



The Dalhousie Gazette

North America's Oldest Campus Newspaper, Est. 1868

the **food** issue



DSU reaches out over SUB fare, pg 5

Sex with strawberries: Give it a try, pg 7

Recipes galore, pg 9

Dal take AUS banner into Final 8, pg 13



DALHOUSIE  
STUDENT  
UNION

## DSU Weekly Dispatch

Mark Your Calendars for Upcoming Events

### SPECIAL EVENTS

#### DJ Sticks

Friday, March 11

If you missed it the first time or you want to see the amazing show by DJ Sticks again, this is your chance. The Grawood is bringing the internationally known DJ back to the Grawood for an encore performance.

Doors open at 9:00pm and cover is only \$5.00. You must be 19+ to attend this event.

#### St. Paddy's Day Celebration

Thursday, March 17

Come celebrate St. Paddy's Day at the Grawood!!! There will be live performances by Hawco (5:00pm) and Blueberry Grunt (9:00pm) with drink specials all day. You must be 19+ to attend this event. A \$5 cover charge will begin at 2:00pm.

#### Happy Hangover

Friday, March 18

Why not come unwind from your St. Paddy's day celebrations at the Grawood and enjoy a showing of The Hangover, while you enjoy your bottomless pasta from 5:00 to 9:00.

#### Dal's Got Talent Winners Showcase

Wednesday, March 23

Come out and see the winners of Dal's Got Talent show you why they are the Campus' most talented act! This is a free wet/dry event beginning at 9:00pm.

#### DSU Annual General Meeting

Wednesday, March 23

Come out and hear from your DSU executives about what they have been up to this year. You will also get to vote on constitutional amendments! The AGM will begin at 6:30pm and take place in the McInnes Room.

Stay connected with the DSU through Facebook & Twitter

Facebook: Group and Page – Dalhousie Student Union

Twitter: [www.twitter.com/dalstudentunion](http://www.twitter.com/dalstudentunion)

March 11 - March 17, 2011 •

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### the fine print.

The Gazette is the official written record of Dalhousie University since 1868 and is open to participation from all students. It is published weekly during the academic year by the Dalhousie Gazette Publishing Society. The Gazette is a student-run publication. Its primary purpose is to report fairly and objectively on issues of importance and interest to the students of Dalhousie University, to provide an open forum for the free expression and exchange of ideas, and to stimulate meaningful debate on issues that affect or would otherwise be of interest to the student body and/or society in general. A "staff contributor" is a member of the paper defined as a person who has had three volunteer articles, or photographs of reasonable length, and/or substance published in three different issues within the current publishing year. Views expressed in the letters to the editor, Overheard at Dal, and opinions section are solely those of the contributing writers, and do not necessarily represent the views of The Gazette or its staff. Views

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OPEN TO ALL DAL STUDENTS, FACULTY, ALUMNI & GUESTS

## ST PATRICK'S DAY



THURSDAY  
MARCH 17<sup>TH</sup> 2011



[ event info, prizes, questionable photos of your friends ]



TONS OF PRIZES/ SPECIALS DOORS OPEN 11:30AM

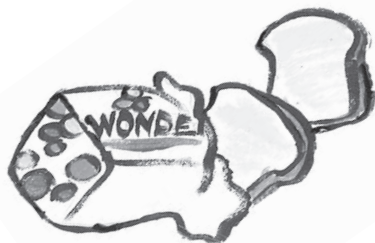
TRISTAN LEGG TRIO - NOON

HAWCO 5:00 PM

BLUEBERRY GRUNT 9:00 PM

\$5 COVER BEGINS AT 2PM

# letters to the editor.



letters to the editor

E-mail Joel at editor@dalgazette.com

Joel Tichinoff Editor-in-Chief



## Website Comments

Last week, the Gazette published opposing views on the proposed Loaded Ladle levy from the Dalhousie Liberty Society's Michael Kennedy and unaffiliated advocate Justin Ling against and for the levy. The response has been overwhelming. Here's just a sample:

### Liberty is for lovers

The Dalhousie Liberty Society is dedicated to advancing political, economic and social freedom on campus and abroad, and has done several pro social liberty campaigns since our inception. These include "Suck my Liberty", an educational campaign about the decriminalization of sex workers and the promotion of sexual freedom, etc that we held as part of Student Freedom Week in October. Also, look forward to a phenomenal event that we will be hosting on drug prohibition in April (guess the date!).

In order to build towards a world where liberty is understood and accepted permanently, people must understand the "cost" of liberty. One of those costs is that you can't expect the state's resources to be used for your benefit and you can't use the state to give benefits to others. If you choose to support liberty in one respect (gay rights, for example.) you must accept economic liberty and political liberty or else you're promoting a philosophical hypocrisy. This is the inherent truth and motivation behind our "No Loaded Levy" campaign and many of our other campaigns, and unfortunately our opponents are very good at distorting that truth.

If you want to learn more about what the Dalhousie Liberty Society REALLY believes, come on out to a meeting next Monday at 7pm in the Grad House.

—Michael Kennedy

### Loaded Ladle response

This article, as well as the rest of DLS's anti-campaign, is full of misrepresentations and deliberate omissions concerning the Loaded Ladle and this levy.

To begin with, the Loaded Ladle is not an "anti-corporate collective". Our primary purpose is to prepare and serve meals at Dal, to offer workshops, and build community around food on campus.

Among our primary goals, and the one to which DLS is presumably referring to, is our desire to "create an alternative to the corporate food system".

By this we mean:

- food that is chosen based on how and where it was produced, rather than cost effectiveness and profit
- food that is handed out for free, rather than purchased
- food that is eaten out of ceramic bowls and mugs rather than plastic, styrofoam, or other one-time use materials
- food that is created for students, by students, and offers education on how to cook and the complexity of the current food system.

The Loaded Ladle is not primarily a "political society", it is a group centered around FOOD. Food can start a discussion of hunger, of health, of agriculture, of economics,

of environment impacts, of social justice, of ethics, of aesthetics... and yes, when we make food purchasing choices that reflect our prioritization of the environment, the local economy, small businesses, and fair wages for farmers both in Nova Scotia and in the developing world, these discussions can overlap with politics.

This is the kind of politics that Michael Kennedy and the DLS is so upset about student supporting.

If students vote YES to the Loaded Ladle, most of the money received would be given to the local farmers and businesses that we buy our produce from.

The Loaded Ladle is entirely volunteer-run. At the moment, much of our produce is donated by farmers who support what we do, or businesses with extra produce they weren't able to sell.

Instead, we would like to be supporting these farmers by buying most of our product from them.

Kennedy also failed to mention that some of the funding from the levy will go into regular participatory workshops. We hope to bring in farmers, market vendors, bakers, gardeners, and other community members. These will be open to all interested.

If the demand for the Loaded Levy's food is as high as Kennedy predicts, then next year will be an excellent move forward. Perhaps in future years we can expand to serve more meals, and every day!

Also, as a sure-fire way to get a meal with the Loaded Ladle -- come out and volunteer with us!

If you'd like to find out more, you can find us on Facebook, check out our blog (theloadedladle.blogspot.com), or email us at loadedladle@gmail.com

—Rebecca Hoffer

### A call for balance

I certainly agree that this has become needlessly political. I agree with much of what the DLS members have said. Levied support does not equal grassroots support, and conservative views are disproportionately (under) represented on campus.

BUT: Militant ideological attacks are about the last method I would choose to accomplish this goal.

I think it's embarrassing that such vehement, negative intent has been directed towards a group of students whose primary motivation is to do something positive for their university and the community they are a part of. It's already so rare for students to care enough about something to take action.

It infuriates me when outsiders are unduly critical of good ideas. This also means that we all need to think of what drives the members of the DLS, and engage them: they wouldn't be pouring their collective energy into this campaign if there wasn't a strong underlying motivation to do so.

If we lived in a world of high-functioning, global free trade, and everyone was quite happy with it, then I'd be first in line to criticize the levy. But the fact is, we don't. Taxation and the spending of other people's money is a very real part of our society, and until

local governance structures change in conjunction with increased social cohesion and a shift to funding models based on crowd-sourcing and similar initiatives (which is happening, and is exciting), levies are a real part of how student action is supported.

It's a flawed system, so we should certainly have a plan for how to reduce our collective dependency on levies—but it IS the system we have.

Why not instead help build the system that allows groups to reach out and garner support, and fundraise without relying upon these controversial dependencies? That would be a fucking cool society to start—crowd-sourcing funds for societies, based on helping them articulate their vision and mandate. The initiative could reach out to potential supporters to build non-levied support.

But until someone decides to do that, all this energy will go into fighting needless battles, when the war exists only in our minds.

I hope that in debriefing after this shit-storm is over, the DLS will decide that they can better accomplish their goals through alternative means. They might thereby increase their public profile in the university community, separate themselves from the more primitive conservative movements occurring around Canada, and build support for a better way forward. We need their voice.

—Neil Bailey

### A supporter, not a user

"Perhaps the Loaded Ladle is banking on 70 per cent of students not wanting to consume the cheap, delicious meals they want to provide. Not likely. At a cost of \$0, I imagine most cash-strapped Dalhousie students would want to enjoy the food that they financed."

I probably won't ever eat from the Loaded Ladle. I spend little time in the SUB and I bring my own food to school. But I see no problem in giving something I'd probably otherwise spend at Freak Lunchbox to a group as dedicated as this one is, and helping other students eat well. I understand your argument, but please take people like me into account when discussing the "200 meals a week vs Dal population" conundrum.

—Victoria Ellis

### "We already have the Dawgfather"

Some people will potentially use the Laddle a lot more than others. These people won't necessarily be the ones who are poorest or most in need of subsidized, but maybe those who happen to agree with the mission of the Laddle or can get in line first. A lot of low-income students might avoid this kind of initiative: there's a possible stigma of being identified as poor and in need of subsidized food. This isn't an efficient way to get cheap food to those who need it the most. Moreover, we already have the Dawgfather.

Since this is political, let's look at the politics of the Laddle. The environmental benefits of local food are exaggerated. Transportation forms a small fraction of the overall environmental impact of growing and delivering food. Food industries can take advantage of

economies of scale that aren't possible in a small region where the same quantity of food has to be transported using lots of individual vehicles that in the long-run, may create more emissions than one massive tanker.

Furthermore, the benefits of protectionism are far from self-evident. This doesn't mean it's illegitimate for students to hold these kinds of political views, but let's stop pretending that the LL is some unqualified good that you can't possibly disagree with unless you're a dirty right-winger. The moralistic self-righteousness with which some advocates are approaching this issue is what turns a lot of people off.

It's disingenuous, if not slightly sleazy, that this is being sold as a humanitarian initiative meant to help students who need cheap food, even though the food that will be provided is vegan-only. It's patronizing to dismiss their own dietary choices and provide free food only on condition that they eat vegan.

Furthermore, there's no correlation between being low-income and being vegan. Presumably, a lot of the people who use this service will be able to afford their own food, which raises the question of why those of us who aren't vegan should be subsidizing the food choices of someone else. Because veganism is morally superior and therefore more deserving of subsidization than all the other food choices out there?

The more I read about this, the more it's beginning to look like dietary elitism masquerading as charity.

—Krum Dochev

### Veggies are non-exclusive

Omnivores, vegetarians, and vegans alike are welcome and able to eat vegan food, and eating a vegan meal every so often does not require an omnivore to either become vegan or "pretend" to be vegan.

People who eat meat are in the majority in our society. You have the ability to walk into any given food outlet on campus and be able to find something to eat. Your preferences are catered to all the time.

Conversely, a person whose ethical or religious beliefs or health/dietary requirements exclude common animal ingredients or allergens may find it nearly impossible to discover anything they can eat.

Providing vegan meals is a simple way to ensure that the largest number of people can benefit from servings. It might not be what a meat-eater is used to, and some may find that unsettling, but most meat-eaters are not being excluded on any basis other than perhaps disliking the food.

—Alex

### It's just a start

Even in my wildest utopian dreams, I can't imagine the entire student body lining up for us. If a student comes in to the SUB with intentions to buy a slice of pepperoni pizza, he is not going to click his heels, give the finger to Pizza Pizza, and come running to our table. He's going to get his pizza, hopefully give us a smile, maybe grab a brownie from us for dessert, and go on his way.

Products brought in from warmer climates, or containing meat or animal products, are going to be served in the SUB. I'm fine with that, because that's what some students want.

I DO still believe that the majority of students would support the existence of the Loaded Ladle, and be willing to shell out 1\$/semester to support us.

Healthy, local, vegan food is not a fringe diet. I believe, as supported by past servings, that a significant fraction of the student population WOULD like to eat more of this kind of food, and to have it available on campus.

Many are surprised by how good, for example, a vegan brownie can be, and find our servings a welcome introduction.

It's very possible that this fraction is more than we'd be able to serve on a regular weekly basis. That is why we are trying to expand from our current operations. We rely now on grants and donations, but we want to offer more. We can't leap from how we're operating now, to serving 600 meals a week. But with the help of the levy, we can build capacity and structural organization and start serving more and more people.

From the DSU forum on Thursday, it was clear that most attendees did not want the current exclusive-contract model. Students wanted affordable food, and importantly, diversity.

The Loaded Ladle is hopeful that after the next year of examining the possibility of a self-operated DSU food service in the SUB, that the Loaded Ladle can get a permanent spot, with kitchen and serving space, where we could offer food every day. But in order to get there, we must first expand slowly.

We're asking for the students to help us grow, and to help transform food at Dalhousie. And we think that as a starting point, weekly food servings, workshops, and attempts to feed as many people as we can, is a pretty good start.

I wish the DLS had asked to come speak with us first to try to understand the purpose of our society, what we hoped to accomplish with the levy, and our larger plans and goals, before painting us as a political, anti-corporate group who want to dramatically raise tuition costs and steal students' money.

While I don't stand behind the criticisms of the DLS put forward by Ling in his article in the Gazette, I do feel as though the DLS made the first move in turning this from a civil debate to smear campaigns and name-calling, which is unfortunate.

Might I also remind our readers that the Gazette functions by virtue of a levy, despite the fact that many students don't read the Gazette, or might not know their money is going into it.

The DLS would defund the Gazette as well, if they could, or insist they rely solely on independent grants and donations, but you don't see them writing an article about how the directors of the Gazette are immoral and unprincipled. Wisely.

—Rebecca Hoffer

Additional comments and more at:

Dal  
Gazette.com

# news.

## news

news covers Dalhousie and the greater Halifax community. Contributions are welcome! E-mail Samantha at [news@dalgazette.com](mailto:news@dalgazette.com)

Samantha Durnford News Editor



## Nine Dal students live off of 25 litres of water per day

### For all of March, students honor World Water Day

**Catherine McIntyre**  
News Contributor

I turn towards the elevators on the first floor of the Killam Library—an automatic behaviour when faced with more than three flights of stairs. But before I can hit the “up” button, James Hutt chimes in, “Why don’t we take the stairs? We’re trying to save water—that means electricity too!”

Hutt is among nine Dalhousie students taking on the nation-wide 25 Litre Water Challenge. March 22 marks World Water Day and, for all of this month, the participants will use less than 25 litres of water per day. “And that’s for all their needs,” says Hutt, “including cooking, cleaning, drinking, showering, you name it.”

This is the second time Hutt has pledged to “reduce the use,” and from his first experience, he says the challenge can be just that, a challenge.

For 30 days in August and September,

Hutt carried around a one-litre bottle to keep track of his daily water-use.

“Being incredibly anal about measuring out water, figuring out how to shave with a cup and a half of water and how to manually flush a toilet, it was a steep learning curve,” says Hutt.

But after getting over that curve, Hutt says you can still live a totally normal lifestyle.

Hutt has now signed on for 31 more low-flow days.

Emma Moore heard about the challenge from Hutt, and decided to try it for herself.

“It sounded really cool,” says Moore. “And, also pretty realistic to pull off.”

For participant Desiree MacNeil, “it’s more than the challenge itself, it’s what the challenge represents.”

“It’s the culture behind using water here that’s the problem. We have this hypersensitivity towards being extremely clean on all levels, because that’s how we show we have a good standard of living,” says MacNeil.

According to Environment Canada, our country currently has the second highest per-capita water consumption among developed nations (the U.S. with the highest). The resource is being used up faster than it is being restored.

Hutt says, “We operate on a myth that Canada has this huge water abundance, which isn’t actually true. We’ve been losing water rapidly for the last few decades.”

MacNeil says the habits of Canadians have reached extremes, “where people are flushing chemical substances down their drain because they want to keep their toilet clean a certain amount.”

Lexis Beattie is another participant in the challenge. She says, “At the end of the day, it’s about human dignity. What right do I have to flush my excess clean water when other people drink dirty water?”

Hutt says there are lots of things the government can do to make water more sustainable.

“Look at your home,” he says. “The

vast majority of water you use is potable and it doesn’t need to be.”

.....  
**“What right do I have to flush my excess clean water when other people drink dirty water?”**  
 .....

He says “purple pipe” systems are used in areas that experience large droughts. These systems take recycled, treated water and reuse it for things like flushing toilets and irrigation.

“They’re effectively reusing water to give them a much greater water supply than they already have.”

However, MacNeil says it’s not smart

for people to think the government will make changes to water use if people aren’t asking for these changes.

“The government will respond if the people are invested in these types of solutions,” says MacNeil. “But at the same time we need to put pressure on them for incremental change.”

And making change is precisely what the 25 Litre Water Challenge is about.

As well as limiting their own consumption, the group is collecting pledges from people who will reduce their water-use by 25 liters per day this month.

Hutt says it’s as simple as taking a three minute shorter shower each day or flushing the toilet less.

The group will have booths set up to collect pledges during Water Week (the week of March 21). They are keeping track of their progress on their blog, [25challenge.wordpress.com](http://25challenge.wordpress.com). ☎



## Dalhousie Women’s Centre facing pressure

### Members take steps to change the constitution



Ashley Alberg says the DWC’s inactivity has affected the community. ••• Photo by Katrina Pyne

**Katrina Pyne**  
Assistant News Editor

Thousands of unread email messages, a neglected DalOUT library, and a door that’s locked most of the time have

described the Dalhousie Women’s Centre (DWC) this year.

Ashley Alberg, who is on the interim board for the DWC, lays out the period of transition that they have been stuck in since their coordinator of five years resigned in August.

“We’ve been trying to fill in that void but also realizing that there was a lot of stuff at the centre that we needed to rework,” says Alberg. “Constitutional stuff and staffing policies: all that stuff needed an update.”

The lack of volunteers at the DWC

has put immense pressure on many of their key members who are struggling to revamp the centre. In the past, the DWC has held activities during Eating Disorders Awareness Week. This year, it just didn’t happen.

“When we were looking around in the community to see what was happening for this event, nothing was going on because we weren’t functioning at our regular level,” says Alberg. “Vagina Monologues didn’t really get to happen this year either for the same reason.”

Alberg says the last major event the DWC arranged was Take Back The Night, in October. The centre’s hours have also been affected this year. They are now open from 10 a.m. to 3 p.m. during the week instead of until 5 p.m.

“I think it’s been made clear this year with the lack of the centre’s presence, what an impact the centre has not just for Dal campus but for the community as a whole,” says Alberg. “Especially in terms of people having a place to go and a mug of tea and a quiet place to do their homework. I’ve had a lot of people saying they went to the centre but the door was closed.”

The centre also functions as a safe space for people to go who are fleeing abusive situations or who need referrals. It acts as a hub giving links across the city to places like the Avalon Sexual Assault Centre and the Sexual health clinic.

Because of their shorter office hours, the phones have been ringing without getting picked up and e-mails are getting neglected because volunteers don’t have time to answer them.

Alberg says the DWC had constitutional flaws that were out of line with Nova Scotia society laws. Kaley Kennedy and Hayley Gray, fellow interim

board members, are currently taking steps to remake the constitution.

They are also making staffing policy changes that will divide the previously held position of DWC director into three roles. One person will be in charge of paperwork, another events, and the last will be in charge of advocacy issues.

For the first time, money will be set aside each semester specifically for advocacy issues.

“So at this point, we’re still up in the air with what will happen next year,” says Alberg. “Come the end of this month, the goal is to be ready to hire somebody when we have our next AGM and that’s when we will be voting on the new budget for next year.”

Another concern this year has been the possibility of the DWC losing their levy if the DSU were to implement an online levy opt-out policy. A change of that nature would majorly affect the budget of the DWC if it went through.

“My concern right now is that if we are not continuing to move and get back to a functioning level, what’s going to happen in the long run?”

Alberg says they had hoped to focus on ‘trans-clusion’ this year: the inclusion of the trans community.

“We are in a period of transition, but our goal is to come out of it at a higher level of functioning than before,” she says.

Individual board members of the DWC can be reached through their personal email addresses. Anyone wishing to make inquiries should feel free to drop by the centre during their office hours. ☎

# Students voice their vision for SUB food services

## DSU president says students are directly in charge of future food services



**Katrina Pyne**  
Assistant News Editor

Students finally had the chance to show their leaders their vision for the Student Union Building's food services on Mar. 3. While students easily voiced their complaints about the current services, many students had a harder time saying what they really want to see in the SUB.

Neil Bailey, the Sexton pilot supervisor, was one of the coordinators of the food consultation.

"When you ask people for a very short answer of what they want, they'll say a variety, but there's a number of different ways to get variety," says Bailey. "Right now you could make the argument that we have variety there because if you go to The Grill in the SUB, they have 30 different options for you."

Chris Saulnier, president of the DSU, says students are directly in charge of what food services will be contracted in the future. The forum held on Mar. 3 was designed to start answering the question, 'what should the food service in the SUB look like.'

Saulnier hopes to wrap up the consultation period in the summer months before all the students

leave. Once the consultation stage is complete, the DSU will look at how they will implement these changes and who will provide the food services once their contract with Sodexo ends.

Bailey says the consultation was meant to be 'lighthearted.' The McInnes room had set tables with flowers and even a few musicians were present to serenade the meeting. They donned food costumes to keep with the theme.

**"If you want something to be better, you have to tell people what better looks like."**

"It's easy to bring up an issue and then throw it out to the wolves and let them fight over it," says Bailey, "but to actually have people who are very conscientiously trying to frame a discussion so that all points of view are heard is, I think, the most exciting part of this."

According to Bailey only 50 of the anticipated 100 students showed up.

"I don't believe in this whole rhetoric around student apathy because people care, they just don't care about what we're doing," says Bailey.

One possibility for the future SUB is a self operated food model, which would give the DSU the potential to internally manage the food service operations instead of contracting it out to Sodexo, Aramark or Chartwells, for example.

According to both Bailey and Saulnier, atmosphere was a major factor for students.


"People were very concerned that there should be a good atmosphere and even community around the food service in the building," says Saulnier. "I heard a lot of very different conversations with everything ranging from options like the Loaded Ladle, which is having a completely local healthy organic self-run food operation, to students who wanted to see a McDonalds on campus."

Another possibility is an assortment of chains, student led initiatives and community supported outlets. This would provide a greater variety, not just in the food itself, but also in the processes behind those foods.

Bailey says the transition from where the SUB is now to a completely sustainable model in one go is unrealistic, especially when you are providing food to thousands of staff and faculty.

He says other factors such as the cost of food, hours of operation, speed of service and service quality will all be major factors in the decision.

"Once the request goes out with all of our plans on it, in a lot of ways, the job is done. Then it's just figuring out how to negotiate those new relationships with whoever is chosen to provide the food," says Bailey.

"If you want something to be better, you have to tell people what better looks like." 



Options for the SUB range from a self-operated food model to a McDonald's.  
••• Photo by Abram Gutscher

## news briefs

### 'No Loaded Levy' goes unregistered

The Dalhousie Liberty Society chose not to register their opposition campaign against the Loaded Ladle levy referendum. The DLS say they disagree with the restrictions the student union places on campaigning, saying that students should be free to create student awareness.

"By announcing that if they had registered they would have been disqualified, they are announcing their intentions to violate campaign rules. They've suggested that they will be campaigning during election days. They are acting as though they were an official opposition party—but are not willing to accept the responsibilities that go with that," said Rebecca Hoffer, from the Loaded Ladle.

### "Car-pedestrian collision" by the SUB

At about 11:30 AM today there was a minor accident just in front of the bus stops on Lemarchant Street beside the SUB. Two students in a blue Dodge hit a pedestrian, who allegedly was the primary cause of the accident. "The initial indication is that the pedestrian ended up walking into traffic," said Const. Brian Palmetter, the Halifax Regional Police spokesperson. Const. Palmetter added that the "pedestrian

has been issued a ticket for failing to yield to a vehicle," which is "basically jay-walking." No ticket was issued to the driver, though her statement was taken.

Police, fire trucks, an ambulance, and Dal Security were all on the scene. Emergency vehicles had cleared away by 12:00 PM.

At time of print, nothing had been released about whether the pedestrian was injured or their condition, though bystanders described what happened as a minor "bump." A Dalhousie Security officer, who wanted only to be identified as the name on his badge, "S. Higgins," said the victim seemed to be fine but could give no other details. Official Dalhousie authorities have not yet responded to comment.

### New 'living lab'

A new \$2 million initiative will be turning the Goldberg Computer Science Building into a Living Lab.

This lab will be a high-tech showpiece which will support teaching and research by allowing access to interactive collaborative technologies. There will be touch screens and computers that are connected, allowing students to work together from different locations.

—Dal News

### UBC builds animal testing facility

A new "animal care" centre is being built on at the University of British Columbia's Okanagan campus.

The In Vivo Research Facility is scheduled to open by September and until then, the school wants to keep the project low profile in order to protect the safety of the faculty and researchers from those who may be opposed to the facility.

—The Ubyyssey

### Drug use questioned at UNB

Recent arrests for robbery and drug possession have lit concern about the correlation between marijuana use and flunking out of university. Although there has only been five incidents at UNB this year, campus security remains concerned.

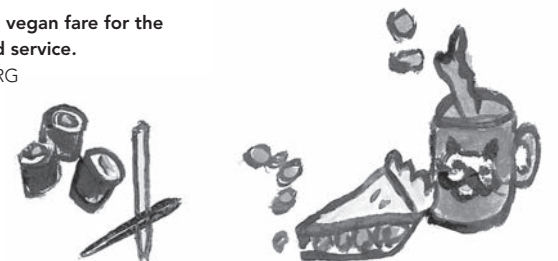
—The Brunswickan

—Samantha Dumford, Rebecca Hsu and Leilani Graham-Laidlaw



Enthusiasts prepare vegan fare for the Loaded Ladle's food service.

••• Photo via NSPIRG



# opinions.

## opinions

gazette opinions welcomes any opinion backed up with facts, but we don't publish rants. E-mail Katie at [opinions@dalgazette.com](mailto:opinions@dalgazette.com) to contribute.

Katie Toth Opinions Editor



## Food revolutions

### Do rising prices lead to democratic action?



Food insecurity can make change happen. ••• Photo by Petr Kratochvil

**Leilani Graham-Laidlaw**  
**Rob Sangster-Poole**  
Opinions Contributors

According to the United Nations Food Price Index, food prices are rising. Again.

The last food crisis started three or four years ago and hasn't really ended. The Food Price Index—a number indicating average prices for basic foods like grains and oils, determined after inflation—was set at 90 when it was first devised in the early nineties. In February it hit 236.

Why does this matter beyond your grocery bill? Take a look at Libya. One of Gaddafi's main claims in his recent speeches was that there are no food queues in Libya; Libyan protesters are just high "on hallucinogenic drugs". Or members of Al Qaeda. It's not the same situation as Tunisia, right?

Wrong. There are definitely food queues, according to testimonies of Libyans and major news sources including Al Jazeera, and no "crazy pills" being given to youth, nor evidence of Al Qaeda influence. Gaddafi no longer controls parts of his country. Yet according to an interview with the BBC, he maintains his people "love him" and that he can still feed them. He also claims "Libya is a state of the masses" and he "hasn't had any power since 1977."

Or take Madagascar, where there was a revolution a year and a half ago over land and food issues. Or the food riots in Egypt in 2008 (to name one of several countries), or the more recent food riots in Algeria in early January, which spread to Tunisia.

The point is that when our grocery bills reach a certain absurd level, they can spark revolutions.

Here in "the West" there has been loads of coverage dedicated to parsing whether the Jasmine Revolution (the most recent one in Egypt) was most influenced by Obama's rhetoric, or George W. Bush's democracy campaign, or Twitter, Facebook, or Google. Maybe it was the mighty influence of Charlie Sheen's Myspace.

Really, a lot of what's happening is the result of corrupt, overly centralized

governments cleaving to the demands of the global market and neo-liberal "structural adjustments," starting mostly in the 1980s. In an eat-or-be-eaten system, little things like bread and rice prices—you know, frivolities—tend to be the most affected.

When the International Monetary Fund, United States Agency for International Development and other free-market organizations took charge of the Egyptian economy in the 80s and 90s, their take on agriculture and food issues was short-sighted to say the least. In their reckonings of what was going on and what yet needed to be done to "develop" the country, they lacked any appreciation of what was happening on the ground. Structural adjustments were undemocratic and lacked both evidence and perspective—from the top down, there's not much difference between cotton and corn, but it makes a big difference in what's available to eat.

On the ground, structural adjustment meant deregulation, abolishing price controls, retracting subsidies, silencing unions, and removing protections for tenants. Oppressive regimes like Mubarak's and Gaddafi's don't exist in a vacuum—they're backed by everything from military aid to European banks.

This is a simplistic explanation, and there are a myriad of economic and political factors that underlie the relationships we've touched on. But the point is that instead of trying to congratulate or condemn this person or that one, we need to take a look at why things got put in motion and how. We need to give some much-needed context to the narrative of revolution—where it's more than just the Rebel Alliance versus the Empire.

It's a little more like that cave on Dagobah, the one where Luke Skywalker sees his face in Darth Vader's helmet and gets all introspective.

The series of revolutions and increasing food prices are not just North African or Arab-world problems: what's going on is a global problem with global causes. ☹

## Berlin in Libya

### The theatre of power depends on an audience

**Krum Dochev**  
Opinions Contributors

Watching the ongoing revolutions in the Middle East with my Eastern European parents, I was surprised by how what was going on didn't seem unknown or shocking to them.

The reason it all felt eerily familiar is because the world has been here before—in 1989. Sure, there are huge differences between Egypt, Tunisia and Libya today and Eastern Europe in 1989. But in both cases, once-mighty authoritarian regimes crumbled within a matter of weeks, if not days, in the face of sudden popular uprisings.

The main similarity between Mubarak, Ben Ali and Gaddafi's governments and the communist regimes of Eastern Europe is that all of them had completely lost legitimacy in the eyes of the people they governed. They had started out with a grand mission which supposedly justified the lack of democratic government. But all of them had reached a point where nobody really believed in the ideology of the government anymore—especially those in power. Power had become its own end.

Vaclav Havel, the Czech dissident playwright and first President of a democratic Czechoslovakia, used the metaphor of the shop-keeper who puts up a sign which reads "Workers of the World, Unite!" on his shop window every morning. The shop-keeper doesn't really believe in what the sign is supposed to represent, and neither do his customers. However, he has to put up the sign to stay out of trouble.

Without the consent of their people, these governments had only one thing to rely on: the use of force. All of them developed fearsome, far-reaching secret police states. No one excelled at this as much as the East German secret

police, the Stasi, which, in a nation of 17 million people, had 90,000 staff and over 150,000 informants. Records were kept on 6 million East Germans.

The real irony is that despite trying to keep track of everything their people did, all of these regimes lost touch with what was actually going on. All across Eastern Europe, apparatchiks of the regime, fearful of damaging their careers by delivering bad news, told their leaders everything was alright, never realizing that people were only pretending to obey, instead of actually obeying. This created an echo-chamber of good news, which insulated these regimes from reality.

.....  
***"As the protests became ever larger, crushing them became harder and harder."***  
.....

Something similar is probably going on in the Middle-East right now. Since everything was alright, these regimes felt no real need to undergo major reform and bring in new faces, which meant that the people in power got older and older without being replaced. According to a brief check on Wikipedia, Mubarak is 81. Ben Ali is 73. East Germany's Honecker was 77 in 1989; Communist Czechoslovakia's dictator Gustav Husak was 76, while Bulgaria's Todor Zhivkov was 77. While it's hard for a politician in their fifties to change their world-view significantly, it's almost impossible to do so for a leader in their seventies or

eighties. What all of these regimes had in common is their lack of flexibility. They were used to doing things a certain way.

A lack of flexibility is extremely dangerous for any regime, especially an authoritarian one. In politics, circumstances change all the time, which is why political survival depends on being resourceful. It's no accident that the most important virtue in Machiavelli's Prince is adaptability. These regimes had become so brittle that only one shove was needed to bring them crashing down.

As in Eastern Europe, in Egypt, Tunisia and Libya, the final shove was sudden. There was an act of defiance. This act was either not immediately punished, or it resonated very strongly. A few more people started to protest. Others heard about the protest and became emboldened.

The protests grew, until the regime realized that if it wanted to keep its people in fear, it had to act. However, as the protests became ever larger, crushing them became harder and harder. It's one thing to beat up a few dissidents; it's quite another to start a massacre in a crowd of hundreds of thousands of people. Afraid to go all-out, Tiananmen-style, the regime became paralysed until it completely lost control of the situation. When senile leaders then went on television to wag their fingers and make threats, they only drew more attention to their powerlessness: all the other actors in their grotesque theatre of power had refused to continue acting. The play suddenly became a one-man act. ☹

Krum Dochev is completing his undergraduate degree in history at Dalhousie and will be beginning his legal studies in September.

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# The Sex Collective presents:

## Foolish Food? Bringing "breakfast in bed" to a whole new level



Mina Atia  
The Sex Collective

Some people say they know a lot about food. Some say they know a lot about sex. But both can be that much more thrilling when they come together in bed.

Hungry for more? Well, incorporating food with sex—also called "food play"—stimulates the senses: we're talking about taste, smell, sight, touch, and sometimes hearing, for those of you with more adventurous food cravings. And haven't you ever been told not to play with your food? Here's your chance! Food play is just a little bit dirty, which makes it all the more fun.

That being said, there are some dos and don'ts when it comes to food play. Make sure that bringing food into the bedroom enhances your experience with these easy tips.

**DO:** get chocolate fondue and smear or spill it all over your partner's body. Chocolate releases endorphins: hormones that make us happy and relieve pain, intensifying the sex experience. Watch out though! Sure, "some like it hot," but make sure it's not that hot...or some people will like you not. You don't want to take away third-degree burns with a side dish of bad memories!

**DO:** bust out the whipped cream. Light, low-fat Cool Whip is the best. It's less sticky and a smart choice for those who are watching their weight. Put some on the erogenous zones like neck, nipples, abdomen and, believe it or not, armpits. Lick, caress, and kiss these hot spots, not only pleasuring your receiving partner, but also satisfying your own cravings. Take the whipped cream action a step

further by taking oral sex to a whole new level.

**DON'T:** bust out the hot sauce. Spices are out of the question and definitely should not be brought into sex. That painful, burning sensation is a reminder that curry, wasabi and even cinnamon should not approach your sensitive bits.

**DO:** choose a set of sheets that might no longer be usable after you play. That way you can make all the mess you want, without worrying about the cleanup.

**DON'T:** use a vegetable as an anal plug. While sometimes people use phallic foods, like cucumbers or carrots, for sexual stimulation, what goes up may not always come down. Inserting food objects up the anal cavity may be very dangerous if control is lost or if the object is lost inside, irretrievable. Dodge an emergency room examination and medical professionals probing you for extraction by using an anal dildo or plug with a flared base, instead.

**DO:** play with other types of fruits, in less cavernous places. Strawberries, for example, are one of many fruit aphrodisiacs, like raspberries and pineapples. You can never go wrong with running few of those petite red devils through a chocolate-smear body. Try starting from the chest area, going around the nipples in little circular ripples, down to the abdomen and circling around the belly button coming back all the way to the neck, up the chin, and into the mouth—just bite down!

So now you've got yourself strawberries dipped in chocolate with whipped cream on top, on top of your sex partner. Who said dessert couldn't get any better?

## Madonna? Whore! We need to stop separating our sexy selves



Mary was a teenage mom. ••• Photo by Abram Gutscher

Hayley Gray  
The Sex Collective

"Sugar and spice and everything nice," or so the story goes. This is what we women are made of. But often, we divide these two. Are you sugar, or spice? Are you the sweet girl next door, or the bombshell? You can be one or the other, but do we really see women as both? Enter the Madonna-Whore Complex.

This Freudian term attempts to explain behaviour that is a result of men placing women into one of two roles: the Madonna—mother, pure, innocent, non-sexual—or the Whore, tainted, guilty, hyper-sexual. Freud states: "where such men love they have no desire and where they desire they cannot love." This is the dichotomy between the woman you hook up with, and the one you want to meet your parents.

But distinguishing between "good, lovable girl" and "naughty whore" has real consequences. Take, for example, the Toronto Police Services officer who recently told women at York University that the way to not get raped was by not dressing "like a slut."

This officer drew a line between a

woman looking for sexual attention and those who don't by how they dress.

In doing so, he perpetuated two myths: that sexual assault is an act of sex, and that women get raped because of what they wear, when in actuality women get raped because rapists rape them.

Within this (false) line of reasoning, women become victims of sexual assault because they fall into the category of 'slut' or 'whore,' and if they were more committed to their Madonna roles, they would be safer.

No one is telling men to stay away from tight tees if they don't want to be raped. We could label men as "sluts" or "good boys" if we wanted to—however, generally, we don't. It doesn't often take away from a man's status to be openly sexual. Furthermore, male sexuality is not usually hindered by becoming an intellect or a father: in fact, often these roles are considered pretty sexy.

Why do we feel like we can label a woman a slut or a Madonna and in doing so devalue her experience or right to personal security?

One way that this issue has been brought to our attention has been by Stepping Stone's recent ad campaign. In the ads, individuals each exclaim praise

for a family member. But instead of using the terms "brother, mother, daughter," they sub in "whore, prostitute, tramp".

In one of the ads, a smiling woman states "I'm glad my prostitute made me finish school." These ads break down the idea that sex workers only fit on the one side of the spectrum, or that anyone belongs on one side of the spectrum.

The deeply-set irony in this belief is that we all must be both. To become a biological parent we need to have sex. Parenting a child and being pregnant is usually a direct result of sex, yet we keep dividing the one from the other, refusing to acknowledge either together—and therefore see anyone as whole.

If we want to have hot, consensual relationships with each other, we need to be able to see both the Madonna and the Whore within all of the people we have sex with.

I'm not sure what the answer to this one is. Freud would tell you to get over your mom. Most psychologists would probably recommend therapy. I'm going to recommend we as a society take a page from Stepping Stone and get over our discomfort with sex—and as a result, form a healthier view of ourselves and everybody else.

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Rebecca Spence Arts Editor



## Mid-East feast Café Istanbul's new brunch menu is sure to impress



Turkish brunch and so much more await those who make the journey to Café Istanbul. ••• Photo by Abram Gutscher

**Leilani Graham-Laidlaw**  
Staff Contributor

The elements of a Turkish brunch can be summed up in three words: yum, casual, elegant. Or at least that's the case on weekends at Café Istanbul, two doors down from the Subway on the corner of Spring Garden and Robie.

Café Istanbul at noon on a Saturday is incredibly serene. There are only two couples in here and the calm makes a nice change from the morning Market bustle. I almost don't want anyone to read this article for fear that next time there will be a line-up at the door—because that's what I would expect for this kind of brunch.

Before we get into the food (which was way beyond expectations already set high by their lunch menu), can I just mention how damn nice they are in there? The gentleman who seated me deserved the title gentleman, and his overall hospitality was impeccable. The standard diner-style chicken sign outside advertising brunch shows a

certain casual diner brunch aspect while the people inside made you feel like you were in Europe, bundled away in some cozy Mediterranean version of a diner.


Only this diner's hashbrowns don't need slugs of ketchup to make them taste less like cardboard. Main dishes aside, every starchy bit had impressive flavour—from the potatoes to their cheese scones. The fruit helped too; it was as fresh as Cora's with fresher mains to match.

None of us had the Classic Turkish Brunch, unfortunately, though it was exactly what it should be from what I've had before of breakfasts from the region. The classic includes a sort of biscuit with jams, cheeses, sausage, olives, tomatoes, peppers, and a hard-boiled egg—a whole platter of good things.

For us, the Benny Turko (Turkish Eggs Benny with lamb kofte sausages), Meneman (incredibly light scrambled-egg and tomato dish), and Mediterranean Omelet (just plain incredible), were all too tempting.

The menu is rounded out with the Classic Canadian (your basic two-eggs-any-style breakfast), pancakes and French toast, plus something resembling huevos rancheros called a Durum that I will be going back for.

Overall, it's an amazing blend of standard brunch fare with Turkish 'twists': the addition of lamb to the eggs benny, or a hint of rosemary and something other than the standard steak spice in the potatoes. This is the place to bring parents when you want to show them just how grown up and cultivated you are, and it would make for a sophisticated and soothing post-party hangover brunch.

Prices range from \$7.95 to \$10.50 including coffee or tea, so at most you'll spend \$15 with tax and a hefty tip. Not bad for a place that will make you loosen your belt (as it did for one of my friends), as well as impress with the swirly cut of a kiwi that appears to be spooning a strawberry. The level of detail, hospitality and general deliciousness of everything in sight is well worth the price. 

### tunes.

## Daniel Romano Sleep Beneath the Willow

**Sagar Jha**  
Staff Contributor

**Grade: A+++**

Daniel Romano has just finished crafting a musical masterpiece in which he produced, engineered and performed 11 captivating tracks.

Romano's sound fuses a timeless singer-songwriter sound with a nostalgic, AM radio country sound. Romano—who has experience working with artists such as City and Colour—is an emerging musician who has managed to harness his talent into a unique and dynamic style.

Maybe you've recently had your heart stepped on, or maybe you're thinking of traveling to the middle of the great Canadian prairies to endure a harsh winter; either way, you should give this album a shot. The melancholic tone fused with an emphasis on simplistic beauty is incredibly comforting.

The 11-track LP contains several melodic songs telling tales of heartbreak. Some tracks are more uplifting and hopeful, such as "There Are Lines on My Face," which features haunting back-up

vocals, a confident Romano delivering the lead vocals and a guitar solo that sounds like it belongs on a Pink Floyd record. Other tunes are much more sinister and dark. The opening track "Time Forgot to Change My Heart" depicts a deep pain that we've all felt. Not many songs can get close to the painful expression of Johnny Cash's "Hurt," but this song certainly does.

Romano poured his heart into this record and it is more than clear in the emotional delivery of the lyrics and by the creative use of simple instrumentals with haunting echoes. However, the CD isn't entirely dark. There are songs of hope, such as "Hard on You," which features an uplifting chorus despite the despairing lyrics. Not to mention the incredibly funny and upbeat track "Helen's Restaurant," which is like a classic joke country song. It uses well-timed psyche-outs that will have you in stitches.

From start to finish this album is well written, well-performed, and perfected. This is a must-own CD. 

Sleep Beneath the Willow hits stores Apr. 5.

### tunes.

## The Decemberists The King is Dead

**Mathew Holden**  
Staff Contributor

**Grade: B+**

Compared to their last album, The Decemberists' *The King is Dead* is safe.


Gone are the complex story-lines and multiple characters of *The Hazards of Love*, a concept album in its purest form. Instead the band has taken a step back to a more blues, country and folk approach. They do this well, but to fans who have come to expect the complicated sounds of their previous album, *The King is Dead* sounds simple and boring.

The dilemma the band faced when making this album was deciding which group of fans they wanted to appeal to. *The Hazards of Love* was a definite departure from their earlier work, moving away from the folk and country sound towards a heavier and louder direction. By doing so they alienated a

lot of fans who felt the album was too different and almost unrecognizable as a Decemberists record. However, that was exactly what fans of the album liked.

With *The King is Dead*, this situation has occurred again. By releasing a more conventional folk and country-inspired album in line with earlier works, the band has regained some of the fans they lost while risking the attention of admirers of *Hazards*.

Peter Buck of R.E.M., noted as one of the band's influences for his pop songwriting ability, guest stars on three of the new songs, including "Down By The Water," the first single off of *The King*.

*The King is Dead* is a well crafted album. The Decemberists used a lot of the sounds and instruments they have come to be known for, especially the harmonica and accordion, to create a seemingly simple sound, which upon further inspection, turns out not to be simple at all. 

### tunes.

## Peter Elkas—Repeat Offender

**Mathew Holden**  
Staff Contributor

**Grade: A**

For his third album, *Repeat Offender*, Peter Elkas has created a record that defies classification. Anyone hoping for it to sound like a Joel Plaskett record will be surprised, but not disappointed, to learn

that it is something different entirely.


Still, Peter Elkas can't help but be compared to Joel Plaskett, and with good cause. For years, Elkas has been a friend and musical partner of Plaskett. He is even signed to Plaskett's New Scotland Records, which released this album. Unless Plaskett is playing a solo show, it is a good bet

that Elkas will be on stage beside him. The tragedy of this is that while it is great to hear him play Plaskett's songs, he does not get the chance to play his own music.

Trying to define Elkas' music is like trying to phone a ghost—definitely not possible and probably not necessary. While the majority of the album sounds

like it is influenced by soul ballads of the 1960s, it is not that simple. Elkas is a genre to himself, adding backing vocals or horn arrangements to many of the songs, sometimes in unexpected places. It is this variety of styles and instruments that keeps the record interesting. Some songs feature a horn section while others are just a piano. Some songs have

electronic beats while others are acoustic ballads.

Elkas' voice is one of his strongest instruments on this album. He is able to include a level of passion and soulfulness that is perhaps not expected. While it may take repeated listening to appreciate *Repeat Offender*, it is definitely worth it. 



# A cup of citrus

## Delicious drinks for throughout the day

**Jordana Levine**  
Food Columnist

I know this is the food issue, which is a little overwhelming for somebody who only writes about food. And I honestly wasn't quite sure how to do justice to this week's issue, which has a fantastic topic if I do say so myself.

So I figured, since I write about food when nobody else is doing it, I should keep my habit and write about something different than every else once again.

Of course the realm of a food columnist doesn't spread especially far, but accompaniments to food are pretty essential. And so I found my topic.

### Drinks!

Drinks are for breakfast, lunch and dinner. We need them with salty late-night snacks, to set the mood on a romantic date, or to energize a bunch of university students at a house party on the weekend. But they can be so much more than a can of pop or a bottle of beer.

I came up with three drink recipes for every time of day. They're great for entertaining small parties since you can easily double the recipe (or more).

I started the day with an orange. I can't get over how juicy and sweet they are right now and have been eating them most days. They're a perfect breakfast fruit and, of course, orange juice is the be-all, end-all drink to have in the mornings. I got a little bit more creative and ended up with what I'd call a breakfast creamside smoothie. And it took me about three minutes to make:

- 1 orange, peeled and quartered
- ½ banana
- ½ cup vanilla yogurt
- 2 tbsps of any fruit juice

Throw everything in a blender and puree until smooth.

Then I moved on to a cold treat that's perfect for lunchtime or an afternoon drink with friends. I can feel the sun starting to shine for longer periods each day and it's reminding me that spring is definitely on the way, even though the less optimistic may not see it yet.

I'm aware that this drink has become a pretty popular menu item at Starbucks, but my grandma used to serve it to me on her screened-in porch when I was little, so in my mind it still tastes better when it's made at home with lots of love and served in the backyard.

So, here it is. A classic iced tea lemonade.

- 5 lemons
- 1 cup sugar
- 1 cup water
- 2 cups strong black tea

In a pot, heat the sugar and water until the sugar dissolves, creating a simple syrup.

Meanwhile, squeeze the juice out of the lemons into a pitcher. Add the simple syrup to the lemon juice.

Add the tea to the pitcher as well and stir. Add one more cup of cold water and let sit in the fridge until mostly cooled.

Add a handful of ice cubes and serve. Garnish with mint leaves or lemon slices

if you like.

To spice up this afternoon drink, add a few shots of raspberry vodka.

While you're sitting out of the porch watching the sun go down and your friends aren't leaving the house (because they can't get enough of your iced tea lemonade), you start to wonder, what evening drink will you make?

Since I'm still a little obsessed with the citrus theme, I'm going to stay in that vein. Citrus fruits are especially sweet and juicy at this time of year; their sugar content is highest at the end of the winter.

So here's my twist on a classic cosmopolitan made with granita: frozen grapefruit cosmos.

- 1 cup grapefruit juice
- 1 grapefruit
- 1/3 cup sugar
- ¼ cup vodka
- 1 shot triple sec

In a pot, bring grapefruit juice and sugar to a simmer and stir until sugar dissolves.

Purée grapefruit and add the syrup, vodka and triple sec. Combine and freeze in a wide dish.

After an hour, comb through the grapefruit mixture with a fork and put back in the freezer. Comb through a couple more times over the next hour.

Serve in cocktail glasses and garnish with grapefruit peel.

Enjoy these drinks on their own or with your favourite food (maybe found elsewhere in this issue). These citrus-filled drinks are sure to brighten up your day. ☺



Get your daily dose of Vitamin C in this cup of sunshine. ••• Photo by Jordana Levine

# Veggie pasta

## Healthy made delicious and easy

**Reegan Connor**  
Arts Contributor

For all you vegetarians out there, here is a recipe for a easy for a flavourful vegetarian pasta. It has a medley of delicious vegetables like zucchini, portobello mushrooms, and tomatoes.

This healthy and hearty pasta will you make you feel satisfied and will not leave you hungry!

Here's what you need:

- 4 cups of whole-wheat penne pasta
- 2 zucchinis, chopped into small cubes
- 1 medium white onion, finely diced
- 2 cloves of fresh garlic, finely minced

- 2 cups of fresh baby spinach
- 2 tomatoes, roughly
- 1 cup of fresh basil, finely chopped
- 2 teaspoons of dried oregano
- ½ grated parmesan cheese
- 3 tablespoons of olive oil

Bring a pot of water to boil. Once the water has come to a boil, add the penne

and cook for 10-12 minutes. In the meantime, heat the olive oil in pan, add the garlic and onions and sauté until the onions become soft and you can start to smell the aroma of the garlic. Add the portobellos and cook for a minute or two, just until they are slightly softened.

Throw in all of the zucchini and spinach. Add a pinch of salt and some

cracked black pepper. Once the spinach has wilted, add the tomatoes and the oregano. Once the pasta has cooked, drain the water and serve the pasta in a bowl. Add all of the delicious vegetables, top it with the fresh basil, parmesan cheese, and season with salt and pepper. ☺



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## arts&amp;culture

## Mixing art and cuisine

## New downtown restaurant offers more than just food



I swear to go this place actually hangs art. ••• Photo by Abram Gutscher

**Shannon Galley**  
Arts Contributor

Mix Fresh Kitchen is a new restaurant located on Salter Street in downtown Halifax. Though the restaurant has no food specialization, they try to provide a local atmosphere, as well as using many local ingredients. Mix Fresh Kitchen showcases the work of local artists throughout the dining and bar area.

Trevor Drane is a manager at Mix Fresh Kitchen and says that the idea to showcase local artists' work was an idea before the restaurant opened.

"We look for something different when it comes to the artwork," Drane says. "The major push is for local artists to be showcased."

Mix Fresh Kitchen opened Sept. 18, 2010. The art currently displayed in the restaurant is by Chris Foster and Kate Madeod. These are the first two artists whose work the restaurant has put on display. Drane says that they are looking to change the artwork fairly soon, and in the future they want to change the artwork more frequently to showcase a wider range of local artists.

"The idea is that every time you come in again, we want you to see something different."

Chris Foster's art has also been featured at Nocturne 2010 and the Gallon Gallery.

"I was excited to show my work at

Mix Fresh," Foster said in an email. "It's a great opportunity to show artwork to an audience that may not go into galleries. Mix has been great to open their space to local artists, and their space is well suited to the showing of some kinds of visual art."

Mix Fresh Kitchen's cuisine is described as 'casual dining with elegant looking food.' They don't seek out certain artwork styles, but they do look for different pieces that stand out, with the big emphasis being that the art is local.

"We want everyone to feel comfortable here," Drane says.

The restaurant has no particular food specialization but tries to use as many fresh and local ingredients as much as possible. Their menu contains everything from burgers to lamb and lobster tails.

Drane says that they have had many inquiries from local artists about displaying their work at Mix Fresh Kitchen. The restaurant hasn't made any final decisions yet for the next round of local art to be displayed.

Mix Fresh Kitchen doesn't actively advertise the artwork, but there is a section on their website devoted to art and culture which lets the public know what work is being displayed at that time.

"The response to the artwork so far, has been good. People know about it and we try to do our best to mention it, point it out and explain it to people." ☺

## tunes.

## Rural Alberta Advantage—Departing

**Nick Laugher**  
Staff Contributor

**Grade: A-**

Like languid days spent lounging in bed, gazing beyond the bay window as the slightly slanted icicles drip quietly, spilling onto the long-forgotten dirty snow, *Departing*—the sophomore album from the jagged, unconventional folk ensemble the Rural Alberta Advantage—is an exhumation of that unsettling, beautiful cusp between comfort and collapse.

Whereas 2007's *Hometowns* was a vibrant, sunny jaunt through backroads and small-towns, *Departing* traverses these streets under the slightly more morose cloak of the dying winter.

While the song "Two Lovers" opens the record soaring with honesty and self-deprecating romanticism, "Muscle Relaxants" stutters with a rabid frenzy of bitterness as guitarist and vocalist Nils Edenloff croons barbed lines like "Hanging out on muscle relaxants / Trying hard to see the worst that could happen now."

While *Departing* is still rife with the rhyth-

mically pounding, angular folk that made the band overnight indie darlings, it resonates with the startling maturity and conviction of a band finally forging a cohesive identity.

Lead single "Stamp" is a cascading, sentimental onslaught with multi-instrumentalist Amy Cole's ghostly falsetto and piano being viciously dragged through the thundering rattle of Paul Banwatt's percussive rampage as Edenloff remorsefully proclaims "The hardest thing about this love is that it's never going to last." The track is deceptively dense, soaked with a surprisingly cavernous sound for the modest Ontario trio.

Despite its moniker, *Departing* stays relatively close to the sonic sensibilities that have served the band so well in the past, delivering devilishly honed melodies with rapid-fire musings of rural Canadiana.

Unfortunately, where *Hometowns* was a sprawling, engrossing affair, *Departing's* closing track "Good Night" is a spectral, glistening goodbye kiss that seems bittersweet and premature as we somberly realize that like life, it has all gone by too fast. ☺

## flicks.

## Somewhere

**Nick Laugher**  
Staff Contributor

**Grade: A**

Stoic and barren, *Somewhere* is a film that exemplifies the poignancy and realism of a "less is more" approach to conveying human emotion. In true Sofia Coppola style, the film is an extremely dialogue-light affair, instead harnessing the unspoken, anguished awkwardness in conveying the troubled relationship between father Stephen Dorff and daughter Elle Fanning, who instantly overshadows anything her celebrated sibling Dakota has ever done.

Dorff plays Hollywood darling Johnny Marco, in his late 30s, resentful of his repetitive film oeuvre and recovering from a slight injury in the middle of the melee of publicity for his latest box office smash, while Fanning plays his delightfully upbeat, sensible daughter Cleo.

The film explores the tumultuous relationship between the two as Johnny struggles with the new-found responsibility of keeping his kin full-time. While Cleo's mother "takes a break from it all," Cleo is to stay with her father. As she

cooks mac-and-cheese and accompanies him on press trips to Italy, he attempts to reconcile his up-and-down lifestyle of heavy scotch consumption and casual sex.

Much like Coppola's exploration of celebrity ennui in *Lost and Translation*, *Somewhere* demonstrates, with a palpable awkwardness, the restrictive reality of celebrity life and the over-publicized, desolate existence that masquerades as a dream in the public eye.

In stark contrast to Coppola's usual heavy reliance on a soundtrack bursting at the seams with esoteric indie-rock, *Somewhere's* score is incredibly sparse with most of the music appearing diegetically. Coppola harnesses the silence as a weapon, bewildering us when twin strippers appear in Jonny Marco's hotel room with a pole-dance to the Foo Fighters' "My Hero" that's so stilted and amateur it's actually painful to experience.

All in all, it's the simple, time-tried story of a fuck-up father coming to terms with his responsibilities and his love for his daughter, yet Coppola manages to present the theme in a brilliantly human way. ☺

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# STREETEER

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"Pasta with alfredo sauce"

**Deepak Rajendran**  
2nd year master of computer science



"I eat at the caf"

**Stephen Li**  
2nd year economics



"I buy frozen dinners"

**Lisanadra Naranjo**  
4th year biology



"Oatmeal"

**Vaninder Padda**  
4th year biology



"Whatever my husband asks for"

**Dawn Rafuse**  
1st year nursing



"Vegetable lentil soup—there's always leftovers"

**Crystal Campbell**  
3rd year Russian studies



"Slouvaki and rice"

**Scott Sinclair**  
2nd year political science



"Kraft dinner"

**Chris Saulnier**  
5th year computer engineering



Streeter by Katrina Pyne and Jonathan Rotsztain

## OVERHEARD AT DAL

### In biomechanics class:

**Prof to student:** "It starts with an 'm' and ends with a donkey"

**Student:** "I have no idea what you're trying to say to me"

**Entire class:** "MASS!" \*erupts in laughter\*

**Prof:** "As far as I'm concerned, UCIS should be renamed useless"

**In Howe Hall:** Guy explaining Commerce to prospective Dal students

"I mean the stuff you do is hard... but students enjoy it- it's not like shitty shitty science."

**Girl walking into the Dentistry building**

"In the next 4 years I can't wait for someone in Dentistry to finally fart."

**EAVESDROP/POST:**  
**OVERHEARD AT DAL**  
**FACEBOOK GROUP**



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**HAWCO 5:00 PM**  
**BLUEBERRY GRUNT 9:00 PM**  
\$5 COVER BEGINS AT 2PM

## DalGazette.com Website Top 5

- 1. Load me up, Ladle:** Dal Liberty Society should serve more food, less bullshit  
Justin Ling, Opinions
- 2. Ladle liberty:** levies fighting corporate food are unprincipled, immoral  
Michael Kennedy, Opinions
- 3. In living colour:** Dallas Green closes out Canada Games  
Mick Côté, Arts
- 4. Presidential debate highlights**  
Katrina Pyne, News
- 5. Sue Campbell Obituary:** Professor, teacher, friend  
Evan Goulet, Opinions

## sudoku.

8	7							
		4					6	2
			7	5	6			
			3	6	1			
6					5	9		
2			9			1		
		3	1				7	
			5	7		8		
	4	8						3

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# sports.

**sports**  
sports covers athletic events and topics relevant to Dalhousie and the Atlantic region. E-mail Dylan at [sports@dalgazette.com](mailto:sports@dalgazette.com) to contribute.



Dylan Matthias Sports Editor

## Tigers cruise to an AUS banner

Basketball is big once again at Dal



Fifth-year Tiger Peter Leighton claims the prize. ••• Photo by Alice Hebb

**Armaan Ahluwalia**  
Staff Contributor

The Dalhousie Tigers emerged as the AUS champions after defeating the Acadia Axemen by a score of 78-47 last Sunday. This is now the second time that the Tigers have won the AUS title in the last three years.

***"This was a final that was almost determined from the tip off."***

Dalhousie and Acadia have both qualified for the CIS Final 8, which will take place in Halifax March 11-13.

A completely different Acadia team showed up for this game than the one that beat much-favoured Cape Breton in the semi-final. The intensity was just not there. After playing two games in the two evenings prior the Axemen looked understandably tired.

This was a final that was almost determined from the tip off as the much fresher and higher-rated Tigers

dominated the Axemen from the start. The Tigers managed to start the game with a 24-6 first quarter lead. Dal's ability to control the tempo really made a difference in this game. Acadia didn't help their cause with careless fouls and missed shots.

The second quarter did not get much better for the Axemen, and they only managed to score 16 points while Dal managed 20. They led by 22 points going in to the half-time break. Acadia looked deflated.

The second half was almost an exact copy. The Axemen's inability to make consistent shots really hurt. Acadia were out scored in the second 34-25.

The Tigers started to go deeper into their bench, allowing some younger inexperienced players some playing time in a final before nationals.

Fifth-year guard Simon Farine was key for the Tigers again, and did whatever was asked of him. He was making three pointers, driving to the basket and playing solid defence. His performance earned him the game MVP. Joseph Schow had another dominating game on the glass picking up major rebounds for the Tigers. 🏀

## Interview: Melody Davidson

### Former Olympic hockey coach speaks to the Gazette

**Ian Froese**  
Staff Contributor

When Melody Davidson discusses the state of women's hockey, you listen.

Davidson coached Canada's national women's team to a gold medal in the last two Olympics and did the same in 2002 as an assistant. She's among the greatest authorities you can find on the game, a sport that, disappointingly for its followers, has its opponents.

Those voices gained legitimacy last year when Jacques Rogge, International Olympic Committee president, mused after numerous lopsided scores in Vancouver that the sport could be cut from future Olympics unless the game expands outside of North America.

Davidson explains the fault extends beyond the sport itself.

"We've got to keep working on the parity," said Davidson, who also coached the national team to four world championships. "Jacques Rogge's comments were more directed towards some of the countries that have strong male programs. You know, get off your butt and start developing women's hockey there.

"The challenge isn't about hockey, but about culture and how every country views women in their country."

The International Ice Hockey Federation (IIHF) has recently committed more resources to aid the growth of the women's game. A \$2 million capital investment in preparation for the 2014 Olympics in Sochi is a step in that direction.

Canada has always supported the

countries struggling to join the sport's powerhouses, said Davidson.

"For sure, I mean, we always have," she said, speaking to the *Gazette* during the Canada Games. "There's a bunch of IIHF initiatives that we've been asked to participate in and we'll send players and coaches and leadership people to those things. We don't have to, but we do, and so will the U.S..

"Both of our countries will do everything we can to get the sport to where everybody seems to want it to go."

Davidson insisted the competitive balance of the women's game is far greater than it was for their male counterparts in their earliest years. Women's hockey was only added to the Olympic roster in 1998.

The Calgary resident does not anticipate the gap will close much by Sochi 2014. She expects a greater boost in 2018 when today's 12, 13 and 14-year-olds reap the benefits of the IIHF's compensation.

Davidson herself is playing a role in developing players; however, her efforts are concentrated above the 49th parallel. She left her head coaching job after the Vancouver Games to take the reins as head scout of the women's national program. She is scouting players for the national under-18, under-22 and senior teams, and was at the Canada Games primarily to observe talent for the under-18 squad.

Her new job description is only a small departure from her previous one.

"In our program I've always scouted anyways, I just never had as much time,"

said Davidson. "It was something I always knew I would do." She is an assistant coach during the winter with the Junior A Calgary Canucks of the Alberta Junior Hockey League.

Davidson thwarted the possibility of a return to the national bench, although she thoroughly enjoyed her time there.

"I've been real fortunate. I've had a lot of good opportunities and a lot of experiences," she said. "But we have great talent in our coaching pool and I think it's time for somebody else to have that opportunity to take the program to another level."

She sees the importance of a multi-sport event like the Canada Games.

"I've told them all that this is the closest you'll get to the Olympics before you go there. The Canada Games is just like the Olympics, so just seeing other people get this experience is very rewarding."

Yukon's first goal on their first shot with 1.8 seconds remaining against Nova Scotia and Ontario losing their first match at the Games since 1991 are the moments which stood out to Davidson. Alberta would later beat Ontario again for the gold medal.

Davidson, an official inductee into the Canadian Olympic Hall of Fame this coming April, imagines a bright future for a sport which is not just becoming more competitive internationally, but, as the Canada Games attested, in Canada as well.

"We have great depth here and I think you see that in the games here and how close they are. That's our forte. That's why we're as strong as we are: the depth we have in our country." 🏀

## Dal fraternity fight crime with skates

### Dorset the recipient of over 200 pairs of skates

**Ian Froese**  
Staff Contributor

This isn't your stereotypical fraternity.

The brothers in the Nova Scotia Alpha chapter of Phi Delta Theta are aren't the alcohol-guzzling students you've heard about in movies or on television. Their international fraternity is celebrating 10 consecutive years of alcohol-free housing.

"It's a stereotype we're constantly struggling with and one we're constantly trying to break over and over again, which isn't really a problem with our chapter," said Eric Fleming, president of the Dalhousie fraternity, "We just keep doing what we're doing which is community involvement."

Phi Delta Theta assists in numerous charitable ventures in Halifax, but a proposal had them thinking outside the East Coast.

Cape Dorset, Nunavut, a remote Arctic hamlet of about 1,200, was rattled by gun crimes last fall that shook the otherwise peaceful community. Mike Soares, vice-principal of a local school and a fraternity alumnus requested Phi Delta Theta's help to put a smile on the faces of the community's 500 kids. Their plan was a skate drive, an initiative they called Skates For Dorset.

By providing as many pairs of skates as possible they could actively engage the kids and divert their attention from the

violence that marred their community through sports.

"Our goal is to put one pair of skates in the hands of each of the 500 kids in the community," said Fleming, "and we're about half of the way there and we're constantly rising." They have collected upwards of 220 pairs.

Phi Delta Theta's 30 members began their campaign late last year. They orchestrated a Facebook group, went door-to-door, visited local arenas, and talked to their friends, among other avenues.

Soares knew the fraternity was capable of getting the job done, said Fleming.

"He's an alumnus of our fraternity so he knows that we actively engage in the community and try to make it a better place for everyone. We're just taking it a step further and making the national community a better place," said the 20-year-old. "We take every opportunity to help out wherever we're needed."

Most of their skates have already been sent up north. Soares coordinated with Team Nunavut to fly the equipment with the athletes leaving Halifax from the Canada Games.

Although their main push is over, the fraternity will continue to accept donations for the foreseeable future. If you are interested in offering a pair of skates or other hockey gear, please contact Eric Fleming at 489-3707 or [president@phidelt.ca](mailto:president@phidelt.ca). 🏀

## sports

# First-hand at the AUS basketball playoffs

## Experience worth it for those who went

**Armaan Ahluwalia**  
Staff Contributor

I've attended many live sporting events in my lifetime. I've seen the Winnipeg Blue Bombers, the Manitoba Moose and I have even caught some World Junior hockey. This past weekend was like nothing I had ever experienced in person.

The AUS men's basketball championship took place at the Metro Centre in Halifax this year and I made it a goal to go for the Gazette. Seeing as how I had taken an interest in AUS basketball this year, it was exciting for me to go see my school, Dalhousie, on the playoff stage. Seeing them during the regular season at the DalPlex and the Tower was one thing, but this was at the Metro Centre.

I was lucky enough to get a media pass for the weekend and the value of it was priceless. This was my first time getting a real media pass and I was not sure how to use it. It was almost like that first time flying first class—you aren't really sure of what you can ask for after being in economy your whole life.

I was directed down the hallway to the media room. I was underneath the stands as I walked past the Mooseheads' and visitor's dressing rooms. I had never been this close to the locker room of any major sports arena. I ventured further down the hall and came to the "media area" where there were some refreshments and TVs. The gentleman at the front asked where I was from, and I replied, "the Gazette." He nodded his head, acknowledging that I was a young journalist who didn't belong in the media section.

I was unsure how to get to the stands as I was underneath them. The gentleman pointed in the direction of

the large amount of light. I walked where he told me and out onto the floor of the Metro Centre. As I left the dark media room underneath the stands, I was met by bright lights and noises. I was totally awestruck, and had never felt anything like this before. It was amazing being that close to all of the action. Feeling a little out of place, I made my way to my seat.

I arrived early to the Dalhousie-St. FX game, and was pleased to see that Cape Breton were still playing Acadia. That game was one of the best games I have ever seen live. CBU were the heavily favoured team in playing middle-of-the-pack Acadia. Acadia were down by fifteen at one point, but slowly brought the game back to force overtime. Acadia managed to win it and earn a berth in the CIS Final 8 tournament, which is also being hosted in Halifax. As Acadia narrowed the deficit, the Acadia support made their presence known, and the atmosphere was electric.

The Dalhousie game was just as charged. Many people went to the pre-party at Dirty Nelly's, where Dal Athletics were giving away tickets to the game. They ran out of tickets.

Unfortunately, St. FX fans still dominated the Metro Centre. Every time the X-Men scored more than half of the building would erupt in cheers. On the Dal side there were many fans with thunder sticks and one fan with a cow bell.

The excitement of watching players on the teams go out and compete for their schools is entertaining enough. The passion of the players makes the game and the league that much better. It would be amazing if more students went out to go see AUS competitions. This weekend has made me that much more of an AUS supporter. It's worth it. ☺

# Dal athletes in tough at CIS track nationals

## Tough competition looms in Sherbrooke

**Susan Sobey**  
Staff Contributor

The men's and women's track and field teams head to Quebec this weekend to compete in the CIS championships at the Université de Sherbrooke from March 10-12.

Leading the 16-member Dalhousie team is defending CIS high jump champion Simon Watts. The third-year kinesiology student, who is currently ranked third in the event with a leap of 2.10 metres, is not overly confident about his chances of retaining his title.

"Jeremy Eckert (Regina) and Alex Witmer (Toronto) have both jumped very well this year and will be tough to beat," said Watts. "It's probably going to take a personal best performance to win any medal and a very good jump to beat either of them."

Eckert and Witmer have both jumped personal bests this year of 2.16 and 2.15

metres respectively, a few centimetres off Watts' lifetime-best of 2.11.

Aware of his competitors' abilities, Watts has set his CIS goal as "winning a medal of any colour." One benefit for Watts is that Eckert will be competing in the pentathlon the day before the individual high jump. Completing five events in one competition can be taxing on any athlete, and may affect Eckert's performances. Watts also qualified in the pentathlon, but opted to not compete in order to focus his efforts on the high jump.

Watts will be joined in the high jump by teammates Rob McCulloch and rookie James Gillis, who are ranked fourth and sixth respectively with jumps of 2.04 and 2.00 metres this season.

Qualifying three athletes from the same university in any event at the CIS championships is a considerable accomplishment, and to have all three ranked in the top of the field already

# Dalhousie earns a CIS Final 8 berth

## Tigers take out St. FX in AUS semi-final



Dal defeat X in front of strong Antigonish support. ••• Photo by Alice Hebb

**Armaan Ahluwalia**  
Staff Contributor

A loud and packed Metro Centre was the spot for the AUS men's basketball championship weekend.

The Dalhousie Tigers beat the St. FX X-Men by a score of 79-68 in the second semi-final of the evening. With the victory, the Tigers move on to finals where they will play the Acadia Axemen. They also qualify for the CIS men's basketball Final 8 which will also take place at the Metro Centre this weekend.

Dalhousie came into the tournament ranked second in the AUS and squared off against St. FX who were ranked third. The X-Men were coming off a victory against St. Mary's the previous night in the AUS quarter-final. In that game Christian Upshaw dropped 43 points against a sloppy Huskies defence, and the SMU offence couldn't keep pace with the up-tempo X-Men.

This game was different. Dalhousie managed to hold a lead for the entire game and did not allow the X-Men to tie or take the lead following the first basket. The Tigers jumped out in the

first quarter giving the X-Men all that they could handle.

From the start the Tigers were controlling the pace and staying out of foul trouble. The Tigers were able to get consistency from their key players, and Simon Farine played the whole game and played exceptional. The fifth-year Tiger finished the night with 22 points, 8 rebounds, 7 assists and 2 steals. His solid defence helped shut down Upshaw who was held to 10 points the entire game.

Fouls really started to cause the X-Men trouble just before the half. All-star Christian Upshaw had to sit on the bench because of two quick fouls. The Tigers took advantage of this and slowly increased the lead to 38-27 before half-time.

The X-Men were not going away easily. They battled hard and kept coming at Dalhousie. At one point in the third quarter the Tigers had built the lead to 20 points. The X-Men managed to slowly wear it down to 10. Unfortunately the Tigers kept matching each basket with one of their own.

Another negative for the X-Men was that they were not shooting well from

behind the three point line. They went eight for 29 in the game and that is too low of a number to remain competitive. The Tigers weren't much better, though, going an abysmal two for 10.

The Tigers were able to involve their bench in the game as playing time was spread throughout the players. Joseph Schow came up huge in scoring 23 points, while also grabbing 15 rebounds, seven of them offensive, and two blocks. His intensity was high throughout the game and it translated to the team who looked like they wanted the win more than the X-Men.

Sandy Veit had a big game scoring 13 points and grabbing 13 rebounds. The lone bright spot for the X-Men was Will Silver, who managed 20 points and looked good on defence. Dalhousie now go on to play an Acadia team which is starting to build some momentum in the tournament. After knocking off number one seeded Cape Breton in a semi-final upset, the Axemen will feel like they can do anything now. The key for Dal will be to try and stop Owen Klassen, Justin Boutlier, Anthony Sears and Tyler Lutton who were huge against CBU. ☺

has coaches and fans across the nation talking about Dalhousie's high jumping program.

McCulloch is ranked second in the pentathlon, too. If he is lined up against the same competition he had at the AUS championships, a medal is likely for the third-year management student.

Veterans Caroline Schlosser and Ashley Ryer will look to better their fifth and sixth place performances, respectively, from last year's championships in the 1500-metre final. They are currently ranked sixth and eighth heading into the event.

Rounding out the Tigers women's contingent are Elizabeth MacDonald in the weight throw, who is coming off a huge personal best at the AUS championships, and Gina Stewart, who is currently ranked fifth in the 3000-metre and would like to end her career on a high note.

Britany MacArthur will join Stewart,

Schlosser, and Ryer in the 4x800-metre relay, where the team is ranked sixth and certainly has the potential to move into a medal spot.

On the men's side, fourth-year Dan Gorman will hope to improve his seventh place rank in the 1000-metre. Along with Gillis, numerous other Dalhousie men will be competing in their first CIS championships including: Justin Blades in the 600-metre, Daniel Yetman in triple jump, Seth London in shot put and weight throw, and Kahmall McCabe, Andrew Falkenham and Will Sandeson in the relays.

### Athletes to watch

There will be a number of athletes from across the country to watch for this weekend. Calgary's Sam Effah should turn heads in the track competitions. The three-time CIS outstanding male track athlete of the year will try to defend his 60-metre and 300-metre titles in

Sherbrooke. Deemed the fastest man in Canada, Effah will attempt to break his own national 60-metre record of 6.57 seconds set at last year's championships.

The women's 300-metre is sure to be one of the most competitive events on the track with Team Canada athletes in the 4x400-metre relay. Calgary's Amonn Nelson, Olympian Carline Muir of Alberta and Quebec's Kimberly Hyacinthe are all stepping into the blocks wearing different colours. The trio are after the CIS record of 37.35 seconds, set by their fellow national relay team member Adrienne Power when she ran for Dal in 2005.

This is the only CIS record currently held by the Tigers, and with the tight corners in Sherbrooke, it will be a challenge to steal that title from the East Coast this year. ☺

# Sharpe wins national 50-metre backstroke

## Dal swimmer aims for Olympics

Paula Sanderson  
Staff Contributor

David Sharpe defended his 50-metre backstroke title for the second year in a row at the CIS national swimming championships in Calgary two weekends ago.

"There wasn't anything super special about the race. There just weren't any mistakes and that's what you need to do in a 50," said Sharpe. "I beat the guy behind me by .2 seconds. When you're on your back and you're three metres away from someone who is .2 seconds beside you, you don't really know who is going to win."

The 50-metre backstroke is a very fast and short race. With only two lengths of the pool, Sharpe won the race in 24.99 seconds. It was Sharpe's personal best and an AUS record.

"I had a really good start and there's not much you can think about in a 50—you just think go," he said. "So I just went."

With a great start, Sharpe went into the turn fast. "His turn was excellent which makes a big difference," said David Fry, the Tigers' coach. "He came out of the turn ahead of the field by a fairly significant margin, in 50-metre terms, probably about a shoulder-length above the others."

By the 35-metre mark, Fry was confident that if Sharpe maintained his stroke rate he would win the race. "As long as he held his form he would get it at the end," said Fry. Sharpe did.

"He always does this thing where he gets in the pool a little bit later than everybody else. I don't really know what he's doing," said Benison, "And he stays under the water for a really long time so you don't want him to get DQed because he's so good at it and he can go past 15-metre both ways. You're just nervous, you're just on your toes the whole time when he's swimming."

Sharpe also competed in three other individual CIS "A" finals. The other races were disappointing for him. "Last year I got four medals. This year I got one."

"It's tough to defend a national

championship particularly when there are 30 or 40 guys out to beat you," explained Fry.

After last year's remarkable showing, Sharpe felt significant pressure going into the meet. "I think this year there were some unrealistic expectations because not very many men in the country can win four medals at CIS and David achieved that in his first year," said Fry. "We are still proud of his achievement."

Fry described Sharpe as an incredible athlete and student. "He knows what he needs to do. He's a very intelligent young man and really analyzes his swimming closely," said Fry. "He makes the most of his talent."

Sharpe's drive makes him an excellent swimmer, "He's also tough on himself, which I think any good athlete is," said Fry, "They expect a lot from themselves and consequently he's usually a guy you can count on delivering in big situations."

His teammates see him as a leader. "He doesn't know it, but when he talks the whole team listens because it's David Sharpe and he knows what he's doing," said teammate Terri-Lynn Benison. "He's a really focused athlete. He knows what he wants and he's going to go after it."

Not only is Sharpe popular within his team, Benison said that other women at CIS were impressed with him.

"Other teams in the locker room, they were like, 'Who's David Sharpe? Why's he so fast?'" said Benison. "It makes you feel good that he comes from your team."

Sharpe's results help the whole team. "It helps their confidence to know that their fellow athlete—who has done the same training—has been that successful," said Fry.

Sharpe doesn't pretend to be perfect. "I'm still learning how to be a leader too, I try to do my best and say the right thing at the right time," said Sharpe. "I try my best. I don't know if I'll be an academic all-Canadian this semester."

His experience makes him a leader on the team. "I may not be one of the older guys on the team but I have done a lot more racing in bigger situations," said

Sharpe, "I have a lot experience as far as national and international experience."

This experience makes him comfortable at big events. "I think I'm more comfortable on a national stage," said Sharpe. "Hopefully it can deflect some of the pressure off the other guys who aren't."

Sharpe has competed at the Nations Cup in Vancouver and at the World University Games in Serbia representing Canada. "When ever I've been in a really big situation I've preformed to the best of my ability," Said Sharpe, "So that really gives me confidence for every step every time I take the next step I know I'm going to succeed."

Sharpe is a backstroke and butterfly specialist.

Sharpe has competed at Olympic trials. He missed out on Beijing, but London 2012 is a goal. "The next thing for me would be to make a national "A" team, (and) make a world championship team or the Olympic team," he said.

To make Olympic finals Sharpe must improve upon his Canadian ranking. At the end of last year he was ranked fifth in the country in the 200 meter fly. "If you come first you're probably going to go. If you come second there's a chance you'll go," said Sharpe. "In a sense, I have to beat three or four people in the next year or so."

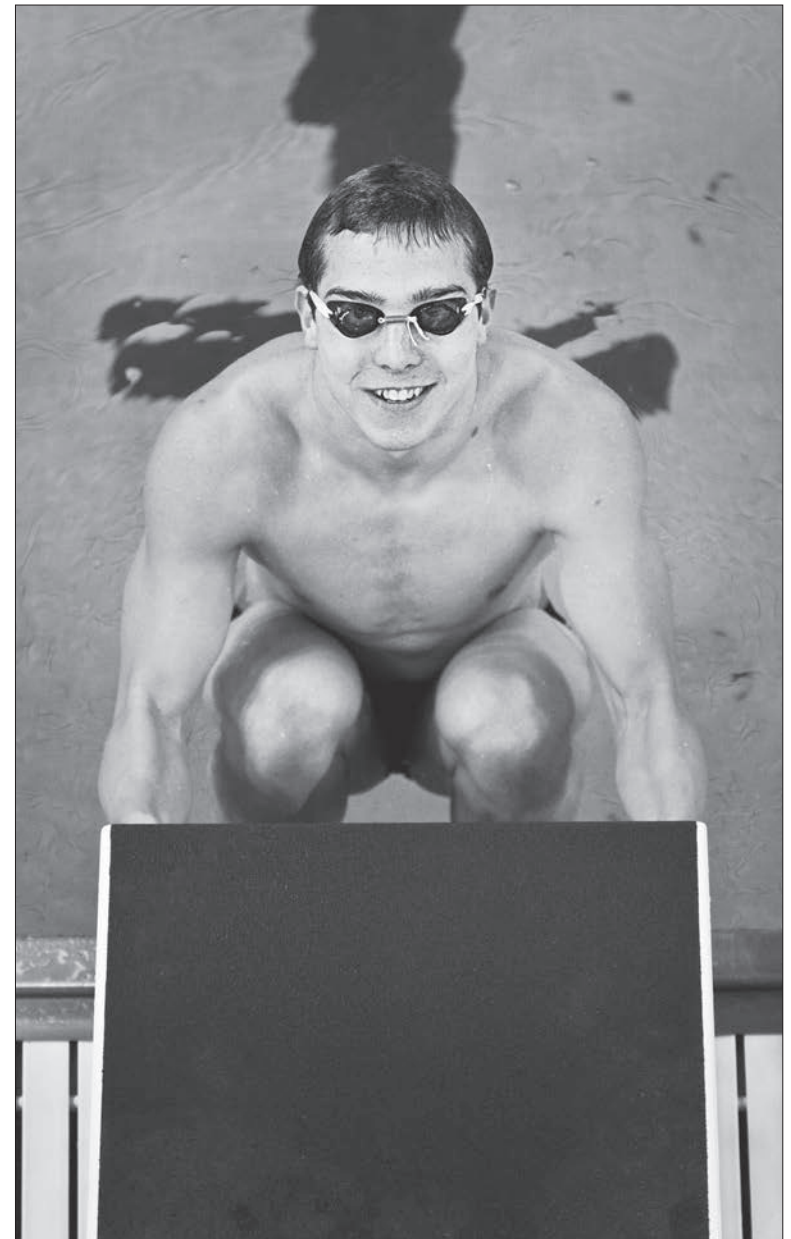
"I think I can do it, but I don't think very many people would put their bets on me but that doesn't bother me, I don't care. That's what I want to do. It doesn't matter if it's probable or likely, it's what you want."

A big part of why Sharpe loves swimming is his team. "All my friends are on the team. If I wasn't swimming I don't know what I would be doing."

"I'm really proud of our team. When someone is racing everyone gets behind each other," said Benison, "It's so great to see a team from Atlantic Canada that comes out with that much spirit and confidence that they can do well."

As a team, the men's team placed 6th overall and the women's team placed 10th. ☺

*"Other teams in the locker room, they were like, 'Who's David Sharpe? Why's he so fast?'"*



David Sharpen at the 2011 CIS swimming national meet. ••• Photo by Paul Balite

*"You're just nervous, you're just on your toes the whole time when he's swimming."*

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**FRIDAY**  
March 11

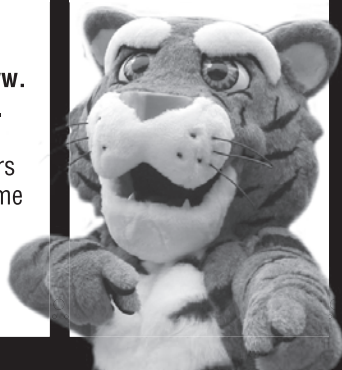
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**MONDAY**  
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**THURSDAY**  
March 17

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**ATHLETICS.DAL.CA**

# comics & poetry.

**ROYL**  
IN THE GREAT COFFEE CAPER CHAPTER 18  
(AND I DON'T KNOW WHAT I WANT)

*Rockenbie* MARCH 7/11

His friends were like "Jesus slow down! Drink some water! eat something for Petes sake! Smoke a joint! And he was like "Fuck that".

It's my Rock And Roll duty! gonna get a Buzz Buzz Buzz!

Please PRAY with me!

The Apostles of course were a bunch of whiny followers. Not a leader in the group. Like most catholics today. People turned to them for advice and they just balked.

This aint worth All the loaves and fishes.

How am I supposed to edit this?

of course they just turned on each other. With no one hanging around treating them like they were important. What else could they do?

Look All you have to do is edit this piece. I have to hang out with the guy all flimmy day. I want to help the meek, not get wasted.

"This piece", its called the fucking bible dude!

People who dont party dis-please me!

**FACE IT SHOW!**

1. Could you watch my stuff for a few minutes?

Sure.

Thanks.

2.

3.

4.

AGONISING MINDS by MARCH 2011

"RATIONAL THOUGHT"

HEY, HOW LONG CAN A BRAIN SURVIVE WITHOUT BLOOD FLOWING THROUGH IT?

I THINK IT'S ABOUT 5 MINUTES. WHY?

THEN BY MY CALCULATIONS, WE'VE GOT ABOUT 2 MINUTES LEFT.

HEY! I HAVE TIME TO WRITE MY WILL.

BY: DAVID GERMAIN

bends and stretches

stay everyone! communicate!

W.B.

FRESH EGGS says

= YO EDMUND BURKE =

A.C. twenty eleven

HOW A BUILDING FEELS

ROME IS FALLING 21 C F O S 2011



# Classy

I just want you to be classy.  
 Be classy when you tell me my uterus  
 isn't mine.  
 That I must carry that fetus for eight months or nine  
 Why can't you play fair when you say that "rape is no excuse  
 for aborting a baby:  
 sorry dear, there's nothing to refute."

Maybe you can't tell me straight and forward  
 Because you know you'll see pain if you act with decorum  
 Imagine that face when you come to my space  
 My non profit place  
 where I try to help women who face  
 Crisis  
 and ask me for your two-thirty-five.

You don't want to give that \$2.35 to help single moms  
 pay their bills on time,  
 because you might want these babies born but you won't support  
 the woman who's raped, as she pays for court;  
 or tries to find safety or feed her child.  
 You say pro-life  
 but when do you start caring about whose life and their strife

Maybe when you say "intimidation"  
 what you're asking for is salvation  
 from the guilt of walking into a safe space  
 and asking me to close my doors for your faith.

—Hayley Gray

**submit your poems!**

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# THE SEXTANT

DALHOUSIE'S OFFICIAL ENGINEERING NEWSPAPER

Editor in Chief:  
Shani Blankrot

March 11th 2011

## A Mari Usque Ad Mare Non Regina



**Navin Chari**  
Industrial Engineering  
PhD Candidate

With our collective 144th birthday approaching, isn't it time we finally grew-up? Can we not, as the independent citizens of Canada finally have a referendum which would be productive to the entire nation. Fresh from just enduring a pain-

ful recession, with austerity being the most prevalent global theme, why don't we start cutting the fat - especially in the most redundant of areas. According to Maclean's, it has been stated that the British monarchy costs Canada approximately \$50 million a year and we pay more per capita than the Brits do!

The underlying concern, however, is not just economic, but also democratic. Why do we need to be reminded of English Imper-

alism? Moreover, why should we choose to embrace it?

Many Monarchists state that we need to be reminded of our past and our ties to the British Crown, but is Cornwallis's aboriginal genocide something worth reminiscing? With respect to current ties, many countries, most notably Ireland and India, have replaced their heads of state with a domestic president yet have still sustained their membership within the Commonwealth. In

fact India even hosted the Commonwealth Games this year.

I know there is a lot of hoopla regarding the upcoming royal wedding, and the attention they attain is well deserved, but it should be on the same plane as what we offer to other foreign dignitaries or Charlie Sheen - not as our head of state. Let's act as adults, and make this the first step in reform in addressing our democratic deficit.

Vivat et res publica Canada!

## CO-OP CORNER

### Things to Remember:

- The Co-op website offers many tips and is very informative. The website is [engandcompcoop.dal.ca](http://engandcompcoop.dal.ca)
- Round II is from February 15 - April 8

### WORDS OF THE WEEK

**Iron Ring Conspiracy Theory(n):** The notion swarming Sexton Campus that everyone got one size smaller than the Iron Ring size they ordered.  
**Pinky-Itis (n):** The condition of blood loss to the pinky resulting from having an Iron Ring one size smaller than ordered.

Editors' note: Word of the Week is a humour column based on popular expressions around Sexton Campus. If you have any complaints or suggestions, please email [sextant@dal.ca](mailto:sextant@dal.ca). Obviously we prefer suggestions!

## Gossip Geek



Gossip Geek here, your one and only source into the scandalous lives of Sexton's engineers.

On Sexton campus, there is one event every year that all those in attendance remember for the rest of their lives: The Ritual of the Calling of an Engineer. And like any great memorable event, the party that followed was also once in a lifetime. And like any great Gossip Geek, I have the scandalous photos to



prove it. Before rings were put on anyone's pinkies, A was up bright and early making these and pouring mimosas. You know A, just because you make muffins doesn't make it okay to drink at 10am.

Spotted: K PTFO'd before the band got on stage at the TRoom. Its okay K, maybe next year you will have pictures from a party you actually stayed awake for.



N: We know all the girls want to take their shirts off because the room gets so steamy when Nick Murray DJs.. but that doesn't mean they do: or you should either. Try and keep it classy next time.



And then there are those who like to dress up for the occasion and make a statement. Spotted: R in cowboy attire.



And then like every epic night, my engineers got too drunk to take photos. Lets hope everyone still had their rings the next morning. Congrats my engi-nerds! All those long nights will soon be over and you can start focusing on learning better social skills.

**You know you love me XOXO**

**Gossip Geek**  
[dalgossipgeek@gmail.com](mailto:dalgossipgeek@gmail.com)



### Photo of the Week

Picture of Nick Greeno's (5th year Mech) cat. "Everyone loves cat pictures".



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## HALIFAX'S BEST TRIVIA! SEXTON CAMPUS EVENTS

Looking for something to do? Not spending enough time mingling with other faculties/disciplines? Then check out some of these events.

Saturday, March 12th  
Dal OUT, T Room 9-12

Sunday, March 13th  
Daylight Savings

Thursday, March 17th  
St. Patrick's Day at the T Room

Does your society have an event on Sexton Campus? Send an email to [sextant@dal.ca](mailto:sextant@dal.ca)

### There's more online!

There's much more content for this issue - ONLINE. Don't miss out. You can access the entire online issue by scanning this bar code. Or visit [thesextant.ca](http://thesextant.ca)



### Get PAID

100-200 words -- \$15  
200-400 words -- \$25  
400 - 600 words -- \$30  
600+ -- \$35

Picture with article -- +\$5  
Picture of the Week, Comic, abstract -- \$20  
Note: your content must be printed qualify for payment

### DSEUS Elections

Voting days: 8:30 am Monday  
March 14th and 5:00pm Wednesday  
March 16th  
Check out [daleng.ca](http://daleng.ca)

Questions, Comments and to Contribute [sextant@dal.ca](mailto:sextant@dal.ca)



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