

## Share the sorbet love

by DENEÉ SHELTON  
photo editor

I love summer! It's my favorite week of the year! All the relaxation, being outside and soaking up the rays; what could be a better way to beat the heat than to make a delicious and chilly treat? The strawberry lime sorbet recipe below comes from Pinterest, specifically [kateshealthycupboard.com](http://kateshealthycupboard.com).

### Recipe:

- 4 cups frozen strawberries
- 1/3 cup lime juice
- 1/2 cup water
- 1/2 tbsp lime zest
- 1/4 cup honey

Here's my twist on it!

I'm not much of a rule follower; I like to blaze my own trail, so in this case I used the recipe as more of a guideline than an actual rule. Food is creative, why put limitations on it?

When standing in the aisle to buy the frozen strawberries, I made my first change to the recipe; I bought raspberries instead, gasp! The second change came when the time came to measure things. I don't own a measuring cup. They're silly! Just throw some ingredients in and then taste it! If it doesn't taste quite right, keep playing with it. Creating food is just that, c-r-e-a-t-i-v-e. Have fun with it.

Since I didn't have the measuring cup, I just dumped everything into the blender. The whole bag of raspberries came out to about 3 cups (there are measuring lines on my blender) but since the recipe called for 4 cups, I threw some frozen strawberries in to make up the difference.

A sizable amount of lime juice and honey was squeezed in. (These can be added to taste. You like your ice cream sweeter? Add more honey. More tart? Add more lime juice.)

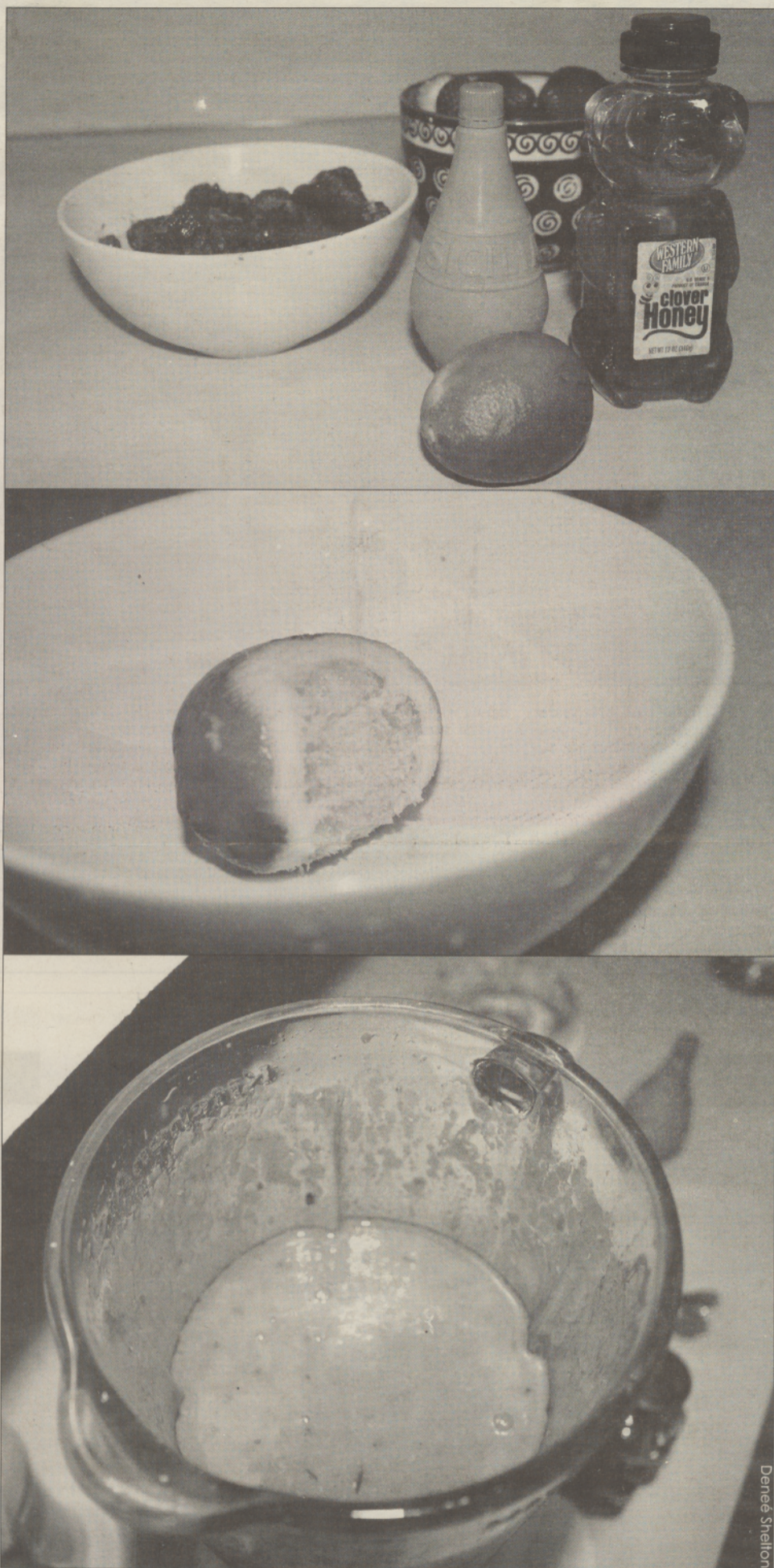
Next was lime zest. Lime zest. What is that? Can you only get it from limes that are feeling zesty and sassy? Google told me that it is the shavings of the lime skin. Weird, but I put it in anyway. (It made my kitchen smell delicious!)

Ready, set, blend! While blending, I was playing with the consistency. It was very thick and the blender was having a hard time mixing. I added water, but just a little bit at a time until the consistency was what I was looking for. A consistency similar to ice cream can be achieved by running the ingredients through an ice cream maker. Personally, I like my sorbet icier, so I tossed some ice in it and blended away.

The final product was absolutely delicious! Perfectly tart and sweet at the same time and I could not put it down. Confession: I ate all of it. Every last bite. I highly recommend this treat! It's easy, cold, and refreshing. All the perfect things for summer!

Please note: Put your creative hat on! Try this guideline of a recipe and send us your feedback! We'd love to see the creativity our fellow students possess.

# Pincidents



Deneé Shelton

Top photo: Ingredients including frozen fruit, a lime, honey and lime juice.  
Middle photo: A very "zested" lime.  
Bottom photo: The blended ingredients, which you can adjust to how zesty or sweet you like your sorbet.

## Shelfies: Art Center edition

by ERIN CAREY  
news & culture editor

Kelly White has the privilege of sitting in a room surrounded by books every day. White runs the Art Center's library, based out of the office space of the Art Center itself. The cramped room is stuffed full of neatly organized bookcases, supporting every sort of reference books from modern design to the depths of art history. The library is only open to students currently enrolled in an art class, and they can sit just outside the office room to get the information they need. The Clackamas Print sat down with White to talk about the Art Center's cache of anything a student needs to survive an art class.

**The Clackamas Print:** What was the reason to create a separate library?

**Kelly White:** Students in art history have to do reports, and there are specific texts that perhaps the library in Dye Learning Center doesn't support. We also have sections in our library for design, painting, drawing, so the instructors use these texts for students with their projects, because they're specific to what they're teaching.

**TCP:** Have any of the instructors donated books to the library?

**White:** Several instructors donate. Often times they'll use their professional development fund to purchase books to go in the library.

**TCP:** What are the contents of the library?

**White:** It's broken down into subject matter, so we have photography, sculpture, drawing, painting, anatomy, jewelry, ceramics, [and] design. Then the largest section, which is over half the library, is for art history.

**TCP:** Do students find it helpful?

**White:** I think they do. I did when I took the art history class.

**TCP:** Did you have any favorites from taking that class?

**White:** The favorite is whatever research paper I have to write. I know that when students are looking for ideas, they can come in and look through "1,419 Copyright Free Illustrations" by Jim Harter.

**TCP:** Are there any thoughts on expansion?

**White:** There are none at this time. Really we're bound by what space we have, and the majority of our space is consumed.

**TCP:** Where's the most exotic place you've picked up a book?

**White:** I usually don't buy books on my travels because I don't want to add the weight to my suitcase, and I'm usually traveling very light. I just received a sketchbook from the Thyssen-Bornemisza Museum in Madrid, Spain because Nora Brodnicki, our department chair, just went on sabbatical, and she took a trip to Spain. So she brought me a sketchbook back, and it's one of the paintings that we had discussed in our art history class in winter term.

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