

Organizations affect SUB availability

Later hours will allow more opportunities for programs and events

Kyle Hill
Staff Reporter

Starting this semester, every other Wednesday will be known as Wednesday Bulldog Nights in the Student Union Building.

The Student Union, working with campus organizations, will extend its hours to 2 a.m. on Wednesday nights to host late-night events every other week.

Student Union Director Sujit Chemburkar said the idea emerged during the summer and quickly gained momentum.

"Before, isolated folks did some late-night stuff," Chemburkar said. "We're trying to make it more of a cohesive program. As a university, we're trying to provide an outlet and entertainment."

Chemburkar said each Wednesday Bulldog Night would be anchored by a main event with two satellite events occurring simultaneously.

These events would be coordinated by a group of student employees from the Down Under.

"We'll ask organizations to help sponsor events," Chemburkar said. "We can start collaborating and coordinating events to-

gether. If we can combine events, students can pick and choose."

Chemburkar said many campus organizations, including Residence Life, Student Senate and Computer Gaming Association, have expressed an interest.

Members of CGA, Illusion Danz Team and Hispanic-American Leadership Organization helped with late-night events during Truman Week. Senior Ryan Wahrenbrock said CGA members helped set up and run equipment.

"The concept of doing an event in the Union has been discussed," Wahrenbrock said. "I definitely see CGA doing one event this year with [Association of Computing Machinery]."

Senior Daniel Kling, Down Under manager, said when an organization brings forward an event idea, he will have a list of groups available he can call and ask for help.

Chemburkar said nearly 275 students took part in a murder mystery event Aug. 24, and as many as 450 students attended each of the three nights.

Freshman Mark Enselman said he used the late-night event to meet new people.

"It gives us a chance to go somewhere other than frat parties," Enselman said. "You don't have to dress up. Everyone is all here for the same reason: to have fun."

"We're trying to make it more of a cohesive program. As a university, we're trying to provide an outlet and entertainment."

Sujit Chemburkar
Student Union Director



Freshmen Mark Onwiler and Alison LaFollete play pool in the Student Union Building Down Under. The SUB is planning to start having Wednesday night Bulldog Nights every other week throughout the year. The SUB will be open until 2 a.m. on Bulldog Nights.

Student Senate President Mark Kirtland said he campaigned for the Student Union to remain open 24 hours a day.

Kirtland created a committee at Sunday's Student Senate meeting, chaired by senator Brandon Large, that will assist Chemburkar in coordinating and publicizing events.

"I want to see our focus shift from major events to providing weekly events," Kirtland said.

Kirtland said that although Truman ranks among the top 10 in the nation for activities provided on campus, the rating could be higher. In 2004, the

Princeton Review ranked Truman No. 8 in this category.

"We should dominate in the area," he said.

Although Wednesday Bulldog Nights will occur every other Wednesday, Kirtland said he hopes to see them take place every week.

"Our goal is to create opportunities where students don't go out and drink," Kirtland said.

Chemburkar said he encourages students and organizations with an event idea to contact him in the Student Union office or by calling 785-4186.

Bulldog Nights

What: SUB will be open until 2 a.m. every other Wednesday for events and entertainment
When: The Bulldog Nights are set to kick off Sept. 7.

For more information, contact the Student Union Office at x4186.

Take-5 Game Room Hours

Sunday to Friday: 12:30 p.m. to 10:30 p.m.
Saturday: 10:30 a.m. to 8 p.m.

Jazzman's Hours

Monday to Thursday: 8 a.m. to 10:00 p.m.
Friday: 8 a.m. to 8 p.m.

A little Grows A long way

Kirksville Farmer's Market

Who: Local farmers and community members

What: A gathering of vendors selling homegrown fruits, vegetables, homemade bread and jelly as well as plants

When: 7 a.m. to noon, every Saturday through October

Where: Courthouse parking lot, Downtown Kirksville

Variety of vendors breeds atmosphere

Kiwanis Farmer's Market sows blended society of sellers to share produce

Erin Sadzewicz
Features Editor

For some students, waking up before noon on a Saturday to buy fruits and vegetables might seem a difficult thing to ask. The individually tended, loved and cared-for goods at the Kiwanis Farmer's Market might be a pleasant change from bigger grocers.

The farmer's market has brought fresh, homegrown foods to Kirksville residents and students and provided an alternative to Wal-Mart for more than two decades.

The vendors behind its presence travel not only from the Kirksville area but also from all around the northeast region to display their gardening, cooking and hand-crafting skills.

Because of the Weather

Kirksville resident Sherri Corbett has been selling her plants, vegetables and 20 different jellies at the market since 1993, and it all started because of a whole lot of rain.

"That was the year of the flood," Corbett said. "And we had so many blackberries that I made jelly and more jelly, and I thought, 'We're never going to eat all of this.' So I started selling the berries and the jelly at the farmer's market."

Corbett said she uses the extra income from her sales to supplement her part-time job.

She said she enjoys going to the farmer's market for the chance to so-

cialize with other community members.

"Well, [the farmer's market] is a nice way to make some extra money," Corbett said. "This is my Christmas money, and I get to see a lot of people. It's kind of a social hour or two. I made a lot of friends, and when you run out of your real money, then you have to tap into this."

More Than Midwestern

Born in China and raised in the Philippines, Ling Go came to live in Atlanta, Mo., 50 years ago to attend college, said best friend and business partner Jean Moore. Go lived next door to Moore, and they became good friends.

"I met her in the '50s, and we've remained friends all this time," Moore said. "She moved back to the Philippines to have a family, and then when her kids got old enough to go to college, she came back, and we decided we still liked each other."

Now, Go and Moore make their home together as well as their business. They are both retired and have relied on the farmer's market for supplemental income.

"It's like a hobby. We make extra money," Moore said. "If you're on a limited income, sometimes you need extra money."

Because Go is used to a different diet after growing up in the Philip-

ines, Moore decided to grow some of the oriental vegetables Go was used to, like bitter squash and loofah squash. They also sell a Korean condiment called Kim Chee, which is made out white radish, red chili pepper and curry.

Moore said she and Go are grateful for the ability to sustain such a long and close friendship.

"I hope you have friends that you keep that way because, you know, that happens very seldom," Moore said. "We've been lucky."

Not Just a Hobby

Mary Middleton has been traveling from Novinger the past two years to sell her auction-bought produce, and she has a very specific need for the profits.

"For us it's a full-time thing," Middleton said. "My husband's diabetic. His medicine is so expensive. In the summertime we needed supplemental income to pay for that."

Middleton said she isn't the only one who uses the farmer's market for such an important reason. The average income in this area is low, she said, and many use the farmer's market to supplement their income or generate their whole income.

A Bonding Experience

Kay Cowan, secretary for student involvement, recently began attending

the farmer's market, selling homemade salsa, pickles and relish with her son, Jason Sandner.

"Instead of sitting in front of the television chilling out, you can get together and talk," Cowan said. "It's a dying art, and I'm really proud that [my son] takes an interest in canning. A lot of guys don't do that."

Cowan said she's been canning her own food for 10 years and enjoys being able to open up a can of her own salsa during the winter instead of making a trip to the grocery store.

She and Sandner grow all their own vegetables for canning and appreciate the hard work that pays off after making it from scratch.

"Anything homemade is lots better, I think, than buying it," Cowan said.

Keeping Tradition Alive

For the last 15 years, Steve Salt has been gracing the market with his expert skills as a gardener. He and his wife grow more than 600 different kinds of vegetables, including some that might not be found in the local supermarket, like dragon tongue beans.

"They're an old variety of beans that came to the United States about 100 years ago from Belgium," Salt said. "They're called an heirloom variety. Cook them like a green bean only not as long. I like them with butter and parmesan cheese."

Salt also makes a traditional Midwestern syrup called sorghum.

"It's an old Midwestern molasses made from sorghum plant and grass, and it's cooked like maple syrup," Salt said. "It's an old tradition every fall in the Midwest. It's kind of a dying art, but we try to keep it alive."

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