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The Golden Globes are one of the main award shows that are held every year. The awards go to the best actors in American film and television. The award ceremony also showcases a red carpet, where the women and men in the film industry get to dazzle everyone with stunning dresses and elegant jewelry. Some of the best dressed looks are circling the internet right now, and everyone going gaga over these outfits.

**Lily Collins**

Wearing a baby pink princess gown with elegant touches of lace and an invisible neckline. (created by Zuhair Murad) She shut down the red carpet with her bold red lip and stunning updo which swirled with small braids and little wisps of hair that made her seem at ease in her look.

**Mandy Moore**

Wearing a daring neckline and a cape of the shoulders which just added to the overall glamour of the floor length black gown. The gown was created by Naeem Khan and was set off in a classic way with her jewelry such as the tear drop earrings and diamond bracelet.

**Ryan Gosling**

Pulling off an off white blazer with a white collared shirt can be a feat, but Gosling had no trouble with it in his custom Gucci suit. The red flower in his breast pocket really set the tone to his handsome look.

**Donald Glover**

Setting the scene with a brown velvet suit and bowtie, he brought us back to the 1940’s in all the right ways. Gucci really did him well, and made him look relaxed in the atmosphere.
The George-Anne 1/10/17 Crossword

Across
1  Taro root
5  Absorbs, with “up”
9  Iraqi city
14  Discomfit
15  Samoan cash
16  Ordinary
17  Chick warmer
19  Durable fabric
20  Rubicon crosser
21  Floppy
23  Drops on blades
25  Mark of perfection
26  Angler’s basket
30  Black ink item
33  Educational group
36  Computer list
37  Ranch, maybe
39  Pocketbook
40  Support person
41  Shamu, for one
42  Fabricated
44  Sug
45  Juicer
46  High point
47  Surrealist Max
48  Court do-over
49  Weep
51  Computer list
56  Mess up
61  Circumvent
62  Looking to get ahead
64  Drops on blades
65  Send packing
66  Juncture
67  Breezing through
68  List abbr.
69  Bohemian

Down
1  “Beowulf,” for one
2  Comedian Carvey
3  Backgammon equipment
4  Cross to bear
5  It may be fixed
6  Cheerios grain
7  Trudge
8  Ram’s wear
9  Pails
10  Paillid
11  Legal action
12  Distribute
13  Lily family member
18  How Junior behaved
22  Have the helm
24  Maori “woman”
26  Salad
27  Sine or cosine
28  Exel
29  Modify
31  Bubbly drinks
32  Refines, as ore
33  Evita, for one
34  Fiesta fare
35  Show flexibility
36  Unit of pressure
37  Blood carrier
38  Latifah movie
39  Catch sight of
40  Unit of pressure
41  Victoria’s Secret item
42  Decant
43  Catch sight of
44  Introduction
45  Shipping hazard
48  Weighed down
50  Bay window
51  God in Vedic mythology
52  With, in Paris
53  2004 Queen
54  Hotel convenience
55  Give off, as light
57  Isinglass
58  Decant
59  Craving
60  Catch sight of
61  Catch sight of
62  Craving
63  Victoria’s Secret item
64  Catch sight of
65  Catch sight of
66  Catch sight of
67  Catch sight of
68  Catch sight of
69  Catch sight of

To contact the creative manager, email prodmgr@georgiasouthern.edu
Skepticism and Idealism

Skepticism are commonly criticized for being negative while idealists are criticized for being oblivious. I’ve always dealt with the latter, engulfed in a whimsical cloud of bliss, or in my eyes, hopeful. This type of energy is commonly mistaken for that of a child, one characterized by ignorance and distance from the concrete. But just as I have been taught at, I have sighed at those with a cynical mentality.

Clearly neither of us can be labeled as correct, while both of us may be irritating. I am not lost or distracted just as they are not harsh and cold. This simple concept of perspective is not to blame (we have entertainment to blame), we are constantly too distracted to look beneath the bullshit. Hence the fact that given the same story through various frames, we are left disconnected, hostile and lost.

We lean back on the very basic way we have taught ourselves to make sense of unfamiliar things, our lenses, our perception. The complication, worse than we notice, is that seldom is much concern given to the idea of perspective. Society’s tolerance for expression has increased while few outlets are held responsible for sharing the facts. Thus, so many individuals are basing their impressions on false premises.

Going forward, it would be refreshing to see pursuits that don’t simply scrape the edge of depth. It would be refreshing to see people inquire, ask questions, challenge things, to understand truth for what it is first and then to develop their own notions. That’s what I have decided to do.

And if I can abandon my former fantastist tendencies for a moment while I locate reality, I’m sure anyone is capable of doing the same.
Alcohol violations bring suspensions to Statesboro businesses

BY TAIISHA WHITE

The new year in Statesboro began with a bust for six businesses as each endure alcohol beverage suspensions given to them at a probation sentencing on Jan. 3 due to underage selling.

The businesses that were placed under suspension and probation were Main Street Bar & Grill, Gnats Landing of Statesboro, El Jalapeño Mexican Restaurant, GATA’s Sports Bar and Grill, Chili’s Bar and Grill and Ruby Tuesday. Each business has been placed under a range of suspension terms from three days to 21 days with a range of probation terms from a six month period to a 24-month period.

The sentencings were determined by the Statesboro City Council, as they looked over how many violations a particular business has obtained during a five year period as well as the severity of the violation.

Clyde Al Chapman III, manager of Gnats Landing, believes that his business is doing all that they can to ensure that underage selling, as well as other possible violations, do not show up.

“We are doing everything possible to make this thing work. We have done plenty of things to take measures to make sure that this does not happen,” Chapman said. “I want the police, the council, the city and the restaurant owners to come together to make this thing work to make it easier for all of us.”

Chapman also spoke out on the alcohol ordinance time frame. He wanted it to be knocked down from five years to two to three years due to certain places having a clean slate. He also pointed out that additional rules are added to the ordinance so often that some businesses may not be aware of them at the moment.

Anderson Hughes, sophomore pre-nursing major, believes that the blame should be placed on the businesses more than the students.

“The businesses should be responsible and making sure that they are not selling to an underage crowd, ” Hughes said.

Martin Torchia, junior film and production major, thinks that businesses that serve alcohol should find ways to appeal to both the underage crowd and the over-21 crowd.

“Businesses should be able to let the underage people come into the business, but they need to be aware that they are under 21,” Torchia said. “They can still market to both sides with other things like their food and other things that can bring a crowd in without any issues regarding selling to the wrong person.”

Alcohol beverage suspensions and probations have begun as of Jan. 5 and the last suspension is set to end Jan. 26.

Alcohol Violations

1. El Jalapeño Mexican Restaurant
   3-day suspension
   Jan. 5 - Jan. 8

2. Chili’s Bar + Grill
   3-day suspension
   Jan. 5 - Jan. 8.

3. Gnats Landing of Statesboro
   3-day suspension
   Jan. 5 - Jan. 12

4. Main Street Bar + Grill
   7-day suspension
   Jan. 5 - Jan. 12

5. Ruby Tuesday
   17-day suspension
   Jan. 5 - Jan. 22

6. GATA’s Sports Bar + Grill
   21-day suspension
   Jan. 5 - Jan. 26

BY TAIISHA WHITE

Not tired of college yet?

Come and talk to graduate programs for opportunities on how to continue your education!

Wednesday, January 18
11 a.m. - 2 p.m.
Nessmith-Lane Ballroom

To see a list of participating schools, visit GeorgiaSouthern.edu/career

CONTACT THE OFFICE OF CAREER SERVICES AT GeorgiaSouthern.edu/career - 912-478-5197
Office of Career Services

Page designed by Jasmine Davis
To contact the news editor, email ganewsed@georgiasouthern.edu
Eagle Battalion gets a new home

By Matthew Enfinger

A ribbon cutting ceremony took place on Thursday to welcome to the new Military Science Building to Georgia Southern University.

Many military, city and state officials and locals attended to commemorate the new building with speakers President Jaimie Hebert, Jean Bartels, provost and vice president for academic affairs, and Lt. Col. Erik Kjonnerod, professor of military science.

“During the tour of the old facility, cadets were tracing maps on walls because they didn’t have desk space to spread out on, and there actually were buckets capturing the dripping rain from the ceiling,” Bartels said as she reflected on the state of the old Military Science building located off the Pedestrian.

The new building is quite the inverse. “It is a 9.5 million dollar state of the art Military Science Building allocated through the state budget and approved by Gov. Nathan Deal in April 2014,” Hebert said.

The new building will play a vital role in the education of students pursuing a major or minor in military sciences. Kjonnerod described it as a “one stop shop.” The building contains a supply room, an arms room and a dedicated computer lab for ROTC students, as well as offices for professors of military sciences.

According to Hebert, the old Military Science portables will be used as transition buildings as GS builds additional buildings on campus. “We are about to break ground on a new classroom building over by the Pedestrian where the old Butler Buildings were located,” Hebert said. GS is also seeking funding for a new engineering building as well.

The GS ROTC program is a three-time recipient of the MacArthur Award and is the largest Army ROTC nursing program in the nation. Kjonnerod described the new building as “a testament of the University’s support.” The new Military Sciences building can be found on 4326 Old Register Rd.
Step 1
Defrost your hamburger meat, if needed. Make sure it is completely defrosted before cooking it, so it can be easier to break up.

Step 2
Fry the hamburger meat: You want the meat browned with no red, undercooked spots. Drain the hamburger meat in a colander.

Step 3
Cut up the onion and potatoes using the large knife. Place the vegetables in a bowl to the side. Add the carrots into this bowl. Tip: You can avoid being teary-eyed while cutting the onion if you soak it in hot water for a couple of minutes beforehand.

Step 4
Pour the colander of hamburger meat into the large saucepan, and then add all of the vegetables. Fill the saucepan with water until it reaches just above the contents of the pan. If you add more water, you can get more of a soupy or stew consistency.

Step 5
Turn the stove on medium-low. Add in the blocks of curry, spacing them out as you place them into the saucepan. Cover the pan and let it simmer. Stir the contents periodically. When you stir, taste the vegetables, particularly the carrots, to make sure they are cooking thoroughly.

Step 6
It should be thickening up now as the curry seasoning has dissolved. Continue stirring it periodically. When the vegetables are cooked and seasoned to your liking, turn the stove burner off.

Step 7
In your other pot, boil water for the rice and follow package directions for it. If you want the most traditional take on curry, you can make jasmine rice.

Step 8
After the rice is cooked, let it cool for a couple of minutes. Then, take out a regular-sized serving bowl and put your desired amount of rice into the bowl. Top it with the curry, and enjoy. This recipe yields five to seven servings and takes approximately one hour to make. If you are only cooking for yourself or a few people, it can be convenient for leftovers. For those of you with crockpots, slow cooking this recipe could be an interesting alternative.

What You’ll Need
- 1 lb. ground hamburger meat (or other preferred beef)
- 1/2 of a yellow onion
- 6-8 small red potatoes
- 8 oz. (1/2 bag) of sliced carrots
- 2 packets of Golden Curry (available at Bi-Lo or Food World)
- 2 bags/16 oz. of boil-in-a-bag rice or instant rice
- Large saucepan
- Colander
- Small pot
- Cutting board
- Large, straight-edge knife

Recipe

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Many college students know the struggle of pulling an all nighter and knowing that when they start craving a snack at one or two a.m., not many businesses are going to be open and willing to deliver. Insomnia Cookies is a company that can and strives to meet this very specific need by delivering their goods until 3 a.m.

“Insomnia Cookies was born out of the dislike of heavy foods late at night and a sweet tooth,” Catharine Gatlin, market manager, said. The idea behind Insomnia Cookies came in 2003 when their CEO Seth Berkowitz was in college and decided that there was a need for more options when it came to late night delivery. To fill this need he began to make cookies in his dorm room at the University of Pennsylvania and delivering his baked goods to his friends. The business opened its location in Statesboro on Jan. 5. According to Gatlin, they have already received a warm welcome. It is their 105th location in total, but only their third in Georgia with the other two being in Athens and Midtown Atlanta.

The space for the store is very open and modern with limited bar style seating on two of the walls and studio lights illuminating the space. The walls are decorated with large, bright posters depicting their various cookies and descriptions of them. “The buzz has really been getting around so far,” said Gatlin. She also states the reason they chose their newest location is because it is ‘so closely situated to the campus and student housing’.

Some students wasted no time in trying out the newly available delivery service. “They were absolutely delicious,” Trevor Dart, sophomore marketing major, said, when asked about his first experience with Insomnia Cookies. The website says that you should allow for 30-45 minutes for delivery, but Dart said it only took about 15 minutes for him to receive his order. There is also only a minimum $6 purchase in order to have your snacks delivered.

Despite their name, Insomnia Cookies offers other freshly baked goods such as cookie cake, ice cream, cookiewiches (ice cream in the middle surrounded by two cookies) and brownies. They will be giving out surprise samples on campus this week as well as handing out flyers.

If the idea of calling up a store to place a delivery makes anyone queasy, Insomnia Cookies has thought of that, so they made an app you can download to make orders right off your phone. “We also have our Cookie Dough loyalty program on our app which earns you a point for every $1 you spend. For every 100 points, we will give you a $10 reward to spend at Insomnia Cookies,” Gatlin said. The company will have seasonal offers and plans to become more involved on campus.

Gatlin said, “We know how college is so we do our best to help treat our students (and all our fans) to weekly deals on our website.”
IN DEFENSE OF TYSON SUMMERS

BY THOMAS JILK
The George-Anne staff

NOWHERE TO GO BUT UP

Take a deep breath, Eagle Nation. There will be a next season.

In an FBS football landscape that - let's not forget - we've only just entered, unrealistic coaching expectations are contagious and have spread like the plague.

Oregon's Mark Helfrich was fired after a disappointing season, albeit two years removed from a national championship appearance. LSU's Les Miles was fired midway through this season after never earning more than eight wins in a season over 11 years coaching the Tigers - including a national title in 2007. Georgia Southern has managed to avoid this contagion of knee-jerk firings. It has given its young head coach another chance.

A record of 5-7 falls short of Georgia Southern football's expectations, and that's not up for debate. However, the impatience and dismay shown in the student body and the overall fan base during and following this season should certainly be tempered.

A forum on 247sports.com was already speculating Summers' replacement before the season-ending win against Troy. Twitter was teeming with anger and cries for Tyson Summers to be terminated.

A GAME OF INCHES

 Summers was a first-time head coach. At 36 years old, he made a life-changing decision to sign a four-year deal and move his family to Statesboro and represent the Eagles as head coach. He deserves for the fans to take a closer retrospective look at his undoubtedly disappointing debut season.

Looking back, the relentless schedule was riddled with close calls. Anyone who watched the nationally televised Arkansas State game in the fourth quarter knows that it could've gone either way.

Georgia Southern also suffered close defeats to Power-5 conference foes Georgia Tech and Ole Miss in valiant efforts. The Western Michigan Broncos beat the Eagles in September on their way to becoming the only team in the FBS to finish the regular season undefeated other than Alabama.

The only truly embarrassing loss for Southern was the 34-10 blowout at the hands of rival Appalachian State, the eventual Sun Belt Conference co-champions. The three other conference losses suffered by GS this season were by a combined total of only 14 points. This is no excuse for losing, but the Eagles could just as easily have finished 8-4.

PATIENCE IS A VIRTUE

Today's pinnacle of college football, Alabama's Nick Saban, finished 7-6 in his first year in Tuscaloosa. His continuous success since then has caused an overreaction across college football. Colleges and universities around the country have upheld a Saban-like standard for head coaches, when the reality remains that there simply aren't enough wins to go around to live up to this expectation. When fans and donors at schools like LSU and Oregon screamed 'You're fired!', those cries were echoed up through the administrations.

Georgia Southern's retention of Summers must be accompanied by the full support of the student body. Team wins will not follow a university that is not united behind its leaders.

Inhale and exhale. Like it or not, the Summers era has only just begun.

A TOUGH PILL TO SWALLOW

BY DEVIN CONWAY
The George-Anne staff

HERE'S TO NEW BEGINNINGS

Georgia Southern football was certainly expected to endure some growing pains after former head coach Willie Fritz accepted an offer to coach at Tulane. The Eagles decided to bring in Colorado State defensive coordinator Tyson Summers, a 36-year-old defensive guru who helped coach the University of Central Florida to back-to-back conference championships as a defensive coordinator in 2013 and 2014, to lead the transition as the new head coach.

Following a surprising 3-0 start, GS lost 7 out of 8, including a blowout loss at home to rival Appalachian State and an embarrassing defeat to a 2-8 Georgia State team that had recently fired their head coach, before finishing the season off with a redeeming home win versus an extremely talented Troy team.

Their 5-7 record was good for 6th in the Sun Belt, which was certainly a disappointing result for Eagle fans that had high expectations following last year's 9-4 season. It was an impressive year capped off by a 58-27 blowout win versus Bowling Green in the Eagles' first ever bowl appearance.

There were times during the season when GS played up to their full potential, like the aforementioned Troy game and a surprisingly competitive road loss to SEC powerhouse Ole Miss, but those moments were fleeting.

SOMETHING'S MISSING

As any Eagle fan can testify, GS just didn't pass the eye test this season. As the weeks went by, there was an unshakable feeling that something just wasn't right with this team.

They failed to execute the flashy run and gun offense that led the nation in rushing yards per game in 2015. The two featured backs from last season, Matt Breida and L.A. Ramsby, saw steep declines in their production, and the newly instituted expansion of the passing game rarely paid off.

The defense seemed to lack discipline, as they gave up 30+ points in six of 12 games, and they could never seem to get the stops the team needed in critical moments.

I can't help but think back to the Arkansas State game, where the Eagles led 26-20 with 1:53 left in the fourth quarter. Arkansas State had the ball at their own 24 yard line on a fourth down, with sixteen yards to go pick up the first down. Justice Hansen managed to scramble for 18 yards and pick up a first down before throwing a game-tying eight yard touchdown with eight seconds left. Arkansas State then hit an extra point to take a 27-26 lead and seal a victory.

The frustration Eagle fans felt following that loss, a game in which GS actually won the turnover margin by five, was indicative of what was to come for the rest of the year.

CRUNCHING THE NUMBERS

Not only did the Eagles look bad to the casual fan, they performed poorly statistically as well.

Of 128 teams, GS finished 52nd in scoring defense, 78th in scoring offense, 98th in total defense, 91st in total offense, 69th in passing defense, 117th in passing offense and 124th in team sacks.

Failing to get pressure on the opposing quarterback while simultaneously struggling to move the ball on the offensive side is a recipe for disaster for any football program.

Tyson Summers and his staff simply failed to get the job done. The Eagles had just one impressive win on the season, a number of disappointing losses. I'd like to be able to look forward to next season with a sense of hope and optimism, but I'm not quite sure that will be possible with Summers still on the sidelines.
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Email SMmarketing@georgiasouthern.edu to apply.

Swinging for New Fences

By Ryan Redding

For those who stayed in Statesboro during winter break, during at least one of your multiple Cookout trips, it is likely you looked across the street at J.I. Clements Stadium and noticed something missing. No, your mind was not playing tricks on you. The entire outfield fence had been completely stripped away.

According to Nick Scull, director of athletic facilities, a needed revamp is the reason for the disappearing wall. The new wall will be "more professional looking."

It will include a new manual scoreboard and video board. These upgrades were needed in part because Georgia Southern University will be hosting the 49th Sun Belt Baseball Tournament in May.

The dimensions of the field will be changed, with the fence being pushed back as much as 10 feet, and the wall in right field will be raised to 25 feet, making home-runs more difficult. Make sure to visit J.I. Clements Stadium in February to see the renovations and to support your Eagles.
Following a slow 3-5 start to the season, the Eagles hit a rough patch. They lost five out of their next six contests, four of them inside of Hanner Fieldhouse.

In their lone win against South Carolina State, three Eagles, Patrice Butler (21), Angel McGowan (13) and Amira Atwater (10), scored in double figures.

Starting center Patrice Butler reached the 1,000 point milestone in the Eagles 46-55 home loss to the South Alabama Jaguars on Jan. 5. Butler was good for 12 points, 7 rebounds and three blocks.

On Saturday night, the Eagles welcomed Sun Belt Champions Troy into Hanner Fieldhouse. Georgia Southern was able to keep pace with the high-scoring Trojans. Troy racked up 13 offensive rebounds in the first half, showing why they’re a top-3 rebounding team in the country.

Things spiraled out of control in the second half for GS, as Troy opened their lead up to 20 points with just three minutes remaining in the third quarter. But a late surge from the Eagles brought the crowd to their feet, and Troy’s lead down to two within the final minute of the game.

What the Eagles did during their late run that they were unable to do in the first half was dominate the boards, and prevent Troy from getting good looks beyond the three-point line. However, Troy was able to hold on and win the game 89-86, pushing the Eagles to 4-10 and 0-3 in the Sun Belt.

Head Coach Kip Drown put freshman Alexis Brown into the starting lineup, and she played well, recording 17 points and two steals. Three more Eagles scored in double figures. Angel McGowan poured in 19 points and had four assists. The Butler sisters collected double-doubles. Sierra finished with 14 points and 14 rebounds, while Patrice grabbed 11 rebounds and scored a game-high 24 points. Though the Eagles could not grab the win, the courage they showed in the second half was commendable.

“I’m really proud of our kids. We really fought hard and competed hard. This is one of the top-3 rebounding teams in the country and we out-rebounded them by five,” Coach Drown said. “I think that’s the best 40 minutes of competing that we have put together in the last year and a half. I’m excited about what I saw tonight and where we’re going.”

The Eagles’ next matchup is on Thursday as they go on the road to face Louisiana-Monroe (3-11, 0-3).

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DEPARTMENT OF HUMAN RESOURCES
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Thursday, January 12
9 a.m. – Noon
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Meet potential employers
On-site interviews

DEPARTMENT OF HUMAN RESOURCES
STUDENT EMPLOYMENT CENTER
GEORGIA SOUTHERN UNIVERSITY

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