ABGN #16

Adam's Bimonthly Grad Newsletter

Genesis 7

What an experience.

So many pros, so many new playstyles.

I made a few friends, garnered a middling placement, got my Falco poster signed by all my favorites—pretty much just forgot about everything and played Melee. It was sick.

We our car locked in a parking garage on the second day, so many thanks to Minnick for saving us from sleeping on the floor of the 24-hour venue.



Left: The Sams representing Davis, and Brennan, a new Falco to train against. Right: My homemade Falco poster signed by Ginger, Mang0, Westballz, Bobby Big Ballz, and, yes, even PPMD

25th Birthday

I turned 25!

The day itself was pretty uneventful, which is an indicator of just how stratospherically high my year-count is. (Old joke, new twist?)

Friends old and new gathered to celebrate with me a few days before my birthday to eat wayyyy too much sushi for the second year running.



Nami Sushi with the 3rd Year+Smash+Complexity crowd

Weekends at Homes

The past few weekends have been very travelintensive and hectic. Darcy and I first visited her parents in LA. We caught the so-bad-it's-good Margaritaville musical. The next weekend I found myself dressupified in NC for my cousin Josh's wedding.



TL: Ilan and Sawyer at McD's on Hollywood Blvd. TR: Darcy's mom and aunt playing with her dad. BL: Ike filming the wedding. BR: Reception

Kunesh's Kitchen: Island Soyaki Warm Salad

Ingredients

- -1/4 brick tofu (4oz)
- -2 handfuls spinach
- -1 handful Tjoes Cruciferous Crunch
- -shredded carrots
- -Tjoes island soyaki
- -vinaigrette
- -shredded cheese

Directions

Prepare rice. In a large bowl, add spinach, cruciferous crunch, carrots, and rice. Apply vinaigrette and mix. Fry cubed tofu over medium heat, adding island soyaki (to taste) once golden-brown. Optionally, cook more cruciferous crunch in the pan. Add tofu to -1/2 cup brown rice, dry bowl and sprinkle cheese on top.



COVID-19 is on Davis' doorstep. Live finals have been canceled. What about next quarter?

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