

# ARTS & VARIETY

## A Tribute to Alex Trebek

BY KACIE DUNCAN

I CAN VIVIDLY PICTURE MYSELF sitting in the living room of my childhood home, my father at the table with paperwork in front of him, and the smell of meatloaf coming from the kitchen where my mother busily cooked. When the clock struck six o'clock, my older brother would turn the television on and without a word, my five siblings and I would settle in our usual spots amongst the couch. On the television we would hear the familiar theme song of *Jeopardy!* come on, and within moments we would be greeted by its host. This was how every week night of my childhood life went. It was one of the few steady traditions we had in our lives.

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Alex will forever be a part of countless family memories across the country, including my own.

As many of you may know, Alex Trebek recently passed away after battling cancer for the last eighteen months. Alex was eighty years old when he passed. For thirty-six of those eighty years, we had the honor of having Alex as the host of *Jeopardy!*, a show that was a part of many family's evening traditions.

I've often been considered to have the slightest bit of an old soul, as I enjoy things that people my age don't normally enjoy. One of those things has always been *Jeopardy!*. I remember sitting on that living room couch, doing my best to answer any of the questions that boggled my young mind. As I got older, I knew more answers, and it became even more enjoyable to try and beat my parents and older siblings. Who could get the most answers right--a competition that was never ending in any household that watched *Jeopardy!* together.

2020 has, needless to say, been a rough year. It never makes it easier when we lose someone who was so much a part of our childhood. Alex Trebek's death has been a reminder to me to hold onto every moment, past and present. It is a reminder that everyone has an impact on the lives around them, one way or another. I doubt that young freshman Alex in college thought he would ever impact so many people's lives, and yet he did. You never know where life is going to take you, or the impact you will make on someone's life.

Alex leaves behind his wife Jean and his two children, Emily and Matthew. Our hearts and thoughts go out to his close friends and family in this heartbreaking time. Alex will forever be a part of countless family memories across the country, including my own.

## Recipe Review: Apple Cinnamon Pancakes

BY ERIKA SOUKUP

WITH DECEMBER AND cozy-Christmas weather approaching, a perfect morning recipe is needed: pancakes! We don't need to debate the specifics of pancakes vs. waffles vs. french toast, but this is a great (and sugary) way to start the day.

### INGREDIENTS

1 ½ cups all-purpose flour  
 1 ½ tsp. baking powder  
 1 ½ tsp. cinnamon, divided  
 1 tbsp. granulated sugar  
 ½ tsp. kosher salt  
 4 tbsp. butter, divided, plus more for cooking  
 1 large egg, separated  
 1 tsp. pure vanilla extract  
 1 ¼ cups milk  
 4 large apples, peeled, cored, and finely chopped (about 5 to 6 cups)  
 ½ cups brown sugar

### INSTRUCTIONS - BAKING

#### Step 1:

- Mix flour, baking powder, 1 teaspoon cinnamon, sugar, and salt in a medium bowl.
- Melt 2 tablespoons of the butter.
- In a large bowl, whisk to combine egg yolk, vanilla, milk, and melted butter.
- Gently fold dry ingredients into wet ingredients until just combined, then fold in 1½ cups of chopped apple.

#### Step 2:

- In another medium bowl, using a hand mixer, beat egg white until stiff peaks form.
- Fold egg white into batter gently with a rubber spatula until just combined.

#### Step 3:

- Make apple topping: in a small saucepan over medium heat, melt remaining 2 tablespoons butter.
- Add remaining apples, brown sugar, remaining 1/2 teaspoon cinnamon, and a 1/4 cup water.
- Cook, stirring occasionally, until apples have softened and mixture is jammy, 10 to 15 minutes.

#### Step 4:

- In a large skillet over medium heat, melt 1 tablespoon butter.
- Pour about 1/4 cup pancake batter into pan.
- When little bubbles appear, about 1 to 2 minutes, flip and continue cooking until both sides are lightly golden. Repeat with remaining batter, adding more butter to pan as needed.
- Serve pancakes topped with apple mixture.

Whatever you do, make sure to eat them with the sauce. The pancakes themselves were pretty good, but the addition of the apple mixture on top was what really pushed it over the edge.

I don't have an electric mixer so my biggest issue was whisking the egg white. I hand whisked it for about five minutes until it was frothy and then gave up. The pancakes still turned out really well, so I would recommend either whisking it as long as you can before giving up or having an electric mixer.



Apple Cinnamon Pancakes.

Photo Credit: Erika Soukup