First Food Truck opens in Statesboro

GS Continues to expand in Statesboro with new FABLAB

GS beats USA in Sun Belt opener

Page 7
Tuesday
High: 88º
Low: 72º

Wednesday
High: 81º
Low: 72º

Thursday
High: 82º
Low: 70º

Rainclouds threaten to take over for the majority of the week. There’s a chance of rain everyday until next Sunday.

Health & Fitness
BY MARQUIETTA GREEN
The Reflector staff

College students may set their own personal goals and take some of the steps necessary in order to achieve them over the course of their lifetime, however, most seem to miss the mark. Why do you think that is? Maybe it’s because they didn’t really have the time to do it, or maybe they were too lazy to follow through with their plans.

According to LiveStrong.com, “college students who do not exercise face the risk of weight gain, declining social lives and academic problems.” We’d like to have those totally perfect chiseled abs or those smooth toned butt muscles. Instead of hitting the gym, you’ve decided to chill, eat pizza and play beer pong all night with your friends.

It’s okay to not know where to begin, or to be lazy for a while, but now is the time to get up and get active! Learn all there is to know about regular exercises or just about getting started.

Rule #1 : Make exercising your new daily habit!

Until you get into a daily routine of exercising you are not going to get results. You need consistency, but do not overwork yourself. Start off with smaller exercises every day, for at least 30 minutes. Doing this will eventually make your body more comfortable.

Joining a group fitness class or subscribing to a gym membership may be a good idea to start with, however, this is not an always effective method. It is important to learn your strengths and weaknesses and also to take the time to set your own personal goals without the burden of competition. Some examples of great beginner exercises are cycling and walking.

For the rest of this article, please visit reflectorgsu.com

SPORT SHORTS

• **Women’s Volleyball** won against University of Buffalo, 3-2, and Wake Forest, 3-1, on Friday.
• **Men’s Soccer** tied against James Madison, 1-1, in double overtime on Friday.
• **Women’s Soccer** won against Kennesaw State, 3-2, on Friday.
• **Women’s Volleyball** lost against South Carolina, 2-3, on Saturday.
• **Women’s Soccer** lost against South Florida, 0-2, on Sunday.
A Leap of Faith
My Struggle with Religion

DEVIN CONWAY
Conway is a junior journalism major from Manchester, New Hampshire.

Ever since I was a kid, I have sought definitive, black and white answers to questions that are often portrayed with a touch of gray. My parents weren’t particularly religious. We went to church occasionally, and they certainly believed in God, but it was never something that was an essential part of our day-to-day lives.

“Believing” was simply something you did, like going to school, without asking questions because your parents told you to.

It wasn’t until my adolescence that I began to take my Christianity seriously. There was a girl that I befriended who had recently transferred to our middle school from out of state, and she invited me to come to her church.

Initially, my attendance was driven by the atmosphere that the youth ministry provided and the friendships that I gained as a result, but as I started to study the Bible and take the sermons to heart, I found that Christianity offered the kind of definitive answers that I had been looking for all along.

I no longer had to wonder where the universe came from, or what would happen to me after I died. All of those questions that had previously been unanswerable all began to make sense, and I could simply use my faith to fill in the blanks.

I lived a devoted and pious lifestyle for a few years after my so-called “awakening”; I became a Fellowship of Christian Athletes leader, attended church multiple times a week and even dedicated my summers to church camps alongside my friends and fellow believers.

During my life, I felt obligated to preach the gospel to my friends and peers. I felt that I had found something worth sharing, and I wouldn’t have been able to live with myself if I didn’t try to win people over.

I was very confrontational and judgmental toward those who didn’t take their faith seriously.

Looking back on it, I now realize that I lacked the courtesy to treat people fairly and the self-awareness to recognize that I was pushing people away by putting so much effort into bringing them in.

I began a transitional phase during my freshman year of high school. After confronting an atheist about his beliefs, I really began to question my own beliefs.

He used unique and thought-provoking arguments that I simply couldn’t ignore, no matter how hard I tried. I went through a gut-wrenching period of doubt and conflicting emotional states, but, eventually I regained my composure.

For at least three months, I stayed up night after night obsessively researching theology and religious philosophy. I slowly shifted toward a more agnostic worldview, and that eventually turned into a militant and confrontational atheism.

I ended up on the complete opposite end of the religious spectrum, but I somehow ended up being just as annoying. I think that I was simply trying to justify my own beliefs to myself, and I did that by externalizing all of the self-doubt that I was holding onto.

I’ve now returned to a sort of distant agnosticism, one that isn’t predicated upon forcing my beliefs on others. While I still don’t consider myself to be religious, I can see the value it holds, and I’ve finally learned how to take “I don’t know” for an answer.
Statesboro’s first ever food truck is finally here. That’s right, Statesboro is now home to a mobile concessions vehicle that is owned and operated by local farmer, baker and business owner Chad Montgomery.

Montgomery is the creator and owner of a local baked goods catering business known as 4 & 20 Bakers. The business, which Montgomery started in the area just one year ago, has slowly gained recognition for its production of elaborate cupcakes.

Last spring, 4 & 20 Bakers collaborated with Three Tree Coffee so that Montgomery’s cupcakes could be available for purchase at Three Tree’s shop. Now, Montgomery parks his food truck in popular spots around Statesboro, selling his unique cupcakes and Three Tree coffee.

The 4 & 20 Bakers food truck can be found at the Statesboro Farmer’s Market every Saturday from 9:00 a.m. to noon, and across from the stadium in what used to be Big Show’s parking lot, which Montgomery refers to as “the crow’s nest.”

Montgomery explained that owning a mobile concessions operation has been his goal for quite some time now. “Five years ago, I wrote my business plan, and having a mobile concession was one thing I’ve always wanted to achieve,” Montgomery said.

After some time, Montgomery decided it was time to achieve his goal. To do so, he worked with the Business Innovation Group in downtown. The group helped him organize the resources he needed to get his baked goods and Three Tree’s coffee on wheels.

“The best thing with having a concessions trailer is it allows me to channel my compulsiveness of wanting to do something better and make something new. I can channel my creativity in new ways,” Montgomery said.

In channeling his creativity, Montgomery promises to continue to bake and sell his popular cupcakes but also create something different for his menu whenever he comes up with new ideas.

For example, he will be putting a new item on the menu which is a turtle brownie with a caramel filling he made from scratch. Some of Montgomery’s other unique options include a selection of hot and savory cupcakes he calls “mancakes”. One of his best sellers from the mancakes selection is the “corned” which is a cornbread muffin stuffed with pulled pork he gets from Register’s Bar-B-Q restaurant The Painted Chef.

He also makes the “buffchick”, which is a buffalo wing cupcake. Although Montgomery’s food truck mainly sells cupcakes and coffee, he also makes fresh homemade lemonade. Aside from traditional lemonade, he makes strawberry and peach lemonade which he makes from the produce of local farmers.

Everything Montgomery makes is made from produce either from his own farm, or a local source.

Montgomery was at the downtown Farmer’s Market for the second time last Saturday, where his food truck has been growing more and more popular. There, Jason and Trish Evans, two locals new to the Statesboro area got to try some of 4 & 20 Bakers products.

“Our daughter has many food allergies, so we got her a vegan cupcake,” Jason Evans said.

Montgomery made sure that 4 & 20 Bakers has options for people of all dietary needs.

“I love that he [Montgomery] caters to people with special dietary needs. Everyone should come by and support him,” Trish Evans said.

The truck will be serving customers at the crow’s nest on the weekends from around 5:00 p.m. until he sells out. It will also be there for every GS home football game this season.

In the future, one can look forward to finding the 4 & 20 Bakers truck in the botanical gardens, where Montgomery plans to set up on a weekly basis, once the gardens’ restoration is complete.

You can also follow 4 & 20 Bakers on Facebook and Twitter to find out if Montgomery will be set up somewhere different for a day.

By Thomas Barszcz
The George-Anne Daily
Statesboro restaurant R.J.’s Grill was set to close on Sept. 4. The restaurant, located on South Main Street, had been open for 35 years.

However, local restaurant owner Stacy Underwood purchased R.J.’s from owner Randy Nessmith in August, therefore sparing the restaurant from closing its doors. Underwood took over ownership of R.J.’s on Sept. 1.

Underwood's son, John Underwood, aspires to work in the restaurant business like his father. John is a 2014 Statesboro High School graduate and junior finance major at Georgia Southern University.

Building the businesses

Stacy Underwood owns Statesboro restaurant Uncle Shug’s Chicken Barn. Uncle Shug’s Bar-B-Q Place in Brooklet and Ronnie’s Restaurant in Savannah in addition to R.J.’s.

John Underwood primarily helps with the catering aspect of R.J.’s, which is a big part of the restaurant. He helps transport the food into the catering vans and deliver it to different clubs and businesses.

“It [R.J.’s] has been different. It’s the first true sit-down place with waitresses and stuff. It’s a little different menu than fried chicken and hamburgers,” John Underwood said.

While John does help out at R.J.’s, he is primarily interested in taking over Uncle Shug’s Chicken Barn.

“I either run orders out or I cook hamburgers and cook chicken. I do a little bit of everything, whatever they need,” John Underwood said.

He prefers to work at the chicken barn, because it is easier to produce the chicken products.

“My interest is more with the chicken barn, trying to make that business grow. I want to maybe make a few more locations and see how big we can get it,” John Underwood said. "I feel like it’s a concept that you can copy. You can have more than one location and copy it."

Underwood first became interested in Uncle Shug’s back in January. He saw that the restaurant was a good business and opportunity as he grew personally and thought more about possibly owning it.

Underwood has assisted his father with Uncle Shug’s Chicken Barn since his childhood.

“I used to help him out a lot whenever he was at West Main location [of Uncle Shug’s]. I used to help him in there, and I’ve always helped. I used to go in before school and go ahead and help him get breakfast ready,” John Underwood said.

Now, Underwood will continue to work under his father for a few years before he moves up in the family business.

“My father and father-in-law were very delighted whenever John said he was interested in the restaurant business. It’s like carrying on a family tradition,” Stacy Underwood said.

Understandably, most of Underwood’s time and energy have been focused on the newly-acquired R.J.’s. While the staff there has helped him get acquainted with the restaurant, people at his other businesses have also helped him out.

“He [John] has got my back from hanging out at Uncle Shug’s and working there. My people at Uncle Shug’s, Ronnie’s, and the barbecue place down there, all those people stepped up and helped me. They knew I couldn’t be everywhere,” Stacy Underwood said.

Encouraging local food fare

According to John Underwood, his father could not imagine a Statesboro without R.J.’s Grill.

“Whenever he decided to go ahead and get it, I was happy for us and I feel like it’d be a good thing, and make a lot of other people happy, too,” John Underwood said.

Many loyal customers of R.J.’s thanked Stacy Underwood for purchasing the restaurant. The people working there were also very appreciative of him sustaining R.J.’s.

“R.J.’s was about to close down, and they were losing their jobs. When they lose their jobs, they’re losing their income. They were going to have to go out and find another job,” Stacy Underwood said.

Restaurants like R.J.’s can also be meaningful to Statesboro as a whole, not just to R.J.’s customers and employees.

John Underwood said, “They [local places] help define us. That’s what makes towns unique, different restaurants that are owned by local people. You get a taste of different cities. This [R.J.’s] is a landmark of Statesboro.”
New Visual Arts Center honors Statesboro legend

Roxie Remley cuts ribbon of her new arts facility. The 97-year-old brought the art department to GS in the 50s.

The Averitt Center for the Arts kicked off a three-day celebration last Thursday with the ribbon cutting and grand opening of the Roxie Remley Center for the Arts in honor of Statesboro native Roxie Remley.

Remley was thrilled that the Averitt Center had given her this building to showcase her work as well as others.

“I am delighted to have been a part of this experience,” Remley said. “The time I have spent here in Statesboro has been delightful, revolutionary and exciting and I am glad to be honored in this way.”

A native of Indiana, Remley came into the Statesboro scene in the early 1950s, where she introduced and opened an arts department for the then Georgia Teacher’s College.

After her retirement in 1976, Remley continued to teach locals on the different types of art and create new pieces of art work. These days, the 97-year-old continues to serve the Statesboro community as a volunteer for the Averitt Center.

The new building consists of two floors. The first floor includes two instructional classrooms, each dedicated specifically to teach kids and adults the different forms of art, including ceramics and drawing. Beyond the classrooms are art pieces created in honor of Remley.

The second floor contains eight individual studios, where artists can come and rent out a space to work on their art craft as well as begin to develop their own art business. Beyond the studio, each wall on the second floor will be a collage of art work created by Remley, each showcasing is a representation of Remley’s arts in decade format.

Kimberly Riner, Visual Arts Director for the Averitt Center, is grateful the art center came together in time for the grand opening.

“She is one of our legends of the arts. A phenomenal woman,” Riner said. “When we first came up with the idea of this building, we hit a few roadblocks financially and then we noticed that we had a lot of artists who needed work space. So when we collaborated with those people and added different elements of art, it worked out perfectly and we are grateful to honor Roxie with this building.”

Elisabeth Waters, sophomore graphic design major, is glad Remley was honored with the arts building.

“I think that it’s great that someone from the arts department is getting recognized,” Waters said. “Statesboro is continuing to grow year after year and it’s nice to see that we have art resources outside of campus.”

For more information on upcoming events for the Roxie Remley Center for the Arts or the Averitt Center for Arts, log on to http://www.averittcenterforthearts.org/.

To contact the news editor, email ganewsed@georgiasouthern.edu

Page designed by Jasmine Davis
Georgia Southern University’s Business Innovation Group (BIG) opened its doors to their brand new Fab Lab and Innovation Incubator last Friday at the GS City Campus.

Suzanne Hallman, business advisor for BIG, explains the overall goal for the FABLAB and Innovation Incubator.

“It’s really taking an idea and turning them into reality and our hope is that these ideas will turn into real businesses and products that will be made here in Statesboro,” Hallman said. “It will help to build the economic development in our area and bringing more businesses here is a good thing for everybody.”

The Digital Fabrication Laboratory, also known as the FABLAB, is a creative service where students, as well as faculty, staff and Statesboro natives, can create and construct their own products through the Business Innovation Group. Inside the Fab Lab are high tech machines including 2-D and 3-D printers, table saws used to give anyone full advantage and control on how they want their products to look.

Dominique Halaby, director of BIG, explains the process on what it takes to get a business started at the Fab Lab and Innovation Incubator.

“It’s ultimately going to depend on what their specific characteristics are, as far as what options will be made available to them. That’s why it’s important that we have a singular location that allows us to funnel those processes out,” Halaby said. “For example for a student with a business idea, there are plenty of mentors, training and necessary resources that we can give you so you can ultimately start your business.”

Students are excited about the new building and the benefits they can potentially bring to others.

Justin L. Williams, graduate student in public administration, believes the Fab Lab and Innovation Incubator is a great tool for those looking to potentially create a business.

“I have a few ideas that I would like to push in the future, but as of right now, I know quite a few students who are entrepreneurial and I think that this is a great resource for them,” Williams said. “Not just for me, it’s a great thing for everyone in the community.”

Mary-Gloria Iwunwa, freshman political science major, thinks that the Fab Lab and Innovation Incubator is a great opportunity for those to reach their full potential in the business world.

Iwunwa said, “If you have an opportunity to rent out spaces and get advice on how to start a business, you should give it a shot. You have people who you can look up to for guidance and that is a really good thing.”

For more information on the FABLAB or the Innovation Incubator, head over to coba.georgiasouthern.edu/big.
James “Mayor” Woodall is currently juggling an undergraduate degree and running for office. Woodall is the youngest candidate running for state office.

State Representative currently in progress.

“I have a desire to move forward unified. Our leaders now don’t have vision. I was given a vision at the tender age of eight years old of family, home, unity,” Woodall said. Woodall is known for his presence and encouragement of those around him, despite having such large dreams himself.

Kiera Nixon, senior biology major, met Woodall at a party. She said Woodall has a beautiful plan to implement change, and he’s determined to make the world better and always encourages his friends to keep going and reach for their own dreams.

Despite hailing from just outside the Atlanta area, Woodall is drawn to Statesboro and the people it holds.

“There’s something interesting about here. My defining moment was the petition to remove the Confederate statue. It wasn’t even about the statue for me, the win or loss, but about the people who were passionate about the issues,” Woodall said.

According to Woodall’s website, he is focusing on education, economics, and environmental issues for his campaign.

“He listens and he is forthright and strong in representing [local people]. He’s going to do a better job of listening to the people in this region in District 160 and representing them, not representing something big, corporation in some legislation people buy into,” Jane Page, a retired GS faculty member and local reverend, said.

Policy Woodall advocates include less emphasis on standardized test-focused curriculum, expansion of Medicaid and restructuring of the Affordable Care Act, and opposition to a rezoning of agricultural land into industrial and commercial areas.

“He is young. He’s in the minority in terms of being African American, and our state legislature is mostly white. He’s a Democrat; it’s mostly Republican... I don’t see any of that changing right away, but he does have a compelling presence that I think folks will listen to. That might make a difference,” Page said.

This week, Woodall and some of his team can be found at the Rotunda encouraging students to register to vote and talking to students.

“We are trying to engage younger voters by using social media as much as possible,” Woodall said.

Although Woodall is the youngest candidate to run for state office this election, he does not consider it a disadvantage to his prospects.

Woodall said, “I’m not so set in my ways that I won’t learn and grow. It benefits people that they have someone they can count on to listen.”

GS Alumnus
runs for state representative

Looking to start a new student organization on campus?

Meet with an Organization Leadership Consultant (OLC) by 9/23/16 to ensure your organization is active this semester!

Visit GeorgiaSouthern.edu/OSA and click on the link Start a New Organization for more info

Auxiliary Services to bring sushi on campus

BY ERIN MCGUINESS

Auxiliary Services will bring a Sushi with Gusto to campus in the near future, but has not decided on the location.

According to Eddie Mills, associate vice president of Auxiliary Services, students will be able to purchase freshly-made sushi at the GussMart located in the I.T. Building or in the Russell Union.

Mills said there are currently 36 college campuses across the country with sushi stations, and Georgia Southern hopes to change that number to 37.

“I love it, I love sushi and I will probably eat it way more than Chick-fil-A,” Zakiyyah Phillip, sophomore civil engineering major, said.

Phillip said that she hopes to see classic sushi such as California rolls and spring rolls, as well as new rolls she can try.

“That [sushi] would be exciting, because I love sushi and it’s very hard to find in Statesboro, because there is no Publix around,” Sara Alemar, sophomore biology and pre-med major, said.

Auxiliary Services cannot reveal any further details about the expected opening date or the types of sushi that will be offered on campus at this time.
EAGLES PICK UP FIRST
SUN BELT WIN

BY HAYDEN BOUDREAUX
The George-Anne contributor

After an easy win over Savannah State, the Eagles were ready to jump into conference play against South Alabama (USA). The Jaguars were able to keep things close to start the contest, but in the end the Eagle defense and dual threat offense pulled out the victory, 24-9.

OFFENSE

We saw more improvement in the passing game against the Jaguars, which bodes well heading into the thick of the season. This development will force teams to prepare for an aerial attack that they are certainly not used to when they have GS on the schedule.

Favian Upshaw had another stellar showing in Mobile as he took a majority of the action and ran for 108 yards on 18 carries along with throwing for yards. BJ Johnson was on the receiving end for three of those completions and picked up 63 yards. Kevin Ellison was also able to impress in his limited playtime by picking up 86 rushing yards and a score before the night was done.

The Eagles running backs didn’t have their typical game on paper. Matt Breida, L.A. Ramsby, and Wesley Fields all combined for 112 rushing yards on 33 carries, which averages out to 3.3 yards per carry. It was evident that the Jaguars had prepared for the rushing attack, but this opened up passing lanes which were exploited by the Eagle offense. Both aspects of the offense were able to give GS over 400 yards of total offense, which we will likely see several more times this season.

DEFENSE

The defense bent but didn’t break as they were able to keep the Jaguars out of the endzone all night. This marks eight straight quarters of play without allowing a touchdown for GS, an extremely impressive feat. We saw impressive performances from both Ironhead Gallon and Ukeme Eligwe who both picked up seven total tackles. Defensive linemen Ryan George and Bernard Dawson both registered sacks along with assisting in only allowing 2.7 yards per carry from the Jaguars.

The secondary got a severe workout as the Jaguars put the ball in the air 21 times and allowed only 7 completions. The defensive unit seems to be working well and may develop into the strongest defense in the Sun Belt. The front seven were a nightmare for the USA offensive line, something they will need to keep up to win the conference.

One of the few troublesome areas for the Eagles were the penalties as they have now averaged nine over the last two games. Limiting mistakes is always important and penalties can really kill offensive and defensive production. However, penalties are typically higher at the start of the season so we will likely see a reduction as the season progresses.

Every week counts as the Sun Belt will likely experience the most competitive year yet. The Eagles will have a chance to pick up their second conference win this Saturday as UL-Monroe (1-1) rolls into Statesboro. They will be looking to redeem themselves after a 59-17 loss at the hands of Oklahoma last weekend. A victory this Saturday would be three wins in three years for the Eagles over the Warhawks.

PLAYERS OF THE WEEK

UKHEME ELIGWE

THE LINEBACKER LED THE TEAM FOR THE SECOND STRAIGHT GAME WITH SEVEN TACKLES. HE ALSO HAD A TACKLE FOR LOSS AND FORCED A FUMBLE.

FAVIAN UPSHAW

THE SENIOR QUARTERBACK DID IT WITH HIS LEGS AND HIS ARM AGAIN THIS WEEK. HE PACED THE OFFENSE WITH 127 YARDS THROUGH THE AIR AND ADDED 108 MORE ON THE GROUND.

WHAT THE EAGLES SAID

HEAD COACH TYSON SUMMERS ON THE DEFENSIVE PERFORMANCE

“AS LONG AS WE CAN CONTINUE TO GET A GOOD PUSH UP FRONT LIKE WE HAVE BEEN, WE’LL HAVE A CHANCE TO CONTINUE TO BE SUCCESSFUL.”

QUARTERBACK KEVIN ELLISON ON THE OFFENSE

“(OFFENSIVE COORDINATOR) COACH GILLESPIE AND THE STAFF DOES A GREAT JOB FITTING THE SCHEME TO WHAT WE DO BEST, AND OUR OFFENSIVE LINE DID A GREAT JOB TONIGHT.”

SAFETY JOSHUA MOON ON THE DEFENSE

“I GIVE ALL THE CREDIT TO THE D-LINE AND THE LINEBACKERS. THEY KEEP IT SO THE QUARTERBACK DOESN’T HAVE MUCH TIME TO THROW, AND WE HAVE THE OPPORTUNITY TO BITE A LITTLE MORE.”

ALL QUOTES ARE FROM GS ATHLETICS.COM
**WEEKEND RECAP OF MENS’ AND WOMENS’ SOCCER**

**MENS’ SOCCER**

The Georgia Southern men’s soccer team tied with James Madison 1-1 last Friday, followed by a win from the women’s team against Kennesaw State 3-2. The Dukes scored first in the 35th minute with a header from Aaron Ward-Baptiste.

The men’s team then answered with their own header in the 48th minute when Rasmus Juul put the ball in the back of the net with ease. The Eagles had opportunities in the game to take the lead and win the game but they missed a penalty kick before the half. A goal was also called offsides in the second half.

“I thought the way they reacted to some adverse moments against a very physical and experienced JMU group, I’m very pleased,” Brian Dunleavy, GS women’s soccer coach, said.

**WOMENS’ SOCCER**

The women’s team won against Kennesaw State 3-2 in a thrilling comeback victory after the men’s game. Being down 2-0 in the 26th minute, they were fueled by goals from Melinda Lucas, Rachel Hoekstra and Sarah Price, with the game-winner in the 86th minute.

“To go down two nothing that quickly, which I felt like a sucker punch for us, we took pretty good control of the game. We got them turned around and their back four couldn’t run to the ball,” Brian Dunleavy, GS women’s soccer coach, said.

The women’s team played South Florida on Sunday which ended in a 2-0 loss. The game ended the Lady Eagles non-conference schedule with their own header in the 48th minute, they were fueled by goals from Melinda Lucas, Rachel Hoekstra and Sarah Price, with the game-winner in the 86th minute.

**GAME 1 VS BUFFALO (W 3-2)**

The Eagles cruised to a 2-0 lead before dropping a pair to give the Bulls the win.

**GAME 2 VS WAKE FOREST (L 3-1)**

The Eagles carried the momentum from the win over Buffalo into the match against the Demon Deacons. While they out-hit the Bulls in the first match, the defense led the charge in the second win of the tournament.

They blocked 12 balls to Wake Forest’s three on their way to victory. Reichard tallied 10 and Bange added four. Alex Beecher led the way in the back line with a match-high 16 digs.

“(Bange’s) doing everything well – digging balls, blocking balls, putting balls away, hitting over .500. Not many people in the country can do that so we’re going to go to her if she has the hot hand,” Wood said.

**GAME 3 VS SOUTH CAROLINA (L 2-3)**

The Gamecocks came in undefeated and ranked ninth in the nation and the Eagles took them to five sets before falling 15-13 in the final frame.

It took a total team effort to push the Gamecocks to the brink as Bange, Spencer, Catherine Murray and Kendra Koetter all put up double-doubles in the match.

The Eagles fell behind in the fifth set before a 10-4 run put them just three points away from victory. But South Carolina scored five of the final six points to win 15-13.

“It was back and forth all night,” Wood said. “It was good volleyball; we just came up short in the end. I’m proud of my kids and the way they fought.”

The Eagles will play again tonight against North Florida and this weekend in the Crimson-White Tournament in Alabama. Their first match will be against Presbyterian on Friday afternoon.
The George-Anne 9/13/16 Crossword

Across
1 "___ Lisa"  
2 Moving about  
3 Strong cleaners  
4 Stratford-___ -  
5 Avon  
6 Benjamin  
7 Distrael, e.g.  
8 Acquire  
9 Cowboy’s companion  
10 Last of the Stuarts  
11 Gesture of ignorance  
12 Wear and tear  
13 Out of kilter  
14 Gesture of wear and tear  
15 British biscuit  
16 Ancient character  
17 "Norma ___"  
18 Father figures  
19 Low island  
20 Meat cutters  
21 Meat cutters  
22 Yield  
23 Havana residue  
24 Simple wind instrument  
25 Flower starter  
26 Disraeli, e.g.  
27 "To ___ is human"  
28 "Caledonie, e.g."  
29 Sarcastic  
30 Harbor craft  
31 Youngster  
32 Sally Field’s  
33 Record item  
34 Piano part  
35 Malefactor  
36 Havana residue  
37 Moving about  
38 Caboose, e.g.  
39 Coffee cups  
40 Ancient alphabet  
41 Role model  
42 Samovar  
43 Road work machines  
44 Run, as a business  
45 Out of kilter  
46 Channel  
47 "To ___ is human"  
48 Fable finale  
49 Christmas tree items  
50 Baby Bay  
51 King with a golden touch  
52 Soap container  
53 Embrocated  
54 Northerner  
55 Honkytonk  
56 First to use a printing press  
57 Piece in Harper’s  
58 Scotch’s partner  
59 Feed the kitty  
60 Cozy retreat  
61 Kind of surgery  
62 Piano part  
63 Ancient alphabet  
64 Character  
65 About to explode  
66 Cultural doings  
67 Like centenarians  
68 Ink item  
69 Versifier  
70 Venison

Down
1 Coffee cups  
2 Moonfish  
3 Film genre  
4 Invalidate  
5 Havana residue  
6 Malefactor  
7 Trunks  
8 Raid targets  
9 Sandpiper  
10 Smallest  
11 Northerner  
12 River to Donegal  
13 Bay  
14 Millionaire  
15 Like centenarians  
16 Ink item  
17 Versifier  
18 Scotch’s partner  
19 Main targets  
20 Scotch’s partner  
21 Business  
22 machines  
23 Concert venue  
24 Fish finale  
25 Scotch’s partner  
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27 Dangerous bacteria  
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To contact the creative manager, email prodmg@georgiasouthern.edu
First Amendment ★ FREE ★ Food Festival

September 14th
@ The Rotunda
11-2PM

Participating restaurants include:
Fordham’s Farmhouse Restaurant
St. Paul’s Lutheran Church
Colonial House of Flowers
Mcalisters
Subway