



The Pointer

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CAMPUS

NatureWise might not be wise for campus

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The University of Wisconsin-Stevens Point might dramatically change the way it approaches sustainability in the near future. Leading the charge for change is Aaron Reynolds, Student Government Association environmental and sustainability issues director.

The cause he's taken up is chang-

ing a money flow that currently goes into a program called NatureWise hosted by Wisconsin Public Service. According to WPS's website, NatureWise "supports the generation of electricity from a blend of wind and biomass" and then adds this produced electricity to the community power grids in the WPS service area.

"We're looking at all the different facets of NatureWise, what it is, how much it is costing us, and we're doing

a benefit analysis to see if it's beneficial to stay in NatureWise," Reynolds said.

It's a plan that has been met without much opposition, according to Reynolds, because much of the money that is spent on the program is allotted to advertising for NatureWise.

Each year SGA allocates around \$40,000 to go to the program through segregated fees. Roughly, the fund

is equal to about \$4.44 per student at UWSP. Reynolds challenges the notion that the segregated fee is being beneficial to students or this campus in the capacity it needs to.

"It's not benefitting students in any way. We're still burning coal and we're just purchasing renewable energy," he said.

See **Energy**, page 3

Do you have reason to boast this hunting season? Send photos of your trophies along with your stories to jtowl695@uwsp.edu and exercise those well-earned bragging rights!



Photo courtesy of Timothy Neuman

This 16-point buck belongs to UWSP student Timothy Neuman. He killed it while bow hunting on Friday and scored 180 for Pope and Young.

CAMPUS

UCAPB rejects SGA referendum

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Two of the shared governance organizations affected by the Student Government Association's referendum released statements last week rejecting the process of the referendum and said they wouldn't accept the results.

The University Center Advisory and Policy Board voted 9-0 to reject the referendum at their weekly meeting on Nov. 10. UCAPB is also requesting Chancellor Bernie Patterson open an investigation on how the referendum was held, reject the results of it and allow for a second referendum during spring semester along with the Presidential and Senatorial elec-

tions for SGA.

This is a sharp turn of events for the two organizations when the game being played was thought to be over.

Additionally, the Student Health Advisory Committee backed out of a deal to become a subcommittee of SGA in an email to President Michael Wilson.

See **SGA**, page 2

CAMPUS

Merger possible for international offices

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Two campus offices that act as the University of Wisconsin-Stevens Point's ambassadors to other countries may be merging.

This is in response to Chancellor Bernie Patterson's stated intent to increase global initiatives at the UW-Stevens Point. The International Affairs Subcommittee has discussed a merger between the International Programs and International Students and Scholars offices.

A recent Stevens Point Journal article states that the directors of both offices will soon be working together to develop a plan for the offices' combination. Brad Van Den Elzen, director of the International Students and Scholars program, however, stressed that a merger is just one option being discussed, and that nothing is a done deal.

Eric Yonke, director of International Programs, echoed Van Den Elzen's message.

See **Merger**, page 3

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NEWS

SGA/Board pushes for investigation

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Kathleen Gould, UCAPB chair, crafted an emotional email that outlined her concerns with the referendum.

"UCAPB is seeking to negate the referendum decision due to lack of a fair, open, transparent process and inadequacy of involvement from shared governance student leaders from the very beginning," Gould said.

SGA continues to assert that system policies set out by the University of Wisconsin System Board of Regents are being broken, mainly policy 30-5, the policy and procedures that govern how a system campuses segregated fees must be allocated.

The policy states, "Each campus administration shall, in consultation with its student governance groups, develop specific procedures to ensure that there is an opportunity for the Segregated University Fee Advisory Committee (SUFAC) to conduct a timely and meaningful review of the non-allocable segregated fee budget."

The policy calls for a campus to have only one SUFAC. Under this policy, UCAPB is breaking system rules for SUFACs set out by the Regents. The Regents are the highest

authority that can set and interrupt system policies.

Prof. Stephanie Aleman, SGA advisor, refuted Gould's arguments by sending an e-mail to Patterson along with other student leaders in shared governance.

"She has not been present at any of the meetings to discuss UCAPB input into the restructuring process and no longer attends the SGA Senate each week to hear discussion or to participate in student governance," said Aleman.

She also states UCAPB is not being held accountable to the students, an assertion SGA has trumped over the past months.

"It is hard to see how UCAPB is serving students when their Chair does not participate in the senate process or interact with the student government in their official capacity," Aleman said.

The email does go into great length about the arguments of SGA, all of which may be found at its website, <http://www.uwsp.edu/stuorg/sga/>, under the "October Referendum Page."

The next move comes from Patterson, who could open an inves-

tigation or choose to side with one of the two organizations. He has yet to weigh in on the questions raised by SGA or UCAPB.

If either SGA or UCAPB is unhappy with Patterson's decision, the group can decide to file a case to the Board of Regents. The same policy that UCAPB challenges as law states, "Any appeals to the Board for resolution of irreconcilable differences between the students and the chancellor on the recommended disposition of allocable segregated fees should be filed in the Office of the System President by April 1."

Wilson said he is willing to give this option a chance if forced to.

In the past, the Regents have generally sided with the students, and since 936 students voted in the referendum, UCAPB will have an uphill battle.

If the disagreement goes to the board of Regents, another obstacle UCAPB will have to overcome is the language of Policy 30-5. The policy states "The SUFAC" when referring to a system campus' segregated fee fund allocation committee, and doesn't leave much room for the formation of multiple committees.

THE POINTER

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Letters to the Editor

Letters to the editor can be mailed or delivered to *The Pointer*, 104 CAC, University of Wisconsin - Stevens Point, Stevens Point, WI 54481, or sent by e-mail to pointer@uwsp.edu. We reserve the right to deny publication of any letter for any reason. We also reserve the right to edit letters for inappropriate length or content. Names will be withheld from publication only if an appropriate reason is given.

Letters to the editor and all other material submitted to *The Pointer* becomes the property of *The Pointer*.

NEWSBRIEFS

GM stock offering returns money to taxpayers

The nation's largest initial stock offering has led to the halving of the American taxpayers' ownership of General Motors. The offering raised \$23.1 billion, which will be returned to the federal government.

About an additional \$27 billion has yet to be recovered from GM since the federal government's investment in the company to keep it from collapsing. Shares of GM will begin trading this Thursday, November 18, at \$33 apiece.

However, the New York Times reports that the Treasury Department will have to "sell its remaining 500,000 shares at an average price of \$53" just to break even on the investment.

Physicists capture antimatter

Physicists at the European Nuclear Research Centre (CERN) in Geneva, Switzerland, claim they have trapped a variant of the infamous "antimatter particle." Researchers trapped 38 anti-hydrogen atoms for 1/6th of a second in the experiment.

Isolating antimatter could be crucial for solving some important mysteries about the origin of the universe. When energy is converted into matter, a particle and its mirror image, an anti-particle, are formed, each of opposite electrical charge.

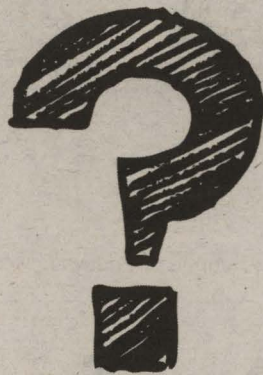
When these two particles collide, they obliterate each other in a great burst of energy, and it is theorized that even one pound of antimatter would contain more explosive power than the largest hydrogen bomb.

Correction

Due to an error, the story "Opinions on CCC bathroom construction flush with displeasure," was incorrect. The bathroom construction in the LRC was completed in late September/early October 2010.

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University of Wisconsin
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Invisible Children recount experience as child soldiers

MARIO KORAN
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"I was forced to cut off the lips of somebody. I led an army. And when the village was glowing with fire, I was the reason. These are the stories you hear from these children," said Richard Mark Ochaka.

Ochaka used his words as weapons against suffering and indifference Monday night as he shared with over 250 University of Wisconsin-Stevens Point students his experiences of living in Northern Uganda.

"When the rebels cut the lips off the people, the message is simple: Don't talk about it. But tonight, we are talking," Ochaka said.

Ochaka, 29, is a mentor for the Invisible Children organization, a nonprofit founded by three young California men, Jason Russell, Bobby Bailey, and Laren Poole, who traveled to Uganda in 2003 and witnessed the human crisis and widespread suffering.

Ochaka spoke of Africa's longest running war, the conflict in Northern Uganda between the rebel Lord's a Resistance Army (LRA), and the Government of Uganda (GoU). The United Nations has called it one of the most neglected humanitarian emergencies in the world today.

The LRA is led by Joseph Kony, a man wanted by the International Criminal Court for atrocities such as abducting children from villages at night in order to train them as child soldiers or use them as sex slaves. Boys are led into the forest where they witness carnage and death in hopes that they become desensitized

to violence, said Ochaka.

One of these children - Jimmy Ocaya, was present at Monday's event. He spoke in a soft voice and looked over the microphone with eyes that have witnessed infinite tragedies. Now 19, as a child he was kidnapped by the LRA and bound with ropes to four of his cousins.

Ocaya said two weeks into his forced military service, the LRA holding him hostage encountered a group of GoU soldiers crossing. Caught in the crossfire, Ocaya laid on the street until he was rescued by government soldiers.

"Some children, they try to join the [GoU] military. Those that get rejected, they live on the streets, but it is so bad and many commit suicide," Ocaya said.

In 2007, the University of California-Berkeley's Human's Rights Center reported that the LRA has abducted up to 38,000 children and 37,000 adults. But the numbers are difficult to compile precisely - if there is no record of a human's existence or disappearance, he becomes, in effect, invisible.

Ocaya said he was homeless and hopeless until he heard about the Invisible Children organization and the Legacy Scholarship. He applied and was accepted. The Legacy scholars are provided money for education and peer mentorship and funded by individuals' \$35 dollar monthly donations.

Since 2006, the Invisible Children organization has toured the United States, traveling to high schools, colleges and churches to raise money

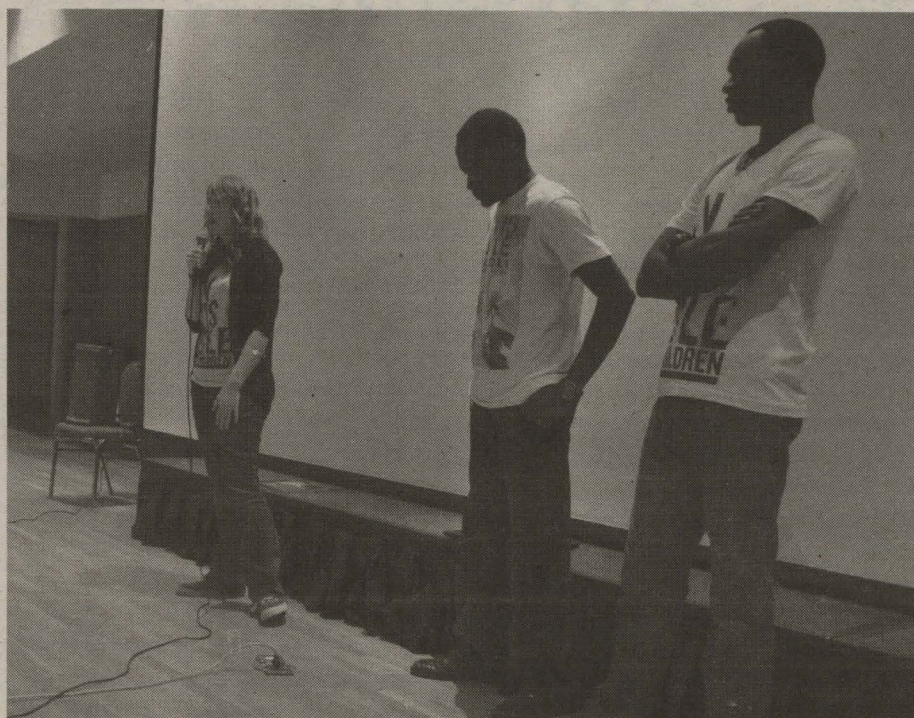


Photo by Samantha Feld

Tarah, a full-time Invisible Children volunteer, with Jimmy Ocaya, a former child soldier, and his mentor, Richard Mark Ochaka, led a discussion. The discussion followed a viewing of the film, "The Rescue of Joseph Kony's Child Soldiers."

and spread awareness. Volunteers sell merchandise which supports local farms in Uganda and promotes sustainability.

The UWSP chapter is in its second year and headed by junior Rachel Mayer. Mayer heard about Invisible Children while she was still in high school and immediately became active in the organization.

Mayer and chapter volunteers rely heavily on new media forms such as Facebook and Twitter, as well as word of mouth to spread awareness.

"Our mission is served by a new

generation of activists who use the power of media to inspire others," Mayer said.

"I try not to think about the fact that I can't save everyone," said chapter VP Brianna McKichan "As long as I try as hard as I can to make a difference, no matter how small it may seem in the grand scheme of things, then I've done my part."

At the close of Monday's event, students lined up to buy merchandise, donate money or meet Ocaya and Ochaka. Ocaya offered a gentle handshake, a shy smile and simply said, "Thank you for coming."

Energy/UWSP evaluates future use of program

continued from page 1

Low demand is causing NatureWise to halt expanding the program. It is using the revenue brought in from purchasers like UWSP to maintain current renewable energy sources.

Mike Wilson, SGA president, supported his staff member on the issue.

"I think Aaron has a really good point in realizing that we could use the money that we spend on buying clean energy to actually use that money to create green energy," Wilson said.

Reynolds is hoping to work on the plan in the coming weeks by gathering information on whether or not the money can start to be put aside in a reserve handled by the SGA Budget Office. The reserve would be able to fund sustainable initiatives on campus such as making buildings greener and, in the long run, possibly funding such initiatives as a woody biomass boiler for the UWSP power plant.

"[The] first step is to not renew

NatureWise, after that step it's working with the SUFAC of SGA and creating some kind of fund that will be used only for energy efficiency projects," Reynolds said.

However, Reynolds does note that sustainability doesn't just come in the form of solar panels or a wind turbine on campus.

"It's the little things, energy efficient appliances and the small projects," he said.

Reynolds hopes that students will be involved and that they will do their research on projects that can be brought to the campus to make energy goals more attainable.

"Students are more than welcome to bring their ideas to me but I also would encourage them to work with the administration as well. You have to put the time in to get these things done and work with the administration," Reynolds said.

Reynolds' office is in the Dreyfus University Center 052 next to the UWSP Student Involvement and Employment Office.

Merger/Combined offices could better serve students

continued from page 1

"It's [the merger] just one idea that has been discussed," said Yonke.

The International Programs office coordinates study abroad trips for students to visit other countries varying in length and focus.

The International Students and Scholars office assists international students in becoming members of UWSP's academic community and provides them with support during their stay.

Van Den Elzen said the potential merger would create, "higher visibility on campus, a more understandable and contemporary structure and the prospect of bringing two natural affinity groups together: students headed abroad and those inbound to UWSP." Van Den Elzen also mentioned that many campuses in the UW system and elsewhere have already moved to consolidated inter-

national offices.

Van Den Elzen said the potential downside to a merger would be limited. "In my view, it will take folks a while to unlearn our traditional 'split' structure and make the leap to thinking of UWSP as housing a 'center for global education,'" said Van Den Elzen, who went on to remark that "center for global education" is by no means an official name for a possible combined office, but is an easy catchphrase for such combined units.

Harrison Loveall, senior Communication major, took part in an externship in London coordinated by International Programs which he said was a once in a lifetime experience.

"I wouldn't really mind the two offices merging, but I would hope that the International Programs office continues to give students the unique and exciting opportunities that they always have in the past," Loveall said.

SPORTS

Skate park finally becomes reality for Point

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On Thursday, Nov. 4, a dream finally came true for local Stevens Point skateboarders, a dream that has been a long time coming. The new Stevens Point Skate Park located in Bukolt Park has just celebrated their grand opening in the company of more than 150 skaters, not including family and parents.

"There were probably over 200 people that showed up for the grand opening, the energy was really high," said Trevor Roark, marketing director for Stevens Point Area Skate Parks Committee.

The Stevens Point Area Skate Park Committee, formed in 2005, has been fundraising the past five years to gain enough public support, awareness of local skateboarding talent, and money for the plot in Bukolt chosen for the Skate Park. The new park, a project costing \$334,404, is now open to the public thanks to the hard work and dedication of the Stevens Point Area Skate Park Committee and volunteers.

But the park hasn't been without controversy for the community since the idea was brought up. Local

law enforcement, city government officials, and community members are worried that the once outlawed sport of skating would bring trouble if given a legal area to practice and that vandalism would increase.

Contrary to common stereotypes of skateboarders, almost always depicted as unruly criminals in the media, it's the skaters who are most protective of the new park and its integrity. But Roark said if the park gets vandalized, the first ones to get blamed will be the skaters because they are closely associated, even though it is their pride and joy.

"With this park, I don't have to break the law doing something I love. I've gotten a lot of tickets for skateboarding in parking lots and just down the street, now this is just as much a home to me as the one where my bed is," said Scott Milliard, local skateboarding enthusiast.

The long wait for skaters like Milliard was over, after the committee had raised enough money the skate park plans were accepted by council in 2008 and were set into motion. A company called California Skateparks was hired for the project and began construction.

California Skateparks, the world-

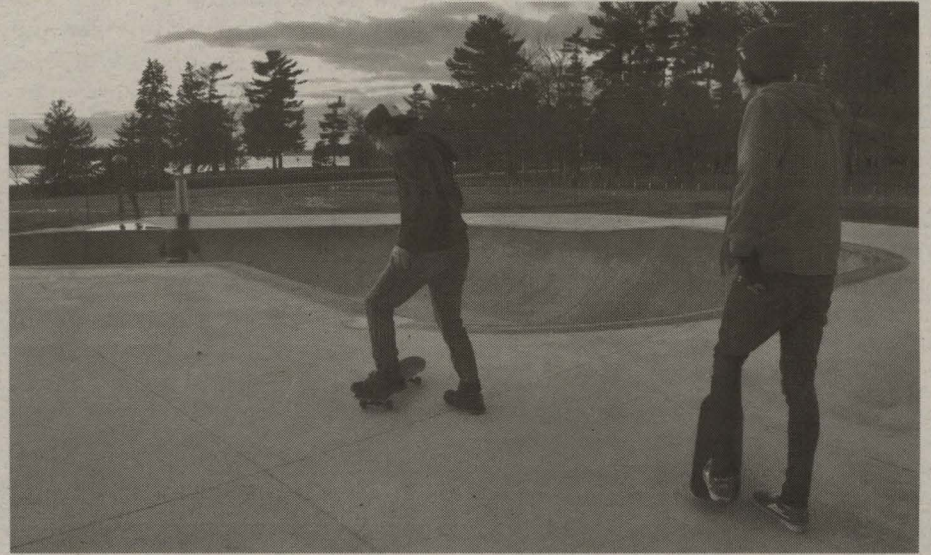


Photo by Samantha Feld

Caleb Rabe and Matt Arneson enjoy an afternoon at the new skate park.

wide leaders of skate park designing and building, made sure to construct a whole plethora of terrains; from mellow embankments to rolling transitions coupled with smooth concrete and flat sprawling areas to allow access for all levels of skaters.

"They really thought of it all, it's got everything," said Mike Michowski, local teen skater, only moments after 'crushing' a grind down a railing.

Previously, University of

Wisconsin-Stevens Point students along with local high school students either had to ride their bikes down to Plover or drive to the Wisconsin Rapids skate parks to practice up, now they don't have far to go at all.

With winter setting in in Stevens Point, skaters might have to wait until next spring to really enjoy the park, but one might find a few die-hards even in the winter months, as Michowski and Millard joked they will bring shovels when it snows.

Pointer Profile: Runner Brittany Dantinne

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In this debut installment of the Pointer Profile, we feature student/athlete Brittany Dantinne. Brittany is a senior on the women's cross country team and is an alternate for the Division III National Championship Meet this weekend in Waverly, Iowa, at Warburg College. Dantinne is a health promotion major, who is also in pursuit of a nutrition & biology minor.

I liberated Brittany from her studying, as I met with her in the library to sit her down for a quick Q&A session yesterday evening. Little did she know my desire and intent to ask her the hard hitting intense questions soon to come her way.

Q. So, Brittany where are you from? Originally.

A. "Well, I say Green Bay, but I'm actually from the town of Humboldt. I went to Luxemburg-Casco High School, it's in the country. No one ever knows where Humboldt is, so I just tell everyone I'm from Green Bay."

Q. How long have you been running, what's your running timeline?

A. "I started running in the sixth grade, which I continued throughout high school where I won honorable

mention and second team all-conference honors. I never made it to state though, I had opportunities to qualify individually and with my team, but we never made it in my high school career. So I guess I've been running for about ten years now."

Q. Why did you choose to enroll here at UWSP?

A. "I didn't come here to run...I initially came here to play soccer my freshman year, but that didn't turn out the way I would have hoped. So I joined the cross country team my sophomore year and I've been running for the team ever since then."

Q. Do you like to compete in other sports in the off-season?

A. "I live, breathe and sleep running. There's really nothing else (laughter). I guess I do play indoor and outdoor intramural soccer. I also play trench ball, but that's not like a real sport."

Q. What are some of your hobbies other than running?

A. "I don't do much....running is a huge commitment, it takes up a lot of time. I am the President of the National Wellness Institute here on campus. We have guest speakers that attend our meetings that pertain to our field of study. We also lend a helping hand around the community. We participated in Make a Difference Day this semester and we helped do

some lumber work at the new children's museum downtown."

Q. Are you a fan of #4 or #12, who's the man for you: Brett Favre or Aaron Rodgers?

A. "I'm gonna have to say Aaron Rodgers, because I'm from Green Bay and you have to stay true to the Packers. I liked Favre when he was with the Pack, but guest what, like any other team when you get traded or cut loose, I'm sorry, it's over."

Q. Where do you see Brittany Dantinne the runner in ten years?

A. "In ten years hopefully I will have my masters by then and working somewhere, right. In ten years I'll be thirty-two, hopefully married by then with a couple of children, I kind of want to have my own self-sustainable farm just for me. I want to make my own honey, not for profit."

Like Brett Favre post-picture message era, Brittany Dantinne

played it cool as a cucumber during our interview. I would like to thank Brittany for her time and cooperation. Good luck to the men's and women's cross country teams this weekend at nationals.

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SPORTS

Woman's soccer to tourney, coach honored

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The University of Wisconsin-Stevens Point women's soccer team is advancing to the NCAA Division III Sectional round after a 1-0 win over Concordia-Moorhead last Saturday.

"Our team is playing its best soccer now, just in time for the NCAA



SHEILA MIECH Photo courtesy of uwsp.edu
Head coach of the Stevens Point women's soccer team.

tournament," said Elizabeth Hunter, senior goalkeeper. "We have a lot of seniors on the team and this season means a lot to them."

UWSP has built on their excellence of the last couple years, winning their third consecutive WIAC championship and 14th since 1992.

In addition to the victory, Head Coach Sheila Miech was honored by receiving her 9th WIAC Coach of the Year award. Miech, the only person to head the UWSP women's soccer program at UWSP, is in her 24th season. She holds a record of 354-109-30.

"[Coach Miech] makes sure that everyone is on the same page as a group. She makes sure we work on the little things," senior defender Ashley Anders says. "She's been in quite a few different situations, and she knows how to handle them."

"She has built this great winning tradition at UWSP. Every new player that comes to play wants to maintain that tradition and [Coach Miech] has a knack for motivating us," senior defender Kelly Lloyd says.

"[Coach Miech] knows how to bring a team together and bring out the best in each player," senior midfielder Mary Jean Cornelius says.

"She has built this great winning tradition at UWSP. Every new player that comes to play wants to maintain that tradition..." -Lloyd

"She loves having us grow as a team and it has brought each player together on and off the field."

The Pointers will face Denison University (Ohio) in the sectional semifinal Nov. 20 in Dubuque, Iowa, on the campus of Loras College. This is UWSP's third appearance in the sectional semifinals the last four seasons.

"It looks like it should be

a pretty good matchup. We haven't played them this year, but they are ranked #20 and we are ranked #22 in the nation," Lloyd says. "Both teams are coming off two big wins, so it should be a good game."

"We've been taking the tournament one game at a time," Anders says. "Seven of us [seniors] have played together all four years and we've made some great memories, so we're not backing down."

"We set a lot of goals at the beginning of the season. One was to win conference and then the national championship," Lloyd says. "We accomplished the first part, and now we are working on the second."

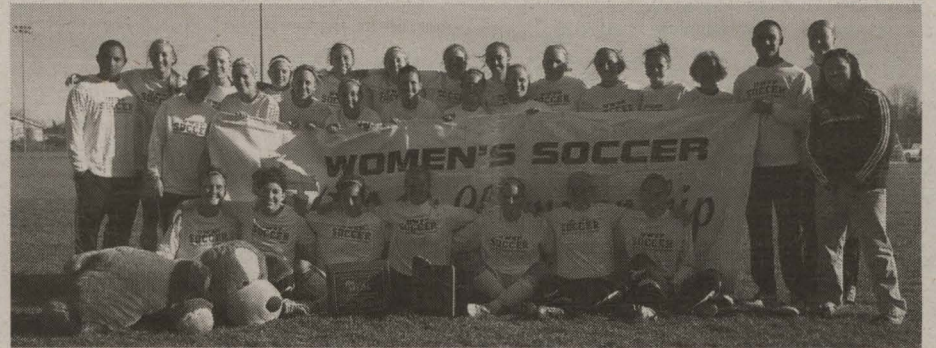


Photo by Larry Radloff

University of Wisconsin-Stevens Point Women's Soccer team celebrate after capturing their third WIAC title.

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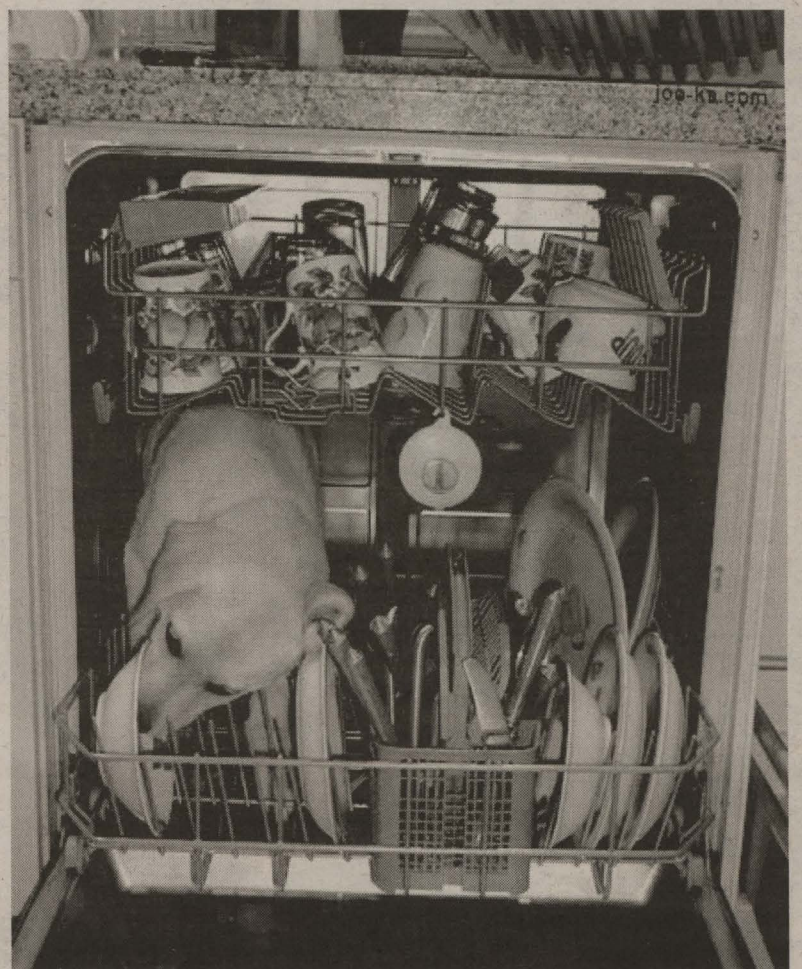
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SPORTS

Pointer Football Finishes Strong on Senior Day

GUS MARCELLINO-MERWIN
amarc543@uwsp.edu
Pointer Football Commentator

The University of Wisconsin-Stevens Point Pointers capped off the 2010 regular season with a win over University of Wisconsin-Platteville. Sophomore running back Keith Ingram torched the Pioneer defense for 123 yards and a touchdown off eleven carries. Point racked up 249 yards rushing en route to a 45-24 victory on Senior Day.

The Pointers didn't have to wait long for a big play. Senior receiver Anthony Aker began the festivities by returning the opening kickoff 88 yards for a touchdown, putting Point up 7-0 early. The game would go scoreless for almost thirteen minutes after that as neither team was able to find the end zone. The Pioneers would finally punch in a score with 1:53 remaining in the first quarter to tie the game 7-7.

UWSP would snap out of the drought in the second quarter. Junior

defensive back Colton Zimmerman would set up a scoring drive by returning a Platteville punt 44 yards down to the Pioneer 26-yard line. Senior running back Kyle Furhman would bring the Pointers even closer with a 21-yard run on first down, down to the Pioneer five. Jake Swank would plunge headfirst into the end zone three plays later to retake the lead. On the next drive junior kicker Jered Fohrman added a 25-yard field goal to make the score 17-7.

Senior defensive back Joe Mleziva would prove to be a Platteville drive stopper, as he would end two consecutive possessions with an interception. The second pick would be turned into points when senior quarterback Jake Swank hit junior tight end Mike Mullins for a 15-yard score.

Platteville would rally, however, as freshman kicker Zach Litchfield booted through a 24-yard field goal as time expired in the third quarter. Platteville would draw closer when sophomore Lee Vlasak busted a 69-yard rush for a touchdown, narrowing Point's lead to just a touch-

down.

The Pointers didn't let off the gas in the third quarter. Ingram and sophomore running back Mike Griffin would both score to increase the Point lead to three touchdowns. The Pioneers would make their final run in the fourth quarter. Quarterback Nick Anderson plunged across the goal line from a yard away to cap off an eleven play 84-yard drive, making the score 24-38.

Senior Peter Petersen would deliver the dagger for the Pointers when he intercepted an Anderson pass and returned it 21 yards for a Pointer touchdown. Petersen's kill shot would drain any remaining Platteville momentum and cap off a successful Pointer Senior Day.

With the win, UWSP would secure a second place finish in the WIAC standings with a 5-2 conference record, behind undefeated Whitewater. Jake Swank completed 12 of 25 passes for 114 yards with a touchdown and an interception. Senior receiver Jared Jenkins led the Pointers with four receptions for 67

yards.

Senior linebacker Brandon Stremkowksi led the way on defense with eleven solo tackles. Seniors Matt Lunder and Brandon Bruger would each sack Platteville's Anderson once and junior linebacker Curtis Krump would add one of his own. Peter Petersen and Joe Mleziva had two interceptions apiece. Petersen also had a forced fumble on a kickoff that he recovered.



Photo by Mark Kinslow

In a successful game against University of Wisconsin- La Crosse, Keith Ingram races to score a touchdown.

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POINTLIFE

Teams compete to be the next Iron Chef

MARTIN SMITH
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Think you've got what it takes to be crowned the next Iron Chef? Student competitors put their cooking skills to the test on Wednesday, November 17th, in Upper Debot, as part of an "Iron Chef Competition."

If you're at all familiar with the Food Network television show "Iron Chef," then you might be able to imagine just what went down at Debot on Wednesday. However, there were a few key differences. Instead of just two competitors, there were five teams.

Teams were comprised of one team leader picked by RHA, and two to three other team members/helpers. Each team had 50 minutes to compose a plate of food for each judge, focusing

around the use of two theme ingredients: chicken and carrots. According to Mark Hayes, UWSP director of dining services, teams would purchase their ingredients (or market baskets) from the local Co-Op after the theme ingredients were announced at noon, the day before the competition. The only other guideline as a limit to the students' creativity was that each plate must consist of a starch, protein and vegetable.

Upon the end of their allotted time, each team presented their dish to the panel of judges. Dishes were judged by three criteria: taste, presentation and incorporation of local ingredients. Students were, of course, allowed to talk about the origins of their dish, and how it incorporated local/seasonal ingredients, while judges marked



Photo by Samantha Feld

Teams get the chance to prepare ingredients before cooking up their dishes.



Photo by Samantha Feld

Competitors use the prep table ingredients before the cooking time begins.

their scorecards.

Mark Giese, senior social sciences major, took part in the competition. As an employee of University Dining Services, Giese heard about the competition and said he was immediately interested in it. Also, with four years in the food service industry under his belt, Giese said he was feeling very confident prior to the competition.

This was not the first time the campus has hosted an Iron Chef tournament. A similar tournament was hosted at Debot in the Spring semester of 2009. Liz Westberg, senior double major in wildlife and 2D art, judged the competition in 2009 and judged again this year. Last year, teams were chosen from each of the residence halls and ended up having a big turnout.

"I was genuinely surprised by how good the food was last year, and I'm hoping to see some good food this

year," Westberg said.

Bob Tomlinson, vice chancellor for Student Affairs, even came out to take part in the event.

Another student judge, Amanda Madriaga, sophomore wildlife biology major, said she doesn't have a whole lot of background in food, but she's familiar with the television show and hopes to eat some good food.

Other judges included Marty Kalepp, Center of the Plate executive chef; Mark Otto, Brakebush Chicken corporate chef; and Rob Tuszka, executive chef/owner of the Silver Coach restaurant in Stevens Point.

Missed the event? There will be a number of other Dining Services events coming up later in the semester, including an early Thanksgiving celebration on Nov. 18, a Focus on Food event on Dec. 1, and a "Feast of the Seven Fishes" on Dec. 8.

Pointer of the Week: Casey Mitchell

MADISON HEID
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This month is Diabetes Awareness Month and Casey Mitchell, a junior dietetics major, is all too familiar with the condition.

She was diagnosed with type 1 diabetes at the age of 6, which is very different from type 2 diabetes. People with type 1 diabetes do not produce insulin, while people with type 2 diabetes do not respond to insulin.

She wasn't sure how to handle it, but she had a great support system to work through it.

"A lot of [the help] comes from my family. There's a long history of diabetes, so they had some background with it," Mitchell said.

She spent a week in a hospital to learn how to manage her condition, and after that she felt better prepared. She started up on shots, but then switched to an insulin pump.

"You have less flexibility with shots," said Mitchell. "You have to eat your three meals a day and have snacks, so it's a more rigid schedule."

After coming to terms with the condition, she has become active in a few major groups that are blazing trails in the diabetic community.

The group she is most involved with is the Juvenile Diabetes Research Foundation (JDRF). She participates in walks sponsored by the group in hopes of raising money for diabetes research.

"I like that we raise a lot of money for research because research is such a big part of diabetes advancements," Mitchell said.

Another thing that she does is volunteer her time at diabetes camps, which she attended as a child.

"All of the kids that attend are diabetic and it is a safe place where all of the kids can feel safe and equal with everyone else," Mitchell said.



Photo by Madison Heid

Pointer of the Week Casey Mitchell

At these camps, doctors, nurses and dietitians show up to help teach the children how to deal with their condition.

With her dietetics major, she hopes to work in community dietetics. This profession will lead her to all different types of people, including diabetics.

Though some think diabetes is a limiting condition, Mitchell thinks it is a misconception.

"It's easy to let it control you, but you can still lead a normal life and have this in the back of your mind," Mitchell said.

Mitchell keeps busy by being on the track team and working, so it makes dealing with her condition much easier.

"It's not as restrictive as people think; you can live your life without diabetes controlling you," Mitchell said. For more information about diabetes and how to help, check out www.diabetes.org, or www.jdrf.org.

POINTLIFE

Viva! Gourmet

Turkey time!

MARTIN SMITH

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The smell of a simmering stock leaches through the crack underneath my door. My senses latch onto the familiar smell and pull my head away from the warm pillow. When I hear the sound of the Macy's Thanksgiving Day Parade on the television, I hope I didn't miss the Rockettes' kick line.

I pull back the blinds and look through my bedroom window. The street is silent, no cars; the only noticeable movement comes from a single squirrel foraging through the lawn in search of food for the coming winter. I exit my room and lie down on the hard couch.

An unusual but pleasant comfort after pulling myself out of bed. Dad hands me my first cup of coffee, and my brain overloads with the intoxicating aroma and bite. While lying there in silence, a peace of mind comes over me when I realize exactly how the day will play itself out: exactly the same way it's played out for the past 23 years.

It must be Thanksgiving. For me, Thanksgiving is all about the sensations. It's also about my family. None of this could have happened without their love and support. This is what I'm thankful for.

But that's not all. I'm a lucky man, and on Thanksgiving, more than ever, I am aware of this. Many of the things that always fall into place so easily for me on Thanksgiving may not be so easy for some. It's more local than you may think.

The woman down the street, pregnant with two children, found out today that her husband wouldn't be coming back from overseas. Across the street, the former office assistant is struggling to find a job, to pay for a decent meal for the family.

The gay man next door won't be able to share this special day with his long-time partner who's in the hospital because he doesn't have the same visiting rights that married couples get. Thanksgiving is a time to put aside ignorance and live together harmoniously.

To not only realize the inadequacies of our society, but also to reflect on what they mean to those who may be experiencing them first hand. And in essence, to adjust our daily lives accordingly. On Thanksgiving Day, I hope that you'll realize just what you have, and what others may not. After all, we're all just people trying to live a happy life.

With that out of the way let's get down to the reason you probably turned to this article in the first place: the food. Knowing how to prepare a delicious Thanksgiving feast is also very important. Lucky for you, I've got the four main components of a great Thanksgiving meal right here. Enjoy.

The Stock

If you ask me, the stock forms the foundation for a great Thanksgiving meal. You're going to want a good one, and that means making it yourself. This also means that you're going to have to wake up really early, or do it the day before. Here's how:

All gizzards, organs, neck bones that come with your turkey (also if you've got the extra cash I would suggest stopping by the store and just picking up a pack of turkey neck bones, gizzards, etc. If they're not out in the open just ask your butcher)

Carrot peels, ends, trimmings (or just a few whole carrots cut into large chunks if you're not having carrots with your actual meal)

2-3 Stalks celery, cut into large 4-5" chunks

1 very large onion or 2 medium, chopped into large chunks + all onion peel/skin

2 tsp. whole black peppercorns

A few pinches of dried sage, rosemary, thyme, and oregano, OR a few sprigs of the fresh variety

Combine all ingredients in a large stockpot, add 12-14 cups water, and turn the heat to medium or medium-high, depending on what kind of stove you have. You want to maintain a very light simmer (tiny bubbles). If you boil it (big bubbles), all of the vegetables and turkey neck bones will begin to break up in the water, and you'll be left with a very cloudy stock. After simmering at least 5-6 hours (you can go as long as 10 hours, if you're really devoted to it), remove the solids by straining and reserve.

The Stuffing

DISCLAIMER: The Pointer will not be responsible for any fatalities as a result of underdone stuffing.

Okay, so I should probably tell you that cooking your stuffing inside the turkey can be dangerous. By the time the turkey breast meat is done and juicy, the stuffing will not be entirely safe to eat. To be safe you have to allow extra time for the stuffing to cook. Unfortunately, by the time it's done, the breast meat becomes dry. You can quick fix this problem by cooking the stuffing in a baking dish, but then it doesn't taste nearly as good. Do what you will with this information. You've been warned.

This is the most traditional stuffing recipe. It is also my favorite. What can I say? I'm a purist. However, if you want to jazz up your stuffing this year, you may want to think of adding dried fruits, cranberries, walnuts, or sausage; the choice is yours. Also, you will need some of your turkey stock for this recipe. It doesn't have to be done, but at least an hour of simmering should have passed.



Photo by Martin Smith

There's more to Thanksgiving than the traditional turkey staple.

Here's what you'll need.

2 pounds of high quality bread, cut into cubes (dried out by sticking them into a 300F oven for roughly 30-40 minutes)

- 3 ribs, chopped
- 1 large, or 2 medium onions, chopped
- ¼ cup minced fresh parsley
- 1 ½ tsp. dried sage
- 1 ½ tsp. dried rosemary
- 1 ½ tsp. dried thyme
- 1 ½ tsp. black pepper
- 1 ½ tsp. salt
- 2 eggs, beaten
- 2 ½ cups turkey stock

In a large bowl, combine the first nine ingredients and mix well. Add in the beaten egg, and stir until the bread is coated evenly. Ladle roughly 2 ½ cups of turkey stock out of the stockpot (without picking up any solids), allow to cool slightly, and then toss with the rest of the stuffing. Do not over-stir at this point or it will just turn to mush. Evenly coat the sides of a large baking dish with butter, and turn out the stuffing mixture into it. Cover with aluminum foil and place into a 385F oven for 20-25 minutes. Remove the foil and bake for another 5-10 minutes until it is evenly browned on top.

The Bird

This recipe is for high heat roasting. Most people cook their bird low and slow, but what they don't know is that high heat roasting can actually concentrate the flavors and leave you with a moist, succulent turkey, with crispy skin. Also, to thaw a turkey safely you must thaw it in the refrigerator. Expect about 24 hours of thawing for every 5 pounds of turkey you have, so plan accordingly.

1 Turkey

Salted butter, room temperature (about 2 T. for a medium sized turkey)

Freshly ground black pepper
Coarse sea salt or kosher salt
Sprigs of fresh thyme, rosemary

Preheat your oven to 450F. Dry off any moisture on the outside of the bird with some paper towel. Rub the top and sides of the turkey with but-

ter, coating evenly. Season generously with freshly ground black pepper and coarse salt; don't forget to season the inside cavity of the turkey as well.

Place your fresh thyme and rosemary sprigs inside the cavity, between the breast and thigh, or under the skin. Place the turkey on a V-rack and then into the roasting pan. Tent the whole thing with aluminum foil 2 times over and seal it tight around the edges.

Put 1/2" of water in the bottom of the pan and roast about 10-12 minutes per pound. Three quarters of the way through, remove the foil, turn the heat down to 425F, and bake uncovered until a thermometer reads 170F when inserted into the thickest part of the thigh. Remove the turkey from the oven and tent with aluminum foil. Allow roughly 30 minutes of rest time before carving. This will allow the juices inside the turkey a little time to set-up and will ultimately yield a juicier, more delicious turkey. While the turkey is resting make...

The Gravy

As far as I'm concerned, Thanksgiving is not the time to count calories. In order to make great gravy you're going to need every last drop of those oily, fatty, drippings. Also you'll need to deglaze the roasting pan—pulling up those very flavorful browned bits stuck to the bottom. Here's how.

Pour off all of the juices accumulated in the roasting pan and reserve. Deglaze the roasting pan by adding a splash of brandy (while the pan is still hot), stirring and scraping vigorously with a spatula. Pour off those juices as well. In a large non-stick skillet combine all of juices and browned bits you've accumulated so far. Ladle in a cup turkey stock and reduce.

Using a flour shaker (or a fine mesh strainer, in the style of sifting) dust the top of the gravy with flour while stirring vigorously. Add another cup of turkey stock and reduce. Dust with flour. Repeat this process as many times as needed, until you have gravy that might be considered "out of this world". Finish by melting in a tablespoon or two of un-softened butter and season with freshly ground black pepper and salt to taste.

POINTLIFE

Pointer staff members' Thanksgiving recipes

Wild Rice Mushroom Stuffing

(Submitted by Laura)

Ingredients

- 1/2 cup uncooked wild rice
- 4 cups cubed day-old French bread
- 1/2 cup butter
- 1 large onion, chopped
- 1 garlic clove, minced
- 3 cups fresh mushrooms, sliced
- 1/2 teaspoon sage
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup chicken broth or 1 cup broth, from giblet boil

Directions

Rinse and cook wild rice to package instructions; set aside. Spread cubed French bread in a single layer on a baking sheet. Broil 5 to 6 inches from heat for 4 minutes or until lightly toasted, stirring after 2 minutes; set aside.

Preheat oven to 325°F. Melt butter in a large skillet over medium heat. Add onion and garlic; cook and stir for 3 minutes. Add mushrooms; cook for 3 more minutes, stirring occasionally. Add sage, thyme, salt, pepper and cooked rice; cook for 2 minutes, stirring occasionally. Stir in broth. Add toasted bread cubes; toss lightly. Transfer to very large casserole dish; cover with lid or foil. Bake for 40 minutes or until hot.

Green Bean Casserole

(Submitted by Kelly)

Ingredients

- 1 can (10 3/4 ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or Healthy Request®)
- 1/2 cup milk
- 1 teaspoon soy sauce
- Dash ground black pepper
- 4 cups cooked cut green beans
- 1 1/3 cups French's® French Fried Onions

Stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 1 1/2-quart casserole. Bake at 350°F for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions. Bake for 5 minutes or until the onions are golden brown.

RECIPE TIPS**Easy Substitution:**

Use 1 bag (16 to 20 ounces) frozen green beans, thawed, 2 packages (9 ounces each) frozen green beans, thawed, 2 cans (about 16 ounces each) green beans, drained or about 1 1/2 pounds fresh green beans for this recipe. For Broccoli Casserole, substitute 4 cups cooked broccoli florets for the green beans.



Photo courtesy of Greg Ubbelohde

Dress up your table with festive decor and enjoy this Thanksgiving holiday!

Flavor Variations:

For cheese lovers, stir in 1/2 cup shredded cheddar cheese with the soup. Omit the soy sauce. Sprinkle with an additional 1/4 cup cheddar cheese when adding the remaining onions. To add a festive touch, stir in 1/4 cup chopped red pepper with the soup.

To add crunch, add 1/4 cup toasted sliced almonds to the onion topping. For bacon lovers, add 2 slices bacon, cooked and crumbled, to the bean mixture. For Golden Green Bean Casserole, substitute Campbell's® Condensed Golden Mushroom Soup for the Cream of Mushroom Soup. Omit the soy sauce. Stir in 1/4 cup chopped red pepper with the green beans.

Pistachio Dessert

(Submitted by Greg)

Ingredients

- 2 cups crushed graham crackers
- 1/4 cup melted butter or margarine
- 2 small pkgs. instant pistachio pudding
- 1 1/2 cup milk
- 1 quart partially melted vanilla ice cream
- Small container of Cool Whip
- 3 crushed Heath Bars

Mix together graham crackers and butter and pat in a 9"x13" pan. Then mix the pudding, milk, and ice cream and pour over crust. Put container of Cool Whip on next. Finish with the crushed candy bars on top. Must be stored in the fridge.

Kugel

(Submitted by Samantha)

Ingredients

- 16 ounces broad egg noodles
- 4 Tbsp. butter, melted
- 1 pound cottage cheese
- 1 pound sour cream

or Israeli white cheese

- 4 eggs, beaten
- 1/2 cup sugar
- 2 Tbsp. vanilla extract
- 1 cup crushed cornflakes
- 1 tsp. cinnamon
- 1/4-1/2 cup sugar

Cook noodles in boiling water according to package direction. Drain and rinse with cold water.

In a large bowl, mix the noodles with the melted butter, cheeses, eggs, sugar and vanilla.

Pour into a greased 9x13 inch pan. In a separate bowl, mix the cornflakes, cinnamon and sugar. Sprinkle the cornflake mixture on top of the noodle mixture.

Bake for about 1 hour at 350°F degrees Fahrenheit or until the top is brown.

Cranberry Marshmallow Salad

(submitted by Elsa)

Ingredients

- 8 cups mini marshmallows
- 2 cups (2 cartons) whipping cream, whipped (NOT COOL WHIP)
- 2 2/3 cups diced cranberries
- 1 cup sugar
- 24 oz. drained, crushed pineapple

Combine marshmallows and whipped cream in large bowl, put

in fridge (covered) and let set for 2 hours. Add cranberries, sugar and crushed pineapple to marshmallow mix. Stir/fold in gently and put in fridge (covered) and let set for 2 hours. Serves about 10-12 people.

Pecan and Brown Sugar Sweet Potatoes

(Submitted by Aaron)

Ingredients

- 3lbs sweet potatoes
- 1/2 cup chopped pecans
- 1 cup brown sugar
- 2 Tablespoons corn starch
- 2 Tablespoons butter
- 1 teaspoon vanilla
- Marshmallows as needed

Boil sweet potatoes with skins on until soft. Peel potatoes and cut into chunks (in 13x9 dish with cooking spray). Add chopped pecans. In a pan, combine brown sugar and corn starch. Cook until boiling, reduce heat to simmer, add butter and vanilla. Pour over potatoes.

Bake at 350°F for 45 min. Add marshmallows on top until melted. Broil for a few seconds until browned.

Pumpkin Cheesecake with Gingersnap Crust

(Submitted by Molly Halgrimson)

Ingredients

- 1/2 cup pecans
- 2 Tbsp. sugar
- 1-cup gingersnap crumbs (about 20 cookies)
- 5 Tbsp. unsalted butter, melted
- 1 lb. cream cheese, room temperature
- 2/3 cup brown sugar, packed
- 1/2 cup sour cream
- 1 cup canned pumpkin
- 3 eggs
- 1 tsp. ground cinnamon
- 1/8 tsp. ground cloves
- 1/8 tsp. ground ginger

Preheat oven to 325°F. Place the pecans and sugar in food processor and process until finely chopped, about 20 seconds. Pour into large bowl and add gingersnap crumbs and mix. Pour in the butter and stir well to combine. Turn mixture into 10-inch pie dish and press evenly against bottom and sides to form crust. Bake for 10 minutes. Set aside to cool. Leave the oven on.

In another large bowl, beat cream cheese and brown sugar until soft and well blended. Stir in sour cream and pumpkin. Gradually beat in eggs, one at a time. Add the cinnamon, cloves and ginger. Place pie dish on baking sheet and pour in filling. Bake on the middle rack of the oven for 45 minutes or until the filling is set. Let cool on rack. Makes 12 servings.

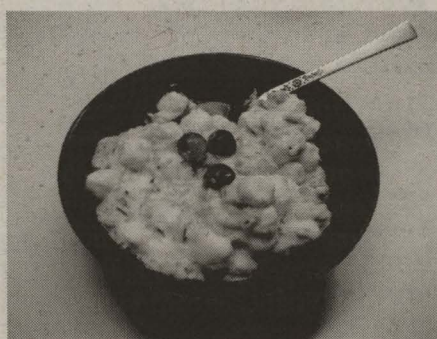


Photo by Elsa Weber

Cranberry Marshmallow Salad



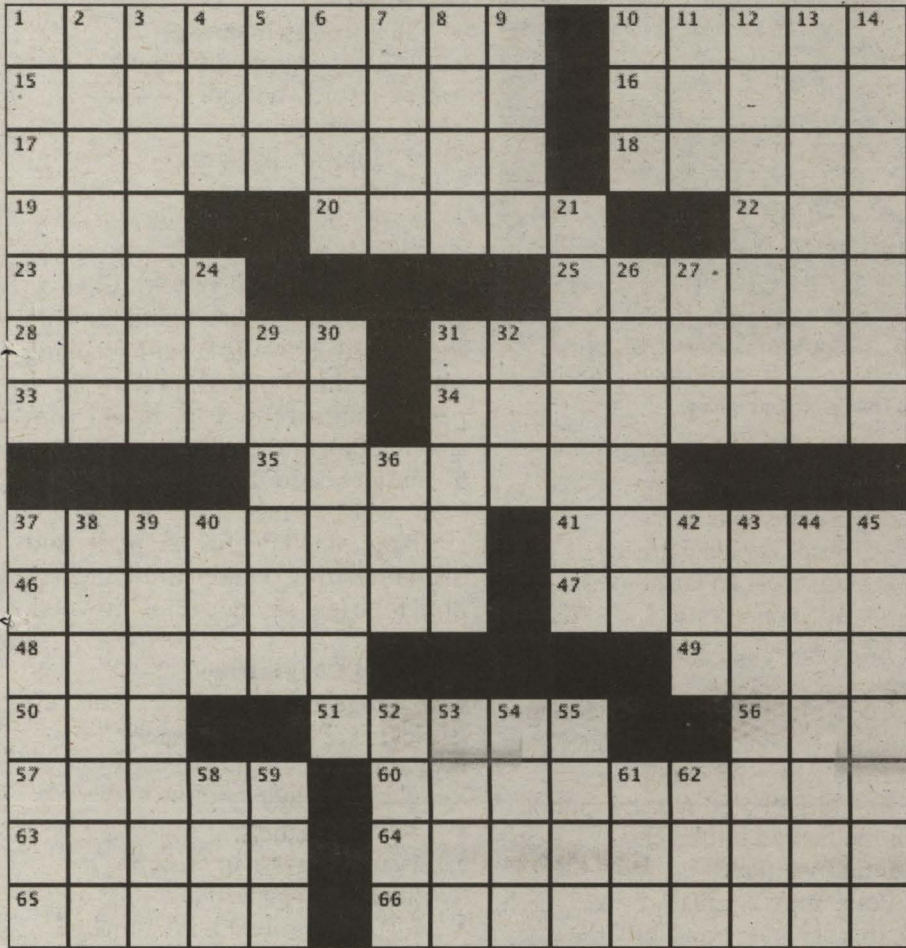
Happy Thanksgiving!



POINTLIFE

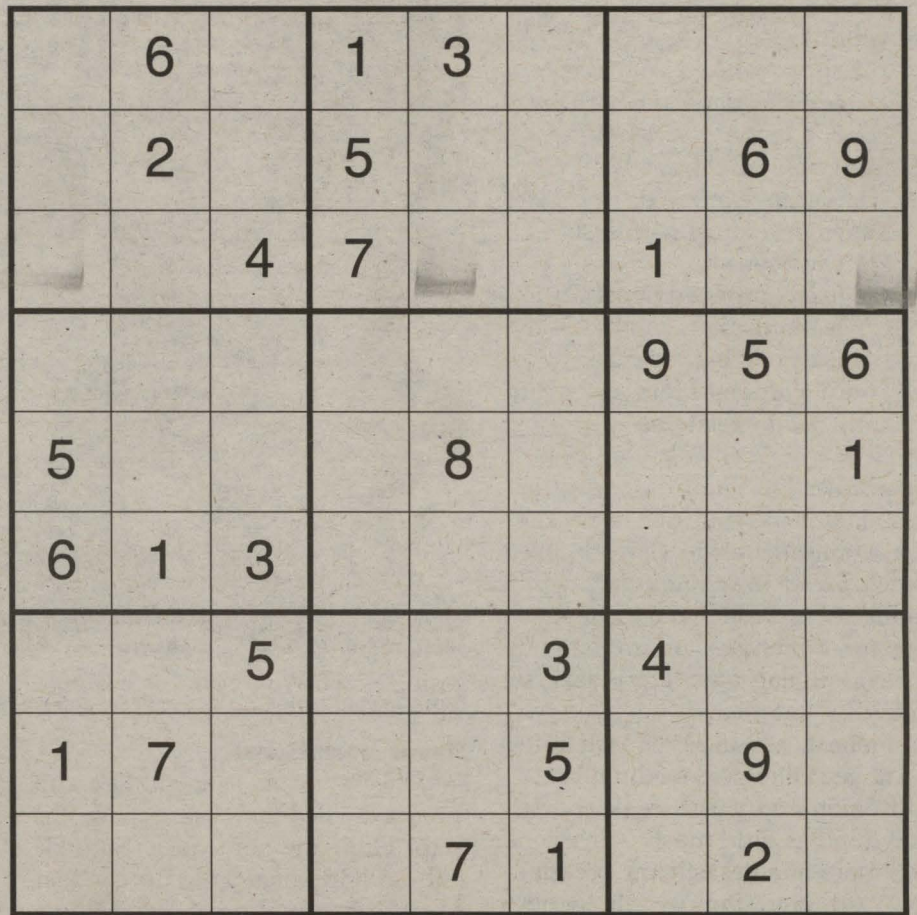
Puzzles

Sudoku 9x9 - Puzzle 3 of 5 - Very Hard



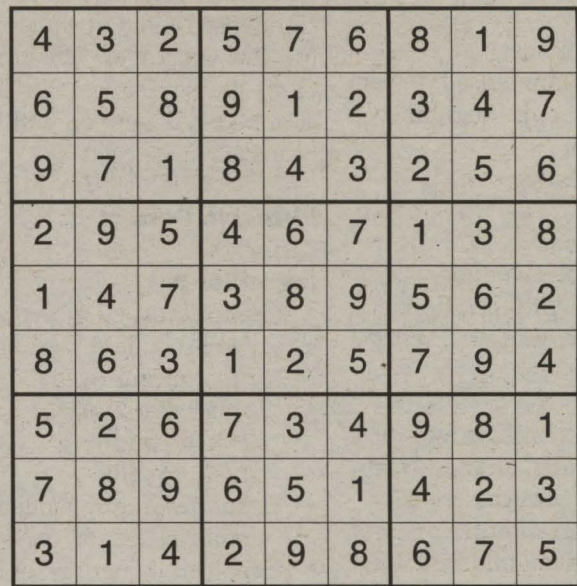
- ACROSS**
- 1- VEGETABLE
 - 10- FLAX REFUSE
 - 15- MALE SWEETHEART
 - 16- BED DOWN
 - 17- REVERED
 - 18- AQUARIUM FISH
 - 19- ___ CRUCES
 - 20- "SIDDHARTHA" AUTHOR
 - 22- DESERTER
 - 23- ANALOGOUS
 - 25- MISSING
 - 28- GAMBLING STATE
 - 31- CONVEYANCE
 - 33- VOLCANO IN ANTARCTICA
 - 34- SPARKLING
 - 35- LIKE A SNAIL'S SHELL
 - 37- HARLOT
 - 41- GO BY
 - 46- MOSAIC PIECES
 - 47- CONTINUE
 - 48- DINERS
 - 49- BANNED APPLE SPRAY
 - 50- ALIAS LETTERS
 - 51- BAR, LEGALLY
 - 56- HINDU TITLE
 - 57- LOBSTER STATE
 - 60- MARKED WITH MINUTE CREASES
 - 63- EVERGLADES BIRD
 - 64- FLOODS
 - 65- ORCHESTRA SECTION
 - 66- WILL

- DOWN**
- 1- SKYWAY
 - 2- ATHLETIC SHOE
 - 3- INACTIVE
 - 4- ROADIE'S BURDEN
 - 5- FISH EGGS
 - 6- FLATFOOT'S LACK
 - 7- MOVABLE BARRIER
 - 8- SALT LAKE CITY HOOPSTERS
 - 9- LAYS DOWN THE LAWN
 - 10- DDE'S PREDECESSOR
 - 11- BASS, E.G.
 - 12- STRATEGIC WITHDRAWAL
 - 13- MAKE INSANE
 - 14- SPLASH
 - 21- PRIOR
 - 24- APPREHEND
 - 26- HORSE RESTRAINT
 - 27- JOIN A POKER GAME
 - 29- CLOTH FOR CLEANING HORIZONTAL SURFACES
 - 30- SLANDER
 - 31- CHILI CON ___
 - 32- "...AND SEVEN YEARS ___"
 - 36- 401(K) ALTERNATIVE
 - 37- VEGETABLE APPLIANCE
 - 38- ACT OF LEAKING
 - 39- "SILK STOCKINGS" STAR
 - 40- HALF A FLY
 - 42- BOTANIST GRAY
 - 43- THROB
 - 44- IMPROVE IN APPEARANCE
 - 45- MOST STRANGE
 - 52- SPLIT
 - 53- FORK FEATURE
 - 54- BURDEN
 - 55- CONFINED
 - 58- ACTOR BEATTY
 - 59- ALIENS, FOR SHORT
 - 61- HAREM ROOM
 - 62- FLIGHT

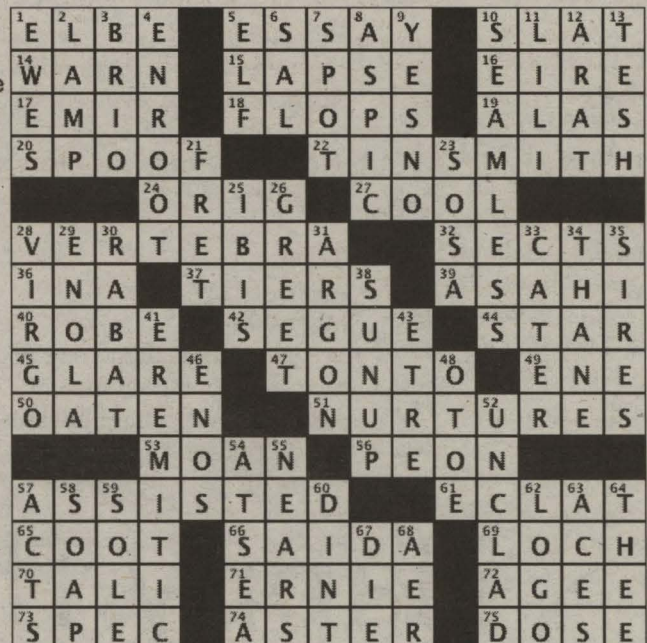


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Sudoku 9x9 - Solution 2 of 5 - Very Easy



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Answers from the Nov. 11th issue.

OPINION

Walker says no to fast economic growth

DUSTIN KLEIN
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Imagine a train that goes 75-130 miles per hour that combines the three cities of Madison, Milwaukee and Chicago. Imagine that we got the money to build it for free.

This is a reality under Barack Obama's leadership. But Scott Walker doesn't want to see that reality be more than a dream.

Walker, the Republican governor-elect, decided that he would rather use 810 million dollars of stimulus money designated for high-speed rail on roads rather than its intended purpose. He officially has requested that the money be transferred.

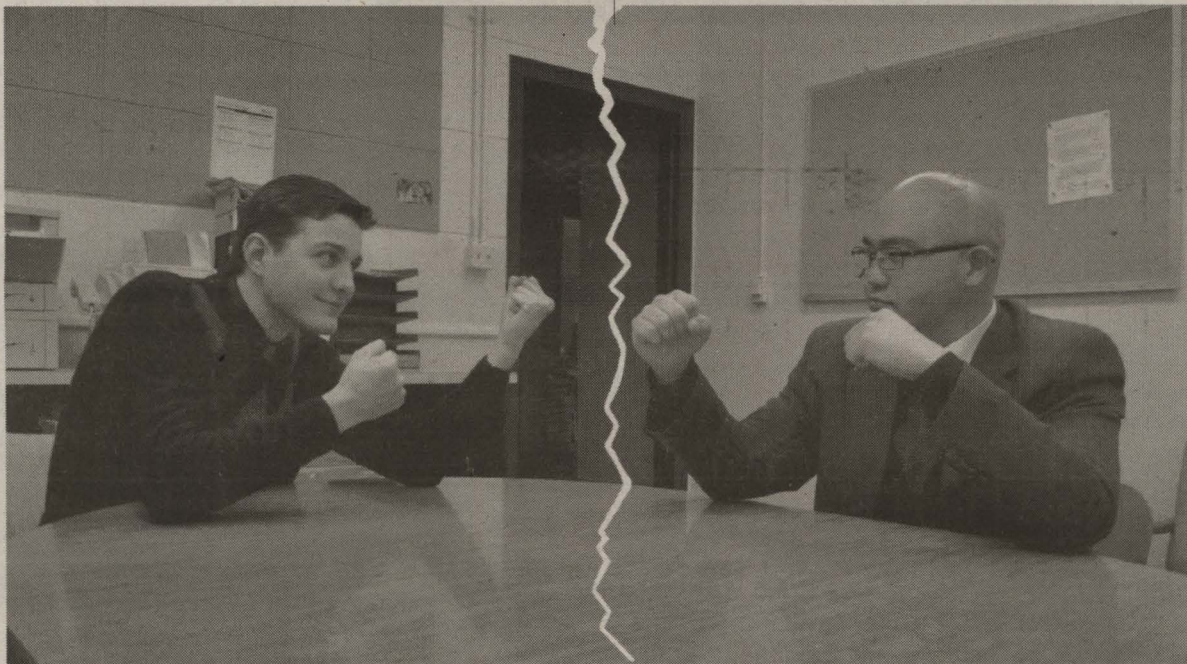
Well that's all fine and dandy, but the problem is that there are other states that vied for that money. They wanted to use it for its purpose of the rail. Illinois is one of those states and requested the money if Wisconsin isn't going to use it. New York also made the same request.

I don't know about you, but I see that as a huge issue. After all, it's already created 450 jobs, cost 100 million dollars and will cost more to let it go. In total, the project would create 4,500 jobs in Wisconsin and would stimulate the economy in our state.

Rail has a tradition of bringing in new business, manufacturers, and also population growth. Also, if we do say no to rails we have to make up the 100 million dollars, it's equal to about eleven years of

The rail project would be continued upon its completion as well. Instead of stopping in Madison it would continue up and through either La Crosse or Eau Claire and keep rolling all the way to Minneapolis/St. Paul, Minnesota. Feeder busses would serve communities like Wausau and Stevens Point as well as Oshkosh and Green Bay. That means that people in Wisconsin, and many students here, would finally be able to hop on a train and head home.

It's too bad that Walker can't see the benefit. It's too bad that Walker is closing down Wisconsin for business and allowing Illinois to open up for new economic growth.



Dustin Klein, left, takes on John Lee, right, about hot topics.

Photo by Samantha Feld

I reminded students today that this is what happens when students don't vote. We get stuck with people who aren't going to serve our interests or do what we really need of them.

The fact that he could live up to his promise of creating jobs, spending when necessary and helping the state grow is a monumental opportunity, but he's going to blow it.

-Klein

what it would cost to keep the rail up.

Just to think that the money that it would cost to keep up the rail is less than 1% of the entire state budget.

Apparently none of that matters to Walker. The fact that he could live up to his promise of creating jobs, spending when necessary and helping the state grow is a monumental opportunity, but he's going to blow it.

But alas, we'll continue to watch things like this happen.

4,500 jobs evaporate in the flick of a pen. Eight hundred and ten million dollars disappear overnight and head to Illinois.

This is a possibility if we allow Walker to say no to the high-speed rail that could bring rapid economic growth and cheaper travel costs to the state's citizens.

A fiscal black hole

JOHN LEE
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The Obama Administration has a long-term plan to create a national system of high-speed rail (HSR). In Wisconsin, that plan is epitomized by the Intercity High Speed Rail (ICHSR) Program that is supposed to link up Madison to Milwaukee, a program envisioned since the late 1990s by former Tommy Thompson. It should be noted that when Governor Thompson advocated the ICHSR, he was at the time a member of the Amtrak Board of Directors. Pay no attention to that man behind the curtain.

Many HSR supporters tout the bipartisan support for the construction of the HSR system. History has shown, however, that if something

to link up to another railway line that is planned to connect Chicago to Minneapolis. In fact, the Obama Administration is hoping to begin the planning stages of building 12,800 miles of HSR lines throughout the nation, a project that according to the Department of Transportation is likely to cost up to \$1 trillion. But this is the government we are talking about here. Of course it will cost more than \$1 trillion.

Who exactly is supposed to foot this gigantic bill? State governments, ours included, would prefer that the money be raised via jacked up federal taxes, a prospect which I am sure that members of Congress are just thrilled about. What OWN will not tell you is that Congress requires every state that receives federal aid for HSR systems to provide a 20 percent match. Seeing that government projects are notorious for delays and inefficiencies in general, the cost that Wisconsin taxpayers would have to pay to build the ICHSR will far outweigh the \$4 billion revenue that OWN predicts.

Thirdly, HSRs being more environmentally-friendly and being able to help us to reduce our dependence on oil is baloney. Current freight and passenger trains run on diesel, which causes more pollution than petroleum, which the trucking industry uses. On a related note, the Department of Energy estimates that automobile and airline fuel efficiencies improve by 2 to 3 percent per year whereas Amtrak's fuel efficiency has increased by just 1 percent in the past ten years.

Even if ICHSR supporters' dream of one day seeing true Bullet Train-like HSRs that run on electricity propping up all over the country becomes a reality, which is going to cost even more money than the current plan, that still will not be environmentally friendly or energy efficient. What OWN is neglecting to mention is that in Wisconsin, much of the electricity is generated by burning coal. And we burn coal by burning oil. Now if the progressives at OWN (can I just say liberals?) will just get over their irrational fear of nuclear energy...

At a time when federal and state debts are reaching stratospheric levels, liberals are supporting a massive government program that will never be able to compete with automobiles or airplanes without massive subsidies. HSRs are not energy efficient, they will not help to clean up the environment, and they are nothing more than a fiscal black hole that we just cannot afford.

has bipartisan support, it is a good idea for people to head for the hills. Bipartisanship generally brings about very bad decisions. The Patriot Act and the Recovery Act, just two government programs out of many such fiascos that enjoyed bipartisan support, come to mind.

According to One Wisconsin Now (OWN), a progressive lobbyist group based in Madison, the ICHSR program supposedly will create up to 13,000 jobs in Wisconsin in the next three to four years, thus helping to generate about \$4 billion in revenues in forty years, and help to reduce our dependence on oil.

I call this bullshit.

Firstly, there is nothing high-speed about the ICHSR. According to the proposal, the ICHSR would only achieve speeds of 79 mph initially and 110 mph by 2016. It so happens that passenger trains in the 1930s were being run at speeds of 110 mph or more. There is nothing futuristic about the ICHSR.

Secondly, this line between Madison and Milwaukee is supposed

POINTLIFE

Giving voice to the forgotten

SAMANTHA FELD

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What would you say if you knew your time was finite and not infinite? This was a question gallery director, curator, educator and book artist, Caren Heft, asked herself in creating the artist book "Crash and Burn." The exhibit was about two airplane crashes, one in Milwaukee and one in Japan, where the passengers were aware, for 37 minutes, that the plane was going to crash.

Books, like that of "Crash and Burn," are currently on display as a part of The Caren Heft, Arcadian Press: Giving Voice exhibit at Edna Carlsten Gallery.

Heft, the creator of the Arcadian Press, which was developed in 1989 and inspired by the Nicolas Poussin painting, "Et In Arcadia Ego," creates books, usually on handmade paper. Hefts books serve as agents of social change and focus on those who are socially and culturally marginalized.

Heft focuses her work on giving a voice to those who might not ever be heard, such as Osceola Mays, an African American woman and poet from East Texas. Lise Hawkos, visual resource curator and one of the curators of Heft's exhibit, was most inspired by the Osceola Mays books, and said, "it seemed like such a wonderful project."

From a very young age, books have always been a treasure in Heft's life. She began creating books while in graduate school at the University of Wisconsin-Milwaukee, where she was creating books out of everything. Much of the power in Heft's books lies in the raw creation of them. Amanda Hays, sophomore, said she was most inspired by Heft's book entitled "Hush Little Baby," which commemorated children under 14

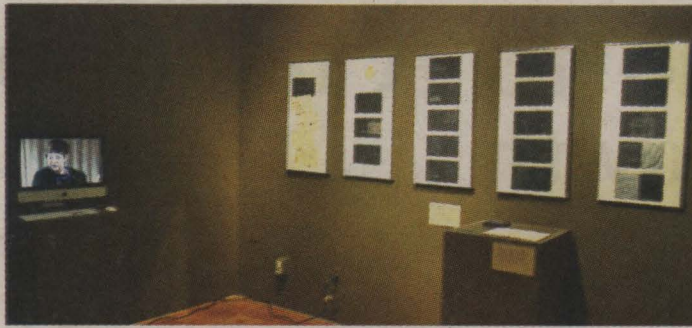


Photo by Samantha Feld



Photo by Samantha Feld

"Crash and Burn," 1986, is about two airplane crashes, one in Milwaukee and one in Japan. The passengers on the Japanese flight knew their plane was going to crash, and in that time wrote many letters to their families, which were found stained with blood at the site of the crash.

who were murdered in Wisconsin in 1994.

"The concept was very personal and the way it was crafted made it powerful because it was delicate, torn and rugged...the words in the book weren't complete sentences, but that made the book just that more intense, and I could picture the horror that the book was trying to portray," Hays said.

Hefts is collaborating with book artists Jeff Monn and Brian Borchardt to write a new book about the Iraq war where she will question the transformation that war brings to man.

Inception: the dream soon to become a reality

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"Dreams feel real while we're in them. It's only when we wake up that we realize something was actually strange."

This past summer, I and millions of others got the chance to fall asleep from reality for 148 minutes and enter the dream that is "Inception." By the time my friends and I had awoken from this brilliantly fabricated reality of a dream and exited the theater, what we remembered of the movie had become, sure enough, a "half-remembered dream."

"Inception" will be released on DVD on Dec. 7, and as we impatiently await this hallowed day, perhaps a brief discussion of some of the highlights of the film will state mine and others' "Inception Obsession."

Obviously, there are those parts of the movie that receive the most attention: the city of Paris folded in

half, the never-ending staircase, the epic tumbling hallway fight scene, the freight train barreling down the road and the nagging question at the end of the movie, namely: does the top keep spinning, or does it stop? But let's see what else "Inception" made us ponder.

A Dream Within a Dream

One of the most intriguing aspects of "Inception" was the nature of the dream world. The idea that one's subconscious is a realm that can be penetrated by others for their own purposes gives one, at the very least, a great sense of insecurity when the lights go out. One can only think: are my thoughts truly mine, or have they been put there by someone else?

The notion that memories (whether good or bad) affect one's ability to create new thoughts and ideas is also a topic the film deals with. This is presented when Cobb (DiCaprio) is constantly haunted by the memory of his deceased wife Mal (Cotillard), whose presence hampers

the group's ability to delve into their target's subconscious. A reference to Freudian theories of the subconscious could be provided here, but, needless to say, Cobb's memory of Mal leads us to question whether our present conscience is haunted by our own personal "demons of the past."

Here's the Kicker

I am certain I am not the only one who was blown away by the way in which Cobb and company exit a layer of a dream. That's right, I'm talking about the kick. We've felt these in our own dreams; it's that sudden, jolting movement that wakes us up from a dream. For me, it usually involves plummeting to the ground face-first and waking up short of breath.

The kicks in "Inception," however, are beyond anything anyone's ever dreamt of before. Driving a van off of a bridge and rigging explosives to an elevator have become new ways of escaping a dream. I wish I could wake up from a dream by driving a car off of a bridge; although I think the only

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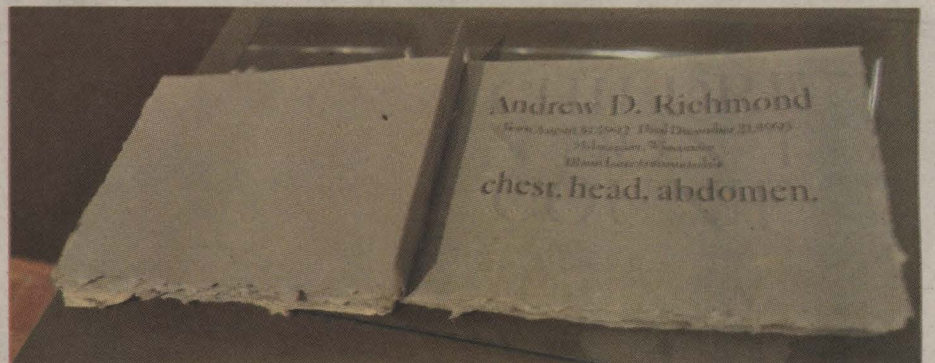


Photo by Samantha Feld

"Hush Little Baby," by Caren Heft and Jessica Heft, is a book commemorating children under age 14 murdered in Wisconsin in 1994.