

University of Mississippi

eGrove

Daily Mississippian (all digitized issues)

Daily Mississippian

4-5-2012

April 05, 2012: Grove Edition

The Daily Mississippian

Follow this and additional works at: <https://egrove.olemiss.edu/thedmonline>

Recommended Citation

The Daily Mississippian, "April 05, 2012: Grove Edition" (2012). *Daily Mississippian (all digitized issues)*. 647.

<https://egrove.olemiss.edu/thedmonline/647>

This Newspaper is brought to you for free and open access by the Daily Mississippian at eGrove. It has been accepted for inclusion in Daily Mississippian (all digitized issues) by an authorized administrator of eGrove. For more information, please contact egrove@olemiss.edu.

ORGANICALLY GROWN

3 Eat in Season
Recipe: Stuffed Peppers

4 Young artist Brittany Bass
finds a home in Oxford

5 Photo Essay:
'The Love is Gone'

8 Oxford supports healthy
and local produce

Weekly Top Zen: Primetime Weasels



BY ANDY PAUL
@anandypaul

If I wake up one day and turn on the news to find out Geraldo Rivera has finally turned into an actual weasel, I won't be surprised. This is not due to the fact that he already looks like a bloated rodent or because he undoubtedly has a family of rats living in his mustache. It's simply because Rivera, like many talking heads on TV, has the moral integrity of a scavenging, soulless, disease-ridden animal.

Did that come out a little too strong? Well, maybe Rivera and his fellow scummy chums shouldn't dress the way they do. It may seem offensive

or un-PC to say so, but I don't pull any punches here. Their ill-fitting suits and greasy hair make one think of conniving, backstabbing, exploitative television personalities. Maybe if they didn't dress that way, the public won't jump to such bold conclusions.

Look, I understand that time is money to people like Rivera and Rush Limbaugh. That must be why they quickly assume a black teenager in a hoodie is a menace to society, or that a woman who demands equal reproductive rights is a slut. Taking time to explain the nuances of such situations is a waste of airtime and commercial revenues. People nowadays demand 24-hour, up-to-the-minute news. No one said it had to be accurate or fair.

More to the point, there's no time to apologize in broadcast or radio journalism. Time is

money, remember? Why waste breath correcting previous, poorly worded slander when you can simply blaze forward with a whole new set of slurs to make the public forget what you said only 36 hours earlier? This is bold and evocative reporting, people! Get with the times!

It's unfortunate for the likes of Rivera and Limbaugh, though. Eventually, they will have to face the fact that they are so insignificant compared to the larger debates about race and gender in America today. But maybe they have already realized that, and that's why they've been so loud and out of line lately. It certainly is a means to try and stay relevant. Although more often than not, people like that can't tell a relevant argument from some gimmicky catchphrase they thought up in the shower that morning.

But who am I to judge? I'm just a liberal, elitist, naïve college kid. My opinions simply hold no weight when compared to such bigwigs (emphasis on their wigs) as Rivera and company. They've been shouting enthusiastically about asinine and irrelevant matters for years. They must know when they are stepping over the line. They do it so often, after all. I should probably stick to the old adage: "If you can't stand the heat, stay out of the kitchen. Unless you're African American or a woman, in which case you probably should just stay in the kitchen."

'Wrath of the Movie Reviewer'



BY JOSH PRESLEY
joshpresley551@gmail.com

First the Titans clashed. Then the Titans were remembered, as they fought for racial equality and tolerance on their small-town football team. Next, the Titans clashed again as they were remade and converted to 3D. Would that be the end for our heroic Titans? Of course not; there's more money to be made. So now we have "Wrath of the Titans," the sequel no one wanted to the remake no one asked for.

Backtracking a bit, I actually enjoyed "Clash of the Titans." It wasn't high art, but it was entertaining and, boy, did that Kraken sure get released. Now, a mere two years later, we have a sequel that certainly could have improved on the first one and made for a highly enjoyable theater-going experience. But other than the drastic improvement in the 3D, "Wrath of the Titans" completely and spectacularly fails to bring that improvement.

This movie is such a colossal mess that I really don't even know where to start with my complaints. Let's start with the cast. I haven't seen this much wooden acting and stilted dialogue since the "Star Wars" prequels. Usual heavy hitters Liam Neeson and Ralph Fiennes do the worst phone-in job I've seen in a long,

long time. Neeson's facial expression never once changes through the entire movie, and Fiennes seems content to just be a boring, bearded Voldemort rehash.

Sam Worthington was once on track to being the next big thing. "Avatar," "Terminator Salvation" and "Clash of the Titans" all came out within the span of a year and people were hailing him as the next Schwarzenegger. Tangent time: as a male born in the 80s, I can spell Schwarzenegger without having to look it up. Anyway, Arnold's charisma and personality made even his less-than-great movies enjoyable. Worthington does not possess that quality. He can do well in the right role, but he's just not interesting enough to carry a movie on his back.

Now, I could overlook the bad acting if the story was good. It isn't. In fact, "Wrath of the Titans" is almost incomprehensible.

There were entirely too many points during the movie where I just had no idea what was going on or why anything was happening. I'd be willing to bet the script for this movie reads "PEOPLE TALK — FIGHT MONSTER — REPEAT" and that's the whole thing. At a certain point I just started zoning out and checking my watch every few seconds. The 99-minute runtime felt like an eternity.

So was there anything I liked about "Wrath of the Titans"? Well, no, not really. Sure, the special effects and all were impressive, but so what? What difference does it make how good the effects are if the movie is such dreck. After watching "The Hunger Games," an intelligent action film with a rich plotline, I just wasn't interested in going right back to insultingly stupid action movies so soon. I miss the days when "dumb fun" didn't put so much emphasis on "dumb."

easter

in the Grove

Everyone Welcome!
10:30AM on Easter Sunday, April 8th
TheorchardOxford.net/Easter
662.259.0094

THE GROVE

EDITION

MALLORY SIMERVILLE <i>lifestyles editor</i>	CAIN MADDEN <i>editor-in-chief</i>	KELSEY DOCKERY <i>design editor</i>	EMILY ROLAND <i>copy chief</i>
LAUREN SMITH <i>managing editor</i>	If you would like to submit work or inform us of upcoming events, contact us at thedmfeatures@gmail.com		

OXFORD SQUARE

TOWNHOMES

NEWLY RENOVATED

Walking Distance to New Law School!

1, 2, and 3 Bedroom Condominiums for Rent

- Private Patio
- Tennis Court
- Swimming Pool
- Washer/Dryer in Each Condo

Located at the center of it all!

Walk out your front door to campus, shopping, dining, fitness centers, banks...

1802 Jackson Avenue West • www.oxfordsquarecondos.com
Call or visit us today • 662.816.3955

\$400 per Bed Space

Office Hours: 9am - 5pm Monday - Friday • Saturday 10am - 2pm • Sunday by Appointment

Save Your Gas, Bike to Class!

Eat in Season

BY MEGAN MASSEY
memassey@olemiss.edu

Spring has officially sprung. Warm weather has set in, flowers are in bloom and many fruits and vegetables are coming into season. Typically, fruits and vegetables are high in vitamins and fiber, which means that they contribute to our health and to maintaining smaller waistlines. It's a great time to start eating healthy and to buy food locally.

Here are a few foods currently in season or coming into season soon:

1. Spinach: it's not just for Popeye. This vegetable is currently in season and is packed full of vitamins A and K and other nutrients, such as dietary fiber. Not only is it nutrient-dense, but also some research shows that spinach helps with various types of cancer. It has been linked to reduced risks of prostate, ovarian, stomach and breast cancer.

2. Tomatoes: this fruit (or vegetable, depending on who you ask) is a good source of potassium, folic acid and vitamins A, C and E. It has also been linked to a reduced risk of ovarian cancer. There are also new studies reporting that tomatoes can help burn fat.

3. Bell Peppers: this is one of my favorite vegetables. Bell

peppers have vitamins A and C in abundance. They are also high in fiber, making them an excellent fat-burning food.

4. Lettuce: first of all, it's important to note that iceberg lettuce is not very nutritious at all. It's not a high-calorie food, but it's also not a high-nutrient food either. Romaine lettuce, on the other hand, is nutrient-dense. As a general rule of thumb, lighter green lettuces have fewer health benefits than darker green lettuces. That being said, it is high in vitamin C and folic acid. It has also been linked to decreased cardiovascular disease. Lettuce is probably most often used for salads, but there are many other greens that can be added to salads to increase nutrition such as spinach, arugula and watercress.

5. Strawberries: strawberries contain a smashing 136 percent of the recommended daily allowances of vitamin C, and they're delicious. Recent studies have also shown that strawberries aid in reducing the risk of developing age-related macular degeneration. Strawberries also contain manganese, vitamin K and potassium, which all help to increase bone health.

Here's a yummy family recipe that incorporates some of these veggies and is super easy to make. You CAN have strawberries for dessert!

STUFFED PEPPERS

6 large green peppers, cleaned and cooked in boiling water for 5 minutes (Drain)	1 c cooked brown rice or bread crumbs
½ lb. ground turkey or ground beef	1 t salt
	¼ t pepper
	1 T chopped onion
	2-3 c tomato sauce

Preheat oven to 350 degrees. Remove tops of peppers and remove seeds from inside so that each pepper looks like a bowl. Mix together remaining ingredients, setting aside about a cup of the sauce. Stuff this mixture in peppers. Take remaining sauce and pour over peppers. Cover and bake for 1 hour or until done.



The Farmers Market in Oxford, open daily.

ALEX EDWARDS | The Daily Mississippian

ORGANIC, continued from page 8

rently bringing into vegetable production, and welcomed onto the farm our newest addition, 50 hens, which we hope will be the cornerstone for future pastured egg/poultry production."

The farm is CSA (Community Supported Agriculture), meaning that all local farmers share together their profits, their methods and their losses within the community. Yokna Bottoms Farm grows all varieties of fruits and vegetables, depending on the season. It is currently offering a food-share, which is 7 percent of its crops.

Beginning May 1, a customer can deposit \$400 to receive weekly \$15-\$20-worth of groceries for six months, which is a full share. If the customer chooses to pick the full-share crops up at the farm, the deposit goes down to \$300.

Its mission is the same as B.T.C. Old-Fashioned Grocery: promotion of organic food and local business.

Cimon, an English literature major, has been a vegetarian for 14 years and a vegan for nine.

"It's usually hard for me to buy organic groceries for one," he said. "I usually find more vegetarian dishes in Indian or Asian restaurants. I try not to get sick of Thai, Indian and burritos though."

Cimon said he supports the concept of locally grown, small-farm crops.

"It's very important to support family farms, to eat locally, because the local farms grow food the way it's intended to be," he said.

"We find most people are amazed at the lack of mechanization on our farm, as we still do most labor as our great-grandparents did, by hand,"

Murchison said.

The B.T.C. Old-Fashioned Grocery Store is located at 201 Main Street in Water Valley, and its phone number is (662) 473-4323. Visit its website to see the menu — www.btcgrocery.com.

Yokna Bottoms Farm can be reached by phone, (413) 441-7785, and can be found at 26 Country Road; its website is www.yoknabottoms.com.

Interested in Working for NewsWatch this Summer?

NEWS
99
WATCH

Interested candidates should log on to thedmonline.com and choose NewsWatch.

Fill out an application today!

Deadline is April 11.

Positions of News Director & Producer are available.

For more information call 915-5503 or e-mail us at newswatch.olemiss@gmail.com



Now Recruiting for the 2012-2013 Academic Year

Are you ready to serve?
You should join UM's
newest and most innovative
student leadership group.

The University of Mississippi COLLEGE CORPS STUDENTS IN SERVICE

You'll gain valuable experience working with a non-profit organization and make a substantial contribution to the fight on poverty.

- Students in the College Corps distinguish themselves as student leaders in service. Each member serves 8-12 hours per week with a local organization (like Leap Frog or More than a Meal).
- Members of the College Corps gain access to AmeriCorps benefits, including a \$1,100 award, upon completion of a one-year term.



Applications available at Hume 231

For more information, contact:

Sharon Levine
splevine@olemiss.edu
(662) 915-1905

Applications are due on April 9, so apply today!

Young artist finds a home in Oxford

BY ROSS CABELL
rscabell@gmail.com

It has been almost a year since artist Brittany Bass left Athens, a city she grew to love. But setting up shop in Oxford wasn't such a big transition; Oxford is often considered a smaller version of the city that has become known as the poster child of music and art in the South.

Bass, who graduated in May with her bachelor's of fine arts from the University of Georgia, had visited Oxford and Mississippi before, but said that moving to Oxford was a big change, especially considering the size of the town.

"People love artists in Oxford, (it) creates a community based on art and writing," Bass said. "Since it is a smaller town, I don't think it is easy to get in."

Bass is a Georgia native, who grew up in a suburb right outside of Savannah. She was exposed to art in kindergarten. Unlike other young minds who traded in their crayons and water colors for a baseball bat, chemistry set or drum set, Bass stuck with art, with a little encouragement at the behest of her teacher.

"My kindergarten teacher told me early on that I was going to be an artist and I really took it

to heart," Bass said. "I always knew I wanted to be in artist."

With her sight already set, Bass took all the art classes in high school, and by the time freshman year of college rolled around, she still planned on getting an art degree from UGA. Like most students faced with impending doom of post college life, Bass did have some doubts on whether or not she wanted to be an artist.

"It was really toward the end of college, my senior year, when my professor invited me to do a gallery in Athens, and I thought, I am getting good feedback from people," she said. "I can actually paint for a living and work on the side, not the other way around."

Like most parents concerned with their child's future, Britt's parents were a little worried at first about her pursuing art as a career.

"I was kind of both discouraged and encouraged," she said. "I was discouraged because they didn't want me to struggle my whole life. But my mom is the one who taught me how to paint when I was really young, and my little sister is an artist as well."

Bass has already been featured in one art show in Oxford – the One Night Stand Motel Art

Show. Bass decided to submit her work last May while she was still in Georgia, after she met Kate Roebuck of Bowerbird, who was featured in the show, and Erin Kirkpatrick, who put on the show.

Bass has become close with Roebuck and Kirkpatrick, and will team up with the in the coming weeks to sell some of her work.

"Kate Roebuck and I are going to be selling some artwork at Double Decker at Erin's store, Amelia," she said. "Kate went to Georgia and I met her through some friends at the art school."

Bass has been working on a series of rock paintings since the Motel Art Show that will be featured at Double Decker. Bass, who considers herself a painter, has worked in other mediums as well, most notably paper, after taking a course in printmaking with a professor who shared her interest in the medium. The instillation that Bass had in the Motel Art Show was paint on paper, 333 miniature paintings.

Attention to detail is not something Bass takes lightly. She described her work as "very detail oriented."

"If you look closely there are more details and hidden things, I like to use lots of layers



PHOTOS COURTESY OF BRITT BASS
ABOVE: "Exit" by Britt Bass. The piece spans 15 feet and will be hanging at the Art Crawl April 22, at Amelia's.
LEFT: A close up view of the piece.



and make it colorful and really bright," Bass said. "I like to use forms and shapes."

With Double Decker fast approaching, and the summer and next school year just around the corner, Bass is already plotting her next transition as an artist.

"I think my whole work is pretty thematic," she said. "But I would really love to work more in instillations but I don't have the space to really do it. In the future I hope to make them bigger and crazier."



TRUSTED SINCE 1912
100 YEARS

Win up to \$3,000

Community Trust Bank

100th Anniversary Commemorative Poster Art Contest

Visit ctonline/contest for complete rules and guidelines.

Register now for 2012 Summer Classes!

Apply online, search course schedules, and programs of study at www.southwest.tn.edu

For more information, call (901) 333-5924/5000.

SOUTHWEST
TENNESSEE COMMUNITY COLLEGE
Your Best Choice



Photo Essay: 'The Love is Gone'

Photo Essay By: Austin McAfee

Want to see your photos here? Contact thedmfeatures@gmail.com



How To: Buy a Car

BY MATTHEW BISHOP
mtbishop2@gmail.com



SUSAN HOLT | The Daily Mississippian

Graduation is right around the corner; you're probably ready to get rid of the car that you've had since high school.

Don't get me wrong, I'm sure your '93 Camry has done you well, but it is nice to have a car with a working air conditioner, a headliner that doesn't sag, doesn't need two quarts of oil at every fill-up and doesn't have that bottle of grape juice that's been in the trunk since 2006 and has now fermented into wine.

A car is the second biggest purchase most people make, and it should not be taken lightly. For some people it is a daunting task, but if you just follow these steps the process should be simpler and less stressful — and maybe a little fun.

Step 1: Decide what to do with your old car

Before you get a new car, you have to do something about your previous one.

The most cost-efficient way to get rid of your old car is to sell it yourself. Look at the "Blue Book" value of your car (this can be found at kbb.com) to get a good asking price. You will get the most money out of it this way, but you will have to take the time to list it in newspaper and website classifieds (like AutoTrader or Craigslist). Because I am limited in space, I can't go too much into detail about the whole process, but there are many books on this subject alone.

The easiest way to get rid of it is to trade it in at the dealership. Kbb.com can also give you the trade-in value for your car to give you an idea of what the dealership should offer you. Now even though this is the easiest method, you will get thousands of dollars less for your car compared to selling it yourself. My advice: Try to sell your car privately first, then if you are unsuccessful for a few weeks, lower your asking price and try again. If you still have no success, then trade it in to the dealer.

If nobody wants to buy it, the best thing to do would be either to donate it and take the tax write-off, or just give it to a younger sibling.

Step 2: Decide what your budget is.

Before you can go looking at cars, you're going to have to decide how much to spend. It's no use looking at Ferraris when you're only making \$40K a year.

First, decide whether you plan on financing it or paying cash. If you sold your old car for a good price and you have some money saved up, then by all means pay cash for it; you won't have to worry about getting it repossessed if you lose your job.

If you don't have that kind of cash on hand, you're going to have to finance it ei-

ther through the dealership or a bank. Pretty much all car payments are paid by the month, so you're going to have to decide how much you want to spend a month and for how long.

I am by no means an expert in personal finance, but things like monthly income and expenses should play a factor into your decision.

Also in determining your budget, consider things like insurance and maintenance costs. For instance, a \$35,000 BMW 3 series will cost you much more in maintenance and insurance than a \$35,000 Dodge Charger.

Step 3: Decide whether to buy new or used

After you have determined your budget, decide whether you want a new or used car. The advantages of a new car are that it has virtually zero miles, comes with a full warranty, doesn't have any defects and, of course, has that new car smell. The disadvantages of a new car are the high price and the fact that it will depreciate almost 10 percent as soon as you leave the lot.

Used cars, on the other hand, are cheaper but could have some problems with them that need to be fixed, with most al-

ready being out of warranty. If you decide to buy a used car, be sure to have it checked by a reputable mechanic to make sure there are no serious problems. If you look hard enough, there are some excellent deals out there in the used-car market.

However, a certified pre-owned vehicle (CPO) is the best of both worlds. These vehicles are only 1-3 years old and have been professionally checked by the car company. Because they are used, they have already lost that 10 percent depreciation and even come with extended warranties from the manufacturer.

Step 4: Decide what car you want

Now that you have an idea of what you can afford, it's time to go look at some cars. Like when you were getting rid of your car, you can either buy from a private party or go to the dealership.

A good place to start is to look at my article "Best Buys for 2012" to get a good idea of the best cars in each segment. I have also done test-drive reviews of almost every car relevant to the average person. All of these, as well as the Best Buy articles for 2011 and 2012, can be found at thedmonline.com. With a little bit of research you can find the perfect car.

Make sure the car you

choose fills most of your needs, as you will have it for at least the next couple of years. Also, don't forget to test drive it to see if you like how it rides and accelerates, as well as its other performance characteristics.

The test drive is also important when buying a used car to try to uncover any mechanical problems. Make sure you drive it at all speeds, and be sure to look at the gauges and listen for anything suspicious. Don't let a salesman fool you into saying it's all right; if it doesn't sound or feel right, it probably isn't right. Also make sure everything in the interior works, like the radio, CD player, navigation, air conditioner, heater, etc.

Step 5: Buy the Car

Don't be fooled by what some dealers call "no haggle pricing"; this just means they want you to pay "sticker" price (full price) and aren't willing to negotiate. Never pay the asking price. To see how much wiggle room you have on a new car, check out the dealer invoice price (price the dealer paid for the car) from kbb.com. For used cars, use the Blue Book value as a starting point and go down from there. Overpaying is even worse than paying full price. If a dealer or seller is not willing to go down at all, just walk out.

After you and the seller have come to an agreement on the price, pay him or her the amount owed and be sure to get a bill of sale and the title if you're buying from a private party. The same is true for a dealership, except there are a few more state-mandated forms that you will have to sign.

Step 6: Register and buy insurance for your new car

With the bill of sale in hand, go down to the local county tax office and register the vehicle. Also, if you bought from a private seller, have him or her transfer the title to your name (the dealer will take care of this if you bought it at a dealership). It is also mandatory in Mississippi to have car insurance, so make sure you take care of that as soon as possible.

You are ready to hit the road in your new car; hopefully it will do you just as much good as your '93 Camry.

PERFECT FOR GROUP EVENTS, FAMILIES AND PARTIES!

SAT. 10-5, SUN. 1-5
HWY 6 W BETWEEN OXFORD AND BATESVILLE

REBEL PAINTBALL AND MINI GOLF

662-380-0997
WWW.REBELPAINTBALLCO.COM

Want Quiet Luxury Living?
Come see us at...

Oak Grove

3036 Davis Drive - Oxford, MS 38655
662-236-4749

www.oakgroveoxfordms.com

2 Bedrooms • Full Size Appliances
Cable and High Speed Internet Included
Pets Welcome - Kennels Available
Fireplace (Wood Provided)
Pool • Private Patio • Gas Grill

ONE MILE FROM CAMPUS

C CAMPUS BOOK MART

campusbookmart.com/um 662-234-5993

Clearance Sale!

EXTRA 50% OFF!
Already Reduced Merchandise

7:30-8 Mon-Thur 7:30-6 Fri 9:30-5 Sat 1-4 Sun
1111 Jackson Ave W Next to Malco Theatre

Living on campus saves money, grants freedom

BY ZACH MITCHELL
zdmitchell93@yahoo.com

About this time each year, all students are faced with what seems like one of the most difficult decisions of their college careers: "Where do I live next year?"

While most returning students choose to live in apartments or houses off campus, some choose to remain on campus in the Residential College South, the Lucky Day Residential College, Northgate and Campus Walk Apartments, fraternity and sorority houses or as resident assistants in other residence halls on campus.

"I moved off campus because it was cheaper and my apartment gives me more space," said junior biochemistry major and Creekwood apartment resident Jennie Fan. "I actually ended up saving at least \$1,000."

Though that may seem like a lot of money to the average broke college student, Residential College Senior Fellow Daniel O'Sullivan argues that the number is not standard for every student.

"If you live on only Cap'n Crunch and ramen, you will save money," O'Sullivan said. "But will you be living with a quality of life that you're really happy with?"

O'Sullivan, a strong proponent of living on campus, said he believes the Residential College offers an experience unmatched anywhere else on campus or off.

"There's a camaraderie here among people that you're not going to get in an apartment complex," O'Sullivan said. "When I lived in an apartment complex, I only knew the guy across the way because he liked to redo furniture and I saw him outside all the time. For the most part, that sense of community was not there."

Junior human resource management major Clinton Simon, a third-year member of the Residential College, agrees that the community at the Residential College can't be beat.

"The people made me want to stay here," Simon said. "It's probably the most unique experience you'll get in college, just with all of the different types of people who live at the Residential College."

Only about 20-25 percent of students returning to Ole Miss next year have chosen to live on campus. Though this number seems low, it is a reflection of the limited amount of spaces that the university offers to returning upperclassmen.

"For some students whose families own a home or a condo here, there are financial

reasons to choose an off-campus location," said Jennifer McClure, assistant director for marketing at the Department of Student Housing and Residence Life. "The big thing is that you get to make your own rules. Some students enjoy a little more freedom."

Sophomore musical theatre major Nathan Ford lives in the campus-owned Northgate apartments. He said the convenience of still being on campus, combined with the freedom of apartment life, attracted him to his current living space.

"I had early-morning dance practice and I kept hearing nightmare stories from other students about how awful parking on campus is, and I knew from freshman year that I wasn't the best at being on time," Ford said. "I thought that if I could be on campus and still be in an apartment, that would be the best of both worlds."

Though off-campus housing may seem tempting, McClure warns that students who live off campus feel less engaged in campus life and academics.

"When you live where you study, you're more inclined to make the effort to get up



JON HAYWOOD | The Daily Mississippian

Students study together in the third floor men's lounge in the Residential College. Left to right: Zack De Den, Will Shirley, Alex Rhea and Cade Kenny.

and go to class," McClure said. "It's easier when you live among your peers, who need to do the same thing as you."

However, for most students, freedom and saving a bit of money win out despite the statistics.

"When you live in a community like (the Residential

College), you're expected to not be too noisy and not damage things, and a lot of people tire of that," O'Sullivan said.

"The trade-off, though, is substantial. People need to weigh the pros and cons of living off campus carefully."

Alice & Co.

Hair • Nails • Skin

1729 University Avenue • 234-3896

Fulbright Grant Workshop Developing a Project

Today at 3:00 p.m.
Room 308
Honors College

This workshop is for students who have already attended a general Fulbright workshop. However, students need not already have an idea for their project. Highly recommended for any student considering an application for the fall.

For information or for assistance related to a disability, contact onsa@olemiss.edu,

Office of National Scholarship Advisement

OXFORD-LAFAYETTE COUNTY CHAMBER OF COMMERCE

DOUBLE
T WENTY 5K & 10K T WELVE
DECKER
SPRING RUN

RACE PRESENTED BY:



EARLY REGISTRATION (UNTIL APRIL 15TH): \$25
LATE REGISTRATION (AFTER APRIL 15TH): \$30
RACE DAY REGISTRATION: \$35 - KIDS FUN RUN: \$15
\$200 CASH PRIZE FOR THE OVERALL MALE AND FEMALE WINNER OF EACH RACE, PLUS ONE OF A KIND POTTERY PIECES FOR THE TOP 3 IN EACH CATEGORY



APRIL 28, 2012

FOR MORE DETAILS OR TO REGISTER ONLINE VISIT:
WWW.DOUBLEDECKERSPRINGRUN.COM



Asian Bistro

大碗

Good for
Dine-In & to go

Must have coupon
cannot combine
with other coupon

**For 2 Days Only (4/4 & 4/5):
buy one get second one
(equal or lesser value) FREE
all time popular Asian dishes:**

- 1) Chinese lo Mein Noodle with any meat or veg. - 6.50
- 2) Singapore Curry Rice Noodle with any meat or veg. - 7.50
- 3) Large Fried Rice with any meat or veg. - 6.99
- 4) Thai Green Curry with chicken or veg. - 7.50
- 5) Thai Spicy Basil with chicken or veg. - 7.50
- 6) Sesame Crispy Chicken - 7.50
- 7) Broccoli Beef - 7.25
- 8) Pineapple Crispy Shrimp - 8.50
- 9) Spicy Chicken with Peanuts - 8.25
- 10) Pepper Steak - 8.50

#4 to #10 come with choice of white or fried rice

1501 Jackson Ave. W.
Oxford, MS 38655

(662) 234-4973

Responsible eating doesn't stop at healthy eating, it continues to organic

BY CALLIE DANIELS
cadanie2@olemiss.edu

As grocery stores fill their produce sections with goods from around the world, local farmers work to fill Oxford homes with local and natural goods.

"The tomatoes that you buy at a Kroger or Walmart are shipped from countries as far as Chile," said Daniel Doyle, the co-manager of the Yokna Bottoms Farm and volunteer of Gaining Ground organization. "They may look fresh, but they're nearly plastic with the chemicals implanted in them. But here we grow all of our tomatoes naturally with care."

As the seasons change, organic and fresh produce become popular. In Oxford, Midtown Farmer's Market, B.T.C. Old-Fashioned Grocery, Yokna Bottoms Farm and the CSA system will start filling stands with locally grown fruit and vegetables.

"I think it is important for us to be aware of local businesses like Farmer's Market or Yokna Bottoms Farm because doing business there supports small, responsible families who grow healthy foods," said English graduate student Jason Cimon.

Midtown Farmer's Market, which will re-open the first Saturday of May, is a producer-managed and run company that features naturally grown local foods from surrounding farms. It is funded by local vendors and managed by a board that personally visits the incoming farms to ensure the selling of clean Mississippi food.

"We started this market so we



The Farmers Market on North Lamar.



PHOTOS BY ALEX EDWARDS | The Daily Mississippian

would have something close to home and to give the farmers a chance to sell what they raise," said Freddy Bost, farmer and board member.

It is noted that all of the produce provided is harvested the day before or the day of sale and is not chemically enhanced to stay fresh longer.

Pastries and fresh, local animal produce can be sold there as well.

Another provider of those and baked goods is the B.T.C. Old-Fashioned Grocery, headed by

Alexe Van Buren.

B.T.C. Old-Fashioned Grocery is a store located in Water Valley, only a 25-minute drive from Oxford.

It specializes in unique menu selections like handmade pasta, local dairy and meat, as well as honey, sugar and spices that are rare in stores such as Kroger or Walmart.

"In this day and age where people can basically find anything at the Walmart, we wanted to stand out," Van Beuren explained.

She established a delivery system to transport the goods to Oxford.

The store has two kinds of packages (All Local Package; B.T.C. Epicure Package) in which

the customers pay \$35 to \$40 a week for groceries for two.

It also features Custom Bag O'Groceries in which the cost of groceries depends on the type and quantity of items a customer chooses. The packages are flat rate with sales tax. The deliveries can be picked up at the Powerhouse parking lot on Wednesdays from 4 p.m. to 6 p.m. from March to May. One can also request for the groceries to be delivered to one's doorstep in Oxford, with a \$5 charge.

"People would come here and say, 'Wow, this is fantastic, but it's such a long drive!'" Buren said. "We want to make it easier for those in Oxford to enjoy unique deli items and local meat and dairy."

When the summer begins, B.T.C. will pair up with Yokna Bottoms Farm to feature fresh, delicious, natural and locally grown food.

Yoknapatawpha Bottoms Farm, founded by Doug Davis, associate professor of leadership and counselor education, and managed by Montana Sovall and Taylor Murchison, is a realization of old farming values.

"Since last spring we've seen the farm growing by leaps and bounds," Murchison said. "We've drilled a well, set up in-ground irrigation on our original two-plus acre vegetable production, cleared an additional four to five acres, which we're cur-

See ORGANIC, PAGE 3

TAKE A SUMMER CLASS ONLINE.

Catch up on required courses through the Liberal Arts Summer School Online (LASSO)



The University of Mississippi
COLLEGE OF
LIBERAL ARTS

REGISTER NOW!

www.online.olemiss.edu/courses_lasso.html



Do you know of an academic advisor who has shown outstanding commitment to students?

The Academic Advisor Network seeks nominations for
The Excellence in Academic Advising Award

One faculty advisor and one professional academic advisor will receive the award. They will represent the University for the National Academic Advising Association's Outstanding Advisor Awards and will be recognized at the 2012 Fall Faculty Meeting.

Nomination forms may be picked up in 350 Martindale, the Dean's office of each school, and online at <http://www.olemiss.edu/depts/asc/index.html>

Nominations are due by 5 p.m. on April 13, 2012 in 350 Martindale.

Sponsored by the Office of the Provost