

The Current

November 26, 2007

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THIS WEEK

Great Porn Debate

Porn King Ron Jeremy will debate Porn Pastor Craig Gross Wednesday, Nov. 28 at 7 p.m. in the MSC Century Rooms. For more info, contact University Program Board at (314) 516-5531.

INSIDE

UMSL prepares for reaccreditation

The first draft for the 2008-2009 reaccreditation process for the University of Missouri, but members from other campuses are not giving up just yet.

See page 3

Get into the game

Check out *The Current's* review of video games and consoles, including a student on campus who is devoted to gaming.

See page 6



Men's basketball wins in Thanksgiving Classic

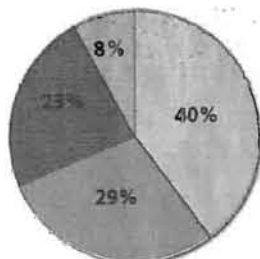
The Tritons defeat both Harris Stowe and Robert Morris at last weekend's home opener to bring their record to 2-1.

See page 9

ON THE WEB

The Current online.com

Web poll results:
 When will you start shopping for the holiday season?



- Tomorrow.
- Black Friday.
- I already started.
- I am finished.

This week's question:
 What were you thankful for this Thanksgiving?

INDEX

What's Current	2
Crimeline	2
Opinions	4-5
Features	6
A&E	8
Sports	9
Cartoons/Puzzles	11



(from LEFT to RIGHT) Anna Koeppel, Quint Birdsong and Dianna Meyers, board chair for ASUM, discuss whether the organization should disband or not.



David Watkins, UM-Kansas City board member (LEFT), and Andrew Walker, St. Louis board member, discuss the possibility of ASUM disbanding during a meeting held Nov. 17 at the J.C. Penney Conference Center.

Photos by: Matthew Hill • Photo Editor

ASUM faces uncertain future

By THOMAS HELTON
 Design Editor

The student government at UM-Columbia is calling for the disbandment of the student lobbying group Associated Students of the University of Missouri, but members from other campuses are not giving up just yet.

ASUM board members met Nov. 17 on the UM-St. Louis campus to discuss, among many things, a call for reformation by the Missouri Stu-

dent Association (MSA) the student government group at UM-Columbia.

In a letter to ASUM, members of MSA wrote that they have "reached a consensus decision that the Columbia campus of the University of Missouri system should strongly consider no longer being a member institution of the [ASUM] Board of Directors."

After hours of discussion, no action was taken regarding the letter. Andrew Walker, ASUM board member for the UM-St. Louis campus,

Quick Read

Mizzou's student government, is considering dropping its members of ASUM, the student lobbying group of the UM system.

said the other members of ASUM all agreed any major reformation was a bad idea but said the board should consider concerns about accountability.

The letter accompanied an outline for the "ASUM Reform Process" in which the Intercampus Stu-

dent Council (ISC) would take over the responsibilities of policy setting and the internship program. ISC includes the respective student government executives from each UM campus and the student curator.

Members of MSA cite, "The lack of member involvement, fiscal responsibility, fiscal oversight and administrative procedures" as reasons why the board is "ineffective and unnecessary."

See ASUM, page 3

Suspect arrested in assault at Mansion Hill

By PAUL HACKBARTH
 Editor-in-Chief

Exactly one week after a juvenile male assaulted a female resident in Mansion Hill Condominiums, St. Louis City police arrested the suspect who, after campus police interviewed him, admitted to previous crimes on campus.

"We knew who the suspect was," Sgt. Thomas McEwen of the University police, said. "He was arrested earlier last week by St. Louis City police. On that Wednesday, officers from our department interviewed him. It turned out the juvenile involved, while he actually assaulted the woman, he was attempting to steal her car."

McEwen said, "the suspect did indicate that he was only trying to get the victim's car keys in order to steal her car."

A campus-wide e-mail from McEwen stated that at approximately 9:24 a.m., on Nov. 13, campus police received a report of an assault in Mansion Hill Condominiums.

Quick Read

A juvenile male involved in an assault at Mansion Hill two weeks ago confessed to another crime on campus.

According to the incident report, "the juvenile suspect knocked on the victim's door three times in a few minutes. The victim answered the door on all three occasions. The last time, the suspect asked to use the victim's cell phone. The victim agreed and let him into her apartment."

After the suspect completed his call, he punched the victim in the face and ripped her clothes, the report said. The juvenile ran from Mansion Hill toward the bicycle path and the victim reported a small laceration on her face.

The suspect is being held at the St. Louis City Juvenile Justice Center on these charges, but because he is a juvenile, his name was not released.

In addition to his admittance of the assault, police said the juvenile confessed to being involved in an earlier incident in August.

He confessed to stealing keys and money from a victim's purse from her office and later stole her car near the Nursing Administration Building on Aug. 22.

McEwen said most of the same suspects are usually involved in several campus crime incidents.

See MANSION HILL, page 7

OUT OF AFRICA, INTO THE PILOT HOUSE



Matthew Hill • Photo Editor

The Peace Bird dancers perform during Africa Nite in the Pilot House on Nov. 15. The dancers wore kilt-like skirts, other jewelry and dress native to the nation of Cote d'Ivoire. To read more coverage of Africa Nite, see PAGE 12.

Express Scripts expands headquarters with second building

By PAUL HACKBARTH
 Editor-in-Chief

Less than six months after Express Scripts, Inc. (ESI) opened its new headquarters on campus, the pharmaceutical company is expanding with the construction of a second building adjacent to the first one.

Express Scripts announced last Tuesday that McEagle Properties and Clayco, affiliates of NorthPark Partners, will develop the new \$30 million building located in the Business, Technology and Research Park on the north side of campus.

The second building will be about two-thirds the size of the original one,

Quick Read

Construction has started on a \$30 million, 181,000 square foot building next to the ESI headquarters, which is expected to open in December 2008.

which opened in May 2007, Chancellor Thomas George said. The second building will include 181,000 square feet of office space, a three-level parking garage and two surface parking lots.

Construction is expected to be completed by December 2008.

"When we first opened on campus, we had the option to do a second building, but we didn't say when," said Steve Littlejohn, vice president

of public affairs for ESI.

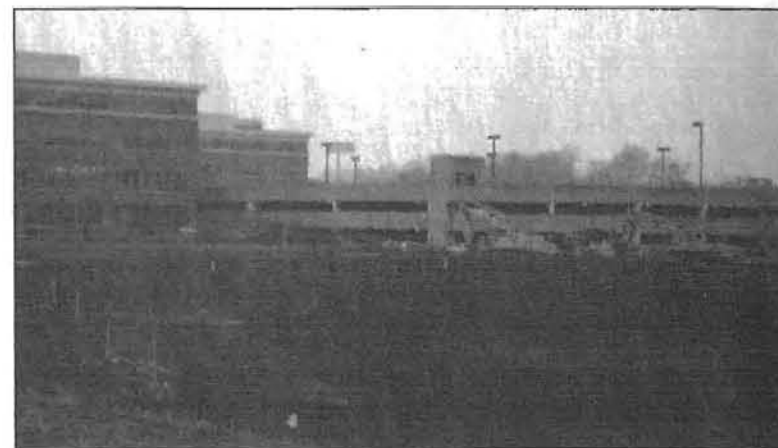
When Express Scripts completed its headquarters, which sits on 16 acres of land, the company received the option of having first bid if it wanted to expand to the other 11 acres, George said.

Last Tuesday, the Fortune 500 company took that offer.

The headquarters was built to support 1,000 employees, although George said it was more like 1,200 to 1,300 employees that actually work there.

"It was mostly administrators and the IT people who came over," he said.

See EXPANSION, page 7



Carrie Fasiska • Managing Editor

Construction equipment sits in the rain Sunday on the site where Express Scripts is planning to build a second building.

Stay Current with this week's weather	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Weather predictions taken from NOAA national weather system.
	Hi/Low: 39/29 Precip: 60%	Hi/Low: 49/39 Precip: 10%	Hi/Low: 54/35 Precip: 20%	Hi/Low: 40/31 Precip: 20%	Hi/Low: 40/31 Precip: 20%	Hi/Low: 38/31 Precip: 10%	Hi/Low: 40/31 Precip: 30%	

CAMPUS CRIMELINE

FRIDAY, NOV. 9

PROPERTY DAMAGE - MANSION HILL CONDOMINIUMS

The victim reported that between 8 a.m. on Nov. 8 and 3:15 p.m. on Nov. 9 person(s) unknown removed the bedroom windows on her Mansion Hill condominium. Nothing was taken, and the investigation is continuing.

MONDAY, NOV. 12

THEFT - WEST DRIVE

The victim reported a theft from his vehicle, which was parked on West Drive, between the hours of 10:45 p.m. and 12:15 a.m. Personal ID items and a digital camera were taken. The investigation is ongoing.

TUESDAY, NOV. 13

DRUG VIOLATION ARREST - OAK HALL

At approximately 1:30 a.m. the UM-St. Louis police department received a call for a possible drug violation in progress in Oak Hall. A subsequent investigation resulted in the arrest of one suspect for possession of marijuana.

STOLEN PROPERTY - MARK TWAIN CENTER

Between the hours of 10 p.m. and 11:30 p.m. on Nov. 12 person(s) unknown gained entry to the mechanical room of the Mark Twain building.

They removed copper pipe and fittings from a working apparatus. This resulted in water damage and interruption and caused the temporary shut down of the gym. An investigation is continuing.

ASSAULT - MANSION HILL CONDOMINIUMS

At 9:20 a.m., the victim that resides in an apartment in Mansion Hill reported that she was assaulted by a black male juvenile.

The suspect is known to the victim and the campus police. He fled the scene after the assault and is still at large. A Clery notice was released to the campus, and the investigation and search for the suspect is continuing.

FRIDAY, NOV. 16

STEALING UNDER \$500 - SETON HALL

At 6:28 p.m. the victim reported the theft of his toaster from his room in Seton Hall, by person(s) unknown. An investigation is continuing.

MONDAY, NOV. 19

PROPERTY DAMAGE/ STEALING UNDER \$500 - PARKING LOT Q

Sometime between 10 p.m. on Nov. 18 and 2 a.m. on Nov. 19, person(s) unknown broke out the victim's car window and stole items from inside. There are no suspects in this incident.

The UM-St. Louis Police Department is open 24 hours a day. If you see anyone that looks suspicious or out of place you are encouraged to call the UM-St. Louis Police at 516-5155 or 911 if it is an emergency.

Remember that crime prevention is a community effort, and anyone having information concerning these or any other incidents should contact the campus police.

CORRECTIONS

The Current regrets that sometimes in our making of this publication, we make mistakes. What we do not regret is correcting our mistakes. To report any corrections that need to be made, please contact The Current at 314-516-5174 or by email at thecurrent@umsl.edu.

'MERRY WIDOW' SINGS HER HEART OUT



Courtney Strong • Staff Photographer

The Czech Opera Prague performs the operetta "The Merry Widow" Sunday Nov. 18 at the Touhill Performing Arts Center.

What's Current

Your weekly calendar of campus events

TUESDAY, NOV. 27

Résumé Workshop

Résumé workshop held by Career Services discusses creating a marketable resume by using appropriate resume formats and content. Open to UM-St. Louis students and alumni. 2 p.m. to 3 p.m. in 278 MSC. For more information: 5111

Ribbon Cutting

Ribbon cutting and reception to inaugurate the opening of the Hispanic Chamber of Commerce of Metropolitan St. Louis on the UM-St. Louis campus. This event will feature music by the UMSL Afro-Cuban ensemble. 3 p.m. to 6 p.m. in the Grand Terrace Lobby of the Touhill. R.S.V.P. to 5789

A Taste of Kwanzaa

Helping Hands and Pan African Association present A Taste of Kwanzaa. Celebrations include a fashion show, open mic and free food. 5 p.m. in the Century Rooms of the MSC. For more information contact Royce Boone at rtbp6d@umsl.edu

WEDNESDAY, NOV. 28

Winning the Battle with Procrastination

This workshop will illustrate the steps and techniques to become a person who does not procrastinate. 10 a.m. to 10:45 a.m. in 225 MSC. There will be another workshop held Friday, November 30 at 12:30 p.m. to 1:15 p.m. For more information: 5014

Job Strategies Workshop

Job Search Strategies Workshop will discuss networking, Internet resources and other job search techniques. Free. Open to UM-St. Louis students and alumni. 2 p.m. to 3 p.m. in 278 MSC. For more information: 5111

The Great Porn Debate

Pornography is a multi-billion dollar industry in the United States alone, but serious discussion of the issue is rare. Is it degrading to women or empowering? Is it an addictive and destructive habit or a window into a fun fantasy world? In this intelligent and multi-faceted debate, all aspects of the Pornography issue will be discussed and examined. 7 p.m. to 10 p.m. in 366 MSC. For more information: 5531

THURSDAY, NOV. 29

Is That Your Final Answer?

Does taking a test or performing in front of a group freak you out? You may not be able to perform at your best due to your level of anxiety. This workshop shows how thoughts affect behavior and how to change those thoughts to help you achieve your goals. Two sessions: 3:30 p.m. to 4:15 p.m. and 5:30 p.m. to 6:15 p.m. For more information: 5014

Bingo Extravaganza

Campus Recreation is holding a Bingo Extravaganza party. There will be free food and prizes. 7 p.m. to 10 p.m. in the Provincial House. For more information: 5326

FRIDAY, NOV. 30

Psychology Colloquium

"Episodic Memory Formation" by Brenda A. Kirchoff, Ph.D. Visiting Assistant Professor of Psychology at Saint Louis University. 11 a.m. to noon in 120 Research Building. For more information: 5393

Mass and Soup

Mass begins at 12:05 p.m. in the Newman Center's living room. Following Mass, a free meal of soup and bread will be provided. For more information: 314-385-3455

"What's Current" is a free service for all student organizations and campus departments. Deadline for submissions is 5 p.m. the Thursday before publication. Space consideration is given to student organizations and is on a first-come, first-served basis. We suggest all postings be submitted at least one week prior to the event. Email event listings to thecurrent@umsl.edu. All listings use 516 prefixes unless otherwise indicated.



Campus Recreation's Bingo Extravaganza will be held in the Provincial House on Thursday, Nov. 29 at 7 p.m. to 10 p.m.

Time Management Workshop

"It's about Time! (Management)" Learn how to improve grades, improve your quality of life and divide time between work and recreation. This workshop will help you examine how you spend your time and how you might be able to become more efficient in your role as a student. 11:15 a.m. to noon in 225 MSC. For more information: 5014

Research Ethics

Sigma Xi, the scientific research society, presents a program on research ethics. Faculty and students are invited to a discussion of research ethics. The program will begin with a presentation by Dr. Bernard Feldman on the infamous Schvln Affair. Refreshments will be served. For more information: 5023

SUNDAY, DEC. 1

Honors College Open House

Freshman, sophomores, and first semester juniors are invited to the Honors College open house. The Honors College provides small seminar style classes, community, as well as scholarship support. Must have at least two years at UM-St. Louis. For more information: 7769

ONGOING

SGA Budget Workshops

Budget workshops will be held in the SGA Chambers. Every organization that plans on submitting a budget to the Student Activities Budget Committee must have an officer that will help with the budget attend the workshop. The sign up for workshops are at the front desk of Student Life. For more information contact Katie Moore at 7525

Budget Workshops

- Tuesday Nov. 25
8 a.m. to 9:30 a.m.
- Wednesday Nov. 28
11 a.m. to 12:30 p.m.
5:30 p.m. to 7 p.m.
- Thursday Nov. 29
1 p.m. to 2:30 p.m.
- Monday Dec. 3
1 p.m. to 2:30 p.m.
- Tuesday Dec. 4
2 p.m. to 3:30 p.m.
5:30 p.m. to 7 p.m.
- Wednesday Dec. 5
8 a.m. to 9:30 a.m.
- Thursday Dec. 6
11 a.m. to 12:30 p.m.
- Friday Dec. 7
3:30 p.m. to 5 p.m.

The Current

The University of Missouri-St. Louis
Student Newspaper Since 1966

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Marry it. Trade it. Use it as an umbrella. Read it again. Sell it. Freeze it. Collect it. Eat it. Pawn it. Trade it. New coaster? Recycle It. Store it. Give it to charity.



Students sound off on parking issues

By JEREMY TRICE
Staff Writer

The new South Campus parking garage, safety in lots and faculty parking spaces were all hot topics of discussion at the Student Government Association's townhall meeting on Nov. 14.

University Police Chief Bob Roeseler and Director of Parking and Transportation Leonidas Gutierrez, answered questions from students about issues regarding parking and safety on campus.

The construction of the garage on South Campus near the Nursing Administration Building is behind schedule, according to Roeseler. He said the garage would open "30 to 45 days behind schedule."

The original date for the garage to open for use was set for after winter break, but with the delay, Roeseler said the garage would open "a few weeks into the upcoming semester" and would contain "250 to 270 spaces" for students, faculty and staff.

The amount of parking spaces for residents has yet to be decided.

Another issue brought up by students was the stream of muggers

lurking in the parking areas. Roeseler responded that the garage would be "better lit and brighter than most of the parking areas."

Roeseler also said resident officers would be primary security, and he recommended the students "program the phone number for the University Police Department" into their phones.

In addition, Roeseler said, "patrol would be increased" and mentioned an escort service, where police offer rides to individuals' dorms, apartments or vehicles on campus.

Students also brought up concerns about how faculty members are able to park anywhere in lots while students cannot. Roeseler said the Faculty Senate voted that right to faculty members.

Students living on campus asked about residents not being able to park for free on campus.

Roeseler mentioned Mansion Hill residents are not charged for parking despite 85 percent of the condominiums belonging to the University.

Curt Coonrod, vice provost for Student Affairs, said he agrees with residents paying for parking.

"There should be a way for residents to park on campus for free,"



Danny Reise • Assistant Photo Editor

Leo Gutierrez, (RIGHT) director of Parking and Transportation, answers questions during the Parking and Safety Townhall meeting Nov. 14. SGA President Bryan Goers (LEFT) and UM-St. Louis Police Chief Bob Roeseler listen on.

Coonrod said.

"You shouldn't be paying for something you're not using," Roeseler said.

Students also asked about how they can get parking passes for multiple vehicles, or if they could get other license plates registered under one parking sticker.

Roeseler said the reason behind having a sticker for each car is that "there are the few 'hustlers' who ruin things for everyone. There would be people who would say 'I have three cars, I need three passes,' and would go sell them to their friends."

For students driving motorcycles to campus, Gutierrez answered their

concerns about parking spaces and stickers.

"Most motorcycles use a single parking space or there are two to a single parking space," Gutierrez said. "A lot of motorcycle parking spaces are not necessary if there are only very few motorcycles that park on campus."

The meeting closed with a message from Roeseler, reminding students that because students pay for parking and safety on campus, they should use the services that campus security and parking provide.

"You're paying for your own safety and security. Call us, use us."

UMSL releases first draft of reaccreditation report

By PAUL HACKBARTH
Editor-in-Chief

Last week, UM-St. Louis released draft one of a self-study for the process of reaccreditation, which is set to take place in the 2008-2009 academic year.

As Provost Glen Cope explained, "Every university and college has to go through the accreditation/reaccreditation process at least every 10 years unless they do not wish to be accredited."

Accreditation teams from the Higher Learning Commission of the North Central Association of Colleges and Schools is expected to visit the campus in December 2008 to evaluate UM-St. Louis.

The National Council on Higher Education Accreditation reviews the process, and then the decision goes to the U.S. Department of Education.

Cope said if universities are not accredited, students are not eligible for financial aid, while faculty members cannot receive grants.

The first draft is a collection of responses to the criteria of the Higher Learning Commission.

Associate Provost Judith Walker de Felix, who is coordinating the re-

accreditation process, compiled the report from certain committees from the various parts of campus and the Accreditation Steering Committee.

"This is the first draft for comments by faculty, staff, students and administrators," Cope said. "Completing the first draft now allows us to see what is omitted and needs to be added, or needs to be more concise."

The campus community can review, edit and provide feedback through the end of January 2008. In the spring, the steering committee will review the comments and during the summer 2008, a second draft will be produced.

Cope said the final draft will be due around October 2008, and more drafts will be available for review in the future.

"Eventually when we are sure we have everything in the draft in pretty good form, there will be a final edit so the whole thing reads well and is comprehensive and concise," she said.

Students, faculty and staff can provide feedback at <https://www.fusion.umsu.edu/accreditation/login.cfm> through the reaccreditation feedback page of My Gateway. The submissions are private and will be anonymous unless individuals sign their names.

ASUM, from page 1

D'Andre Braddix, project support specialist from the Office of Student Affairs at UM-St. Louis, was present to give a quick orientation for the ASUM board and go over the board members' responsibilities as a group.

At the meeting, before the letter and proposed reform were brought forward, members from the UM-Rolla campus said there was a need for more communication between members of ISC and ASUM.

David Watkins, board member from UM-Kansas City, said the SGA leadership on the Kansas City campus does not communicate with them. Watkins said called the lack of interaction "ridiculous."

Regardless of some complaints, UM-St. Louis SGA President Bryan Goers was present to represent ISC. Walker said communication between ASUM and ISC members at UM-St. Louis was better comparably.

The legislative policy of ASUM was put to a vote at the meeting, but the policy was relatively unchanged other than the addition of a new poli-

cy regarding the price of textbooks.

The policy states that ASUM would oppose any legislation adding to the cost of textbooks, and support any that decrease prices.

In addition, with a unanimous vote in support of the new policy, the interns can now start working on legislation that is expected to hit the Missouri House and Senate floors this spring.

Despite this news, UM-St. Louis will not have any interns this year.

However, according to Walker, the interns work for the good of the system and do not lobby for particular campus interests unless outlined in the legislative policy approved by the board.

In an update from Goers about ISC, he said the organization is sending a letter to the Board of Curators about Darfur divestment and another letter calling for the student representative of the board to have a roll call vote.

The roll call vote would be a formal non-vote in order for the students to have their voice on the record.

UMSL Pike fraternity rebuilds after fire

By JEREMY TRICE
Staff Writer

Last November, the Pi Kappa Alpha fraternity lost not only its house to an accidental fire, but also a fellow brother, Brian Schlittler, who died in the fire on Nov. 29, 2006.

Now the fraternity brothers are starting a campaign to rebuild the burnt house for their fraternity.

Since the campaign started, Jason Bright, president of the Pi Kappa Alpha fraternity, said the Pikes are working hard to get back the house they lost.

"The majority of finances are being handled by our alumni association," he said.

Bright said the fraternity has a capital campaign dedicated to raising money. This campaign includes events such as poker and golf tournaments as well as an alumni banquet with a silent auction.

In addition, Andrew Walker, member of Pi Kappa Alpha, announced at the last SGA meeting that "Engraved Brick" program, where student organizations or individuals can purchase bricks engraved with a message.

The bricks will be used to create four walls of the Chapter Room in the new house.

Bricks come in three sizes: four-by-eight-inch, which cost \$100 and include four lines of text; eight-by-eight inch, which cost \$250 and include eight lines of text; and 12-by-12-inch, which cost \$500 and include 10 lines of text.

The deadline to buy bricks is Friday, Dec. 7. The bricks can be purchased online at <http://www.brick-srus.com/order/zetaphi>.

"The goal is to raise as much money as quick as possible," Bright said.

"Finances are still needed to help complete the project," he said. "There are different stages that will be completed as money becomes available."

While the house was completely paid off, Zeta Phi Housing Corporation was inactive for 10 years, so no insurance was in place to cover the damage.

The chapter house located at 8826 Natural Bridge Road is currently under construction.

"The frame and roof are up and the shell of the house is slated to be complete by the end of the year with the final touches being finished up by the end of the school year," Bright said.

While the Pikes wait on the rebuilding of their former house, the brothers are holding their meetings at a house "generously donated" by their alumni located at 8755 Natural Bridge Road, he said.

At the moment, the brothers of Pi Kappa Alpha are currently residing in four separate houses in the same area.



Danny Reise • Assistant Photo Editor

A student demonstrates the proper way to use a knife and fork at the Etiquette Banquet.

Etiquette Banquet serves more than good manners

By SARAH O'BRIEN
News Editor

On Wednesday, Nov. 14, Career Services hosted its annual Etiquette Banquet in the Millennium Student Center Century Rooms.

Chartwells provided a four-course meal of soup, salad, main course and dessert as well as coffee to those in attendance at the banquet that lasted one and a half hours.

As a part of the banquet, nationally recognized social and business etiquette consultant Maria Everding guided students and other attendees throughout the meal.

Everding's etiquette advice has been published in numerous newspapers, and has landed her guest status on shows including "Good Morning America" and the BBC. She has written two books on etiquette, the first titled "Pretty as a Picture" accompanied a course in "manners, poise, and style for young ladies," Everding's Web site <http://www.etiquetteinsti-tute.com> reads.

"Panache that Pays" is Everding's latest novel that focuses on teaching young urban professionals and college seniors the best behavior for social and business dinner meetings from making a toast to splitting the check."

Career Services has held the Etiquette Banquet since the winter semester of 2003, Teresa Balestreri said.

"The total cost of the event each semester is about \$2,500," Balestreri said, "We brought in roughly \$1,200 this semester."



Maria Everding
Etiquette Consultant

See ETIQUETTE, page 7

The Institute for Women's and Gender Studies

Gender Studies: It's Not Just for Women Anymore



WHAT'S IN IT FOR YOU?

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- develops students' creativity and flexibility;
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OPINION

OUR OPINION

After this Thanksgiving, what are members of



TOM SCHNABLE Assistant Sports Editor

"I'm thankful for my girlfriend and Missouri Tiger football."



CARRIE FASISKA Managing Editor

"I'm thankful for potatoes and to be alive."



ANGIE SPENCER Proofreader

"I'm thankful for my parents, education and my friends."



SARAH O'BRIEN News Editor

"I'm thankful for Puerto freakin' Rico, beaches and sun."



PAUL HACKBARTH Editor-in-Chief

"I'm thankful for the opportunities that lie ahead of me."



JUSTI MONTAGUE Assistant Copy Editor

"I'm thankful for the memories, even though they weren't so great."



THOMAS HELTON Design Editor

"I'm thankful for baseball and college football."



MATTHEW HILL Photo Editor

"I'm thankful for freedom of speech and live music."



LAGUAN FUSE Sports Editor

"I'm thankful for my family and thankful to be alive."

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EDITOR'S VIEWPOINT

Fine wine and dine at number nine



By PAUL HACKBARTH Editor-in-Chief

What is it really like inside the walls of #9 Bellerive Acres?

Just a few stepping stones away from Benton Hall, over West Drive and through the woods, is the chancellor's residence, where Thomas George and his wife Barbara Harbach, professor of music, live; very comfortably, I might add.

The average student does not always get a chance to meet top administrators, especially in the privacy of their own home. However, the Friday before Fall Break, I, along with a handful of other lucky student leaders, received an invitation to the chancellor's residence.

I parked on the street in the Bellerive Acres neighborhood before I received a warning that the chancellor's neighbors are picky about where people park but was reassured that my choice for a parking space would be fine.

Timidly, I entered the chancellor's humble abode and was promptly given a nametag and told hard liquor and drinks were to the left while wine was to the right.

As one of the first guests to arrive, the mood could only be described as awkward at first, assumingly because some of the guests could not believe they were in the chancellor's house and were on edge about how to behave.

Groups were forming, including one with the chancellor's wife describing how she got started in music. The chancellor's butler, I presume, and his public relations coordinator, took coats to an unknown room downstairs. I kept mine, not knowing if I would have to venture downstairs myself to retrieve it later.

Chartwells catered the event, but

this was not your normal toasted ravioli or dried out pizza. The buffet included some of the fanciest food I had ever seen, even for Chartwells.

Bacon wrapped spicy shrimp. Some sort of pâté. And desserts I cannot even begin to describe, except for one, apple slices covered with chocolate syrup.

At this time, I pondered, does Chartwells regularly cook the chancellor's dinner, lunch or breakfast? Do Tom or Barbara even know how to cook? My probing subsided after taking a quick peak into the state-of-the-art kitchen.

The chancellor's house, I daresay, did not exceed my expectations. The paintings, the marble-like floors and fireplace, the piano in the corner, the large bookshelf full of leather-bound books, which I pictured Tom and Barbara reading while sipping from a large collection of wine. I expected these fine furnishings.

What I did not expect was their public relations coordinator to explain the different types of wine to a wine virgin ("you mean the stuff in the box just doesn't cut it?").

Students gathered to learn how to swirl wine around, how much to pour, how long the grapes stay on the vine and so forth. All the choices were within a college student's price range, \$10-\$20 and none came in a box.

After some impromptu speeches, including the chancellor who announced, "This is really your house. Your money pays for this," I questioned whether this was something I needed Elliot Davis to look into.

I decided against it, put away my reporter's cap for the night and enjoyed an evening chatting with UM-St. Louis' elite couple.

STAFF VIEWPOINT

Piss tests for all valedictorians



By STUART REEVES Staff Writer

What do Barry Bonds and the over-achieving brown-nose of your high school class that beat you to Valedictorian and got accepted to an Ivy League school potentially have in common? Performance enhancing drugs.

Bonds' current legal issues aside, the British Medical Association has highlighted the need for public debate on the use of cognitive enhancing drugs in a recently published paper titled, "Boosting Your Brainpower: Ethical Aspects of Cognitive Enhancement."

Let me spell it out for you. Prescription cognitive enhancement drugs are those substances that can be used to boost concentration and memory.

Both Ritalin and Adderall are prime examples. These drugs are not just for calming down the hyper kids in class anymore; they have also been proven useful for late night, last minute cramming sessions for exams.

As Dr. Tony Calland, chairman of the BMA's Medical Ethics Committee, put it, "We know that there is likely to be a demand by healthy individuals for this 'treatment.'"

However, given that no drug is risk free, is it ethical to make them

available to people who are not ill?"

In a separate statement, the BMA said, "...people are willing to endure major surgery to enhance their visual appearance, so they may be willing to do so to improve their cognitive ability as well."

For now, we can set aside the debate on the rampant, and often inappropriate, diagnosis of attention deficit hyperactive disorder in children, and look at the bigger picture.

Competition in academia and the workplace has gotten to the point that we may actually condone the use of drugs to boost productivity.

Riddle me this Batman, how do we tell our children not to use performance enhancing drugs in sports, but allow them to do so in the classroom?

We are in an era where every grade, every test score, every extra-curricular and recommendation letter matters to get into college and post-graduate programs.

The ability to memorize that extra fistful of vocabulary words or equations could make the difference between Ivy and a place in the boardroom one day or not.

See VALEDICTORIANS, page 5

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Guest commentaries are typically longer (generally 400-600 words) on a specific topic of interest to readers. If you are interested in writing a guest commentary, please contact The Current's editor-in-chief.

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UNDERCURRENT

By Danny Reise • Assistant Photo Editor

What is going to be your hardest final and why?



Bethany Stafford Sophomore Discontinued Nursing

"Microbiology because the class sucks."



Ellie Ordway Sophomore Physics

"Differential Equations Power Series. They're hard."



Sofie Seck Sophomore Biology

"Not really any, except biology because I hate anything that has to do with science."



Daniyal Syed Junior Biochemistry/Biotechnology

"Cell Biology because I never studied."



Justin Riddler Junior Theatre

"Music history because I did not pass it last time."

What do you think? Send your own response to thecurrent@umsl.edu or talk about it in our online forums at http://www.thecurrentonline.com

STAFF VIEWPOINT

Be all you can be: Military recruitment targets poor, uneducated youth

Have you ever thought about joining a branch of the military to help out with college costs? I have.

It seems like the perfect ride, you are offered stability, employment, a college education, personal development and even a chance to see the world.

Who could turn that down? Poor children in urban schools cannot. That is how the poverty draft was created.

The poverty draft is a policy that targets young people in low-income communities for military recruitment. The military uses the rampant poverty and the uncertain futures of high school students as a means to entice them into military service.

It all looks good on the outside right? Wrong. The poverty draft has a hard racist edge to it. The military specifically targets schools that have a large population of African American and Latino students.

There is one large reason for the joining up of these low income high school students by the thousands. It is the deliberate cut in funding for public schools in America to give more money to corporations, the wealthy and the military.

The Bush administration claims there is no money for programs like Medicaid, Medicare, Social Security, or employment programs, but somehow, there is always money to fuel the war in Iraq.

By taking money from educa-

tion, Social Security, and employment programs, the Bush administration has put the life of high school students on an uncertain path, and what looks better to them than the GI Bill?

Here is the worst part—the average payout on the GI Bill is a little less than \$2500 a year. Here in America, we really know how to thank our soldiers for their loyalty!

The second, although not as prevalent, reason for the poverty draft is the excessive and aggressive military recruitment campaign. You cannot drive down the street without seeing a billboard of some fine, upstanding looking college age kids looking like a kid in a candy store in their fatigues.

You cannot turn on the TV without seeing an ad about how the army will make you more efficient, more knowledgeable, more courageous, and most of all, "all that you can be".

The military spends an approximate \$3 billion dollars a year on advertisement. It is becoming more and more frequent to see common items from youth culture like video games, cars, music and concerts as a way for recruiters to approach young



By JUSTI MONTAGUE
Assistant Copy Editor

people about joining the military. It is even worse for high school students.

No Child Left Behind is another contributor to this phenomenon. You know, the funny thing about laws being passed in Congress is that little things get added on to bills that most people never

even know about. NCLB seems like a great law from afar.

Get the children a better education? That is a no brainer. But there is a catch.

No Child Left Behind mandates that the names and contact information of students wishing to receive federal aid for college are given to military recruiters.

Until activists began educating high schoolers on how to have their names removed from this list, public schools were basically selling students' names to the military in exchange for federal funding.

Choosing military service is literally a life or death situation for young people. There have been over 2,000 American men and women killed in Iraq, while over 15,000 have been wounded.

When we notice that 58% of soldiers killed in Iraq were between the ages of 18 and 25, it becomes clear

that the rise in recruitment tactics for young people is working.

I am not saying I'm against the military whatsoever, at I think, for people of all ages, joining the military should be a choice of service to our country and not a means of escaping a low socioeconomic neighborhood.

If we want to add the push for the poverty draft, we have to stop the military from paying on low income youth and youth of color, and create real alternatives to military service. This means better funding for public schools and alleges so that everyone, regardless of race, sex, religion, or socioeconomic status, has the prospect of an equal education and the opportunity to fulfill the great American dream—without going to Iraq first.

VALEDICTORIAN, from page 4

Do not get me wrong, I take no issue with the increased pressures of competition in academia. In fact, I see it as a good thing. Innovations in technology, for one example, are most often the result of competing research initiatives.

However, I find the prospect of telling our children that it is okay to take a drug targeted to treat a condition they do not have in order to get a better test grade completely unpalatable.

I absolutely think there needs to be a debate on this topic. We have seen a fair number of academic pla-

giarism scandals make headlines over the years. As a hopeful career academic, I rue the day that we find out Nobel Prize Laureates are tossing back brain boosting pills.

I would even be curious to hear what our own UM-St. Louis faculty and administrators would have to say on the topic. How is a professor to react if he/she finds out their star pupil in a course was treading this precarious path?

So there you have it, folks. As far as I am concerned, one man's Superbowl is another man's SAT, and all scholars need to "play clean."

Get your fix. Every Monday.
The Current

SCIENCE COLUMN

Fall leaves vibrant colors for leaf viewers

Fall is my favorite time of year, but September brought predictions of a dull fall for foliage following a dry summer and early spring that was cut short by a sudden return of winter.

Many leaf peepers expected trees to turn brown and drop their leaves in short order.

Fortunately, the leaf season was longer and more colorful than expected.

Unseasonably warm fall temperatures followed by a little rain and mildly cool and warm weather conspired to bring us more color and to extend the fall color season well beyond two weeks of peak in October. It is now late November, and many trees still have leaves.

The other surprise is the color. Rather than brown, many trees went with red or a usual mix of colors.

Every year, you see a few multi-color trees, but this year, we were treated to a number of trees decked out in an array of colors, from green to red.

Several trees sported both gold and red, especially here on campus. How appropriate that the trees should show the school colors.

There was a great deal more red in the trees, even when they sowed their unusual yellow or orange tones. On one lovely afternoon in November, I took a walk down the street and was showered with red, yellow and orange leaves falling like snowflakes, with rustling whispers as they fell.

So what is behind those brilliant colors?

Most everyone knows that many of the colors of fall are in the leaves all along, hidden by the green pigment

of chlorophyll during the summer. In fall, the changing length of days and changing temperatures cause the tree to lose its chlorophyll, allowing the other colors to show through.

As the tree grows in spring and summer, the green chlorophyll in the leaves that the tree uses in making carbohydrates is constantly replaced.

Chlorophyll must be replaced, as it breaks down with exposure to the sun.

As the days shorten, the length of night reaches a threshold value and deciduous trees begin to gradually seal off their leaves and chlorophyll is no longer replaced.

As the chlorophyll vanishes, yellow and orange pigments show through. The yellow pigments are called xanthophylls and the orange pigments are called carotenoids, and they are actually present in the leaf through out its growing season.

The presence of these pigments would be linked to the conditions the plant faced during that time.

The reds and purples are differ-

ent. These colors come from pigments called anthocyanins.

These pigments are not typically present through the growing season but are manufactured with the sugars remaining in the leaves after they are sealed off from the branch. They typically are produced in the fall.

As the leaf breaks down, all these other pigments fade away and only the brown pigment (tannin) remains.

Interestingly, the production of red pigments may be a sign of stress for the tree.

While scientists understand the whole process of fall color well, the reason for the colorful show is less clear.

Xanthophylls and carotenoids play an important role in photosynthesis by helping to capture light energy but the benefit of anthocyanins is less clear.

One possible reason, suggested by entomologists, is to warn off insect pests. There is some evidence that the color red discourages aphids.

Trees may leave more carbohydrate behind in leaves to convert to red anthocyanins because the robust color may discourage insects from laying eggs in the plant.

Of course, the tree has to sacrifice some of the carbohydrate it made and stored during the summer to do so but it may be a good trade off.

Another theory is that the red and purple anthocyanins have a sunscreen effect to help preserve chlorophyll as the tree is still making carbohydrate or it may be a way to limit water loss or frost injury in fall.

With our dry conditions and riot of red trees, there may be some hints of that happening here.



By CATHERINE MARQUIS-HOMEYER
Science Columnist

Nutrition Facts

Serving Size: 12 pages
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Opinions	100%
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INGREDIENTS:

ASUM, Mansion Hill, Africa Nite, Express Scripts, Parking, Reaccreditation, Etiquette Banquet, Thanksgiving, Chancellor's Residence, Barry Bonds, Valedictorians, Military Recruitment, Video Games, Wii, Call of Duty 4, Arianna String Quartet, Boys Like Girls, Upright Animals, basketball, Roller Hockey, After Hours

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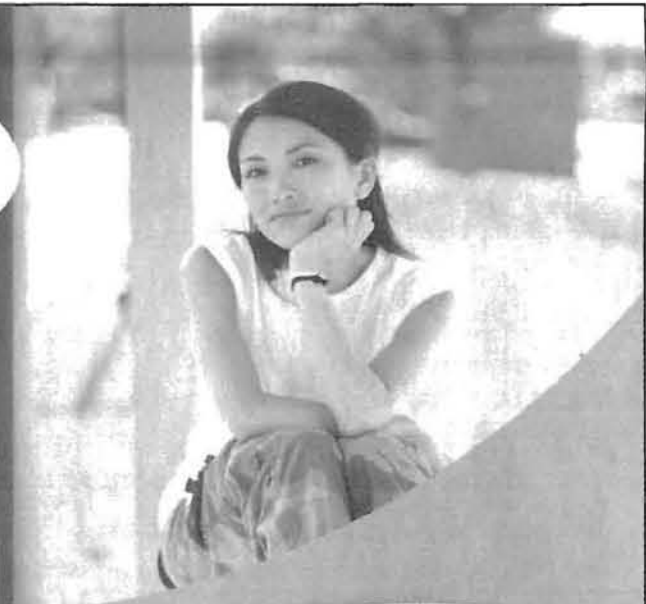
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GAME REVIEW

Call of Duty 4: Modern Warfare

By **THOMAS HELTON**
Design Editor

Infinity Ward broke out of the World War II first person shooter (FPS) genre that brought them a very high reputation with Call of Duty 4: Modern Warfare. Its first non-WWII game is also its first to be rated M for mature.

Modern Warfare strays away from the typical story with war games involving a good-guy bad-guy arbitration and jumps into a storyline that drew much skepticism in the past.

The player goes back and forth as both a member of a U.S. Marine Recon squad and as a British SAS Special Forces. A few other times as well, the story takes the player to other roles in a flashback style.

While going back and forth, the story stays well intact and is easy to follow, as well as fun. As a British SAS, the player is staged in Russia where ex-Soviets are trying to obtain nuclear weapons to return the country to its previous state of rule.

At the same time, the U.S. soldier, known as Sgt. Paul Jackson, is on the ground in a nameless Middle Eastern country where a nuclear weapon detonates. Jackson is on his way out of the area via helicopter when the bomb goes off.

For game play, anyone who has ever played a Call of Duty game can expect to catch on quickly, but the story and exhilaration provided are unprecedented by Infinity Ward.

Multi-player mode does not offer any big surprises but ties together the game with locked items and upgrades as a player gains experience points (XP) in that mode. There are default class sets, but like most games, there is a lot of room for modification.

Perhaps the only non-positive of the game is the duration of single



Screenshot from Call of Duty 4: Modern Warfare.

player mode. Players can expect to beat the single player mode in about 6-8 hours. However, like most FPS games on the market today, the multi-player and online modes are the most extensive and seemingly never ending.

Modern Warfare is available on Playstation 3, Xbox 360 and PC. Each console offers a unique game play with the same interface and game play.

Playstation 3 provides games in high definition as well as some of the best graphics on the market. Their online service for gaming is also free, unlike Xbox 360. PS3 is sub-par because of the availability of games, but with this release, interest in the PS3 will become greater with the better graphics, larger hard drives and free online play.

Xbox 360 has a larger online audience due to an earlier release date than PS3 and the Wii. Microsoft ex-

**Call of Duty 4:
Modern Warfare**

Xbox 360: ★★★★★

Playstation 3: ★★★★★

PC Computer: ★★★★★☆

pected to hit 6 million online users around September of 2007, but they achieved the mark four months ahead of schedule.

The PC game is limited more by the users computer hardware capabilities and will not come as standard as Xbox or PS3.

Newer games will require a better graphics card which makes them

unattractive to PC only gamers. For those who have the leading graphics cards, this game will be somewhat better, but there are still limits to movement.

With a controller, either PS3 or Xbox, the analog sticks provide for fluid and natural movements, while the capabilities of a keyboard keep the user limited in movement.

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Gaming:
Not just for
closet geeks
anymore

By **AMY RECKTENWALD**
Features Editor

There once was a day when there was no such thing as cell phones, home computers, Internet or video games. But most (ok, some) of us cannot remember those days at all. Growing up with technology and video games seems second nature to college students, and Andrew Primm is no exception.

Primm is a junior English major, and an avid gamer. His interest in gaming started early.

"I first started when I was very little," Primm said. "Actually, as long as I can remember. I had an uncle who had an original Nintendo. When I'd go over there, I'd beg to play. I grew up with video games."

His favorites are "mostly adventure type games, like Legend of Zelda. But I also like platformers like Mario Brothers." He said, "I also like RPGs."

His favorite RPGs are Skies of Arcadia, the Final Fantasy Series and the Suikoden series. He named Final Fantasy IV, sold in the United States as Final Fantasy II, as his favorite of the series.

"Final Fantasy IV is a traditional RPG, and one of the first to have a good epic story," he said. Primm said

❧

**I play video games
to get away from reality. It's a fun thing to
do for about an hour or
so, but then I get bored
with it.**

—Andrew Primm
Avid Gamer

he likes all the re-releases that Square is doing with the Final Fantasy series onto newer systems.

While he loves games and gaming, he does have some limitations to what interests him, although he said he likes "pretty much everything." He is more interested in console games than PC games. He said, "I'm not into sports games or first person shooters."

He also said he is not very interested in simulation games.

"I play video games to get away from reality. It's a fun thing to do for about an hour or so, but then I get bored with it." What he does like in a game are goals, storylines and challenges. "I kind of like it in a game when they give you set goals to meet or to work out storylines," Primm said. "Solving puzzles is always cool. Not easy puzzles, but elegant puzzles."

Electronic versions of games are not the only ventures that have interested Primm. He was also involved with a tabletop game.

"I didn't start until last year," Primm said. "Although I'd been interested. I had some friends who played and they asked me to join." He said the group played for three to four months, then the semester ended and they quit.

About his tabletop experience, Primm said, "It's so much different. There aren't set goals to accomplish. Most of the game is decided by the player and not the DM (dungeon master)."

Primm said the tabletop game was "very social." He added, "Once you get to know the other people, it can be a lot of fun." Out of all the consoles and platforms available to play games on, Primm's favorite remains the Super Nintendo.

"I like modern games a lot, but they seem to be more Hollywoodizing now, with the graphics and voice actors," he said. "I like the old games. There are so many good ones on the Super Nintendo."

While Primm does not care for the "Hollywood" aspect of the newer games, he said he likes "the direction they're going."

"Developers can do more, especially with the Wii," he said. He also likes that there is more accessibility with the games now than before.

"They're more mainstream now," Primm said. "You're allowed to say you like video games without sounding like a nerd."

TOP TEN

Nightmares for gamers

10. A 10-year-old from France just pwned you with the Dolphins in Madden 2008.



9. The batteries in your wireless controller die.

8. A thunderstorm knocks out the power.

7. PC users... pop-ups, enough said.

6. AFK. Whether it is you, a teammate or the last enemy it is annoying.

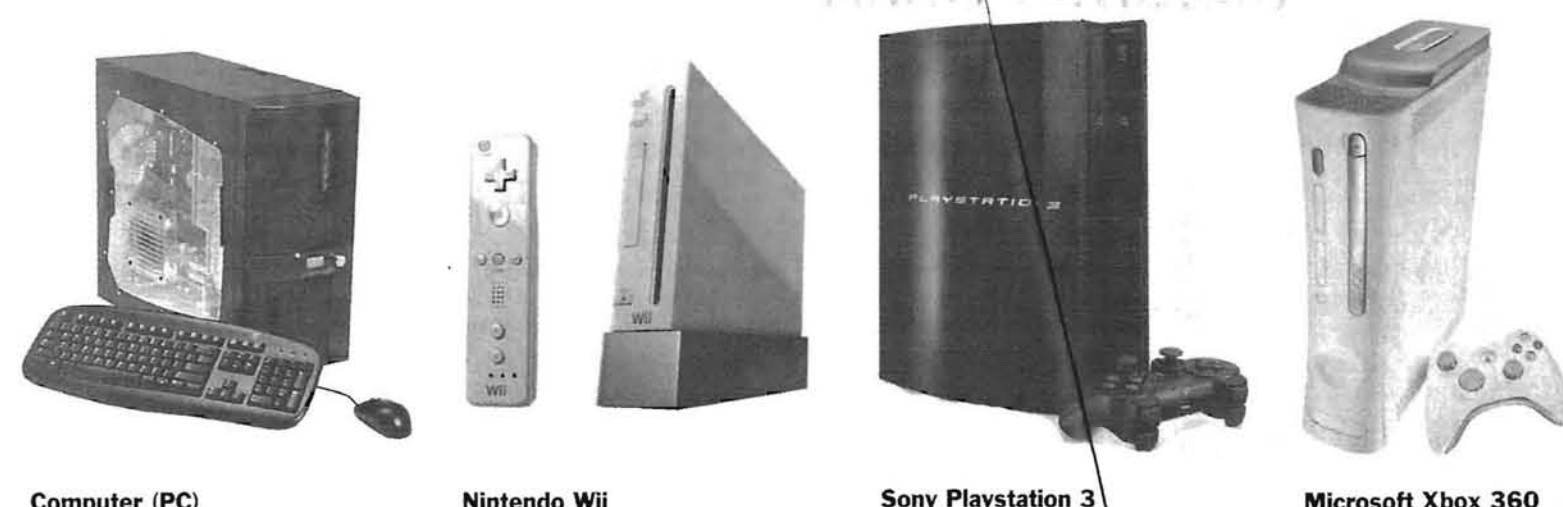
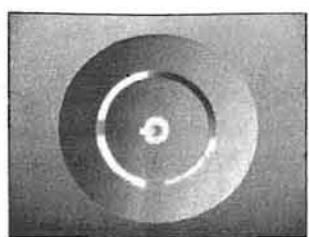
5. Spawn campers, and the ultimate, being no-scoped by a spawn camper.

4. "You have been suspended from Xbox Live. You will not be able to sign in to Xbox Live until 12/31/9999."

3. Your Wii-mote just made its way through your 42-inch plasma.

2. Hackers.

1. The Ring of Death. Xbox 360 owners know all about this.



From MUDs to Halo 3, online community continues to grow

By **AMY RECKTENWALD**
Features Editor

PC games may have their place in the hierarchy of gaming options, but just installing a game and playing it out is not the only option for your computer. Online games have had a place in the gaming world since the late 1970's.

Those early MUD (multi-user dungeon) may have only involved walking from room to room and talking. What has evolved from them can be considered anything but basic.

For those unfamiliar with the options available for online gaming, there are now MUDs, MOOs, RPGs, RPIs, and MMORPGs.

Lost in the translation? MOOs are MUD object oriented. RPGs are Role Playing Games, a large genre of games, familiar to console or PC gamers as well.

Players take on a role, solve puzzles, and work through quests, that typically lead to storyline enhancement.

The genre has included forms such as tabletop Dungeons and Dragons, the older text RPGs such as Avalon and newer games like World of Warcraft.

RPIs or Role Playing Intensive games deviate from the traditional

RPG in terms of how to advance in the game. The basis for an RPI is to build and live out the life of your character, making gains based on how well you maintain the character rather than how many bunnies or ducks you can slaughter.

"Usually an RPG has stats all over the place and is prone to min-maxing and twinkage by those more interested in winning," said Tom Merrill, head programmer for The Inquisition RPI. "An RPI would be more oriented towards what you say and do, not how well you do it via the code or rules."

MMORPGs are Massive Multi-User Online Role Playing Games. Any number of games can fall into this category including older and newer favorites such as Everquest, Ultima Online, Star Wars, Galaxies, Ragnarok Online and Final Fantasy XI.

Several of these games require players to purchase a subscription to play regularly, and some also require the purchase of special software for the PC, or for a console, to be played online with others.

But what is it about online games that makes them so popular?

"For some, it's powertripping," Merrill said. "I like the escapism aspect, and the ability to make things with a minimal ooc (out of character)

knowledge on how to actually make things. Being able to make fantastic things is a plus. Some like the competition aspect, which seems to be a major tenet in American society."

Whether for escapism, competition, socializing or just plain playing, graphical online games appear to be more popular, even for Merrill who codes for a text based game.

"It's more data faster with the subtleties nice and subtle," he said. "Most text games can't be subtle—you have to point it out. And anymore, the text in a mud tends to run together on me."

With the advances in graphic technology for games, the days of the text games are a thing of the past "as the main source of online gaming," Merrill said. "As a game in its own right, not yet. Though text gaming is so fragmented that the population counts of days of yore are long passed. Why put up with someone else's rules when for 20 bucks a month, you can set one up?" He added, "Now graphicals, you still have to suck it up and play by their rules."

Merrill is an example of the dominance of graphical online games over text based games, as he plays Warcraft rather than the text game he codes for. Why? "Because I don't

work for them and they have nice types in Ashenvale," Merrill said.

"Plus, I am a sucker for good elves." Text based online games may be dying a slow death, but with new games like Halo 3 hitting the market, online games are far from a thing of the past. In fact, going online may soon become a requirement for any successful game.

Shortly after The Sims2 launched, The Sims Online became another new aspect to enjoy one of EA Game's most popular titles. Likewise, Square departed from their typical console based Final Fantasy series by making Final Fantasy XI a solely online game.

Some other popular online games have nothing to do with old series or console games. <http://www.pogo.com> allows players to play a variety of games, and socialize with fellow players.

For the younger age set, there is <http://www.neopets.com>, where players can adopt virtual pets, play games, run shops and collect trophies. Neopets has become so popular that miniature versions of the pets have even been included as the toys in McDonald's Happy Meals.

Whatever your play style or game preference, online gaming has something for everyone as another form of entertainment.

MANSION HILL, from page 1

"Typically, 5 percent of the people commit about 95 percent of the crimes, so it's the same people involved most times," he said.

While several other crimes committed have taken place in Mansion Hill, McEwen said the juvenile has not been involved in those other incidents. "This is an isolated event," he said.

To counter future crime episodes, McEwen said police have stepped up patrolling the area and reminded residents to walk in groups at night and determine who is at the door before opening it.

Mansion Hill staff members are in the process of improving lighting and cutting down bushes and trees around the complex.

McEwen said he has also seen an increase in the number of students using the police escort program.

"I've seen two, three, four per shift to Mansion Hill," he said.

Since Nov. 1, University police have reported three other criminal incidents in the complex. On the evening of Nov. 3, a victim heard a crashing sound and reported someone had thrown a flower pot up at her front door and damaged the door.

Two days later, on Nov. 5, unknown person(s) forcibly tried to open a victim's door while the victim was not at home. The victim indicated the deadbolt lock was used, but the door was not opened.

Then, on Nov. 9, a victim reported her bedroom windows stolen, but nothing else was taken from her condo.

Since the University does not own all of the condos on Mansion Hill, jurisdiction is an issue in the complex. UM-St. Louis police only have jurisdiction in apartments owned by the University, but that jurisdiction ends when students walk out their apartment door.

"The parking lots and roadways are Normandy jurisdiction," McEwen said. "However, as a courtesy to students, we respond to any call we get from Mansion Hill and figure out the jurisdiction later."

'VISAGES' RAISES MONEY FOR AIDS



Visitors look at "Visages" by Christopher Schulte and Jerry Breakstone, which opened at Gallery Visio Nov. 8. Proceeds from donations will benefit Camp HOPE, a weekend camp for children living with HIV and AIDS and their families.

Danny Reize • Assistant Photo Editor

ETIQUETTE, from page 3

Tickets cost \$15 for students to attend the banquet. More than half of the cost of the program is paid for strictly by Career Services.

With 80 guests, this year's banquet brought in a larger number of guests than in previous years where the number was around 50 or 60.

According to Balestreri, Everding likes to keep the groups she works with small, "That way the

program has a more personal touch."

Everding guided students through polite conversation, as well as the proper way to eat each course of the meal.

Besides walking students through traditional "American style" eating, Everding also showed the classic "British style" of dining.

The two styles differ in that British dining necessitates the person eating to hold the fork with the left hand and the knife in the right, dropping the silverware only for a drink.

Everding took questions throughout the meal, and walked around each table to make sure the students were handling their silverware in the proper manner.

"We are committed to this event because soft skills are the number one skill-set that employers seek in students. It is the professional savvy and dining etiquette that help our students and graduates successfully move forward in their professions. Career Services believes that this is a strong program that empowers our students," Balestreri said.

EXPANSION, from page 1

"[ESI] will bring over another 900 employees, so we may end up with about 2,200 to 2,300 employees, with 1,000 still at the Riverport site," George said.

The new employees will come from information technology, client services and corporate financial services at the company's former headquarters in Maryland Heights.

About 1,000 employees will stay in Maryland Heights to work in the pharmacies and mail order operations.

"The expansion reflects the continued growth of our company," Littlejohn said. "We chose to do it in phases because it helps with the logistics of the transition and the flexibility of a new building dealing with a lot of different factors."

Like the first building, the addition will also be registered for LEED (Leadership in Energy and Environmental Design) certification. The first building is still waiting for its certification.

In addition to being a developer, Clayco/Paric created a joint venture to be the general contractor. The company's architectural consultant on the project is Christner Inc., its interior designer is NELSON, and its real estate advisor is CB Richard Ellis Brokerage.

Since the headquarters moved on campus, George said both UM-St. Louis and ESI have taken advantage of the benefits of the partnerships created.

"We've had such success with the task force chaired by Dean [Keith] Womer [of the Business College] and Steve Littlejohn from Express Scripts, including student internships, many of their employees taking our classes and a lot of their data research has been used in our computer science classes, while many faculty members are doing research projects for Express Scripts," George said.

George said attorneys for UM-St. Louis and Express Scripts are still working out the financial details for payment.

In addition, George said he hopes traffic near the University Place Drive entrance will not be hindered. "They did a good job last time keeping the traffic flowing," he said, "and they hope to get a big chunk of the work done during the break."

Got something on your mind?

Write a letter to the editor or guest commentary and send it to thecurrent@umsl.edu



The Current

2008 Dr. King Essay Contest

Theme: How can Dr. King's Dream help us to discern those inner qualities that make all men human and therefore brothers?

Qualifications for Contestants

1. Contestant must be an enrolled UMSL student for Fall 2007 and Winter 2008 semesters. Registration for Winter must be made by December 7, 2007.
2. Previous essay contest winners are not eligible.
3. Winners must be present on January 21, 2008 at the Dr. King Holiday Celebration to receive cash award.
4. Contestant must compose an original essay.

Essay Rules

1. Essay must speak to the theme: How can Dr. King's Dream help us to discern those inner qualities that make all men human and therefore brothers?
2. Essay must contain at least 500 words, but no more than 1000 words and will be judged on content and writing ability.
3. **Deadline for submission is December 7, 2007.**
4. Include a cover sheet with name, address, telephone number, student ID number and e-mail address with the essay submission. Include address and phone where you can be reached during the semester break.
5. Submit essay by electronic submission in Microsoft Word format to willsc@umsl.edu

Please contact the Office of Student Life, 516-5291, or the Office of Equal Opportunity, 516-5695, for more information.

Winners will be presented with their cash awards on Monday, January 21, 2008 at the Dr. King Holiday Observance.

First, second and third place winners could receive \$500, \$300, or \$200 based upon quality of essay.

\$500

University of Missouri - St. Louis
Office of Equal Opportunity

Essay Contest is sponsored by the African American Alumni Association, *The Current*, the English Department, the Office of Equal Opportunity, Student Life, and Zeta Phi Beta

\$10 STUDENT TICKETS
ON SALE NOW-USE PROMO CODE 1107

WWW.TOUHILL.ORG CALL 314.516.4949 TOLL FREE 866.516.4949

A&E

A&E ON CAMPUS

MONDAY, NOV. 26

Genesis Jazz Project concert at the Touhill
UM-St. Louis jazz band, led by Bob Waggoner, performs at 7:30 p.m. Free. Info: 314-516-4949

TUESDAY, NOV. 27

'The Sopranos And The Rest Of The Gang' Opera Theater at the Touhill
UM-St. Louis opera theater presents an evening of scenes from popular operas, 7 p.m. Info: 4949.

FRIDAY, NOV. 30

St. Louis Philharmonic concert at Touhill
Holiday pops concert featuring the St. Louis Philharmonic, UM-St. Louis Singers, St. Louis Community College-Meramec Choir and Community Chorus, and the Kirkwood Children's Chorale, at 8 p.m. Tickets are \$15. Info: 4949

SATURDAY, DEC. 1

'Soul Of The Season' concert at the Touhill
Second annual holiday performance, sponsored by the Office of Multi-Cultural Relations along with the UM-St. Louis Department of Music and with performers UMSL Chancellor Thomas F. George and Vargas Swing founders Shaun Robinson and Jason Swagler, at 8 p.m. Tickets are \$7 for students and staff. Info: 4949.

SUNDAY, DEC. 2

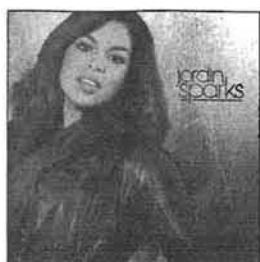
'An Afternoon of Bluegrass' concert at the Touhill
Bassist Edgar Meyer and mandolin player Mike Marshall with the St. Louis Symphony Orchestra play bluegrass music at 2 p.m. Free pre-show jam session at 1:15 p.m. in the Touhill's lobby. Tickets range \$11 to \$35. Info: 4949.

ONGOING

Gallery 210: 'Chakaia Booker Sculpture' art exhibit
Nine works by acclaimed artist, each made using her trademark material, rubber tires, in forms that can be whimsical, aggressive and often sexually suggestive. Through Dec. 8. Free.

TOP ITUNES DOWNLOADS

1. Low - Flo Rida featuring T-Pain
2. No One - Alicia Keys
3. Apologize - Timbaland featuring One Republic
4. Kiss Kiss - Chris Brown featuring T-Pain
5. Clumsy - Fergie
6. Bubbly - Colbie Caillat
7. Crank That (Soulja Boy)- Soulja Boy Tell'Em
8. Paralyzer - Finger Eleven
9. Tattoo - Jordin Sparks
10. How Far We've Come - Matchbox Twenty



CONCERT REVIEW

Boys Like Girls warm up chilly Pop's Nightclub

By PAUL HACKBARTH
Editor-in-Chief

"Too late baby there's no turning around / I got my hands in my pocket and my head in a cloud."

If those lyrics did not ironically describe the feelings fans of Boys Like Girls had at its latest show, I do not know what did.

The Boston-based pop rock band hoped the third time was the charm during its latest visit to Pop's Nightclub in Sauget, Ill. on Nov. 17.

While the concert venue was freezing cold, the place did warm up after Boys Like Girls took the stage and opened its showcase with "Hero/Heroine," a familiar choice for an opener, but nonetheless, it got the crowd in the mood.

The band transitioned right into "Five Minutes To Midnight," although at the time, it was still two and a half hours until it was actually midnight.

Guitarist Martin Johnson and drummer John Keefe each played strong

during the performance, as the crowd air drummed along.

Boys Like Girls has been compared to an up-to-date Jimmy Eat World, which the band admits is one of its influences, heard in the similar tendency of guitar and drumming, but what separates it from a Jimmy Eats World is its lyrics and vocals, which are better on the radio than live.

The band came down from its high with "Dance Hall Drug" and after an amusing short rendition of T-Pain's "Buy U A Drink," the group picked it back up with its best performance of the night with "Me, You And My Medication."

It was surprising asking myself, do people really crowd surf to this stuff? Evidently, they do. Also unexpected is the fact that cell phones are the new lighters, but with a venue full of the under-21 crowd, how many of them actually carry lighters?

It was at this time when a female fan from this same audience yelled, "Take it off" to Johnson, to which he replied, "You first. You take it off."

While the band gave a good attempt with "Let Go" by the Frou Frou from the Garden State soundtrack, the only fault of Boys Like Girls was that they played no new stuff.

After a therapeutic dose of "Broken Man" and "Heels Over Head," the cell phones came out again for "Thunder," a nice change of pace to their finale "The Great Escape," the band's hit single that most fans are familiar with.

Lyrics like "Throw it away / Forget yesterday / We'll make the great escape" and "Watch it burn / Let it die / 'Cause we are finally free tonight" show why Boys Like Girls will always be that "radio friendly pop rock."

Formed in the final months of 2005, Boys Like Girls consists of Martin Johnson with vocals and rhythm guitar, Paul DiGiovanni on lead guitar, Bryan Donahue on bass and John Keefe on drums. Boys Like Girls will need some new material if they hope to make a fourth stop at Pop's again, but overall, the show was worth the wait after opening acts All Time Low, the Audition and Valencia.



Photo courtesy of Boys Like Girls

ASQ TAKES THE FIFTH



Courtney A. Strong • Staff Photographer

Members of the Arianna String Quartet perform Series 5 of 'Beethoven: The Complete String Quartets' performed Nov. 18 at the Touhill.

CONCERT PREVIEW

Local bands give back to the St. Louis community

By ELIZABETH STAUDT
Staff Writer

In the true spirit of Christmas, a spirit that is often lost in the midst of overspending and overeating, local St. Louis rock band Ashborne is hosting its Third Annual St. Louis Charity Show on Dec. 1 at Off Broadway. The proceeds from the concert will be benefiting Angels' Arms, a non-profit organization that provides foster homes for local children.

Joining Ashborne will be Stella Mora, Enamel, My Other Side, The Orbz and Chad Braun from the band Gunderson. Ashborne has a strong following in the St. Louis local music scene and now they are giving back to the community.

"The band name comes from the myth of the phoenix rising from the ashes and being reborn," explains lead singer Jason Davis. Originally formed six years ago, Ashborne, draws on sounds of Metallica, Nickelback ("before they sold out" Davis qualifies), Pearl Jam, and Audioslave, just to name a few.

While the name has remained the same, the lineup was changeable but is now stable, Davis said.

"I really believe we have a band full of likeminded and hardworking musicians." Certainly, the band seems to have worked out their lineup kinks as they put on one of the best local shows in the area.

Drummer Bryan Harms describes the Ashborne sound as "good old fashioned rock'n'roll with some tweaks here and there." Bassist Ryan Wagner adds that they have a "modern rock sound with an old school attitude."

Ashborne, while they would not object to making it big and getting signed, also focuses on being "as successful at this as we can be,"

said Harms. "And to take it as far as it will let us." Lead guitarist Zack Deeds comments that "music is a great release from everyday life for all of us. It's our own personal 'sonic therapy.'"

"We want to be able to write music that we enjoy and that people can connect with," Davis said. He sums up the bands feelings with, "If we could get to a point where we could do that and make a living...sweet." But Wagner clarifies the band's goals by adding, "World domination is somewhere in there."

While Ashborne loves playing at Off Broadway (and the band says thanks to Steve the owner), particularly with their friends Stella Mora, Davis notes there are challenges.

"The STL scene is finicky. They definitely have their favorites and they can be quite supportive. I've just found that most people will support a band but not the scene as a whole. People show up to see their band and don't stick around for any of the other bands," said Davis.

"There are a ton of great venues and bands in St. Louis," said Deeds. "We just wish more people would come out to support the scene." Davis concurs, saying to the St. Louis scene "there's a lot of good music out there. You just have to stick it out sometimes."

If you are not able to make an Ashborne show, or if you just want to take their exhilarating rock music home, the band has an eight track demo CD available for purchase online or at the shows. Their music can also be heard at <http://www.myspace.com/ashborne>.

If possible, hit up the Third Annual St. Louis Charity Show on Dec. 1. Tickets are \$10 for this 18 and up show at Off Broadway. Knowing what I know of Ashborne, the show is going to be quite amazing.

Third Annual St. Louis Charity Show

Dec. 1 at 8 p.m.

Off Broadway
3509 Lemp Ave.
St. Louis, Mo. 63118.

Featuring:
Ashborne
Stella Mora
Enamel
My Other Side
The Orbz
Chad Braun from Gunderson

CD REVIEW

'Scams' isn't a scam, just a great local album

By ELIZABETH STAUDT
Staff Writer

If you are ever walking along the Loop and happen to look down, you may very well see "The Upright Animals" in stenciled graffiti on the sidewalk.

I know because quite often I see the band's name on my way to Thai food. Every time I see "The Upright Animals," though, I wonder how confused I would be if I did not already know of the band.

The Upright Animals is a local St. Louis band that released their album "Scams" in September of last year. They are a smooth sounding, pop rock band who quite often get their fans up dancing by the stage, with musical roots in Red Hot Chili Peppers, Coldplay and Radiohead.

"Scams" as a whole is a lovely

local CD by one of the best alternative rock groups out of St. Louis. While some of the songs do not jump out, blurring into the overall sound of The Upright Animals, there are enough gems to make the CD itself memorable.

"Scams" opens with the upbeat "Note to Self" before moving into the more popular "Taking the Sun from Our Days."

The second track, which can be heard on MySpace, is more hard hitting and exemplifies lead singer Jamie Irwin's amazingly strong and soulful vocals.

While it is difficult to pick a favorite on "Scams," the eighth track, "Aircan't," stands out as it follows the rock fueled "Interest."

"Aircan't" is not as mellow as "Drunk Dial" but it is a far cry from the rock of "Taking the Sun from our Days."

It hits the happy medium with a Snow Patrol feel, offering a bargain: "If you believe me, I promise you won't drown."

"To the Sky," an acoustic track, is another highlight and proves, along with the occasional acoustic concert, that The Upright Animals can perform beautifully with the softer side of rock music, sounding almost like a soul folk blend.

"Hand Grenade," moves into the sultry side of The Upright Animals which dissolves into a psychedelic distortion finale of guitars, played by Ben and Jim Peters, and drums by Moises Padilla. "Pay Me," a direct plea to be repaid "what you owe me," opens with the steady

rhythm common in many of The Upright Animals' songs.

"She's Not an Animal" is two minutes of fun pop about not wanting to let go of someone with more Caribbean influence than the later solid rock track "Olde Cuban."

"Drunk Dial," a drinking faux pas every college kid has either committed or been woken up by, turns into a mellow lament about not listening in the hands of The Upright Animals. "Scams" ends with another hard-hitting track, "Stay Inside," followed by the more alternative rock style "Wishing You Well." This works as a reversal of the opening two tracks' sound and rounds out the whole CD nicely.

The Upright Animals quite often play at local venues such as Cicero's and Off Broadway, alongside other great local acts including Ashborne and Copperview.

"Scams" is a well-produced CD that will hold fans over between shows but the live show definitely carries more energy.

"Scams" does not include the band's most stereotypical pop song, "This Love." This is a different "This Love" than Maroon 5's.

The song's simple lyrics and catchy melody, as well as fairly sappy subject matter, easily captivates anyone who enjoys pop music. Its availability on MySpace also creates immediate fans.

I once commented to another fan that "This Love" was the original reason I got into The Upright Animals.

She responded with an empathetic, "This song is how everyone gets into The Upright Animals."

Upright Animals

"Scams"

★★★★☆

Men's Basketball

Tritons sweep Thanksgiving Classic games

Paradoski, Green lead men in first win at home

By **LAGUAN FUSE**

Sports Editor

UM-St. Louis battled Harris Stowe in the first game of the Men's Basketball Thanksgiving Classic. The Tritons entered the game with a 0-1 record while the Hornets came into the game with a 1-2 record.

Paul Paradoski and Tim Green combined for 29 points in UM-St. Louis' first win of the season. The final score for the home opener was 74-60.

Although the Tritons were the home team, the Hornets brought enough fans with them to keep the stands excited.

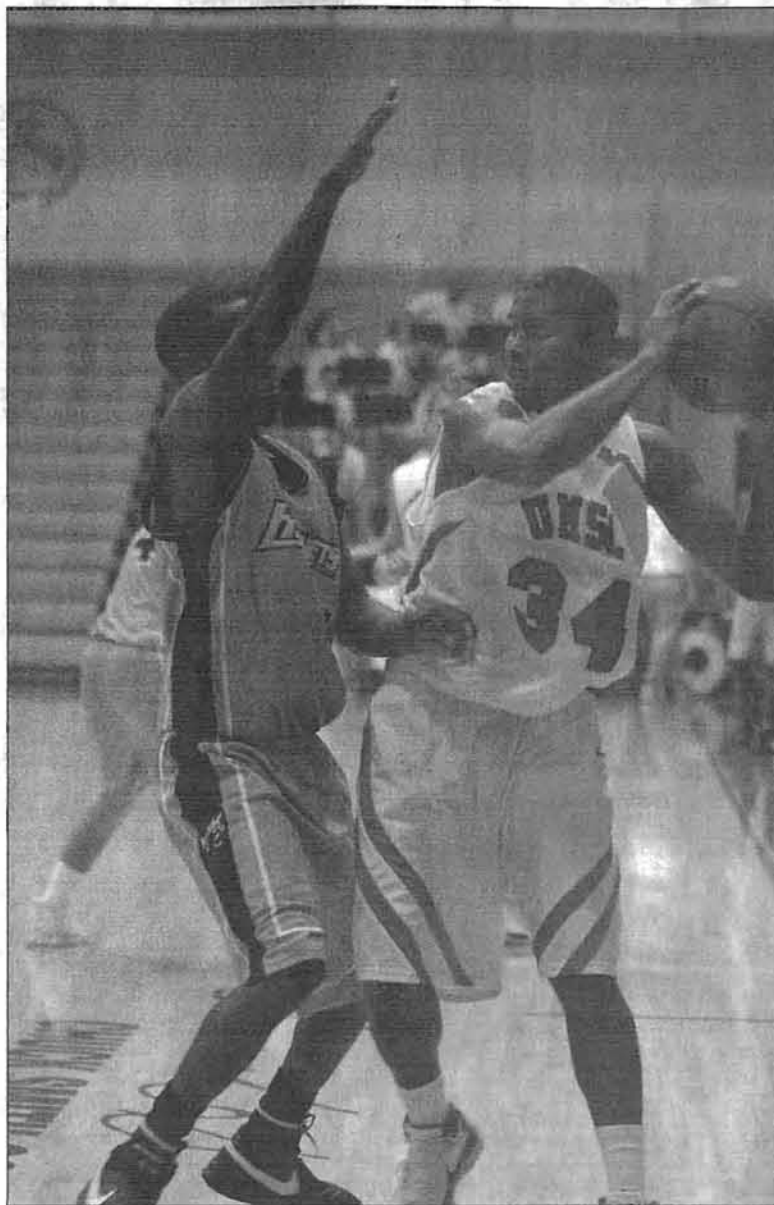
The game started off evenly with four lead changes in the first five minutes of the game. After a turnover by Markus Burns of the Hornets, Paradoski recovered the ball, made a pass to De Chellis for the lay up to give the Tritons a 18-9 lead with 13:16 left in the half.

With just under 12 minutes left in the half, Harris Stowe was called for a technical foul. Terrance Lee was not in the official's book and the Hornets were called for the foul giving the Tritons two free shots. Although he was not in the officials' book, Lee's name appeared on the program as well as the team's website.

Larricus Brown went to the line for the Tritons and made one out of the two shots given for the technical foul.

Green excited the home fans with a few dunks in the game. Green also hit a 3-pointer with seconds left in the half to put the Tritons ahead 34-26. Green led the Tritons at the end of the half with 10 points.

As the first half came to an end



Matthew Hill • Photo Editor

Triton forward Larricus Brown looks for an opportunity to pass the ball in the Tritons 74-60 win over Harris Stowe during the Thanksgiving Classic Saturday at the Mark Twain gym.

the Hornets continued to fight and pulled to within six with less than three minutes to play.

UM-St. Louis shot 46 percent from the field in the first half while Harris Stowe shot 40 percent. The Hornets did manage to make three out of four 3-point attempts while the Tritons only hit one out of seven.

UM-St. Louis dominated in the paint during the first half, scoring 20 out of their 34 points in the key. The Tritons also pulled down seven offensive rebounds and 11 defensive rebounds while only giving up 12 total rebounds in the half.

See **HARRIS STOWE** page 10

Men's team goes 2-1 after defeating Robert Morris

By **LAGUAN FUSE**

Sports Editor

The Tritons hosted the Robert Morris-Springfield Eagles on the second day of the UMSL Men's Basketball Thanksgiving Classic.

The Tritons improve to 2-1 overall this season and currently are 2-0 in the Mark Twain Building.

The final score for the game was UM-St. Louis 95, Robert Morris-Springfield 66.

The Tritons won the tip-off and got off to an early lead. The Tritons started the first half on a 29-2 scoring run, giving them a lot of breathing room. The Eagles' offensive attack was almost non-existent until the final six minutes of the half.

Robert Morris-Springfield took advantage of the relaxed defensive by the Tritons near the end of the half and managed to cut the lead down to 25 before half-time. At the half, the Tritons lead 47-22.

Ward led the Tritons at the half with 11 points. Larricus Brown and Sky Frazier were right behind him with eight points each. Frazier and Ward combined for 11 rebounds in the half.

The Tritons shot 55 percent in the first half and shot 57 percent from behind the arc. Twenty-six of the Tritons' points in the half came from in the paint. The Tritons were

also able to record 10 assists on 20 made baskets.

The Eagles turned the ball over 11 times in the half and the Tritons were able to capitalize and scored 17 points. Turnovers were not the only problem for the Eagles, as they shot 8-26 from the field and 2-12 from behind the 3-point line.

The second half started with each team fighting for control of the game. The Tritons' first half lead was too much for the Eagles to have a chance at coming back.

The Tritons continued to dominate in the paint in the second half and scored a total of 52 point in the paint for the game. The Tritons also scored 27 second chance point in the game compared to the Eagles who did not score any.

Shooting remained constant for UM-St. Louis in the second half. The team shot 51 percent from the field in the second half and 40 percent from behind the arc.

Players coming in off of the bench made a big impact for the Tritons in the game.

Substitute players accounted for 40 of UM-St. Louis' points in the game. Brown came into the game off of the bench and scored 13 points in 22 minutes played.

There were three other UM-St. Louis players who ended the game in double digits. Ward led the Tritons in scoring with 19 points. Sky Frazier ended the game with 13 points and Paul Paradoski scored 10 points in the game.

The next game for the Tritons will be on Nov. 29 against Indianapolis in the first conference game of the season.

The Tritons next home game will not be until Dec. 4 when they host Central Bible in a non conference game.



David Ward

Center for Tritons led team with 11 points in game versus Robert Morris.

SPORTS

ATHLETE OF THE WEEK



Paul Paradoski

Senior Paul Paradoski scored a game-high 15 points in the Tritons' 74-60 victory over Harris Stowe in the men's basketball team's home opener for the 2007-2008 season during the first game of the Thanksgiving Classic.

In addition, Paradoski recorded seven assists in the same game.

The 6'0" guard from St. Louis is tied for eighth place in leading for assists in the Great Lakes Valley Conference.

Continuing to show his skills in the second game of the Thanksgiving Classic last weekend, Paradoski scored 10 points in the Tritons' 95-66 win over Robert Morris.

Before playing for UM-St. Louis, he played for the Vianney High School basketball team.

UPCOMING GAMES

Men's Basketball

Nov. 29
at Indianapolis
6:30 p.m.

Dec. 1
at St. Joseph's
3 p.m.

Dec. 4
vs. Central Bible
7:30 p.m.

Women's Basketball

Nov. 29
at Indianapolis
4:30 p.m.

Dec. 1
at St. Joseph's
1 p.m.

Dec. 4
vs. Washburn
5:30 p.m.

Roller hockey gets tough break

UM-St. Louis goaltender Thomas Ames moments after Lindenwood University scored its fourth goal during the Nov. 18 roller hockey game at Matteson Square Gardens in St. Peters, Mo. The Tritons initially led 2-0 in the second period, which is the first time Lindenwood has trailed by that much since November 2004. However, the Lions eventually rallied to win the game 5-3 to increase the team's winning streak to 86 games. The Tritons are 5-2 this season.

Matthew Hill • Photo Editor



Women's Basketball

Vikings too much for Tritons

By **LAGUAN FUSE**

Sports Editor

The UM-St. Louis women's basketball team picked up its second loss of the season when they faced off against Augustana on Nov. 23 in the Comfort Inn & Suites Thanksgiving Classic.

The final score for the game was Augustana 76, UM-St. Louis 46. After the win, Augustana improved its overall record to 5-1 and UM-St. Louis dropped to 0-2.

UM-St. Louis got off on the wrong foot in the game and gave up an early lead. Augustana started the game on a 15-0 run before Amanda Miller got the Tritons on board going 1-2 at the free throw line.

The Vikings answered back with six more points; four points were scored at the free throw line, before Mary Slaughter recorded the first field goal for the Tritons with a lay

up in the paint.

The Tritons continued to trail for the remainder of the first half, going down by as much as 25. At the end of the half, the Tritons trailed the Vikings 36-13.

Amy Puthoff and Whitney Hofer led Augustana in points with eight each, while Kelly Mitchell led the Tritons with four points. Ashley Holiday dominated the defensive rebounds for the Vikings with six in the half, compared to Leslie Ricker, who recorded five defensive rebounds and one offensive.

Turnovers were a factor for both teams in the half with Augustana giving up the ball 14 times and UM-St. Louis gave up 17 turnovers in the half. The Vikings were able to score 15 points off of the Tritons' turnovers.

The second half started with each team exchanging baskets, but the Tritons were unable to cut down the Vi-

kings lead. The Vikings maintained control of the game in the second half and the Tritons were only able to get within 23 points of the lead.

The Tritons shot 15 percent in the first half and improved during the second half, but only to 33 percent. The team finished shooting 24 percent from the field and 18 percent from behind the arc.

Mitchell led the Tritons in scoring with 16 points in the game. Mary Slaughter led the Tritons with nine rebounds and finished the game with six points.

Augustana had three players who scored double digits in the game. Puthoff finished the game with 13, Hofer finished with 12 and Dani Arens ended the game with 10 points.

The Vikings' bench recorded a majority of the points scored in the game. Substitute players scored 31 points in the game for Augustana.

New coach still winless in loss to Nebraska-Omaha

By **LAGUAN FUSE**

Sports Editor

The UM-St. Louis women's basketball team is off to a 0-3 start after losing 60-46 to Nebraska-Omaha on the second day of the Comfort Inn & Suites Thanksgiving Classic.

UNO defeated Lincoln 75-55 on the first day of the Classic and UM-St. Louis lost to Augustana 76-46. After the win UNO improved its record to 5-0 overall.

Cayla Hargrove and Amanda Brodsack led the offensive attack for UNO in the game. Hargrove finished the game with 13 points while Brodsack finished with 11. Hargrove also recorded three rebounds and

two steals in the game. Brodsack recorded four steals and one rebound in the game.

Top scorers for the Tritons were Leslie Ricker (Poseyville, Ind./North Posey) with 10 points and Kristi White (Louisville, Ky./Louisville Male) with eight. Courtney Watts (Harrodsburg, Ky./Mercer County) was right behind her with seven points in the game.

UM-St. Louis was able to out rebound UNO during the game 40-35. Ricker and Mary Slaughter (Homer, La./Athens) led the Tritons in rebounds; both ended the game with seven rebounds. Slaughter also finished the game with six points and one steal.

See **WOMEN'S B-BALL** page 10

HARRIS STOWE, from page 9

Each team recorded nine turnovers in the half, but UM-St. Louis was able to get 11 points off of turnovers and Harris Stowe scored five.

The Hornets continued to cut into the Tritons' lead at the start of the second half. John Hotaling hit a 3-pointer with 16 minutes left on the clock to bring the score to 39-34.

After the shot, the Tritons started to pull away with the lead again and went on a 19-5 scoring run.

Harris Stowe was unable to string together enough points to come within 10 points of UM-St. Louis. Fox made a last second basket for the Hornets to end the game 74-60.

Paradoski led the Tritons with 15 points and tied Green with seven assists. Paradoski shot 6-14 from the field and 3-6 from behind the arc.

Green finished the game with 14 points and seven assists in 33 minutes played. Green also recorded eight rebounds in the game.

Sky Frazier scored 11 points and grabbed eight rebounds in the game. Brown was right behind him with 10 points. Brown also shot 2-4 from behind the arc.

The Tritons improved their shooting in the second half to 62 percent and made 80 percent of 3-point attempts.

Forward Tim Green (#15) shoots in game one against Harris Stowe during the Thanksgiving Classic Saturday. Green finished the game with 15 points in the Tritons win over the Hornets.



Matthew Hill • Photo Editor

WOMEN'S B-BALL, from page 9

Wright led UNO with 10 rebound in the game. Wright also finished the game with nine points and shot 1-1 from behind the arc.

The Tritons were cold in the first half and shot 6-29 from the field. The team also shot 1-7 from behind the 3-point arc. During the second half, the Tritons improved their shooting to 11-27 and shot 4-10 from behind the arc.

UNO was just the opposite in the game. Good first half shooting by the team did not carry over into the second half. UNO shot 55 percent in the first half of the game and dropped to

25 percent for the second half.

UM-St. Louis was able to outscore UNO during the second half 31-22, but the first half deficit was too much. The Tritons were only able to get the lead down to 11 in the second half.

Head Coach Lisa Curliss-Taylor has said previously that she plans to use frequent substitutions in the game.

Out of the 12 players who played in the game, nine of them played at least 13 minutes in the game. As for UNO, each player in the game played at least 14 minutes, with only

two exceptions. The two players who did not finish with at least 14 minutes came close, one with 11 minutes and the other with eight.

The next game for the Tritons will be on Nov. 29 against Indianapolis in the first Great Lakes Valley Conference game of the year. The team then travels to St. Joseph's on Dec. 1 before coming home to the Mark Twain Building on Dec. 4 to face off against Washburn.

The game against Washburn will be the home opener for the Tritons this season and is a non conference game.

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• Assistant News Editor. The Assistant News Editor receives a \$25 weekly salary and is responsible for one story per week and assisting the news editor in news coverage.

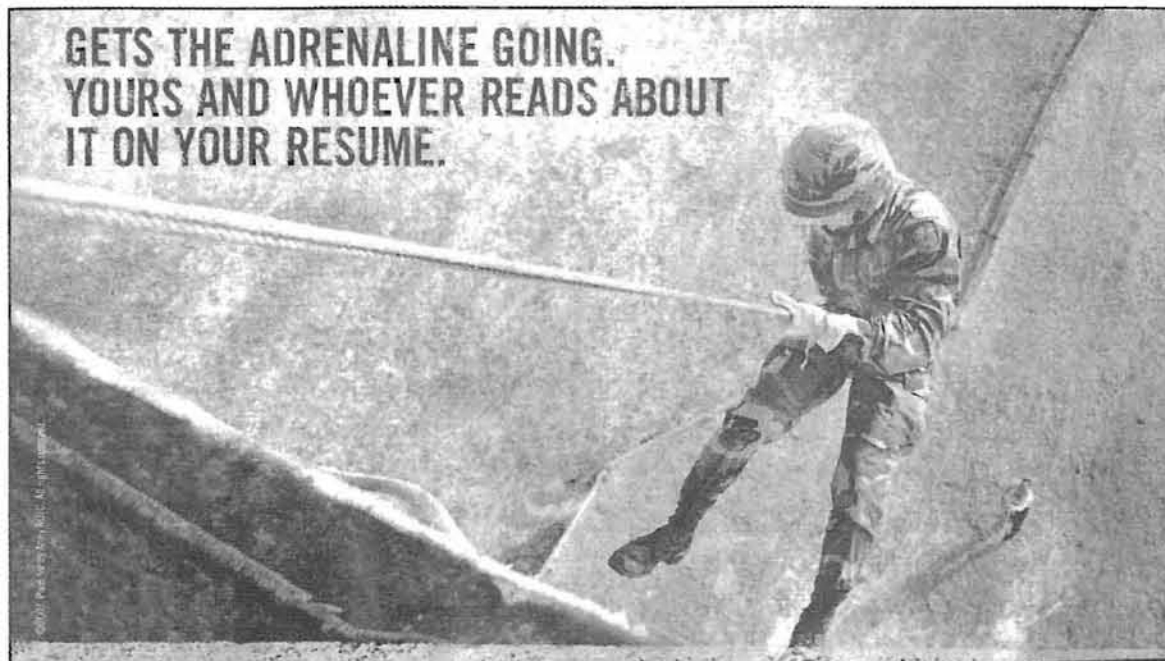
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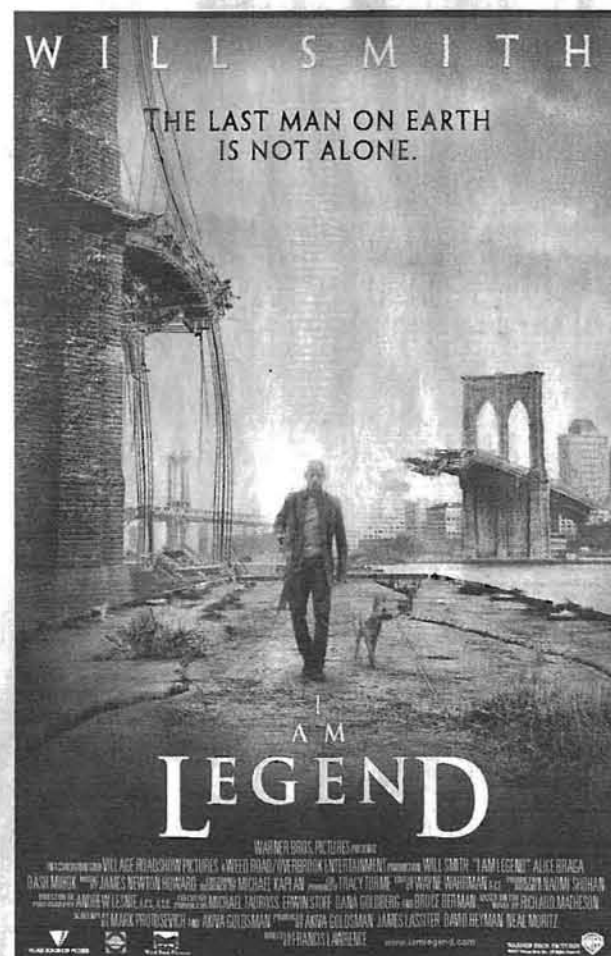
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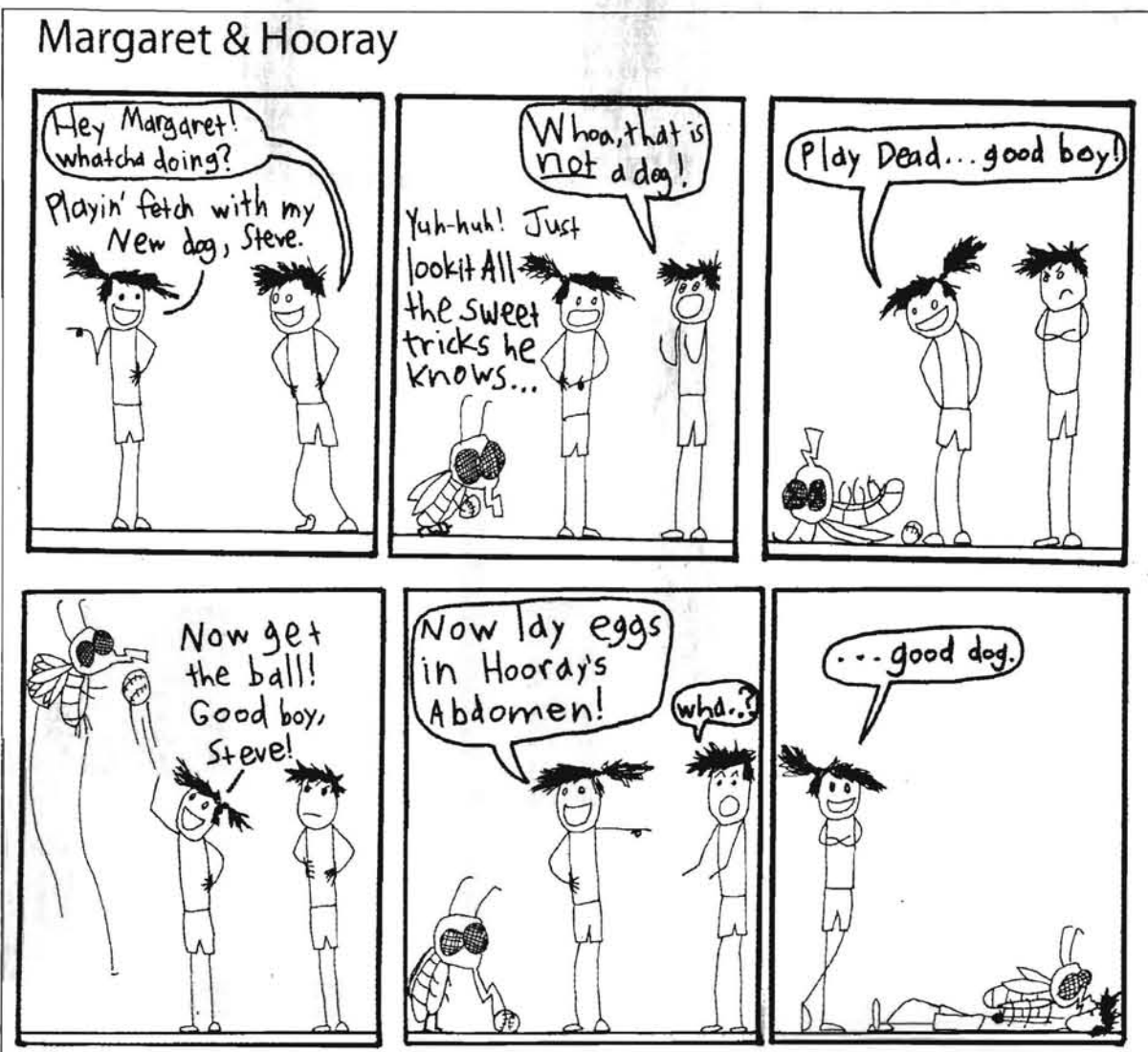
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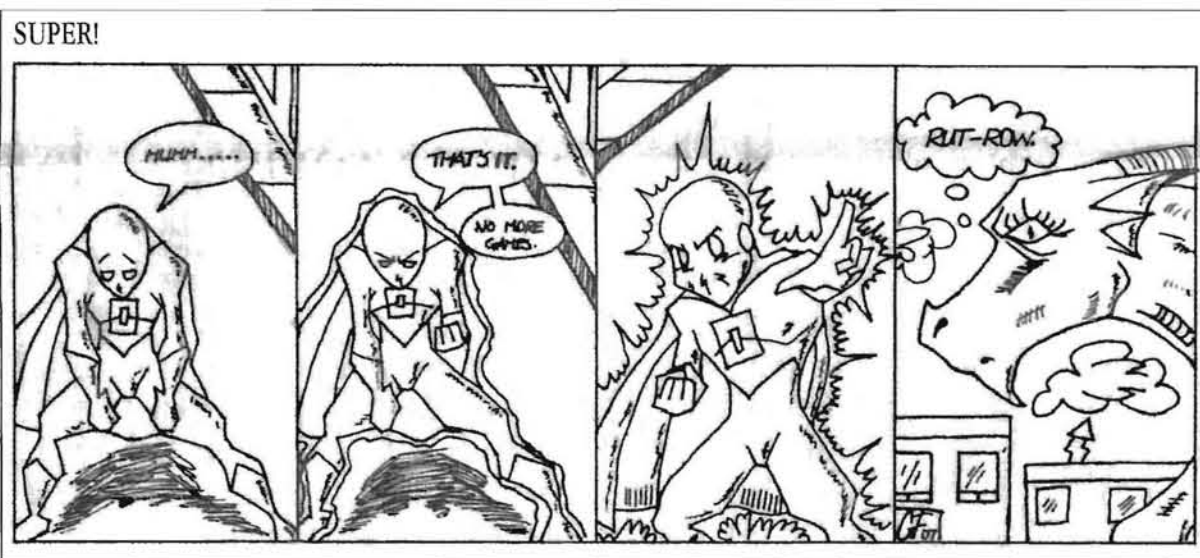
CURRENT CARTOONISTS



"Sconeborough" is drawn by Current cartoonist Elizabeth Gearheart



"Margaret and Hooray" is drawn by Current cartoonist Cody Perkins



"Super!" is drawn by Current cartoonist Anthony Fowler

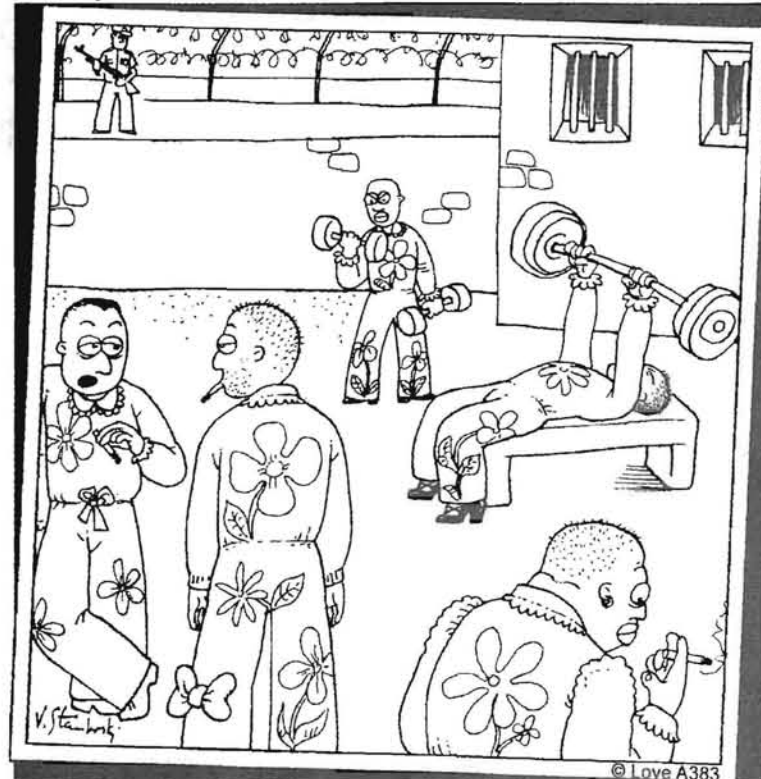


"B.C.H.S." is drawn by Current cartoonists Stazie Johnson and John A. McGrath

SYNDICATED CARTOON



Snapshots at jasonlove.com



Crime rates drop 40% after prison uniforms are changed to neon pink floral patterns.

King Crossword

ACROSS

- Where Napoleon became unable?
- Doo follower at Camptown
- Restaurant employee
- Baton recipient?
- Satan's domain
- One of the clientele
- Relaxation
- 50 Cent piece?
- Overjoyed
- Swell
- Trade
- Nuthatch's nose
- Embodiment
- Opposite of "trans-"
- Struck, biblically
- "No, - Superman!"
- Tolerate
- Domini
- preceder
- Petty gangster
- Re robins and ravens
- Madre-y-padre store?
- Half and half?
- Early garden
- Annie's song
- Rock partner
- Twilight time
- Deuce topper
- Quarterback
- Raced
- Chowed down
- Enclosed in this
- Inferior in quality
- Ardor
- Otherwise
- Raced away
- Castle protector
- Tardy
- English channel?
- Floral rings
- Kiln
- Kirk cohort
- Sprang (from)
- Short skirt
- Sicilian spouter
- Too confident
- Daughter's brother
- With candor
- Sidesteps
- In due time
- Ernie's pal
- Smell
- Take out of context?
- Portent
- Eggs
- Tear
- Praiseful verse
- Marry

DOWN

- And so forth (Abbr.)
- Romanian money
- relief
- National Railroad
- Passenger Corporation
- Moist
- 13
- 19
- 20
- 21
- 22
- 23
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- 26
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- 51

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Weekly SUDOKU

by Linda Thistle

6		4	1	3	
	8	2	9		5
	1		7	9	6
9	3	5			4
	4	3	2		7
2			4	8	5
		7	6	2	8
4	9		7		3
		5	1	3	6

Place a number in the empty boxes in such a way that each row across, each column down and each small 9-box square contains all of the numbers from one to nine.

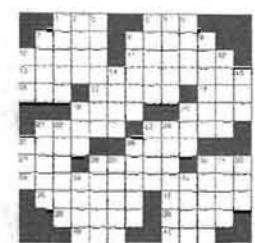
DIFFICULTY THIS WEEK: ★★

★ Moderate ★★ Challenging
★★★ HOO BOY!

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Find the answers to this week's crossword puzzle and Sudoku at

The Current
online.com



Salome's Stars

ARIES (March 21 to April 19) Your work on a recent job assignment is impressive and is sure to be noticed. Meanwhile, expect to receive news about an upcoming holiday event you will not want to miss.

TAURUS (April 20 to May 20) Saving the world one person at a time is what you were born to do, so accept it when people ask you for help, especially during the holiday season.

GEMINI (May 21 to June 20) Now that you have resolved all doubts about an important decision, you can surprise a lot of people by defending your stand with your strong and well-reasoned arguments.

CANCER (June 21 to July 22) The holiday mood stirs your need to nurture everyone from the family cat to great-grandma. But do not overdo it, especially with teens who like to feel grown up.

LEO (July 23 to Aug. 22) Enjoy basking in the warm love of family and close friends, but do not fall into a prolonged catnap yet. There is still much to do before you can put up your paws and relax.

VIRGO (Aug. 23 Sept. 22) Avoid pushing others to work as hard as you do on a common project. Instead, encourage them to do their best and they might well reward you with a pleasant surprise.

LIBRA (Sept. 23 to Oct. 22) Like the sensible Libra you are, you no doubt started your holiday shopping already, but be careful to keep within your budget. Shop around for the best buys.

SCORPIO (Oct. 23 to Nov. 21) Love and friendship remain strong in your aspect over the next several days. This is a good time to develop new relationships and strengthen old ones.

SAGITTARIUS (Nov. 22 to Dec. 21) A beloved family member has news that will brighten your holidays. Also expect to hear from friends who had long since moved out of your life.

CAPRICORN (Dec. 22 to Jan. 19) Family and friends are in for a surprise when you accept the need to make a change without being talked into it. (Bet it surprised you, too.)

AQUARIUS (Jan. 20 to Feb. 18) Restoring an old friendship might not be as easy as you hoped. You might want to explore the reasons for your former buddy's reluctance to cooperate.

PISCES (Feb. 19 to March 20) Your party-going activities pick up as the holiday season takes off. Enjoy your plunge into the social swim as you make new friends and renew old friendships.

BORN THIS WEEK: You are caring and considerate -- two wonderful attributes that endear you to people of all ages.

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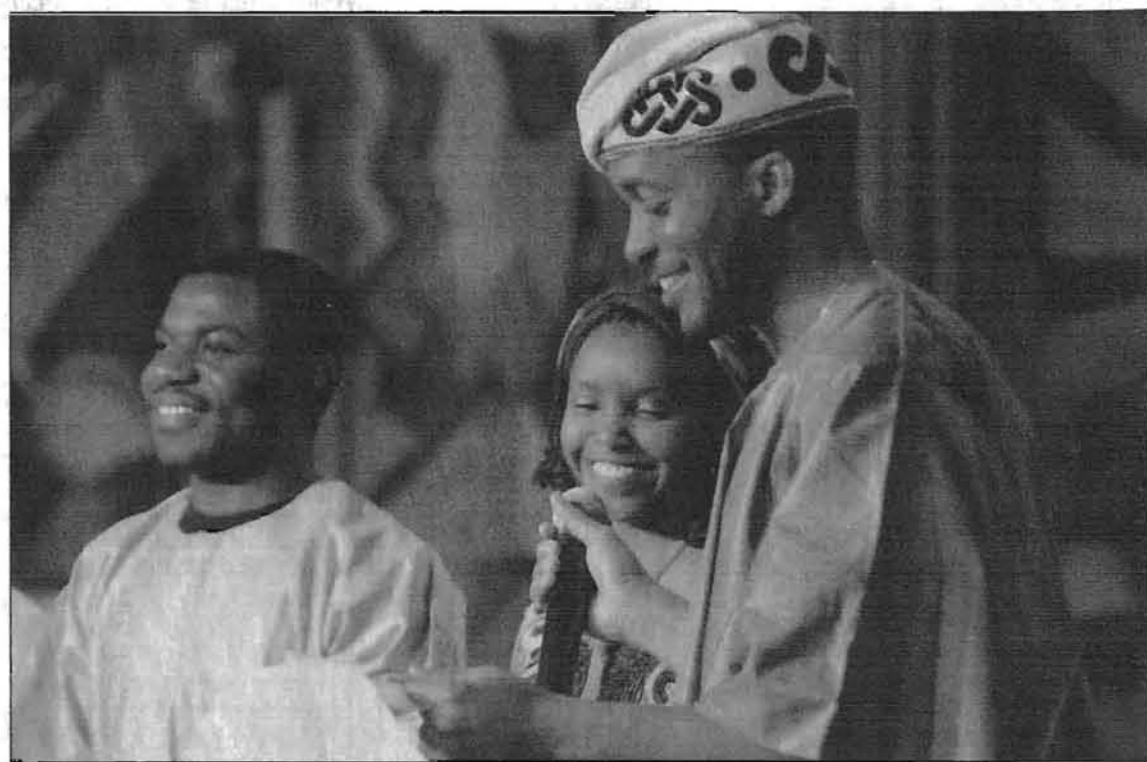
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Jeremy
PORN KING

Craig
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Photos by: Matthew Hill • Photo Editor

The Master of Ceremonies at Africa Nite Uvo Ikanone shows off some native African fashions in the Pilot House on Nov. 15.

AFRICA NITE

Event offered flavor from over 12 African nations

By THOMAS HELTON

Design Editor

The festivities for the evening of Africa Nite on Nov. 15 started half an hour late, yet the night seemed to be already underway as guests walked around the Pilot House looking at the African art and watching a slide show in preparation for what was to come.

The master of ceremonies Uvo Ikanone introduced seven students dressed in their countries' best attire as they walked up onto the stage.

Ikanone is a doctor of pharmaceuticals from Chicago, Ill. who has a brother who attends UM-St. Louis. Ikanone said he was interested in doing the event because he is in tune with the African culture.

Twelve African nations in total are represented in UM-St. Louis' student population and they are Eritrea, Algeria, Benin, Kenya, Ethiopia, Nigeria, Tanzania, South Africa, Ghana, Democratic Republic of Congo, Egypt and Sudan.

Ruth Iyob, UM-St. Louis asso-



Professor Ruth Iyob was the featured speaker at Africa Nite. Iyob teaches African Politics and Middle Eastern Politics, among other classes.

ciate professor of political science, was the key speaker and M.K. Stalling, student activities coordinator in Student Life, provided poetry readings in song.

Seojin Kim, senior, communication, attended Africa Nite and said she particularly enjoyed the African cuisine that was offered.

"I like the food, especially the bananas. I have never tasted this, but it is very similar to Asian food," she said.

The bananas Kim referred to were dodos, which are a type of plantain cooked in cinnamon spices.

Some of the other foods at the event were Indara, Koelf rice and Suya.

Much of the food came from outside venues, including Iyob's "best friend" Princess Ezenwa, publisher and CEO of *African Business News*, who contributed African inspired breads. Ezenwa runs and operates her own business.

The Peace Birds dancers per-

formed a few times during Africa Nite and provided for a unique dancing experience not found in many contemporary dances. The dancers, all female, wore kilt-like skirts, other jewelry and dress native to Cote d'Ivoire.

During dinner, the dancers took over the stage to the beat of African drums. A full African band was also present from Jacke-One Entertainment.

Pan African Association Vice President Chidume Aningo said the event was great. "It's a way to gather everyone and give many perspectives and aspects of Africa," Aningo said.

In all, about 200 people at the event, which was put on by the Pan African Association at UM-St. Louis with help from the University Program Board, Multicultural Relations, Student Government Association, the Office of Equal Opportunity, the Center for International Studies, and the Black Leadership Organizing Council.

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WHALENS, from page 11

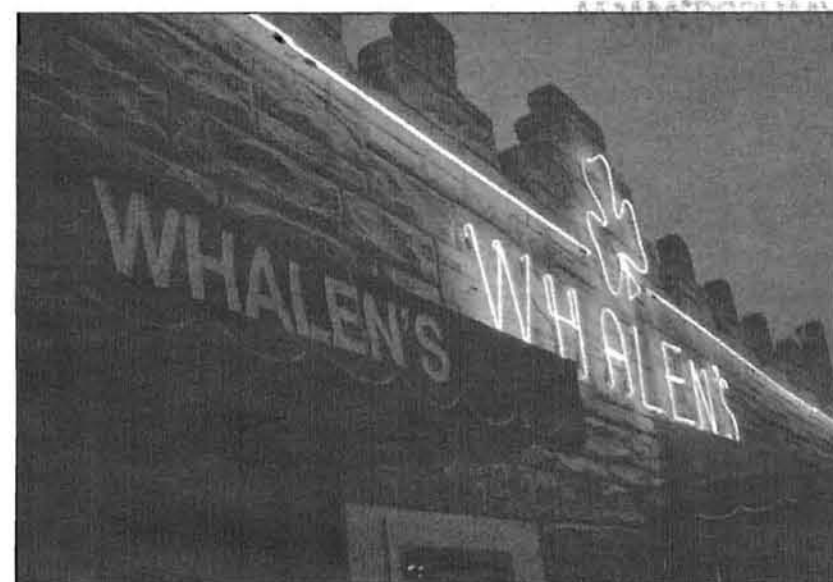
The entrees available at Whalen's cover the spectrum and vary significantly in price, from filet mignon priced at \$13.95 and a 10 oz. New York Strip at \$14.95 to spaghetti worth \$7.95 to chili tamale supreme set at \$5.95.

Each is served with Texas toast and your choice of a vegetable, house salad or baked potato. However, advice from a waitress was not to order the night's available vegetable side dish.

If simply ordering a single side to snack on while you drink the night away, the sautéed mushrooms are surprisingly delicious.

They are served in all of its buttery and garlicky glory in approximately a quarter cup portion for only \$1 and can be perfectly paired with pizza for a topping with a punch of pizzazz.

If you need a bit more to fill you up, try a sandwich or wrap for \$6.95 or a burger with prices from \$4.95 for a clas-



Matthew Hill • Photo Editor

sic and \$6.85 for "The Whalen," a 1/2 pound of lean beef with American and Swiss cheese, bacon and your choice of 1000 Island dressing or barbeque

Whalen's Irish Pub and Grill holds happy hour Monday through Saturday from 4 p.m. to 7 p.m. which includes \$5 pitchers.

through Saturday from 4 p.m. until 7 p.m. The specials are \$1.75 domestic beers, \$1.75 rail drinks and \$5 pitchers. If fruity cocktails tempt your taste buds, try a Malibu pineapple grenadine and your stress will melt away as you slip into a tropical paradise.

Another way to send your stress packing is to partner up with a pal and hit the pool table, throw some darts or play some Ms. Pac-Man on an original arcade game situated between the bar and a very modern, digital juke box.

These activities and usually quiet space offer an incredible place near campus for students to socialize and share some laughs. You will chase away your blues, slaughter your stress, but never beat the sweet memories you will make hanging out at Whalen's.

Whalen's is located on St. Ann's Lane in St. Louis and is within walking distance from UM-St. Louis.

sauce.

If you are just dropping in for a few drinks after a long day of work or classes, Whalen's happy hour runs Monday

SKATE, from page 3

Alcohol is also served at the café with Shlafly and Budweiser products on tap as well as a good selection of foreign and domestic bottles. Wine is also offered by the glass or bottle to help set the mood.

If you are a novice at the skating scene, classes are offered starting Nov.

27 and last for four weeks. The registration fee is \$20 but does not include admission or skate rental.

To contact the Steinberg ice skating rink, call 314-361-0613 or 314-367-RINK. Check out their website at <http://www.steinbergskatingrink.com> for additional information.

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UMSL NOVEMBER 26, 2007

A GUIDE TO OFF-CAMPUS ENTERTAINMENT VENUES IN THE ST. LOUIS AREA

AFTER HOURS



ST. LOUIS METROPOLITAN

INDEX

- Dating, Page 3
- Metro East, Page 4
- Laclede's Landing, Page 5
- Downtown, Page 6
- South City, Page 7
- Girls' and Boys' Nights Out, Pages 8-9
- Central West End, Page 10
- Around Campus, Page 11
- Delmar Loop, Page 12
- St. Charles, Page 13

Metro Stop
Name of stop on Metro Link route

Many of the venues reviewed are accessible by the Metro Link.

Venue Name

★ ★ ★ ★ ☆

1000 Club Ave.
(314) 555-1234

- ← Name of restaurant, bar or club.
- ← Star rating and price rating. (One \$ for every \$15 per person).
- ← Street address and phone number.

UMSL
A GUIDE TO OFF CAMPUS ENTERTAINMENT
Published by The Current 2007

Contributors:
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Map by: Carrie Fasiska
Design: Shannon McManis, Paul Hackbarth, Thomas Helton, Carrie Fasiska

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MIRASOL, from page 12

All this sounds a little heavy, so definitely try the ceviche if something lighter is preferred. They offer a Honduran ceviche, which has tuna, coconut milk, lime, ginger, jalapeno and pickled onion. The Ecuadorian ceviche boasts shrimp, roasted tomato, sweet peppers, avocado, herbs and corn nuts.

Though tapas make up most of the menu, Mirasol does offer entrees, soups and salads, none of which exceed \$15. There is also a small selection of sides, the best of which are the Cuban fries, made of yucca instead of potato, served with a sweet cinnamon dipping sauce.

Mirasol also offers an extensive drink list. There are around 55 different wines featured, so be sure to ask a knowledgeable server for a suggestion on which would best complement the meal.

There are also 22 domestic and imported beers, as well as 11 different rums and 11 different tequilas for you connoisseurs out there. Girly girls relax; they also have a cocktail list with drinks such as the classic Cuban Mojito, the Dulce Habana made of Bacardi, Campari, Cointreau, OJ, lime and sugar, and some drink called a Guanabana Daiquiri which I cannot explain except that I know there is rum in it.

Put some flare into your next meal out by spending it with the fine staff at Mirasol. It is also a great place to hit after your next concert because it is located directly across the street from The Pageant at 6144 Delmar Blvd. Dinner is served Tuesday through Thursday from 5 p.m. to 10 p.m. Friday and Saturday nights the kitchen is open until 11 p.m. The restaurant is closed on Mondays.

RIDDLES, from page 12

The shrimp are huge and wild from the Gulf, sautéed with fresh garlic and mushroom served with what can only be called a concoction of white Port wine, tomato, artichoke heart and cream.

The chicken is from Ashley Farms, where they raise its birds antibiotic-free. A boneless breast is sautéed with green onion, flamed in Brandy and covered with a sour cream and mango chutney.

So besides the awesome food, the extensive wine list and the fact that it is never the same twice, why else should you check out Riddles Penultimate?

How about the live music? There is a rockin' local band up front six nights

out of the week, and they are closed on Mondays. Depending on what night you go, you could hear anything from bluegrass on Tuesdays to jazz on Sundays with everything in between. Best of all, there is never a cover charge.

Riddles is open Tuesday through Thursday from 5 p.m. to 1 a.m., but the kitchen closes at 11 p.m. Friday and Saturday the kitchen does not close until midnight. Sunday hours are from 5 p.m. to midnight, with the kitchen closing down at 10 p.m. Find them at 6307 Delmar Blvd. in the Loop. For more information, call (314) 725-6985, and check out their constantly changing menu at <http://www.riddles-cafe.com>.

OFF BROADWAY, from page 7

When you do have to pay for the great entertainment, Off Broadway tickets rarely top 10 or 15 dollars.

Having accumulated a number of awards in the venue's 20 plus year history, Off Broadway recently claimed the title of "Best Concert Venue in 2007" from *St. Louis Magazine*. *The St. Louis Post-Dispatch* and *The Riverfront Times* have also lauded the venue repeatedly naming it the best in St. Louis.

The bar offers food to balance out the alcohol being served. When joining the wave of non-smoking

venues, Off Broadway still considered its smokers and built a sheltered courtyard so everyone can inhale only what they choose.

Most shows have doors opening at 7 p.m. and music starting at 9 p.m., but the occasional weekends feature early and late shows. With such great prices, excellent live local or national music almost every night of the week, and the best atmosphere in town, Off Broadway is

hard to beat when compared to other St. Louis venues.

Off Broadway

★★★★☆

3511 Lemp Ave.
(314) 773-3363

POMME, from page 3

By-the-glass selections are pretty comprehensive, so let your waiter instruct you on which wine to order with each course.

Make sure you finish off your meal the right way by ordering one of Pomme's incredible desserts. A regular assortment of pies and tarts, ice creams and sorbets, mousse and cookies are available for your enjoyment.

During my visit, the dessert selection included vanilla bean cheesecake, a pear tart, homemade vanilla and coffee ice cream, blackberry sorbet and chocolate mousse which was undoubtedly the richest mousse I have ever tasted. Plus, after all the good food and wine, the portion was more than large enough to share.

The kitchen closes around 10 p.m., but the dimly lit café stays open until around 1 a.m., leaving plenty of time to

tiptoe your way into someone's heart as you sip wine and watch the candles burn.

The café is actually a second installment for owner and head chef Bryan Carr, who also owns Pomme Restaurant, just one door down the road. The restaurant is more formal, and the menu is a little pricier.

They do offer some incredible selections though. There is a special every night, usually including fresh fish, but another is always available for vegetarians.

The regular menu includes wonders such as lamb loin and lamb ravioli with red wine and roasted garlic or duck confit with apples and cognac.

The café is open seven days a week from 7 a.m. until close, as late as 1 a.m. Go to <http://www.pommerestaurants.com> to check them out.

It is not magic, it is team work.

388 MSC or call 516- 5174 to join the team.

MORGAN, from page 5

The sauce was a corn, tomato, smoked pepper, cilantro cream broth. Again, this had a very light flavor. It was served with crunchy strips that could have been left off the dish. Other than that, this was a delicious, not too filling meal.

The Seasoned Beef Melt, served on garlic cheese bread, was just what it said it was. This was my favorite dish of the night because it had the most flavor. Every sandwich was served with "coniques", which are basically fried mashed potatoes. While that may not sound appetizing, they were not bad dipped in ketchup. The au jus was delicious and the bread was soft. Overall, this is an excellent choice for a quick bite to eat.

They also serve pizza, but we did

not try it. Our server warned us that its pizza is not the typical St. Louis style pizza. It has a special sauce and the waiter does not want anyone to have a bad experience because they expected one thing and received another.

The second best part of the dinner was the dessert. We ordered the Death By Chocolate Cake. If chocolate is a weakness of yours, then you will find this dessert to be heavenly. It was moist, flavorful, full of chocolate and the perfect way to end our meal.

The prices were average for any downtown restaurant, and who does not love a restaurant that gives you crayons and a paper tablecloth so you can doodle yourself crazy while waiting for your meal?

DUBLINER, from page 6

There are around 12 beers on draft with Schlafly as the only local brew, so you know there is a good selection. And FYI: the pints are served Irish-style, meaning 20 oz., so if you want a 'wee' 10 oz. draft, make sure you specify. There is also a selection of domestic bottles available.

About 12 different whiskeys of Ireland are offered. The most expensive is Middleton, which is known for its floral and herbal scents with hints of almond and honey that is ever so slightly fruity and finishes with your usual oak tones.

A "Taste of Dublin" is featured, with 10 specialty drinks on that menu. Simple drinks like the Poor Man's Black Velvet, made with Guinness and cider, are countered with beverages like the oh-so-soothing Hot Whiskey comprised of Irish whiskey, cloves, lemon, brown sugar and hot water. I recommend it if you have a cold, it will sooth your throat and open your sinuses.

If you do not want any alcohol, that is not a problem. Sample one of the imported beverages. There are 11 of

them, including Red Lemonade, which is an Irish made red lemonade soda, or Lucozade, a sports drink made especially for rugby players.

Every Monday through Thursday from 2 p.m. to 6 p.m. is a "you call it" happy hour. With \$1 off all drinks, it is aptly named "Buck You Happy Hour." The Dubliner also offers free potato skins and bar snacks during this time.

If you stick around after dinner until about 10 p.m., an Irish musician will serenade you. Every weekend there is live Irish music, which is always a toe-tapping good time, so be sure to catch it.

On your way out the door, check out the Dubliner merchandise for sale. It is kind of cute, or at least grab a piece of authentic Irish candy for the road.

The Dubliner is open Monday through Thursday from 11 a.m. to 1:30 a.m., Friday from 11 a.m. to 3 a.m., Saturday from 10 a.m. to 3 a.m. and Sunday from 10 a.m. to midnight. Call (314) 421-4300 for more information or go to <http://www.dublinerstl.com> to check out menus, happy hours and the calendar of events.

GRAND 'FINALE' IN CLAYTON



Courtney A. Strong • Staff Photographer

Sinatra Songbook featuring The Steve Schankman Orchestra with vocalist Dean Christopher performed Friday night at Finale, located at 8025 Bonhomme Ave. in Clayton. Christopher sang many favorites from Sinatra including, "Fly Me to the Moon," "The Lady is a Tramp," and "The Way You Look Tonight."

Pomme: The apple of Clayton's eye

By SHANNON McMANIS

Page Designer

Walking into Pomme Café and Wine Bar from the bustling Clayton streets is comparable to slipping from the hard reality of life into a blissful daydream.

Do not knock my analogy until you step through those doors. Pomme takes visitors away to a café nestled in the heart of France where wine flows freely and food unites the simple and complex.

The room is dimly lit with globe lighting and softly shining votives on each black café table, inviting all to an intimate meal with friends or a loved one.

The atmosphere seemed to be at its highest state of perfection when a Jamie Cullum cover of "I Get a Kick Out of You" started playing overhead, followed by other jazz songs picked and played by the café's "resident jazz dude."

Pomme means apple in French, and apples are one of the key ingredients on the menu, used often but not overbearingly. The menu itself is comprised of effortless sophistication. Soup, salads, small plates, sandwiches and entrees are offered.

There are seven decently sized salads to choose from, the most exquisite of which are the hanger steak salad with roquefort cheese and caramelized onions and the duck confit salad with apples and dried cherries on mixed greens.

Of the small plates offered, I recommend the fine cheeses with fruits and nuts. It is simple, large enough to share, and is the kind of plate you could spend hours over, chatting with friends or getting to know a new



Courtney A. Strong • Staff Photographer

Pomme Café & Wine Bar features Kaldi's coffee, smoothies, desserts and dozens of wines from France and the U.S. Pomme is open daily from 7 a.m. to 1 a.m. and located in the heart of downtown Clayton.

sweetheart.

If brie, Roquefort and goat cheese are too intense for your palate, then have the house-made potato chips. Small potatoes are sliced so thin they are translucent and then fried up crispy and light.

The pâté plate did not exactly meet my expectations, and left me wishing I had ordered the brie with apple chips instead.

A main dish at Pomme Café could include anything from a kosher hot dog with caramelized onions to penne pasta with tomatoes and goat cheese.

Sandwich-wise, the pain bagna seems the obvious choice. Comprised of tuna, tomato, tapenade, roasted peppers, egg and basil, it is an explosion of taste with each bite.

If you want an entrée, then try the pork medallions. Two generously sized medallions smothered in apples

and cherries are accompanied by crispy hash-brown style potatoes and julienne zucchini and summer squash.

Besides being one of the most delicious things on the menu, it also complements the fine cheese plate that should still be sitting on your table.

Speaking of complementing, make sure you take a long look at the wine list.

If you do not entirely understand which type of wine will go with your h'ordeurve or entrée, just ask your waiter.

You will find one behind the bar, snapping his fingers to the music or drying wine glasses, and he is more than capable to assist you.

See POMME, page 15

Keep it on ice

By MATTHEW HILL

Photo Editor

Recently opened for the winter season, the Steinberg ice skating rink in Forest Park is the perfect place to take a date.

Steinberg will make a good impression on that first rendezvous or help to rekindle a lasting romance.

Celebrating their 50th anniversary this year, the rink is surrounded by the park's beautiful scenery and is sure to provide a romantic atmosphere.

Steinberg is open everyday of the week at 10 a.m. until 9 p.m. except for Friday and Saturday when they stay open until midnight.

The rink is also offering extended holiday hours when they will be open everyday until midnight from Dec. 14 thru Jan. 1.

The rink is open on Christmas and New Year's Day as well. Admission to the rink is \$6 with skate rentals for \$2.50. Season passes are also offered ranging from \$38 to \$90.

The Steinberg skating rink offers a wide array of food to choose from ranging from hamburger to hot dogs to pizza.

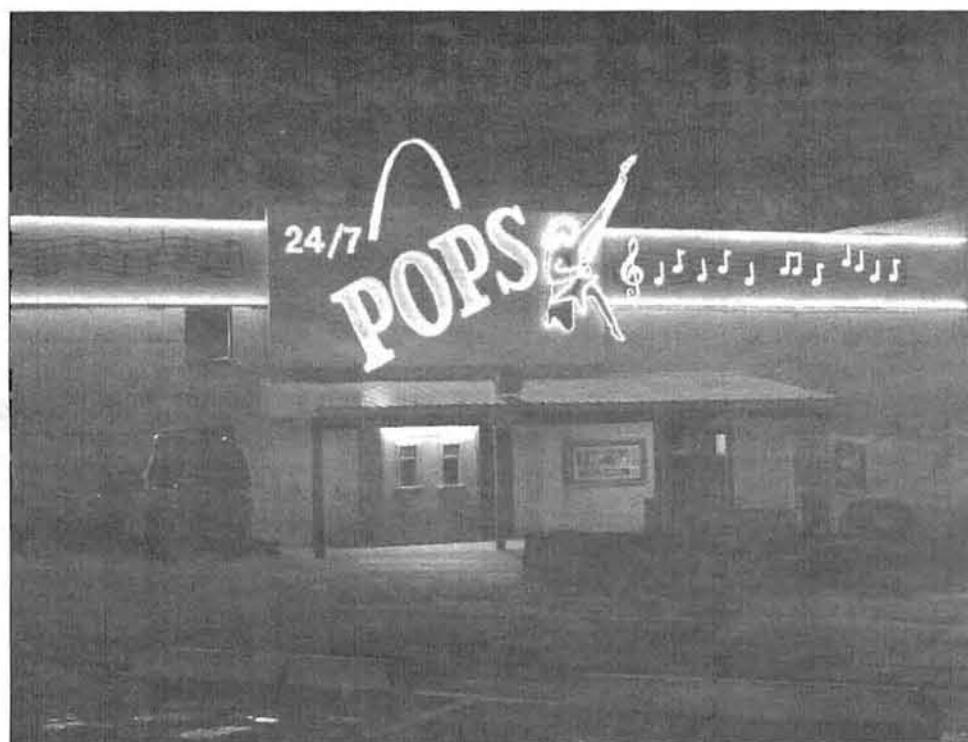
See SKATE, page 16



A short message from *The Current*:

Make good choices, read *The Current*.

DATING SCENE



Carrie Fasiska • Managing Editor

METRO EAST

Pop's is a 24/7 venue for music and entertainment located in East St. Louis two minutes from downtown. Pop's is celebrating its 25th year in business.



Upcoming Concerts at Pop's

Nov. 26 – Death by Decibels Tour – Advanced Tickets: \$17.50, Door: \$20 – Doors open 6 p.m.

Nov. 28 – Seether – Advanced Tickets: \$20, Door: \$22 – Doors open 7 p.m.

Nov. 30 – Drowning Pool – Advanced Tickets: \$16; Door: \$16 – Doors open 7 p.m.

Dec. 1 – D-Railed – \$10, Door: \$10 – Doors open 6:30 p.m.

Dec. 4 – Kottonmouth Kings – Advanced Tickets: \$20, Door: \$22 – Doors open 6 p.m.

Dec. 7 – The Pilot / Flee the Seen – \$7, Door: \$7 – Doors open 7 p.m.

Dec. 8 – Cemetary Gates: Tribute to Pantera – \$10, Door: \$10 – Doors open 7 p.m.

Dec. 13 – Steve Ewing of the Urge – Advanced Tickets: \$10, Door: \$12 – Doors open 7 p.m.

Dec. 14 – Between the Buried and Me – Advanced Tickets: \$12, Door: \$13 – Doors open 7 p.m.

Dec. 21 – Twas the Metal before Christmas – Advanced Tickets: \$10, Door: \$10 – Doors open 6 p.m.

Dec. 28 – Dirty Elf Production Presents – Advanced Tickets: \$7, Door: \$7 – Doors open 6 p.m.

Dec. 29 – Winter Bash 2K7 – Advanced Tickets: \$10, Door: \$10 – Doors open 5 p.m.

Pop's is poppin' on the East Side

By PAUL HACKBARTH

Editor-in-Chief

Located two minutes away from downtown St. Louis in Sauget, Ill. is a two-in-one venue for the music lover and the nightclub lover. And it is pronounced "Saw-jay" and what one of the headlining bands translated as "French for suck my..." well, you get the point.

While Pop's Nightclub is situated in an area known more for its strip clubs and high crime rates, the bar/concert venue inside offers a great atmosphere right across the bridge.

On one side is a concert venue perfect for a makeshift mosh pit that can be turned into a dance floor when concerts are not going on.

Upstairs is a balcony that offers a better view of the main stage with a railing covered in scribbled signatures and messages from patrons. If you are not into crowd surfing, upstairs is better suited for you.

The other side of Pops is a bar complete with pool tables, foosball and a mini arcade, including an NTN trivia and Texas Hold'em system that is available at no charge.

There is a brand new video system featuring two big screens and multiple flat screens playing live video of what is

happening on stage.

If you are in the mood for a taste of some rock bands, Pop's serves up some of the best acts to stop through St. Louis.

Pop's is currently celebrating 25 years in business, and in that short time, the night club has hosted Bruce Willis, INXS, Corey Feldman, They Might Be Giants, Slipknot, Hoobastank, Cheap Trick, Nickelback, the Urge and even hometown grown country singer Gretchen Wilson.

However, Pop's does not have much to offer if you are in the mood to taste anything else.

The Greasy Spoon grill at Pop's is limited in its choices when it comes to food, only offering pizza, hamburgers, pretzels and hot dogs as appetizers, which were more of a meal than an appetizer.

Beer was served in aluminum bottles or cans as Pop's is joining the bandwagon to go green with recycling bins all over the venue. Beer was \$4.50 a bottle or cup, a little too pricey, considering you have to drink it in a freezing cold bar.

To compliment the lack of heat in

the venue, Pop's was pushing the Winter Bourbon Cask Ale, which contained a hint of vanilla beans and was brewed with roasted and caramel malts.

The drink really hit the spot.

Bartenders there were quick to serve and helpful in picking out a drink that best fitted the patron.

The night I visited Pop's for the first time, the place was packed with the under-21 crowd, which is a blessing and a bane.

Pop's has something for all ages, but if you cannot stand screaming 14-year-olds, make sure you go when a boy band is not playing.

However, there are plenty of chances for that since Pop's is open 24 hours a day, 7 days a week.

On Sundays through Wednesdays from midnight to 6 a.m., DJs spin a Top 40 party mix and the best cover bands from the St. Louis area play Thursdays, Fridays and Saturdays starting at midnight.

While the cost to get in can empty your wallet or purse quickly, concert goers can sign up for free tickets at Pop's Web site, <http://www.popsrocks.com>.

Pop's
 ★★☆☆☆
 1403 Mississippi Ave., Sauget, Ill.
 (618)-274-6720

Come rustle up some grub at Rumples Pub

By MELISSA S. HAYDEN

Web Editor

If you have a hankering for some good, old-fashioned grub, head across the river to Old Town St. Charles and up Main Street to Rumples Pub and Restaurant.

The atmosphere at Rumples is that of a traditional pub with low lighting and wood floors. The dishes and appetizers, however, take on a fancier flair than those of an average pub.

Rumples' staff serves up some of the most tantalizing tidbits in the area. Appetizers range from the typical bar staples such as potato skins and chicken planks, better known as chicken fingers elsewhere, to some traditional local eats such as toasted ravioli, crawfish and fried pickles.

The thought of fried pickles might not tempt the weak of heart or stomach, but the deliciously deep-fried dills are coated with a tasty, seasoned breading and served with an almost sweet ranch sauce. Even pickle-haters could find the flavor and tanginess of Rumples fried pickles to be a surprising treat.

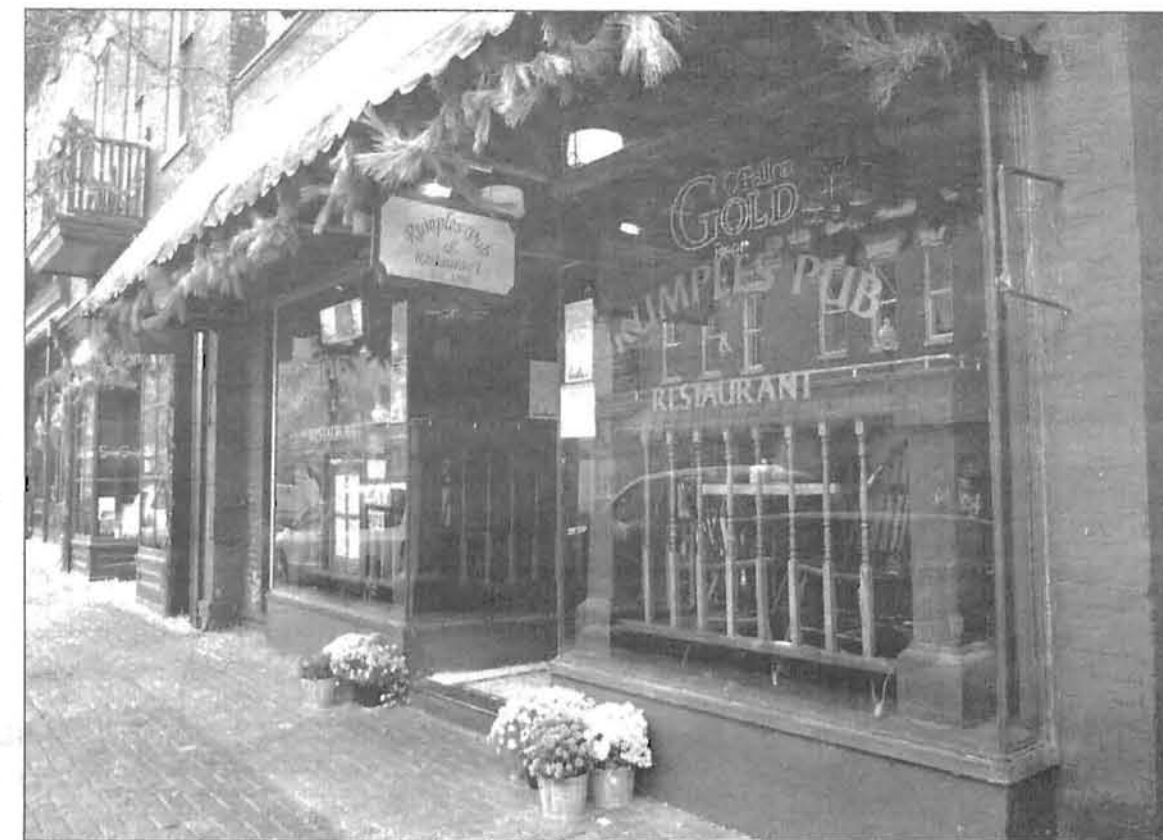
However, if you are looking to find the best potato skins or crawfish around, look elsewhere.

The skins at Rumples, although by no means bad, are not anything to write home about because they lack potato and taste generic. The same tasting product could be made at home with a box of frozen skins from the grocery store.

The crawfish are good, but the seasoning in the breading could use some work. The fried tails on their own lack flavor, but the spicy ranch dipping sauce served with them more than makes up for the missing spices in the breading. The dipping sauce makes this appetizer worth the trip and helps keep this dish's "Cajun popcorn" title intact.

Appetizer prices at Rumples start at \$6.49 and only reach a reasonable \$7.89. Best of all, the portions are meal-sized and patrons can easily quench their desire for dinner by just ordering one appetizer.

If a larger group of diners opts for several selections of these pre-dinner



Carrie Fasiska • Managing Editor

delights, Rumples Variety Pack allow the purchase of three or four smaller portions of the appetizers for \$12.69 and \$14.99 respectively.

The variety packs can also satisfy the voracious appetite of any vegetarian who can choose from the pickles, fried mushroom buttons, fried portabella slices or the "Riverstar Artichoke Butter."

The fried portabella mushrooms are crispy on the outside and tender in the inside and are served with a pesto mayo sauce that adds a rich flavor to the subtle sophistication of the simple dish. The tender artichokes found in the artichoke butter melt in your mouth with every bite of petite French bread for dipping.

Other options for vegetarians include salads and pasta. Whole salads run up to \$8.89 and can be topped with any of Rumples' nine dressings, including not so sweet raspberry vinaigrette and a honey mustard that is to die for. Although most of the pasta dishes regularly come with chicken, any pasta dish can be ordered without the meat.

Rumples also features fettuccines scrumptiously paired with chicken or married with lobster, scallops, shrimp

and crabmeat swimming in a sea of Parmesan and Provel sauce. The Tuscan chicken pasta dish is bathing in ooey, gooey Provel and chunks of sun-dried tomatoes and it boasts basil that can be seen, but not tasted. Unfortunately, the taste test leaves this steaming hot pasta dish out in the cold.

If pasta and salads will not get your taste buds to tango, try any of Rumples' steaks, seafood, chicken or burgers. If the mood catches you, reel in the flavorful bourbon glazed salmon or the revel in the smoky daydream of blacked tuna steak each for \$14.49.

For the best of both land and sea, Rumples steak selection includes the "Sea Cow," which is a 10 oz. Ribeye paired with a skewer of large shrimp scampi or with a bourbon glaze for a steeper price of \$21.99.

For a less extreme total on your bill at the end of the night, pick up a basic burger for \$4.99 or any other burger selection for a moderate price. Be warned

about the burgers.

Although succulent and sizeable, they are a bit crumbly and have the potential to ruin a new shirt.

To prevent this, one might consider purchasing the prime rib sandwich highlighting a hefty slab of prime rib on a soft bun and au jus sauce for dipping.

Pair one of these up with an order of Rumples sweet-tasting fries for \$1.99 or a baked sweet potato smothered in butter, sugar and cinnamon for \$2.99 and you might not have room for dessert. However, Rumples' hot bread pudding with bits of fruit dripping with caramel makes the effort to save some room well worth it and it is just priced at \$4.99.

Rumples Pub and restaurant is located at 221 Main St. in St. Charles and showcases a variety of weekly live performances. Rumples is open Tuesdays through Thursdays 5 p.m. until 1 a.m., Fridays 11 a.m. until 1 a.m. and Saturdays and Sundays noon until 1 a.m. For more information, call (636) 949-7678.

ST. CHARLES

Rumples Pub in Old Town St. Charles is a typical setting for the old capital of Missouri. The food is good and the scenery will draw your interest to some of the history that lies in Old Town St. Charles.

Riddles Penultimate Cafe and Wine Bar

By SHANNON McMANIS

Page Designer

Well, it is never boring. It has that going for it.

Riddles Penultimate Café and Wine Bar is constantly changing its menu - as in daily. Not that they really need to though. One could go to Riddles every night for a year and not have the same meal twice. Well, that is for people who love wine and consider it a part of their meal. There is always an extensive wine list, though that is ever changing as well.

When they opened in 1985, Riddles was the first real "wine bar" in St. Louis, or at least the first place

that there was a decent selection of wines by the glass, and they wanted to shout it from the rooftops, hence the "Wine Bar" in their name.

They have stayed true to that title all these years. There are always more than 20 by the glass selections, or if you are going to sit and stay for awhile, over 350 bottles to choose from. That's right. Over 350 bottles.

The wine list is

categorized by location and then further sorted by color. For instance, on the current list, there are 126 red wines available from the United States, with 45 selections for white wine drinkers. Ninety-two is the number of French reds offered, plus 29 whites. There are 34 Missouri wines featured, 13 of them red, 21 white. There are also 20 Italian wines, 10 German wines and 11 Sparkling Wines. In other words, there is plenty to choose from.

In addition to all these beautiful wines to choose from, they also offer 44 bottled beers from around the world plus changing draft selections. And for everyone else, a selection of liqueurs, whisky and distilled and fortified wines is available.

I would love to tell you about the menu, but whatever I recommend might not be there tomorrow, and that is a good thing.

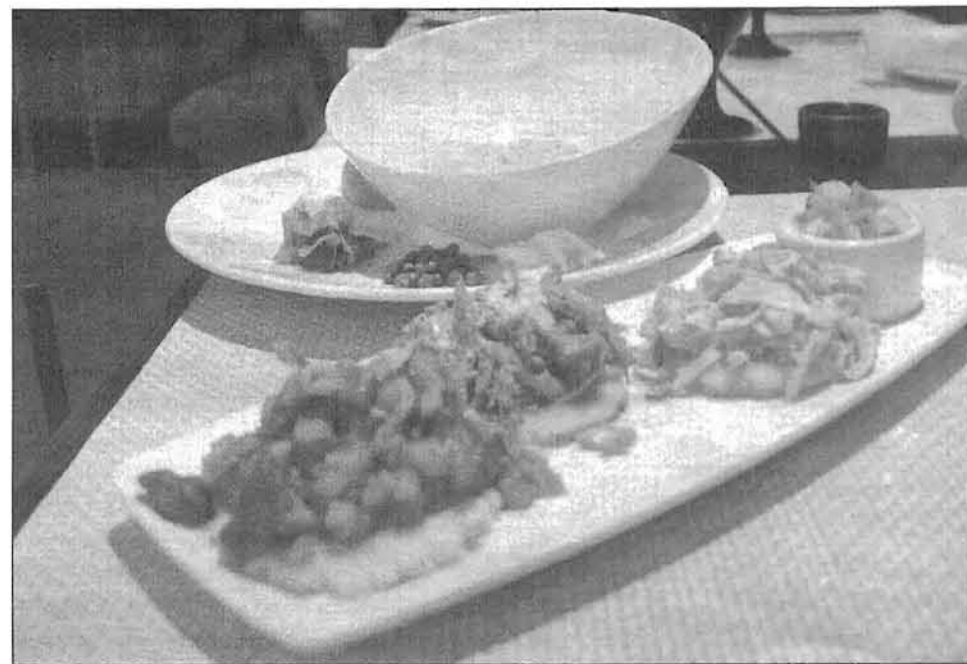
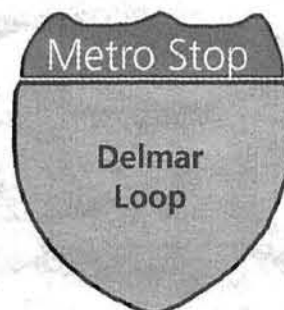
The menu depends on what kind of top quality local ingredients the chefs can get their hands on. All of the ingredients they can possibly get from Missouri farmers, they do.

And they have one mantra at Riddles: "we serve the kind of food we like to eat." How could anyone not like the food they serve when most of it either has the word "homegrown" or "home-made" in it?

A few of the rare favorites that hardly leave the menu are Shrimp Sara and Chicken Major Grey.

See RIDDLES, page 15

DELMAR



Courtney A. Strong • Staff Photographer

Mirasol offers many light and refreshing Nuevo Latino (New Latin) dishes and cuisine to the St. Louis area.

Mirasol takes you away

By SHANNON McMANIS

Page Designer

A South American coastal village or an open porch in Havana conjures images of bright azure with yellows and reds surrounded by natural greenery. The atmosphere at Mirasol recreates this imagery straight from the imagination right here in St. Louis' Delmar Loop.

A tapas-style restaurant, Mirasol puts a new spin on this particular genre of food. Tapas are Spanish in origin, but the self-entitled "neuvo latino cuisine" makes for a whole new experience.

Samplers of this cuisine will not be able to tell from the excellent taste and professional way in which the meals are presented, but taking tapas out of their Spanish comfort zone really is something of a stretch. Luckily for us, owners Brendan and Brian Marsden have had plenty of practice with a previous eatery called Modesto located in the Hill neighborhood.

Tapas are served as several pieces of smaller portions and are intended to

share. It would take two, maybe three plates to substitute a meal. Mirasol's menu includes everything from crab cakes encrusted with plantains and peppers topped with Chihuahua cheese and peach jicama slaw, to taquitos stuffed with shredded duck and pablano with papaya slaw and roasted pepper cream.

The chicken brochettes are pieces of skewered chicken wrapped in bacon and served with a Gorgonzola white wine cheese sauce and toasted bread.

Leave room for this one as it is extremely rich and you will not want to waste a bite. Another good one to share is the queso fundido, which is simply a combination of melted goat and Chihuahua cheese topped with roasted peppers and Cuban fried beef, spread on toasted bread.

Neither of these is spicy, so if you want to add a little kick to your meal, ask for the homemade hot sauces. There are two: a red tomato based sauce, which adds just enough spice without overpowering the flavor of your meal, and a yellow mango-based sauce which is also spicy but a little sweet at the same time.

See MIRASOL, page 15

Mirasol

★★★☆☆

6144 Delmar Blvd.
(314) 721-6909

Land yourself at Morgan Street Brewery

By ANGIE SPENCER

Proofreader

Individuals who find themselves near the Landing, say after a hockey, baseball or football game, and are hungry or thirsty and possibly in the mood to color should be sure to stop by Morgan Street Brewery.

Open from 11:30 a.m. until 2:30 a.m. Tuesday through Sunday, Morgan Street Brewery is located at the corner of Morgan and 2nd Streets and is a great place to stop for a bite to eat or to sample some home-brewed beer.

Upon walking in, you can see that there are bar tables and dining tables. Each table has yellow daisies in the center and paper on the tables, along with crayons to bring out anyone's inner artist.

While I went on a Wednesday night accompanied by some avid beer drinkers (I am not a fan of beer), it was not very crowded. If you are looking for a night to go where the place is hoppin', Saturday nights seem to be the night to go. Sundays fill up fast as well, before and after a Rams game. Some people line up around 8:30 a.m., so arrive early.

We ordered the Brewski sampler that comes with the five beers on tap. First up was the Honey Wheat, which is a beer similar to Michelob. This is a beer that you could sit and drink. Next up was the Red Lager. This beer could be compared with a Killian's Irish Red and is sour with a bitter aftertaste.

Third on the taste test was the Irish Stout. For someone who dislikes every beer I have ever tried, this was my favorite of the five. Likened to a Guinness, it has a coffee aftertaste. Next was the steam lager, which had a very light taste. You could compare it to a Michelob Ultra or a Bud Select. Last on our taste test was the Golden Pilsner. This is the beer that most closely resembled an American beer.

While I am not a beer connoisseur, I did enjoy trying them all. There is also a full bar available for those of you who



Matthew Hill • Photo Editor

Morgan Street Brewery located at Laclede's Landing is a great place to watch a game downtown but also provides a busy and crowded dance club that is rarely advertised.

are like me. I ordered an Amaretto Sour and it was one of the best I have ever had. At \$4.50, it was quite a value considering it was in the same size glass as water and soda are served in. There are also a number of soft drink, wine and champagne options.

The menu is complete with everything from starters through dessert. We started off with the Hot Baked Beer Pretzels. This is the perfect appetizer, or a snack if you

Morgan Street Brewery

★★★☆☆

721 N. Second St.
(314)-231-9970

are in a hurry. They were warm, fluffy and doused in salt. One member of my party said, "This is the best pretzel I have ever had." These pretzels are served with a spicy mustard sauce, but they are just as appetizing without it.

I tried four dishes for the main course. First, the special of the night, Mahi, while a tad dry, was quite good. It was served on top of cold pesto pasta, which had a very light flavor. There was no

sauce to dip the fish in, so I recommend squeezing some lemon juice on it.

The Caesar Salad was not a typical Caesar salad. It lacked the anchovy taste that many dressings have. Again, the Caesar flavor many are used to was very light and made the salad not too messy or filling.

The Grilled Chicken & Andouille Sausage was good, but watch out for the little kick that comes from the cilantro. If you like a little bite to your food, this may be just the dish for you.

See MORGAN, page 14

LACLEDE'S LANDING



Down to The Dubliner for a wee bit o' fun

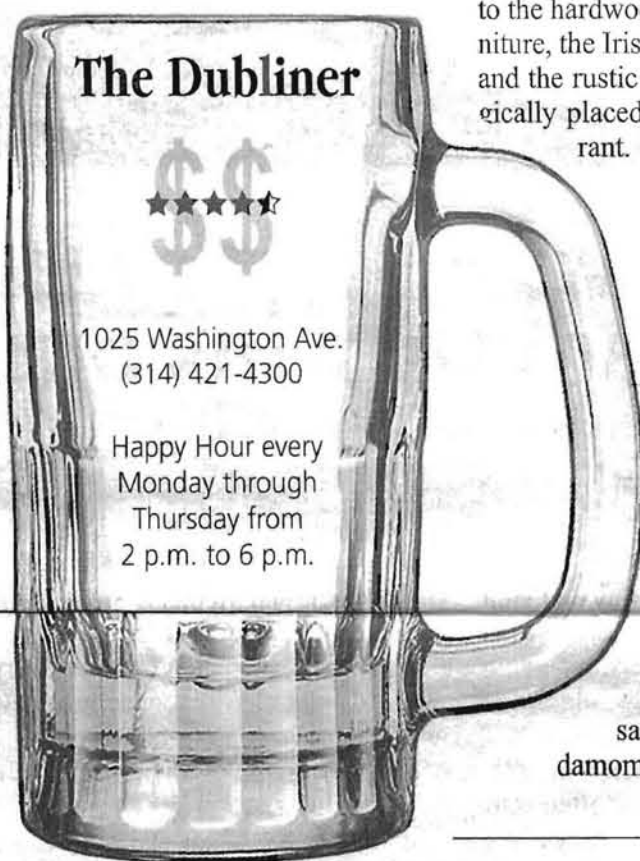
By SHANNON McMANIS

Page Designer

If the only Irish food you have ever had is corned beef and cabbage, drag yourself down to The Dubliner where

you can find authentic Irish fare made from a combination of traditional recipes and local ingredients.

The establishment can be found in the loft district of downtown St. Louis on Washington Avenue. You will forget that you are in any city the moment you walk in though, thanks to the hardwood of the floors and furniture, the Irish flags proudly hanging and the rustic Jameson barrels strategically placed throughout the restaurant.



There is a full menu of Irish foods with plenty of lamb and salmon, but ample chicken and vegetarian dishes for you picky eaters as well. You will find a variety from traditional bangers and mash or lamb and Guinness stew, to a duck breast served with sweet potato hash and currant sauce or seared sea scallops with a beet tower, balsamic reduction and cardamom turmeric oil. There are

soups, there are salads, and there are cold starters and hot ones too.

For things to nibble on, try the chips and mayonnaise. Before you freak out, you should know that that really means hand cut fried potatoes with house made mayo dips. Or try the risotto and smoked blarney cakes. This dish is basically fried macaroni and cheese with a twist.

Or maybe you just want something that is fun to order. Well, in that case, ask for the Dingle Pasties which are diced lamb, celery, onion, potato and carrots baked in a puff pastry.

They are actually very flavorful and taste a bit like an Irish somosa.

If you are going to nibble on something, then you will obviously want something to sip on.

See DUBLINER, page 14

The Dubliner's main entrance may be hard to find at first but once inside a full towering bar and unique scene provides for a great getaway for any Irish food lover.

Matthew Hill • Photo Editor



Best kept secret Sen Thai Asian Bistro pleases all

By UYAMA UMANA-RODGERS

Staff Writer

Sen Thai Asian Bistro offers a full line of Thai, Japanese and Chinese cuisine. With cozy yet sophisticated surroundings, Sen Thai is one of downtown's best kept secrets.

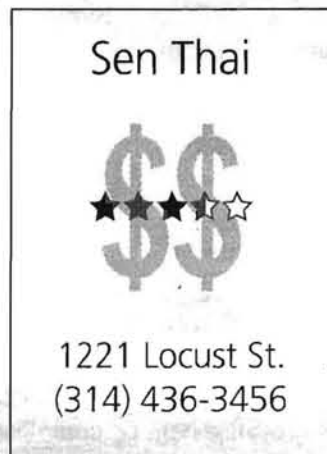
Patrons are surrounded by elaborate decoration and inspired by the beauty of Thailand. This restaurant has a laidback, romantic ambiance featuring elephant murals, cultural masks displayed above the bar and walls that are in bloom with painted lotus flowers.

Sen Thai has prices that surpass reasonable and a menu that showcases some of the most loved traditional food from Thailand, Japan, and China.

Come prepared with a healthy ap-

petite because each plate is a serving for two. Patrons definitely get their money's worth. The cuisine here has a fusion of flavors sure to please.

This menu caters to food lovers of all kinds and includes multiple vegetarian options.



In addition to many Thai dishes, there are some Japanese choices such as udon noodles, soba and buckwheat noodles. There are also two types of Vietnamese pho: beef and

chicken. This menu has a sensible price range of \$2 to \$16.

My personal favorite is Drunken Noodles. The formal name of this spicy stir fried noodle is Pad Kee Mau. The nickname fits it well as one could become drunk from the flavor of the spices contained in this dish.

It is made of wheat noodles stir fried with hot Thai chiles, and vegetables with your choice of meat. Even a self professed carnivore would love this palate pleasing dish as a vegetarian op-

tion.

I cannot write about Sen Thai without confessing my undying love for their large and in charge crabrangoon. The house sweet and mildly spicy honey dipping sauce is what makes this dish delectable.

Sen Thai serves lunch Monday through Friday from 11 a.m. until 2:30 p.m. and dinner seven days a week starting from 5 p.m. until 7 p.m. They offer call in ordering as well as dine in services.

DOWNTOWN

Whalen's offers perfect place for lasting college experiences

By MELISSA S. HAYDEN

Web Editor

The food is not the greatest, the décor is not in keeping with the latest fashion trends and the service is high-quality, but not the best.

So why should anyone bother to stop for a bite or a drink at Whalen's Irish Pub and Grill?

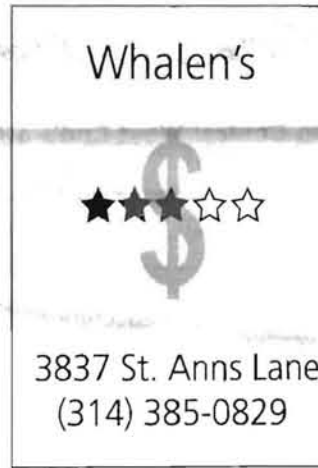
What Whalen's lacks in perfection, posh style and authentic Irish cuisine for that matter, it makes up for with its cozy atmosphere that is the breeding ground for some of the fondest memories a college student can create.

Whalen's has that something special that cannot truly be described, but warms your heart as you and your friends dig into a warm pizza or an order of three cheese garlic bread.

What makes it even easier to fall in love with is that it will not burn a hole in your wallet.

The pizza compares with a St. Louis favorite, Imo's, and costs only \$7.95 and the aforementioned bread is a thrifty \$3.95.

Other appetizers include Shrimp cocktail, chicken tenderloins, quesadillas and Whalen's "Famous Chicken Wings," which are available in honey hot, Buffalo or "BBQ." Stay clear of the BBQ unless you like your chicken to be sickeningly sweet.



See WHALENS, page 16

A taste of Mediterranean/American cuisine nearby

By CHRISTA RILEY

Staff Writer

"Opah!" exclaims the server as a flaming skillet of Saganaki, a Greek cheese pastry, is brought to the table.

Saganaki is just one of the many delectable American/Mediterranean cuisines offered at Spiro's restaurant. Spiro's is family owned and operated and located on Natural Bridge Road just minutes from campus.

Dining experience choices include select cuts of lamb, chicken and seafood, an extensive wine list and an exquisite dessert menu.

Spiro's advises that no meal is ever complete without a piece of its savory Baklava, a flaky Greek pastry dessert.

Spiro's is best known for their prepared dishes, which consist of foods like kabobs, feta cheese, lemon based sauces and filo dough.

Reassuringly, to accommodate to the American patron, Spiro's offers some marvelous dishes for patrons to sink their teeth into. Steaks, ribs, pastas and salads are presented to soothe the less venturesome taste buds as well.

"I've never been here before, but I've heard of it. A friend suggested it to me and I enjoyed the food, so I plan on coming back to eat again," said first time customer Corey Kazarian.

"This is my favorite restaurant. It's a requirement for me and I eat here at least once a month," said Melony Dalles, a long term customer of Spiro's for over 10 years now.



Matthew Hill • Photo Editor

Spyridon Karagiannis, owner and head chef of Spiro's restaurant on 8406 Natural Bridge Rd. He is also a UM-St. Louis Alumni receiving a Masters Degree in History in 1974.

Spiro's offers its guests the convenience of off street parking, private restrooms, smoking and non-smoking seating as well as extremely affordable pricing.

Diners are given the luxuries of booth and table dining, salads that are prepped and tossed right at the table and servers who consistently fill beverage glasses throughout the meal.

White cloth napkins and table covers complement the delicate glass and silverware that dress each table with elegance. Grecian music is tenderly played and brightens the atmosphere.

The restaurant is filled with woodwork throughout. Wall trimmings, booth seating and the bar are all made from a lightly colored wood which adds a beautiful texture to the room.

There are ornate pieces of Greek pottery, paintings and culture icons arranged throughout the restaurant. You are sure to feel as though you stepped into Greece during your visit at Spiro's.

To top it all off, Spiro's offers a catering menu and banquet services for all occasions. They have established five restaurants around St. Louis and its surrounding neighborhoods. So if you are searching to satisfy your Mediterranean cravings, Spiro's restaurant is the place to go.



AROUND CAMPUS



CENTRAL WEST END

Coffee Cartel is not just about the joe

By ANGIE SPENCER

Proofreader

In 2006, readers of *Sauce Magazine* voted this spot their favorite coffeehouse. Do you know which it was? If you guessed Coffee Cartel, you were right.

Located on Maryland Plaza in the Central West End, Coffee Cartel has a quaint little coffeehouse feel. However, do not let the name mislead you. It has much to offer those of you who, like me, do not enjoy coffee.

Grab yourself a peach Italian soda, which is to die for. I like them so much that it is hard for me to take my mouth off of the straw.

If frozen is more your style, try any of the smoothie choices that are offered. I recommend the passion fruit that has just enough tang and citrus to keep your lips puckered, but not too much to make you make that silly sour face.

Do not be wary, as it tastes like they use real fruit juice rather than a concentrate.

With the coming cold, keep your insides warm with either a hot chocolate or a hot apple cider. I prefer the apple cider. Just smelling it makes you warm inside.

It is like drinking liquid apple with the right hint of cinnamon mixed in. It is absolutely delicious and the best cider I have ever had.

Another way to keep yourself warm is to indulge with a daiquiri or margarita or add some Bailey's or a different liqueur to your coffee.

As for you coffee drinkers out there, enjoy a chai latte, which to me was described as "an iced cinnamon delicacy."

If you want to try what most people buy, order a frappe or an espresso drink.

Hungry? Do not worry. Coffee Cartel offers up several options.

Among its top sellers are the turkey club, the pesto wrap, homemade hummus and nachos piled high with all the goodies.

In addition to all those delicious options, Coffee Cartel makes their own



Matthew Hill • Photo Editor

Coffee Cartel has been a staple in the Central West End's afterhours scene for over 11 years. Open 24 hours a day, 7 days a week, including all holidays, it is the place to go when you cannot go home.

chicken salad. The man who makes it told me that the next time I came in I had to have it. Well that was over two years ago, and I never did. So, I told him that story and he let me sample some.

Let me tell you, for someone who does not particularly fancy chicken salad, this was the best chicken salad I have ever had. Pile it in a pita or on bread. Either way, just make sure that you try it.

If you would rather have a dessert instead of a heavy meal, Coffee Cartel has you covered there as well. Edy's ice cream is displayed as you walk up to the register joined by cheesecakes and other pastries.

If you have a sweet tooth, I recommend that you enjoy a nice piece of Cranberry Orange Goopy Butter Cake. While that may sound a tad strange and a little unappetizing, it is far from it. I call it a tangy bite of heaven.

The staff is the friendliest bunch of people you will ever encounter. They will joke around with you and answer any questions that you may have with an excitement that lets you know they are excited to be working there.

You have to buy something to stay, so order yourself up a beverage, grab yourself a seat - inside or out - and enjoy the colorful scenery in and around the Central West End.

Coffee Cartel

★★★★☆

2 Maryland Plaza
(314) 454-0000

SOUTH CITY

Paint your palette at Van Gogh Martini Bar

By SHANNON McMANIS

Page Designer

A colorful space in South City St. Louis, Van Gogh is a place where cocktails and canvases collide.

Half bar, half gallery, Van Gogh Martini Bar & Bistro provides an interesting twist to any night of your week. A rainbow of 57 different martinis is available on the menu ranging in price from \$5.50 to \$8.50. And by rainbow, I mean rainbow. The drinks are actually listed by what color they are in each specific category of martinis.

The first category is made of specialty cocktails like the Almond Joy and Granny Smith Manhattan. In this category is the Banana Split, topped with whipped cream and chocolate sauce. To be perfectly honest, it tasted a bit more like a chocolate covered cherry than a banana split but it was delectable all the same.

Other segments include Coffee and Chocolate, featuring a Cappuccino martini or the Naughty Boy, containing Irish cream and whisky. In the Fruity category, the martinis come in a full range of colors and flavors from the creamy Dreamsicle to the refreshing Cantaloupe Martini.

Even though it is a martini bar, they also offer 16 beers and three specialty margaritas, and there is an excellent food menu containing mostly appetizers. They have your usual bar food, but there are plenty of delicacies as well such as Panage Shrimp and

Spanakopita, which is spinach and feta wrapped in phyllo.

Particularly good are the crab cakes, which are fried up extra crisp and served with a spicy sauce that complements the sweetness of the crab. Another favorite is the Portabello Puffs which are mushrooms stuffed with roma tomatoes, red peppers, Monterey jack and goat cheese are wrapped up in puff pastry and cooked just right.

They also offer salads, wings by the pound, sandwiches, wraps and pizzettas. There are six different kinds of pizzettas like chicken parmesan, four cheese, barbecue chicken and vegetarian, but if you eat pork, then definitely get the pulled pork pizzettas. Smothered

in pork, sweet barbeque sauce and cheese, and adorned with jalapenos, it is as delicious as it is tempting.

Van Gogh has patrons from all walks of life, and holds different events and happy hours to accommodate them. Happy hours include "Take a Load Off," every weekday from 4 p.m. to 8 p.m., and "Hump Day" on every first Wednesday of the month that lasts all night long. On Saturday from 4 p.m. to 8 p.m. they offer, at a special price, the Weekender Bloody Mary with a giant garnish as well as a Long Island Iced Tea.

Most of the work lining the walls is for sale, and all of it comes from local artists.

You can download the menus at <http://www.vangogh.com> to further research the extravagant drinks of every color that they offer.

Van Gogh

★★★★☆

3200 Shenandoah
(314) 865-3345



File Photo

(From LEFT to RIGHT) Eric Maltz, Jamie Shields and Steven Williams have a drink after their sets at Off Broadway in September.

Off Broadway wins out

By ELIZABETH STAUDT

Staff Writer

Just off of South Broadway on Lemp Avenue, beyond the little gas station and not far from where the air is thick with the smell of Budweiser hops, sits a little venue called Off Broadway.

While the name is not the most creative, this hole in the wall is often considered one of the best venues for live music in St. Louis.

To be honest, it does not look like much from the outside. It appears to be just another dark brick building on a tiny dark road.

Off Broadway, however, is the ultimate example of those overused phrases like "things are not always what they seem." Off Broadway offers an intimate setting, which cannot be surpassed by any other St. Louis venue.

According to its Web site, <http://www.offbroadwaystl.com>, "at any moment the fans are never further than 30 feet from the live music." It is the perfect atmosphere for see both local and national shows.

Off Broadway features several weekly events, displaced only by the occasional national show. Every Tuesday, The Shwag, a tribute band to the Grateful Dead, plays a five dollar show for all the hippies and dead heads in town. Wednesdays are Stag Nights, complete with one dollar Pabst Blue Ribbon, presented by Johnny Vegas' Dog and Pony Show.

Local artist Irene Allen keeps the audience going between sets most Wednesdays.

The Chippewa Chapel Traveling Guitar Circle and Medicine Show is Off Broadway's weekly open mic night.

This is a free show almost every week, so it is a great way to hear new music when you are really broke. No one is allowed to hog the stage, so you will see quite a variety on Thursdays.

In addition to these weekly events, Off Broadway occasionally hosts free movie nights - another great way to get out and enjoy St. Louis without taking out more loans.

See OFF BROADWAY, page 15

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GIRLS

Metro Stop

Arch - Laclede's
Landing

Start your night out with a Bang!

BY SHANNON McMANIS

Page Designer

We all desperately need it sometimes: a night out with the girls. The reasons are not to pick up guys or to gossip about drama, but just to have a good old-fashioned girls' night out.

You want to drink, you want to laugh and you want to sing along. Well, I have got just the place. Head down to 807 N. Second St. on The Landing, and enjoy the delights of The Big Bang.

And by delights, I mean booze and rock 'n roll. Or whatever kind of music you want, really. The Big Bang is a dueling piano bar where the musicians take requests from the audience and performs the songs right on the spot. No one will be able to stop themselves from getting up to dance.

Besides two pianos battling it out on stage, there is also a drummer helping to keep the beat. They can play anything from The Beatles to Sir Mix-A-Lot, though their most requested songs are Billy Joel's "Piano Man"

and Elton John's "Tiny Dancer."

Afraid to stand up and shake your money-maker in front of people? Maybe a drink will loosen you up, but before you do, make sure there is a designated driver.

Big Bang's drink list is extensive. There are 13 pages to its menu, made up entirely of beverages. To give you an idea of just how extensive it is, there is one whole page dedicated only to drinks made with Stolichnaya vodka and another for Skyy vodka. Another page is only for concoctions made with Kahlua.

There are 27 beers in bottle and draft form, but the bar is known for their shots. Big Bang is a favorite for 21st birthday parties too, mostly because of the 46 different shots they have listed.

There are 11 dessert shots like the complicated Oatmeal Cookie, made with Jagermeister, butterscotch schnapps, Bailey's Irish

Cream and Goldschlager, or the simpler Apple Pie, containing Goldschlager and Apple Pucker.

They have Tooty Fruity shots such as the Lemondrop, with Stoli Citros, lemon and sugar, or the Beatles veneration, Strawberry Fields Forever, made of Stoli Strasberi, peach schnapps and lemonade.

The "Sex, Drugs & Rock N Roll" section of the shot menu features delicacies that have names too naughty to mention, though you know that makes them all the better.

There is a "Featured Shots" page that is mentionable, and offers the Tiny Dancer shot with Stoli Vanil, butterscotch schnapps, grenadine and pineapple juice, right next to the Great Balls of Fire shot, containing Grand Marnier, Peachtree schnapps and pineapple juice. This one claims it will "light you up."

The bar is a hot spot for group celebrations, especially bachelorette parties. Group parties of 30 or more that make reservations are offered a special happy hour rate from 5 p.m. to 8 p.m. with free appetizers and great drink specials, but there is no need to get a huge group together to enjoy this jewel of an entertainment venue.

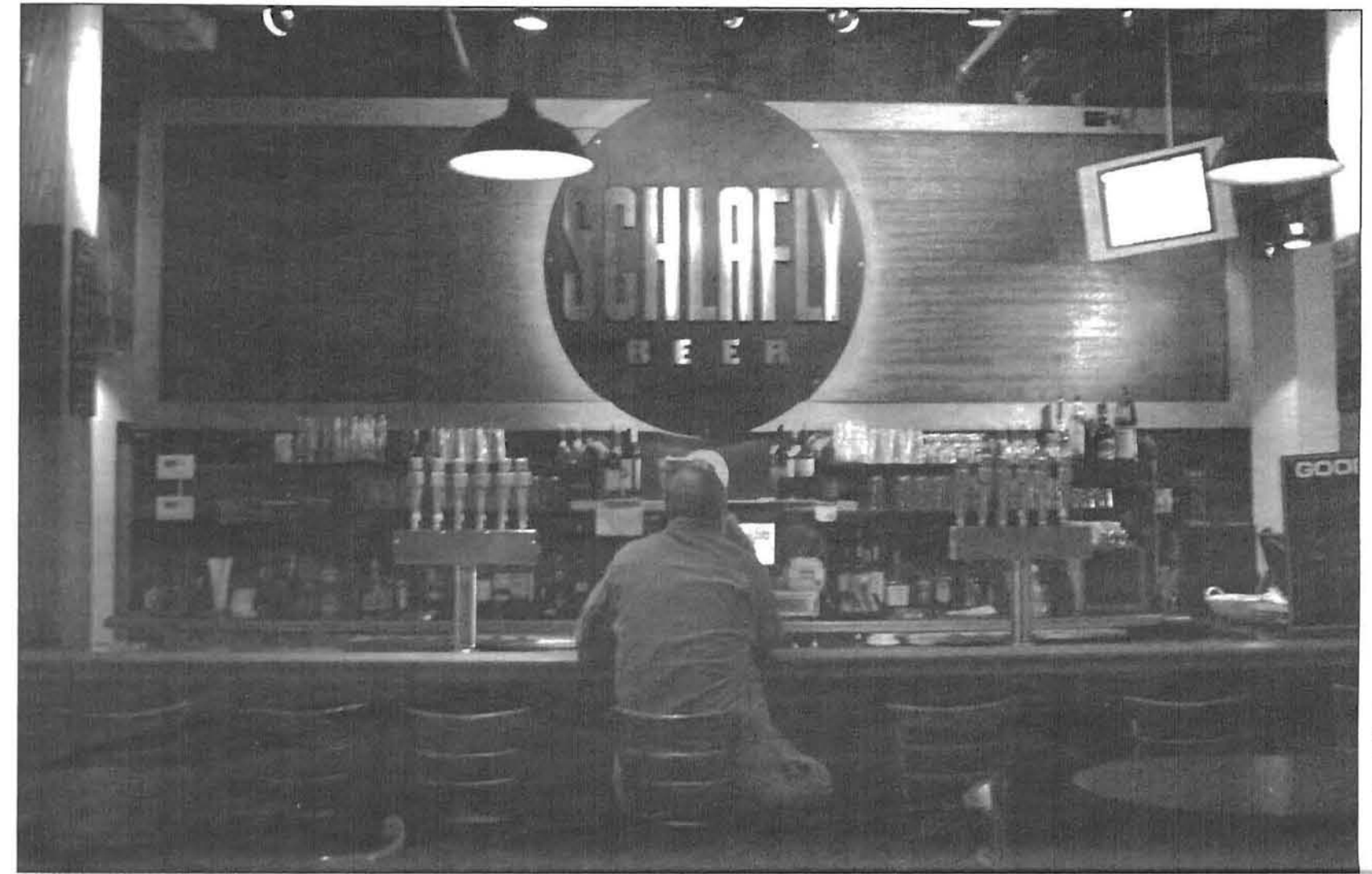
Grab a few of your best girlfriends and party the night away. Remember that you must be 21 years old to get in. From Tuesday through Thursday, the doors open at 8 p.m. and do not close until 3 a.m. On Friday and Saturday, they open at 5 p.m., but the entertainment will not commence until closer to 6:30 p.m.

For more information, give them a call at (314)241-BANG or go to <http://www.thebigbangbar.com/StLouis>.

The Big Bang located downtown is a perfect place to kick back with the girls and try one of its 11 dessert shots.

Matthew Hill • Photo Editor

Big Bang

807 N. Second St.
(314) 241-BANG

The Schlafly Tap Room on 2100 Locust St. offers a warm ambiance to go along with the variety of its hand-crafted beers.

Matthew Hill • Photo Editor

GUYS

The Tap Room is perfect for the beer lover

BY MATTHEW HILL

Photo Editor

If you are a fan of any Schlafly beers that are found in and around St. Louis, then the Tap Room is the obvious choice if you are looking for a quality destination the next time you are downtown. Housed on the corner of 21st and Locust, the Tap Room is a variation on the old theme of European pubs that serve food.

Schlafly has been known for their handcrafted beers for over 15 years. They are a local brewery that offers five different styles year round. Their Pale Ale and Hefeweizen are stand-outs. They also offer seasonal beers with the Coffee Stout worth giving a chance. If you have never had any of the Schlafly brands before, or are just overwhelmed by all the choices, go all out for the six beer sampler. Live entertainment is common until

midnight on Friday and Saturday in the Eliot room. Located next to one of the Tap Rooms are two full service bars. The Eliot room is paired along with Daniel's Den as the epicenter for entertainment every night with dartboards and pool tables abound.

Food at the Tap Room is well above any typical pub fare. Some of their well known features include their wiener schnitzel and their mussels which you can get in any of three ways from Irish and the classic Belgium style to the Northwest which is topped with smoked Gouda and bacon.

But their hamburgers are not to be overlooked. Being served on an English muffin brings a subtle twist on an old sta-

ple. Also of note, it is well worth shelling out the extra cash for a side of their Tap Room fries. Served with a side of green peppercorn sauce and surprisingly spicy ketchup, you will regret it later if you do not get the large order.

Smoking is regulated in the restaurant and is only allowed in the bar. This leads to a pleasant and healthy eating experience, although it may be awkward if you find yourself alone at the table when you are the lone non-smoker of the group.

The Tap Room does not separate checks or accept reservations, so bring plenty of cash and arrive early to avoid any inconvenience.

And if you are a vegetarian who might be used to the large selection of the non-

meat fare at Schlafly's other local brewpub, Bottleworks, keep in mind that the two establishments do have different menus. The Tap Room offers far less vegetarian options than the Maplewood location. Although Schlafly does proudly offer "Match", a meat substitute for their sandwiches.

But what draws men to the Tap Room, other than ample amount of handcrafted beers brewed on location, is the rugged ambiance of being surrounded by hardwood floors, bared steel and exposed brick with live music and good friends. For a guys' night out, there is no better place.

The Tap Room serves lunch and dinner seven days a week. They are open Mondays 11 a.m. until 10 p.m., Tuesday through Saturday 11 a.m. until 1 a.m. and Sunday their hours are noon until 10 p.m. For more information, visit their Web site at <http://www.schlafly.com>

Tap Room

2100 Locust St.
(314) 241-BEER