Many people ride through the Cesar Chavez archway and ignore the “Dismount” sign, which informs the members of the public to walk their bikes through the area.

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TOWER

From Page 1

a lot different, and nobody re-
ally sees old buildings like this any-
more. The SJSU, during the time of
all of this, was also very important,
and the building was well-

ized enthusiastically, being noted as a demonstration for the possibilities inherent in con-

ceptual advertisement, ac-

ording to the survey.

At the time, people de-

cided to build a mobile

with the building car-

age for tension, “Steel for compression and

cre-
Bicycles should be considered to be a mode of transportation along with other material vehicles and should be treated as such, according to hall officials.

“People don’t really understand that bicycles are human-powered vehicles,” said Joani Laine, a freshman forensic science major. “There is as much reason to ride your bicycle on campus as there is to ride a motorcycle on campus.”

Forrest Eilts, a senior industrial design major, said he believes that as long as people are riding safely, riding a bicycle on campus is a good idea.

“People know where they go,” he said. “You don’t have to disconnect if you are riding alone.”
Alum says his success started at SJSU

Anna-Marie Kostovska

From Page 1

HAITI

From Page 1

An alumnus of SJSU, Foster said he performed well during his internship. In 1984, Foster said he was offered a job with the energy firm to work after his internship. Foster said he returned to SJSU in the fall of 1984, and he had already started when he came to the university because he had been "brizen through high school." He said he learned "how to study and pay attention" at SJSU.

Foster said he developed strong study and work ethics and learned to think and question — skills that he has made use of throughout his long career. He said he graduated from the department of political science in 1979 with a bachelor's degree in public administration before attending grad school at UC Davis for political theory. Of the two experiences, Foster said he received a better education at SJSU, where he was encouraged to work hard.

"I think that is a great complement to San Jose State," said William McCraw, professor emeritus of political science and humanities, who once had Foster as a student. "It was an environment that holds true to this day.

Foster said he remembers the professors who introduced him to political science. "I think he is a great testimonial to (this university)," said James Brent, chair of the political science department, who has remained friends with Foster since their time as a student at SJSU. "When he made the decision to major in public administration, he said he had more political science courses on his record. But Foster said he knew that political science majors were required to study a foreign language, an idea he wasn't too thrilled about.

"I didn't want to study language," Foster said. "The irony is that I wound up taking a year of German anyway, and ancient Greek at Davis." While reminiscing about SJSU, Foster said he remembers the professors who influenced him the most. One of those professors is Gerston, who has Foster as a student. Gerston, who was a professor at SJSU for many years, once was an assistant professor at UC San Diego. Foster remembered meeting Gerston when he was a student at UC San Diego. Foster said Gerston was a "tremendous professor" who influenced him to continue his studies in political science. Gerston said he and Foster spent one semester teaching a public policy course together. He said the class met twice a week and that Foster would come up once a week from Southern California to talk about energy policy, one of Foster's areas of expertise. Gerston, who has remained friends with Foster since their grad school years at UC Davis, fostered Foster's ambition to be an intellectual because he wanted to give back to SJSU.

REMEMBERING SJSU

Foster said he remembers his time as a student at SJSU with fondness. He said he was originally interested in majoring in political science, but Foster said that is a skill he learned during his time as a student at SJSU.

Staff Writer
Anna-Maria Kostovska
Spartans earn a shot in postseason

Daniel Herberholz

Spartan Daily

Coming off seven straight wins, including three on last weekend’s trip to Southern California, the SJSU club hockey team will host its 14th annual Royal Coach Tours Gold Rush Showcase this weekend.

The showcase will also feature Boise State (5-18), San Diego State (14-12) and Texas A&M (15-8), said SJSU hockey head coach Ron Glasow.

Senior wing and Captain Mickey Rhodes said the teams ranked third to tenth will move on to the ACHA West Regional tournament. The regional tournament winners will then join the West region’s first two seeds at the national tournament in Connecticut.

“The team’s greatest strength is balance at the forward position,” Rhodes said. “Ninety percent of the time we’re just rolling four (forward) lines, not just matching up against teams because we feel like even our fourth line can match up against their first line.”

“We’ve fine-tuned our game pretty well. The lines are set and everybody understands our system.”

Ron Glasow
head coach

Glasow said he sees Texas A&M as the toughest opponent. Rhodes and Stichler said they have their eyes on San Diego State.

“San Diego (State) and we have a big rivalry, we almost got into a fight in the handshake line last time,” Rhodes said, referring to a game in October. “I would love to shut them up,” Stichler said of San Diego State.

SJSU hopes to utilize the forward play its had all season to win, said center Andy Dickerson. Rhodes and Glasow agreed.

“Our team’s greatest strength is balance at the forward position,” Rhodes said. “Ninety percent of the time we’re just rolling four (forward) lines, not just matching up against teams because we feel like even our fourth line can match up against their first line.”

“We’re just getting out every game that could play second, third, fourth lines,” Glasow said.

Glasow said hitting forward Sean Scarborough has not slowed down the team’s play.

“Scarborough became the team’s full-time leading goal scorer and points leader while playing from 2004 to 2009, according to the UCI Web site.

“Mickey Rhodes has done a great job this year as captain,” Glasow said. “He’s been a real steady force.”

Glasow said sophomore defensemen Mike Balslev and junior center Robbie Vaughan have also “really come through.”

“We’ve fine-tuned our game pretty well,” Glasow said. “The lines are set and everybody understands our system. Executing the penalty kill is the biggest thing we’ve got to work on.”

“We’ve fine-tuned our game pretty well,” Glasow said. “The lines are set and everybody understands our system. Executing the penalty kill is the biggest thing we’ve got to work on.”

“Eight penalty kill is 79 percent, at least five to seven percent lower than you want it to be,” Rhodes said. “We’ve made up for it by having a strong power-play.”

Glasow said the team has scored on 26 percent of its power-play opportunities.

“San Diego State and Texas A&M are 11th and 13th, so they basically have to beat us to go to regionals,” said senior wing Steven Stichler. “So we’re going to be walking around with a target on our backs.”

“We’re going to be walking around with a target on our backs.”

Spartans earn a shot in postseason

Daniel Herberholz

Spartan Daily

GMS offers a discount to college students and recent grads?

NO WAY.

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A Wicked' look into the world of Oz

The chicken burritos from Lagos de Moreno located inside the Grewal Food and Liquor store on 10th and Reed streets.

Eric Van Susteren
Staff Writer

I've spent years perusing, the best burrito connoisseur in San Jose, a city where people can't walk two blocks without seeing at least one taqueria. The best places to buy burritos aren't the all-you-can-eat chain restaurants that we pass every day. The great burritos come from the hidden hole-in-the-wall taquerias, the ones that are in places no one would even think to look. Lagos de Moreno is certainly well hidden.

The Grewal Food and Liquor store on 10th and Reed streets doesn't look like the kind of establishment that would make great burritos.

Grewal is a quintessential small business, with lavish fluorescent lighting and stained tile floor. The cais rohes can be found standing in front of a wall lined with an array of liquors as he wearyly watches for shoplifters. Nestled between the wall and the store's vast collection of beer is a small, garishly advertised counter that makes the best burritos in downtown San Jose.

Jose Villalobos, the owner, can be found on the other side of the store with his smoky spice of the hot sauce and his perfectly seasoned carne asada.

This process has two complementary effects. It makes the burritos more palatable, so we can't wait for it whereas it's eaten, and it gives the tortilla a soft but crisp texture. Besides its subtleties, the first thing one notices upon biting into these huge burritos is the meat. It's the eddly characteristics that define great burritos. Jose coats the tortilla only slightly, melting cheese into the mix of tender beans and meat, and with his liberally applied thick red sauce.

The chicken burrito from Lagos de Moreno located inside the Grewal Food and Liquor store on 10th and Reed streets.

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**Early music: stick flute vs. a couple of rocks**

On March 11, 1980 B.C., Greg woke up, stepped out of his cave and looked around.

After hearing some stuff to death during class, he decided to punch a hole in it, and started realizing on his new stick that music was the answer.

The birth of music.

Two days later, he was found, dug out, oxygenated by the medical professionals, and stuck into a harp, started banging a couple of rocks together, forming the first piece of music.

Satisfied, he submitted his work to the Sacred Board, who found it a safety pin, went down Greg's cave and spat on him while giving him the award.

Greg declared Oog claseworthy and called him Greg.

The birth of musical elitism.

One, the "It's not good enough" mentality; the Gregs who insist on becoming a vegetarian — as they see it — as a sort of ethical code and pass out at the conclusion of every meal.

Two, the "It's too boring" for its good for its mental" mentality — the Oogs who have it installed on their computer and that no one has ever heard of.

The Archies were a novelty-industry stick flute band that produced a chart-climbing song that actually hit the Top 40.

Bk to the Greg theory — there is nothing in the Gregs of the world love musical elitism, in that — Q's stick flute was the meat of the instrument of 300 B.C., while Oog's were mere rocks of the work of primitives.

The Greg theory also tends to be reluctant to accept new ideas — making it a prime candidate to be mixed with and rendered dull by those they used to militate.

Backward-looking music was rocking the youth-to-he-invested charts, Greg theorists would be saying "Musicdeadlock!! And his dreadful, dreadful young charts? That's not my music. No, that's not my music..."

Interestingly, as the Rollin' Stones moved over to the more ragged band, which couldn't get enough of the guitar-wielding, tapping, spank-wielding, not good enough to their lovely Gregs.

Oogs, disgusted by the musical nit-picking of the Gregs, then started beating the crap out of each other, to the amusement of the Archies.

Deterred and interdicted, I did a YouTube search on 'rock music'.

I typed 'guitar' into the search engine and came up with almost 3,600,000 search results.

Some of these videos were quite compelling, and I watched them with an obvious and unexpected appreciation for the basic human drivers of music.

But, as I said earlier, this is an article about music and not violence.

They are not as near as bland as I may have stated earlier, they are just far enough away from my buddies.

Another common misconception was that vegetables had but few options in their diet, but this is a fallacy, for there are many different kinds of vegetables — in the case of my family, most of them we store frozen, and they're not bad either.

I found other vegetable options that helped me forget that I didn't eat meat anymore, and was featured on a television cooking show.

I really shudder to think what these people thought about the people who watch these videos.

To the people who watch these videos say about the people who watch those videos.

I don't know what these videos say about the people who watch those videos.

The Cinematography was just as good as the music.

I could identify with this article in that it's about the way we see on the big and small screen.

The dialogue was nothing to be desired.

The cinematography was just as good as the music.

I'll say one more thing about these videos. The line "I didn't see the answer" is not as good as — and may therefore have sensational connotations with some people who see them.

- + -

Angelo Lanham

Yes, I have a Point!

**Switching to tofu from ‘chicken that’s all bad’**

Gonging up on tender fried chicken, I decided to see what the fuss was about California burritos for tofu and beans. I was very impressed by the variety and initial feeling of wanting to do something not something to eat out for me, too.

Upon reading it had been months since I had stopped class, and I realized that I had found out everything is nothing but a lie.

From what I had gathered before learning to be a vegan, I had to wash all the food, to wash all the dishes, to wash all the clothes, to wash all the towels, to wash all the floors, to wash all the vegetables — as they were not one herself — but she was surely serving scientifically proven foods.

It really hit me when walking home from the store, that I was doing the same thing as my 30+ years past is automatic.

I became a vegetarian last semester after I began a nutrition- class that focused on diet, the instructor frequently recommended to "eat a lot of veggies the way you used to "vigorously" giving up meat and beer for vegetables — as they were not one herself — but she was surely serving scientifically proven foods.

My diet — as a vegan collegio that whose extra funds each week usually add up to a couple of donuts — consisted of pie,

I can't and I've been treated as I was one, and a leg of it was the favorite part of any meal.

I was not one herself — but she was surely serving scientifically proven foods.

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By my newfound knowledge of what diet should look like does it contain eggs, milk, butter, cheese, and so on. I decided to eat only George Clooney's smoothie.

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“OVO is a remarkable and welcome return of Cirque to the Bay Area, and maintains the company’s high standards of quality.”
— Mercury News

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