The Shift to Green
Campus Safety & Security Studying
the use of Hybrid Vehicles for Patrols

By Patrick Dyl
Editor-in-Chief

The more observant members of the student body at Johnson & Wales University may have noticed a new addition to Campus Safety & Security (CS&S) while walking through the streets of the Downtown Campus.

Recently CS&S purchased a new Ford Escape to serve as a patrol vehicle in and around the Downtown and Waterplace campuses. The purchase of a new vehicle by the university is not something new, in fact vehicles from CS&S (which track suspiciously quickly) are closely monitored, maintained and replaced when needed.

Average Miles Per Gallon
(Except for the Toyota Prius, these vehicles are common among law enforcement)

Ford Green Victoria Ford Escape Ford Escape (hybrid)
Chevy Impala Jeep Cherokee Toyota Prius

<table>
<thead>
<tr>
<th>Miles Per Gallon</th>
<th>Ford Green Victoria</th>
<th>Ford Escape</th>
<th>Ford Escape (hybrid)</th>
<th>Chevy Impala</th>
<th>Jeep Cherokee</th>
<th>Toyota Prius</th>
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However this new vehicle is special, it's a hybrid.
When looking for a new vehicle there was one thought on the mind of Major Michael Quinn, Executive Director of Campus Safety & Security, "what kind of vehicles are adapted to the type of patrol [we use]." Unlike Police units, CS&S is not involved in any high speed pursuits so "having a V8 [engine] did not make much sense" Quinn continued.

"I am so happy that Campus Safety and Security has a hybrid vehicle now," says Sara Christovitch, 99 Hospitality Management, a Dass member for The Green Collaborative, and as a student senator serves on the environmental beautification committee within the Student Government Association (SGA).

"Although one vehicle seems like a small change, it is especially encouraging to organizations on campus such as The Green Collaborative, as a step in the right direction towards a more environmentally friendly campus" continues Christovitch.

Low speed, stop-and-go, that is the type of patrol CS&S is involved in, whether it is in the streets and alleyways of Downtown or the Parking lots of the Harborside Campus having the power contained in a Crown-Victoria (the accepted standard among law enforcement) seemed to be a bit much.

"We looked at our needs and rough to improve fuel savings and watch our environmental impact," says Quinn. According to Quinn, the new vehicle has not been on the road long enough to do a fuel savings analysis, however quick estimates have shown that in the 1,400 miles it has traveled since being acquired by Johnson & Wales, it has used about 55 gallons of gas versus a Crown Victoria which would have used about 95 gallons of gas in the same time frame.

Andrew Childers '09 Marketing Communications is Speaker of the Senate in SGA, "I am really impressed to see Safety and Security take the lead. Al Gore said we are now living in a time of 'consequence'. And whether you believe that or not ... going green simply makes sense. It is good for the environment and in the long run it's good for business." 

Children also noted that the new SGA website has gone green, its carbon emissions are offset by the purchase of carbon credits. Money spent on renewable energy credits is used to stuffy and implement renewable energy projects.

Renewable Energy Credits Factsheet

- According to the Green Power Network, prices of RECs can fluctuate greatly. (2006: from $11 to $90 per MWh, median about $20)
- The following technologies qualify as producers of RECs:
  - Solar electric
  - Wind
  - Geothermal
  - Large impact hydropower (small run of the river facilities, not ones that produce dams)
  - Biomass
  - Hydrogen
  - Fuel cells only if powered by hydrogen

The average college senior is excited about graduation, independence, and taking their leap into the professional world. Twenty-somethings all over the country are taking yearbook pictures, interviewing for jobs, and playing their last games of college beer pong and flip-cup. But for one of our own; the senioritis problem and everything that happens afterwards will never return.

James Vandewater IV, a senior in the College of Culinary Arts, died in a car accident on his hometown road near the town of Dixebury, December 3, Vandewater, 21, was driving with three friends when he lost control of his vehicle, hitting a pole. One of his best friends, Nick Costa, a junior at Rider University, died as well.

James was a remarkable example of what it means to be a Johnson & Wales student. This talented young chef had just completed a 5 ½ month internship at the famous restaurant, Daniel, in New York City under the tutelage of the executive chef, Jean Francois Bruel. With an incredibly bright future just on the horizon, James was set to return to Johnson & Wales this trimester to complete his last labs, and he would have graduated in May with a 2-year degree in the culinary arts. He had also secured an externship this coming summer at The French Laundry in Napa Valley, CA, one of the most, most reputable restaurants in the world.

The overwhelming pain and grief felt by those who knew James best is only overshadowed by the immense amount of love and respect they had and continue to have for him. "Jim was such an accomplished young man," says Vickie Vandewater of her young son. "He was committed, focused, goal oriented and extremely hard working.

However, James was not all work and no fun. "For years, we had season passes at the Six Flags Great Adventure amusement park in Jackson, NJ," fondly recalls his aunt, JoAnn Phillips. "We went on all the crazy rides together. We especially enjoyed the roller coasters - the more G's and air time the better!"

A friend of his, Brent Przulakowski, '08, remembers the fun times they had together in his time here at the University. "We used to go snowboarding with him at Wachusett Mountain. The first time I went with him and my other roommates, they all pushed me down the mountain," he says, remarking on the beginning of their three-year friendship.

Another one of James's greatest attributes was his independence. From putting off graduation for an unpaid internship in New York, to securing an externship over 3,000 miles away from his hometown Hamilton, NJ, he always marched to the beat of his own drum. Ms. Vandewater offers an anecdote from James's early years that exemplifies this trait. "When Jim was 10 just he and I went to a restaurant on my birthday. He explained himself from the table and went up to the Staff informing them of my birthday. He told them he would like to purchase a cake for me. He pulled money from his pocket, money which he saved to buy me a birthday cake. It has always amazed me, that at the tender age of 10, he had the courage to approach the Staff independently."

Second only to his love for his friends and family, food was his greatest passion. "My fondest memory of Jim was how he always wanted to learn and try out new things he learned by his friend and roommate of two years, Ryan Seibold, '08. "Any time he came home from work he either had a new recipe to try or some new equipment to test out. He loved his ice cream machine, he would always be making a new ice cream for work or just to try something different."

His career in food began when he was just 15 at a Stewart's Root Beer Shop. Of his time at the fast food joint, his former boss, Tom LaPiana, posted on his online guest book, "Jimmy was hired by me as like his first job in high school and he had a nick [sic] and love for food unlike anyone I've seen run through this restaurant and that experience touched each one of us in his presence."

His freshman year at JWU, he made a magnum leap into fine dining by taking a job at Rat's Restaurant, one of the best in his home state. He then worked at Nick's on Broadway, just off of Federal Hill. He continued to soar with his later New York internship.

An official university statement expresses: "Johnson & Wales University Providence Campus was deeply saddened by the recent death of James Vandewater. Jim was a promising culinary student... with a bright future ahead. "In an age of great respect for all of his accomplishments, James was posthumously awarded what he felt just short of achieving in his brief life: his bachelor's degree.

It has been over a month since James's passing and they are still an air of disbelief among all who loved him.

"Jim was the most motivated person I ever met," said Seibold. "He loved his friends, family, and everything culinary. I still am shocked today. I keep expecting the call from him telling me he's back." This sentiment is echoed by almost everyone whose life he touched, all those people who waited with baited breath, watching his future unfold. There is, however, a little comfort in knowing "he's looking down on all of us", as friend Craig McMaster, '98, best said.

A website in James's honor, www.jamesvandewatertv.com, is currently under construction and his online guest book is available through www.sgw.com for anyone who would like to post their thoughts and extend their condolences. Cards and letters can be forwarded to his family through the office of Chef Kevin Duffy, Dean of the College of Culinary Arts.
Facebook and MySpace: The New Obituary

BY TREVOR THOMAS-ALLEN
ASSISTANT EDITOR-IN-CHIEF

Facebook and MySpace have become ubiquitous with fast and open communications for young and tech-savvy people. Both have made their way into the news numerous times. MySpace’s most recent appearance was in the Providence Journal last week in a report on a tragic accident in Attleboro, MA on the I-95 that claimed the lives of Melissa Gauthier and Michael Groff.

Michael Groff, aged 29, was an avid MySpace user and used the social networking site to chronicle his transition through a grueling recovery from a double-lung transplant to combat cystic fibrosis, a debilitating and often fatal genetic disease. His transplant, which happened in May, went extremely well and with his health restored, he reconnected with his life and was engaged to be married. All of this information was still on his MySpace page for public viewing, which was only switched to “private” status 72 hours after his death. His MySpace page is still available to be viewed by his MySpace friends.

These websites have set tons of trends and even spawned new slang. Ten years ago, no one knew what a “wall post” or a “friend request” was. People who barely check their school e-mail accounts are still checking their social sites before they’ve had their morning cup of coffee.

Or should it be mourning cup of coffee? What MySpace and Facebook have given us is a new form of memorial. Our generation has created these social networking websites, and we have molded them to suit our needs, even in times of deepest tragedy.

A Facebook group search of the words “Rest in Peace” yielded 550 groups containing that phrase in the title. This is only the tip of the iceberg of how many memorial groups exist on the two websites.

These groups range from mourning groups of people lost (those gunshot down at Virginia Tech this past April, countless lives lost in DeFer) to celebrities (Anna Nicole Smith, Peter Boyle) to heroes (cops killed in the line of duty, soldiers killed in Iraq) to everyday people that touched other people’s lives in some way.

Then there are the user profiles themselves. Oftentimes, the profiles of the deceased remain on the sites indefinitely with other communications continuing to post how much they are missed and loved. This provides a public outlet for mourners because pain doesn’t end after the casket is closed. Even people who are far away from each other can come together to post sweet noblings and song lyrics and inside jokes on the profile walls of mutual friends who have passed away. It may seem like a cold indicator of the direction that the millennium generation is headed in, but many millennials feel solace after losing a loved one by sharing their feelings with cyberspace.

The millennium generation is full of bloggers with webcams and podcasts, so it only makes sense that even our deepest, darkest times be chronicled on the web. Like the guest book at the funeral hall and the cards of condolences mailed to mourning mothers, this generation, too, has its devised its own way of dealing with the great beyond. It just doesn’t involve dropping off a tuna casserole.

Technological advances span the furthest reaches, and that includes even the event of death. Young people die everyday, unfortunately. And it is through these websites that the millennium generation can look at pictures of the deceased, mourn their passing, find closure, and say goodbye electronically.

The Campus Herald is a member of the ACPA.

The Campus Herald welcomes all contact suggestions & feedback. If you feel we are not covering a specific event or topic, please feel free to contact us via the information listed below:

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campus.herald@jw.edu

A recent poll conducted by the Johnson & Wales University Student Government Association shows that 74 PERCENT of respondents believe that the university should incorporate a lunch period into the daily class schedule and 88 PERCENT of respondents have skipped meals to attend a class.

Source: Student Government Association, for more information visit www.jwusa.org

The Campus Herald would like to wish everybody good luck for the Winter 07-08 trimester!

SAFETY & SECURITY BLOTTER

Tuesday, Oct. 29, 2007 — Arrest, Off Campus / Boston: Resident student arrested and charged with disorderly conduct and refusing to give his name to police.

Sunday, Nov. 4, 2007, 1:25 a.m. — Assault / Gaebe Commons: Suspect Description: Suspects were described as a group of five (5) white males and one (1) black male. The witness could provide no further physical or clothing description.

The victim bumped into one person of a group of six (6) who began to strike him. Soon thereafter, the other five (5) subjects also repeatedly punched and kicked the victim. The group fled the area on foot toward Dorrance St. Police were notified.

Sunday, Nov. 4, 2007, 9:10 p.m. — Assault / Attempted Robbery w/ a knife Off Campus / Franklin St near Dexter Manor: Suspect Description: Suspect was described as a black male, about 19-22 years old, average build with wide shoulders, wearing a black hooded sweat shirt and blue jeans.

A student reported he was stabbed while he was walking on Franklin Street near the Dexter Manor (0-95 near Broad Street), when a male subject approached him and requested money. After receiving a negative response from the student the subject took the side of the student’s abdomen with a small knife. The subject fled the area up Broad Street. Police were notified moments after the incident occurred.

Thursday, Nov. 8, 2007, 01:05 a.m. — Arrest, South Hall: Student arrested on a possible narcotics violation.

Friday, Nov. 9, 2007, 09:00 a.m. — Arrest, Off Campus: Resident student was arrested and charged with a narcotics violation.

Please contact Campus Safety & Security with any questions at (401) 598-1163 regarding the Lost & Found or any other safety concerns.
The State of Rhode Island and Providence Plantations: The Mea Culpa?

By TRISTAN THOMAS-ALLEN
ASSISTANT EDITOR-IN-CHIEF

Rhode Island has a deep history as a state of forward-thinking and tolerance. With America’s oldest synagogue, it has long been a place where religious persecution has been unacceptable. As the first of the original 13 colonies to declare its independence from British rule, it is known for its major hand in the beginning of the American Revolution that gave us our freedom. Some of us, that is.

In her documentary, "Traces of the Trade: Stories from the Deep North," Katrina Browne of Bristol, RI confronts the history of the state, her own personal history, and the role of both in perpetuating the slave trade over the course of almost a century.

Slaves in the United States did not gain their freedom until the end of the American Civil War almost a century after we gained independence from British rule. But the Emancipation Proclamation and the bloody war that followed was not the end of racial strife in this nation by a long shot. What about the racial tensions that still remain, particularly those in Rhode Island? The answer might just be hidden in the name of the nation’s smallest state, and Browne wants to bring these remaining tensions to light.

Many proud Rhode Islanders do not know that Rhode Island had a larger hand in perpetuating the slave trade than any of the southern states. A single Rhode Island family, the DeWolf Clan, was responsible for importing an enormous number of African slaves. The state may not realize this horrible fact, but Katrina Browne knows it all too well; her own lineage includes members of the DeWolf Clan.

In an exercise in personal discovery, she along with several relatives decided to trace the steps of the trade that her own family perpetuated. Visiting slave dungeons in Ghana, the ruins of old DeWolf plantations in Cuba, and taking a flight over the Middle Passage where many slaves on their way to the New World met their end, she filmed her ordeal and used her footage as catharsis in coming to grips with her own history. But coming to personal peace was not enough for her.

Over the past three years, Browne has screened portions of her documentary. The first full screening took place on October 30th at the Black Repertory Theater and garnered very strong, polarized reactions.

Many who viewed the film wondered why the fact that tiny Rhode Island, according to scholarly research, accounted for between 60 and 90 percent of the slave trade was news to them. This information is not a part of any school curriculum in the state, and many of the film’s viewers felt that this information should be included in public school history classes.

Others could not understand why this issue is important and why, after so many years, the unpleasant past has to be dredged up. Those who felt that there is not a lot of racial conflict in Rhode Island fell into this camp along with those who felt that this kind of information simply would not make any difference.

Still others were ready to sound the rallying cry behind lobbying for a formal proclamation from the Rhode Island legislature apologizing for its part in the slave trade, making Rhode Island the first northern state to do so. During this year, Alabama, Virginia, North Carolina, and Maryland have all issued state proclamations condemning their role in the slave trade and in later segregation. But Rhode Island, still bearing the name "The State of Rhode Island and Providence Plantations", the latter half a relic of the northern slave trade that few New Englanders know existed, has failed to do so. The fact that the state still has an official name that bears reference to the fields which were tilled by slave hands disgusts Browne.

Browne hopes to have her film screened nationally by January 1st of next year, which would coincide with the bicentennial of the federal ban on slave trade. She looks forward to gauging the reaction this film will elicit from its viewers and that dialogue will begin about the racial antagonism that still exists in this nation. It is also about setting the record straight.

Growing up, Browne heard only stories of great northern abolitionists and the hands that New Englanders had in ending slavery. While all that may be true, southern states constantly confront their role in slavery and northern states never do. Through her documentary, Browne wants northerners to take the bad along with the good and swallow the bitter pill that is historical fact.

If the truth really does set you free, then The State of Rhode Island and Providence Plantations might just be in store for a hard dose of freedom. Screenings of “Traces of the Trade: Stories From the Deep North” are scheduled for:

- November 15, 2007 at 4:30 p.m. at the Rhode Island College Student Union in Providence
- January 15, 2008 at the Rhode Island School of Design in Providence
- January 25, 2008 at the Slater Mill Museum in Pawtucket

Plan to send Christmas cards or gifts home to friends and family?

2007 HOLIDAY SHIPPING DEADLINES

Coast to Coast Cutting It Close Where To Take It Contact

<table>
<thead>
<tr>
<th>U.S. Postal Service</th>
<th>Cards and letters by Dec. 20</th>
<th>Priority Mail by Dec. 20; Express Mail by Dec. 22</th>
<th>Your local post office accepts all mail and packages; cards can be picked up by your carrier.</th>
<th><a href="http://www.usps.com">www.usps.com</a></th>
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<tbody>
<tr>
<td>UPS</td>
<td>Dec. 17</td>
<td>Second-Day Air by Dec. 20 or Next-Day Air as late as Dec. 21 for delivery Dec. 24</td>
<td>There are more than 4,500 UPS Stores nationwide, or ship online.</td>
<td><a href="http://www.ups.com">www.ups.com</a>; 1-800-PICK-UPS</td>
</tr>
<tr>
<td>FedEx</td>
<td>Dec. 20 for FedEx 2Day, Dec. 20, but earlier is better</td>
<td>Priority Overnight pickup on Saturday, Dec. 20 for delivery on Dec. 24</td>
<td>1,600 FedEx Kinko’s locations or ship online.</td>
<td><a href="http://www.fedex.com">www.fedex.com</a>; 1-800-GO-FEDEX</td>
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This list is provided by The Campus Herald for informational purposes. We assume no responsibility as to the complete accuracy of this information, or any other factors related to package shipping.

Graphic by Patrick Dyl
Jack B's Shows to Check Out

December 6
Cake
Oakey Hall
@Lupos/$32 — Doors: 5 pm.

December 6
Neely Young
@Orpheum Theater (Boston, Ma)/$69-159 — Doors: 7 pm

December 7
GWAR
3 Inches of Blood
@Lupos/$18 — Doors: 8 pm

December 8
DARYL HALL
JOHN OATES
@Orpheum Theater (Boston, Ma)/$39-125 — Doors: 7 pm

December 9
Youth Brigade
Soul Control
@Living Room/$10 — Doors: 7 pm

December 9
Brand New
MewithoutYou
@Tsangos Arena (Lowell, MA)/$23.50 — Doors: 6 pm

December 13
INGLEBALL: ’07
Timbaland
Fall Out Boy
Sean Kingston
Avril Lavigne
@Tsangos Arena (Lowell, MA)/$52-127 — Doors: 7 pm

December 14
Receiving End of Sirens
As Tall As Lions
Therefore I Am
@Living Room/$12 — Doors: 7 pm

December 16
Big D & the Kids Table
Whole Wheat Bread
Brain Failure
@Living Room/$12 — Doors: 7 pm

December 21
Itchy Fish (Pearl Jam Tribute)
@Lupos/$10 — 8 pm

Stephen King's The Mist: Invades Theaters

By Jack Berch
Arts & Entertainment Editor

The horror fiction of Stephen King is frequently overly derivative, taking ideas from the monster comics, sci-fi movies and horror television of the author’s youth. But when King is on his game, he can make even the most worn out concepts work like new. With The Shawshank Redemption and The Green Mile, director Frank Darabont proved to be one of King’s most reliable film collaborators. In bringing The Mist - one of King’s better stories — to the screen, Darabont does nothing to tarnish that record.

David Drayton (Thomas Jane of The Punisher) is a commercial illustrator, whose work on a new movie poster (ironically similar to King’s Dark Tower series) is interrupted when a freak storm tears through his rural Maine neighborhood, smashing windows and destroying Drayton’s boat house. While cleaning up the mess of downed trees the next morning, Drayton and his family notice an odd mist spreading across the lake. He and his son Billy (Nathan Gamble), along with their neighbor Brett Norton (Andre Braugher), head into a nearby small town for supplies. As they make their way through the crowded grocery store, the mist sweeps into town, enveloping everything. A terrified neighbor runs into the store, screaming and babbling of a cult of followers within the store as things go from bad to worse. The horror is supposed to be divided between attacks by the creatures lurking in the mist and the panic of those trapped inside the store; and Marcia Gay Harden is supposed to be playing a Mother as a fruitcake, but she goes too far in making her despicable, and her followers turn into chanting drones all too easily.

The script sticks incredibly close to the original story throughout, adding a few extra characters to become victims, with the notable exception of the ending. King must have been a bit disappointed with his original ending, even referring to its ambiguity in the text as a “cheap shot.” Darabont extended the ending — with King’s blessing — and it truly pays off.

The Mist has an R rating for violence, terror, and gore, and language.

Part of a Club or Organization on Campus? Want to get word out about an upcoming event? Advertising in The Campus Herald starts as low as $20 for Students / Faculty / Staff who want to advertise university related information?

Hitman shoots its way to the screen.

By Thomas Conte
Campus News Editor

Video game to big screen adaptations are usually welcomed with a grain of salt. Often associated to be low budget, b-movies with various deviations in the source material, these movies rarely make a blockbuster hit. Such memorable failures include Super Mario Bros., Double Dragon, and House of the Dead, all of which were excellent games to play, but definitely not worth watching.

On the other hand, some titles have made success in the movie business with the popular horror series Resident Evil, and the superhero heroine Laura Croft in Tomb Raider. The latter, however, is a contender in the movie business is Eidos and Interactive video game series Hitman.

Timothy Olyphant stars as Agent 47, the main protagonist in the Hitman series. The story itself is pretty medevience: Agent 47 is being chased by Interpol and the Russian FSB (known as the KGB before the fall of the USSR) while being hunted by other hitmen and along the way; Agent 47 picks up a prostitute that is caught in the middle of everything.

The movie itself is not a blockbuster hit. The plot seems to go by at a whim leaving the audience scratching their heads as to why is Agent 47 being hunted and where exactly did Agent 47 come from? These are questions that a sequel probably should answer sometime in the future.

For the acting, Timothy Olyphant plays the role of Agent 47 well. Fans of the game have questioned whether or not the Agent 47 will be spouting senseless one-liners and have his character be reduced to just a regular man. Fans should be delighted to see that his character is intact. If you have ever played the Hitman series, then you know Agent 47 is an ice cold blooded assassin. With no remorse, or hesitation at times) does his job and he does his job well.

All in all, was this movie worth the wait? Not at all. Is it worthy going to the movies and paying $10 to see this movie? This movie is definitely one to wait for DVD, simply because the main draw is the killing spree, whether or not this movie will be set for a sequel or simply become another video game to movie failure.
The Music Industry and Your Band, Part II

By Jack Burch

ARTS & ENTERTAINMENT EDITOR

So you've taken leap and offered your entire catalog of hits to the public for free. Every song you've ever worked to create is available online for anyone to listen to with your music. You get your Google-AdSense check in the mail at the end of the month and you've made a whole ton of money with your fans. You give away all your music, and only made one measly Benjamin out of the whole deal? I got a bit of feedback from various rounds about this point. Unless somehow your band-blog is raking in 10,000 unique hits a day, you just aren't going to make enough money advertising to make it worth your while to give away your music. A smart musician does not rely on only one source of income to cover expenses. Here are some different ways a musician in the new music economy can bring home the proverbial bacon.

1. Accept Donations - When I was in high school, some friends and I formed a Blues brothers dancing group. We mimicked the blues brothers, we played Blues brothers tunes from the movie, we had flashy ensembles, and we were the talk of the town. We played almost all of our friends' birthdays that year, and in order to make a couple extra bucks, during our show we passed around a "tip terrarium." There was always at least one person who would drop in a 50-dollar bill. Of course most of the people at each show gave nothing and just enjoyed the show, but there was always one very appreciative and slightly well off person who would enjoy our cover of "The Rawhide Theme" so much he would feel compelled to give an enormous donation. Like this, you could provide a certain comfort to the side of the road, a musician needs to have a place for appreciative listeners to drop their support.

Just because you are giving your music away for free doesn't mean that people won't want to pay you anyway.

2. Form a crew around your band - Bands that survive the longest are those that form a real relationship with their fans. You can't just have a band you have to get them involved in every aspect of your band. The Grateful Dead fashioned allegiance by having fans sign in to record and trade bootlegs of their shows.

The sense of community surrounding their band is best described by the band itself. You should do all you can to foster a community among your fans. Have active bulletin boards on your web site and be the most active poster on them. Update your website with more than just music and show dates. Give incentives and rewards to those who help you foster the community around your band. If you take good care of your fans, they will take good care of you.

3. Share the wealth - Most bands don't make enough money to purchase and repair the turntables and other equipment they need to stay with fans, but a bit of biton generosity can go a long way. Take for instance Threadless.com (www.threadless.com) which is a site that sells user submitted t-shirts and gives a cut of the profits to the designer of the t-shirt. There are a few brilliant but a bit too safe fan base that wants to maximize the amount of money they make from merchandise sales and that the fans involved.

A band could also sell CDs and t-shirts to fans in bulk at a heavily discounted rate and allow them to act as a distributor selling merchandise at retail price. If someone is your fan, they want to get the word out about your band anyway. If they can make a couple bucks in the process they will be your fans for life. A band with a fan-powered distribution network would be an unstoppable marketing force.

4. Innovate new sources of income - Look for a niche and fill that niche. I know I keep go-ging on about the "social deal" but there are some cool ideas out there. For example, Threadless seems of their concerts there were huge fields of bootleggers with microphones sticking up the sky. All the bootleggers had created their ownfanzine copy of the show they were attending. What if your own band bootlegged all your own shows and sold cop-
editions of that show in the parking lot after the show? It would be easy to set up, copies of each show could be burned to a disk with your laptop on demand for a small fee, and the best part is you could offer the service to other bands on the other side of the wall for a small cut of the profits. Obviously there are thousands more innovative ideas out there. If you happened to stumble upon one, let me know.

The history of music industry's content- The one thing I hate the most about my favorite bands is that I only get to hear something once or twice every 5-10 years. Bands will put out an album with 15-10 songs, tour for a summer, and go into hid-

ing for another 2-3 years. This seems to be an absurd universal. Bands should have a constant stream of content coming forth from their websites at all times. I want to be able to check my Google-Reader and have a new item from my favorite band every week. A new article, a guitar lesson, a new photo, a video, a new fan written scribedly, a band new song, a personal blog entry, video tour diary, whatever! If I really care that much about you, I'm going to go make sure you're doing. If they are putting out a constant stream of quality content, I'll be hooked like a junkie. Does this mean abandoning the album format altogether? For some musicians I think it should.

Starbucks & The Music Business

By Bob LeFevre

COURTESY OF WWW.LEFEVRE.COM

On the front page of today's Wall Street Journal there's an article entitled "TV Campus Shops: Starbucks Taps Lower Sales, Company Built On Buzz Turns To N.A. Sales." The only Google regret I is't didn't buy stock.

I heard about Google from a computer nerdy how many years ago was that? Five? She said she entered the term in Google and I laughed to myself. Didn't she know to use HotBot, or at least AltaVista? In Hotbot she feels a brilliant but a bit too safe fan base that wants to maximize the amount of money they make from merchandise sales and that the fans involved.

A band could also sell CDs and t-shirts to fans in bulk at a heavily discounted rate and allow them to act as a distributor selling merchandise at retail price. If someone is your fan, they want to get the word out about your band anyway. If they can make a couple bucks in the process they will be your fans for life. A band with a fan-powered distribution network would be an unstoppable marketing force.

1. Accept Donations - When I was in high school, some friends and I formed a Blues brothers dancing group. We mimicked the blues brothers, we played Blues brothers tunes from the movie, we had flashy ensembles, and we were the talk of the town. We played almost all of our friends' birthdays that year, and in order to make a couple extra bucks, during our show we passed around a "tip terrarium." There was always at least one person who would drop in a 50-dollar bill. Of course most of the people at each show gave nothing and just enjoyed the show, but there was always one very appreciative and slightly well off person who would enjoy our cover of "The Rawhide Theme" so much he would feel compelled to give an enormous donation. Like this, you could provide a certain comfort to the side of the road, a musician needs to have a place for appreciative listeners to drop their support.

Just because you are giving your music away for free doesn't mean that people won't want to pay you anyway.

2. Form a crew around your band - Bands that survive the longest are those that form a real relationship with their fans. You can't just have a band you have to get them involved in every aspect of your band. The Grateful Dead fashioned allegiance by having fans sign in to record and trade bootlegs of their shows.

The sense of community surrounding their band is best described by the band itself. You should do all you can to foster a community among your fans. Have active bulletin boards on your web site and be the most active poster on them. Update your website with more than just music and show dates. Give incentives and rewards to those who help you foster the community around your band. If you take good care of your fans, they will take good care of you.

3. Share the wealth - Most bands don't make enough money to purchase and repair the turntables and other equipment they need to stay with fans, but a bit of biton generosity can go a long way. Take for instance Threadless.com (www.threadless.com) which is a site that sells user submitted t-shirts and gives a cut of the profits to the designer of the t-shirt. There are a few brilliant but a bit too safe fan base that wants to maximize the amount of money they make from merchandise sales and that the fans involved.

A band could also sell CDs and t-shirts to fans in bulk at a heavily discounted rate and allow them to act as a distributor selling merchandise at retail price. If someone is your fan, they want to get the word out about your band anyway. If they can make a couple bucks in the process they will be your fans for life. A band with a fan-powered distribution network would be an unstoppable marketing force.

4. Innovate new sources of income - Look for a niche and fill that niche. I know I keep go-ging on about the "social deal" but there are some cool ideas out there. For example, Threadless

Mario takes to the stars in smash-hit Galaxy'

By Mike Carani

The Eagle (American U.)

There is little debate that Mario, also known as Mr. Video Game, is one of the most rec-ognizable video game characters ever made. Ever since Mario's conception, his games have been one of the biggest attractions in the video-game industry, and 25 years later, "Super Mario Galaxy" is the latest in-\ncarnation of the classic video game.

At a press conference, Nintendo of Ameri-

can President Reggie Fils-Aime called it "the first true successor to Super Mario 64," and it is quite the leap forward from the original Mario game and an epic adventure that by itself is reason enough to own a Nintendo Wii.

The game starts as the Mushroom King-
dom is being centrifugal when a comet passes overhead and ruins starched by a meteor impacts. The meteor impacts a bear by a cloud and lands in a lake. The meteor must pursue his archeological to space and not only rescue Peach, but also stop Bowser's latest scheme. It's a classic Mario game and an epic adventure that by itself is reason enough to own a Nintendo Wii.

The early trailers of "Super Mario Gal-

axy" indicated that Mario could travel across the galaxy and dodge all sorts of bad guys. While this may sound dizzying, the camera angles and con-
trols work like a dream, and being able to move the video game controller and astroshi stars adds refreshing flexibility to the game. The camera angle never grows frus-trating, as simply tapping the C button will restore the view to the screen. Mario's explorations are in some of the most beautiful environments on the Wii. Planets range from barren to lush, from tan-
ture, and elements, such as falling stars and rolling rocks, look amazing. Our mustached stalker is able to jump in and out of minus by ending up in a 3-D Mario game, and new power-ups present themselves including one suit that turns him into a bat and another suit that turns him into ice. Old obstacles have also been returned because the bottomless pits from side-scrolling Mario adventures make their first appearance. They appear as black holes, and if Mario falls into them, the player loses a life.
WORLD AIDS WEEK
PROGRAMS & ACTIVITIES

MONDAY
DEC. 3rd, 5PM-8PM
@ THE MULTICULTURAL CENTER
"Mali, AIDS, & Hope"
A Photo Exhibit photos by Susan Denice
sponsored by the MCC & The Women's Center

TUESDAY
DEC. 4th, 6PM-8PM
@ THE CBCSI, 2ND FLOOR
"What You Know About That?"
Brought to you by Kappa Alpha Psi, Inc. A Safer Sex Quiz

TUESDAY
DEC. 4th, 8PM
@ THE SOUTH HALL REC ROOM
Everything You Need to Know...and then some.

WEDNESDAY
DEC. 5th, 6:45PM-7:45PM
@ THE MULTICULTURAL CENTER
"Bloodlines: A View into the Souls of HIV+ Youth" Video & Discussion

WEDNESDAY
DEC. 5th, 8PM
@ SNOWDEN HALL, 6TH FLOOR
Everything You Need to Know...and then some.

TUESDAY
DEC 11th, 12-4PM
@ XAVIER HEALTH SERVICES
FREE HIV Testing
BY APPOINTMENT ONLY. CALL HEALTH ED
401.598.2023

PROCEEDS GO TO AIDS PROJECT RI
STUDENT ACTIVITIES

WINTER 2007 - 2008

DECEMBER 5
Crashbox
Live Band Performance
Pepel Forum, 7pm

DECEMBER 12
Adam Hunter
Comedian
Hobson Rec. Center, 8pm

JANUARY 10
The Black Jew
Dialogues Comedy Show
Pepel Forum, 7pm

JANUARY 30
Hip Hop Dating
Codes with
Jeff Carroll
Portraits of women and
African Americans in Hip
Hop, Movie and Q&A
Hobson Rec. Center, 8pm

FEBRUARY 13
Raining Jane
Live Band Acoustic Performance
Hobson Rec. Center, 8pm

ATTEND ANY OF THESE EVENTS AND WIN $200!

TOTAL ENTERTAINMENT LIVE

wINTER films
at Johnson & Wales University

DECEMBER 6, 2007
GOOD LUCK CHUCK

DECEMBER 14, 2007
ACROSS THE UNIVERSE

JANUARY 17, 2008
THE HEARTBREAK KID

JANUARY 24, 2008
SAW IV

JANUARY 31, 2008
OCTOBER REAL LIFE

FEBRUARY 7, 2008
BEE MOVIE

FEBRUARY 14, 2008
AMERICAN GANGSTER

Get Ready
It's Coming...
February 9, 2008
SnoBall 2008
Ideas and Opinions

Providence Campus’ Professionalism or lack of

BY PATRICK DYL
EDITOR-IN-CHIEF

Page 55 of the Johnson & Wales student handbook for the Charlotte, North Carolina Campus reads: “The Charlotte campus is strategically located in an urban corporate environment to provide students with opportunities to interact with business professionals and potential employers. At America’s Career university®, students are expected to model good personal hygiene and to wear appropriate attire while attending classes consistent with that which is expected of their corporate counterparts.”

All students at the Charlotte campus are required to adhere to a well-defined dress code at all times regardless of their major, or type of class. Similar policies are in place at the North Miami, Florida Campus and the Denver, Colorado Campus as well. However the Providence Campus requires only students in the Culinary or Baking programs, and Hospitality interns to submit themselves to any form of dress code.

Walk through any of the buildings on the Providence Downcity Campus and you’ll see students wearing pajama pants, ripped clothing and clihè college themed t-shirts promoting binge drinking and drug abuse. Whether Administration will admit to it or not, JWU students in Providence have a rather lackluster stereotype among the city’s other colleges as well as it’s residents.

I’m a disdainful advocate of free speech and free expression and what someone chooses to wear on their own time is their choice, however when you’re on this campus a little professionalism could do wonders. I’m a card carrying member of the ACLU, which is against school uniforms for public schools (i.e. High School, Middle School, etc) however is what is wrong with holding college students, adults, to a higher standard?

According to the Charlotte Student Handbook, men must wear dress pants or khakis, a dress shirt (polo shirts in warm weather), dress socks and shoes and t-shirts underneath dress clothing should be free of lettering and images. And women shall wear Dress slacks, pantsuits, dresses or skirts (no more than two inches above the knees), blouses or sweaters, and dress shoes. Also, all students must wear their Johnson & Wales issued nametag.

There is nothing too demanding about such a requirement. What is expected of the students at the other JWU campuses is no different than what will be expected of students once they graduate and enter the corporate world.

Here at the Providence Campus we have girls wearing shorts and skirts so short one can see things that are best left to The Foxy Lady, and guys wear shirts promoting drug use, and violence. Both of which are incred- ibly uncalled for in what is supposed to be a professional environment.

Perhaps integrating this policy into the Foxy 2011 program is something the university should consider. Not only would it bring us inline with the other three campuses, but it will prepare students for life after JWU.

The Editor's Desk

Residential Strife

By Otto Neubueer
Ideas & Opinions Editor

Xavier Hall, on the Downcity campus, is one of the University’s older residence halls. As such, the building understandably has its minor maintenance issues. But these minor issues are overshadowed by real problems.

In one bathroom in Xavier Hall, the urinal would begin filling from the bottom up whenever the sink was turned on. A decent hand-washing would result in streams of urine covering the floor. This urinal was not repaired for weeks—not until it began flooding constantly, resulting in a cascade of water leaking down to the bathroom below.

One student evidently decided he will no longer use such unsanitary restrooms. The ‘Phantom Pooper’ does his business in shower stalls instead.

Many students must be tired of living in unsanitary conditions. But that is not the only problem with the University’s management of residence halls; enforcement of behavior standards is equally lacking.

This editor is literally tired of being kept awake by students running through the halls at two o’clock in the morning, screaming at each other. This editor is figuratively tired of seeing drunken students stumble through the halls at nine o’clock on a Thursday night, thus implying either that those who staff the front desks are unable to identify drunken students or that students are smuggling alcohol into their dorm rooms. And this editor is just plain sick and tired of having to run halfway around the building because the first five toilets he visits are clogged with paper towels, a beer can, and various other substances.

It’s just sad that, as college students, we seem to act like high school freshmen when it comes to basics rules of community living. Whatever happened to common decency and rules of etiquette? Why can’t we act like mature adults?

This editor sincerely hopes the poor maintenance of the hall, lack of enforcement of University rules, and culture of apathy are unique to Xavier Hall. But the opposite seems true. One professor took a moment to ask students what life was like in the residence halls. The response was unanimous—that it is impossible to focus on academics when life in the residence halls is utter chaos. It was pointed out that the University loses many good students because they would rather drop out than live another term in such inhospitable conditions.

This editor fears he may be forced to do the same.

Quote of the issue...

“I had unknowingly passed along false information. And five of the highest-ranking officials in the administration were involved in my doing so.”

Former White House spokesperson Scott McClellan, in his forthcoming memoir, in which he appears to place blame on President Bush and others for efforts to mislead the public.

The ideas, opinions, or views express in the Ideas & Opinions section of THE CAMPUS HERALD are those of their individual author or authors and not necessarily those of THE CAMPUS HERALD or its Editorial Board, or those of Johnson & Wales University.

Unsigned Editorials are those written by the Editorial Board and reflect the views of the majority of the board.

THE CAMPUS HERALD invites letters and commentary from the university community. All submissions must include your full name, contact information and major (for students) or department (for faculty and staff), and must be submitted electronically.

THE CAMPUS HERALD reserves the right to edit submissions for space, libelous content, and to conform to publication standards.

Wednesday, December 5, 2007

Residential Strife

By Otto Neubueer
Ideas & Opinions Editor

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Is your list of naughty and nice based on MySpace, YouTube, or Google?...
The Campus Herald | Page 9

A Message from the Student Body President

Now that we have returned from Thanksgiving Break, your Student Government Association is hard at work taking advantage of the many opportunities that we have. We will be having our December meeting this Sunday, December 9, 2007 at the Student Dining Hall in the Academic Building starting at 3:30 pm. We invite you to join us as we discuss a Constitutional Amendment allowing Senators to re-offer when they are not physically at the Johnson & Wales Providence Campus as well as reinstating voting by proxy. A Steering Body President called "Did you know..." will be presented along with Executive and Committee Reports. I hope that you will join us on Sunday to offer your opinions on the legislation at this meeting.

Also this month, we will be hosting a Holiday Party and Open House on Tuesday, December 18, 2007 from 3-6 pm in the Citizens Bank Center for Student Involvement (CBSI), right next door to PPAC. We will have decorations, holiday movies, offices open all over the building and FREE FOOD! So make sure you stop by for some holiday cheer before break and a chance to see what really goes on in CBSI!

Additionally, Associate Justice Jason Atkins has been named the Event Coordinator for the 2008 Relay for Life at Johnson & Wales. The Relay for Life is a 12 hour event that will be held March 14-15, 2007 at the Harborside Rec Center, where teams will be walking to raise money for the American Cancer Society. He has been hard at work assembling the rest of the committee and preparing for the Kick-Off that will be held Tuesday, December 11, 2007 at 6 pm in the Harborside Rec Center Second Floor Lounge. If you are interested in participating in the Relay for Life and helping us support the American Cancer Society, come to the Kick-Off to learn all about the event and enjoy some refreshments!

On Thursday, November 29, 2007, I had the privilege to attend the Providence Business News' Business Excellence Awards Banquet in which Johnson & Wales University was presented with an award for Community Involvement. We received this award based on the amount of community service that the students, faculty and staff have done over the past year. This was a huge honor for the University and made me very proud of all of you, the students, faculty and staff at Johnson & Wales University.

Regardless of the SGA, I would like to wish everyone good luck this semester and look forward to seeing you around campus this year.

WE WANT YOU

The Campus Herald wants to know if you feel about politics, campus life, etc.

Send us your thoughts today.
email: campusherald@jwu.edu
HEALTHY CULINARY MONEY TECH & SCI PUZZLES

Ask the Expert
Dear Saxpert: All these events about World AIDS Day really make me realize I need an HIV test! Where do I go? What’s the process like? Is it free?

Answer: Real quick answer – there is free, rapid HIV testing at Downey Health Services Tuesday, December 11, from 12-4pm. Rapid HIV testing, the OraQuick Advance, is quick. You put a small drop of blood from your arm and you should receive your results within 20 minutes! This confidential testing is provided by The Miramar Hospital and by appointment only; call Elsa at Health Education x202 to reserve a spot. If you miss this testing clinic, you can access free HIV testing from community agencies in Providence.

Testing methods: The most common technology for HIV testing is venipuncture, a phlebotomist draws a small drop of blood from a vein in your arm to test for HIV antibodies. You will receive your results in about one week. And just for the record, this test can also be done using a small drop of blood from a finger tip. Since the 1980’s, HIV testing looks for HIV antibodies, not the virus.

Antigen Testing: All of these tests look for antibodies to HIV, not the virus. Your immune system produces antibodies in response to HIV infection. If test positive for HIV antibodies, it means you are infected with HIV. If you test negative, it means the test found no antibodies to HIV. It can take your body up to three months (after becoming infected) to produce enough antibodies for the HIV test to detect it. This is sometimes called the "window period." If you have had an exposed in the last three months, it may be too early to detect it, and you may be advised to come back for another test.

Confidential vs. anonymous: In Rhode Island, providers can offer confidential and anonymous HIV testing. Confidential testing most often happens at doctor’s offices, clinics, and hospitals. If you choose confidential testing, they may document your results in your medical record. If you choose anonymous testing, your HIV information, including your HIV result, is confidential, and can’t be released without your written permission. Like other communicable diseases, doctors are required to report positive test results to the state Department of Health to track HIV rates. This information is highly protected and kept confidential.

If you are concerned about your doctor, insurance company, or Department of Health knowing your HIV status, you can choose anonymous testing. This is done using a rapid test kit, also known as an OraQuick kit. No names are used and consent is given verbally. There are multiple community sites in Providence that offer free testing. Call the RI AIDS Project RI’s Hotline at 1.800.726.3010.

For more specific questions about HIV testingvisit healthsuccess.org or call the Substance Abuse and Mental Health Services Administration (SAMHSA) at 1-800-662-HELP (4357) or stop by Health Education on the 3rd Floor of the BCBSI. The Health Educator is an HIV testing counselor and HIV/AIDS education specialist and is required to make referrals. All appointments with the Health Educator are confidential.

Has the Need to be a Celebrity Killed the Great Chefs?

By John O’Connell

Editor’s Note

Is celebrity killing the chef? Not long ago the Culinary Arts were deemed servant labor and was not recognized as a true career by the United States Department of Labor. But like everything else in life, with time comes change, now we are nearing the close of 2007 and enrollment at culinary schools nationwide is up. Culinary schools are starting to reject applications by the hundreds and at some schools (one not to be named) there is a media training program for culinary students as a mandatory requirement to graduate.

So what caused the major influx of applicants to culinary schools? Well it may have something to do with the fact that 1984 was the year in which the food television phenomenon really began. The likes of Mario (Batali), Bobby (Flay), and Emeril (Lagasse) have “inspired” a new generation of chefs to enter a field that is both physically and mentally demanding with long hours and 110 degree conditions.

While chef Ray hasn’t told any of you that you’re going to sweat and have to miss Christmas with your family or no more happy hour with the friends. Don’t get me wrong, I mean no disrespect to any of the Food Network stars. Some of them have really worked hard in industry to get to where they are today and many of them still work in their own restaurants on the line.

Ask ten people (non-culinary students) to name five chefs in the world and the answers probably would be 1. Emeril 2. Mario Batali 3. Bobby Flay 4. Rachel Ray and 5. Giada De Laurentiis. Let’s face it, to say that you don’t know that Rachel and Giada are not chefs they are home cooks. Out of the two of them, Giada actually worked in industry for a stint at Wolfgang Puck’s Spago.

Even if you ask a culinary student who inspired them to become a chef, some of them will toss in the names of one or all of those five chefs. If you ask them what they want to do after school, the answer will go something like this: “I hope to be on the Food Network and open a couple restaurants in New York City.” A very common response. On if a student says “I am going to culinary school,” some people respond back, “Oh so you want to be like Rachel Ray and Emeril on the Food Network.”

Just think twenty years ago people were still going into culinary arts because of the love and passion of cuisine, but now some are going into this field for the fame and fortune because they want to be the next Food Network Star. I don’t think we are the only one who has learned quickly that this is not a glamorous job. One must pay their dues to become famous and even then the chance of becoming a star of Food Network is very slim.

But one famous chef has brought a famous British show to American soil to show what it’s like to be a great chef. What is this show? I am talking about it. It’s not another Fox’s “Hell’s Kitchen” hosted by Gordon Ramsey, but a former British soccer player a damn good one at that, who is dressed as chef and host. “Hell’s Kitchen” involves having twelve chefs separated into teams to battle it out for the ultimate prize of being a Executive Chef at most recent a Las Vegas resort. The show, which just ended it’s third season, with FJW Alannah Rahman “Rock” Harper ’96 being the grand prize winner, is ready to take viewers back inside the kitchen for a fourth season set to release on April 1st according to Fox Television Network reports.

But the show is not all about the glamour that comes with being a Food Network Star. The show has also made some very different type of art look like. In fact, it is one of the only shows, besides the NBC “The Restaurant” show, that takes the time to focus on the back side of the industry with the yelling and screaming, the mad rush to get things out on time to satisfy the picky customers. There are the kind of shows that the Food Network needs, ones that are true to the industry not just the ones for the “Blocky Home Hickies”.

Well, the title of the article was “Has the Need to be Celebrity Killed the Great Chefs?” and I know of no better way to make a point of it. A famous egotistical chef who lost his passion for the culinary arts and sold his soul to “Satan” for fame than the one and only Rocco Dispirito.

Dispirito was a great chef who graduated from “that other school” and worked his way up through the chain to become the Executive Chef of Union Pacific, a famous restaurante in NYC. After turning the Union Pacific into a tourist spot in the city, financial fudge Chodower approached Dispirito about opening a restaurant with him (Chodower) and with that came a NBC Reality show offer. He was like, “I don’t care if everyone was so egotistical that he left his passion for cooking back at the Union Pacific and grew a big head when the show aired in 2004. To make a long story short, the best way to commit career suicide is to do it on national TV and that is what Rocco did bringing down with him everything and everybody around him. It all ended with lawsuits and the closing of Rocco’s 22nd Street Restaurant.

Rocco has since been blacklisted by The Union Pacific and Caviar & Banana, and is trying to make a new career for himself in racing.

And finally celebrity is killing chefs through branding. We all know the catch phrase, “Rachael Ray, no matter how much we may despise her, “Add some EVOO or Extra Virgin Olive Oil”, Guess what, Rachael Ray is now selling her own brand of EVOO. Does this mean that her EVOO is better then other types of extra virgin olive oil? No, of course not. But what about the whole schemes and making things seem better than they really are because is a celebrity is endorsing it? Heck, Emeril is making even more of a killing in the overall profit of his name and image by selling his own line of cookware to home cooks who think by using his (Emeril) get their stew to simmer and burn taste like garbage. And for the record, I am not a Food Network hater. In fact, I enjoy watching some of these. The one that is not possible to dislike is Bobby Flay.” What is this show? I am talking about it. It’s not another Fox’s “Hell’s Kitchen” hosted by Gordon Ramsey.
Men's Basketball Falls To Daniel Webster

Nashua, N.H. - The Johnson & Wales University men's basketball team dropped a 74-68 decision against Daniel Webster in a Great Northeast Athletic Conference contest at Vagge Gym on Saturday afternoon. It was the Wildcats first loss to Daniel Webster since December, 2000.

Johnson & Wales was led by senior captain Japet Kerr (Mt. Kisco, N.Y.), who shot an eye catching 15 of 18 on the line route to a game-high 30 points. Fellow senior Tione McCray (Brooklyn, Mass.) was the only other player to reach double figures for the Wildcats as he tallied 16 points and added three steals while senior Greg Samuel (Philadelphia, Pa.) chipped in with eight points and a game high 11 boards.

Daniel Webster was led by Ajok Gugai (Manchester, N.H.) and Tim Jackson (W. Henrietta, N.Y.) with 11 points each in the victory.

JWU Men's Soccer Falls To WNEC, 2-1 In Overtime

Springfield, Mass. - The Johnson & Wales University men's soccer team was eliminated from the 2007 NCAA Division III Championship with a 2-1 overtime loss against Western New England on the road on Wednesday afternoon.

After a scoreless first half, Johnson & Wales took a 1-0 lead when senior forward Brian Souza (Providence, R.I.) fired home his ninth goal of the season in the 50th minute with an assist from senior forward Barry Phillips (West Glover, Vt.). With time running out, the Golden Bears knocked the game when junior midfielder Tony Rosa (Ludlow, Mass.) scored off a corner kick in the 87th minute with an assist from junior Kevin Zimbali (Guilderland, N.Y.). Regulation ended in a 1-1 tie.

Senior forward Mike Stewart (Springfield, Mass.) put a direct free kick from 30 yards out into the box at the 10th minute mark, setting up the goal for junior Dan Hare (Stautsburg, N.Y.) just 2:11 into overtime to give WNEC the 2-1 victory.

Freshman goalie Joe Ferraro (Freehold, N.J.) made four saves for JWU while senior goalkeeper Steve Hennessey (Essex Junction, Vt.) stopped two shots for the Golden Bears in the victory.

With the win Western New England improves to 15-5-2 while Johnson & Wales wraps up the 2007 campaign with a 14-5-3 record.

JWU Cross Country Competes At ECAC Championship

Williamstown, Mass. - The Johnson & Wales University men's and women's cross country squads competed at the 2007 ECAC Division III Championship at Williams College on Saturday afternoon. The men's team took a 25th place finish while the women's team was in 26th place on the after.

Leading the way for the men's team was freshman James Vance (Newton, Mass.) who recorded a 66th place finish with a time of 25:10 over the 8,000 meter course. Junior Triton Montalvo (Roselle, N.J.) was in 122nd place with a time of 29.33 while sophomore Matthew Geisler (Polham, N.J.) was in 135th, finishing the race in a time of 29:50.

On the women's side, sophomore Danielle Sargent (Danvers, Mass.) continued her impressive season, finishing in 50th place with a time of 26:39 while sophomore Alexandria Weissman's (Northfield, Mass.) time of 26:56 was good for 128th place.

JWU Men's Soccer Captures 2007 GNAC Championship

Northfield, Vt. - Junior Jeremiah Schein (Carboro City, N.C.) was named the Valuable Player after leading the Johnson & Wales men's soccer team to a 2-1 overtime victory against Norwich in the 2007 Great Northeast Athletic Conference Championship on the road on Saturday afternoon. The win is the fourth GNAC Championship for the Wildcats in the last six years and earns the team a bid to the 2007 NCAA Division III Championship.

The Wildcats got on the board just before halftime when Schein but in a pass from sophomore Scott Kircner (Divine, Calif.) at the 42:44 mark, making the score 1-0 at the half.

Northfield responded at the 59:25 mark when Kyle Przekazka converted a penalty kick, making the score 1-1. The two teams then battled for the last 30 minutes with regulation ending in a 1-1 tie. With 3:31 left in the overtime period, Schein fed Kircner for the game winner giving the Wildcats the 2-1 overtime victory.

Freshman Joe Ferraro (Freehold, N.J.) had eight saves in the victory for Johnson & Wales while Norwich's lake Pagrogan had four stops in the setback.

With the win Johnson & Wales is now 14-4-3 while Norwich falls to 16-3-1 on the year.

The Campus Herald is looking for Sports reporters and photographers contact us today for more information!
TURN UP
THE VOLUME

Class of 2008
STUDENT COMMENCEMENT SPEAKERS

The commencement committee seeks
three outstanding students to speak at the
commencement ceremonies in May.
This is an opportunity to deliver an address
that inspires, encourages and reflects
the vision and hopes of the Class of 2008.

CRITERIA FOR ELIGIBILITY

• A grade point average (GPA) of at least 3.61,
  with expected completion of a bachelor's or master's
degree in 2008
• Good academic, financial and disciplinary standing
  at Johnson & Wales University
• Two faculty signatures written recommendations
  are not required
• Candidates may only apply to speak at the ceremony
  for their program
• Professional staff enrolled as students are not eligible

Applications and related details are available at
WWW.JWU.EDU/COMMENCEMENT/PROV

World AIDS Day
December 1

Calphalon®
OPEN AT THE
Wrentham Village
Premium Outlets

One Premium Outlets Blvd., #642
(on Wrentham Street near Ruby Tuesday)
From Providence: I-95 N to I-495 N, Exit 15, Wrentham
508-384-6289

KITCHEN OUTLET
Exclusively
for Johnson & Wales
Students and Faculty

TAKE 30% OFF
your entire purchase

Offer valid: Now thru 12/17/07

Present this ad at time of purchase to
receive discount. Can not be combined
with any other offer. Limit one per
customer. Certain restrictions may
apply, see store for details.
Promo code: JW

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