Scholarships to Disadvantaged and Underrepresented Students

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

Full-Fledged Investigation Underway Due to Racist Graffiti Found in Science Center Restroom

As of right now, the police believe there is no immediate threat, but will continue to investigate the case as they have determined it to be 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. These include:

Counseling Center: Compass Point 7000 Building Contact: 912.344.2529 or counseling.center@armstrong.edu

Office of Multicultural Affairs: Location: Memorial College Center, Room 213 Contact: 912.344.2618 or luadmin@armstrong.edu

If you have any information regarding this threat, please contact the University Police at 912.344.3333.

In a time filled with so much hate, Armstrong’s community must come together to protect our fellow students and rid the campus of such violent threats.
Foodie Finds: The Diplomat Luncheonette

After life fell back into normal routine, I was finally able to experience The Diplomat Luncheonette. As my roommate and I walked into 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 paper menus for take-out and delivery. The menu listed an array of sandwiches on house-made bread. We also opted for 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 crunchy on the outside and soft in the inside, while the french dip was tender and juicy. The sauce on it was a nice touch to the dish.

The Diplomat’s website gives the rundown of their restaurant as a self-described “modern luncheonette serving delicious sandwiches and mixed vegetable dishes for carnivores, herbivores and moderately alike.”

Bye engulfed The Diplomat once it was established that they had barely opened. As my roommate and I walked into 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 paper menus for take-out and delivery. The menu listed an array of sandwiches on house-made bread. We also opted for 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 crunchy on the outside and soft in the inside, while the french dip was tender and juicy. The sauce on it was a nice touch to the dish.

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Overall, the book accomplished its goal of getting fans excited for the upcoming “Battlefront II” game and welcoming new characters the Empire will be proud of. You can find “Battlefront II: Inferno Squad” at your local bookstore for $28.99.

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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 next 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 lured in big stars from abroad at the twi-

ights of their storied careers to attract fans. Names like Davide Beckham, Thierry Henry, Kaká, David Villa and Andrea Pirlo have all worn the colors of MLS. As the popularity of the league grew, teams went from ginormous American football stadia to intimate soccer-specific stadia to create atmospheres that would rival European grounds.

With two World Cup Qualifying matches to go, the USMNT controlled its own fate. It was simple: beat Panama and then either beat or draw (a tie, for non-soccer fans) Trinidad and Tobago. With the benefit of having a high goal-differential, a third-place finish of six teams would be good enough to punch a ticket to Russia next summer. All the USMNT had to do was play their game.

On Oct. 6, the USMNT defeated Panama soundly by a score of four-to-zero, in the friendly confines of America’s southern soccer capital, Orlando, Fla. The stars were aligning nicely for the red, white and blue. All we needed was to either beat or tie with Trinidad and Tobago.

On Oct. 10, sloppy errors and plays down the USMNT from the start which led to a 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.

With the disappointment of not being in the 2018 World Cup still fresh, all American soccer fans can do is hope for more success to come. Photo by: Fox17
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 Gearhart 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. Gearhart, Dr. Deaver and Chef Greg. The host of the event, Emmanuel 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 message for the past previous SGA president, Dustin Stewart was the president of SGA for 2016-2017. He was not able to attend the ceremony, but he requested the competitors to create a dessert dish.

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A panel of student judges were picked from the crowd and were lucky enough to be able to sample all the delicious food created.

Women team created a fantastic sundae dessert that had a variety of colors with grilled pineapple, strawberries, bananas and tomatillos with pumpkin spice ice cream. The message for the past previous SGA president, Dustin Stewart was the president of SGA for 2016-2017. He was not able to attend the ceremony, but he requested the competitors to create a dessert dish.

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