Erasing the campus carbon footprint

By Emily Tinti
Staff Reporter

Net zero carbon footprint. That’s the ultimate goal for USF St. Petersburg.

On Earth Day 2013, along with 685 university leaders, USFSP pledged to achieve climate neutrality on campus by agreeing to the American College and University Presidents’ Climate Commitment (ACUPCC).

According to the ACUPCC website, these institutions have committed to three primary goals: (1) Create a plan to reach climate neutrality as soon as possible, (2) Implement two or more “tangible actions” to reduce greenhouse gases and, (3) Publicize the finalized action plan, along with a greenhouse gas inventory and progress report.

“Our campus has committed to one day becoming carbon neutral,” said David Vasquez, 22. “We will either sequester or offset as much carbon emissions as we can use on campus.”

Vasquez is heavily involved in many of the sustainable efforts at USFSP. He is the Secretary of Sustainable Initiatives, Chair of the Clean Energy and Resource Conservation Commission (CERCC), and Chair of the Student Green Energy Fund Committee (SGEFC).

The most recent Greenhouse Gas (GHG) Inventory was conducted in May by CERCC with support from consultants at the Center for Climate Strategies. After analyzing three categories of emissions, the report indicated the largest source of carbon came from electricity use and commuter vehicles.

Having identified the major sources, students and staff working to fulfill Commitment requirements are able to determine what has to be done.

Continued on p.3
**Student Veterans Organization aids in education and reintegration**

The group plans to give both students and veterans a place to promote socialization and patriotism

**By Sean LeRoux**

Transitioning from military life to civilian life has always been viewed as a difficult process, but a relatively young student organization at USF St. Petersburg has set out to change that.

Founded in 2014, the Student Veterans Organization (SVO) has been working to provide the university’s veterans with a sense of support, unity and comfort during their transition back home.

**According to SVO Vice President Kaithlyn Michelle Mollo, 27, the organization "strives to further the social, physical and educational well-being of the veteran community."**

SVO assists in the reintegration of student veterans from military life to a campus setting, something that is often overlooked. With the assistance of gatherings, social activities and community service, SVO hopes to unite student veterans with the rest of the campus, fostering a sense of purpose and unity. The group seeks to accomplish its goals through the use of intellectual development, social engagement and physical wellness.

**According to SVO President David Creighton, 27, one major roadblock the group has encountered is the assumption that SVO only accepts veterans as members. However, the organization encourages all USFSP students and faculty to attend meetings, events and group activities.**

"If you’re patriotic and support the troops and veterans then SVO is a great organization for you to be a part of," said Mollo.

So far, the organization has been happy with the support offered by the university and student population. SVO is now settling in at its new center of operations, an office space shared with the Military and Veterans Success Center at Terrace 301 and 302.

The organization plans to host all of its meetings in the new location. Although Mollo and Creighton said the road to obtaining a decent center of operations was still quite long, the two are thrilled their group has finally found a place on campus to call home.

The organization is pleased to finally offer student veterans a comfortable environment for studying, relaxation and conversation. Although the new location’s soft opening was held on Sept. 11, the grand opening is set to occur on Wednesday, Nov. 11, during SVO’s Veterans Day Expo.
Big trash, big problems

Two devices installed with Student Government funding cleans up harbor

BY JEFFREY ZANKER
STAFF REPORTER

Underneath USF St. Petersburg lies the largest storm drain in the area, polluting Bayboro Harbor with the city’s trash for years.

Syringes, broken TVs, traffic signs and cell phones have washed into the university’s waterfront from creeks running through urban areas.

“Having the biggest pipe in St. Pete, we get the biggest trash,” said Secretary of Sustainable Initiatives David Vasquez, 22.

The harbor issue has been a major concern for Student Environmental Awareness Society (SEAS) for years. Their monthly clean ups were impossible to schedule due to stormy weather and changing tides. They also lacked the funding needed to start the project.

Last year, SEAS sought a grant from the Tampa Bay Estuary Program to restore the harbor and beach, but was not successful.

This year, however, things will be different.

Student Body President Jozef Gherman funded $3,500 for harbor restoration as part of the Presidential Initiatives Fund after SEAS reached out to him.

“It has been a project we have been working on for a while,” Gherman said. “We can now say goodbye to a trashy bay.”

To eradicate the trash in the harbor, two “WaterGoats” were installed around the harbor’s sewage pipes earlier this month. Made up of a C-shape steel cable with netting and Styrofoam buoys, the WaterGoat captures floating debris while allowing fish to swim underneath.

“The name is a play on words,” said the co-owner of WaterGoat LLC Clint Sterling. “In nature, goats will almost eat anything, including trash.”

However, SEAS still has more plans to improve the surrounding environment that require more funding.

The organization is applying for grants from environmental programs such as the Tampa Bay Estuary Program and Tampa Bay Watch. Along with other plans to revive the waterfront, SEAS hopes to grow Florida dune plants to stabilize the sand on the beach, which typically gets sucked away by the waterpipe.

“Erosion is the beach’s biggest problem,” said SEAS member Diana Montes, 21.

Through Tampa Bay Watch, SEAS hopes to install additional oyster domes, which are concrete circular structures that attract oysters.

“The (oysters’) would help cleanse the water by filtration, attract more sea life and prevent erosion by weakening powerful waves,” said SEAS President Cassidy McGrane, 19.

Other plans include purchasing equipment to measure the water quality.

“Our goal for this project is to make our mini beach a place for all students to come hang out and connect to the native Florida scenery,” Vasquez said.

Carbon footprint continued from cover

Students complete Greenhouse Gas Inventory and work on new Food Forest

As required, USFSP organized and proposed a Climate Action Plan (CAP). Vasquez said the CERC will be carrying out the plan with more help from the Center for Climate Strategies, as well as key stakeholder representatives from Duke Energy, the city of St. Petersburg and USFSP students and staff.

“The CAP will identify strategies and timelines for our campus to become carbon neutral. Strategies include increasing energy efficiency, increasing our amount of recycling [and] installing more renewable energy on campus,” said Vasquez. “The CAP will also include more sustainability curriculum in all majors, as well as creating more opportunities for students to learn about climate change through projects, internships and events to grow our culture as a sustainable campus.”

Although there is still plenty of work to be done to accomplish the ongoing sustainable goals of the CERC, Vasquez said he is very excited about another project.

A new “Food Forest” garden will be behind Residence Hall One. The project is the brainchild of Student Government’s Department of Sustainable Initiatives and the Garden Club.

The garden was originally behind the Piano Man building, but had to be removed to allow for construction of the Kate Tiedemann College of Business.

“We used the window of opportunity to create something bigger and better than what we had,” said Vasquez.

The Food Forest will accomplish three goals: (1) Through permaculture design, it will attempt to mimic nature and use resources efficiently, (2) Demonstrate urban agriculture, which follows the idea that as more people flood to cities, residents will have to start growing their own food as opposed to getting it from elsewhere, (3) Challenge the issue of food deserts, which are typically impoverished areas with very limited fresh produce.

Just south of USFSP, there is a food desert where residents are likely to purchase low-quality produce from gas stations and mini-marts with little selection.

“We hope to provide an example solution to the city of St. Petersburg and surrounding neighborhoods, and show them they can have access to fresh fruits and vegetables by creating community gardens,” Vasquez said.

Because USFSP is a small campus, Vasquez said students have an even greater opportunity to become leaders and take action to address environmental issues they care about.

“I think it is up to our generation to stand up and take action in creating a just and sustainable society for all.”
FALL SHOW ALERT!

GRANDFATHERED
TUESDAY’S AT 8 P.M. ON FOX
Starting Sept. 29
Alert: John Stamos plays a grandfather in this sitcom, we are a long way away from his Full House days as Uncle Jesse “sighs. In Grandfathered, Stamos plays a 50-year-old Los Angeles restaurant owner who is very single. Now this sounds like the John Stamos we all know and love. But his life gets turned inside out when he discovers that he’s not only a father - but a grandfather. Also, Josh Peck plays his son, RIP Drake and Josh.

SUPERGIRL
MONDAY’S AT 8 P.M. ON CBS
Starting Oct. 26 at 8:30 p.m.
(Time slot for pilot only)
If you really need to explain why a show about SUPERGIRL is awesome, then you know nothing… Jon Snow.
From the producers who brought you Arrow and The Flash comes - Supergirl. Instead of a totally out there and over-reaching origins story, Kara Zor-El knows exactly where she comes from - and an idea of what her powers are (basically because she hadn’t used them much until this point). She has an adopted sister and takes after her famous cousin as she takes on the world of journalism.

As any superhero show would have it, secret government agencies and evil aliens get involved - and well explosions.

MASTER OF NONE
NETFLIX
All 10 episodes will be available for streaming on Nov. 6
Let the Netflix binge watch- ing being. All episodes released at once? Only 30 minutes each! That’s dangerous.
Aziz Ansari and Alan Yang (fellow Parks and Recreation-era) created Master of None in which Ansari plays a struggling New York actor named Dev. Even if you don’t find Ansari terribly funny – this definitely seems like a pretty mind-numbing show that deserves a chance. However, maybe not too mind-numbing as I’ve heard through the grapevine that the comedian gets pretty deep in the theme-divided episodes. And, adorably, his real parents play his parents in the first episode.

FLESH AND BONE
SUNDAY’S AT 8 P.M. ON STARZ-
Starting Nov. 8
With 10 episodes and a complicated plot line Flesh and Bone has a lot of ground to cover, and not-so-mildly grotesque ground at that. Warning: for those of you who are squeamish – this is not for the faint of heart, at least in the beginning. This emotional and honest show drops you in the center of the ballet world and presents an authentic feel as many cast members have a background in dance. The show is centered on a skittish, but talented, ballerina named Claire (played by Sarah Hay) who escapes from home, from circumstances to be revealed, to fulfill her ballet dreams.

A brew of our own

Alberta becomes the furry face of Bayboro’s new beer

By Devin Rodriguez
Crow’s Nest contributor

It was a hot and humid Saturday afternoon at the USF St. Petersburg 50th Anniversary Block Party, but many of the visitors cooled off with a pint of fresh Bayboro Blonde Ale served inside the University Student Center.

Many students were surprised to find that beer could be served inside the same building they go to relax and buy food with their student meal card. Special allowances were made since the beer served was dedicated and renamed for USFSP’s 50th anniversary.

The local brewery 3 Daughters Brewing decided to rename one of their flagship beers - the Beach Blonde Ale - with a name ingrained in USFSP’s history, the Bayboro Blonde Ale.

The brew will be served in the 3 Daughters taproom under the new name throughout September and on draft at The Tavern for the rest of the year.

Gracing the label of this newly renamed beer is a local USFSP hero, Alberta, the guide dog for Deni Elliott, the journalism and media studies department chair. Pictured behind Alberta is the harbor side view of the bay.

“We were looking for a cute blonde to be the inspiration for the Bayboro Blonde and thought Alberta would represent USFSP so well, on so many levels,” said Assistant Director of Development Susan Seiter, who helped design the new logo for the renamed beer.

As to why Alberta represents the university so well, Deni Elliott said, “Our campus is committed to all kinds of diversity, with the inclusion of people with disabilities. Alberta and I provide a good reminder that our campus easily accommodates people with disabilities. My disability does not get in the way of my doing my work as department chair for JMS. That is because I can easily get the accommodations that I need at USFSP.”

The artwork designed for the rebranded beer was created by USFSP alumna Jimmy Breen, who runs a design and illustration company.

3 Daughters Brewing sold posters of the Bayboro Blonde Ale logo for $10 at the 50th Anniversary celebration. All proceeds benefited USFSP.

Two representatives of the brewery, John Erik Savitsky, the chief operating officer, and Chris Cilinski, the brand ambassador, discussed the college’s Brewing Arts certification program with students who stopped by.

Though not a new beer, the renamed Beach Blonde Ale was one of the most successful brews 3 Daughters crafted. “It’s sold in over 260 stores and 2,000 outlets throughout the state of Florida,” said Savitsky.

3 Daughters also provides internship opportunities for students at USFSP. Students who work closely with brewers inside the quality control lab learn the more intricate side of the craft brewing process.
The Local Spotlight

An old market with a new twist

By Samantha Putterman
Staff Reporter

For years, Tim O’Connell and Jim Nguyen – friends since the fifth grade – had talked about opening a business together. Now they’ve done it. Their Old Southeast Market, which opened last month at 1700 Third St. S just south of the university campus, is part convenience store and part neighborhood market. Its owners hope it will become a student hangout, too.

“I’ve always had a dream of having my own store and doing our own thing, doing something different,” said O’Connell, 37. He and Nguyen, 37, found opportunity in a building that for years housed a shabby convenience store on the fringe of the city’s Old Southeast neighborhood.

To get to the market via Third Street, students will pass over Salt Creek on a little bridge long known as “Thrill Hill” – so named because it gives motorists a brief roller-coaster sensation.

While the new shop offers corner store traditions like wine, beer and lottery tickets – it also serves as a fresh neighborhood market, an up-and-coming musician’s coffee shop venue, and a student study spot – all rolled into 1000 square feet.

The student appeal isn’t hard to figure out. Offerings include hot and cold brewed coffee from Tampa’s Buddy Brew Coffee, dozens of neighborhood vendor products, free Wi-Fi and a variety of local craft beers. The installation of three bike racks and a patio are expected to be completed within a few weeks.

In this light, the term convenience seems pretty spot on, something O’Connell and Nguyen were aiming for.

Old Southeast Market’s permanent location serves those who can’t always shop at the local market, or those who can’t afford to sell their goods at one either. “Most of our vendors are from the Saturday Morning Market,” O’Connell said. “They can’t afford to just go set up booths, and that’s what we’re here for. They appreciate us and we appreciate them.”

One of these vendors is Bob Devin Jones, owner of Bobs Cookies and co-founder of The Studio@620. Jones travels to the store every morning to deliver his homemade cookies and plans to start holding regular poetry readings there as well.

Other local products you can find at the market include beverages from Mother Kombucha – which will be kegged and served in growlers soon – body care and organic soaps from Bodhi Basics, and homegrown succulents and cacti from O’Berry’s Succulents (dinosaur succulents are all the rage right now, by the way). Canned pickles, jams and mustards from Urban Canning Company, owned and operated by St. Petersburg native Ilene Sofranz, are also featured at the store.

The company’s “Surrealist IPA Pickles,” made in collaboration with Green Bench Brewing, are one of the best sellers on the shelf.

“It’s small business helping small business,” O’Connell said. “That’s really what our theme is and that’s why we team up with local vendors - small market people like us. We all take care of each other, in a sense.”

But it wouldn’t be complete without local music.

“We’re going to have local musicians once a week doing an acoustic set,” said O’Connell. “There’s no shortage of musicians in the area either. "Old Southeast is an eclectic neighborhood - it’s full of musicians," he said, “People want to be involved.”

Quick, unhealthy food options are easy to find, but Old Southeast Market gives students the opportunity to grab a close-by, on-the-go healthy alternative.

According to Nguyen, there will be plenty to choose from.

“There’s some gluten free, some organic and some of the standard household names, too.”

A little bit of everything.

Organic soap maker achieves business dream

By Kris Daberkoe
Crow’s Nest Contributor

After years of skin irritation from store-bought products, Bodhi Basics owner Kim Vorperian decided to take the problem into her own hands.

While crashing at her friend’s living room, she found time on the weekends to experiment, transforming the kitchen into what she called a “makeshift laboratory.”

Early obstacles didn’t stop Vorperian from using the “highest quality, organic, botanical ingredients – no junk, no artificial crap, no synthetic fragrance.”

In 2011 Vorperian started selling her products on Etsy, an online marketplace for handmade goods, allowing her business to go with her wherever she went.

As the business grew, she steadily increased production and expanded her selection, all while working a part-time serving job.

After moving to St. Petersburg, Vorperian began selling her goods at the downtown St. Pete Indie Market along the 600 block on Central Avenue.

The handmade stick deodorant is the most popular product at Bodhi Basics. The product is made with beeswax, coconut oil, shea butter and a few other organic ingredients.

Continued on p.7
Welcome to the United States

By Indhira Suero Acosta
Crow’s Nest Contributor

Sen. Bernie Sanders, I-Vt., has an electability problem. It isn’t because of his reliance on grassroots funding. It isn’t because he’s Jewish (but, in his words, “not particularly religious”). It’s because he’s a socialist.

A liberal, freeloading, class-war, instigating socialist.

Socialism – the S word.

For many, the idea of socialism conjures up images of a dystopian future depicted in an Ayn Rand or George Orwell novel. With socialism, we will all be waiting in bread lines for our next meal. Creativity is banned, and success will be penalized with a prison term, and the S word.

But maybe that isn’t so. Maybe socialism is the third most searched-for word on Merriam-Webster.com, which defines it as “a way of organizing a society in which major industries are owned and controlled by the government rather than by individual people and companies.”

These “industries” are things we take for granted. We don’t even think of them as industries per se. Socialism is responsible for our interstate highways, the military, the police, the post office, the VA, Pell grants, public schools, fire departments, and national parks. A trip to the public beach? Socialism. The list is long, and socialist programs enhance our lives every day.

The peculiar thing is, while most politicians (of both parties) appreciate the simple things of life. Every day is full of little victories, from the discovery of a new place to understanding the street signs (so different from the ones in the Dominican Republic).

Nowadays, I’ve learned to appreciate the simple things of life. Every day is full of little victories, from the discovery of a new place to understanding the street signs (so different from the ones in the Dominican Republic). Furthermore, there are various aspects of American culture that I try to understand because I come from an underdeveloped country that has its strengths and weaknesses. For example, I admire the fact that in the U.S. there’s a sense of security in the streets, but I dislike that you have so much and I feel that Americans don’t appreciate it.

There is an abundance of food, clothes and artifacts that are so needed in other nations, and I sense that much of it is wasted here.

Therefore, one of the many lessons I have learned is that sometimes in life you have to close your eyes, fill the heart of faith and take a leap into the unknown. Only then can we enjoy the blessings we would have missed over our fear of the unknown.

Indhira Suero Acosta is a graduate student in journalism and media studies. She can be reached at indhi-rassero@mail.usf.edu

Bernie Sanders and the S word

By Duncan Rodman
Crow’s Nest Contributor

The same people who gladly purchase 49-cent stamps so that they may drop off their letters in an outdoor metal box and expect someone to deliver those letters to a specific address (let’s say Miami to Seattle or Tucson to Boston) are the ones whining about socialism.

The same groups that donate millions to campaigns aimed at fighting the tyranny of socialism are gobbling up farm energy subsidies. There is such a thing as a mixed economy. All successful economies of developed nations have one thing in common: They are a blend of capital and socialism. Yes, there is a spectrum. Economics is not black and white, nor left and right.

Bernie Sanders isn’t running as a socialist. He calls himself a democratic socialist. But his opponents will use the S word as a rhetorical weapon, knowing full well that the majority of American voters do not understand what socialism really is.

Sanders summarized his democratic-socialist stance perfectly in an interview with the Associated Press 25 years ago. “To me, socialism doesn’t mean state ownership of everything, by any means,” he said. “It means creating a nation, and a world, in which all human beings have a decent standard of living.”

We’re all a little bit socialist. Sanders is just the only one honest enough to admit it.
Organic soap dreams
continued from p.5

By collecting key ingredients such as animal fats and beer mash from local restaurants and breweries, Vorperian has managed to work environmental sustainability and cost effectiveness into her business.

“I think it’s kind of badass,” she said. “I primarily use organic extra virgin oil, coconut oil, palm oil (and) shea butter and mix that with fats and lye. I then use various herbs and spices for medical and essential plant oils and add my own touch in design and coloring before letting it sit for several weeks to let the lye dissipate.”

Vorperian also takes pride in maintaining a sense of environmental awareness. “I’ve made facial scrub with dehydrated, left over beer mash,” she said. “I try to use things that other local businesses throw away but are really beneficial to your skin.”

After adopting a rescue dog she named Bodhi, Vorperian started to donate a percentage of the company’s profits annually to a local no-kill shelter. As inventory and materials accumulated, Vorperian decided to lease her own store and coined the company’s name Bodhi Basics.

The term bodhi is a derivative of the Sanskrit word that describes the Buddhist understanding of enlightenment or awakening, while “basics” represents the company’s simple, honest products.

Though her items are still available online, she now has her own storefront with a full product line situated in the heart of downtown St. Petersburg.

“It was a little tricky figuring out legal stuff, but other than that it wasn’t too difficult. A local sculptor, Shawn Pettersen, helped me with the interior woodwork, build out and shelving. It was actually pretty smooth, but time and labor intensive,” she said.

Dried beach wood shelves now line the walls in her shop, displaying products with printed labels on recycled paper. Regardless of her success, Vorperian has no plans of ending her journey here.

“Slowly but surely I’d like to expand the business to include a sister company,” she said.

VISIT BODHI BASICS AT:
1239 First Ave. N
Wednesday - Friday // 12-7 p.m.
Saturday // 12-5 p.m.

VISIT THE BOOTH AT THE ST. PETE INDIE MARKET:
Every first Saturday
2 - 6 p.m. // Central Ave. and Seventh Street

Contact us: usfrowsnest@gmail.com
This cozy cafe in downtown St. Petersburg offers many veg-friendly options that even a carnivore would love. The menu consists mostly of sandwiches and wraps. An espresso bar, alcoholic beverages and appetizers are available as well. Community Cafe boasts late-night hours any college student would appreciate. Whether you’re looking for a comfy lunch spot or an alternative to the bar scene, this cafe is an awesome option for veg-heads!

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