

THE  
SIGNAL

# The Food Issue

Hungry? We're all about food this week. Dive inside to feed your inner glutton and cook up some great ideas!



PHOTO BY RAVEN SCHLEY | THE SIGNAL  
Atlanta is loaded with an array of food choices suitable for any and every student.

## INSIDE

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# blotter

1.

**NOV. 3**

## Case of the missing undies

### Piedmont North

A report was filed for theft after a student said her clothes had been stolen from the dryer. The case is under investigation.

2.

## This isn't Cheech & Chong!

### University Commons

A report was filed for odor of marijuana after university police responded to a call about the odor at the University Commons. Officers met with the student and she admitted to smoking. University Housing is handling the case.

3.

**NOV. 4**

## If you don't have anything nice to say, don't say it at all

### Piedmont North

A report was filed for disturbance incident and battery after officers responded and separated two students verbally disputing. The case has been turned over to the Dean of Students.

4.

## Swiper no swiping!

### Library Plaza

A report was filed for theft after a Georgia State student said his phone was stolen from his book bag by a person who bumped into him. The case is being investigated.

5.

**NOV. 6**

## What's yours is mine... right?

### Student Recreation Center

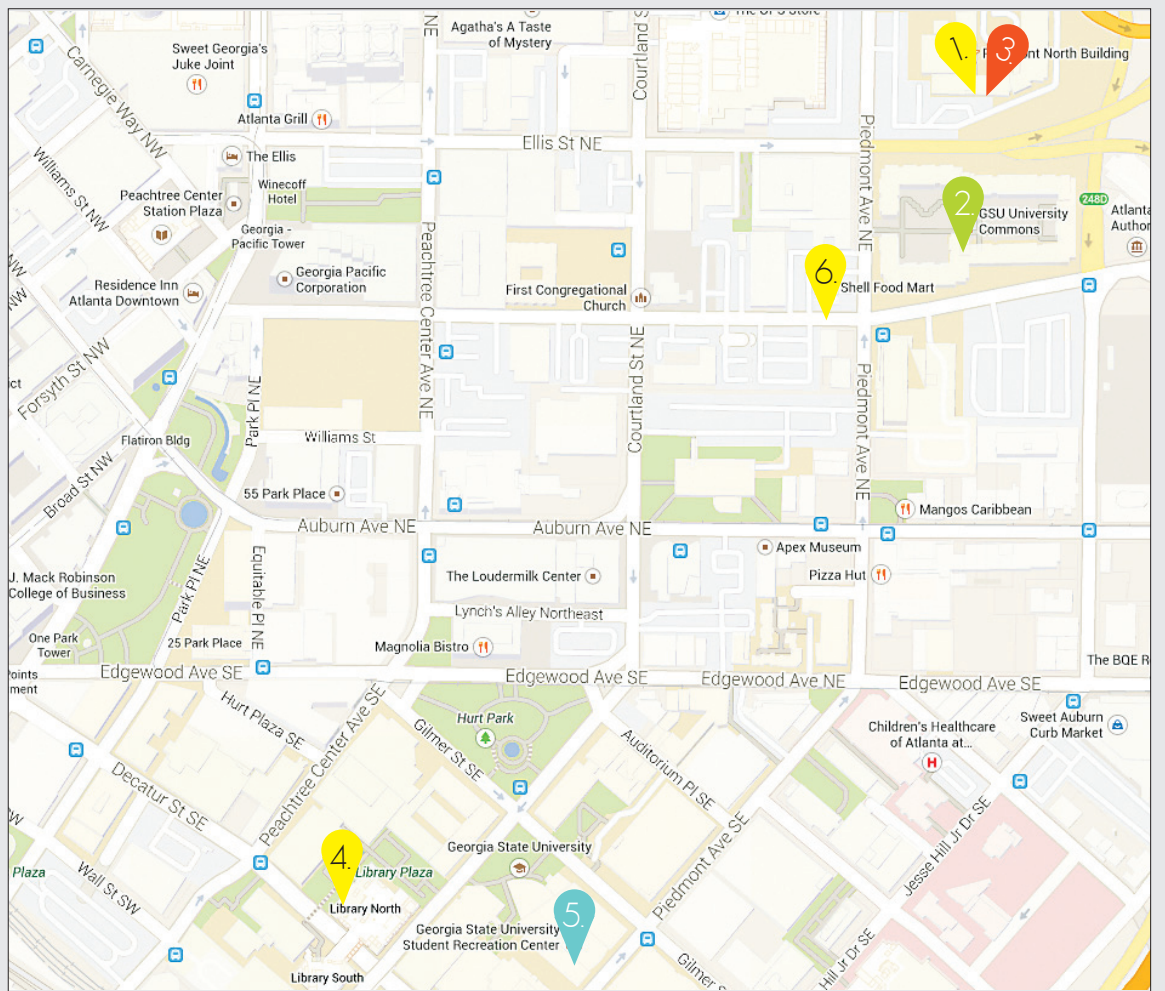
A report was filed for theft and a criminal trespass warning (CTW) was issued after an individual was apprehended for stealing a student's property. The individual was arrested, processed and transported to Fulton County Jail.

6.

## Don't lose U.S. government property

### Shell gas station and John Wesley Dobbs Avenue

A report was filed for lost or mislaid property after a Georgia State student said she lost her military identification in an unknown location. It was discovered the check was fraudulent. A report was filed for theft by deception and the case is under investigation.



## PHOTO OF THE WEEK

PHOTO BY RAVEN SCHLEY | THE SIGNAL

People gathered around as the contestants of the Slice and Pint Pizza Eating Contest chowed down two-pound plates of pizza Nov. 8.

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## CORRECTIONS FOR NOV. 4 PRINT ISSUE

- Samuel Roth was the author of the news article "Album 88 Alumni receives non-profit status," not Morayo Oyewole.
- Jeremy Johnson was the author of the sports article "Unfinished Business: 2014 Men's Basketball Preview," not Bryan Johnson.



## First Hunger Awareness Month a success

Georgia State tracked 60,884.22 pounds of food waste from Piedmont North and Patton Hall in the month of September



PHOTO BY RAVEN SCHLEY | THE SIGNAL

Students dispose of their uneaten food and trays at the food dump each day at the Piedmont North dining hall.

**RICO JOHNSON**  
Staff Reporter

After the university's Hunger Awareness month initiated in Sept. 2014, some students were surprised by the amount of food waste collected by the Georgia State dining halls.

Suzanne Paltz, university assistant and director of PantherDining, initiated Hunger Awareness Month for the first time starting this year.

"The purpose of Hunger Awareness Month is to inform our customers and employees on ways to reduce and eliminate food waste," Paltz said. "I firmly believe that awareness helps bring about change."

To ensure accuracy of the food waste weight, napkins and silverware were removed and the scale was adjusted for the weight of the bowl or plate being weighed. Then a digital portion scale was used to measure and record individual weights.

Plate waste totals were recorded weekly and a total was calculated at the end of the month.

According to Paltz, at the end of September students at Piedmont North and Patton Hall combined 60,884.22 pounds of food waste.

Currently, PantherDining offers two plate sizes to their patrons: medium and large. Paltz said the majority of students use large plates and load them with food, creating waste which affects students and the university.

"From a customer's perspective, the more food that is wasted translates to higher food cost that in turn causes meal plan pricing to rise," she said.

Lauren Robinson, a sophomore business management major, said she is shocked to hear about the statistics about dining hall food waste.

"When I first heard that Patton and Piedmont dining halls were doing

Hunger Awareness Month, I didn't understand why," Robinson said. "But by hearing these statistics I now understand why this was created, because so much food is actually being wasted."

PantherDining staff were determined to achieve their goal of reducing food waste associated with patrons overloading their plates, according to Paltz. This was accomplished by implementing two waste management systems: LeanPath and SOMAT and a study place called Healthy Habits at the Piedmont North and Patton dining halls.

LeanPath is a food waste prevention company which created a system to track food waste and help food service organizations fight food waste, according to the company's website.

"We use LeanPath Waste Management System to help control pre-consumer food waste," Paltz explained. "LeanPath also weighs all post-consumer food waste, generates reports on results and guides managers and employees on suggested ways to waste less."

Paltz said LeanPath is also used to weigh post-consumer waste to better educate customer on taking only what they can eat.

In an effort to 'go green,' other Georgia State dining halls implemented practices such as the re-use of food items in soups, casseroles and other dishes. In addition, all pre- and post-consumer waste is pulped and extracted through a SOMAT system, according to Paltz.

The SOMAT system is a dehydrator waste management system processing waste for medium-size food service operations to very large institutions, according to the company's website.

"The food is crushed into a confetti like mixture that is then picked up by a hauler that transports the mixture to a composting facility," Paltz said. "Then at the composting facility, the mixture

is turned into compost and re-used in landscaping throughout the Atlanta area."

Paltz attested to the success of both LeanPath and SOMAT's automated waste management solutions.

"When I first came to Georgia State in 2009, we implemented the LeanPath and SOMAT waste management systems in Patton Hall to bring awareness and reduce food waste," Paltz said. "With the success of the waste management systems in Patton Hall, we implemented them in the new Piedmont North dining Hall in 2011 and the methods garnered the same success."

Paltz said due to the success of the LeanPath's and SOMAT's automated waste management systems, university dining halls experienced a dramatic reduction in food waste this year and saved a considerable amount of money.

"The Georgia State dining halls have eliminated 61 tons of food waste which is the equivalent of 12 elephants of pre-consumer waste," she said. "We have also saved \$161,000 in total waste avoidance."

Paltz also said she is pleased with the success of Hunger Awareness month and believes that Georgia State is on its way to being a completely green school.

"The LeanPath and Somat system will be practiced more in the near future because we believe that food waste is preventable and we're working towards a zero waste environment," she said.

Sophomore student Jordan Johnson said Hunger Awareness Month has impacted students in both dining halls.

"During that whole month, I [saw] a good amount of people actually get less food and not waste it as much," Johnson said. "By making us aware of food waste a lot of people changed their eating habits."



**PANTHERDINING'S  
ELIMINATED  
Food Waste:  
61 ~~or~~ 12  
tons elephants**



## UNIVERSITY

# Students voice uncertainties about university instructor selection

LAUREN BOOKER  
Associate News Editor

Despite Georgia State's thorough process to hire new instructors, students say they aren't fully aware of the university's selection procedures.

Perry Standridge, an art student at Georgia State, said he has faced difficulties with his instructors, one of whom is a graduate student.

"He's teaching but I feel as though I can get the sense that he knows the subject. When it comes to like teaching the class, I feel like [I'm] having a hard time to projecting like what he knows," Standridge said. "I can tell like he is kind of like struggling with it."

The instructor needed additional preparation before being selected to teach the course, according to Standridge.

"I feel like I would have like a more understanding and I won't be struggling in the class like I am in this semester," he said.

## The selection of new professors

Lynda Brown-Wright, Georgia State's associate provost for Faculty Affairs, said professor selection begins with a search. The open position also has to be advertised.

"There's a search committee who then makes recommendations to the Dean and the Dean makes recommendations to the provost," she said.

Brown-Wright also said what is looked for in a new instructor may vary based on the department.

"Sometimes people retire. You're trying to replace them or you are looking for someone who has the skills that you are wanting to promote," she said.

The process for selecting graduate students is also different than for regular instructors, according to Brown-Wright.

"They have to have so many hours of graduate work before they can teach. They have to have at least 18 hours of regular work so they can even be considered," she said. "Their process is very different."

Michelle Vilarimo, a Spanish language major with an international business concentration, said she doesn't know how teachers are selected.

"I think if we are getting a new teacher who is supposed to teach for a whole new section, then they should be able to announce it to the whole student body," Vilarimo said.

Vilarimo also said professors should be selected based on their experiences.

**"We have to justify all of our professors and make sure that they have the adequate training to teach certain courses."**

**-Lynda Brown-Wright**

*Georgia State's associate provost for Faculty Affairs*

"If they haven't experienced it yet, I don't think they will be able to give us the same amount of knowledge to actually throw ourselves out there," she said.

**The Board of Regents has five minimum requirements for applicants, according to the University System of Georgia.**

1. Meet the Southern Association of Colleges and Schools' requirements for institutional accreditation
2. Evidence of ability as a teacher
3. Evidence of ability and activity as a scholar in all other aspects of duties assigned
4. Show successful experience
5. Display desirable personal qualities based on the personal interview, complete biographical data and recommendations

Subjects taught by instructors are determined by the department chair, according to Brown-Wright.

## Matching professors to classes

Jessika Montia, a junior art major, said she doesn't like only seeing 'staff' while selecting a class online.

Tyson Wild, a sophomore biology major, also said the trend of having a class say staff or the instructor needs to be changed.

"I feel like you should know the name of your professor. Just saying staff doesn't help me because I could pick a bad professor or even if it's a good professor because it is like rolling the dice," Wild said.

Brown-Wright said the department chair decides who teaches a course saying 'staff' as the instructor name on the Paws website based on the professor's

qualifications.

"They want to make sure that the person is knowledgeable. We are accredited by the Southern Association of Colleges and Schools," she said. "We have to justify all of our professors and make sure that they have the adequate training to teach certain courses. So you have to have a degree in a certain area to be qualified to teach courses."

## The guidelines for instructors

The current faculty handbook covers topics including employment policies, faculty development and faculty evaluation.

Brown-Wright said the faculty handbook is also in the process of being updated.

"We have done a lot of the changes in the handbook but some of the information in the faculty handbook needs to be updated and some of it is not relevant," she said. "It's not major policy changes. It's just making sure that our process and procedures are actually updated on what we are doing."

She also said she is not sure when the updated faculty handbook will be completed but hopes to get the updated version finished as soon as possible.

Professors receive additional training at Georgia State through the Office of Teaching Effectiveness and the Office of Faculty Affairs and Teaching Innovation, according to Brown-Wright.

The Office of Faculty Affairs offers workshops on Georgia State's culture and how the professors should work with students and obtain student success, according to Brown-Wright.

Montia also said she faced a situation where one of her teachers posted the tests incorrectly, causing difficulties for students to take them.

"I don't think she understood what was actually going on and because of that I had to drop the class," she said.

Montia also said professors should be trained more on topics such as the portal before classes start.

## LOCAL

# Clayton County to welcome MARTA transportation

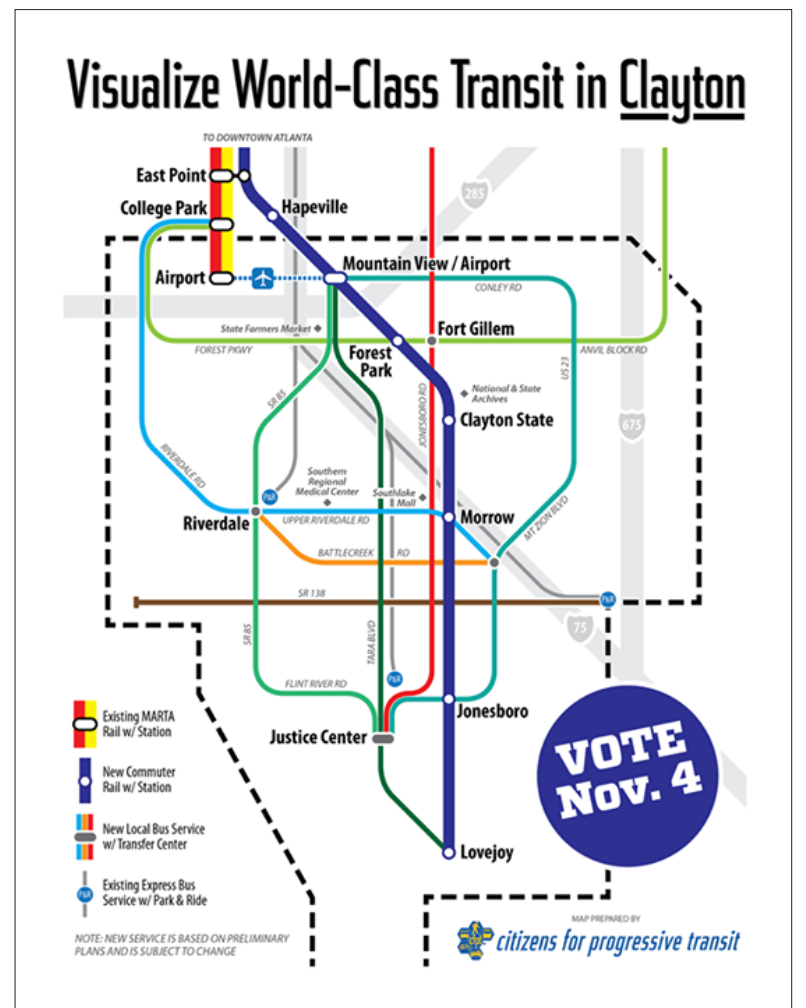


PHOTO CREDIT: CITIZENS FOR PROGRESSIVE TRANSIT'S FACEBOOK PAGE

Clayton County residents voted to bring the MARTA transit to their neighborhood on Nov. 4.

PETRA GUNN  
Staff Reporter

Residents of Clayton County accepted a referendum to allow the Metropolitan Atlanta Rapid Transit Authority (MARTA) services to expand to their region on Nov. 4, according to the Clayton News Daily.

In this year's General Election on Nov. 4, Clayton voters expressed their needs for transportation services with 73 percent who voted in favor to contract, according to Clayton News Daily.

The county has been without transportation since the demise of its bus service, C-TRAN, three years ago, according to the Atlanta Journal-Constitution (AJC).

Robbie Ashe, MARTA's board chairman, told the AJC his only concern was getting transportation back in the county.

"Clayton is the biggest county in the region that doesn't have transit," he said.

The county is now the first new county to add MARTA since the agency began operating in DeKalb and Fulton in 1971, according to the AJC.

Georgia State graduate student Karlode Samuel said he and other students are excited about the vote and hope it will spur economic development.

"The expansion is necessary because it presents an opportunity to boost the economy of the county. Non-residents without cars will be able to shop in Clayton County and work in other counties as well," he said.

Clayton residents will pay an additional 1 cent sales tax to put towards

the merge with Atlanta, Fulton and DeKalb, according to the AJC.

This will increase the county's tax to eight percent, but the levy is expected to generate nearly \$50 million each year to fund bus routes linking Riverdale, Forest Park and Lake City. Morrow, Lovejoy and other Clayton cities are included, according to the AJC.

Jeff Turner, Clayton County commission chairman, told the AJC that MARTA will begin offering limited bus service starting March 2015 until the full services are available the following year.

"They have committed to keep Clayton County involved," Turner told the AJC. "I am satisfied with the terms of agreement and I am committed to working hand in hand with them to bring the best transit system to Clayton County."

A map has been circulated by the Citizens for Progressive Transit shows that Clayton County will be instrumental in connecting the Norfolk-Southern train tracks.

The rail line would connect with the existing MARTA line at East Point and run along Hartsfield-Jackson International Airport with stops in Hapeville, Maynard H. Jackson International Terminal and Forest park.

There will also be stops in Morrow, Jonesboro and Lovejoy, according to the Citizens of Progressive Transit.

Autumn Smith, a sophomore, said she is grateful for Clayton's vote in favor of expanding MARTA transportation to the county's region.

"This change may not have a lasting impact on majority of commuters attending Georgia State, but it will definitely make simple tasks like going to school, work or even grocery shopping less of a nightmare for families in Clayton," she said.



## UNIVERSITY



PHOTO BY BRITTANY GUERIN | THE SIGNAL

New professors are forced to use out-of-date equipment in Kell Hall.

MATTHEW WOLFF  
Staff Reporter

At the start of the 2014 fall semester many new Georgia State professors were delayed being processed into the university's system, preventing them from accessing email, Desire2Learn and other classroom equipment.

Gwendolyn Davis, faculty member in the Department of Communication, said in addition to the delayed access of Desire2Learn and email, her Kell Hall classroom is lacking electronic equipment she would like to use to teach her course in public relations techniques.

"A remaining major challenge for me at this point is the total absence of Audio Visual equipment, ideally a computer-based AV system," she said.

The absence of this technology has also rendered the ability to use PowerPoint and sample materials, according to Davis.

"I have been making copies of printed hand-outs for the class," she said.

Davis also said in order to supplement her lectures and carry out class discussions she is utilizing an unreliable overhead projector and transparencies.

"My attempts to secure AV equipment from other university sources into the classroom have been futile," she said.

On Davis' behalf, The Department of Communication asked for her public relations class be moved to a classroom with technology. That request was denied, according to Davis.

"It is impossible to offer any instruction and related resources in that classroom," she said.

Audio and visual equipment is available to professors but has been difficult to secure, according to Davis.

"I can borrow some equipment from the exchange on an as-needed basis, but my class schedule and the logistics of moving between three buildings don't give the extra time to get that AV equipment," she said.

Davis said she received access to Desire2Learn in late September and has begun posting her class information. She said she was among those new faculty hires who had issues with human resources.

But some new instructors don't want to alter the teaching routine they have already been using all semester.

Journalism instructor and new faculty member Donna Krache said that she didn't know about Desire2Learn. Not having access has not altered how she intended to teach her curriculum.

"For new instructors this year, we were just late getting into the system," she said.

Jackie Quellar, a student in Krache's media writing course, said she prefers when instructors distribute printed assignments and handouts and likes that she can email her assignments.

Krache also said all of her courses are in the same room of Classroom South and every student has a personal computer.

"I'm satisfied with the technology and what's available," she said.

Whereas some professors are without certain resources, others say they have found creative ways to engage students to teach their course.

Sophomore Natalie Allen said likes her professors to use D2L for everything except for email features.

"I think emailing through D2L is useless but student email is good. I expect all my teachers to use student

email," she said.

Allen also said she has a global issues instructor, Deborah Saunders Davenport, who has found creative ways to use the tools available through D2L.

"She opened up the discussion board for extra credit. This way you get to know other students through the discussion," she said.

Davenport said because global issues is one option for a university credit requirement, lots of students take the course.

"One thing I regret is I can't always put the names to faces of students. I regret not having more interaction or rapport [with students]," she said.

The realization to use the D2L discussion board has become a good way to hear from students that might not normally contribute in the classroom, according to Davenport.

"To me it seemed like a good idea to offer extra credit without any pressure," she said.

Davenport began working at Georgia State in fall 2013. Technology resources like D2L and university email were available to her immediately. Her preferred method of communication with students is through D2L.

Davenport said D2L automatically shows what class students are in and helps her know how to respond to them.

However, the ability to send messages from university email to the program's email is the biggest drawback, according to Davenport. Students email her university email account from D2L, but she can't respond to them through webmail.

Every semester Davenport has learned to incorporate new D2L resources into her classes including grade postings, quiz offerings and utilizing announcements.

This semester she has started using Dropbox for students to submit their assignments.

"I think it would be too much for a new instructor to know how to use all the features of the platform," she said. "I think it's an issue of gradually getting used to it unless they've used something similar."

It is beneficial to her classes to use all technological resources available through the university, according to Davenport.

"It [D2L] makes it possible to devote more time to lectures [because students are] not having to do the assessments in class," she said.



## LOCAL

## DeKalb County residents receive high water bills

Many individuals residing in DeKalb County received abnormally high water bills, according to WSB-TV. Joe York, resident of DeKalb, said he received a bill for \$2,590 for two months of water usage. A county spokesperson said the water billing department is auditing 5,600 accounts. However, in an effort to improve customer relations, the county added 60 new payment locations and recently hired 35 additional staffers.

## NATIONAL

## Female rape accomplice denied parole

Kathryn McDonough, a 21-year-old who lured 19-year-old student Elizabeth Marriott from University of New Hampshire to her apartment as a sex offering for her boyfriend, was denied parole on Nov. 6, according to NBC News. McDonough is currently serving a year and a half to three years in prison for lying about Seth Mazzaglia, her 32-year-old partner, raping and killing Marriott. McDonough told jurors she saw her partner attack Marriott after she rejected his sexual advances and that Marriott died during consensual rough sex between the women involving restraints. Mazzaglia will serve life in prison without a chance of parole.

## GLOBAL

## Arrests made for the slaying of Pakistani couple

There were 50 people arrested for their connection to the killing of a Christian couple in eastern Pakistan, according to CNN. The couple, who were beaten and pushed into a burning kiln after being accused of desecrating the Qu'ran, were identified as Shyman Bibi Urf Shamar and her husband Sajjad Nasir Zurjah Nazir Nasir. The province's government states they will pay the couple's family 5 million Pakistani rupees (\$49,000) as compensation for their deaths.

## New experimental course for film and journalism students

SAMUEL ROTH  
Staff Reporter

Practicum, a new course available for film and journalism students, is now available for the spring 2014 registration time period.

The course will allow students to record and produce programming to be used on Georgia Public Broadcasting's (GPB) television channel, according to Georgia State officials.

Douglas Barthlow, director of undergraduate studies in the Department of Communication, said the course has general expectations but will have an impact on students.

"Practicum is a course that really is unlike virtually any other course that we have from the standpoint that there isn't going to be a set classroom, time or lecture," he said.

Barthlow also said the goal of the class as a precursor to the internship offered for journalism and film majors.

"Internships want to have students who have already done things. With Practicum, students will be able to say

they did this and this working for the video channel and know how to shoot and edit programming," he said. "Internships want students to come in and hit the ground running and I think our students will be very competitive with those types of internships."

Hours for the Practicum count will be assessed as lab credits. This means that while regular courses require 50 minutes a week per credit, the amount of time is doubled for lab, according to Barthlow.

Barthlow said the course has variable credit hours possible and students have the choice of how many credits they want to earn from the course.

"It's a hundred minutes per credit. In terms of three credits, that would be 300 minutes, which is five hours per week. If you wanted to register for three credits, then you would need to spend a minimum of five hours weekly across a 15 week semester in order to be able to get that amount of time working for the video channel," Barthlow said.

He also said there is flexibility on how students can get hours through recording and editing programming.

"Some weeks you may not be able

to do all five hours and other weeks you could go to two events and do eight hours. It's not going to be just recording events; they have to be edited and produced for the broadcast standards of GPTV," Barthlow said.

June 1, 2015 is the starting date for when GPTV will air student-made programming on the channel and has transmitters across the state, according to Barthlow.

Barthlow said travel-time off campus will be included for students and their weekly hour requirements.

"It's going to be a very interesting process to see what kind of varied events we can have recorded and have edited for the channel," he said.

He also said programming from other schools, part of the University System, can also supply the channel with programming.

"For instance, if anything interesting happens at Valdosta State, they record it and send it to us and we play it on the video channel. We are trying not to be completely Georgia State-centric or even Atlanta-centric. We want to be statewide because those transmitters are all over the state," he said.



## CITY

# Controversy rises after Krog Street protest

VALERY KRATOVIL  
Staff Reporter

**K**rog Street Tunnel, only minutes from the Georgia State campus, has faced controversy after Atlanta-based artists and some Georgia State students came together to protest against the Krog Masquerade Halloween Ball held on Oct. 24 inside the location.

The controversy stemmed from a new event called Krog Masquerade, which hosted the party in the tunnel for its street art and graffiti backdrop, according to Georgia State student Ben Richardson who resides in Cabbagetown close to the tunnel.

"The Masquerade wanted to shut down the tunnel for a chunk of the weekend," Richardson said. "Well, that tunnel is one of only three ways you can get around in that area. I bike around and I don't want my usual route closed for a whole weekend."

The private event sold tickets ranging from \$50 - \$100, according to the Masquerade's Facebook page.

Local artists then proceeded to paint over the tunnel's artwork, creating a blank backdrop for the duration of the event, according to 11Alive.

The Krog Masquerade promoter Sean O'Keefe said the protest was only helping to fuel publicity, according to an article from the Atlanta Business Chronicle. O'Keefe also said the protest would bring more attention to the event.

"The thing that I think people don't realize is that the proceeds from the event will be benefiting the Georgia Lawyers for the Arts which is a non-profit whose focus and whose drive is to help artists in their time of need," O'Keefe said in an interview with WXIA-TV, according to the Atlanta Business Chronicle.

Dena Burnett, a local Reynoldstown resident, and other Atlanta based natives gathered the evening of Oct. 22 with paint brushes aimed at graying out the graffiti that had been an Atlanta landmark for years, according to 11Alive.

"It's always tough to paint over an amazing piece, so it has to be for something bigger. Graffiti artists believe in getting over on the man. This was a huge way to show that," Burnett said.

Burnett also said the general thought by all of the artists involved with the paint-over was it was not the place of the Krog Masquerade to use the landmark tunnel to profit their own party.

"It's not their art," she said. "They have no right to use it as bait without giving credit to the artists."

Some of the re-painters put up art such as stick figures, dinosaurs and obscene drawings, according to Burnett. The slogan #krogstreetisnotforsale was written in large print letters multiple times.

"All kinds of people came. Even from out of town, people that don't live here anymore," Burnett said. "We aren't part of any organization. We just came together to make this happen."

A Georgia State arts history major student who wished to remain anonymous said the Krog Street Tunnel is not just an area with aesthetically pleasing artwork.

"The Krog Street tunnel is a place for artists to show off their work and practice. The legal parameters are looser there than they are anywhere else in terms of tagging. Artists don't get harassed as much tagging there," she said. "It's also a place where people can advertise their art events in the front if they need to but not just for events. For example, I have a friend in jail for graffiti and someone painted 'free Luke' in an attempt to raise awareness."

Atlanta and other national graffiti taggers can face legal repercussions and risks in the name of art, according to the student.

"Here in Atlanta, you used to just get cited or a ticket or whatever. Now you can face serious jail time. So every time we paint or tag, we're putting ourselves in danger for the name of art. And the Masquerade just wants to come in and exploit and profit and not even give us artists a nod of appreciation," she said.

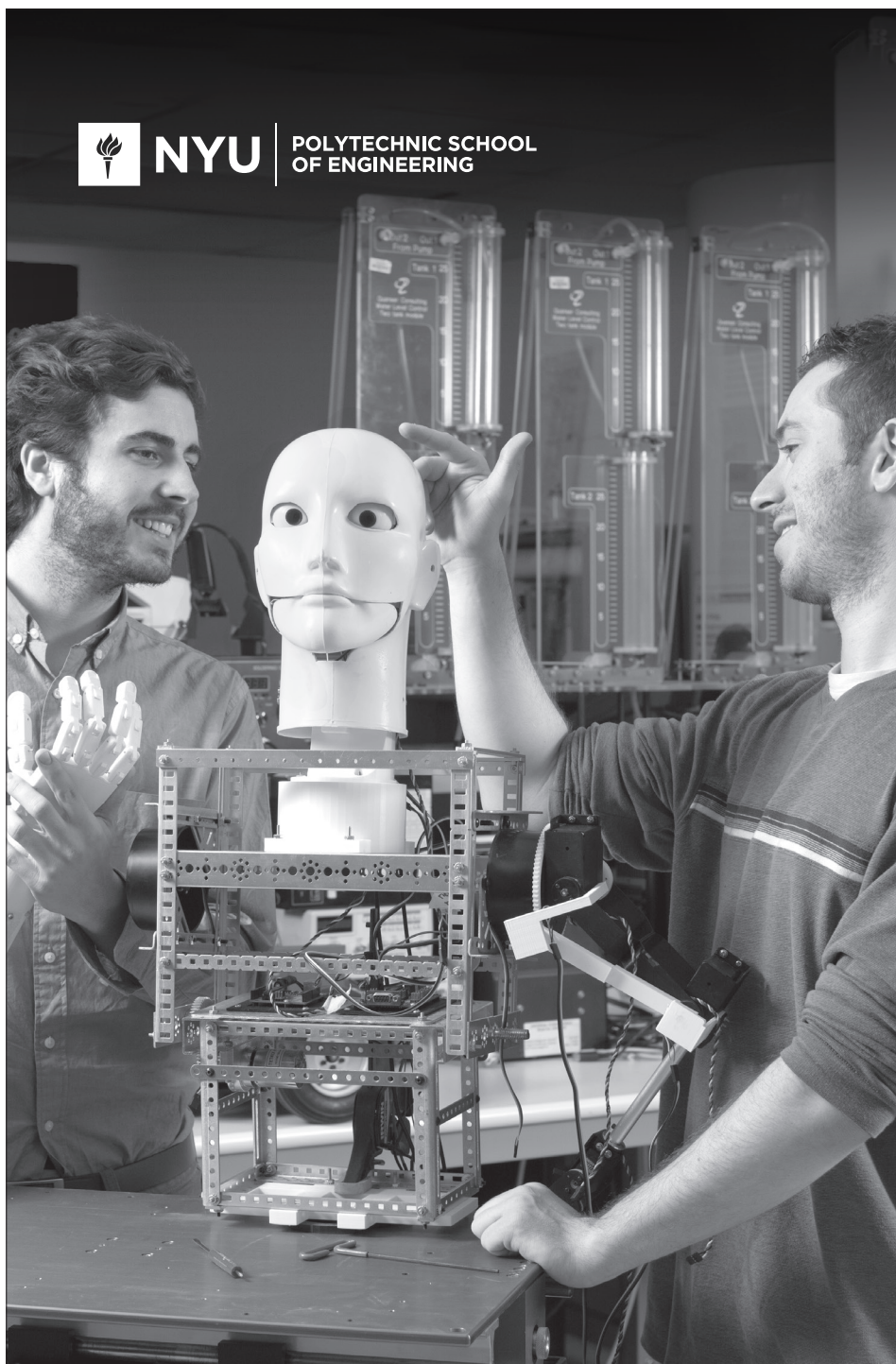
Despite some concerns that the protest was just about the artists, the anonymous student said it wasn't.

"It's about everyone: artists, students, residents. This place is a forum of free expression," she said. "It's a place of free expression. It's open to everyone. This is not a gallery. And now that the event is over, we're doing even better paintings than before just to show them that you can't exploit free expression."



PHOTO BY JADE JOHNSON | THE SIGNAL

The Krog Street Tunnel, covered in graffiti artwork, is a popular place for artists to practice and appreciate art.



NYU

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### ATLANTA INFORMATION SESSION AND RECEPTION

Monday, November 17, 2014 • 6:30pm-9:00pm

Atlanta Marriott Marquis Hotel

265 Peachtree Center Avenue, Atlanta, GA

#### Register

[engineering.nyu.edu/grad/gsu](http://engineering.nyu.edu/grad/gsu)

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Tuesday, December 9, 2014 • 5:00pm

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### GRADUATE PROGRAMS

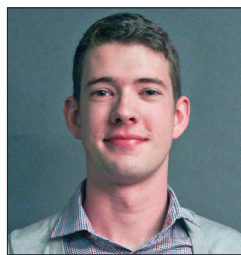
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Dollars and Sense with Mitch

# Waking up from the American Dream

We must realize that power isn't shifting; it is disappearing altogether.



**MITCHELL OLIVER**  
Columnist

Mitch is a senior finance major and student financial advisor. "My goal is to have more college students financially literate." Leave your questions for him online at [georgiastatesignal.com](http://georgiastatesignal.com)

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Whether you like it or not, other countries in the world have direct and indirect impact on the US. Some have more impact than others, but arguably none have more than China.

China, for instance, is a powerhouse. It is dominating the global economy and proving that it can run a successful economy. Interestingly, the public opinion of China has shifted as well.

According to a Gallup poll taken in 2011, 52 percent of Americans view China as the leading world economy (with 32 percent choosing America for comparison). This is huge not only for how we conduct business today but more importantly for the landscape of tomorrow.

Economics aside, this is a big

blow to America's image. For as long as I can remember, America has always been the greatest at virtually everything — or at least that's what I have been taught.

Recently though, I feel that belief is changing or that maybe I had been disillusioned the entire time. The strangest part is that I'm not sure if I'm upset by it. While a strong sense of nationalism is healthy for any country, I no longer feel I have to be so attached to America simply because it has 'always been the best.'

America has been successful and I am sure it will continue to be so, but you have to understand that every other country in the world is slowly getting to the level America is at today if not surpassing it. Not even taking China into consideration, coun-

tries such as South Korea, Thailand and India all have immense emerging economies that will allow them to be very important players in the future of world economics.

So it is crucial that we change the way we think about other countries. This isn't the colonial times and we're not out to conquer other nations like Alexander the Great. Instead, we live in a world where integration, globalization and unity will be much more important than simply who carries a bigger stick.

We must realize that power isn't shifting; it is disappearing altogether.

Many countries are emerging onto the global playing field for the first time, all wanting a seat at the table. Eventually we will have a world where almost every country has a

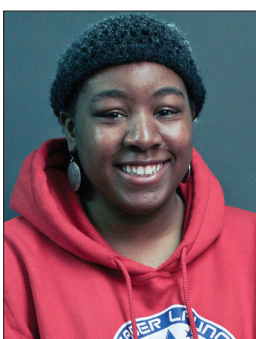
fully developed economy capable of immense trade.

Instead of viewing them as 'third-world' or emerging, appreciate them and understand how all countries can be mutually beneficial in time. Instead of the American Dream, there can one day be the Global Dream.

Until that day comes, we must expand out horizons. Those who keep a close-minded view of the world will miss our on countless opportunities to grow not only their minds but their business opportunities as well.

Given time, all countries will without a doubt have a large influence on America instead of the other way around. Only one question remains: are you ready for a fully globalized world?

# Self-defense against panhandlers



**MIA MCDONALD**  
Columnist

Mia does amateur photoshoots, maintains the title of bookworm and hangs out with friends and family.

Follow her  
@MiaMore09

By now everyone has noticed the homeless community surrounding our campus; anywhere you walk around you're bound to have an encounter with a person that's homeless.

Usually a person will ask you for some sort of assistance like a meal, or more popularly, money. You'll give them an answer and that'll be the end of the discussion. More recently however, the nature of assistance and conversation has changed.

Some of the suffering community have become more physical and demanding. You're conflicted because you want to help the individual, but it shouldn't be something you're forced to do because you feel threatened.

That being said, where do you draw the line and determine when enough is enough?

I think it's important to remember to treat a person that is homeless as an individual. They're not less than you because they're down on their luck and let's face it; some of us are one missed payment away from being sidewalk roommates.

Remove any form of judgments from your mind and conversation because you never know what a person is going through or has been through. Some members of the community don't verbally or physically harass you, so there's no reason to be rude.

Now, how do you handle those who will harass you and stop at nothing to get your attention? Having had attended a safety seminar two years ago, I learned a few tips.

The attendees at the seminar were told that if a panhandler is approach-

ing you, simply don't make eye contact and walk a little faster if necessary. Simply ignoring a person or acting as if you don't see them doesn't work as well anymore. So what now?

My current supervisor is one of those victims who didn't have a pleasant run-in with a homeless person. She was leaving the MARTA station and a woman asked her for money.

My boss told her she didn't have any cash and even told the woman where she could receive help at a nearby center. The lady didn't find that information helpful so the woman began to assault my boss with her baby's stroller, demanded further assistance and refused to let my supervisor leave.

My supervisor was forced to push the woman out of her way. Even if

you tried to avoid eye contact and ignore the situation, you're not protected from persistence.

Although I don't condone violence or harming people, I am a firm believer in 'you having the right to protect yourself.' This doesn't mean you should get into a full blown street brawl every time you encounter a homeless person, but you do have the right, as a last resort, to defend yourself.

If you truly feel unsafe or if you notice that certain people have developed a routine, you should contact campus police. Their phone number is 404-413-3333. Additionally, there are blue call boxes located all around campus.

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# What does 'I'm fine' really mean?



**NICOLE MOTAHARI**  
Opinions Editor

*Nicole is a double major in biology and English. When she's not writing, she enjoys listening to musical theater and watching British TV with her family.*

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As the brilliant Doctor House frequently reminds us, "Everybody lies." Whether it's something as minimal as a fib or something on a larger scale, it is a relatively well-accepted truth.

However, the biggest lie of all is something tossed off every day as a knee-jerk reaction: When someone asks you how you are doing, the most common answer is usually, "I'm fine."

I work in the hospitality industry, so one of my duties is to greet guests with a cheerful smile. The ever-present question following the smile is asking them, "And how are you doing today?" But when that question is turned back on me, the smile remains fixed in place and no matter how worn out or exhausted I am, I always have a positive answer.

Why? For the same reason everyone else says "I'm fine." People don't want to hear about each other's problems. Hell, we all have our own issues. So how are we expected to open up just a tiny bit and be a shoulder to lean on for another human being?

In general, we are all so wrapped up in our little bubbles, longing for understanding, affection or our place in this world, that we're terrified of letting someone penetrate the mask

we have created, the perfect porcelain façade that hides true emotions from the public.

Just as bad is the person who accepts that bland lie and moves on. Of course it's no big deal. It's merely following social convention. What is the purpose behind the acceptance of them?

As Joshua Freedman, a leading expert on applying emotional intelligence, states in his article, it's really a mutual deception that occurs for three main reasons.

**Safety:** It's "normal" which means it's comfortable.

**Speed:** It's quick and easy which means we don't need to get caught up in actually caring.

**Script:** We all know we're "supposed to" stay on the surface, so we do.

Of course, that's not to say that everyone needs intimate knowledge of your emotions and feelings, but there are ways that you can learn to open up or help someone else open up.

If it's a close friend of yours, you can most likely tell when something is amiss, but even with acquaintances, sometimes it's actually easier to open up to a person you're not as

**“ Building a trusting relationship and foundation is important. The deeper the issue, the deeper the relationship.**

close to.

However, realize that if there is opening up that needs to be done, it cannot be done in a rushed public setting. Time needs to be taken, concern showed and support offered.

Building a trusting relationship and foundation is important. The deeper the issue, the deeper the relationship. Allow for enough time for discussion and be honest and open with them.

Your reactions should never be pre-determined or pre-planned. Carefully listen to their entire conversation and give them feedback. No one likes a brick wall.

Nothing should be one-sided — a give and take is key to any healthy discourse. The person should be

open and willing to hear what you have to say as well.

To work on your own ability to open up, Joshua Freedman suggests one of his methods: Think of a situation that you went through where you felt differently than what you said.

On one half of your paper, make a sketch or symbol of what you were showing on the outside. On the other half, represent what you were feeling on the inside. Then examine how you would bring the two closer together.

Delve deeper into your own emotions and those of others. Don't suffice yourself with a simple answer that is not the truth. Take the time to put in effort and show compassion.

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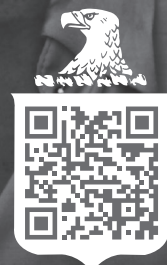
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# Pastries

## WITH A PINCH OF CHARITY

“I like that we are a locally bakery that our community likes to support.”

-Barbara O'Neill, The Cookie Studio owner

PHOTOS BY RALPH HERNANDEZ | THE SIGNAL

Located in Buckhead, The Cookie Studio offers some of the area's best coffee and pastries.

SYDNEY CUNNINGHAM  
Staff Reporter

When looking for an exceptional place to satisfy your sweet tooth, an eatery off Peachtree presents expertise and passionate care in each bite.

The Cookie Studio is located on Pharr Road, not far from The Buckhead Theatre. The shop offers cookies, cupcakes and various sweet treats to customers.

A few years ago this time, owner Barbara O'Neill never would have guessed she'd have her own bakery.

"I never really had a clear vision, and never in my wildest dreams would I have thought I would be where I am now," O'Neill said. "This is what I was supposed to be doing."

Before opening the bakery, Barbara was working as a full time volunteer at the Atlanta Day Shelter for Women and Children. Having worked for ten years in New York doing computers for a law firm, she wanted a change of pace.

"When we moved to Atlanta, I didn't want to go back to that job and somebody had set me up with a Women's Shelter," O'Neill said. "Then I read an article about women in Los Angeles starting their own cookie business and I had an epiphany."

That was in 2005 and in succession, The Cookie Studio was officially opened in 2007.

For a period of time, the profits of The Cookie Shelter were partially donated to the Atlanta Day Shelter for Women and Children. However, the studio has been through a location change and the budget doesn't currently allow for it.

"My whole goal is to create a sustainable income for the shelter. My loyalty is to the shelter. I feel like it's my mission to help sustain the shelter even though conditions have improved," O'Neill said.

The charitable aspect of The Cookie Studio does nothing but add to the delectable things they offer.

Food and Wine Magazine accredited their chocolate chip cookie as "one of the best in the country." Atlanta Magazine, Creative Loafing and the Atlanta-Journal Constitution have also all ranked The Cookie Studio's cookies highly in their food issues.

Another notable addition to the shop is that hopefully soon, a full-blown baking school will be launched.

"The first class was a hit," O'Neill said. "We have many ideas; it's just the execution and resources that we are experiencing some trouble with."

Those ideas include a gluten free baking class, a cookie decorating class and a holiday class incorporating cookie recipes from around the world.

However, the grueling nature of serving people with solid product leaves little time to nail ambitious things at the bakery.

"Just the other day, we had a call in order for 5,000 cookies. Especially with the holidays coming, more and more orders are coming in," O'Neill said.

The forefront aspect of The Cookie Studio's appeal is the commitment to the community. Not only is the women's shelter an important benefactor to them, but they donate to the community's local schools, whether it's through gift certificates or donations.

With strong convictions and a clear image, franchising would be a common road for a popular brand like O'Neill's.

"People always tell me I should," she said. "I think you need to be really prepared and strong before you jump into that and I'm not sure we're there."

"I don't think I'd quite want to be Mrs. Fields," O'Neill continued. "When she started she was pure, very close to what her convictions were in baking. Then she sold out and the cookies aren't the same. All of our cookies are made from scratch. We don't use any preservatives or additives."

## COOKIE BAKING TIPS WITH BARBARA O'NEILL

While it may seem easy, O'Neill has enough experience to understand that baking cookies isn't all it seems.

"My chocolate chip cookie recipe, which is my favorite item here, took me eight months to get it perfectly right," O'Neill said. "People don't understand that cookies are much more difficult than other things to bake. They are finicky. They require attention."

The following tips have all been acquired by O'Neill with experience, trial and error:

- Cookies are really susceptible to moisture and humidity. The temperature and location of the baking should always be a factor.
- Cookies are sensitive to what flour is being consistently used. "We can't switch our flour. All of our recipes are based on the protein content in the flour and if we switch so does the cookie," O'Neill said.
- Time sensitivity: Cookies can be overcooked and undercooked very easily. "The majority of our cookies are baked within a 12 minute period, but some cookies have been cut and turned so the baking is more even no matter the oven either," O'Neill said.
- If you don't combine the butter and sugar correctly, they will come out wrong and spread too much.
- They have to be made with butter. "You just have to. They can't be made with margarine or shortening. It's not the same," O'Neill said.

## RECIPE: EDIE'S THUMBPRINT COOKIES

### Ingredients:

- 8 ounces unsalted butter
- 8 ounces sugar
- 2 eggs, separated
- 1 tablespoon vanilla
- 1 teaspoon salt
- 9 ounces flour
- 8 ounces walnuts, finely chopped
- Black raspberry jam

Preheat oven to 350 degrees.

### Directions:

1. Line cookie sheet with parchment paper and place 1/2 sheet baking pan under cooling rack.
2. Mix flour and salt. Set aside.
3. Mix softened butter in mixing bowl until creamy.
4. Add sugar and blend completely. Stir in egg yolk and vanilla.
5. Add flour mixture and combine until just mixed. Then place egg whites in a bowl.
6. Form dough into 1" balls.
7. Drop dough ball into the bowl

containing eggs whites and turn until moistened.

8. Remove cookies from egg white bowl and place on cooling rack to drain.

9. Place 1/2 cup of the chopped walnuts on cookie sheet and then roll drained cookies in walnuts.

10. Repeat from step 9 down, until all dough has been used. Add additional walnuts as needed.

11. Place cookies on a parchment lined cookie sheet and press your thumb indentation in center of each cookie.

12. Bake at 350 degrees for 6 minutes and then turn cookie sheet and bake for an additional 6 minutes.

13. Allow cookies to cool.

14. Place jam in a pastry bag or a small zip lock bag with a small hole cut in one corner of the bottom of the bag.

15. Pipe the jam into the indentation you made in the cookie and squeeze enough jam into the indentation of each cookie to fill it up.

ENJOY!



# MOOD TO SET THE FOOD: DINNER AND A SHOW

INGA MASIC  
Staff Reporter

When dining out to the same places becomes such a bland and static routine, add a little spark to your dish. Let murder mysteries and Shakespeare's sonnets take you on a wild ride throughout the cultures of history.

## AGATHA'S A Taste of Mystery

During the mid-1980's, murder mysteries were booming and becoming the new "it" trend. Because of this pop-cultural change, numerous mystery theaters were created.

One in particular was created right here in these buzzing Atlanta streets. 'Agatha's: A Taste of Mystery' opened up across The Fox Theatre during the '80s and stayed in this location for up to ten years. Currently however, it resides in downtown Atlanta.

So what makes this Atlanta hotspot so unique? What aspects of it create a different vibe for customers that other restaurants don't offer?

"We are a murder mystery comedy dinner theater. We emphasize more on the comedy than the murder mystery," said Ryan Girard, creative director of the establishment. "It's not like that movie 'Clue' in so much that you come in a try to solve a murder. There is a mystery that is going to be solved but you don't ask questions. You don't get to write names on ballots or anything like that."

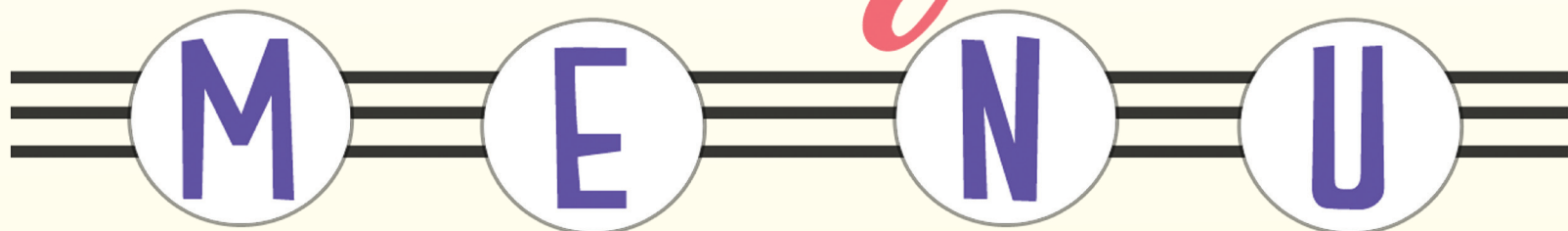
The method that the restaurant uses is more interactive based than the audience simply eating their meal and watching actors perform. As soon as a customer walks in, they become part of this entire rouse. In a way they become an actor.

"What happens at Agatha's is when you come in everyone gets a brand new identity at the door and there are 20 people each night that actually play a part in the show," Girard said. "You're not sitting and watching the show. You're actually going to take part in the show in one way, shape or form. Those twenty people actually stand up and have parts in the show. Other members are going to have small singing groups. It's unlike any other dinner theaters."

There is no actual stage. The actors use the entire restaurant as their stage. They like to interact with the audience and move around

At these eccentric locations, quality dining isn't the only thing being served. Unique performances turn an ordinary outing into an event.

## The Signal



the tables. The method that they use to achieve the best connection with their audience is they never eat while watching the show.

"When you first arrive is when we have our appetizer hour and you get your brand new identity. You have an appetizer for an hour and then we go straight into Act 1 of our show. The actors go away and they serve your soup course. Then they clear that and come out to do Act 2. It continues like this until we serve the last course, desert, and do the last act."

Another beneficial aspect that visitors can gain from this restaurant is that friends are easily obtained. The way that the seating is set up makes it simple for strangers to get to know each other and develop a friendship.

"You're going to be seated across from someone you don't know. You can talk throughout a show which can be 2 or 3 hours, so you are able

to interact with new people at your table," Girard said. "You meet them, you spend time with them [and] you watch a comedy show. That's what we tend to focus on more- the comedy. We really just want you talk and have a great time. We want you to laugh, we want you to eat some good food [and] we want you to meet some nice people."

The reactions that Agatha's receives from its customers is a sheer indication of how impactful this creative experience is on them. Many people don't have an idea of what to expect when first entering but are pretty clear after leaving of what an adventure it truly was.

"A lot of people say, 'well I've been to a murder mystery before or I've been to a dinner theater before but never one like this.' We hire the funniest, the best improvisers and actors in Atlanta. You're coming to see them perform with you because you also play a part in the show," Girard said.

Agatha's has one goal for their audience.

"As far as the performance goes, the show starts at the door. It doesn't start when Act 1 starts," Girard said. "We're going to entertain you from the second you walk in to the second you leave. So you're going to come in and have a good time."



PHOTO BY NADIA DELJOU | THE SIGNAL

Agatha's is a murder mystery comedy dinner theater located in downtown Atlanta.

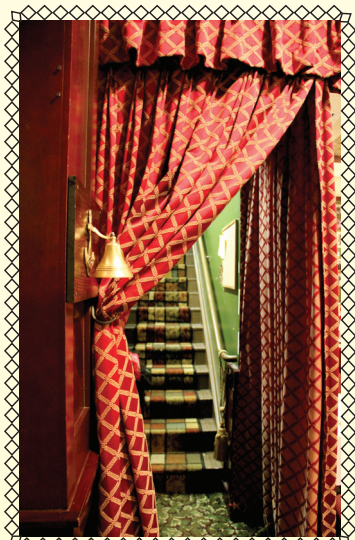


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PHOTO BY NADIA DELJOU | THE SIGNAL

Actors perform on the center stage while guests enjoy the performances and their meals throughout the show.

## The New American SHAKESPEARE TAVERN

To dine or not to dine, that is the question! Nowhere else in Atlanta are you able to find a place that offers an Elizabethan experience while having dinner with loved ones.

The New American Shakespeare Tavern was created almost 30 years ago and has been located on Peachtree Street for about 24 years. This establishment differs from any other playhouse because they try to recreate William Shakespeare's plays almost identical to the way he preformed them in his time. They also strive to create the best relationship between the actors and audience.

"We are not doing conceptual Shakespeare like setting it in Brooklyn or something. That also means that we do directly address... the audience. We talk right to you," said Troy Willis, an acting teacher at the tavern. "While we are doing a soliloquies on stage, we like to talk directly to people in the crowd. If a cellphone goes off, we will acknowledge it in some sort of fashion. We try to incorporate the audience as the most important scene partner that we have. It's a live experience

for everybody."

This Shakespeare Tavern is becoming such a prominently featured establishment that people from around the country are coming to take part in the experience. They are so original and rare, people are automatically drawn in.

"On any given night, I would say its about 50 percent new people that haven't been to the Shakespeare tavern before," Willis said.

Unfortunately, Georgia's Shakespeare community is going under. Especially with today's economy, many other playhouse theatres are having to close because they are being funded by the government. So how is The New American Shakespeare Tavern staying afloat?

"Our business model is different from other theatres, most of our income actually comes from ticket sales," Willis said. "That helps us from not falling through. We haven't let any of our people go even through the turn of the economy. We are kind of a family."

The tavern appreciates their audience and owes them a lot for what they have achieved during these past years. They use this appreciation to create the motto that they



like to follow.

"Our goal is to have a direct communication between actor and audience. The audience is our most important business model. They help pay for everything that we do," Willis said.

Currently they are in development to expand their building. They are hoping to stretch the residence that they are in right now a couple buildings down the block. This will allow them to have a substantial increase in theatre stage space and allow them to develop a more impactful outer view.

"We would build a ten million



PHOTOS BY NADIA DELJOU THE SIGNAL

dollar new establishment. Whether it happens here on Peachtree street or we also have an idea in the works that we hope to possibly build it over on Renaissance," Willis said. "It would be across the street from the Civic Center. That's our plan."

All in all, what is the main reason to pay a visit to this inventive, artistic founding? Besides having a "half-price pint night" every Friday where a person can receive a pint of beer for \$2.50 and foods that were common around this time like Shepherd's Pie, Cornish Pasty or even The King's Supper Sandwich, Willis adds another great point as to why people should come get in touch with their Shakespearean side.

"I would say we are a unique experience unlike any other theatrical experience that they have had. I don't consider a dinner theatre,

but you can have dinner and then watch some theatre," Willis said.

"At the turn of the last century, there was a convention that started called The Fourth Wall. It's basically putting an imaginary wall between the actors on stage and the audience," Willis continued. "This started about 120 years ago and makes it kind of like a sitcom on TV. We don't do that here. We talk to the audience."

Both of these places have their own twist on imaginative ways people are able to spend their Atlanta nights. They make you want to ditch the old, basic restaurant that you usually visit and take a stab at something more dynamic. So ditch that easily accessible Chinese or Southern restaurant right down the street and dive in to some exciting cuisine that offers a side of culture.



# Livelihood and discord: a love affair with love affairs



PHOTOS BY RUTH PANNILL | THE SIGNAL

Sitting at the corner of Piedmont and 10th Street, Table at Ten is a restaurant that resembles a luxurious lounge.

**ZACH ITZKOVITZ**  
Staff Reporter

## The birth

As a central business district in Atlanta, Midtown mirrors our complex modern economy. The fast-paced competition may challenge meaningful human connections; however, Kevin Spencer, co-founder of Table at Ten, is up for the challenge.

Table at Ten lies west of Piedmont Park, only a block or two away. Its front patio is furnished with wooden chairs and tables that resemble a lounge more than a restaurant. Black cushions and bold tapestry accentuate a calm maturity mirrored by its commercial habitat. However, there is a whisper of passion and culture that co-owner Kevin Spencer finds crucial.

"Culture is something that's ever-growing and changing and you can't stop it," Spencer explained. "We're in Midtown, Atlanta which attracts an automatic colorful base of people and we like it that way."

Spencer makes a living by finding different ways to express this culture. As a touring musician with over 20 years of experience, he understands the value of entertaining others and says the restaurant is rooted in entertaining guests at home and elsewhere.

"We used to do a lot of gatherings at our house; my wife is quite an incredible cook in her own right," Spencer said. "She puts a lot of effort into the food, making sure that it's cooked and prepared the right way and a good, quality product. All of our friends have always benefited from that."

Spencer reveres his co-owner and wife, Krystee. He attributes the birth of the restaurant to her dedication in the face of exorbitant crowds.

"She cooked for 20, then it was 30, then it was 40," Spencer explained. "Then she was cooking for 40 people plus we were doing 40 to 50 homeless plates for the holidays. We would all eat together. Then after that, we would take out all these plates to the homeless and deliver them food on the holidays."

As gracious hosts, the Spencers were well-

acquainted. Spencer remembers when friends approached his wife and him with a business proposition.

"Friends of ours that we used to do business with had started a bar called Ten and it was an opportunity where they wanted to have a restaurant inside it," Spencer said. "They turned to us and said, 'You guys would be the perfect partners to bring in.' And so that's where the business was born. My wife and I took it on as something we wanted to do."

## The life

Table at Ten is a restaurant and transitively, a business. For many, this label connotes logic, money, work and utility. The food business is an odd hybrid — making powerful enterprise out of an originally humble hospitality. As customers purchase sustenance, they also sell sustenance, in dollars and in culture. The diversity and humanity of each guest creates an atmosphere that exists independently of the restaurant. Although this atmosphere may be a selling point or marketing tool, its authenticity as a warm collection of human beings is priceless.

As a musician and businessman, Spencer rejects the notion that commerce and culture are mutually exclusive, weaving them together in a tapestry of financial success and powerful, authentic human communication. He describes the specialized roles of employees that facilitate this communication.

"Picture a big figure eight. There's the kitchen staff and then there's us as the owners and chef is in the middle," Spencer said. "We come in the middle with him and we kind of go back and forth between each. My job is to help to assist and focusing and manifesting a good culture."

At Table of Ten, vibrant and volatile culture is created and creates. Large art pieces with flavors of post-impressionism adorn each wall. The calm maturity and reason of rich, solid reds and browns is challenged by this art which contrasts starkly while oddly blending in. Spencer discusses this paradox.

"Everything is very, very streamlined so that anything that is color inside here, including the people, is the important part," Spender said. "The people become the art — let colorful characters

shine and don't overshadow them."

The contrast between the art and its surroundings reflects the liminal state of the restaurant's southern cuisine. As Spencer explains, the food diverges from its southern roots but fails to converge completely as a different style.

"It's a southern restaurant, but we pull in from other influences. We offer salmon and it's done on a pureed, cauliflower base, so it looks like cream, but it's not; it's all cauliflower; it's very healthy," Spencer said. "And then cauliflower and thyme carrots mixed in with field greens on top and it's grilled salmon — that's not traditionally a southern dish. The way we look at it is it all falls under comfort food."

The blatantly recursive idea is paradox or inconsistency. However, a strange harmony is born with consistent inconsistency — the confluence of contradictions ironically creates an overarching affirmation. What is affirmed?

To Spencer, the restaurant is a means to an end. These means involve logistics, business and professionalism — a necessary veneer. Spencer understands the necessity of this skeleton but passionately exposes the flesh and blood of his corporeal enterprise in many manifestations such as music.

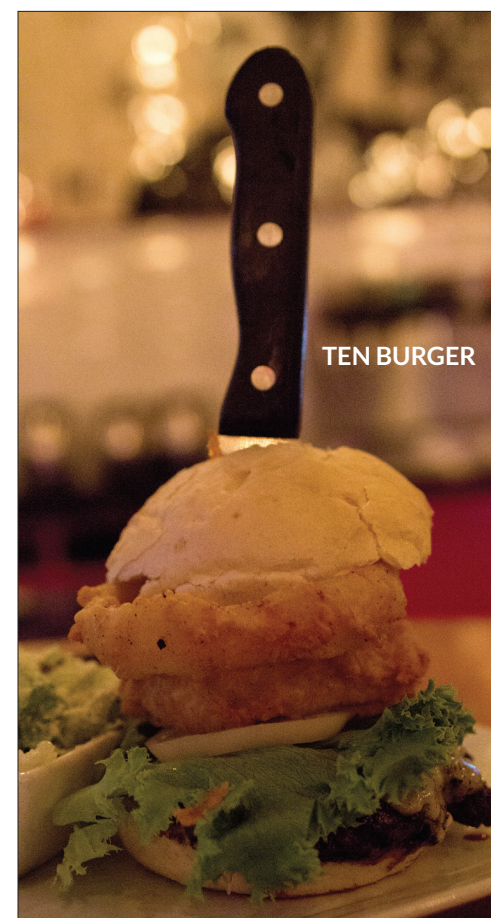
"When there are certain songs that you just hear and you just know that it was stunningly well-prepared, [it's the] same with food. When you hear John Lennon sing one of his songs like 'Imagine,' you know that it came from a place of unrest on the planet of just being," Spencer said. "War is not right — hurting people is not right. Can you imagine a planet without all that [and] how gorgeous this place would be that we could all live together?"

This may be an ideal, but its plausibility or lack thereof is irrelevant. The song brings Spencer to this magical state of peace and love, seemingly the same state in which Lennon composed. In this way, Lennon has connected to Spencer and countless others.

Could this communion be the aforementioned affirmation? If so, this harmony between souls has roots in disharmony. The liminal food, the discordant visitors, the aesthetic contradiction — this formidable existential confusion creates a profound and harmonizing universal: an honest acceptance of other people sustains us. Table at Ten offers this sustenance in varied and dreamy ideals as well as on sheen porcelain plates.



SALMON WITH SMOKED CAULIFLOWER



TEN BURGER



# Georgia State students give back to their community



PHOTOS BY JADE JOHNSON | THE SIGNAL

Left: The Office of Civic Engagement is collecting food barrels of nonperishable goods to donate to the Salvation Army.

Right: Volunteers for SafeHouse Outreach pack meals containing salad, bread rolls, chocolate chip cookies and more to distribute to the Atlanta community.

JADE JOHNSON  
Staff Reporter

With the holiday season slowly approaching, more and more volunteer opportunities will become available for students to take advantage of.

Student volunteers are an essential part in providing help to events hosted by Georgia State organizations. Organizations at Georgia State will be putting aside time to help out at SafeHouse Outreach and also participate in volunteer opportunities during Hunger Homelessness Week.

## SafeHouse Outreach

The Student Alumni Association, one of the largest organizations on campus, hosts an annual dinner night at SafeHouse Outreach. This event is open to all members of SAA and provides an opportunity for students to get a taste of what giving back really means.

"In preparation for SafeHouse Night we conduct toiletry drives where students bring 10 toiletries to the next football game," said Shaunté Thomas, president of Student Alumni Association. "When Student Alumni Association goes to SafeHouse for the dinner night, we also make toiletry bags to pass out. Throughout the night we fellowship with the people in attendance by

playing games, doing giveaways, singing and simply sharing stories. We have a great time."

Apart from donating toiletries, student volunteers will serve food. Typically they serve turkey sandwiches, chips, fruit bowls and fruit punch, which SAA prepare the day of in the SafeHouse kitchen. However, this year the organization is working on changing the food options.

For those who don't know about SafeHouse Outreach, it is an urban outreach that has dedicated themselves to providing emotional and physical support to those who have slipped through the cracks of society. The goal is to help lead those individuals back into healthier and more practical lives.

The annual dinner that SAA hosts is part of a bigger effort to make a difference in the Atlanta community. Since we attend a school in the heart of Atlanta, walking past someone in need is an everyday occurrence.

## Hunger & Homelessness Week

Nov. 10 - 14, 2014

Hunger and Homelessness Week, currently in its third year, is hosted by The Office of Civic Engagement. Throughout the month of November, participants from the community, non-profit or-

ganizations and student organizations on campus will come together to create awareness about the issues individuals are facing in downtown Atlanta. One issue in particular is hunger.

"Hunger remains a prevalent and critical issue in our community. In the Atlanta Community Food Bank's 29-county service area, we know that one in seven people will visit a food pantry or feeding program each year to obtain assistance with finding enough food to eat," said Chris Ferguson, Education and Outreach Coordinator at Atlanta Community Food Bank.

Those who would like to help fight hunger can donate nonperishable food items in the barrels found in the Office of Civic Engagement. Donations will be accepted through Dec. 3. Some of the student organizations like Panther Break Away, Circle K and the Red Cross Club as well as faculty and staff offices have contributed to this drive by trying to fill up one barrel each. In the end these goods will be donated to The Salvation Army.

"The biggest thing that the agencies look for is quality nutritious food that are nonperishable. They are really looking for fruits, vegetables, peanut butter and canned tuna. Things like these have more nutritional substance," said Jennifer Bodnar, Student Affairs Advisor in the Office of Civic Engagement.

Student organizations, staff and faculty offices are not the only ones who can help out during this awareness week. Individual students can volunteer as well.

"I would say there are probably going to be at least 800 students involved in [Hunger & Homelessness Week]," Bodnar said. "Some of our panel discussions hold about 140 people each and hous-

ing is putting on the event, Boxing and Hunger. Students are actually going to be sleeping outside to sort of mimic what it is like to be homeless, but of course you can't really get the full experience. It is meant as awareness raising."

## Being effective

The reasoning behind hosting and volunteering at these events is to bring awareness and understanding to Georgia State students. Being a student or a faculty member here, it is apparent what we see when walking from one part of campus to another: someone begging on the street in need. Many students are unknowing and have strong opinions on how people ended up in the position we see them in today.

"A variety of different reasons could be the case, such as domestic violence, loss of employment, mental health issues or disabilities," Bodnar said.

By volunteering at SafeHouse Outreach and at the events during Hunger and Homelessness week students will get the chance to provide a service to those less fortunate and gain a true experience.



## LIFESTYLE COLUMN



# The Vortex:

## 18 to 21, real quick

PHOTO BY BRITTANY GUERIN | THE SIGNAL  
The Vortex located in Midtown and Little Five Points will be changing their age limit from 18 to 21 starting in 2015.



NICHOLE PLACE  
Columnist

Nichole is a sophomore journalism major writing for the Arts & Living section of The Signal.

Follow her  
@GSUSignalAandL

## 7,670 days.

Starting in January that's how many days old you will have to be to stare at boobs hanging on the walls at The Vortex.

At the start of 2015, the owner of The Vortex, Michael Benoit, is closing the iconic restaurant's doors to anyone under 21 due to complaints made by customers and staff.

It seems that the main reasoning behind these problems is the inability to drink at 18; an unreasonable age limit that should be changed rather than get those of us under 21 in trouble. We need to decide who is really at fault for kicking us out of this Atlanta landmark: Michael Benoit or the age limit?

When The Vortex opened in 1992, it was meant for adults. It was a place where anyone and everyone had the right to choose to indulge in things that are definitely not good for them. And if someone decided they didn't like it, they had the option to leave; a place that promotes self-choice.

Because of the Smoke Free Air act of 2005, the age limit of The Vortex went from all ages to 18 and up due to a loophole found in the legislature.

And although 18, 19 and 20 year olds are labeled "adults," many people that are older hardly treat them like it. We're in the awkward in-between stage of childhood and adulthood. For many of us, The Vortex acted as a physical barrier or a right of passage from our childish years.

Unfortunately, because of recent discrepancies, that won't be a possibility for some of us.

"From day one our vision for The

Vortex had been that it's a social gathering for adults, a bar," Benoit said. "At first [being 18 and up], was fine, but it does create a lot of operational problems. We have to card people on entry to ensure that no one under 18 comes in, so that's state law; we're required to do that."

"Then people come in and they order a drink," Benoit continued. "We have to card them a second time. To be constantly required to reshow and reshow an ID, it's not good customer service."

Benoit said in the past six months the restaurant has had mounting problems with underage persons trying to sneak alcohol.

"Our staff is having to act like police," Benoit said.

The age change for The Vortex is a good business decision, period. It keeps them as a liquor license holder in business and out of trouble. Michael made it clear that they did not take this decision very lightly, but they take the law very seriously, even if they don't agree with it.

So how can we even be sure the blame is falling on the right people? The ability for college students to enjoy burgers at a restaurant that accepts us as the adults that we are was not ruined by a man trying to run a good business but rather by the stupidity of other young adults. It's like grade school all over again. One messes up and the whole group gets punished.

When you turn 18 you are legally an adult and have more responsibilities than when you were 17. Like somehow turning that magical number makes the world clearer. Once responsibilities like voting and being able to risk our lives for our country are distributed, the government

then forbids us to drink any kind of alcohol by claiming that we are not responsible enough.

But what they fail to realize is that underage drinking is not the biggest problem. Some people who are old enough to drink lack the responsibility to handle it. But alcohol as whole cannot be taken away from society. I mean, we all know how well that worked the first time. So why is it that the government believes that being 21, another magical number, gives you the responsibility to consume alcohol?

Benoit said that should be a call to action for annoyed college students.

"Take that energy towards the gov-

ernment and see if you can get that bad policy changed," Benoit said.

We shouldn't be sitting here stomping our feet and throwing a tantrum. We should be joining groups like Choose Responsibility to affect change.

We might want to blame The Vortex and accuse them of age discrimination. But running a good business is the only thing that Michael Benoit is guilty of. Instead of throwing fits, we should be fighting the law, painting picket signs and demanding the change of the only law that we as "adults" are denied. After all, isn't it written somewhere that we are all guaranteed the right to life, liberty and a good ass burger?



PHOTO BY BRITTANY GUERIN | THE SIGNAL  
Restrictions of the Vortex are blatantly stated in colorful lights and large letters upon entry of the facility.



FOOD REVIEW

Afrodish,  
all fruits ripe

**Grade:** B+  
**Verdict:** Afrodish’s savory yet exclusive cuisine brings authentic Caribbean style to the streets of Atlanta.

JOHNNY AVERY GIPSON  
Arts & Living Editor

The wide array of ethnic cuisines gracing the streets of downtown Atlanta can be overwhelming at times. Lunchtime decisions become life decisions and choosing someplace that’s affordable yet insatiable becomes a challenge. Proximity to campus becomes another factor, and Broad Street becomes the knee jerk reaction.

Although Broad Street bears a diverse collection of multicultural restaurants, the Auburn Municipal Market is a widely overlooked lunchtime eating hub. Alas, nestled among the fresh produce and caramel covered popcorn samples is “Afrodish,” an independently owned Caribbean and African-style eating establishment.

Afrodish is modest in appearance, one of many niche restaurants lining the walls of the Auburn Market. Despite the restaurant’s different look, the food it offers packs more flavor than many competing establishments.

Afrodish offers the staples of traditional Caribbean food, including jerk chicken, curry goat and oxtails. With hearty portions and steaming



PHOTO BY RAVEN SCHLEY | THE SIGNAL

Afrodish is a Caribbean restaurant located in the Auburn Market.

hot plates, Afrodish becomes a madhouse when the lunch rush comes around.

My personal favorite from the menu is the Jerk Chicken Combo, totaling about \$8.59. The meal is served in a styrofoam tray with two pieces of slow-cooked, spicy jerked chicken, rice and two vegetables. The chicken carries a tongue-tin-gling kick, meat falling from the bone if held too long. Rice comes with or without peas, soaked in the sauce of whatever meat is chosen for the plate.

For those with a sweet tooth, the sweet plantains are a delicious option as a primary vegetable. Cut into large, salted sections, the plantains bear even more flavor than the chicken. Black eyed peas and collard greens are also viable options to complement the chicken as hot vegetables.

Also, although they add an extra dollar or two to your plate, you can never go wrong adding a beef patty to the combination.

Seating at the Auburn Market is competitive; on a busy day, finding a location to enjoy your meal can become quite a task. There are only a handful of seats located near the establishment and the vast area spanning the Auburn Market

can be tiresome to travel. The only real way to secure a seat is to come outside of the main lunch hours between 11 a.m. and 1 p.m. Any time after offers better positioning, although it is more likely that rations may be gone.

Afrodish’s fresh flavors and grease-less preparation make it one of the better choices for lunch downtown, although there are some shortcomings with this diffident attraction; due to its small dimensions, a limited amount of food is prepared for daily business and will run out on occasion.

Also, many establishments in downtown Atlanta bear what I call “the five o’ clock curse”: shutting down at 5 p.m. every evening. When you add in the fact that they’re closed on Sundays, getting your fix of stewed goat becomes rather difficult with such a small window of availability.

Despite these shortcomings, Afrodish is one of the more delicious and cost effective choices for a lunchtime excursion with no combos costing more than \$10. For any Jamaican cuisine lovers seeking a big meal with even bigger flavor, make a trip to the Auburn Municipal Market for Afrodish.

ALBUM REVIEW

Calvin Harris, ‘Motion’ Review

**Release Date:** Oct. 31, 2014  
**Grade:** C  
**Verdict:** “Motion” is a perfectly passable electropop album but not worth the investment in a year full of fantastic releases.

ALEX KUGACZEWSKI  
Staff Reviewer

It would be an understatement to say Scottish electropop artist Calvin Harris is no stranger to the charts. Back in 2013, Harris laid claim to nine top ten singles in the UK charts — all from the same album. That’s no small feat, especially since the previous record belonged to Michael Jackson.

Harris’s success isn’t too difficult to grasp either; built on a serviceable foundation of pop sensibility, electronic beats and dance rhythms, Harris’s hits have drilled deep into the brains of countless unsuspecting partygoers.

“Motion” then feels right at home alongside Harris’s previous recordings as a nighttime

soundtrack for rooms lit by flashing neon lights. Sadly, not all is well on the dance floor.

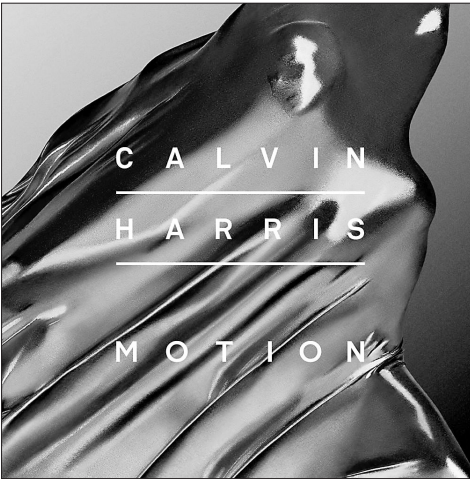
“Motion” at its very core is a record that operates with calculated immediacy. Running the gamut from pulsating spasms of electric grooves to infectious, hit-smashing melodies, Harris’s latest release feels genetically engineered for stratospheric success. And that’s exactly the problem. Throughout its fifteen tracks, “Motion” sounds immaculately planned and rarely felt — a product in the truest sense, carefully, meticulously made for maximum retention.

As the album’s third cut, “Blame,” works through its boisterous stomps and emphatic beats, it’s easy to imagine the perfect mathematical formula created to yield such a prototypical dance tune.

With precise tweaks in just the right spots, “Love Now,” the next song, is the new end result — another exercise in tepid, bare-bones competence. If Harris’s singular goal is to compel his audience to get up and move, he may have succeeded, but it’s difficult to suppress the feeling that this has been done before with more vision and vigor.

Speaking of Harris, it’s a shame his voice doesn’t carry more weight, because strong vocals could have elevated a number of these tracks into better territory.

Harris’s own vocal contributions are consistently cut down by guest appearances from the likes of Ellie Goulding and All About She, performing a ruthless sabotage on the record’s



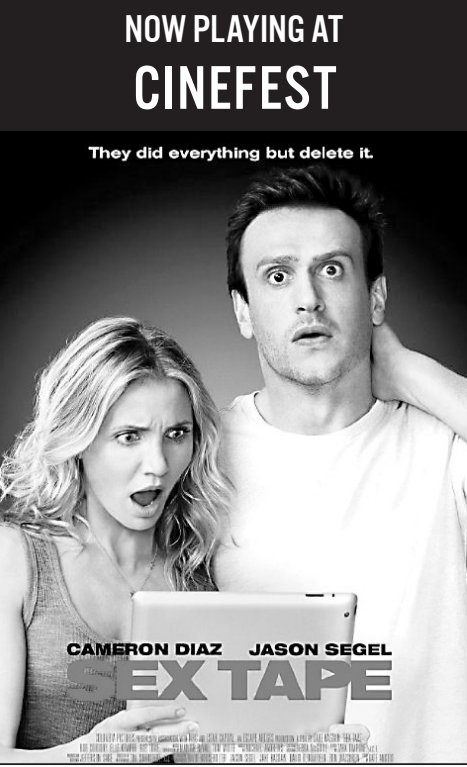
vocal-centric numbers. Album opener “Faith” for instance could have been a moving soul-tinged ballad in the hand of a gifted vocalist, but handled exclusively by Harris, the song drifts lifelessly with an imagined impact.

By all accounts, “Motion” is an album flanked by superiors. Harris’s fourth full-length recording isn’t as danceable as the year’s best nu-disco releases and it can’t claim the longevity of the year’s best pop albums.

If you’re looking for an irresistible groove, you’re better off with Todd Terje’s “It’s Album Time.” If you’re looking for an unforgettable hook, you’re better off with Taylor Swift’s “1989.” As it stands, “Motion” is a record adrift in a sea of averages — reasonably competent but ultimately outclassed.

88.5 APPROVED

- 1 DIAMOND DISTRICT  
March On Washington
- 2 FLYING LOTUS  
You’re Dead!
- 3 NEHRUVIANDOOM  
NehruvianDOOM
- 4 RUN THE JEWELS  
Run the Jewels 2
- 5 SHUNGU  
The Libra Tape
- 6 AMBULAUNZ  
Darkroom Sessions
- 7 PEAKING LIGHTS  
Cosmic Logic
- 8 EX HEX  
Rips
- 9 KODAK TO GRAPH  
Oldies
- 10 ASONAT  
Connection



**Sex Tape**

**Synopsis:** When Jay and Annie first got together, their romantic connection was intense, but ten years later, they’ve cooled the passion. To kick things up a notch, they make a sex tape that unknowingly goes public.

**Showtimes:**  
Wednesday- Friday  
3 p.m., 5 p.m. and 7p.m.

**Rated:** R

**Running Time:** 100 minutes



CAMPUS & DOWNTOWN EVENTS

**CIVIC ENGAGEMENT COFFEE TALK: NO PLACE TO GO - HOMELESS IN ATLANTA**  
Nov. 11  
9 a.m. - 10 a.m.  
University Center  
Office of Civic Engagement  
Coffee Talks allow students to come together to discuss social issues with their peers and with a representative from a local non-profit agency. This week's discussion concerns the issue of homelessness in Atlanta, and strategies for combating its prevalence in the downtown community. Free coffee is provided.

**DIGITAL SKILLS WORKSHOP: WORDPRESS**  
Nov. 12  
1:30 p.m. - 2:30 p.m.  
Aderhold Learning Center, Room 232  
Designed for administrators of GSU-affiliated websites, this workshop will help participants make the most of their Georgia State WordPress Network presence. Representatives from the Exchange and University Relations will deliver the training.

**SIPS UNDER THE SEA**  
Nov. 14  
6 p.m. - 9 p.m.  
Georgia Aquarium  
Sips Under the Sea is a unique cocktail party for adults to enjoy Georgia Aquarium after hours with family, friends or significant others. Ticket includes admission to the entire aquarium and one of the last chances to see the special exhibit "Sea Monsters Revealed: Aquatic Bodies." The event will include a "simmering potpourri" station where guests can create their own blend to take with them. Dress is casual chic.

**PONCE DE LEON BEER FEST**  
Nov. 15  
Noon - 6 p.m.  
400 Ponce de Leon Ave. NE, Atlanta, Georgia 30308  
The Ponce de Leon Beer Festival will be bringing out all local breweries to focus on a variety of styles. The festival looks to accomplish bringing out new styles to the public and enlightening people on styles of beer. The event is trying to keep a more intimate feeling, only allowing 1,500 people in at the door. General admission tickets cost \$35.

WORD SEARCH

L	O	N	G	E	R	N	I	G	H	T	S	N	A	A	U	C	N
T	O	R	U	E	S	T	U	N	Y	R	O	K	C	I	H	R	I
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L	O	B	L	W	E	C	H	E	S	T	N	U	T	S	T	R	D

ACORN	FEAST	RAKE
APPLE	FROST	RED LEAVES
BIRD MIGRATION	HALLOWEEN	SCARECROW
BLOWING LEAVES	HARVEST	SCHOOL
BLUSTERY DAY	HAYSTACK	SEASON
CANNING	HICKORY NUTS	SEPTEMBER
CHESTNUTS	LONGER	SHORTER DAYS
CHILLY	NIGHTS	SQUASH
COLD	NOVEMBER	SWEET POTATOES
CROPS	OCTOBER	THANKSGIVING
EQUINOX	ORANGE LEAVES	TURKEY
FALL	PIE	WINDY
FARMING	PUMPKIN	YELLOW LEAVES

SUDOKU


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\*Must mention signing bonus at time of interview



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## HANNAH STEFANOFF: Sun Belt Champion

JEREMY JOHNSON  
Staff Reporter

PHOTO BY RALPH HERNANDEZ | THE SIGNAL

Hannah Stefanoff could not be any more excited coming off her cross country Sunbelt Conference championship win.

Senior cross country runner Hannah Stefanoff's college career reached its peak when she won the individual Sun Belt Conference championship. Stefanoff posted a career best 16:57.7 in her victory. The victory made Stefanoff the second Panther to win the conference tournament in the last three years.

**What does it feel like being a conference champion?**

**Hannah Stefanoff**

It's pretty nice. I guess it makes me realize that hard work really does pay off. I guess it's nice to finally see your work because you can visualize your work through actually winning something.

**What was your reaction to winning the Sun Belt?**

**Hannah Stefanoff**

I guess I was kind of after the race... like, I thought maybe I was dreaming. Because when I thought about it before the race that night when I was sleeping, it was exactly how I visualized it. It went perfectly. Then I was like, "Wait, maybe I'm going to wake up in my hotel room." I kept asking my mom, "Is this real life?" I guess, yeah, I want to make sure it's real.

**How did your family and friends react to you winning the Sun Belt?**

**Hannah Stefanoff**

Everyone was really excited. It was really cool. Because there would be people I haven't talked to in years that were texting me or writing on my Facebook wall. So it was really cool to see that people still support me that I haven't talked to in a while.

**How has life on campus changed now that you are a Sun Belt champion?**

**Hannah Stefanoff**

Not much. Unfortunately, cross country is a low profile sport. So, I mean whatever.

**Is the Sun Belt championship any sweeter because it's your senior year?**

**Hannah Stefanoff**

Yeah I think it is. No matter if I would have won it when I was younger it would have been just as exciting. But I think maybe it's a little cooler just because I can end on that note. Just realize I didn't end with any regrets I guess and I really did do what I set out to do.

**What kind of expectations did you set for yourself coming into your senior year?**

**Hannah Stefanoff**

My top goal was definitely to win a conference title and just improve. Because I mean that's all you can ask every year is to improve, so luckily I did all those things.

**What would you say are your two best memories of your time at Georgia State?**

**Hannah Stefanoff**

I would say, this is going to sound so lame and I'm going to get made fun of for this, but one of my best memories would be finally getting through chemistry. Because that was like pulling teeth. And then it would be a tie between this individual title and then when we won as a team. Winning as was really cool.

**What lessons have you learned while at Georgia State?**

**Hannah Stefanoff**

I have definitely learned that it's important to get out of your comfort zone I guess because coming here is definitely way different from where I come from. There's so many different people. You can't really get the most out of anything until you let yourself out of your comfort zone. So, I've really opened up I guess in that sense. I guess I came in and I was super shy, so I've got better with that. Atlanta and Georgia State taught me that.

**How have you matured and changed during your time at Georgia State?**

**Hannah Stefanoff**

I like to meet people more I guess now and I'm more open to things.

**What will you savor the most for the rest of your senior year of college?**

**Hannah Stefanoff**

I think I'll really remember the people I've met — just the people that really believed in me whether it be my team or people I've met here. And regardless of win or lose in meets and stuff it really was more about the people I was surrounded by.

**What are your career plans after graduation?**

**Hannah Stefanoff**

That's kind of a scary question. I'm still undecided about that. But I chose Biology because I knew it was a pretty broad topic. So, I definitely want to go into that field. I have interest in genetic things, but I'm not really sure. But, I'm definitely going to go to grad school and maybe I'll figure it out there.

**What advice would you have for young cross country runners coming to Georgia State that you wish someone would have given you when you came to Georgia State?**

**Hannah Stefanoff**

I guess I would because I spent so much time worrying about things that happened in the past or stressing over things that weren't really that big. Like something that already happened, like, I had a bad race and then you think about it for two weeks and then you let it run your mind and you lose sleep over it. I guess I would just say you have so many chances, and you're here for a reason, and everyone has a bad day or bad race or even a bad test in class. I guess I would just say to just look ahead and don't look behind. Because, so many people just spend time looking back and before you know it it's your last year and you're like I should have just savored what was ahead instead.

**Describe your Georgia State career in three words.**

**Hannah Stefanoff**

Fast. Cultured. Memorable.

**For the full-length Q&A with Hannah Stefanoff, visit [www.georgiastatesignal.com](http://www.georgiastatesignal.com)**

**Key search terms: Hannah Stefanoff, sports, q&a, cross country**



# Eat right, play right

Panthers linebacker Joseph Peterson gives insight on his diet plan

JARED OLIVER  
Staff Reporter

The nutrition of an athlete will determine the longevity of his success. Athletes all across the country have to make sacrifices to prepare for each season differently every year.

Athletes across all sports have to be aware of what they put into their bodies. This especially rings as a fact of life for an athlete who is just entering college. The transformation to such a more elite and competitive level can be disastrous if one is not prepared physically, mentally and nutritionally.

Different diets may alter depending on the sport and the physicality. The greater the physicality

of the sport the more an athlete will have to do in order to be successful throughout the rigorous season.

At 6 feet, 225 pounds, Peterson is one of the stronger and bigger guys on the team. Being a linebacker is one of the positions on the field where the expectations can take a toll on one's body after just one game.

Joseph Peterson is an all-conference linebacker and has become the Panthers' leading tacklers on the team for the past two years. Before the start of this season, he has been recorded at 168 tackles and positioned at second all-time in Panthers history. Joseph Peterson was awarded as the team captain in 2013. Peterson was a first team all-state athlete while playing at Dothan High School (AL).



PHOTO BY NADIA DELJOU | THE SIGNAL

After football practice, Joseph Peterson (right) shares his nutrition tips and diets with reporter Jared Oliver (left).

JOSEPH  
PETERSON



PHOTO CREDIT: GEORGIA STATE SPORTS

Georgia State linebacker Joseph Peterson knows a little about eating correctly and becoming successful on the field.

LINEBACKER  
6'0"  
225 LBS  
DOTHAN,  
ALABAMA

## Q&A

with Joseph Peterson

What do you believe is the best diet for your position (Inside Linebacker)?

JP: Definitely a lot of meat, basically not too much fried food. I try to stay away [from that] as much as possible. Specifically as linebacker you want to just eat a

lot of protein and stay away from the fried foods.

Throughout the week, how many calories do you try to consume?

JP: I'm not sure the amount or number, but it's a lot. It's not a specified number. It's just the most calories I can take definitely because we burn a lot of them at practice.

What do you believe is a better solution? Water or sport drinks?

JP: Definitely a lot of water. Coach always tells us to stay hydrated. Gatorade helps, but you definitely need the water to hydrate you.

What's one of your favorite foods?

JP: Maybe spaghetti.

Over the Thanksgiving break do you plan to cheat on your diet a little bit?

JP: Oh yeah definitely! I'm eating everything, cake... just everything.

What's more important to you personally, carbohydrates or protein?

JP: Probably protein maybe. Getting the right protein in me

and putting the right food in me and that way they will hold carbs too.

Are there any supplements you are on right now?

JP: No. It's just all natural.

What advice would you give someone who wants to put on muscle mass?

JP: Just eat a lot!

## Michael Nwiloh: MLS Atlanta franchise will be huge for city

BRYAN JOHNSON  
Staff Reporter

Soccer's popularity in the United States has grown rapidly over the past few years, especially after the 2014 FIFA World Cup held in Brazil this summer. This past April, owner of Atlanta Falcons Arthur Blank announced plans to bring a Major League Soccer franchise to the city.

At a joint press conference, Blank and Major League Soccer Commissioner Don Garber announced that Atlanta would be the 22nd team to join Major League Soccer (MLS) and would begin play in 2017. Blank will head the ownership group for the franchise, according to MLS' website. Atlanta

hosts three major sports franchises, the Atlanta Hawks, the Atlanta Braves and the Atlanta Falcons.

One person who is excited about the prospect of MLS coming to Atlanta is former Georgia State men's soccer player Michael Nwiloh who was drafted by MLS franchise Chivas USA in the 2014 MLS SuperDraft.

Nwiloh played for Georgia State for four years as a central defender, establishing himself as a rock in the heart of defense for the Panthers.

Nwiloh knows what it's like to play at the highest level of professional soccer in America and is happy to see that Atlanta will get to experience that soon as well.

"This season was a great learning experience. I got to train with some top professionals and many players with World Cup experi-

ence. Experienced players such as [Former USA national defender Carlos] Bocanegra and even [current Mexico national striker Erick] Torres to an extent were helpful and gave me loads of advice on things I can do to make myself a better player," Nwiloh said.

### MLS for Georgia State

Nwiloh believes that an MLS franchise would be good for Georgia State students and all Atlanta residents.

"I'm thrilled. Growing up, I always watched soccer on television but was never able to watch a match in person because there wasn't a MLS team in the South. I think the team will be great for the kids as well as adults who may be catching onto soccer after the

USA's performance in the World Cup," Nwiloh said.

It remains to be seen if Georgia State students will embrace the MLS franchise coming to our city in 2017.

"It will definitely give me a reason to follow the MLS," Georgia State senior Brett Welborn said. "It's very exciting."

It will be interesting to see how the franchise engages with local supporters and builds its team in the next couple of years. They might even attract a few familiar faces.

"I'd love to play for the team one day if the opportunity presents itself," Nwiloh said.

### The folding of Chivas

While Nwiloh is optimistic about a new MLS team in Atlanta,

his old club on the West Coast recently closed up shop.

Chivas USA and MLS recently announced that the franchise which played in Los Angeles would be closing down all operations effective at the end of the current season, according to ESPN.

Nwiloh is currently preparing to enter the MLS Chivas USA Dispersal Draft which will allow other MLS clubs to pick up players from Chivas USA's roster and will take place on Nov. 19, according to the MLS.

"Yes, I will be in the Dispersal Draft along with all my old teammates. The goal is to get drafted during that, but if not there is another draft in December as well as some overseas opportunities I may pursue," Nwiloh said.



## PANTHER OF THE WEEK



GEORGIA STATE ATHLETICS

**Makeba Ponder**  
Women's Basketball

The women's basketball team only played one exhibition game this season. In it, freshman Ponder put in a huge performance as she contributed 22 points in a 99-60 victory over the Montevallo Falcons at the Sports Arena.

Before wearing Panthers blue and white, Ponder played high school basketball for Colquitt County High. She was able to reach the 2,000 point milestone for her high school career as she finished with 2,071 points.

While at the Class-AAAAAAA level at Colquitt High, she led all schools in scoring as well as with three-point shots. Ponder drained 232 shots from behind the three-point arc, including one that put her over the 2,000-point plateau.

Ponder averaged over a 3.0 GPA to qualify for the Hope Scholarship. She credits the WNBA's Maya Moore as an influence.

# STAFF PREDICTIONS

## GUEST PICK OF THE WEEK

Student Picker



**Michael Farris**  
Class: Senior  
Major: Accounting

**STAFF:**

- ✓ Akiem
- ✓ Jeremy
- ✓ Bryan
- ✓ Jared

**GUEST PICK:**

- ✓ Michael

## WOMEN'S BASKETBALL

### GEORGIA STATE

Nov. 15

Georgia State



vs.

UNF

## MEN'S BASKETBALL

### NATIONAL

Nov. 14

Grand Canyon ✓

vs.

Kentucky



## GEORGIA STATE

Nov. 17

Georgia State



vs.

Iowa State

## FOOTBALL

### NATIONAL

Nov. 15

Mississippi State



vs.

Alabama



Nov. 15

Auburn

vs.

Georgia



## SUN BELT

Nov. 15

Appalachian State



vs.

Arkansas State



## THE FINAL SCORE

### Women's basketball

In the Panthers' lone exhibition of the season, Georgia State's offense exploded for a 99-60 victory over the Montevallo Falcons. Five players finished with double-digit points, including freshman guard Makeba Ponder, who was Georgia State's leading scorer with 22. Alisha Andrews also contributed nine assists.

### Women's Soccer

The season for the women's soccer team ended at the Sun Belt tournament in Mobile, Ala. As the sixth seed, the Panthers were defeated by the Texas State Bobcats 1-0. The Bobcats' Lynsey Curry scored in the 28th minute for the match's only goal and the deciding one to eliminate Georgia State from the tournament.

### Volleyball

Georgia State hosted a pair of matchups on consecutive days this past weekend from the Sports Arena. The Panthers were defeated by the Arkansas State Red Wolves in four sets on Friday night but rebounded from the loss with a four set victory over the Louisiana-Monroe Warhawks. Georgia State heads to the road this upcoming weekend for matches against Sun Belt rivals Texas State and UT-Arlington.

### Men's Soccer

Georgia State sports teams upped its record over Georgia Southern this season to 4-1 when the Panthers were victorious over the Eagles with a 1-0 win in Statesboro, Ga. In the 23rd minute, Rashid Alarpe's fourth goal of the season decided the match as Georgia State earned a huge in-conference victory.

*Atlanta's*  
**JOHN MARSHALL**  
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Information Session**

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### RSVP

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admissions@johnmarshall.edu  
online at [www.johnmarshall.edu](http://www.johnmarshall.edu)

### WHERE

Atlanta's John Marshall Law School  
Blackburn Conference Center  
1405 Spring Street







Happy

& Eating!