A bill aiming to create a more diverse Board of Regents for UW-Schools was passed by the Wisconsin state legislature. The bill, which is still waiting on Governor Doyle’s signature, would divide the state into seven districts which would each have at least one representative on the Board of Regents. The passing of this bill will create more equity in the administration of UW schools.

“It’s great. It needed to happen,” said Scott Asbach, University of Wisconsin-Stevens Point Student Government Association president.

Asbach wrote a letter to the legislature and other UW schools encouraging support for this bill.

“The success of this assembly bill would not only provide a higher quality of representation for rural regions of Wisconsin but would also allow the board to diversify its membership and add a wide array of creative and innovative perspectives,” said Asbach.

Currently, the board is made up of 18 members, 14 of which are appointees by the governor. Of these 14, 10 are from the Milwaukee or Madison area. Seven UW schools have no representation on the board of regents including UW-Eau Claire, Whitewater and Parkside.

The new distribution of board members won’t take effect until the current members finish their terms according to Nate Schultz, SGA vice president.

As of now, the regents are selected from the 14 congressional districts of Wisconsin; the new regions will be divided geographically.

“It’s been tending to see more power and more regents from the Madison, Milwaukee area which is populated highly, but it doesn’t give Stout, Superior [and] us adequate representation,” said Schultz.

The new bill will still allow the governor to appoint board members. Kelly Schacht, inclusivity and shared governance director of United Council, an organization devoted to creating higher education equity, said that this bill will create more diversity among the Board of Regents without overstepping the governor’s input.

“He’s the one who had the power in it because he appoints ... it is a struggle for him,” said Schultz.
Questions have been raised regarding a prospective Student Government Association justice during the past week.

Scott Asbach, SGA president, announced he would like to appoint Jeff McKee, University of Wisconsin-Stevens Point student, as a justice at last week's senate meeting.

If he is appointed, all the seats of the judicial board will be filled.

The judicial branch basically heard a court case about themselves to decide if they were legally a judicial branch, which created many conflicts of interest, except for Vigueras because he was appointed constitutionally, after the rest of the branch. They could not hold a case with one justice.

"What we ultimately decided to do was we just held the case with all five of us as being justices on it," said McKee. "Tackling into consideration the fact that the decision we were going to make influenced whether or not we were legitimately appointed, therefore whether or not we were legitimate justices."

Brendan Gifford, chief justice at the time, said they did not work very cohesively as a group.

"It was a little bit of a nightmare," said McKee. "He said they made an extra effort to be neutral and look just at the facts."

"When you look at just the facts, the way that it was done. It was done illegally."

They ruled their appointments were null and therefore they were no longer justices. The branch stopped holding meetings and did not document the case.

"We didn't submit a court document because we were removed," said Gifford.

Anything that was documented was probably burned, said Matt Guidry, student life issues director.

"I believe in student governance and every student having a voice," said McKee. "I was frustrated with the decision that was made and I think that every student would be."
Mozilla Firefox was originally going to be called Phoenix. Then trademark issues forced Mozilla to redub it Firebird. Then further copyright issues led to it becoming Firefox.

It takes about 63,000 trees to make the average Sunday edition of The New York Times.

New York City's Central Park is nearly twice the size of the entire country of Monaco.

In Kentucky, it's illegal to fish in the Ohio River in Kentucky without an Indiana Fishing License.

The most common use for Q-Tips or cotton swabs is to clean the ear canal. Medical professionals recommend that it not be used for this as it could push earwax deeper, cause eardrum rupturing and has even proven to be fatal in some cases.

During the last 3,500 years, it is estimated that the world has had a grand total of 230 years in which no wars took place. Abel Tasman "discovered" Tasmania, New Zealand and Fiji, on his first voyage but managed to completely miss mainland Australia.

The Parliament of Iceland is the oldest, still acting parliament in the world. It was established in 930. Honolulu is the only place in the United States that has a royal palace. Every 45 seconds, a house catches on fire in the United States. Fortune cookies were actually invented in America in 1918 by David Jung. Clinophobia is an abnormal and persistent fear of going to bed.

A student profile on Samantha Russell-Blumestein

Lisa Zarda
POINTER CONTRIBUTOR
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A typical day in the life of a college student usually doesn't start until a few minutes before their first class; however, for Samantha Russell-Blumestein her days started out at 4 a.m. in order for to be at work by 5:15 taking care of sled dogs.

Russell-Blumestein has always loved dogs and jumped at the opportunity to be working with them in some way. Little did she know that what started out as just a job, would turn into her passion.

Russell-Blumestein worked for John Thiel and his family in Ashland, Wis., for their company, Wolfson Adventures. This company takes people out on dog sledding tours and gives them a genuine musher experience. Her job was to clean, feed and make snacks for people on the tour to give to the dogs.

"My job was to basically make sure that things ran smoothly and the dogs were taken care of," said Russell-Blumestein. "I was given the opportunity to learn how to dog sled too. I would ride with my boss and he taught me the fundamentals of dog sledding."

One of the hardest things Russell-Blumestein had to do when she first started dog sledding was to learn how to harness the dogs to the sled. As it turns out, a lot of thought goes into where to place the dogs and how many dogs to use.

When Russell-Blumestein learned to dog sled it was in the fall. People always ask her how that worked because dog sledding is primarily a winter sport.

"When I learned we hooked the dogs up to an ATV and they pulled us through the trails. For most of my first ride I ever experienced it was all I could do to grab on and stay on. I often felt like I was riding a mechanical bull," said Russell-Blumestein.

Soon enough she was taking people out on tours herself and teaching them the basic fundamentals of dog sledding.

One of the most rewarding experiences she remembers is teaching a partially paralyzed woman to drive the dog sled all by herself. "This goes to show you that it's not as hard as it looks and just about anyone can do it if they really want to," said Russell-Blumestein.

Soon, she even entered her first dog sledding race. "[The race] didn't go as well as planned, but it was a fun learning experience and I couldn't wait to do it again," said Russell-Blumestein.

All too soon winter came to an end and so did Russell-Blumestein's exciting dog sledding experience. She met some amazing people during this experience and upon discovering that she would be returning to Stevens Point for the summer and next school year, she began looking for some opportunities to start dog sledding in the area. Russell-Blumestein was contacted by a man from Amherst, Tom Clark; who was informed by Russell-Blumestein's former employer about her amazing talents with sled dogs and she was able to gain a job as a kennel manager. This has helped her to keep her passion for dog sledding alive and something that she still enjoys today.

"Thats what she said" of the week:
It was too meaty...too tight

- Jacob Mathias
Students to put in time and money to climb for cause

Kim Shankland
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Rock climbing in the HEC every once and awhile can be exhilarating. With each step the climb becomes harder - yet more rewarding. With each step the ground is farther below. With each step, you can help people's lives. How can this be done? By participating in the charity fundraiser, Climbing Up Kids Can Grow Up, kids and others infected by AIDS can begin to lead lives that are full of the hope and joy.

This charity is benefiting specifically the villages in sub-Saharan Africa. By raising money for this event, the American Foundation for Children with AIDS uses the money to gain supplies to send to the villages for treatment of individuals. This began to blossom this year by the drive of Dan Paster, who believes in this event whole-heartedly.

"The Climb Up So Kids Can Grow Up event is about being active while raising money for a good cause. For instance, fundraisers can say 'I will climb 10 routes for a dollar a piece.' However, we are running it as an open donation as I am the only one really trying to raise money," said Paster.

The wall manager from last year, Matt Goodness, wanted someone to carry on this idea and push it forward. Paster volunteered for that position. Paster also wanted to do this event in order to work with people to share and spread his love for climbing. He believes that this experience can truly bring people together in order to address the problem of AIDS.

"I feel that events like this rally people together and allow them to enjoy each other's company. Plus, it is a place to meet new people. There may be some community members coming so it does integrate campus resources to the outside community and shows them that we are here with arms wide open," said Paster.

This event and charity is open to anyone who loves climbing, has never tried climbing, or is even terrified of climbing. People who want to give to this cause need to sign up, donate any amount of money, climb, eat food and enjoy the impact they are having. Many wall staff members are volunteering their time in order for this event to be a huge success and above all, to be safe. Specific rules are being followed so that students and others will have a safe and fun time for this helpful event.

The current wall manager, Noah Schmelzer, thinks that this event is something not to miss, especially since the community can get involved.

"This event is a great way to bring the students and community together to help others in need. This would be a great opportunity for community members who would like to try out our wall but haven't taken that step. With prizes, food, and knowing that whatever you decide to donate will go to a good cause, there is no reason not to check it out," says Schmelzer.

The climbing event will be on Nov. 13 from 6 - 9 p.m.

SAND brings in well-known, creative chef for demonstration

Heather Sheets
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In college there seems to be a million activities to do but finding the perfect fit can be hard. The Student Association of Nutrition and Dietetics might just be that organization that can harness your mind, body and soul.

Although SAND is mostly comprised of dietetics majors and nutrition minors, it is open to everyone. This invitation has never been more appealing to students, seeing that SAND's membership for this year has doubled from last year. Breck Rooney, the president of SAND, was elected to his position, he and vice president Amanda Schmitz resolved to make the group more active.

"We are so much more than just meetings every other week," said Rooney.

This statement is being proved by SAND's upcoming event, a cooking demonstration and four course meal done by Chef Schnable of Le Cordon Bleu School of Culinary Arts in Minneapolis. Rooney knew Chef Schnable through previous networking and reported that Schnable was happy to come to the University of Wisconsin-Stevens Point.

"The chef will do a demo for each meal and then tasting of each course," said Rooney about the event on November 16th in the CPS Café. A key focus at this event is going to be that many of the foods were grown locally.

"What is really great about this meal is that we got a lot of ingredients locally. We got vegetables and the pork loin from local farmers. Sustainability is important here for students and we respect that in SAND, we’re all about that," said Rooney.

The menu for this grand event starts off with carrot soup (the chef's personal recipe) and a salad with greens in a citrus vinaigrette. The entreé will be roast pork loin over Yukon gold whipped potatoes and roasted winter vegetables with apple walnut ragout. With all this rich food, a person may not have room for dessert, but then they would miss the real treat of the night, a vanilla bean and pumpkin cheesecake with salted caramel sauce.

If you can withstand this menu, congratulations, and if you can't, tickets are available until the event starts at 6 p.m. or until they sell out. A ticket costs $5 for SAND members, $7 for UWSP students and $10 for community members. All proceeds go to SAND to help the organization stay strong with its growing membership.

"Events like this are always something I look forward to, being a health education minor," said Lindsey Satina, an active student participant.

She commented on how refreshing it is to be around people who care about the same things she does and are willing to dig deeper in ideas of health and learning. The body in health and the soul.
Science & Outdoors

Hunting held "deer" to Wisconsin's heart

Jessi Towle

It seems to me that the proposed changes to the 2010 deer season issued by the Wisconsin Department of Natural Resources is a ploy thought up by insurance companies to save them from having to, get this, insure people. I thought that this was their job.

The 2010 Deer Season Proposal challenges the traditional nine-day gun season, rallying for a 16-day season which would begin during the rut and prime bow season. As a bow hunter, this is a nightmare.

Yes, the 2009 deer season forecast published by the DNR indicates that the deer population statewide is expected to surpass the healthy population goals by 36 percent. However, they also stress that in many specific areas, deer populations are below the established goals and hunters "should expect to see fewer deer than last season."

Weekend after weekend from my tree stand, I have pondered the whereabouts of the deer that make up that 36 percent increase. After numerous unsuccessful mornings and nights, it would appear that the deer are either avoiding me, have developed the gift of reason or as I would suspect, the numbers are somehow flawed. It just doesn't add up.

I have a hard time believing that the DNR invented this proposal. The DNR is the reason hunting has flourished in Wisconsin in the past. One of the main reasons why Wisconsin is favored in the world of hunting is due to the nine-day season that does exist. Some of our neighboring states already acknowledge the negative aspects of a 16-day season.

There's a reason 30-pointers are shot in Wisconsin.

It seems awfully suspicious that these changes are offered after the Department of Transportation reported 525 injuries and ten deaths last year as a result of deer-vehicle collisions.

Of course insurance companies approve of the proposal. They would love to see a gun season that's twice as long and harvest numbers that are twice as high. I would argue that a true hunter would not sacrifice future seasons for this or any other reason.

According to the DNR, as a result of a harsh winter two years ago, entire classes of deer are missing or significantly reduced, and the effects will be seen for years to come. The DNR stated, "Our strategy going into this 2009 season will be to rebuild the herd in areas where we saw a significant decline in the deer herd."

I don't see how extending firearm seasons will help rebuild a suffering deer population. The current situation, and the proposed changes seem to contradict one another, leading me to believe that someone other than the DNR is behind the scenes.

Herd control and regulations were originally enforced because deer were overpopulated. While managing deer populations is as important as ever, if we enforce these proposed changes, it is my opinion that the tradition of deer hunting in Wisconsin will suffer immensely.

Talk about a heart shot, Wisconsin. If it passes, which I don't foresee happening, people all over the state will be looking for someone to blame. The ones who will be pointing fingers are the ones who know how to operate firearms and thrive on the pastime. I'd rather not upset those who have graduated from hunter's safety.

The main idea behind the room is to show students and the community they can live sustainably," said Stenz.

sustainability, to live in the room. An e-mail was sent out by Cindy Von Gnechten, who oversees the project from the Residence Hall Association.

An interested pair of students were asked to apply and prove why they were right for the room. The selection involved a written application as well as an interview.

"We had about a dozen pairs apply. We chose Derek and Tyler because of their enthusiasm about learning how to be green. Their knowledge was average but they were eager to learn more," Von Gnechten said.

The funding for the room comes from RHA and includes cleaning supplies, energy efficient light bulbs and other "green" products for the room. There is also an Energy Star TV and DVD player provided by RHA. "Our goal was to make it just like any other dorm room, only with weekend on Saturday, Nov. 14 from 11:30 a.m. to 1:30 p.m. and 3 p.m. to 5 p.m. It will be the last one for the semester. Students and community members can also visit the Web site at www.uwsp/resliving/sustainability/greenestroom.aspx. The progress the room has made has been great. We hope in the future to make more rooms for students," said Von Gnechten.
Not your average bear

Kody Henke

Sitting up and laying down. These may sound like typical dog tricks, but for Kristen Peterson, they’re the commands she teaches grizzly bears in Alaska during her summer vacation.

Peterson, a senior biology major at the University of Wisconsin-Stevens Point, has spent the last three summers working for the Alaska Conservation Center in Portage, Alaska.

“We provide homes for injured and orphaned wildlife and utilize the wildlife to educate the public. I hope to teach the public to become wise stewards of the environment, and I hope that I can instill in them the kind of passion that I feel for wildlife and wild places,” said Peterson.

The bears that Peterson trains are all orphaned. Currently, the conservation center has three brown bears. One of the bears was found covered in porcine quills by snowmobilers and its mother was nowhere to be found. The other two cubs came to the conservation center after their mother was shot by a man who was worried the mother bear would hurt his dog.

“Since brown bears typically spend three years living with their mother, being orphaned at such a young age is usually a death sentence,” said Peterson.

Peterson first heard about the internship program from a professor. She filled out the application, had an hour-long phone interview and was offered the position.

For the first two summers Peterson had interned with the Alaska Conservation Center and this past summer was given a paid position as a lead naturalist.

“The lead naturalist is in charge of smaller animals and the orphan animals and oversees the interns,” said Peterson.

Peterson puts together food logs for the animals and teaches the interns how to care for each individual animal. She also orders supplies for the conservation center and helps with researches on how to provide better care for the animals.

On top of her duties as a lead naturalist, Peterson spends time training the grizzly bears. Over time, she even develops a bond with them—especially, she said, with her favorite bear, JB.

“JB has a lot of personality. Of the bears, he seems to be the most creative and has a lot of character. He loves to play with people and other animals. He is also very intelligent and can learn something in as little as 20 minutes. The bears are taught with hand and vocal commands. When the bears do the command correctly, they are given food. He is a very unique bear. He is one of the few bears that actually likes to eat meat,” said Peterson.

Although a fence divides Peterson from the bears, she says that the bears are extremely smart animals and can learn something in as little as 20 minutes. The bears are taught with hand and vocal commands. When the bears do the command correctly, they are given food and she blows a whistle. The fact that humans are able to empathize with other living creatures is something that sets us apart, I don’t believe that it is wrong of me to think of JB as more than a number. In reality, I think this mindset is crucial for conservation,” said Peterson.

“I still have that stick and it’s in my room,” said Kristen.

There are different internships available with the Alaska Conservation Center. It’s a great opportunity for students going into a career in wildlife and environmental education.

To find out more about the Alaska Conservation Center and how you can become an intern, visit www.alaskawildlife.org.

Green Real

Katie Stenz

Most people assume that changing a light bulb, taking the bus or reducing water consumption are the most effective ways to live a sustainable lifestyle. On the contrary, reducing or eliminating meat consumption is one of the most powerful ways to clean up the environment.

As the future of the planet becomes ever more ominous, people are looking for ways to live a healthier lifestyle while taking care of the planet. According to the American Diabetic Association, “healthy vegetarian diets support a lifetime of good health and provide protection against numerous diseases, including our country’s three biggest killers: heart disease, cancer and strokes.”

Unbeknownst to most, the meat industry is responsible for contributing to 18 percent of the nation’s total greenhouse gas emissions, which turns out to be even more than motorized transportation, according to People for the Ethical Treatment of Animals.

A recent study conducted by PETA claimed that driving a sport utility vehicle is actually a more sustainable choice than eating meat. This does not mean that every American should buy an SUV; it means that there are a lot of underlying issues that contribute to the transportation of a delicious steak from the farm to the dinner table.

The meat industry is referred to as, “one of the top two or three most significant contributors to the most serious environmental problems, at every scale from local to global,” by a 2006 United Nations report.

While forests and large pieces of land are being bulldozed, oceanic ecosystems are on the brink of collapse, all to raise animals for food.

Industrial farming is the main cause of environmental degradation and it is for this reason that some people refrain from eating industrially raised meat.

It’s just really hard to eat something that was grown thousands of miles away and may have an unidentifiable source,” said University of Wisconsin-Stevens Point intern Anna Lindsay.

According to PETA, “Livestock consume more resources than most developing countries. A single pig drinks 20 gallons of water per day, while a single cow drinks 50 gallons per day.”

For every one bushel of grain a human consumes, a cow will consume seven.

The task of ridding an entire diet of meat may seem a bit daunting to some, but there is good news, a person can continue to eat meat and save the planet, they just have to start thinking in a localized manner.

“Several local farms permeate the central Wisconsin area and are committed to raising sustainable livestock. These farmers cherish life’s many eco-systems, allowing cattle to graze the land and feed off grass, not grain. Industrial farms and the livestock that occupy their surfaces, make a claim on more than 80 percent of all agricultural space, according to PETA. This means that there is limited room for other, less industrial farmers.

“Several Point is a unique area in that there are many forces working towards sustainable farming and living.

Every year the Farm Fresh Atlas is distributed in Stevens Point, helping people get in touch with local farmers. There is also an indoor farm market at Eny J’s every Saturday from 9 a.m. to 1 p.m.

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Another local group that supports the farming community is the Central Wisconsin Farmshed. Their Web site, www.farmshed.org provides people with local food initiatives.

Here is a tasty vegetarian recipe from www.goveg.com, for the average chef.

Black Bean Veggie Burgers

1/2 cup diced red onion
1/2 cup diced bell pepper
1 clove garlic, minced
1 jalapeño, minced
2 cups black beans
1/2 cup corn
1 cup breadcrumbs
1/2 tsp. cumin
1 Tbsp. chopped cilantro
1 tbsp. salt
1/2 cup flour
In a saucepan over medium heat, in one tablespoon of the olive oil, sauté the onion, bell pepper, garlic and jalapeño for four to five minutes. Remove from heat and set aside.

In a mixing bowl, mash the black beans, then add the sautéed vegetables, corn, and bread crumbs and mix well. Season with cumin, cilantro and salt and mix again.

Shape into six patties, then coat each in flour.

Place a pan over medium heat and add the remaining tablespoon of oil. Cook each patty for about five minutes on each side, or until lightly browned. Makes six small patties.

If you have any sustainable issues and/or ideas you would like to share, please contact your Student Sustainability Coordinators, Harley Altenburg halte564@uwsp.edu or Katie Stenz kstzn220@uwsp.edu.
**Sports**

**Pointers clinch conference bid, move on to NCAA tournament**

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Following a second consecutive regular season Wisconsin Intercollegiate Athletic Conference championship, the University of Wisconsin-Stevens Point women's soccer team defended their title as WIAC tournament champions and will begin play in the NCAA Division III Tournament this weekend.

Even with the program's history of winning championships, head coach Sheila Miech said this year's team was different from past winners. "I always try to tell the team that we expect to make the tourney because usually we have so many seniors that expect big things for the season. This season, advisors for the UWSP Disc Golf Club, Ian Goldberg, saw the opportunity for a course.

"I've been working extensively with the disc club, and I think they're really excited about it," Goldberg said. "I've been working with them for a year, and they're really excited about it." The course was built over the summer, and Goldberg said they expect it to be open by the end of the month.

"They've been working with me for a year, and they've been making a lot of progress," Goldberg said. "They're really excited about it." The club has been working hard to get the course ready for the season, and Goldberg said they hope to have it open by the end of the month.

"We've been working with them for a year, and they've been making a lot of progress," Goldberg said. "They're really excited about it." The course was built over the summer, and Goldberg said they expect it to be open by the end of the month.

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It was a busy weekend for the University of Wisconsin-Stevens Point women's hockey team who won all three of their non-conference games, including two wins on the road.

The team traveled to beat two teams in the Twin Cities before returning home to complete a hat trick of victories.

On Friday, they defeated Augsburg College, 2-0, in Minneapolis with both goals coming from power plays. They followed with a 4-2 win over Bethel University in St. Paul, which put them on a three game winning streak.

The Pointers continued the streak in their home opener, outscoring Concordia College, 2-1. UWSP goalie Staci Pomering recorded the win with 27 saves, 12 of which came in the scoreless third period.

The win puts the team's record at 4-1 as they prepare for their last non-conference games of the season this weekend.

Last year, the Pointers lost a lot of skilled seniors and have a team consisting of younger players.

Sophomore forward Erin Marvin said that the team has had to adjust to playing with more underclassmen.

"We are a lot younger team this year, and we have a lot more underclassmen than we do upperclassmen," said Marvin. "This year is more about hard work and determination than relying on our skill and our veteran players."

Dana Carothers, a forward from Burnsville, Minn., said the young team has begun developing quickly.

"We're working really well together, and everyone has been doing a really good job of communicating this year," Carothers said.

Carothers added that while many great players from last season are gone, the team is quickly establishing itself and she expects more success in the future.

"I think we're picking it up really fast. We're doing really great even though we lost a lot of important people."

The underclassmen got a taste of the fast, physical hockey that they will see as they enter conference play.

"I think we're establishing a really good flow. We're doing great even though we lost a lot of important people."

The UWSP Disc Golf Club currently has 60 members and plays in 30 courses in the Madison area.

"The primary source of the volunteer labor over the past few years has been the Disc Golf Club at UWSP. We've had 10-15 members each year who have participated in these builds," Goldberg said. "We're almost a year ahead of where I dreamed we would be, so it has really been amazing to see the dedication of the students here taking the time to go up there during school semesters and work their asses off."

"It has really been amazing to see the dedication of the students here" - Goldberg

In designing the course, Goldberg called on two area disc golf experts.

"The first, as Goldberg called him, is "basically the Stevens Point disc golf god," Randy Schukar, a certified course designer, came to help set up the design and layout. The other is a world-class disc golfer and CNR graduate of 1986 who designed over 50 courses in the Madison area, "Duster" Don Hoffman.

Goldberg believes their expertise contributed to the overall quality of the courses.

"You want to look for balance, you want to have equal distribution for shots that favor lefties and righties, mix up the holes in terms of long and short and take advantage of elevation when you can," Goldberg said. "You always want to maintain a nice flow to the course, and this course has a good flow."

The UWSP Disc Golf Club has 60 members and plays in between 12 and 15 tournaments during the school year. Experience and skill level do not matter in this club, according to Goldberg.

"We don't want to just be seen as the place for die-hard disc golfers to go up there during school semesters or just want to try playing it," Goldberg said. "There's no tryouts or anything like that, you just come out and work your asses off."

"When it comes time to build, volunteers stepped in."

Goldberg added that while many great players from last season are gone, the team is quickly establishing itself and she expects more success in the future.

"I think we're picking it up really fast. We're doing really great even though we lost a lot of important people."

"Everyone says that the girls hockey team is more physical than what they've been used to," Carothers said. "But the game is going to be much faster paced."

The team will face off on Friday, Nov. 13, at 7 p.m. at Ice Hawks Arena.
**Care packages for soldiers reaches out to student soldiers**

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THE POINTER 
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There is a long line of people who know a specific person, who knows that person, who knows another person. This extended line of never ending people grows exponentially until you hear people saying that it truly is "a small world after all." Knowing people throughout the community, the city and out to the world demonstrates that people are all connected and instill a sense of togetherness. Many people have relations in the military, or know of someone who is involved with the soldiers who are overseas. The activity, Care Packages for Soldiers, shows that people on the University of Wisconsin-Stevens Point campus can get together and share moments in which they are all connected to each other.

This activity stemmed from Family Days on the UWSP campus, which occurred Nov. 7 and 8. Nichole Bailey, a volunteer and the Special Events Coordinator for Student Involvement and Employment Office, began Care Packages for Soldiers in order for people across the campus with families to reach out to the military in creative ways. Bailey founded this event in order for people with relations in the military to show their love, especially since she was connected to this in her own way.

I decided to do this event because parts of my family are involved with the military, so this is a subject near and dear to my heart. I figured everyone knows someone who is in the military so it would mean something to everyone."  

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who is in the military, so it would mean something to everyone," said Bailey.

This cause was something that Bailey wanted to impact the community and campus like wild fire. Since many volunteer activities do not take much time when you look at the big impact it has on the people or place involved, this is a project that can truly make someone's day, week or even year. The project allowed students and other members.

with submissions from Egypt and Nicaragua.

"We had students returning and professors coming back, and they were bringing these great photos. We started organizing the exhibit because we knew we had to do something to show them to everyone," said Julin.

Julin said that most of the student...
In honor of the wonderful snapswig in Wisconsin weather, we're going to heat things up in the kitchen this week and try some southern flavor. I recently had the privilege of visiting the great state of Texas, and I have a bone to pick. Not once was I taken to a barbeque restaurant. I'm not usually one to complain about free food, but when I'm in Texas, I think barbeque.

So, since Thursday night, all I've wanted is ribs and cornbread. Texas is generally known as a beef country, and devoting Texas BBQers consider it sacrilege to use anything but; however, we're not in Texas, so hell with it. In my mind, pork is the greatest meat mankind; pork ribs are even greater.

When it comes to good barbeque, there is one ingredient that can't be left out, and that's passion. Barbeque takes time, patience and there is one ingredient that can't be left out, and that's passion. Barbeque takes time, patience and love. You can't just mix well and bake.

From Soldiers pg. 9

of their family, to make cards and write letters to give the military some hope and joy in their busy and tense daily lives.

Ann Whipp, the Veterans coordinator at UWSP, has been helping out with this project immensely in accordance with Registration and Records in order to have the care packages fully stuffed and filled with things that will give soldiers a taste of home. She believes that this project is something beneficial and appreciates the students and is looking forward to continuing the exhibit annually.

Julin said the exhibit was also directed on the box, add in jalapenos, corn and cayenne pepper, mix well. Be directed on cornbread mix and box enjoy. Try adding onions instead of jalapenos for less heat and remember, live to eat.

From CPS pg. 9

Tell people to wildly spend thousands of dollars when they're already poor college students in a rough economy, but as strongly as I can I want to say 'money be damned!'” said McKinley. Although the contributions were from a balance of students, faculty and community members, Julin said that she wanted even more work from the students and is looking forward to continuing the exhibit annually.

“We promoted it mainly with word of mouth and we get a good response, but we always want more,” said Julin. “I want to see students submit work from anywhere they've been even if it's only as far as their backyard.”

The display will be held through Nov. 13 from 10 a.m. to 4 p.m. in the Agnes Jones Gallery.

This week's feature:

**BBQ Ribs n' Cornbread**

**You will need:**
- 2 1/2 hours cook time
- 2 full racks of pork ribs
- 2 tbsp. Cajun seasoning
- 2 tbsp. kosher salt
- 2 tbsp. dark brown sugar
- 1 tbsp. paprika
- 1 tsp. black pepper
- 1 cup red wine vinegar
- 1/4 cup liquid smoke
- 5 oz. Worcestershire sauce
- 1 cup water

Now, the process begins. Cut the ribs in half so there are seven bones per piece. Dry with a paper towel. Combine salt, pepper, paprika, Cajun seasoning and brown sugar. Rub spice mixture liberally on the ribs. Place ribs in a small enough roasting pan so they stand on their own with about 1/2 inch between each piece. Pour the vinegar, liquid smoke, Worcestershire sauce and water into the roasting pan. Wrap the roasting pan in aluminum foil and bake in a 350° oven for two and a half hours. Halfway through cook time, flip the ribs over. When the ribs are done, place them on a baking sheet, spread a light layer of barbeque sauce on the ribs and bake at 350° for 10-15 minutes. Serve with coleslaw, macaroni and cheese and jalapeno cornbread (recipe below).

Jalapeno cornbread:
- 1 box cornbread mix (you can cheat on this one)
- 2 jalapenos
- 1/2 cup whole kernel corn
- 1 tsp cayenne pepper

Place jalapenos in 400° oven. Bake until skin bubbles and browns in places. Allow jalapenos to cool. Then, cut them in half scrape out ribs and seeds and dice until very fine. Dice the corn and mix with the jalapenos. Prepare cornbread mix as directed on the box, add in jalapenos, corn and cayenne pepper, mix well. Be directed on cornbread mix and box enjoy. Try adding onions instead of jalapenos for less heat and remember, live to eat.

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Confidentiality a high priority in chancellor search

Avra Juhnke
The Pointer
AJUHN217@UWSP.EDU

The search for the University of Wisconsin-Stevens Point’s chancellor is officially underway. The UW System has hired a consulting firm named RPA, Inc. to aid in the search of candidates, said Abby Tollefson, a student member of the UWSP search and screen committee. She was chosen by student government as one of two student representatives on the committee.

Each member of the committee signed confidentiality agreements not allowing them to participate in one-on-one interviews about specifics of what the committee is doing.

"It is the responsibility of the search committee to choose the candidates. The search firm helps with putting out the advertisements, setting up logistics and organizing the search," said Tollefson. "RPA’s experience has been a valuable asset to the larger group so far."

A firm was hired as an effective way to ensure confidentiality for the applicants.

RPA is said to be a highly respected firm and has a lot of experience with similar searches. Tollefson said, “UW System looked at several search firms and found RPA to be the best fit for our search.”

RFA is currently working on a search for an assistant chancellor for university advancement.

But the ultimate decision is up to Kevin Riley, the UW System president, and the Board of Regents. Tollefson said because of her experience in the interview process in previous positions she understands the need for the heightened level of confidentiality.

"I want the best person possible to be our next chancellor, and that means respecting the wishes of every candidate we consider," said Tollefson.

Even the search and screen committee meetings are closed-door meetings. Tollefson said it is an absolute honor to be on this committee. The closed-door policies do not have to put a halt to student input.

"I also love hearing feedback from my peers along the way, which I absolutely take to heart."

Having health insurance just got easier for students

Avra Juhnke
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Two weeks ago new state legislation was passed allowing young adults to be able to stay on their parents’ health insurance plans until the age of 27.

The law will take effect Jan. 1, 2010. There are some stipulations in the act that seem to have positive opinions. "I want to be our next chancellor, and that means respecting the wishes of every candidate we consider," said Tollefson.

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"I also love hearing feedback from my peers along the way, which I absolutely take to heart."

An employee of the company said because they are self-funded the company is exempt from the decision.

There are currently no predictions as to how many people will be eligible or take advantage of the new law.

The responses of those who already are aware of the advancement seem to have positive opinions. "I thought back on, but now I’m not. The money it costs and stipulations involved are completely ridiculous," said Steve Apfel, University of Wisconsin-Stevens Point alumnus.

One stipulation Apfel talked about was that his parents would have to pay half of his "up keep" if he were to move out of his parents' home. "I'm not. The money it costs and stipulations involved are completely ridiculous," said Steve Apfel, University of Wisconsin-Stevens Point alumnus.

"I don’t know all the rules but if I can, I’ll probably stay on after graduation. My parents have really good insurance and I tend to hurt myself and get sick a lot. I plan on living at home until I get on my feet anyway, so it’s just as well stay on their insurance, too," said Katie Bakalarski, UWSP student.

"I think that’s great. Many young adults right out of college have enough to worry about just finding a job right now. And many move back with parents right away anyway. So it’s dependent, yes, but helpful as well," said Aly Gridley, UWSP student.

Gridley said even check-ups could be outrageously priced and this is nice reassurance that one does have some form of health care.
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UWSP The Pointer

Classifieds

Housing

2010-2011 School year
4 BR house 2 blocks to UWSP
Large living/dining room area
On-site laundry & parking
$1395/mo/student Call 715-341-0412
Forest View Apartments
Now renting 1, 2 and 3 bdrm apts.
Clean and Quiet, Flexible lease terms
On-site laundry
5 min. from campus
Call 344-3181
Located at 1280 Northpoint Dr.

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2010/2011 school year, Very spacious 3-4 bedroom, 2 bath apartments with private washer/dryer (not coin-op). Prewired for phone, cable TV and Internet. Located next to a 24-hour grocery store/gas station. Try our kitchen with its modern appliances, then enjoy a book on your own private balcony. Set an appointment today while unit selection is still good. Call for an appointment today! (715)343-8926 or (715)340-5770
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www.offcampushousing.com

2010-2011
1 bedroom apartment, furnished or unfurnished, includes heat, water, garage w/remote opener, individual basement storage, laundry, wall AC, ceiling fan.
June or September opening. 1233 Franklin. $495.00-$550.00 call 344-2899
Reasonable 2, 4, 5 Bedroom Apartments Near UWSP Campus. Water Included.
715-340-0062

Available January 1, 2010
1 bedroom apartment, furnished or unfurnished, includes heat, water, garage w/remote opener, individual basement storage, laundry, wall AC, ceiling fan.
1233 Franklin. $495.00-$550.00 call 344-2899

Anchor Apartments
2010/2011 School Year
One to five bedroom newer and remodeled units 1 block from campus and YMCA. Professional management. Rent includes heat and water allowance.
Call 715-341-4455
FOR RENT 5-6 bedroom house.
Close to campus, free parking, energy efficient, great location.
Call Mike at 715-572-1402

Cottonwood Deluxe Apartments 2010-2011 school year. Quality 3 bedroom apartments with private washer/dryer, 1 bath, A/C, dishwasher, microwave, private parking, secured entry, close to bus stop, 4 blocks from campus, on site local maintenance and management starting at $250 mo/person.
Call Rene at 715-341-0259.

Spranger Rentals
Now accepting rental applications for the upcoming 2010 fall and spring semesters.
The Partners Apt. are quality 1 bedroom units located 2 blocks from UWSP. All units include dishwasher, refrigerator, stove, microwave, air conditioner and onsite laundry. VIP cards for residents 21 and older to receive special drink prices at Partners Pub. For a personal showing contact Dave at 715 341 0826.
http://spranger.rentals.com

Special Campus 2010
Rental Housing Section
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Rental Guide

FREE
at convenient, friendly retailers.
ONLINE
www.advertisementconnection.com

FOR SALE
2007 Harley Davidson Softail black N chrome, saddlebags, windshield, price $4500 e-mail contact astn44a@gmail.com / 866-593-2379
2006 John Deere 5425 contact gaga44g@live.com, 4WD Leader and Cab Heat/Air Price $4400, phone 262-478-1322.

EMPLOYMENT
The School of Education is hiring Graduate Assistants for Spring 2010. Interested graduate students should pick up an application in CPS 470. Deadline for application is November 23.

WHAT'S YOUR FAVORITE SESAME STREET CHARACTER?

"Snuffles" - Jake
Editor in Chief

"The cookie monster! Yeah, I like him!" - Teenie
Page Designer

"Oscar-- he was kind of grouchy, but he was fun, and he had a cool hiding place."
- Alyssa
Photo Editor

"never have actually seen Sesame Street." - Amanda
Page Designer

"B & E... cause Ernie is fun and Bert's the regulator."
- Samantha
Copy Editor

"The dynamic duo of Ernie & Bert."
- Jeremy
Copy Editor

"Big Bird! Because he is full of creative ideas." - Becca
Page Designer

"Grover, definitely." - Jessi
Science & Outdoors Editor

Plan Ahead?
For 2nd Semester and Beyond
Upstairs apartment for Rent
Available January 1, 2010 TO THE END OF 1ST SEMESTER
ALSO THE 2010-2011 SEMESTERS
In a Quiet neighborhood
3 Block from UWSP
LARGE Bedroom
New Bathroom, Nice Living Room, Kitchen
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For 2010-11 School Year. Duplex on Main Street. Showing to groups of 4 or 8 students. Plenty of space, parking. Cheap rent. Will rent soon. Call Bryan 920-277-8442.

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