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The George-Anne

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## The George-Anne

Georgia Southern University

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# GA

THE GEORGE-ANNE

## WOODFIRE PIZZA

New business brings unique  
flavor to Statesboro

Pages 5-7



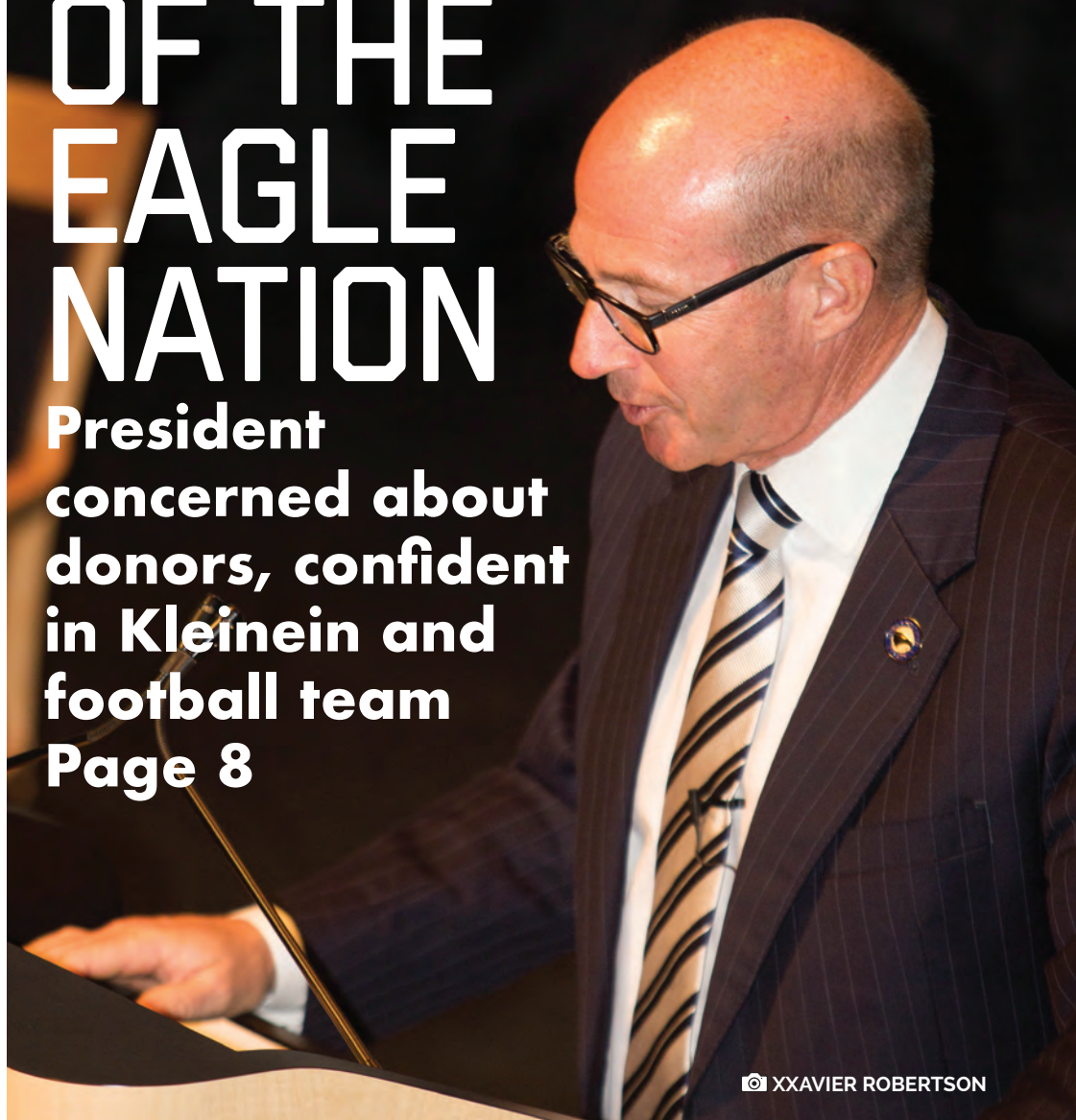
© DYLAN CHAPMAN

## STAYING ALERT

GS PD gives  
advice to  
prevent  
thefts on  
campus  
Page 9

## STATE OF THE EAGLE NATION

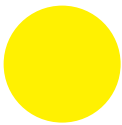
President  
concerned about  
donors, confident  
in Kleinen and  
football team  
Page 8



© XXAVIER ROBERTSON



Thursday

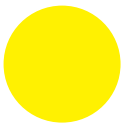


High: 83°

Low: 59°

10 percent  
chance of rain

Friday

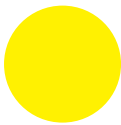


High: 84°

Low: 60°

10 percent  
chance of rain

Saturday



High: 82°

Low: 64°

0 percent  
chance of rain

Sunday



High: 74°

Low: 63°

70 percent  
chance of rain

## Weather Bar

A great weekend is up ahead in the forecast. Nothing but sun, sun, sun until Sunday, when it'll rain, rain, rain.



October 9-14 | GS Eagles vs. New Mexico State  
GeorgiaSouthern.edu / Homecoming

## 2017 DOO-DAH DANCE & STEP SHOW

Wednesday, Oct. 11 at 7 p.m.

Hanner Fieldhouse

**TICKETS ARE \$1**

Tickets can be purchased from Oct. 3 - 6 from 11 a.m. - 2 p.m. at the Russell Union Rotunda or 2:30 - 5 p.m. in the Office of Student Activities (Williams Center)

Tickets will be available as scheduled, until sold out. Tickets will NOT be sold day of or at the door unless we do not sell out the week before. Limit 2 tickets per Eagle ID.

**MUST HAVE EAGLE ID, NO EXCEPTIONS**



If you need accommodations related to access, please contact the University Programming Board at [UPB@georgiasouthern.edu](mailto:UPB@georgiasouthern.edu) or by phone at 912-478-2603 at least two weeks prior to the event.



PHOTO COURTESY OF [THECIRCLEGSU.COM](http://THECIRCLEGSU.COM)

## Awesome Abs

Our reporters went back to the RAC to check out what goes on in the Awesome Abs class! Check it out!

Find the whole story at [thecirclegsu.com](http://thecirclegsu.com).

## JOIN OUR STREET TEAM NOW! IMMEDIATE JOB OPENINGS!

Email [SMmarketing@georgiasouthern.edu](mailto:SMmarketing@georgiasouthern.edu) to apply.



Step it up!

Tomorrow is  
the last day to  
buy tickets to  
Doo-Dah!

Tickets are just \$1 and can be purchased from  
**11:00 a.m. - 2:00 p.m.** at the Russell Union Patio (left of the Rotunda) and from  
**2:30 p.m. - 5:00 p.m.** at the Office of Student Activities (on the 2nd floor of the Williams Center).

Limit two tickets per Eagle ID. For more information, contact  
[UPB@georgiasouthern.edu](mailto:UPB@georgiasouthern.edu)



UPB PRESENTS

# GA SOUTHERN: TOTALLY 90'S! HOMECOMING 2017

MONDAY, OCT. 9 - SATURDAY, OCT. 14

Homecoming week at Georgia Southern University is an experience and tradition students have looked forward to for decades. The Spirit & Traditions committee brings organizations together to enjoy the tradition of homecoming through spirited events and memorable moments.

The week consists of noontime and evening events on campus, along with the parade and celebration at the end of the week and the crowning of King and Queen during halftime at the football game on Saturday. Working for months on end, they facilitate all of the events and partner with countless others to guarantee an unforgettable homecoming for alumni, students and the surrounding community.

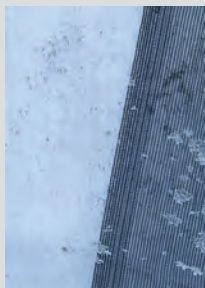
Find the full calendar of events at <http://students.georgiasouthern.edu/homecoming/> and contact [UPB@georgiasouthern.edu](mailto:UPB@georgiasouthern.edu) for more information.

## CRI Golf Championship

Play will begin at 1 p.m.  
There will be three flights: competitive,  
recreational and faculty/staff.  
Contact: Zach Weyher  
[zweyher@georgiasouthern.edu](mailto:zweyher@georgiasouthern.edu)

Friday,  
Oct. 6  
University Golf Course  
1:00 p.m.

## #WhereAtSouthern



If you guessed the Greenhouse by the Willams Center, you were right!

Keep checking @gsustudentmedia on Instagram or @SeenAtSouthern on Twitter every Tuesday for new puzzles. Guess correctly and you could be featured in the paper!



MARTIN P. TORCHIA



<b>AMERICAN</b> Bites 1212 Brampton Ave	<b>DELI</b> Panera Bread 810 Buckhead Dr	<b>PIZZA</b> Little Italy 450 S Main St
Cracker Barrel 216 Henry Blvd	McAlister's Deli 1100 Brampton Ave	Mellow Mushroom 1098 Bermuda Run
Dingus Magee's 3 Georgia Ave	<b>FAST FOOD</b> Jimmy John's 100 Brampton Ave	Primos 609-9 Brannen St
Fordhams Farmhouse 23657 U.S. 80	Krystal 781 Brannen St	Stoner's Pizza Joint 10706 GA-67
McDonald's 810 Archway Dr	Steak n Shake 244 Henry Blvd	Your Pie 701 Piedmont Loop
Subway 1550 Chandler Rd	Wendy's 500 Fair Rd	<b>SEAFOOD</b> The Boiling Shrimp 12218 US-301
Wild Wing Cafe 52 Aspen Heights Dr	<b>GRILL &amp; PUB</b> Locos Grill & Pub 91 Briarwood Ln	<b>SOUL FOOD</b> Sisters of the New South 721 S Main St
<b>BARBEQUE</b> Bourbon Grill & More 718 Northside Dr E #10	<b>ITALIAN</b> Olive Garden 201 Henry Blvd	<b>SUB SHOPS</b> Jersey Mikes 721 S Main St
Vandy's BBQ 725 Northside Dr. East Suite	<b>JAPANESE</b> Tokyo 100 Brampton Ave	<b>SWEETS &amp; TREATS</b> Bruster's 995 Lovett Rd
<b>CHINESE</b> Chinese Kitchen 456 S Main St	<b>MEXICAN</b> Barberitos 1100 Brampton Ave	Daylight Donuts 455 S Main St
Panda Express 101 Brampton Ave	El Jalapeno 711 S Main St	<b>PITA</b> Son's Donor Kebab 17 College Plz
<b>COFFEE</b> Cool Beanz 58 East Main St	El Riconcito 2 College Plaza	Pita Pit 609 Brannen St
Ellianos 598 Brannen St	Moe's 608 Brannen St	
Three Tree Coffee 441 South Main St		

If you want to add your free listing,  
contact [ads1@georgiasouthern.edu](mailto:ads1@georgiasouthern.edu).



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Sell  
Browse  
or  
Buy

[thegeorgeanne.com](http://thegeorgeanne.com)

## PRAYERS TO MI MIJA DOWN IN PUERTO RICO

### ALBANI BERRYHILL

Berryhill is a freshman communication arts major from Villa Rica, Ga.

Irma was just an unplanned, but well-needed, vacation that allowed me to go home and have extra time to “study” for my exams. While everyone else was losing power and having traumatic experiences, I received nothing but heavy rains and extra sleep. However, although I was not physically affected by Hurricane Irma, I did experience strong emotional scares and anxiety, specifically for my best friend Angelina.

Angelina is Puerto Rican and moved back to San Juan, Puerto Rico the summer before college. When I first heard about Irma I was not worried about me or Statesboro because all I could focus on was my best friend stuck on that tiny island. Angelina is no stranger to hurricanes, so she told me not to worry and that she would be safe. Unfortunately, I am an extremely worrisome person, so no matter how many times she told me she would be alright, I would not believe her until the moment Irma officially ran her course.

I kept checking every news website for updates, blowing up her phone, and posting “prayers for mi mija (a nickname and spanish term we always call each other) down in Puerto Rico” on my social media. The whole time she would let us—me and our best friend D’asia—know that she was alright , and would charge

her phone using a generator. We kept sending encouraging messages followed by the black

“NO MATTER HOW MANY TIMES SHE TOLD ME SHE WOULD BE ALRIGHT, I WOULD NOT BELIEVE HER UNTIL THE MOMENT IRMA OFFICIALLY RAN HER COURSE.”

### ALBANI BERRYHILL

Freshman communication arts major

heart emoji, which for some odd reason is super special to her and significantly more important than the red heart emoji, for reassurance. She could feel our love for her and was touched. Fortunately, Angelina and her family made it safely through hurricane Irma.

As we know, the Earth is extremely hormonal right now, and there’s a new hurricane, earthquake or some

# 185

## MILES PER HOUR

### THE TOP SPEED OF IRMA’S WINDS. FASTER THAN HURRICANE ANDREW’S AND KATRINA TOPS SPEEDS AT 175 AND 174 RESPECTIVELY.

other natural disaster happening every other day. Right after surviving Hurricane Irma, Hurricane Maria came to annihilate Puerto Rico. Right before Maria hit, Angelina told us that she would be alright and that they have been preparing for this hurricane, but she was scared.

This was that last time I communicated with Angelina. I have not been able to get in contact with her since then and probably will not hear from her for weeks or months. Luckily, her mom told me that she was fine; however, it it stressful not being able to communicate with your best friend or hear her personally say she is fine. Puerto Rico is basically destroyed right now and they will not have power for quite some time. All I can do is pray and do whatever I can to help.

I share sympathy and sorrow to all the victims of Irma, Maria and the multiple other natural disasters. My heart goes out to you. Lord knows I am I worried and miss my best friend, and I do not know when I will hear from her again. Until then... I will continue to send love and “prayers to mi mija down in Puerto Rico.”

## 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 Statesboro Herald in Statesboro, 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

**Editor-in-Chief** Jozsef Papp  
**Coverage Managing Editor** Tandra Smith  
**Enterprise Managing Editor** Ian Leonard  
**Daily Managing Editor** Blakeley Bartee  
**Engagement Managing Editor** Annie Mohr  
**News Editor** Matthew Enfinger  
**Features Editor** Ashley Jones  
**Sports Editor** Thomas Jilk  
**Opinions Writer** Ryan Redding

**Creative Editor-in-Chief** Lauren Grizzell  
**Creative Managing Editor** Rebecca Hooper  
**Photo Editor** Kelly Lowery  
**Design Editor** Cayley Creekmore  
**Features Designer** Shelby Cuaron  
**News Designer** John St. Lewis  
**Sports Designer** Ra'Kel Brown

**Marketing Manager** Haley Clark  
**Business Manager** Kenyatta Brown

*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@georgiasouthern.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.*





Jordan Tejeda, owner, prepares a pizza before putting it into the rotating oven. According to Tejeda, having a rotating oven allows the pizza to be cooked “100 percent consistent cooking”.

# Nonna Picci

## PIZZA UNLIKE ANY OTHER

BY JOZSEF PAPP  
The George-Anne staff

Tejeda cuts the pizza into pieces after it has been taken out of the oven. Generally, the pizzas take less than ten minutes to be ready from preparation to cooking.





Tejeda tosses pizza dough up in the air as it's being prepared. Although he wasn't passionate about pizza before, he quickly fell in love with the art and now enjoys cooking them.



It was during his time working at a Mexican restaurant in Augusta that Jordan Tejeda finally realized what he wanted to do in the food industry. He had been working as a server for many years before deciding to take the next step, owning his own restaurant.

"I worked with some people there that had been working there for 10 years and I would ask them 'There is nothing wrong with serving, but don't you want to be a manager or eventually own your own place?'," Tejeda said. "They were completely content with just serving, which that is totally fine. I just could never be content with that, so I just worked so long in restaurants, I decided, 'well I know so much about it, I worked in several different styles and types of restaurants, I'm going to make this my career.'"

His dream of owning a restaurant became true on Aug. 2017 when Nonna Picci Southern Woodfire Pizza officially opened in Statesboro. Although Tejeda, chef and owner at Nonna Picci, wasn't convinced about pizza when the business first was proposed to him

considering he had a background in fine dining, he quickly developed a love and appreciation for pizza.

"At first, I was a little off put by pizza. I mean, who doesn't love pizza? But coming from a background of fine dining I wanted something a little bit more spectacular," Tejeda said. "The more I started studying and working with dough, I realized that the crust of pizza is really just a vessel for any opportunity. If you want Asian cuisine, you can make asian pizza. It's just like a plate. I look at pizza crust as a plate."

## A DIFFERENT TYPE OF PIZZA

Although Tejeda recognizes there are already a lot of pizza places in Statesboro that people enjoying eating at, he believes the pizza at Nonna Picci is different and unique.

Cooked under specific temperatures in a woodfire oven that has a rotating stone inside, something uncommon in the business according to Tejeda, makes the pizza experience at Nonna Picci unique. Tejeda understands that Chicago, New York and San Francisco are considered the "pizza capitals of the country," but feels his pizza can compete with any of them because of the water used at Nonna Picci.

"The reason why those pizza places are so good in Chicago and New York is because their water is so great. We import our water from a natural spring just outside of Washington D.C., so there is no difference," Tejeda said. "We have had several people from Chicago and, specially, New York come in and say they can't tell the difference between the best places in

year or so.

For Jeffrey Humes, manager at Nonna Picci, another factor that contributed to the location of the restaurant is it's closeness to student housing and the university.

New York and here, which is very lifting of our spirits because that is everything we have worked for."

The decision to cook using woodfire was made early in the process once Tejeda was on board on the project. The rotating stone is just a bonus that makes the cooking easier and more precise for customers to enjoy. A pizza is cooked and ready to be served in two minutes because of the rotating stone and the 650 to 700 degree temperature that the pizza is cooked, according to Tejeda.

## CHOOSING A LOCATION

They choose Statesboro once they came across a location at 807 S. Main Street, which they considered "a unicorn property." The location used to be a Nissan car dealership, the showroom of the dealership became the restaurant and the warehouse behind the showroom they hope to make into a full-scale bar in the next







Tejeda wanted an open kitchen for people to be able to see when he is cooking their pizza. Also, he wanted to be able to see customers eating the pizza to see if they enjoy it or not.

## LOYAL CUSTOMERS

Creating a loyal clientele comes into Nonna Picci has been one of Tejeda's biggest surprises. "My biggest surprise, which is an amazing surprise, [is] our percentage of repeat customers," Tejeda said. "We have so many people that come here more than three or four times a week and, to me, that is the most surprising thing." Michael Braz, a GS emeritus professor of music, is one of those customers who comes in five to six times a week to enjoy his mushroom pizza. Braz decided to come in to Nonna Picci the first time because "it was on the way home," and hasn't regretted ever since. Braz feels it's important to support local businesses like Nonna Picci.

"Basically, they add so much to the community. We have the national chains already. There is a whole program that urges people to spend like \$50 a month supporting local merchants and things like [Nonna Picci] and I try to do more than that," Braz said. "It's a great way of knowing the people who are building, who are kind of contributing to the community too." For Tejeda, the biggest reward he can get it's being able to see the customers enjoying the pizza or food he cooks in his kitchen. The ability to do that was one of the primary reasons why he asked the kitchen to be completely open so he could see customers enjoying the pizza and they could see it being prepared. "I designed the kitchen, all of the decisions and I was like, I want an open kitchen. I want people to see the process of this whole thing that we are doing," Tejeda said. "I want them to feel it's their kitchen and they are cooking the pizza with us, I love that. I love to see the customer eat. Watching a customer shaking their head yes as they eat a slice of pizza, it's like the most heartwarming thing I can experience."

## LOOKING AHEAD

The restaurant has only been open for a month with some success, but once the Statesboro location is "up and running 100 percent," Tejeda hopes to expand and move to the next restaurant, hopefully in Savannah. For anyone who hasn't had a chance to go to Nonna Picci, Braz and Tejeda encourage potential customers to come out and try a unique style of pizza.



Other than pizzas, Nonna Picci has salads, sandwiches, wings, appetizers and many other foods for customers to enjoy

A cook prepares a pizza in the kitchen of Nonna Picci. Tejeda says that having a rotating stone in the oven makes it easier to train new potential employees.



## HEBERT RESPONDS TO CONCERNS ABOUT ATHLETIC DEPARTMENT AND FOOTBALL TEAM

BY JOZSEF PAPP  
The George-Anne staff

The performance of the football team during the 2017 season has resulted in a lot of fans asking for the dismissal of Athletic Director Tom Kleinlein and Head Football Coach Tyson Summers. As reported by Underdog Dynasty, alumni and donors have sent emails to President Jaimie Hebert threatening to pull donations to the football and athletic programs if changes are not made.

In an interview with The George-Anne on Wednesday, Hebert said he was concerned about the possibility of donors and alumni pulling donations because of the impact it could have on the university as a whole.

“Anything that impacts the university is concerning to me. We work on a regular basis, on a daily basis to try to diminish any factors that may have negative impact on the institution,” Hebert said.

### TOM KLEINLEIN

One of the reasons why Hebert has been supportive of Tom Kleinlein and no change can be expected in the near future, considering Kleinlein just signed a new four year extension this summer, is

“IT’S EARLY IN THE SEASON. IT’S VERY EARLY IN THE SEASON. [WEDNESDAY] WE BEGIN CONFERENCE PLAY AND I’M CONFIDENT IN OUR STUDENT-ATHLETES,”

JAIMIE HERBERT  
President of GSU

because Kleinlein has meet all the goals Hebert set for him when Hebert became president.

“The things that I described earlier. Increased GPAs, increase APR, much better standing fiscally. Those were the major objectives I gave Tom Kleinlein when I first became president here. The Athletic department, not just Tom, but everyone that works with him, really did well to hit those objectives,” Hebert said. “Those things, solid academics, solid finances are the critical foundations to build a program that can be successful long term. This administration has done a fine job building that foundation.”

Hebert listed the GPA for the athletic is over 3.0, the Academic Progress Rate (APR) increasing as an institution and the fiscal position of the athletic department as good things the department has accomplish under the leadership of Kleinlein.

“Those things, solid academics, solid finances are the critical foundations to build a program that can be successful long term. This administration has done a fine job building that foundation,” Hebert said.

### PERFORMANCE OF THE TEAM

Hebert wasn't concerned about the performance of the football team and felt confident that the team will turn it around.

“It’s early in the season. It’s very early in the season. [Wednesday] we begin conference play and I’m confident in our student-athletes,” Hebert said.

### KLEINLEIN AND SUMMERS' JOB SECURITY

When asked if he has taken the possibility of dismissing Summers or Kleinlein into consideration, Hebert quickly dismissed the questions.

“I won’t discuss personnel matters,” Hebert said.

The Eagles have started the 2017 season 0-3 for the first time since 1994. During Hebert's and Summers' time at Georgia Southern, the team has had a record of 5-10.



# GS PD OFFERS ADVICE FOR THEFT PREVENTION

**BY GEORGE ANDERSON**  
The George-Anne staff

The Georgia Southern University Public Safety is currently in the process of investigating multiple thefts on campus and offers ways to prevent thefts from occurring.

Laptops, cell phones, iPads, books and book bags are just some of the items that have been reported stolen according to GS PD Facebook page.

“Most thefts at the RAC occur due to people leaving valuables in insecure areas,” GS Police Chief Laura McCullough said in an email.

There has been an increase in thefts with 26 reported in 2017 compared to 19 in 2016, according to McCullough.

America Minc, campus recreation and intramural director, said that the thefts occurring on campus could and should be avoided.

“This is a behavior issue in terms of the patron, not the people who are stealing,” Minc said, “You wouldn’t go to Walmart and leave a cell phone in a cart unattended, why would you do it here?”

**AVOIDING THEFT**

Terry Briley, GS PD captain, recently sent out an email regarding the thefts and including a list of ways to avoid theft.

“Never leave your items unattended for even the shortest amount of time. Even if you think you are close enough to keep an eye on them,” Briley said in an email. Briley also provides the following tips:

While in class, the library, or the lab, always keeps personal belongings in view.

When using restrooms, do not leave your valuables unattended.

Try not to bring valuables with you or minimize the amount of valuables you carry.

Students should report cases of theft to the campus police at 912-478-5234.

# FAFSA APPLICATION NOW AVAILABLE TO STUDENTS

**BY GEORGE ANDERSON**  
The George-Anne staff

The 2018-2019 Free Application for Financial Student Aid (FAFSA) application is now available to students, according to an email sent out by the financial aid office.

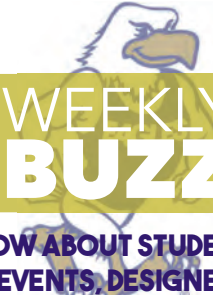
This year, the financial aid office and students had problems with financial aid, which was addressed at the State of the University by Amy Ballagh, vice president of student affairs and enrollment management.

“This is why it is so important for you to apply for financial aid as soon as the application is available and to quickly respond to financial aid when additional information is requested,” Ballagh said.

The application became available Oct. 1, and the priority date is Feb. 1, 2018. According to the financial aid office, it is important to apply by the priority date because “funds are limited for some campus need-based financial aid”.

For more help on the FAFSA process, visit [studentaid.ed.gov](http://studentaid.ed.gov).

**PRIORITY DATE:**  
**FEB. 8, 2018**



10/5

WEEKLY BUZZ

10/11

**KEEPING YOU IN THE KNOW ABOUT STUDENT AFFAIRS AND ENROLLMENT MANAGEMENT EVENTS, DESIGNED WITH YOU IN MIND.**

**Are you ready?**  
**It's almost time to reapply for 2018/2019 Federal Financial Aid!** Students planning to attend and receive financial aid for Fall 2018, Spring 2019, or Summer 2019 must reapply for financial aid by completing the 2018/2019 Free Application for Federal Student Aid (FAFSA).

1. Beginning October 1, 2017, you can complete your 2018/2019 FAFSA online at [www.fafsa.ed.gov](http://www.fafsa.ed.gov).
2. You will use 2016 tax information for the 2018/2019 FAFSA.
3. Georgia Southern University's school code for the FAFSA is 001572.
4. The priority date for the 2018/2019 FAFSA is Feb. 1, 2018. It is important to apply by the priority date because funds are limited for some campus need-based financial aid.
5. Avoid the long lines next summer! Reapply early!
6. If you have questions, contact our office at 912-478- 5413 or email the Financial Aid Counselor at [finaid@georgiasouthern.edu](mailto:finaid@georgiasouthern.edu)

**Office of Student Activities & The University Programming Board**  
**Weeks of Welcome (WOW) - Happening Now thru September 22nd**  
We invite you to participate in Weeks of Welcome (WOW) events to prepare you for success during your time on campus. WOW is a jam-packed 6 weeks of events and activities to assist first-year, transfer and returning students in making new friends and getting involved on campus. You don't want to miss out! The more events you attend the greater your chance to win prizes! For a complete list of events and activities. Contact Information: [OSA@GeorgiaSouthern.edu](mailto:OSA@GeorgiaSouthern.edu)

**UPB Presents: Homecoming 2017**  
**Monday, October 9th - Saturday, October 14th**  
The University Programming Board and the Office of Student Activities is excited to announce the 2017 Homecoming theme: GA Southern: Totally 90's! Homecoming week at Georgia Southern University is an experience and tradition the students have looked forward to for decades. The Spirit & Traditions committee brings organizations together on campus to enjoy the tradition of homecoming through spirited events and memorable moments. The week consists of noontime and evening events on campus, along with the parade and celebration at the end of the week, and the crowning of king and queen during halftime at the football game on Thursday. Working for months on end, they facilitate all of the events and partner with countless others to guarantee an unforgettable homecoming for alumni, students, and the surrounding community. Contact Information: [UPB@GeorgiaSouthern.edu](mailto:UPB@GeorgiaSouthern.edu)

**Office of Leadership and Community Engagement**  
**Georgia Southern National Day of Service, Sunday October 7, 2017**  
Join Georgia Southern Alumni and Students as we give back to our local communities on Saturday, October 7, 2017 Signup to see projects in your local area! Questions can be directed to Rachel Miller at [rachelmiller@georgiasouthern.edu](mailto:rachelmiller@georgiasouthern.edu)

**Multicultural Student Center**  
**Pride Prom**  
Multicultural Student Center and Gay-Straight Alliance presents Pride Prom in the Russell Union Ballroom on Thursday, October 12, 2016 from 6 p.m. to 9 p.m. This event is free and open to the public. For more information, please contact the Multicultural Student Center at (912) 478-5409

**Hispanic Heritage Month Symposium**  
The Multicultural Student Center will host a Symposium to discuss various topics such as US-Cuban Relations and the Evolution and Culture of Spanish language. This event will be from Noon – 2 p.m. in Russell Union 2080. For more information please contact the Multicultural Student Center at 912-478-5409

**YOUR STUDENT ACTIVITY FEES AT WORK**  
*The Weekly Buzz is sponsored by the Office of the Vice President for Student Affairs and Enrollment Management.*





GS junior Ansley Bowman follows through on a drive. Bowman tied for 34th at the Jacksonville Classic.

# WOMEN’S GOLF PLACES 12TH IN JACKSONVILLE

BY THOMAS JILK  
The George-Anne staff

In its third event of the fall season, the Georgia Southern women’s golf team placed 12th of 14 teams at the Jacksonville Classic, hosted by Jacksonville University.

Natalie Peterson, a GS freshman from Holly Springs, N.C., led the Eagles by tying for 18th on the individual leaderboard. Peterson shot a 2-over-par 74 and a 3-over-par 75 in the final two rounds.

GS junior Ansley Bowman tied for 34th place and was the only other Eagle to crack the top 50 golfers. She shot a 17-over-par over three rounds.

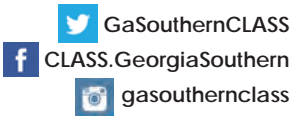
The tournament’s host, the Dolphins of Jacksonville University, won the event by nine strokes with an aggregate team score of 24-over-par. JU golfers Amanda Detmer and Michelle Forsland tied for first individually, each shooting 1-under-par for the tournament.

The next event for the women’s golf team, in its fourth season of play, will begin Oct. 23 at the Terrier Intercollegiate (hosted by Wofford) in Spartanburg, S.C.



## Ahead in CLASS

All events are open to the public, and admission is free except where otherwise indicated. For more information, please visit [GeorgiaSouthern.edu/class](http://GeorgiaSouthern.edu/class).



Art Exhibits  
Georgia Artists Collection 50th Anniversary Exhibition  
Georgia Artist Gallery | Center for Art & Theatre | Nov-3/9

Betty Roy Sanders: Fluid Structures  
University Gallery | Center for Art & Theatre | Nov-10/13

Katherine Taylor: Reflection Plane  
Contemporary Gallery | Center for Art & Theatre  
Nov-10/20 | Artist Talks Oct. 19, 5 p.m.

Emily Oren: Piece of Mind  
41 West Main St | Recogart Gallery  
10/6-10/27 | Reception Oct. 6 5-7 p.m.

Anon(ymous)  
All performances start at 7:30 p.m. except for Sunday matinee at 2 p.m. Tickets are \$6 for students/\$12 others.  
Black Box Theatre | Center for Art & Theatre | 9/27-10/4

Visiting Artist Lecture: Kevin Turner  
Arts Building, room 2071 | 10/3

Guest Artist Solon Pierce, Piano  
Carol A. Carter Recital Hall | 10/4 | 7:30 p.m.

Sociology’s Fall Film Series  
The Sociological Society presents documentaries “13th” on Oct. 5 and “Class Divide” on Nov. 2.  
Russell Union Theater | 10/5 & 11/2 | 6 p.m.

Vocal Arts Gala  
Carol A. Carter Recital Hall | 10/7 | 7:30 p.m.

Guest Artist Emanuel Gruber, Cello  
Carol A. Carter Recital Hall | 10/8 | 5 p.m.

Guest Artist Alex Sellers, Saxophone  
Carol A. Carter Recital Hall | 10/9 | 7:30 p.m.

History Fall Film Series  
The Department of History presents “Johnny Tremain”, introduced by Solomon Smith, Ph.D., on Oct. 10 and “Luther”, Kathleen Comerford, Ph.D., on Nov. 1.  
Sanford Hall, room 1002 | 10/10 & 11/1 | 6 p.m.

Guest Artist Dorea Cook, Mezzo-Soprano  
Carol A. Carter Recital Hall | 10/10 | 7:30 p.m.

The Makeup Artist  
Tickets on sale through the box office. Both performances start at 7:30 p.m.  
Black Box Theatre | Center for Art & Theatre | 10/13-14

NASM 50 Gala  
Performing Arts Center | 10/15 | 7:30 p.m.

Keyboard Area Recital  
Carol A. Carter Recital Hall | 10/16 | 7:30 p.m.

Guest Artist  
Nancy Bargerstock, violin, Eric Koontz, viola, will perform along with Larisa Elisha, violin, and Steven Elisha, cello.  
Carol A. Carter Recital Hall | 10/17 | 7:30 p.m.

Brass Studio Solo Recital  
Carol A. Carter Recital Hall | 10/19 | 7:30 p.m.

Mansfield Park by Jonathan Dove  
Averitt Center for the Arts | 10/20 | 7:30 p.m.

Saxophones w/ UCF Saxophone Quartet  
Carol A. Carter Recital Hall | 10/22 | 2 p.m.

Faculty Series Recital: Tom Pearsall  
Carol A. Carter Recital Hall | 10/23 | 7:30 p.m.

Brass Chamber Recital  
Carol A. Carter Recital Hall | 10/24 | 7:30 p.m.

Graduation Recital Matthew McClellan  
Carol A. Carter Recital Hall | 10/29 | 2 p.m.

On the Verge Series  
with Daniel Koppelman and Christopher Dobrian.  
Carol A. Carter Recital Hall | 10/30 | 7:30 p.m.



The George-Anne 10/5/17 Crossword

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Across

- 1 Long suit  
6 Canyon effect  
10 Rainbow goddess  
14 Part of MGM  
15 Tooth part  
16 Lymph bump  
17 Not together  
18 Oversupply  
19 Bubbly drink  
20 Trig function  
21 Stargazer  
23 Hindu ascetic holy man  
25 Kind of alert  
26 Formerly, once  
29 Noted traitor  
33 Vacationer's aim  
38 Pelvic parts  
39 Fairy tale's second word  
40 Heavenly body  
41 Cookie containers  
42 Kind of wave  
43 Appetite for candy  
46 Make more precise  
48 Salon supplies  
49 Campus area  
51 Add  
56 Rogues  
61 Direction at sea  
62 Pueblo dweller  
63 Exude  
64 Speech pattern  
65 Dill seed  
66 Horror film staple  
67 Square dance group, e.g.  
68 Say it ain't so

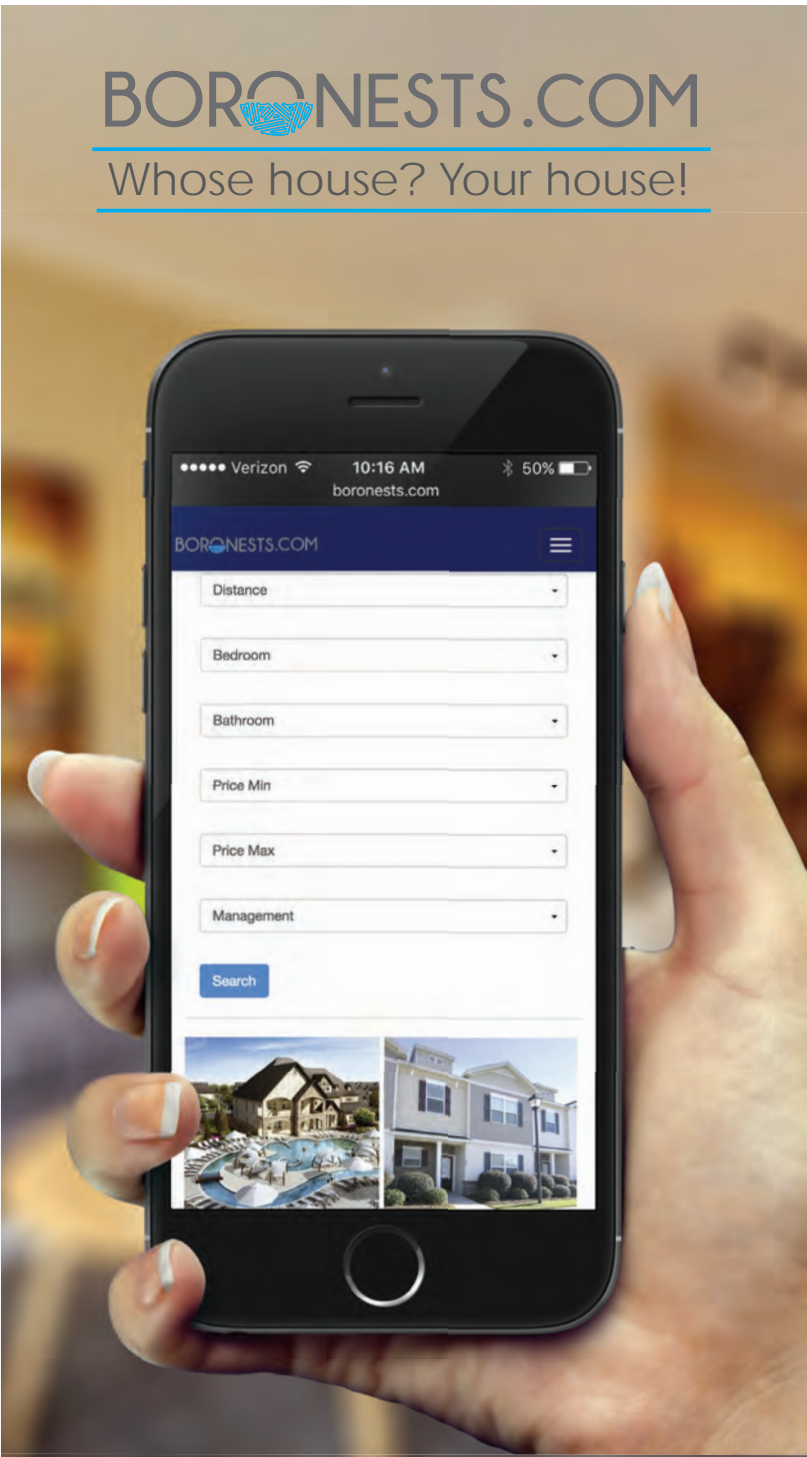
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- 69 Trade punches  
70 Pincer
- Down
- 1 Accumulate  
2 Old photo color  
3 Abide  
4 Flubbed  
5 Preschooler  
6 Units of work  
7 Farm newborn  
8 Store sign  
9 Place to put the feet up  
10 Disguised
- 11 Latitude  
12 Inactive  
13 Scorch  
21 Heavenly glow  
22 \_\_\_'easter  
24 Witch's work  
27 Put in the hold  
28 Out of gas  
30 Assortment  
31 Washday problem  
32 Short run  
33 Rhine tributary  
34 Fencing sword  
35 Vegetate  
36 Way back when  
37 Follow orders
- 43 Mariners  
44 Afternoon affairs  
45 Recipe amt.  
47 Mother Teresa, for one  
50 Sag  
52 Dry out  
53 Gladden  
54 Staircase post  
55 Mississippi \_\_\_  
56 Spawning fish  
57 Traffic marker  
58 Dentist's directive  
59 Poet Pound  
60 Suggestive look  
64 Disney dwarf

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# DRESS IN THE PRESSES

NEWSPAPER DRESSMAKING COMPETITION  
**NOW ACCEPTING TEAM APPLICATIONS!**

*You and three of your friends (3 designers & 1 model)  
can create **VILLAINOUS COUTURE** from recycled  
Student Media newspapers and magazines, display it  
in a fashion show, and win prizes!*

Submit team member names, all contact info  
and any questions you have to  
**[smmarketing@georgiasouthern.edu](mailto:smmarketing@georgiasouthern.edu)**  
**Team submission deadline: October 9th**

## EVENT DETAILS

THURSDAY | OCTOBER 19, 2017

Dressmaking 5:00 - 7:00 p.m.

Fashion Show 7:30 p.m.

William's Center Multipurpose Room