



THE WHISTLE

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Photo by Rob Felt

The Exhibition Hall was long host to Covid-19 vaccine clinics, which later moved to Stamps Health Services. Stamps will be sunsetting its Covid-19 vaccine clinics for faculty and staff next month.

Changes Coming for Covid-19 Vaccine Clinics

RACHAEL POCKLINGTON
INSTITUTE COMMUNICATIONS

Georgia Tech and the University System of Georgia are committed to the safety of our community and mitigating the spread and harmful effects of Covid-19. We continue to recognize that Covid-19 vaccines and boosters offer safe, effective protection and urge all students, faculty, staff, and visitors to get vaccinated and/or boosted.

With the widespread availability of Covid-19 vaccines and boosters, Stamps Health Services is shifting its operations to resume its student-centered mission and

will end its provision of Covid-19 vaccines to faculty and staff at the end of December. Students who are seeking a Covid-19 vaccine and/or booster during the spring semester will be able to schedule a Covid-19 vaccine appointment at Stamps Health Services starting in January 2023. More information will be posted on the Stamps Health Services website, health.gatech.edu.

A Covid-19 vaccine clinic will be held on Tuesday, Nov. 29, from 9 a.m. to 3:30 p.m. for the entire campus community and eligible family members. If you would

see **VACCINES**, page 2

Holiday Foods Evoke Fond Memories

Nostalgia reinforces the idea that food doesn't just taste good – it's comforting, too.

VICTOR ROGERS
INSTITUTE COMMUNICATIONS

There is a proven link between taste buds and memories. Just one bite of a favorite food can take us back to the time and place we first experienced the dish.

We asked several students, faculty, and staff to share memories of a favorite or must-have food or beverage for the holidays. The culinary delights range from a French dish made with potatoes, cheese, and onions to a warm and spicy Mexican cider.



Kaju Katli

"One food that is a must-have during Diwali in India (and among the diaspora around the world) is kaju katli. The sweets are made with

see **FOODS**, page 3

"I Can Get Away With Anything"

Scheller Lunchtime Live is a livestream series hosted by the Scheller College of Business featuring faculty, student, and alumni speakers discussing relevant topics for the tech-driven, digital age.



Katie Badura

Impunity has been historically studied within criminal justice literature, and scholars have defined it as "an exemption or proception from penalty or punishment." Impunity, or the belief that one can escape punishment for misconduct, is an increasingly pervasive phenomena in the workplace. How should we think about this concept in the workplace?

In this session, Katie Badura, assistant professor of organizational behavior in the Scheller College of Business, discusses where a sense of impunity comes from, the implications it has for the workplace, and how you can best avoid its pitfalls as an employee and manager.

Watch the session at c.gatech.edu/impunity.

VACCINES, from page 1

like to schedule an appointment for a Covid-19 vaccine or booster at this clinic, visit mytest.gatech.edu. Beginning Jan. 1, 2023, mytest.gatech.edu will no longer accept Covid-19 vaccine appointments.

More information about Covid-19 vaccines and recommended boosters can be found at cdc.gov/coronavirus. Find alternative vaccination sites at vaccines.gov. Visit health.gatech.edu/coronavirus for the latest updates on Covid-19 and campus operations.

FACULTY AND STAFF ACHIEVEMENTS

The National Science Foundation has selected **Nazanin Bassiri-Gharb**, the Harris Saunders Jr. Chair and Professor in the George W. Woodruff School of Mechanical Engineering, to serve as program director in its Division of Materials Research within the Directorate for the Mathematical and Physical Sciences. She will oversee the ceramics program within the division.



The American Chemical Society journal *Environmental Science & Technology* awarded a Best Paper Award for 2021 to **John Crittenden** and co-authors Jinming Luo, Deyou Yu, Kiril D. Hristovski, Kaixing Fu, Yanwen Shen, and Paul Westerhoff for their article, "Review of Advances in Engineering Nanomaterial Adsorbents for Metal Removal and Recovery From Water: Synthesis and Microstructure Impacts." Crittenden is a professor and Hightower Chair in the School of Civil and Environmental Engineering.



Joseph Montoya, professor in the School of Biological Sciences and director of the Ocean Science and Engineering interdisciplinary graduate program, is one of 11 new Academy Fellows in the California Academy of Sciences,

based in San Francisco. The Fellows are a governing group of more than 450 distinguished scientists and other leaders who have made notable contributions to scientific research, education, and communication.



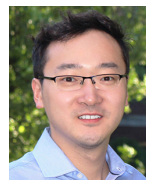
Williams Family Associate Professor **Iris Tien** was recognized by the International Association for Structural Safety and Reliability with its Early Achievement Research Prize.



This prize is awarded to a researcher under the age of 45 for outstanding contributions and accomplishments in the field of structural safety and reliability.

George W. Woodruff School of Mechanical Engineering Assistant Professor

Ye Zhao is one of 25 recipients of the 2023 Office of Naval Research's Young Investigator Award. The program targets early-career scientists whose research carries significant potential for technological advancement and national defense support. Zhao's proposal aims to improve the way autonomous robots make sense of and navigate complex and fast-changing environments.



FOODS, from page 1

ground cashews, ghee (clarified butter), and sugar syrup and are often decorated with edible silver leaves. Their iconic diamond-shaped cut and simple recipe are what make kaju katli a favorite across all ranges. My family often makes these sweets during Diwali and shares them with neighbors, friends, and family, spreading the joy of Diwali with others.”

—Charu Chaturvedi, third-year mechanical engineering student

Ham Rice

“I grew up in rural North Carolina, and Thanksgiving dinner is the premier holiday meal in my family. My favorite dish has always been ‘ham rice’ — rice cooked in the broth that comes from a baked ham. It is special because the dish was created by my family for our family. No one is familiar with it unless you are eating Thanksgiving dinner with our family.”

—Charmaine Troy, program and operations manager, First Generation Program, Office of Undergraduate Education

**Tartiflette**

“My must-have food for the winter holiday is tartiflette, a dish from Savoy in the French Alps made with potatoes, reblochon cheese, lardons, (small strips or cubes of bacon) and onions. It’s comforting after a day of hiking or skiing. Also, when I was a child, my mom served roast chicken with french fries and homemade mayonnaise on Sundays. It smelled so good in the house. When you are a child, it is fun to eat with your fingers and no fork.”

—Corinne Guyot, academic office manager, Georgia Tech-Europe

Fiambre

“One food that is very common in my home country of Guatemala is called fiambre. Served on the Day of the Dead, fiambre is a mix of various processed meats and a few vegetables and may sometimes also include eggs. Usually, families and friends come together to eat fiambre, with each household bringing their own concoction, and everyone sharing and discussing which one they like best.”

—Alberto Fuentes, assistant professor, Sam Nunn School of International Affairs

**Potato Latkes**

“My family always makes potato latkes at least once during Hanukkah. If you’ve never had them, they are pretty much a hash brown pancake made with grated onion and potato mixed with egg. We used to make jokes that they also contained knuckle skin because it was so difficult to grate so many potatoes without getting cut. A few years ago, I learned that you can buy frozen hash browns and onions and save yourself some effort (and pain). Latkes are fried in oil which helps us remember the miracle of the eternal light in the temple burning for eight days even when it was out of oil. We serve them with sour cream and apple sauce.”

—Jennifer Leavey, assistant dean for faculty mentoring in the College of Sciences, principal academic professional in the School of Biological Sciences, and director of the Georgia Tech Urban Honey Bee Project

Cha Mi Suor

“In Cambodia, we celebrate Khmer New Year around mid-April. A dish that my family makes every year is

stir-fried noodles called cha mi suor. The dish contains vermicelli noodles, wood ear mushrooms, tofu sheets, and meats of choice. The noodles are coated with a savory sauce made with soy sauce, fish sauce, garlic, pepper, and other aromatics to tie the components together. It’s a simple yet filling dish that serves our whole family. I like to top mine with extra scallions, sriracha, and chili flakes for some added spice. It can be enjoyed all year round, but it’s a must-have during Khmer New Year for us.”

—Tepolak Seth, master’s student in civil engineering

Natilla

“A dish called natilla, a custard made with oatmeal and panela, is very traditional in Colombia for Christmas. We usually have it in the novenas, which are gatherings to pray nine days before Christmas following the journey of San Jose and Maria to Belen. After each novena, the family eats and sings.”

—Sara Araujo, Development director for Latin America

**Ponche**

“A beverage my family makes for Christmas every year is ponche. It’s a hot drink similar to a cider. My family makes it with tamarind, sugar cane, cinnamon, piloncillo (similar to brown sugar), and an assortment of fruits. It is a customary Mexican drink made throughout the winter, and every family has their own specific mix of ingredients. The sweet mix of spices warms you from the inside out.”

—Nayzet Pena, second-year civil engineering student

Campanile Nears Completion

CATHY BRIM
INSTITUTE COMMUNICATIONS

The Kessler Campanile has long served as an iconic campus landmark. This landmark and the surrounding plaza, fountain, and amphitheater have been reconfigured as part of the Campus Center construction and renovation project. The most notable change is the design of the fountain at the base of the 80-foot obelisk. During the planning and design process, students were instrumental in the decision to keep the water feature as an integral part of the design.

One of the most distinct changes to the fountain is the zero-entry feature on one side. As you enter, the water gradually rises to a height of 6 to 8 inches.

Read the full story about the project at c.gatech.edu/campanile.



Photo courtesy of Infrastructure and Sustainability

Campanile with redesigned fountain as part of the Campus Center renovation project.



Commencement Events Set for December

Georgia Tech will celebrate its graduating students with Commencement ceremonies Dec. 16-17.

Mark your calendars for the following events:

Ph.D. Ceremony
Friday, Dec. 16
10 a.m. – noon

President's Graduation Celebration
Friday, Dec. 16
11 a.m. – 2 p.m.
Midtown Ballroom,
Exhibition Hall

Master's Ceremony
Friday, Dec. 16
3 – 5:30 p.m.

Bachelor's Ceremony
Saturday, Dec. 17
10 a.m. – 12:30 p.m.

Volunteers are still being sought to assist at all ceremonies and in various roles. Learn more and sign up at commencement.gatech.edu/volunteer.

FRIENDLY FEUD



Photo by Joya Chapman

Chaouki Abdallah, executive vice president for Research, hosts Friendly Feud, a game show style ethics trivia event that took place during Ethics Week. President Ángel Cabrera, members of his cabinet, and student leaders participated to flex their ethics trivia muscles and bring humor to the week's events. Learn more at ethicsfirst.gatech.edu/ethicsweek.