

ITALY A&M CLUB

OCTOBER
2023





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If you like hiking or long walks, October is a good month to get out into nature. Follow the [Via Francigena](#) and you'll be rewarded with great countryside views and beautiful small hamlets to discover, all in the footsteps of ancient pilgrims.

CIAO A TUTI AND HOWDY, AGS!

*A*lfresco lunches, fewer crowds in Italy's top sites, and a wealth of festivals that celebrate the many region's bounty make October an excellent time in Italy. The grape harvest season is winding down but the olive harvest is in full swing, the air is filled with the sweet aroma of roasted chestnuts, and the weather, although a little more unpredictable than in September, remains mild and sunny for the most part.

October's slower pace and cooler temperatures make it the perfect time to wander aimlessly along medieval cobblestone alleys full of surprises in the small towns and villages through out the country, explore the art-filled churches and museums, eat your way around charming food markets, and witness the iconic landscapes dressed in warm autumn shades. Mid-fall also means new wine and olive oil tastings, truffle hunting, and an unparalleled chance to imbibe in the local culture.

While September can feel like an extension of summer in Italy, October is the time when fall really starts to roll in. That means comfortable temperatures for sightseeing, exploring the countryside, engaging in outdoor activities, and even sunbathing on the coast.

October is truly in Italy's shoulder season. Those of you who are primarily focused on sun and beaches won't find October suitable, since it's just as likely to be cool in the evenings and rain a bit as it is to be lovely and sunny. People who seek out gardens will be disappointed that things aren't in bloom all over the place however, the fall foliage will certainly make up for the lack of flowers. And October still has so many things going for it that it remains one of my favorite times in Italy.

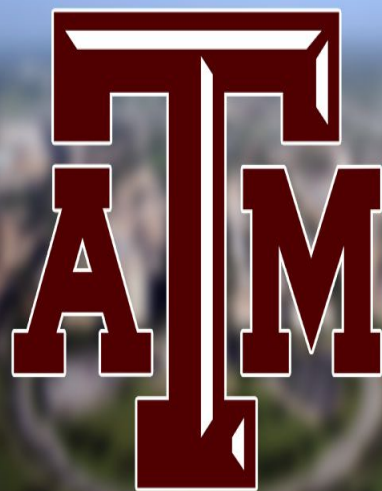
This month we will take a look at **Italian Street Food**, the **Basilicata** region, and a wonderful recipe for **Italian Olive Oil Cake**. It is so moist and delicious, it can be enjoyed at breakfast, as a snack or desert. Get to know this years **Yell leaders** in our **Ask an Italy Aggie** segment. I guess we should call it *Ask an Aggie about Italy*. We provide a historical glimpse at the history of the Yell Leaders, how Texas A&M is preparing Texans for the solar eclipse this month, and an **Aggie Sports** update. All of this plus a few other items as well.

We hope you enjoy the format and if you have any questions let us know. Please take a moment to give us feedback on our periodic updates and be sure to download the material. Over time the issues will roll off and not be available for review.

The club can also use some help. Please check out **page 32** for areas where we need support. Feel free to pass along any photos, news articles, announcements, births, graduations, Silver Taps, career changes or any other news you would like to share with the club. We still need assistance on a club Website, logo, and monthly recipes. Let me know if you would like to get involved.

Thanks, Ciao and Gig'em!

Ryan '91





TRAVEL IS
NEVER A
MATTER OF
MONEY, BUT
OF COURAGE.

T.S. ELLIOT

TEXAS A&M CAMPUS REMEMBERED



WILLIAMS BUILDING

*T*he Williams Building (1932) was designed by architect S.C.P. Vosper in a classical revival style as the headquarters for the Texas A&M University System. The building faced the new state highway symbolizing the shift from train to automobile travel. The grand approach created New Main, and mirrored the older campus plan. The eastern façade is notable for the fourteen freestanding modified Ionic columns, with portraits of cadets and a young woman. The 53-foot high second floor lobby has a rich interior treatment including a dramatic lighting fixture, and terrazzo floor map with major historical sites of Texas. Named in 1997 for the university's seventeenth president, Dr. Jack Williams.





AGGIE YELL LEADERS

Before any college in Texas had cheerleaders, A&M had yell leaders.

*F*or yell leaders, hoarseness is a badge.

Exhaustion is expected. Being sore just means you're doing your job—and the job is to lead.

Officially, yell leaders are the face of Aggie athletics, promoting and perpetuating support for A&M's teams. Since the yell leaders' start in 1907, their position in front of screaming fans has meant unity for thousands. Now past 100 years,

their job continues to be hallowed. It turns out that yell leaders are a very important part of Texas A&M's story because they help tell it, shape it and, most important, protect it.

The yell leader tradition originated in 1907, back when A&M was an all-male military school. Today the student body elects a group of three seniors and two juniors, with one senior head yell leader. Several yell leaders have gone on to notable leadership roles after graduation, including former Texas Governor Rick Perry and Texas State Representative Trent Ashby. To read more about the Aggie Yell Leader tradition click [this link](#) and turn to pages 28 and 29 and get to know the **2023-24 Yell Leaders** in our *Ask an Italy Ag* segment.

SAFETY & PREPAREDNESS TIPS FOR THE UPCOMING SOLAR ECLIPSE

The moon will pass in front of and partially obscure the sun during the Oct. 14 "ring of fire" eclipse.

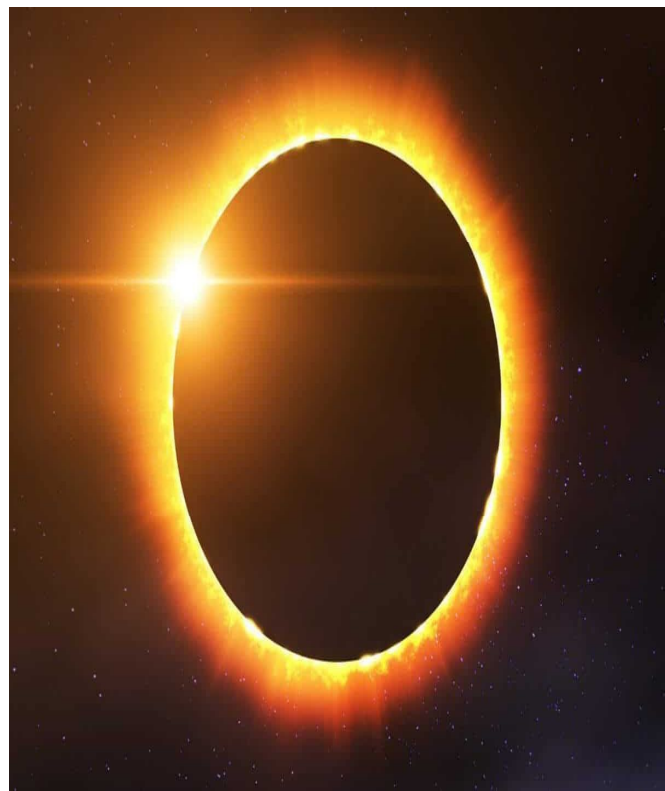
*W*ith it being six years since the last solar eclipse, state officials are warning Texans to prepare for the Oct. 14 event, as it is expected to draw thousands to the Lone Star State.

The annular, or ring-shaped, solar eclipse, when the moon passes between the Sun and Earth but does not completely cover the sun, is predicted to begin Oct. 14 at 10:23 a.m. and conclude at 1:33 p.m. It is best viewed from the west regions of Texas, according to officials.

The Texas Parks and Wildlife Department has compiled state park [viewing locations](#). It will be visible in San Antonio at 11:54 a.m. for approximately four minutes and 21 seconds.


To read more about the solar eclipse in Texas where to view and ways to be safe click [here](#).

The next partial solar eclipse in Italy is over 500 days away on **Saturday, 03/29/2025.**



TEXAS A&M RANKED NO. 1 UNIVERSITY IN THE STATE BY WALL STREET JOURNAL

Texas A&M is listed as the sixth best public university in the nation, and No. 38 overall.

exas A&M University is one of the top institutions of higher education in the country, according to rankings recently published by *The Wall Street Journal*.

Texas A&M was ranked first in the Lone Star State and sixth in the nation among all public universities in the 2024 Best Colleges in the U.S. [\(click here for more information\)](#) rankings published by *The Journal* in collaboration with College Pulse and Statista. Overall, Texas A&M was ranked 38th in the nation. All but one university in the top 20 are private colleges.

In Texas, A&M was followed by Rice University, which ranked 64th nationally; The University of Texas at Austin, which finished at 118 nationally; University of St. Thomas, at 158 nationally; and Southern Methodist University, at 175 on the national list.

“This achievement solidifies what we already know; Texas A&M is a great university. To be named the top university in the state of Texas and among the top public universities in the nation is a reflection of the high-quality and exceptional education Aggies receive from our world-class faculty,” said Gen. (Ret.) Mark A. Welsh III, interim president. “It’s also a testament to our commitment to graduating students on time so that they can go on to do remarkable work in their chosen careers and positively impact their communities, the state, our nation and the world.”

The rankings have been published since 2016, with this year’s list of the top 400 universities incorporating new methodology “not simply measuring their students’ success but focusing on the contribution the college makes to that success,” according to an article posted alongside the rankings. The rankings “emphasize how much a college improves its students’ chances of graduating on time, and how much it boosts the salaries they earn after graduation.”

The rankings are based on a formula of student outcomes, the learning environment and diversity. Student outcomes are calculated through an analysis of graduation rates, graduation salaries and cost of attendance. The learning environment of each university is based on student surveys that include views on quality of learning opportunities, career preparation, satisfaction with facilities and an overall score. The measure of diversity is calculated using metrics for racial, ethnic and socioeconomic backgrounds, as well as disability status of students and faculty. Texas A&M was 14th in Texas for social mobility, a ranking of universities that considers the proportion of students coming from lower-income families.

Additionally, Texas A&M was ranked first in the state and 62nd nationally for its impact on graduates’ salaries as it relates to the cost of attendance.


To read more about the ranking click [here](#).

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IF SUMMER'S END HAS YOU IN A JAM, PLANT STRAWBERRIES NOW

A Texas A&M AgriLife horticulturist shares juicy tips for planting strawberries this fall.

 Strawberries are a classic spring and summer fruit across Texas and the U.S., with the ripest berries found from as early as February to as late as early June.

So fall may be a strange time to think about strawberries, but a [Texas A&M AgriLife Extension Service](#) expert said now is the perfect time to plan for fall planting.

Home gardeners may be accustomed to planting strawberries in the spring, however, they likely won't get the best results, said Dr. Russell Wallace, AgriLife Extension horticulturist, Lubbock.

"The cooler months, especially during October, is the prime time to start planting strawberries for better springtime yields and quality fruit," Wallace said. "We oftentimes get nurseries that sell plants in the spring, and that is really the wrong time of year because it gets too hot, too quickly for the strawberries."

Fall Weather Is Favorable.

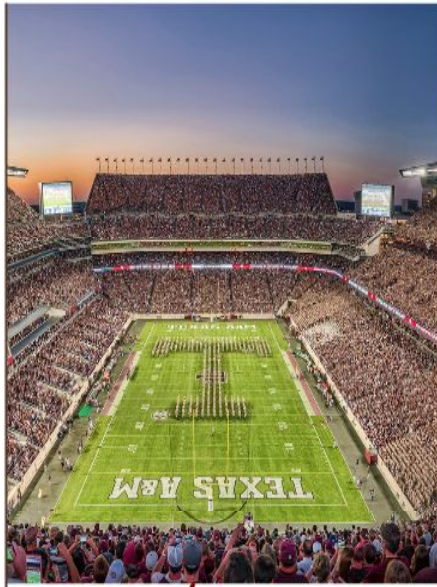
While strawberries are best enjoyed under the hot sun, they are a cool-season plant. The cooler weather provides chill hours that improve bud development and, ultimately, fruit production, Wallace said.

He said if you do buy strawberry plants in the spring, you can keep them under shade to help keep them cooler. However, the air temperatures may be too warm.

Wallace said strawberry plants prefer an average daytime temperature of about 72-75 degrees. If you're living in Texas or parts of Italy, this means October is a good time to let transplants take root.

To learn more about the What, Where and How to plant strawberries in the fall click [this link](#).





All
My
Howdy
Friends





ITALIAN OLIVE OIL CAKE



ITALIAN OLIVE OIL CAKE

INGREDIENTS

1 1/3 cups extra-virgin olive oil
3 large eggs
1 1/4 cups whole milk
1 1/2 tablespoons grated orange zest
1/4 cup orange freshly squeezed juice
** Normally you can get sufficient zest and juice from one or two large oranges
1/4 cup Grand Marnier
1 3/4 cups granulated sugar
2 cups all-purpose flour
1 1/2 teaspoons kosher salt, or to taste
1/2 teaspoon baking powder
1/2 teaspoon baking soda
confectioners' sugar, for dusting

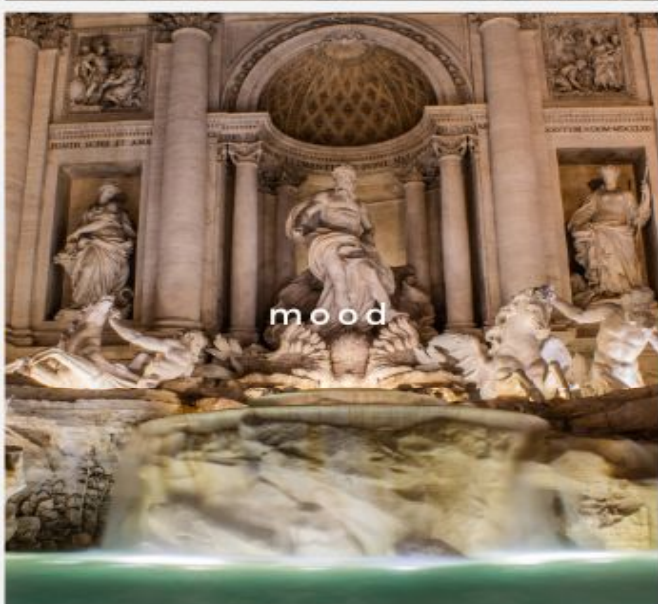
DIRECTIONS

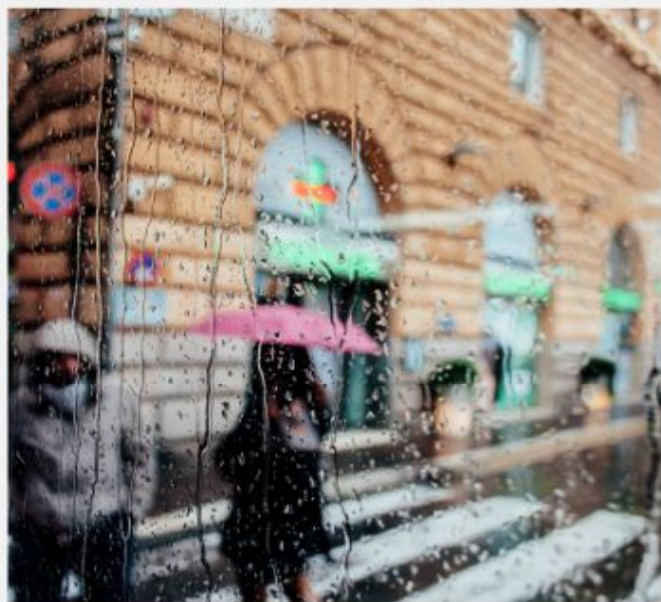
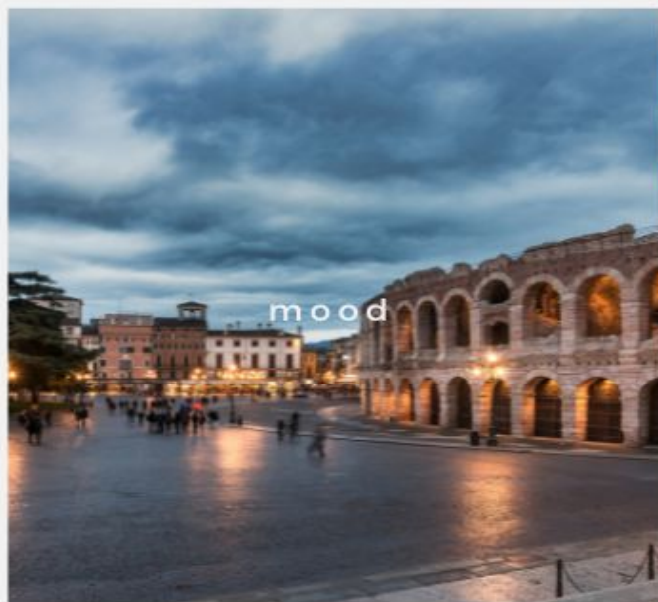
1. Preheat oven to 325F, add a circle of parchment paper to the base of a 9-inch springform pan, and spray the parchment paper and the sides of the pan very well with cooking spray; set aside. **Do not make this cake in a regular 9-inch cake pan.** *Most are only about 1 1/2 to 2 inches deep and this cake rises to about 2 1/2 to 3 inches on the sides and nearly 4 inches in the center. It will overflow in a regular 9-inch pan.*
2. In a large bowl, add the olive oil, eggs, and whisk well to emulsify and incorporate.
3. Add the milk, orange zest, orange juice, Grand Marnier, and whisk to incorporate.
4. Add the sugar and whisk to incorporate.
5. Add the flour, salt, baking powder, baking soda, and whisk until just incorporated; don't over mix. The batter is on the thin side; this is normal.
6. Turn batter out into prepared pan, place pan on a baking sheet as insurance against a leaky springform pan, and bake for about 70 to 75 minutes. Start checking after 60 minutes since all ovens vary. Cake will be golden brown and domed in the center when done, and a toothpick inserted in the center will come out clean or with a few moist crumbs. **
7. Allow cake to cool in the springform pan for about 1 hour before releasing it and allowing the cake to finish cooling on a wire rack.
8. Dust with confectioners' sugar prior to serving.

NOTES

- Cake will keep at room temp for 1 week.
- **This cake bakes in a fairly cool oven for a long duration, low and slow. Don't be alarmed if a small circular patch on the top of the cake appears to be burning early on in the baking process. Ultimately it doesn't darken much more and when the cake is done, the cake is approximately the same color as the initial dark patch. This may or may not happen to you, but I am pointing it out as nothing to worry about.

Buon Appetito!





ITALIAN STREET FOOD



The key to understanding the history and culture of any country can usually be found in its cuisine, which is why eating the street food in Italy is one of our favorite things to do. It's the ultimate window into something deeper.



All'antico Vinato, Florence Italy - February 2023

*I*talian street food is not only delicious, easily available and budget-friendly but it is also a reflection of the local culture and traditions. In Italy, the locals have developed their own traditions and snacks based on what produce is available and often to help the workers quickly fuel up while on the go. Compared to restaurant dining it is cheap and fast, but also super tasty and will keep you energized for hours for your sightseeing adventures in Italy. Its similar to grabbing something to eat between classes while on campus and many of these food items would be great for tailgating during the football season.

A great option when you are on the go, street food is much quicker and easier than eating in a cafe or restaurant and allows you to try things you won't get during a sit-down meal. It is also generally great for your budget. It is the original fast food but not to be compared with the mass-produced fare you might think of. Alongside using amazing, locally sourced ingredients, a lot of care and attention goes into making street food in Italy. If traveling be sure to make at least one pitstop on your trip to enjoy both the flavors and experience of eating street food .



*N*aples is the undisputed home of pizza but you will also find many different varieties up and down the country – with different toppings and techniques, for instance, pizza bianca with shaved truffles in the middle to north of Italy or with pistaccio paste in Southern Italy.

Pizza Napoletana

Classic pizza napoletana is made with just a handful of ingredients – flour, yeast salt and water to make the dough. The dough is allowed to rest (sometimes for days) before its topped with crushed san marzano tomatoes, mozzarella, basil and extra virgin olive oil and then cooked in a very hot wood-fired oven for around 90 seconds.

Pizza a taglio

Head on up to Rome and you'll find a completely different style of pizza with a much thinner crust that's usually cooked in an electric oven, sold by the slice and usually cut up with scissors. You'll find different toppings too. Pizza Bianca (white pizza) is made simply with salt and olive oil.

Trapizzino

Trapizzino/stuffed pizza is a meal on its own. Fillings include eggplant parmigiana, polpette (octopus), meatballs and chicken cacciatore.

Sfincione

In Sicily, pizza is also called *sfincione*. The Palermo version is rectangular with a thick crust and is usually topped with tomatoes, onions, herbs, strong local cheese and anchovies.

Olive ascolana

From Ascoli Piceno in the Le Marche region, these are olives stuffed with meat, coated in breadcrumbs and fried. Usually served at aperitivo they are the perfect snack.

Fritto misto

Fritto misto can be a variety of things – from fish and seafood to zucchini flowers to little dough balls. Often served in a cone from a roadside stall. You can also try fileti di baccala in Rome which are much tastier than your average battered fish – fish and chips style.

Scagliozzi

Scagliozzi is fried polenta from Puglia. It has a crunchy crust and creamy center and is very moreish.

Gnocco fritto

In Emilia, the Gnocco fritto is fried dough that's served with the rich cured meats of the region.

Pizze fritte

Pizze fritte are pizza dough rounds stuffed with tomato and mozzarella cheese cooked in the fryer, originating in Naples and popular all over Campania.

*S*avory pastries and breads

You will find savory pastries and breads in various forms all over Italy. These are usually sold from a forno (bakery).

Rustico

Rustico, from Puglia, is made with flaky puff pastry and filled with tomato and creamy bechamel sauce.

Farinata

Liguria is known for its use of chickpeas and *Farinata* are a kind of chickpea flour pancake flavored with onion and rosemary.

Focaccia

This well-known flatbread is best straight out of the oven. Ligurian style serves it simply with olive oil and salt or the equally delicious Barese (from Puglia's capital Bari) style with tomato and olives.



Tigelle

In the Northern Emilia region, tigelle is a disc-shaped bread that is made in special clay molds and served with a spread made with Parmigiano Reggiano cheese as well as other delicious flavors.

Panzerotti

In Milan, there's a famous shop around the corner from the Duomo called Luini that sells panzerotti – small pastry pockets filled with various things like cheese, salami, tomato and even Nutella. Originally from Puglia, these tasty treats are a great refueling option while exploring Milan.

Crescia

From Umbria, Crescia is a flat bread perfect for stuffing with cured meats and cheeses but also tasty on its own.

rotein based snacks

T

hese foods were traditionally created to feed hungry workers cheaply so many involve a lot of carbs – but there are also some tasty protein-based street foods to look out for.

Arrosticini

In Abruzzo, Arrosticini are barbecued cubes of skewered meat, usually lamb or mutton, simply dressed with some salt and olive oil.

Bombette

In Puglia, bombettes are rolls of capocollo or pork neck, salt, pepper, rosemary, parsley and cheese, cooked on a spit.

Crudo

Also in Puglia Crudo are fresh seafood straight from the water. Raw seafood such as sea urchins (a delicacy that is considerably cheaper than you will find at home).

Mozzarella

In Naples, cheese lovers can stop by little stores for little bowls of the most amazing Mozzarella – simply drizzled with olive oil and with a few juicy small tomatoes for color and flavor.

Sandwiches

To combine both carbs and protein, a sandwich is a great, fast and filling option.

Lampredotto

This is the traditional sandwich of Florence. It is filled with meat that is part of a cow's stomach, slow-cooked with tomato, onion, parsley, and celery until it is tender and is served in a panino – a type of bread roll. It's topped with a zingy salsa verde green sauce. You can find stalls selling this Florentine delicacy all over town or head to the San Lorenzo market.

Piadina

This very thin flatbread is from the Romagna region is filled with meats and cheeses.

Porchetta panino

Umbria has the Porchetta panino which is a roll filled with juicy slow-cooked roast pork that has been stuffed with herbs. You can also find this sandwich in various places around Rome.

Rice Arancini

A staple of Sicilian street food, Arancini balls are made with cooked rice and stuffed with meat, peas and cheese, rolled in breadcrumbs and fried for a delicious afternoon treat.

Suppli

In Rome, Suppli are similar to Arancini, however, are a bit smaller and generally only filled with mozzarella cheese which oozes out when you bite in. You'll find Suppli all over Rome and often in pizza places for the ultimate pre-pizza snack!



Cannoli

Perhaps Sicily's best-known sweet treat, cannoli are tubes of crunchy pastry filled with freshly whipped ricotta. You'll never be able to eat a cannolo at home again after you've tried a proper Sicilian one. You won't find a Sicilian cannolo pre-filled – that would make the pastry soggy.

Naples – the Kingdom of Sweets

In Naples, they have a penchant for sweet treats due to the ruling Bourbon dynasty of the 18th century and their queen Maria Carolina (sister of Marie Antoinette of “let them eat cake” fame). The Kingdom's international influence and the chefs they brought in, meant there are lots of delicious sweet treats to try in Naples.

Sfogliatelle

A Naples must-try. Flaky layers of pastry are cooked until crunchy and then filled with cream or ricotta.

Rum baba

These small yeast cakes are drenched in syrup (typically rum) for a moist and sticky treat.

Il fiocco di neve

A more modern creation – *il fiocco di neve*, meaning snowflakes in English, are little dough balls filled with cream and dusted with sugar. You can try those at Pasticceria Poppella in the city's Sanita district.

Pasticciotto

In Puglia, the treat of choice is *pasticciotto* which is a shortcrust pastry filled with custard and jam, often eaten for breakfast and best served warm.

Maritozzo

Italians love a sweet breakfast and in Rome, Maritozzo, the decadent cream-filled buns are a must-try. There's a lovely pasticceria right near Piazza Navona called *Pasticceria Cinque Lune* where they'll prepare your Maritozzi and wrap them beautifully in a gorgeous gold-colored tray with red paper.

Gelato

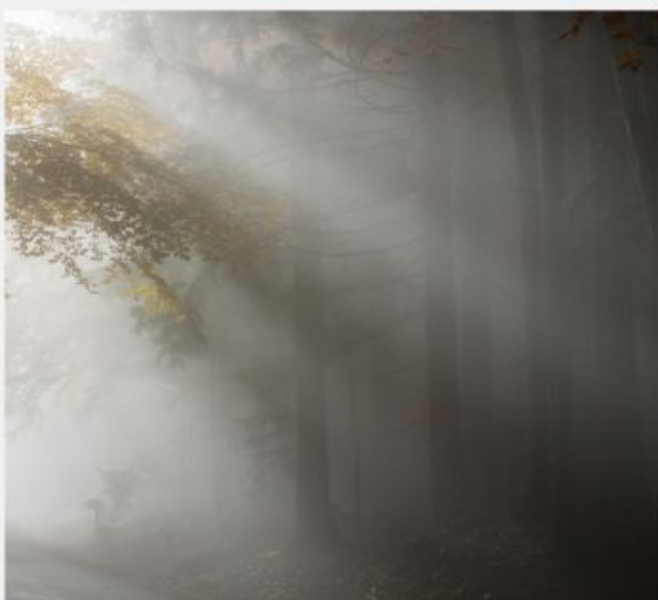
Perhaps the street food to rule all in Italy is Gelato. Made to be eaten on the go, gelato is for strolling along the street, taking your time and savoring the flavors. Whether you like creamy or fruity gelato you will find the perfect option. But beware – not all gelato shops are created equal. Be wary of stores with fluorescent-colored 'gelato' piled up high.



Did you know that 14
muscles are activated
when you open a
bottle of wine?

Fitness is my passion.





BASILICATA

A CAPTIVATING REGION WAITING TO BE DISCOVERED



BASILICATA



estled in the southern part of Italy, the Basilicata region is a hidden gem waiting to be discovered.

Known for its stunning landscapes, rich history, and unique culture, Basilicata offers a captivating experience for travelers seeking an authentic Italian adventure within this truly remarkable destination.

Basilicata, often referred to as "Lucania" in historical context, is characterized by diverse and captivating landscapes. Dominated by the Apennine Mountains, the region boasts rugged terrain, deep valleys, and picturesque hilltop towns. The Dolomiti Lucane, a subrange of the Apennines, provides breathtaking views, making it a paradise for hikers and nature enthusiasts. The region can be thought of as the "instep" of Italy, with Calabria functioning as the "toe" and Apulia the "heel". The region covers about 10,000 km² (3,900 sq mi). In 2010, the population was slightly under 600,000. The region is second smallest in population as it is just ahead of the Aosta Valley.

One of the region's most iconic natural wonders is the "Sassi di Matera," a UNESCO World Heritage site. These ancient cave dwellings in Matera are thought to be among the first human settlements in Italy. Their unique architecture, carved into the limestone rock, has earned Matera the nickname "City of Stones". Visitors can explore these troglodyte dwellings, wander through narrow winding streets, and gain a profound sense of history.

Basilicata also boasts two stunning coastlines, the Ionian and Tyrrhenian Seas, offering beautiful beaches and crystal-clear waters. The town of Maratea, known as the "Pearl of the Tyrrhenian," is famous for its rugged coastline, charming beaches, and the imposing statue of Christ the Redeemer, which overlooks the sea.

The history of Basilicata is a tapestry woven with ancient civilizations. It was inhabited by the Lucani people in antiquity, later conquered by the Romans, and influenced by various cultures throughout the centuries. Its strategic location has made it a melting pot of civilizations, leaving behind a rich historical heritage.

One of the region's most fascinating historical sites is the medieval town of Castelmezzano, perched precariously on the edge of a cliff. Its narrow streets, ancient churches, and stone houses provide a glimpse into the past, showcasing the enduring spirit of the region.



*B*asilicata's culture is a testament to its resilience and the blending of traditions over time. The region is known for its folk music, which often features accordion and bagpipe melodies. Traditional festivals and celebrations are an integral part of life in Basilicata, with events like the "Festival of the Madonna della Bruna" in Matera attracting both locals and visitors alike.

Cuisine in Basilicata is a delightful experience for food enthusiasts. Simple yet flavorful dishes, such as "peperoni cruschi" (crispy peppers), "pasta di Senise" (a unique pasta shape), and hearty stews like "lagane e ceci," reflect the region's agricultural roots and reliance on locally sourced ingredients. No visit to Basilicata is complete without sampling the renowned "Lucanica" sausage, a flavorful regional specialty.

Apart from Matera and Maratea, Basilicata offers several other attractions. The Pollino National Park, Italy's largest national park, offers opportunities for hiking, wildlife spotting, and exploring picturesque villages like Rotonda.

The ancient town of Venosa is famous for its archaeological treasures, including the well-preserved Roman villa of Horace, the famous Roman poet. Venosa also celebrates its historical connection to Horace with annual festivals and events.

Basilicata stands as a testament to the beauty, history, and culture that Italy has to offer beyond its more famous regions. With its dramatic landscapes, ancient history, rich culture, and welcoming communities, Basilicata invites travelers to immerse themselves in an authentic Italian experience. It's a place where time seems to slow down, allowing residents and visitors alike to savor the beauty of the past and present, making it a destination well worth exploring.





When it comes to Southern Italy, we tend to think of the Amalfi Coast, the island of Capri or even Sicily. But there is one stretch of land above the Tyrrhenian Sea that few people are familiar with, even Italians. Situated in the region of Basilicata, Maratea is the "town with 44 churches" is a mountain-side retreat of exquisite natural beauty that will leave you wishing you had discovered it a whole lot sooner.

ASK AN ITALY AGGIE - 12 QUESTIONS

2023 - 24 YELL LEADER

Answered By (Yell Leaders):

Jake Carter: Q1-4, 10, 11
Grayson Poage: Q5-8

Thomas Greve: Q9
Ethan Davis: Q12

1. Tell us a little about yourself. Where you grew up, what your interests were, family, pets?

A: Howdy! My name is Jake Carter and I was born and raised in San Antonio, Texas. I have a twin sister who is also at Texas A&M and is in Chi Omega Sorority. I grew up with two wonderful parents who blessed my sister and I immensely with amazing opportunities and one of those was to attend Texas A&M. Some of my passions include sports, hunting, fishing, the outdoors, and hanging with family and friends! I love playing soccer, and I grew up playing soccer where I mostly played center mid. I was also the kicker and punter in high school and could have gone to college to play but chose to attend Texas A&M instead! I love to travel, and my favorite place to visit is the mountains. I have traveled to England and France once where I got to go to Normandy with my dad which was the best trip I have ever taken!

2 Why did you choose to attend Texas A&M, how did you select your major and why?

A: I chose Texas A&M for a couple of reasons. First, I was accepted into the business school which was a huge thing for me since I wanted to major in business. Secondly, I wanted to continue to challenge myself following high school so I saw the Corps of Cadets as a way to challenge myself physically, mentally, and spiritually, (that it has)! My dad, despite being a t'sip (sssss) also encouraged me to attend A&M and told me that if he were to do it again he would go to A&M. Lastly, I was blown away by the community of Texas A&M and how genuine and passionate the people were. There is no community like the 12th man and that has remained true till this day.

3. What does a typical day look like as a Yell Leader?

A: During the school year I wake up at 5:30am and get changed for morning formation and physical training. After that I go to Duncan Dining Hall for breakfast and then am done around 7:10am. Then from 8am - 5pm is the academic day so I go to my classes, study, tutoring, etc. Sometimes during the day we have events and then at night we might have an athletic event or event of some sort. I try to fit in dinner and then go to my chapter for Brothers Under Christ Fraternity on Monday nights. Following that I make sure to study and get good rest for the next day. Game Days are all taken up by football!

4. If you have been to Italy, where did you visit and what did you do? If you have not been to Italy, what is your favorite Italian restaurant and what is your go to meal and why?

A: I have never been to Italy but would love to travel there sometime with my family or friends. My favorite Italian restaurant is probably 1860 Italia here in College Station. I always love homemade lasagna, pizza, or chicken parmesan. Can never go wrong with any of those choices!

5. Besides football and basketball, what are your favorite sports to lead the Aggies in yells and why?

A. Volleyball, because the crowd in Reed Arena is always electric and volleyball is also a very high intensity, fun sport to watch!

6. What is your favorite tradition (explain)?

A: While Muster, Silver Taps, and Bonfire Remembrance are my favorite things that we do as Aggies and what I believe set us apart from every other University, my personal favorite tradition is Reveille. I had the privilege of being Reveille X's handler last year, and it was the experience of a lifetime. I loved every minute of it and I can confirm that she is the best mascot in the nation!

7. Some of you were Yell Leaders last season and you visited other schools. Which traditions did you see at the other universities that you would like to bring back to Texas A&M?

A: Alabama was my favorite away game to attend. Their game day atmosphere was awesome and they were very dedicated to it. The tailgating before the game was very cool, because a lot of the Alabama fans were very welcoming to us and made us feel right at home. If I could bring back anything from that trip, it would be that their stadium had really cool LED lights and they did a light show of sorts throughout the game and when they scored. I think it would be really cool if Kyle Field had lights like that.

8. If you could have dinner with three historical figures, who would you choose, why would you pick these three and what topics would you want to discuss?

A: I would for sure have to say Jesus. Definitely the most well known person of all time, and I just think it would be incredible to hear the account of all the things we know about him from him directly. Second, I would say maybe George Washington. Just such an impressive individual who could teach all of us so much about how to be a leader and to have a drive to succeed. Finally, I would love to talk to Elvis. I would love to hear his perspective on his fame and how that affected him. I just think it's crazy how he was literally the most famous person in the world at the time by far.

9. If you were going to visit or study abroad in Italy what location would most interest you and why?

A: Howdy! My name is Thomas Greve, and I'm a senior, philosophy major from Arlington, Texas. Having been to Rome, I would love to go back and revisit it. However, if I had to choose, I would love to go somewhere new like Venice or Florence! Mainly, I would be most interested in learning more about the history of these cities!

10. If you could have a personal theme song that played whenever you entered a room what would you select?

A: Ends of the Earth by Lord Huron.

11. What is a common myth about being a Yell Leader that you wish people understood better and would you change it?

*A: Many people think we just do athletic events but at the heart of being a yell leader is having a heart of service. We serve and promote spirit and tradition at Texas A&M by attending all home and away football games, men's and women's basketball, soccer, volleyball, new student conferences, transfer conferences, fish camp, transfer camp, Aggie coaches' nights, Aggie moms club, howdy parties, and just about anything else the university deems necessary. **In total we average between 350-400 events a year!** It is a busy job but a great way to give back to the university that we all love so much.*

12. Take Sides – choose your preference between the following dichotomies. The Bold and *maroon* colored are Ethan Davis' selections:

- Test the waters or **dive in the deep end?**
- Ketchup or **ranch?**
- Crunchy peanut butter or **smooth peanut butter?**
- **Air guitar** or air drums?
- **Comedian in a serious film** or serious actor in a comedy film?
- **Owe money** or owe a favor?
- **Smartphone** or tablet?
- Social media message or **text message?**
- **Instagram** or X (Twitter)?
- Pizza or **pasta?**
- **Weekends** or holidays?
- Start assignments immediately or **wait until the last minute?**
- Science or **History?**
- **Save as you go** or save at the end?
- **Interviewer** or interviewee?
- **Visual learner** or verbal learner?
- **See the future** or change the past?
- **Clean as you cook** or clean up at the end?
- **Beach** or pool?
- **Batman** or Superman?



"Thank you all for letting us share some of the Aggie Spirit from over here in College Station! Keep the Spirit alive and well!. Gig'em!" Yell Leaders '23-24

Left to right:

Grayson Poage, Ethan Davis, Trevor Yelton, Thomas Greve, Jake Carter

TEXAS AGGIES UNITED



THE OFFICIAL NIL PARTNER
OF TEXAS A&M ATHLETICS

The Texas A&M Athletics Department is proud to announce **Texas Aggies United** as the first Name, Image and Likeness (NIL) entity to become an official partner with Texas A&M Sports Properties.

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Cross Country: 2023 Season Preview

The Texas A&M cross country teams head into the upcoming season with goals to make noise in the championship portion of the 2023 campaign.

[Click for more information](#)

SEC Announces 2024 League Slate

Texas A&M Baseball received its 30-game Southeastern Conference schedule from the league.

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HEADLINES

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CROSS COUNTRY: [Aggies Sweep Team Titles at Texas A&M Invite](#)



**FOR MY PART, I TRAVEL NOT TO GO ANYWHERE,
BUT TO GO. I TRAVEL FOR TRAVEL'S SAKE.
THE GREAT AFFAIR IS TO MOVE.**



THE ITALY A&M CLUB NEEDS YOUR ASSISTANCE



The Italy A&M Club Needs Your Help!

• Website Needed

If anyone can assist in building a **club website** and a separate *Facebook* page so we can post news articles, periodic/monthly newsletters, *Instagram* postings and other social media it would be extremely helpful. Please reach out to me directly.

• Italy A&M Club Scholarship

The club is exploring the possibility of establishing a scholarship program. The scholarship would be available to club members who live in Italy but are attending Texas A&M, their family members who are attending Texas A&M or possibly students who are studying abroad from Texas A&M in Italy (semester abroad program).

We are considering hosting a silent auction to help raise funds for the scholarship. If you are interested in donating to the auction or in the establishment of the scholarship please reach out to me directly.



• News – Extra, Extra Read All About it!

Please feel free to share any photos, news articles, announcements, births, graduations, Silver Taps, career changes or any other news you would like to share with the club. We will find ways to include them in the regular updates.

• Logo

We are looking to create our clubs logo and will be asking for assistance from The Association of Former Students Marketing Department. We need to generate a few ideas for our logo. If you have any ideas or thoughts please let me know.

• Recipes

Feel free to submit your favorite recipe(s) to be include with the monthly/periodic updates. We would love to share them with the group.

• Feedback

Please provide feedback on this format, the content and any ideas you may have on ways we can generate additional engagement. Please encourage other people to join the club and to follow us on *Instagram*.

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Instagram: [italy_am_club](https://www.instagram.com/italy_am_club)

PAROLE FINALI

*A*s October bids its farewell in Italy, we can't help but reflect on the unique charm and beauty this autumn month brings to the country. From the vibrant colors of the changing leaves to the mouthwatering flavors of seasonal cuisine, the hard work and anticipation of the olive harvest, October in Italy is a true delight for the senses.

The weather in October is a comfortable transition from the summer heat to the cooler months ahead. It's the perfect time to embrace the Italian concept of "dolce far niente," or the sweetness of doing nothing. Sip on a cappuccino at a quaint café, take leisurely walks along cobblestone streets, or simply bask in the warm autumn sun at a piazza. October in Italy encourages you to slow down and savor the simple pleasures of life.

October in Aggieland feels like a long stretch of the legs. It's filled with set routines of classes, lab work, writing research papers and essays punctuated with game day weekends filled with visits from family and friends. As October gracefully exits the stage, it leaves behind memories of *Midnight Yell Practice*, studying for midterms and long days and nights pouring over notes and textbooks.

Italy, a country that knows how to celebrate the beauty of change. It's a month where nature, culture, and cuisine converge to create a captivating tapestry that lingers in the heart long after the leaves have fallen. While October may come to an end, the enchantment of Italy remains.

Until next time, arrivederci, October!

Ciao for now!

Ryan '91

P.S. Be sure to follow us on **Instagram** at: [italy_am_club](#)

