

Seth Lloyd denies concealing Epstein's identity from MIT

Goodwin Procter stands by its report, which says that Lloyd had 'purposefully failed to inform MIT'

By Kerri Lu

ASSOCIATE NEWS EDITOR

Mechanical engineering professor Seth Lloyd denied that he hid Jeffrey Epstein's identity as a donor from MIT in a Medium post Jan. 16, contradicting Goodwin Procter's report on MIT's relationship with Epstein.

According to the report, Lloyd accepted two \$50,000 donations in 2012 and \$125,000 in 2017 to fund his research. The report wrote that Lloyd "purposefully failed to inform MIT" that Epstein was the source of the 2012 donations and "knowingly fa-

cilitated Epstein's plan to circumvent any possible MIT vetting process."

The report wrote that Lloyd also accepted a \$60,000 personal gift from Epstein in 2005 or 2006, and "in possible violation of MIT policies," Lloyd did not inform MIT of this gift.

In response to the report, President L. Rafael Reif placed Lloyd on paid administrative leave Jan. 10.

In his recent Medium post, Lloyd wrote that the "accusation that [he] hid Epstein's identity from MIT" is "completely false." In addition, Lloyd refuted the report's claim that he "conceded to breaching professional duties owed to MIT."

"I facilitated the submission of the donation approval request to the MIT officers exactly so that they could vet it. MIT knew that the donor was Epstein and fully approved the donation with this knowledge," Lloyd wrote.

Lloyd wrote that he "actively inquired about MIT's proper procedures for accepting donations" from his departmental administrator before putting Epstein's accountant in touch with MIT officers.

As evidence that MIT was aware that Epstein was the donor, Lloyd

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MAXWELL YUN—THE TECH

Crowds from across the country fill 26-100 for the annual Mystery Hunt's closing ceremony Monday.

EECS department restructures into three overlapping faculties

New units are called electrical engineering, computer science, and artificial intelligence and decision-making

By Kristina Chen

ASSOCIATE NEWS EDITOR

The Department of Electrical Engineering and Computer Science (EECS) has implemented restructuring plans in line with findings made by the Stephen A. Schwarzman College of Computing Working Group on Organizational Structure. The changes center around the division of the EECS department into three overlapping units, called faculties.

Professors Joel Voldman PhD '01, Arvind, and Antonio Torralba are heads of the electrical engineering, computer science, and artificial intelligence and decision-making faculties, respectively, active Jan. 1, 2020.

An advisory search committee determined the appointments, according to an announcement to the EECS community.

The College of Computing Working Group on Organizational Structure outlined the need for restructuring. Their final report identified problems with the existing structure of the department, including the supply of computing-related courses not meeting demand, tension between electrical engineering researchers and computer science researchers, and lab divisions creating boundaries separating common research.

The report named the root cause of these problems as "the binary characterization of faculty as either EE or CS."

Anantha Chandrakasan, dean of the School of Engineering, wrote in an email to The Tech that the new faculties would provide a solution by helping to "create communities and focus (e.g., in faculty hiring, curriculum development, and community building)."

"[T]he overlapping aspect of the Faculties is important, as many faculty and students will associate themselves with multiple areas," Chandrakasan wrote.

Arvind wrote in an email to The Tech that "the challenge is making sure that these faculties intermix freely to design new curriculum and to explore emerging technologies related to computing."

The new faculty heads will aid the EECS department head, Asu Ozdaglar PhD '03, who has also been named the deputy dean of academics for the College of Computing, a new position introduced by the restructuring. The faculty heads and EECS head will jointly report to Chandrakasan and Daniel Huttenlocher PhD '88, dean of the College of Computing.

Under the reorganization, "Course 6" will continue to be at

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ALEX LI—THE TECH

A new frozen yogurt machine is now installed in the food court of the Stratton Student Center.

Frozen yogurt machine installed in student center

Regular size costs \$4, large costs \$5, with two complimentary toppings from six options

By Wenbo Wu

ASSOCIATE NEWS EDITOR

MIT installed a new frozen yogurt machine in the Lobdell Food Court on the second floor of the student center the week of Dec. 15. A regular cup of frozen yogurt costs \$4; a large costs \$5.

Customers can choose from six toppings. The first two toppings are free; additional toppings cost \$1 each. The machine accepts cash, MasterCard, Visa, Apple Pay, and Google Pay — but not TechCash — as payment.

The machine's indicated operating hours are 4:00 a.m. to 12:00 a.m. daily. However, the machine appears to be intermittently offline at other times as well, including when The Tech visited on Saturday and Sunday evening.

The machine serves a vanilla flavor and a second, rotating flavor that has previously been chocolate, strawberry, and mocha. Customers can choose between a single flavor or a two-flavor swirl. Toppings include chocolate sprinkles, rainbow sprinkles, graham crumbs, choco crunch, sliced almonds, and granola.

Kylee Carden '23, a customer, wrote in an email to The Tech that the frozen yogurt machine "makes me go to the Stud even when I don't need to, and I usually end up buying food too."

Reis and Irvy's, the franchise behind the frozen yogurt machine, writes on its website that machines can serve a frozen yogurt in under a minute. Their Nutritional Information Brochure states that it uses "Grade A milk, real fruit and never any artificial flavors or colors."

According to its website, Reis and Irvy's machines serve high-traffic

areas such as universities, airports, malls, stadiums, museums, and hospitals. Each machine reports live data to operators, including when stocks are low. The machine can serve 200 frozen yogurts before restocking is required.

Franchisees are contractually obligated to visit machines twice a week for maintenance, and a third time to sanitize and refill the unit, according to an NBC San Diego article July 9.

David D'Olympio, franchisee owner, and Reis & Irvy's Marketing did not respond to The Tech's requests for comment.

IN SHORT

Registration opens for all students Friday.

Undergraduate registration opens for **third quarter physical education** classes at 8 a.m. Jan. 29.

Interested in **joining The Tech**? Stop by for dinner Sunday at 6 p.m. or email join@tech.mit.edu.

Send news and tips to news@tech.mit.edu.

UNITING STUDENTS THROUGH ART

Boston Student Film Festival. **ARTS, p. 4**

OATH PIZZA

Making vegan and gluten-free taste good. **ARTS, p. 5**



BEACH FOSSILS

Newfound appreciation for an old favorite. **ARTS, p. 4**

HOLTEN-ANDERSEN GROUP

Mimicking mussels for biomaterials. **SCIENCE, p. 3**

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WEATHER

The calm before and after the storm

By Sarah Weidman

STAFF METEOROLOGIST

After a period of abnormally warm weather, it seems like winter is back, at least for the near future. Temperatures dropped significantly last weekend, and the cold was paired with strong winds and snow. Temperatures were low enough for long enough that the Charles finally froze over, albeit with a very thin layer of ice. However, the past few days have been reasonably mild for a Boston winter as a high pressure air mass has been sitting over the Northeastern US. High pressure is generally

associated with clear skies and calm winds, which is what we see today! Although temperatures are still hovering around freezing, the sun and light breeze feel much warmer than the typical Boston colds. We can enjoy the sun for another day, but a low pressure storm is expected to move in on Saturday, bringing rain and more wind. It likely will not be cold enough for more snow, though Vermont and New Hampshire will likely see their snow banks pile ever higher. These weekend storms are auspicious for any avid skiers in the area.

Extended Forecast

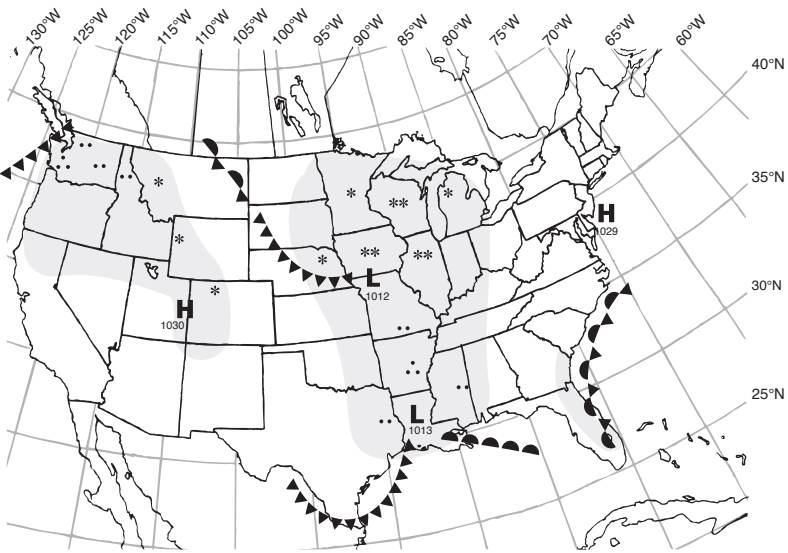
Today: Sunny. High around 49°F (9°C). Southwest winds around 7–9 mph.

Tonight: Mostly cloudy. Low around 35°F (2°C). Southwest, becoming northwest wind around 5–7 mph.

Friday: Partly cloudy. High around 43°F (6°C) and low around 35°F (2°C). Northeast wind around 7–9 mph.

Saturday: Rain. High around 42°F (6°C) and low around 39°F (4°C). East winds around 13–17 mph.

Sunday: Chance rain. High around 43°F (6°C).



Situation for Noon Eastern Time, Thursday, January 23, 2020

Weather Systems	Weather Fronts	Precipitation Symbols	Other Symbols
H High Pressure	- - - Trough	Snow * Rain ∇	☁ Fog
L Low Pressure	- - - Warm Front	Light * Moderate ** Heavy ***	⚡ Thunderstorm
§ Hurricane	▲▲▲ Cold Front		∞ Haze
	▲▲▲ Stationary Front		

Lloyd wrote taking donation in 2006 was ‘unproblematic’

Epstein, from Page 1

quoted emails from MIT officers to Epstein’s agent acknowledging the donations in June 2012 and June 2017.

The 2017 email from the MIT Office of the Recording Secretary notes that the donation was “recorded anonymously.” Lloyd wrote that at the time he was “unaware”

of MIT’s arrangement to accept Epstein’s money anonymously.

Lloyd wrote that because Epstein’s 2006 gift preceded his 2008 conviction as a sex offender, “accepting an unrestricted personal grant from him for performing scientific research was unproblematic” at the time.

“None of this in any way diminishes my lapse in judgement

in accepting Epstein’s donations to MIT in the first place,” Lloyd wrote, adding that he “stands by” his August apology to Epstein’s victims, in which he stated that his acceptance of donations from Epstein in 2012 and 2017 were “professional as well as moral failings.”

Roberto Braceras and Jennifer Chunias, the attorneys who led the

investigation, wrote in an email to The Tech that Goodwin Procter and the law firm Paul Weiss have “reviewed” Lloyd’s statement.

“To the extent Professor Lloyd disagrees with the Report, we are fully confident the findings in the Report are consistent with the evidence and information that we collected,” Braceras and Chunias wrote.

Changes to improve faculty community

EECS, from Page 1

the department level, with the electrical engineering faculty responsible for the 6-1 curriculum, the computer science faculty responsible for the 6-3 curriculum, and both responsible for the 6-2 curriculum. All three faculties will share responsibility for the joint majors — 6-7, 6-9, and 6-14.

The artificial intelligence and decision-making faculty will focus on developing a more “coherent curriculum in the area, including a minor and potential additional Course 6 major,” according to the EECS department report on the reorganization. Huttenlocher wrote in an email to The Tech, “There could be additional new Course 6 undergraduate majors or minors such

as in AI+D [artificial intelligence and decision-making], as well as new undergraduate blended degrees.”

EECS faculty members are each part of one or more of the three faculties, with teaching and service responsibilities to the faculty or faculties they are part of. Faculty members were sorted after indicating their preferences, which were reviewed by the EECS head and associate heads, as well as Huttenlocher, Chandrakasan, and Provost Martin A. Schmidt PhD '88.

Chandrakasan wrote that these changes would build a stronger faculty community, with each faculty hosting “regular meetings to discuss their focus and collaboration opportunities,” as well as improve faculty hiring

by focused searches in the three faculties.

Huttenlocher wrote that the structure would create more “manageable sized and balanced units in the Department.”

The organizational structure working group also described a configuration called the Common Ground, “composed of several cross-departmental teaching groups.” The Common Ground is expected to help coordinate the teaching of computing-related classes that are not Course 6 classes.

Huttenlocher described Common Ground as “a new initiative of the [college] that will support inter-departmental computing education.” Further details about Common Ground will be announced later.

Upcoming Sports Events

Saturday 25th

Men’s and Women’s Track and Field
Art Farnham Invitational
12:00 p.m.

Squash
vs. St. Lawrence
12:00 p.m.

Men’s and Women’s Diving
vs. Tufts
1:00 p.m.

Sunday 26th

Squash
vs. Colby
1:00 p.m.

Tuesday 28th

Women’s Basketball
vs. Wesleyan
7:00 p.m.

Wednesday 29th

Men’s Basketball
vs. Clark
7:00 p.m.

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LAB SPOTLIGHT

The Holten-Andersen Group's approach to bio-inspired materials

MIT materials science lab tackles sustainability by drawing inspiration from nature

By Quinn Brodsky

There is no question that nature is the best engineer. As hard as material scientists try, replicating nature's intricate processes and networks is a holy grail that often seems nearly unattainable. Instead of attempting to copy nature, some scientists draw inspiration from nature's mechanisms and apply them to the synthesis of goods for human use. The field of producing materials using design principles from nature is known as bio-inspired material research.

This is what inspires Dr. Niels Holten-Andersen. A biologist by training, he sees the ways in which materials synthesis can benefit from the methods of nature. As a PhD student at the University of California, Santa Barbara, he studied how mussels anchor to rocks using non-living fibers that are difficult to break and exhibit self-healing properties. After completing his PhD, he took his interests and formed the Holten-Andersen Group at MIT. His group focuses on applying the mechanisms of the self-healing process in mussel fibers to materials such as hydrogels, with the goal of developing a pliant but self-healing material to improve wound healing in patients.

The mussel has an organ that can sense a surface and secrete fibers one by one onto the surface, anchoring the mussel to the rock. These fibers are made mostly of pro-

teins held together with metal coordination bonds, similar to hemoglobin or snail slime. If the fibers behaved like a rubber band, a mussel would snap back to its surface and potentially suffer damage if pulled from a rock and released by a predator. Instead, the fibers dissipate energy when they are being stretched, so the fibers stretch and relax slowly, and the mussel is able to safely return to its place if disturbed by a predator. Under a microscope, it would seem that the fibers allow this to happen by breaking, but no sustained damage is seen, so the fibers must heal themselves after being stretched. This is surprising, as the fibers themselves have no living cells.

In addition to studying the applications of the self-healing properties of these fibers, Holten-Andersen's group also studies the use of these metal coordination bonds in self-reporting materials, which contain compounds that automatically report a response to certain stimuli. In these coordination bonds, nature often uses transition metals like iron, but the group studies the effect of using lanthanides instead. These metals fluoresce, so it is possible to make hydrogels that are both self-healing and also emit light. These hydrogels can change color as a function of how hard they are being pulled. Alternatively, a material with these metals can change color as it breaks as a warning that the material needs to be replaced.

Another application of this research draws more inspiration from biology. Mussels create these fibers underwater, so Holten-Andersen's group is attempting to make hydrogels underwater, combining metal ions with metal binding polymers. The ions and polymers bind quickly underwater, resulting in strong bonds within the hydrogel. The resultant material could have applications in medicine and other fields.

But why emulate the design of nature at all? Holten-Andersen believes that both approaches are important, but a strong argument for the bio-inspired method is that this process is far more sustainable. Biological materials are biodegradable, which makes their impact on the environment much less harmful than many synthetic materials. For example, microbes can break down bio-derived or biodegradable materials but they cannot break down plastics or many other synthetic goods, so a bio-inspired approach favors sustainability and reduces environmental impact. Plastics could be replaced by components of wood, and other tough materials could be replaced by chitin, the material that makes up the shells of insects and fish scales.

Holten-Andersen stressed that biological materials are not perfect, but that they have been optimized over millions of years of evolution to increase functionality over time. A potential downside of a completely

bio-inspired synthesis is that the material is inherently biodegradable, which means that the material may be less stable or long-lasting. This would require consumers to find a balance between sustainability and stability in their products. A potential solution to this issue is to create materials that are stable in their functional form but can be triggered to become biodegradable once their efficacy has worn off.

Much of the Holten-Andersen Group's past work has been focused on soft materials, but Holten-Andersen is extending his group's research to biomineralization, the process by which nature creates hard, inorganic structures. By placing metal ions into a material (like hydrogel) and inducing growth of metal oxide particles, one can make a material stiffer to the point that the material is almost entirely inorganic. A small amount of ions in a hydrogel material can drastically change the mechanical properties, and depending on the ion, these materials can even be magnetic, which could have applications for robotics.

Despite Holten-Andersen's years of research and teaching, he believes that what makes MIT is not the research or the innovation or the professors, but rather the students who provide the energy and stamina of the institution. He finds it humbling to spend time with and teach students.

SCIENCE SCIENCE SCIENCE

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Marketing directors Noah Harper and Brigitte Gong recently sat down to talk more about the festival

Festival Date: March 21

ASSOCIATE ARTS EDITOR

According to Noah, the issue they saw was that “Boston students didn’t have any sort of unity; there was no reason to go across campuses.” From there, the idea of a Boston Student Art Network (BSAN) was born with BSFF acting as the catalyst. The hope is that BSFF proliferates enough that it can expand to other areas of the arts: photography, theater, fine arts, etc., creating a Boston-wide multidisciplinary art net-

"We don't want nor need perfect art. We want first-time filmmakers," said Noah. "[You're] able to tell stories without a really big budget. [And with today's technology,] you can shoot and distribute a film really fast."



The participating filmmakers from last year's BSFF appear onstage together.

Submission is free, and films are limited to a maximum runtime of 15 minutes. Due to a two-hour time constraint, the submissions go through a selection process. (More information on submission criteria can be found at bostonstudentfilm.org.) The chosen films are then screened at the Brattle Theater, and audiences can vote in categories such as best editing and best cinematography. While there is currently no monetary prize associated with win-

And most importantly, the key is to “just do it!” in the words of Noah, quoting Shia LeBoeuf. “You have to mess up. The bar is set low in a good way.”

Indie rock band kicks off tour in Boston

STAFF WRITER

Indie rock is a hazy genre, encompassing music that could be characterized as psychedelic, raw, experimental, or just weird. With their dreamy melodies of reverb-heavy vocals over jangly guitar picking, Beach Fossils fit right in with the other artists of the genre, including DIIV and No Vacation. Though they may not be the only band with such a sound, they've certainly mastered it and might be one of the more well-known

To warm up the crowd, singer Negative Gemini showcased some of her dream-pop

This confidence stemmed from the fact that Beach Fossils concentrated on their musical talents and just let their guitars pick up the speaking for them. They took few breaks to talk, typically going straight from song to song. Their set was minimalistic; compared to the stage during Negative Gemini's opener, strewn with wires and keyboards, it now felt empty with little more than a few guitar stands. They dressed in regular street clothes and didn't try to perform, opting instead to simply meander around the stage as they played. But when I tried to keep track of the different guitars being played and lost count at around six, it was clear that Beach Fossils used all their energy to perfect their music. Whether acoustic, electric, or bass, each guitar was brought to life by the talented fingers of the musicians. Payseur's soft vocals accompanied the guitar notes while really letting them shine, and instrumental periods were common.

Jan. 15

Everything about Beach Fossils' live show evoked a feeling of utter joy in me, from the uplifting and vibrant music to the positive vibes of everyone in the room. While they are an incredible band on recordings, in person they are unmissable. As Payseur joked early in the night, this first day of their tour was "not best for last, but the opposite."



Vocalist-guitarist Dustin Payseur of Beach Fossils performs at their concert in Paradise Rock Club Wednesday.

RESTAURANT REVIEW

Oath Pizza's new menu is delicious and unique

Some incentive to spend your dining dollars off campus



Oath Pizza

Pizza, \$\$

**181 Massachusetts Ave
Ste 1
Cambridge, MA 02139**

**Monday–Sunday 10:30
a.m.–10 p.m.**

**By Victoria Dzieciol
and Vaishnavi Phadnis**

Last week was National Pizza Week: what an opportune time to try Oath Pizza's new Mindful Menu of "resolution-friendly pizzas with handpicked ingredients to meet your high-protein, gluten-free, plant-based, and vegan needs!" Given that we are vegan and vegetarian respectively, we sampled all of Oath's new menu items, altered for our dietary restrictions when necessary. Here, we've included descriptions of each pizza, along with any modifications.

1. Basil Beyond™ Meatball Pizza: gluten free, carb-conscious, plant-based. Cauliflower crust, roasted cherry tomato spread, mozzarella blend, Beyond™ meatballs, roasted cherry tomatoes, fresh basil.

The first item we sampled from the new menu was the Basil Beyond™ Meatball pizza. Ironically, we couldn't find the basil anywhere on the dish. But after taking a bite, we didn't miss it too much — the Beyond™ meatball pieces added a hearty and salty flavor which the refreshing roasted cherry tomatoes balanced nicely. The cauliflower crust tasted surprisingly like a regular thin crust, perfectly crispy and salty

despite being a lower-carb and healthier option. The flavors were simple and subtle, nothing too ambitious. Overall, it was a tasty pizza that we would definitely order again.

2. Chicken Pesto Pizza: gluten free, carb-conscious. Gluten-free crust, basil pesto, mozzarella blend, roasted chicken, grape tomatoes, feta.

** Note: due to dietary restrictions, we tried this without the chicken.

Our second pizza of the night was the Chicken Pesto, which might best be described as a little sad. Without chicken, it looked bare and boring. The meager pesto sauce, tiny amount of cheese, and occasional grape tomato or basil leaf were not enough to cover the flavor of the gluten-free crust, which was bland, hard, and chewy. While the juicy tomatoes countered a bit of the dryness of the rest of the ingredients, there were far too few of them to salvage the pizza. However, take our opinions with a grain of salt, since we tried the Chicken Pesto Pizza without the chicken.

3. Spicy Hawaiian: vegan. Roasted cherry tomato spread, vegan cheese, chickpeas, fresh pineapple, jalapeno peppers, scallions, BBQ drizzle.

When the server brought us the Spicy Hawaiian, we were in awe; it looked so much more interesting than the last two pizzas. More importantly, it proved to be delicious. Featuring Oath's classic thin crust, which was perfectly crisp, the Spicy Hawaiian was dressed with a barbeque sauce that integrated all of its flavorful toppings: the subtle scallions, juicy pineapple, and pleasantly spicy jalapenos. The chickpeas, the most unique topping, brought a grainy texture that nicely complemented the other flavors. Our only critique: we barely tasted the vegan cheese. Nonetheless, we think this is a pizza that everyone, especially vegans, should try!

4. Protein Supreme: high-protein. House-made tomato sauce, mozzarella blend, Italian sausage, BBQ pulled pork, pepperoni, pickled red onion, chili oil.

**** Note:** due to dietary restrictions, we tried this with Beyond™ meatballs substituting all the “proteins” in protein supreme, so our experience likely does not represent the unmodified pizza.

Without meat, this almost tasted like a regular cheese pizza. The overarching taste was very mild: some subtle onion and a slight chili oil flavor. However, the oil made the crust soggy. We're not sure if we would order it again, but hopefully it tastes better with meat.

We ended our meal of pizzas with Oath's two brand-new winter soups: broccoli cheddar and tomato basil.

5. Broccoli cheddar soup.

The broccoli cheddar soup was definitely more parts cheese than broccoli, but we did find one whole piece of broccoli, which we enjoyed a lot. A little more broccoli would

have balanced the taste more. It was a soothing, creamy comfort food that was not overly salty and was pleasant to sip.

6. Tomato basil soup.

The creamy tomato basil was simple, with a light, creamy texture and strong tomato-basil flavor. However, it was unusually sweet, bordering on tasting more like a smoothie than a savory meal. A few chunks of tomato and strips of basil offered an occasional break from the otherwise homogeneous texture and flavor. Even so, it seemed better-suited for the small cup I tried it in than the larger bowl option. The soups are a great comfort food to add some warmth to freezing winter days.

Overall, we liked the food. While some pizzas lacked novelty, most of them tasted great, and the Spicy Hawaiian pizza is a must-try. The staff was extremely friendly and went above and beyond to accommodate our dietary restrictions. Best of all, with the imminent onset of spring semester meal plans, remember that Oath accepts dining dollars!



COURTESY OF OATH PIZZA

Oath Pizza recently introduced a Mindful Menu with delicious vegan and gluten-free offerings, including this Basil Beyond™ Meatball pizza.

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Brass Rat

Solution, page 8

		9	8			1		
5		4			6		2	
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	24x			12x	
2		3-			4x
150x			18x		
24x		24x			3
	1			7+	



**A WEBCOMIC OF ROMANCE,
SARCASM, MATH, AND LANGUAGE**
by Randall Munroe

GLACIERS ARE SO NEAT. YOU CAN'T SEE IT, BUT THIS ICE IS SLOWLY ADVANCING.

WHIRRRR

The Norwegian adaptation of The Sword in the Stone takes things in a weird direction.



Herff Jones don't sue me pls

GLORIA - (STEALTH FOR BC-TALK)
1/19



Modern Alchemy: turning uranium into gold

Have A Slice

by Greg Johnson

Solution, page 8

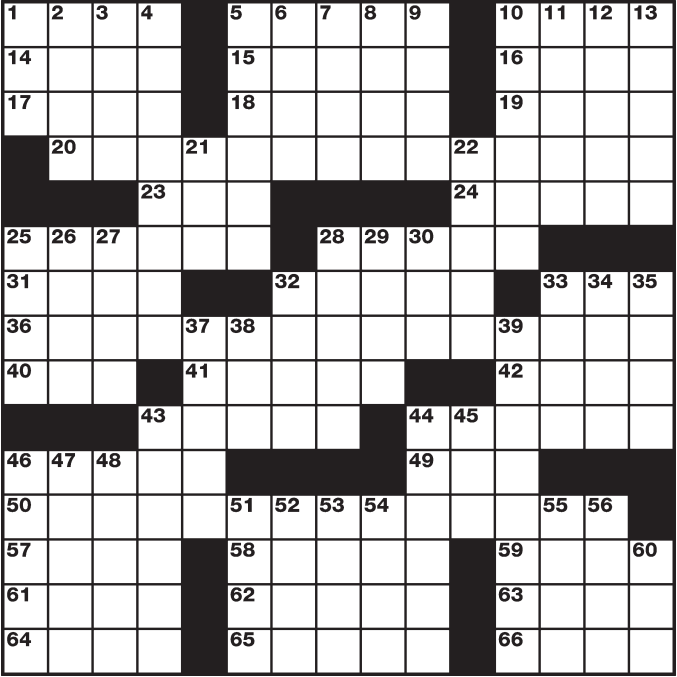
ACROSS

- 1 Building's place
- 5 Coin flip call
- 10 Totally engrossed
- 14 Heavy metal
- 15 Non-studio movie
- 16 Brown hosiery hue
- 17 Platform that floats on a river
- 18 Decorative garden "guardian"
- 19 Food, informally
- 20 Eggy brunch slice
- 23 Slice (up)
- 24 Venerated villager
- 25 Imitates
- 28 Parking lot slot
- 31 Shakespeare's river
- 32 Waikiki welcome
- 33 Big biz bigwig
- 36 Tomato-and-cheese dinner slice
- 40 Rocky Mountains grazer
- 41 Bread-baking equipment
- 42 Groceries holder

DOWN

- 43 Say something
- 44 Musical drama productions
- 46 Almost, but not __
- 49 Limited quantity
- 50 Pineapple-y dessert slice
- 57 White gem
- 58 Grand Canyon beast
- 59 Auto for hire
- 61 Greenish-blue
- 62 Hemmed in (by)
- 63 Studied closely
- 64 Football pass paths
- 65 Castle-building block
- 66 Betsy of flag fame

- 10 Entertain festively
- 11 Bitter-smelling
- 12 Trim back, as a tree
- 13 Potato or yam
- 21 Pool stick
- 22 Postgame summary
- 25 Emerged, with "out"
- 26 Shape of a racetrack
- 27 Meat in sausages
- 28 Walk furtively
- 29 Houseplant containers
- 30 "So it's you!"
- 32 Field of knowledge
- 33 Big wheel in one's field
- 34 Poet Pound
- 35 Feed for horses
- 37 Was optimistic
- 38 12/24 or 12/31
- 39 Freebie diner drink
- 43 Moonshine machines
- 44 Worth mentioning
- 45 Chest muscle, for short
- 46 Work production goal
- 47 Have the __ hand (be at an advantage)



- 48 Newton of physics
- 51 Abates
- 52 Song sung by two
- 53 Approximately
- 54 Small warbling bird
- 55 Boxing match ender
- 56 One-time couples
- 60 Proof of age cards, in short

Help Me

Solution, page 8

8		5			2			
3	4		5					
	2		6			4	5	
5			9	8				
6		1				8		9
				7	6			2
	1	4			3		7	
					9		8	4
			4			1		6

Instructions: Fill in the grid so that each column, row, and 3 by 3 grid contains exactly one of each of the digits 1 through 9.

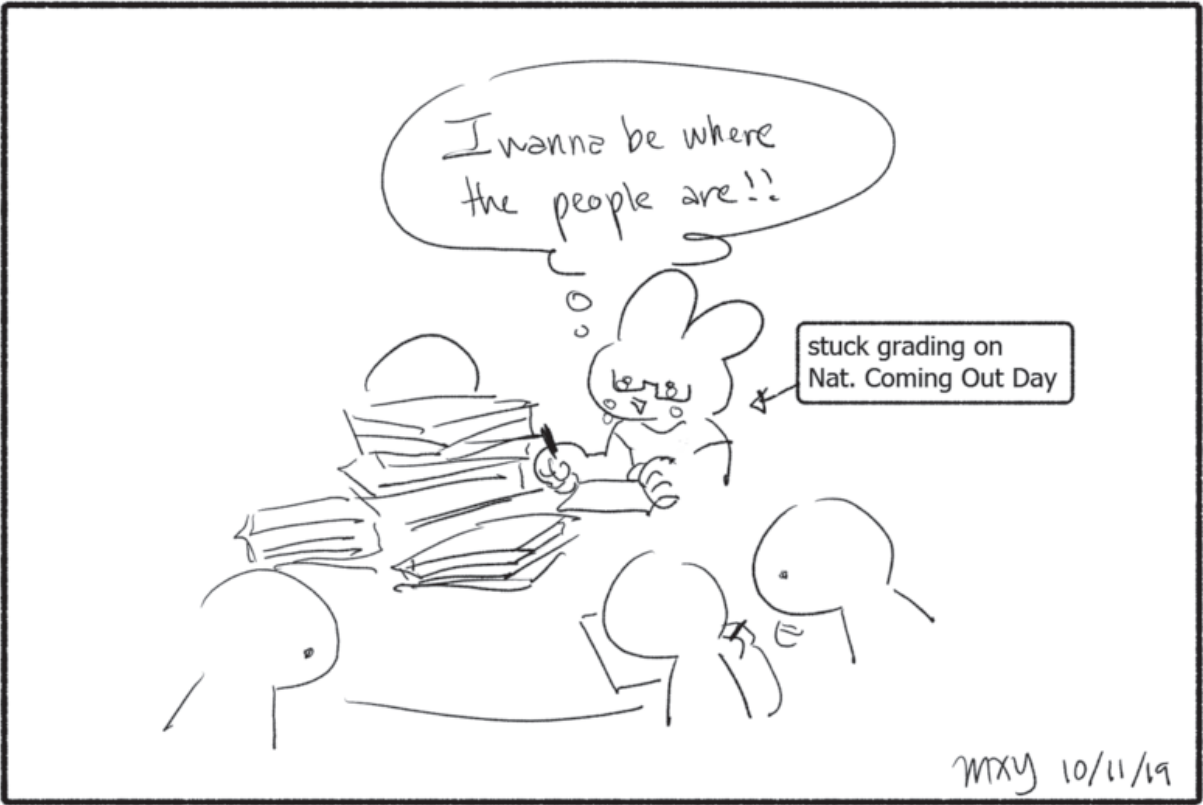
Home Stretch

Solution, page 8

19+				5x	
360x				12x	
12x			30x		2
	2x			2-	
4-	24x		144x		
		5			6

Instructions: Fill in the grid so that each column and row contains exactly one of each of the numbers 1–6. Follow the mathematical operations for each box.

miscellany #11: mistakes were made



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Solution to Have A Slice

from page 7

IRON	INDIE	ECRU
RAFT	GNOME	GRUB
QUICHE	LORRAINE	
CUT	ELDER	
COPIES	SPACE	
AVON	ALOHA	CEO
MARGHERITA	PIZZA	
ELK	OVENS	CART
SPEAK	OPERAS	
QUITE	FEW	
UPSIDE	DOWNCAKE	
OPAL	BURRO	TAXI
TEAL	BESET	EYED
ARCS	STONE	ROSS

Solution to Goodbye

from page 6

3	6	9	8	7	2	1	4	5
5	8	4	9	1	6	7	2	3
1	7	2	3	4	5	6	9	8
7	9	5	4	3	1	8	6	2
2	1	8	5	6	9	4	3	7
6	4	3	2	8	7	9	5	1
9	2	7	6	5	8	3	1	4
4	5	1	7	9	3	2	8	6
8	3	6	1	2	4	5	7	9

Solution to Brass Rat

from page 6

3	4	6	1	5	2
1	2	4	5	3	6
2	3	5	6	4	1
5	6	2	3	1	4
4	5	1	2	6	3
6	1	3	4	2	5

Solution to Help Me

from page 7

8	6	5	7	4	2	9	1	3
3	4	7	5	9	1	6	2	8
1	2	9	6	3	8	4	5	7
5	3	2	9	8	4	7	6	1
6	7	1	3	2	5	8	4	9
4	9	8	1	7	6	5	3	2
9	1	4	8	6	3	2	7	5
7	5	6	2	1	9	3	8	4
2	8	3	4	5	7	1	9	6

Solution to Home

from page 7

6	3	4	2	1	5
2	5	6	4	3	1
3	6	1	5	4	2
4	1	2	6	5	3
5	2	3	1	6	4
1	4	5	3	2	6

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Boston Consulting Group
Capital One
Citadel & Citadel Securities
End-to-End Analytics
Facebook
Falabella
Fidelity Investments
Jobcase
Johnson & Johnson
Kraft Analytics Group
Maestro Technologies
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Raytheon
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The Walt Disney Company
... and more!



OPERATIONS
RESEARCH
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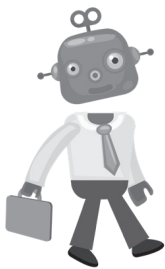
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Tuesday 1/28: 12-2pm

Human v. Machine: Who Owns the Copyright?
HIPAA and Health Privacy: What Researchers and
Startups Need to Know

Wednesday 1/29: 12-2pm

The TLDR on GDPR: An Introduction for Students
Navigating Biometric Data Regulations in the U.S.

Thursday 1/30: 12-2:30pm

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