GSA silent protest accompanies Republican rally

AARON OSOWSKI
KAITLYN LUCKOW

Last Thursday, a handful of state and local Republican candidates made their way to the Laird Room of the Dreyfus University Center at the University of Wisconsin-Stevens Point for a party rally sponsored by the Federation of Republican Women. What was to be a routine rally, however, ended up becoming a scene of protest.

More than 120 students from UWSP's Gender and Sexuality Alliance, as well as Students for a Democratic Society, were stationed outside the Laird Room with signs and banners. They were voicing their displeasure over comments made by Republican Lieutenant Governor candidate Rebecca Kleefisch, who was slated to make an appearance but did not show due to a last-minute schedule change.

Kleefisch recently made comments regarding gay marriage that have drawn the ire of members of the LGBTQ (Lesbian, Gay, Bisexual, Transgender, and Queer) community. She has said that her faith was one reason for her opposition to gay marriage. Kleefisch also stated that it is "fiscally irresponsible" to approve such marriages.

In an interview on 'Homefront' on VCY America, Kleefisch said, "At what point are we going to OK marrying inanimate objects? Can I marry this table or this clock?"

See Rally, page 3

Those participating in the demonstration held signs that showed dissatisfaction with Republican candidate Lt. Governor Rebecca Kleefisch's comments regarding rights for same sex couples.
Duffy, Lassa clash in race's first televised debate

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Republican candidate Sean Duffy and Democratic candidate Julie Lassa went head to head in their first televised debate on Oct. 17, both running for Wisconsin’s 7th Congressional District seat.

Duffy, who is the former Ashland County district attorney, talked about his plans to improve the economy. “Government borrowing and spending doesn’t lead to growth; that comes from the private sector,” he said.

Lassa, a Stevens Point native and state senator, spoke about the economy as well, focusing on her upbringing on a family farm in Portage County where she said she was taught the importance of hard work and “stretching a dollar.”

This televised debate, which was shown live on Wausau and Duluth stations and rebroadcast on C-SPAN on Oct. 18, was the only debate of the five total with a planned trip to Wisconsin. However, Duffy and Lassa took questions from journalists with Wisconsin television stations.

Of the debate, Republican Party of Wisconsin Chairman Reince Priebus said, “we saw very different candidates and two different versions for the future of our country tonight.”

Both candidates were relatively civil during the debate, but it wasn’t without some passive-aggressive exchanges. Lassa claimed that Duffy’s role as state senator led to job losses in Wisconsin, while Lassa was blocked.

See Debate, page 3

Science Building addition benefits GIS students

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Geographical Information Systems students at the University of Wisconsin-Stevens Point are enjoying their first semester in the new GIS Center, which was finished this past summer.

The new center, an addition to the Science Building on campus, was funded through a grant sponsored by the United States Department of Agriculture Natural Resources Conservation Service. $1.75 million was given to build the center along with two full-time staff openings.

Although the Geography GIS, Cartography option, and GIS Spatial Analysis minor aren’t new to UWSP; the new center has opened the door for many new opportunities for interested students. The GIS center itself specifically extends an outreach and research component that was previously nonexistent.

“We are now able to bring coursework to GIS professionals that want to return for a course here and there; for students that haven’t had a course in GIS before that have graduated and want to come back, we are offering a brand new, one-year certificate program,” said GIS Education Specialist Doug Miskowiak.

There are six certificate options and one professional certificate, which have flexibility in which courses one can take, not just in what classes that can be taken. Courses that were taught strictly in classrooms now have online options. These allow current and returning students along with active professionals to compress the time needed to get a certificate. Once a student completes a certificate program it will show on that student’s transcript.

“It’s a good documentation of skills, and people with a certificate generally get paid more,” Miskowiak said.

Along with additional options for their individual pursuit of a GIS career, students are now enjoying a new computer lab with fully equipped workstation quality, complete with large monitors and all the proper and necessary software needed to do high-end GIS spatial analysis work.

“Students said that the new workstations are much more comfortable than the old ones. They can spread out maps and have much more room to work,” Miskowiak said.

But GIS students aren’t the only ones interested in the new GIS center; the Wisconsin Land Information Association will be visiting campus to tour the addition and to hold their Fall Regional Meeting Oct. 21-22.

The meeting is themed around the 2010 census and will teach State Agency officials, tax assessors, surveyors, city service agents and land information professionals how to properly read the data presented by the census to redistrict counties, identify poverty patterns and compare them with other counties around the nation, along with an extensive laundry list of other topics.

The Wisconsin Land Information Association has been active in teaching townships and county governments how to modernize their land records in order to optimize the efficiency of land departments.

For more information on the new GIS center, courses or the Wisconsin Land Information Association conference, visit www.uwsp.edu/GIS.
Can we marry dogs? This is ridiculous.

Those comments did not resonate well with students who were at the protest. As a member of the LGBTQ community, Shane Hetland said, "Kleefisch's remarks particularly hurtful," Hetland said. "I think the comparison of gay marriage to inanimate objects was very hurtful." Hetland said.

UWSP Gender and Sexuality Alliance President Michael Waak was present as well, as he was helping to head up the protest. "She [Kleefisch] has said some very offensive things about the LGBTQ community," Waak said. "We want her to see that we disagree with her and that we have a voice."

The protestors created a tunnel through which the candidates would walk as they entered the Laird Room, and the protest itself was rather quiet as the rally inside.

Rally

The rally itself featured such figures as 7th Congressional candidate Sean Duffy, as well as 71st Assembly District candidate Bob Scovill. Scovill lamented the current economic status of the state, especially the ever-increasing budget deficit, which he said is now more than $13 trillion. He said that cutting costs immediately is crucial for the future well-being of the state, as well as for ensuring that future graduates stay in the state.

"We have to create an atmosphere for our kids, everywhere from kindergarten on up, to foster an environment that makes people want to stay here when they graduate from high school and from college," Scovill said. A few of the GSA protestors were in the Laird Room to hear the candidates speak, and Scovill applauded their exercise of their democratic rights.

"I spent twenty years in the military defending everyone's right to the First Amendment," Scovill said. "I do appreciate you being here. If we don't have open dialogue and start talking about things and bringing people back to work in this state, we're done—we're done."

Katie Kloth, a community member and UWSP Alumni, was one of the protestors inside. She came to the event after hearing that Kleefisch was going to be speaking. As a member of the LGBTQ community, Kloth found Kleefisch's remarks as well as her opposition to LGBTQ individuals' rights to unionize or marry especially disconcerting. She was also hoping her and her fellow protestors' presence would spark a "common grounds" dialogue between the two groups.

"Just having the courage to be respectful and being here and having our opinion and maybe talk to some people afterwards I think is a little bit more powerful than continuing to divide ourselves. Because if you're never talking to people, what are we doing?" Kloth said.

Six days later, Kleefisch paid a visit to the Stevens Point Republican Victory Center for a meet and greet with community members and students.

At the meet and greet, Kleefisch stated her concerns about the current policies in Madison, saying, "I can't watch Madison disassemble my children's futures." Kleefisch's main concern going into office is to create jobs and fix the economy.

Kleefisch mentioned that in the past she "said things I wish I would have been more sophisticated in articulating."

The LGBTQ community was there at the Victory Center to further protest Kleefisch's statement about gay marriage. One-hundred five students and community members stood outside with signs and flags expressing their unrest with the political candidate and hopes for equality.

When asked about the protests, Kleefisch responded, "We need all hands on deck in repairing the economy...I welcome voices in helping the economy."

The protest landed on "Wear Purple Day," which is meant to raise awareness for the seven LGBTQ students across the country in the last month that have committed suicide due to bullying.

Julie Schneider and Becky Lee, the faculty advisers for GSA, hope that the protest also gained visibility for the LGBTQ community, because they don't want such tragedies to ever occur in the Stevens Point area.

Debate/Republican candidate Duffy leads in recent poll

continued from page 2

accused Duffy of waffling on the issue of privatization of Social Security. Social Security and health care were also hot topics in the candidates' first debate in early October.

During the first debate Lassa said, "In the past he [Duffy] has said that he supports Paul Ryan's budget plan. Many of you know that Congressman Paul Ryan is an arch conservative and in his plan it calls for the privatization of social security and turning Medicare into a voucher program."

Duffy denied Lassa's remarks. "I don't support privatizing social security. But I do support talking about solutions that are going to shore it up," said Duffy.

Dave Oberg (U) from Wausau, has held the seat and represented the district for the past 41 years, but has decided to retire. With no incumbent to face off against, the race between Duffy and Lassa has been tight.

In a mid-October poll Duffy was shown to be nine points ahead of Lassa, which surprised many since a Democratic candidate has held the seat for so long. The poll, however, was taken before the candidates' most recent debate, and with 18 percent of those polled saying they were undecided, anything could happen in this race before the Nov. 2 election.

Wendy Riemann, a spokesperson for Duffy, said, "This poll confirms what we're seeing internally and hearing along the campaign trail." A Lassa spokesperson, Haley Morris, thinks the numbers will change. She said, "As Wisconsin voters grow more and more concerned about Sean Duffy's failed record as Ashland County district attorney, it remains to be seen whether they will give a promotion to someone who let violent criminals off the hook and couldn't be bothered to show for work on the taxpayers' dime."

Duffy and Lassa will meet next to debate on Oct. 25 at 7 p.m. at the Chippewa Falls Senior High School cafeteria. The debate, which is open to the public, is sponsored and will be moderated by the Chi-Hi American Club. After the Oct. 25 event there will be two final debates: Oct. 26 on the UW-Marathon County campus and Oct. 27 at the University of Wisconsin-Superior's campus.
Pointers take back to back homecomings

The University of Wisconsin-Stevens Point Pointers rained on University of Wisconsin-Stout's homecoming parade this weekend with a 27-21 victory over the Blue Devils. The win is UWSP's second straight, and the third consecutive homecoming game Stevens Point has played in.

Once again the Pointers got off to a bit of a slow start in what would prove to be a back and forth game, but were able to trade punches for four quarters in order to come out on top.

Things looked promising early for Stout as they forced Stevens Point to punt on their first possession of the game. The Blue Devils then got on the board with an 8-yard touchdown pass from junior quarterback Ross Carey to junior running back Craig Warminski to put the Pointers in a seven point hole.

The Pointers would then kill six minutes from the clock as they rattled off a 61-yard drive down field. The slow grinding series would be stopped short of the end zone, however, Point would have to settle with a 30-yard Jered Fohrman field goal, which would bring the score to 3-7 Stout.

The Pointers wouldn't stay down for long though. After senior wide out Jared Jenkins from senior quarterback Jake Swank. After Fohrman made good on the extra point, UWSP was on top 10-7. Stout had plenty of fight left as well. The Blue Devils answered with a touchdown of their own, trading the lead with Point, going up 14-10.

The Pointers would score 10 straight points against the Blue Devil defense during the second and third quarters. Fohrman would boot through a second field goal and Swank would throw another touchdown pass, this time to sophomore receiver Theo Maglio. With an added 10 points, Point would take the lead once again, but it wouldn't last long. Stout would score another touchdown off a 26-yard Carey pass to Antawan Walker, their second connection of the game.

Going into the fourth quarter with Stout leading 21-19 the Pointers needed another big play and wasted no time getting it. On the first drive of the fourth quarter Point marched 64 yards downfield. A 30-yard senior connection between Swank and receiver Anthony Aker would put the purple and gold up 27-21. This would help the Pointers hold off the Blue Devils for the remainder of the game to rally the win.

With the Pointers running game shut down, no player ran over 35 yards, the Pointers turned to the air and found big results.

Senior quarterback Jake Swank, who has been the spearhead of the potent point passing attack, completed 26 of 39 passes with three touchdowns and three interceptions. Swank's three touchdowns pulled him into a tie for the third most touchdown passes in the Wisconsin Intercollegiate Athletic Conference. Jared Jenkins led the team with 10 receptions for 96 yards and the first Pointer's touchdown.

Senior defensive back Joe Mizelza recorded 12 tackles. Senior defensive lineman Brandon Bruger and junior linebacker Curtis Krump each had a sack a piece.

The Pointers will battle University of Wisconsin-La Crosse in the Hall of Fame Game this Saturday Oct. 23 at Goerke Field, kickoff 1p.m.
Mens hockey season to kick off this weekend

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The University of Wisconsin-Stevens Point Men's Hockey team will begin their season this Saturday, Sept. 23 at 7 p.m. The game will be held in Stevens Point at the K.B. Willett Ice Arena just south of the corner of Prais St. and Minnesota Ave.

The Pointers will face the Lawrence University "Vikings," from Appleton, for the first time since the Pointers defeated them (5-2) last December.

Head coach of the UWSP Men's Hockey Team, Will Nichol, was able to sit down for an interview earlier this week.

"It's gonna be a real battle on Saturday night," Nichol said. Not much to do but give it the best we've got." However, Nichol also added that "there's a lot of depth, speed, and skill on our team. We're just excited to see what we can do in a game situation."

The Pointer's came off the 2009-10 season with mixed results, finishing off the season with 12 wins, 15 losses, and 1 tie game. Nichol commented that he had mixed feelings about the previous season but thought that the Pointers ultimately took another step in the right direction. When asked if there's anything the Pointers could improve upon this season he added, "just more consistent play and discipline throughout."

"It's gonna be a real battle on Saturday night. Not much to do but give it the best we've got." - Nichol

"It's gonna be a real battle on Saturday night. Not much to do but give it the best we've got." - Nichol

Photo courtesy of Tom Kujawski

Photocourtesy of uwsp.edu

Wil Nichol, Head Men's Hockey Coach

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Photo courtesy of Tom Kujawski

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Dawgs start season 7th among college fishing teams

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University of Wisconsin-Stevens Point Big Dawgs Fishing Team started its fourth year of trolling for big ones this year. Unlike the last three, the Big Dawgs are starting with something new this year: a ranking as one of the Top 25 bass fishing colleges in FLW Outdoors Magazine.

The Big Dawgs were ranked seventh in the nation.

The article read, "Stevens Point campus is attractive for local anglers and hunters, many of whom are part of one of the top natural resources programs in the country. That small-town atmosphere lends well to members of the Big Dawg Fishing Club who prefer to spend much of their time in the woods or on the water."

Logan Bliss, senior biology major, is a founding member of the team, and he was very pleased about what the club has become.

"This fishing team has been my heart and soul throughout my entire college career," Bliss said. "Without this team I probably would not have stayed in school and it means a lot to me. I have put tons and tons of time and energy into it and it is the greatest accomplishment of my college career."

So far this fall, the 15-member team has traveled around Wisconsin to compete in three different tournaments.

The first tournament of the fall semester was the Midwest College Shootout. On Sept. 19 the team traveled to Madison and went bass fishing on Lakes Monona, Mendota, and Waubesa. From there they headed to Big Green for another tournament on Oct. 3. Most recently, they hosted the Point Flowage tournament which was on Oct. 10.

Bliss recently stepped down as president in order to train the future officers to ensure the team, but continue to fish with them, and has fond memories of creating the club.

"Well I am completely crazy about fishing and had seen some competitive college fishing shows on the VS. Channel and ESPN network and thought it would be pretty sweet to have one here in Stevens Point," Bliss said. "The process of starting the team was fairly complicated and the hardest part was getting through all the legal 'stuff' in order to become recognized by the university and be able to compete in these college fishing tournaments."

While the UWSP Big Dawgs fishing team was only started in the fall of 2007, they have been able to do outstanding things. The team has won tournaments on national television twice.

In addition, they won the University of Wisconsin fishing team's annual tournament two out of the last three years.

The Big Dawgs Fishing Team's next tournament is on the Wolf River, Oct. 31. The team is always looking for passionate fishermen who can showcase their skills and represent the team.

Bliss encouraged, "If you love to fish, this college fishing team will be the single most fun thing you do in college. It won't be the parties or the drunken nights with your friends, but it will be this team and being a part of all the guys who make this a great organization!"
Dining Services feature Meatless Mondays

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Students at the University of Wisconsin-Stevens Point are in for a few changes in their dining routines at DeBot Dining Center; some may lack thereof. Monday menu and what it served, or notice a change in the Oct. 11 Monday menu and what it served, or lack thereof.

The University Dining Services department has taken to the "Meatless Monday" movement that has been spreading in schools across the country. The new meatless menu that began on Oct. 11 is scheduled to take effect for the Mondays of Nov. 8, Feb. 7, and April 11.

At meatlessmonday.com, the organization promotes going meatless at least once a week to aid in efforts of reducing the public health issues of cancer, diabetes and obesity along with the inevitable ecological benefits that go with a meatless diet.

"The Princeton Review named Point to be the greenest campus in Wisconsin, so UDS constantly looks at programs that support these efforts," said Mark Hayes, director of UDS. In addition to the "Meatless Monday" campaign, the UDS is taking their responsibility to sustainability very seriously by removing trays from the DeBot Dining Hall.

According to a memo released by the UDS, their efforts of removing trays from the DeBot Dining Hall will be conserving 150,000 to 225,000 gallons of water by no longer having to wash trays, along with reducing the amount of cleaning chemicals making their way into the environment.

Also, the removal of trays: the usable food waste will decrease by 1.5 ounces per meal, which may not sound like much but when put into a yearly perspective that equates to 42,000 pounds or 21 tons.

Stevens Point is not the only campus concerned with lowering the meat consumption of students on campus. According to The Harvard Crimson, the Harvard University Hospitality and Dining Services are also taking steps to lower meat on the menus in accord with the goals of the "Meatless Monday" movement.

Also supporting a more eco-friendly environment in dining services, the University of Texas, Brown University of Iowa State, the University of California-Santa Cruz and numerous others are removing trays from their dining rooms and cafeterias.

Gould said that the University Dining web site is updated daily should any students or faculty members be interested in their activity with university projects, along with the option to follow their Facebook and Twitter accounts for more information about their participation and how others may get involved.

University Dining Services, UDS, is taking a variety of steps in supporting an eco-friendly environment, and reducing their carbon footprint.

Molepske draws on Stevens Point background

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Carol Molepske has a Pastel Society of America award under her belt, and is now showing her work at Riverfront Arts Center in downtown Stevens Point.

Molepske is a University of Wisconsin-Stevens Point graduate with a Bachelor of Fine Arts Degree. She has been involved in art for a long time and still has a large passion for it today.

"It's been an ongoing thing in my life, and I don't think there was an extended period of time that I didn't do artwork," Molepske said.

For the past 15 or 20 years, she has been focusing on oil painting and pastel mediums. She also dabbs in 3-D artwork, such as sculpture and figures.

Recently, she traveled to New York to receive an award at the Pastel Society of America's 38th annual exhibition for her painting entitled "February Reflections."

Here in Stevens Point, she is showing her artwork at Riverfront Arts Center, and the exhibit is called "Green Circle." Along with a few other artists, Molepske will be showing artwork showcasing the Green Circle Trail.

"It's great painting with other people in the field," "It's interesting to see what someone else's vision is of what is right in front of you."

The exhibit will feature landscapes as well as cityscapes, as the Green Circle Trail runs through both types of scenery.

The exhibit is currently on display, and it will be running through Oct. 31. There is no entrance fee, and most of the artwork is for sale.

For more information, visit http://stevenspoint.com/rac/rac.html for hours and information, or call 715-343-6251.

Carol Molepske, a signature member of the Midwest Pastel Society and a member of the Peninsula Arts Association, is exhibiting her paintings at the Riverfront Art Center through Oct. 31st.
Surviving the Fashion Desert

KAITLYN LUCKOW & SAM FELD
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In the freezing days of winter, one might ask themselves, why care about fashion? What we can tell you to lift your fashion spirit is that fashion is a vital way of expressing yourself, and expressing yourself is one of the most important aspects of life.

Fashion says a lot about how you personally feel about yourself, and says a lot about society as a whole. If you wake up, feel horrible, and you put on some sweats, it's not going to make you feel any better about yourself.

However, if you wake up in the morning feeling terrible, the easiest way to feel better is to make a professional style with a feminine touch:

This list is a basic guide to starting your wardrobe. Now comes the fun part, shopping!

Where you shop can make or break your look. If you shop at the wrong place, you'll have the wrong look. Here are a couple ideas to get you started to becoming fashion forward at a more affordable price.

Macy's:
If you're looking for that little black dress or more sophisticated pieces, Macy's has more professional looking clothing at a reasonable price for the quality that you're getting—especially if you go for the clearance racks.

H&M:
If you're looking for a trendy item, H&M has everything you could possibly want, with reasonable prices that fit everybody's budget.

Thrift Stores:
Thriftig is another great option as it is eco-conscious in the fact that you're recycling clothing, as well as being socially responsible. However, thrifting can turn dangerous. You have to be aware of the environment of the actual thrift store. The smaller the thrift store the better, because the owners have less space which means less inventory. The smaller the inventory they have, the more junk they weed out of the donations.

Now that you have conquered the basics for your wardrobe, it's time to make your own personal style. Some ideas of upcoming winter trends are leather boots and leather jackets. These come in a variety of shapes and styles, making it impossible not to find a boot or jacket to make your own.

Another trend is the military style. Military fashion encompasses sharp forms with a feminine touch. A final style looking to be popular this coming season is a "tough girl," which supports a monochromatic color scheme which counteracts the edge of a motorcycle jacket, with a feminine touch of lace and heels.

Accessories are a finishing touch to a perfect outfit. This season, accessories are about balancing hardware and femininity. Layering necklaces is a way to achieve looking edgy with a hint of feminine qualities.

Now, take a long look at your closet. Do you two need to have a heart-to-heart? With this new information, you two are ready to start a new relationship.
I love Mexican food. I always have, and really, who doesn’t? And I’m not talking about Taco Bell here—I’m talking about the real deal. Chili’s, El Pollo Loco’s, Chilango’s, carnitas, thick luxurious moles, and even cow tongues.

Of course, as with most of my favorite foods, this has likely stemmed from the wide array of quality Mexican food I’ve eaten throughout my life. Believe me, I’ve had it all.

From the hole-in-the-wall Mexican bar in downtown Milwaukee where everything is served on paper plates, to what may be the finest high end Mexican restaurant in America, Rick Bayless’ "Frontera Grill." I love it all. Most of all, I love that Mexican food is so unpretentious. You don’t need a finely trained palate to enjoy it—it’s pure, bold, in your face food.

So what makes a real, authentic Mexican taco? Well, I’ll start by telling you what it’s not: It’s not a hard V confection is what I like to call an American taco.

As Mr. Rick Bayless (one of my chef idols) has been so kind as to point out in his television shows on PBS and his wide array of cookbooks, an authentic taco is a piece of simplicity. Like picking up a hot dog, from a street stall in New York City, tacos are on-the-go food. And like a really great hot dog, you only need three things: a fresh hot tortilla, a grilled piece of meat, and some type of salsa. Can you go with extra toppings? Sure, just keep it simple. Honestly, the best taco I ever ate was a stewed to perfection hunk of cow tongue resting on a freshly made warm corn tortilla, a squeeze of lime, and a spot of fresh tomatillo salsa.

Best of all, you can achieve similar results at home with minimal effort required.

You’ll need.

1. Tortillas

Often overlooked, the tortilla may be the most important element of a great taco. Most of all, you want them to be fresh. Now, living in central Wisconsin this can be a challenge. At the grocery store you might have better luck with the tortillas that come from the refrigerated section, but if you’re picky (like me) you’ll make your own. Trust me, it’s really easy and the results are worth every minute of your time.

Homemade tortilla ingredients:

- 6 oz. flour (about ¼ cup)
- 2½ tsp. salt
- 1/3 cup + 2 tsp. warm water

Pulse the first three ingredients together in a food processor. Then, with the food processor running, slowly pour in the water. Lightly flour a work surface and roll out the dough. Wrap in plastic wrap and refrigerate for an hour. Divide the dough into six even sized balls and roll each ball into a 7-8” circle. One at a time, place onto a very hot griddle or flat-bottomed skillet, and cook about 30 seconds per side.

(recipe adapted from rockbayless.com)

2. Meat or Vegetarian Filling

For me I like to think of myself as 90% vegetarian. I’m usually an herbivore, but maybe two or three times out of every month my carnivore instincts will kick in. If you’re using meat, I’d suggest a beef flank steak. Season liberally with course salt and your choice of seasonings (I like using ground chipotle and a little bit of ground cumin) and grill or sear over high heat until a nice crust develops.

Remove from heat and slice or chop to desired thickness. For a vegetarian filling, I like to use a combination of black beans and potato. Add a few tablespoons of oil to a hot pan and add 1½ cups peeled potato, chopped to 3/4" sized pieces, stirring occasionally. Once it begins to brown, add in a cup of prepared black beans, a dash of salt, pepper, ground cumin and chipotle. Cook until the potato is just done. Remove from heat and toss with a heaping ½ cup of chopped cilantro.

3. Salsa

There are a ton of different types of salsas you can make, but for the sake of simplicity here’s a very basic one.

Homemade salsa ingredients:

- 1 large jalapeno pepper
- 1½ lbs. ripe tomatoes, chopped
- ½ cup onion, chopped
- 1 clove of garlic, grated
- ¼ cup loosely packed chopped cilantro
- 2 T. fresh squeezed lime juice

Preheat your oven to broil. Split the jalapeno straight down the middle (the long way) and remove the seeds. Put into a baking dish (skin side facing up) and place directly under the broiler. Remove from the heat once the skin is blackened all over.

Once cooled, peel off and discard the blackened skin, then chop roughly. Combine with the other five ingredients and season to taste with coarse salt. Cover and chill up to an hour prior to serving.

Dress It Up:

Serve with a fine Mexican beer like Negra Modelo. Garnish with sprigs of cilantro, chopped onion, Mexican queso fresco, a wedge of lime, or whatever else you desire.

Dress It Down:

You can buy premade tortillas or canned salsa but the overall quality of your taco will likely suffer.

Sustainable Options:


The positives and negatives of bros, bra

Martin Smith teaches you how to create your very own, authentic, Mexican taco, handmade tortillas and all.

October 21, 2010

Martin Smith

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I love Mexican food. I always have, and really, who doesn’t? And I’m not talking about Taco Bell here—I’m talking about the real deal. Chili’s, El Pollo Loco’s, Chilango’s, carnitas, thick luxurious moles, and even cow tongues.

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From the hole-in-the-wall Mexican bar in downtown Milwaukee where everything is served on paper plates, to what may be the finest high end Mexican restaurant in America, Rick Bayless’ "Frontera Grill." I love it all. Most of all, I love that Mexican food is so unpretentious. You don’t need a finely trained palate to enjoy it—it’s pure, bold, in your face food.

So what makes a real, authentic Mexican taco? Well, I’ll start by telling you what it’s not: It’s not a hard V confection is what I like to call an American taco.

As Mr. Rick Bayless (one of my chef idols) has been so kind as to point out in his television shows on PBS and his wide array of cookbooks, an authentic taco is a piece of simplicity. Like picking up a hot dog, from a street stall in New York City, tacos are on-the-go food. And like a really great hot dog, you only need three things: a fresh hot tortilla, a grilled piece of meat, and some type of salsa. Can you go with extra toppings? Sure, just keep it simple. Honestly, the best taco I ever ate was a stewed to perfection hunk of cow tongue resting on a freshly made warm corn tortilla, a squeeze of lime, and a spot of fresh tomatillo salsa.

Best of all, you can achieve similar results at home with minimal effort required.

You’ll need.

1. Tortillas

Often overlooked, the tortilla may be the most important element of a great taco. Most of all, you want them to be fresh. Now, living in central Wisconsin this can be a challenge. At the grocery store you might have better luck with the tortillas that come from the refrigerated section, but if you’re picky (like me) you’ll make your own. Trust me, it’s really easy and the results are worth every minute of your time.

Homemade tortilla ingredients:

- 6 oz. flour (about ¼ cup)
- 2½ tsp. salt
- 1/3 cup + 2 tsp. warm water

Pulse the first three ingredients together in a food processor. Then, with the food processor running, slowly pour in the water. Lightly flour a work surface and roll out the dough. Wrap in plastic wrap and refrigerate for an hour. Divide the dough into six even sized balls and roll each ball into a 7-8” circle. One at a time, place onto a very hot griddle or flat-bottomed skillet, and cook about 30 seconds per side.

(recipe adapted from rockbayless.com)

2. Meat or Vegetarian Filling

For me I like to think of myself as 90% vegetarian. I’m usually an herbivore, but maybe two or three times out of every month my carnivore instincts will kick in. If you’re using meat, I’d suggest a beef flank steak. Season liberally with course salt and your choice of seasonings (I like using ground chipotle and a little bit of ground cumin) and grill or sear over high heat until a nice crust develops.

Remove from heat and slice or chop to desired thickness. For a vegetarian filling, I like to use a combination of black beans and potato. Add a few tablespoons of oil to a hot pan and add 1½ cups peeled potato, chopped to 3/4" sized pieces, stirring occasionally. Once it begins to brown, add in a cup of prepared black beans, a dash of salt, pepper, ground cumin and chipotle. Cook until the potato is just done. Remove from heat and toss with a heaping ½ cup of chopped cilantro.

3. Salsa

There are a ton of different types of salsas you can make, but for the sake of simplicity here’s a very basic one.

Homemade salsa ingredients:

- 1 large jalapeno pepper
- 1½ lbs. ripe tomatoes, chopped
- ½ cup onion, chopped
- 1 clove of garlic, grated
- ¼ cup loosely packed chopped cilantro
- 2 T. fresh squeezed lime juice

Preheat your oven to broil. Split the jalapeno straight down the middle (the long way) and remove the seeds. Put into a baking dish (skin side facing up) and place directly under the broiler. Remove from the heat once the skin is blackened all over.

Once cooled, peel off and discard the blackened skin, then chop roughly. Combine with the other five ingredients and season to taste with coarse salt. Cover and chill up to an hour prior to serving.

Dress It Up:

Serve with a fine Mexican beer like Negra Modelo. Garnish with sprigs of cilantro, chopped onion, Mexican queso fresco, a wedge of lime, or whatever else you desire.

Dress It Down:

You can buy premade tortillas or canned salsa but the overall quality of your taco will likely suffer.

Sustainable Options:


THE EDITORIAL BOARD

From the viewpoints of Aaron Osoowski and Ramone Sanders:

Bros are your supreme confidants. They are the ones you can call an idiot one minute and epic the next.

Your bros have your back in all situations, and you have theirs. They often serve as your ‘wing man’ when seeking out that perfect girl.

When you are with your bros you can hang out to an almost primitive state, and be as immature as you desire, without question. When in the company of fellow bros, one can throw objects with the passion of a gorgilla in the jungles of Borneo.

I ‘watch his back, and he watches mine. We’re like brothers ya know?”

The viewpoints change about bros in the eyes of women (Samantha Feld and Kaitlyn Luckow):

A bro is a male, commonly found in places such as your nearest dark basement, partying until dawn, and holding a red plastic cup just waiting for something exciting to happen so they can cheer and demonstrate that they really do enjoy partying.

They often wear baggy jeans, logo t-shirts, and a baseball cap. A bro can often be spotted by following the scent of AXE spray coming from lifted trucks.

Bros are often actively involved in fantasy football, and form leagues with other bros, while drinking cheap beer.

Alone, bros are usually ok: everyone likes a little X-box and can even stomach some Natty Light. However, in packs, it’s a different story. The most annoying thing is in the way they talk. They talk over the phone, and when they are with their friends, they laugh way too much.

Recently, two guys in the group will hang out together outside of the group. These guys will start to share inside jokes and dress even more alike (if that is possible). These friendships evolve into the phenomenon called “the bromance.”
Sudoku 9x9 - Puzzle 2 of 5 - Very Hard

ACROSS
1. CHOW
5. PAY FOR
10. MERLIN, E.G.
14. BOG
15. EAGLE'S NEST: VAR.
16. HORNE SOLO
17. ACTOR EPPS
19. METALLICA
20. DRUMMER ULRICH
21. GROUP CHARACTER
22. TENFOLD
23. UPON US
24. MODEL CAMPBELL
25. FISHING GEAR
26. DE GUERRE
27. SHAPED LIKE
28. THE BIG TOP
29. LIKE SOME VBS.
30. SWIMMING (UN)
31. FAG. REUNION
32. ATTENDEE
33. ROMAN GENERAL
34. ARMED CONFLICT
35. SMALL AND CRAMPED
36. BORDERS
37. UNCLOTHED
38. FORMER PROVINCE
39. IN W CHINA
40. GANDHI'S LAND
41. NOT SUBJECT TO RENT
42. ZENO'S HOME
43. COMPONENT OF
44. FERTILIZER
45. ORGANIC FERTILIZER
46. BORODIN'S PRINCE
47. KING OF COMEDY
48. METAL SPIKE USED
49. BY MOUNTAINEERS
50. DIRECTOR WERTMULLER
51. ENGROSSED
52. INDIANA'S STATE FLOWER
53. CONG. MEETING

DOWN
1. CHEW THE SCENERY
2. DRAW A BEAD ON
3. RUBBISH
4. RELIGIOUS DISCOURSES
5. SEA SWALLOW
6. CEREAL GRASS
7. CLEAR THE BOARD
8. ACTOR QUINN
9. UNIT OF MAGNETIC INDUCTION
10. A LANGUAGE OF SINGAPORE
11. BEDOUIN
12. FEMALE CHILD
13. ALLEVIATE
14. SEE IT...
15. SEA EAGLE
16. ARAB SAILING VESSEL
17. GROWL
18. OTHER, IN OAXACA
19. METALLICA
20. DUTCH NAVIGATOR
21. MARKETABLE
22. GROUP CHARACTER
23. LEAD SOLO
24. CLEAR THE BOARD
25. CEREAL GRASS
26. MARKETABLE
27. LEADING SOLO
28. CLEAR THE BOARD
29. METALLICA
30. DUTCH NAVIGATOR
31. MARKETABLE
32. LEADING SOLO
33. CLEAR THE BOARD
34. METALLICA
35. DUTCH NAVIGATOR
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50. DUTCH NAVIGATOR
51. MARKETABLE
52. LEADING SOLO
53. CLEAR THE BOARD
54. METALLICA
55. DUTCH NAVIGATOR
56. MARKETABLE
57. LEADING SOLO
58. CLEAR THE BOARD
59. METALLICA

Sudoku 12x12 - Solution 2 of 5 - Easy

Answers from the Oct. 14th issue.

www.sudoku-puzzles.net
Smoking is the real cancer, not the bans

DUSTIN KLEIN
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On July 5, 2010 a state-wide smoking ban came into effect in Wisconsin; making Wisconsin the twenty-sixth state to pass such a ban. People who favor government interventionism in the private affairs of citizens and private businesses have praised Governor Doyle. They justify the ban by arguing that smoking ought to be regulated due to its addictive nature; secondhand smoke is a health risk to smokers and non-smokers alike; and many of us respect Arby’s kitchen before we eat there? The latter “protects” people from tobacco smoke, the presence of which is not exactly a secret. Breathing in tobacco smoke is therefore a risk that non-smokers can avoid easily by choosing not to be a patron/employee of an establishment that permits smoking.

Restaurants and bars are private businesses; their ultimate goal is to be profitable and the best way to do so is by catering to various kinds of customers. In other words, by supplying what the customer demands. That is the way free enterprise works — and it is a virtuous system.

Even before this smoking ban was signed into law, there were numerous businesses that voluntarily chose to adopt smoke-free policies. That is their right.

Private business owners can conduct their business in any way they want so long as they do not infringe upon the rights of others. By signing this blanket ban into law, Governor Doyle willfully ignored the rights of the people and imposed his will on all Wisconsin, thus strangling citizens’ liberties and yet again eroding the people’s right of freedom of choice. Without a doubt, non-smokers have a right to avoid exposure to secondhand smoke. That being said, non-smokers do not have the right to force everyone else to live with or die from it.

That is why governments must enforce and impose smoking bans in public places. Restaurants, state, county or city parks, bars, places of work, stores or anything enclosed that is not open to the public all fit into that category. It’s a tough issue for most people though. Many conservatives decry the idea of imposing a regulation on what people do with their bodies; they claim that it is a government intervention in a personal and private decision.

That's why governments must enforce and impose smoking bans in public places.

Smoke ‘em if you’ve got ‘em

JOHN LEE
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Down with the Nanny State, I say!

Lee

Free societies ought to allow people to make decisions that not everyone likes, whether we are talking about smoking cigarettes or protesting at soldiers’ funerals. Although there is no doubt that smoking tobacco products is dangerous and leads to multiple serious health hazards, the people have a right to live as unhealthy lives as they wish. All that the government needs to do is obey one simple rule: get the hell out of the way.
Seattle based singer/songwriter Brandi Carlile, visited UWSP on Friday, Oct. 16. 465 people showed up to see Carlile and her opening act Katie Herzig.

Carlile exhibits her exceptional talents

Photos by Jacob Mathias

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