

# GREYHOUND EXPRESS



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## Just tooling around

Racing belt sanders at the Brunswick Pecan Festival

By Donna M. Monnig  
*Express Staff*

Brunswick's annual Pecan Festival was as nutty as ever in October, as attendees of Billy Bob's Belt Sander Racing let the sawdust fly. The modified belt sanders raced along the 70-foot wooden track at approximately 25 mph. Children and adults alike enjoyed competing in the belt sander races.

What is belt sander racing? According to the Belt Sander Racing Association [BSRA], "Belt sanders were one of the first power tools repurposed for drag racing. At some point in time, someone got the idea to set up a wooden track and outfit the sanders with extra long extension cords to turn it into a competition."

Huntsville resident Bob Martin discovered the unusual sport while wintering in Texas three years ago. He introduced his friend Bill Nicholson to the sport and together they formed Billy Bob's Belt Sander Racing. Competitors themselves, they take 15-20 creatively decorated belt sanders to local festivals and events to promote the sport in central Missouri.

Martin stated, "I'd like to start a league here someday. It's just a matter of getting people interested. Right now we're at the early stages of getting people involved."

While belt sander racing might not be well known in Missouri, there are some races in Springfield and other parts of the state. Martin said that belt sander racing can also be found in New York, Las Vegas, Massachusetts, Nevada – just about anywhere.

"Anybody that likes drag racing would like this," stated Martin.

Racing a belt sander is a simple process that anyone can do. Just wait for the green light, then press and hold the button that sends your sander speeding down the track.

"A lot of it depends on how fast your reaction time is to the light," said Martin.

People add fun to the sport by showing off their personalities with their sanders.

According to Martin, "Everybody decorates their sanders up: Farmers, some of 'em paint theirs John Deere green or International red."

He continued that some people put fish, stuffed animals,



*Standing at the track ready to race at the Brunswick Pecan Festival are Bob Martin and Bill Nicholson, founders of Billy Bob's Belt Sander Racing. They travel to local festivals and events to promote the unusual sport.*

or construction hats on theirs. Whether it's the tooth fairy, a tractor, or the bad bat, in the world of belt sander racing, anything goes.

This was the second year that Martin and Nicholson held the races at the Pecan Festival.

"The belt sander racing is the coolest," exclaimed Jacob Monnig, a festival goer who tried out the races last year. He was excited that the belt sanders were back. Another spectator claimed that he had never laughed so hard in his life.

Billy and Bob's belt sanders will be back in action on Nov. 9 at the Moberly Moose Lodge.

There's no end to the things that people can turn into a sport. Belt sanders: they go nowhere, but they do it fast.

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# Women legitimately mad

Editorial by Michael Smith  
Express Staff-Col

"If it's a legitimate rape the female body has ways to shut that whole thing down."

Missourians are all too familiar with Congressman Todd Akin's statement this past August where his views candidly slipped out on rape and abortion. This 2012 election has pushed women's rights to the front recently, leaving a lot of other key issues behind. Abortion, which has been legal



Todd Akin

since the 1970s, still remains a key issue among the Christian Conservative candidates like Todd Akin, who would like to make abortion illegal even in cases of rape and incest.

"Our next senator is an advocate of women's rights but believes that the life of an innocent child has just as many rights as the mother," says Claire Smith, Saint Louis University student and Akin Campaign volunteer.

Regarding a recent statement in which Akin accuses his Democrat opponent Claire McCaskill and liberals of being godless, Smith responds, "Congressman Akin is a deeply Christian man and his faith has brought him much success, and there are many people out there who use different ways to succeed."

Unlike Akin, who grew up in a plush St. Louis suburb, Claire McCaskill grew up in a

blue-collar home in a small Missouri town, raised strict Christian and always kept her faith as a priority. She has always been an advocate for women's rights and a supporter of organizations such as Planned Parenthood.

Debbie Thompson, a University of Missouri student and McCaskill Campaign volunteer, said, "Akin's remarks are irresponsible and sexist toward women. We are moving forward as a country, not backward. It's time politicians in Akin's pre-Susan B. Anthony era mindset be kept from office."

Akin is in staunch opposition to Planned Parenthood which are women's clinics that supply counseling, contraceptives, STD testing and abortions.

"It's frightening to see how far behind in the times Missouri is in comparison to the majority of the nation and even world. The need to control women's

bodies should be a thing of the past. Conservatives are willing to force rape victims to give birth to their rapist children because they believe a few cells is a human life? It is absolutely absurd that these people want to strip women of their right to choose, right to freedom and the right to control their own body," says Kathryn Smith, Skidmore College student who is the director of the planned parenthood on her campus in New York.

Regardless of your stance, this election is heated and extremely close. McCaskill and Akin are still neck and neck in the polls which you may find surprising, despite Akin's statements and being asked to cancel his campaign by the GOP and even presidential candidate Mitt Romney. Akin's statements on rape have received national and global attention. President Obama weighed in on his feelings of Akin's statements during a press conference with a clear yet simple response, "Rape is rape."



## 2012 Election Results

### Presidential Results

Barack Obama (D)  
Vice President  
Joe Biden

### U.S. Congressional Races-Missouri

#### U.S. Senate

Claire McCaskill (D)

#### U.S. House

**Dist 1:** Lacy Clay (D)

**Dist 2:** Ann Wagner (R)

**Dist 3:** Blaine Luetkemeyer (R)

**Dist 8:** JoAnn Emerson (R)

### Statewide Races

#### Governor

Jay Nixon (D)

#### Lt. Governor

Peter Kinder (R)

#### Secretary of State

Jason Kander (D)

#### Treasurer

Clint Zweifel (D)

#### Attorney General

Chris Koster (D)



# Hemorrhagic disease: Effects on Missouri's white tail

By Michelle Frueh  
Express Staff-KV

With the hunting season here once again, there is something for hunters to watch out for. Blue Tongue disease (B.T.) and epizootic hemorrhagic disease (E.H.D.) seem to be on the rise this year with 51 suspected cases in Macon County and 16 in Adair County as of Friday, October 12. Overall, more than 5,000 white tail deer in the state of Missouri have been affected. This virus could potentially devastate the white tail deer population in Missouri.

Emily Flinn, a private land and deer biologist, who works for the conservation department in Columbia Mo., states that "There's been 5,300 state-wide cases reported this year alone."

B.T and E.H.D seem to be transmitted by a small biting midge fly. It is not contagious among deer, nor is it transmittable to humans, dogs or cats, but this virus can affect cattle, although not as severe. Humans are not in danger when handling a deer with this virus. The virus seems to calm down as the weather gets cooler and flies go into hibernation. Some of the deer have been known to survive this virus, but most die soon, usually within one to three days after contracting it.

There can be several signs to look for in a deer when hunting this season with a higher rate of deer mortality in late summer early fall: excessive salivating, swollen head, neck, tongue, eyelids and lungs. The deer seem to die by a water source, partly because of high fever and dehydration. Some are also known to have interrup-

tions in growth of the hooves and or peeling hooves. But death usually happens so quickly that the only sign is loss of life. Individuals who find sick or deer that have already died are urged to promptly report to state wildlife agency personnel.



Nixon Tarrant, a MACC second-year student who will soon be transferring to Truman, is an avid hunter. Tarrant said that he knew about the E.H.D and B.T. virus that are affecting the white tail deer here in Missouri and felt there are probably more cases of it than have been reported. Tarrant also says that this will not affect his hunting plans this year and that he will look out for the signs. Tarrant says he has never come across a deer with the virus but has known some hunters that have. Tarrant says he is "not worried but will not cook any meat that he feels might be affected by this virus."

While some deer survive this virus, about 50 percent die from it. E.H.D and the B.T. virus has affected as much as 20 percent of the deer population in some areas in Missouri.



# Encouraging Entrepreneurs: A look at MACC's Entrepreneurship & Business Development Center



*Brunswick resident, Kaitlynn Reicherts, started her own business, Kaitlynn's Deli, with the help of MACC's Entrepreneurship & Business Development Center.*

By Donna M. Monnig  
Express Staff

Merriam-Webster's definition of an entrepreneur is: "one who organizes, manages, and assumes the risks of a business or enterprise."

When Brunswick resident Kaitlynn Reicherts decided she wanted to start a business, MACC's Entrepreneurship and Business Development Center [EBDC] helped her clarify what was involved in starting a business. They also helped her decide whether to go wholesale or storefront with her deli and cheesecake shop by introducing her to people in both fields.

"They connected me with mentors in the industry I wanted to go in. It gave me a better picture of the business I was going into," said Reicherts, now the owner of Kaitlynn's Deli.

Many people would like to be entrepreneurs and start and run a business of their own. But starting and maintaining a business is no simple task. Things to consider are: a business plan, business license, location, cost, marketing, goals, demographics, insurance, employees... the list is daunting.

"We wanted one location where, if someone wants to start a business, they can come here and start that business and not have to go to different places and agencies," said David Isgrig, director of the EBDC.

"In starting a business, you've got to have licenses, taxes, fees, marketing, patents. If we don't have them, we can get them for you here."



The EBDC can help potential entrepreneurs as well as existing business owners. They offer training seminars and classes, such as social media marketing, counseling services, and networking opportunities. They provide access to business research and information like demographics and age related statistics.

"There's so many little things when starting to do your research," stated Charles Tarr, "like talk to other owners to learn from their mistakes. The EBDC helps with all aspects of making a business plan."

Tarr said that the EBDC was very helpful when he and his wife, Pamela, started their own business, Team Targets Gunner: Firearms and Accessories, in Moberly.

In addition to helping start a new business or grow an existing one, the EBDC offers a Certified Nursing Assistant program, Ed on the go, meeting/counseling/training rooms, and networking and referral services.

According to their flyer, "The EBDC has contacts with a vast array of product and service providers to assist businesses with financial, legal, government contracting, intellectual rights, regulatory questions, and more."

Kimberly Erwin, the

EBDC's business and industry specialist, stated, "I firmly believe that we're what happens afterwards [after college]. We really try to stimulate the workforce so that these individuals can go and work in a great place when they graduate."

This is a good thing. What good is a college degree if there is no where to work?

"We have a lot of resources here," said Isgrig. "We've got a lot of years of experience in our staff... and I think sharing that with the region is a big benefit."

Not only does the EBDC help a business get started, but they also continue to work with that business long

after it's established.

Reicherts said this of her experience with the EBDC: "The people you work with go above and beyond what they're required to do, and they really care who they're working with."

The best part about the EBDC is that many of their services are provided free of charge.

Being an entrepreneur can be difficult, but like all things in life, it can be made easier with the help and support of others. For more information on the Entrepreneurship & Business Development Center visit [www.macc.edu](http://www.macc.edu)

As Erwin stated, "Businesses don't plan to fail; they fail to plan."

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# Students from Everywhere

Editorial by George Thornburg  
Express Staff

MACC has a current student enrollment of approximately 7,500. Thirty seven of those students are from all parts of the globe, a high number for the central of the United States.

Talking with Michael Dean Johnson, the liaison for foreign students at the Moberly campus:

"MACC is a stepping stone for foreigners whose main native language is non-English. These students are required to take a T.O.E.F.L., Test of English as a Foreign Language, to get into a school. MU's minimum score is around 500, compared to MACC's 450."

This opens a bigger door for the struggling English tongue.

I got to sit down with Hui-Chen Huang, known as Julie, from Taipei, Taiwan who is currently one of the four foreign students attending Moberly's campus.

Although Julie was born into a big city, Taipei, population 2.63 million, she's a small town girl at heart.

Julie's goals now are to get her teaching certificate so she can teach elementary students in Missouri.

As for Julie's favorite thing about Moberly, she instantly began talking about Rothwell Park and the coloring of all the leaves.

Lady Greyhound center, Alira Mihocic, is from Melbourne, Australia. Coming from an English speaking country, Alira's transfer was much easier compared to Julie's. It wasn't hard for me to track her down and ask a few questions; she is the MACC-Moberly telephone switchboard operator in the evenings:

## Greyhound Express:

What is the hardest thing to adjust to American lifestyle?



### Alira Mihocic:

I've been to the United States before but not near as long, so being away from my family and friends is still hard to get used to.

### GE:

You're not going to get too homesick and leave us?

### AM:

\*laughing\* No, No. My teammates are very supportive, and you have to remember, even though I'm from Australia, almost everyone on the team is from a different state. We're all going through home withdrawals together.

### GE:

It's my understanding that you are used to driving on the other side of the road?

### AM:

YES! I don't think I'll ever get used to it. I feel like my mom when I was first starting to drive, searching for that invisible break.



International student Alira Mihocic.

### GE:

How is Moberly different than Melbourne?

### AM:

Melbourne is just like any other large city; everyone has somewhere they got to go. In Moberly, everyone's going to talk to you, and everybody waves!

### GE:

I know you get this a lot, but can we go through some Australian lingo?

### AM:

You had to put me on the spot.  
Oi: The American hey, getting somebody's attention  
Icy poles: popsicles  
Mate: friend  
Car park: parking lot  
Fairy floss: cotton candy  
G'day: good day  
Ar'vo: afternoon  
Toilet: bathroom  
Thongs: flip flops "The girls in the dorm find this one especially funny."  
Barbie: of course is BBQ

### GT:

So when is the first home game?

### AM:

Thursday, November 1.

You can watch Alira at tip off; she will be wearing number 12.

## Special events during International Education Week

Nov. 12	Art gallery event/reception 1:30
Nov. 13	Around the World Brown Bag, Rm 159, 12 p.m.
Nov. 13	Pizza party/game, Activity Center 6:30 p.m.
Nov. 14	Film <i>Crossing Borders</i> , Moberly. Rm TBA 12 p.m.
Nov. 15	Film <i>Spirited Away</i> , Blue Rm 12 p.m.
Nov. 16	Casablanca Restaurant 6:30 p.m.

For full listing of main campus and off campus activities, see MACC website and fliers.

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# Homegrown chef drives culinary program forward

By Jackson Portell  
Express Staff-Col

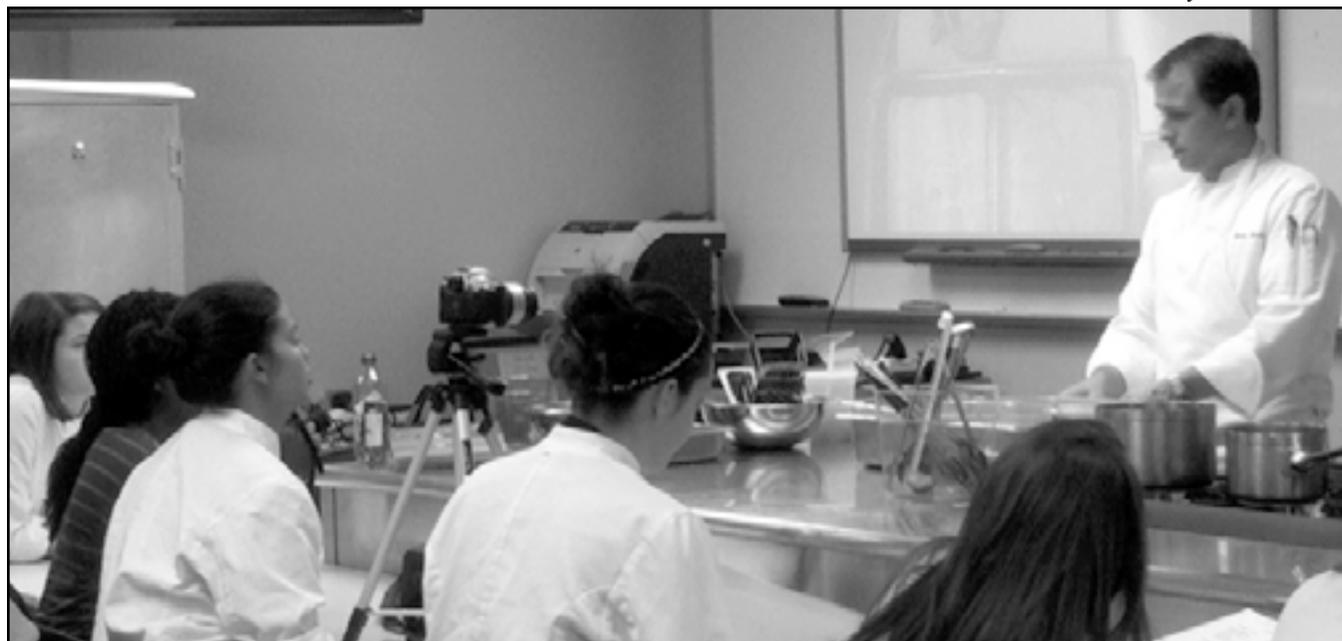
Photo by Jackson Portell

In a short nine years, Brook Harlan has salvaged a complacent Culinary Arts Program and given many high school students the opportunity for scholarships, careers, and much more. The experienced chef, whom has spent the majority of his life working in kitchens, has diverted his attention to teaching mid-Missouri high school students about the competitive industry of food.

"I've never learned more from a teacher than I have from Chef Harlan," said veteran culinary student, Mallory Barnes

The Columbia Area Career Center Culinary Arts Program is an American Culinary Federation accredited high school class that gives area high school students cooking experience, real job connections, possible college credits, food knowledge and even the shot at a full ride scholarship.

The Culinary Arts Program at the Columbia Area Career Center was a much different place shy of a decade ago. Quickly approaching his tenth year as Chef Instructor of the popular program, Harlan speaks of the drastic changes that he has seen throughout his tenure.



*Chef Brook Harlan demonstrates breaking down whole chickens to his chef-students.*

"I was much nicer when I started teaching," said Harlan.

Much of the progress throughout his experience as an educator and a chef has been finding the perfect balance between the two.

The kitchen classroom has evolved from a small room in the basement of Rock Bridge High School to a massive, state of the art kitchen complete with

separate classrooms for lectures as well as a small demo kitchen.

The program offers the students the option to compete in the annual Sills USA competition, which is a comprehensive evaluation of practical cooking skills and food knowledge. The national winner is awarded a full ride scholarship to the Culinary Institute of America.

Harlan, along with fellow instructors Jeff Rayl and Carrie Risner, have trained multiple national champions throughout the years. They have a stellar record at the state level competition, finishing first in

the Culinary Arts competition ten years running.

Approaching a decade of educating high school students, Harlan continues to drive the program forward year after year. His program produces an 80% positive placement rating, which means that 80% of those students are enrolled in some kind of college or immediately move into the work force. That is exceedingly high number for this sort of program.

"I think the biggest thing that we can instill in them is work ethic," said Harlan. "A lot of that, they can take into any job."



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# On Air

Editorial by George Thornberg  
*Express Staff*

I'm a proud MACC 3<sup>rd</sup> generation student that upholds tradition and also embraces the future. What can we do to keep up with the ever changing technical world, and how can we promote our college even more throughout the community?

Radio today almost seems outdated with hard drives that can hold close to an infinite amount of data; let me assure you, radio still has a strong influence of music, sports, or even political slants. What better way to get our values and school spirit across than by having our own radio station.

From a MACC survey of students on the main campus, 99% still listen to the radio and believe that a radio station would bring MACC more pride. Most believed it would be easier to get involved with the Greyhound and Lady

Greyhound basketball teams if the college had a dedicated station that included sporting events.

Talking with public radio KJLU General Manager, Mike Downey of Jefferson City:

"There are so many benefits; first of all, it's a great benefit to the students. It is just one more tool to help prepare them for after college whether they go into radio broadcasting or public speaking in general. It also helps the university a great deal because we're able to showcase what is going on here at Lincoln University."

Although KJLU is a public radio station and not an official radio station of Lincoln University, they work closely with the students.

"After the initial studio costs, which can be steep depending on the level of quality you want, yearly cost for upholding it is fairly low," stated Mike Downey.



*Could a college radio station at MACC be feasible and benefit MACC students?*

"Since we are a public station, we have six full time staff members, and, of course, that is our biggest annual cost."

KJLU got licensed to push 50 miles out from Jefferson City. Most campus radios apply for a LPFM, Low Power FM, broadcasting radio station. That would allow a 3.5 to 5 mile radius around that antenna.

Researching IBS, Intercollegiate Broadcasting System, I learned that the main problem any new station is going to run into is room.

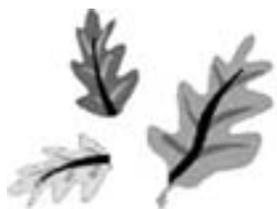
Can you get your own dedicated station? In most cities, no, you can't. You would not be able to find a station available between 87.5 and 108.0 MHz that would not interfere with existing radio stations. In rural areas, where

there are fewer radio stations, chances of finding a non interfering signal is much easier to come by.

MACC is continuously upgrading and becoming a more inviting college to students everywhere, especially as we start to climb out of an economic trough. Although we are rural, we can take advantage of that and spin it for our favor.

## Thanksgiving Break

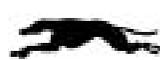
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## From Moberly to the Middle Ages: a trip to the Kansas City Renaissance Festival

Editorial by Donna M. Monnig  
Express Staff

On one side of the gate is a sea of automobiles sitting stationary in the enormous parking lot. On the other side of the gate is a 16<sup>th</sup> century village where knights, pirates, and fairies roam the land.

Enter Canterbury: the world of fire-eaters, magicians, gypsies, peasants, beggars, dancers, mermaids, and royalty. Who knew you could go from Moberly to the Middle Ages on a half a tank of gas?

According to the flyer, the Kansas City Renaissance Festival attracts approximately 180,000 visitors during the seven themed weekends that it's open each year.

With 15 stages, more than a hundred artisans selling their wares, and dozens of activities, the 16-acre village has something for everyone. The highlight of the festival, as 11-year old attendee Colton Jenkins would exclaim, is the live armored jousting.

Professional knights, complete with shining armor, joust with sword, lance, and everything else they can get their hands on. Fighting fair is, after all, highly overrated.

There are four jousts each day, each one escalating in violence, until the last one of the day ends in a joust to the death. While incredibly real looking, it's all in good fun. Other than a few bruises when one knight dives off of his horse and slams the other into the ground, no one actually gets hurt.

The festival is also educational and offers living history tours. MACC's own theatre instructor, Joyce Pauley, encouraged her students participating in last year's Madrigal to attend the festival to learn more about the Renaissance.

One of her students, Shannon Grenke, stated, "I loved the vast variety of costumes that people wore, from real [historical] costumes to fantasy costumes. They had everything." Grenke's advice is to: "Wear a costume if you go!"

It's easy to get turned around as you wander through village streets visiting the different shops, stages, and dungeons. But there's generally a local villager happy to help you on your way.

And, who knows, you might run into none other than Jack Sparrow. My sister and I did. He'd had a bit too much rum to give accurate directions though.

The modern world is a great place to live, but the Kansas City Renaissance Festival is a great place to escape back in time.

This year's festival started Sept. 1 and was open each weekend until Oct. 14. The dates for the 2013 festival are all weekends beginning Aug. 31 through Oct. 13. For more information, visit [Kcrenfest.com](http://Kcrenfest.com)



## Are there consequences for underage students buying alcohol?

By Michelle Frueh  
Express staff-KV

What would happen if an establishment that sold alcohol would allow minors to purchase it? Are the students liable also?

Ron Jones of Adair County served from 1987-2010 as a Special Agent for the Division of Alcohol and Tobacco in Missouri. When Jones was asked a few questions about the kids today smoking and trying to purchase alcohol under the legal age in Missouri, he didn't seem to think that they knew about or possibly even cared about the repercussions it could have on an owner of a business that sold alcohol and tobacco products.

The laws are clear: if anyone under the legal age of 21 (18 for tobacco) attempts to purchase alcohol and or tobacco, they could be reprimanded by a fine up to \$1,000 and possibly a year in jail for alcohol and fines up to \$100 for tobacco. If the establishment serves a minor alcohol, they are given a written warning and a fine for the first offense, and could be shut down permanently for the second offence. For tobacco, it is a \$10,000 fine to the owner.

According to Jones, "The FDA sets the laws on tobacco, and the state of Missouri sets the laws on underaged drinking."

Keith Blackorby, a local owner of a tavern in La Plata, Mo, was well aware of the alcohol and tobacco laws in Missouri and seems to be very strict on following them.

"When anyone enters my establishment, I am quick to ask for a picture I.D. There are several things that I look for: first, to see if the I.D they are giving me could have been altered in any way. Next, I look at the picture to see if it is the person attempting to buy. Then I look at the date of birth and ask them to repeat it to me. Last, I look at the expiration date. These days you can't be too careful. I guess I am lucky. I haven't come across that too often."

2010 MACC graduate Karah Naughton was also asked about her experience with bars and being underaged. Naughton said she never attempted to get served in bars but had known several of her friends who had. Naughton also stated that they would tell everyone how easy it was and that they were never even asked for an I.D.

Naughton was shocked when she heard about the fines that would be implicated on an owner and the person attempting to purchase.

"I doubt they know what would happen if they got caught, or at least I would think they don't understand what would happen if they attempted to purchase alcohol."

