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The Shield is a designated public forum.

USI's radio station, The Edge, goes digital

By **DANI PALMER**
 Editor in chief

USI's radio station, The Edge, will be showcasing a crisper and cleaner sound from now on as new technology has allowed the station to go digital.

It was announced during a news conference Monday that 820 The Edge would become a digital station and 90.7 FM HD2 is the new signal.

"This is truly an exciting day. For the station, for me, for the students coming through the station," said John Morris, general manager and advisor to The Edge.

USI President Linda Bennett pressed the button to switch the radio to HD and announced the digital advancement on air.

The Evansville Vanderburgh School Corporation's (EVSC) station WPSR and The Edge wanted to strengthen their relationship, and WPSR made the HD2 signal available to USI.

High school students in EVSC's radio broadcasting program can also earn college credit for their work.

While Morris said the sound quality has improved, Mike Reininga of the Tri-State Career and Technical Center representing EVSC said The Edge's signal will only get better.

"To go from AM radio to CD quality is an amazing difference," Morris said.

A live sample of music on AM versus HD2 at the news conference displayed an obvious difference with HD2 having a clearer, more defined sound.

With the Radiolicious cell phone application, students can listen to the new digital Edge outside of the Tri-State area on their cells.

As far as costs go, Morris said that initial costs, like converters, would be about \$3,000.

There will also be a continuing cost with WPSR at \$1,500 total, with \$1,000 going toward the license and the other \$500 going towards music licensing and maintenance.

Program Director Andrew Bolin, the person Morris said is responsible for the sound of the radio station, spoke.

"It is a great honor to be a part of the expansion of our signal," Bolin said.

Bennett and Dean of the College of Liberal Arts David Glassman both received HD radios during the news conference.

The Edge will also be giving a few HD radios away on the air.

Morris and Reininga said they had bounced the idea of a digital station off the walls from the

beginning, but there were technical limitations and they wanted to do it right.

"HD has added a lot. It's the future of radio," Reininga said.

The Edge, also known as WSWI, was given a frequency by South Central Communications in 1981 and has been on air for 29 years. WSWI began as a classic and jazz station, but has since transitioned to alternative rock.

It took to the air as 820 The Edge, Southern Indiana's Alternative, in 2006. The station now plays alternative rock music along with news, sports and a play-by-play of USI athletic events.

It is student run with the guidance of an advisor.

Unlike many other college stations, Morris said The Edge is funded by the College of Liberal Arts. The university has always helped the radio station out, Morris said, by allowing The Edge to "stay on the cutting edge."

According to Morris, the management staff is paid and everything is run like a professional studio. They've won awards to prove it, like Radio School of the Year by the Indiana Association of School Broadcasters (IASB) at its 2009 College Radio Competition.



Photo by Jimmy Pyles

USI President Linda Bennett presses the button that switched The Edge to HD2.

USI's budget talk ends

By **ZACH EVANS**
 News editor

After three weeks of budget hearings involving the various colleges, departments and offices of USI, the final offices have made their presentations for a working budget for the 2010-2011 academic year while battling the weight of a large budget cut from the State of Indiana.

Each college and office has offered presentations on their budget requests and their plans on how to cut costs and save money.

In December of 2009, it was announced that USI would be losing nearly \$4 million in funding for a two-year cycle.

USI will have a reduction of \$2.6 million in the 2010-2011 academic year with a \$1.3 million cut for 2009-2010.

The cuts are part of \$150 million budget cuts from Indiana higher education spending as ordered by Gov. Mitch Daniels.

The Office of Academic Affairs, Business Affairs and Governmental Relations presented their budget requests and proposed cuts Monday.

Business Affairs

"I didn't begin my presentation with our office's points of pride because our points of pride are sitting in front of me in this room,"

said Mark Rozewski, vice president of Academic Affairs.

Rozewski was referring to the various staff, faculty and administration in attendance during Monday's budget hearing in Carter Hall of the University Center.

Rozewski is requesting new custodial positions at the university as the highest priority in their budget requests along with an increase in their utilities budget.

"Cleanliness is an important selling point for potential students and their families," Rozewski explained. "It's very important that the campus doesn't look distressed."

See Budget on Pg. 3

Student killed in car accident

By **ZACH EVANS**
 News editor

A USI student was killed in a car accident last week after her vehicle drifted into the other lane while traveling down Indiana 261 in Warrick County.

Bridget Ganey, a 49 year old pre-social work major, was traveling south on Indiana 261 Feb. 15 when her car drifted left of the centerline causing a head on collision with a 1988 Chevy pickup truck at 11:25 a.m.

According to Sgt. Todd Ringle of the Indiana State Police, Ganey was taken to St. Mary's Hospital in Evansville, where she was pronounced dead at noon.

The other driver was not injured during the accident.

Vanderburgh County Coroner Annie Groves said the cause of death was multiple blunt force trauma due to the car accident.

Ringle said during the investigation it was found that Ganey was not wearing her seatbelt properly.

"Her model car had a two-part seat belt, a lap harness and a chest harness, for whatever reason Ganey was not wearing her lap harness," Ringle explained. "The lack of a lap harness caused her to come up out of her seat then her head likely hit the roof."

Another contributing factor to the accident, according to Ringle, was the slushy snow covered highway that day. Feb. 14 saw snowfall of six inches

and classes were cancelled until noon Feb. 15.

Ringle stated that it was his understanding that Ganey was on her way to class.

He wanted to emphasize the importance of seatbelt safety.

"We really believed she would've survived had she been wearing both correctly," Ringle said.

According to Ringle, the other driver was wearing his seat belt correctly at the time and was not injured despite both cars being totaled from the accident.

A service was held at Bailey-Love Mortuary in Huntington, IN Feb. 20. She was buried at Mt. Calvary Cemetery in Huntington, Ind.



Photo by Jimmy Pyles

Paulette Kirkpatrick talks about her work at Burger King.

What it's like to be a BK lady

By **CHANSE FORD**
 Staff writer

College kids stand in line, some in groups laughing and joking, others alone, all of them waiting for the opportunity to place an order for their lunch at Burger King.

As they filter through the line, some get the chance to place their order with cashier Paulette Kirkpatrick, who knows quite a few by name and their usual order.

Kirkpatrick has been working with Sodexo for almost fifteen years now.

She started off making salads and pizzas in the Loft, and has worked at everything on campus at least once except for Starbucks.

Although, she admits that Burger King is her favorite, even if it was the hardest to learn.

"I love working at Burger King," she said. "I know my students and staff over there."

Meeting so many different

people and of so many different nationalities is what makes working at a university very rewarding for Kirkpatrick.

She said she connects well with people, and that most of the students and staff that come through her line are great.

There are a few people that can be rude, but she said it's sparse and the majority of people are fantastic.

"If you're having a bad day, I can understand that," Kirkpatrick said.

Kirkpatrick is also very happy about the people she works with and the management team. She specifically mentioned General Manager Chris Briggs.

"He's really turned this place around," she said. "He's turned the Loft completely around."

Having worked at JSI for over a decade, Kirkpatrick has seen many changes.

She said the university has grown tremendously since she first started and keeps growing.

She plans to stay at Burger

King, but might see what new opportunities are available when the construction is finished and new dining options are added.

Those that eat on campus during the summer months still see Kirkpatrick working at the university.

She said there are still particular times of day when it gets busy, but for the most part when compared to the pace of things during the fall and spring, "It's like night and day."

One of the only things Kirkpatrick can think of that might improve campus dining is to lower prices because she said there have been a lot of complaints about them.

She's quick to add that the Sodexo staff doesn't make the Burger King prices, though.

Kirkpatrick plans to continue to work at USI until she retires.

"I love it here," she said. "I wouldn't trade this job for anything."



812-402-8287

To solve the Sudoku puzzle, each row, column and box must contain the numbers 1 to 9.

			3	4	1			5
				8				
4		3				5		8
6	8	9			5			1
		4			7			
							9	
			8			6		3
		7						1
1		5			4			

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See puzzle solution on Page 6.

Crossword

Across

- 1 Gelling agent
- 5 Cupid
- 9 Clothed
- 13 Existence
- 14 Grottos
- 16 Italian capital
- 17 Breakfasts
- 18 Dropsy
- 19 Summit
- 20 Foe
- 22 Washed-up lumber?
- 24 Bonsai
- 25 Warhorse
- 26 Bothers
- 29 Separates
- 33 Norse deity
- 35 Lincoln or Saperstein
- 36 Felt hat
- 37 Personal pronoun
- 38 Service personnel (Abbr.)
- 39 Before (Prefix)
- 40 Fall behind
- 41 Nitty-gritty
- 43 Likewise
- 44 _____mater
- 45 Ger. city
- 46 Boils slowly
- 48 Blow, like a volcano
- 50 Turkish money
- 52 Large fragrant white or yellow flowers
- 56 Worship
- 58 Egg-shaped
- 59 Common fraction
- 61 Looked

1	2	3	4	5	6	7	8	9	10	11	12
13				14				15		16	
17				18						19	
20			21		22			23			
	24				25						
		26			27	28			29	30	31
33	34			35				36			
37				38				39			40
41			42			43				44	
45					46				47		
			48		49				50		51
52	53	54					55		56		57
58					59			60		61	
62					63					64	
65						66				67	

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- 10 Balm
- 11 Weaponry
- 12 Exploit
- 15 Dependable
- 21 Affirmative
- 23 Indian lodge
- 27 Cruise
- 28 Weight units (Abbr.)
- 30 Status symbol
- 31 Streetcar
- 32 Heroic tale
- 33 Shaver
- 34 Garden tools
- 36 Starting at
- 38 Expressive style
- 39 Small dog, for short
- 42 Conifer droppings
- 43 Famous ship
- 44 Most desiccated
- 46 Patterns
- 47 Highest note
- 49 Bib. word
- 51 Regions
- 52 Mongolian desert
- 53 Eager
- 54 Another 34 Down
- 55 Gr. portico
- 57 Ferber, for one
- 60 Presidential monogram of yore

See puzzle solution on Page 6.

Look fantastic or save money. Choose two.



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Deep Dish \$1 extra per pizza. Expires 6/30/2010

New UC will add more food options

By DANI PALMER
Editor in chief

Students at USI will soon be faced with more than just four restaurants to choose from on campus as two new restaurants will become available in the new UC when it opens.

According to Sodexo General Manager Chris Briggs, Salsa Rico, a Baja-style Mexican restaurant featuring healthier choices and Cyclone Salads, similar to Salad World with Panini sandwiches, baked potatoes, soups and even smoothies, are moving in.

"It's what the students want," Briggs said. "It's what we're here for."

When it came to making a decision about what restaurants to add, Briggs said they received some help.

"We had an outside source come in and we did surveys," Briggs said.

The surveys for students asked what kind of restaurants they wanted, and the top things asked for were a Mexican concept and a healthy choice.

There were "a lot of different concepts flying out there" Briggs said.

According to Briggs, getting the restaurant contracts was a long process that consisted of about six months.

There could have been a Taco Bell or a Chick-fil-a, but students that filled out the survey made the decision Briggs said.

According to Gary Burgdorf, construction administrator for facilities operations and planning, the restaurants will be located on the ground floor of the new UC.

Each restaurant will sit in a corner, one facing the north and the other east, and seating will be located next to the restaurants, inside the cone tower and near it.

Burgdorf wasn't sure that the addition of the new restaurants would shorten lunch lines, but said that they're building as fast as they can and added that a higher demand means they are doing something right.

"It's a pleasant problem. A greater need than we can fill is saying a good thing," Burgdorf said.

Although Burgdorf is not aware of any Café A-La-Carts or other small eatery's going into the expansion, he said that it's possible some may be added later.

And with the new restaurants comes some other new changes.

The Red, Blue and White dorm plans will offer more meals with an increase in costs by no more than 3 percent Briggs said, and there will be an additional 25 staff spots available, five to eight of which will be available for students.

The university is aiming for

an opening in late fall 2010, around October or November.

"We're going to open this building as quickly as we can," Burgdorf said.

According to Burgdorf, most of the interior masonry of the new UC is already completed.

"As soon as we get a break from the weather, we'll finish the exterior masonry," Burgdorf said.

The hours for Salsa Rico and Cyclone Salads are already known and were provided by Rebecca Robb, operations manager for USI campus services.

Salsa Rico will be open: Monday through Thursday 9:30 a.m. to 10:30 p.m., Friday 9:30 a.m. to 2:30 p.m. and Saturday and Sunday 2 p.m. to 8 p.m.

Cyclone Salads will be open: Monday through Thursday 9:30 a.m. to 6:30 p.m. and Friday 9:30 a.m. to 2 p.m.

USI Security Incident Log

Feb. 16

11:05 p.m. - McDonald West Community Harassment. Case was cleared.

2:15 p.m. - 940 Varsity Dr - Lane Bldg Battery. Case was cleared.

3:33 p.m. - Technology Center Theft. Case is pending.

9:01 a.m. - Education Center Illness Report. Case was cleared.

Feb. 17

5:39 p.m. - Parking Lot D Violation of University Policy. Case was cleared.

Feb. 19

1:10 p.m. - Parking Lot D Criminal Mischief. Case was suspended.

Feb. 20

9:47 p.m. - Newman Hall Criminal Mischief. Case was suspended.

Feb. 21

11:23 p.m. - Bigger Building Disruption and Battery. Case is pending.

11:36 p.m. - Ranking Lane Trespassing. Case was cleared.

2:11 a.m. - 1818 Rochelle Ln - Ruston Hall Burglary. Case is pending.

Feb. 22

11:29 a.m. - 8060A O'Daniel Ln - Noble Bldg Theft. Case is pending.

7:18 p.m. - 8027A O'Daniel Ln - Boon Bldg Theft. Case is pending.

9:39 p.m. - Physical Activities Center Illness Report. Case was cleared.

9:35 a.m. - Broadway Sports Complex Criminal Mischief. Case was suspended.

Feb. 22

12:42 a.m. - 910 University Ct - Mount Bldg Liquor Law Violations. Case was cleared.

4:10 a.m. - 819B Moutoux Ln - Orr Bldg Public Intoxication. Case was cleared.

Information gathered from USI's Public Crime Log, provided by USI Safety and Security.

Avoiding the Freshman 15

Watch Liquid Calorie Intake- Avoid alcohol as much as possible. Alcohol is full of calories and can lead to poor eating choices while intoxicated. Soda also contains many calories and sugar.

Utilize the gym- USI's gym is free with a student ID. Use the gym to socialize instead of doing an activity involving eating or drinking.

Snack Healthily- Avoid junk food for snacking. Snack on granola, yogurt and fruit. Sugar-free gum is virtually calorie-free.

Don't Overdo Your Meal Plan- Even though the Loft offers all-you-can-eat meals, you don't have to actually eat all that you can. Start with a salad and make sure your meal consists of at least 50 percent greens.

Avoid Peer Pressure- Even though everyone else is going out to eat, you don't have to eat what they're eating. Start with a salad, and limit your fast food.

Information gathered from www.CNN.com



Photo by Jimmy Pyles

In honor of basketball player Jeron Lewis, students erected a towering snowman outside of the Orr Building.

BUDGET continued from Pg. 1

Rozewski expressed that USI's custodial staff is very effective at their job but that there is a need for five new custodial positions due to the new science and engineering building and the UC expansion which would cost \$195,000 a year for salary and benefits.

The increase, Rozewski says, will add another 187,000 square feet to the campus, which is a 14 percent increase from the current 1.3 million square feet of campus. According to Rozewski, the increase requires extra help as to not strain the current custodial staff.

Also an added cost to the new buildings on campus is increased utilities costs which Rozewski says will cost the university \$175,000 a year.

"Natural gas is lower but electricity is steadily increasing," he explained.

Rozewski continued the presentation with the proposed budget reduction plan for Business Affairs. To save \$100,000 a year, the office is proposing lowering thermostats in winter to 68 F and raising

them in the summer to 76 F. Doing this, he says, will offset the new utilities increase from the new buildings.

Business Affairs is also proposing a new "convenience fee" for students who use a credit or debit card when paying for tuition. Rozewski explained that this is a fee that the University has already been paying for out of pocket.

According to Rozewski, credit card companies charge merchants a small percentage fee every time a consumer pays through credit card. Rozewski estimates the fee to be 2 percent and that passing the fee off to students would save the university \$350,000.

Visa, however, does not allow the merchant to pass the fee along to the consumer, so Rozewski believes the simple fix is to not allow Visa cards when paying for tuition.

"This is the best option because it doesn't affect academic operations in any way," Rozewski explained. "This won't cause someone to transfer schools because almost all uni-

versities do this now."

Academic Affairs

Speaking on behalf of Academic Affairs, Nadine Coudret, interim provost and vice president of Academic Affairs, listed the offices top priorities in their budget. The number one priority listed was a faculty salary increase of 1 percent, which would cost the university \$205,453.

"It's important that we stay competitive as a university for potential faculty and honor our current staff," Coudret said.

Also in the top list of priorities was funds to allow the library to stay open extra hours, a part-time Honors Director and a veterans support service cleric.

Coudret is also requesting faculty positions that she says are the highest priority. The positions are an associate professor of Business Law \$108,688, an associate professor of Anthropology \$68,743, an associate or assistant professor of Literacy \$93,333, a food and nutrition faculty member at

\$93,760 and a math instructor at \$65,568.

Coudret says that there is a potential budget savings of \$583,897 if the university reorganizes classes in all colleges by eliminating multiple sections, requiring minimums, and using adjunct faculty and instructors.

Coudret also noted that when looking into what to cut and where to save that travel expenses seemed high, "There were trips to Memphis costing \$700...we need to look into teleconferencing to save money."

Other colleges and departments have also presented their budget requests and proposed cuts in recent issues of The Shield. Covered are the College of Business, College of Liberal Arts, Pott College of Science and Engineering, the College of Nursing & Health Professions, the College of Education, the Office of Student Affairs, the Staff Council, the President's Office, the Faculty Senate and the Office of Development.

Campus briefs

Public invited to planning forum

Students, faculty, and staff are encouraged to voice their opinions regarding USI's strategic planning process three days next week. USI President Linda Bennett will be discussing the progress of the strategic planning process and will be answering questions from the audience.

The forums will be held in Carter Hall of the University Center on Monday, Mar. 1 2:30 pm to 4 pm, Mar. 2 10:30 am to 12 pm, and Mar. 3 1 pm to 2:30 pm. The schedule of the forums will be a 20-minute presentation by President Bennett followed by a 15-minute question and answer session. The forum will then be broken into four groups for a 30-minute discussion, ended by a 25-minute discussion with all groups.

For more information contact Kathy Funke at 812-465-7050.

U.S. Holocaust traveling exhibition

A traveling exhibition is making its way through USI starting Feb. 10 and ending March 19 in Rice Library. The exhibition is part of the US Holocaust Museum that offers a look at the actions of the Nazis in the 1930s and their attempts to stifle the freedom of expression and America's reaction to that suppression.

The exhibit includes images of period documents, along with film, video, and

newsreel footage. The exhibition is free and open to the public during regular library hours.

The exhibit is sponsored by the College of Education & Human Services. For more information contact Michael Slavkin at 812-464-1858 or by email at mslavkin@usi.edu.

Faculty Senate meeting

The USI Faculty Senate is meeting next week to discuss various important issues on campus. Students, faculty, and staff are all invited to attend, listen and contribute to the meeting.

The meeting will take place in the Health Professions Center in Room 2027 Wednesday, Mar. 3 from 3 pm to 4:30 pm.

For more information regarding the Faculty Senate meeting, contact Lesa Cagle at 812-461-5331 or by email lfcagle@usi.edu.

Central American celebration

Students from Central America will be having a presentation on the history, culture, and the life of people in the region

The event will take place in Ruston Hall Wednesday, Mar. 3 at 7:30 pm.

For more information regarding the event, contact Robin Banks at 812-465-1248 or by email rabanks1@usi.edu.

Why are we still a dry campus?

By **Zach Evans**
News Editor

Given this week's *Shield* theme, I've decided to discuss the one food source most college students work into their diet: alcohol. Yes, alcohol, the nectar that seems to be as mandatory as an English class in college.

What's that you say? We're a dry campus? Yes sadly, the University of Southern Indiana is a dry campus; meaning, that regardless of age or legality, no person on or in USI property may possess alcohol.

In concept, the dry campus policy, like prohibition in the 20's, seems like a good policy to have. Ban student drinking and reduce the undesirable results of drinking.

Be that as it may, prohibition failed miserably for a reason; it turned honest people who wanted to relax and drink into criminals.

Of age students under the dry campus policy must

seek alternative measures to fulfill their inevitable desire to have alcohol in their system.

Rather than having the benefit of being in their own campus apartment when wanting to drink, a student has few options.

The student could drive to another person's house to get inebriated, perhaps at a party, then drive back to campus to their apartment, or they could go to a bar, drink and then drive back to school.

One could buy their liquor at a store, sneak it into their apartment and then get caught by security or their RA for making an honest attempt to drink safely.

So the options available are: drink and drive, drink and drive, or face the wrath of the Dean of Students for violating campus policy.

I think those options sound pretty terrible.

I suppose another benefit of a campus alcohol ban is that underage students are protected from the dark evils of alcohol.

Well, according to Steve Woodall, director of security, in a November issue of *The Shield*, the vast majority of alcohol offenders on campus were underage in 2007.

So it seems that, regardless of policy, underage college students have access to alcohol.

So what are the alternatives? How about amending the current campus policy to allow of age and legal college students to possess and consume a fair amount of alcohol in their apartments, regulating the flow of liquor into campus rather than outright banning it.

It seems like a stretch now, but as time moves on and morals and norms change, perhaps the university will realize that their prohibition of alcohol on campus is not reducing the amount of drinking on campus.

Let's stop turning responsible, non-belligerent students into criminals.

A new found fan of The Loft

By **CAITLIN HASKINS**
Staff writer

Let's talk BLTs, people. When I think of them, I go back to childhood summers spent listening to bacon popping in my grandmother's iron skillet as I stared at her collections of antique baskets, cookie jars and pottery on top of her cabinets.

Her tiny farmhouse kitchen filled with aromas of toasted bread and tomatoes fresh from her garden.

She would spread a thin layer of mayo on two slices of warm Bunny bread before she layered her BLTs with the revered bacon, lettuce, and tomato.

The first bite was always the best.

First, the toast crashed into the cool tomatoes and then the hot bacon melted with the crisp lettuce.

There's nothing like a sandwich that can be greasy and refreshing at the same time.

I always imagined BLTs to be a summer sandwich, but as much as I love this memory, I need to say something to that lovely woman.

Grandma, you're wrong. The Loft at USI now owns the key to my heart sectioned for BLTs and this is why: buttered ciabatta toast? Check.

Thick, crispy, peppery bacon? You know it.

Lettuce and tomato? Clearly.

American cheese and honey mustard? Oh yes they did.

Last Wednesday, the windy, cold February afternoon had nothing to offer but the prospect of a nap once I got home, until a friend offered to buy me lunch.

I was skeptical when he chose to eat at The Loft, but a free lunch is a free lunch and away we went.

It was that day I realized that not only were BLTs meant for year-round consumption, but cheese should always make it into the picture.

I also realized I need to find the person who made the executive decision on the use of peppery bacon, and give them a hug.

Oh, and honey mustard instead of mayo? Epic.

What a great day for sandwiches.

My grandma will always dominate when it comes to the best mashed potatoes and macaroni and cheese, but she will be schooled when it comes to BLTs.

The Loft's Honey Mustard BLT is where it's at.

Let your voice be heard!

Submit a letter to the editor online at www.usishield.com/opinion/to-the-editor or e-mail it to shield@usi.edu

Sodexo, uh-oh

By **JUSTIN LAW**
Online editor

Let's talk about the Loft today. There are a few things that have been brought to my attention of late that I would like to address concerning this eatery.

I think that the Loft is a good idea, because not everyone could afford to eat at Sub Connection, Burger King or Pete's Arena every day, and I have even met some people that would die if their food was not prepared for them.

One thing that I have noticed after the first week of school is that the Loft has fallen into a rut.

They serve the same types of food each week!

I'm all for having the occasional omelet for dinner, or even the General Tso's chicken, but does it have to be every week?

Another option that the Loft offers is a pancake bar. Sounds great, I have a craving for flap jacks every now and then.

Problem, the pancakes have been rock hard every time that I have tried them!. Are they just left overs from the breakfasts of the past few days? Pancakes shouldn't break your teeth when you try to eat them.

Really it just sort of ruins the mood.

Moving on to the pizza, I've never had anything quite like it.

The pizza from Pete's Arena runs circles around that of the Loft's.

I have actually cut my mouth on the Loft pizza before, but maybe I just can't eat well.

I'm not totally heartless.

I realize that the Loft employees are cooking for a lot of people, so they have to do what they can.

I am just saying that it would be really cool if they brought in even more variety, dishes from other cultures. I mean, isn't that a big part of college.

Experiencing strange, new things?

All of that aside, there are some things that I would like to commend the Loft for.

The employees are always very nice, some have even asked me how my day had gone, and there are times when they seem to remember the people who visit their lines on a frequent basis.

Furthermore, I have always enjoyed watching people cook, so I really like that they prepare food in front of you, even flipping the contents of the pan.

It makes for good entertainment when you are waiting on your omelet.

Give us our money back

By **LOGAN PRATT**
Staff writer

Living on campus usually means you have a meal plan through Sodexo.

These handy little deals are used to buy everything from Loft buffet meals to the toilet paper you use afterwards.

When you pay for your meal plan at the beginning of the year, you think, 'Man do I have a lot of options. Pete's Arena, Burger King, Sub Connection and the Loft.'

Sadly, the places tend to get very old, very quickly.

But what happens to your money if you don't eat at school every day?

Well it goes back into the general operating fund for food services.

Living in the dorms means you are required to have a meal plan. This usually requires you to dish out a minimum of \$1,625 to Sodexo.

Even though you have the option of switching your buffet meals out, you still have to spend all that money just to dine at the same four places every day

or buy groceries from the campus store.

If we are spending OUR money to eat at these places, why can't we choose to use that money on places other than campus restaurants?

Basically, instead of using our student ID's, we should just get something similar to gift cards that are good everywhere but still take funds from our munch money.

The other option is giving us credit card like things that could be used anywhere instead of our crappy ID's. It is our money after all.

I don't care how much you love Burger King, or how addicted you are to the Buffalo Ranch Chicken wrap at Sub Connection; these places tend to get old halfway through the year.

The worse thing about it is that we are given the choice of either spending all of the money or watching it disappear down the drain.

Those people that like to eat out sometimes have to spend even more of their money instead of the

money they spent on the meal plans.

Why can't we use that money to do what we want with?

If you ever go to get something to eat on campus on the weekend, you'll be sad to learn that after the long walk to the University Center, everything is closed.

Sub Connection is open for about four hours and Burger King doesn't even bother to turn the lights on.

So you are stuck with the Loft, which, if you have taken advantage of your super Buffet loft meals, you've probably eaten there about 60 or 70 times.

Yum.

If we spend our money to buy food, at least keep our options open long enough to even take advantage of it.

And Sodexo, if we don't spend all of our money, we should get it back.

Otherwise, at the end of the year, the campus store will be cleared out by students trying to take advantage of the last bit of money that they're required to spend.

Dining local or corporate?

By **JOSH PIETROWSKI**
Opinion editor

We are all familiar with the sheen and shine of corporate restaurants.

Between their campy television ads and their arms, like snakes reaching across this great country in the form of multiple franchise locations, it has become very hard to miss an opportunity to dine at these places.

Their tables are always clean, the food is always prepared behind a brick wall, leaving you with the comfort of pretending your meal isn't being finished off in a microwave.

Their uniform service is the finishing touch in the experience of dining at said locations.

I am not trying to attack these Applebee's or the Olive Gardens, or the good and hard-working people who make their living there.

I just wanted to inform you of a decision I made, and never looked back.

With the exception of a bi-monthly trip to T.G.I. Fridays (those guys really know how to create a home-town feel), I have committed myself to only dining, drinking and deserting local.

Yes, I lost Buffalo Wild Wings and Texas Roadhouse and all those other places I love dearly, but the experience of dining local trumps every moment I've ever spent inside their cloned infrastructures.

When you dine local, you help out a small business in a major way. To purchase prime rib from the local tavern over O'Charlie's, or to share a hot plate of lasagna at the local trattoria instead of Olive Garden is to resist the urge to hand your hard earned money over to a corporation, to stick with something familiar instead of experiencing something new that is, in a great way, part of your home.

Yes, on the surface your local steakhouse doesn't seem that much different

than an Outback or a Lone Star, but when you look closely you start to see the chasm between the little business and the big man.

And when it comes down to it, I really miss those chain-restaurants.

Although, it does bother me that I can miss eating at any place involving the word chain.

But the decision I've made to only spend my money at local infrastructures is a decision that I'm glad I made.

This kind of decision may not be for you. Hell, you might actually like eating once-frozen bread sticks and filets that have been chalked full of preservatives.

But if, when they say "to each his own," they mean "my own" includes the ability to walk into the bar and shake hands with the man responsible for the meal I'm eating and the time I'm having (the owner, silly) then that's a cliché I'm happy to live my life by.

GUEST COMMENTARIES

The Shield is a designated public forum. Signed opinions are published to provide diverse viewpoints and to encourage debate on issues important to the university community. Such commentaries represent the views of the author and not necessarily those of this newspaper.



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Food Expo shows off USI's international culture

By **DAVID STRANGE**
Student Life editor

The students come from all over, Malaysia, Germany, Turkey, Kenya, Botswana, Saudi Arabia and many more and they all bring their culture to USI.

Sometimes the culture these students bring is lost in the shuffle of the day-to-day activities of USI, which makes events like the International Food Expo even more important.

The expo, which took place in Carter Hall, not only showcases the food and culture of many of USI's foreign students, but also brings the whole campus and community together, which USI President Linda Bennett finds appealing.

"It highlights the diversity on campus," Bennett said, "but it also shows that we are an opening and welcoming community."

The highlighted diversity is something that Associate Professor of Sociology Steve Williams finds as well.

"It's a reminder that USI does have international character," Williams said. "It's easy to forget

sometimes and its nice to see it all in one place."

Many students were running their booths and cooking traditional food just to inform others of where they come from.

"We just want people to know about our country," Badr Alyousef, who helped with the Saudi Arabia booth, said, "because our culture is so different."

Showing one's own culture was a sentiment shared by Justus Freytag, a sophomore business major.

"We want to present the German culture to the students here, as well as expose them to the food," Freytag said.

The food, which was cooked by the students, and sometimes took up to eight hours to cook, was the highlight of the expo.

"I just really like the food," Toni Brink, a graduate student in Liberal Studies, said. "I come every year and it keeps getting better."

Brandon Baxter, a sophomore enjoyed the event for multiple reasons.

"I really enjoyed the food," Baxter said, "but I enjoy meeting new people as well."

While some students came to get a good meal or to see what all the commotion was about, others came for various classes.

One of those professors was French professor Leslie Roberts, who encouraged her students to come.

"I think it's a wonderful experience of otherness in Evansville," Roberts said. "To me, to see the clothes, the people and eat the food is more important than 50 minutes of grammar. I just love the feeling of many different people coming together."

Whitley Draper, a sophomore, was one of Roberts' students who came, and while she enjoyed the food, she also enjoyed another aspect of the event.

"I like the stuff you can buy from all the different cultures," Draper said.

So, the big question of the day, which booth and country had the best food?

The answer, it turns out, was as diverse as the event.

"I really enjoyed the rice from Saudi Arabia," Draper said.

While Baxter and Williams both preferred the Botswana shredded

beef, Brink had a more European palate.

"I really liked the food from Germany," Brink said. "I think they really stepped it up this year."

And President Bennett found many foods to her liking.

"I sampled a little bit from several booths," Bennett said, "and I found them all to be wonderful."

The event, which sold out of its 600 tickets, is one that Director of International Program Services Heidi Gregori-Gahan hopes raises awareness of the culture here at USI.

"More students were involved this year and we sold out of our tickets like previous years," Gregori-Gahan said. "This year we are also giving the proceeds to help out the relief effort in Haiti."

The students who cook, perform and run booths at the event sometimes see their culture fall by the wayside or be pushed to the background in America, but with the food expo, they are able to showcase it in all its glory and all in one event.

An event that many at USI wish would happen more often.



Photo by Jimmy Pyles
Justus Freytag, a sophomore business major and Philipp Graf, English studies, serve food from Germany to Jayson Deese, a senior English major, at the International Food Expo.



Photo by Jimmy Pyles
Students eat at the International Food Expo.

Share a slice of 'Pizza' with Horse the Band

By **HEATH KLUEMPER**
Staff writer

Horse the Band 'Pizza'

In light of this issue's content, I was prompted to examine a release that focuses on one of the greatest inventions in the universe: pizza. I don't think there's anything that could possibly rule more than some savory, awesome pizza. I'm actually eating some pizza in the Loft of our fine educational institution. That's right, pizza has officially encompassed my life, and let me tell you-it's amazing.

This aforementioned release is none other than the 2006 smash EP "Pizza" by Horse the Band. This

"Nintendo-core" outfit certainly have created a sound of their own for the better part of the last decade, and while it's not exactly my favorite, the fact that they had the wherewithal to pen and record an EP dedicated to the thing I love most in this world is enough to have me reeling with joy.

This five track bundle of pizza-licious pizza songs will leave you feeling pizza-rific. And while these five tracks are not nearly enough to describe the pizza-tacular world that is pizza, they sure do try hard (let's not forget quality takes precedent over quantity, folks). Hell, the closing track is a cover of the song that inspired our generation. It's the theme for the

heroes in a half shell (that's right), the Teenage Mutant Ninja Turtles. Not directly about pizza, I know, but as you remember (and I know you do), those Turtles love their sliced, diced, excellently made pizza. Other tracks include "Anti-Pizza," "Crippled by Pizza (Pizzarhea in the Pizzeria)," "Werezpizza," and "Pizza Nif." Those are pretty pizza-tastic names.

You may have noticed that I haven't yet mentioned anything about the actual music of this album. Well, that's because in all honesty it's fairly mediocre. Unimpressive metal-core mixed with 8-bit Nintendo sounds is about all there is, save for the tubular closing

track. The only reason this album deserves your recognition is because of its theme, and that's about it. I'm not saying this band is terrible, because let's face it, there are much worse artists out there, sounding like pterodactyls and looking even more like them. I'm saying that this band is just okay. Listenable, perhaps a bit enjoyable, but not spectacular. Therefore, they get 4 points for what they've actually done, and 3 extra simply because they chose to make a record about the most stupendous delicacy on this earth: pizza.

Rating- 7/10

Restaurant Review: The Cross Eyed Cricket

By **CLARE PRATT**
Staff writer

Most of us have made the drive to and from USI down the Lloyd, speeding through to get to wherever we're going, or back to school.

Whenever I am driving though, I notice a small restaurant called the Cross Eyed Cricket, but I never stop. This, in my opinion, is a mistake. The Cross Eyed Cricket is a small, family owned restaurant, which has been operated by owner Feranando Tudella's family since 1989.

The place has a very homey feeling to it, with its lanterns hanging from the ceilings, and old fashioned looking pieces.

While both the atmosphere and the service are excellent, the real highlight is their home-style menu. All their food is home cooked, and it shows.

The chicken and dumplings that I had, and I am picky about my dumplings, was excellent, the perfect mix of dumplings and chicken. I can also recommend the sweet potatoes, the very excellent macaroni and cheese, the grilled pit ham, and the dinner rolls, complete with strawberry butter.

What makes them all better? The portions. They are not exactly skimpy on the portion sizes, to say the least.

When I saw them bringing out the chicken fired steak, it looked like they were bringing out a whole chicken.

For the Sunday meal, you can get a main dish like chicken, ham, or meat loaf, three sides, your choice of a dinner roll or corn bread, and a piece of homemade pie.

All for \$7.99, plus 10% off for USI students. More discounts are offered on a number of special days where USI students get up to 20% off for meals.

I also appreciated that the owner was talking to customers, and was making an effort to connect with people.

So, I have mentioned the atmosphere, the service, and the food, what am I missing? Did I mention the pie? The homemade pie that is served with every meal?

The pie that I am eating right now as I'm writing this article, the pie that is making it very hard to concentrate on this article. That pie.

Ok then, moving on. To sum it up, I loved this place. It's a great alternative to the endless parade of fast food and over priced ramen noodles so many of us live on.

If you're sick of typical take out food, this is a great place to go for some real, home-style food.

Now all I need is to figure out what the heck a cricket has to do with anything.

The Cross Eyed Cricket is located on 2101 W. Lloyd Expressway, and is open from 6 a.m. to 8 p.m., Monday through Sunday, and breakfast is always available. For more information, look them up on Facebook.

Students favorite place to eat in Evansville



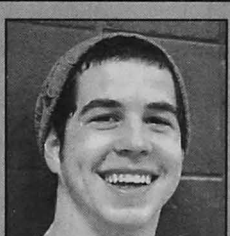
Old Chicago

-Darren Miles, Junior Computer Science



Kentucky Fried Chicken

-Taylore Shanks, Freshman Criminal Justice



Old Chicago

-Ryne Suver, Sophomore Engineering



Rally's

-Kelson Hatfield, Soph. Sociology and Engineering

Stuff to do in Evansville: Top places to eat

By **JOSH PIETROWSKI**
Opinion editor

There are so many places to grab a meal in Evansville. Some of these are dives, some are hole-in-the-wall joints, some are corporate and some are local, carrying with them an air of culinary supremacy. I am making it my job to let you know where this supremacy, this delicacy, these great meals can be found. This is my list of the top ten places to eat in Evansville.

10. Darnstadt Inn. Set in the hills of northern Vanderburgh County, this grill/pizza joint features hidden secrets, kept cautiously by many grease-lipped Northsiders. It's hometown bar is a great place to meet for a drink and a good conversation.

9. Charlies Mongolian Barbecue. Don't be afraid to use your hands as you pass through the buffet line, piling ingredient upon ingredient, in order to be cooked fresh for you on the flat top. This Asian restaurant is sure to leave you "crying like skinny girl!" as

Charlie is known to say.

8. Peephole. (21 and over). I will pay for your meal if you can finish their giant tenderloin or their double cheeseburger in one sitting, comfortably. This place is a grease pit, but I love it.

7. Fuji Yama. This is easily my favorite place in town for sushi. This may be due to the fact that I am not and East sider nor am I loaded with cash. Jimmy, the man behind the sushi bar specializes in classic Japanese cuisine as well as a fusion of new sushi styles.

6. Turoni's. Hands down the best pizza in Evansville. Rounders and The Slice certainly give them a run for their money, but if you want the real deal, see Mr. Turner's pizza menu at either of their two locations. (The bar at the North Main location is beautiful.)

5. Cork and Cleaver. I'm going to be honest with you. Dinner here is going to break your bank, but you'll consider it worth it as you sink into your entrée, just after partaking in one of the best salad bars Evansville has to offer.

4. DiLegge's. Best Italian Cuisine in the city. Affordable and delicious, after I tasted DiLegge's sweet meat sauce (get your mind out of the gutter) I stopped making spaghetti at home, because it always tasted like failure in comparison.

3. Hornville Tavern. Saturday nights are fifteen dollar prime rib night at this fine location. This is my favorite place to get a bite and a beer on the weekend, and it's worth the drive.

2. Gersthaus Bavarian. Located on Franklin (the fall festival street) this is easily the only place I'd ever visit in Evansville for European Cuisine. Being a Polish boy, their Kielbasa certainly helps sway my vote.

Before we cover my opinion of the best restaurant in Evansville I'd like to cover a few more areas of the food gamut.

Best Salad Bar - Western Ribeye. If you love salad and fresh cheeses, make your Friday night reservations. Now.

Best After Dinner Spot - Taste...A Wine and Desert

House. For those of you old enough, a glass of Cab here, paired with their Triple Chocolate Cheesecake, followed by a walk downtown will remind you of why you decided to stay in this city.

Late night Eatery- First Ave 24 hr Diner. Known to many in Evansville as our very own "Greasy Spoon" a half waffle and a biscuit and gravy from here are exactly what that mystery craving at three in the morning is calling for.

Now finally, my vote for the best dinner in Evansville.

Located on Columbia street in between downtown and the north side of the city is a little jazz bar and pizza joint known as the Deerhead Tavern. While Turoni's takes the cake in the pizza department, Deerhead's live music, salad menu and double-decker pizza pie keep them in a special place in my heart. I've had some of my most favorite meals there, with some of my most favorite and least favorite people.

And that's all she wrote. I suspect you need to start making your reservations.

Where do you eat at the most on campus?

- Burger King
- The Loft
- Pete's Arena
- Subconnection

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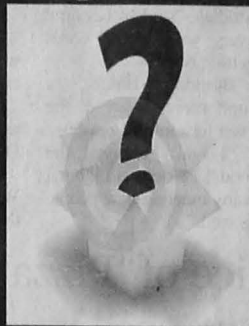


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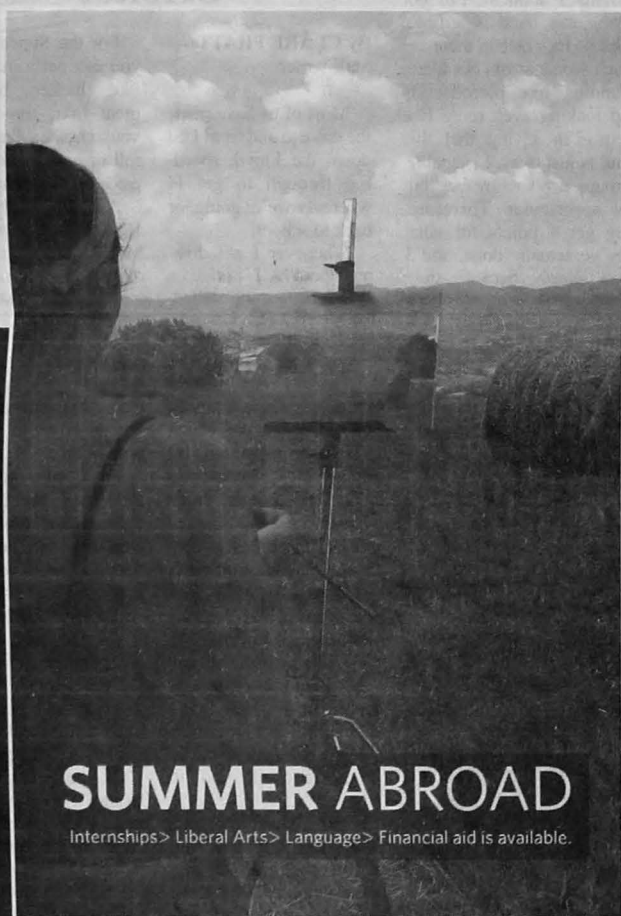
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Solutions to this week's puzzles

8	9	7	3	4	1	6	5	2
2	5	6	9	8	7	1	4	3
4	1	3	6	2	5	7	9	8
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7	3	1	4	6	8	9	2	5
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Men finish season with a win

Women earn right to host conference

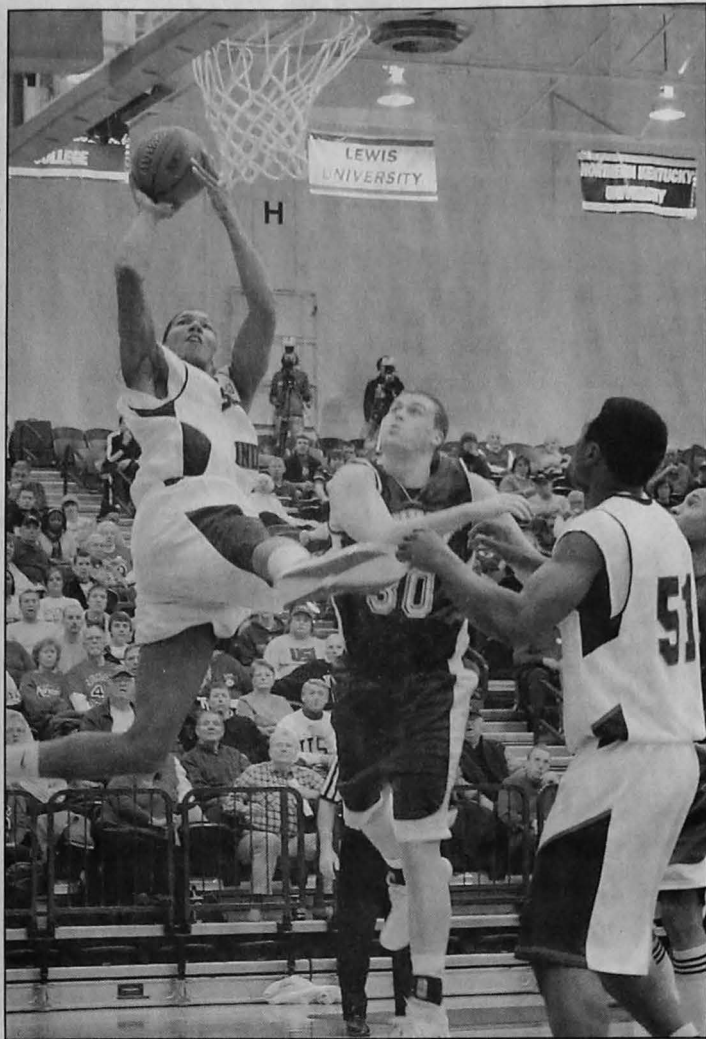


Photo by Jimmy Pyles

Senior Tyrone Bradshaw soars over his opponent's head while making a basket. The Screaming Eagles won 79-71.

By **KELLY MONROE**
Sports editor

The men's basketball team needed a win to end a three game losing streak. The team did just that by edging out the Quincy University Hawks (20-7, 11-7 GLVC) by a score of 79-71.

The No. 2 Screaming Eagles (24-3, 15-3 GLVC) found itself down 0-9 after almost four minutes of the first half.

A layup by Marvin Gray put the team on the board.

The Screaming Eagles continued to push the Hawks until Brandon Carr tied the score and later gave the team the lead.

The layup by Carr put the Screaming Eagles behind 13-14. A foul sent him to the free-throw line.

Carr successfully made the shot, temporarily tying

the game.

A few minutes later Carr grabbed a rebound and was able to score a layup, giving the Screaming Eagles its first lead of the game.

The team never looked back as it led the Hawks 37-28 at halftime.

The Screaming Eagles returned in the second half and continued to lead for the remainder of the game.

Jamar Smith led in scoring with 18 points, followed by Gray with 13 points. Tyrone Bradshaw and Mohamed Ntumba added 12 points each.

Carr rounded out double figure scoring by finishing with 10 points.

"It was important to go out of here a winner," Head Coach Rodney Watson said "It's important especially that our team played so well together."

Following the game, the

Screaming Eagles honored its seniors. Those players include Bradshaw, Smith, Carr, Gray and Isaac Stoll.

"It's kind of sad that it's my last game but it was great to go out on top the way we did," Carr said.

A sixth member of the team, the late Jeron Lewis, was also honored. Lewis' family and friends accepted photographs and a jersey in his honor.

Lewis passed away on Jan. 14 after collapsing during a game at Kentucky Wesleyan College.

Although the Screaming Eagles won, their season ended Monday night after the team suffered three straight losses at the hands of Kentucky Wesleyan College, Northern Kentucky University and Bellarmine University.

By **JASON WUERTZ**
Staff writer

The Screaming Eagles (22-7, 13-5 GLVC) played in another overtime thriller against the Quincy Hawks (19-8, 10-8 GLVC) on Senior Night at the Physical Activities Center (P.A.C.)

The Screaming Eagles won by a score of 82-77.

This is the third time the team has won in overtime this season.

The Screaming Eagles also finished with a 14-0 record on its home court.

"Our kids really gutted it out today," Head Coach Rick Stein said "That is what it was about today, toughness and guts."

Abby Williams led the team in scoring with 22 points. She was also the only Screaming Eagle player to score from beyond the three-point line, making three shots.

"There was no pressure," Williams said about playing on Senior Night "I got more hyped."

With 25 seconds left in the second half, Amie Newhart was fouled and made both free throws to give the Screaming Eagles a 69-65 lead.

But Quincy managed to go on a four point run and tied the game with seven seconds left on the clock. Cootie Leeberg scored seven of her 11 points during overtime.

With 2:24 left in overtime, Leeberg drove the lane for a layup and was fouled.

She turned it into a three point play after making the free throw, which gave the Screaming Eagles a 77-71 lead.

The Screaming Eagles fouled Quincy with 51 seconds left. The Hawks took advantage by making both free throws and cut the

Screaming Eagles lead to 79-77.

Quincy would not get any closer as Leeberg would make two more free throws.

"We are a great team, and we are unselfish," Williams said.

The Screaming Eagles honored seniors Anaris Sickles and Williams after the game.

As a result of the victory, the Screaming Eagles will host a first and second-round cluster in the GLVC tournament.

"It's great," Williams said "We didn't want to drive eight hours to play a team that is 40 minutes away."

The Screaming Eagles will play the winner of the Missouri University of Science & Technology/Lewis University game at 1 p.m. Sunday in the P.A.C.



Photo by Jimmy Pyles

Senior Abby Williams grabs a rebound during a game against Quincy University. The Screaming Eagles won 82-77 in overtime.

Enjoy a game while dining like a local

By **JOSH PIETROWSKI**
Sports commentator

Grabbing a burger or a cold one and watching a game are synonymous in this great American culture.

While tailgating and grilling out at home reign supreme over pre- and post-game rituals, meeting a few friends for a meal or a good buzz while cheering on your favorite team remains a popular alternative among many sports fans.

In Evansville, there are a lot of teams represented by fans and fanatics alike. Be it the Cardinals, Cubs, Reds, Hoosiers or the Boilermakers, we have more than enough evidence that Evansville, due to its size and its close proximity to at least four major cities, is a sports town.

Cast out Division I college talent and professional sports, and you still have those faithful USI basketball fans and those who pack high school football stadiums on Friday evenings every fall.

As much as I love suffering the November air in Central Stadium, or watching the West side faithfully cheer on the Screaming Eagles, my job today is to inform those of you of the best places to watch the game on Sunday afternoon, Tuesday night and Saturday morning, when your favorite pro or college team is playing out of town.

First, for those under age, the answer is simple. As much as I hate dining at corporate locations like this, Buffalo Wild Wings is the place to go. You can be fifteen years old and still grab a seat at a cool sports bar (well, not in the actual bar area) in front of a big screen.

As far as the twenty one and over crowd goes, if you're from the east side, my suggestion would be to catch the game at Boston's, near Newburgh.

They have plenty of TVs, great specials and, unlike the Fox and the Hound, room to move and provide a safe haven for those who grow

tired of listening to white guys rap karaoke.

If you're a West Sider, I'm afraid you're stuck with something corporate as well.

While Show-Me's burnt wings and ample amounts of television screens provide a great opportunity to catch your favorite team, for the sake of classiness and to avoid all the bro sweat being passed around, I suggest you head over and join the youngsters at B-Dubs.

Finally, down-towners should head to the Peephole.

When it comes down to it, Little Cheers is too expensive, Hammerheads only shows VHS tapes from the eighties and the Jungle, well, it's the Jungle. Peephole has a great grill and food that is, in my opinion, grossly under-priced.

But no matter where you head to catch the Cubs or Cards, as the weather gets warmer, make sure you're surrounded by good friends, good food and a wait staff willing to change the channel for you.

Women's GLVC Tournament

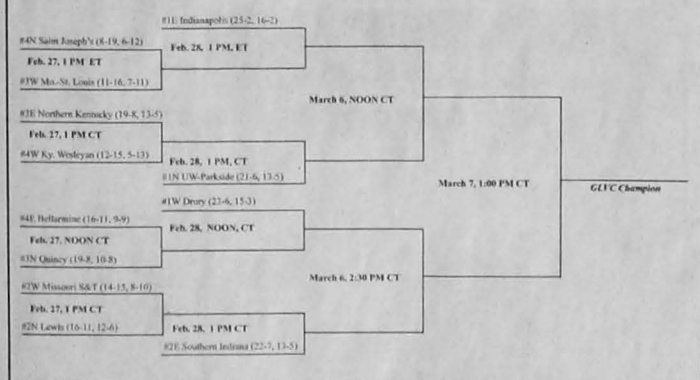
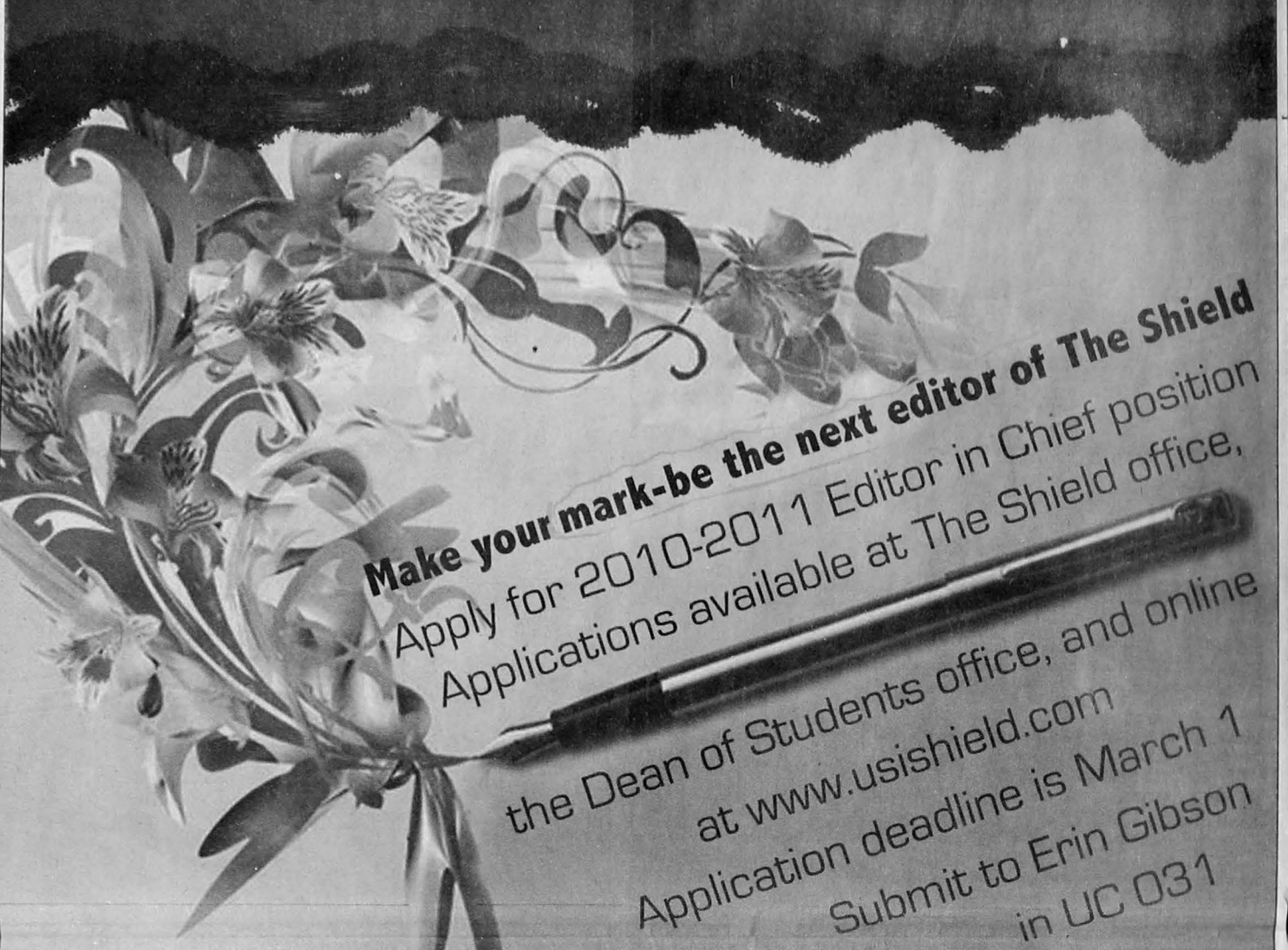


Photo by Jimmy Pyles

Members of Jeron Lewis' family and friends attended Senior Night in honor of the fallen senior. Lewis died on Jan. 14 after collapsing during the Kentucky Wesleyan game.

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- USI Assessment Day Results Fall 2008