INTERNATIONAL COMMUNITY NEWSLETTER
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Sweeten up your summer with this Azerbaijani dessert!
Summer IN THE BRAZOS

June 21, 2018
6:00 PM to 9:00 PM
THIRD THURSDAY ART STEP
100 W 21st St.
Bryan, TX 77803 United States
Downtown Bryan
https://www.downtownbryan.com/events

June 21, 2018
8:00 PM to 10:00 PM
Summer Sunset Series:
The Guy Forsyth Band
105 S Main St.
Bryan TX, 77802 United States
https://www.downtownbryan.com/events
June 28, 2018
8:00 PM to 10:00 PM

Summer Sunset Series: The Derailers
105 S Main St.
Bryan, TX 77802 United States
https://www.downtownbryan.com/events

July 6, 2018
5:00 PM to 11:00 PM

July First Friday
100 W 21st St.
Bryan, TX 77803 United States
https://www.downtownbryan.com/events

July 4, 2018
9:30 AM to 10:00 PM

Fourth of July Celebration
Bush Library and Museum Grounds
1000 George Bush Dr W.
College Station, TX 77845
http://www.bush41.org/events

July 7, 2018
8:00 AM to 12:00 PM

Brazos Valley Farmers Market
500 W 21st St.
Bryan, TX 77803 United States
https://downtownbryan.com/events
6000+ INTERNATIONAL STUDENTS

INTERNATIONAL STUDENT CONFERENCE & INTERNATIONAL AGGIE PARTY

OUR 2 BIGGEST EVENTS

Over 1000 students in attendance
ORGANIZATION SPOTLIGHT:

Azerbaijani Student Association

We are a small community of students with a mission to share the culture and history of Azerbaijan with the Texas A&M campus.

Every year we set up a booth at the Brazos Valley World Fest, showcasing traditional outfits and presenting the public with interesting information about Azerbaijan.
We also take part in I-Week, a series of events allowing representatives of many nations to gather and share their culture, fashion, history, tradition, culinary arts, and many other characteristics that distinguish their country from the rest of the world.

It allows the student body to see the unique identity of many nations, while also sharing in the similarities between them.
Azerbaijan is a beautiful, modern nation with thousands of years of history, but it is also very rapidly developing and always moving forward.

We believe the world should know more about this gorgeous land and do what we can to make that happen by involving our campus. After all, big things start somewhere small.
JUNE RECIPE

TENBEL PAKHLAVA

TOTAL TIME: 1 HR 20 MINS

WHAT YOU NEED:

For the dough
4 cups all-purpose flour
1 cup unsalted butter, cut into small pieces
1 cup sour cream or creme fraiche
1 teaspoon baking soda
2 egg yolks

For the filling
2 cups sugar
2 egg whites
20 oz walnuts, ground coarsely

For the decoration
1 egg yolk, beaten
Whole shelled walnuts

Continued on next page
In the bowl of a stand mixer, beat the flour and butter.

In a separate bowl, mix the sour cream and baking soda and incorporate to butter and flour mixture.

Stir in the egg yolks one by one. Mix and knead briefly until smooth and incorporated. Divide dough into 3 equal pieces. Form each dough into a thick circle.

Wrap each circle in plastic wrap and refrigerate for 3 hours.

Beat the egg whites and sugar for 3 minutes at medium speed. Add the ground walnuts and stir with a wooden spoon to mix.

Grease an 8x12 inch rectangular pan. Preheat oven to 350 F.

Dust the work surface with flour. Using a rolling pin, roll the first piece of dough to the dimension of the pan and a thickness of \( \frac{1}{8} \) inch.

Place the dough at the bottom of pan and press the bottom and the sides. Spread half of the nut filling on top of the first layer of dough.

Spread the second dough in the same manner and place it above the nut filling. Spread the remaining half of the filling over the second layer of dough.

Place the third piece of dough in the same manner as the first two, by covering the second layer of nuts. Press lightly on the top and on all sides to seal. Brush the top with the beaten egg yolk.

Using a large, sharp knife, carefully cut the pakhlava diagonally with a sharp blade all the way to the bottom of the cake to precut each slice.

Place a whole shelled walnut on top of each slice. Press lightly with the palm of your hand over the entire surface of the baklava.

Bake for 40 minutes or until the pakhlava is golden brown.

Recipe Credit: 196 flavors.com
EVENTS COMING UP:

Dinner in a U.S. home
Registration for the Fall semester began June 1st!
Go to our website for more information. iss.tamu.edu

World Cup Watch Party
We are planning a World Cup Watch Party for the final match on Sunday, July 15 at 10 am. Check our social media pages for a location announcement!

4th of July Celebration
The George Bush Library and Museum is hosting a 4th of July Celebration, July 4th, 2018 from 9:30 am to 10:00 pm.
Go to www.bush41.org/events for details
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NORTHPOINT CROSSING

THE LONDON
COLLEGE STATION, TX

THE STANDARD