, about 15 minutes. Remove from the heat and cool.

When the filling is cool, roll the biscuits out on a lightly floured surface so that each biscuit forms a 7 to 8-inch circle. Place 2 to 3 tablespoons of the filling on 1/2 of each circle. Brush the edges of the circle with water. Fold the edges of the circle over the filling to make a half-moon shape. Seal the edges by pressing them together using the tines of a fork.

Heat a deep fryer to 350 degrees F and carefully add the pies to the oil, one at a time. Fry until golden brown, turning the pies as necessary for even browning. Approximately 5 to 8 minutes. Lay the cooked fritter on a paper towel and blot excess oil, then immediately sprinkle with powdered sugar.

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**Green Bean Delight**

**Ingredients**
2 cans of Green Beans  
1 can Cream of Mushroom  
1 Tbsp. Soy Sauce  
1 can (2.8 oz) French-Fried onions

**Instructions:** Heat oven to 350°F. Drain the green beans, combine them with the can of cream of mushroom soup and the soy sauce, mix well. Place mixture into baking dish.

Bake for 13 to 20 minutes, remove from the oven, sprinkle the can of French-fried onions on top and bake for another 15 minutes then serve. Serves 6

To help ease your stress during exam week (Dec. 15—19, 2014) Food Service will be giving away **FREE Pup-py Chow dessert** with any cash/credit card purchase of $3.00 or more at AGAVE which is located in the Student Union Food Court.