

## Cookie Bake-Off

*Fangfei Shen*

This past Sunday was East Campus's esteemed Cookie Bake-Off. Fourth East had a strong showing. Some speculated that as many as a third, or or maybe two-fifths, or maybe even a half of all the entries came from Fourth East.

Preparation began last week's Tuesday, when slugs were seen buying fresh ingredients for cookies from the newly-instated produce stand in the courtyard. Cookie-baking activities recommenced early(-ish) Sunday afternoon. Soon the kitchen was teeming with some of Fourth East's best cookie chefs, and delicious (and strange) smells began wafting from the [remaining two functioning ovens] through the hallways. As seven o'clock drew nearer, some slugs were becoming frantic as they tried their best to complete their cookie masterpieces to perfection before the deadline. Unfortunately, the deadline proved deadly for one entry: Surprise Cookies (cookies with a concealed chocolate center) never even made it into batter form. However, its demise was more than made up for with the strength of the remaining entries.

Fourth East entered in all of the categories with the exception of Death by Chocolate. The entries are as follows:

- Pineacnator, by Nate Pallo and Sebastian Denault  
Category: Highest Ratio of Taste to Number of Ingredients  
Fun fact: It had a zero taste to number of ingredients ratio! Taste was none, ingredients were BBQ, Chartreuse, mesquite seasoning, pineapple, flour, maple syrup, bacon, and maybe even more!
- Sweet Potato Overload, by Eric Marion and Fangfei Shen  
Category: Highest Ratio of Taste to Number of Ingredients  
Contained mashed sweet potato, baked chopped sweet potato, and raw sliced sweet potato. Apparently failed because the involved parties forgot to add burnt sweet potato into the cookie.
- Tangerine Chocolate Chip Cookies, by Fangfei Shen and Adam Chamberlin  
Category: Best Use of Fresh Produce  
Chocolate chip cookies with a tangerine kick!
- Zucchini Chocolate Chip Cookies, by Fangfei Shen and Adam Chamberlin  
Category: Best Use of Fresh Produce  
Chocolate chip cookies without a zucchini kick! Zucchini's don't taste like much.
- Mushroom and Garlic Cookies, by Andrew Westerdale  
Category: Best Use of Fresh Produce  
Repulsive cookies with the consistency of dust and the flavor of gross. Elicited numerous priceless facial expressions from victims. Some speculated that it could have been improved with the addition of cheese.
- Dust Balls, by Fangfei Shen and Adam Chamberlin  
Category: Most Recession-Proof  
Sweet cookies that would disintegrate in your mouth. Reminded people of dust, but not of gross. They were also dusted with powdered sugar. In another world, they're known as Melting Moments.
- Sphere Cookie, by Andrew Westerdale  
Category: Most Symmetries  
Chocolate chip cookies shaped into a (somewhat) spherical form.
- The Null Cookie, by Tucker Chan  
Category: Most Symmetries  
As stated by the chef himself: "Symmetric under any coordinate transformation in time and space."

All entries were also entered in the Best Overall category. The judges foolishly did not award all of these cookies with prizes, but entries that did win were the Dust Balls for Most Recession-Proof and The Null Cookie for the Null Prize.