

Hello Fellow Beta Members!

The 08-09 BETA officers have come up with a plan to more fully utilize the BETA listserv as a networking tool for our members—the bi-weekly Beta E-Byte!!!

The Beta E-Byte will be sent out on/close to the 1st and 15th of each month. It is a forum for members to share ideas, information, and overall feel more connected as a BETA community.

The BETA E-Byte will be divided into several categories: BETA News; Goods, Services & Opportunities; Gotta Try It; and Questions for the Group. If you would like to contribute to the BETA E-Byte (and we hope that every member will) just e-mail Rebekah Salcedo at rsalcedo@email.arizona.edu with “BETA E-Byte contribution” in the subject line. Remember, to provide your name, title & department, and contact information in your contribution for members to contact you if they have questions, would like more info, etc...

Below is the first BETA E-Byte – Enjoy and we look forward to having much more to share next time!!!!

BETA E-Byte – July 1, 2008

BETA News

Open Enrollment is coming!!! Start thinking about who you would like to invite to become a new BETA member.

Goods, Services & Opportunities

Are you have having a yard sale? Know of a job opening on campus? Want to recommend an excellent masseuse? Tell us about it!!!!

Looking for a great day-time baby-sitter in the Cortaro Farms and I-10 area? If interested, please contact leahmc@email.arizona.edu

Gotta Try It

Did you just learn a new computer short-cut? Or how to really get out that red wine stain? Please share!!! This is also the place to tell all your BETA friends about your favorite book, restaurant, or suggestions for a fun day trip.

Excellent Book: Water for Elephants by Sara Gruen

Recommended By: Rebekah Salcedo, Program Coordinator, Office of Student Financial Aid

Summer Grilling Tips

Be sure your grill is hot enough before starting.

Grill meat and veggies about 4 inches from heat source and chicken about 6-8 inches away.

To add more flavor, try adding pre soaked chunks of natural hardwoods like Hickory.

Make sure grill is clean before cooking.

To prevent sticking, brush or spray a light coating of oil on grid.

If your grill has a top, close it to allow smoke to add it's flavor.

To keep poultry from drying out, grill with bone in and baste continuously.

Poultry dark meat takes longer than white meat so start it sooner.

Sear chicken on the skin side first.

Source: <http://www.reluctantgourmet.com/tips.htm>

Questions for the Group

If you don't have news, but still want to know... I bet another BETA member could help!!!

BETA officers are looking for the contact information of BETA alumni as well as pictures of past BETA events. If you have contact information and/or pictures, please let one of the BETA officers know.

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Rebekah H. Salcedo

Membership Director