

Trustees' Building will get Food Stand

By John Arnold
Opinion Editor

Tired of going all the way to the Lion's Den between classes for that tasty treat?

No longer will you have scramble between classes for something to eat on the go because the Trustees' building is getting a kiosk called Café a la Carte. This will be much like the portable vending food stands seen at the mall.

Paul Reinecke, director of food services here at Methodist College, explained that that his company Sozexho has plans to install Café a la Carte downstairs in the Trustees' building where the ROTC room was previously located.

Reinecke mentioned that because the system is portable it might be moved to another location if the planned location proves to be inconvenient.

The demand for quicker better snack food comes from both students and administration alike. Café a la Carte will feature sandwiches, salads, cold beverages, a coffee station, and various baked goods.

A unique feature of Café a la Carte is that students will be able to pay using cash or credit cards because Lion's Den dollars will not be accepted.

Career Services First Annual Business Etiquette Dinner

By Rusty Knowles
Sports Editor

Marisa Saenz of Career Services organized the first annual Business Etiquette Dinner held at Methodist College on Thursday at 6:00 pm in the Alumni Dining Room. Methodist College Dining Services catered the event.

The goal of the event was to teach formal business etiquette while dining with potential employers, friends, and even family. The emphasis was on proper dining manners.

To begin the evening Saenz thanked all who were present for their attendance and introduced her guest speaker for the evening, Mrs. Joan Allen.

Allen is a current friend of Methodist College and the local community. She began her college education at UNC Greensboro, but within one year of her pursuit of a Home Economics degree she was married at the age of 19 and chose to put her education on hold. She is currently married with

3 children and 10 grand children.

She calls herself "very much a family woman". She has been involved with the community through various programs and boards for several years and welcomed the opportunity to lend a helping hand at Methodist College's Career Services Business Etiquette Dinner.

After the introduction of Allen, Dean Blanc proceeded with the opening prayer. Following this Allen gave an overview of the evening, then the food began to be served.

The dinner opened with an Italian vegetable and noodle soup while Allen went from table to table giving out pointers for proper manners at the dinner table.

At each table Allen gave instructions like "Don't bring your face to your food, bring your food to your face".

Other pointers ranged from how to get to know strangers at your table to un-

derstanding your place settings and what to do with your napkin.

The Dining Services then distributed warm bread to each table, refilled necessary drinks, and cleared tables for the next dish. This was a freshly made seasonal green salad, which was quickly finished by the crowd of about 45 people.

Next was the main course. Allen again made rounds to all tables to point out the proper way to use their utensils while eating their Greek grilled chicken, baked potato, and the freshly sautéed green beans.

The dinner finished with dessert, which was Tiramisu. This is a custard type dish topped with coffee powder, which was an absolute delight. The evening concluded with thanks given to those who attended.

Handouts of eating manners were given to those students who want to practice on their etiquette techniques for use in future situations.

Women Win Dixie Conference Tournament on Homecourt



photo by Lindsey Stevens

Coach Jarman and the Lady Monarchs posing with Conference Tournament Championship Trophy. They defeated Christopher-Newman to capture the title on Saturday... see story on page 10