Armstrong Designated as National Center of Digital Forensics Academic Excellence

Armstrong was designated as one of the 14 institutions in the country as a National Center of Digital Forensics Academic Excellence. The recognition came from the U.S. Department of Homeland Security's Cyber Defense Education by the National Security Agency-Cyber Command (NSA-Cyber Command). The schools that received this designation all have a comprehensive curriculum.

This comes after the department's school received in 2015 as a Center of Academic Excellence in Cyber Defense Education by the National Security Agency-Cyber Command. With this and the previous designation comes with an academic training partnership with the U.S. Army and Air Force Cyber Countermeasures and a place as an academic advisor member of the National Center of Digital Forensics Academic Excellence. The designation is an acknowledgment of the ability to train students to use the available resources on campus during this disturbing time for support, information and assistance. These include:

- Counseling Center: Location: Compass Point - Building 7000 Building Contact: 912.344.2514 or counseling.center@armstrong.edu
- Office of Multicultural Affairs: Location: Memorial Center Contact: 912.344.3333

As of right now, the police believe there is no immediate threat, but will continue to investigate the case, as the safety of our campus is their number one priority. Student Affairs also urges students to use the available resources on campus during this disturbing time for support, information and assistance.

Armstrong Receives 5.2 Million Federal Grant to Scholarships to Disadvantaged and Underrepresented Students

CYNTHIA ROWE - STAFF WRITER

Armstrong students who are economically disadvantaged or underrepresented have the benefit of applying for additional financial aid and scholarships to attend college. Students who are interested in applying for the Grant can do so by sending the application to Burnett Hall, 113 to the SDS Principal Investigator. According to the application, "Applications will continue to be reviewed until funds are no longer available. Application forms can be found at: https://www.armstrong.edu/images/uploads/financialaid-2017-2018-1718_SDS_Application.pdf. If you have any questions or concerns, you can contact the Principal Investigator at 912.344.2896."
The Diplomat Luncheonette is turning heads in downtown Savannah. The restaurant, the warm atmosphere and music was immediately welcoming. The restaurant featured a walk-up counter, a menu board on the left, as well as a menu for take-out and delivery. The menu listed an array of sandwiches on house-baked bread, fresh salads and mixed veggies. We ordered the signature sandwich, “The Diplomat” which consisted of a french dip with melted cheddar stuffed between two slices of,ditch crunch bread. We also opted to get a side of air fried sweet potato wedges, topped with sliced almonds and drizzled with pomegranate balsamic vinaigrette.

The meal lived up to the hype. The bread was a good mix of crunch on the outside and soft in the inside, while the french dip was tender and juicy. The suggestion would make reading, “The Diplomat” would be to add more cheddar. I enjoyed the sweet potatoes, though the other member of my party would not order them again as merely a matter of preference.

Other menu favorites include the “California King,” “The Beast Bashin’ M.” and “The Champ” sandwiches. The drinks offered are Mexican Coke, Topo Chico mineral water, bottles of Jarritos soda, and the customary coffee and tea.

Overall, The Diplomat doesn’t disappoint. While the space itself is cozy and only features wooden bar areas for seating, it makes the most of it using the loft space above for additional storage. It would be nice to have more seating, but the clientele seems to be more of a wandering type, opting for take-out or delivery, leaving the point almost moot.

The Diplomat Luncheonette is located at 314 Drayton St., and is open during the day Tuesday through Sunday from 11 a.m. to 6 p.m. and for late night customers - Thursday through Sunday from 10 p.m. to 2 a.m. For more information, visit their website at www.diplomatluncheonette.com.
OPINIONS & EDITORIALS

CAMPUS VOICES:

Because of the cold front coming in this week, what are you doing to prepare for the cold weather?

I’m opening all my windows because it’s stuffy in here and now we have cold air breezing through.

Janice, Radiation Therapy

I’m making a big pot of hot chocolate. I’ve been craving it!

Madison Sloan
Senior, Theatre

THE INKWELL

October 19, 2017

What is Next for Men’s American Soccer?

WILLIAM VAUGHT
STAFF WRITER

Unfortunately, as most of America is aware, the US Men’s National Team (or USMNT) failed to qualify for this year’s 2018 FIFA World Cup in Russia. This marks the first time since 1986 that the USMNT will not take part in the world’s premier sporting event. When the United States hosted the World Cup in 1994, they had big things in mind for the legacy of the “beautiful game [of soccer]” in America. Following the success of the 1994 World Cup on American soil, the United States Soccer Federation (USSF), launched a new professional league, Major League Soccer (MLS), with 10 teams scattered across the country playing in cavernous American football stadiums. With rough patches, the MLS lost teams and then added a new one in Florida, expanded into Canada, and took on new markets that have been in-stant successes. In the coming years, the MLS will field 26 teams and still be looking to grow.

The MLS lured in big stars from abroad at the two-to-one upset in favor of Trinidad and Tobago. A what-would-have-been qualifying goal to save our hopes of going to the World Cup went too high in the waning minutes of the match. To go from having great World Cup runs in 1994, 2002, 2010, and 2014 to not qualifying for 2018 really is not favorable at all for a country in which soccer still has a niche fanbase.

What is next for men’s soccer in America? Will the USMNT rebound in time for the 2022 World Cup in Qatar? Will this affect the incredible growth of the MLS to new cities like Atlanta, Minnesota- lis-St. Paul, or Orlando? Will this slump affect the USSF’s joint bid for the 2026 World Cup with Canada and Mexi-co?

Next year will be a summer without soccer for most Americans. Supporters in Or- lando will still pack Orlando City Stadium in purple and orange. Fans clad in rave green will chant proudly and DC United will pack brand new Audi Field, but Americans will not have the chance to be United in cheering for the one team we all wanted to see. What is next for men’s American Soccer?

What is Next for Men’s American Soccer?

The week’s photo collage showcases a set of six individual digital black and white photographs. With these photographs I intend to display sights throughout the city of Savannah through the perspective of my own eye.

The week’s photo collage showcases a set of six individual digital black and white photographs. With these photographs I intend to display sights throughout the city of Savannah through the perspective of my own eye.
Iron Chef: Battle of the Sexes

The Latino Heritage Committee hosted its second annual Iron Chef Event on Thursday, Oct. 12 in the Student Union Gallery. It was the last event held for this year’s Latino Heritage Month. The participants in the competition were Armstrong Professors Dr. Encarnacion Cruz-Jimenez, Dr. Ana Torres, Dr. Grant Geurhart and Dr. Bill Deaver, which were accompanied by two guest chefs, Chef Ed and Chef Greg.

The competitors were separated into two groups, women versus men—excluding the chefs. Dr. Cruz-Jimenez, Dr. Torres and Chef Ed against Dr. Geurhart, Dr. Deaver and Chef Greg. The host of the event, Emmanuela Diaz, formally introduced the competitors and introduced the three judges. The competition consisted of two 30-minute rounds - the first round required each team to prepare a salty dish and the second round, a sweet dish.

The competitors had a wide selection of ingredients to choose from, but they had to incorporate tomatillos—also known as husk tomatoes—in all their creations. Once the time was up, they presented their dishes to the judges and they ranked the plates on taste, presentation and creativity. During the first round, both groups decided on creating a dinner dish that incorporated a salty flavor with tomatillos and shrimp. The last round had to be a sweet dish, with both teams deciding on creating a dessert dish. The Men team created an impressive dish: French toast with a tomatillo strawberry topping with whip cream.

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The Inkwell is sincerely sorry, the recently published article titled “On Campus Fountain Dedicated to Those We Have Lost” contained an error regarding this information. We apologize to Neil Madrid, Dustin Stewart, and the SGA for this misunderstanding.