

Reception Drinks Reviews

A committed lecture attendee and seasoned drinker reviews the weekly drink choice at YSOA's lecture reception.

A Familiar Friend on Thursday Night
August 29, 2024

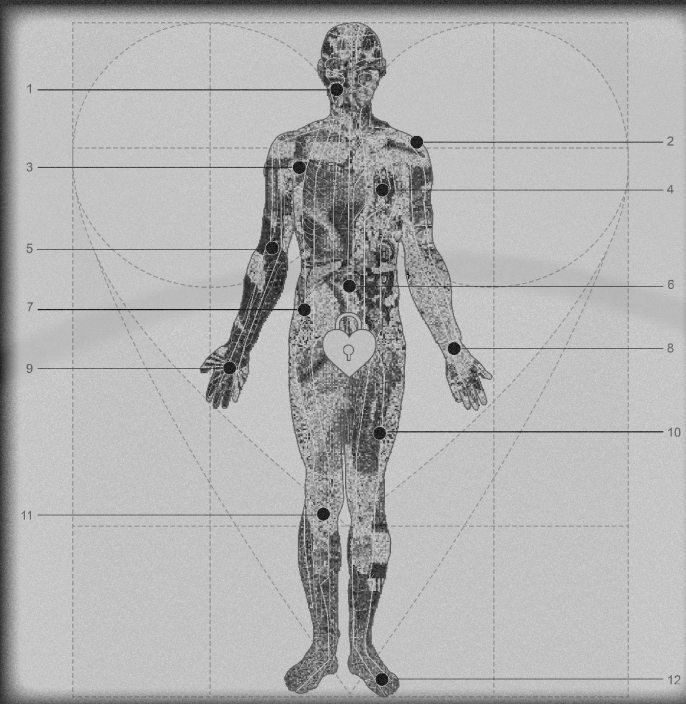
In an overflowing Hastings Hall, fresh from its makeover during the summer with fixed pews and new paprika-colored carpeting void of the inevitable coffee stains that will someday soon find their way back, Deborah Berke settles the applause and chatter following Issa Diabate's lecture on his work in Côte d'Ivoire. In a recognizable cadence, she explains to our new students, returning characters, and visiting guests the tradition of Thursday nights: a custom cocktail by the one and only Andrew Benner. Barely legible over the excitement and preparation to rush to the second floor, the drink of the night is based on Diabate's home country—a twist on the classic French 75 with the addition of tamarind. In a new exhibit, with new walls and new faces, it was a relief to get a drink from the familiar bartenders. The drinks flowed quickly and with the gallery at max capacity they ran out even quicker. I give the first drink of the semester 3.5 stars.

You Had to Be There
September 5, 2024

Following the illuminating lecture by Shayari de Silva on the work and archive of Sri Lankan architect Geoffrey Bawa, Bimal Mendis took over for Deborah in the weekly ritual of announcing Andrew's newest creation. This week, our resident mixologist took inspiration from the classic British summer cocktail, the Pimm's Cup, and gave it a twist, subbing lemon soda for a ginger beer and Sri Lankan tea mixture, and garnishing with lemon, cucumber, and mint. Renamed for Bawa's lifelong project and garden getaway, Lunuganga, it was an apt pairing for touring the gallery that night—like much of Bawa's work, a mixture of the influence from British imperialism and Sri Lankan flavors. It seemed a popular choice over the course of the reception—few drinks were left half-full and once the cocktail was gone folks were sad to turn back to the white wine. I give the Lunuganga, both the garden and the drink, 4.5 stars.

Let's Go Outside!
September 12, 2024

An eclectic beverage for an eclectic lecture. While Amélia Brandão Costa and Rodrigo da Costa Lima presented what seemed to be the full body of their work, the accompanying cocktail was, by virtue of design, a mashup of ingredients we might not normally see together. Portuguese orange soda and vermouth, together with Brazilian Cachaca rum—the unnamed Benner original sought to connect the lecturers' homeland with their traveling studio's pilgrimage in another geography-inspired cocktail curation. And much like the studio's call to action, the profile of the cocktail could more easily be described by artificial intelligence than by those drinking it. Was it sweet? Was it full-bodied? Could you taste any alcohol in there? Hard to say, but it was Flavor for sure. The rarely worth mentioning non-alcoholic beverage this week made a splash in the tempting-to-steal mason jars with handles and with Dean Berke's call for YSOA neutrality among flag colors. I give this week's drinks a collective 4 stars (2 each). ♡



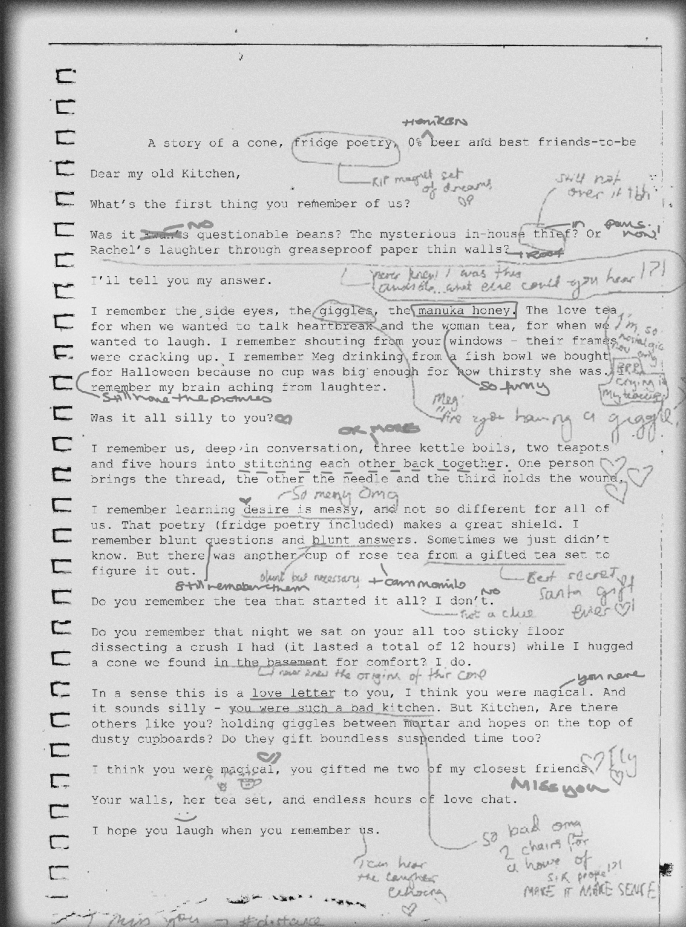
1 | 厥车穴: sanity extracted from my flesh; 2 | 肩井穴: pedestal at concerts; 3 | 肩髃穴: a soft pillow of daydreaming and whispering; 4 | 肩髃穴: you shatter my mechanical closets; 5 | 肩髃穴: why are you so funny-boned?; 6 | 神髃穴: a chamber of butterflies; 7 | 神髃穴: desire carefully handled; 8 | 大髃穴: vent of Fleur de Peau; 9 | 八髃穴: a multi-functional navigating device; 10 | 伏兔穴: Eros's Doric order; 11 | 鹤顶穴: an "accidental" touch underneath the table; 12 | 太白穴: gravity of traces

Reflexology of Love

THE KOUPLÉ

The kouplé, comprising Shengyu Cai (O-Sheng) and Yiru Wu (Ru), wishes to challenge traditional notions of Couple.

By appropriating a traditional Chinese medicine reflexology diagram—a quasi-scientific way to understand our body—our aim is to explore how our physical environment influences and is influenced by the emotions associated with love. We contend that love is a corporeal relationship that extends beyond bodily relationship, mental space, encompassing various dimensions that remain largely unexplored. ♡



A story of a cone

PRECIOUS NDUKUBA

Blondie,
we love
you

CIEL

SMILE!

Estela

Blake Harris

Mohammed/Mohamed
♡♡ Riza ♡♡

To the memory of my
2- the way of twilight, deep waters that I might
3- they are but in the late had and light
4- with every curve and edge you I have
5- I find a darkness and sweet sphere
So, if a deep as things long by time
In the atmosphere of love - forever, eternally,
T.

Recipe for the Perfect First Date

CHRISTY HO

Prep time: 15 mins Cook time: 2 hours Serves: 2

Begin with these ingredients:
1 homemade mango salad
2 blank canvases
4 cookies from Claire's Corner Copia
5 deep breaths

Extra spice if you wish:
24 tubes of acrylic paint
Half a hole in your sock
A pinch of luck
No distractions!

Instructions:
1. Mix very well and let time melt away.
2. A sprinkle of charm is imperative for perfect flavor.
3. Add a dash of sass to bring out the sweetness.
4. Hold nothing back and fall head over heels.
5. Serve with a side of the sweetest dreams. ♡



ON THE GROUND

Til' Add / Deep Do Us Part

T C I P Y U N Y W E E P S
H U M O R Z L L O T T E R Y
U L B O E F A P X Y D U N T
R Y J W N X Q Y H K V G A Z
S L E O D I N Y M B U S E C
D W L H I L T N N M D T X X
A X N Y A U J O B B M R L N
Y Y D W B N I E R D L U A B
E J N W A U Q I S T Y C E A
Q K A P T G O N W S M T A N
R U D U E A H M Z C C U B D
P K I U A N E X H Y J R R A
Y F N C K G H D Z J I E I N
Q I E I J A B E E R H T C A

Conférencier Inaugural
"Essential" Sri Lankan garden
School-sanctioned gambling
Noticeably finite 6on7 refreshment
"New Girl" of her house
Coveted giveaway accessory
Orientation master of ceremonies
Understaffed shop position OR updated desk device
Midweek semester start
Dreaded first-year course content

ON THE GROUND

Crush Box

La ma amore
"della via"
E YUVAL MADLIU

You have rattled
around the back of my
head like loose change
for two years

Paige.

MAD LOVE TO
THE HOT TISE TO
STUDENT I SPOKED
WITH AT CON A
AND NEVER
SAY AGAIN

Thank you
for being in
my life ♡

AYUSHI'S
LAUGH
ONG

Editor's Note

In 1969, Mexico City inaugurated its first Metro line, a symbol of progress and connectivity. But beneath the steel and concrete of this colossal project lies a more intimate story, one where love itself is the driving force behind the transformation of a city. The Metro, now one of the largest subway systems in the world, started as a grand gesture from Alex Berger to his wife, Maria Félix, the beloved icon of Mexican cinema.

This issue of *Paprika!—Honeymoon*—draws inspiration from this extraordinary narrative, exploring emotional connections that shape the spaces we inhabit. Do our relationships leave lasting imprints on the spaces we traverse, and conversely, do these spaces mold the way we relate to one another?

Through personal stories, theoretical musings, and lots of poems, the *Paprika!* community has shared a piece of themselves, what spaces we've shaped them, and what spaces have shaped them. We loved reading about these intersections of love and space and we hope you do, too.

How do intimate moments transform the way we navigate our cities, homes, and even ourselves? Let this issue serve as a reminder that space is never neutral—it is shaped by our emotions, our dreams, and yes, our love.

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*El macaveloso Meba que tiene
la Ciudad de México es más,
me lo regaló mi macida.
The macavelous subway that
Mexico City has is mine,
my husband gifted it to me.
— Macia Felicia*

