

ANTHRO - SPECTIVE

THE NEWSLETTER OF ANTHROPOLOGY MAJORS AT UNT



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WELCOME STUDENTS

Hey everyone, I hope you are all enjoying the cold weather as we head into the final stretch of the semester. For this month's issue of Anthro-Spective we've collected Thanksgiving recipes from some of our department members for y'all to try. We also have information on upcoming events, courses for the spring, and more! We hope you all enjoy what we have put together!

Thanks, Your UCC,
Carter Wilburn
ANTH-UCC@unt.edu

DR. ANDREW NELSON

Andrew Nelson, Associate Professor and Director of Graduate Programs. At the moment, I have three clusters of research, teaching, and general life interests.

1) Sport and South Asia

Research:

- Learning from the social poetics of a Nepali sportswriter
- Contrasting promotion-relegation and community-based leagues with American-style franchise-corporate leagues
- Development of a Nepali soccer history archive.

Teaching:

- ANTH 2980/2500: "Just Sport? Cultural Politics of Professional Games" (Spring 2026 and 2027). Sport as a metaphor for society.
- ANTH 3700: "Peoples and Cultures of South Asia" (Fall 2026, 2027). Regional survey with a side of cinema, chai, and cricket.

Favorite teams: Tottenham Hotspurs, Oregon State Beavers, Denton High, Lalitpur City FC



Dr. Nelson at the Jamchen Vijaya Stupa in Kathmandu, Nepal

2) Applied Anthropology & Journalism

Research:

- Writing collaboration with a journalist for popular media outlets, mostly focused on migrant narratives.
- Asking how applied anthropologists and investigative journalists might collaborate to produce more impactful publications.

Favorite news source: The Guardian

3) Housing & Urbanism

Research:

- Record-keeping on local evictions and observations of county eviction court.
- Collaboration with City of Denton to provide legal support to tenants.
- Studies of UNT student housing struggles and impact on academic performance.

Teaching:

- ANTH 4760: "Inequality, Social Justice, and the City" (spring 28). Imagining more equitable and democratic urban futures.

Favorite Cities: Kathmandu, London





YOU ARE INVITED TO



ANTHROPOLOGY
FRIENDSGIVING

FOOD | FRIENDS | GAMES

WEDNESDAY

19

NOVEMBER

STARTS AT 4:30 PM

Lefty's Lounge, Sycamore-119

Bring your favorite
Thanksgiving dish to share!



Questions, Comments,



Concerns?



Google form!



If you have questions, comments, or concerns regarding our department, please fill out the form linked through the QR Code below. This form can be filled out

Want to reach me directly?
email me at:
ANTH-liaison@unt.edu

STILL NEED COURSES FOR SPRING 2026?
CONSIDER SOME OF THESE!

ANTH
4765



URBAN
BEINGS

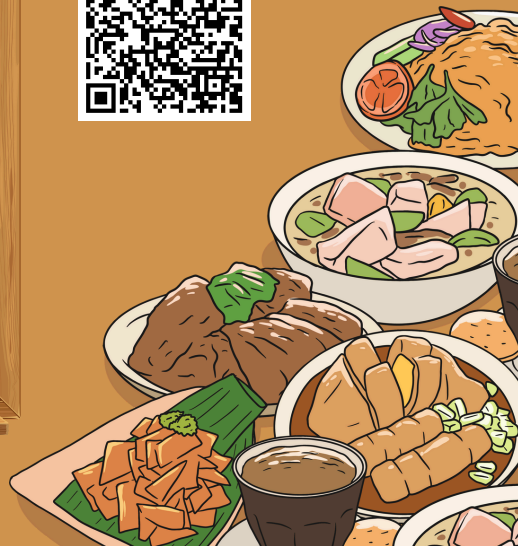
ANTH 4060

COMMUNITY ENGAGEMENT
THROUGH ACTION
RESEARCH
W/ DR. NUÑEZ-JANES



ANTH 4520

FOOD, CULTURE, AND
GLOBALIZATION
W/ DR. JARA CARRINGTON



justsport?

ANTH 2980 the CULTURAL POLITICS of PROFESSIONAL GAMES

W/ DR. ANDREW NELSON



SPRING 2026 COURSES

RECIPES

15 MINUTES ORANGE CRANBERRY SAUCE

FROM: TERESA MURO
MAKES 3 CUPS

Ingredients:

- 3 medium oranges
- 7.5 cups fresh or frozen cranberries
- 1 cup sugar
- 1 cup packed light brown sugar

Instructions:

1. Zest the orange and add 1 tablespoon of the zest to a medium saucepan. Be careful to only zest the orange part, avoiding the bitter white pith.
then cut the orange in half and squeeze all the juice from both halves into the saucepan.

2. Add the cranberries, sugar and brown sugar to the saucepan and cook the mixture over medium heat, stirring occasionally. Taste the sauce as it cooks and adjust the sweetness accordingly. If you prefer a sweeter sauce, add a bit more sugar. until it has thickened and the cranberries begin to pop, 8 to 10 minutes.

3. Remove the cranberry relish from the heat and let it cool before serving.

- The sauce will thicken significantly as it cools.
- This sauce can be made ahead of time and stored in the refrigerator for up to a week.

Ingredients:

- 2 ripe bananas mashed
- 1 1/3 cups canned pumpkin puree
- 1/2 cup honey
- 1/2 cup white sugar
- 1/3 cup vegetable oil
- 2 large eggs
- 1 1/2 cups all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt



BANANA PUMPKIN BREAD

FROM: RILEY MCDANIEL

Instructions:

- 1.1. Preheat oven to 350 degrees and grease 9x5-inch loaf pan
2. Stir together bananas, pumpkin, honey, sugar, vegetable oil, and eggs in a large bowl. Combine flour, pie spice, baking powder, baking soda, cinnamon, and salt in a separate bowl. Stir flour mixture into banana mixture until just combined
3. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean, about 45 minutes. Cool loaf in the pan for 10 minutes before transferring to a wire rack to cool completely.

Instructions:

1. Preheat Oven to 350°F
2. Brown the butter in a small saucepan over medium to low heat. Use a wooden spoon or a rubber spatula to stir the butter while it melts, and while it browns to prevent it from burning. The butter will be fully browned, but not yet burned, when the butter has turned from a yellow to a golden, orange-yellow color and when it starts to have a nutty aroma. Once you see brown specks within the butter, turn off the heat and pour the browned butter into the separate heat-proof bowl.
3. While letting the butter cool, mash up the bananas on a plate or cutting board and pull the shots of espresso or brew the coffee. Once the butter has cooled, combine it with both sugars in a large mixing bowl. Combine the butter and sugar together by whisking vigorously until just combined. Gently whisk in the vanilla extract, the eggs, and the mashed bananas. Add the cooled espresso shots or brewed coffee and sour cream into the other wet ingredients and mix until just combined. In a separate bowl, combine the flour, baking soda, spices if using, and salt together and mix until just combined.
4. Dump the dry ingredients into the wet ingredients and mix until there are no white streaks or large flour clumps remaining.
5. Grease a 9X5 inch loaf pan with butter or a small amount of neutral oil and pour the batter into the pan. Place into the oven for one hour. After one hour, check to make sure the banana bread is fully cooked by sticking a toothpick into the center of the loaf. You'll know when the banana bread is done when the toothpick comes out clean with no streaks of wet batter. Let the bread rest in the pan for 10-15 min after taking it out of the oven, and then run a knife along the sides to separate the loaf from the sides of the pan. Once loosened, gently transfer the bread to a cooling rack to cool down. Enjoy immediately

RECIPES

CONTINUED...

SPICE BROWN BUTTER ESPRESSO BANANA BREAD

FROM: NATALIE WHITE

Ingredients:

- 3 very ripe bananas, mashed
- 1 large egg at room temperature
- 2 tablespoons of sour cream or plain greek yogurt
- 2 oz shot of espresso or strongly brewed coffee
- 1 teaspoon of vanilla extract
- 1/3 cup of browned butter (unsalted)
- 1/2 cup of light brown sugar
- 1/4 cup of white granulated sugar
- 1 1/2 cups of all purpose flour
- 1 teaspoon of baking soda
- 1 teaspoon of kosher salt
- 1 teaspoon of cinnamon
- 1/2 teaspoon of ground cardamom



Arkadina's Mystic Corner

● What does this month bring you? ●



Email:

emilycadena@my.unt.edu

Pumpkin Spice

Did you know that pumpkin spice can be used in witchcraft? It contains: Cinnamon, Ginger, Nutmeg, Allspice, and Cloves. These spices are used for protection, money, healing, and cleansing. So the next time you have a pumpkin spice latte, just remember to think on your intentions before you drink it!

What is this about?

Hello, my name is Arkadina and I work at the front desk at the Anthropology department. This section of the newsletter is focused on fun information about the witch/pagan community and a monthly horoscope! I hope you enjoy it and please let me know in person/email if you have any questions or recommendations.

Astrology

Mercury, Jupiter, and Uranus will all be in retrograde this month so hold on tight for this bumpy November ride! The New Moon is in Scorpio on November 20th, so make sure to create some good intentions for finishing the semester strong!



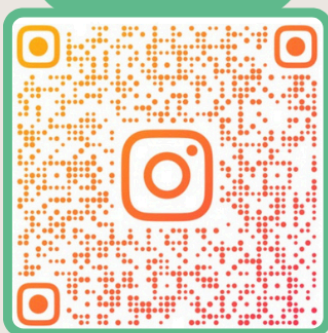
HAVE AN IDEA FOR A UASA MEETING?



LET US KNOW!



INSTAGRAM



GROUPME



JOIN UASA!