
Open Scheduling dates

Open Scheduling dates may differ slightly from year to year but the table below may give you a better idea of when Open Scheduling usually begins and ends.

<table>
<thead>
<tr>
<th>Winter</th>
<th>Spring</th>
<th>Summer</th>
<th>Fall</th>
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</thead>
<tbody>
<tr>
<td>Mid September-First week of October</td>
<td>Middle of April-Middle of June</td>
<td>Middle of September-End of September</td>
<td>Middle of October-First week of January</td>
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Cipher Lock Code information

Since the start of the Fall semester Room and Course Scheduling has stopped sending out cipher lock codes, as they are no longer needed. As long as a reservation has been made with RCS your room will be open. Please report locked classroom doors to CTS at 621-3852, Monday-Thursday 7:00am-10:00pm, Friday 7:00am-8:30pm, and Saturday 8:00am-5:00pm. To report a locked classroom outside CTS available hours, please contact Campus Security at 621-UAPD (621-8273).

Weekend Buildings

In the past we’ve focused on scheduling weekend events in four buildings (Harvill, Chavez, Modern Languages, and Social Sciences); moving forward we will add CESL, Chemistry, and ILC to that list.
Potluck Recipes and Pictures

On behalf of everyone at RCS we want to thank everyone that was able to attend the potluck. We had a great time and we hope you did too. We had some people provide their recipes and we would like to share those recipes with you.

Green Chile Chicken and Sour Cream Enchiladas

- 1/2 lb to 1 1/2 lbs of cooked chicken breast meat diced
- 16 ounce container of sour cream
- Large bag of shredded cheese
- 20-30 corn tortillas
- 5 ounce can or larger of diced green chiles
- Large can of green or red enchilada sauce
- Pam spray

Mix the sour cream, chicken, and can of green chiles together. Spray a 9 x 13 pan with Pam and then lay down a layer of corn tortillas. Spread a layer of the chicken mix on top of the tortillas. Lay down another layer of corn tortillas and cover it with a thick layer of cheese and on top of that, enchilada sauce. Repeat these layers and then lay down one more layer of corn tortillas, enchilada sauce, and cheese on top. Bake for 30-45 minutes at 350 degrees until the cheese is melted and bubbly. Let it cool a bit and serve.
CASITA de LÓPEZ CHILAQUILAS by Alicia Lopez

1 jar Santa Cruz Chili Paste (@1lb)
1 can El Pato - Salsa de Chili Fresco (7.75 oz)
2 doz La Suprema Corn Tortillas
2 garlic cloves, or more to taste!, grated or diced
1 t Oregano; crushed to fine powdery texture; remove stems and flowers
1 Bay leaf; whole
1 t Salt; to taste
Pepper; to taste
2 T Flour
2 c Broth (your choice of flavor)
½ yellow onion; diced
¾ c Sliced green olives
1 c Cacique Cotijo cheese; crumbled
1/2 yellow onion; diced

Heat oven to 325°; prepare 9x12 baking dish (lightly greased)

Quarter the corn tortillas; either fry or bake them to a light golden brown. Place them on paper plates or towels to let the excess oil drain.

In a large sauce pan, heat approx. 2 ½ tablespoons of oil; add ½ of the diced onions and grated garlic, stir in approx. 2 tablespoons of flour stirring feverishly to avoid lumps until lightly browned (add an extra dash of oil if necessary), slowly add in 1 c of broth and ½ jar of chili paste. Add full can of Pato sauce, oregano, bay leaf and a dash of salt. Bring to a boil then reduce heat to simmer. Add remainder of chili paste and broth slowly as chili thickens. Let simmer 15-20 minutes, stirring occasionally.

Layer corn tortilla chips on bottom of baking dish, pour ¼ or less, of chili sauce over tortilla chips, sprinkle cheese, diced onions and sliced green olives, and continue to layer. Sprinkle a little pepper on top layer mostly because it looks prettier. Bake 15-20 minutes until sauce and cheese start to bubble. Let cool slightly before you slice and serve. They are especially delicious with lots of shredded lettuce on top or shredded cabbage with lemon juice.
More Recipes

**Chicken Pasta Salad by Michelle Cournoyer**

- 2 – packages of tri-color rotini pasta (cooked)
- 2 – chicken breasts (cooked and shredded)
- ½ – each green pepper/red pepper/yellow pepper (chopped)
- 1 – cucumber (chopped)
- broccoli (cut up in small florets; toss the stems)
- 2 – cans of sliced olives
- Your favorite Italian dressing

Let the pasta and the chicken cool. Then mix up all the ingredients and add the Italian dressing to taste and refrigerate.

**Abbie Sorg’s Triple Berry Summer Buttermilk Bundt Cake**

From [www.smittenkitchen.com](http://www.smittenkitchen.com)

**Cake**
- 2 1/2 cups plus 2 tablespoons all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon fine sea salt or table salt
- 1 cup unsalted butter, at room temperature
- 1 3/4 cups granulated sugar
- Zest of 1 lemon
- 3 large eggs, at room temperature
- 1/2 teaspoon vanilla extract
- 3/4 cup buttermilk
- 3 cups mixed berries

**Glaze**
- 2 cups powdered or confections’ sugar
- Juice of 1 lemon
- 1 tablespoon unsalted butter, very, very soft

Preheat your oven to 350°F. Generously grease a 10-cup Bundt pan, either with butter or a nonstick spray.* Set aside.

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In a medium bowl, whisk or sift 2 1/2 cups flour (leaving 2 tablespoons back), baking powder and salt together and set aside. In the bowl of a stand mixer or large mixing bowl, cream together the butter, sugar and lemon zest until light and impossibly fluffy, about 3 to 5 minutes. Then, with the mixer on a low speed, add your eggs one at a time, scraping down the bowl between each addition. Beat in vanilla, briefly. Add 1/3 flour mixture to batter, beating until just combined, followed by half the buttermilk, another 1/3 of the flour mixture, the remaining buttermilk and remaining flour mixture. Scrape down from time to time and don’t mix any more than you need to. In the bowl where you’d mixed your dry ingredients, toss the berries with the remaining 2 tablespoons of flour. With a silicon spatula, gently fold the berries into the cake batter. The batter will be very thick and this will seem impossible without squishing the berries a little, but just do your best and remember that squished berries do indeed make for a pretty batter.

Spread cake batter — you might find it easier to plop it in the pan in large spoonfuls, because it’s so thick — in the prepared baking pan and spread the top smooth. Bake for 55 to 60 minutes, rotating the cake 180 degrees after 30 (to make sure it browns evenly). The cake is done as soon as a tester comes out clean of batter. At 10 minutes before my baking time was up, a tester was totally wet with batter and I was certain it would never be done in the estimated time. 7 minutes later, the same tester was clean as a whistle, so fret not.

Set cake pan on a wire rack to cool for 30 minutes, before inverting the cake onto a serving platter to cool the rest of the way. Cool completely. Once cool, whisk together the powdered sugar, lemon juice and butter until smooth and very, very thick. Spread carefully over top of cake, letting it trickle down the sides when and where it wishes. Serve at once or keep it covered at room temperature for 3 to 4 days.

* Updated note, due to comments about cake sticking: If you have a nonstick Bundt, just a coat of butter or nonstick spray should do. However, if you have a regular Bundt, not nonstick coated, you’re really going to want to make sure every nook and cranny is well-coated with butter or even shortening (the solidity of both helps them stick to the cake walls), and then dust the inside with flour. Setting your cake pan in the fridge or freezer (to set the coating even further) while you make the cake batter will provide even more insurance.
Pictures from the RCS Potluck!!

*If you have any favorite recipes and you would like us to include it in a future issue of the RCS Chronicles please send them to rcschedule@list.arizona.edu.