Georgia Southern University

Georgia Southern Commons

The George-Anne

3-9-2017

The George-Anne

Georgia Southern University

Follow this and additional works at: https://digitalcommons.georgiasouthern.edu/george-anne

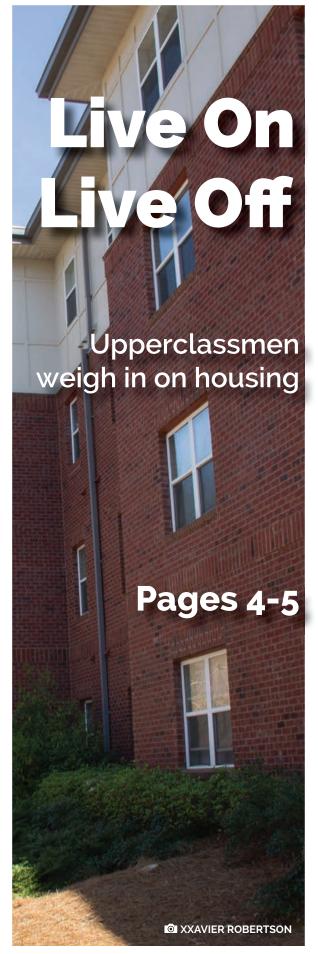
Recommended Citation

Georgia Southern University, "The George-Anne" (2017). *The George-Anne*. 2280. https://digitalcommons.georgiasouthern.edu/george-anne/2280

This newspaper is brought to you for free and open access by Georgia Southern Commons. It has been accepted for inclusion in The George-Anne by an authorized administrator of Georgia Southern Commons. For more information, please contact digitalcommons@georgiasouthern.edu.











Thursday Friday Saturday



High: 81°
Low: 53°
O percent
chance of rain



High: 81°
Low: 46°
20 percent
chance of rain



High: 70°
Low: 47°
o percent
chance of rain



High: 51° Low: 35°

chance of rain

Weather Bar

Despite the pleasant weather we have been enjoying lately, it looks like we may have some nasy weather on the way. Be sure to check the forecast for wherever you may be spending Spring Break.



Watch students react to and share funny dad jokes on Georgia Southern's campus!

http://thecirclegsu.com/dad-jokes/



UP IN THE AIR

BY CASEY ROHLEN

The Reflector staff

When you enter the throes of adulthood it's far too easy to lose your sense of childlike wonder. We once stared up in awe of the skies; now we can hardly look past the work week ahead to the weekend. The good news is that it can be an easy fix – to branch out and find something that will put a genuine smile back on our face – and maybe the answer is up in the skies after all.

For people like Statesboro's own Cameron Jones, the answer came from joining the niche community of hot air ballooning. After graduating from Georgia Southern with a Bachelor of Arts in English and serving six years in the Air Force (including two tours in Iraq), Jones decided to get back to doing what he loved: hot air ballooning. No stranger to flight from his upbringing and his time in the Air Force, Jones became a second-generation hot air balloon pilot after training under Pembroke native and world-record-holder Cayton.

After being a Federal Aviation Administration-licensed pilot for three years, Jones recently launched Southeastern Balloon Services and some of those who have taken to the air with him have come out of it with a new perspective on life.

Jon Horely and his fiancé won a trip to fly with Jones after he won a Statesboro disc golf tournament. After going up, the self-described outdoor enthusiast and adventurer said he would jump at the chance to try it again.

Besides the tranquility one may experience during a hot

air balloon ride, they should also take comfort in the fact that hot air ballooning is the safest form of flight by the numbers. According to CNN, from the year 2000 to 2014, 728 people died in U.S. commercial and commuter airplane crashes compared to just 37 deaths in hot air balloon accidents. Fear of a car crash would be more reasonable than of a hot air balloon crash.

"It has no gears. It has no wings or engine or gears. There is simply just not as much to go wrong up there compared to any other type of travel," Jones said.

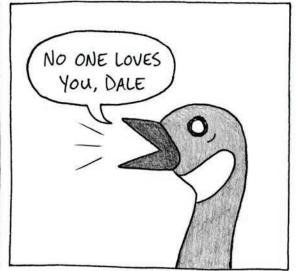
The height the balloons travel at is both their biggest adversary and their biggest draw when it comes to companies finding clientele. But 54-year-old Metter native Judy Jones had longed for the day when she could take flight and cross it off her bucket list. After being surprised by her husband for her birthday last year, Judy Jones finally got her chance.

The Balloon Federation estimates America that there are 150 to 200 commercial hot air balloon pilots in the United States so it may be difficult to find one in the Statesboro area with the expertise of Cameron Jones. Both Jon Horely and experienced crew hand Erica Santo swear to his ability to navigate the different wind streams and altitudes as well as landing the balloon.

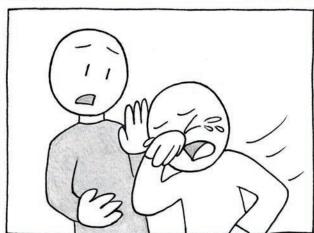
Read More at Reflectorgsv.com

Opinions 3-9-17





JD MCCARTHY



Students deserve more dining options



JOZSEF PAPPPapp is a junior journalism major from Cumming, Ga.

Going to Chick-Fil-A on campus for lunch is a nightmare for most students. The long line extending all the way out of the store gets makes even the most loyal fans lose their appetite.

Eating at GS

If you go to Gus Mart or the IT building, you can only get sandwiches, soups, wings, pizza and now sushi. If you don't like half of that stuff, you are pretty much stuck with either Chick-Fil-A or above-average sandwiches every day.

I believe this needs to change. There should be more dining options for students on campus. Students should be able to eat lunch without having to pay the high price of the dining plans or wait 30 minutes for their food to be done.

Eagle Dining has failed the students in providing a variety of exciting and innovative meal options for students to enjoy. Comparing dining locations with the University of Georgia, Georgia Tech and even Georgia State shows it is unfair.

Eating at other schools

At UGA, students have the ability to eat at 23 different locations, including dining halls. UGA allows students to choose from a wide variety of food to satisfy whatever they are craving. From tacos to burgers, UGA even has a food truck for students to be able to eat on campus without having to wait 30 minutes just to get a cold chicken sandwich and a Coke that has more ice that actual liquid.

At Georgia Tech, students have 17 locations around campus, with a new dining location coming in the Fall of 2017. Sure, they benefit from being in Downtown Atlanta, but at the same time, all of these locations can be found on campus property for students to enjoy.

Georgia State has 19 locations in total, compared to the eight locations on Georgia Southern's campus for students to eat.

Problems with solutions

How is it possible that one of the largest universities in the state, with over 20,000 students, has so

little options for students to choose from? Sure, they can always cook, but cooking presents its own set of problems and we don't always have enough time in between classes and our other obligations for that.

Not everyone has the resources or the time to go back home and cook a meal. We pay enough tuition and fees at this university to deserve better dining options.

It's not a matter of the quality of the food, which at times is decent. It's about having the opportunity to taste new things and have the option to choose what we eat.

I'm not asking for 23 locations like UGA, I'm simply asking for more options. A burger place or a taco place wouldn't hurt anyone. It is going to cost money, yes. However, the benefits for students would outweigh the cost.

It's time to take action and demand change. Getting sushi was nice, but we should be able to get more businesses on campus for students to enjoy.

It's time to go to the Student Government Association and voice our concerns for the lack of consideration on the time students waste waiting in line and the limited food options on campus.

Just remember, in the meantime, that there is more than one line at Chick-Fil-A, so please use them.

STATEMENT OF OPERATIONS

The George-Anne is the official student newspaper of Georgia Southern University, operated by GSU students using facilities provided by the university. The newspaper is the oldest continuously published newspaper in Bulloch County.

The newspaper is published twice weekly, on Tuesdays and Thursdays, during most of the academic year. Any questions regarding content should be directed to the student editor by phone at 912.478.5246 or at gaeditor@georgiasouthern. edu.

ADVERTISING: The newspaper accepts advertising. Inquiries may be made by calling 912.478.5418 or 912.478.0566. For questions e-mail ads1@ georgiasouthern.edu.

The George-Anne receives additional support, in part, from the Student Activities Budget Committee. For more information, rate cards, or sample publications, contact the advertising manager or student media director. The advertiser is responsible for any errors in advertisements and its liability for adjustments is limited to the amount of space the error occupied in the ad. Further, the newspaper is not responsible for any damages caused due to an ad's omission from a particular edition and its responsibility solely is to reschedule the ad in the next regular edition at the regular advertising rates.

STUDENTS BEWARE: The George-Anne screens all advertisements prior to publication. The newspaper strives to accept ads for legitimate products and services only. Students are urged to exercise caution when replying to ads-- particularly those that require personal information. Students are also urged to report to the newspaper any suspicious offers which they might see in an ad.

PUBLICATION INFORMATION:

The newspaper is printed by The Brunswick News in Brunswick, Ga.

NOTICE: Unauthorized removal of multiple copies from a distribution site constitutes theft under Georgia law, a misdemeanor offense punishable by a fine and/or jail time.

CORRECTIONS: Contact the editor at gaeditor@georgiasouthern.edu for corrections and errors.

STAFF LIST

Print Editor-in-Chief lan Leonard Digital Editor-in-Chief Casey Cargle Print Managing Editor Jozsef Papp Digital Managing Editor Blakeley Bartee

Engagement Managing Editor Meg Elwood

Print News Editor Tandra Smith Digital News Editor George Andersen

Features Editor Tom Barszcz Print Sports Editor Thomas Jilk Digital Sports Editor Stephanie Matzelle

Opinions Editor Yasmeen Waliaga

Creative Manager Lauren Grizzell Photo Editor Kiara Griffin Design Editor Dionna Williams Features Designer Cayley Creekmore News Designer Jasmine Davis

Sports Designer Rebecca Hooper

Marketing Manager Haley Clark Business Manager Austin Hinkley

The George-Anne welcomes letters to the editor and appropriate guest columns. All copy submitted should be 350 words or fewer, typed, and sent via email in Microsoft Word (.doc/.docx) format to letters@eorgiasouthern.edu. All submissions must be signed and include phone number for verification. GSU students should include their academic major, year and hometown. The editors reserve the right to reject any submission and edit submissions for length. Opinions expressed herein are those of the Board of Opinions, or columnists themselves and DO NOT necessarily reflect those of the faculty, staff, or administration of GSU, the Student Media Advisory, Student Media or the University System of Georgia.



Many freshmen move off campus after their first year while other students find solace in on campus housing. Upperclassmen can live at University Villas, Centennial Place and Freedom's Landing.

BY ALANA TINSLEY

Many of Georgia Southern's upperclassmen are considering living on campus, with the help of University Housing, due to greater perks than living in complexes off campus.

According to the University Housing website, Housing's mission is to "foster the development of respect, responsibility, and accountability in students by providing engaging living/learning environments within safe, affordable and comfortable housing."

Upperclassmen can live at on-campus complexes such as Freedom's Landing, Centennial Place and University Villas, but depending on the amount of incoming first-year students, Watson Hall pods can be made available for returning students.

Student housing is decided on a lottery based system, where it's

first-come first-serve and a selfselection process.

The pros

On-campus living provides many advantages to all students, not just freshman, according to Ryan Heins, Associate Director for Business and Administration for University Housing..

"Over the last several years, we have made significant improvements to our panic alarms, video surveillance and continued systems installation of additional blue light boxes within our facilities," Heins said.

In addition to this added security by community leaders and resident directors, students aren't allowed to have alcohol in on-campus housing. However, in the privacy of a student's room or personal unit common space, alcoholic beverages are permitted only for those persons 21 years



University Villas is an option for upperclassmen. UV has two bedrooms and four bedrooms available.

of age of older in accordance of the unit is present while the

with state law, provided that at alcohol is consumed, according to least one 21-year-old resident University Housing Policies.



One of the benefits of living on campus is that you will know that whomever you live with will either be a staff member on campus, a student from Georgia Southern, or a East Georgia student."

RYAN HEINS

Associate Director for Business and Administration for University Housing

The safety

In addition to safety as a top priority for on-campus living, knowing who you live with is another.

"One of the benefits of living on campus is that you will know that whomever you live with will either be a staff member on campus, a student from Georgia Southern, or a East Georgia student," Heins said.

GS on campus living tries to promote a sense of community and to engage students with one another, in addition to availability of resources.

The costs

The issue with off-campus living is that some apartment complexes are not upfront with all of their costs and tend to have hidden fees. With on-campus housing, you will always have a fixed, flat and all inclusive rate, unless you create room damages.

The argument, however, with not wanting to live on campus is that it's less expensive to live off campus instead. While on campus housing rates tend to be more expensive, students only have to pay one time per semester and directly through your student account.

According to Heins, the fixed rate is figured by the location, the maintenance of the building and the staff for the buildings, by their attempt to keep them updated and well-kept.

Kasten Robertson, junior early childhood education major, believes off campus is just better than on campus housing.

"It's cheaper to live off campus and you can do what you want since rules aren't as strict," Robertson said.

Another major difference is GS' housing's flexibility to move because your housing contract is good for any on campus spaces, according to Heinz.

Kiera Zeooerer, senior marketing major, believes that freshman get over living on campus rather quickly because of the Residence Education team's job to regulate a safe environment.

"I think that [on campus living] can be terrible because of the strict rules that are enforced

Page designed by Jasmine Davis



Centennial Place is one location that upperclassman can live. It is the closest to the heart of campus.



Freedom's Landing is another place upperclassmen can live. It's home to many amenities attractive for students.

In contrast, GS has found in article. national research that students who live on campus are more likely to stay in school and graduate than students who

for the first time," Zeooerer said. an Education Advisory Board times, according to Heins. In

and transfer students to live those students that need that on campus by offering sixmonth leases for students that

while you're trying to be an adult live off campus, according to plan on graduating at different the future, GS would like to be GS encourages upperclassmen able to offer 12-month leases for kind of flexibility.



I think that [on campus living] can be terrible because of the strict rules that are enforced while you're trying to be an adult for the first time."

> **KIERA ZEOOERER** Senior marketing major



Members of the International Club pose with GUS. The club hosts an international conversation hour every Friday.

International Students

meet for conversation hour

BY NATALIE TURMAN

The George-Anne staff

The Office of International Programs and Services will be hosting an International Conversation Hour again this Friday.

The event is every Friday in the Russell Union Ballroom from 11 a.m. to 1 p.m.

International Students and American students are welcome to share their culture, meet new people from around the world and get more involved with the Office of International Programs and Services. Lunch will be provided.

"The goal is for students to learn about other cultures and the world and break down cultural barriers and hopefully study abroad and become a better global citizen," Angie Threatte, coordinator for international programming and events, said in an email.

Visiting international students, faculty and staff also attend the luncheon. Interactive games are played with prizes awarded.

There are currently a little over 400 international students from over 100 different countries attending GS.

Center for Sustainability offers fee grants for sustainable projects

BY NATALIE TURMAN

The George-Anne staff

The Center for Sustainability is offering fee grants to any Georgia Southern University student, faculty or staff member who wishes to undertake a sustainable project in 2018.

The deadline to apply for a grant is March 31 at 5 p.m.

The sustainable fee grant is a program, started by the CFS in 2014, that offers \$1,000 to \$100,000 in grants.

Anyone wishing to apply must email the CFS at cfs@georgiasouthern.edu with their complete project proposal before March 31.

The guidelines for proposals, as well as the proposal form can be found on the CFS Website under the grants and awards tab.

Once proposals are in, they will be reviewed by the student sustainability committee, which consists of student government members and several faculty members.

The proposals that win will then receive funds for the next fiscal year.

Since 2014 when it went into effect, the sustainability fee grants have given nearly \$1 million dollars of funds towards sustainable projects. This has resulted

in LED lights in GS parking lots, solar-powered golf carts and solar patio tables outside the Engineering Building, according to the CFS director Lissa Leege.

These grants have already had a significant impact on GS, according to Leege. "We have cut costs on our energy use...we are already conserving more water

"We have cut costs on our energy use...we are already conserving more water than we would have...[and] we are leaving the water cleaner on our campus," Leege said.

The winners for the 2017 fee grants were recently announced as well. They include:

- Golf course tree planting, CRI, Patrick Reinhardt, \$4,300
- Bicycle repair stations, University Housing, James Farquharson, \$4,000
- Water fountain refill stations, University Housing, James Farquharson, \$8,086.50
- Lower PAC parking lot LED lighting upgrade, Facilities Services, James Grigg Director of Operations, \$13,700
- Henderson lighting controllers to take advantage of daylight savings,
 Facilities Services, James Grigg Director of Operations, \$4,950
- Solar powered ground mount cart charging stations, Facilities Services, James Grigg & Dr. Rami Haddad (Electrical Engineering), \$14,312
 - Healing landscapes: additional bioswales plantings at Akins Blvd and pollinator planting along campus Greenway trail, Facilities Services, Chuck Taylor Campus Landscape Architect, \$15.000
 - Old Register Road: multipurpose trail phase 2, Facilities Services, Chuck Taylor – Campus Landscape Architect, \$66,800
 - Development of platforms to access data on sustainable biodiversity on the Georgia Southern campus. Department of Biology, Drs. Michelle Cawthorn, Ray Chandler, Lance McBrayer & Jamie Roberts, \$32,572
 - LED modular retrofit project: RAC Free Weight Area, CRI, Jason Schmidt Facility Coordinator for Physical Operations, \$7,955
 - GROW ZONE at the Botanic Garden: building a "plantastic" place for everybody to learn how to grow just about anything, Botanic Garden, Carolyn Altman Director, \$13,000
 - Dutch elm disease resistant cultivars for campus environmental sustainability, Department of Civil Engineering and Construction Management, Dr. John Dryden, \$3,135
 - RAC walking trail new solar lighting, Facilities Services, James Grigg Director of Operations, \$16,250
 - Rehabilitation of Beautiful Eagle Creek (Phase 2), Department of Biology, Drs. Checo Colon-Gaud, Alan Harvey & Jamie Roberts, and Facilities Services, James Grigg, \$27,850
 - FabLab filling station, Business Innovation Group, Dominique Halaby Director, \$1,650
 - Quantification of the reduction of chemical waste produced in the organic chemistry teaching laboratories at Georgia Southern University by conversion to Microscale, Department of Chemistry, Hans-Jorg Schanz, \$7,500
 - Bottle fill stations, Russell Union Facility & Event Services, Marcya Barreiro – Asst. Director, \$3,000

Leege said, "It is a very exciting time to be involved with sustainability at Georgia Southern, because we are making advances by leaps and bounds, and that's all thanks to the student sustainability fees."

Detailed information on previous year's winners can be found on the CFS Website.



Deadline: March 21st

The event will take place on Thursday, April 13th.

BRINGING YOUR PASSION TO LIFE

a Q&A with two GS student Directors

BY ASHLEE GILLEY

The George-Anne staff

Three Georgia Southern seniors are getting to live out their passion of directing during an Evening of One Acts in the Center for Art and Theatre.

Chatise Smith, graduate assistant to the Theatre department, is part of an advanced directing class. Smith said each student will get to showcase their talents by directing a play that they chose themselves.

The night will also be filled with a few words from the faculty about the student's progress. Smith said that each of the plays is a "good reflection of each student's personality."

Smith's main job is to get students interested in seeing the different plays available at Georgia Southern. There will be two showings of the plays on March 9 and 10 at 7:30 p.m. in the Black Box theatre in the Center for Art and Theatre, and there is no admission to attend.

Senior multimedia film production major Kelsey Poole is directing "Stop Kiss", an act about two friends navigating the curves and surprises of falling in love with each other.



KELSEY POOLE

Kelsey is a senior multimedia film production major and director of "Stop Kiss". Photo by Anthony Wu.

Where did your passion for theatre start?

A: It started when I first got to GSU, I went to an academic school. Didn't have any theatre, no arts, no drama, no music nothing like that. I saw Nick Newell's production of Government Inspector. It was hilarious and there was music and dancing and I didn't realize theatre was more than Shakespeare.

What has your involvement in the theatre department been like since you came to GS?

A: It's been pretty heavy. I started as an actor here, but I was already directing film in my major. And Lisa Abbott was like 'come and take some directing classes' so I took her directing course and the thing is if you do well in the directing class you're asked to be in the advanced directing class. You can't just sign up for it. Other than that I have been acting and directing.

What was your reaction to when your professor said 'I want you to direct a One Night Act'?

A: Oh man. I was so excited. I took the directing class just so I could do well so that I could be asked to be in the advanced directing class. The process so far has been, its been pretty hard but its been really exciting. We got to pick our own shows.

How did you come about picking this script?

A: I wanted a show that was very specific about diversity and representation, and this one is a story of two friends falling in love and they are very confused about it because they date men. Its very specific that the cast has to be diverse. It's written right in the front of the play. So I knew this was the right one.

What's your favorite part about directing?

A: I love being able to put something on stage that could mean something to someone. That sounds so cliché, but it's true

How do you feel about opening night?

A: This was a lovely show to put up. It was tough but Im really excited for people to see it.

Q: Where did your passion for theatre start?

A: I guess I started out as a kid because my dad played show tunes in the car 24/7. I knew all the words to Les Misérables before my ABCs. Just kind of parents taking me to shows, I live in Atlanta so constantly going to the Fox Theatre and the Alliance Theatre and just growing up around that. Started with church plays and middle school, high school and so on it just kept going.

Q: What has your involvement in the theatre department been like since you came to GS?

A: I started out actually acting. After that I started getting more into play writing and then just two semesters ago I took a directing class and it was one of those things I didn't realize that I'd kind of already been directing just on my own as an actor without realizing it. I think I just kind of picked up on it really quick. It was one of those things like as soon as you started doing it, you realize that that's the thing you need to do, and I just kind of fell in love with directing immediately.

Q: Tell me how it felt when your professor said 'I want you to direct a One Night Act'?

A: I kept putting it off honestly, choosing a one act, just because theres a million scripts. She (Lisa Abbott) has told me for while now that I've had a knack for comedy. I kind of wasn't sure if I wanted to stick with comedy or if I wanted to try my hand at something more serious, or maybe just a different comedic style

Q: How did you come about picking this script?



LAURIANNE CULL
Laurianne is a senior Linguistics/ Theater major,
and the director of "Desperately Seeking Love".
Photo by Xxavier Robertson.

A: "Desperately Seeking Love" is a comedy that's very different than the last one [play] i did. The last one was very over-the top but this one is much more "every day" and i think people can find it relatable.

Q: What was your favorite part about directing?

A: It is just kind of great to be able to start with just a script, and you read the script and your start getting ideas and making notes, and then just kind of watching it form into a full-fledged production. And the fact that you can look at a costume and be like 'yeah I had to go to a thrift shop at two in the morning and pick that up'. Or certain times someone will have a line that they've missed five times and they finally get that line right and you're just like 'yay' and you know that you're the one that pushed them to get there.

How are you feeling about opening night?

A: Terrified. I am excited, I think I have a really, really good cast.

Apply Now For STUDENT SUPPORT SERVICES

The SSS Program provides a variety of services which include:

Academic Advice

Financial Aid Assistance

Individual Tutoring

Mentoring

Money Management Assistance

FAFSA Guidance

Graduate School Preparation

Career Exploration

Start Strong and FINISH STRONGER!



Apply at GeorgiaSouthern.edu/SSS

Contact us at SSS@GeorgiaSouthern.edu

Visit us in Rosenwald 1051 (Same building as Fin. Aid)







A LEGACY OF PIZZA

BY JULIA FECHTER

The George-Anne staff

It all started with a boat.

Joseph Cortese, founder of

Little Italy Pizzeria, made the

journey to America along with

many other Italian immigrants in
the 1960s.

Cortese immigrated to the country

Cortese immigrated to the country when he was 10 years old. He could not speak English when he arrived, so he started working as a dishwasher at a pizza restaurant.

After turning 18, he owned his first pizza restaurant in Florida during the 1970s.

It was not until 1991 that the Cortese family would move to Athens, Georgia where his and others' efforts have given rise to a family-wide Italian food operation that spans the cities of Athens, Gainesville, Auburn and Tuscaloosa, and now, Statesboro, too.

His son, Frank Cortese, has helped bring the eighth iteration of Little Italy to Statesboro.

Moving on up

Frank is a day manager and co-owner for the Statesboro Little Italy, and Daniel Bathurst is the other co-owner and night manager for the restaurant. He is originally from Philadelphia, Pennsylvania, but lived in Athens for about 20 years before moving to Statesboro.

Bathurst has eight years of experience working at the Athens Little Italy with Joseph Cortese. He managed another Little Italy in Commerce, Georgia for two years before starting to help out at the Little Italy in downtown Athens with Frank for 10 years.

Fast forward to now, Bathurst and Frank had been talking about opening up another Little Italy together for two years.

"He was in a situation where he couldn't do it at the time because he just had a kid," Bathurst said. "And I'd just had a moved on, we had free time to talk about it and come [to Statesboro] to check out places."

When they did have the time to discuss things, Bathurst approached Frank about advancing at Little Italy.

"He came to me one day and said he wanted to do something different and move up and I said, 'The next step is for you to open up a restaurant,'" Frank said.

Frank told Bathurst that there was no more opportunities to move up at the Athens locations (there are four).

"And then, it was my idea to come to Statesboro because I had a couple of friends that went to school here and we would just come hang out here and here we are," Frank said.

Bathurst moved to Statesboro three months ago, but Frank still lives in Athens and commutes once or twice a week to Statesboro.

Making the move

While Bathurst may bear the title of co-owner, he still wants to work in the front in his day-to-day responsibilities at Little Italy.

"He [Frank] is in here at six in the morning. I get here at 5:00 p.m. and work until three or four in the morning, so we definitely put the hours in," Bathurst said. "We're definitely working business owners...he [Frank] is back there washing dishes now."

Bathurst believes that there is a comfortable knowledge in seeing a restaurant run the way one desires.

"Working at a successful pizza pace for so long, you kind of know what it takes. It requires the owner to be in there [the restaurant] every day, and people know him," Bathurst said.

That type of involvement makes a substantial difference for businesses that are more independently-owned. For those establishments, a restaurant's name can also be its brand, Bathurst added.

Being that involved as a small business owner can also come at the cost of spending time with family, though.

"It's not an easy thing to have kids and work and try to open a business, especially when you work 12 to 13 hours a day, and I work at night," Bathurst said. "There's definitely a sacrifice being made."

He prefers to look at the bigger picture rather than the short-term implications of his work efforts. "Years down the line, I'm going to be better off. My boys are going to be better off," Bathurst added.

Building food and booths

One factor that distinguishes Little Italy from other restaurants is how its employees make everything by hand. The handmade ingredients include dough, sauce, cheese, the cold cuts for sandwiches, the chicken breading and pasta.

"There's a lot of work and prep that goes into what we do. I think when people eat the food, they know it, and they appreciate that," Bathurst said.

Bathurst, Cortese and others had to do a large amount of of planning in order to make the new Little Italy have more of the features that they wanted in a pizza place.

"It's nice to have a patio. We don't have a patio at the one in Athens. We don't have this much space, and the equipment is new," Bathurst said.

Bathurst and Cortese had a bare parking lot on which to build the new restaurant. While a team was hired to handle the construction, they were still sure to voice their thoughts on the building process.

"We hired people to build it, but we were also here hands on, saying 'This booth goes here. This goes here, can we do this? Is this legal? Is this not legal?," Bathurst said.

"A lot of days were just trips to the Downtown Statesboro Development Authority, talking to people and seeing what we

kid, so then, as time

Page designed by Cayley Creekmore

LONGTIME FRIENDS BRING ITALIAN CUISINE TO THE 'BORO

could do, what we couldn't do, how far we could push things."

This back-and-forth process helped them stay compliant with building codes and not waste money.

"You definitely don't want to invest in something you can't do and only be told you can't do it once it's already done," Bathurst added.

Several people, such as Joseph Cortese and references from the Statesboro and Bulloch County areas, made a consistent observation about Statesboro's business climate.

It is like what Athens was like 30 years ago. Statesboro will grow like the University of Georgia's hometown if it follows through with the Blue Mile," Bathurst said.

The Blue Mile was one of the factors that led Bathurst and Cortese to choose the South Main location as Statesboro's home for Little Italy.

"I've been in other cities outside of Athens where I hear people who said 'Oh, I wanna do this for the city, and that for the city,' but it never happens, for whatever reason," Bathurst said. "I think there's a lot going here in Statesboro behind the Blue Mile thing right now."

Pulling in other friends

Bathurst was not the only person to move down to Statesboro for the new Little Italy.

Employees Jim Hanley and Richard Hallmark also moved so they could act as day managers when Frank is in Athens.

"That's what we're here for. He [Cortese] brought us down and put us here to be here so he doesn't have to," Hallmark said.

Hanley has been working for the Cortese family since Joseph Cortese first opened a pizzeria in Athens in 1991.

"I came [from New York] down to Athens to go to school. I ended up going to school for a semester and then, I went in to Peppino's a couple of times. And I figured, I made pizza in New York, but Joe talked me into working with him," Hanley said.

As Frank got older, he took over the downtown Little Italy in Athens. In 2011, Hanley took a break from working at Little Italy and moved to Pennsylvania.

Five years later, Frank told Hanley that he was opening up another store, asked if Hanley was interested in coming down to work. Hanley accepted.

but Frank's brother instead. He worked at the Little Italy in Gainesville, starting around 2005, and then moved to the Commerce location in 2008.

He started working as a welder for a while after that, but he would occasionally Bulldog home games in Athens.

"That's how he and I kept in touch, even though I was a welder...eventually [in April 2016], I was like, 'this [welding] job isn't paying enough. I have a daughter I have to raise," Hallmark said.

Frank encouraged Hallmark to come work for him in Athens, so Hallmark agreed and moved to Athens.

"Then, when I was working for him in Athens, he started talking about this Statesboro thing," Hallmark said. "I was like 'Since I have a daughter that's three-years-old, I'd like to get out of Athens and get down to a more small kind of town. This is a college town, too, but it's not a college town like Athens."

Hallmark appreciates the overall environment working with Little Italy and Frank.

"They take care of you...All you have to do is do your job, make sure you show up on time. We [he and Hanley] wouldn't have moved as far as we moved if we didn't think we would be taken care of," Hallmark said.

As for Frank, he wants to pass the Little Italy in downtown Athens on to family.

Frank said, "The plan is for my son to take over the Little Italy in Athens. My dad gave it to me, and I'm going to pass it to him."



1. Customers eat lunch inside of the Little Italy restaurant. Currently, Little Italy's hours are 11 a.m. to 2. a.m. Monday through Thursday and 11 a.m. to 3 a.m. Friday and Saturday.

2. Little Italy co-owner Daniel Bathurst prepares some of the sandwich ingredients for the restaurant. "I learned everything I learned just by watching, listening and just going into it. Like making pizzas, I never had somebody show me how. I stood and I watched. After about six months, I was like 'I think I know how to do that,'" Bsthurst said. 3. Day managers Jimmy Hanley, left, and Richard Hallmark, right, take pizzas in and out of the oven. They and Frank Cortese often start preparing the pizza dough a day ahead of time so it can rise properly.

work

Georgia

WHAT NOT TO DO

on Saint Patrick's day in Savannah

BY ALLISON MARTINEZ

The George-Anne contributo

In just eight short days a sea of green will take over Savannah as it hosts one of the biggest Saint Patrick's day celebrations in the world. People set out from all over the world to enjoy the festivities and have a green dyed beer to celebrate.

The first publicly held Saint Patrick's Day procession in Savannah was in 1824 and since then the popularity of the parade has only increased, as has the Irish population. People make sure to sport their best green attire because myth says, that if you're wearing green you're invisible to the leprechauns so they can't pinch you.

When speaking to representative from the City of Savannah, web and media administrator, Saja Aures, she said:

"As a historical city we have quite a big Irish population, so they like to honor their heritage through the celebration. As the years have gone on it's turned into sorta big party for everyone. We had a former mayor who used to say everyone's Irish on Saint Patrick's day," said Saja Aures, web and media administrator from the City of Savannah.

Gathering visitors from around the world can be exciting, but after having one too many green beers, the crazies come out of the woodworks. Many have witnessed funny and crazy occurrences when celebrating saint pats in Savannah and one Georgia Southern student shared her story of what she encountered.

Crazy Saint Pats Encounters

Hannah Hurst, senior writing and linguistics major, went to celebrate St. Patrick's Day in Savannah with a group of her friends last year. From men in dresses to people painted head to toe in solid green she encountered the most festive festival goers from all around.

Kissing a soldier on the cheek as they pass patrons while walking the parade route has become a crowd favorite, but sometimes people can get a bit out of hand.

"People go crazy when the Benedictine cadets come by. I saw a girl push a little kid out of the way cause she was running to go kiss somebody," Hurst explained while laughing.

Other crazy things she has encountered is people passed out in random spots around town as well as people trying to drunkenly fight others. She claimed a homeless lady was trying to punch people, but victims had enough time to move out of the way before the woman actually hit them, because she was clearly intoxicated.

This caused crowds to get angry and the police came shortly after to arrest the woman, sitting her on the nearest bench with handcuffs until a police car came to escort her.

"She was mad at one person and then she would turn around and try to go fight somebody else. I think she was one of the homeless people," Hurst said.

How to be safe when celebrating

More often than not, Saint Patrick's Day does not end without someone diving into the Savannah River by accident because of the impaired judgement that comes about from drinking alcohol.

Savannah-Chatham Metropolitan Police Department (SCMPD) recommends that everyone who intends on drinking should figure out who is driving before you head to Savannah. It should be someone who you know wont drink and will ensure you get home safely.

They also recommend that you or your group of friends make the commitment to take an uber or taxi home.

"What we run into a lot is that we drive our cars downtown and then we go drinking and we said we were gonna take an uber but our car is there and we don't wanna have to worry about going to get it in the morning and all of that," Corporal Hillary Nielsen, on behalf of the SCMPD, said. "So people end up driving home drunk, when they shouldn't be, but if you take an uber or taxi to begin with that temptation is gone."

Nielsen stressed the importance of making a plan before you start drinking because alcohol does impair judgement and you don't wanna be so drunk that you do crazy things in public. There are free

ferries and shuttle services offered by the police department and more information on that can be found on the SCMPD.org website.

So go out and enjoy the madness that comes about during the Saint Patricks day parade and have fun, but learn from these stories and be safe.



People go crazy when the Benedictine cadets come by. I saw a girl push a little kid out of the way cause she was running to go kiss somebody."

HANNAH HURST
Senior writing and linguistic major

EDUCATION
CAREER FAIR

MARCH 21, 2017

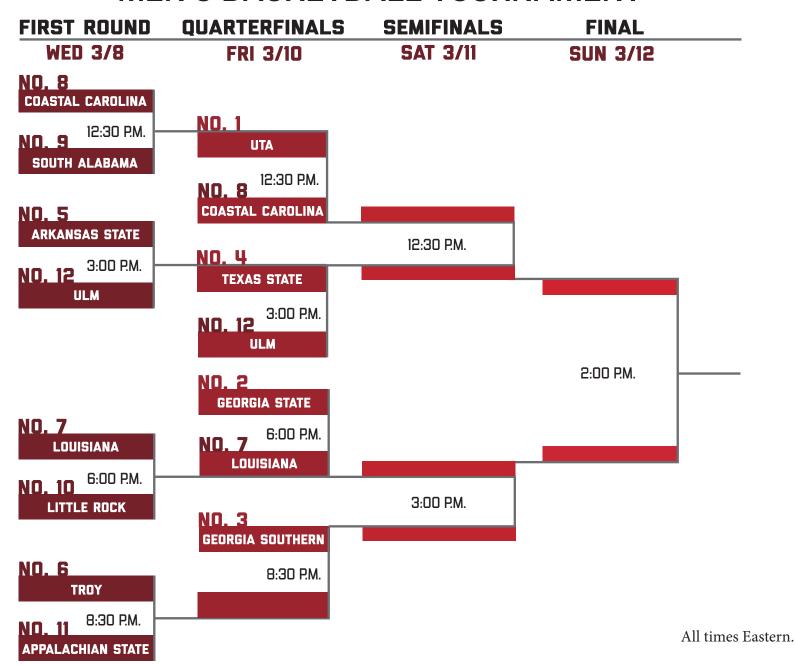
10 A.M. - 1 P.M.

RUSSELL UNION BALLROOM

For more information, visit GeorgiaSouthern.edu/Career
*PROFESSIONAL DRESS REQUIRED
CONTACT US AT: 912-478-5197 Follow us on

SCOUTING THE SUN BELT

MEN'S BASKETBALL TOURNAMENT



BY THOMAS JILK

The George-Anne staff

The Sun Belt Conference men's basketball tournament is underway in New Orleans this week as teams around the conference compete for an automatic berth in the 2017 NCAA Tournament.

Georgia Southern is the No. 3 seed in the tournament after finishing with an 11-7 conference record. Texas State and Arkansas State also had 11-7 conference records this season, but Georgia Southern won the multi-team tiebreaker by going 1-0 this season against both Texas State (70-67) and Arkansas State (72-60).

EAGLES COMMENT ON TOURNAMENT

Georgia Southern has been out-rebounded consistently in the conference season. GS sophomore guard Ike Smith addressed concerns at the Sun Belt pre-tournament media day.

"We're definitely going to need toughness and defensive rebounding; those are the main keys that are going to help us win," Smith said.

GS head coach Mark

Byington agreed with Smith, saying rebounding and second half defense would be key in the "do-or-die scenario" of the Sun Belt Championship.

The top four seeds in the tournament have first-round byes and do not play until Friday, March 10. All tournament games will be played at Lakefront Arena in New Orleans and broadcast on the live-streaming online service, ESPN3.

GS will play the winner of Wednesday night's matchup between No. 6 seed Troy and No. 11 seed Appalachian State. Georgia Southern's first game will be on Friday, March 10 at 8:30 p.m on ESPN3. GS split the season series against both Troy and App. State, winning the home contests and losing on the road.

"We're right where we want to be," Smith said. "The next couple of days we're getting some shots up and treating our body right and preparing for those two teams."

Byington said that Sunday was the first time the Eagles had a day off since January 1.

"I think we need some time to rest," Byington said. "It [Sunday] was their first true off-day in about 65 days. So they need a break." Georgia State earned the No. 2 seed when it beat Georgia Southern on Saturday in Atlanta. They finished with a 12-6 conference record. Everyone in the Sun Belt is looking up at the No. 1 seed UT-Arlington Mavericks, the conference's only contender to make the NCAA Tournament even if they don't win the Sun Belt, according to ESPN's Joe Lunardi. UTA finished with a 24-7 record this season, going 14-4 in conference play.

The only scenario likely to yield two Sun Belt teams in the NCAA Tournament is UTA losing in the semifinals or the finals to the eventual conference champion, who would then earn the automatic bid.

PLAYERS TO WATCH

Here are a few players to keep an eye on while watching the tournament. All have been difference-makers for their teams this season.

KEVIN HERVEY - UT-ARLINGTON

Eagle fans who watched Hervey's performance in a winning effort at Georgia Southern late in the season understand his diverse skills. The 6-foot-9-inch junior forward recently earned Sun Belt Conference Player of the Year honors. He is third in the Sun Belt in scoring with 17.3 points per game. He is also second in the conference in rebounding, grabbing 8.4 per game.

Hervey can play physical basketball in the lane, but he can also step outside and make 3-pointers. He's made 61 of them this season and shoots 37 percent from 3-point range.

IKE SMITH - GEORGIA SOUTHERN

The sophomore guard leads the conference in scoring with 19.9 points per game. Smith also regularly makes athletic defensive plays like emphatic blocks and end-to-end steals that serve as momentum-building plays for Georgia Southern. Smith is second in the conference in 3-point shooting percentage at 42 percent, just behind his teammate, junior guard Jake Allsmiller (44 percent).

TOOKIE BROWN - GEORGIA SOUTHERN

Brown is the lead playmaker in the Georgia Southern offense. The sophomore point guard is second in the conference in scoring with 17.4 points per game, and he also dishes out four assists per contest. Brown is a relentlessly aggressive attacker of the basket. He is a good finisher at the rim in traffic, he can shoot it from deep if he's left open, and he has exceptional court vision to find open teammates - like Smith and Allsmiller - off of his drive.

DEVIN CARTER - ARKANSAS STATE

The six-foot-four-inch redshirt senior guard leads the no. 5 seed Red Wolves in scoring at 16.6 points per game, which is fifth in the Sun Belt. Carter is lethal from three-point range: He's made 101 of them this season, first in the Sun Belt by 16 3-pointers. He also shoots nearly 41 percent from outside, making leaving him open inexcusable.

BRYCE WASHINGTON - LOUISIANA

The only player in the Sun Belt to average a double-double this season, Washington scores 13.5 points per game and grabs 11.4 rebounds per game to lead the conference. The 6-foot-6-inch junior forward will compete for the no. 7 seed Ragin' Cajuns in his hometown of New Orleans.

WHEN PIRATES Armstron BECOME EAGLES

WORKING GROUP RECOMMENDS ENDING ARMSTRONG STATE ATHLETICS AFTER THIS SEASON

STATE UNIVERSIT



BY THOMAS JILK

The George-Anne staff

THE LATEST

On Tuesday, March 7, the GSU/ASU Operational Working Group for athletics - the group that handles athletics-related consolidation issues - announced that it will recommend ending all Armstrong State University athletic competitions following this academic year.

If this recommendation is approved by the Consolidation Implementation Committee, all sports at Armstong State would cease to compete following the ongoing 2017

spring baseball, tennis and golf seasons.

A press release indicated that roster changes occurring since the announcement of the consolidation have already been impactful enough for the recommendation to be issued.

According to the release, "most sports will no longer have enough student-athletes to adequately support a full season, placing remaining student-athletes in potentially harmful playing situations."

According to WTOC, the Operational Working Group for athletics is also working on a structure recommendation for the new athletics department at Georgia Southern.

LAST WEEK

On Friday, March Consolidation the Implementation Committee - which is responsible for approving recommendations on details regarding the consolidation process of Armstrong State and Georgia Southern - approved two measures related to athletics.

According to a press release jointly written by representatives from both schools, Armstrong State student-athletes were given immediate open transfer status by the ASU athletic administration to maximize

each student's athletic eligibility.

The press release also stressed that all scholarships were to be honored for student-athletes so long as their academic progress was sufficient.

"This plan will allow student-athletes who are affected by the consolidation to continue their education without bearing an additional financial burden," the press release stated.

END OF AN ERA

The Armstrong State athletic program's 50th year of operations will also be its

final year as the process of consolidation with Georgia Southern continues. The program won 13 national titles on the NCAA Division II level competing in the Peach Belt Conference.

The Armstrong State women's tennis team is currently ranked No. 1 in the country at the Division II level and has won the last two NCAA Division II national championships.

While the Armstrong State athletic program will end, the Savannah campus will keep its title as the Armstrong Campus within the new Georgia Southern University.

MEN'S TENNIS WINS ELEVENTH STRAIGHT AT HOME

VICTORY OVER EAST CAROLINA MAKES EAGLES 14-5 THIS SEASON



The GS men's tennis team getting pumped around senior Chris Kerrigan before a match. They are 14-5 this season.

KELLY LOWERY

BY THOMAS JILK

The George-Anne staf

The Georgia Southern men's tennis team on Monday defeated the East Carolina Pirates, 5-2, at the Wallis Tennis Center in Statesboro.

Georgia Southern lengthened its home win streak to 11 matches and remained undefeated in Statesboro this season.

GS tennis players have been referring to the Wallis Tennis Center as "the nest", and it has become their motivation to "hashtag protect the nest," according to GS head coach Sander Koning.

The victory came after losing to ECU

the last two seasons under Koning.

"They're a team that is very consistent," Koning said. "They're very good and disciplined in the fundamentals."

DOUBLES MATCHES

The match began with the Eagles clinching the doubles point behind the tiebreak victory of senior Chris Kerrigan and freshman Diego Finkelstein in the No. 1 doubles match.

"Diego and Chris really set the tone for singles," Koning said. "To win that set in a tiebreak to clinch the doubles point ... that really propelled us in singles."

Kerrigan and Finkelstein defeated the tandem of ECU juniors Kasev Countee and Freddie McGeehan. The GS duo of junior J.C. Alcala and freshman Santiago Suarez also won their doubles match, 6-4, over East Carolina sophomores Ronny Georgi and James Ling.

SINGLES PLAY

In singles play, four Eagles won their matches to make the final count 5-2 in favor of Georgia Southern. Alcala won the No. 1 singles match over McGeehan in a firs-to-10-points tiebreaker.

"I think I wanted it more than my opponent," Alcala said.

Freshman Stefano Di Aloy earned the clinching fourth point for the Eagles with his 6-4 win over Georgi in No. 3 singles. Di Aloy said the Eagles are used to the "rhythm of the court" at home and that it gives them an advantage over opponents.

Junior Eddie Landin and Finkelstein also won their singles matches to earn a point each for GS.

The Eagles' next match is Saturday, March 11 at 9 a.m. against Abilene Christian in Abilene, Texas. The next nine matches will be on the road for Georgia Southern, and they will be back home to face Coastal Carolina in their final regular season match on Saturday, April 15.

WOMEN'S BASKETBALL HAS EARLY EXIT

FROM SUN BELT **CONFERENCE TOURNAMENT**

BY JERELL RUSHIN

The George-Anne staff



Redshirt senior Alexis Sams looks to attack the defense.

In the first round of the Sun Belt Conference Tournament, sixthseeded Georgia Southern fell 61-54 to eleventh-seeded Arkansas

Senior Angel McGowan scored 19 points and added six rebounds in her last career game as an Eagle. Sierra Butler finished the game with 11 points and nine rebounds.

Jada Ford led Arkansas State in scoring with 25 and recorded five steals off the bench. Lauren Bradshaw's 13 rebounds helped ASU outrebound the Eagles by 14.

Entering the game last in the Sun Belt in rebounding margin at -6.8, the Red Wolves enjoyed being on the other side of the statistic. Both teams shot under 35 percent from field for the game and had identical 6/20 marks from three point range.

Arkansas State led at halftime 23-20, but Georgia Southern took the lead midway through the third period. The Red Wolves responded with a 10-0 run and never allowed GS to regain the lead.

The early round exit for the Eagles may come as a surprise to many fans because the Eagles defeated the previous six-win Red Wolves 84-76 just two games before they met again on Tuesday night.

Georgia Southern finished the season at 13-17 overall and 8-9 in the Sun Belt. In their final games wearing Georgia Southern uniforms, Patrice Butler recorded six points and nine rebounds, and Alexis Sams recorded five points and four rebounds.

Arkansas State will face third-seeded Troy in the quarterfinals on Thursday at 7:30 p.m. Regular season Sun Belt champions and firstseeded Arkansas-Little Rock will play ninth-seeded Appalachian State.



A full semester or year abroad program allows students to enroll in coursework and attend university in another country for at least one academic term, living and learning with local and other international students. A full semester or year abroad is a great way to continue improving language skills, learning about the culture and customs of a country, and provides student with the chance to live abroad independently with the help and support of great university staff.

All applications for Spring 2018 are due September 1, 2017!

For more information, please contact: **Emilee Carr, Study Abroad Advisor**

ecarr@georgiasouthern.edu http://academics.georgiasouthern.edu/international/study-abroad/exchange/





Spring 2017 Weekly Volunteer Trips Kickoff!

Want to make more of an impact Spring Semester than you did in the Fall? Take a trip, make a difference! The Office of Leadership and Community Engagement offers the unique opportunity for students to make an impact within Statesboro by going on weekly volunteer trips. Whether you want to volunteer with kids at the After School Program, help distribute meals at the Food Bank, help remodel a house with Habitat for Humanity, or have tons of fun with residents in long term care or rehabilitation programs, our office is your spot! Our ten Volunteer trips are offered Monday-Saturday with times ranging from 8:45am to 3:45pm. Transportation is provided. Join your fellow students and engage the community! Sign up in the Office of Leadership & Community Engagement (R U 1056 across from Chick-Fil-A).

Monday: Heritage Inn 2-4 | ASP Cone Homes 3:00-5:15
Tuesday: Westwood Nursing Home 2:00-4:00 | After School Program Mill Creek 3:45-5:30

Wednesday: Statesboro Food Bank 12:30-2:30

Thursday: After School Program Julia P. 3:30-5:30 | After School Garden Program 3:30-5:15 Friday: Statesboro Food Bank 9:45-12:15 | Habitat for Humanity 1:00-4:00

Leadership Awards

Please take some time to recognize exemplary students, faculty and staff, yourself and your student organizations through the Leadership Awards! The short nomination forms allow you to recognize any deserving individuals and student organizations. The Leadership Awards nomination forms can be found at http://students.georgiasouthern.edu/LeadServe/leadershipawards/. Students, faculty, staff, and student organizations nominated for Leadership Awards will be recognized at the Leadership Awards & Recognition Night. All nominations are due no later than Friday, March 10th by 5:00 PM.

Student Organization & Leadership Development (SOLD)

Wednesday, March 22nd,5:30 pm, Williams Center Multipurpose Room

Topic: Bystander Intervention presented by Cara Wood

The SOLD Workshop Series is designed for any student seeking to develop their individual leadership capabilities and for students who currently or aspire to hold a leadership position within a student organization. This series is an excellent way for student organizations to train their next leaders. The cost of attending this outstanding workshop series is FREE! This is the last workshop for the Spring 2017 semester! Contact Information: Cwood@georgiasouthern.edu

Student Organization Essentials: Assessing your Organization and Goal Setting

for the Spring 2017 semester! Contact Information: Cwood@georgiasouthern.edu

Friday, March 24th, 3:30 pm, Russell Union 2054 Student Organization Essentials are monthly workshops for student leaders who want hands-on training in essential organization management topics. Each session will focus on basics, providing samples, how to's and tips to make you and your organization successful. Workshops are open to all students and organizations are eligible for WINGS Incentive Program points for participating. This is the last workshop

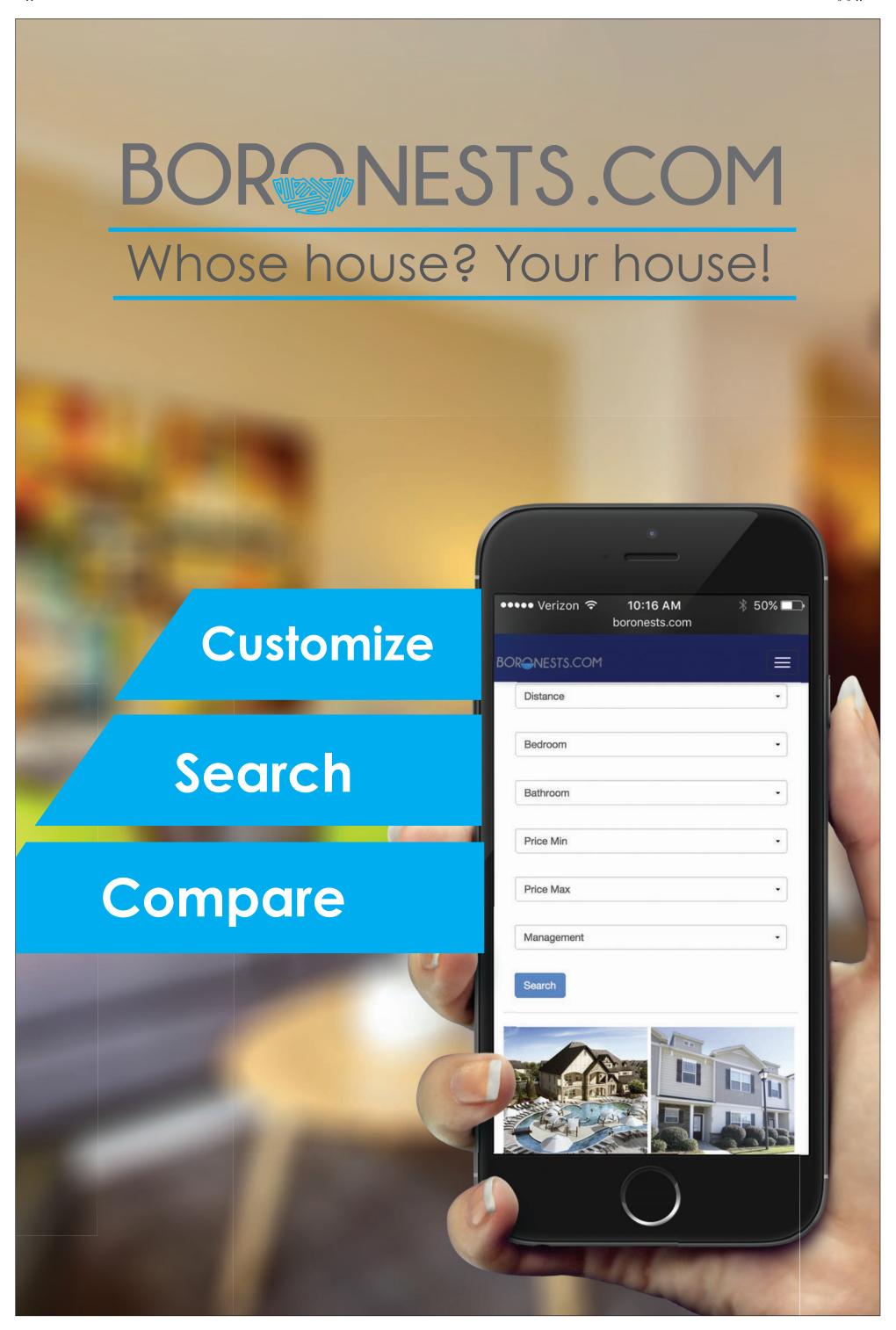
UPB Outdoor Movie: Rogue One

Friday, March 24th,8:00 pm, Sweetheart Circle

Looking for fun on a Friday night? Join the University Programming Board for our bi-weekly, Friday movie series. This event is free and open to the public. Students please bring your Eagle IDs. There will be one showing only. Concessions will not be available for this movie. Be sure to bring your favorite snacks, lawn chairs and/or blankets. In the event of inclement weather, this movie will be shown at 7:00pm in the Russell Union Theater. If you need assistance, related to access for this event, please email: upb@georgiasouthern.edu at least 2 weeks prior to the event.

YOUR STUDENT ACTIVITY FEES AT WORK

The Weekly Buzz is sponsored by the Office of the Vice President for Student Affairs and Enrollment Management



3-9-17

The George-Anne 3/9/17 Crossword

PuzzleJunction.com

Across

- 1 Belief system
- 4 Former
- 8 Pinnacle
- 12 Depressed
- 13 Vermin
- 14 Bud Grace comic strip
- 16 Broadcasts
- 17 Sensory input
- 18 Tunisian money
- 19 Soft bag containing perfumed powder
- 21 Boot camp purpose
- 23 Kind of wave
- 24 Barber's supply
- 25 Self center
- 26 Kitchen appliance
- 29 High school subj.
- 31 Be mistaken
- 32 Drink garnish 35 Breakfast item
- 39 Bird of Jove
- 42 Quiche, e.g.
- 43 Wild time
- 44 Siesta
- 45 Gush forth
- 47 Grimm character 48 Band booking
- 50 Web happening
- 53 Cooking meas.
- **56** Loaf
- 59 Knee-slapper 60 Medical woe
- **62** Printing goof
- 65 Clean, as a spill
- 66 Deep in thought
- 68 Butts
- 69 Warms up
- 70 Whodunit board game

Copyright ©2017 PuzzleJunction.com

12 Some degs.

15 Descartes's

"therefore"

26 Some souvenirs

20 Fast no more

- 71 Jacket fastener 72 Deuce topper
- 73 Female deer
- 74 Literary contraction

Down

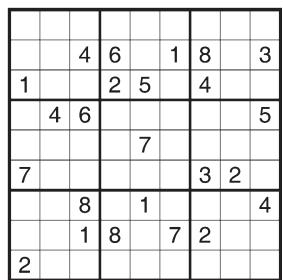
- 1 Hipbones
- 2 Extra payment
- 3 Interlocks 4 Schemer
- 5 Assist
- 6 George C. of the flicks
- firma
- 9 Yeats's land

10 Comics orphan

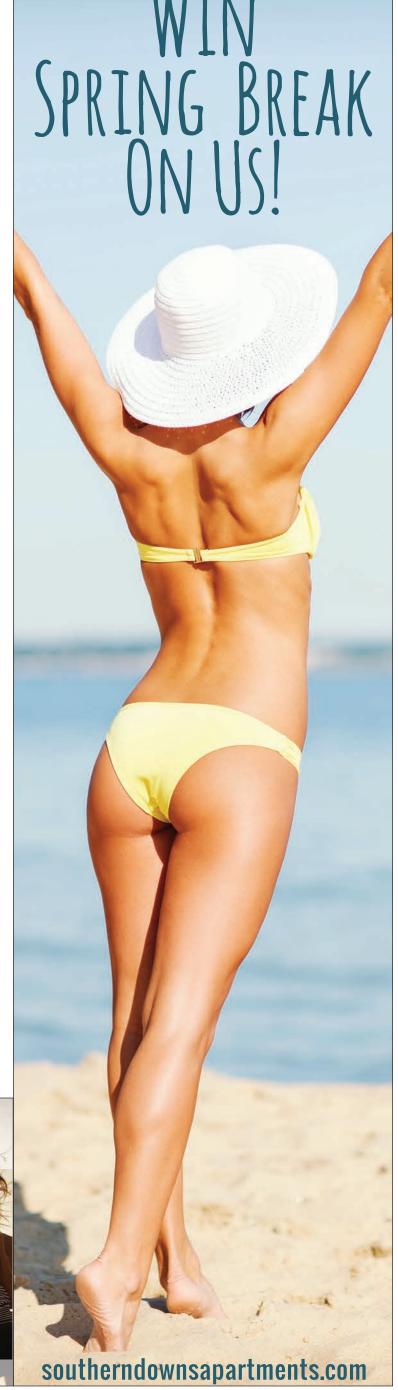
- 8 Rickshaws
- 27 Viva-voce
 - 28 Saws with the grain
 - 30 Listening device
 - 33 Puppy's bite
 - **34** Bottomless 36 Large powerful
 - dog
 - 37 Wriggly fish
 - 38 Took a powder 40 Race unit

- 11 Wild ass of Tibet 41 Grand mal
 - 46 Tightly twisted woolen yarn
 - 49 School of whales
 - 51 Headlight setting
- 22 Without exception 52 After golf or collision
 - 53 Office fill-in
 - 54 Baseball, e.g.
 - 55 Highlands musician
 - Nada
 - 58 Dangerous bacteria
 - 61 Hornswoggle
 - 63 F.B.I. operative
 - 64 Psychic's claim 67 Bright light

	8			4				
	4		7	3		5		
7				6				
	2	6				3		
1								2
		7				6	8	
4				2				1
	7	2		1	8		4	
							5	







16 - 3-9-17

Full Plute GUIDE

Check out this local restaurant!



Check out these local listings!

American:

Bites

1212 Brampton Ave, Statesboro, GA 30458

Shane's Rib Shack 1100 Brampton Ave, Suite J, Statesboro, GA 30458

Fordhams FarmHouse 23657 U.S. 80, Brooklet, GA 30415

40 East Grill 40 E Main St, Statesboro, GA 30458

Dingus Magee's 3 Georgia Avenue, Statesboro, GA 30458

Lee's Restaurant 458 W Jones Ave, Statesboro, GA 30458

RJ's Grill 434 S Main St, Statesboro, GA 30458

Subway 1550 Chandler Rd, Statesboro, GA

Wild Wings 52 Aspen Heights Dr., Statesboro, GA 30458

Mexican:Barberitos
1100 Brampton Ave, Statesboro, GA 30458

El Jalapeno 711 S Main St, Statesboro, GA

2 College Plaza, Statesboro, GA 30458 Moe's Southwestern Grill

608 Brannen St, Statesboro, GA 30458

Coffee

Rock-It Coffee 1596 Chandler Rd, Statesboro, GA 30458

3 Tree Coffee 441 South Main St, Statesboro, GA 30458

Cool Beanz Espresso Bar 58 East Main Street, Statesboro, GA

Ellianos 598 Brannen Street, Statesboro, GA

Deli:

Baldinos Giant Jersey Subs 1204 Brampton Ave, Statesboro, GA 30458

McAlister's Del 1100 Brampton Ave, Statesboro, GA 30458

Jimmy John's 100 Brampton Ave, Statesboro, GA 30458

Japanese:

Fast Food:

Tokyo 100 Brampton Ave, Statesboro, GA 30458

Barbecue:

Bourbon Grill & More 718 Northside Dr E #10, Statesboro, GA 30458

Vandy's BBQ 725 Northside Dr. East Suite, Statesboro GA 30458

Boyd's BBQ & Country Buffet 302 Northside Dr W, Statesboro, GA 30458

Chinese:

Southern Palace 224 S Main St, Statesboro, GA 30458 Seafood:

The Boiling Shrimp 12218 US-301, Statesboro, GA 30458

Sweets & Treats:

Bruster's Real Ice Cream Statesboro Mall, 995 Lovett Rd, Statesboro, GA 30458

Daylight Donuts 455 S Main St, Statesboro, GA 30458

Dunkin' Donuts 606 Fair Rd, Statesboro, GA 30458

1100 Brampton Ave, Statesboro, GA 30458

Simply Sweet Cakery 609 Brannen St, Statesboro, GA

Sugar Magnolia 106C Savannah Ave, Statesboro, GA 30458

Pita:

Pita Pit 609 Brannen St, Statesboro, GA 30458

Pizza:

Mellow Mushroom 1098 Suite 1, Bermuda Run, Statesboro, GA 30458

Primos Italian Pizza Kitchen 609-9 Brannen St, Statesboro, GA 30458

Your Pie 701 Piedmont Loop #200, Statesboro, GA 30458

To advertise in the Full Plate Guide or to have your restaurant listed above for free, email ads1@georgiasouthern.edu.