Welcome to the Spring edition of the Newsletter

We plan to produce 4 a year so please let us have your feedback and let us know what you would like to see in the newsletter in future. Send your ideas to julie.sanderson@eusa.ed.ac.uk

Enjoy!

EUSA Elections

The annual EUSA Elections took place in early March and saw an increase in the overall number of candidates of approximately 40% on the previous year, with 18 candidates for the four Office-bearer positions alone.

The Election Debate was held the week of the Elections at which all the candidates for President and Vice Presidents had the opportunity to talk about their campaigns and answer questions from the audience.

Following two days of online polling, the Results presentation took place on Thursday 3 March in a packed Teviot Row Debating Hall. All of the positions were announced, and the new Office-bearer team for the coming year are:

President
Matt McPherson

Vice President (Academic Affairs)
Mike Williamson

Vice President (Services)
Philippa Faulkner

President (Societies and Activities)
Emma Meehan

Matt, Mike, Philippa and Emma will start on Monday 13 June following two weeks of induction and handover with the outgoing officers, and are looking forward to the year ahead and working with everyone at EUSA.

Baby Jessica

Jessica Lily Beddows was born on 6 March 2011 at 11.26pm and was 8lb10oz. Mum and Dad are very happy and proud, daughter Elle is now a big sister and helps as much as she can without squashing her. Chris is now completely outnumbered and loves every minute of it!

Helen a Gran!

Helen Weddell from finance became a “gran” for the first time on Saturday, her daughter Laura gave birth to Preston who weighed in at a whopping 9lb 14oz mother, baby & gran are all doing well!!

Laura Whyte to run Race for Life

I’ll be running the Race for Life on 29th May in memory of my uncle Tony and my friend’s daughter Eilidh Brown who lost her fight with cancer last year, just weeks before her 16th birthday. My just giving page is here www.raceforlifesponsorsme.org/laurawhyte1909

But even just sending some good vibes my way would be great! :) You can find out more about the Eilidh Brown foundation here: www.eilidhbrown.co.uk
Glam Day

Tuesday 8 March was designated Glam Day in EUSA! Staff and students were invited to get dressed up for the day, eat cake and give donations to St Columba’s Hospice in memory of Marion Matheson. For me the day dawned with some trepidation and I was a bit worried it would be a disaster and we wouldn’t raise any money. I came into work wearing a dress and 3 inch heels (definitely not my usual footwear) and sat wondering if I’d be the only person ‘dressed up’. Then, I saw a parade of staff making their way across the main office, all wearing something fabulous and a bit different from the usual work attire! Killer heels, tiaras and lacy tights were all in evidence! £300 was raised and a letter of thanks was received recently from the Hospice. As an independent charity St Columba’s Hospice needs to raise £3 million each year.

A huge thank you to everyone who got involved and especially to those who baked cakes! Maybe next year we can do another charity event as part of ESCA’s Charity Week. All suggestions welcome!

Anne Elder

The Chocolate Moose Launch

‘The Chocolate Moose’ now provides a daily break for many students and staff from the rigors of daily routine and study. The range of well over a hundred different types of goodies ranging from the sweet candy bars to luscious chocolate and the mouth watering flavours of spiced sweets to chewy soft sweets is enough to tempt the taste buds of all who enter this enchanted chalet of goodies where all daily stresses and worries can easily be forgotten. Already lots of customer suggestions have been acted upon and various gifts are available on request through your resident sweetie expert Leslie. Over the coming exam month The Chocolate Moose will add a valued service and relief to all parties wishing a break from the pressures of studies. Pop in and see for yourself and even ask for a sample.

Volunteer Centre Launch

An official launch event was held for the new Volunteering and Societies centre on Wednesday 19 January, with a ribbon-cutting ceremony led by the University of Edinburgh’s Vice-Principal for Community Engagement and attended by representatives from local and national charities- but most importantly by Robert the Moose, who used the public PC to browse volunteering opportunities. We’ve gone from strength to strength since then and now have 65 volunteering opportunities on our whizzy volunteering ‘app’ designed by the amazing Alex Macmillan and we’re getting new organisations registering all the time, including an organisation called ‘Third Age Computer Fun’ who want people to volunteer to teach older people how to play online RPG games and also to use a Nintendo Wii!!
Student Employee of the Year
Following nominations from within the student Reception staff team, Lexy Smith was put forward for the Student Employee of the Year award for the ‘On Campus’ section. This is run by the National Association of Student Employment Services (NASES) and the aim is to recognise and promote the outstanding contributions and achievements of students who combine part-time work with their study commitments.

We are pleased to announce that Lexy has been selected as Edinburgh University’s ‘On Campus’ institutional winner and will be put forward to the next round which is a regional competition. If successful at that stage, she will then be put forward for the UK competition. Good luck Lexy!

NUS Scotland Winner
Jo Holtan and our campaign ‘Write to Mike’ both won awards at the recent NUS Scotland Conference. Huge congratulations to Jo and to the sabbs for all their wonderful work.

SPOTLIGHT ON...MARKETING
Meet the team:
Laura Whyte, Marketing Manager
Martin Gribbon, Digital Marketing Coordinator
Karen Bennett, Brand & Design Coordinator
Niamh Maynard, Marketing Officer

Questions for Marketing
1. What did you want to be when you were at primary school?
L: a writer
M: a footballer
N: a tv presenter
K: an actress

2. What do you enjoy most about the job and working for EUSA?
L: working with all the different departments
N: the people, and smut o’clock! Enough said!
M: the variety of involvement, eg festivals etc.
K: being creative - working in a friendly and relaxed work environment

3. What is your favourite word?
M: Mozambique
L: Chardonnay
N: Serendipity
K: Scallywag

4. If you were a character in a film / tv programme who would you like to be?
M: either Peter Pan or John McLean in Die Hard
N: CJ in The West Wing or just Morgan Freeman!
L: Ripley from Aliens
K: Nikki Alexander - Silent Witness

No photos submitted - alter egos above!

Marketing Team Update
Karen is back from her fab holiday in Australia and we are glad to see her back but very jealous of her tan. Things have been very busy with the elections campaigns and now the dust has settled we’re back working away at the Pleasance events and some promo material for bars and catering there, Welfare week, web development research, Society’s Oscars and plans for Fresher’s Week to name but a few. We’re also working on a lovely new media pack for ad sales. Rae and Laura are off visiting a few festivals soon to research next season’s programme too.
Potterrow Development

The work has started on the refurb of the Dome area. Here are a couple of pictures how things will look in a few months time.

Easter Recipe

Ingredients:
200g Philadelphia, 250g Mascarpone, 8(ish) Cream eggs, 150g Quality White Chocolate eg Green and Blacks (Cheap white chocolate can go grainy and not set), 1 Vanilla Pod, Digestive biscuits, Butter

Recipe:
1. Smash biscuits into crumbs, you will need enough to cover your tray about half a centimeter thick.
2. Melt the butter and add to the biscuit mix a bit at a time until you have the correct consistancy to make the base. Leave this in the fridge to set.
3. Cut the cream eggs in half with a sharp knife and scoop the middle out into a bowl.
4. Chop the egg halves into little pieces
5. Add the mascarpone, Philadelphia and the vanilla seeds to the bowl and mix well.
6. Melt the white chocolate in a bowl above a pan of boiling water
7. Add the chocolate to the cheese and mix well.
8. Pour mix onto the biscuit base and level out.
9. Sprinkle the cream egg pieces on top of the cake. (you could mix some of the pieces into the cheese if you prefer).
10. Leave in fridge to set for an hour or so.