Where have all the young men gone?

Nationwide and at Mercer, more women than men are succeeding in college.

By Sarina Prior
Reporter

The U.S. Commission on Civil Rights has recently opened an investigation into whether some four-year liberal arts colleges are accepting lesser qualified male applicants while rejecting better qualified female applicants to maintain a gender balance on their campuses.

Nearly four decades after the passage of the Title IX legislation which prohibits gender discrimination in education including school athletics, for which the bill is most well known, more women are entering college than ever before. Not only are they attending college in greater numbers than men, their GPAs and graduation rates are higher.

According to the U.S. Dept. of Education, in the 2006-07 school year women earned 62 percent of all associate’s degrees awarded, 57 percent of all bachelors degrees, and 61 percent of all master’s degrees. The trend shows up at Mercer too. Mercer’s Institutional Profile data for 2009 reports that of the students receiving associate’s degrees, 64.4 percent of recipients were female. There are many different opinions concerning the reason for this trend, according to Sociology Professor, Gianna Durso-Finely. One reason is that due to gender income disparities, women need higher levels of education in order to earn the same income as their male counterparts.

Another possible reason that women are out performing men in college is that due to high divorce rates and economic insecurity, women have learned that they need to depend on themselves to earn a living and support themselves and their families.

Other reasons often cited as possible causes of the problem are the fact that more boys than girls are diagnosed with learning disorders and that American school favors skills such as sitting and being quiet that are nurtured more in girls than boys.

Some majors in college, such as nursing and education, do remain predominantly female while others, such as engineering, remain overwhelmingly male. At Mercer, third-year aviation major Rajef Johnson said that his aviation classes were probably 80 percent male, possibly more. He is now finishing his general education classes, and the balance has shifted to about 60 percent female. He also said that often the men students don’t want to answer questions even if they know the answer.

Higher numbers of girls are applying to college with better qualifications and transcripts than boys and admissions offices at some schools may be making decisions in order to maintain diversity in their student body and prevent it from becoming overwhelmingly female. If this does prove to be the case, it would be a violation of the Title IX legislation. In general, this isn’t a worry at Mercer, which has an open admissions policy, but some psychologists suggest that students don’t do as well when they perceive themselves to be out numbered by the opposite gender, a problem that is becoming more prevalent at Mercer each year.

After months of negotiation, faculty gets new contract

By David Hoyt
Senior Reporter

After months of negotiations and stalled efforts on both sides, Mercer’s Faculty Association and administration have negotiated a contract for faculty. Two areas of the agreement are the teachers’ salaries, medical costs and tenure requirement.

The process to negotiate this new contract was long and laborious. Lasting through the summer and the majority of the fall 2009 semester, negotiations concluded in mid-November.

The faculty negotiating team met many times with President Donohue and Chief Business and Financial Officer Joseph Eapen who represented Mercer’s Board of Trustees. At several points during the contentious negotiations, the faculty union voted to boycott committee meetings.

The faculty negotiating team was lead by mathematician Professor Arthur Schwartz and included History Professor Craig Coenen, Chemistry Professor Michael Dorneman and English Professor Sharmila Sen. Schwartz has 30 years of negotiating experience. Schwartz described the negotiation process as “brutal” and mentioned that 19 other issues were on the table for negotiation in addition to what is described in the new contract.

The new faculty contract is retroactive as of July 1, 2009 and replaces the old contract which expired June 30, 2009. The agreement will remain in effect for four years, expiring June 30, 2013.

The key point of the negotiations focused on faculty salaries. After negotiations, the faculty and administration agreed that faculty would get a 1.5 percent annual increase in their salaries. This increase combines with an increased overload rate, a bonus paid to faculty who teach credits beyond their usual teaching load. The new overload rate is applied retroactively back to the beginning of summer 2009, so faculty don’t lose out on money they should have made during the negotiation process.

Originally, the faculty negotiators were aiming at an overall annual increase of 4.5 percent for salaries, but a variety of factors including America’s ailing economy prevented this outcome.

The promotion system for Mercer’s faculty has also been changed somewhat. Faculty members who are applying to be promoted from the rank of associate professor to full professor rank, must have more years of full-time teaching experience than they used to if they have an M.F.A. degree rather than a Ph.D.

As part of the negotiation agreement, two task forces will be convened. One will look at costs of health care. The other will visit the qualifications needed for promotion in rank.

Medical cost for faculty was a further concern during negotiations. Several other New Jersey community colleges were in contract negotiations this year had to make concessions where medical benefits were concerned. Under Mercer’s new agreement Mercer’s faculty members will not be paying into their health benefits until 2013. At that time the contract is up for renegotiation and faculty huge to further postpone any cuts to their health benefits. Avoiding those cuts for the time being represents a significant achievement for Mercer’s negotiation team.

Contract negotiations were not limited to Mercer’s faculty. Mercer’s security and maintenance staff, who usually negotiate along side the faculty union, decided to settle their contracts separately. Mercer’s faculty expressed relief and happiness at the new contract. Faculty have resumed attending committee meetings and as the end of semester approaches, they have largely caught up on the backlog of work.
During a lecture on Nov. 19, a Princeton student asks Romano Prodi about his ouija board past.

Janis Ikeda, a 23-year-old Lehigh University graduate, said she was interested in both the topic and Dr. Prodi, citing his stature as a draw. This was her first Public Lecture Series lecture and she said she would take the lead in curbilitating the university in terms of ambiguity and addressing legitimate issues.

When asked if the EU would take the lead in curbing global climate change, Dr. Prodi said “well, there need to be global standards. Without global standards, there is nothing.”

As the quality of information, it was something that could be expected from a political figure in terms of ambiguity and addressing legitimate issues.

As international relations majors [the lecture] was really broad, and didn’t go into the depth we’d hoped.” However, Dr. Prodi was unequivocal when an unidentified Princeton University student asked him about an incident involving a kidnapping and a ouija board in 1978. At the time, Dr. Prodi was a Professor of Industrial Organization and Industrial Policy at the University of Bologna. When Aldo Moro, himself a two-time Italian Prime Minister, was kidnapped on March 18, 1978 by the Red Brigade, a militant Marxist group linked to the KGB, Dr. Prodi and some colleagues held a seance which revealed Moro’s location, as he and his colleagues testified to the Moro Commission in 1980. The Ouija lacked the requisite specificity, and despite the efforts of law enforcement, Aldo Moro was shot and killed by his captors 54 days after his kidnapping.

The student, whom Dr. Prodi misheard and he subsequently invited on stage, asked if Dr. Prodi still held by his sworn testimony that he had gleaned information about Mr. Moro’s whereabouts from the spirit of Giorgio A Pira, a prominent Italian politician who died in November 1977, to which Dr. Prodi said only “Yes.” The audience laughed and applauded at the brief interaction.

The auditorium, McCosh 50, had a problem with the podium’s microphones, forcing Dr. Prodi to use a hand held one throughout the lecture. Attendees could be overheard saying that Princeton is wealthy enough that everything should work properly.

The college’s Korner

KENNETH NAPIER
-VOICE STAFF WRITER-
TAKES US INSIDE THE LOCAL HARDCORE AND PUNK SCENE.

Danger!” with lyrics about drunken, drug-fueled womanizing. The band’s sound has never failed to warm up any crowd of Jersey punks.

Next came Ash Monday, who hit the stage with tight drums and solid guitar work, but their brand of metal was too bass-heavy for a room full of punks and the crowd’s energy seemed to hit a speed bump. Sadly, this was a good band in the right place but the wrong time. They exited stage right to cheers and clapping, but it was from appreciation, not adrenalin.

Next was FreDDooM, a four pack of drunken hooligans debuting their new drummer to the public. Ad-rock, formerly of Local Demise, kept a driving beat. When the music came to an end, fans began screaming along choruses out of fan favorites at a machine gun pace for the entire set, only stopping to rise up the already violent crowd and cheering the band on.

The Casualties lead singer, Taff. The band is known for their punk sound and songs about drunken drug-fueled womanizing the venue, which lead to the unfortunate sidelined of the minor touring band, Gull Trip!, who played immediately after Post No Bills. They played clear and concise songs, with a solid studio sound, to an empty show room. “It is a shame that a native Jersey band had to lose their crowd like that,” said bartender Dale J. Gordon.

The Casuialties headlined a local lineup for an all-ages crowd on the street of Trenton’s underground music dive, Cellar Door’s Sports Bar. The full lineup consisted of Ash Monday, black metal Hamilton head bangers; Too Much, Too Fast, Too Soon, a rock’n’roll kick in the teeth; Post No Bills, the tour-happy ska/punk Somerville natives; FreDDooM, a beer soaked crust-punk curb-stomp; and Gull Trip!, Jersey City hardcore thrashers, all on tour with The Casualties.

The show opened with Too Much, Too Fast, Too Soon, a farewell set. Lead singer Taff staggered on stage in a haze of cheap beer and house whisky and announced the band’s break up. Then, without hesitation, the band launched into their first single, “Later Bitch” and “Danger!”
Tyler Junior College Apache men’s soccer team won the National Junior College Athletic Association Division 1 Championship Tournament. Although Mercer did not qualify for the championships, the school did host the event. The final game was played on November 22. The Apaches beat the number two Georgia Perimeter College Jaguars in a 5-3 penalty shootout, as regulation play and two overtimes had resulted in 0-0 tie.

Goalie Juan Robles led the Apaches to victory with five saves, including one in the penalty shootout, despite the Jaguars’ disparate offensive play, out-shooting the Apaches 8-2. In an interview with the Tyler Morning Telegraph, Apache coach Steve Clements said of his sophomore goalie’s play, “he had a great day,” adding “Georgia Perimeter really took it to us in the first half. We were lucky to survive.”

In fact, the Jaguars maintained possession of the ball through most of the game, playing largely in their offensive zone. Despite their advantage in time of possession and the ejection of Apache midfielder Harry Machacha with 8:42 remaining in the second half for a second yellow card, the Jaguars were unable to convert. Jaguar coach Marc Zagara was dismayed that his team could not capitalize on the player advantage, saying “we had good chances, we just couldn’t finish it.” Apaches forward Dom Dwyer was able to maintain possession of the ball in his offensive zone as the second half drew to a close, preventing the Jaguars from becoming too dangerous with the extra man.

Coach Clements credited his defense’s grit and resilience with keeping the Jaguars off the scoreboard, saying “defensively we stepped up and did our job to hold them out.” In the second half, the Apache defense was better organized, holding off standout Jaguar midfielder Kingsley Morgan, who volleyed a cross from the right flank in the thirty-second minute. Morgan was hassled by Apache defenders who charged him twice in the game, knocking him down.

After exchanging goals on the first four penalty kicks, Apache player Andy Brooks hit the mark, taking the score from 2-2 to 3-2. The following penalty was saved by Apache goalie Robles, who denied the draw to the Jaguars. Then the Apaches scored again, making it 4-2, but Jaguar player Davian Davis kept Georgia Perimeter’s chances alive by scoring on his opportunity 4-3. Finally, it was the Apaches’ freshman Martin Seiler who scored the last and winning penalty kick, clinching the championship for his team.

In celebration, Apache players jumped on the field and posed for pictures, joined in their elation by the Apaches-faithful in the crowd. The Jaguars, meanwhile, looked on in disbelief, as this was their first loss decided by penalties in the national championship game in three years.

The tournament’s podium also included third-place Schoolcraft College (Mich.) beating Louisburg College (N.C.) 3-1, and Yavapai College (Ariz.) and Essex County College (N.J.) playing to a 1-1 draw in a consolation game.

By Dmitry Gurvits
with Michelle Pereira

Tyler Texas takes home the NJCAA trophy
Mercer hosts thrilling men’s Division 1 soccer championships

PHOTO | MATTHEW FREEDMAN

TOP: During the final NJCAA division 1 men’s soccer championship game on November 22, 2009, Tyler Junior College Sophomore Forward Kenny Mena rises above Georgian Perimeter College Freshman Midfielder Juan David Arbelaez. ABOVE: Tyler Junior College Freshman Forward standout Dom Dwyer had 15 goals and 5 assists in 14 games played this season.
**Arts & Entertainment**

**Students serve up a disco fabulous Gynt**

By Sara Gatling

The College Voice

Gynt in Progress, an outstanding psychodelic reproduction of Henrik Ibsen’s Peer Gynt, played the weekend of December 4 at the Studio Theatre. The production was directed by Jody F. Person, Professor of Theater Arts, in collaboration with the entire cast, which spilled the four-hour play to the essence of each scenography.

Peer Gynt is the tale of a man with an overactive imagination who is constantly shining at a moment. The fact of the point of the production was the fact that it was extremely multifaceted. There wasn’t just acting to pay attention to; there were eye-catching costumes, an ongoing stream of disco music and four television screens displaying an array of changing images.

“This is theatre for the A.D.D. it’s a democratic theatre. You get to choose what you want to watch and we give you plenty to choose from,” said Professor Jody Person.

The music was pivotal in the development of the performance and Fredy Barrientos (a.k.a. D. Taks) made it happen. He said he sorted through track after track, trying to find the perfect song to express the motivation behind each scene.

There were times Barrientos had to mix his own tracks, such as in Act IV which needed a combination of both disco and Egyptian influences. The score included “If I Can’t disco-psychedelia-loving audience, trading and fighting for different partners. Laughs rose from the audience at innuendos like Peer’s “I’ll give you great wisdom from the inside – long and hard.”

Overall Cypress: In Progress can be called nothing less than a success. For Peer to finish the engagement was engaged on a number of levels, always with their eyes on stage, engrossed in every scene. Gynt: In Progress easily transported any disco-psychedelia-loving audience member to a place they would love to go on vacation.

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**Rockettes’ rocky road at Radio City**

Christmas Spectacular better for children than adults

By Sara Gatling

The College Voice

At the matinee performance of the Christmas Spectacular at Radio City Music Hall on December 3, the show opened with the Rockettes performing an encore number dressed as reindeer. The Rockettes, famous for the synchronization of their elaborate choreography, were out of sync. Whether it was due to the fact that the end of the week, end of the day or some extreme circumstance, both groups just weren’t up to snuff. As the show progressed their synchronization improved, but for the most part the amount of hype and high cost of the show tickets, the performance should have been right from the start.

The choreography was impressive overall, especially around the third scene, in which the Rockettes were dressed up like toy soldiers. The women lined up across the stage, shoulder to shoulder, half facing the audience, the other half facing away and the whole line rotated one way and then the other around the stage like a dial on a spinner. After about five minutes of this, at point, well-synchronized and precise dancing, the Rockettes once more formed a horizontal line, this time face to back, and as a result of being “shot” by a canon, began to topple over like dominoes. The most impressive part of this number is that the collapsing happens in slow motion. Each Rockette locks elbows with the one in front of her and very slowly bends backwards, from front to back, until the entire line is on the ground. One Rockette on top of another, the last falling onto a giant down pillows. The physical skill and the amount of team coordination required to execute this is, indeed, spectacular.

Star of the Christmas season, but not the Spectacular, was Santa. Santa’s first appearance is in a short, 3-3 clip of him flying down from the clouds in his sleigh and zooming around New York City until he reaches the Music Hall. The entire audience, all wearing 3-D glasses, oohed and aahed at Nick’s approach. Through out his short journey, three-dimensional presents fell out of the sleigh, greets flew about and sparkly stars floating, all head- ing straight towards each audience member.

The 3-D effect was good, but Santa was essentially a nuisance. Throughout the show he got on the audience’s case for not saying “Merry Christmas” loudly enough. He showed a large dancing teddy-bear-balletina off the stage and following a reprimand, he pleaded with a 14-year-old to believe in Santa and the magic of Christmas.

Scene four, which San ta described as a “returning to traditions,” consisted of the first scene of George Balanchine’s Nutcracker with all of the characters except Clara played by life-size, cartoon- animal-look ing versions of themselves. The Nutcracker was a dog, the sugar plum fairies were bears, the clowns were mice. It was campy to the extreme.

“I liked the mouses the best! They were silly,” said Ju liette Carter, six years old, from Danbury, CT. “I like that the little bear fell, I laughed so hard,” said Ben, Juliette’s 11-year-old brother. Yes, one of the smaller silly-looking bears accidentally tripped and fell while exiting the stage. While the scene was clearly geared toward children like Juliette and Ben who obviously appreciated it, Bal fanchine had to have been turn ing in his grave.

The props and sets were grand and beautifully made, but it seems as though technol ogy got the best of the backdrop. The backgrounds were all digitized; they consisted of digi tal renditions of larger-than-life ornaments, falling snow, Times Square, Santa’s workshops, all in chunky CGI that was reminis cent of Warner Brothers’ 2004 film The Polar Express.

The highlight in terms of props, if not of the whole show, was an actual frozen “pond” in the middle of the stage in which a couple figure skated during the New Year's Christmas scene. The second to last scene was a classic “Living Nativity,” which fea tured live, well-behaved camels and sedated-looking sheep.

As they filled out of the mezzanine Juliette said “I wan na tomorrow to see it again!” to which Ben responded. “No way, not again.”

In short, the show was perfect for children up to the age of 11, maybe a 12 year old girl who enjoys seeing dancing, and those children’s parents. Everyone else, especially any- one with a repeating, what it might be better off spending the ticket money on a holiday party or a couple of extra gifts for that spe cial someone.
The open mic talent show features skits, poetry, music and hilarity or free

By By Brendan Bellusci

Artists of all kinds showcased their talents at Mercer's Studio Theater in another installment of the long-running Late Night Series. Students and other local residents were provided with a free, open mic opportunity to showcase their talents or see some local entertainment on a cold November night.

Before the showcase began, students congregated around the Studio Theater in anticipation. The Studio Theater has a dark and cozy atmosphere and features seating that is very close to the small stage. The night's acts included poetry readings, a dramatic monologue, musicians, comedy groups and a featured performance by the Los Angeles-based touring production College the Musical: A Musical About College.

The poetry readings ranged from dramatic to silly, detailing topics such as feelings for suffering friends, the inhalation of cigarettes, and the quirky working environment of the Ollie Garden by Colleen Wilks.

The four-person "Culture Shock" and "Keegan and George: Other Shit" were two of the comedy groups that performed. "Culture Shock" delivered a topical Twilight Parody, rapid fire sketches and an improvisational comedy section fueled by topical "Culture Shock" and "Keegan and George: Other Shit". "A Christmas Story" takes place primarily in the Parker's home, a set reminiscent of the film's best jokes were among those changed or removed. For example, the celebrated Christmas Eve scene was cut. While some things are lost, thankfully most of the memorable moments are included in the play.

The show ended around midnight with three songs provided by students from East Brunswick High School. By then, most of the students had left the Studio Theater, but those that remained at the Late Night Series applauded the musicians. Once the host closed the show, audience members were able to talk to the performers who stayed to watch the show. Barthelemon Battista, a Communications major,hosted the Late Night Series, providing on-liners and light banter as he introduced acts. "The Late Night Series provides students an outlet for creativity with no limitations. Artists get to come and have a full crowd of people to entertain," said Battista.

The theater was filled with a spirited audience that alternately barked the host, cheered loudly for the performances and provided first-time attendees with a good look at the talent available in the Mercer community.

One first-time attendee, Graham Besselleiu, a junior film major from Emerson, said, "It was cool to see all these people doing what they love up there on the stage for their classmates."
Criminal Justice Professor Elizabeth Bondurant brings 25 years of hands on experience

By Dmitry Gurvits
The College Voice

New Criminal Justice Professor Elizabeth Bondurant says of her previous job, “I really enjoyed being in patrol. I was pretty aggressive with my patrol tactics…always liked to go out and make arrests…I wrote a lot of tickets.” Bondurant started out in the patrol division of the Plainsboro Police Department. However, despite her bulletproof blue-eyed gaze, her spiked red hair, and the fact that she benchpresses 205 pounds, Bondurant is more than just a retired cop.

A graduate of East Stroudsburg State University with a B.S. in Health and Education, Professor Bondurant has always envisioned herself as a teacher, saying she has now come full circle. Now in her first year as a full-time faculty member in the Criminal Justice department at Mercer, after teaching part-time for twelve years, Bondurant says, “I don’t think there’s a big transition between being a police officer and being a teacher, because you need to have good communication skills…you need to be able to handle people…yourself…[and be] self-motivated, if you’re going to be good.” She took that approach in her 25-year law enforcement career, and she’s taking it now.

Bondurant retired from Plainsboro Police Department as Chief in 2008. She says of the experience: “it was a great job. I left at the top of my game…I feel like I really left a thumbprint.”

Beginning on patrol in 1983, Bondurant felt she had to do “a little bit more to be accepted,” she said, adding that people were “probably a little more disrespectful to [her] than they would a male officer.” She was so tough, in fact, that she reports people said she’d “probably give [her] mother a ticket,” and a fellow officer once described her saying she’s “not by the book, she is the book,” a reputation that she says she’ll “take any day of the week.”

Retired Lt. William Kugel, a colleague of Bondurant’s for 24 years, said “she came in and she realized that she was in a role…that was dominated by men and I think she was out to prove herself and she was always a very hard worker.”

After being promoted from street duty after eleven years –four as a patrolman and juvenile detective and seven as a sergeant- Bondurant did the work of two or even three people when she became a lieutenant, says Ret. Lt. Kugel. “She had a lot of responsibility on her hands and she did well with it,” Kugel says.

In fact, when Bondurant was promoted to captain 10 years later, two people were bumped up to fill her old post. Her list of obligations, in addition to overseeing the day-to-day business of the 25 officers in her command, included teaching CPR, being the internal affairs investigator, teaching at the police academy and writing departmental policy. “It’s definitely just as stressful, and weighs on you, as being on the road. It might even be more stressful,” Bondurant says.

A major theme of her policing career was a focus on education, “I believe in the mission of the police agency, and I believe that a police officer should be professional at all times, and I believe that you need to lead by example. I can’t expect people to want to further their education if I didn’t do it myself. Education has always been important to me,” Bondurant says.

“She came in and she realized that she was in a role…that was dominated by men and I think she was out to prove herself and she was always a very hard worker.”

-Ret. Lt. William Kugel

Every after entering law enforcement, which she did because teaching jobs weren’t available, Bondurant worked rotating shifts in order to complete an M.A. in Criminal Justice from Jersey City University. On her own time, Bondurant began taking certified public management courses while still a sergeant, before she was sent by the department as part of her professional development once she was promoted to lieutenant.

In addition, Bondurant was trained as a blood-borne pathogen instructor. She also holds several certifications she obtained online, augmenting her professionally mandated education. “I did all that on my own. So, I always felt like it was a growth process for me both professionally and personally. It was my career and I wanted to be the best I could be,” she said.

Now that she’s out of law enforcement, she feels she has the best of both worlds. “I have all the positives of my last job, and none of the negatives,” Bondurant says, smiling.

Not content to simply teach, she’s taking on responsibility at Mercer too. Already she’s getting involved with Scott Lowe in the Fire Academy and Byron Marshall in Security and working to create a Community Emergency Response Team (CERT) on campus.

Another goal she has is to create a volunteer credit for students who want to become CERT members. She hopes to “show [students] about volunteerism…and how to be better prepared in an emergency.” These types of synergies are where she feels she’ll be most effective, bringing together otherwise separate departments of the school. She says she would also like to use her experience with the Department of Homeland Security, where she worked for eight months after leaving policing, to create a Homeland Security and Emergency Management certificate or degree program. Calling them “big projects that will take time,” Bondurant always has the future in mind.

Bondurant’s ability to see the big picture, to set goals and then work steadily to achieve them, is one of the reasons she retired from her job as police chief after completing only half the time of her original contract. Her administrative team at the Plainsboro Police Department, Ret. Lt. Kugel, Lt. DeSimone, and current Chief Furda, were all close to her possible retirement as well as she felt that staying would not lead the agency to the future. “By me leaving in 2008, that enabled a seasoned Lieutenant [Furda], somebody with 24, 25 years experience, to take over as chief and bring some of these younger guys, the supervisors, the sergeants, to the lieutenant position and mentor them and get them ready to take over,” she said.

When asked why he thought Prof. Bondurant decided to step down early, Ret. Lt. Kugel said “Liz had a love for the job, and love for Plainsboro…why she didn’t stay three years…I can only think it was because life is short and there’s other places you can be.”

“By being engaged and involved, you make things happen,” says Bondurant. Despite the substantial good the job has set, she says she’s quite happy. She has a boxer puppy that she’s raising, or, she says, may be raising her, and she’s looking forward to reading the next Malcolm Gladwell book and rooting for the Eagles. “I’m smiling,” she says, adding, “now I just look at it as it’s all good, it’s all mentoring, helping these students.”
Pepper spray, or as it is known in law enforcement OC spray (for "Oleoresin Capsicum") is composed of oils from the hottest peppers from around the world, and is often used in riot control and self-defense. When it comes in contact with the eyes, OC spray causes a burning sensation, tears and even temporary blindness. All police academy recruits are required to endure the effects of pepper spray first hand so they know its power and potential. Some recruits were quick to recover and assist others in washing out their eyes, while other recruits found themselves completely disabled for an extended period of time.

On a rainy morning recruits of the 04-09 class were paired up and instructed to form a line. One partner held a water bottle, while the other was to be sprayed. Following the spray, recruits were instructed to drop down and complete 20 pushups before they could receive relief from their fellow recruit holding the water bottle. Most recruits fell to their knees in agony, while a few walked around and pried their eyes open trying to direct their face toward the cooling wind and falling rain.

As each recruit managed to complete the push-ups and received relief from the water bottle and rain, many were overheard describing their experience as “just terrible.”

Now as almost a year has passed, the recruits can laugh about the experience but they still describe it as one they hope to never experience again. Many of them may, however, undergo the process a number of times throughout their law enforcement career as they attend various types of training. All the instructors at the academy have been sprayed multiple times during their careers. The spraying reminds officers that nonlethal weapons can be extremely powerful when used in the right situations.
Barbara’s Hungarian Ewing’s best kept secret

Barbara’s Hungarian Food is a small restaurant tucked in the corner of Serenity Plaza on Parkway Ave in Ewing. Upon arriving the customer is greeted by a warm smile from a waitress that is eager seat them and take their orders. The room has the feel of a country cottage with 12 plain wood tables with white legs that seat four to six patrons, the walls are decorated with Hungarian textiles, embroidered tablecloths, handkerchiefs and dresses, as well as photos of Hungary. Adding to the cottage ambience is the fact that the food is served in white Corelle tableware with blue designs around the top edge. Barbara herself stands at the stove or grill cooking up delicious, traditional Hungarian dishes and if you’re lucky she’ll have some extra of whatever she’s making and give you a little sample.

The menu is in both English and Hungarian and consists of entrees like breaded pork cutlet, chicken breast with mushroom sauce, a variety of stews or “paprikas,” stuffed peppers and cabbage. Most entrees include the customer’s choice of dumplings or “spatzels,” mashed potatoes, white rice with peas or “parsley potato.” One standout dish was the pork with sauerkraut which goes wonderfully with dumplings. The pork is cut into bite-sized cubes and mixed with sauerkraut in a small amount of soupy sauce with a blend of different spices. All of the ingredients are cooked to perfection, the sauerkraut is not too crunchy or too soggy and the pork is so tender it melts in your mouth.

The dumplings are not the big ball, mushy ones found in a typical southern “chicken and dumpling” dish, but are more similar to gnocchi, only a bit smaller. This dish with a bit of sour cream mixed in makes for the perfect winter meal; it is hearty and comforting. For dessert there is a choice between cottage cheese, apple or cherry strudel (which is kind of like a pie) or cottage cheese or peach jam crepes. The crepes are a little thick and flouzy but taste delicious nonetheless.

For no other reason, go to Barbara’s for her chicken soup; the only way you’ll find anything remotely as good is if you slave for hours over a stove making it yourself or are lucky enough to have a relative do it for you. Barbara’s soup is made from scratch and has huge chunks of chicken and carrots and halved celery stalks. Also floating around in the delicious broth are lots of tiny noodles. So next time you have the sniffles, rather than getting something to eat, take a trip to Barbara’s for her chicken soup; the only way you’ll find anything remotely as good is if you slave for hours over a stove making it yourself or are lucky enough to have a relative do it for you. Barbara’s soup is made from scratch and has huge chunks of chicken and carrots and halved celery stalks. Also floating around in the delicious broth are lots of tiny noodles.

When asked what their favorite feature of the cafe experience is, 39 percent of respondents indicated that they had none, even though that wasn’t one of the choices offered on the survey. Twenty-two percent of respondents said the food was their favorite feature. Eleven percent of respondents said food and value were their favorite features. Three percent said the convenience is their favorite feature.

We asked to see what adjective describes the following answers:

affordable, unkempt, greasy, loud, sketchy, nasty, good and hostile.

The vOICe asked employees: wHAT IS THe STrAngest THING yOu HAve SeeN wHIle wOrkIng IN THe CAF?

When asked employees: wHAT IS THe STrAngest THING yOu HAve SeeN wHIle wOrkIng IN THe CAF?

“Two boys kissing.”
-Richard Richardson

SHOUT
WE ASKED AND
WHAT IS THE DINING EXPERIENCE LIKE HERE?

Here are there answers.

“Two waiters collided into each other and one fell onto a table with food on it.”
-Jared Schuster

“My manager got into a fight with an employee while customers were in the restaurant.”
-Brittani Pisco

“On a first date, the girl introduced me to everybody there, the co-workers she just met... everybody!”
-Dwayne Derry

When asked what their favorite feature of the cafe experience is, 39 percent of respondents indicated that they had none, even though that wasn’t one of the choices offered on the survey. Twenty-two percent of respondents said the food was their favorite feature. Eleven percent of respondents said food and value were their favorite features. Three percent said the convenience is their favorite feature.
Kenji Fusion 2 doesn’t live up to the original

By Ron Russell III  
Senior Reporter

Kenji Fusion on route 33 in Hamilton has justifiably received rave reviews from many locals, but if you’re expecting a better restaurant, Kenji Fusion 2 to be the same, you will find it leaves a lot to be desired.

Kenji Fusion, located on Rt. 130 south of Hamilton, is clearly popular based on the busy crowd it has at 6:30 on a weekend evening, though it could be busier. The menu is extensive, drawing inspiration from French, Japanese, and Brazilian cuisine. Fusion 2 offers a wide assortment of hot and cold appetizers, soups and salads and sushi and sashimi. Also included on the menu is a耄耋 long list of main courses, as well as a raw fish bar, multi-course tasting menu and a kid’s menu.

The first major problem is that the server taking orders is not the same person who delivers the food. Patrons are forced to switch plates due to the fact that the person delivering the food who don’t know who has which dish. While this might be expected at a mom and pop restaurant or low level sport bar, it doesn’t make sense in a restaurant that charges up to $30 for an entrée. The communication problems were summed up in one incident observed during this reviewer’s visit: a couple was asked by a server if they’d care for dessert or prefer the check to which they responded “we haven’t eaten yet.”

While the shrimp tempura is expertly fried, leaving a light, crispy coating which brings out the sweet flavors of the shrimp, flavors of the accompanying kochujan sauce and wasabi aoli were too subtle and left the dish tasting flat. The lobster bisque, regardless of how tasty and tender the chunks of lobster floating in the soup are, leaves the senses disappointed. The dish lacks the hints of saffron and creaminess necessary for any bisque and instead reflects as much taste and texture as Campbell’s condensed tomato soup made with water, shellfish stock and too much salt.

The highlight of the restaurant is its sushi which, although should be served colder, is rolled skillfully with perfectly cooked, tender sushi rice.

Other dishes lacking the “oomph” implied by the price tag are the osso bucco - a real dish - which at Kenji Fusion 2 is served as an extremely fatty cut barely worth the $22 price tag and the Brazilian BBQ which feature charred chicken and overly-fenneled lamb sausage.

The saving grace of the dessert menu is the deep-fried cheesecake which consists of a deep-fried cheesecake battered in tempura and cold appetizers, soups and a huge mound of gourmet quality cheesecake which consists of a

cheese batter which gives the impression of the “oomph” implied by the price tag which is rolled skillfully with perfectly cooked, tender sushi rice.

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*PREVIOUS SOLUTION*

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**HOW TO PLAY:**
Each row, column and set of 3-by-3 boxes must contain the numbers 1 through 9 without repetition.

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Motorcycle safety laws not strong enough for teens

By Kevin Boyle

Students are beginning to select classes for the fall semester. Many students haven’t started this process yet, but one group that certainly has is the college athletes.

In almost every college across the nation, student athletes get the first pick of classes, so they are unfamiliar with the situation that severe consequences await for those who fail to do this properly. Athletes should take their sport seriously. Like many young people, they are beginning to select classes for themselves and other drivers on the road. Young people

in particular have difficulty recog-

nizing this responsibility and often find themselves in acci-
dents that could have been pre-
vented had they been a bit older and in turn, more mature. This is not so far fetched. The average person is irresponsible or every experienced rider is cautious. Studies show, however, that the mind is not fully developed un-
til after the teenage years.

According to a colabor-

ative study conducted by Cornell University, University of Rochester and the NYS Cen-
ter for School Safety, “the greatest changes to the parts of the brain that are responsible for functions such as self-control, judgment, emotions and or-
etic behavior is not complete until 17 years old.”

This may help to explain certain teenage behavior such as risk-taking, medication-taking and recklessness.

Current New Jersey motorcycle laws simply do not take this into account. There is no real mea-
sure to account and 17 years old is considered old enough to drive a motorcycle. It is a scary fact that people with under-developed brains are al-
lowed to control such danger-
ous and fast vehicles. New Jersey has ac-

ceeded the dangers of al-

lowing young people to drive cars. There are laws in New Jer-

sey that protect young drivers from dangers they face on the road. For example, first time drivers can’t drive after midnight and are not allowed to drive with more than one pas-
senger.

These are effective laws put in place to keep young car drivers safe on the road, but there aren’t nearly as many when it comes to young motor-
cycle drivers. From the earliest stages, motorcyclists have an easier time obtaining a license, enabling them to get right ef-

ter into the path of danger and perhaps death. Any person applying for a standard driver’s license must first pass a road test to test their skills of driving, and applied knowledge of road rules and safety for motorcyclists. As stated on the Motorcycle Manual issued by the New Jersey Ve-
icommission, “an applicant may obtain a road test waiver by successfully completing a Motorcycle Safety Education Program.”

As for regulating driv-
ers, not the rise on the while au-
tomotive fatalities are decreas-
ing. The trends do reflect an increasing number of younger motorcyclists, piloting perfor-
mance bikes, as well as contin-
ued improvement in car safety.”

Car makers have the advantage of reinforcing the shield of a car to protect its pas-
sengers but is there is no possi-

bility of similar protection on a motorcycle. For many, the very appeal of driving a motorcycle lies in the danger of the activity and the adrenaline rush of ac-
celerating to high speeds.

I’d like to think that with these facts, no parent or lawmaker would ever allow, or at least not encourage, new drivers to explore the congested and perilous roads of New Jer-
sey on a motorcycle. Unfortu-
nately driving motorcycles is al-

dowed and the lax rules behind motorcycle laws and obtaining a license encourage it by mak-

ing it easier to do than getting a driver’s license. Each year more young people choose to ride motorcycles instead of opting for the protection of a full motor vehicle. Based on new studies on adolescent brains and the horrific statistics of motor-
cycle-related deaths, New Jersey simply should not allow young people to obtain motorcycle li-
censes.

Student athletes should not be allowed to register early

Lisa Olson

My 17-year-old brother laughs at me as he puts on his motor-

cycle helmet and heavy nylon jacket; he’s all geared up for a ride around the neighborhood.

I’ve just finished giving him my “motorcycles are too dangerous for any little brother of mine” speech and he doesn’t take it too seriously. Like many young riders, he doesn’t take the dan-
gers of riding a motorcycle seri-

ouly either.

Young or old, any per-

son who drives a vehicle as-

sumes a level of responsibility for themselves and other driv-
ers on the road. Young people

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Motorcycle safety laws not strong enough for teens

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DeChele Covington

The unfortunate trend of men wearing their pants beyond their buttons, “bustin’ a bag” has been rearing its ugly face since the late 80’s. Tragically, the sag has outlived its close, female cousin, the “exposed thong” present in the mid to late 90’s and still haunts urban, rural and suburban communities from Baltimore to Budapest. President Obama said in an MTV interview with Sway Calloway, “Guys pull up their pants...you are walking by your mother, your grandmother, your underwear is showing.” But these men’s mothers and grandmothers have no doubt seen them in their underwear; it’s the rest of us we are concerned about. Is it a desire to be associated with them? Is it a desire to show off a smile or good posture, which are a bit more tolerable? In a survey of 15 Mercer students, female and seven male, seven women said that they were not attracted to guys that sag, a couple of those 7 added that they would not date a guy that sagged. “I believe its unprofessional and not a good look to have your pants showing. If guys boxers are showing, its uncomfortable to look at,” stated second-year nursing student Deborah Barkdale. “I think that guys that sag their pants are followers...following a ridiculous trend. Guys wear their pants off their butt to be labeled hip, thugs one cost.”

Three out of the seven men said they are bothered by other guys’ “bustin’ a bag,” two said it didn’t bother them at all and the other two said they don’t care. “I don’t think guys should sag their pants because that’s not professional,” said senior education major Jesminelly Rodriguez. “I could name a few.”

The trend originates from jails and prisons where inmates are not allowed to have clothes that have their underwear, it’s the rest of us who are the target. Some parts of the country, however, including areas of Louisiana and Virginia, have seen efforts to ban sagging. They have been wary of the claim that banning sagging may be an infringement on the right to self-expression.

The trend originates from jails and prisons where inmates are not allowed to have clothes that have their underwear, it’s the rest of us who are the target. Some parts of the country, however, including areas of Louisiana and Virginia, have seen efforts to ban sagging. They have been wary of the claim that banning sagging may be an infringement on the right to self-expression.

Trenton, NJ 08650

e-mail: sara_gatling@yahoo.com
**GOOD ANSWERS TO TOUCH QUESTIONS**

- **Dear Voice**, why do you fill up space with these silly questions when you could be using it for important educational purposes? I find this column thoroughly un-American. - **Concerned Citizen**

**NOTE:** This feature is for entertainment purposes only. Any resemblance to actual problems is purely coincidental.

**Horoscopes**

- **Capricorn**
  - Dec. 22 – Jan. 19
  - Try to feel inspired while facing challenges. Concentration brings success. Bring in any financial questions you have, and I will give you advice.

- **Aquarius**
  - Jan. 20 – Feb. 18
  - Yes, Aquarius, it is time to put your great ideas to good use. Better yet, find someone to help you do the work for you. Then take all the credit. They were your ideas after all.

- **Pisces**
  - Feb. 19 – Mar. 20
  - You need to learn how to put the boundaries of convention aside, but please keep your clothes on.

**Theme Crossword:**

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<td>23. Conservative</td>
<td>73. Like cola</td>
</tr>
<tr>
<td>21. Licit</td>
<td>74. Name on a back pocket</td>
</tr>
<tr>
<td>20. Drop a syllable</td>
<td>75. Settings</td>
</tr>
<tr>
<td>19. Decorative molding</td>
<td>76. Abounds</td>
</tr>
<tr>
<td>18. Fete</td>
<td>77. – forte</td>
</tr>
<tr>
<td>17. Certain horse</td>
<td>78. Toward</td>
</tr>
<tr>
<td>16. Exuviates</td>
<td>79. Makes free of ice</td>
</tr>
<tr>
<td>13. Ceremonial staff</td>
<td>82. Excessive force</td>
</tr>
<tr>
<td>11. Bovine</td>
<td>84. She, in Sicily</td>
</tr>
<tr>
<td>10. Baked -</td>
<td>85. Actress</td>
</tr>
<tr>
<td>9. Redact</td>
<td>86. Rent</td>
</tr>
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