May is Here

HELLO!! Welcome to May. The summer festivities have begun and the days are more and more sunny. Remember to finish strong; we are almost there!!! We want to wish you the best moving into summer. We are open for you all year round so don't feel like you are left alone this summer. We love to answer all your questions and make sure you are supported.

What is in this month's newsletter

We discuss our advisory board opportunity. With weather warming up and darty season picking up, think about using Off-Campus Life's party registration. We discuss Mother's Day, May the 4th be with you and Memorial Day. You can get involved with our upcoming sports events that are stated below as well as our academic support here at CSU. We share the Mindfulness Center as it is Stress Awareness Month. And look out for a fun Mother's Day recipe.

Student Advisory Board

The Off-Campus Life office is dedicated to supporting students successfully moving/living off campus and into the Fort Collins community. It offers an array of information, services and educational programs that benefit the entire student body, university and surrounding community. The Student Advisory Board serves as a sounding board for overall policies, services and programs for OCL. The Board provides input on long-range goals and objectives, reviews current services, programs and budgets, and makes recommendations to the Director of
OCL in an advisory capacity. As a first-year student living off campus, your input is particularly relevant to what our office does. Commitment is only 1-2 meetings per semester. Click here to apply.

Darty Season

Throwing a darty?

Stop in our office located in the Lory Student Center (Room 274) to learn more and get your party registered to avoid a possible citation.

What are we Celebrating This May???
Mothers Day
Sunday, May 14th

Mother's Day is a celebration honoring the mother of the family or individual, as well as motherhood, maternal bonds, and the influence of mothers in society. It is celebrated on different days in many parts of the world.

Memorial Day
Monday, May 30th

Memorial Day is a federal holiday in the United States for mourning the U.S. military personnel who have died while serving in the United States armed forces. It is observed on the last Monday of May, being observed since 1868.

On-Campus Job Opportunities

Getting an on-campus job is a great way for commuter students to meet new people and get more involved with life at CSU. It's also a great way to get valuable job experience.

Off-Campus Life is hiring, and take it from me, it's a great place to work! We have one position open:

- Our RamRide Nightly Operations Coordinator and Program Assistant are responsible for co-leading one Night Operation each week, three weekends a month, as well as general administrative duties during weekly office hours.

Stop by our office in Room 274 of the LSC for information on how to apply, or
Academic Support

The Institute for Learning and Teaching (TILT)

The Institute for Learning and Teaching offers online resources to help improve your study skills, including topics like time management, note-taking, test-taking, and active reading. Click here for more information and to access the resources. They also provide information about tutoring, which can be found here.

Mindfulness Workshops

Colorado State University’s Center for Mindfulness is a center where we are working intentionally and collectively to create conditions that inspire personal and community transformation leading to mindful communities and fostering socially conscious, compassionate, and mindful leaders.

Recipe of the Month

Raspberry Cream Cheese Crepes
Crepe Mix
- 6 tbsp beaten egg
- 2/3 cup milk
- 1/4 tsp salt
- 2/3 tsp baking powder
- 4 tsp confectioner's sugar
- 1/2 cup flour

Cream Cheese Filling
- 6 oz cream cheese, softened
- 6 1/2 tbsp confectioner's sugar
- 8 tsp milk
- 1/4 tsp vanilla

Garnish
- whipped cream
- fresh raspberries

Crepe Mix
1. Mix together beaten egg, milk, and salt in a small bowl.
2. Gently stir in baking powder, confectioner's sugar, and flour.
3. Cover and chill in refrigerator for 45 minutes to an hour.

Cream Cheese Filling
1. Combine softened cream cheese, milk, vanilla, and confectioner's sugar together in small bowl. Mix well and set aside.

Raspberry Compote
1. In small saucepan combine raspberries and sugar and bring to a simmer. Break down raspberries and allow sugar to thicken sauce. Stir frequently.
2. Add fresh lemon juice, stir well, and set aside.

Making Crepes
1. Heat skillet to low medium heat and add 1 tsp butter to pan and allow to melt.
2. Spread 1/4 cup mixture onto skillet and move skillet to allow crepe mixture to spread and thin out.
3. Cook crepes for 30 - 45 seconds or until golden brown and firm on edges.

Visit for Recipe