

Summer Meals (continued from page 2) could work for breakfast and supper. If there aren't enough snacks in the cafeteria that students want, some could be temporarily brought up from storage in the Deli area. This would be a much more financially capable decision on the food services part. Both wouldn't need to be open, but the needs of the students could still be met! This, of course, isn't the only option, but it is one I feel should be considered. If there is a better way to do it, sure, let's go for it! I don't care what it is, as long as we have at least two full meals a day. I just don't want students at NCTA to have to go through this again:

I took summer classes and lived on campus this summer. For about half the time, the cafeteria wasn't open. And I have to say, eating every meal of the day in the deli, day after day, gets really boring. There aren't that many options.

- Alyssa Journey

The issue isn't just about about having food, it's about having good, nutritional meals for students. The way this is being done reminds me of a "bait and switch": you're lured in, then rules are changed and new policies made. Students should be the first concern and policies should be made in the student's best interest, not the school's.

Professor Spotlight

By Tiffany Taylor, Co-Editor

This week's professor spotlight is on Dr. Barnes. Sheyna Huddle said in last week's Aggies Speak Out, "*Dr. Barnes is the best adviser ever!*" I met with Dr. Barnes to ask her a few questions about her time at NCTA and a few other personal questions. Here's what she had to say.

How long have you been at NCTA?
I came here in 1977 and was here for two years. Then I came back in '89 and have been here since... so a total of 25 years.

What was your inspiration to become a veterinarian?
Originally I was interested in getting a PhD in Marine Biology, but then in the 70's, when I was looking to apply at graduate school, there were no jobs available in Marine Biology, so my dad, who was an agriculture engineer, said, "why don't you become a vet?" So, I applied to vet school and got in.

Out of the classes you teach, which one is your favorite?
I really enjoy teaching Surgery.



Dr. Barnes. Photo by Aaron Couch.

Growing up, did you have a favorite childhood pet?
We had a lot of pets growing up, but my favorite was my Pandy Pumpkin Barnes she was a beagle terrier mix and I loved her.

What are some of your hobbies or activities you like?
I enjoy walking, dancing, biking, baking, reading, traveling and downhill skiing.

Do you have a favorite book/movie?
My favorite books are A Wrinkle in Time by Madeleine L'Engle, and Annals of the Former World by John McPhee. My favorite movie is Seven Brides for Seven Brothers; also, any of the James Bond movies.

If you could travel anywhere in the world where would you go?
I would like to go to Australia and Ireland. I have already lived in Spain and Mexico while in college.

What do you enjoy most about owning a winery?
Spending time with Gary and getting to travel around.

CALENDAR OF EVENTS

March, 2011

- 17 Associate Dean candidate presentation and open house
- 17 NCTA Steer Wrestling Ground Clinic in LTC at 1:00 pm
- 17 Community Team Roping at 6:00pm in LTC
- 17 FFA Dance at 8:00pm in the Barn
- 18 Matt McLaughlin Dressage Clinic in LTC at 8:00am
- 20-27 Spring Break
- 23 Farm Safety Day at 8:00am in LTC
- 30 Mission IMPROVable at 6:30pm in Student Activity Center
- 30 Aggie Days
- 31 Community Team Roping at 6:00pm in LTC
- 31 Cowboy Poet R.P. Smith performance in the Barn at 7:30pm

April, 2011

- 1 USFS Packing Clinic; US Forest Service in LTC at 10:00am
- 1 STVMA Movie Night in Veterinary Hospital



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R.P. Smith to Perform on Campus

By Eric Reed, Faculty Advisor

For the second year in a row, cowboy poet R.P. Smith of Broken Bow, Neb., plans to return to Curtis for a live performance at NCTA.

A year ago, Smith delivered a performance at the Star Theatre in Curtis that was turned into his first DVD, Caught in the Act. This year, Smith will perform at the Barn, Student Union, March 31 at 7:30 p.m.

Smith graduated from NCTA (then the University of Nebraska School of Technical Agriculture) in 1980. It was not until 1987, however, that he found his gift for poetry and performance. The discovery came the day before a friend's wedding. The friend

was employed as a cow buyer for a packing plant. The day before the wedding, Smith just happened to have a bad experience with a cow buyer. "I sold a fence-crawling cow, and she went where she needed to—to the packing plant. But she sold by the head, and I thought I came out a little short on the deal—not an uncommon feeling in this line of work," Smith said.

Smith's wife, Beth, woke him up later that night to watch a couple of cowboy poets appearing on the Tonight Show with Johnny Carson. "I had seen Baxter Black once a few years earlier, but for some reason that night he and Waddie Mitchell really clicked with me," Smith said. "I enjoyed



what they had done so much that I couldn't get back to sleep. I finally got up and wrote a poem about getting taken on the cow sale. I gave it to my friend as part of his wedding present, figuring he was guilty by association and that he might get a kick out of it."

Before the performance, Smith will speak to students in Assistant Professor Eric Reed's creative writing and speech classes about writing poetry and speaking in public. Anyone interested in writing or listening to cowboy poetry is invited to attend the discussion at 5:00 before the show. "R.P. has agreed to answer students' questions about writing poems. Who knows—maybe one of them will follow in his footsteps," said Reed. Everyone is invited to attend the event for free.

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Aggie Up! Staff:

- Tiffany Taylor, Co-Editor
- Aaron Couch, Co-Editor
- Eric Reed, Faculty Advisor

Fighting for the Students, One Meal at a Time

Opinion by Aaron Couch, Co-Editor

As a student at NCTA since 2007, I have seen some excellent improvements throughout campus, many in the food services department. Before, when we had a meal plan and didn't use all the meals, we weren't able to make up for it. Now, we have actual meal cards that allow us to get drinks if we don't use all the punches. This is one thing the school is doing to show students their money is valued. Food services also implemented Chandie's Castle, or the Deli, as it's known. Before, students didn't have the privilege of grabbing a late dinner or snack. If you didn't make it to the cafeteria before 7 p.m., you were either out of luck or had to raid your friend's fridge for hot pockets. Another added bonus of the Deli, is that it provides more students with jobs, allowing them to put more money towards classes.

Although the food services department has made these tremendous improvements, there is still an area that could be improved upon. All first-year veterinary technician students are required to take courses in the summer. But now, the cafeteria is going to be closed all summer. Last summer, it was open only part of the time. This is a huge "gap" in student meal service during the summer, and many of the students and faculty I have spoken with have agreed.

If vet tech students want to graduate they have to take these summer courses (many of which are offered *only* in the summer). That was fine a few years, when the cafeteria was open. Now, students will have only the Deli for meals. These students will lack adequate meals throughout the day. The argument could be made that the Deli has lots of options — it does... compared to a concession stand. Don't get me wrong, the Deli is great — I love it! But as of now, the food being served there alone does not fill the needs for most students on campus. After all, we have to purchase a meal plan if we want to live on campus in the summer — a meal plan, not a snack plan. Jan Gilbert, said the food services department would run a deficit if the cafeteria were to say open during the summer. However, Erin Sheehan, a student, said: "If we pay to live in the dorms for a summer, then they should have to provide full meals during the summer, even if it puts them in a 'hole.'"



Many cafeteria cooks also believe this is a crucial issue. Photo by Aaron Couch.

I agree. The college is responsible for providing substantial meals for the students at least twice a day. Numerous students share this concern. Ashley Panowicz said, "If we had places like McDonald's or Taco Bell, it wouldn't be too big of an issue."

Ashley presented another very important point that students don't have a lot of spendable money on hand. We have already purchased a meal plan, but with *only* the Deli open, we still need a second source of food, thus presenting the problem of "double-spending." Many of us don't have the resources (pots, pans, money) to make our own meals. Shannon Carmichael, an employee at the Deli, said, "It's completely unfair to us as vet tech majors that we have to pay twice as much money for tiny portions of food all summer at the Deli."

If the cafeteria does, in fact, put the school in the "hole" while being open during the summer, then there needs to be tremendous improvements made in the Deli, both in food and nutrition. If the college is going to force even one student to be on campus in the summer to graduate, then the college is obligated to provide a variety of nutritious meals for that student. The college is here for the students... we are not here to support the college.

I did have an informal conversation with Cindy Fritsche, Food Services Manager, on this issue and she said that she would like to have the cafeteria open this summer if there were enough students to support it, but that it is all unknown at this point. She is considering a "daily special" in the Deli. What this would consist of I don't know, but I am hoping to find

out more information on this soon.

Maybe during the summer-time the deli should be closed and the cafeteria be open just a little longer throughout the day. The cafeteria has the means of making full meals for us and there are a variety of other foods available, including a full salad bar, cold cereal all day, several types of drinks with free refills, ice cream and fresh fruits. There could be certain hours where hot food was served (the regular hours it's open now would be fine) and then it could just be open a couple extra hours after each normal shift. For example: if hot food was served for lunch from 11:30 p.m. to 1 p.m., then the cafeteria could stay open until 3 p.m. for snacks. The same concept

see "Summer Meals" page 4

Aggies Speak Out

Should the school be responsible for providing full nutritional meals to the students during required summer courses, and if so, which would you prefer do this: the deli or cafeteria?

Jakki Nachtman, Atkinson, Neb.

"As a worker for the cafeteria and deli, I know how hard it is to get all the food and other snacks just during fall/spring classes. I worked at the deli last summer and we mostly sat there. We only had 20-some students. Not very busy. I understand the deli only has a few choices for food, but it was started in the first place just for a snack shack. It has grown SO much and we have really formed into new ideas for the students. The deli is trying to add more meals to the menu. [...] I realize having better meals during the summer is what some people want... but we have to compromise."

Ariel Buhrman, Saint Libory, Neb.

"When students get a room, they get a meal plan to go with it and the deli doesn't always provide enough choices and variety of foods. [NCTA] should be in charge of at least providing us with two meals a day. Not every student can cook for themselves, and some may get to lazy too make food for themselves."

Logan Bechtel

"The cafeteria being open during the summer doesn't affect me, but the school should provide at least one meal [per day] for the vet tech students during the summer since they are required to take summer classes."

Ali Peters, McCool Junction, Neb.

"Well, I was here this summer on internship. It was great having the Cafeteria open while the Vet-Tech kids were here. I think the Deli should be open all summer, and, yes, it would be a lot better for them just to cook meals for the kids in there. [...] I think that if they had a lunch special every day for the kids at the Deli, then they would have no need to have the cafeteria open this summer. But they would have to get more choices on the menu before they could manage that. [...] I think the people higher up, who are making these decisions, haven't really thought about the kids and their needs. [...] Maybe, if the deli was open and had two workers during the busy times, it would be easier to manage the food situations this summer. Because, yes, it was a waste having 3-4 people in the cafeteria/ deli

sitting around. I'd say combine the two and make a whole meal for the kids that are around this summer."

Kelly Rathbone, Johnson Neb.

"If the deli is going to be open, and especially if there are daily specials, it would be enough for the students. Yes, it would be nice to be able to eat in the cafeteria, but if the school can't afford it there is no point in keeping it open if there are other options."

Emily Beck

"I think the deli should provide a meal for students who are there in the summer. We pay for the food so we should have a wholesome meal for summer classes, just like during the year."

Taylor Brandt, Windham, N.Y.

"If the school is requiring summer courses they should have food there for the students, maybe make it in less quantities or even just keep the deli open for the summer... could just make it for dinner and supper and skip out on breakfast I think that would probably work as well."

Michelle Gentert, Holstein, Neb.

"I personally think that if anything is going to be open this summer, and not have the school go in the "hole," it should be the deli. Granted, going to the deli at least once every day gets old fast, and I believe if the deli had a "daily special," that was actually nutritional it would benefit from it. I know I'd appreciate it.

Stephanie Totten, Papillion, Neb.

"I would think that if students are willing to pay enough to keep either place open, then yes, have it available. I would assume the Deli would be the one to stay open, rather than the Cafeteria, since more food options are available in a variety of cooking methods. [...] We all know the nutritional value of the food items in the Deli are on the low side, but it's what the people want!"

Want to participate in Aggies Speak Out? Join the Facebook group!