

Restaurant Review: Mrs. London's

By Tegan O'Neill, Columnist

On Tue, May 1, 2012

What a luxury it is to have Mrs. London's in Saratoga Springs. The storefront looks like a Valentine's Day card come to life. Every detail has been tweaked to appeal to the eye. I cannot help but feel a pang of guilt gazing at all of the beautiful pastries. They look as if someone had to make each one, individually in its own little convection oven. They are too perfect to have been made in large batches.

Surely, Mrs. London's has the highest quality pastries for miles around. To taste one of the Almond Croissants is to taste French royalty. The addition of almond to an already sweet, rich pastry makes for a delicacy fit for a king. Its crust can be pinched off as if it were a doily made of the thinnest paper. Then, once you get to the meat of the croissant, it becomes thick and chewy - almost cake-like. A layer of almond paste provides a silver lining to this already optimistic cloud of butter. The almond flavor is the croissant's defining quality. Other items of splendor include the Currant Cream Scone and the unassuming yet completely marvelous Brittany, otherwise known as a Kouign Aman. The Currant Cream Scone tastes like a dream come true. The first bite is cool and creamy. It then drifts into a delicious realm of starchiness. Each bite is inexplicably both moist and floury - a balance than only a magician in the kitchen can strike. It looks, tastes and feels like a scone and is almost completely free of distracting elements like nuts or - God forbid - icing. The buttons of currants add a pop of textural contrast here and there, as well as a little flavorful zing for good measure.

Whereas the Almond Croissant is a show-stopper in the display case, the Brittany is more like the scone in that it looks relatively simple. I would not have chosen it from the array of pastries had I not earlier been informed of its merits. I think I was so surprised by the Brittany, because it was so artless. To understand the Brittany, think of the most buttery croissant you have ever had, then subtract all of the air, which usually puffs up the pastry. What you are left with tastes like a croissant but more intense. In one bite, you get the flavor of a croissant multiplied by 10. It is also markedly less messy to eat. It does not flake all over the place. Rather, it stays in its little elephant ear twist.

A less heavy, more airy selection is the Kugelhoph: a sweet, raisin-laden yeast bread. This hot air balloon-looking pastry is mostly all pomp. The inside of the Kugelhoph pulls apart like cotton candy, but the fun stops there. Tear apart its sugar-encrusted outer casing and you will discover the inside offers nothing more than a slight poof of bread, which tastes like brioche but a bit sweeter and lighter. Its taste plays second fiddle to the taste of the raisins. The flavor of the actual bread is so dainty that it is hardly discernible.

Known for its pastries, Mrs. London's also offers delicious hot chocolate, but I would not call it a beverage. It is better suited to the category of dessert. The hot chocolate is essentially a chocolate bar in liquid form. It is decadence at its finest. As for the type of chocolate used, it tastes somewhere between milk and dark. It is rich enough to pass as dark, but melted into warm milk. The hot chocolate is richer than it is thick, but imbibed alongside pastries, a drink any thicker would be too much to handle. As it stands already, the hot chocolate is an over-indulgent treat.

Not only is the quality of pastries at Mrs. London's a cut above the rest, but so too is the level of professionalism exhibited by the staff. It is encouraging when those working on the other side of the counter are knowledgeable about what they are selling and seem to adore the product that they place into the hands of the customer. Put it all together - the décor, the service, the pastries - and you have an exceptional boulangerie.

To read more of Tegan O'Neill's outings visit her blog.

#1.2864443:3739935270.jpg:london's

Mrs. London's bakery and café is located at 464 Broadway.

Sarah Weitzman/ The Skidmore News

#1.2864447:3993909407.jpg:croissant

The almond croissant is one of many delicious homemade pastries at Mrs. London's

Sarah Weitzman/ The Skidmore News

#1.2864450:1262686188.jpg:hot chocolate

Mrs. London's hot chocolate serves as both beverage and dessert.

Sarah Weitzman/The Skidmore News







Students to join May Day demonstrations in Albany

Organized by Occupy Albany, the event will take place May 1

By Julia Leef, News Editor

On Tue, May 1, 2012

On Tuesday, May 1, students will depart for Academy Park in Albany to join in the demonstrations for May Day, or International Worker's Day, organized by Occupy Albany.

Occupy Albany is a left-wing activist movement in conjunction with Occupy Wall Street and the Occupy Together movement, along with the American Federation of Labor and Congress of Industrial Organizations and the Solidarity Committee.

Joseph Byrne '13, who is organizing the student trip from the College, contacted Occupy Albany through Colin Donnaruma, a graduate student from the University of Albany and one of the organization's organizers.

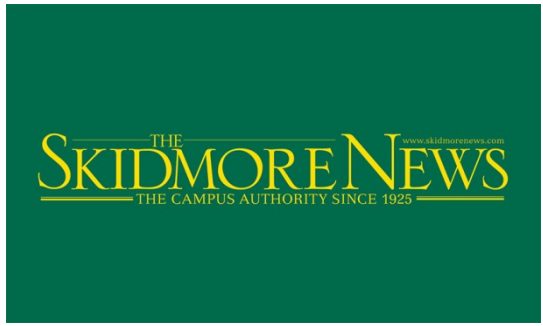
"There was an Occupy film screening sponsored by CLASS and Social Justice week on campus a few weeks ago," Byrne said. "After seeing the film I contacted members of Occupy Albany in order to find out how Skidmore kids could get involved in direct action, and Occupy pointed me toward May Day."

According to its [website](http://www.occupytogether.org/2012/04/19/what-you-can-do-on-may-day/), May Day is a general strike to demonstrate the power of the people in which over 115 cities in the United States will partake, including New York City, Chicago and Seattle.

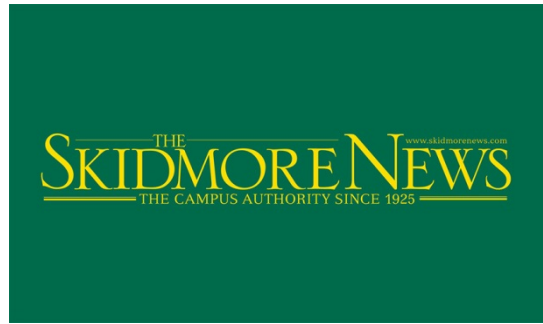
The events, which begin at 1:30 p.m., include a march through Albany, teach-ins and workshops, and a mass rally and speak-out, concluding with live music and food at 5 p.m. The opening plenary will talk about the origins and history of May Day, while the closing focus will be on current organized labor fights against what the movements see as "plutocratic capitalism."

Byrne said his interest in Tuesday's event came from researching Occupy Albany and discovering its weekly meetings as a social-justice community center.

"I found out [Occupy Albany was] planning a May Day event, and I wanted to go, but I didn't want to go alone," Byrne said. "I knew other people would care, if they only knew it was happening. I foresee future trips as Occupy Albany continues to grow."



Students who are interested in attending the trip may contact Byrne at jbyrne@skidmore.edu, clarifying whether they require transportation. Students will depart at 12:30 p.m. and return at 5:30 p.m.



Letter: Response to 'Granting Alumni Access to Online Databases'

By Ruth Copans, Justin Sipher and Michael Sposili

On Wed, May 2, 2012

Dear Editor,

It was with great interest that we read the editorial which appeared in the *The Skidmore News* on Friday, March 23, 2012 titled, "[Fan the flames of our education, grant alumni access to databases](http://www.skidmorenews.com/op-ed/editorial-fan-the-flames-of-our-education-grant-alumni-access-to-databases-1.2826736)". As you may or may not be aware, several members of Skidmore administration have been actively considering the implications, both technical and financial in nature, of making this service available to alumni. We are pleased to announce that Skidmore will soon participate in a pilot project that will allow alumni to access JSTOR resources, a not-for-profit service that helps scholars, researchers, and students discover, use, and build upon a wide range of digital content. This service contains over 1,500 academic journals and other scholarly content.

Offering this service to alumni is not without expense. Based on the exploration we have completed to date, the fee associated with offering this service to our alumni will be \$2,000 annually. Rather than looking at this as an expense, we believe, as you do, that this investment will provide Skidmore alumni with yet another benefit as a graduate of the College.

Specific information about how alumni will be able to access JSTOR resources will be made available to alumni this summer and it will be publicized in upcoming editions of *SCOPE Monthly*, the College's electronic newsletter. Additionally, a link will be provided via the [Library Website](http://lib.skidmore.edu/library/).

Sincerely,

Ruth Copans, College Librarian

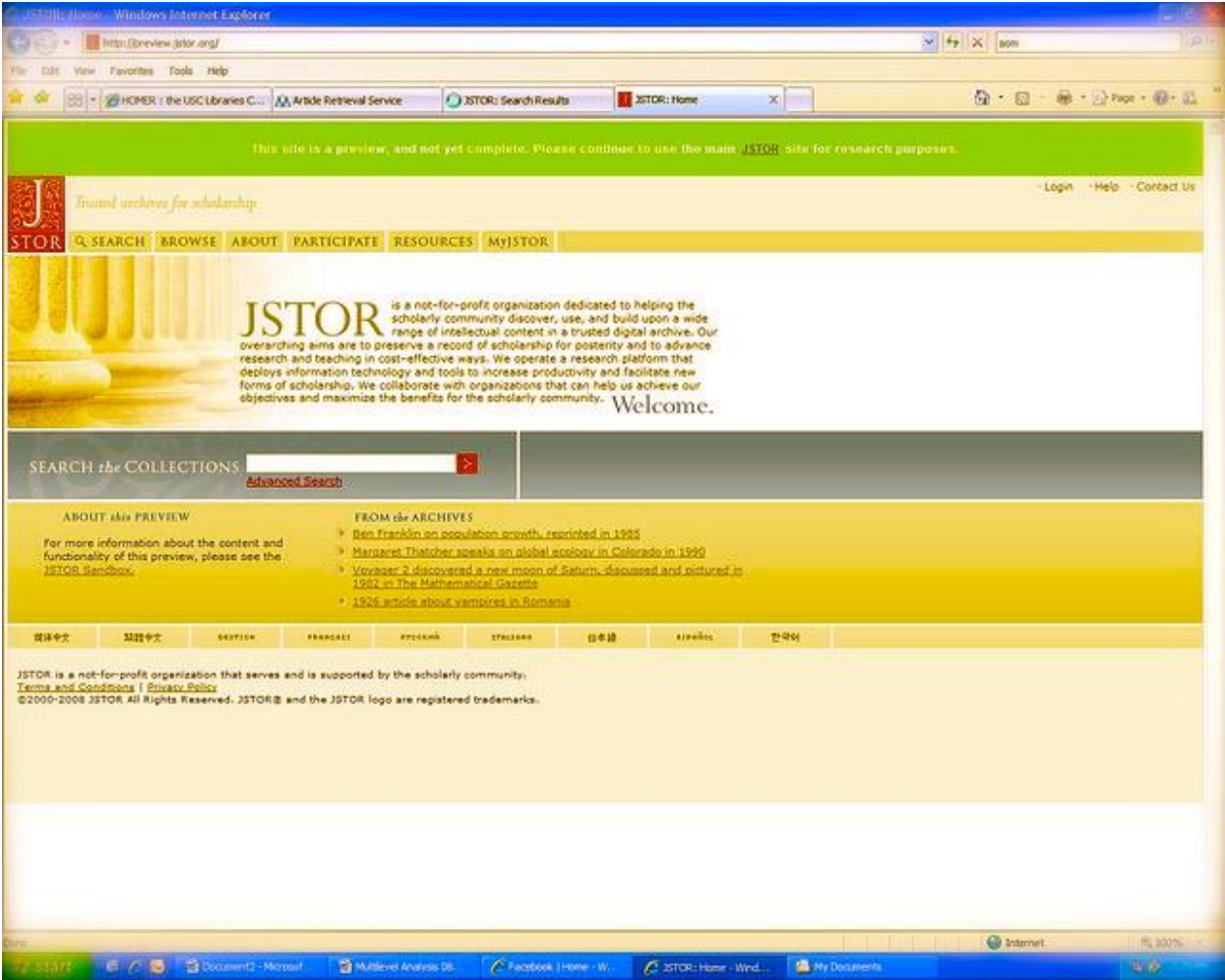
Michael Sposili, Director of Alumni Affairs & College Events

Justin Sipher, Chief Technology Officer

#1.2866686:2521327625.jpgjstor



image courtesy of chickenscrawl



Second round of testing in Starbuck Center completed

The College will conduct a third test before moving employees back into the building

By Julia Leef, News Editor

On Thu, May 3, 2012

The College completed additional testing to the Starbuck Center, finding nothing of concern, and will begin the remediation and renovation of the building to improve the appearance and functionality of the building.

In an email sent out to the faculty and staff by Michael West, vice president for Finance and Administration, he reported the environmental hygienist the College hired for testing found normal background radiation far below OSHA action levels, no elevated readings of substances of concern and white efflorescence on brick walls, which was not microbial and believed to be non-harmful salts.

This testing is part of a larger investigation by the College this semester to determine the source of unconfirmed health concerns reported by several Starbuck employees. On Jan. 18, Barbara Beck, associate vice president for Finance and Administration and director of Human Resources, sent a message to the faculty and staff, informing them that concerns had been reported and that the College was taking measures to hire an industrial hygienist to begin the assessment process.

President Philip Glotzbach and Dean of Students Rochelle Calhoun released a similar statement to the student body on Jan. 25, encouraging students to direct any inquiries to Patricia Bosen, director of Health Services.

To protect the safety of the 50 employees, the administration decided to evacuate the building until the source of these concerns could be verified. However, the initial testing only revealed an unsubstantial amount of mold in one of the rooms.

The hygienist will conduct a third and final environmental testing phase before moving staff back into Starbuck. In addition, the College is carrying out a medical review, working with an epidemiological group and an outside medical specialist to define the possible scope of study.

"The health and safety of our employees are, as always, of paramount concern," West said. "We will continue to work closely with the employees of Starbuck Center and with our independent consultants."

West encourages those with questions or concerns to contact Beck or Chris Kaczmarek, director of business services, through Terry Mariani at extension 5804.

#1.2866771:1061749703.JPG:Starbuck photo 1

The College evacuated employees from Starbuck Center due to reported health concerns.

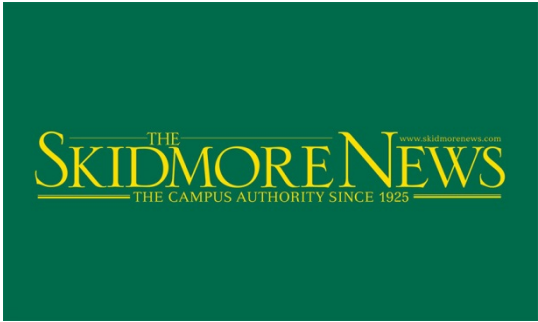
Meredith Simonds/The Skidmore News

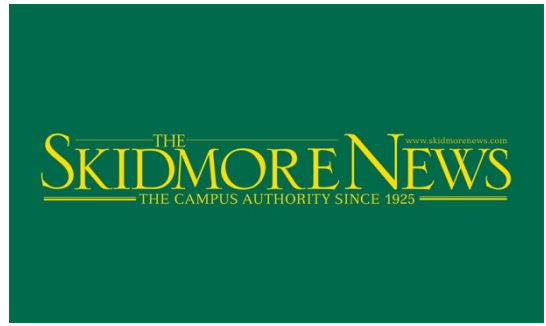
#1.2866807:36252279.JPG:Starbuck photo 2

Administration will consider renovations to the Starbuck Center after testing is completed.

Meredith Simonds/The Skidmore News







Comic: Live. Love. Skidmore.

By Wyatt Erchak, Cartoonist

On Tue, May 8, 2012