Sparing the wood

Trees must be cut down to make way for the construction of the new building for the Kate Tiedemann College of Business. But USF St. Petersburg students and staff decided to turn the wood into furniture and artwork for the new building.

BY JACK MOSCONI
STAFF REPORTER

To make way for the new building that will house the Kate Tiedemann College of Business, trees will be cut down.

But the wood from these trees will become furniture and artwork inside the building.

Jim Grant, USF St. Petersburg’s construction project manager, and Project Leader Dan McGarigal came up with the idea to spare the wood.

“Most trees will be reused in one way or another,” said Jim Grant. “Hopefully for tabletops, lounge seating in the atrium, and on the balcony. The table in the fourth floor boardroom, which will serve as a secondary area for emergency operations, will have a large table made from the wood. We plan to add plaques to the tables that identify they were made with wood from the trees on site.”

McGarigal searched for local

In order to build the new home for the Kate Tiedemann College of Business, these trees must be torn down.

Continued on p. 3

Universal recycling coming to St. Petersburg

BY IAN MACCALLUM
CROW’S NEST CONTRIBUTOR

St. Petersburg is set to live up to its promise of sustainability now that universal recycling is set to begin operations this summer.

The program, which will replace the current subscription-based service used by some residents, has been in the works since Mayor Rick Kriseman took his oath of office in 2014.

Beginning the first week of May 2015, the first of 76,000 homes will receive their blue, 95-gallon recycling containers. Approximately two weeks after households get their containers, the soft opening of the recycling collection will commence.

Deputy Mayor Dr. Kanika Tomalin is excited to see the program roll out.

“It’s a move that we’re very proud of,” Tomalin said. “It has been a long time in the making, but now it’s time. Our success is dependent on each of our individual engagements.”

Long-term sustainability was one of the more important goals which Kriseman and Tomalin sought to bring to the city upon entering office. “Curbside recycling is one of the ways we are moving forward as we engineer a city of opportunity,” Tomalin said.

“We have the resources, we have the willingness and the ability to have our city’s recycling policies reflect our philosophies,” Tomalin said.

St. Petersburg was the first city in Florida to become a green city – an accolade received in 2008 – and the recycling initiative aims to continue paving the way to the city’s sustainable future.

The recycling program is set to run mostly on the same routes as solid waste collection does, with the city divided into eight distinct

Continued on p. 2
Student opens retail store along Central Avenue

If you go: Blond is at 681 Central Ave. Open Tuesday through Saturday from noon-6 p.m. www.facebook.com/Blondstpete

Kalynd Kryza has embraced the vintage style with a modern twist.

USF St. Petersburg senior Kalynd Kryza opened Blond, a retail store on Central Avenue. Blond is in front of the rock-n-roll hair salon Star Booty.

BY CAITLIN ASHWORTH
STAFF REPORTER

Music and art have redesigned downtown St. Petersburg, giving it a vintage style with a modern twist. USF St. Petersburg senior Kalynd Kryza has embraced the city and opened Blond, a retail store located in the front of Star Booty, a rock-n-roll hair salon.

Blond offers affordable vintage apparel, ranging from about $12 to $25, with their own T-shirt collection as well as T-shirts from local bands, records and tapes. Kalynd said she hopes to include more clothing designed by Blond and supply more locally made vinyl records.

Kalynd opened Blond with three of her friends from high school—Katie and Alexander Charos, and Bethany Muggleworth.

As current member of the band Alexander and the Grapes, and Talk Nice, Alexander Charos takes care of the music. Charos records local bands at his home and helps Blond’s music inventory.

Katie Charos and Muggleworth are blondes, which inspired the shop’s name—Blond.

“(It) is sort of a play on the dumb blonde,” said Kryza. “Fashion can be perceived as something kind of silly. At the end of the day it is supposed to be something you can be smart and creative with it at the same time.”

Kryza plans on graduating in the fall with a major in history and a minor in education.

“I think a lot of my interest in history, outside of the intellectual part of it, is just the nostalgia for things,” said Kryza, “taking that nostalgia and making it modern.”

Her love for history and fashion go hand in hand.

Kryza considered going into costume design. While living in New Orleans, Kryza played around with the costume designers on the set of Abraham Lincoln Vampire Hunter.

“It’s so much work historically, to get it right to the point where the clothes are so accurate you don’t even think about them,” Kryza said.

Blond hopes to host art shows and draw local artists to the shop. The owners also want to make Blond a place where people can come and hang out.

Universal recycling replaces current subscription-based program

Learn more: Visit the city’s recycling website at www.stpete.org/recycling.

Yup, you go to a school that can host dock parties. Join Harborside Activities Board at 8 p.m. by the boats at the waterfront. There will be music, refreshments and entertainment. Ah, it’s great to be a Floridian.

If you want, you can share your response via social media.

“The idea started as a conversation over dinner with friends,” said Lee. “The question of giving strangers money came up, and it then flourished into this project for my JD graduate program. I decided to make a ‘yes’ vote cost $1 because it is one thing to say that you would do something, but quite another to actually do it—I want to know what people will really do.”

What happens to the money Lee makes from the site? She won’t say. It’s all a part of the experiment.

“Would you give a buck?” The website is an applied research project as well as T-shirts from local bands, records and tapes. Kalynd said she hopes to include more clothing designed by Blond and supply more locally made vinyl records.

Kalynd opened Blond with three of her friends from high school—Katie and Alexander Charos, and Bethany Muggleworth. Blond offers affordable vintage apparel, ranging from about $12 to $25, with their own T-shirt collection as well as T-shirts from local bands, records and tapes. Kalynd said she hopes to include more clothing designed by Blond and supply more locally made vinyl records.

Kalynd opened Blond with three of her friends from high school—Katie and Alexander Charos, and Bethany Muggleworth. As current member of the band Alexander and the Grapes, and Talk Nice, Alexander Charos takes care of the music. Charos records local bands at his home and helps Blond’s music inventory.

Katie Charos and Muggleworth are blondes, which inspired the shop’s name—Blond. Kryza plans on graduating in the fall with a major in history and a minor in education.

“I think a lot of my interest in history, outside of the intellectual part of it, is just the nostalgia for things,” said Kryza, “taking that nostalgia and making it modern.”

Her love for history and fashion go hand in hand.

Kryza considered going into costume design. While living in New Orleans, Kryza played around with the costume designers on the set of Abraham Lincoln Vampire Hunter.

“It’s so much work historically, to get it right to the point where the clothes are so accurate you don’t even think about them,” Kryza said.

Blond hopes to host art shows and draw local artists to the shop. The owners also want to make Blond a place where people can come and hang out.

Lee’s project requires her to get traffic on the site and the Twitter page. This is her final project in the grad program before she graduates in May.

“The goals of the project are to get people to visit the site, submit a response, and follow the Twitter page,” said Lee. “My supervising professor is hopeful that all info from the survey and responses could lead to writing academic papers on social media. I am trying to find ways to attract and engage people via social media. On Twitter, I have started #WhereIsLouella, where followers can guess where Louella is in the Bay Area.”

Lee chose this as her final project to get more familiar with and skilled in social media and website applications.

“I developed the concept because social media was the only skill I was still unsure I had mastered after I completed the courses required for my degree,” said Lee. “And what better way to get better at something than immerse yourself in it?”

If you want, you can share your response via social media.

“The idea started as a conversation over dinner with friends,” said Lee. “The question of giving strangers money came up, and it then flourished into this project for my JD graduate program. I decided to make a ‘yes’ vote cost $1 because it is one thing to say that you would do something, but quite another to actually do it—I want to know what people will really do.”

What happens to the money Lee makes from the site? She won’t say. It’s all a part of the experiment.

“When you check out the site, you are greeted by Louella, an orange piggy bank which Lee calls her ‘alter ego.’ She runs the Twitter page @wouldugiveback.

Lee’s project requires her to get traffic on the site and the Twitter page. This is her final project in the grad program before she graduates in May.

“The goals of the project are to get people to visit the site, submit a response, and follow the Twitter page,” said Lee. “My supervising professor is hopeful that all info from the survey and responses could lead to writing academic papers on social media. I am trying to find ways to attract and engage people via social media. On Twitter, I have started #WhereIsLouella, where followers can guess where Louella is in the Bay Area.”

Lee chose this as her final project to get more familiar with and skilled in social media and website applications.

“I developed the concept because social media was the only skill I was still unsure I had mastered after I completed the courses required for my degree,” said Lee. “And what better way to get better at something than immerse yourself in it?”

If you want, you can share your response via social media.

“The idea started as a conversation over dinner with friends,” said Lee. “The question of giving strangers money came up, and it then flourished into this project for my JD graduate program. I decided to make a ‘yes’ vote cost $1 because it is one thing to say that you would do something, but quite another to actually do it—I want to know what people will really do.”
Forum wants to connect students to jobs

USF St. Petersburg’s chapter of the Tampa Bay Technology Forum brings local business owners and entrepreneurs to campus.

By Emily Wehunt
Staff Reporter

A campus organization seeks to connect students with businesses looking to hire them.

USF St. Petersburg’s chapter of the Tampa Bay Technology Forum (TBTF) began in 2012 as a way to bring students together with business and economic leaders in the Tampa Bay area.

The TBTF was first created nine years ago and began creating student chapters at local universities: The University of Tampa, USF Tampa and USFSP.

The purpose of the organization is to link students who are looking for jobs to businesses that are looking to hire students, according to former TBTF President Chris Biedal.

Biedal has been a member of TBTF since April 2014 and spent his first year serving as president to the organization. On April 1, elections were held and Tim Carty was elected president.

TBTF currently meets at 5 p.m. on the first Wednesday of every month in the Ocean Room, which is on the second floor of the University Student Center. However, meetings will be moving to Tuesdays next school year, according to the TBTF website.

At the monthly meetings, guest speakers from the Tampa Bay area come and speak about their experiences and the companies they work for, or own.

“The process for recruiting guest speakers is really simple,” Biedal told The Crow’s Nest. “One way we recruit speakers is by reaching out to Pat Gehant of main TBTF office,” Biedal said.

“The roots and weaker parts of the trees can be converted into mulch,” Winter said. “Sustainable furniture and art is fitting for the new College of Business, and can push it further in the direction of earning a gold rating from the LEED U.S. Green Building Council.”

 news@crowsnestpete.com

Each piece of furniture and art will have a special meaning, and as Viable Lumber puts it, a “second life.”

Viable Lumber will selectively cut the trees; that is, only take and store the most durable wood. The wood must air dry for about a year and kiln dry for 8 months, and then it is ready to be carved. Around this time, more artists will be hired to sculpt the wood.

About 75 percent of the trees’ wood can be salvaged, according to USFSP Sustainable Coordinator Jennifer Winter.

“The roots and weaker parts of the trees can be converted into mulch,” Winter said. “Sustainable furniture and art is fitting for the new College of Business, and can push it further in the direction of earning a gold rating from the LEED U.S. Green Building Council.”

 news@crowsnestpete.com

Crowsneststpete.com

Now hiring for the 2015-2016 school year

MANAGING EDITOR
• Directs staff, content and coverage
• Practices design, photography and content
• Must be available weekends, especially Sundays
• Writes content and assists staff and correspondents

SECTION EDITORS AND ASSISTANTS
(5 positions)
• News, Arts and Life, or Sports
• Develops story ideas for staff and correspondents
• Localizes national and international news
• Edits section stories and works closely with the managing editor and the editor in chief
• Assistants work alongside editors by writing stories and working on projects

WEB MANAGER
• Oversees content on The Crow’s Nest website
• Creates innovative ideas to reach more viewers through multimedia
• Posts stories to the website as they break

Knowledge of HTML a plus

PHOTO EDITOR
• Collaborates with staff to produce photographs for stories each week
• Edits and proofs photographs for placement
• Works with writers to develop photo captions and subject names

COPY EDITOR
• Edits stories and writes headlines
• Works with managing editor and editor in chief in proofing of content and design
• Weekend availability and knowledge of AP Style is recommended

MARKETING MANAGER
• Develops strategies to increase readership
• Advertises and promotes the newspaper
• Collaborates with staff on projects to increase readership

CREATIVE DIRECTOR
• Oversees newspaper layout and design
• Works with graphic designer to develop visual content
• Must be available Sundays
• Knowledge of basic design skills and Adobe InDesign is recommended
• Produces graphics and illustration for stories
• Creates advertising content when required

ADVERTISING MANAGER
• Reaches out to potential advertisers and maintains relationships with past customers
• Communicates with creative staff regarding ad content and placement

Most positions include a small stipend
Email usfcrowsnest@gmail.com to request an application, or find the application under files on The Crow’s Nest page.

News writers, photographers, cartoonists and opinion writers are always welcome at our weekly meetings. Stop by The Crow’s Nest office (SLC 2400) at 5 p.m. on Wednesdays.
**Review: Unbreakable Kimmy Schmidt**

**BY EMILY TINTI**

**STAFF REPORTER**

Kimmy Schmidt is the indomitable comedic heroine of Netflix, bringing contagious positivity and laughter to the new original series *Unbreakable Kimmy Schmidt*, created by Tina Fey and Robert Carlock.

After 15 years of living in an underground bunker designed as a shelter bracing for the pending apocalypse, four Indiana women nicknamed “mole women” are finally rescued.

Starring The Office’s Ellie Kemper, this 13-episode series follows mole woman Kimmy’s challenging transition from religious cult life, to bustling New York City life. Unlike the other three girls’ choice to bask in their newfound Mole fame, which is mostly contingent on being a victim, Kimmy takes a chance with the Big Apple and pledges to start anew.

Her roommate Titus Andromedan, portrayed by Tituss Burgess, is a gay, aspiring performer who helps Kimmy adjust to her new life, all the while pursuing his dream of being on Broadway. His shenanigans often get Kimmy in trouble, but with the help of their landlord Lillian Kaushtupper, played by the wonderful Carol Kane, Kimmy learns how things work.

Jane Krakowski returns to her second Tina Fey production as Jacqueline Voorhees, a wealthy socialite who hires Kimmy as a nanny to watch her bratty son and spoiled step-daughter. Krakowski brings a similar kind of neurotic humor used in *30 Rock*, reminiscent of the absurd, satirical humor trademarked as Jenna Maroney on *30 Rock*. Jacqueline’s obsessive, vain behavior teaches Kimmy a lot about self-worth, plastic surgery and selfies.

Although the series can be reminiscent of the absurd, satirical humor used in *30 Rock*, Ellie Kemper steals the show and transforms it into something entirely different.

Because Kimmy hasn’t seen the sun since the ‘90s, she isn’t caught up on pop culture and phrases (“What in the ham sandwich?”). Kimmy’s cluelessness isn’t so bad that you feel sorry for her. You’ll find yourself rooting for her in every episode; especially when the time comes to take Reverend Richard Wayne Gary Wayne to court for lying about the apocalypse and locking the women up.

The show is also filled with special guests -- Jon Hamm as the charming Reverend, Martin Short as a botox-obsessed plastic surgeon, Dean Norris as a straight coach, and Tina Fey as the mole women’s incompetent lawyer, just to name a few.

Unbreakable Kimmy Schmidt is definitely something to binge-watch. Unlike some sitcoms, it’s something you can watch more than once. You’re guaranteed to catch a joke you missed the first time. Plus, the opening music is super catchy.

Get watching soon, because it’s been said that Netflix ordered two seasons of the show, which means we may be seeing much more of Kimmy in the future.

life@crownsneststpete.com
Review: The Central Avenue Sports Bar

By Diamond-Joelle Cunningham
Crow’s Nest Contributor

The Central Avenue Sports Bar, at Central Avenue and Second Street South, is an excellent restaurant that will provide an exceptional dining experience for any audience. Whether a romantic date destination, a hangout spot for college students, or a place to have Sunday dinner with family, the employees ensure that the atmosphere is enjoyable for everyone.

The outdoor seating overlooks the busy, and always interesting, street of Central Avenue. The staff is welcoming and music is always playing. There are two bars operated (one of them is only opened on the weekends) by friendly bartenders and indoor seating is available for small, medium or large parties.

The Wii room can hold up to 25 people, and customers can use the game console while they dine. There is also a pool room for any parties interested in a round or two of billiards.

They also have a modern-day jukebox in which customers can pay for any song to be heard throughout the restaurant at any given time. Every room at the Central Avenue Sports Bar is designed to support the local sports teams. With so much Tampa Bay pride, the restaurant packs extra excitement on game days.

There is live entertainment Thursday through Sunday evenings, and on Saturdays the restaurant hosts a jam-packed karaoke night. For First Fridays, they open a third outdoor bar to accommodate the high volume of customers.

And for the food? The most popular items are the wings and the jenga fries. These fries weigh an entire pound and are cooked into the shape of the actual Jenga game. They are drenched in two different types of rich cheeses and a chili sauce loaded with bacon bits, topped with a scoop of sour cream, and sprinkled with chives. There are also options for vegetarians and vegans.

Customers have the option to do take out or even get the food delivered through one of St. Petersburg’s delivery services.

Central Avenue Sports Bar gives its customers the benefit of quality dining, without paying an arm and a leg. The prices are beyond reasonable -- a person can purchase an appetizer, beverage, meal, and dessert for less than $25.

If you go:
Central Avenue Sports Bar is at 217 Central Ave.
Hours:
Sunday-Thursday: 11 a.m. to midnight
Friday-Saturday: 11 a.m.-3 a.m.
Editorial

Our thoughts: Apply for a leadership position

Note: As the year winds down -- and graduation approaches -- the editors at The Crow’s Nest want to offer their insight on life at USF St. Petersburg. This is the first in a three-part series.

By Jennifer Nesslar

In fall 2013, The Crow's Nest staff sat around a table at Flipper’s Pizza on Fourth Street, talking about our futures. I think we debated the appropriate age to get married. Then we went around the table talking about graduation dates. And for nearly everyone at the table, spring 2014 seemed to be the lucky number.

“Well then, who’s going to be the next editor in chief?” someone asked.

The entire table turned and stared at me.

My face turned bright red.

I was the 19-year-old assistant news editor. I’d barely taken enough journalism classes to consider myself proficient. I had changed my major only one semester before.

But from that day, I embraced my destiny. I was going to be the next editor in chief, unless some incredible candidate came out of left field and stole the position. I half hoped someone would.

I was the only applicant for the position by the time spring 2014 rolled around. And at that point, I was confident that I could handle it.

The first weeks on the job tested me. I was unaware of all the editor-in-chief’s behind the scenes responsibilities. I was exhausted, and I began to doubt I was going to make it. Putting out issue No. 4. I felt like I was cursed to me. How could I make it through 28 more?

I am old enough to remember the dynasty of brilliant graduate students before me that ran this paper. And as a 20-year-old rookie journalist, I wasn’t sure I could measure up. (The editor in chief before me was also 20 years old. But I also viewed her as a wordsmith to be reckoned with.)

In the first month on the job, I was sick. I got a little head cold that wouldn’t go away. My faculty adviser dubbed me “Typhoid Jennifer.” Midway through that month, I found myself at the doctor’s office, where I was being tested for mono. I think the 10 minutes I spent waiting for those results were some of the longest 10 minutes of my life. A small part of me wanted the results to come back positive, so I could just walk away from the challenges ahead of me and spend the next semester in bed at home.

Fortunately—for my health, the entire staff at The Crow’s Nest and me personally—the results came back negative. And I’m so glad they did.

Managing The Crow's Nest has been a great experience. I feel that newspapers do an indispensable service to the community—keeping power in check, highlighting positive things that happen and keeping students informed.

I’ve also learned to take criticism and be humble over mistakes. I’ve definitely not been a perfect editor, nor have I made all the right decisions. But I feel confident that I’ve done a good job in my position, and I’ve learned to let some criticism slide, while admitting when I’ve messed up.

I’m not going to bore you with the list of lessons I’ve learned. But I’m grateful that I got this position. It’s one of the best things that’s happened to me.

It’s that time of year when positions open up. Organizations and other campus entities are looking for student leaders. This may be your year. If you don’t lead, at least get involved. You won’t graduate and say: “Oh, I regret being involved.”

For those of you who are wondering: Editor-in-chief applications for next year are now closed. I apologize to everyone who may have been inspired by this article. But you still have to apply for another position. And who knows? Maybe this time next year you’ll be a strong candidate.

Jennifer Nesslar

The Crow's Nest
Tips on how to tip

Restaurant servers depend on tips for their livelihood. Don’t be stingy.

By Chanel Williams
Contributing Columnist

Tabatha Hunter goes to work while holding on to the chilling reality that her bills are now past due. Her rent, car insurance and cable bill must all be paid by the end of the week.

Hunter is a 26-year-old single mom juggling school and working 40 hours a week at BJ’s Restaurant & Brewhouse. As her nine-hour shift comes to an end, she hopes to make at least $250 in tips. Her sales for the day amounted to a little over $2000. After tipping out the bartender, food runner, and busboy as required by her restaurant, tears charge down her face, flooding it with the dreadful reality that she only made $198.

Awarded employee of the month more than three times, Hunter is known for “displaying excellence and always smiling despite the chaos,” said Dave Lehart, manager at BJ’s.

She constantly gets praised by her guests for doing a “phenomenal job.” “I appreciate the flattering compliments, but the reality is I can’t pay my bills with a thank you or smile from my guest,” Hunter said. “I need money!”

Consumers must understand that servers live off tips. Making under $5 an hour, many servers spend countless hours working, trying to make enough money to pay bills or school-related fees.

What many guests don’t realize is that usually at the end of the shift, many servers have to tip out the bartender for making drinks, the food runner for bringing out their guests’ food, and the busser who clean the tables. The server must tip 1 percent of their total amount of sales from their shift. So, if a server’s sales were $1000 and they only made $150 in tips, based off their sales only, they are required to tip the bartender, food runner and the busser a minimum of $10 each. That’s a total of $30 in tips that is now out of their hands.

Legally, servers are supposed to record every tip they make for tax purposes. According to U.S. Department of Labor website, on average, servers in Florida make $4.90 an hour plus tips. This may not seem too bad; however, the government places taxes on their tips. In other words: If a server does well in tips over a week or two-week pay period, the government deducts their hourly rate, leaving them with a paycheck that amounts to as little as $15.

According to the new tax law, as of Jan. 1, tips for large parties accompanying six or more guests are taxable as normal wages. Normally servers would pocket the tip; now they have to wait until payday to get their tip.

There are a lot of changes in the restaurant business that consumers should be aware of. For one, some restaurants have removed large-party gratuity. In other words, a party of 12 guests could spend over $400 in food and only tip $5.

Another popular reason why people may not tip well is because they simply can’t afford it. Some people only dine out because they have guests with these because they know they won’t get tipped well. If you can’t afford to tip, stay at home,” said Rachel Rammarine, a server at Chili’s. “I worked hard to serve you, so whether you have a coupon or not, I deserve a quality tip.”

“Are there are some consumers that don’t tip well because they simply don’t know how to. All consumers can’t be held accountable for tipping if they aren’t aware of how to properly tip. So, here are five tips for tipping.

1. Evaluate your server.
   Many people hold their server responsible for things they can’t control. If the food isn’t good, the menu is not favorable, the prices are outrageous, and/or the decor is appalling, it does affect their overall dining experience. But it is not the server’s fault. When evaluating your server, consider the following:
   - Did the food match what you ordered?
   - Was the server attentive to your needs?
   - Did your server take empty dishes off your table?
   - Did your server quickly process your payment?
   - Was the server hospitable and professional?
   If your server did all the following, they deserve a good tip.

2. Give the benefit of the doubt.
   Did the entire restaurant appear busy and understaffed? Less attentive service might be the result of poor management. Mistakes do happen. We are human. If your server makes it apparent they are working hard to fix their mistake, be forgiving. They could be having a bad day or they could be new. Wouldn’t you want the benefit of the doubt, too?

3. Determine the percentage of the tip.
   Based upon the evaluation of the server consider what level of tip they deserve.
   - 10 percent = bad service
   - 15 percent = good service
   - 20 percent = great service
   - 20 percent is not the highest percentage amount that you can tip, but it does show that you appreciate the hard work and outstanding service your server provided.

4. Paper is better than plastic.
   If you have the cash, try using it instead of a card. If you pay with credit card, the server might have to wait a week or two before pocketing the money, whereas cash can be taken home sooner. In some cases, restaurants subtract the credit card service fee from the tip, leaving less money for the server.

5. Don’t leave excess change as a tip.
   It can be interpreted as rude and offensive. It is not a good idea to upset someone that is handling your food. Servers do remember these tippers.

Here is a final tip: Think about how you would want to be tipped.

---

**Op-Ed**

Chanel Williams is a senior majoring in mass communications. She can be reached at chanelw@mail.usf.edu.
Devoted sports fans flock to Tampa for Final Four

Andrew Caplan
Staff Reporter

As of March 22, one man had the last perfect bracket out of 11.57 million submitted brackets through ESPN. But he faltered when Arizona won on Saturday, according to ESPN. He told ESPN that he did absolutely no research prior to selecting his picks and hasn’t watched a full basketball game yet this season.

The Bulls finished the season 4-8, scoring an average 17.2 points per game.

But not everything is about statistics. There are skills that the junior QB brings to the table in which don’t translate into the stat sheets.

White has the arm strength, accuracy and a pocket presence that the other QBs cannot match, nor make up for. Bench has showed he likes to extend plays with his feet but is unable to put points on the board while playing under center. Flowers, simply, is not ready to lead the team yet.

The Bulls did not need to change their offensive scheme in order to start winning. They’ve worked on the obvious issues, like a predictable running attack, dropped passes and their inconsistency at the line of scrimmage. Due to back-to-back lackluster seasons, Taggart is, now, on the hot seat.

After USF fired the 2014 season’s assistant head coach, defensive and offensive coordinators, Taggart is pulling out all the stops. Maybe it is so he can live with himself knowing he tried different approaches after the Bulls inevitably faller in 2015. But by switching offenses again and allowing White to leave the program, the Bulls are setting themselves up for failure before the season gets underway.

White will have to sit out his junior season if he transfers to another Division-I school. He has yet to name which schools he is interested in.

“I hold everyone in this program in high regard; I signed here for a reason,” White said to the Tampa Bay Times. “I think the world of these coaches and this university and that’s what made it such a tough decision to leave. I wish them the best of luck... I just felt there’s a better situation for me.”

NCAA Final Four

Andrew Caplan | The Crow's Nest

Opinion: Bulls losing their best quarterback

Andrew Caplan
Staff Columnist

In each of his three years as USF’s football head coach, Willie Taggart has changed his offensive scheme and, now, he is losing his best quarterback on the roster, Mike White.

The Bulls changed to the spread, a more up-tempo system, which will require a more mobile QB. As a result, White fell behind senior Steven Bench and sophomore Quinton Flowers.

White started 15 games in his two seasons with the Bulls, throwing for 2,722 yards, 11 touchdowns and 16 interceptions.

As a freshman, White was thrown into the starting lineup and threw three times as many interceptions (9) as touchdowns (3). But things looked better in 2014 for White. He was the only quarterback who could deliver the deep ball to wide receiver Andre Davis in clutch situations, including a game-winning touchdown with four seconds left on the clock against a winless SMU team.

White was benched in the prior game and relieved Flowers late against SMU. White came into the fourth quarter and rallied back down 13-0 to win the game for the Bulls, proving he should be the team’s starter.

Throughout the remainder of the season, however, things didn’t go as smoothly.

Whether it was White’s broken left forearm or the receivers’ inability to catch anything thrown their way, it was evident the team wasn’t comfortable naming White their full-time starter.

whether the team needed he tried different approaches after the Bulls inevitably faller in 2015. But by switching offenses again and allowing White to leave the program, the Bulls are setting themselves up for failure before the season gets underway.

White will have to sit out his junior season if he transfers to another Division-I school. He has yet to name which schools he is interested in.

“I hold everyone in this program in high regard; I signed here for a reason,” White said to the Tampa Bay Times. “I think the world of these coaches and this university and that’s what made it such a tough decision to leave. I wish them the best of luck... I just felt there’s a better situation for me.”

Follow us on Twitter!
Find us on Twitter (@)sports for local sports news and for Crow’s Nest articles.

4 sports

at USF St. Petersburg, came to the arena with her friend Moldie Deeds, who had season tickets for the Bulls 2014-2015 season.

“I feel so proud of (USF) and I feel like it’s only going to get better from here,” Deeds said. “I’ve had a lot of people say something to me about USF, seeing the shirt here, by other team’s fans and how they were awesome and ‘Good luck in the future.’”

Longhouse added how well she thought the Bulls did against UConn in the American Athletic Conference championship game, losing by 14 points. It was the closest margin of victory for UConn since they suffering their only loss to Stanford 36 games ago.

“I think this was a great season for women’s basketball,” Longhouse said. “Let’s see if any of the other teams can do that.”

In last year’s championship game, the Huskies defeated the Irish 79-58. And the year prior, UConn knocked out the Irish in the semifinal round as well.

The teams will face off again on Tuesday night at 8:30 p.m. on ESPN.

“Tuesday night’s not gonna be any fun, believe me,” Auriemma said. “I mean, I’m glad we’re playing in that game, but it’s not gonna be any fun. They’re really hard to play against.”

sports@crownestspetecom

Staff Reporter
Andrew Caplan

Dogged in the recruiting wars, coordinators Taggart is

whether the team needed