



DTH PHOTO ILLUSTRATION/CHRIS GRIFFIN

THE FOOD ISSUE

This special edition of The Daily Tar Heel investigates the food industry in North Carolina

NOT WANTING FOR WASTE

One in six Americans is at risk for hunger, yet UNC's dining halls composted 539 tons of food waste in the 2013-14 fiscal year

By Senior Writer Caroline Leland

Every day in Top of Lenoir, hundreds of students line up at the conveyor belt to drop off plates piled high with unwanted pizza crusts, rejected pot roast and the last few bites of lima beans.

The plates stack up as they slowly rotate into the kitchen, disappearing from students' sight and thought.

But the food on those plates doesn't disappear.

In many cases, thrown-away food scraps are dumped in landfills and left to decompose anaerobically. This process produces the third-largest source of methane, a greenhouse gas more than 20 times more impactful on climate change than carbon dioxide, according to the Environmental Protection Agency.

But Carolina Dining Services dining halls divert 100 percent of that waste away from landfills — by turning it into compost.

"It's about creating a new kind of product," said Recycling and Composting Coordinator Natalia Posthill. "Though there are a lot of benefits to keeping these things out of the landfill."

Composting, which breaks down organic material aerobically, serves to turn food waste into a nutrient-rich soil amendment that can be added to gardens.

At UNC, almost 650 tons of organic waste was composted in the 2013-14 fiscal year — including 281 tons from Lenoir and 258 tons from Rams Head Dining Hall, which together serve 8,600 meals per day. All Carolina Dining Services venues serve 20,000 meals per day total.

Food scraps are also composted from some of the other Carolina Dining Services locations, including Alpine Bagel Cafe, Wendy's, the Beach Cafe and the Friday Center. UNC also has piloted a composting program now in six residence halls.

But it is clear there is room to improve. The 2013 Campus Sustainability Report said just 38 percent of UNC's trash by weight was compostable. Carolina Dining Services doesn't measure pre- and post-consumer composting separately at the all-you-can-eat dining facilities, so it's impossible to tell how much compost was edible food.

Director of Food and Vending Scott Meyers said Carolina Dining Services has no specific goals set for reducing the amount of food waste created in

the dining halls every day.

"We basically shoot for continuous improvement," he said.

Posthill said her office is taking things one step at a time, starting with pilot programs like residence hall composting and the two-year-old composting bins available for customers on the first floor of Lenoir.

"At this point it's been kind of expand where it fits," she said. "We're happy that we're diverting a lot of this food waste ... but the goal is to reduce the amount that we're composting."

Meyers said the average rate of wasted food in the dining halls is 0.6 pounds for every meal eaten, calculated by dividing the amount of food composted by the number of meals served. According to a 2012 report by the National Resources Defense Council, an individual American throws out about a quarter of food and beverages purchased.

At the football team's dining hall — which serves 300 meals per day — none of the food waste is composted.

Dean Ogan, owner of the catering company for UNC's football team, said composting at the Training Table, the dining hall for football players, would need to be a collaborative effort initiated by Facilities Services.

"As soon as Facilities and everybody collaboratively agrees to get on a program like that, we certainly would participate," he said.

Ogan said his company is able to minimize waste by anticipating exactly how many meals they will serve at every mealtime. He said there is a financial as well as an ethical incentive to reduce food waste.

"It is always a work in progress for us," he said.

"We're always trying to reestablish what our pars are so that we don't have any waste."

Meyers said waste is inevitable in every food operation.

"When you're trimming a pineapple or a cantaloupe ... you're going to have waste," he said.

He said Carolina Dining Services must balance fiscal soundness with being environmentally friendly, but the two priorities often overlap. He said dining hall employees are trained to optimize yield in meals and pay attention to popularity of foods.

"As good stewards, waste is really important to us," Meyers said.

The University pays an industrial composting facility \$80 per ton to pick up and process the organic material produced. Posthill said that price was similar to how much the University pays for trash collection.

In 2008, CDS eliminated trays from the all-you-can-eat dining operations as an effort to conserve water during a statewide drought. The move saved 100,000 gallons of water each week, but it also had the unexpected benefit of cutting food waste by 25 percent, said Mike Freeman, director of auxiliary services.

Meyers said UNC was the first big school in the country to go trayless.

"We try to lead the industry rather than follow it," he said.

Some schools, such as Appalachian State University, use a pay-per-item system in their dining facilities rather than all-you-can-eat. ASU composted 93 tons across campus in 2013, primarily from the 15,000 meals served per day, said Food Services Specialist Heather Brandon.

ASU's compost is processed on campus and used by its own landscape services, she said.

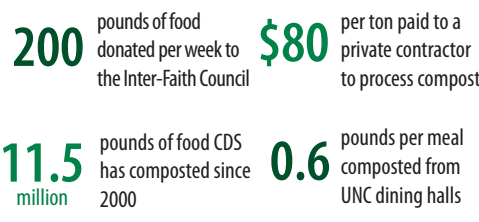
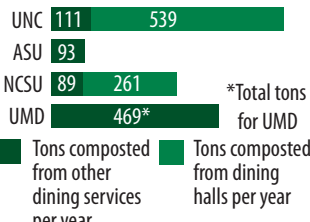
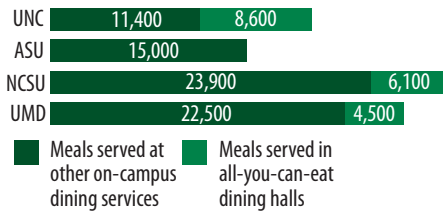
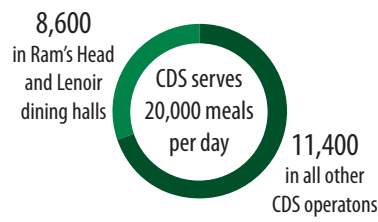
"We don't have a huge amount of food waste," Brandon said in an email. "Perhaps because we are a la carte, students generally are less likely to pay for food that they do not plan to eat."

In 2011, North Carolina State University performed a waste audit to find out that 70 percent

SEE **WASTE**, PAGE 10

UNC composting measures up with peer institutions

UNC composts all of its pre- and post-consumer food waste in the all-you-can-eat dining halls, but it aims to reduce the total amount of food thrown out. The different systems at other schools create different amounts of waste.



SOURCES: OFFICE OF WASTE REDUCTION AND RECYCLING. CHRISTOPHER DUNHAM (N.C. STATE). KATE RICHARD. ALLISON LILLY (UNIVERSITY OF MARYLAND). HEATHER BRANDON (APPALACHIAN STATE UNIVERSITY)

DTH/DANIELLE HERMAN

THE POWER OF ABC
A look into the controlled sale of liquor in the state. See page 10 for story.

HEALTH INSPECTIONS
Yelp will now include health scores in its reviews. See pages 6 and 7 for story.

DINING IN DEBT
CDS is planning upgrades, pushing itself further in debt. See page 6 for story.

FROM BOAT TO BELLY
Local restaurants fight to provide fresh seafood. See pages 6 and 7 for story.

“Tell me what you eat, and I will tell you who you are.”
JEAN ANTHELME BRILLAT-SAVARIN

The Daily Tar Heel

www.dailytarheel.com

Established 1893

121 years of editorial freedom

JENNY SURANE
EDITOR-IN-CHIEF
EDITOR@DAILYTARHEEL.COM

KATIE REILLY
MANAGING EDITOR
MANAGING.EDITOR@DAILYTARHEEL.COM

JORDAN NASH
FRONT PAGE NEWS EDITOR
ENTERPRISE@DAILYTARHEEL.COM

TARA JEFFRIES
FRONT PAGE NEWS EDITOR
ENTERPRISE@DAILYTARHEEL.COM

MCKENZIE COEY
PRODUCTION DIRECTOR
DTH@DAILYTARHEEL.COM

BRADLEY SAACKS
UNIVERSITY EDITOR
UNIVERSITY@DAILYTARHEEL.COM

HOLLY WEST
CITY EDITOR
CITY@DAILYTARHEEL.COM

SARAH BROWN
STATE & NATIONAL EDITOR
STATE@DAILYTARHEEL.COM

GRACE RAYNOR
SPORTS EDITOR
SPORTS@DAILYTARHEEL.COM

GABRIELLA CIRELLI
ARTS & CULTURE EDITOR
ARTS@DAILYTARHEEL.COM

TYLER VAHAN
DESIGN & GRAPHICS EDITOR
DESIGN@DAILYTARHEEL.COM

CHRIS GRIFFIN
VISUAL EDITOR
PHOTO@DAILYTARHEEL.COM

MARISA DINOVIS,
KATHLEEN HARRINGTON
COPY CO-EDITORS
COPY@DAILYTARHEEL.COM

PAIGE LADISIC
ONLINE EDITOR
ONLINE@DAILYTARHEEL.COM

AMANDA ALBRIGHT
INVESTIGATIONS LEADER
SPECIAL.PROJECTS@DAILYTARHEEL.COM

MARY BURKE
INVESTIGATIONS ART DIRECTOR
SPECIAL.PROJECTS@DAILYTARHEEL.COM

TIPS

Contact Managing Editor
Katie Reilly at
managing.editor@dailytarheel.com
with tips, suggestions or
corrections.

Mail and Office: 151 E. Rosemary St.
Chapel Hill, NC 27514
Jenny Surane, Editor-in-Chief, 962-4086
Advertising & Business, 962-1163
News, Features, Sports, 962-0245

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Shine bright like a diamond

From staff and wire reports

They say you win some and you lose some. They’re wise words, if you ask us. But we’re not really sure where the win-loss tally stands in this situation: A now former UPS employee in Arizona stole a package containing a diamond valued at \$160,000. Win. (If we overlook the whole felony thing.) Believing the package contained cash, the man traded it for two joints. Loss. (That’s a really poor return on investment.) The diamond has now been returned to its rightful owner. Win. But our unfortunate friend over at UPS has been arrested on a felony theft charge. Loss. Sometimes you really don’t know what you’ve got until it’s gone — especially when it’s a celebrity-wedding-ring-worthy diamond.

NOTED. A man in Mexico City officially has the largest collection of Harry Potter memorabilia in the world, according to Guinness World Records. With 3,097 J.K. Rowling-inspired pieces of magic, he far surpassed the previous record of a measly 807. In spite of our envy, we have just one thing to say: 3,097 points to Gryffindor!

QUOTED. “His fund will have potential way after this potato salad is forgotten,” — Lisa Jolley, director of donors and development for the Columbus Foundation, which partnered with Zack Brown, of potato salad Kickstarter fame, to throw PotatoStock 2014 with 3,000 pounds of potatoes.

COMMUNITY CALENDAR

TODAY
Health Informatics Seminar Series (Lecture): The lecture series continues with “Bioinformatics Research” by ClarLynda Williams-Devane, an assistant professor of biology at N.C. Central University. The event is free and open to the public.
Time: 4 p.m. to 5 p.m.
Location: Health Sciences Library 328

Up for Mother Universe” at the Center for the Study of the American South.
Time: 5:30 p.m.
Location: 410 E. Franklin St.

THURSDAY
“The Reconstruction of Asa Carter” (film screening): The Diaspora Festival of Black and Independent Film presents this screening of a film on one person with two very different identities: Forrest Carter, who is well known for his memoir “The Education of Little Tree” about life as a Cherokee orphan, and Asa Carter, a white supremacist and Ku Klux Klan leader.

Time: 7 p.m. to 9 p.m.
Location: Hitchcock Room, Stone Center for Black Culture and History

Hispanic Heritage Month Dinner (event): Top of Lenoir will offer special food to celebrate Hispanic culture.
Time: 4:30 p.m. to 8 p.m.
Location: Lenoir Dining Hall

To make a calendar submission, email calendar@dailytarheel.com. Please include the date of the event in the subject line, and attach a photo if you wish. Events will be published in the newspaper on either the day or the day before they take place.

CORRECTIONS

Due to a reporting error, Tuesday’s page 4 story “McCrory jabs humanities, faculty jab back” incorrectly stated the location where Gov. Pat McCrory made comments about certain college majors in a speech Thursday. The speech was given at Epes Transport in Greensboro. The story also mischaracterized attempts to reach McCrory’s office. The requests for comment were never received. The Daily Tar Heel apologizes for the errors.

- The Daily Tar Heel reports any inaccurate information published as soon as the error is discovered.
- Editorial corrections will be printed below. Errors committed on the Opinion Page have corrections printed on that page. Corrections also are noted in the online versions of our stories.
- Contact Managing Editor Katie Reilly at managing.editor@dailytarheel.com with issues about this policy.

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CALLING ON CLINTON



DTH/HENRY GARGAN

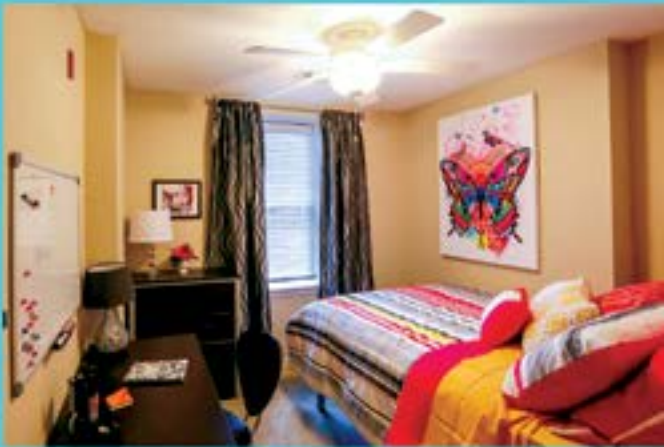
Bill Clinton and Sen. Kay Hagan, D-N.C., exit the Carolina Inn Tuesday afternoon. The 42nd U.S. president spoke at a fundraising luncheon for Hagan, who is running for reelection against two other candidates in November.

POLICE LOG

- Someone stole items from a purse at 202. W. Rosemary St. between 12:30 a.m. and 1:10 a.m. Saturday, according to Chapel Hill police reports. The person stole a driver’s license, one credit and one debit card and an iPhone 4, reports state.
- Someone was driving while impaired on East Rosemary Street at 2:16 a.m. Saturday, according to Chapel Hill police reports. The person was driving without a seatbelt, reports state.
- Someone reported drug violations on the 100 block of East Franklin Street at 2:32 a.m. Saturday, according to Chapel Hill police reports. The person was in possession of marijuana and drug paraphernalia, reports state.
- Someone reported lar-
- Someone stole items from a Food Lion at 1129 Weaver Dairy Road at 6:37 p.m. Saturday, according to Chapel Hill police reports. The person stole meat, valued at \$94, reports state.
- Someone reported missing property at 136 E. Rosemary St. at 10:21 a.m. Sunday, according to Chapel Hill police reports. The person lost an iPhone 5s, valued at \$200, reports state.
- Someone reported a loud party at 1117 Sourwood Drive at 2 a.m. Sunday, according to Chapel Hill police reports. People were talking loudly outside, reports state.
- Someone reported a simple assault at 200 Church St. at 6:47 p.m. Sunday, according to Chapel Hill police reports. The person was fighting on the street, reports state.



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JENNY SURANE EDITOR, 962-4086 OR EDITOR@DAILYTARHEEL.COM

HENRY GARGAN OPINION EDITOR, OPINION@DAILYTARHEEL.COM

SAM SCHAEFER ASSISTANT OPINION EDITOR

EDITORIAL BOARD MEMBERS

BAILEY BARGER

PETER VOGEL

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KIM HOANG

COLIN KANTOR



Clark Cunningham
From Atoms to Zebrafish
Senior biology and chemistry major from Chapel Hill.
Email: chcunnin@live.unc.edu

What do you mean, ‘toxic?’

If the intense competition for treadmills at the Student Recreation Center and the line for the salad bar at the Top of Lenoir have taught me anything, it’s that UNC students tend to lead relatively healthy lifestyles.

But when midterms roll around, many break from their otherwise-healthy habits and subsist on a diet of high calorie, processed foods. Feeling bloated and lethargic, some seek to right themselves with expensive cleansing regimens endorsed by celebrities and self-professed health gurus to rid their bodies of the “toxins” causing their malaise. But what exactly are these alleged toxins?

Consumers should be critical of any use of the word “toxin.” It is intentionally vague and encourages chemophobia, the irrational fear of chemicals. The concept of toxicity is more nuanced than advertisers would have you believe, and an overblown fear of chemicals is often used to cynically manipulate consumers.

In the most elementary sense, a toxin is a harmful chemical. Although the term chemical itself may conjure images of dangerous liquids bubbling in beakers, chemicals themselves are not categorically dangerous — the sucrose in table sugar is just as much a chemical as the strychnine in rat poison.

Many of those who warn against toxins criticize their artificial nature, implying that it is inherently wrong to consume something synthesized in a laboratory and that naturally occurring products are necessarily better. This is what is known as the “appeal to nature” fallacy, and a brief survey of the natural world dismisses this specious line of thinking.

Strychnine is found naturally in the seeds of a tree, and Botulinum, the active ingredient in the cosmetic procedure Botox and one of the most powerful toxins in the world, is produced naturally by a bacterium.

Another common scare tactic is to make a chemical sound dangerous by decrying its other possible uses. This often takes the form of “Chemical X is found in batteries! How could you put that in your body?”

Such arguments fail to appreciate the fundamental principle of toxicology: Even beneficial compounds can become toxic at high enough concentrations. First articulated in the 16th century by the legendary chemist Paracelsus, this is more commonly stated as “the dose makes the poison.”

An extreme example of this is that even water, when consumed in large quantities, can be fatal. The acetic acid that gives vinegar its tart taste can cause severe burns in its pure form, but that by no means makes your salad dressing toxic.

Advertisers have demonstrated that they cannot be trusted to take these subtleties into account.

Therefore, whenever the word “toxins” is used, don’t take it on faith.

Ask yourself: What exactly are the toxins? What evidence demonstrates their toxic properties? In what concentration are they toxic? And if a product claims to detoxify you, how exactly does it accomplish this feat? Otherwise, charlatans will be happy to part you from your money.

EDITORIAL CARTOON By David Shenemen, Star-Ledger



Invest in Triangle pride

Activists should unite to expand Triangle resources.

Durham’s LGBTQ community should be applauded for and supported in its efforts to create a new center that will provide local resources while strengthening the cohesiveness of the overall LGBTQ community in the Triangle.

This weekend marked another successful iteration of pride festivities in Durham. It also provided a platform for the nonprofit organization dedicated to the center’s creation to officially launch its fundraising efforts to make this goal a reality, according to WTVD. With benefit dinners at local restaurants and crowd-funding endeavors underway, organizers hope to make the center a concrete reality soon.

Because the Triangle region is home to such a large and active LGBTQ community, it makes perfect sense that Durham, as the second-largest city in the Triangle, should have its own center for resources, outreach and education.

According to the Raleigh News & Observer, organizers are asking for approximately \$76,000 to help with the costs of a two-year lease in a downtown facility. In addition to the support already promised by

the Raleigh center, UNC’s LGBTQ Center, located in the Student and Academic Services Building, should be at the forefront of directing both financial and logistical support toward this endeavor.

Even in its celebration of progress, the community must remain united in solidarity for future advancements.

By increasing outreach at the local level and committing to a renewed presence in Durham’s vibrant culture, a new LGBTQ center would be at the forefront of creating a safe and welcoming environment city-wide for people of all sexual orientations and gender expressions.

A lackluster response

Combating alcohol abuse requires more nuanced tactics.

In recent weeks, former Lt. Gov. Jim Gardner, the chairman of the state Alcoholic Beverage Control Commission, has begun a public campaign against underage drinking.

The initiative, which has a budget of \$1.5 million approved by the state budget office, will be highlighted by ads detailing the negative impact of underage drinking on families.

Underage drinking is a serious issue, particularly for adolescents who are more critically affected by alcohol abuse, and the state should have a role in combating the problem.

But a \$1.5 million advertising campaign does not constitute a serious solution.

“You’re not going to talk this problem away, and you can’t treat it away,” Gardner said, according to the Charlotte Observer.

Gardner is at least partially correct in this assertion, but his campaign does not heed this advice.

To Gardner’s credit, he has emphasized stopping young adolescents from beginning to drink, which is the time when people are at the most danger of developing a dependency on the drug. And he has also said that the

\$1.5 million he has been granted for his initiative is not enough, saying the program needs \$3 million annually to have desirable effects, according to The (Raleigh) News & Observer.

But according to one study, anti-alcohol ads are ineffective and can even have the opposite of their desired effect, making the commission’s decision to put most of its money for the initiative into advertising a questionable one.

The commission should more carefully study what strategies effectively combat underage drinking and pursue those instead of wasting money on ineffective advertisements.

The Burn Book

On Wednesdays, we wear the truth

TRUE

There’s a lot of long-term reporting going on in today’s paper, so we didn’t have much room left to cover this small tidbit:
Yes, Bill Clinton, the 42nd president of the United States, visited Chapel Hill yesterday. And yes, it’s true that this page’s editor skipped class to stake out the Carolina Inn with a camera.
Clinton was in town to give a boost to Democratic Sen. Kay Hagan’s re-election campaign. We figure he might have done more good if anyone besides the smattering of wealthy donors who attended had known he was in town, but that’s just us.

HALF-TRUTH

Monday’s article about now-required bike safety lights swatted an old, old hornet’s nest — the question of whether bicycles and their riders enjoy the same rights as motorists.
They do — in North Carolina, at least, bicycles are granted all “the rights and responsibilities of the road.” Interestingly, in some states, cyclists are allowed to treat stop signs as yield signs and red lights as stop signs.
The North Carolina Department of Transportation does point out that state law says nothing about riding single file or taking up the whole lane. That fight rages on.

WHOPPER

When asked Sunday about an assault that occurred outside his fraternity’s house Thursday night, Sigma Alpha Epsilon’s president said it was the first he’d heard about it, despite the three intervening days and substantial police presence in his house that evening.
We’re obviously skeptical, but in most cases it’s more or less impossible for us to definitively say who knows what. So we’ll restrict ourselves to dispensing a bit of advice:
If you’re a fraternity president and someone asks you about a serious assault on your property, feigning ignorance is a solution for no one.

QUOTE OF THE DAY
“I know he’s excited today because the way he practiced today was unbelievable. I’m excited to have Big Landon back”
Marquise Williams, on Landon Turner’s return to the offensive line

FEATURED ONLINE READER COMMENT
“People can get hired all around the world to teach English, math and philosophy among other traditional areas of the social sciences.”
David Proctor McKnight, on Pat McCrory’s disdain for the humanities

LETTERS TO THE EDITOR

Unsung Founders Memorial is artistic

TO THE EDITOR:
Recently, The Daily Tar Heel ran pieces about The Real Silent Sam, the group committed to revealing the history behind the campus’ memorials and the Unsung Founders Memorial. In each instance, the DTH (or perhaps the group itself) neglected to mention the artist commissioned to create the sculpture: Do-Ho Suh. Yet because this is a memorial that is also an artwork, we have the opportunity to encounter it as a powerful object for contemplation.

UNC’s Ackland Art Museum also owns a piece by Suh called “Floor” (1997-2000), a thick sheet of glass placed atop 180,000 miniature figures. We can interpret the figures as pushing against the glass in resistance or struggling under its weight — or maybe both. Suh asks visitors to view the sculpture by walking on top of the glass. The sculpture, and the way Suh wants us to experience it, forces us to ask questions about power, oppression and resistance.

The Unsung Founders Memorial visually echoes “Floor.” Its 300 bronze figures are positioned ambiguously under the tabletop — are they pushing it up or being pushed down by it? Like “Floor,” our memorial is functional — yes, it’s a table that people can and should sit at. We are invited to literally place ourselves on it and figuratively find our places in it.

How lucky is our campus to have this challenging piece? As the editorial said, landmarks on campus represent UNC. Let us show that we are critical and compassionate enough to deserve this powerful sculpture.

*Allison Portnow
Public Programs Manager
Ackland Art Museum*

Tillis’ politics aren’t for a Bible Belt state

TO THE EDITOR:
Most of us conservatives strongly believe that we should get back from the U.S. government a fair share of the funds we send there. Also, most of us think it would be sheer nonsense to pay federal taxes into a program which would benefit poor North Carolinians who work in low paying jobs, but our state legislature and governor have said, “No, you poor folk can’t have it.”

Right here in the middle of the Bible Belt can you believe our state government has rejected something so badly needed by the working poor in our state, even though our taxes are already paying for it. I just read that rejection of the Affordable Care Act’s Extended Medicaid is costing North Carolina \$4.9 million a day. Some of our small hospitals have closed and I’m told others will soon follow due to the financial impact of rejecting this program.

Now we learn that Thom Tillis, our Republican candidate for the U.S. Senate, takes pride in his role in persuading the state legislature and our governor to reject this program. This is the King Daddy of all bad public policy decision I know of. I believe that anyone with a modicum of economic sense and strong Christian values would agree, be they conservative Republicans or Democrats.

Half a million people could have health insurance and Tillis said “No”? If all of this is true, I wonder how anyone (Republican or Democrat) could support this candidate to be our U.S. Senator. North Carolina deserves better.

*Charles J. Rogers
Morganton*

Listen to survivors’ voices at Speak Out

TO THE EDITOR:
UNC’s new policy on sexual assault facilitates the reporting process for survivors, but does little to end the stigma of reporting.

A 2010 National Institute of Justice study concluded only about one-third of rapes, attempted rapes or sexual assaults are reported. In most sexual assaults, the perpetrator is someone the survivor already knows and trusts. Following an assault, it is common for other people to blame the survivor. This gives many survivors the feeling of detachment from their communities.

Survivors of sexual assault often feel a lack of control. Speak Out! allows survivors to share their experiences, either at the event or anonymously through the blog speakout-unc.blogspot.com.

This can help them to feel in control of other aspects

SPEAK OUT

WRITING GUIDELINES

- Please type: Handwritten letters will not be accepted.
- Sign and date: No more than two people should sign letters.
- Students: Include your year, major and phone number.
- Faculty/staff: Include your department and phone number.
- Edit: The DTH edits for space, clarity, accuracy and vulgarity. Limit letters to 250 words.

SUBMISSION

- Drop-off or mail to our office at 151 E. Rosemary St., Chapel Hill, N.C. 27514
- Email: opinion@dailytarheel.com

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Lordy, lordy, Breadmen’s turns 40

Turner returns to O-Line post

MCL sprain

By Dree Deacon
Senior Writer

No balloons, no streamers. It's just another hard day's work for Breadmen's co-owner Roy Piscitello as the 40th anniversary of his popular Rosemary Street restaurant approaches.

"I'm not big on self-promotion," Piscitello said.

Breadmen's has been a local favorite since it opened its doors in October 1974, known for its served-all-day breakfast and native flair. But when asked if he will celebrate the restaurant's notable anniversary, Piscitello responded, "Probably not."

His humble nature might be part of what's driven his success throughout the decades. His favorite part of the restaurant business is meeting new people — an opportunity that Piscitello seizes seven days a week at Breadmen's.

A northern New Jersey native, he graduated from UNC in 1970. For Piscitello, though, that was just the beginning.

"I wanted to stay in Chapel Hill," Piscitello said, because he loves the town's intimate and insulated community feel. Now, he wants to see it grow.

Piscitello owns the restaurant with his brother, Bill Piscitello, but he is also part-owner of Shortbread Lofts, a downtown apartment complex that opened in August 2014. Shortbread Lofts is located across the street from Breadmen's Restaurant.

"Chapel Hill's got to have people living downtown," Piscitello said of his recent developmental ventures. "Downtown needs to have new urbanism."

Shortbread Lofts joined Lux at Central Park as the two luxury apartment complexes that opened in Chapel Hill in August.

Piscitello and local developer Larry Short linked up to generate ideas for Shortbread Lofts about six or seven years ago.

"I was lucky to have a partner that had done it before," Piscitello said of the help he received from Short, who owns Shortbread.

Short agreed Chapel Hill needs to see more development downtown. And at Shortbread Lofts, UNC plays a significant role in that growth, Short said.

"We live for the student



DTH/CATHERINE HEMMER

Breadmen's owners Roy Piscitello and Bill Piscitello sit with Omar Castro, who will take over as the new manager of the restaurant.

population," Short said.

As much as Piscitello enjoys working at Breadmen's, the mounting physical toll it takes to be on his feet all day, every day is becoming increasingly difficult to undertake.

He is gradually cutting back on his working hours at Breadmen's and passing the restaurant on to Omar Castro, who has been literally working his way up the food chain at Breadmen's since 2008.

"I started working part-time Sunday mornings in the kitchen," Castro said in an email. "A few months later, I had the opportunity to move to the front, running the register, where I got to meet many of the regular customers."

Working at Breadmen's is something of a family tradition for Castro, as his brother, father and grandfather have also worked with Piscitello.

"The plan is to just keep serving good food and to keep the Breadmen's tradition going for as long as we can," Castro said. "I'm just dedicating all my time to Breadmen's."

As for Piscitello and Short, they may have more downtown development in the works.

"We are discussing that option," Short said.

In fact, Short owns a piece of property adjacent to Piscitello's lot, the lot on which Breadmen's is currently located — a prime piece of land for future development.

Castro said he is aware of the possibility that Breadmen's may not be located at the same place 40 years from now.

"At some point we will have to relocate," Castro said. "For potential development of the property."

As of now, however, the future location of Breadmen's is unknown, Castro said. But if one thing is certain, the heart of Breadmen's will carry on, Castro said.

"Breadmen's is more than just a restaurant," he said. "It has become a tradition in Chapel Hill."

city@dailytarheel.com

By Daniel Wilco
Senior Writer

Landon Turner sat in the hotel in Clemson, S.C., fewer than 24 hours from when the North Carolina football team would face the Clemson Tigers, and awaited the decision.

Turner, who sprained the MCL in his left knee during UNC's 31-27 win against San Diego State Sept. 6, had been out of commission for almost three weeks. But tonight, there was a chance — however slim — that he would get the nod and be cleared to play in front of 80,000 orange-clad fans.

Though Turner had been kept out of practice during his rehab process, team trainers thought he might play.

Turner never got that nod that night. But Tuesday, days before his team takes on Virginia Tech, Turner did. Now he's back in pads, back to practice. Then, he was assigned to the sideline.

"It would have been a prayer coming true if he could have played," said offensive line coach Chris Kapilovic. "In the end, we just didn't feel comfortable throwing him out there in a game when he hasn't had any real practice reps."

And in the end, UNC lost 50-35, while Turner was relegated to the sideline to endure the torment with a clipboard in hand, unable to help.

"It was really tough," he said. "I'm a competitor. I love this game. I love playing. But when the game started, I had a new role and I had to make sure I was the best in that role."

That role was of an analyst and a catalyst.

"We don't normally travel injured guys," Kapilovic said. "But we brought him because of his leadership. And he took it seriously."

Turner was asked to pay attention to his replacement — freshman Jared Cohen. After every play, Turner scribbled frantically on his clipboard, monitoring Cohen's every move and reporting to Kapilovic.

On the bus ride home that night, after UNC's second loss in a row, Turner sat in front of quarterback Marquise Williams lamenting over his lack of contribution.

"Man I could have been in that game," Williams said Turner told him. "It sucks not being able go out there and compete with you and have fun with you."

Tuesday, for the first time in 24 days, Turner was able to be back on the field with his team.

Drenched in sweat as the sun slowly set behind him at practice Tuesday, he smiled.

"This is the most fun I've had in a long time."

For Williams, getting one of his veteran leaders back on the line will be fun.

"That guy, he brings joy all the time," Williams said. "That's one thing I love about Landon. He's going to bring that excitement to the game if he's playing or not. I know he's excited today because the way he practiced today was unbelievable ... I'm excited to have Big Landon back."

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Coping with Dysfunction: How Can the American Political System Emerge from its Morass?

NORMAN ORNSTEIN

Ornstein is a political analyst, resident scholar at the American Enterprise Institute, and a long-time observer and scholar of Congress and politics. He spent 30 years as an election eve analyst for CBS news and has authored a recent *New York Times* bestseller, *It's Even Worse Than It Looks: How the American Constitutional System Collided With the New Politics of Extremism* (with Thomas Mann, Basic Books).

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Report lauds short-term degrees

By Blake Dodge
Staff Writer

A new study suggests that short-term certificates offered by community colleges — which take less than a year to complete — show significant economic returns.

The report was published by the Community College Research Center at Columbia University's Teachers College.

Di Xu and Madeline Trimble, the primary researchers, said the program students choose matters more than the time spent earning a degree.

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ELECTION NOTICE

IN ACCORDANCE WITH NORTH CAROLINA GENERAL STATUE 163-33(8), NOTICE IS HEREBY GIVEN: to the qualified voters of Orange County, the NC General Elections will be held on Tuesday, November 4th, 2014 to vote for Federal, State, Judicial and County Offices and a Constitutional Amendment.

The polls for the November 4th Election will be open from **6:30 a.m.** until **7:30 p.m.** Photo Identification will be required to vote in person beginning in 2016.

Residents who are not registered to vote must register by **October 10th, 2014** to be eligible to vote in this election. Registered voters who moved within Orange County should notify the Board of Elections, in writing, of their address change by the same date.

Any qualified voter may vote prior to Election Day, at one of the One-Stop voting locations listed below. You must be registered by **October 10, 2014** to vote at any one of these locations.

LOCATIONS AND TIMES FOR ONE-STOP ABSENTEE VOTING

Board of Elections Office – 208 S. Cameron Street, Hillsborough

Thursday & Friday, October 23rd & October 24th, 8:00 a.m. – 6:00 p.m.
Saturday, October 25th, 9:00 a.m. – 2:00 p.m.
Monday – Friday, October 27th – October 31st, 8:00 a.m. – 6:00 p.m.
Saturday, November 1st, 9:00 a.m. – 1:00 p.m.

Carrboro Town Hall – 301 W. Main Street, Carrboro
Master's Garden Preschool (Former St. Marys' School) – 7500 Schley Road, Hillsborough
North Carolina Hillel – 210 W. Cameron Avenue, Chapel Hill
Seymour Senior Center – 2551 Homestead Road, Chapel Hill

Thursday, October 23rd, Noon – 7:00 p.m.
Friday, October 24th, Noon – 6:00 p.m.
Saturday, October 25th, 9:00 a.m. – 2:00 p.m.
Monday – Thursday, October 27th – October 30th, Noon – 7:00 p.m.
Friday, October 31st, Noon – 6:00 p.m.
Saturday, November 1st, 9:00 a.m. – 1:00 p.m.

Voters may request an absentee ballot by mail. This request must be in writing on the "State Absentee Ballot Request Form" and submitted to the Orange County Board of Elections, P.O. Box 220, Hillsborough, NC 27278, and received at the board office by 5:00 p.m., Tuesday October 28th, 2014.

Citizens with questions concerning registration, absentee ballots, location of polling sites or other related matters, should call the board office between the hours of 8:00 a.m. and 5:00 p.m., or inquire at our website at <http://www.orangecountync.gov/elect>.

The Orange County Board of Elections will hold Absentee meetings in the board office at 208 S. Cameron Street, Hillsborough, NC at 3:30 p.m. on Tuesday, October 14th and October 28th. The Board will begin the Election Day Absentee Ballot count on November 4th at 2:00 pm in accordance with G. S. 163-234.

The Orange County Board of Elections will meet at 11:00 a.m. on Friday, November 14th, 2014, in the board office at 208 S. Cameron Street, Hillsborough, North Carolina, to canvass the votes cast for the November 4th, 2014 General Elections.

state@dailytarheel.com

Register breaks UNC golf record

The freshman won his first career tournament at UNC.

By David Allen Jr.
Staff writer

In a star-studded field of teams, the North Carolina men's golf team as a whole failed to shine at the Primland Collegiate Invitational in Meadows of Dan, Va., hosted by Wake Forest. Freshman William Register didn't get that memo.

The Tar Heels failed to perform well as a team Monday and Tuesday, finishing in seventh place out of nine teams with an overall score of 15 under par. Register finished at 17 under par, and won the tournament individually. Meanwhile, he did it in record-breaking fashion.

His combined score of 199 (66-65-68) is now the lowest individual tournament score in UNC history. His 17-under-par mark ties the all-time individual tournament score vs. par record, set by Brad Hyler in 1998 and tied by Kevin O'Connell in 2007.

"It was an awesome feeling. I've been playing very well for the past year and have failed to win anything," Register said. "It felt great to finally finish off a tournament win."

Coach Andrew Sapp was thrilled with the performances of Register and fellow freshman Ben Griffin, who've both captured tournament victories early in the season.

Griffin, who got his first collegiate victory earlier in the year at the Tar Heel Intercollegiate Tournament hosted by UNC, also had a strong tournament in Virginia finishing tied for 10th at nine under par (69-69-69).

"They add a lot to the team — that goes without saying," Sapp said, "We expected them to contribute, but I'm really

excited for them to win as early as they did."

Despite Register and Griffin's performances, the Tar Heels failed to capitalize as a team, finishing 23 shots off the winning Demon Deacons.

UNC finished the par-5s at 15 under par for the tournament, 16 shots worse than Wake Forest which ended up going 31 under par.

"We were coming off of a win and we expected to come in and compete for the title," Sapp said. "We had too many big numbers on our scorecards as a team on par-5s. Those bogeys will really hurt your momentum in the middle of a round."

Wake Forest won the tournament behind all five of its golfers finishing under par. UNC only had Register and Griffin finish in red numbers though Griffin struggled to close his rounds.

In three rounds on the ninth and 10th holes, Griffin was five over par after blazing through the first six for a total

"(It was) a couple of hiccups that cost me a low score coming in."

Ben Griffin,
Freshman golfer

of 14 under par.

"I hit the ball really well and got off to a good start every day, but had a couple of hiccups that cost me a low score coming in," Griffin said. "Keeping it in play and keeping the big numbers off the score card are (key)."

Sapp felt there was a myriad of individual mistakes that cost UNC in the tournament.

"For some guys we need to improve on mid-range putts for birdies, and at the same time for other guys it's driving accuracy," Sapp said.

"So we will approach our training and improvement from an individual standpoint."

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Dining debt burden to increase with upgrades

Carolina Dining Services has \$36 million in debt due to renovations.

By Samantha Sabin and Claire Williams
Senior Writers

The debt Carolina Dining Services has sitting on its books is unusual for a University of its size, but that hasn't stopped administrators from crafting plans to further renovate Lenoir Dining Hall.

Following a spree of massive renovations at Top of Lenoir and the Student Union and the creation of Rams Head Dining Hall between 1998 and 2011, CDS was left with \$36 million in debt.

"We're much more in debt than, say, Florida or Kent State are," said UNC Chief Financial Officer Matt Fajack, who previously worked at the University of Florida and Kent State University. "From my understanding, we here, let our services slip farther than others had and decided to do that major renovation."

CDS is planning another expansion for Lenoir to accommodate heavy lunch traffic, which will add to the group's current debt, Fajack said. There is no definitive timeline for the expansion, but he said the University is talking to architects to move forward with the project.

To help offset the debt, students pay a \$92.10 Student Dining Debt Fee each year, regardless of whether they have a meal plan or live on campus.

"If a furnace breaks down, you have to go out and find a way to pay for it. Same thing for us," said Mike Freeman, director of auxiliary services.

Student Body Treasurer Brittany Best said using student fees to cover debts is typical for buildings or athletic fields because everyone uses them.

Student government has no options to lower the fee unless the total loan amount changes, Best said.

"We really have no recourse — like lowering or eliminating the fee — when it comes to debt fees because the fee is paying off a loan that has already been taken out," she said.

Senior Mary Elizabeth Entwistle, who has been on the Student Dining Board for two years, said the board reviews the fee every year, but there is little they can do to lower or change it.

The board consists of 10 students and five administrators. It meets weekly to discuss dining services and has supported the fee since the 1990s.

"Without those fees, the campus would not have been able to build the dining facilities we currently have," said Kyle Reeves, a member-at-large

on the Student Dining Board, in an email. "One thing that is important to clarify is that the debt the fee is intended to pay off is not accumulated due to any sort of frivolousness."

Scott Myers, director of food and vending services, said CDS could be making the debt payments until the 2030s. And that's without the new Lenoir expansion.

Following the money

In the 2013-14 year, Carolina Dining Services spent \$105,000 more than what was budgeted after replacing the air handlers in Lenoir and renovating the Cafe McColl and Tar Heel Cafe.

Administrators said they keep at least one-year's mortgage payment in a savings account, but that doesn't mean being in debt is something

Myers and Freeman are content with.

"We do have a little bit of money, but if I had to do a \$5 million renovation — no, I cannot do a \$5 million renovation," Freeman said. For five of the past 10 years, CDS has ended its fiscal year with a deficit, ranging from \$100,000 to \$2 million. In 2013-14, about 30 percent — or more than \$11 million — of the CDS budget went toward salaries and employee benefits.

"We need to make a little bit to fund renovations, but the dining halls are not supposed to make a profit," Fajack said.

Aramark partnership

UNC entrusts all dining operations to Aramark, a conglomerate that provides food services for universities, correctional institutions and healthcare institutions.

The University contract with Aramark is set up as a cost plus two percent plan, meaning UNC pays the company two percent of its revenues for Aramark to operate here.

Aramark runs all UNC dining services, including coffee shops, restaurants, dining halls and even food vendors at athletic events.

Fajack said Aramark has partnerships with national chain restaurants that benefit the school, along with professional training and chefs.

N.C. State University and Appalachian State University dining services providers have taken a different approach. The two universities are the only ones in the UNC-system that run their own dining halls and do not use a company such as Aramark.

Appalachian just completed a \$6 million renovation. Meal plan prices didn't rise to cover the cost, said Heather Brandon, food services specialist at ASU.

Appalachian's dining service,

which currently serve about 5,500 students living in residence halls who are all required to buy a meal plan, also does not operate on a deficit.

Randy Lait, hospitality services senior director at NCSU, said the NCSU dining hall never operated in a deficit until about five years ago when the university decided to take on three major renovation projects.

NCSU's debt from these renovations totals about \$12 million. None of the money to pay back the debt will come from student fees, Lait said.

"A few of our locations needed remodeling, and we needed larger facilities," he said. "But when we started to move forward on those projects, we weren't burdened by already existing substantial debt."

Dealing with the debt

To offset the financial effects of its \$36 million debt, Carolina Dining Services pulls its money from its sale of meal plans and the student fee.

Meal plans are priced by how much revenue CDS needs from them, not by how many meals students buy.

"We get hit every couple of years, and so does every single other school about the wasted meals," Freeman said. "But we, the staff, don't look at the missed meals. We look at, 'What do we need to do to run this building?'"

In 2013-14, about 25 percent of meal swipes went unused, down from 33 percent in 2011-12.

Resident district manager Scott Weir said if students were to use all of their meal swipes, then the costs of operating the dining halls would increase because of additional food, labor, supplies and utility needs.

Despite the waste, Weir said overall popularity in meal plans has grown by about 5 percent since the fall 2011 semester. About 6,400 students had a meal plan in fall 2011 and about 6,800 currently have a meal plan.

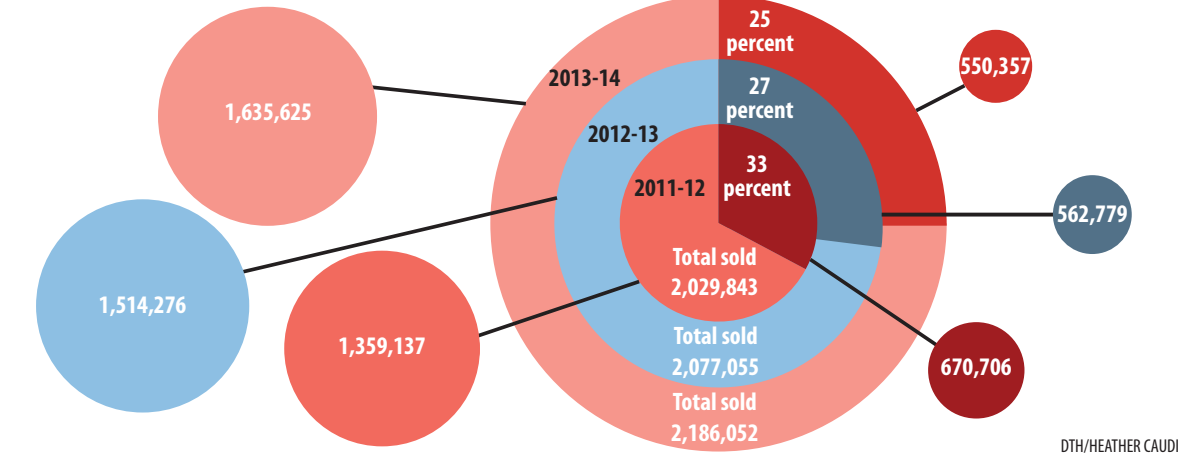
"We feel like we have enhanced the value and convenience of having a meal plan for the students," Weir said in an email.

Prices for meals have increased slightly each year in response to annual costs. This year, meal plan prices went up 1.9 percent. During the past two academic years, meal plan prices went up as much as 3 percent.

"We do approve any and all improvements and usually they're minor things that we can all handle with what CDS makes each year," Entwistle said. "But with major renovations, such as when they re-did Top of Lenoir, or when they built Rams Head — we can't do that with just the cash we have on hand."

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Used meal swipes versus unused meal swipes



Blue Ocean Market provides seasonal seafood, including fish like pink and vermillion red snapper (above), to restaurants and consumers near its location in Morehead City and to the Triangle area.

FROM BOAT TO BELLY

Local chefs try to support North Carolina fishermen.

By Bob Bryan and Jaclyn Lee
Senior Writers

It's about a three-hour drive to the nearest coastline from Chapel Hill — 162 miles to Wilmington, 178 miles to Atlantic Beach and longer to get to other seafood hotspots on the Outer Banks.

Yet many Chapel Hill restaurants claim to serve fresh, local seafood — shellfish, shrimp and even mahi mahi.

Squid's Restaurant and Oyster Bar's executive chef Andy Wilson, whose restaurant doesn't promise that its seafood is local, said it is difficult to only serve seafood from North Carolina.

"We have things like snow crab and calamari and lobsters (and) oysters — a lot of things on the menu that we can't get locally," Wilson said. "We have a pretty big menu here at Squid's. It's a bigger restaurant and all of the things that we can get aren't available year-round."

Wilson said he uses local shrimp when he can, but since it's not available year-round, he sometimes uses "Latin farm-raised shrimp."

"We try to offer a little bit of everything, so if this was a small restaurant that just specialized in local seafood, we would do that. But some of our stuff does come from other parts of the world," Wilson said. "We try to keep everything domestic."

Barry Nash, seafood technology and marketing specialist for Sea Grant North Carolina, a collaborative program among UNC system schools headed by North Carolina State, said the demand for local seafood has grown in the state throughout the past two decades.

"Over the last 15 to 18 years, there have been some well-publicized food scares involving seafood and other products from overseas that have gotten people looking more at

where their food is coming from," Nash said.

Eric Forsberg is chef and manager of the Morehead City-based Blue Ocean Market, which sources its seafood from local fishermen in Carteret County. He said his company supplies seafood to restaurants in the Triangle, including locations such as Tom Robinson's Seafood Market in Carrboro.

"If you want to know that what you're eating is fresh and is good, it's important to know where it comes from," Forsberg said.

Working with local fishermen allows Forsberg to know exactly who is handling the fish and the practices they are using when they store and transport the fish.

Nash said that Sea Grant helps fishermen in Carteret County get certified in these safe handling practices.

Leaving the industry behind

"Many fishermen in North Carolina, and Carteret County specifically, are leaving the industry because they can't compete with large, industrial suppliers," said Anna Child,

"Many fisherman in North Carolina, and Carteret County specifically, are leaving this industry because they can't compete..."

Anna Child,
Co-founder of Core Sound Seafood

cofounder of Core Sound Seafood.

Providing fresh seafood means quality taste for the consumer, and Child said the commitment to freshness helps fishermen, too.

Child said about 90 percent of seafood in the United States is imported from places like Honduras and Ecuador. The number of hands that seafood passes through in the industry has driven down prices for the fishermen.

Core Sound, which supplies seafood to Acme Food & Beverage Co. in Carrboro and delivers to all Weaver Street Markets locations, increases the amount of money from each catch fishermen receive.

"Our fishermen get an added value of 30

to 50 percent more per catch," Child said.

Core Sound allows consumers to buy a stake in the catch of two, 10-week seasons in the spring and fall. The fish is then delivered once per week to pick up points in five North Carolina towns, including Chapel Hill and Carrboro.

Child said all of the fishermen still have to sell to wholesale fish houses. Demand in the Core Sound model is not enough to sustain them year-round.

Maintaining the catch

Once fishermen have the fish on board, maintaining the freshness of the seafood is a tricky and laborious process, which starts with how fishermen treat the fish when they hit the deck.

"We don't allow our fishermen to leave the catch sitting on the deck, warming up and sitting in the sun," Forsberg said.

"The fish are immediately put in a cooler which maintains the internal temperature between 35 and 37 degrees, which makes sure there is no spoiling happening."

The market's seafood is kept around those temperatures for transport back to the market where they are either cleaned and prepared for restaurant consumption in the side room of the market or left whole and displayed for sale.

Blue Ocean supplies many of the restaurants in its immediate area with its own trucks. When it wanted to expand its market, it required more resources than it had.

"We deliver to places that are at most 45 minutes away — maybe an hour in traffic," said Forsberg. "We didn't have the ability or staff to sell the seafood beyond this local, saturated market."

Forsberg's market then found Sea to Table, a service that connects restaurants with fishermen to deliver fresh seafood.

"They make sure that we find places for our seafood. Instead of selling wholesale to markets up to the North, we can sell to

in-state markets at prices that are closer to retail," Forsberg said.

For Blue Ocean, Sea to Table sales make up 25 percent of its business.

Sean Dimin, one of the founders of Sea to Table, said the group makes sure restaurants know who is catching their fish and maintains the highest quality in its deliveries.

"We want there to be a face and a level of accountability for each piece of seafood that a buyer receives," Dimin said.

For the suppliers, it makes life easier. Orders come in the morning. Blue Ocean prepares the fish for delivery and places them in boxes that are picked up in the afternoon.

In order to maintain the freshness over the delivery, Forsberg said they sometimes have to vacuum seal the fish, which can carry some dangers of introducing foodborne pathogens, but they do it in a much different way than large food suppliers.

"While it's not ideal, we do have to do it occasionally to pack the fish for transport," Forsberg said. "The major difference is that the large food suppliers, like Sysco and US Foods, will pump their stuff with chemicals and gases like carbon dioxide in order to keep it from spoiling for long trips."

Nash said vacuum sealing can actually be advantageous in maintaining the freshness of fish. He said it keeps out microorganisms that need oxygen to survive. And while there are dangers from those that can thrive without oxygen, the danger only comes if the seafood is not kept cold.

"If the temperature of the fish reaches 38 degrees or higher, it can cause some of those microbes to develop in the fish, which can make it possibly dangerous to consume."

Putting it on the Plate

To Teddy Diggs, executive chef of Il Palio, the thought of serving customers seafood that was once frozen is appalling. Diggs said there is a noticeable quality difference between fresh and frozen seafood.

"There is 100 percent of a quality difference," he said. "When you freeze protein, it breaks down the fibers in the protein so it becomes soft really easy. It also retains moisture so the ice crystals develop. They not only rip the protein to make it a soft texture, but it also absorbs moisture



Javier Aguilera cleans fish at Blue Ocean Market. Much of the seafood is processed at the market before being sent to locations in the Triangle by seafood distribution company Sea to Table.



Teddy Diggs, head chef at Il Palio, prepares a seafood dish at the restaurant in Chapel Hill. Il Palio uses Sea to Table in order to serve fresh fish and a variety of other seafood dishes.

through the thawing process so what you get is more of a mushy wet fish."

Diggs used to work in Martha's Vineyard, a popular summer vacation destination frequented by celebrities and politicians. He said he handled seafood there that was so fresh, the gills were still moving.

"The sea scallops, if they weren't fresh, you wouldn't get nice whole pieces of sea scallop," Diggs said. "It just looks milky white and clean — that's a super fresh scallop. If it were frozen, it might have a little freezer burn; it wouldn't be all one color. It might have (a) lighter exterior and a darker center because it gets a little burnt from the ice."

The price difference for purchasing fresh seafood instead of frozen seafood is significantly higher, he said.

"Four to five dollars per pound difference for fresh versus frozen," Diggs said.

When buying local seafood, Diggs said it doesn't necessarily mean looking at proximity, but instead looking at the fishermen themselves.

"Where is (the fish) coming from? What permits do (the fishermen) have? Who's

owning these permits? ... That's huge." Instead of buying from major seafood conglomerates, Diggs said he turns to family fishermen because they use practices that protect the environment.

Rachel Atkinson is the treasurer and senior adviser of FLO (Fair Local Organic) Food, a student group at UNC dedicated to addressing food issues and working with Carolina Dining Services to serve sustainable food. She said the term "local" is hard to define.

"So there are tons of different definitions of local," Atkinson said. "One major definition is within the state. For the standards that FLO uses when looking at what (CDS) is purchasing, we're going based off standards enforced by Real Food Challenge, which is a national organization. And they count local as within 250 miles with higher priority for local food that is within 150 miles."

Specific to seafood restaurants, Atkinson said it is difficult to get "local" fish since fish are not always in season and are always on the move.

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Orange County aims to make inspection scores more accessible

Restaurant inspection ratings will now appear on Yelp pages.

By Nick Niedziwadek
Senior Writer

Restaurant inspections have long revealed the dirtier side of food locales, including the restaurants frequented by residents of Chapel Hill and Carrboro.

In an effort to make inspection ratings more accessible, Orange County announced Sept. 16 that it would begin posting its health inspection ratings to Yelp. A restaurant's most recent letter grade now appears in the right-hand column of its Yelp page.

Victoria Hudson, an environmental health specialist for the Orange County Health Department, conducts inspections in Carrboro and parts of Chapel Hill and UNC. She said more access to information is beneficial to consumers.

"People should be able to use these scores to assign risk," Hudson said. "The letter 'A' does not necessarily give you the full picture as much as the list of comments does."

Clicking on the inspection score on Yelp reveals more information on previous inspections, including the dates and the number of health code violations found.

In May, for example, an inspection found

pink and black mold in the ice machine at R&R Grill, though mold in ice machines was not an uncommon violation at restaurants in 2013 findings. The restaurant lost 1.5 points — a half deduction — and received a 98.5 total score.

Ross Moll, the owner of R&R Grill, said employees cleaned the machine after it was discovered. The machine is cleaned weekly and inspected to prevent the problem.

"I think they do a good job coming down on people who are not up to snuff on things, and they definitely work with people to get things fixed," Moll said about the Health Department.

Bandido's Mexican Cafe also had mold in its ice machine recently, and an inspector observed an employee placing food on plates with bare hands in July. The restaurant lost 1.5 points each for those violations and scored 95.5 overall.

Tony Sustaita, owner of Bandido's, said the inspections help reinforce safe practices. "Obviously the policy is to be clean all the time, but people mess up once in a while," he said. "Any issue that is brought up in an inspection is addressed immediately."

Both Moll and Sustaita said displaying scores in restaurants and on Yelp helps consumers make decisions.

"I think the only ones who would be concerned would be the ones with negative scores," Sustaita said. "We've had pretty good scores, so from our standpoint it

doesn't make a difference."

Stacy Shelp, spokeswoman for the Orange County Health Department, said the county decided to put inspection scores on Yelp because of the amount of traffic the site receives. As of June 30, the site had a monthly average of 138 million unique visitors to its website.

Wake County partnered with Yelp in October 2013 and was one of the first places in the country to do so — behind San Francisco and Louisville, Ky.

Bill Greeves, spokesman for Wake County, said it was an easy way to provide information to the public.

Inspection scores are public information and are already required to be posted in restaurants and in an online database provided by the North Carolina Division of Environmental Health.

"For many years, we had the scores posted on our website, but it was a little buried and the database was difficult to navigate," Greeves said. "But everyone knows Yelp."

UNC freshman Alessandra Sacchi said she does not pay attention to inspection scores, for the most part.

"I don't really pay attention to it at the dining hall because I feel like I should blindly trust that since they are serving thousands of students," Sacchi said. "For restaurants, if it is kind of sketchy when I walk in, then I'll take a look, but normally, I don't pay much attention to it."

Sacchi said she would be more likely to use Yelp's mobile app than its website to look up scores.

Greeves said he thought it was important for Wake County to keep local restaurants in the loop during the process to minimize resistance.

"The general response was that we were already doing the inspections and providing them online, and to take that extra step is posting a badge of honor for a good score or providing more incentive to improve if it's a low score," he said.

Restaurants are scored on a 100-point scale, and their operating permits are revoked if they score below a 70.

Hudson said she is responsible for inspecting more than 90 different food establishments, including food trucks. Nine of those are on UNC's campus — including Alpine Deli & Cafe and Rams Head and Top of Lenoir dining halls. She inspects 12 to 16 facilities per week.

Food vendors are inspected one to four times per year, depending on how much food preparation is done at the location, Hudson said. Most restaurants are inspected three or four times annually.

"We do not schedule inspections or give notice," she said. "If an establishment has a score below an A, it can request a regrade, which we are required to respond to. But that doesn't guarantee it improves."

A review by The Daily Tar Heel of 1,277 inspections in Orange County between September 2013 and August 2014 showed that no restaurant received a grade in the 70s. Only three restaurants scored in the 80s — Yum Yum in Hillsborough, Courtyard by Marriott in Chapel Hill and Carolina 1663 in Chapel Hill.

No restaurant in Chapel Hill or Carrboro has had its permit revoked in the past five years, Shelp said.

Inspectors across the state use a standardized form to enforce the state's food code, which went into effect in September 2012 based on standards from the U.S. Food and Drug Administration.

Properly cleaning and washing hands has a four-point value — the highest of any single inspection item. One of the lowest-value items is the cleanliness of bathrooms, which is worth one point.

UNC junior Jesse Zhu said he did not know he could look up scores on Yelp but would probably not do so.

"If you've been (to a restaurant) before, you know what it's like and have a general idea," he said. "I think it's a general reflection, but when it comes down to whether a 94 is better than a 93, then I think it's up to interpretation."

The Spotted Dog has received a perfect score on its last seven inspections. Linda Bourne, Spotted Dog owner, said it is important for restaurants and health inspectors to make a

concerted effort to keep the customers safe.

"We take their teaching very seriously, and we work very hard to be safe and earn such high scores," Bourne said.

But some restaurant employees acknowledge there are potential problems with inspection scoring practices.

"I don't think I've ever been to a restaurant in the U.S. where I've seen a low score," said a Breadmen's employee who asked to remain anonymous for job security reasons.

"I don't think the system is accurate, but I think the fault is less in accuracy and more in the fact that I'm not really even sure what a 100 percent score even entails."

The employee said it is important for restaurant employees to collectively prevent issues as much as possible while maintaining service.

"Every restaurant has its underbelly," the employee said.

On Breadmen's most recent health inspection Sept. 11, the restaurant earned a 97.

"When coordinating the staff and distributing tasks in a way that's efficient and manageable, I think it's natural that some of the directives and regulations fall through the cracks," the employee said. "While the group as a whole takes good care of the restaurant, there's no way you can control every individual."

Bourne said the county's health inspections are thorough, but standards can never be high enough when it comes to keeping the public

POINTS LOST PER VIOLATION

	EMPLOYEE HEALTH		EMPLOYEE HANDWASHING
3		4	
	IMPROPERLY PASTEURIZED FOODS		PRESENCE OF RODENTS OR INSECTS
3		2	
	PROPER WASTE DISPOSAL		CONTAMINATED FOOD
1		2	

safe.

"Ideally, if they could hire 50 more health inspectors and inspect every restaurant more frequently, that would be great," Bourne said. "But I cannot say enough about the job the people who work there do for us and keeping everyone safe."

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The Daily Tar Heel

SPECIAL SECTION STAFF

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KATIE REILLY MANAGING EDITOR MANAGING.EDITOR@DAILYTARHEEL.COM	BOB BRYAN BREANNA KERR JACLYN LEE CAROLINE LELAND NORDAN NASH NICK NIEDZIWADEK SAMANTHA SABIN CLAIRE WILLIAMS INVESTIGATIONS TEAM WRITERS
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MARISA DINOVIS KATHLEEN HARRINGTON COPY CO-EDITORS COPY@DAILYTARHEEL.COM	

Traveling artist sees more than trash

Lonnie Holley has been making art from trash since 1979.

By Olivia Bane
Staff Writer

It started as a collection of tires, branches, old radios and wires. But after one session with Lonnie Holley, the pile of items was transformed into art.

Holley, a visual and performance artist, is visiting UNC this week. He held a public art-making talk outside Wilson Library Tuesday to share about his visual art and music.

“The things that I use are mostly things people have thrown away. I choose stuff from the lowest places of our throwaway habits — ditches and creeks,” Holley said.

Although he picks his art components out of garbage heaps, he chooses his materials purposefully.

“I like materials that have strong subject material — like what do they mean, where do they come from? How long and where will I use them?” Holley said.

Holley also talked about the wastefulness of human nature when it comes to possessions.

“We only want these things to please us, we want these things to bring us joy,” he said. “When we get tired of them, we throw them away.”

Holley encourages others to think about how their actions affect the earth, saying he first noticed how much trash is thrown away when he was 5 years old.



DTH/JOHANNA FEREBEE

Lonnie Holley, a nationally known visual artist and musician from Birmingham, Ala., creates new pieces of art near Wilson Library.

“My house was right in front of a ditch so when it rained, everything from the drive-in and fairground nearby washed into the ditch,” he said.

“Pity be the fool, pity be the fool, I say, because we put the garbage in plastic bags, but we are hurting Mother Earth.”

As one of 27 children, Holley did not grow up in a wealthy family or receive formal art training.

Ellen Saunders Duncan, a junior American Studies major who listened to Holley speak, said she appreciates Holley as an artist because he is relatable.

“He’s had a boots-on-the-ground experience,” she said.

Hannah Seda, a senior interdisciplinary studies in visual culture major, said she likes Holley because he is an unconventional artist.

“His art is just as good, if not better, than what you see in the Metropolitan Museum of Art,” she said.

“In some ways, his art speaks more for our culture than some of the stuff you see in European art, in my opinion.”

Holley’s art has even inspired others to start making art using similar methods.

Livingston Stout, a 2006 graduate of Emory University and a fan of Holley’s work, attended Holley’s talk on Tuesday. Stout began making his own art after being exposed to Holley and other outside-the-box artists.

“Since I got into these artists, I started making my own art with stuff I found laying around,” he said.

Holley said he hopes to inspire others to waste less and be more mindful of what they throw away.

“I hope that what I say and how I say it can be inspiration when someone hears it.”

Holley will be in the area for the rest of the week.

university@dailytarheel.com

MEN’S SOCCER: UNC-WILMINGTON 4, NORTH CAROLINA 3



DTH FILE/CAMERON ROBERT

Freshman forward Alan Winn scored one of UNC’s three goals Tuesday night in a losing effort.

Men’s soccer drops third game in a row Tuesday

By Logan Ulrich
Staff Writer

All it took was one shot and eight minutes for the No. 14 North Carolina men’s soccer team to take the lead against unranked UNC-Wilmington.

Then the rest of the game happened.

The Seahawks (8-1-1, 1-0-0 CAA) scored three unanswered goals and four total in front of a record-setting crowd Tuesday night for a 4-3 victory over the Tar Heels (5-4-0, 1-2-0 ACC), their second in two years.

“I can’t remember the last time we gave up four goals,” coach Carlos Somoano said. “You can’t give up four goals and expect to win a game.”

UNC has now lost three straight games, allowing eight goals. The Seahawks dominated the Tar Heels on both offense and defense in the middle of the game, only allowing goals in the early and latter portions of the game.

“We just needed to play

a little stronger as a team,” senior midfielder Verner Valimaa said. “We need to start games a little bit better.”

Redshirt senior forward Rob Lovejoy provided the first offensive spark, splitting the defense to lob a pass across the face of the goal for 6-foot-5, junior defender Walker Hume to head into the net.

But the Tar Heels managed no shots on goal the rest of the half. In the 36th minute, UNC-W forward Alexander Schlobohm stole the ball and fired a shot into the top corner of the net for the tying goal.

The Seahawk attack continued relentlessly after halftime. Senior midfielder Jamie Dell and junior forward Colin Bonner both scored off defensive miscommunications within 10 minutes of each other.

UNC seemed frustrated for much of the game. They committed 21 fouls and had three yellow cards, including one called on the UNC bench.

But the Tar Heels shook

off the frustration and battled back. Valimaa scored in the 68th minute to cut the lead to 3-2, then after Dell scored again in the 80th minute, freshman forward Alan Winn cut the lead to one in the 85th minute for the final margin.

UNC-W, ranked No. 22 by Top Drawer Soccer, brought out 2,613 for the game. The game was the last of four straight on the road for UNC — meaning the team has had little time to recover or train.

Aside from a mid-game lull, UNC played well offensively. The three goals scored by the team matched a season high and would have been enough to beat any other team UNC has played this season. The lack of balance doomed the Tar Heels, though.

“We have to have a combination of competitive effort and coordination and discipline,” Somoano said. “We’re kind of caught in between right now.”

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FUN, VERY part-time, high energy event photography position for reliable, approachable and outgoing students. Equipment and training provided. Most events are Friday and Saturday evenings 11:30pm-1am. Pay scale \$30-\$40 per event. Call Tonya at 919-967-9576.

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THE CHAPEL HILL-CARRBORO YMCA is accepting application for soccer and volleyball staff. Apply online at <http://www.ymcatriangle.org/gy-jobs>. EOE.

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SUBJECTS FOR RESEARCH STUDY: A research study at Duke is recruiting healthy adults 18-25 diagnosed with or having ADHD symptoms. Non-smokers, not on psychiatric medication. Compensation provided. Please call Aruna at 919-681-0048 or Joe at 919-681-0028 for more information. Duke Medicine Pro00037792.

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If October 1st is Your Birthday...

Creativity and shared fun remain priorities this year. Discipline pays off in cash. After 12/23, creative communications offer greatest reward. Unexpected circumstances in a partnership could arise after 10/8. Finances get a boost after 10/23. Springtime work shakeups lead to personal gain. You can realize dreams for home and family with applied efforts.

To get the advantage, check the day's rating: 10 is the easiest day, 0 the most challenging.

Aries (March 21-April 19)

Today is a 7 -- Work on practical, short-term objectives. Avoid controversy. Study an issue from all sides. Break through to a new level of understanding. Attend to career goals today and tomorrow. Take new territory, even in small steps.

Taurus (April 20-May 20)

Today is a 9 -- Favor study and research today and tomorrow. Some avenues seem blocked, so come back to them later. Change is inevitable. Adapt as it comes, and take time to process. Wash everything in sight.

Gemini (May 21-June 20)

Today is an 8 -- Study ways to make and keep wealth today and tomorrow. It may require self-discipline. Study the numbers, and review a variety of scenarios. Ignore provocation and snark. Let your partner take credit. Listen for commitment.

Cancer (June 21-July 22)

Today is an 8 -- Partnership and teamwork make the biggest impact today and tomorrow. Listen carefully and speak clearly to avoid miscommunication. Handle your share of the chores (or more). Do what you said you'd do. Bring love home.

Leo (July 23-Aug. 22)

Today is an 8 -- The next two days could get busy. Save romantic daydreams for another time. Decrease your obligations by completing tasks and turning down or postponing new requests. Stay respectfully on purpose, despite distraction. Dress for success.

Virgo (Aug. 23-Sept. 22)

Today is an 8 -- Get ready to party. Let romance simmer today and tomorrow. Don't worry about the money (but don't overspend, either). Play just for the fun of it. Practice your game. Do what you love.

Libra (Sept. 23-Oct. 22)

Today is an 8 -- Stick close to home for a few days. Keep momentum with a creative project. Take a few days for family rest and recreation. Get into handicrafts and food preparation. Cook up something delicious.

Scorpio (Oct. 23-Nov. 21)

Today is a 9 -- Study the angles today and tomorrow. Don't gamble, shop, or waste resources. Be patient. Network, and get feedback from trusted friends before making a big move. A female asks the burning question.

Sagittarius (Nov. 22-Dec. 21)

Today is an 8 -- Stick to your budget. Gather your resources together over the next few days. Listen for what you can learn from a critic, for the commitment underneath a complaint or opinion. Research a purchase before buying.

Capricorn (Dec. 22-Jan. 19)

Today is a 9 -- Let your confidence propel your projects today and tomorrow. Don't worry about someone who doesn't understand you. Finish old business so you can get on with the clean-up. A female provides key information.

Aquarius (Jan. 20-Feb. 18)

Today is an 8 -- Study and dig for clues. Stop worrying. Focus on short-term needs, close to home. Fix old problems today and tomorrow. Get methodical. Success comes through diversity. Apply finishing touches for an amazing development.

Pisces (Feb. 19-March 20)

Today is a 9 -- Extra paperwork leads to extra profits. Team projects go well today and tomorrow. Test your work together. You'll love the result. Friends provide your power source. New opportunities get revealed as current jobs conclude.

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After work hours, he's rocking around the clock

Jack Vitaliz doubles as a UNC community director and musician.

By Carly Peterson
Staff Writer

Jack Vitaliz is not only in tune with student life, but also tunes his guitar to the swinging beat of Ritchie Valens.

He's community director of the Olde Campus Lower Quad Community at UNC by day and a rock star by night. Vitaliz is a member of the '50s tribute band, Your Everyday Buddy.

The band performs hit songs while impersonating the famous performers Buddy Holly and Ritchie Valens, and will make its performance

debut at this weekend's Festifall Arts Festival on the Live and Local Stage.

Durham native Kevin Baker started the band just four months ago after creating his own Holly impersonation show for a church event in Pinehurst. Baker said he studied Buddy's mannerisms, listened to his music and went costume shopping at vintage stores to perfect the image.

"It ended up being a bigger hit than I anticipated it to be," Baker said.

Baker and Vitaliz met while playing for their church's worship band and a few months later started their own cover band, with Vitaliz impersonating Valens alongside Baker's Holly.

Vitaliz studied theatre and music at James Madison

University and sang in a cappella groups throughout his college career. Later he got his masters in student affairs at Regent University and has been working at UNC since January.

"Once (Baker) does his hair up, dresses like him and puts the glasses on, he's pretty convincingly Buddy Holly, and I'm pretty convincingly Ritchie Valens," Vitaliz said.

Vitaliz said he didn't know many of Valens' songs other than "La Bamba" before he joined the band. He studied movies, music and any other information he could find to learn more about the musician.

"He was such a rock star, and I really appreciate the kind of music he was able to create, especially since he

was only 17-years-old when he did all this," Vitaliz said. "He is like the Justin Bieber of his time."

Before the summer, Baker posted an ad on Craigslist to find other band members and ended up with an eight-piece band — including Carrboro drummer and Holly fan, Steve Dear, an Orange Water and Sewer Authority board member.

"If you listen to his music (and) compare it with what people were doing then, he was way ahead of his time — doing things that we now kind of consider standard," Dear said. "(Buddy Holly's) music to me is one of the greatest cultural projects to come out of the American 20th century."

Some of the band's favorite songs are "True Love



DTH/BEREN SOUTH

Jack Vitaliz, community director of the Olde Campus Lower Quad Community, sings vocals for a local '50s tribute band.

Ways," a love song by Holly, "Rock Around With Ollie Vee" and "That'll Be the Day," Holly's biggest hit.

Vitaliz said the band is excited to show people what they've been practicing, and hopes their performance will open doors to future performances.

arts@dailytarheel.com

YMCA to start renovations

By Hannah Jagers
Staff Writer

After years of planning, the Chapel Hill-Carrboro YMCA will officially begin renovations on Oct. 13.

Renovation plans include doubling the wellness area, creating a new lobby space and redesigning the youth area. The YMCA also plans to purchase new equipment for the expanded wellness area.

Greg Lee, regional branch communications director at the Chapel Hill-Carrboro YMCA, said there was a delay in renovations due to an effort to make sure voices from all areas of the YMCA were heard.

"That way we felt like we could get a really clear picture of what we needed to do to service all of our members in our new space," he said.

But not everyone has been on board with the renovations. In 2013, a group protested the YMCA's decision to remove the facility's racquetball courts in order to make room for renovations.

The plans to take out the racquetball courts have since been changed.

"Our racquetball courts are not being affected by these renovations," Lee said. "We will continue to have two courts. We will sometimes use the courts for classes during renovations but we will not be removing them."

In early 2013, the YMCA created a task force to ensure members could give its board of directors their input.

"By getting our members involved through the task force we've been able to hear most of the concerns," Lee said.

Kim Grooms, executive director for the Chapel Hill-Carrboro YMCA, said in an email that the staff is especially excited for these renovations because of the involvement of the members.

"Our task force was made up of a great cross-section of members who worked hard to make recommendations for improvements that would benefit everyone in the community, and I think the results will be fantastic," Grooms said.

During renovations, members can expect changes to their workout program, including certain modifications to the group wellness schedule in order to accommodate room for the renovations. The entire upper level of the facility will be closed during construction.

During renovation, almost all workout classes that usually take place in the group wellness area will be relocated to another location in the same facility or to the YMCA's Meadowmont facility, which is also in Chapel Hill.

"We offer over 50 classes a week at our branch and only three or four of them are not going to be able to be relocated," Lee said.

Jennifer Nelson, associate vice president of communications at the YMCA of the Triangle, said in an email that YMCA members will still be able to participate in their programs.

The Chapel Hill-Carrboro YMCA and YMCA of the Triangle merged in June.

"During this renovation, all

IMPORTANT DATES

During construction, access to some areas of the building will be blocked:

- Sept. 22: Pick-up and drop-off area for after school program will be moved to the back of the building.
- Oct. 6: Modified group wellness schedule begins. Some classes might be suspended.
- Oct. 13: Front entrance of the building will be closed, and side entrance near Amity United Methodist Church will become the building's main entrance. The walking track will be closed.

Chapel Hill Y members will have access to all YMCA of the Triangle facilities, free of charge," Nelson said.

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Level: 1 2 3 4

5	9							1
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	6							
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		1		4	2			
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6							8	7

Solution to Tuesday's puzzle

9	4	5	3	7	1	6	2	8
7	6	8	4	2	9	5	1	3
2	1	3	6	8	5	4	9	7
1	5	9	2	6	8	7	3	4
8	7	2	1	4	3	9	6	5
6	3	4	9	5	7	1	8	2
3	8	6	5	1	4	2	7	9
5	9	1	7	3	2	8	4	6
4	2	7	8	9	6	3	5	1

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ACROSS

1 Lollibrigida of film

5 Just for laughs

10 Stand watch for, say

14 Kosher food carrier

15 Half a classic comedy team

16 Sound from an Abyssinian

17 Twice-monthly tide

18 System with a Porte de Versailles station

20 Not pure

22 Respectful bow

23 Flower part

24 River blocker

25 Instrument using rolls

33 Acapulco dough

37 Six-Day War statesman

38 Ending for bobby

39 Tech support caller

40 Long Island airport town

42 "What ___ you thinking?"

43 NFLer until 1994

45 Colorado natives

46 Fussies

47 In the U.S., it has more than 950 stations

50 Defective firecracker

51 Defeat decisively

56 Most joyful

60 Vegas hotel known for its fountains

63 Pasta sauce ingredient

65 Bacon buy

66 Longfellow's "The Bell of ___"

67 Knighted golf analyst

68 Fictional submariner

69 Nursery supply

70 Impose unjustifiably

71 Cereal "for kids"

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1 Biological group

2 Graff of "Mr. Belvedere"

3 Anti-discrimination org.

4 Dominant, among animals

5 Rascals

6 In order

7 Cab ___

8 Ocean State coll.

9 Daytona 500 org.

10 One making impressions

11 Intrude, with "in"

12 Blunders

13 "Iliad" setting

19 Childhood ailment, typically

21 Wildspitze, for one

24 Didn't allow

26 Aromatic garland

27 Ridiculous

28 1945 conference city

29 Home to Cedar Falls and Cedar Rapids

30 Chopped down

31 "I, Claudius" role

32 Unrefined finds

33 Juicer refuse

34 Son of Isaac

35 Belgrade native

36 Like some presentations

41 Letters on tires

44 Center

48 Discontinued

49 Nocturnal bird of prey

52 Lacks

53 Obvious flirt

54 Biscayne Bay city

55 Many a bus, address, and a literal hint to 18-, 25-, 47- and 63-Across

56 Data in coll. transcripts

57 Middle harmony choral part

58 Doctor Zhivago

59 Jannings of "The Blue Angel"

60 Indonesian resort island

61 LAX data

62 Burglar's haul

64 "Little Red Book" writer

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TOPO owner takes on ABC Commission

Scott Maitland drafts a House bill to sell liquor after his distillery tours

By Jordan Nash and Breanna Kerr
Senior Writers

A Chapel Hill business owner is challenging the massive power of the N.C. Alcohol Beverage Control Commission — a group that marks up the cost of liquor by more than 80 percent.

The commission is an independent organization that reports to the Department of Public Safety. It was established by the Alcoholic Beverage Commission Act of 1937, which created a state monopoly of the sale, distribution and transportation of spirituous liquor.

All 50 states use some form of regulation to monitor the sale and distribution of alcohol, but North Carolina is one of only 17 states that use the “control” model. This model means the commission provides uniform control over the sale, consumption and possession of alcohol.

And people that try to challenge the commission’s monopoly are met with a wall of resistance. On behalf of the North Carolina Distiller’s Association, Scott Maitland, founder and manager of Top of the Hill restaurant, brewery and distillery, authored a new house bill that would allow state distilleries to sell one item per customer per year after taking a tour of the distillery.

Under the current system, customers have to travel to a local ABC store to buy any item made at the distillery. Though it costs TOPO Distillery only \$16 to make a bottle of its vodka, the ABC has marked it up to \$28.95 in stores. “Us fostering craft distilling is going to bring attention to spirits in general and grow ABC sales as a whole,” Maitland said.

Maitland said people who go on a tour of the distillery are shocked they can’t purchase a bottle after a tour. He said the demand for liquor post-tour is consistent.

Esteban McMahan, the spirit guide at Top of the Hill distillery, said not everyone is able to go to the ABC store and buy a bottle after they take a tour. “Basically we’re trying to push for some of the same rights that breweries and wineries have as far as being able to sell to people taking a tour,” McMahan said. “If you go to a winery you can pretty much buy unlimited alcohol, and we don’t think one bottle per person per year is that much of a stretch.”

Maitland’s bill, written in 2012, has passed in the N.C. Senate and House of Representatives, but not in the same legislative session.

There is no opposition to the bill, just a general wariness from the ABC Commission that the distilleries will take some of their business, Maitland said. Only four legislators voted against the bill in the N.C. House of Representatives when it was brought to a vote last legislative session.

Maitland received support from local legislators such as Orange County Reps. Verla Insko and Valerie Foushee. Officially, the ABC Commission remains neutral on the bill.

Rep. Nathan Ramsey, R-Buncombe, said the bill would give distilleries the same benefits breweries enjoy. “It is basically an extension of what is going on — an extension of

breweries,” he said.

The bill won’t infringe upon ABC stores’ liquor sales, Maitland said. Instead, Maitland believes it would increase in-store sales because once a customer gets a taste of the product at the distillery, they will go back to the liquor store to get more.

“A big part of the law is that it’s the same exact price and we can’t undercut the ABC store. And the taxes that go to the state on the front-end stay the same,” Maitland said.

Tim Ferris, the owner of Blue Ridge Distilling Co. and Keith Nordan, the owner of Carolina Distillery, emphasized they are not trying to compete with ABC.

“We have no desire to become an ABC store or compete with ABC stores,” Ferris said. “Our desire is to legitimize the experience of the tour.”

The Blue Ridge Distilling Co., located in Golden Valley near Morganton, only makes one product — Defiant Whisky. The farm distillery has seen an amazing growth since opening in December 2012, but it still relies on tourism to stay afloat as a small business 30 miles from the nearest town.

Nordan, owner of the Carolina Distillery in Lenoir, N.C., said when he opened the second distillery in the state in 2008 along with Chris Hollifield, he was under the assumption that they would be treated the same as breweries and wineries. But it has been the exact opposite.

“One shot, one glass of beer, it’s the same amount of alcohol,” Nordan said.

Nordan estimated he would see a 25 percent increase in sales of the distilleries products.

“North Carolina is the sixth most-visited state in the nation,” he said. “People should be able to buy something to take with them when they go on a tour with us.”

Ferris said it feels discriminatory that wineries and breweries can sell their products after tours, but he can’t.

Ferris said he does about three tours a day, six days a week, and estimated he spends \$200,000 a year allowing people to sample his product and tour his facilities for free. The ability to sell Defiant after tours would help him recoup some of that money.

Ramsey said there was some push back from the bill during the legislative session.

“North Carolina has a very controlled environment relating to liquor sales,” he said. “There were advocates who thought it would undermine the ABC Commission.”

Ferris said the distillery industry is one of the fastest growing industries in North Carolina, which is why he thinks the request to sell his product after tours is reasonable.

“These antiquated laws are not conducive to modern business, though” he said. “They tie your hands and feet and shoot you because you can’t dance.”

“Just like you should know the farmer of your chicken or eggs or broccoli, you should know the farmer of your spirits.”

Scott Maitland,
Owner of Top of the Hill and author of the distillery bill

Agnes Stevens, spokeswoman for the N.C. ABC Commission, said the state’s tight control over liquor sales offers clear public health benefits.

“They recommend against the privatization because there is evidence that it increases per capita consumption and that is an indicator of excessive consumption and the issues that stem from that,” Stevens said.

North Carolina is the only state where local governments appoint a board to operate retail stores. The



DTH/HALLE SINNOTT
George Dusek is the head distiller at TOPO’s distillery, located on the corner of West Franklin and South Graham streets.



DTH/HALLE SINNOTT
Distilleries are not allowed to sell liquor after tours under the current system. TOPO owner Scott Maitland drafted a bill to allow this after popular demand.

state commission is comprised of three members who oversee all commission activities, including two state warehouses where all alcohol sold in statewide ABC stores is kept. The actual stores are operated by local ABC boards. North Carolina is home to 422 ABC stores and more than 18,000 retail businesses that are regulated by the commission.

“(Alcohol is) in our warehouse until the local boards ship it to put it on their shelves,” Stevens said of the strict control the commission has on businesses. “It is on their shelves until a business or individual purchases it. There is not a scenario where you’ve got a secondary market in North Carolina.” Since

1937, the N.C. ABC Commission has grown enormously. Between fiscal years 1984 and 2013, revenues grew 166 percent to \$800 million. Of this, \$316 million went to the N.C. General Fund — the budget the state uses for operations — and then went back local county boards where alcohol is sold.

“It certainly is a growth story that generates revenue for the state,” Stevens said.

The ABC Commission has long

drawn criticism from advocates for governmental efficiency. In 2008, a legislative report found that local boards had difficulty turning a profit as more ABC stores were opened in response to growing populations in urban areas. Without a clear mission, the report found that many local boards were left to operate inefficiently. The report recommended consolidating local boards in areas with lower populations.

Stevens said the commission cooperated with the division in its research and gathering information for the report. In 2010, the N.C. General Assembly passed reform legislation to fix some of the issues the report found.

In 2013, the commission also went through an internal reorganization. Prior to that year, Alcohol Law Enforcement was in charge of preliminary investigations for ABC permits.

“But, that’s something that the commission and the ALE leadership looked at that and thought it was better to use ALE for just enforcement,” Stevens said.

Rep. Elmer Floyd, D-Cumberland, said he believes the commission is still necessary.

“When you are selling alcohol you need to have some sort of control, tight control in today’s environment,” he said.

Tyler Huntington, owner of Tyler’s Restaurant & Taproom, said Maitland’s proposed bill is an important law because it gives distilleries a



SOURCE: [HTTP://ABC.NC.GOV](http://abc.nc.gov), TOP OF THE HILL

monopoly on their own product. “We don’t want it to be controversial at all,” Huntington said. “What we want is for people to understand that it’s not really controversial at all, but an important bill to support N.C. homegrown products.”

Ferris said the distillery industry is strong and it’s just going to keep growing and creating more product, more revenue and more tourism for the state.

“It’s a legitimate industry and we don’t have to do much now but get out of the way of it to foster growth,” he said. “Now the state has to do their part to back us up.”

This bill is part of a larger effort on behalf of TOPO and the local distilling industry to keep liquor revenue in state.

“By doing this, we keep the money in, and that just helps in so many ways that the way we’re going to become more affluent as a state is to build industries in our state,” Maitland said.

TOPO Distillery supports the local economy by only using ingredients found within 100 miles of the Chapel Hill site.

“We’re out on the bleeding edge here because a lot of people don’t realize this is an agricultural product,” Maitland said.

“Just like you should know the farmer of your chicken or eggs or broccoli, you should know the farmer of your spirits.”

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DTH/MATT RENN
UNC senior Roderick Gladney is opening a food pantry on campus, inspired by his own struggle to afford a meal plan.

WASTE

FROM PAGE 1

of the waste in one of their dining halls was food waste, said Sustainability and Nutrition Specialist Christopher Dunham. In 2013, the school composted 261 tons from its dining halls, which include three all-you-can-eat operations.

For many activists, combating food waste is about more than energy efficiency — it also is a tool for fighting hunger.

According to a 2012 report by the National Resources Defense Council, just 15 percent of the food Americans waste could feed 25 million Americans.

Laura Toscano, director of the Campus Kitchens Project, said the problem of hunger should be addressed with the assets that are already in place.

“Right now in this country one in six Americans are at risk for hunger, and at the same time we’re wasting 40 percent of the food we produce,” she said. “This is a problem that can solve itself if we figure out how to put the pieces together in a different way.”

The Campus Kitchens Project helps students organize their university in coordination with community partners to use dining hall facilities to make meals for local people

experiencing hunger. Toscano said she had been in contact with Carolina Dining Services, but no plans are in place for Campus Kitchens Project to come to UNC.

Freeman said 200 pounds of food each week is donated from the dining halls to the community kitchen of the Inter-Faith Council in Chapel Hill.

This month UNC will host Feeding the Five Thousand, an international movement designed to bring awareness about food waste by creating meals from food that would otherwise be wasted.

Feeding the Five Thousand Founder Tristram Stuart said wasting food in an American dining hall actually contributes to hunger on the other side of the world.

“Everyone is involved in the global food waste scandal,” he said. “You as an individual can help alleviate those problems, by taking only what you need and eating what you take. That’s a very easy action for an individual to adopt — hopefully a delicious solution as well.”

Stuart said students have power to reduce waste in the supply chain.

“They, as the ultimate consumer, have a responsibility to demand ... that food is produced in compliance with their own ethical standpoints,” he said.



DTH ONLINE: Check out dailytarheel.com for a Q&A with “American Wasteland” author James Bloom.

Stuart said Carolina Dining Services’ donation policy is something to be proud of. “If they have a donation policy, they are doing a lot better than a lot of other kitchens,” he said.

But he said composting a huge amount of food is not necessarily a good thing.

“Sending lots of food that could have been eaten to compost is of course not something to be proud of,” he said by email. “It could be they send 500 (tons) of food to compost; or it could be they send no food to compost, and only non-edible food waste. It’s likely to be somewhere in between ... It could be a sign of being more wasteful, or it could be a sign of being very good at diverting from landfill.”

He said a focus on composting should go hand-in-hand with policies aimed at reducing the amount of food that is wasted.

Stuart said if he were to set a goal for UNC it would be to the students.

“Why don’t we set ourselves a challenge to halve our food waste ... by taking just as much as we need?” he said.

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