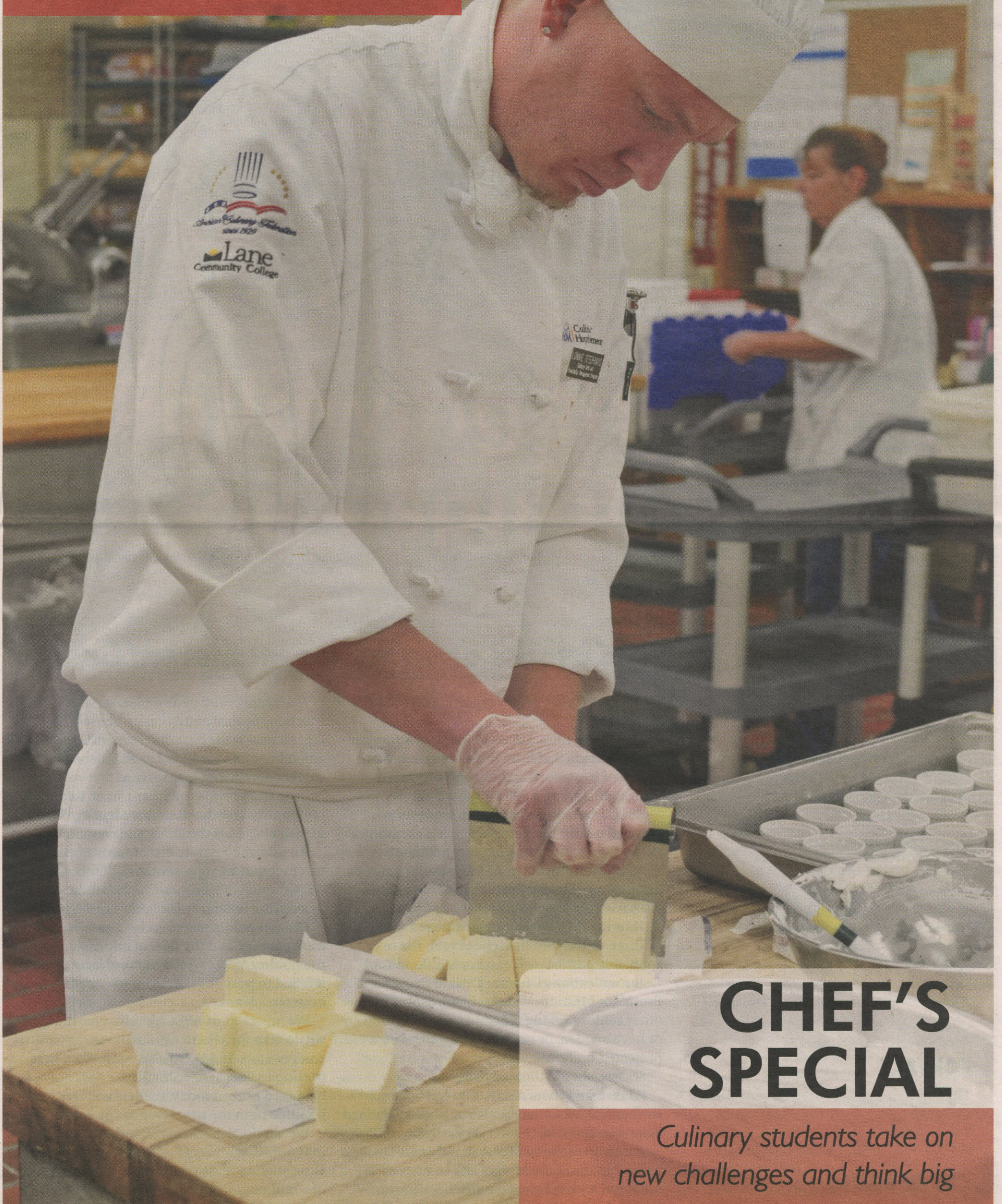


THE TORCH

LANE COMMUNITY COLLEGE'S INDEPENDENT NEWSPAPER

LCCTORCH.COM



CHEF'S SPECIAL

*Culinary students take on
new challenges and think big*

**DOWNTOWN
PUBLIC SAFETY** / p. 3

**SOCCER
PINK OUT** / p. 7

**'CHARLOTTE'S
WEB'** / p. 8

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LCCTORCH.COM

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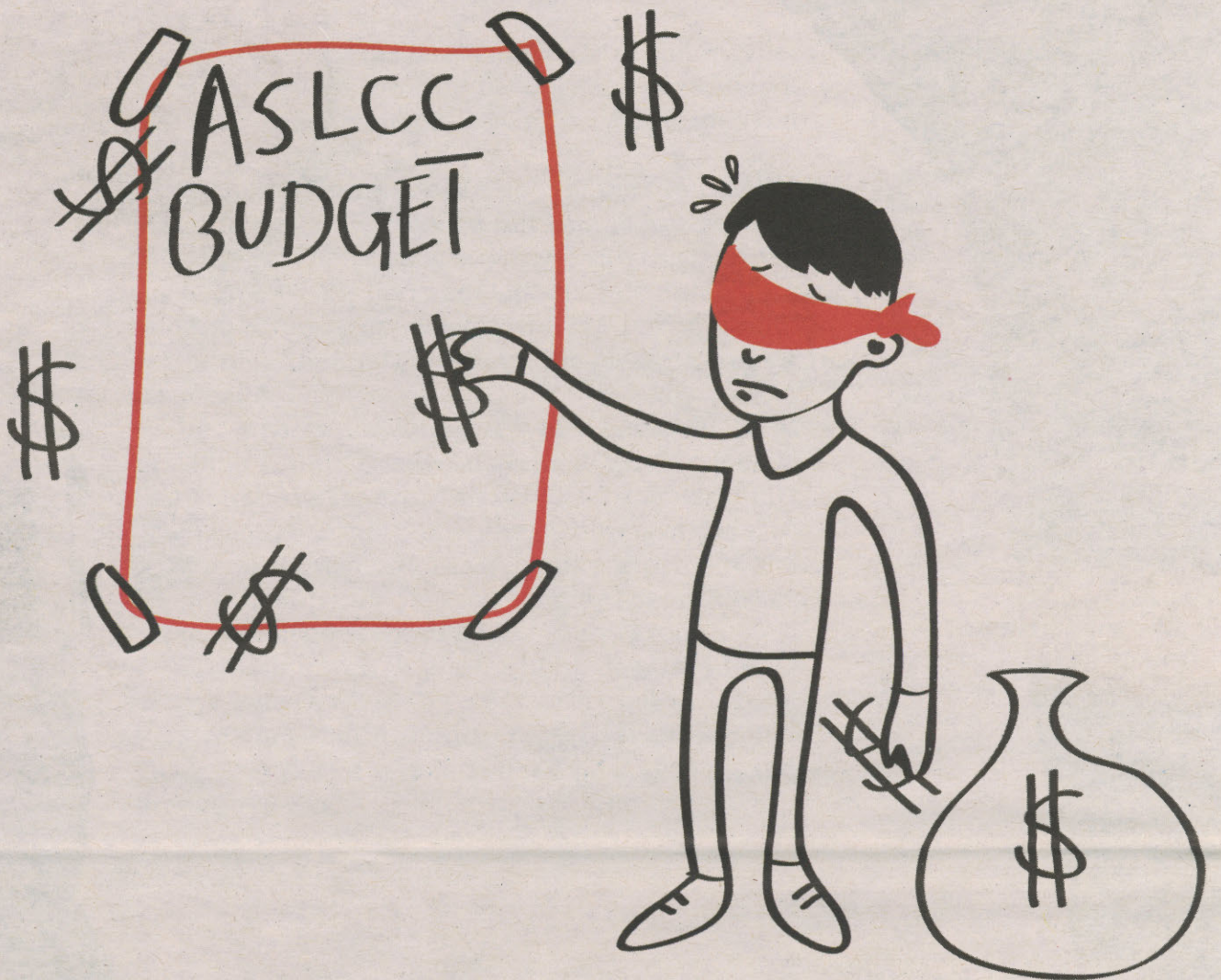
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COVER PHOTO

TURNER MAXWELL / THE TORCH

Second year culinary arts and hospitality management student Lonnie Teter-Davis preps butter in the baking area of the cafeteria in the Center



ASLCC lacks answers for incoherent budget

This week, *The Torch* is reporting on ASLCC's budget.

As of press time, Lane's student government has seemingly had little to no idea what was included in a poorly written and produced budget, including a \$95,000 shortfall.

ASLCC has evaded multiple requests to clarify the draft budget. *The Torch* is committed to fair representation, not petty antagonism.

As a governing body, ASLCC should know or be able to adequately explain their own budget, even if it's a projection.

Thus far, they haven't been able to.

Three weeks into the school year, the responsible parties — Treasurer Matthew Yook, Communications Director Duskin Becker and President Merriam Weatherhead, as well as other senior ranking officials — should know, or have an idea, or be able to explain even a projected budget.

So, too, should their adviser.

When asked about ASLCC's budget and projected shortfall, ASLCC adviser Barb Delansky claimed ignorance and said, "I don't get too involved."

The truth of the matter is that we can't make heads or tails of the budget either. Instead, we must run a story based on the "best information at the time." In this case, that's a budget that doesn't seem to make a lot of sense and includes a glaring shortfall. It simply doesn't add up.

This does a disservice to both the student body and *The Torch*.

Newspapers and news outlets serve as a watchdog against authoritarian abuses. That's the biggest reason the First Amendment is the *first* amendment. Our role, as Lane's independent student newspaper, is to serve as that watchdog at Lane and provide a platform for an informed public discourse that fosters student involvement in their elected government and community.

An informed public discourse is imperative to a functioning representative democracy and ASLCC must diligently serve the student body by relaying reliable information to the public.

Oregon public meetings laws exist to ensure transparency and the flow of information to the public. ASLCC violated these laws when it failed to post an agenda for its meeting 24 hours in advance.

We must report ASLCC's missteps, though we do take them with a grain of salt, as we are students too, and we're also committed to reporting its successes. Should the ASLCC pass a balanced budget today, readers will learn about it online or in the next issue of *The Torch*.

We would also like to remind our readers that ASLCC collects \$7.44 per term from each Lane student and spends more than a quarter of a million dollars annually.

Our student government is holding a meeting to discuss and ratify a new budget Oct. 10 at 4 p.m. in the Building 3 board room. We invite any and all who may have a stake in how our student government spends our student fees to attend, as this is an open meeting.

ASLCC seeks balanced budget

Current budget reflects \$95,000 shortfall

By JEFF KNEBEL
News Editor

At its next meeting, ASLCC will review proposals to balance its budget and resolve the \$95,000 shortfall that has resulted from revenue and surplus that failed to meet projections.

When ASLCC approved a budget for the 2012-13 school year in May 2012, student leaders anticipated \$41,950 in surplus funds to supplement \$279,000 in revenue from student activity fees. The surplus is now \$5,000, leaving \$95,449.75 of a projected \$389,449.75 in expenses unaccounted for, according to a draft budget furnished to *The Torch* by ASLCC Communications Director Duskin Becker.

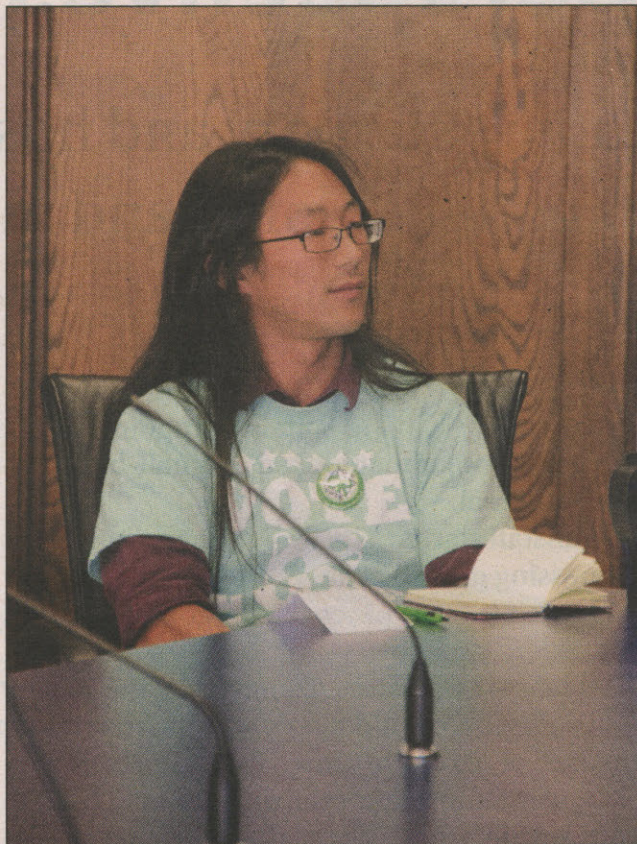
In a recent interview, ASLCC adviser Barb Delansky said she was not aware of a budget deficit.

"I don't get too involved," she said.

Requests for further clarification for the draft budget were denied, as ASLCC Treasurer Matthew Yook said student leaders would meet Oct. 9 to fashion proposals to present at the student government's Oct. 10 meeting.

Despite the overall drop in revenue, ASLCC increased its budget for payroll and benefits by \$14,995 from last year, to a total of \$94,895.

The ASLCC's largest single expense is the lawyer that provides free legal counsel to Lane students. After a contract negotiation that provided the lawyer with his first pay raise in 10 years, his retainer more than doubled, from



"We're going to start looking for outside funding and grants."

Matthew Yook
ASLCC Treasurer

\$48,500 to \$109,000.

Yook said he was excluded from the contract negotiation.

"It angers me, my whole lack of involvement," Yook said.

Reducing the lawyer's retainer is not an option for student leaders looking to revise the budget, but Yook said they would consider cutting, among other expenses, travel and support for certain student organizations.

"We're going to start looking for outside funding and grants" to pay for student leaders' travel, Yook said. He also said a reduction in financial support for the Native American Student Association's annual powwow could be justified by a 65-cent student fee hike approved in June, the revenue from which goes to NASA.

According to the draft budget, ASLCC already reduced its funding for the powwow, from \$12,000 to \$5,000, while budgeting \$1,000 in funds for the annual lu'au, \$4,000 for the annual Lanestock Music and Arts Fair, and \$5,000 for the annual car show.

ASLCC will convene Oct. 10 at 4 p.m. for a regular session in the Building 3 board room. Student government failed to publish an agenda upon request, as required by Oregon Revised Statutes 192.640.

Yook said this will be the first time ASLCC will discuss its budget in open session since he was elected treasurer June 1.

"No one even wants to sit on the budget committee," he said.

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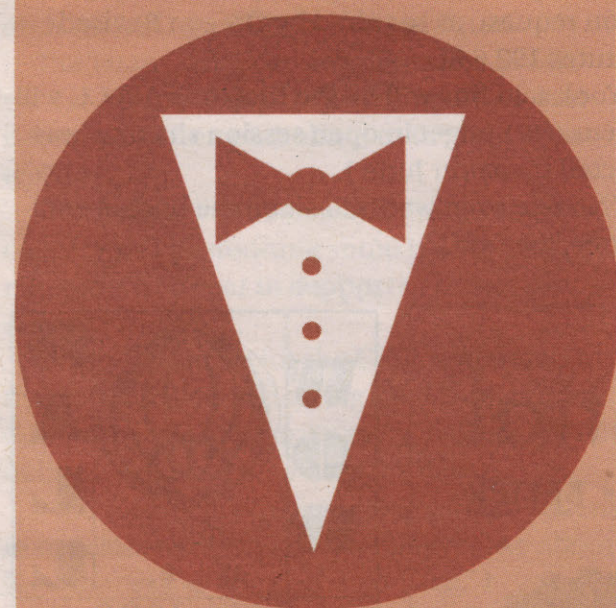
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Culinary Arts

Discipline of Applied Science

Students in the culinary program can expect to pay an estimated \$16,171 over the course of the two year program. Graduates of the program can expect annual wages between \$24,797 and \$52,717, with an average hourly rate of \$25.28. There are an estimated 196 annual job openings statewide, projected through 2018.



Hospitality Management

Discipline of Applied Science

Students in the hospitality program can expect to pay an estimated \$10,486 over the course of the two-year program. Graduates of the program can expect to make between \$20,810 and \$47,965 annually, with an average hourly rate of \$20.05. There are an estimated 66 annual job openings statewide, projected through 2018.

— Lane course catalog

Food disciplines create new opportunities, perspectives

Lane's culinary and hospitality management programs work hand in hand

By Kyle Webb and Cameron Ritchey

The culinary and hospitality program at Lane has gone from undercooked and half-baked to a five star meal.

Wanstall started his career at Lane in 1998, witnessing growth from a dwindling program with a lack of equipment to Oregon's first jointly accredited program.

At first Wanstall was dismayed by the lack of tools. However, it did not deter him from making the best of his opportunity.

"It was almost demoralizing, except I didn't care any different," Wanstall said. Being an optimistic entrepreneur, Wanstall took this as an opportunity to revamp and reinvigorate the program.

"We got some equipment, and I started infusing a little energy into my classes," Wanstall said.

Wanstall implemented his own philosophy on management.

"Management has to be inspiring to lead the others," Wanstall said. "Through the years we have developed from fear based behavior into a 'why-don't-we-try-this' behavior; and 'this-is-what-we-believe-in' behavior — that is where we turned the corner."

This top-down approach to reworking the program allowed for a change in the way the program was taught as a whole, not just on an instructor's level.

"Rather than making them the students we want them to be," Wanstall said, "we need to be the teachers they want us to be."

Along with teaching students the ins-and-outs of cooking, Wanstall hopes students learn essential lessons in cooperation and compassion from the program.

"We try to show students to look at the bright side of things," Wanstall said.

Wanstall's approach encompasses fostering the relationship with individual students, pacing the environment around them and taking care of

them — quite the opposite of Wanstall's personal experience.

"That's not how the old-style chefs would do it. They would say 'if you jump high enough i might not kick you as hard.' It was very totalitarian — very difficult for students to thrive," Wanstall said.

Wanstall credits the growth in the program to the skills that Lane President Dr. Mary Spilde has brought to the college. Wanstall said she was able share her vision of what Lane should be, making it clear what his role at Lane entailed.

The growth of the program has allowed for many new developments. The program is developing ways to be cost-neutral to Lane by implementing sustainable practices in the kitchen, developing and redesigning their own program to be more accessible to students throughout the year and looking into Career Pathways certificates to broaden their offerings.

The sustainability movement is rapidly growing in Eugene, making Lane a prime location to implement the idea in the culinary arts.

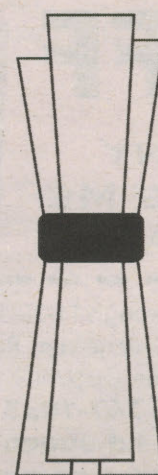
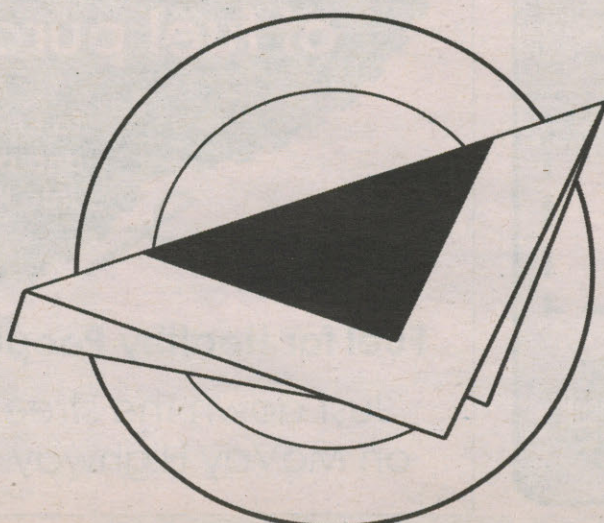
"I have a dream that we will be able to have a dinner where the student who is serving the food to the guest can say 'Everything on this plate, I grew,'" Wanstall said.

Dean of Conference and Culinary Services Brian Kelly has worked with local farmers in Washington, Southern Illinois and Oregon to integrate their products into colleges and universities. Kelly's sustainable approach has been implemented here at Lane.

The culinary program uses the learning garden and herb gardens located around campus.

Wanstall hopes that the growth of the program continues in the direction of sustainability. Wanstall joked that by the time he is gone "students will probably be cooking with nuclear ovens."

Hospitality instructor Joe McCully said the culinary curriculum is under redesign to allow





TURNER MAXWELL / THE TORCH

(above) Second-year culinary arts and hospitality management students Toni Langley and Jake Reed fold napkins before the Renaissance Room opens Oct. 3.

(below from left) Lane chef instructor Clive Wanstall advises culinary art students on how to make soft rolls in the baking area of the Center Building cafeteria.

students to join the program throughout the year. The hospitality management curriculum was re-designed for the same purpose in 2004.

According to Kelly, Lane enrollment is down this year, while this program's enrollment is up.

The culinary side of the program accepts 72 students per year while the hospitality side has open enrollment.

McCully attributes the growth in the program to the interaction instructors have with students and the culture of the college.

Career Pathways certificates give students the option to focus their culinary or hospitality skills in specific areas such as baking and pastry, restaurant ownership, convention and special events manager, according to Special Projects Coordinator for Conference and Culinary Services Julie Fether.

"Lane's program is up to exemplary status," Kelly said. "The program is strong and getting stronger."

Among other schools with a culinary and hospitality program, Lane has a rare dual accreditation by the American Culinary Federation Foundation Accrediting Commission and the Accreditation Commission of Programs in Hospitality Administration.

Kelly said culinary schools everywhere will teach you the basic fundamentals of cooking, but Lane's culinary program is unique in that it looks into sustainability practices at every opportunity and maintains its value in the community.

"We live in the Willamette Valley and (work with) food — how lucky are we?" Kelly said.



TURNER MAXWELL / THE TORCH

"Rather than making them the students we want them to be ... we need to be the teachers they want us to be."

Clive Wanstall
Lane culinary instructor, chef

Titans raise money, awareness for breast cancer



TURNER MAXWELL / TORCH ARCHIVE

Lane goes pink to promote Susan G. Komen foundation

BY RYAN KOSTECKA
Sports Editor

The Lane women's soccer team is playing for much more than a victory Oct. 10, when it takes on NWAACC rival Chemeketa at 7 p.m.

The Titans will raise awareness for breast cancer by donning pink warm-up shirts and handing out free pink shirts to the first 500 attendees.

Throughout October, teams from across the country will be donning some type of pink equipment or gear in support of breast cancer awareness month.

Susan G. Komen for the Cure, a foundation that is dedicated to helping fund research to cure and prevent breast cancer, will accept donations at the game to help the cause.

"You always get to hear stories from students in my class and players who play for me about how cancer has affected their lives," head coach Dave Ellis said. "This game is great because it brings tons of people closer together because cancer has touched a lot of people."

This is the third "pink-out" game the women's soccer program has played since 2010. The game is held every October in observance of breast cancer awareness month.

After raising funds for the American Cancer Society in last year's game, Titans athletic director Greg Sheley decided to raise funds for the Susan G. Komen foundation for this year.

"We had some personal connections from Lane with the foundation," Sheley said. "I knew the local race coordinator with the foundation from last year, and one of Grady's assistants is an intern with the foundation."

Not only does the game show support for the fight against breast cancer, it also gives the women's program exposure to the community.

The women's basketball program and members of the men's basketball and baseball teams are expected to attend.

"I suggested to our kids that they go because each individual's attendance shows support to both our school and our PE department," Titans baseball head coach Josh Blunt said. "It also represents our support for a much bigger cause."

Apart from Lane athletes attending the game, family, friends and all those who have been affected by cancer are encouraged to come out and show support for the cause.

"I definitely look forward to playing in the game because it's such a great cause," sophomore midfielder Emily Strome said. "We also get a lot of people out here, including people from other Lane teams, so it's always a cool environment to play in."

While only 200 people are usually in attendance for home games, the Titans will play for an estimated 700 attendees.

"I love that we play in a game like this because it's great for our program because of how many people come out to watch and because it's for a good cause," Ellis said.

In the latest release of NWAACC rankings, the Titans are currently in fifth place among all teams and sit in second place in the Southern Region, only a half game behind Clackamas Community College. The Chemeketa Storm is in fourth place in the region and has only won a single game this year.



FREEDOM SAILORS:
AN EXTRAORDINARY STORY OF
COURAGE AND DETERMINATION
GRETA BERLIN

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SAILORS

Edited by Greta Berlin and Bill Dienst, M.D.

CO-FOUNDER
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CO-EDITOR & CONTRIBUTOR
MONDAY, OCTOBER 15
6:30 P.M. COZMIC
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SPORTS UPDATE

Women's Soccer

Overall record: 6-2-2
Southern Region record: 5-2-0

Results:

Sept. 26 at Eugene
Lane 3 - Clark CC 0
Sept. 29 at Eugene
Lane 1 - Green River CC 0
Oct. 6 at Mount Vernon, Wash.
Skagit Valley CC 1 - Lane 0

Upcoming:

Lane vs. Chemeketa CC, Eugene, Oct. 10
at 7 p.m.

(Breast Cancer Awareness Game)

Lane at Shoreline CC, Shoreline, Wash.,
Oct. 13 at noon.
Lane vs. Clackamas CC, Eugene, Oct. 17
at 3:30 p.m.

Baseball

Upcoming:

Lane at Clark College, Vancouver, Wash.,
Oct. 13 at noon

Cross Country

Upcoming:

Lane at Adidas Classic, Fernhill Park, Portland, Ore, Oct. 13 at 10 a.m.



Following through on aspirations

Three national champions inspire teammates through experience

Freshmen Maddi Barton (left) and Samantha Schoene (middle) and sophomore Chantal Paradis (right) have played together for the past five years as part of the Vancouver United Timbers Soccer Club in Washington.

BY RYAN KOSTECKA
Sports Editor

It's rare when a community college gets a national champion to play for its soccer team, let alone three of them.

This fall, the Titans are bolstered by three U.S. Club Soccer National Champions: sophomore midfielder Chantal Paradis, freshman goalkeeper Sam Schoene and freshman forward Maddi Barton.

Playing together for the past five years has definitely paid dividends for the women. Barton and Paradis both said they have confidence in Schoene's skill as a goalkeeper.

Schoene also enjoys the familiarity of playing with Barton and Paradis because she knows exactly what she's looking for after making a save.

"I always look for Maddi because I've played with her for so long that I know what she's thinking and what she wants to do with the ball," Schoene said. "I just try to get her the ball out quickly because I know she's good enough to win one-on-one battles."

Paradis, Barton and Schoene first started playing together as a trio in 2007 for the Vancouver United Timbers Soccer Club in Vancouver, Wash.

In 2011, the women won the U.S. Club Soccer National Championship in the under-17 premiere age group, with a 2-1 victory over St. Croix, Minn.

After an earlier loss to St. Croix, Barton tasted sweet revenge in the championship game with a goal in the first half.

"I remember scoring the first goal and then just immediately crying afterwards," Barton said. "I also drew the foul that got us our second goal so it was kind of cool."

Each woman remembers different parts of the game. While Barton recalls her goal, Schoene remembers the terrible warm-up she had — and the calm she felt after making her first save.

"I almost told my coach I wasn't going to play because I was freaking out so much," Schoene said. "When the game started, I froze, not knowing what to do, but once I got my first save I relaxed a lot."

Paradis doesn't remember the championship game as clearly as the game that got them there.

"We almost got knocked out because we had to win and we scored with a minute left. That was the scariest game," Paradis said. "I don't remember how we scored, but we just somehow pulled it out and got to the championship."

Paradis and Schoene have known each other since they were 5 years old, playing together on their first soccer team, the Glamour Girls.

"One year, we were red and the next, we were silver, but me and Sam definitely didn't pick those colors," Paradis said.

Barton started playing with Paradis when the

girls were 10 years old on the same club team through the Vancouver program.

They've been extremely close ever since, playing nearly every year together. Now they are roommates.

Paradis is the reason Barton is playing soccer at Lane. After transferring from Division 2 Minot State in North Dakota to Lane, Paradis sold head coach Dave Ellis on the idea of recruiting Barton.

"I wasn't even planning on playing soccer in college until Chan called me and told me to come to Lane," Barton said. "Ellis then contacted me and offered me a spot, so here I am. I'm really happy I'm playing soccer now, though."

Schoene started playing with Barton and Paradis during the under-14 club season and has stuck with them ever since.

"Schoene went to a different high school than we did so we only played with her during the club season, but it was always a lot of fun," Paradis said.

All together, the women are enjoying playing together for another year while also helping Lane succeed on the field.

"The girls have been in big-time situations on the big-time stage before, and their attitude and commitment to doing things well is infectious to the rest of the team," Ellis said. "The three of them are definitely a reason for our team's success so far this year."

Students spin family-friendly tale

Actors' onstage antics bring life to 'Charlotte's Web'

REVIEW BY KYLE WEBB
Features Editor

The Student Production Association's production of "Charlotte's Web" succeeds at being a family show by capturing the morals surrounding life, death and friendship and presenting them in a way that young children can understand, with attention-grabbing costumes and pre-recorded segments to help illustrate the fair scenes.

"Charlotte's Web" is the SPA's first production of the year and their first foray into family oriented programming. Opening night was Oct. 4.

Sparky Roberts directed this reimagining of E. B. White's tale following the runt pig Wilbur (Ben Buchanan) as he's being rescued from slaughter by a young girl named Fern (Cristina Hernandez) and ultimately saved by a wise and crafty spider named Charlotte (Talia Barnes).

"Charlotte's Web" details a budding friendship as Charlotte, time after time, saves Wilbur from slaughter by writing words in her web, ascribing human traits to him that capture the eye of his owners. The show blurs the line between humans and barnyard animals and leaves you thinking: "Some pig."

The revamping of White's original story into a family show isn't much of a stretch, as the story is told through the eyes of a talking pig that may or may not be able to communicate with Fern. The show keeps your attention with over-the-top, animated acting. Templeton's (Nick Caisse) timely acrobatics and flamboyant humor are clearly intended to grab the atten-

tion of children.

The cast nailed the target audience of children ages 8 and up, as Wilbur wasn't the only one allowed to "ham" it up. If overacting is ever acceptable, this is the place and time.

The upbeat and animated pace of the show allowed for plenty of comic relief for both adults and children to laugh at. Whether it was Avery (Sean Dugan) being tripped by the barnyard animals into a slop bucket and squashing a rotten egg or the obviously humorous voices of the animals, the show had entertainment for all to enjoy.

The touching denouement, which comes in the wake of Wilbur winning a special award at the fair thanks to Charlotte's kind words. This creates a seamless and satisfying ending, even if opening night was marred by a few literal stumbles and a vulgar intermission blunder when a microphone was accidentally left on. However, these are mistakes the SPA isn't likely to repeat.

"Charlotte's Web" is playing Thursdays through Saturdays from Oct. 4 to Oct. 20 at 7 p.m. in the Ragozzino Performance Hall. Attendees must be 8 years or older. Tickets are \$10 for general admission and \$5 for children ages 8 to 12.



JOSHUA PURVIS / THE TORCH

Cristina Hernandez (Fern) holds baby Wilbur in an opening scene of the Student Productions Association's adaptation of E. B. White's "Charlotte's Web."

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SEXUAL ASSAULT AWARENESS TRAINING

October 16, 5-7 p.m., Building 3, Boardroom

The LCC Public Safety Department is planning its next Sexual Assault Awareness class. This class is open to the entire college community as well as the general public. During the two-hour class, which will be instructed by Corporals Jake Ryker and Lisa Rupp, attendees will be given instruction on how to prevent sexual assaults and harassment. Participants will next be instructed on what they should and should not do if they are sexually assaulted. Persons attending will then be informed on how and where to report these incidents. Public Safety is planning to offer future Sexual Assault Awareness courses, at least once per term. Submitted by Lisa Rupp, 5558.

BASIC SELF-DEFENSE

October 18, 5-7 p.m., Building 5, Room 134

The LCC Public Safety Department is planning its next basic self defense class. This class is open to the entire college community as well as the general public. During the two-hour class, which will be instructed by Corporals Jake Ryker and Lisa Rupp, attendees will be led through a series of warm up exercises to help loosen up and prevent injury. Participants will next be instructed on proper methods to perform a variety of strikes and escape techniques. Persons attending will then be monitored as they practice their new skills on strike bags.

In addition to hands-on exercises, participants will be given instruction on personal safety in the parking lots, including situational awareness, walking confidently and with head held high and having keys in hand, ready to open a car door or be used to protect one's self. Public Safety is planning to offer future self-defense courses at least once per term. Submitted by Lisa Rupp, 5558.

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