



Chris Waller/Index
Students living at Farm Hall are expected to work 10.5 hours a week as payment for room and board and utilities.

Small residence misses chance for big funding

Sara DeGonia

Assistant Features Editor

The University's least-known residence hall is also its smallest and one of its oldest.

Farm Manager Bill Kuntz said he doesn't know when the Farm Hall building was erected, but it was part of the Denslow Farm, which the University purchased in 1982. Several families have owned the farm, which was originally established in the 1800s by the Dodson family, according to Truman's agricultural science Web site.

Kuntz said the building shows its age.

"It's an old house," he said. "... We were hoping in the Magruder Hall renovation ... to build a new Farm Hall with some excess funds from that, but I don't think there are going to be any excess funds."

Scott Ellis, dean of the science division, said there are no funds available from the Magruder Hall project, and there are no plans for the future of Farm Hall.

"[Farm Hall] just slid further and further down the priority list," he said. "I guess we've moved to the strategy now to just make repairs as needed for the foreseeable future. The cost of all the other upgrades at the farm used up the funds we had for that and more."

Ellis said he also does not know the age of the house.

"I assume it was part of the

original housing," he said.

Sophomore Carl Duncan, a Farm Hall resident, said he thinks the house is the oldest building on the University Farm.

"The first week we were out here, our electricity kept shutting on and off," he said. "It got really annoying. ... We have a basement that gets a little weird every once in a while. We usually don't try to traverse down there too much."

Duncan's roommate, sophomore Brandon Hall, said he has had some interesting experiences in the house because of its age.

"Have you ever plunged a tub?" he said. "... I was taking a shower, and water started backing up, and we plunged it."

Ellis said that despite the wear and tear of the building, he has received few complaints in the last couple of years.

"With Bill Kuntz as farm manager and the help of our Physical Plant, we've done a pretty good job of fixing things that were broken," he said. "I know we've spent money to put in a new floor and repair the roof."

Ellis said the various small repairs have kept it livable for the students residing in Farm Hall and have made it less likely that it will be replaced soon.

"We've been upgrading things at minimal cost," he said. "That kind of helped it slide further down the priority list."

"The cost of all the other upgrades at the farm used up the funds we had for [Farm Hall] and more."

Scott Ellis
Dean of Science



Chris Waller/Index
Sophomore Brandon Hall practices roping cattle outside Farm Hall on the University Farm. Hall and other residents live in the hall in exchange for working on the farm. Preference for residents is given to agriculture majors, and farm manager Bill Kuntz chooses students based on their level of responsibility and dependability.

Five prefer farm living

Farm Hall provides small on-campus home at University Farm

Sara DeGonia

Assistant Features Editor

He lives on campus for free. Sort of.

Sophomore Carl Duncan resides in Farm Hall, Truman's smallest residence hall, at no financial cost.

"The actual cost of living out here is working 10 and a half hours a week on the [University] Farm," Duncan said. "... We don't have a meal plan out here or anything, but that pays for the room."

Farm Hall is a brick duplex that houses five students and is split in half by gender. Each side has a kitchen, living room and individual bedrooms for the residents.

It is located on the outer edge of campus at the end of a dusty, gravel road as part of the University Farm complex.

Duncan said the residents of Farm Hall are largely responsible for the upkeep of the farm and spend their required 10.5 hours doing various necessary chores and tasks including clean-

ing the stalls, repairing equipment and feeding the animals.

Although it covers room and board and utilities, Duncan's roommate, sophomore Brandon Hall, said the weekly work requirement can be somewhat of a hindrance and might prevent some of the residents from living in the hall for too long.

"A lot of people get burnt out after two years," Hall said. "[There are] no vacations. Christmas break you're here, Thanksgiving, spring break - you're here all the time. You don't get to go home that often. I never went home last year."

He said he plans to live in the hall again next year because he enjoys the experience.

"It's away from campus," Hall said. "That's the best part about it. It's not in the middle of town."

Duncan said he agrees the benefits of Farm Hall living outweigh the sacrifices.

"I enjoy being outside," he said. "... I didn't enjoy being

on campus quite as much. ... I find stuff to do out here that you don't normally do on campus, just being able to walk outside and get fresh air."

Although the hall follows the same rules and policies as all Residence Life, Duncan said the distance creates a unique atmosphere for him and his roommates.

"It's kind of different because you don't always have people always looking over your shoulder and stuff like that," he said. "You get to be a little more free out here."

Hall said he agrees that the standard antiohabitation, antialcohol and antirearm rules are completely acceptable.

"It doesn't bother me," Hall said. "My dad wouldn't let me

bring [my shotgun] with me anyway."

Farm Manager Bill Kuntz, who is in his fifth year of selecting the residents of Farm Hall, said he receives plenty of applications every year. Kuntz said

the spots in the house are not necessarily major-restrictive.

"Preference is given to [agriculture] majors," he said. "It's kind of a perk for them. But I've had other majors."

Kuntz said he chooses students based on responsibility and dependability because the Farm Hall residents are often accountable for the farm.

"The fact that you never leave work can be a challenge," he said. "You never do go home from work. So if something happens, say for instance we have trouble with the horses getting out, it's their responsibility."

But the chores, general farm duties and late-night animal chases are shared by all five of the residents, and Kuntz said there is a definite sense of community among the students.

"They usually are a close-knit group," he said. "They are isolated from the rest of campus, and they see each other every day."

Hall said the group enjoys one another's company, and they often spend personal time together watching TV or talking.

"Lately it seems like we've been having weenie roasts about once every two weeks," he said.

"It's away from campus. That's the best part about it. It's not in the middle of town."

Brandon Hall
Sophomore

Corner barbecue cooks up business

Kirkville residents sell homemade barbecue sauce and a variety of meats

Meg Joyce

Staff Reporter

Darlene and Randy Holliday are taking the phrase "starting small" to a new level with their recently opened eating establishment.

D&R Bar-B-Que is located on the corner of Jefferson and Baltimore streets. The Hollidays have a large grill and a couple of chairs with a table for two. The couple has been selling barbecue on the corner since July, but they have been in the Kirkville area for three years, Darlene Holliday said.

Randy Holliday said they actually talked to the owner of the property about another location to set up the barbecue, but the owner showed them their current location instead.

The Hollidays have been in the barbecue business since 1993, but Randy Holliday said they have been in several different locations.

"We try to hear God in our decision-making," he said.

Darlene Holliday said that at some point they would like to buy the property and make a permanent restaurant there.

"It's on our wish list," she said. She said they would probably start out with take-out only. She said they believe in starting slow and growing bigger.

Wherever Darlene and Randy have set up business, they have been successful. Randy said the barbecue sauce used on the food is one reason for their success thus far.

"Darlene's sister had a barbecue place in Chicago where she made and sold barbecue sauce," Randy Holliday said.

Her sister gave them her recipe, and now Darlene Holliday makes the sauce just the way her sister made it. Randy said he sells the sauce for \$32 a gallon.

"I sold one gallon to a cook in Arizona, and he said he would buy 50 gallons from me if we had it," he said.

Randy Holliday said the meats they barbecue and the hickory oak wood they use are key elements in the attraction of their product.

"I get choice meats: chops, loins, baby-back ribs, stuff I know people want," he said.

Sophomore Danielle Clark ate at D&R Bar-B-Que on Thursday for the first time.

"Everything smelled so good," Clark said. "I could smell the barbecue as soon as I pulled up to the stand. I can't wait to go back."

Randy Holliday also said their spot tries to set a different atmosphere.

"We're very down to earth with people," Randy said. "We see people from all walks of life. Basically, we just try to cook the best food we can cook."

Darlene Holliday said she thinks the business makes a noticeable impact on Kirkville.

"We're selling good food and good service to the community," she said.

"I get choice meats: chops, loins, baby-back ribs, stuff I know people want."

Randy Holliday
Stand Owner



Kelsey Vaughn/Index
D&R Bar-B-Que is a small eating establishment located on the corner of Jefferson and Baltimore streets in Kirkville. Owners Darlene and Randy Holliday said they eventually plan to expand their natural cooking talents to create a permanent restaurant in town. Darlene Holliday said she believes in starting slow and growing bigger.

Apart from their stand, the couple also sells their food at the Farmer's Market every Saturday morning and caters special events such as employee parties and weddings, Darlene Holliday said.

"Basically, we do any special event where there's people and a need for food," she said.

The Hollidays attribute their developing business to their upbringings, which included cooking as an integral part of their lives.

Darlene Holliday said she has been cooking all her life.

"Every time I go home, we're cooking," she said.

Randy Holliday said that growing up, food preparation was both tradition and necessity in his household.

"I was the last of 14 kids, and my father was a chef," Randy Holliday said.

Darlene Holliday said her and her husband's talents were recognized recently when they entered the Corn Fest BBQ Cook-off in Edina.

Their cooking won first place for pork ribs, and the couple was the 2005 Grand Champion overall, she said. They have both of the trophies and a local newspaper article about the event displayed at their stand, she said.

Although both Darlene and Randy have a natural talent for cooking, Randy Holliday said the business is not central in their lives.

"Our barbecue business isn't our source," he said. "God is our source."

Darlene Holliday said the Hollidays don't plan on going anywhere, anytime soon.

"We've done other things, but we always come back to cooking," she said. "I think that we'll be here for a while."

D&R Bar-B-Que

Location: Jefferson and Baltimore streets

Days: Tuesday to Friday

Hours: 10 a.m. to 6 p.m.

Food also available Saturdays at the Farmer's Market