

## The Paprika Incident

Every year, the Animal Behavior class spends the last week of August at the University of Regina field station in the Cypress Hills. It is a remote location where undergraduate students come to enjoy the great outdoors and undertake a research project. Whilst there, it is common for one of Mark's graduate students to do the job of cooking for the whole week. In 2018, this duty fell upon Eric Green who had to cope with some uncommon dietary restrictions (i.e. no garlic, no meat, no onion and no root veggies whatsoever). Eric, always wanting to accommodate, opted to try some new recipes he that would work for everyone. One such recipe was a Hungarian goulash. While a goulash calls for paprika, Eric should have been a *bit* more concerned when the particular recipe he chose to follow called for a whole cup of paprika.

Eric knew, while in the kitchen cooking, that something was wrong. The sauce was just not right. The smell was overwhelming. He checked, double checked, and *triple checked* the recipe. Indeed, he was doing everything correct. But why, then, was the look of concern growing in the kitchen?

He continued and the scent of paprika filled the field station.

Finally, the dish was complete. It was brought out, and people began to eat. After people's first bite, the room went deadly silent. We all knew dinner was a disaster. Eric, breezing through the dining room, made eye contact with a student and exchanged a "crap this is baaaaaad" kind of stare. But still, everyone ate. The texture was grainy, the flavour was nauseating, and it left a film on your tongue that tasted like paprika for hours.

No one said a word.

The following morning, lo and behold, multiple people had made emergency trips to restrooms. Some couldn't even make it that far and opted for the woods.

Moral of the story...if you think a full cup of paprika is too much, you're absolutely damn right it is.

