The first annual Cancer is a drag show, put on by the Johnson & Wales University chapters of Relay For Life and Colleges Against Cancer, was an event to help spread the knowledge about, and raise money to eliminate cancers caused by cigarettes and other tobacco products.

Taking place in Xavier Hall, the event showcased 8 drag queen contestants who competed in a drag version of the popular "Ms. America pageant." They strutted their stuff in a runway walk, and showed off their best assets in a performance portion as well. Special guest judges included James "Skip" Gross, the Community Manager of Harborwide Village, Kornia Ramahand, the Director of the Gender Equity Center, and Melaney Tromba, PsyD. from Counseling Services who evaluated the contestants on their hobbies, fashions, and performances.

"If we can make the event go great. We were able to spread the word about the dangers of smoking and lung cancer, as well as sponsor a unique event on campus. We had a good turnout of both participants and attendees, and I think everyone had a fun time. Now that we know a drag show can be successful on campus, we want to make Cancer Is Such A Drag Show an annual event at JWU," Says Samantha Binder, "If President of Colleges Against Cancer, and Event Chair Relay For Life.

"Kyaatta Angotti" was crowned as JWU's first winner of the Cancer Is Such A Drag, and the event was highly successful, but no event is without its flaws. "As far as problems go... one of the challenges we faced as just spreading the word about the event 'I think it could've been bigger and attended by more people if we had promoted the event in a variety of different ways,'" commented Binder. Despite the trouble, over $300 was raised in ticket sales and additional cash donations. Also, in coming years, the two participating clubs hope to sell lung cancer themed memorabilia, as well as to raise participation with other clubs and organizations on campus.

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Posters Child of Great Design

That's Peter Cardoso. His career has covered the full spectrum - from screen printing in dusty basements to presenting in corporate board rooms. When it comes to which situation he prefers, there's no straight answer. But any designer in the room, Pete included, could tell you which one is more fun. His visit to the Feinstein Technology and Design Center on November 4 brought insight, humor, inspiration, and an array of stunning concept posters for bands large and small.

Rob Erkine, President of JWU's AIGA Chapter (who coordinated the event), chose to invite Cardoso for a number of reasons. "I think Pete is extremely similar to us in a few distinct ways: he's from the area, he's worked with a few artists that are influential to us (Shepard Fairey), and he's relatively closer to us in regards to age," said Erkine.

A graduate of CRIT and RISD, Pete's story starts like many others. "I love all kinds of art - sculpture, furniture design, pretty much anything you wouldn't make a living off of." But his self-motivation and willingness to get hands-on and gritty was what gave him a distinct style, and ultimately what made people want to hire him. Much of his work began around the time when design technology was not fully blossomed to what it is today. "I would do everything by hand. I'd photocopy images and type from books and magazines - anything where I liked the style." Because Pete started out on the underground side of things at such a young age, he was admittedly very "green" when it came to business. "You have to think about the business end - I've had it bite me many times. I'd make a shirt design for almost nothing and now I see it on a shirt at Hot Topic." Erkine commented. "I think Pete is extremely similar to us in a few distinct ways: he's from the area, he's worked with a few artists that are influential to us (Shepard Fairey), and he's relatively closer to us in regards to age," said Erkine.

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**CRIME LOG**

<table>
<thead>
<tr>
<th>DATE &amp; TIME</th>
<th>TYPE &amp; LOCATION</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thursday, 10/21/10</td>
<td>Arrest / Off Campus</td>
<td>Commuter student arrested and charged with obstruction of public ways/failure to move.</td>
</tr>
<tr>
<td>11:32pm</td>
<td>101 Richmond St.</td>
<td></td>
</tr>
<tr>
<td>Thursday, 10/25/10</td>
<td>Stabbing/ Off Campus</td>
<td>Suspect identified as a Johnson &amp; Wales University student, and taken into police custody. The victim was not a student and was treated for non-life threatening apparent stab wounds. Upon arrival police Johnson &amp; Wales University students living at the address. Police learned that a male student allegedly received stab wounds during a confrontation at that address.</td>
</tr>
<tr>
<td>11:55pm</td>
<td>Friendship St.</td>
<td></td>
</tr>
<tr>
<td>Monday, 10/25/10</td>
<td>Arrest/ Harborides Village</td>
<td>Student arrested and charged with narcotics violation.</td>
</tr>
<tr>
<td>4:20pm</td>
<td>Building M</td>
<td></td>
</tr>
<tr>
<td>Wednesday, 10/27/10</td>
<td>Arrest / Xavier</td>
<td>Student arrested and charged with assault.</td>
</tr>
<tr>
<td>5:30am</td>
<td>Mercy Hall</td>
<td></td>
</tr>
<tr>
<td>Saturday, 10/30/10</td>
<td>Stabbing/ Off Campus/ Pembroke Ave.</td>
<td>A student was stabbed at a house party during a fight. Student in this incident was described as a black male.</td>
</tr>
<tr>
<td>1:30pm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Saturday, 10/30/10</td>
<td>Stabbing/ Off Campus/ Oakland Ave.</td>
<td>Student reported being stabbed while at a house party when a fight broke out. The student reported he was stabbed during the altercation. No description given of the suspects.</td>
</tr>
<tr>
<td>2:00am</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Saturday, 10/30/10</td>
<td>Burglary/ South Hall</td>
<td>One subject described as a black male wearing an unknown colored hooded sweatshirt. There was no description on the second subject. Student awoke to the sounds of some one in her residence hall room and observed two subjects leaving the room. She discovered several items had been removed from her desk by the door. Police were notified.</td>
</tr>
<tr>
<td>3:30am</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**CRIME PREVENTION TIPS:**

Avoid confrontational behavior. Research studies show alcohol use impedes judgment and is often associated with violent behavior. Lock the door at all times even when you are in the room. Place items out of sight from the doors and windows. Security locks may deter theft attempts.

If you have any further information regarding these incidents, please contact the Crime Prevention Unit. All calls are confidential.

(401) 598-2947

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**Correction:**

The article "Gilt, Glam, and Business Fashion from the October 27 issue of the Campus Herald contained several errors. The three clubs that worked collaboratively together on this event were the Special Events Society, The International Fashion Society, and the American Marketing Association. On behalf of the Campus Herald Staff, we would like to extend and apology to the Special Events Society for the mistake made in last week’s paper regarding the business fashion show.
Off To The Market

SARAH LAFORETTE
STAFF WRITER

It was a crisp autumn day. The hustle and bustle of the city seeped through a crack in the window. Parks waited patiently for me to groggily stroll out of bed and onto the cobblestone streets to make my adventure the day may bring. It was on this day I stumbled across a market taking over the area underneath the Metro tracks. The hunter between vendors began to ring in my ears, with the background roar of the Metro speeding above almost drowning the rest of the world out. I entered a market, with a wonderful fragrance of mixed aromas. A savory blend of ripened cheese and freshly roasted chicken created such a perfume that if I closed my eyes, you could convince me that I would awaken in a five star restaurant. I salivate just recalling the memory. Paella, a Valencia rice dish, was one main course that multiple vendors proudly presented. Such an enticement influenced me to purchase a treat as I strolled through the rest of the market.

A culture shock slapped me when I saw dead rabbits, with fur, waiting to be purchased for dinner. Chickens with the head and feet still attached lined another stand, and I had to push through the crowd to get a good look. I had a flashback of having to cut off these parts in class a few days before, and felt obligated to thank butchers back home for doing this duty work. It was easy to decipher the good stand from the bad by watching the groups gather around certain vendors. I decided to follow the crowds and observe what they were purchasing. From baguettes to trifle, the market provided all ingredients to make the perfect meal. As I ventured further into the intricate dance of vendors and buyers, I came across an immaculate fish stand. The fish looked as though it had jumped out of the water and onto the ice. There were species of fish I had never seen before. St Peter's fish stick out the most with its oversized head and greenish skin resembling a sci-fi film. The thumbprint on its side gave the fish its name and the history of St Peter himself picking the fish out of the ocean. As strange as it looked, I am sure yes, it tasted delicious. A cheese stand was strangely placed adjacent to the fish stand. Following my rule to determine a good vendor, I hunted through the crowd to get close to the counter. Local cheese from the area was eloquently displayed. The Carambome, which had a sweet yet nutty flavor, was my personal favorite. This made the cheese a close second.

As the day grew longer, I felt it was time to end my adventure with my last stop to a produce stand. I inhaled the smell of earth on the turnips and of freshly cut grass by the lettuce. The vendor explained to me how they harvested the produce early that morning under the rising sun. I noticed people would bring their own shopping bags and leave with them overflowing with fresh products. The market was how people nourished themselves and I realized this after completing my journey through the new-found Mecca of food. For an American, to see the unique products the vendors have to offer is a treat, but for the French, this is their lifestyle.

Finding It Hard To Be Optimistic?

RICARDO COSTA
STAFF WRITER

Your senior year is winding down and you can't wait to enter the workforce (and start paying off your student loans) - but you realize everyone else is bad the job market is, and that there aren't any jobs for anyone. Understandably, it is hard to keep positive when you see statistics show that 651,000 jobs were lost last February. That can put a damper on anyone's graduation party. We are in a more challenging economy, but that is how we can look at it - as a challenge. I am not saying we should take the economy lightly, but take it as a guideline and learn from it. We should be flexible and willing to learn in new professions, not just looking to make the big bucks right away. A great book to read on this is called Do What You Love and the Money Will Follow by Marsha Sinetar. She talks about having the patience and drive to follow your passions, even though it might not pay off in the beginning. Doing what you love and loving what you do will always pay off.

Knee Highs; Fall's Hottest Trend!

SHANTEL MILLER
STAFF WRITER

Legwear Fashion as completely exploded this year! It became the new accessory that was a must have for anyone's wardrobe. Now when I Say Legwear I am specifically talking about Knee High Socks. It's an easy way to change your look from drab to fab. From plain to chic, not to mention the many different styles that are available.

Accessorizing options range from using different colors that are fun, playful, and attention-getting. Using bright orange, pink, or black to express that girly side, black to give an edge, and the classic pattern of polka dots; Knee Highs have really become a fashion statement for the fall and Celebrations.

Sarah Jessica Parker, Vanessa Hudgens, and Miley Cyrus were among the many who embraced the trend. Many looks can be created through the focus of the colors. Gray can bring you back to your school days, but a bit more chic.

Sheer can give you a seductive look as well as immediate attention. From the Runaway to the streets; Knee Highs are everywhere now! Designer Alexander Wang incorporated Knee High Socks (over the knee) in his Fall 2010 Collection. From there we have completely adapted the trend, becoming a big hit with the masses. Knowing how to wear the socks according to your proportion is key; along with picking the length, such as Knee Highs, Over-the-Knee, and Thigh Highs.

If you are short, Knee Highs that cut off below the knee are more likely to give you a slimmer look. If you have big thighs; then Thigh High socks will draw too much attention to them. Emphasize with color and texture to create a focal point for your look. And definitely do not be afraid to layer; It's Fall!

They can be worn with shorts, skirts, and dresses for the fall giving you that layered look. The trend continues with the use of wearing Knee High socks with knee high boots. This is a great way to play with different looks and the contrast of the color or design of the socks. So go ahead and make a statement and be expressive with this trend.

thanks to
Nicole Gerancher
for submitting this photo to the campus herald tumblr!
CULINARY ARTS REVIEW

Eat JWU: Marketplace
Edition DANIEL KLEIN CULINARY EDITOR

In the basement of the John Hazen White lies a treasure of a dining hall in Marketplace, filled with an abundance of various and diverse foods. After former dining halls U-Club and New-Club merged together, Marketplace opened its doors in 2007 and has been changing ever since. This year, chef manager Doug Kellner is running the operation and described the changes brought on since September: “We are focusing a lot the majority of our food on fresh local and seasonal food,” said Kellner. “The food, the variety and the freshness has increased and improved.”

Douglas Kellner of Marketplace are Assistant Managers Sarah Connolly and Amanda Pastro as well as 18 practicum students who work the s.m. and p.m. shifts. Together they are working on a four week menu cycle and working all kinds of jobs.

“I am trying to install in the students that we are not just back of the house employees. We are also front of the house too” said Kellner. “We want there to be a high level of guest service and satisfaction in addition to balance and variety in the food.”

Serving roughly five to six thousand kids Monday-Thursday breakfast, lunch and dinner must be a daunting task, so I decided to stop in for both lunch and dinner on separate occasions to get a feel for the place.

By the stairs leading into the main doors of the dining hall, I noticed an odor emanating from a vent that smelled bacon. At first it was enticing, but I later noticed that my clothes reeked.

Finally, there is a salad station, with grilled chicken, chicken salad and tuna salad, followed by a dessert station. On both the pizza and deli stations, there are gluten free options, as well as the other stations in the dining hall.

My experiences with Marketplace have been good. I have found that most of the students are quite friendly, including Olivia Rizzo, who walked over to my table and delivered my pesto chicken pizza to me while I was interviewing Chef Kellner. I found that kind of service to be remarkable as no one required her to do that and it showed how there are some students on practical who want to succeed at the job they do.

In addition, I enjoyed that pizza since I knew to order it well done, but not burnt. Several times their pizzas come out of the oven with the cheese barely melded and it’s over cooked or even poorly sliced, but the one Olivia made for me was perfect. The sauce with the pizza as something you can face at any dining hall, but the pizza line is confusing at times due to the taking and making orders, calling numbers and passing out pizzas.

Deli station tends to have great sandwiches, but I know since I get a simple ham and cheese sandwich, it tends to be lacking in filling and is more bread than protein. Downstairs, the grill has some very creative meals as well as the hot line. I have had my hits and misses with the hot line, but there are always the favorites everyone has.

“I like when they have chicken and mashed potatoes or steak tips and noodle” said student Palmer/13, a fashion merchandising major. “Those are definitely my favorites.”

“Their baked herbed chicken, despite it being a bit oily, was pretty good” said Danielle Romano ’12, a marketing major. “They had a creamy polenta that didn’t have much flavor, but the soup was.”

In the end, the pros seemed to outweigh the cons of Marketplace. The high quality of food, friendliness of the staff and diversity in options helped definitely gave me a good first impression of dining halls, but the lack of consistency, the foul odor and the confusing lines can be off-putting to some at first, but once you get used to it, Marketplace is a must eat dining hall.

Featuring: Deli, Pizza, Soups/Salad, Hot Food, Salads and Nature’s Bounty Grill
Hours of Operation:
Breakfast: Mon-Thu, 6:30-9:30am
Lunch: Mon-Thu, 10:30am-2:30pm
Dinner: Mon-Thu, 4:30-6:30pm

Located in the basement of John Hazen White or at 4714

Culturally oriented foods make it feel much more adult-like.

-Victoria Nezaj

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Feeling Uber Egg-cited about Brickway Café
JAMES BELLONICO GUEST WRITER

As you pass the Shell gas station, the art supply store, and look across from Sakura Japanese Restaurant over on Wickenden Street, you will probably notice a large line, of what looks like a mixture of well-dressed Brown University students and hipsters. This is usually the scene at the Brickway Café, located at 234 Wickenden Street, Providence RI. As you walk through the alleyway, leading into the back door, past all of the rich folk and the Abbie Hoffman fan club, you are greeted by two smiling hostesses, willing and ready to seat you in the cramped yet colorful and cozy dining area.

When you arrive, you must swipe or pay $5.50 and are faced with an immediate decision: go left to the hot side or go right to the cold side.

During times like in-between class or the dinner rush, the hot line may extend past the entrance, so it may be hard to go to.

Thompson feel like he was slipping into a can choose between items ready to go on the hot side or wait for them to be made in front of you. The variety of Marketplaces, then the marketplaces in locations, where all proteins and showcase items are 100% natural.

The hot line typically features two main dishes, starch and two vegetables and changes from lunch to dinner. On this side of Marketplace, there is the variety of Kellng’s cereals, skin and white milk, coffee, hot chocolate and tea, a salad bar, toaster oven, two soups and a drink fountain.

If you wind up heading upstairs to the cold side, there are different options to choose from. There is a milk dispenser with soy and chocolate milk, a slushy machine, and the salad bar, which still features the two daily soups, is now on a rotating schedule of feature items. When I went there, there were items such as buffalo chicken, banana peppers, fried tortilla strips, blue corn credules and more.

Next to that are two deli counters and beyond the deli station is a pizza station, where within five to seven minutes (give or take), a freshly baked pizza is prepared with one of seven different toppings.

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The décor would make Hunter S. Thompson feel like he was slipping into a completely peaceful air trip. There is colorful artwork climbing the walls, mixing and matching, making disfigured shapes that perfectly illustrate the owner’s uniqueness.

A chandelier hanging in the center of the room adds just enough light to emit an atmospheric vibe that both comforts and pleases the diner. My friend and I are stuck at a table in the middle of the room. The table is small and not accommodating to a man of both broad and robust stature such as myself. We are given coffee, menus, and told to take our time.

I began to skim the menu, which consists of many breakfast items from pancakes to eggs benedict, a nice spread for people who are unsure about what their heart desires. I unlike most, know exactly what I’m looking for: The Brickway’s omelet section. They give you an insane amount of options such as the Western (pepper, onions, and ham), the Norwegian (with smoked salmon), or the Providence, with peppers, bacon, mushroom, tomato, blue cheese and chicken! Chicken in an omelet?? It sounded amazing and different and delicious.

But then, I saw it, in all its beautiful glory, The Belfast Omelet: Corn beef Hash, Onions and American cheese. It sits up on the menu like the arc of the covenant in Indiana Jones. I was in love as soon as my eyes read that this was my favorite breakfast ingredients have come together in holy matrimony, had sex, and formed an omelet. If only I could replace the American cheese with feta. Wait, what’s this? I CAN change American for feta? I can change American for any cheese I want doesn’t this mean I could this it’s for any better?A bottle of Scotch? 52 Virginis?

The plate came out with an order of rye toast, and a helping of home fries. The rye toast was crispy (just how I like it) and the home fries were like every other place, dull, boring, and poorly seasoned. The omelet was definitely the most appealing thing on the plate. A perfectly made crepe-like omelet, overstuffed with goodness. The meaty corned beef oozed out at the slight touch of my fork against the perfectly cooked egg. Little pieces of onion and feta began to appear. I kept digging my fork in more and more until my plate was in shambles. Then I took my first bite. The sabbiness of the hash and feta went great with the sweet onion. I decided to top it off with a little bit of hot sauce, which put it over the top.

I looked over at my friend, and noticed he was done with his breakfast, while on the other hand, for the first time since I first entered the Brickway, I wasn’t feeling a delicious morsel. I realized then that even the smallest item, such as an omelet, can change your outlook on food forever.
Baby Carrot and Sweet Potato Soup

TESTED IN THE KITCHEN OF
SARAH LAFORETTE

Makes about 8 servings

I designed this recipe last year when I wanted pumpkin soup, but could not find any. It is moderately healthy and tastes great! To make a lower fat version, take out the butter and use the same amount of light cream. To add extra spice to this soup, fresh ginger can be grated on top of each soup bowl right before serving. Use lightly since fresh ginger is very strong. Enjoy!

Ingredients:
2 tbsp Oil
¾ cup Onion, rough chopped
¼ cup Leek, white part only chopped
1 Small sweet potato, ¾ inch dice (about 1¼ cups)
½ cup Potato, ½ inch dice
1–16 oz pkg. baby carrots, cut in halves
½ cup Carrot, ½ inch dice
1 tsp Cinnamon + ¼ tsp reserved for garnish
1 tsp Ginger
½ tsp White pepper
3 tsp Salt
¾ cup Brown sugar + ½ cup reserved for garnish
16 oz Vegetable stock
16 oz Water
1 cup Butter
1 cup Heavy cream
1 10 oz container crème fraîche (optional)

Procedure:
1. Heat oil in a 4 quart saucepan. When oil begins to ripple add the onions and salt for 5 minutes until they start to brown.
   - If after 5 minutes the onions are not beginning to brown raise heat slightly and cook until browning occurs. It is important for the onions to start caramelizing to add a richer flavor to the final product.

2. Add leeks, sweet potatoes, potatoes, baby carrots, and carrots to the pot. Stir to cover with oil then add ½ tsp cinnamon, ginger, white pepper, salt, and brown sugar. Saute until the sugar melts and fully coats the vegetables. - By melting the brown sugar with the vegetables it will begin to caramelize and again create a richer flavor to the final product.

3. When sugar is melted add stock and water to the pot, bring to a boil then reduce to a simmer for about 1 hour to make sure all starch is released from the vegetables to give the soup the correct consistency.

4. Place soup in the blender, or whichever blending tool you have available and blend until smooth. Return to pot on the stove. At this point the consistency of the soup can be adjusted depending on how much liquid was lost in the cooking process. Use water or vegetable stock to thin the soup ½ cup of liquid at a time and fully incorporating the liquid after each addition. Once desired consistency is achieved bring the soup up to a boil again then reduce to a simmer.

5. Add butter a couple pieces at a time stirring constantly until all butter is incorporated. Add cream and stir in, be sure to not bring the soup to a rolling boil again after this addition because the butter can separate at a high temp and create a broken looking finish to the soup. Adjust seasoning with salt and pepper if necessary.

6. Divide into serving bowls and add 1 Tbsp of crème fraîche into each bowl. Sprinkle each soup bowl with 1 Tbsp of reserved brown sugar and a pinch of cinnamon to finish and serve.

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A Modern Dessert From Foxwoods Exeuctive Pastry Chef Franck Iglesias. Samantha Klevros.

Over The River and To Foxwoods We Go

SAMANTHA KLEVROS
ASSISTANT EDITOR-IN-CHIEF

From November 5th-7th, Foxwoods Resort and Casino and MGM Grand at Foxwoods hosted the 4th annual Foxwoods Food & Wine Festival. It was pretty much a non-stop culinary carnival. There were chef demonstrations from top industry names such as Alex Guarnaschelli, celebrity chef dinners with Tom Colicchio (Craftsteak) and Michael Schlow (Alta Strada), and even a celebrity brunch with David Burke (David Burke Prime). In addition, members of the Special Functions Club were there to assist with the chefs. However, one of the most popular events of the weekend was the Grand Tasting, one on November 6th from 7:00-10:00 p.m., and one on Sunday November 7th from 1:00-5:00 p.m. The premier ballroom at the MGM grand hosted over 40 chefs, vendors and spirits companies who showcased their creations in their booths, offering guests a taste of their products. Signs in bright hues had directed guests as to which vendors were available, and menu items were available for sample. For instance, Pain D'Avignon offered a steak tartare served on a cheese bread croutons, with Bleu and Swiss cheese baked into the crust. Belevedere vodka tempted guests with a vibrant magenta cocktail made of Belvedere Black Raspberry vodka, and fresh raspberries muddled together with simple syrup and fragrant mint leaves. Eleven Forty-Nine restaurant featured a classic dry roasted barbequed shrimp, and a sample of sweet, moist cornbread.

After guests got their fill of scrumptious savory items, doors to the Celebrity Ballroom opened at 10:00 p.m. to reveal the Iron Chef Hooge Bash, an all dessert tasting. Foxwoods' own band, Night Market, played swanky music while guests enjoyed decadent desserts from Sunny Anderson, David Burke, Christopher Shea, as well as Franck Iglesias, the Executive Pastry Chef of Foxwoods.
Not Just Another Boring Road Trip Movie.

There are a number of road trip movies that have been made over the years, and most of them are not very funny, they are just plain stupid. Thankfully, Due Date is not one of them. Unlike prior movies of its kind, Due Date keeps the audience laughing straight through.

The buddy-road-trip comedy Due Date, from Todd Phillips (Director of The Hangover, Old School, Starrry & Tricky) follows Peter Highman (played by Robert Downey, Jr), a Type-A executive who just wants to make it home in time to see the birth of his child. However, the moment he encounters aspiring actor Ethan Tremblay (played by Zach Galifianakis), at the airport, Peter’s journey is undermined by his transformed new friend who is disaster-prone.

The whole thing starts with a misunderstanding when Peter gets kicked off his flight and then placed on a no-fly list. He then finds himself stuck with Ethan, who offers to drive him home as he is heading in the same direction. Having no alternative, Peter is forced to accept. What follows is an increasingly disastrous series of events that carry away at Peter’s self control. Also, he discovers that there is more to his companion than he originally thought.

Despite being quite similar to the 1987 movie Planes, Trains and Automobiles, Due Date still manages to offer a movie full of humor and heart. A major drawback to the film would be its familiarity and predictability. Due Date did manage to throw in a few unexpected surprises though. Overall, what makes this movie work is the volcanic chemistry between Peter and Ethan.

Due Date should be seen as a success. Many movies these days seem to drag on, thinking "the longer the movie is, the better". This movie does a superb job keeping the audience amused and before you know it, this comedic road trip is over.
People were pouring into Lupo’s from every which direction, all awaiting to see their favorite band from Colorado, 3Oh!3. Members of the audience consisted of a broad spectrum, ranging from middle school kids, all the way up to parents looking to bond with their kids and take in a show.

The room was packed with people, guarding their precious spots near the stage so as their lives depended on it. Chants of “3Oh!3” could be heard down the block as the crowd anxiously awaited their presence.

Opening acts Neon Hitch, Down With Webster, and Hello Goodbye got the energy going for 3Oh!3 with crowd pleasers like “Here In Your Arms” (Hello Goodbye) and “Whoa Is Me (Down With Webster).” The crowd roared loudly when 3Oh!3 took the stage, throwing up their well known hand symbol to show their support. They performed their catchy crowd favorites such as “My First Kiss” “Starstruck” and “Don’t Trust Me.” They also paid homage to their fabulous stage props, wolves with lasers that shot out of their eyes.

A great night was had by all at the end of the performance, and Sean Foreman and Nathaniel Motte accomplished exactly what they had come to do: give an amazing performance and leave the crowd wanting more.

Music You Need to Hear

ZACHARY RANIS
ARTS & ENTERTAINMENT EDITOR

Because you’re tired of listening to the same old, same old on the radio, here is a list of the music you need to hear. As forewarned, this music is not your typical pop on the radio. These skillful masterminds will change your perception of music for ever...

Major Lazer's Diplo and Switch. Diplo hails from Philadelphia; he helped produce M.I.A.’s mega hit “Paper Planes.” Switch hails from London and has produced tracks for Christina Aguilera. In 2009, their first CD came out entitled Guns Don’t Kill People. Lazer Do. This year, Major Lazer produced a mixtape with La Roux called Lazerproof, featuring her hit song “Bulletproof” mixed to perfection. What’s with the name Major Lazer though? Major Lazer is a Jamaican soldier cartoon character that lost both arms in a zombie war that came back from the dead (sorta). Of course, now, Major Lazer’s mission is to party hard and have fun.

Their music is unique and fresh, it has a dancehall beat with a Jamaican vibe. You can’t say enough about these pioners.
Calling all Commuter Students

Voice Your Opinion

Interested?

We're looking to gather a group of Commuter students to act as a voice for the Commuter population on campus.

Contact: Katelyn Spurr (KMS876@jwu.edu) 401.598.2943

Trip to New York City
Sat, December 11th

Hosted by UIB 401.598.2917

Tickets go on sale December 1st

SAVE THE DATE
What's happening on campus?

Students and Faculty
Kick off the Holiday Season Right!
PPAC Presents:
Radio City Christmas Spectacular!

November 17th and 18th
Tickets are going fast!
Tickets are $20
Available at the CBCSI
Box Office
It’s Not How You Say It, It’s What You Say

DANIEL KLEIN
CULINARY EDITOR

It’s the time of the trimester where classes are winding down, cramming for tests and finals is up, and teacher evaluations are being passed out. What some students think is of little importance, evaluations actually are crucially due to the impact they have on professors and courses.

If evaluations are being done just because they have to be, then I don’t see the use for them," says Eric Gonzalez, ’11, a culinary four-year major. "They have the ability to empower the student if there is something being done after they are given.

Evaluations, also known as student-ratings forms, are being done for lots of productive reasons, and the main one is feedback. The truth to what Gonzalez said is that it does give the students some power, but that power should not be abused.

"If a student has a problem with a faculty member, she should try to address it with the faculty [member] and if it’s not resolved satisfactorily, speak to the chair," states Rae Calhoun, an 11-year marketing teacher at Johnson & Wales. "Relying on the rating forms is not the most efficient way to do it."

Over the past few years, students may have noticed that student-rating forms have gotten a bit longer and more in-depth. Three years ago, a committee was formed through faculty council and the V.P. of Academic Affairs Office to look at how faculty is evaluated. It started under Dr. Clifton Boyle prior to his retirement and has been continued by Provost Dr. Veera Gau.

The goal to make sure the students are heard, and professors ensuring they are taken seriously sometimes where is issue is, I know I have sat through classes I have despised, wondered why I needed to take them, and even why the professor was teaching the course, but when it came to the evaluation, I made sure my ideas were communicated clearly on that piece of paper. If I’ve been bothered by a teacher, I try and make sure it is communicated to them first, instead of through that piece of paper. If you are saying something about a professor’s tone or demeanor or other things about him/her personally, it could be taken out of context and be misunderstood. Every student needs to realize this.

Evaluations aren’t just something that gets filled out to show who is a good teacher and who isn’t. It helps to identify what needs to be changed in a course or what is going well and should be kept up. Based on work with faculty at all of the campuses, a more holistic approach was developed, including the more in-depth rating form for students. The new rating form was developed to measure various aspects of a faculty members’ classroom responsibilities such as being prepared, responding to questions, giving meaningful work and feedback. From this, all the pros and cons we (the students) list on the backside of the evaluation are important towards helping our fellow students by helping professors first.

So when you sit down in class, whether this trimester or one in the future, and you are given a course evaluation, think wisely before you fill in those bubbles. Remember that although it may not have been your favorite class, you shouldn’t be over-critical of that professor or the course. It isn’t fair to judge someone of something because you disagree or dislike how things are taught. The easiest way to put it is this: If you have something to say, may sure that it is constructive and not destructive.

Letter to the Editor,
Re: Glitz, Glam, and Business Fashion

In the October 27 issue of the Campus Herald, an article was written regarding the Glitz, Glam, and Business Fashion Show that took place on October 11. As the President of an organization that helped put together this entire event, the review that was written is a bit insulting and distasteful.

The Glitz, Glam and Business Fashion Show was organized by three organizations: The National Arts Council, the International Fashion Society, and the Special Events Society. Upon reading the article, the Special Events Society was not mentioned once, yet had a very strong presence at the event and on all marketing materials produced for the event. Funny how all three organizations were clearly identified on all the marketing pieces, yet the Campus Herald couldn’t even identify the charity receiving a portion of the proceeds correctly. Making Strides Against Breast Cancer. For an event that was identified by a Student Activities Assistant Director as looking "unbelievable," where were the pictures and photo journalism?

If you attended the event, you would have seen the many volunteers working for six hours to transport the Pepsi Forum from a room with some ugly gray chairs to a room that was almost unrecognizable as it was set for the fashion show. You would have seen the fantastic fashions and work that volunteers from the International Fashion Society put together and the overall event execution and coordination by the American Marketing Association.

You also would have recognized the immense labor and work that was put into the event by every organization involved. The Special Events Society students alone dedicated over 150 hours of community service.

As a journalist, it is one’s job to be critical, but it is one’s responsibility to be factual. The article on October 27 not only was missing the facts, but was completely incorrect and negative toward the organizations involved.

Johnson & Wales University is a school with opportunity, success, and plenty of reason to be proud. It’s time that students of this University step up and take responsibility for their school. This starts with campus leaders and more importantly, campus publications. How are students supposed to take pride in this institution and pride in their work if all that is published is insulting comments and wrong information? It’s critical, not rude. Be informative, not negative.

The Campus Herald needs to lead by example and start commending students for their hard work. The Campus Herald needs to work to aide students and other organizations in reaching their goals, not just criticize them.

The leadership of student organizations on campus are constantly encouraged to "use our resources" and "work together." Glitz, Glam and Business Fashion Show was a perfect example of three strong organizations coming together to make an event happen. Rather than trying to drive them against one another, the leadership of the organizations each as one, brought their individual strengths and skills to put on a great show. "Glitzes" or not, that’s the facts.

Networking: isn’t that what this University is all about? We’re taught to network with one another to find success, and that is exactly what AMA, IPS, and SES did on October 21. That, Campus Herald, is newsworthy information and a story we want to hear about.

Sydney Wolf
Special Events Society President

YOU ARE NOT A ROBOT. YOU HAVE IDEAS & OPINIONS. AND YOU WANT TO HEAR THEM.

PLEASE SEND SUBMISSIONS TO CAMPUSHERALD@JUuno.EDU

Dear Sam:

I don’t know what to do about my roommate. Her side of the room is littered with McDonald’s wrappers, soda bottles, and empty RedSauce take-out boxes. There’s also a pungent smell coming not only from her pile of laundry, but herself as well. I can’t remember the last time she took a shower since the school year began in September, and she does laundry probably once every two months. I’m not sure how much more of this I can take! I tried talking to her about it. I tried to be nice about it, but then I just blamed her for her actions. I think she’s just kidding, because she just laughs and says “Yeah, OK.” The multiple air fresheners around the room aren’t helping anymore, and I’m about to go to the RD and ask to be moved. PLEASE HELP!!

Sincerely,

Dear Snail’s-ello’s roommate:

We’re surprised you’ve lasted this long, since the trimester is almost over. That’s straight up disgusting! We can’t say our rooms are super neat, but it’s nowhere near the disaster you’re painting a picture of. Our rooms are cluttered, but not dirty by any means. If it gets worse, just start throwing things away. You really need to sit your roommates down and tell her that you don’t appreciate her turning your room into a stinky plant. Not only is it grossly unpleasant, but it’s unsanitary because your building could develop rodents or bugs, unless the smell is so powerful that it’ll keep them away too. Also, not showering, or brushing your teeth especially could cause serious health risks as well. We say, dump swampy bucket of water on her if you have no A to visit the RD would suffice too, perhaps. We hope this helps!

Sincerely,

The Snails

Submit your “Sams” questions to campusherald@juno.edu!
INTERNATIONALLY SPEAKING

NATASHA SPENCER
GUEST WRITER

Stephen Roberts once said “Culture is a framework in which we communicate.” It is best to know some things about different cultures because you never know where you might end up in the future. Getting to know and understand different cultures can be a very fun and exciting thing to many individuals. Different people have different understandings, different ways they dress, act, think, eat, understand, and different religious views. Knowing a few facts about these different things and people, you can learn whether or not an international student likes the same things you like, want to go shopping the way you do and eat the same food you like. For many college students, many of us are thinking or thinking about going to study abroad and knowing some background information on the different places we would like to go will have a big difference on what you would think if you had no information on that country. When learning about different cultures, you sometimes learn about the history of your background and it can be interesting, because some things that some of your elders do you do not understand. People never want to be misinterpreted because they are doing something that they never saw before. Knowing different backgrounds and cultures could decrease the way people think of cultures in their own perspective. For instance, if you see an Indian person dancing outside and you think that it is funny the way they are dancing, you may never want to be a popular dancer in their country, knowing what kinds of music that other like is can be interesting because it would make you a diverse person and a person who is not scared to go out and learn about different things. Understanding a diverse culture is very important because you never want to insult someone in any way. In other people point of views, they may find something insulting and then take out their anger on you and you never know what you did wrong.

As a fashion major it is very important to know about different cultures because there is culture everywhere. People dress differently in every country and marketers have to identify what would be popular to that country’s fashion other than the American culture. Knowing different cultures pertains to fashion because people’s way of dressing describes their attitudes in most cases. The way people dress is a definition of them and what they think fashion is. Fashion is a symbol for certain time periods and regions. As Coco Chanel once said “Fashion is not something that exists in dresses only. Fashion is in the sky, in the street. Fashion has to do with ideas, the way we live, what is happening.” Due to the fact that the society and culture lifestyle greatly influence one’s fashion, it is important to be aware of the culture you are going to. Some societies and culture dictate things inappropriate and unacceptable while others may see that style as a normal. For example, in some Middle Eastern countries showing certain parts of skin is seen as shameful while in the American’s it is perfectly normal to wear things like shorts or tank tops. Some fashion and beauty is seen through bright colors and jewel decoration while others may be seen through design and pattern. It is all relative to what you were brought up as acceptable.

For us to keep the heritage alive, would only mean that our society will become more diverse. That is why I believe this a great way for people to get to know where these people are coming from, and what their traditions are. In order to really understand others culture is to sit down and listen to that person carefully and if you are a person seriously when they say something that you do not agree with. Giving people from different cultures the respect that they deserve is very important because they are not from here; let them feel welcomed. Every age, every culture, every person has its own character, its own weakness and its own strength, its beauties and cruelties; it accepts certain sufferings of course, puts up patiently with certain. Even human life is reduced to real suffering, only when two ages, two cultures and religions overlap” – Hermann Hesse

DESIGN CHALLENGE 02

to get in the winter and holiday spirit, we’re going to spice up the paper with your header design!

SPECS
10.5" x 2" total
300dpi
• M, K, mode
winter/holiday theme
must say “campus herald”
• if they’re not in this format, please try again.

Submissions are December 2nd!
to camusherald@jwu.edu

You Must Be Popular?

ITS YOUR IDEAL PARTY DESTINATION
If you’re 50 people in a party nerds... If you’re 4 people in a party, you’re still a nerd. So come over to our place! We have groups up to 21!

MAIN EVENTS
• The usual karaoke and lights
• A million in soccer and fighting
You can also supply your group with a large veggie dip if you have your own veggie dip and you have it delivered. We also will offer House prices for people.

for larger groups we offer better rates.

EAST SIDE APARTMENTS
NEAR CAMPUS
Newly renovated spacious Apartments
1-2-3 Beds
3-4 Beds Townhouses w/2 baths. Starting at $550 & up. New amenities: modern updated kitchen, granite counters, sky light, mini/new appliances, laundry, parking, security system.

Beyond the Menu:
A Standout at RedSauce

JAMEL HARDMAN
STAFF WRITER

Many of us love to dine out once in a while and eat a good meal, as we enjoy our favorite cuisines. While some people enjoy restaurants based on the taste of the food, others may enjoy employers love to have on their team. Although some will look at his job as a restaurant job, it’s just his great work ethic, I believe employees like him need to be applauded and recognized for the contribution that they make. If he continues to show this kind of dedication and commitment across the board in his life, I’m pretty sure that he’ll climb the ladder of success extremely fast. He is a fine example of what college students should strive to be as they look to develop careers beyond the classroom.

Hats off young man, I’m sure you’ll have no students wanting to eat on campus very soon with the kind of service that you provide.
**Pink in the Rink**

**STEPHANIE LEMAY**
**SPORTS EDITOR**

"Pink in the Rink." The overly descriptive title says it all to hockey fans, but for others it may take a little bit of research. This annual event, held across the United States and Canada, is to benefit the National Hockey League (NHL), NHL Player's Association (NHLPA), and the American Hockey League (AHL) fight against cancer. October is National Breast Cancer Awareness month, which is when most AHL fundraisers benefit. Whereas the NHL and NHLPA pick a different cancer research association every year.

Started in 1998 in the NHL, this beneficial tradition is passed on with players, management, team staff, as well as team and national sponsors. Players trade in their traditional team colors for colors that mean something in the cancer research support community, such as green (leukemia), teal/white (cervical), purple (pancreatic), and the ever popular pink (breast). Uniforms aren’t the only thing changed: Helmets, sticks, gloves, coaches’ ties, and sometimes even the ice are swapped for a different color.

This year, the NHL chose to benefit Leukemia and Lymphoma research, Prostate Cancer Canada, and the American Cancer Society, and Prostate Cancer Canada. 

Players such as Sidney Crosby, Steven Stamkos, and Jonathan Toews were the poster children for this year’s event. All teams hosted their own HFC night with special guests, charitable donations to local cancer fighting organizations, on ice presentations, raffles, and special HFC logos stuck onto players’ helmets.

Players such as Maple Leafs tough guy Colton Orr laced up his specially made pink skates for their match against the New York Rangers. Defenceman Mike Komisarek also joined in with pink skates in memory of his mother Kathy, who passed away from cancer in 2005. Last year the NHL and the NHLPA raised $65,000.00 for their month long campaign, and hope to exceed that for this year.

This year, Providence’s own AHL team took on the task of raising money to fight the deadly disease. This year, "Pink in the Rink," took place on Friday, October 29th at the Dunkin Donuts Center, matched against the Albany Devils. Fans could purchase special tickets for $20 (lower level) and $15 (upper level), which included a $5 donation to the Gloria Gemma Foundation and a commemorative pink t-shirt. Players wore pink and black jerseys with the P-Rhinos logo, along with black helmets with pink piping. The Bruins then hosted an auction of the special game worn jerseys for fans, with the highest going for $450.00. The event proved to be a success even, though the home team lost to the Devils. As hockey season begins to pick up, a memorable October will still hold strong for loyal fans and players. HFC will still be taking donations from the U.S. and Canada well into the season. Fans can also participate in this themselves by growing a mustache for "Movember," which also benefits prostate cancer research.

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**Rule 12, Section II, Article 8**

**STEPHANIE LEMAY**
**SPORTS EDITOR**

On October 20, Commissioner Roger Goodell of the National Football League sent a "state of the league" memo to all 32 teams. The memo was to head coaches and upper management, urging them to show videos to players reminding them of on field helmet related injuries in recent years, the NFL wants to enforce this rule stronger than ever before.

Football is the first of the big four sports to implement this rule. With only two of the three currently being contact sports and requiring players to wear helmets for the whole duration of the game, the National Hockey League is also learning towards the ban of on the helmet in all sports.

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**Bruno forward, Marc Savard, Associated Press.**

Rule 12, Section II, Article 8, ban on hits to the head as well. After the career threatening hit Boston Bruins forward Marc Savard received from Pittsburgh Penguin winger Matt Cooke, the NHL took action and began to thoroughly review their policy. As Savard was taken off the ice, players, fans, coaches, referees wondered what the possible upcoming suspension would be for Cooke. Cooke received zero suspension, and also zero respect from many fans and players across the globe.

Though sports have always had and will always have an element of danger, these rules are being enforced for the protection of the players and their families. These players are members of a union and do have benefits and insurance, as long as they are active players within the league. The effects of a damaging hit to the head could not only end a player’s career, but also their life.

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**PROVIDENCE BRUINS "PINK IN THE RINK." PHOTO COURTESY OF ALICE MOON**

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**JWU Wrestling Takes Fourth At Ithaca Bombers Invitational**

**DAN BOOTH**
**DIRECTOR OF ATHLETIC COMMUNICATIONS**

November 7, 2010, Ithaca, N.Y. - The Johnson & Wales University wrestling team notched a fourth place finish at the Ithaca Bombers Invitational this weekend. The Wildcats finished with 110 points, ahead of 19th ranked Springfield who finished in fifth place with 104 points while Stevens Tech, the 18th ranked team in the nation, finished in 7th place with 67 points. Host Ithaca took first place honors with 191 points for the weekend.

Leading the way for Johnson & Wales was senior All-American Brennan Ward (Waterford, Conn.) who notched a third place finish at 197 pounds, including a 17-8 Major Decision in the third-place match. Sophomores Humphrey Swift (Danbury, Conn.) and Colin Leandrat (Hayes, Va.) recorded fourth place finishes at 285 and 174 pounds respectively for the Wildcats. Junior John Donalski (Hicksville, N.Y.) finished in fifth place at 133 pounds, for JWU. Sophomore 125 pounder Joe Praks (Marlborough, Mass.) and freshman Joseph Negre (Tuckahoe, N.Y.) each recorded sixth place finishes for the Wildcats.

Johnson & Wales will return to action on Saturday, November 13th when they travel to the Roger Williams Invitational, starting at 10:00 a.m.