



Junior's Grill Mainstays: Good Food and Great Hospitality

Remember Junior's Grill? If you were on campus between 1948 and 2011, you know this beloved mainstay of the Tech community. Students in Techwood dorm even called it "their dining hall." Learn why making sure customers felt welcome and students left well-fed were trademarks of owner and one-time Tech student Tommy Klemis.

[Read More](#)



Pi Mile Photos & Results

Upcoming Events

Mar	Career Clarity: Design a Career You Love
23	If you are considering a new career but are feeling overwhelmed and confused about how to take action, this webinar is a great place to start! Career Clarity: Design a Career you Love provides you with ideas, steps, and resources to get your career change process started.
	Read More
Apr	GTBAO Alumni Weekend
01	Presented by the Georgia Tech Black Alumni Organization, Alumni Weekend: Return, Renew, Rejoice is a celebration of the 60th anniversary of the matriculation of Black students at Georgia Tech. The event is April 1 - 3, 2022, on the Georgia Tech campus. Learn more here.





So Close You Can Taste It.

In one month, we will reveal the answer to life ... or at least life at Georgia Tech. We have the blueprint to recreate Junior's coveted French toast, provided by owner Tommy Klemis. Thank you, Will Turner, Mgt 14, for writing to the magazine and asking the question we have all pondered for the last 11 years.

Share on social media what you think made the French toast so good.

[Click here to join the conversation](#)

[Register for Homecoming](#)



Georgia Tech Alumni Association · 190 North Ave · Atlanta, GA 30313
[Unsubscribe](#) · [Privacy Policy](#)

[Trouble reading this email? View in browser](#)



Are You Team Tenders or a French Toast Fanatic?

The results are in! Chicken tenders are in the lead of our Junior's tenders vs. French toast face-off. Join the conversation on Facebook, then register for Homecoming to relive all your favorite campus memories.

[Register for Homecoming](#)



The Depth and Breadth of Georgia Tech's Impact

Follow Georgia Tech's success in academics, research, campus life, and community engagement over the past year. The 2022 President's Report showcases how we deliver on our mission to develop leaders who advance technology and improve the human condition. The Research Report showcases research impact stories from all six academic units, 11 Interdisciplinary Research Institutes, and the Georgia Technology Research Institute (GTRI).

[2022 President's Report](#)

[The Research Report](#)



How Three Pandemic-Rocked Years Impacted Two Georgia Educators

The recent pandemic forced educators to pivot their approach to instruction. Amanda Baskett, PP 07, director of Rockdale Magnet School for Science and Technology in Conyers, Ga., says, "I stopped asking kids, 'What do you want to be when you grow up?' and started asking, 'How do you want to make a difference in the world?'"

Read more about the state of learning from Baskett and Luqman Abdur Rahman, ME 05, MS ME 07, MBA 07, principal of Luther J. Price Middle School in Atlanta, below.

[Read More](#)

Upcoming Events

Sep	GT vs Western Carolina
10	Show your school pride with alumni in your area at a game-watch party. Learn more.
Sep	GT vs Ole Miss
17	Show your school pride with alumni in your area at a game-watch party. Learn more.
Sep	Negotiating Benefits During and After the Great Resignation
21	As the effects of the Great Resignation continue, more companies than ever are now open to making adjustments to their long-term benefits in order to retain their employees and manage turnover. Read More
Oct	Finding Your Career Sweet Spot – Career Discovery or Transition
07	Personality assessments only tell you a fraction of who and how you are. The critical and foundational piece is an understanding of natural abilities and research has shown that these have a greater influence over the types of work for which we are suited. Read More



Georgia Tech Alumni Association · 190 North Ave · Atlanta, GA 30313
[Unsubscribe](#) · [Privacy Policy](#)
[View in browser](#)



Tech Icon Tommy Klemis Reflects on Junior's Grill

The community and traditions we share at Georgia Tech run deep. Nothing captures that spirit quite like Tommy Klemis, the generous and legendary owner of Junior's Grill. Klemis sat down with us to discuss his legacy, the impact Junior's had on campus, and the secret seasoning that made the tenders so delicious.

As for the French toast... More on that next week.

[Hear from Tommy](#)

Can't wait until then? Join us at Buzz Bash to get the inside scoop on Tommy's French toast and celebrate other Tech traditions!

[Join us at Buzz Bash](#)

Homecoming Events

Oct	Campus Tours
07	Immerse yourself in Georgia Tech history with a guided campus driving or walking tour hosted by the Georgia Tech Student Ambassadors. From beloved campus landmarks all the way to Tech's new "Living Building," this guided bus tour will show you the future of GT on-campus life and help you celebrate the Institute's rich traditions. Walking tours depart at 9:30 a.m. and 4:00 p.m. and driving tours depart at 10:00 a.m. and 4:00 p.m. Georgia Tech Alumni House

Oct	GTBAO Homecoming 2022
07	The Georgia Tech Black Alumni Organization invites you to kickoff Homecoming Weekend 2022 with fellow GT alumni and friends! Read More

Oct	Changing the Ratio: History of Title IX at Georgia Tech
07	A panel presentation featuring Georgia Tech Women Athletes from the last 50 years and Alumni Historian Jennifer Rogers HTS 07, MS HSTS 09. 11:30 a.m. - 1:00 p.m. Georgia Tech Alumni House – The Griffin Ballroom

Oct	Alumni Admissions Forum
07	The Alumni Admissions Forum helps alumni and legacy students learn strategies for college prep during your high school years, how to determine what schools may be right for you, and how to navigate the college admission process with more clarity and less stress. This program is designed for families with 8th - 11th graders. 3:00 p.m. - 4:00 p.m. Georgia Tech Alumni House – The Griffin Ballroom

Oct	Mini 500
07	The Mini 500 is an annual tricycle race that occurs on the Friday afternoon before the Homecoming football game. For more information, go to reckclub.org/homecoming/mini-500.php 5:30 p.m. - 7:30 p.m. Peter's Parking Deck

Oct	Buzz Bash
-----	------------------

07	<p>Catch a blast from Yellow Jacket past with the epic return of Buzz Bash at Homecoming 2022!</p> <p>Returning after a 10-year hiatus, Buzz Bash 2022 is a contemporary spin on a classic Tech tradition. Enjoy culinary cornerstones of Tech culture, photo ops, community, and ramblin' ruckus. Learn More.</p> <p>6:00 p.m. - 9:00 p.m. Georgia Tech Exhibition Hall</p>
----	---

Oct	<p>Pre-Game Pop-Up on Tech Green</p>
08	<p>Drop by the Alumni Association's tent during your tailgating experience for Homecoming exclusive giveaways, family games, music, photo opportunities with the Alumni Association Wreck, and more!</p> <p>3 hours prior to Kick-off Tech Green</p>

Oct	<p>Freshman Cake Race</p>
08	<p>The Freshman Cake Race is a half-mile race held before sunrise on the morning of the Homecoming game every year. This unique, 111-year-old tradition is open to first-year Georgia Tech students. This race dates back to 1911 when the first race was held as an open cross-country run at Georgia Tech. Two years later, some of the faculty member's wives began baking cakes for the winners, and the name "Cake Race" was born. While the race's original purpose was to scout men for the track team, today's participants are encouraged to run, jog, or walk. Each participant receives a cupcake upon completion and the male and female winners receive cakes and get to meet the winner of Ramblin' Royalty!</p> <p>6:30 a.m. - 8:00 a.m. Corner of Fowler St. and 8th St. SW</p>

Oct	<p>Ramblin' Wreck Parade</p>
08	<p>The Ramblin' Wreck Parade was created in 1929 as the Old Ford Race, which occurred for two years as a race from Atlanta to Athens. However, in 1932, the administration deemed the event to be unsafe, and thus led to the adjustment to the Wreck Parade in order to preserve the tradition. The original Wreck Parade consisted of two vehicle categories: Fixed Bodies and Classic Cars. Since 1932, the Wreck Parade has been an annual tradition, with the exception of 1942 and 1943, due to the gas shortages during World War II. In 1944, the parade was reintroduced with a third category - contraptions - which are built and powered entirely by students. Now, the Wreck Parade is the last homecoming event to take place before the homecoming football game each year. Students and Alumni alike line up along the street to enjoy the classic cars, floats, contraptions, dance teams, and other groups that walk in the parade.</p> <p>8:30 a.m - 9:30 a.m. Along Fowler Street, between 8th St. and Ferst Dr. Fowler St, Atlanta, Georgia</p>



Georgia Tech Alumni Association · 190 North Ave · Atlanta, GA 30313
[Unsubscribe](#) · [Privacy Policy](#)
[View in browser](#)



Watch Tommy Create His Legendary French Toast

A few months ago, Will Turner, Mgt 14, asked the question we've pondered for years: What made Junior's French toast so delicious?

We reached out to Tommy to get the scoop on his famous recipe. Find his response below.

TOMMY'S REPLY:

Hmmm... it's been almost 11 years since we served our last batch and nothing was ever written down. But let me encourage him and those alums willing to use a little "trial and error" approach... it's very basic!

Many high-end restaurants start by mixing eggs, milk, and a little vanilla extract to dip their French bread... very good! But we needed to feed hungry students fast at a price they could afford, so we took it to another level.

We found that using "complete pancake mix" (add eggs and milk to make a heartier mix...fluffier) does the trick. So dip the Flower's Bakery regular sandwich bread (day old holds together better!) into the mix. Now, as to proportions... too many variables, but as I stated earlier, trial and error.

Follow directions on any pancake box (complete mix only)... remember we're starting from a pancake approach... not the fancy egg wash approach. Try to keep the batter slightly sticky (a few more eggs if needed), not too thick... definitely not thin. Depending on your small batch, play with it. You'll get the results needed after a few trials. Now have your oiled, griddle at 360°. Dip your bread in the prepared batter (don't soak it too long, dip to cover both sides of the bread) and place it on the griddle. After 1 1/2 to 2 minutes, check to see if it's golden brown, then turn to the other side and cook for the same time. Again this is trial and error... you can do it!

Take it off the griddle, add butter, dust with ground cinnamon, pour syrup as needed, and Voila!

Didn't work out too well??... Don't give up, (GT Engineers will always find a way).. batch #2 will be better!!

Wishing you all the best,
Tommy

P.S. Would be interesting to see alums taking on a "Juniors French Toast Challenge" and sharing their approach and results... there's always room for "new and improved!"

[Join the Junior's French Toast Challenge on Social](#)

ICYMI: The Tender Seasoning
1 part kosher salt
1/15 part paprika
"And a little bit less cayenne than that."

Upcoming Events

Oct	SAA Jackets to Jackets Networking Night 2022
24	Refine your networking skills and uncover potential career paths during quick and casual conversations with alumni from a variety of industries. Read More
Oct	I Want a New Job, Now What?
	Join us for this webinar where Certified Career Coach Hallie

Junior's Chicken Tenders & French Toast

26

Crawford will help you determine how to put your best foot forward in your search during these unprecedented times.

[Read More](#)



Georgia Tech Alumni Association - 190 North Ave - Atlanta, GA 30313
[Unsubscribe](#) - [Privacy Policy](#)
[View in browser](#)