

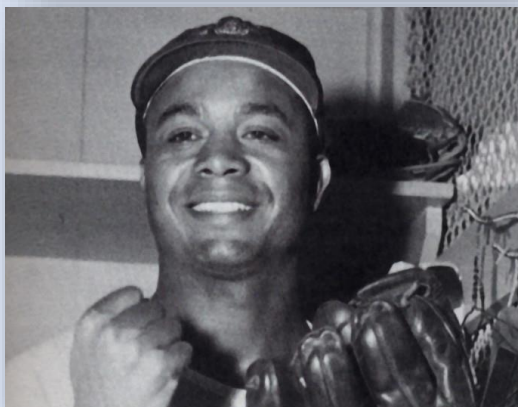
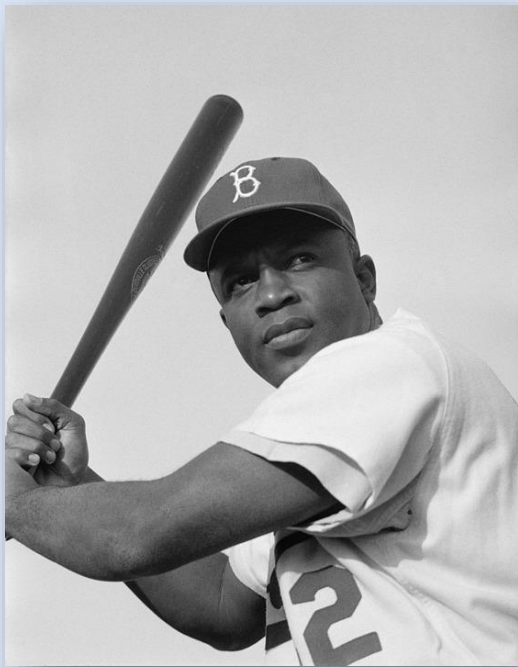
DIVERSITY & INCLUSION

Quarterly Newsletter

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Jackie and Larry

By Ian Borkowski, Customer Service Representative, ASC Building Products



As the calendar turns to October, sports fans turn to the start of football and basketball season. But for some, October means baseball and the World Series.

Most baseball fans, and many people across the world, know who Jackie Robinson was. Jackie made baseball history on April 15th, 1947, by taking the field with his Brooklyn Dodgers teammates and becoming the first Black player for a Major League Baseball team. While there can only be one "first," it's important to remember the second player to break the color barrier, who was the first to do so in the American League. His name was Larry Doby. Less than three months after Jackie's debut in the National League, Larry made his first appearance for the Cleveland Indians.

1947 was a year of contrasts for Jackie and Larry. Both faced aggression and abuse from fans and teammates who didn't want them there, but the on-field success leaned heavily in Jackie's favor. While Jackie put up impressive stats, earning him the inaugural Rookie of the Year award, Larry struggled to



manage a .156 batting average in only 29 games. One could argue that Jackie's lone season in the minor leagues aided him in adjusting to the atmosphere of the big leagues.

1948 would be a much different story, in particular for Larry Doby. He was a key component of Cleveland's successful season. That year they won the American League title, and Larry became the first Black player to win a World Series championship. The following year, he earned enough votes to make the American League All-Star Team alongside Jackie with his Dodgers teammates Roy Campanella and Don Newcombe in the opposing dugout as the first Black players to participate in the mid-summer classic.

While Jackie Robinson fully earned the title of "first," one should never forget the accomplishments of the other first, Larry Doby.

The History of Pumpkin Pie

With the fall season upon us, we're seeing everything pumpkin in our coffee houses and bakeries! There is pumpkin pie, pumpkin scones, pumpkin bread, and pumpkin lattes, all for us to enjoy. Have you ever wondered from where pumpkins came?

Pumpkins were first cultivated in Central America around 5,500 B.C. The first European explorers brought pumpkins from the new world back to Europe, and the first mention of orange gourds dates to 1536. Within a few decades, orange gourds were grown regularly in England, where they called them "pumpions," after the French "pompon." Pumpkins became part of England's pie-making culture. When the Pilgrims reached America on the Mayflower in 1620, it is assumed they were as familiar with pumpkins as the Wampanoag Indians were. [Click to learn more about the History of the Pumpkin Pie.](#)



Ingredients

- 2 large eggs
- 1 large egg yolk
- 1/2 cup packed dark brown sugar
- 1/3 cup white sugar
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg

- 1/4 teaspoon ground cloves
- 1/8 teaspoon cardamom
- 1/2 teaspoon finely grated lemon zest
- 2 cups homemade pumpkin purée or 1 (15-ounce can) pumpkin purée
- 1 1/2 cups heavy cream or 1 (12-ounce) can evaporated milk
- 1 homemade pie crust or 2 frozen premade pie shells

Method

1. Prepare the crust(s):
2. If using a homemade crust, line a deep-dish pie pan and freeze for at least 30 minutes (1 or 2 hours is even better). If using store-bought frozen crusts, simply unwrap them just before using. You'll need 2.
3. Preheat the oven:
4. Preheat your oven to 425°F. Position a rack in the bottom 1/3 of the oven.
5. Make the filling:
6. Beat the eggs in a large bowl. Mix in the brown sugar, white sugar, salt, cinnamon, ground ginger, nutmeg, ground cloves, cardamom, and lemon zest.
7. Mix in the pumpkin purée. Stir in the cream. Beat together until everything is well mixed. The mixture will be runny but will set up in the oven.

Fill the pie shell and bake:

Pour the filling into 1 chilled homemade deep-dish pie crust or 2 premade frozen pie shells. Bake in the oven at a high temperature of 425°F for 15 minutes.

After 15 minutes, lower the temperature to 350°F. The pie is done when a knife tip inserted in the center comes out wet but relatively clean. The center should be just barely jiggly. For 1 deep-dish pie, this will take 50 to 60 minutes more. For 2 shallow pies, bake for 35 to 45 minutes more.

Note that the pumpkin pie will come out of the oven all puffed up (from the leavening of the eggs) and will deflate as it cools.

Cool the pie on a rack, then serve:

Cool the pumpkin pie on a wire rack for 2 hours. Serve with whipped cream.

You can leave cooled pumpkin pie on the counter for up to 4 hours, then wrap it tightly and move it to the fridge for up to 3 days. If possible, let it come to room temperature before serving.

Leadership Through Inclusion Resource Center

What Diversity & Inclusion is REALLY About

There are interesting articles, interviews, and podcasts on the topic of diversity and inclusion provided by forward-thinking leaders.

Simone Sinek, a recognized American author, *shares What Diversity & Inclusion is REALLY About*, and it's all about **perspective**. When an organization has a shared vision, they need diversity and inclusion to bring that vision to life. Different perspectives are needed to see the opportunities and gaps to help achieve that vision. This powerful four-minute interview is a must-view video. [Click to view.](#)

