

Trail



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Oh hey Blotsters...

That's the last time you will hear us say that this year — at least in print. Don't cry — although if you notice our tallies below you'll know we all did — because you can find us one more time online. This will be the first ever web-exclusive Blot, and we're so excited. Check it out. P.S. "Like" us on Facebook too (yeah, we know, shameless self-promotion).

Anyway, moving on. It's been a long road since August — seriously. We have encountered the good (great, actually, because our website has won two awards), the bad, the mistakes and the rewards of our final Blots. Don't believe us? Check the stats.

All of that translates to a wonderful, fantastic, amazing and tiring year, so here's to you as a reader — you picking up our magazine or logging on to our website has kept us going. Thanks. Keep looking for Blot on stands, visit the website and have a great summer.

<3 Blot 

BlotStats

*Blot stats are based on the four editions as of this year, but does, sadly, exclude the special online-only fifth edition.

Stories: 23

Photos: 99

Miles traveled for photos: More than 14,600

Photo Essays: 3

Website page views: 5,417

Issuu views: 8,600

Friends on Facebook: Not enough

Tears dropped: A million ... from each of us

All-nighters: 50 ... at least

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We have so much to show you, all of it wouldn't even fit in this issue. So jump online and check out stories on some intense science experiments at the University of Idaho and a profile on University of Idaho swimming star Shana Lim. Also enjoy our interactive edition, with video packages for every story and a time-lapse video of artists at work. Go behind the scenes at the Washington State University Creamery, take an extreme view of sports and learn how to waltz. It's all online at blot.uidaho.edu.

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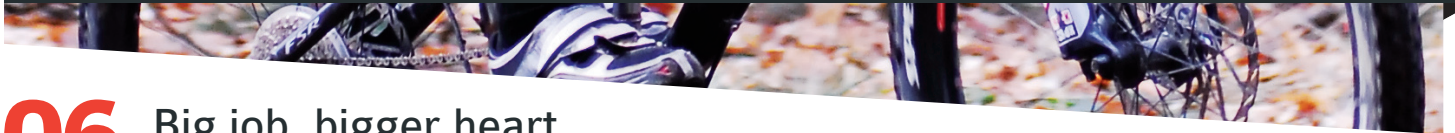
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In this issue

03 Defining your 'extreme'

Outdoor sports — the challenge is what you make it, and the University of Idaho can give you the tools to explore those limits.

Story by Vicky Hart, Photography by Steven Devine



06 Big job, bigger heart

What does it take to face the positive, negative and tragic aspects of being the Dean of Students?

Story by Elizabeth Rudd, Photography by Nick Groff



10 The path unknown

Despite a lack of job options open to art graduates, students find opportunities on campus to utilize their passion for art.

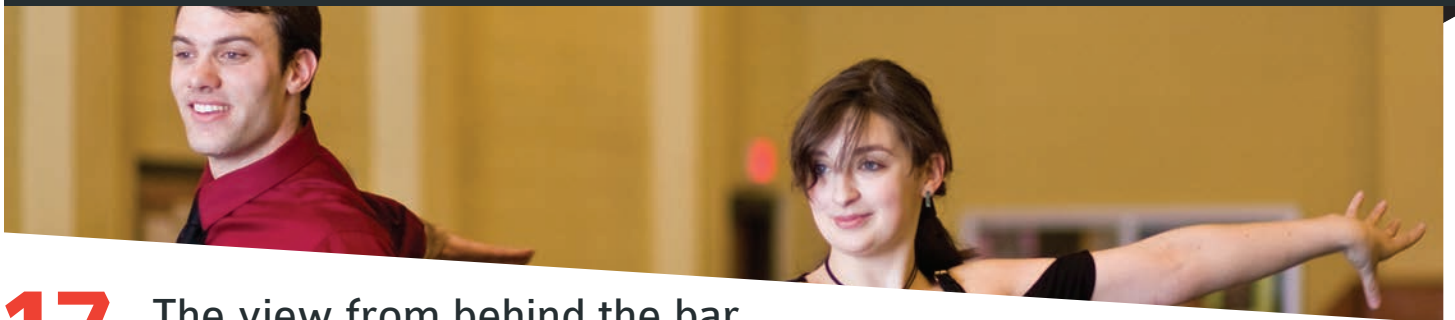
Story by Molly Spencer, Photography by Amrah Canul



13 A passion for dance

Waltz, tango, cha-cha: Ballroom dance has it all and more. UI students explore the styles and nuances for fun and performance.

Story and photography by Katherine Brown



17 The view from behind the bar

The person who pours your drinks also has to clean up after your "fun" night. Moscow bartenders tell their stories.

Story by Rhiannon Rinas, Photography by Jake Barber



20 Palouse platters: Vandal Meats and Cougar Gold

Universities on the Palouse are not the only ones that can benefit from learning how food goes from farm to table.

Story by Kelcie Moseley, Photography by Jake Barber



Defining your 'extreme'



Adventure, high-risk, non-traditional, lifetime, outdoor: Each of these define the category of extreme sports that include the warm-weather activities of white-water kayaking, mountaineering, mountain biking and others.

Enthusiasts on the Palouse eagerly await the snowmelt and sunshine of spring when their adventures can begin anew.

The diverse geography of North Idaho lends itself to a wide variety of adventure sports. This unique offering is precisely what attracts some students and professors to the University of Idaho, said Mike Beiser, of the UI Outdoor Program.

"People are attracted to Washington State University and UI because of the natural resources we have, i.e., rivers and mountains," Beiser said.

The Outdoor Program serves students, professors and community members who wish to experience adventure-type activities by providing trips, instructional classes and rental gear. Moscow is an ideal jumping-off point for outdoor sports, not only because of its location near natural spaces, but because of its demographics, Beiser said.

"Research shows that a majority of national parks users have a college education or higher," Beiser said.

He said extreme sports tend to attract a specific personality type, and most people learn about these activities during their college years, and then continue to participate in them throughout their lives. Extreme sports have historically been male-dominated, but that is changing, Beiser said. Beiser said women have been stereotyped as timid in decision-making, but they just process information differently, while males make more emotional decisions until their brains develop.

Tyler Roberds rides his mountain bike on trails during a sunny day in Moscow. Students can join the Mountain Bike Club and get more information at uiorv@googlegroups.com.

"We go out of our way to encourage females, because they're just as physically and mentally capable," Beiser said, "maybe even more capable than males mentally. Research shows that the judgment portion of the brain fires at 18 or 19 for females and not until the mid-20s for most males."

In the spring, adventurers of the Palouse depart on mountaineering, mountain biking, rock climbing and whitewater excursions. Beiser calls mountaineering "the art and science of getting from the bottom of a mountain to the top," which may include hiking, ice climbing, backpacking and rock climbing. Trevor Fulton, also of the UI Outdoor Program, considers whitewater-kayaking extreme only when it involves high water and technical knowledge.

"Extreme is a relative term," Fulton said. "One of our staff ran a 50-foot waterfall, and to me that's extreme, but to him it was just a challenge."

He said extreme sports are human-powered, outdoor and physically challenging. Some of the "adventure sports" Fulton does are rafting, mountain biking, skiing and climbing.

He was reluctant to call extreme sports adrenaline-focused, because "that's a stereotype, but adrenaline is a part of it," he said.

Many of today's adventure sports grew in popularity during the Risk Revolution of the 1960s, Beiser said.

"Twenty years ago, the area we cover was called high-risk recreation," Beiser said. "It was a misconception related to people suddenly getting out into nature and doing things in wild places."

Sports like whitewater kayaking and rafting, rock climbing and backcountry travel were considered the lunatic fringe just a few

decades ago, Beiser said.

Beiser's extensive knowledge and experience in the extreme leads to a definition centered on both.

"An extreme sport is something you don't hop right into," Beiser said. "The consequences of your actions are real and immediate, so if you make a mistake, you could be seriously injured or killed."

Extreme is a matter of perception, he said. Beginners tend to consider an experience as more extreme than someone who is more advanced. Beiser used examples of whitewater kayaking and backcountry skiing when a novice has been less aware of risks than more knowledgeable companions.

Most extreme sports have been introduced more recently than traditional sports, and pit participants against themselves and nature rather than a more tangible opponent.

Tyler Roberds, a senior in exercise science and health, said he played basketball, baseball and football in high school, but became involved in more extreme sports after coming to UI.

"I had to find something to do to keep myself busy ... and in shape," Roberds said.

Roberds has made a lifestyle out of mountain biking, hiking and rock climbing. He enjoys the element of "playing against yourself and taking risks," he said.

Despite advances in safety equipment and danger mitigation, part of the attraction of extreme sports remains in the perceived risk associated with rock climbing, mountain biking and whitewater adventures.

Roberds said he has gone over the handlebars of his mountain bike on several occasions, but he keeps coming back for more. Beiser recalled near-



Junior Ben Cook reaches for his next hold while top roping at the University of Idaho Student Recreation Center climbing wall. Climbing indoors and outdoors can both be dangerous and should always be done with the proper equipment and with partners.

death experiences while mountaineering, whitewater kayaking and sea kayaking. The challenge, he said, is part of the attraction.

"Scuba diving and mountain climbing were the top high-risk sports as rated by insurance agencies," Beiser said. "Statistically, basketball courts are more dangerous. The potential risk is higher in the climbing center, but we mitigate that."

Fulton works at the UI Climbing Center and has been around adventure sports since childhood. Now he approaches non-

traditional sports with a more professional and educational emphasis, he said.

"It's my job now. I love to teach people a skill they can take as far as they feel comfortable and do for the rest of their life," Fulton said.



j.mp/hEDLOX



Kurtis Perkin practices kayaking at the University of Idaho Swim Center. Kayaking can be an exhilarating sport and a good way to get outdoors but also is very dangerous and should not be done alone, even by expert riders.

Beiser calls his outdoor activities lifetime sports, and said they have the ability to refresh participants by separating them from the pressures and chaos of daily life.

"Rock climbers get into a flow state where time flies for the mind and body," Beiser said. "It allows the mind to escape and removes you from other stresses."

These freeing experiences can rejuvenate participants and even lead to self-actualization, Beiser said. He said the endorphin high from extreme sports can become a healthy addiction for some thrill seekers if it doesn't go too far.

This spring, the Outdoor Program plans kayaking and rafting trips to the Snake, Potlatch and Clearwater rivers. The program also teaches safety courses, such as the swift water rescue awareness class and a wilderness first responder course, for individuals who wish to become better prepared for the worst. Instructional clinics for beginner mountaineering and whitewater kayaking are available to students as well.

Lack of experience should not deter would-be adventurers. The idea the Outdoor Program is for experienced participants only is a huge misconception, Fulton said.

"The No. 1 question we get asked is, 'Is it for beginners?' Ninety-five percent of our programs are for beginners," Fulton said.

The Outdoor Program appeals to a diversity of skill levels and interests, but there's always the group that does their own thing, Fulton said.

"There are those that think we are too extreme, and those that think we aren't extreme enough," Fulton said. "We're in the middle, and that's exactly where we want to be."

Roberds, one of those who finds adventure outside of facilitated programs, went to Moscow Mountain with a friend three years ago and was introduced to mountain biking. Gradually, the two worked their way higher up Moscow Mountain Road and deeper into the twisting dirt tracks that spiral downhill. The proximity of Moscow Mountain and its countless trails made the sport accessible without depleting its thrill.

"You leave here and you're riding in 15 minutes," Roberds said. "There are some of the most unique trails I've ever ridden on ... and it's all really well-maintained."

Gates seal off the base of Moscow Mountain between November and May

most years, but Roberds is undeterred by the roadblock. He rides four miles uphill to reach the top in about an hour and gets a pretty good workout, he said.

Peak riding season is late summer through fall, before snow covers the roads and when trails are less soggy, Roberds said. There are paths for each skill level, from two-way, off-highway routes for beginners, to one-lane, dirt switchbacks that take anywhere from one hour up to a whole day to ride down. Roberds has come to recognize fellow riders, and exchanges tips about new trails on Moscow Mountain.

"One of our staff ran a 50-foot waterfall, and to me that's extreme..."

trevor fulton

He recently rode through the slick rock of Utah and Colorado. The hilly and cactus-ridden terrain was a far cry from the smooth tracks of Moscow Mountain, Roberds said, and the gravel took a toll on his bike.

"I probably spent 120 bucks on repairs alone," Roberds said. "It's definitely a sport where you've got to have some money to put into it or become your own little mechanic."

His gear list extends to include clip-in shoes, which get more grip and power for pedaling, gloves to protect his hands and a helmet, in case of blows to the head.

"I do these sports all the time and I keep coming back to them because I just love them," Roberds said.

Love for adventure and the outdoors draws people to extreme sports in many realms, but the definition of extreme is still up for debate, said Fulton and Beiser.

"If you ask 10 people who consider themselves extreme, they'll give you 10 different answers as to what that means," Beiser said. "A lot of the things we do, I don't consider extreme sports."

He pointed to paragliding, ice hockey and stock car racing as truly extreme. Fulton agreed the Outdoor Program doesn't facilitate activities that qualify as extreme, but focuses more on introducing people to opportunities for adventure.

"It will challenge you physically and emotionally," Fulton said. "It will help you experience the outdoors in a way you never have before, and you will grow from it." ■ ■ ■

Big job, bigger heart



Dean of Students and Vice Provost of Student Affairs Bruce Pitman talks with parents of prospective students April 1 before giving a speech at one of the Vandal Friday events.

Through the explosion of Mount St. Helens, the arrest of Sami Omar al-Hussayen, a 1980s Sweet 16 basketball team and nine University of Idaho presidents, campus has evolved in many ways — and one man was here for it all.

Dean of Students and Vice Provost of Student Affairs Bruce Pitman was hired at UI in 1973 after he visited campus — one of 120 he toured while working for his national fraternity, Phi Gamma Delta. But when he graduated from Purdue University, he said Student Affairs was not his intent.

“I always intended to be a high school counselor ... I realized from touring campuses and working in that environment that I really, really, really enjoyed working in a university environment, and that many of the things that I thought were important to me as a career, I could do on a college campus, I could do in Student Affairs, as opposed to doing it at a high school,” Pitman said.

Before beginning his time at UI, Pitman grew up in a small farming community outside Indianapolis, where he attended school until college. Nearly 40 years later, he and his wife Kathy recently celebrated an anniversary, saw all three of their children graduate as Vandals — an achievement he said was “in spite” of him — and developed “some great friendships.”

“I think he represents, through his actions, much of what we try to represent as the University of Idaho,” said Doug Baker, UI provost and executive vice president. “That it’s a caring institution that tries to help students grow and prepare for the rest of their lives...”

Assistant Dean of Students Laura Hutchinson said Pitman is a compassionate person, but not separate from or ahead of authentic — a quality that overlaps the university and community settings.

“He’s who he says he is,” Hutchinson said. “He’s not a hypocrite, and that matters because it’s going to show if he is and you lose credibility as someone who says they care about students. It’s very difficult to get back,



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“It is difficult work, and I have often said if a student funeral fails to move me, if I’m not touched by the hard issues, then I need to get out of the business.”

Bruce Pitman



Pitman gives an interview to students in an advanced broadcast class April 1 outside Memorial Gym.

you generally have to leave the institution and start over someplace else, so there’s a reason he has been as successful here as he’s been, and it is that.”

Hutchinson said for a traditionally disciplinary administrative position, she knows few people who think of him that way, and instead as the man who will help them. She said this is especially true in crisis situations, and many times remember the man who helped them through part of a journey when they remember the incident.

“It is difficult work, and I have often said if a student funeral fails to move me, if I’m not touched by the hard issues, then I need to get out of the business,” he said. “So I think that you’ve got to leave yourself open emotionally to being a part of the situation without being overwhelmed by the situation.”

Hutchinson said when Pitman works with families it is not just about representing UI — he really does care about them.

“I think probably the most difficult moment was when we were both down in the fraternity house for the student death, and he was working with the men and just sitting there with them ... (and) they took the student out, and you’re thinking, ‘Here goes this young man who is all of 22 or 23 and they’re putting him in a van and driving away,’ and we just stood there at the window and we didn’t say a word — I don’t think either of us could have at that moment...” Hutchinson said.

Pitman said he has a certain amount of inner peace that helps him find a balancing point when it comes to situations like these. In many ways, it is a privilege for the families to let him in during some of their hardest moments, and he said he tries to honor the pain of each situation.

“We typically have four to six student deaths a year...” Pitman said, “whether it’s car accidents, health crisis situations or mental health issues.”

But they all leave a mark.

“I think certainly working with some student tragedy situations, you know I got to be honest, even though I think we handle those situations quite well, I don’t like it,” Pitman said. “Particularly situations where you can step back and feel like the incident or the crisis or the death or the injury was not necessary, was preventable. Those are the ones that I think truly are the hardest.”

The compassion Pitman extends to families does not end at the edge of campus. Vice Provost of Academic Affairs Jeanne Christiansen said his deep caring shows by how closely he monitors families afterward, like stopping at hospitals to visit recovering students.

It’s a hard conversation to have and requires a skilled person to talk with grieving parents, Baker said, but he believes Pitman is great.

In a career that is 24/7, the difficult spots are bound to have rewards, and for Pitman, he said those come in the form of Alternative Service Breaks and successful projects.

“I have a particular interest and passion in our service-volunteer areas. One of the best weeks I’ve had all year was last week (spring break) when I went with a student group to Washington, D.C. on an Alternative Service Break — I’m a dean who still knows how to use a sleeping bag,” he said.



Pitman poses for a photo at the table in his office in the Teaching and Learning Center. Pitman's office has large windows that look out at a large portion of campus. Pitman said he primarily uses the table to talk with students and guests in his office.

Pitman said the group worked to remodel and rehabilitate a facility that would be an outreach center for victims of human trafficking.

"We were working in a very hard neighborhood in Northeast D.C., and it's good for the Dean of Students to live with, travel with and eat with a group of college students for a full week, we got to know each other very well," he said.

Baker said he thinks it is energizing for Pitman to watch students become more educated on service learning breaks, even if it does require his spare time.

Hutchinson said his approach to the job sets the bar high for the rest of his staff. She said he will work late and come in early regardless of what the previous day entailed, and if he's in the office he will answer the phone.

"It's very rare that I've ever heard him complain about it. He'll just kind of chuckle and go, 'Yeah, I guess, that's right, that's right, there's one more thing to do today. I'll

get right on it.' And he has a sense of humor about it, but we're going to do it as soon as we can get it done," Hutchinson said.

Pitman said he arrives in the office around 7 a.m., about 45 minutes before the rest of his staff, and uses the time to catch up on emails or take care of what came in during the night. An important part of his routine includes a phone call with Christiansen — a work relationship they said is rare at a large institution.

"We each describe it as blurring the boundaries between Academic and Student Affairs so that we can bring together the ways of thinking and working ... particularly with a focus on the student experience at the university," Christiansen said.

Other than his morning routine, he said his days typically consist of meetings with faculty and staff, and then meetings with students in addition to those who just stop by.

"He is a very reflective person, he can think and feel and be present all at the same time,

which is quite an art actually for a senior administrator," Hutchinson said.

Baker said he had heard of Pitman's reputation before coming to UI.

"He's seen as, I think, one of the premiere Deans of Students in the country," Baker said. "He's been doing this a long time and knows what he's doing ..."

Hutchinson said since Pitman has been at UI for a while, he is beginning to see second and third generation Vandals, and remembers many of them. He also remembers university milestones, like the two Humanitarian Bowl championships and national events.

Mount St. Helens was an event that defined campus in many ways, including the change from a vehicular campus to pedestrian only, which Pitman said has helped shape the character of the interior part of campus today.

"It was very surrealistic because everything

was covered in this white powder and it looked like snow but it wouldn't melt..." Pitman said. "It took all summer to clean up the ash because once you thought that you had it all cleaned up, then there might be another ash fall that would come from a minor eruption where the ash was so fine that it had to be washed off roofs and out of plants and everything several times, it didn't just go away in one fell swoop."

A memory more familiar to the current generation on campus and around town is one Pitman also witnessed.

"9/11 obviously shocked the world, shocked the United States and hit the University of Idaho very hard," he said. "I remember those few days very clearly because it just seemed like campus life was almost in a state of suspended animation. I mean, everyone was so focused on what had happened in New York that it felt like classes and other things that were going on seem pretty trivial."

Within hours of the planes hitting the World Trade Center, Pitman said they had a big-screen TV set up in the food court running eight to nine hours of news coverage a day, and whenever people had a minute between classes they would come in to watch the aftermath.

In February 2003, UI graduate student Sami Omar al-Hussayen was arrested for being suspected of having terrorist connections.

"On the morning of the 26th, I drove to campus and was stunned to see along the Sweet Avenue quarter entrance to campus, row after row after row of camera trucks, news camera trucks from various media outlets, from throughout the region, not just Spokane, and they were here to cover this arrest," Pitman said.

The university had no idea it was coming, Pitman said, but learned the FBI had been monitoring al-Hussayen's bank account and tapping his phone for quite some time.

"Basically for a day or so, the campus felt like it was being under FBI control ... they were operating throughout campus quite heavily and were visible in a few places in the community," Pitman said, "and that was terrifying for our international students. They felt very upset and insecure. The echoes from that were long lasting."

For several months the community was polarized, and UI had to work to reassure Muslim students they were welcome and safe, Pitman said. At the same time, it led to good conversation. Eventually al-Hussayen was deported and there was never confirmation on his involvement.

"It was shocking because we never considered ourselves as a place where we would have those kind of — if indeed any of it was true — that we would have those kinds of connections," Pitman said.

For someone who has seen so much Vandal history, many people, including Pitman, might think he's seen it all, but there's always something new, Hutchinson said. Despite his role on campus, Pitman still makes time for his family and boating in the summer. He and Kathy are baseball fans, and have an opening day tradition of hot dogs and a beer. Hutchinson said he's a simple person who wants people to treat each other with respect and the world to be a better place.

"I think my main goal is working with colleagues and student leaders to create the most supportive and affirming educational environment that we can create for the money that we have," Pitman said. "So that when students spend their time and their treasure here, they are able to achieve their own academic goals, but also expand their world to the point that they're ready to go out and be very, very successful, whether it's professionally, whether it is interpersonally, but be successful in whatever walk of life they choose." ■ ■ ■

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THE PATH UNKNOWN



ART DEGREE: CHECK. WHAT HAPPENS NEXT?

David Giese said his favorite part of teaching art is when a student has an epiphany with a project on which they had previously been struggling.

Giese, an art professor at the University of Idaho, said there has become a tremendous need for people to be able to solve problems visually, even in business.

“There’s a new vehicle open to our majors that perhaps wasn’t there even five years ago,” Giese said. “Whether or not one uses computers to make their art out of, nonetheless, if they have good computer skills, then there’s a whole area of potential jobs out there for our majors.”

Giese said the students are visual problem solvers who should have perceptions of what is involved in visual problem solving because, as the Internet becomes a main source for information, visual problem solving has become a tool for almost anybody living in today’s reality.

“If they have a portfolio, there are head hunters that look for potential fits between skill sets that the individual has, and a company that desires those skill sets,” Giese said.

He also said many artists hire an agent to help them find work, and feels people might not be aware of the number of different possibilities for work.



University of Idaho students and art majors draw model Chris Miotke for an art class March 31.

“From dealing with production in movies and theater where one works on sets, many of the skill sets that art majors have can be easily applied to in-house displays, like merchandising displays, convention displays,” he said. “There are all kinds of things a person could actually work in today that could utilize their skill sets.”

Noah Kroese, a former UI student with a bachelor’s degree in art, had his first job working for former professors in the sculpture studio. Kroese said he was so involved with the sculpture studio he ended up practically running it.

“It wasn’t exactly in my field, but it was related to art,” Kroese said. “Doing a lot of sculpture and mold making and casting, that kind of thing. I did that for several years actually, and then sort of did freelance illustration on the side.”

During the years, Kroese said he developed a forte for freelance. He is at a point now where he hardly spends any time in a studio.

“Any of the artistic arenas can be really difficult to work in. It can also really be feast or famine,” he said. “I’ll have months on end where I’m working 12

to 15-hour days and then I’ll have a month or two where I really don’t have any projects at all.”

Despite the inconsistency, Kroese said he still loves what he’s doing as an artist and does not regret his degree choice.

“I’ve always drawn and always loved it, and always wanted to make a living at it. When I got to college, it just seemed so unpractical,” Kroese said. “It seemed like I would never be able to do (it) and I never had enough confidence to do it, so I didn’t. After trying a couple different majors, I sort of realized this was the only thing I was good at and maybe the only thing I would ever be satisfied with.”

David Herbold said art wasn’t something he chose — it was more of a realization. He said his art tends to reflect how he participates with the rest of the world. Herbold is in his last semester of graduate school for studio arts, and specifically works in sculpture and installation.

“I’m preparing my written thesis and we have a show that kind of culminates down at the Prichard Gallery, which opens April 15,” Herbold said. “I’m teaching summer ceramics, and a big part of the program is not only bar stu-

dio practices, but also the pedagogue of teaching art.”

Herbold said he likes Moscow and plans to stay here one more year, and the reality of his field is there aren’t a lot of jobs out there.

“I’m going to try to maybe keep the ceramics program going here. Besides that, I may do carpentry work,” Herbold said. “I’ve got some kind of social art projects, like a tree planting project, and then applying for grants to do projects, so it’s kind of a mix.”

Just like anyone else, he has bills to pay. He said he doesn’t necessarily want a career that takes a lot of energy, but in reality, he knows he won’t find a career where he can solely focus on art.

“I’m kind of flying by the seat of my pants,” Herbold said.

Sculpture I and ceramics are the two classes Herbold has taught at UI as a graduate student.

“It’s really great. I learn from the students as much as they learn from me,” he said. “There is art in teaching, but it’s just as exciting to me to sit down with a student and go through the problem solving of how they’re going to figure out their project, or how they’re going to address things, either their craftsmanship or conceptual concerns.”

Art major John Kraus washes his brushes in Design II March 31.



Herbold said an art career can be scary in the sense that it does not prepare people for a direct career or a family.

“It’s not that it’s not possible, but when you’re really engaged in it, it just makes life really exciting,” he said.

Janelle Lawless, a fine art major with an emphasis in graphic design, said if she were to give advice to other students she suggests finding professionals to work with.

“That’s why I sort of have my path set for me. The field, as wonderful as it is, can be really competitive and it can be really hard to get a job in certain places,” she said.

Even if a source for a potential career is a relative, Lawless recommends it.

“A lot of times relatives have connections with firms and just getting an internship in the door is a step towards launching your professional career,” she said.

Lawless has a limited background in photography and had originally been taking digital imaging classes, which led her to graphic design. After her husband graduates next year, she said she will head to an internship in Seattle.

“I feel like (graphic design) has the ability to get people’s attention and get them to think about things,” Lawless said.

She said she believes graphic design has a presence in popular culture today.

“Even people who don’t study it like to dabble in it,” Lawless said. “It kind of gives the opportunity for people to get ideas out there and create awareness about things. I like the ability to address issues that concern me in art, in a way that’s really popular in culture today.”

Giese said there’s a certain amount of learning by doing. He said as students progress, when they solve problems on one level, problems arise on another, which is why it’s important for students to keep pushing themselves.

“You begin to understand and perceive who and what you are and why you do what you do,” Giese said.

Giese said he strongly believes the art department teaches its students for the future, not the past.

“I think an exciting part for me is when an individual student starts developing a personal voice, and it’s usually just the beginning, but it’s there,” Giese said. “It may take 10 years for a student to develop that personal voice — I know it did for me.” ■ ■ ■



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A PASSION FOR

Ballroom team members Paul Hanes and Liz Jernegan connect in a standard frame for the waltz in the Physical Education Building Feb. 26. Jernegan said there are four points of the connection: The first is the follow's right hand on the lead's left; the second, the lead's right hand on the follow's shoulder blade; the third, the follow's left hand on the lead's deltoid; and fourth, the follow's left arm leaning on the lead's arm.

BALLROOM DANCE

TANGO, WALTZ, AND CHA CHA — THE FUN,
FORMAL AND FLIRTY FORMS OF BALLROOM



■ Ballroom dance isn't just the Waltz, cha cha or Tango for the University of Idaho ballroom teams.

It's the Michael Jackson's "Thriller" dance. It's a glow-in-the-dark dance, a quick Waltz across the crosswalk and sidewalks downtown. It's spontaneous Tangos and East Coast Swing whenever a familiar popular song plays. And it is exactly the goal graduate student Garrett Lumens said he was trying to accomplish.

Lumens, the instructor, said the purpose of his two ballroom dance teams is to "create a passion for dance" while learning the technique of each dance and building community on campus.

The ballroom teams are student-led and designed to perform in front of an audience as well as for the members. Liz Jernegan, senior in virtual technical design, said she wants to do a "flash mob" with a whole ballroom dance team spontaneously breaking out into dance in the middle of the Idaho Commons while "blasting music."



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The teams work throughout the semester toward a final performance, which they put on for people to see a variety of ballroom dances. Many of the dances are choreographed by members of the teams or the previous dance instructor, Trevor Dougal, to popular songs like Jackson's "Beat It" and the "Pirates of the Caribbean" theme song.

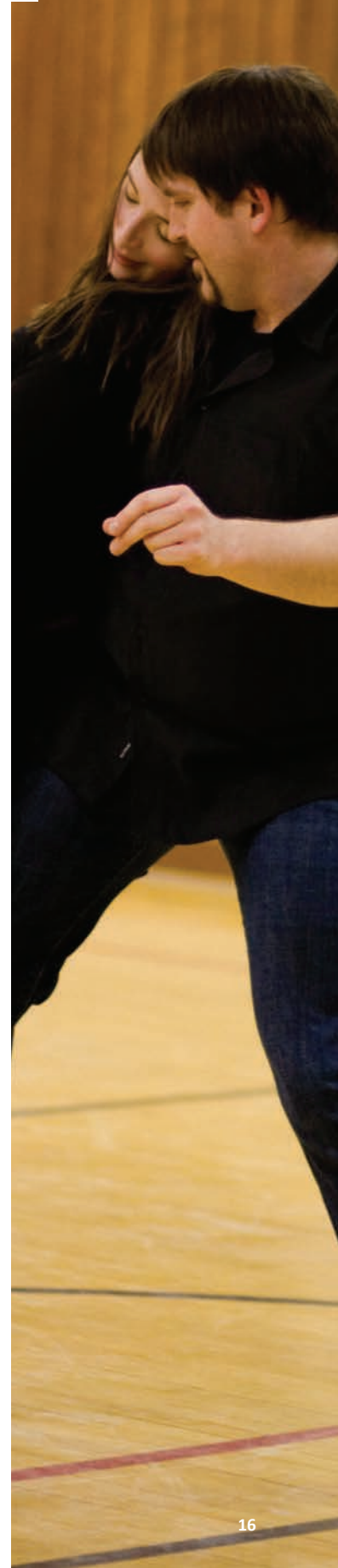
Jernegan said as a result of the popular songs being used for routines, whenever she hears "Beat It" in Applebee's, she tries to resist the urge to dance. The ballroom teams are now practicing routines for their final performance at 7 p.m. April 29 in the upper Physical Education Building gym, room 210.

The ballroom teams also host biweekly social dances open to the public for a half-hour lesson in the particular style of ballroom dance chosen, and then for another hour and 45 minutes of dancing. ■■■



Jernegan and Hanes dance "Chantal's Super Cool Move" as part of the cha cha in the Physical Education Building Feb. 26. The dance move was choreographed by the ballroom teams' former dance instructor's wife, Chantal Dougal, and is solely made of several different basic cha cha moves.

Jernegan and Geoff Keller break into a West Coast Swing Dance in the Mormon Institute gymnasium March 8. Jernegan said in the West Coast Swing there is a lot of improvisation and variation, and the dance is not as structured around specific dance moves. The lead “gets to showcase himself” while the follow is very playful with the moves that the lead guides her into.



THE VIEW FROM BEHIND THE BAR

■ Dim flashy lights, loud music, subtle sounds, locals and college students — the Moscow bar scene is as diverse as its residents.

Bill Cole, bartender at The Garden Lounge, said the way he got into bartending was definitely unintentional, when he was asked to cover for a friend at the Capricorn, which is no longer in business.

"I was underage, so I was like, 'Cool I get to be in a bar,' and started doing that," Cole said. "I worked that into a full-time, well as full-time as bar work gets, full-time gig doing door work, which as soon as I turned 21 I started bartending up in Alaska, and then back down here also."

Cole, who has worked at The Garden for more than eight years, said he stays because of the high quality and fast-paced environment.

"Other places I've worked, I've enjoyed working with live music and I've enjoyed working just slam and jam, (where you) never really get to talk to the customers," Cole said. "It's a different feel here. You get to know your customers, figure out how they like their drinks and hopefully provide a quality product."

Cole said he doesn't have a particular favorite drink to make, but his favorite thing to do is guess what a customer's perfect drink will be by only asking a few questions. He said eight out of 10 times he can make a drink they enjoy.

"I think I do pretty well at that usually, like trying to pinpoint what people would like even by the way they're dressed, by the way they act, by what they say to their friends. It's interesting," Cole said. "You hate to stereotype people, but by what they say or they do, you can tell."

Cole said the drink he pours the most is either a Long Island or vodka with cranberry juice.

Ryan Gunn, bartender at The Corner Club, said their most popular drinks are Rainer beer and the kamikaze shot.

Gunn said he has enjoyed working at The Club for more than three years now because it's where he used to hang out after working as cook.

"It's a trade off. Better made tips, better money in general, but then you have to deal with odd hours and drunk people. It takes a toll," Gunn said. "It's really frustrating weekend after weekend being the sober guy in a sea of drunks. So that's kind of obnoxious, but the hours are more conducive to being in school."

Ryan Sundberg, a co-worker of Gunn's for almost two years, said he spent a lot of time at The Club anyway and decided he should probably be making money instead of spending money there. He said his favorite drink to make is the one with the ingredients in it, like a Bloody Mary.

"As far as jobs go, it's a pretty social job," Sundberg said. "You can have your friends come, you can have other people that you know come in. It's kind of nice because you get to talk to people, you don't just sit and talk to the same person all day."

Cole said a typical night at The Garden is about 95 percent college students, and that's one of the reasons he continues bartending in Moscow.

"When they go out to drink they're out to have a good time, they're not out to drown their sorrows," Cole said. "Instead, it's more about forgetting a crazy week at work, celebrating a football game or birthday and just generally having fun."

Cole said occasionally he deals with the downer, but that's part of the job.

"I would say the worst costumers are, if you were to pile it on, it would be the kid that's been 21 for a week, thinks that they know everything about every drink that they're going to get, is rude to you, doesn't tip and then ends up puking at the end of the night," Cole said.

Gunn said his worst customer is the entitled sorority or fraternity person.

"The one who, for her entire college career, has been hanging out in frat houses and having drinks just shoved in their face and ... being able to throw stuff everywhere and just be loud and wildly obnoxious, and think that's OK," Gunn

said. "It goes for guys too, the kind of people who (think) they're still in their sorority house and fraternity house. And I was a frat guy, so I understand how it is over there, but this isn't a frat house."

Gunn said the most interesting story he has been told is about how the bar was in the 1960s, when women weren't allowed in.

"One of the older ladies who comes in here is always claiming that she was the first girl to come into The Corner Club," Gunn said. "She came in saying she was like nine months pregnant (and) way overdue in the summer. She basically yelled at them until they gave her a beer and ... she said, 'Don't worry the baby's already done, it's about to come out any day, a beer's not going to hurt anything.'"

Cole said the stories he gets told at the bar can range from someone telling him their son just died and needs a drink, to plain crazy.

"It can go anywhere from the person who wants to tip you with any number of drugs, (which) always catches me off guard. 'Dude, I don't have any cash but you want some blow?' I'm like no," Cole said. "Or the drunk girls that are like ... my friend and I think you're really cute, you should come have fun with us, and I'm just like, 'What?'"

Thor Fenwick, bartender at John's Alley, said he has heard all sorts of crazy stories working the bars for five years.

"I mean alcohol is a hell of a drug. I've heard a couple interesting stories about getting arrested in Mexico (and) sailing adventures," Fenwick

said. "When I was working at a bar in Montana, biker gangs came through, so you hear all sorts of stories."

Fenwick, who has also worked as a bouncer, said it is a completely different side of costumer interaction.

"When you're bouncing, you're working the doors, there's a much more personal interaction because when someone comes up to the bar they want a drink, not to carry on a conversation," Fenwick said. "When you're working the door, yes, they're coming in, but at the same time they're asking you a lot of questions like how's the music (and) how are you doing tonight."

Fenwick said he loves the costumer interaction, but scrubbing toilets is his least favorite part of the job.


"We have a lot of regulars that come in. They know your name, you know theirs (and) you know what it is they prefer to drink," Fenwick said.

Kris Felton said he enjoys bouncing for Mingles instead of CJ's because he doesn't like to deal with drunken fights every night and he's not into the club scene.

"It's my kind of bar," Felton said. "It's pretty laid back. We get all sorts in here, all kinds of people, it's not just a certain type. We don't get college students or locals — we get both. We get people who like to dance, people who like to play pool (and) people who like to drink. Some people just sit and watch TV."

"It's a trade off. Better made tips, better money in general, but then you have to deal with odd hours and drunk people."
— Ryan Gunn





Bartender Bill Cole mixes a drink March 25 at The Garden Lounge.

Felton said he has caught a couple hundred fake IDs in the four years he has worked at Mingles. He said the worst part of his job is the boredom, but he has caught people doing some strange things.

"At CJ's it was catching people having sex, but here most people I throw out are just too drunk," Felton said. "One guy I threw out because he walked into the restroom and just dropped down and started peeing like a 5-year-old next to someone."

While Felton's job still requires work when dealing with people, he said it is also fun.

"I get paid to basically hang out while everyone else is out having a good time. I'm working, but I still get to see my friends (and) get to meet new people," Felton said.

Cole said his favorite part of the job is the people.

"... I wasn't a popular kid growing up or anything like that, and this job forces you to be social and forces you to find new ways to interact with people for a lot of reasons," Cole said. "The only way I make money is if people tip me and for people to tip me I'd better find out what buttons to push."

Cole said he enjoys the social interaction and figuring out how people work.

"Do I talk sports with this guy (or) talk music with this guy? Does this girl just want to hear that she's wearing a nice dress or that her shoes are great or that her hair looks wonderful tonight, or you know, are they looking for a hug?" Cole said. "I enjoy serving people oddly enough, and because I enjoy that in turn I make some money, and I like that." ■ ■ ■



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PALOUSE PLATTERS

VANDAL MEATS AND COUGAR GOLD

Washington State University animal sciences student Leslyn Ibara puts ground-up meat into a vacuum stuffer, where it will be packaged and then cooked to become bologna March 20 at Vandal Meats.



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Most do not or prefer not to think about the process meat goes through between the time it's wandering around a farm and the time it's cooked as food at concessions, barbecues or on the stove. It's usually far away in an unknown meat lab. But it can actually take place closer than many might think — like the University of Idaho campus.

Vandal Brand Meats, built in 1968, is located in a laboratory on the west side of campus, off Sixth Street. Appropriately, it's near the beef barns nearly every UI student has passed at one point or another, and it serves as not only a retail location for local meat production, but also as a learning environment for UI's agriculture students.

Ron Richard, who grew up on a farm in Aberdeen, Idaho, is a UI alumnus who received degrees in animal science and agriculture education, and has worked as the manager of VBM for close to 25 years. Though he's not known for being talkative, his student employees seem to enjoy his company and teaching style.

"It's an easy work environment, everyone gets along," said Josh Prow, a sophomore agriculture and business managing major. "Ron jokes around a lot, but when he's serious, he's serious."

Kim Thayer, a senior animal and veterinary science major, and Katie Robertson, a sophomore also majoring in AVS, also said they enjoy the experience of working at VBM.

"I really enjoy it," Thayer said. "It's hands-on work instead of sitting at a computer or desk all day."

Richard said they make \$150,000-160,000 in gross sales per year, and sell mostly beef, pork and sausage. Their products are available around campus at the Bookstore and Wallace Underground, and are also used for the Vandal sausage at concession stands. The



proceeds help compensate for cost of the livestock, supplies, student labor and maintenance of the facilities.

Many of their beef products include jerky, and the pork products include chorizo and bratwurst sausages. Richard said they ship many packages through the holidays as well, such as hams for Christmas and Easter, and cheese sets.

The laboratory facilities include a section for slaughter and a section for processing, and Richard said they not only benefit student employees, but regular students as well. Class labs are held three afternoons per week, where students get to experiment.

"Most everything is tied in with our teaching and outreach programs," Richard said.

The student employees also mentioned their frequent educational trips around the Northwest, including their recent participation at the National Meat Association MEATXPO in Las Vegas. They entered the University Student Cook-off against seven different schools with the Vandal Shakin' Bacon Sausage, and won.

The processing room is kept at 45 degrees, and students can experiment with a grinder and mixer, a cutting machine with band saw, a stuffer for sausage, smokehouse oven, marinating tumblers and a vacuum-packaging machine for retail goods. Much of the work they do is developmental, meaning they play with different spices and mixtures to create new products, which is where the Shakin' Bacon Sausage originated.

"Students get hands-on experience doing everything," Richard said. "If they're not comfortable doing something, then I'll do it. We don't force the issue."

Though some might cringe at the idea of a meat processing lab on campus, Richard emphasized their regard for the animals and high quality product. The meats are inspected by the United States Department of Agriculture to ensure sanitary measures are used in processing, that they are making wholesome products and the meat is from healthy livestock treated humanely.

"(The animals are) sacrificing their life for our food, so we treat them with respect," Richard said.



Employees at the WSU Creamery shovel cheese from a mixing machine into cylinders to prepare it to be pressed March 23.

WSU CREAMERY

Though VBM has been around for more than 40 years, Washington State University's Creamery has been standing for more than 70 — making for 70 years of well-known cheese and ice cream from WSU's campus.

In 1948, WSU transferred operation of the Creamery from a private contractor to the university itself and opened Ferdinand's, named after the cartoon bull. Around the 1930s, the United States military was looking for a better way to package cheese, as the wax they dipped it in would crack en route during shipment. Dr. Norman S. Golding, who was a WSU professor, attempted to vacuum-pack the cheese in tins to improve the process, but the release of carbon dioxide from the cheese would cause the tins to bulge and explode. After testing and combining different cheeses — the specifics of which are secret and kept in a locked room — Golding discovered the magic recipe.

Russ Salvadalena, manager of the Creamery and a WSU alumnus, said the best part of Cougar Gold is the aging process.

"People intentionally age Cougar Gold five,

10 or 15 years and it doesn't get bitter," Salvadalena said. "... The flavor gets a little bit sharper, a little nuttier."

Cougar Gold accounts for about 80 percent of the Creamery's revenue, sold for \$18 per can. Salvadalena said they ship to every state in the country, but about half goes to the western side of Washington. A batch of cheese is made every day, which produces about 800 cans, and most of it is aged at 45 degrees for at least a year before being sold. Besides shipping orders, the cheese is sold at The Bookie, Safeway and Dissmores.

The process of making a batch of cheese begins at 4:30 a.m., when one of their students picks up fresh milk from the dairy farm. By 7 a.m., they begin to pasteurize the milk, then pump it into a large vat with the bacteria cultures and add an enzyme to coagulate it.

"Then we pump it out of that vat onto a draining table, where the water portion is taken away," Salvadalena said. "We used to put whey down the drain, but now we send it to a compost pile for bacteria breakdown."

Once the curds and whey firm up together, they are sliced into 10-15 pound slabs, and are flipped and stacked, which is called "cheddaring." After a day and a half of work,

about 1,500 pounds of cheese is produced.

The Creamery employs about 25 students during its busiest seasons, and Salvadalena said they often employ UI students among them. They also help fund scholarships for food science majors.

While cheese is the largest portion of what they do, the Creamery also produces Ferdinand's ice cream, which is sold at the Creamery itself and at Pony Espresso in Moscow. Salvadalena said the way they make it isn't that different, but there are important distinctions.

"The butter-fat percentage on our ice cream is not extraordinarily high," Salvadalena said. "The way we pasteurize it is one big batch, unlike ice cream companies. The major difference is we're able to control the temperature of the ice cream until we put it in your ice cream cone."

Though their largest involvement is with the public, Salvadalena said one of the most rewarding aspects of his job is teaching and interacting with students on a quality product.

"It's really nice to be associated with a product like Cougar Gold," Salvadalena said. "(And) I enjoy working with our students. ■ ■ ■"

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