Autumn has come, bringing a lot of rain and spiders. It’s cold in the morning, so you wear a warm jacket, but by lunchtime you’re sweaty and wish you had a t-shirt instead. Autumn, the season with bright colours in the trees, hot chocolate with your roomies on the couch and the cozy pubs filled with friends and warmth.

Autumn is the season of possibilities. Do you remember the table in the middle of the classroom filled with autumn related decorations at elementary school? Hand made spider webs, a ball of wool, a red mushroom with white dots made out of wads of paper. You brought home all those hand made artworks, and you felt the need to arrange everything in the same way as at school (with no regard for the misery we caused our parents…).

The hike through the forest with your classmates was probably one of our best memories. Remember when we use to pretend to be a witch coven when we saw three mushrooms in a row, or you hoped to see a deer after the third tree on the right? Why should we leave this in our past? Paint the hallway with autumn related artworks together with your roomies. Send us a picture of your artwork, we’ll appreciate it: info@akkuraatd.nl!

JOINT ASSEMBLY REPORT SEPTEMBER
Nijmegen ◆ During the first Joint Assembly (JA) this academic year, several topics were on the agenda, such as a review of RUQuest and the policy paper for the University Library. However, the AKKUraad members had several questions about other topics.

Gijs Kooistra, showed his concerns about the fact that students are not involved in the discussion about the workload. In our opinion, the teachers’ workload effects the quality of our education. The Executive Board (EB) made a promise to the JA that the EB is going to look at possibilities to include students in this discussion. Furthermore, Gijs expressed his concern that as a result of fewer resources, there will be a decrease in the quality of education. These concerns are shared by Rector Han van Krieken. There is currently no action plan made about this subject by the EB yet.

Sander van der Goes asked the EB’s opinion of the WOInActie during the JA. Wilma de Koning, vice-president of the EB, answered that the EB understands the need for the action, while the President of the EB, Daniel Wigboldus, already made it clear he intends to support the action. The Mexican student who was hit by a car was also topic of debate. The EB has indicated that it is open to a discussion. Sander and De Koning will take a look at this matter together shortly.

Student representation for dummies
For new students, there is a whole new world to discover. Where to go with your questions or complaints?

Programme committee (PC/OLC) = The PC has a direct say in matters concerning the quality of teaching. When you and your fellow students are very unsatisfied with an exam or subject, you can contact the PC.

Faculty student council (FSC/FSR) = The FSC concerns with the Faculty Board and with university staff. Topics for the FSC are for example new buildings or BSA (binding study advice).

University student council (USC / USR) = Members of the University Student Council (USR) meet with the Executive Board of the university and with policy officers responsible for student-related matters. Such matters are Radboud Honours Academ, the annual budget and strategic agenda’s.

Harry Potter’s vegan pumpkin pasties with a magical twist: bock beer!
Ingredients:
- 4 sheets of puff pastry (freezer)
- ½ pumpkin (or 400 grams of diced pumpkin)
- 1/3 bottle of bock beer
- 100 grams of sugar
- 1 ts gingerbread spices

1. Preheat the oven to 200 degrees. Peel the pumpkin, remove seeds and cut it into dices. Roast the pumpkin dices about 20 minutes in the oven.
2. Let the pumpkin dices cool down a bit. Close the oven immediately so you don’t have to preheat it again when baking the pasties.
3. Use a food processor to mash the pumpkin dices with bock beer, sugar, gingerbread spice. Taste your pumpkin mix. If you have a sweet tooth, add some more sugar.
4. Use a small bowl/plate/saucer to cut circles from the puff pastry. Put 1½ to 2 tablespoons of filling in the center of each circle of pastry. Fold the dough over the filling. Crimp with a fork to seal the edges.
5. If you have some leftover pasty, make some nice decorations for your pasties! :-)
6. Bake the pasties in 20 minutes (200 degrees). Let the pasties cool down before taking a bite. Enjoy!

Enjoy!

AKKUnummer
A bus driver goes the wrong way on a one way street. He passes the cops but they don’t stop him. Why?