# \* 2020 STFM CONFERENCE ON PRACTICE & QUALITY IMPROVEMENT \*

# Sunday, September 13 6:30-7:30 pm CDT





## HAPPY HOUR ITINERARY

## \* 6:30–6:35 pm: Welcome and Introductions

## \* 6:35–7:00 pm: ZoomPOP Happy Hour With Aaron Michelfelder and Jenny Drzewiecki

- Tired of the same old Zoom happy hour where your boss jokes about not wearing pants? Well, grab your favorite drink (+/- alcohol), your favorite partner(s), friend, family member, pet or plant and be prepared to make the best Jalapeño Poppers ever, while busting a gut with Jenny and Aaron.

- This happy hour will be a little cooking and a lot of interactive Zoom games and party town! Be prepared to have a hangover... we mean let the happy hang over into the next day, because you definitely won't want the fun to stop!

\* 7:00–7:30 pm: Attendee Breakout Conversation Rooms

### Jenny and Aaron's Super Easy and Oh-So-Tasty Jalapeño Poppers

Ever try to bread and fry poppers, only to have the local fire department pop on over for a visit? Well fret no more, because this is an easy way to make the best poppers!

#### Ingredients:

- 6-10 Medium Jalapeños
- 1 Box of Cream Cheese
- Shredded Sharp Cheddar Cheese

Kosher or Malden Flaked Sea Salt (It's ok, but not as fun, to substitute boring salt.)

Olive Oil (Grapeseed or avocado oil are ok, too.)



#### **Directions:**

- 1) Put on gloves. If not wearing gloves, do not touch eyes or other sensitive areas until hands are thoroughly washed.
- 2) Cut the jalapeños in half, lengthwise, trying to also cut the stem in half. The stem becomes a handle for the popper!
  - 3) Using a metal spoon, carefully remove the seeds and white veins inside the Jalapeños.
  - 3) Stuff the Jalapeños with cream cheese, just to the top of the edges *no need to pile on the cream cheese.*
- 4) Press shredded cheddar cheese on top of the cream cheese *it's ok to pile on the cheddar cheese.*
- 5) Sprinkle the top of the popper with salt.
- 6) Drizzle olive oil over the poppers.
- 7) Remove gloves.

#### To grill (our favorite method):

Place a cast iron skillet on the grill - *if you don't have one, that's ok.* 

Heat the cast iron skillet and grill to 350 degrees. Drizzle olive oil in the skillet.

Place poppers in the skillet or directly on the grill and cook until the cheddar cheese is melted and browned (30-45 minutes).

#### In the oven:

Preheat to 350 degrees.

Drizzle olive oil on a baking sheet. Place poppers on top of the olive oil, and put the baking sheet in the preheated oven and bake until the cheddar cheese is melted and browned (30-45 minutes).

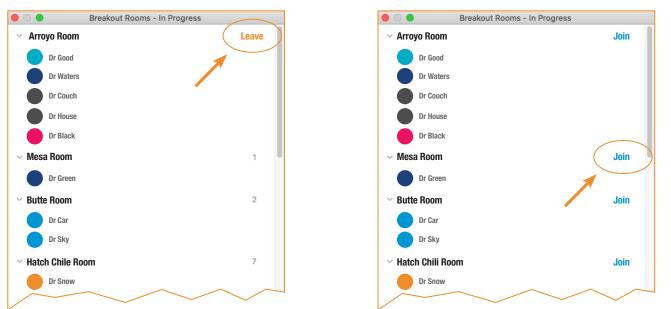
Let cool for at least 5 minutes, and then ENJOY!

*Note:* Super hot peppers will lose a lot of their "kick" while cooking, so don't be scared off by the heat. However, once in a while, you get a bonus popper that's hot as the sun. It's considered very lucky to get a sun popper. We wish you luck!

# HOW TO MOVE FROM ROOM TO ROOM

- \* After the welcome and demonstration, you will be randomly assigned to a breakout room.
- ★ To move, open the breakout room option in the Zoom menu bar at the bottom of the screen.
- ★ This action will open a list of rooms for you to join.
- Click "join" next to the room title to be moved to that discussion room. Rooms will be as follows: Haboob Room, Arroyo Room, Adobe Room, Snowbird Room, Corrido Room, Chiltepin Room, Pozole Room, Mesa Room, Prickly Pear Room, Butte Room, Monsoon Room, Hatch Chile Room, Norteño Room, Menudo Room, Hoodoo Room

To join a new room:

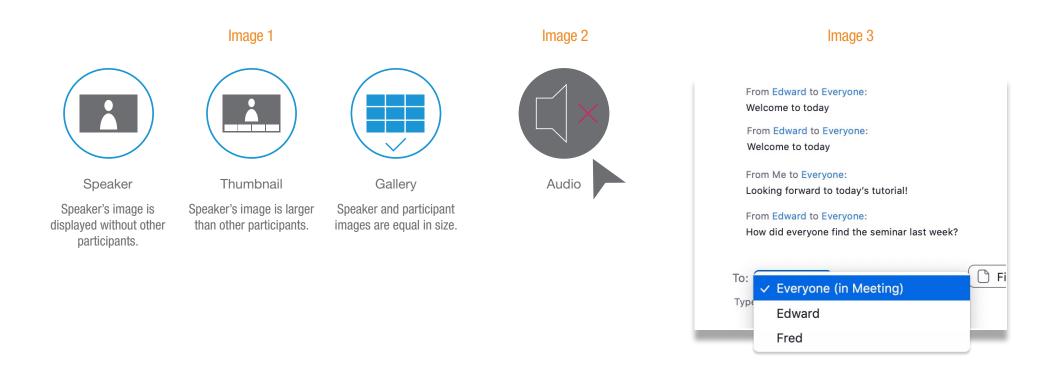


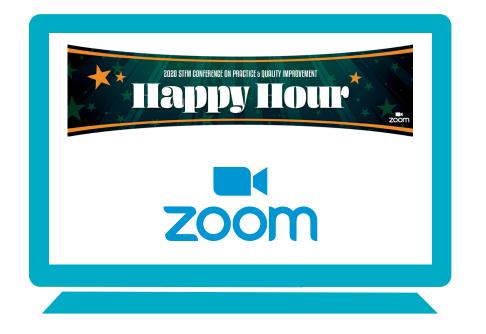
## To leave your current room:

\* When you want to leave the Happy Hour, simply click "Leave Meeting." DO NOT click "End Meeting for All."

# **INTERACTION TIPS**

- ★ Try to get your device's camera at eye level. This will improve how you look on-screen.
- ★ Viewing options. (See image 1)
- \* Audio: Please keep your microphone muted unless actively speaking. (See image 2)
- ★ Video: We encouraged you to keep your camera on throughout the meeting.
- \* Chat: Use the chat feature to comment to the group or an individual. (See image 3)







**Questions?** STFM staff will be available in the main meeting room or visit Zoom's resource library at: *https://zoom.us/resources*