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## The joy of java

By Meg Beste

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This is it. Crunch time is here, and students all over campus will be upping their caffeine intake to dangerous levels. As finals approach, the amount of work that needs to get done and the scant amount of time to do it in can be daunting. Luckily, the dining halls will be dishing out free cups of joe to help students get through the next few weeks.



Media Credit: Meg Beste [Click to enlarge]

Unfortunately, the selection on campus is limited to what the Starbucks cafés have to offer. After Hillside stops serving its specialty drinks, however, there are still a few ways to spice up your late-night beverage.

If caffeine is what you're going for, coffee is definitely the way to go. There are plenty of ways to dress up your coffee from your dorm room without resorting to Kahlua. The most popular addition is chocolate. The recipe for Frapp Mocha combines 3 cups of ice, about ½ cup of coffee (the stronger the better), 3 tablespoons chocolate syrup, and ½ cup of milk, which you then blend together until the ice melts (from Coffeenuts.com). Not only does the coffee keep you awake, but the chocolate brings another bolt as well as taking the edge of your drink. Other options include adding cocoa powder or flavored mixes to your coffee. Irish Cream, mint, and vanilla top this list.

If you've missed last call at the dining hall and don't have a coffee pot of your own, the Quick Mocha, from cdkitchen.com can be made with boiling water on your stove top. Simply combine ¼ cup instant coffee and two teaspoons sugar in a sauce pan. Add 2 cups boiling water, and stir in ½ square of chocolate. Stir until the chocolate melts and the sugar and coffee dissolve. Top the drink with whipped cream.

The same Web site also provides a recipe for what it calls a Copycat Frappucino. If the absence of Starbuck's Frappucino is something you just can't get over, you can make this drink by combing ½ cup strong coffee or espresso with 2 cups milk, ¼ cup sugar, and 1 ½ cup of ice in a blender.

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