



Greenville Pizza Favorites

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OPINION: Moratorium ends, resume drilling

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Cavs take Cobras into overtime, tie

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the COLLEGLIAN

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In the know:

Chorale Concert

The Chorale will present identical concerts at 6:30 and 8 p.m. Friday in War Memorial Chapel on the theme of "Dreaming."

Spotlight on Missions

Frontline Missions International and Mission Prayer Band will present a video, "Dispatches from the Front: A Bold Advance" at 6 p.m. Saturday in Stratton Hall. The video focuses on mission work in Albania and Montenegro.

Collegiate Choir Concert

The Collegiate Choir will present a concert of sacred songs of thanksgiving and praise at 5 p.m. Monday in the War Memorial Chapel.

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Friday
High: 74
Low: 46



Saturday
High: 72
Low: 43



Sunday
High: 76
Low: 58



Sen. Lindsey Graham addresses the National Government class. Photo: Chris Taylor

Sen. Lindsey Graham speaks on campus

BRANDON HODNETT

It's not every day that you show up to class and the substitute teacher is a U.S. senator.

U.S. Sen. Lindsey Graham (R-SC) came to BJU, Oct. 13 to speak to Dr. Sonia Johnson's National Government class. Graham, 55, was elected senator in 2002 and is currently serving his second term.

The senator talked about what he called the biggest challenges America faces today: Social Security, illegal immigration and radical Islam's impact on national security.

Graham said the current Social Security plan is a catastrophe in the making, but he said he believes it can be fixed if Republicans and Democrats are willing to work together.

"Problems are not solved by yelling at each other," he said. "I am not opposed to reaching across the aisle to solve common problems."

He pointed to the fact that the life expectancy of the average American was incredibly low when Social Security was introduced compared to the high life expectancy today. Coupled with the low birthrate in the U.S., there is a smaller workforce trying to support a much larger group of retirees who are living

for a longer amount of time.

Graham said he is in favor of increasing the money put into Social Security, raising the retirement age and adjusting the benefits.

Graham switched gears and talked about his ideas for reforming illegal immigration problems, which include changing the 14th Amendment and creating a temporary worker system.

According to Graham, the 14th Amendment, which says that persons born in the U.S. are U.S. citizens, was originally created to protect freed slaves. The Supreme Court, however, has interpreted it to protect illegal immigrants. Eighty percent of Republicans would support changing the Constitution, he said.

What do you do about the 12 million illegals who are already living in this country? "Well, you can't put them all in handcuffs," he quipped. "There aren't enough handcuffs."

He suggested a temporary worker plan that would allow illegals an opportunity to work with an approved card that is directly linked to their biometric information. The jobs that they do should first be offered to citizens and then to those in the worker pro-

CSC hosts week-long campus blood drive

EMMALEE HOITT

Returning for another week out of the semester, the Blood Connection buses will be parked outside the Alumni Building from Monday through Friday with donation times from 11:45 a.m. to 7 p.m.

The biannual on-campus blood drive is organized by the CSC in collaboration with the Blood Connection.

According to CSC Director Bethany Burrow, in the past couple of years up to 800 students were donors each semester.

One unit of donated blood has the possibility of saving three lives. If 800 students donated this semester, that would be a total possibility of 2,400 lives saved.

Bethany said this semester's goal is to reach 1,000 units and urged students to help reach that goal.

Mr. Paul Bixby, the

Blood Connection donor resource manager, explained two major benefits of donating—benefiting others and benefiting yourself.

"The whole purpose is to save lives," said Mr. Bixby, explaining that there are three basic blood components: platelets, plasma and red blood cells. "When you donate, you help up to three individuals who need one of those components."

Blood can be donated repeatedly. According to the American Red Cross's website, one unit of red blood cells can be donated every 56 days.

Mr. Bixby said it is healthy for your body to have a chance to replenish that donated pint.

Those who donate regularly, about three to four times a year, have better overall health, he said.

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See **SENATOR** p. 8 >>

Brady Hollenbeck designed this semester's blood drive T-shirt.

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COLUMN



GLORIA GIBRAEL

Being a first-generation Egyptian-American is something I didn't really appreciate until a couple of years ago. Up until that point, I had never really valued having two languages, two cultures and two mentalities generated from two different backgrounds.

Growing up, I realized that my life was a bit different from that of the other kids at school. Although we lived in the Washington, D.C., area which has a large international community including other Egyptians, I still felt a little out of place. I had a strange sense of not being fully American or fully Egyptian—that I was stuck between two worlds.

I grew up speaking Arabic and didn't really learn English until I went to preschool. Throughout my childhood and middle-school years, I was sometimes embarrassed by certain things related to my family and Egyptian culture: we didn't eat peanut butter and jelly or lots of deserts like everyone else did, we went to an English church and an Arabic church rather than just one, and my parents spoke English with an accent.

I used to wish I could just be American.

During my junior year of

high school, people started asking me about college and what I was thinking of majoring in. I always replied that I wanted to be a writer and probably major in either journalism or creative writing. And that's what I did when I headed to Pensacola Christian College in the fall of 2008.

When fellow students at PCC learned I was Egyptian, they reacted in much the same way students here do: "Wow!" "That's so cool!" "Can you speak Egyptian, or whatever it is you guys speak?" "I wish I was bilingual." "Have you been to Egypt?" I would patiently answer all their questions and even speak some Arabic for them, but I didn't think too much of it.

The summer after my freshman year of college, I worked at an Egyptian restaurant owned by a family friend. One day, an Egyptian coworker got into a car accident in the parking lot in front of the restaurant. Neither she nor her husband spoke English well, so they asked me to help them communicate with the American man whose car they'd hit. I translated for both parties and made sure everyone understood each other.

From that point on, I had a sense of just how privileged I was to be both American and Egyptian. I could relate to two different cultures, two different languages, two different lifestyles, two different groups of people and be proud of the heritage that God had given me: the best

See **COLUMN** p. 8 »



Keep drilling in the Gulf of Mexico

The Collegian Editorial

The explosion of the oil rig Deepwater Horizon on April 20 discharged 200 million gallons of crude oil into the Gulf of Mexico over a period of 87 days. Once the accident happened, the federal government placed a moratorium on the oil industry in the Gulf, effectively banning off-shore drilling.

On Oct. 12, the Interior Department decided to lift the ban. The end of the moratorium begs the question, "Is it worth the risk?"

Not drilling for resources that we need leaves America without more than 12,000 jobs and forces us to be more dependent on foreign nations for our oil. According to 2008 statistics by the CIA World Factbook, the United States already imports more than 13 billion barrels of oil a day, more than any country in the world. If we have the resources here, we should use them.

Obviously, no one wants another Deepwater disaster to happen, but after BP was forced to learn its lesson the hard way, other companies should be motivated to do everything they can to avoid such a political, economical and ecological fiasco. The U.S. government will also be enforcing more stringent safety standards that may not have been realized if the explosion had never happened.

Critics, such as Michael Brune, the executive director of the Sierra Club, argue that the only way to avoid another disaster is to completely overhaul our transportation system and operate solely on "clean" energy.

While this may be desirable, we cannot simply shut down our entire transportation system and switch all 250 million cars and trucks in this country to be operated by alternative-energy means. The push for cleaner energy should be accelerated now, but for the time being, oil is what makes the world go round. And by not drilling now, we put our country at risk for even greater dependence on foreign countries.



Don't take every book with you to the first day of class.
Allie Miller
sophomore



Don't schedule 8 o'clock classes.
Joey Trees
junior

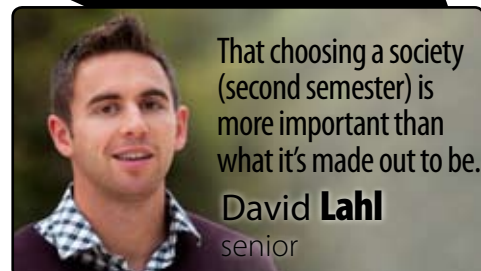


That grades are important, but that building relationships is also important.
Lindsay Dodson
senior

What do you know now that you wish you knew at the beginning of freshman year?



Plan my time better so that I have more time to study.
Taheshah Moise
freshman



That choosing a society (second semester) is more important than what it's made out to be.
David Lahl
senior

talk back

PHOTOS BY CHRIS TAYLOR

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Recitals climax music training

TAYLOR ANDERSON

All music majors have at least one thing in common besides being musicians. Some call it a culmination of their studies, some a celebration of their achievements.

But no matter how they view it, they all go through the nerve-racking experience of fine-tuning their skills and showcasing their progress in music recitals. And they all have to go through months of preparation to get there.

The process starts with the selection of the right pieces to perform. Students work with their professors to choose a program that meets the requirements of their degree and their personal preferences.

Once the pieces are finalized, the preparation begins. Students pick their recital date far in advance,

taking into consideration any family and friends who will want to come. Once a date is settled on, students reserve the room they will use.

The performers then practice, study their pieces and listen to other performers' interpretations of the pieces throughout the months that they are preparing.

Miss Lauren Cunningham, a staff graduate assistant, performed a recital for her graduate degree in church music last semester. She said her communication of a piece is stronger when she really understands and applies a work.

"Something that you make personal to yourself is going to come across to your audience," she said.

Megan Hamilton, a senior church music major, said one of the hard things about preparing for a

recital is getting it polished for an audience. "It's intimidating when you're going to play it for a group of people and you want them to enjoy it," she said.

All the songs for a recital have to be memorized for the recital check, one month before the performance. A panel of music professors listens to a student's program, decides if the student will be ready in time and gives input on how to make the performance better.

As the time for the recital draws closer, students have to arrange all the details of the recital. They send out invitations, decide whether to record the recital, get their dress approved (for the women) and prepare for their family to arrive.

Throughout this process, vocalists and instrumentalists practice regular-

ly with their accompanists, who are often the unsung heroes of a program.

Daniel Overly, a junior piano performance major, has accompanied between 10 and 15 performers since his freshman year. He said people often don't realize how important the accompanist is for the success of the musician.

"The accompanist can make or break a performance," he said. "Sometimes even the instrumentalist or the soloist isn't as aware of that as the accompanist is, how much responsibility he has."

Finally, after all the hours of practice, stress and arrangements, the big day finally arrives for the musicians. They handle their nerves in different ways, but they all experience great relief once the program concludes.

Laura Sawtelle, a senior



Daniel Overly practices for his piano recital. Photo: Luke Cleland

music education major, said that after her senior recital she relished in the fact that she never had to worry about it again. "I was just so hyper; I was having the time of my life," she said. "It was the best feeling

in the entire world."

Megan said she experienced a mix of emotions after her recital, all of them positive: "There's this sense of accomplishment, relief and utter joy. It's just ecstasy."

»BLOOD p. 1

Bethany Burrow, a regular donor, understands the benefits of donating blood. "It is a personal decision for me to donate," she said. "I can have such a great impact directly."

Putting it into a very real perspective, Bethany described the process as a matter of denying yourself and your right to be comfortable.

Beka Leonard, a junior nursing major, shared some advice about donating. "Bring someone with you. It's way more fun that way," she said.

To avoid a long wait and huge lines, sign up for a do-

nation time prior to donating. A sign-up sheet will be available in the Activities and Organizations office, or students may sign up during the week at the check-in table.

Donors will receive a free T-shirt designed by sophomore graphic design major Brady Hollenbeck, who won the T-shirt design contest sponsored by the CSC.

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This week in weird:

A man in Framingham, Mass., is facing an assault charge because he threw a roll of toilet paper at a town hall custodian, hitting him in the back of the head. The man was angered by the custodian's whistling while cleaning the town hall bathroom.

They said it, not me:

"It's hard to argue with him because he makes up my positions and then I have to debate made-up positions." —Kentucky Senate-hopeful Republican Rand Paul in a debate with Democrat Jack Conway.

Notable news:

After spending more than two months trapped 2,300 feet underground, 33 Chilean miners were rescued Wednesday in a process that took 23 hours.



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KELLER WILLIAMS

REALTY

MILS

Heritage Day to focus on early life of founder near his 127th birthday

RACHEL PEED

Heritage Day is about looking back at the history of Bob Jones University, and this year, the day will focus on the very beginning, when “the world’s most unusual university” was just an idea in the mind of a man desiring to do God’s will.

Thursday’s Heritage Day chapel, which will be just two days before Dr. Bob Jones Sr.’s birthday, will present a 30-minute video about the life of the founder before the establishment of BJU.

Mr. Dan Boone, a member of the Video Services staff, said he knew exactly what he wanted to do for the Heritage Day project when he was asked to direct this year’s chapel program. “I wanted to look at Dr. Bob Jones Sr.’s early life and see what aspects of his life taught him something that he then applied to the founding of Bob Jones College,” he said.

The theme of the video will be “success

through struggles.” It will emphasize the hardships and opportunities that Dr. Bob Sr. experienced from his birth in 1883 to the founding of the University in 1927 and how he persevered through both the good times and the bad to accomplish God’s work.

The video presentation will include hundreds of pictures of significant people and places in Dr. Bob Sr.’s life.

Some of the pictures will be accompanied by third-person narration, but most of the speaking will be by the founder himself via recordings of his sermons.

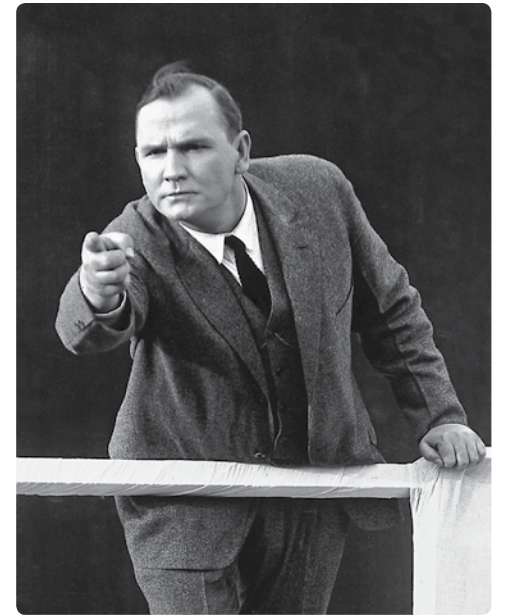
“My goal in writing the script was to have Dr. Bob Jones Sr. tell his own biography as much as possible,” Mr. Boone said.

To accomplish this goal, he and several other people listened to hundreds of chapel messages and edited out clips of Dr. Bob Sr.’s many autobiographical sermon illustrations. These clips are played throughout the video, providing a first-person account of the first 44 years of his life.

Much of the video is based on the original research of Dr. John Matzko, chairman of the Division of Social Science, who is currently writing a biography of the founder. Dr. Matzko said he thinks the Heritage Day project is especially important now because the people who actually heard Dr. Bob Sr. speak are retired or soon will be, and the present student body knows so little about him.

Dr. Matzko said he most admires Dr. Bob Jones Sr. because he never gave up. “When the school went bankrupt in 1933, that should have been the end,” Dr. Matzko said. “Everything looked like there was just no way this could continue, yet he was determined this was the Lord’s will and he was going to do it regardless.”

Mr. Boone agreed that one of Dr. Bob Sr.’s greatest strengths was his consistency. “I always admired that he knew where he was going, and he stayed on that path,” he said. “When he started the school, he had a very



Bob Jones Sr., the university founder, preaches. Photo Submitted: Photo Services

clear vision of what he wanted to accomplish and never veered off from that.”

Mr. Boone hopes the program will help students better understand Dr. Bob Sr.’s unique vision that has guided the University since its beginning and continues to set the standard for BJU today. “It’s a wonderful opportunity to see where we’ve come from,” Mr. Boone said.

Culinary students’ World Café offers international cuisine

HEIDI WILLARD

It’s Friday. You want to have a nice lunch with your friends, but you’re lacking two things: transportation and money. Fortunately, you don’t have to drive off campus for a change in cuisine.

A five-minute walk could lead you and your friends to the World Café where you’ll find fresh, flavorful meals for under \$5.

Where is this World Café? Look no further than the culinary arts building, located just beyond the academy building and across from the Printing Division.

Sophomore culinary arts students are offering lunch to students, faculty, staff and guests from the community every Friday through Nov. 19. World Café, offered exclusively this semester, opens at 11:45 a.m. and closes at 1:15 p.m. The dining room seats 48, and the outdoor patio seats about eight.

“We want to see as many students from the University come here as possible,” said Chef Mark Moritz, the head of the culinary arts department and professor for courses such as Basic Food Knowledge, Cooking Methods and Food Purchasing & Menu Planning.

World Café gives students a chance to try all kinds of international foods—rice bowls from Korea, Vietnam and Cambodia; flat breads from the Middle East; tacos

from Mexico and Guatemala; soups and noodle dishes from Asia; and even grits from the U.S. These diverse dishes will be featured on the menu each Friday.

“It’s something new,” said Carly Johnson, a junior culinary arts major. Carly said people are often content to eat the same things over and over but have never experienced the exotic dishes that World Café and other dinners at the culinary building serve.

Each dish served demonstrates high quality. Dan Chae, a sophomore business/restaurant management major, said the dishes they serve look nice, taste good, have good texture and are affordable. Dan hopes to open his own Korean restaurant in the future.

Such high standards are demanded by Chef Moritz. “His credentials just go through the roof,” Dan said of his professor.

Chef Moritz knew he wanted to be a chef at age 4 and has a passion for cooking healthy, quality food, much of which he grows organically in his garden. “Everything [we serve] is incredibly fresh,” he said. “When [the food] reaches your table in front of you, it just screams out ‘texture, flavor, color, everything,’ and as soon as it hits your palate, your entire mouth will wake up.”

World Café is the sophomore students’ first

opportunity to prepare food for paying customers—and they’re required to do it in about seven minutes. “It’s a rush,” said A.J. Arellano, a freshman culinary arts major. “You definitely have to be paying attention the whole time to what you’re doing, so everybody is usually concentrating [and] quiet.”

Chef Moritz calls out the orders as they come in, and the students responsible for preparing those dishes call the orders back to him before they begin to create them.

The students are graded on their professionalism, organization, cleanliness, the food’s quality and preparation speed. The day of production, students cannot enter the kitchen without their culinary uniform and their production

packet, which includes the recipes of the foods they will be preparing and the quantities for each the ingredients they use. They are also graded on their performance in their three-hour lab each Monday or Wednesday, which is mainly devoted to prepping food for Friday.

Chef Moritz began creating the menu and testing recipes for World Café about six months ago. “You can’t help but sing because your mouth is going to be happy,” he said.

As a professor, Chef Moritz loves watching his students mature from their freshman year until they graduate. He said he teaches them to think for themselves. “Sometimes I’ll put absolutely crazy procedures in



World Café offers meals such as this Korean dish. Photo: Amy Roukes

the recipe just to make sure they’re not following it,” he said.

In some ways, the culinary students become like a family. “The most enjoyable part is actually the

relationships that you build in a kitchen and working together with other people,” Dan Chae said. Anna Park, a freshman culinary arts major, said she loves the unity within her class.

Check out the

S/SCO Food Show

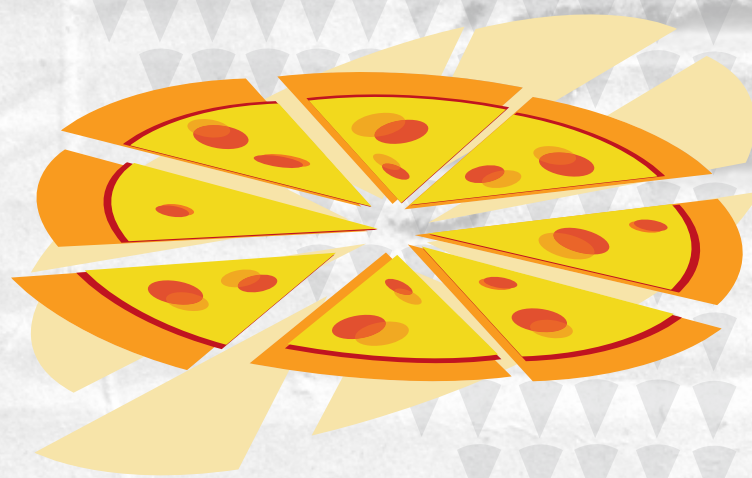


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Greenville PIZZA PARLORS



① Mellow Mushroom

Address: 1 Augusta St.

Distance from campus: 3.75 miles

Most savory slice: Gourmet White

Price for the slice: about \$15/ pizza

With its '60s vibe, Mellow Mushroom is one locale to munch on a variety of pizzas and other delicious options. Located right in the heart of Downtown, Mellow Mushroom has a retro, eclectic feel, and its unique pizza creations and around-the-world flavors cannot be beat. The "Philosopher" is a yummy pizza creation with Portobello mushrooms, artichoke hearts and steak on soft oil and garlic flavored crust. If you're not in the mood for pizza—or if you just can't decide which one to pick—Mellow Mushroom offers many other mouth-watering options to satisfy your cravings, such as their flavorful Mediterranean hummus and pita bread or their Italian hoagies.



② Trio

Address: 22 N. Main St.

Distance from campus: 2.98 miles

Most savory slice: Goat Cheese pizza

Price for the slice: about \$12 for a small pizza

Whether you're on a romantic date with that special someone or just out with friends for a night on the (down) town, Trio offers a formal ambience for the more sophisticated pizza fiend. Candlelit tables and low-hanging white lights bathe Trio in a soft glow, and as you sit next to your loved one, you may find yourself entranced by the aromas of gourmet pizzas, salads and pastas wafting past your table. With more than a dozen original wood-fired creations to choose from, debating which dish to devour may turn out to be the most difficult decision you make all night.



⑤ Stevi B's

Address: 1451 Woodruff Road

Distance from campus: 7.21 miles

Most savory slice: Chicken Cordon Bleu

Price for the slice: \$7 for all-you-can-eat buffet and fountain drink

How hungry are you? Well, if your stomach is nearly as empty as your wallet, then Stevi B's might be the right pizza place for you. With its low priced all-you-can-eat buffet, Stevi B's offers a wide variety of pizza choices ranging from the spicy BBQ pizza to the cheeseburger pizza complete with pickles, ground beef and nearly everything else that's on a cheeseburger without the bun. The slices at Stevi B's are small enough so that you can easily try a bite or two of every pizza and still go back for seconds. And with its casual environment and open seating, Stevi B's is big-group friendly. An ideal place to host your next prayer group party or birthday bash, Stevi B's will fill you up without breaking the bank.



④ Brixx Wood-Fired Pizza

Address: 1125 Woodruff Road

Distance from campus: 6.36 miles

Most savory slice: Quattro Formaggio

Price for the slice: about \$10 for a small pizza

Juxtaposing an old-fashioned, rustic exterior with a funky, modern interior, Brixx is an eye-catching location to enjoy a slice or two of mouth-watering pizza. Its thin-crust pizzas are freshly baked before your eyes in a mammoth Old World-style brick oven. Guests watch as flames lick at the pizza until the cheese is perfectly melted and the flakey crust is the perfect shade of brown. With its seemingly endless variety of scrumptious pizza choices, Brixx's pizzas represent cuisines from all over the world—Greece, Mexico, Hawaii and even the Bronx.

③ Bellacino's Pizza and Grinders

Address: 123 S. Main St.

Distance from campus: 3.13 miles

Most savory slice: Bellacino's Pride

Price for the slice: about \$16 for a large pizza

Although Bellacino's specializes in Grinders—a special type of oven baked sandwich—their pizzas are some of the best in town. Rather than offering a wide variety of specialty pizzas, Bellacino's concentrates on the quality of the ingredients. After choosing your own toppings, the chef at Bellacino's—a genuine New Yorker who claims that these pizzas are as good as any in the Big Apple—rolls out the soft dough and coats it with 100 percent natural olive oil before adding Bellacino's homemade sauce and only-the-best fresh ingredients. With its friendly staff and Italian style, Bellacino's values each customer, ensuring that each guest leaves with a smile and a full stomach.



Cobras take on Cavs, finish in 1-1 stalemate

JOSH KOPP

The Chi Alpha Cavaliers and the Pi Kappa Cobras battled each other into overtime on Saturday night, ending in a 1-1 tie.

The Cobras connected well on offense the entire game, outshooting the Cavaliers 22-9. Impressively, the Cobras' shot accuracy challenged Cavs' goalie Cam Lawson; half of their shots were on goal.

Cam kept his team in the game by making clutch saves. Even with numerous shots pounding the goal during the second half, Cam led his team into overtime.

He wasn't invincible, though. In the first half,

Luke Hess drilled a shot between defenders, putting the Cobras up by one. The ball brushed off Cavs' fingertips before rolling into the back of the net.

Cobras' Lucas Wong provided quality distribution to his teammates from the center. With soft touches and accurate passes, Lucas opened up many opportunities for his offense to take shots on goal.

"We really tried to spread the field," Luke said. "We ended up controlling the middle well, especially early on in the first half. In the second half the Cavs came out strong and broke up that momentum."

With renewed inten-

sity, the Cavs began the half with great back-to-back shots on goal. Nine minutes into the half, Seth Litzenberger took advantage of a defender's miss and nailed a shot into the goal, tying the Cavs with the Cobras.

Ben Skaggs said his team improved greatly from the first half to the second half. "We had to start thinking offensively and start moving the ball up the field rather than staying back and playing defensively," he said.

The goal pushed the Cobras to step up their intensity. They immediately responded with two well-hit shots on goal. Cam provided great saves for



Pi Kappa's Mark Allamon beats Chi Alpha's Thad Yessa to the ball. Photo: Amy Roukes

Chi Alpha.

The ball flipped back and forth between both teams before the game went into overtime.

Overtime started with another save by Cam. Facing a one-on-one with Cobras' Mark Allamon, Cam charged Mark to the ball and dove, successfully stealing the ball away.

The Cobras went on to get the only shot off before overtime ended. But the shot flew over the goal, and the game ended in a tie.

Both teams played well and spoke of continued improvement to make the playoffs.

Luke said that although they were missing some of their starters, they im-

proved their passing and general play in the second half. The Cavs want to focus on better offense. "We have this defensive mindset and that causes us to hang back rather than push, push, push," Ben Skaggs said. "For the 20 minutes that we pushed, we put in a goal. We want to do that all game."

Pi Gamma beats Omega, continues on undefeated

MARY COLEMAN

The Pi Gamma Royals continued their undefeated streak with a 2-0 win over the Alpha Omega Lions Friday night.

The Royals dominated the first half of the game, scoring within a minute. Their offensive persistence resulted in a second goal 20 minutes later. Omega retaliated in the second half but was unable to score, costing the Lions their undefeated status and boosting Pi Gamma to No.2 in the Collegian Top 10.

The Royals started with the ball and retained it for the greater portion of the first half. Forward Stephen Lovelace jumpstarted the game with a goal in the first minute. The Royals' drive kept them in

Omega's half of the field for the majority of the 40 minutes.

Stephen and sophomore Kai Hubbard worked together on the right side, crossing the ball back and forth as they moved up-field, prepping Pi Gamma for additional shots.

Omega pursued its few offensive opportunities, but was stopped by Pi Gamma's solid defense and goalie Eddie Barrett.

Omega's goalie, Duane Anderson, provided some relief for his team with half a dozen saves in the first half.

However, Duane was unable to prevent Stephen from scoring a second goal 20 minutes into the game, putting Pi Gamma up 2-0.

The dynamics of the second half changed, with Omega shrugging off

their sluggishness and Pi Gamma's drive diminishing. Pi Gamma's Garrison Parrish said, "We came out a little tired; they came out stronger."

Omega's Jonathan Fiedler said Omega is known for its physical training and lasting energy on the field.

The Lions invaded the Royals' half in an attempt to recover lost ground but were unable to bypass Pi Gamma's defense.

The Royals depended heavily on goalie Eddie

Barrett as a last line of defense. Eddie fulfilled his role 100 percent, disallowing any scores.

Jonathan said that although Omega had some good opportunities, they weren't able to capitalize on them.

"Offense succeeds a very narrow percent of the time," he said. "We got some good opportunities but just weren't able to put it in."

With two minutes left in the game, Pi Gamma made a final dash through

Omega's defenders, and Joshua Robinson made the final shot of the game, sending the ball flying right over the goal.

Pi Gamma ran off the field with another win, retaining its undefeated status and attaining its first win over Omega in more than four years.

Garrison attributes Pi Gamma's winning streak to teamwork. He said, "I think we have a lot of good guys that work together, and that's the real key, working together."

TOP 10

Soccer
men

Volleyball
women

Patriots	1	Classics
Royals	2	Cardinals
Lions	3	Tigers
Eagles	4	Pirates
Razorbacks	5	Kangas
Tornadoes	6	Bear Cubs
Cobras	7	Colts
Spartans	8	Flames
Vikings	9	Gators
Bulldogs	10	Wildcats

Badminton Basics

Badminton is a best of three games with each game going to 15 points. If the score is 14-14, the player who first scored 14 may choose if he or she will play the game to 15 or 17.

A player can score only on his or her own serve. Whichever player wins the rally retains serve for the next point. The object hit from side to side during the game is called the shuttlecock.

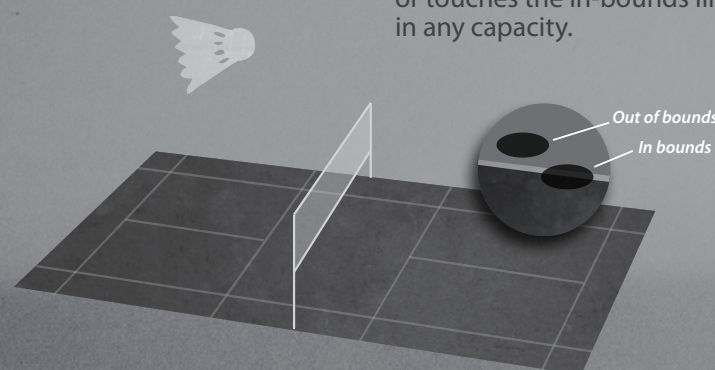
The shuttlecock is volleyed back and forth until one player makes a fault or the shuttlecock is no longer in play because it touches the surface of the court. The shuttlecock is considered in bounds if it lands in the court or touches the in-bounds line in any capacity.

When the server's score is even, he or she serves from the right service court and vice versa. The shuttlecock must be hit underhand from below the waist for a serve.

A **rally** is the official term for the time the shuttlecock is served to the time it hits the court (or net).

A **fault** may have multiple definitions but basically is when the player fails to successfully return the shuttlecock to the opponent's court.

A **let** is called by the referee to halt play for some unforeseen or accidental occurrence and does not penalize either team.



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Tigers fight for seed in playoffs

MICAH WRIGHT

The Theta Delta Tigers defeated the Zoe Aletheia Wildcats in two sets (26-24, 25-16) Friday.

The Tigers’ offense sputtered in the first game but pulled out a narrow win. They had more rhythm in the second game. Tori Hale led the team with five kills and two blocks.

The first set was close throughout. The Tigers jumped out to an 8-3 lead, but the Wildcats responded with four points in a row, forcing a timeout by opposing coach Jess Hilado. The timeout changed the momentum, and the Tigers fired back with three kills and an ace. The Wildcats refused to back down and snatched a 19-18 lead with Jillian Shukri’s ace. The game was tied at 24 when Tori came up with a huge block. Sarah Porch finished the game with an ace.

Jess said the Tigers lacked intensity and communication in the first game. “It was just an early game, and a lot of us just came from classes, so not being mentally prepared really slowed us down,” she said. “It was kinda quiet in the gym. It’s hard to have energy when its quiet.”

The Tigers controlled the second game more

handily. Amanda Kooien-gas’ serving propelled the Tigers to a 10-point scoring run. Her powerful serves scored five aces for the Tigers in the second game. Jess said, “She is probably our strongest server. She rarely misses and can place the ball anywhere.”

Jess said her team did not make a lot of adjustments. But they started to really focus on communication. She mixed up some playing rotations to force players to talk.

Christy Balint was a bright spot for the Tigers. “Christy is one of the quieter ones on the team, but she played well and found some holes in the defense,” Jessica said.

Jillian Shukri said the Tigers did a great job of being smart when an offensive attack broke and did a much better job communicating in the second game.

Hannah Brown played through an injury and provided extremely active defense for the Wildcats. Hannah’s teammate Jillian said, “She kinda fell wrong and got the wind knocked out of her in the middle of the game, but she came back in and played really good defense.”

The Wildcats fell short of making the playoffs, but the Tigers will be the second seed in the American League.



Zoe Aletheia’s Cassi Trip goes up to block Theta Delta’s Tori Hale. Photo: Jon Baker

Colts defeat Gators, make playoffs

JOHN SHELP

The Theta Sigma Colts defeated the Chi Theta Gators in two straight sets, 25-11, 25-14, claiming the fourth seed in the National League playoffs Tuesday.

The game featured two teams battling for the final playoff spot in the National League. In this critical matchup, the Colts stepped up their level of play and executed a flawless game.

Throughout the evening, it was the effectiveness of the Colts’ consistent attack that led them to victory. Freshmen Stacie Ross and Judi Shetler both played great games at the net for Theta Sigma, accumulating several kills

and blocks.

The Colts’ Brit Kern helped to facilitate the offense all evening, setting up Stacie and Judi several times. Brit thought the team did well under the pressure of a do-or-die game. She mentioned the team’s ability to finish kills as the key to victory.

“All the hitters were on tonight, so it was a good night to set,” Brit said. “It didn’t matter who I hit it to; they were all going over.”

Theta Sigma gained the momentum early, jumping out to a quick 5-0 lead under the serving of Juli Smith. After the Gators made the score 5-2, the Colts took over the game, winning seven consecutive points, going up 12-2. The Colts never looked back, and the game ended 25-11 in their favor.

The Gators were aided

by a fresh start in the second game of the evening. Stephanie Thompson’s early serving gave Chi Theta a quick 3-0 lead.

Both teams fought back and forth for the next few minutes. With the score 11-7 in favor of the Colts, Judi smashed a spike straight to the floor. The Colts’ defense also played well as Judi and Stacie both had a pair of blocks in the second game. Stacie finished the game out for the Colts with consecutive aces, giving the Colts a 25-14 win.

Stephanie thought the team played too defensively during the game and lacked powerful hitting upfront. Many times the Gators were able to dig out some of the tough spikes by Colts’ players but left the ball up for the Colts’ front line to finish.

“We struggled with

giving them too many free balls,” Stephanie said.

Maleah Dunn led the Gators with five kills on the evening. Stephanie, Anna Whitford and Brit-tany Buffaloe also added single kills for the Gators.




The Colts were led by Stacie and Judi’s combined 12 kills on the evening. Stacie led with eight and Judi contributed four. Brit also had two kills during the match.

Stacie credited her success during the games to Brit, who helped set things up all evening. “She [Brit] does a great job and is amazing to play with,” she said.

The Colts look to keep their momentum from this big game as they enter postseason play. If they continue to play as they did Saturday evening, they will be a challenge to any team they face.



SPORTS PICKS

Collegian Staff	 Soccer	 Volleyball	 NFL Football
	Lanier vs. Bryan	Volleyball Champion	Panthers vs. 49ers
Mary Coleman (11-4)	Bryan	Pi Delta	Panthers
Micah Wright (8-7)	Bryan	Pi Delta	Panthers
Josh Kopp (9-6)	Lanier	Pi Delta	Panthers
John Shelp (10-5)	Lanier	Pi Delta	49ers
Drew Mishler (10-5)	Lanier	Pi Delta	Panthers
Ashley Wolfe (9-6)	Lanier	Pi Delta	Panthers
Brandon Hodnett (11-4)	Lanier	Pi Delta	49ers

»COLUMN p. 2

of both worlds.

When I started attending BJU in 2009, I switched my major to international studies with a journalism minor, and I started taking Arabic classes this past summer to learn how to read and write the language.

I hope to work in the State Department or at the CIA after graduation and take advantage of the privilege God has given me of being a first generation Egyptian-American.

»SENATOR p. 1

gram. The immigrants would then be required to pass English proficiency exams and get in line for citizenship. Graham said it would be better for the country to keep the businesses in the U.S. with immigrant workers than to have the entire business pick up and go to Mexico.

The speech concluded with Graham discussing what keeps him up at night, another attack by radical Islamic terrorists.

“My belief is that it’s just a matter of time before we get hit again,” he said. “It’s in our national interest to put a full-court press on Iran.”

Graham expressed concern about Iran’s creating a nuclear bomb or a dirty bomb. If Iran gets a nuclear bomb, all the Sunni Muslim nations would try to get one as well.

He also disagrees with the president’s decision to pull out of the Middle East.

“This is a democracy. If you don’t like them, you can replace them. Act on your beliefs. Be involved.”

Senior history major Josh Manwaring enjoyed hearing the senator. “I considered it a privilege to hear from such a public figure, even if I do not agree with him on many issues,” he said. “I believe these topics are important to our country’s well-being, and if the senator really does intend on pursuing them then I wish him luck under this administration. He also encouraged the class several times to actively participate in the political process. I certainly intend to track his effort and progress.”

The senator’s visit to BJU was part of a regular stop to the Upstate. He is not up for reelection this November.

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Across

1. Stratford-upon-_____

3. Finn and Sawyer creator

6.“It is the _____, and Juliet is the sun.”

7.French Impressionist painter

9. Recorders of the Bible

11. Patriotic personification of the U.S. (2 words)

14. Philosopher behind City of God

15. Andy Griffith’s town

18. Invented the world Oceania

20. “It’s a _____ Life”

21. Retro drawing toy (3 words)

22. Model of excellence

23. Iconic dot-eating arcade game

24. Chuck Taylor’s All-Star

25. NY department store founded in 1929

28. Thomas Edison’s CD player

32. Inventor Franklin and President Harrison

33. Saint-Saëns’ “Danse _____”

35. Original BJU society; _____ Delta

36. Greek goddess of hunting

37. Phoenician princess in I and 2 Kings

Down

1. Church instrument

2. Toy truck brand

3. National Endowment for the _____

4. “And _____ the twain shall meet”

8. Medieval military man

10. Cary of “Arsenic and Old Lace”

12. Corvair automaker

13. Ancient Greek contest

16. Nintendo’s Italian plumbers (2 words)

17. da Vinci’s Lisa

19. Egyptian city; once boasted a great library

23. English equine sport

26. Virgil’s epic tale

27. 19th century Irish poet

29. Symbols; can be Roman or Arabic

30. _____ shift; change in thought

31. Carpe _____

34. English translator of “How Great Thou Art”

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