



# The Northwestern Flipside Presents: NU SPORK

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Smaller Plates Increase Caloric Consumption, Going Back For Fourths



Four NU Students Attend Native American Heritage Dinner



Secret Dining Hall Discovered in Basement of SMQ



Study: Sargent Grill Line Worse than the DMV

## NU Cuisine Announces "Palestine Recognition" Meal

BY SAM BLOCK

EVANSTON — In their long tradition of commemorating every ethnic event with a mildly offensive meal, NU Cuisine announced that Allison Hall will have a Palestine-themed meal to celebrate the country's recent recognition by the UN. The decision has caused some division among students.

The Kosher station will rightfully become a Palestine station, according to Sodexo. Food will include Gaza chicken strips, cease-fire grilled burgers, and hummus on everything. NU Cuisine will divide Allison into three quadrants: the Israeli main room, the West Bank Public Affairs Residential College room, and the Gaza Strip Shepard Residential College room. CAs will patrol the entrances to each room.

"We are thrilled NU Cuisine recognizes Palestine as a legitimate state," says Hooman Shams, president of Students for Justice in Pal-

estine. "It moves us just as close to statehood as does recognition by the UN."

But on this slightly Jewish campus, not everybody is pleased by the Palestine meal.

"We think having this Palestine dinner is as illegitimate as the meat Sodexo serves on Taco Tuesday's," says Zach Goldstein, treasurer of NU Chabad. "I just don't see how it's safe when the West Bank P.A.R.C. room is sending spitballs into our crowded tables."

"We were in Allison first," Goldstein added.

Palestinian Authority President Mahmoud Abbas and UN Secretary General Ban Ki-moon have both come out in favor of the NU Cuisine Palestine meal. In a memo to Northwestern students, Abbas wrote, "We just hope that a peace agreement with Israel doesn't take as long as it took Frontera Fresco to open."

## What Insensitive "Theme Meals" Have NU Dining Halls Hosted in the Past?

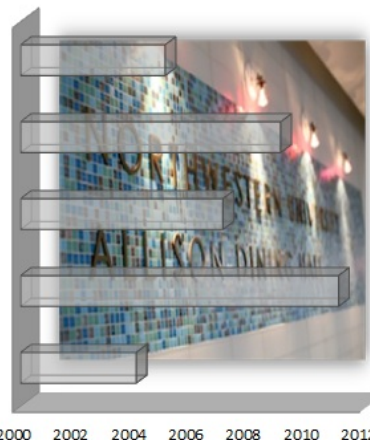
**Dia de Los Muertos Breakfast: All Leftovers Wrapped in Condoms**

**1920s Night: Entry Refused to Blacks, Jews, and the Irish**

**Sudanese "Nothing-on-a-Stick" Night**

**Dubai Night: Garish Food Prepared by Indonesian Slaves**

**Yom Kippur Brunch**



## The Stoner Soufflé: A Delicious Munchies Medley

BY TOKEN POTHEAD

It's 11 PM on a Tuesday, you're sitting in your dorm, and you're stoned out of your mind. (What's that you say? Other people don't blaze on Tuesdays?) Whatever. Wednesday night. This medley of common foods found in dorm rooms is the perfect remedy to your munchies if you're too high to make the trek to Cheesie's or remember that Jimmy John's delivers. I guarantee that this recipe will get you the maximum enjoyment out of getting baked without actually baking.

What:

- 1 Pack Ramen Noodles
- 2 Cups Goldfish (Don't have a measuring cup? Two cups is approximately the amount of goldfish you can fit in your mouth at one time.)
- Some Chocolate Shit
- Ben & Jerry's Half Baked (or Milk & Cookies)
- An apple

How:

1. Make the Ramen in a bowl. If you need further explanation just go ahead and eat your Goldfish cause I'm done with you.
2. Crumble the Goldfish in your bowl and stir.
3. Notice how your hand looks as it stirs. Like, really look at it. It's out of this world, man.
4. Melt whatever chocolate you have and pour it in. Use a Crunch Bar IDGAF. Remember to lick the wrapper.
5. Eat the Ben & Jerry's while making the Ramen and chocolate. (Optional: Put the Ben & Jerry's in with the Ramen. I tried that once and it blew my mind.)

Still hungry? Eat an apple to keep those calories down! (Suggested: top the apple in caramel syrup, chocolate syrup, regular syrup, sprinkles, and Cheetos.)

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# Restaurant Review: Foster-Walker Complex-East Dining Hall

BY TOMMY SCHAPIRO

*Foster-Walker Complex-East Side*  
★ ★ ★ ★

Hi guys! My name is Tommy and I'm so excited to be your Special Middle School Dining Hall Reviewer. A special thanks to The Flipside for doing my homework for me and for the free lunch. I told my Uncle Morty that you guys definitely deserve more money.

Anyways, I guess I should start talking about the restaraunt now? Wow, that's a hard word to spell. Restorant? Restaurant? Got it. I think.

The food at Foster-Walker

Complex, or as you called it, Plex, was SO GOOD. Like, totally. There were four different kinds of pizza! At school we only get one kind, and it tastes like cardboard and is covered with grease. Plex's pizza was hot (mostly), not too greasy, and served on a spinning heater rack thing, which was really cool. So that's my most highest recommended entrée.

There seemed to be some kind of stir-fry bar, but I didn't try it because the line was really long and there were too many vegetables.

300 words, you said? That's a

lot. What else can I write about?

Oh, right! Beverages! They had so many kinds of soda! I combined Root Beer and Sprite and Lemonade and it was delicious. I'm so tired of having milk every day for lunch so it's great that Plex has this kind of variety, and gives diners the freedom to mix beverages as they please. My parents took me to this terrible restaurant downtown last week, The Purple Pig I think it was called, which was so boring. We had to wait forever for our food, and my parents wouldn't let me mix kinds of soda when I ordered. Plex is

so much better, it's fast and you can serve yourself.

And last but not least, desserts. Plex had a great selection of desserts. The chocolate cake was nasty, it was called Virgin or something, but the cookies were good, especially with ice cream on top. I tried the soft serve and the Edy's and both were excellent.

So in conclusion, Plex was a fantastic dining hall. It had fantastic service (self-serve), good pizza, and delicious desserts (notice my alliteration please). I give it 4 stars (out of 5.7).

The End.

## Six Students Try Frontera Fresco, ASG to Use 10K Initiative to Bring in Chipotle

BY RACHEL BEAL

EVANSTON — After nearly four months of construction, Frontera Fresco, the newest addition to the epicurial cornucopia of dining options at Northwestern University's Norris University Center, opened on Friday, November 30th.

ASG representatives were lucky enough to sample some of Frontera's special dishes early at their annual "How to Spend Money on What Northwestern Doesn't Need" Dinner.

"We thought it might be a challenge to come up with a worse idea than WiFi on the lakefill," the ASG president told members, "but then the executive board and I had this great idea that we could use the 10K Initiative to bring in a Chipotle, and maybe even put it in that equally unnecessary new Bienen building? Or what about the new SPAC? That could be even worse!"

Rick Bayless, the Chicago chef who owns the chain, commented, "I know it will be hard to compete with the gourmet hot dog options available at Tech Express, but I think the use of

fresh, locally-grown ingredients and very-nearly Mexican food options makes Frontera unique."

When further pressed on where "locally-grown" vegetables would be sourced from in an urban area, Bayless said he hadn't thought it through all that well, but the most economical option was a small, cooperative farm manned by unemployed theater and communications majors.

As of press time only six non-ASG students had heard that Frontera Fresco had opened. While

Global Studies major Harriet Myers was quick call the cuisine as "genuine as the Melville J. Herzowitz African Studies Library," Weinberg sophomore and Nebraska native Haley Michaels said that not only does Frontera provide the corn fix she's been missing, but that the new addition to NU Cuisine's culinary diversity has really broadened her cultural horizons. "Like last year on Cinco de Mayo I had a tamale at Hinman, which was gross, but now I'll definitely make sure my family my family tries 'Taco the Town' back in Omaha!"



## Three Helpful Tips for Dorm-Brewing

BY BRIAN LEE

Got your fake ID stolen?

Can't get your upper-classmen friends to score a handle of Skol for you?

Not a fan of the mouth-wash taste?

You won't have to deal with these bummers if you make your own fun juice! Making your own booze in your tiny room at Plex can sound like a daunting challenge but it's also very rewarding. Just follow these simple suggestions and you'll be on your way to tipsyville by the end of the school year.

**1. The best ingredients might be right next to you.**

Believe it or not, you don't need expensive, hard-to-get ingredients to make delicious drinks. Take advantage of the dining halls. With apples, oranges, pears, and bananas readily available, there are plenty of exotic, obscure drinks to be made. With some imagination, that plate of mashed potatoes could turn into your very own line of vodka.

**2. Keep your friends close, your CAs closer.**

The kind of CAs you're dealing with has a lot to do with where, what, when, and how you're going to go about making your own brews. With a meticulous CA, you're going to be limited to the corner under your bed. With an oblivious one, you could be far more daring with your approach. Go ask permission to use the basement trunk room for your organic chemistry project. Your CA might say why not. CAs often come with different needs that also affect your brewing operations. Sometimes, the CA might want a small taste of the mead you're making. Other times he might want a small part of the profit share. Regardless, always keep your CAs satisfied.

**3. Sanitation is key.**

Not much needs to be said here. It's a fine, fine line between low quality alcohol and sewage. "Try not to give people food poisoning" is a good life tip in general.

Note: All names and stories are fictional, unless public figures are mentioned. THIS IS SATIRE!

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