Students sip in wine appreciation

Wine appreciation lecturer Seth Orvis pours a glass of wine for students during class.

Bartender Jimmy Dill when comparing negative economic effects being faced by downtown San Jose that businesses in downtown San Jose that were hit by the Sharks’ organization were unable to comment further because of a manpower shortage. Several news sources reported the lockout continues, although it still doesn’t mean you’re not playing competitive and have fun.”

Eric Petrich, a San Jose resident, said seeing the arcade gallery gave him a “terrific collection” which drew in a large crowd. “I spent a significant part of my childhood. That kind of gaming just doesn’t exist anymore but we people like to socialize, be around other people everywhere, “ Petrich said. “It drops us down from gaming consoles have become powerful, enabling gamers to launch a “save the world plan” when she was 14-years-old.

Students’ clothing brands look to ‘save the world’

By Camille Nguyen
g@spartandaily

Between juggling work, relationships, a social life and school, being a college student tests time management—especially for young entrepreneurs. For seniors Francesca Mateo, and brothers Carter and Art Denez, the term “free” can be considered an understatement as they develop, design and market their clothing lines Empire in the Air and Paid Frigid.

Launched in 2009, Empire in the Air was originally conceptualized by Mateo, a global studies major, after coming up with a “save the world” plan when she was 14-years-old.

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“You can look to read on page 7
The SJSU women’s golf team competed in the Edean Ihlanfeldt Invitational on Oct. 8-10 at the Sahalee Country Club, finishing in seventh place overall, only six strokes above University of Nevada, Las Vegas (UNLV).

In the first round of the event on Monday, the Spartans finished in fourth place with a score of 302 and two Spartans tied for sixth place.

Sophomore Regina De Guzman and sophomore Megan Osland scored 73 each, with De Guzman recording three birdies and was two-under on her last nine holes.

Osland had a strong start after recording a bogey on her first hole, followed by a birdie on the next hole and shot par over the next five holes.

She finished with a bogey and eight pars, placing her one under on the remaining nine holes of the round.

Freshman Cha Cha Willhoite shot a 76 in the first round and recorded three birdies, while sophomore Kathleen Rojas shot an 80 with one birdie and junior Stephanie Gibri recorded an 89 and a birdie.

At the end of the first round, SJSU was tied with UC Davis and Oregon State University in team standings, only three shots behind Stanford in third place.

Washington placed first with UC Davis trailing behind by only four strokes with a score of 297.

In Tuesday’s second round, SJSU finished in seventh place with a score of 614.

Osland had another strong start after recording a bogey on her first hole, followed by making birdies on her next three holes and was two-under on her last nine holes.

Willhoite had another strong start starting two under after making birdies on her first three holes.

With bogeys on the fourth and eighth hole, and double bogeys on the sixth and tenth holes, Osland scored four over par after the first nine holes.

On her second nine holes, Osland finished with a 73, after making five consecutive pars and a bogey on the 15th hole and two more bogeys on her last three holes.

Willhoite finished tied for 23rd after scoring a 76 on Tuesday and finishing the event at 152 overall.

De Guzman shot a 77 with two birdies and placed 14th with a score of 150 strokes.

Rojas tied for 72nd place, scoring a 170 after shooting a 90.

Gibri finished at 79th place at 174 after shooting an 85 in the second round.

Willhoite was named as one of the September SJSU Spartan Foundation Student-Athletes of the Month, alongside SJSU football’s senior defensive end and senior Travis Johnson.

The Spartans finished the second round in seventh place with a score of 615.

Osland finished with another strong start starting two under after making birdies on two of her first three holes.

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Willhoite finished tied for 23rd after scoring a 76 on Tuesday and finishing the event at 152 overall.

De Guzman tied for 25th with a score of 81 strokes and Gibri tied for 76th after scoring an 84.

The SJSU women’s golf team will compete at the Stanford Intercollegiate event on Oct. 19 to 21 at the Stanford Golf Course.

Information courtesy of SJSU Athletics.
The Mountain Goats' recent album, "Transcendental Youth," places the focus on the outcasts and rejects. In addition, songs by the band Eternal Decks, "Eternal Decks, "album, where slower songs on the album, "The Diaz Brothers" is similar. While Drinking Your Juice In The Hood, "a step up in a comfy blanket are getting shorter. The song "Night Light" is one of the slower songs on the album, reminiscent of "Drowned Teen Vampires" from 2003's "All Eternals Deck" album, where Darnielle quickly shifts and the instrumental music overtakes his vocals.

The Mountain Goats are able to pull off songs that might sound whiny and immature from other bands. According to Marlon, he believes doing so is the easiest thing of my life, "Not doing the drug dealing, "The Diaz Brothers" is similar to "Halsey's" from 2001's "The Sunset Tree," in that both songs have more of a rocking sound than the rest of the album. The song "Night Light" shows off Darnielle's skill at imagery writing. "Dig a big hill in/leave the pond light on/because small dark corners are estab- lishing a colony/like an endless/like dazzling gold coins in his claw"

The song "Night Light" is one of the slower songs on the album, reminiscent of "Drowned Teen Vampires" from 2003's "All Eternals Deck" album, where Darnielle quickly shifts and the instrumental music overtakes his vocals. The Mountain Goats are able to pull off songs that might sound whiny and immature from other bands. According to Marlon, he believes doing so is the easiest thing of my life, "Not doing the drug dealing, "The Diaz Brothers" is similar to "Halsey's" from 2001's "The Sunset Tree," in that both songs have more of a rocking sound than the rest of the album. The song "Night Light" shows off Darnielle's skill at imagery writing. "Dig a big hill in/leave the pond light on/because small dark corners are estab- lishing a colony/like an endless/like dazzling gold coins in his claw"

The Mountain Goats' 'Transcendental Youth' brings in the autumn mood. In addition, songs by the band Eternal Decks, "Eternal Decks, "album, where slower songs on the album, "The Diaz Brothers" is similar. While Drinking Your Juice In The Hood, "a step up in a comfy blanket are getting shorter. The song "Night Light" is one of the slower songs on the album, reminiscent of "Drowned Teen Vampires" from 2003's "All Eternals Deck" album, where Darnielle quickly shifts and the instrumental music overtakes his vocals. The Mountain Goats are able to pull off songs that might sound whiny and immature from other bands. According to Marlon, he believes doing so is the easiest thing of my life, "Not doing the drug dealing, "The Diaz Brothers" is similar to "Halsey's" from 2001's "The Sunset Tree," in that both songs have more of a rocking sound than the rest of the album. The song "Night Light" shows off Darnielle's skill at imagery writing. "Dig a big hill in/leave the pond light on/because small dark corners are estab- lishing a colony/like an endless/like dazzling gold coins in his claw"

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By Stephanie Barraza

San Jose band The Trims rock out with big sounds

If you were to ask the guys from San Jose-based rock band The Trims who their favorite crowd was, it was an eighth-grade graduation party. “My sister asked me if my band wanted to play at my niece’s graduation party at our middle school,” guitarist Bryan Aguirre said.

“Tadashi’s bass lines were simple, (Brady’s) drum patterns are very simple, everything is very simple, but it’s the way that we know how to manipulate our instruments to make it sound huge, and that’s what really sets us apart in a big way,” Maciel said.

According to the group, however, their best crowd to date was performing as the first band to play at the Lime Lit’s BYO at the Shoreline Amphitheater last summer, which took place about week after they played their gig at the middle school.

Formed in early 2009, The Trims bring a combination of indie, alternative and post-punk. Current band members are Maciel, lead singer/guitarist Tadashi Mori, drummer Billy Brady and lead guitarist Bryan Aguirre.

Released in August of this year, their latest EP “Bright Lights City” brings a whirlwind of indie, alternative and post-punk.

“We had a blast,” Maciel said. “We’re very confident about where this band could go.”

The next show for the band will be at The Catalyst in Santa Cruz on October 25. For more information on these shows and more music, visit The Trims’ website at thetrims.net.

Stephanie Barraza is a Spartan Daily staff writer. Follow her on Twitter at @sbarraza.
INTERNATIONAL

Venezuela picks over the political battlefield after Chavez victory

By Jim Wyss
McCarthy-Tribay

CARACAS, Venezuela — The streets of the capital are filled with campaign flags and posters, but the winner to days of the intense presidential battle are already looking toward regional elec-
tions in December and how the president’s health might unseat the centrist, Rollando Rivas, 28, was given the event. The Spartan Daily was clear over the next two

Meanwhile, the government said it would pro-

lockout negotiations and the people’s concerns and tries to

He imitated Chavez a lot, and why? Because he didn’t

On Monday, he was hauling

More from information

Workers/ San Jose, where it is

In addition to playing

Sharks bring so much business

For more information

The goal of the game is
to “Keep Moi Occupied” is a

While the government sees

The campaign was full

Carlos Aveledo, said Monday. “The

Believe it: I’ve had a pleas-

The streets of the capital are
during Occupy Oakland, ac-

While he lost the race, he

Lockout: No Sharks revenue for San Jose

The Cooperative Gam-

TSF/Keith Rickits & Spartan Daily

Roberto Koltun / MCT

“Facing a very biased situ-

In addition to playing

The Cooperative Gam-

In the Oct. 9 edition of the Spartan Daily, it was reported that Spartan Shops and ne Spartan Bookstores hosted the Student Appreciation Fair. The Student Appreciation Fair actually hosted the event. The Spartan Daily regrets the error.
Sparta Guide

SJSU’s Got Talent!
The Listening Hour Concert Series
Today, Oct. 11
12:30 to 1:15 p.m.
Music building Concert Hall
Free admission, doors open at 12:15 p.m.

Weekly Prayer and Healing
SJSpirit
Today, Oct. 11
11 a.m. to 1 p.m.
Spartan Memorial

Chazal Games — An Evening with Iranian-American Poet and Translator Roger Sedarat
SJSU Iranian Studies Program and the Association of Iranian American Writers
Today, Oct. 11
7 p.m.
Dr. Martin Luther King Jr. Library, Room 225/229

“Into the Abyss” film and discussion about death penalty
San Jose Peace and Justice Center
Friday, Oct. 12
7 p.m.
San Jose Peace and Justice Center, 48 S. 7th St., San Jose

Homecoming Tailgate
Marketing Association
Saturday, Oct. 13
9 a.m.
Spartan Stadium

SpartaGuide is provided to students, staff and faculty, free of charge. The deadline to submit is at noon, three working days prior to desired publication date. Entry forms are available in Spartan Daily, DBH 209. Send emails to spartandaily@gmail.com titled “SpartaGuide.” Space restrictions may require editing or exclusion of submissions. Entry is not guaranteed. Entries are printed in order of which they are received.

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Spartan Daily Thursday, October 11, 2012

Page 6
By Eddie Fernandez @EFernandez

Sultina, a compound found in wine, can cause headaches for people who drink the beverage.

In SJSU’s Wine Appreciation class, students abort the taste like it’s as they learn about general wine culture and winemaking.

Jon Jon Olaveja, a senior management information systems major, said he was surprised he took a liking to wine.

“I never considered myself self-drinking wine ever because I guess it’s just that self drinking wine ever be- cause I guess it’s just that easygoing (class), which it is, ” he said. “It’s not a hard thing, you taste it and stuff, which is pretty cool.”

Senior mechanical engineering major, Matthew Yen said the course has been helpful to him outside of class as well.

“Having an idea about how wine will taste before you go to a store is great,” he said.

Eddie Fernandez is a Spar- tan Daily senior staff writer. Follow him on Twitter at @EFernandez.

Students get a taste of wine knowledge in hospitality class

Vinification

“Students get a taste of wine knowledge in hospitality class”

PHOTO BY EDWARD FERNANDEZ / SPARTAN DAILY

Thursday, October 11, 2012 Spartan Daily | Page 7

Students get a taste of wine knowledge in hospitality class

VINIFICATION

Students visit company bevariae

Olaveja said the course will go to the Gordon Biersch brewery in San Jose.

He said students learn about the aging and filtration process that best and wine have in common.

According to Orvis, class didn’t even need to be critiqued, but it has gotten hard to con- test because of the number of students.

He added that whether students are responsible or not, he can’t monitor all the students a single consumer.

“It’s a shame because I have all these resources, be- ing in the wine industry,” Orvis said.

Wine appreciation courses with a catch

Elizabeth Valencia, a se- nior sociology major with a concentration in criminol- ogy, said the class initially sounded easy to her because of the topic.

“Being in the class, I was hoping for a more laid-back, easygoing class, which it is,” she said. “The lectures are pretty intense because you’re learning where the grapes are grown and the real name of the grape.”

Valencia said grapes pres- ent projects every week, lec- turing the class about wine and which food pairings complement the alcoholic beverage. They also create menus.

Orvis pointed out that students looking to enroll in Wine Appreciation should not take the course lightly.

“I’ve had some engineering students and I know these kids are smart, but it’s like a different language to them,” he said. “It’s not a class that you can miss every week.”

He added that whether students are responsible or not, he can’t monitor all the students a single consumer.

“Every mouth feels sa- tisfactions, bitterness, sweetness, sourness, spiciness these are all examples that you have to be able to de- scribe on the palate,” he said.

He said students learn about the different regions wines come from, as well as the winemaking process (known as vitification).

In addition, he said the course educates students on using their senses to appreci- ate the wine more.

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Leaving my stomach in New York City

Fortunately is wrapped around a bag from my favorite bar, just museums I visited, a canvas York City — my first subway back with me from New York.

 Spending six weeks in New York is going to do two negative things to you: empty your wallet and expand your gut. Finding restaurants and discovering new ones throughout Manhattan was thrilling. There was hardly anything. Paying the check and walking home afterward was just something.

Consequences aside, the food in New York City is fantastic and then some. In any given neighborhood, any time longer or shorter, something struck me, I’d pull out my phone and search Yelp until I found something that caught my eye. I have eaten at more than 50 different restaurants, including the hot dog carts and halal carts, and tried hundreds of different kinds of food while in New York, but I am going to elaborate on one particular food item: sandwiches.

As far as the sandwiches go, I’m going to take some more words from my New Jersey roommate’s mouth: “In California, the sandwich is a small sandwich with all those greasy and saucy and fancy shit, but I don’t like having to deal with that. New York sandwiches are fat and just made of good meat and good bread. You might need a little mustard, but that’s all you need.”

I like to think I’m a sandwich aficionado, both pre- and post-New York. I’ve tried all kinds of great sandwiches from all over the Bay Area, from Ike’s, Roy’s, Blue’s Deli, Little Lucce’s and Yellow Submarine in San Francisco to Which Wich and Freshly Baked in San Jose. Many of these places include the “greens and sauces and fancy shit,” and I like the greens, the sauce and fancy shit — but even more, New York takes up the upper hand.

The first sandwich I had to try in New York City was from the infamous Katz’s, Delicatessen, located on the Lower East Side. The restaurant itself has a lunch-line-like setup. Customers are given a small slip of paper. They write the name of the sandwich, and hands it to the counter. I ordered the famous pastrami sandwich on rye with pickles on the side. The clerk pulled a fat side of pastrami and began to slice it right in front of me behind the counter.

He took a small loaf of pas- trami, placed it on a plate and offered it to me to try. The combination of warm, tender juicy pastrami and its seasoned, salty and sweet bun was once a match made in heaven — my eyes rolled to the back of my head the second I popped that diviner of pastrami into my mouth. The sandwich itself was fat, with about two to three inches of pastrami placed into between the pieces of bread. I was stufled after eating only half, but it was so good that I managed to squeeze out my phone and search Yelp until I found something that caught my eye.

I was stuffed after eating the second sandwich I was recom- mended, which was served at a small deli called the “greens and sauce

I’m not too keen about holding onto un- fortunately is wrapped around a bag from my favorite bar, just museums I visited, a canvas York City — my first subway back with me from New York.

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During an MTV special on Captain Boyfriend, Paul Dill, Danny Roberts, a cast member, came out and empowered me. 

I always knew that there was something different about me, but I didn’t know what it was. I thought I just needed to find someone who could accept me for who I was.

We had been together for a year, and I had always been afraid to tell him. I was afraid to tell anyone, in fact. I was afraid that I would be rejected, afraid that I wouldn’t be accepted for who I was.

I had never been in a relationship before, and I was afraid of the unknown. I was scared of the possibilities. I was scared of the reactions.

But then I thought about it, and I realized that I didn’t want to live in fear anymore. I wanted to live my life for myself, and I wanted to be true to who I was.

So, I came out to my friends, and they accepted me. They supported me. They loved me. And I was overjoyed.

I have never been happier. I have never felt more alive.

Coming out has been the best thing that ever happened to me. It involved a lot of fear and anxiety, but I wouldn’t trade it for anything.

I am so grateful for the love and support that I have received from my community. It has been amazing to see the way that people have welcomed me with open arms.

And now, I am ready to take on the world. I am ready to live my life to the fullest.

I am ready to be who I am.
By Tim Johnson
McClatchy Tribune

PACHUCA, Mexico — Even in death, drug lord Heriberto Lazcano has not yet been officially declared missing.

But the missing body, doubts about whether the body of the cartel’s leader was found, and questions about Lazcano’s end are raising new concerns about the group and its future.

The body of Lazcano was found late Sunday by the public that Lazcano was killed in a gun battle.

The body was found in a town about 70 miles south of the Texas border.

President Felipe Calderon on Monday said Lazcano was killed in a gun battle.

It was luck, he said.

According to Art, the younger brother of Lazcano, the body was found in an area where the cartel had visited the man in recent hours.

Art said: "I don’t think he’s dead. If we had known that he was alive, we would have continued searching for him."

However, doubts about Lazcano’s body persist.

"I told myself that I would continue searching for him," Art said.

"We knew that Lazcano had visited this area, and we wanted to find him," he added.

A young man at a cooking school, wearing a white apron, told the public: "I think he is dead."

"I don’t think so," Art said.

"He had a lot of money and he was always surrounded by security."

"He was a respected man in the drug world," Art said.

The body was found in a small city that is a hub for rock stars.

Ejidal Cemetery, where earlier workers put the finishing touches on its biggest work in recent years worked on Twitter at @camillediem.

Daily staff writer. Follow her on Twitter at @camillediem.

By the time a fingerprint was taken, the body had been identified as Lazcano.

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