

# GRAFFITI

## WEST SIDE DOORS

One of the most controversial issues of the fall semester. Read about it on page 3.



**HOW TO MEASURE CHANGE**  
read about it on pg. 4

## Who's Your Daddy

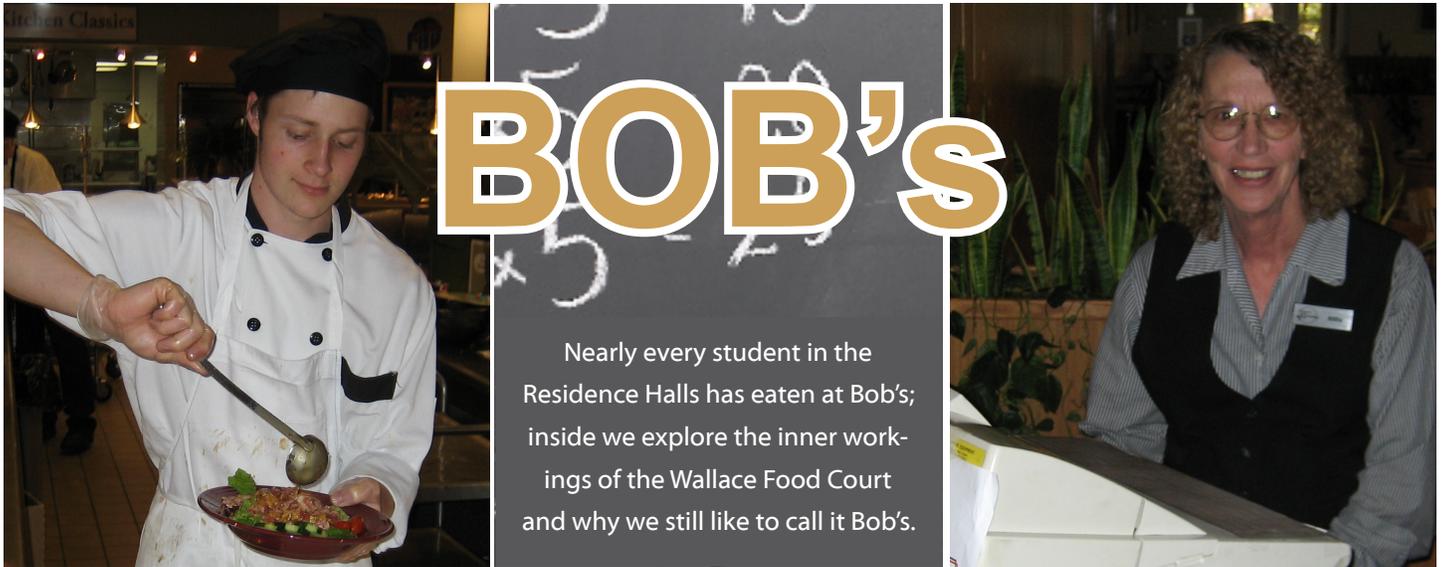
One student's opinion on who rules the food system.

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photo by: Damian Ball

*NOTICE:*  
The GRAFFITI you are about to enjoy was freshly written for your consumption. Please enjoy with care.

## WHAT'S INSIDE



Nearly every student in the Residence Halls has eaten at Bob's; inside we explore the inner workings of the Wallace Food Court and why we still like to call it Bob's.

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### ON THE COVER

Three ladies from French Hall are concerned about the West Side doors and its recent closure. If you know someone who should be featured on the cover of GRAFFITI, email his/her biographical information and a photo to [graffiti@reshalls.org](mailto:graffiti@reshalls.org). Photographed by Damian Ball.

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# What's up with The West Side Doors?

Who's callin' the shots?

Students of the 2006-07 academic year started this semester with a small, and yet important, change in their cafeteria. Effective the first day of school, the Wallace Food Court's west side doors were closed and marked as fire exits. The decision to do so was made in the winter of 2005 by then Director of Auxiliary Services, Lloyd Mues. Mues, with the cooperation of Jerry Curtis, General Manager of Campus Dining, and the Cornyn Fasano Group, a consulting firm, decided to close the west side doors for several reasons. The first rationale was that it is "industry standard," said Kimi Lucas, Interim Director of Aux. Services. "One entrance in and out is something that has shown across the board to reduce food theft," she continued. The second was based on a recommendation from the consultant who observed a "significant loss" according to Lucas. Curtis explained that, "He [the consultant] felt that we were losing, and he couldn't tell us how many dollars, but that people weren't paying for their meals..." The final rationale was that it would save students money. When asked if a document was produced which reflected the consultant's recommendation and rationale Curtis replied, "I don't think there was an official letter." Lucas also responded with, "There are no documents." Once the decision was made, the change was announced at a meeting of RAs before winter break. Ian Wheelles, RHA president, reported that no notice about the change was given to RHA or any hall governments by Dining Services. The total bill from the consulting firm was \$15,859.

Returning to the start of this semester, students who live on the west side of the Wallace Complex reported resentment and anger toward the decision, stating that they were losing a service they felt was a necessary part of living in the residence halls. Dawn Cooper, Whitman Hall president, said that her residents were not fairly informed about the decision prior to its implementation and that she and her hallmates should have been involved with the majority of the process. During the first few weeks of school, Wheelles distributed



Photo by: Damian Ball - Editor

an informal survey to all of the residents of RHA. The results of which showed an overwhelming dislike from west side residents for the west side door closure. On the other hand, those residents not living on the west side voiced significantly less concern about the issue. Some asserted that because they have to walk from the Tower or LLC, west side students should not complain.

Regardless of the apathy of other students, west side residents are still pushing for a change in their situation. RHA officially accepted the concern as a current issue at the beginning of the term. Since then Wheelles has met with Mike Thomsen and Gail Babcock, Food Service Managers, on three separate occasions as well as Michael Griffel, Director of University Residences, and Tom MaGann, former Director of Business Operations for Aux. Services. Wheelles states that despite these efforts, they could not reach an amicable solution for both parties. With changes in the leadership of Aux. Services, Wheelles said that he has been unable to identify or meet with the current person in charge of this decision. Recently dialog has reopened with Curtis and Lucas.

Lucas explained that, "The fact that the issue hasn't died down means it's still an issue... we are open to alternative solutions and working on timelines for them." If you, or someone you know, would like to be a part of the process to change the west side doors, please e-mail [president@reshalls.org](mailto:president@reshalls.org). ■

## THINK ABOUT THIS

# The Scientific Method for Dining Services

Article by: Ian Wheelles - RHA President

Sodexo administrators assert that a year's worth of recorded data will allow for an observable change in the cost of a block meal, saving students money. And for that, there is something to be said for the use of the scientific method to observe changes in a system. However, in the case of Dining Services' assertion, the use of the scientific method is not possible. The flaw in this experiment is that the method cannot isolate nor attribute any observed financial savings to a particular change in the way Bob's runs. This is because too many other simultaneous changes have been introduced that directly affect the Bob's financial system.

First, the change in the meal plan structure has increased the volume of business at Bob's by a noticeable margin. Block meals significantly overshadow flex dollar spending this year which has caused block sales at Bob's to increase. Also, the LLC residents are now able to buy block-based meal plans, which further increases the business at Bob's. Second, due to the addition of continuous

"...the reasonable hypothesis is that no noticeable change will occur."

dining, the opportunity for meal and fruit theft has been reduced. People can no longer walk into Bob's without passing a manned cash register. In years past, a student could enter during off hours and steal fruit without anyone noticing. Finally, the conversion of Late Night from a flex-based to a block-based system further skews the sales numbers for the whole system. Based on these changes, it is reasonable to say that the average cost per plate should decrease, regardless of closing the west side doors. Therefore, an observed cost per plate savings cannot be directly attributed to any of the previously mentioned changes.

However the reasonable hypothesis is that no noticeable change will occur. So open the doors, see how the other changes affect the bottom line, and then try to observe a financial change by closing them. ■

## GRAFFITI IS YOU SUBMIT AN ARTICLE TODAY

### WRITE IT

1

Graffiti staff accept all kinds of articles, ranging from human interest, to humor and political commentary. If your submission is selected to run in an issue, your hall could earn extra hall points. Have an idea for a good story? Start writing!

### EDIT IT

Less words mean more content, so we have a 300 word limit on all submissions. This allows you to read more stuff in one issue. Make sure that you spell your name correctly; we can guess on most common words, but your name is your own.

2

### SUBMIT IT

Submit your stuff to [graffiti@reshalls.org](mailto:graffiti@reshalls.org). If you are sending photos, please do not embed them into Word. Send them as a separate attachment in your e-mail. Editors are standing by!

3

# Sodexho and the Three Little Residence Halls:

**“Open up or I’ll huff and I’ll puff and I’ll take away all your dining privileges.”**

Article by: Matthew Schug - Whitman

**A**m I the only one that notices that Wallace is ruled by Sodexho? Rice cookers, for instance. Fire hazard my posterior, you couldn’t start a fire with some of these if you had two matches and a quart of gasoline. And even if that were the issue, you could easily find a timer plug that would eliminate that threat. I think the real issue is that Sodexho doesn’t want students cooking anything of substance in the dorms for fear of competition. I think the only reason we are allowed to use some appliances is for the lack of any substantial reason that Sodexho can come up with to disallow their use. As for the “interest” in our comments, it seems more like a front to hide the corporate money vacuum waiting in the shadows. The bottom line is this: we pay our fees to be provided with food service, but

so often I feel we are treated more like cattle in Bob’s than people. I understand that the managers here have a difficult task, and I know that they probably don’t have the authority to make some of the changes that ought to be made. But the issue remains: if we are not being provided with what we are paying for, then the company as a whole should be held responsible. If there were more than a semblance of choice with regards to the food on campus, the system would be more fair, but people are required to buy in before they have the ability to properly evaluate the quality of the service. I like how on Dad’s Weekend and other such events, the quality of Bob’s mysteriously spikes for a few days, and then returns to normal. I know it probably has a lot to do with the University not having enough money, but the problem is that if more money is required to give us the service that is due us, then the corporate piggybank ought to cough it up and not just tell us to content ourselves with the all-you-can-eat policy. Sometimes, more is not always better. If the quality falls below a certain standard, it doesn’t matter how much food is offered. ■

**All-Year**

Hall	Rankings	Totals
Rank	Hall	Points
1	MCCOY	73
2	WHITMAN	72
3	SCHOLARS	61
4	CHRISMAN	54
5	OLESEN	35
6	NEELY	26
7	CNR	22
8	EDUCATION	20
9	SNOW	19
9	ENGINEERING	19
11	GRAHAM	17
12	MCCONNELL	16
12	FORNEY	16
14	AG-SCI	15
15	GAULT	14
16	SYRINGA	12
17	GEM	11
18	HAYS	9
19	STEEL	5
19	CAMPBELL	5
19	UPHAM	5
22	BORAH	4
23	FRENCH	3
24	CARTER	1
24	GLOBAL VILLAGE	1
26	BALLARD 4TH	0
26	LINDLEY	0
26	HOUSTON	0
26	TARGHEE	0

## Derek Doctor of the Heart

Dear Derek,

When I talk to guys they always tell me I am a nice girl and that any guy would be lucky to have a girl like me; the problem is that no guy has taken the chance. So why am I not in a relationship with one of the nice guys that tell me this?

Sincerely,  
Nice in Nampa

Dear Nice,

First, what those guys tell you is true. While there are many things guys are quick to lie about, this is not one of them. However, guys are often cryptic in what exactly they are saying. For example, if it was a single guy saying this to you, he was probably saying, “You’re (cute, sweet, fun...) but I am already really interested in another girl.” And if a taken guy said this, he was most likely meaning, “Things might have been different if I hadn’t met my girlfriend before you, but I did.”

Now you shouldn’t take this as a sign of hopelessness, but a cue to focus on the strengths that led these preoccupied gentlemen to notice you. They saw something dateable, marryable, or at least flirt-with-between-classes-able. So focus on those traits in yourself and you will draw out the guys you are waiting on. But most importantly, while you wait, continue to exude the confidence in yourself that earned their praise. And don’t let the waiting game make you impatient or resentful of the shy guys that are digging up the courage to ask you out.

Yours,  
Derek

# WHAT'S NEXT GRAFFITI?

I ATTENTION !

GRAFFITI is now accepting articles for its'next

three issues. If you or your friends think you have a good idea for an article or cartoon, submit it to [graffiti@reshalls.org](mailto:graffiti@reshalls.org)

"We're Listening"

December 4th  
Winter Wonderland

January 22nd  
Back from Break

February 12th  
Interhall Competition

"It's finals week and my general studies major left me with nothing to do."

"Getting arrested twice from the same cup of egg nog, suck."

"Whitman thinks they're so cool with their 400 fishing points, let's fish them."

What do you do to stay warm?  
Write about it.

What did you do while you were gone?  
Write about it.

Want to admit to your deeds?  
Write about it.



	Tuesday 11/7	Wednesday 11/8	Thursday 11/9	Friday 11/10	Saturday 11/11	Sunday 11/12
<b>Breakfast</b>	Tater Tots Ham French Toast Biscuits and Gravy	O'Brian Potatos Bacon Blueberry Pancakes Oatmeal	Breakfast Muffin Home Fried Potatoes French Waffles Biscuits and Gravy	Hash Browns Lil Smokies Pancakes Cream of Wheat		
<b>Lunch</b>					<b>Brunch</b>	<b>Brunch</b>
<b>Classics</b>	Mac N Cheese Chicken Strips Greek Salmon Flat Bread Salad Ham and Cheese Meat Lovers Veg Beef Cr of Potato Curried Lentils & Rice	Chicken Cordon Bleu Cibatta Sandwich Thai Green Curry Rice Pizza Burger BBQ Chicken/Bacon Aztec Chicken Chunky Vegetable Vegetable Quiche	Hot Dog Bar Saus, chili, cheese, etc Chicken Portobello Jazz Salad Turkey Melt Vegetarian Pizza Cr of Broccoli French Onion Veg Curried Rice Nood	Beef Gyros Garlic Fries Pasta, Italian Sausage Saute Chili Dogs Supreme Pizza Clam Chowder Tomato Tortellini Black Bean Tart	Scrambled Eggs Home Fried Potatoes Sausage Links Pancakes Biscuit & Gravy Burrito Supreme Chicken and Dumpling	Scramble Eggs Tater Tots Ham French Waffle Biscuit & Gravy Beef Ravioli Veg Beef Barley
<b>Cuisine</b>						
<b>Grill</b>						
<b>Pizza</b>						
<b>Soup</b>						
<b>Vegetarian</b>						
<b>Dinner</b>						
<b>Classics</b>	Beef and Veg Lo Mein Refried beans Potatoes/gravy	Chicken Parmesan Roasted Yukon Potatoes/gravy	Kalina Pig AuGratin Potato Corn on the Cob Orange Peel Beef W/Jasmine Rice	Sweat/Sour Chicken Baked Potato Sauce	Swiss Steak Roasted Red Potato Sauce	BBQ Chicken Texas Potatos Baked Beans Pasta Carbonara
<b>Cuisine</b>						
<b>Grill</b>						
<b>Pizza</b>						
<b>Soup</b>						
<b>Vegetarian</b>						

## Penicillin-Marinated Sheepskin

“College... what will it be?” I used to ask myself. I never even knew if I would make it here. As far as I knew, college would never come true; it was always just lingering far off in the distance, waiting with its arms crossed and a look of disbelief on its face at my arrival. I was always expecting something gnarly to happen to me before I could get here, like getting killed in the ridiculous Bushy war or choking on a pretzel, who knows.

I first came here with my best friend and roommate, Rob Nielsen, on Vandal Friday. When we came to the campus, with the Tower and other glorious buildings protruding into the sky, there was no other music to play than that of The Decemberists and Built to Spill.



I remember my official drive down here precisely. I remember the thought of coming to a new town, on my own, to a dorm that I'd never seen before. If it weren't for my exhaustion I would have felt the butterflies eating away at me. I drove up to the Tower parking lot and went in, seeing beautiful girls everywhere and smiles on everyone's faces. I got to my room, looked out the window, and got a glimpse of what life was going to be like this year—pretty righteous. ■

Article by: Justin Wang - Graham Hall

## TRUE OR FALSE

The original Freshman Fifteen was calculated in the 1950s. In today's fast-food poundage, this actually converts to 37.94 pounds.



(answer on page 8)

## Letter From The Editor

As editor of the Graffiti I feel that I have a responsibility to accurately report information to you the reader. As most of this issue of Graffiti is centered around Bob's, and many individual criticisms of it, I want to share some of the experiences that I have had with Campus Dining and the many fine people who work at Bob's. In the summer of 2005 I worked for Campus Dining for a month, during which I was exposed to a number of fun and caring individuals. Granted the pay was less than desirable, but when I found employment elsewhere, I left with a sense overall happiness. In fact, I think the greatest lesson I left with was an appreciation for food service employees.

It isn't easy trying to satisfy your employer and your peers at the same time, but I feel that people like Billie, Arun,

Margaret, and Spencer are prime examples of people who work to accomplish that very goal. Moreover, Gail, Peter, and Mike are approachable and helpful individuals.

I firmly believe that those who work in Campus Dining are good people who want to make their customers happy. However, I think it's important to understand that it isn't always possible. I think that we students should continue to stand up for what we want, but that we should stand up for the things that make sense. And while doing so, remember that we are all people in the end. ■



Article by: Damian Ball - Editor

# What's in a Word Anyway?

For the incoming students this year it might have been heard as small talk amongst the older students, but for the rest of us, losing the Bob's memorial came as a shock. What could drive the university to take down a tribute to an outstanding individual in Wallace's food history? Well, it came in the form of an interpretation.

What does cafeteria mean to you? For the majority of the food service staff it meant something unpleasant. They saw endless food lines where a ball of slop was tossed on your tray. Lunch ladies, with their hairnets and rubber gloves, snarl at you as you ask for the green stuff or the red stuff. It all sounding like a place where no one was going to eat. Because of this negative connotation, Bob's was given a "Food Court" title with Wallace stuck on the front so everyone knew where it was. My question is when did WE ever call it a cafeteria?

To the students, Bob's was a place to go and eat with friends. Bob's was a place where we could eat whatever and however much we chose. Bob's equals food. Mission accomplished. If they really want to analyze a name, lets analyze Wallace Food Court.

When I think of Wallace Food Court, I think of a place where the doors are now closed on my side of the building. I think of the shelves that just make it easier for people to

Cattle or Friends...  
you decide

sneak in. I think of a place without a Jitter's for a quick espresso on the way to class. I walk down to a Late Night where the food is no different than lunch or dinner, where you can't take a scrap of food up to your room to eat with a movie. The new name just reminds me of all the things that changed that I don't like.

I know I'm not alone. I know there are many of you out there that have thought the same thing. It's bad enough that all our unused meals disappear at the end of the week and I only have enough Flex for \$2 a day over the whole semester. In retrospect, maybe Robert "Bob" Krueger wouldn't have wanted his name on the food court after all. ■

Article by: Cody McCallister - Chrisman



## THE TRUE OR FALSE BOX

ANSWER: TRUE - According to a study published in the June 2006 issue of the Journal of American Medicine, obesity among Americans ages 18-21 has increased over 340% over the last 12 years.

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