

# Lost Boys of Sudan find new life in America

*After more than a decade of flight from persecution in their homeland, sixteen of these Sudanese refugees arrive in the Triad to begin anew.*

By Rachel Weeks  
Editor-in-Chief

In the mid 1980s, while most Grimsley students were just entering the world, some 17,000 boys from southern Sudan were leaving one behind.

There were no plans or preparations. Some returned home in the evening to the sound of gunfire, others watched loved ones killed before their eyes by government forces from the north. Without a safe place to call home and in a chance act of desperation, they did the only thing humans know to do when overcome by fear—they ran. Only about 10,000 would make it to the refugee camps.

Over a decade later, after years spent in various camps throughout Ethiopia and Kenya, 16 of the 2,000 Lost Boys of Sudan already settled in the

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**-Alan Kinlaw,  
junior**

United States are living in Greensboro. Thanks to the efforts of senior Nazaneen Homaifar and Ms. Enright, her advisor for Teens Active in Greensboro Service (TAGS), four of these men made it to Grimsley's Media Center to speak alongside their case manager from Lutheran Family Services, Angelos Agok, on November 7<sup>th</sup>.

The turn-out far exceeded Homaifar's expectations; over 160 people attended the event, and the men who spoke seemed equally amazed. "We thank you for being here," they said throughout the evening, penetrating the crowd with the sincerity of their eyes.

The program was introduced by Agok, the case manager for the men who spoke with a firm vitality about the harsh realities of what is Africa's longest war, still being fought in Sudan. While most listened intently to the men profiled during the viewing of a "60 Minutes" segment, what held the audience rapt in silence were the individual stories and faces of the men there to share their experiences.

Their stories seemed inconceivable as each unfolded his personal history. As they spoke, the eyes of the listeners seemed lost in the images of African wilderness, reaching to understand what barely seemed possible. Barely escaping lions, drinking urine for survival, almost giving up out of staggering exhaustion; at the ages of 8 and 9, the boys had given new meaning to bravery and determination.

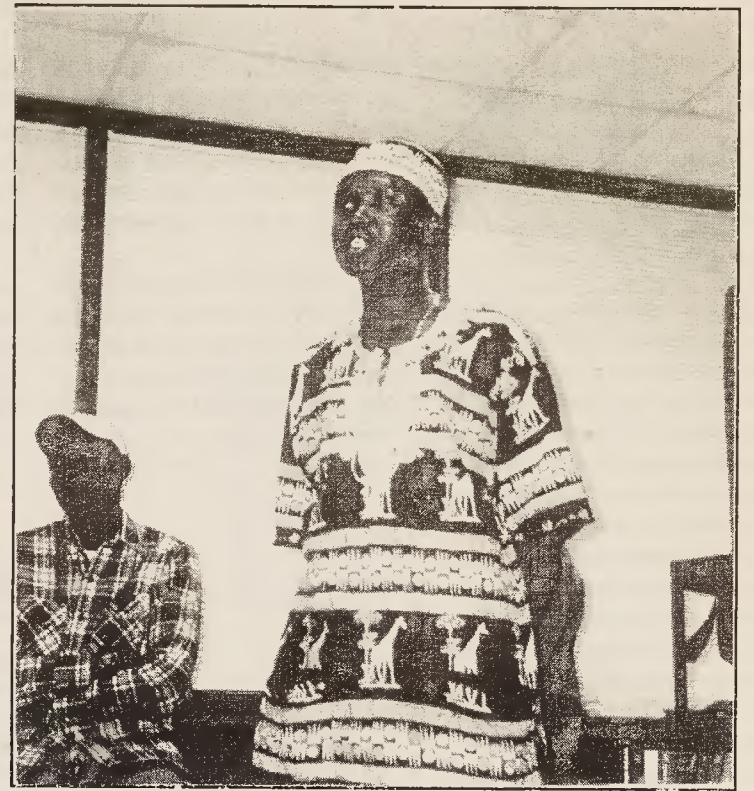
"When I left home in 1987, I did not know what was happening...It was not in my dreams to cross all of those mountains, to come to America...there must be a plan," Justice, one of the Lost Boys, said as he searched the faces of the group. As Daniel told his story, he said, "In Kenya I was totally hopeless. That was where I got the name Lost Boy...I was lost in life."

A question and answer session wrapped up the evening, and for some, it was the most in-

teresting part, as the men offered a more intimate look at their lives in Greensboro and their hopes for the future: namely, to attend college.

"These people are heroes on a whole new level...Their courage and effort in life really amaze me," junior Alan Kinlaw said. Senior Lauren Moore expressed her sympathy for their effort to save enough money to go to college: "They have worked so hard to get a life free of violence and to get an education, and I take for granted the opportunity to go to school," she said.

Perhaps the most important lesson of the evening came from Daniel, who said, "It is not a story about the past, it is a story of what is happening today in southern Sudan." While these men are resettled and must face new challenges in America, thousands more wait in Sudan, hoping for an end to a conflict that has torn their nation apart for more than half a century.



Angelos Agok, the Lost Boys' case worker at Lutheran Family Services, tells of the trials and tribulations the boys faced on their way to America.

## Cook Out clearly superior in frozen dessert field

*Critic crowns Cook Out milkshake champion of Greensboro.*

By Elizabeth Hardwick  
Staff Writer

As the days become short and that autumn chill mixes with the radiant shine of the sun, I can think of nothing better than curling up with a thick, fulfilling milkshake. For a city of its size, Greensboro is surprisingly lacking in ice cream shops. What it lacks in quantity, however, it makes up for in quality and variety.

I visited four places in Greensboro that are well known for either having good shakes, or good ice cream—thus most likely having good milk shakes as well. For fairness' and comparison's sake, at each restaurant or ice cream shop I ordered a chocolate shake, or an equivalent specialty shake with a chocolate element in it.

First on my hit list was Swenson's at Friendly Center, where I ordered a Chocolate Fudge Brownie shake for \$4.21 with tax (about \$.19/oz.). This shake was huge, measuring an impressive 22 oz., and it came topped with a mountain of whipped cream. As I endeavored to take my first sip of the shake, I realized that it was too thick for a straw—I would need the aid of a spoon. The ice cream part of the shake revealed itself to have simply that average, chocolate ice cream flavor. However, the numerous, chewy chunks of moist brownies kept the shake afloat.

Coldstone Creamery at Brassfield shopping center, the

only shop I reviewed offering ice cream exclusively, boasts a wide array of ice cream flavors as well as over 20 high quality toppings that can be mixed in for an additional \$.49. I selected a Double Dutch Chocolate shake with a brownie mixed in for \$4.11 (at 20 oz, about \$.21/oz.). While this shake was not thick at all, and the brownie was ground up so fine that it no longer had its own identity, the brownie blended well to create an excellent overall taste. The rich flavor did not at all resemble that synthetic, mediocre flavor of the average chocolate ice cream; this shake's flavor could best be described as "a liquid brownie."

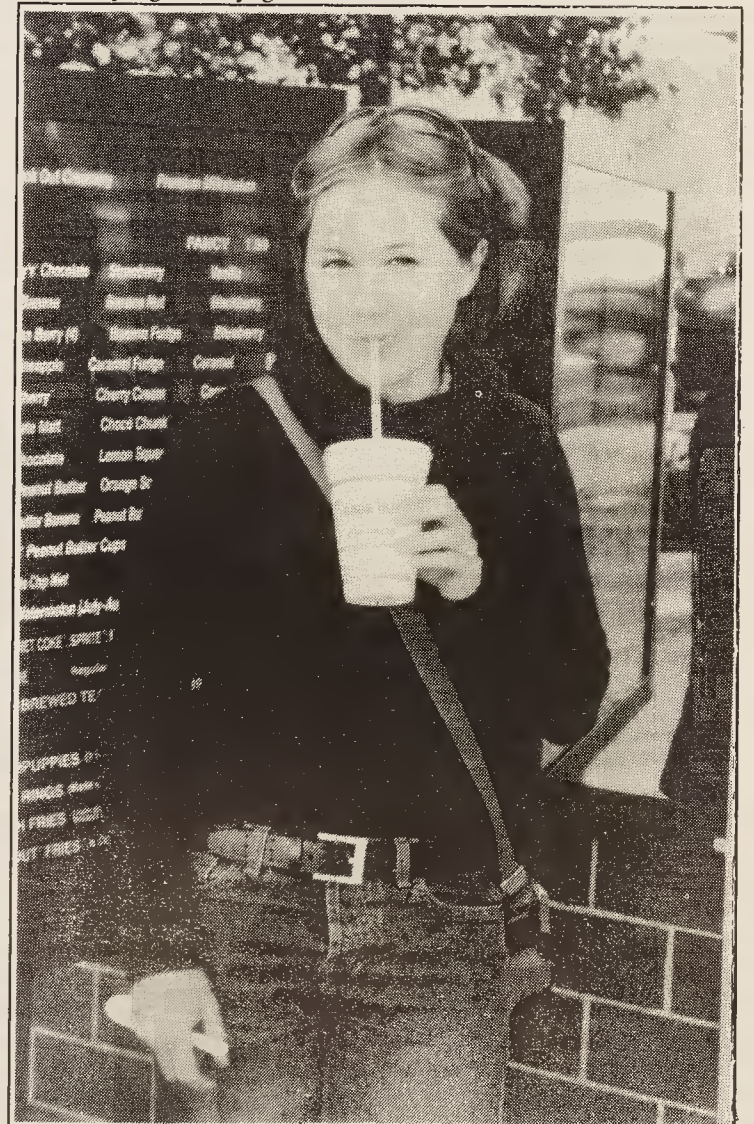
Next I traveled to Summit Avenue to visit Mayberry's, which offers sandwiches and sides, but whose true business is ice cream. Here I got a simple, "no frills" chocolate shake for \$2.28 (18 oz; \$.13/oz.). This shake was a straw-collapse. I needed a spoon to consume it. Its refreshing coldness also made me realize that my previous two shakes weren't cold at all, coldness being a desirable characteristic of a milk shake. This shake had a simple, yet satisfying flavor, but the name "chocolate shake" deceives the consumer here. If this shake wasn't brown, I would have thought I received the wrong thing.

Finally, Cook Out on Battleground, a favorite among many Whirlies, offered the old standby. For \$2.01 with tax I ordered the Choco Chip milk shake (18oz; \$.11/oz.). Even though the menu name of the shake and its lack of description didn't easily reveal the type of shake I would be getting, I was content with what I received. I discovered that the shake I ordered was vanilla with

chocolate chip cookie chunks. The flavor of the actual ice cream of the shake wasn't anything special, as the cookies were what really defined it. In every bite of this perfectly thick shake, a taste of freshly baked, crispy, chocolate chip cookies was discernible. To top it off, the shake was cold; it was the only shake I sampled that gave me that brain freeze that is satisfying in any good ice

cream dish.

If that sweet tooth strikes you and you are prepared to indulge yourself in a delectable dose of milk shake, don't let your conscience be your good guide, look no further than one of these four establishments. Whether looking for thickness, texture, flavor, temperature, or price, everyone's ideal shake is out there.



Food critic Elizabeth Hardwick contemplates the merits of Cook Out's Choco Chip milk shake as she takes one last slurp.