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Genshaft coos while campus stews

By Nancy McCann
Contributor
and Amy Diaz

Asking what she would tell St. Petersburg faculty who are worried that their campus will become an instructional site, Genshaft said: “I’m listening. Right now, we’re all listening.”

A few minutes after the conclusion of the interview, Genshaft added to her comments: “Ambiguity leads to anxiety,” she said. “We are trying to get clarity. “It doesn’t have to be 100 percent a branch campus or an instructional site. It can have a mixture of elements that are unique to our system and accomplish what is needed for students and faculty.”

Genshaft’s remarks came shortly after the St. Petersburg Campus Board heard history professor Ray Arsenault say that consolidation “has turned our world upside down as (USF St. Petersburg) faculty members.”

“I would say the center of the crisis is the possibility that we would be classified … as an instructional site as opposed to a branch campus,” said Arsenault, who is president of USF St. Petersburg’s Faculty Senate.

“I think if you polled the faculty here you would find that the vast majority would feel that the instructional site designation would be catastrophic for us.”

If St. Petersburg has little control and becomes an instructional site without budgetary and hiring authority, he said, the “face-to-face, flesh-and-blood culture” that students and faculty love about the campus would be in danger.

Stephanie Goforth, who is chair of the Campus Board and a member of the Board of Trustees, was the first to respond to Arsenault.

“Let me just reassure you that we take this very seriously also and that we will get through this,” she said. “What we are focusing on as the Board of Trustees is really the very best thing for the students and how we make sure that it’s going to be exactly what is in their best interests.”

Board member Susan Churuti agreed with Arsenault that St. Petersburg should be a branch campus.

Once a determination has been made, she said, the Campus Board could be a “sounding board” for faculty or “offer some pathway to achieving the appropriate designation” during the 2019 legislative session.

Arsenault replied, “I think our worry is that we don’t make our voice heard before the decisions are made.”

Board member Judy Mitchell asked Arsenault if he felt the consolidation planning process has been transparent.

“It’s hard to know what’s really driving the equation; it’s a giant Rube Goldberg machine,” replied Arsenault.

“We’ve spent so much time creating good curriculum and good administrative practices. To think we have to go back to the drawing board and adjust everything, whether it’s been transparent or not, it’s just been exhausting.”

In an interview with The Crow’s Nest a day after the Campus Board meeting, Arsenault said he thought Goforth had good intentions but missed the mark.

“Stephanie Goforth’s heart was in the right place, but when she said it’s all about the students … it’s like saying we don’t really care that much about the faculty,” said Arsenault.

“It’s a mantra that is used. I think it’s an oversimplification that sounds good but is not quite on point.

“It’s not all about the students, just as in families it’s not really all about the kids—it’s also about the parents. To me, it’s about the entire family. Saying it’s all about the students is away of putting the faculty voice.”

>> SEE STEWS on P2

THE CROW’S NEST
THE CAMPUS NEWSPAPER AT UNIVERSITY OF SOUTH FLORIDA ST. PETERSBURG
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We have to defend traditions of what a university is. We, not the legislators, understand that. They can't see beyond preeminence.

"We need to defend traditions of what a university is. We, not the legislators, are the keepers of the flame."
January 28, 2019

It’s greener in the gold lot

By James Bennett III
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When general facility manager James Waechter first arrived at USF St. Petersburg seven months ago, the first thing he noticed was the withering, pale grass in the parking lots behind the Student Life Center and the Tavern at Bayboro. Visitors to First Street S. were being introduced to the university with a bunch of dead grass.

With first impressions in mind, Waechter has been working to resod parking lots 5 and 12.

Many have already noticed the exposed earthy underbelly of the torn-out sod. It will soon be replaced with a fresh installment of Floratam, a type of grass from the St. Augustine family that was developed by the University of Florida and Texas A&M in the 1970s to be chinch bug and SAD virus-resistant. Floratam is indigenous to Florida and a campus standard used everywhere except on Harborwalk. It flourishes in areas with salty air and thrives in sunlight.

Tom Herzhauser, owner of the Tavern, is happy to see that the lots are being re-sodded. Although it might not triple his profits as new customers flock to see the crisp new grass, it will be easier on the eyes.

“We look forward to laying in the grass and sipping beer and rolling around in it,” Herzhauser said.

The project is coming out of the landscaping budget from the general operating fund. There should be a continuous flow of similar projects as often as the budget allows, Waechter said.

All of the manual labor is being undertaken by Cut-Ups Lawn Service, a minority-led contractor.

Parking lot 12, by the Tavern, is being resodded in an effort to beautify the campus.

Kate Tiedemann pledged $3 million to endow the deanship of the business school, so long as her name remains on the Tiedemann College of Business once consolidation of the three USF campuses is completed.

Business school gets $3 million gift

By Nancy McCann
Contributor

The biggest benefactor in the university’s history has done it again.

Retired entrepreneur Kate Tiedemann and her partner, Ellen Cotton, have pledged $3 million to endow the business school, which was named for Tiedemann after she donated $10 million in 2014.

Tiedemann and Cotton “are huge contributors to this university, and this is just another example of how much they care about what we do here,” Regional Chancellor Martin Tadlock told the St. Petersburg Campus Board on Jan. 24.

Tadlock also announced that retired business executive Lynn Pippenger — another big benefactor — has contributed $150,000 to support business students who study abroad.

The names of the three donors already adorn the business school. The college is named for Tiedemann, the building for Pippenger and the atrium for Cotton.

The latest gift from Tiedemann and Cotton comes with a caveat, Tadlock said. When consolidation of the three universities in the USF system is complete, Tiedemann’s name must remain on the Tiedemann College of Business.

Under the rules of the agency that accredits the university, a unified USF has only one college for each academic discipline, like business or education.

All three universities in the USF system now have a college of business headed by a dean. Under the reorganization contemplated by consolidation planners, the Tiedemann College of Business would become the Tiedemann School.

It would still have a dean, who would report to an executive dean overseeing business education on all three campuses.

Tiedemann’s $10 million gift to the university in 2014 was the largest donation in USF St. Petersburg’s history. It marked another milestone in the remarkable life of Tiedemann, who immigrated to the United States from Germany in 1955 at the age of 18. She had not finished high school and did not speak English.

She found work as a maid in New York and then as a clerk at a business that sold surgical instruments. She eventually founded her own ophthalmic surgical supply business, which made her a millionaire many times over.

When she retired to Pinellas County, Tiedemann formed a bond with the university and its College of Business, which until 2017 was scattered in buildings around campus.

At the Campus Board meeting, Tadlock also announced a gift from the Foundation for a Healthy St. Petersburg to the university’s Family Study Center, which is led by psychology professor James McHale. The gift brings the foundation’s contributions to $1 million, Tadlock said.

Kate Tiedemann’s $10 million donation in 2014 was the biggest benefactor in the university’s history. However, her latest gift from her and her partner, Ellen Cotton, comes with a caveat.
Tropico Blvd bring sounds and sights to St. Petersburg

By Dylan Hart
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Tropico Blvd turned The Ale and The Witch into a hectic light show Jan. 25, spewing smoke, spinning fire and pouring out their personal musical mixture into St. Petersburg. Consisting of frontman Miguel Lantigua, singer and multi-instrumentalist Audri Short, bassist Dan Gaily and drummer Adam Mann, Tropico Blvd blends genres to create upbeat yet intricate music.

While they ordinarily have keyboardist and saxophonist Cody Moore, he was touring for St. Petersburg-based band The Hip Abduction. Therefore, Tropico Blvd was joined for the performance by keyboardist Mike Mayea, whom Lantigua describes as "the best keyboard player in this whole region."

"We are Tropico Blvd," Lantigua said after the band’s first song. "You can find us by following the sign."

Lantigua created Tropico Blvd in Brooklyn in 2014. The band started with a different lineup before Lantigua moved to St. Petersburg and met Mann and Gaily. He reformed the band in 2016, soon adding Short and Moore to fill out the band in 2016, soon adding Short and Moore to fill out their sound.

"Ever since we re-formed, the sound has completely reshaped and gotten into so many more interesting places than I ever thought when I started the band up in New York," Lantigua said.

Lantigua cites Frank Zappa, The Police, Phish and The Grateful Dead as the band’s biggest influences, alongside modern funk and jazz bands like Khuangthib, Vulpeck and Snarky Puppy.

Tropico Blvd’s sound is also rooted in reggae, Latin and Soca music.

"What I’m trying to do with this band is marry my rock and roll sentimentalities with my jazz sentimentalities and see what happens," he said.

The band covered a number of artists, including Paul Simon, David Bowie and Talking Heads. An unusual mixture of the "Stranger Things" theme and Chicago’s "25 Or 6 To 4" over Bowie’s "Fame."

But just as important as the band’s sound is its visual style. The stage was drenched in flashing lights and smoke, often coordinated to the music, and a projector displayed psychedelic patterns in the background — all masterminded by lighting technicians Don Becknell and Kaimesha Wray.

Becknell and Wray are part of a performance collective called Glimpse. Becknell found Tropico Blvd playing a show in St. Petersburg in December 2016 and was shocked by the darkness in which the band was playing.

"I went in there and they had no lights on these guys — nothing," Becknell said. "It was horrible. I was shocked — they were so good, I was like ‘This ain’t right, how can they do this to these poor guys?’"

Becknell and Wray’s efforts transformed the band’s shows into performances. Wray even accompanied the performance by spinning poi, chains with burning wicker at the end.

"Nowadays, you can’t just be four or five people playing instruments looking down in front of people," Lantigua said. "You need something to give you that extra visual aspect, and Don gives us a show that’s light years higher than where we were without it."

Becknell chimed in, "We’re just getting started."

While they enjoy playing a wide range of cover songs, Tropico Blvd’s approach to writing music is wide open.

"We do a little bit of all of it, we don’t stick to one formula," Short said. "I’ll write stuff on my own, sometimes we’ll get all together and write at practice — there’s literally every possibility of writing style."

Lantigua has guidelines for what every song should sound like — "fun, upbeat and danceable."

"At the end of the day, we’re a rock band," Lantigua said. "Even though we have lots of gadgets and things, we’re trying to give you a good show when you’re out there and give you a good energy. It’s all a big circus and I’m trying to keep it together."


Danceable

Keyboardist Mike Mayea stood in for Tropico Blvd Jan. 25, creating huge, resonant sounds for everything from the "Stranger Things" theme song to Talking Heads’ "Once in a Lifetime."

Bassist Dan Gaily plays with Tropico Blvd at The Ale and The Witch Jan. 25.

Drummer Adam Mann plays with Tropico Blvd at The Ale and The Witch Jan 25.
Local beer, local gardens and locals

By Amy Diaz
amydiaz@mail.usf.edu

When Jenny Fessler asked the crowd of over 100 gathered in the patio of Cage Brewing on Jan. 26 if they were there because they liked beer, all adult hands went up. But beer was only part of the occasion.

Fessler is the Associate Director of the Open Partnership Education Network (OPEN), a program based out of USF St. Petersburg that facilitates community learning and conversation.

The program invites experts to speak on issues related to different themes such as “Civility,” “Live Well” and “Radical Schools.” Its latest theme, “Seeds,” focuses on sustainability and local food systems.

OPEN partnered with the Sustainable Urban Agriculture Coalition (SUAC), of which Fessler is also vice president, and USF St. Petersburg’s Brewing Arts Program, to host the “We Dig St. Pete” Beer and Garden Tour.

With a $10 adult ticket, attendees toured five local gardens: 15th Street Agri-Hood/Eco-Village, Old Northeast Community Garden, Greens ‘n’ Things Urban Farm, Pinellas Technical College Food System Center and Brick Street Farms.

Four of the five stops had beer sampling stations with craft beer from Avid Brewing Arts, Dissent Beer & Growing Supplies, 3 Daughters Brewery, Dissent Craft Brewing Company and our own USF St. Petersburg Brewing Arts class.

“So, why craft brewing and why urban agriculture?” Fessler asked the crowd. The answer: keeping it local.

Fessler says many of the local craft brewers use local produce for their brewing — Mango Bob’s IPA at Cage Brewing, which was sampled at the tour, is made with local organic mangoes. She also says many brewers donate their spent grains to composters.

“There are so many amazing things happening with growing local food and community resilience and learning how to eat your lawn,” Fessler said.

Before the tour began, Caroline Chomanics spoke about her involvement in Fleet Farming, an urban agricultural program based in Orlando.

Chomanics, the program manager at Fleet Farming, said their goal is to empower all generations to grow food.

“We transform unused, barren lawns into beautiful, lush edible gardens,” Chomanics said. “We do it mostly by bicycle in certain neighborhoods of Orlando, and we really bring the community together to teach people about how to grow their own food.”

Volunteers flip lawns into what Chomanics calls “farmlettes” and continue to take care of them. The homeowner uses the produce, and leftovers are peddled over to local farmers markets and sold.

According to its website, fleetfarming.org, the volunteers have converted 70,140 square feet of lawns and harvested 3,840 pounds of produce.

“When a localized food system works, it can reduce harmful urban and agricultural practices,” Chomanics said. “It can also improve access to healthy lifestyles. We need to get kids away from the Takis and the Flaming Hot Cheetos. I want to get them back with the carrots and the flaming peppers.”

Chomanics also spoke about the importance of keeping our money local.

Caroline Chomanics, the program manager of Fleet Farming, spoke about her experience getting involved the agricultural group.

“‘You’re not giving your dollars to these mega-corporations selling these fruits and vegetables that are actually hurting our environment,’ she said.

“We’re giving them to local farmers markets, local vendors, local breweries, and we’re connecting our system to create a regenerative economy.”

The first stop on the tour was the 15th Street Agri-Hood/Eco-Village, 302 15th St. N., a half-acre farm alongside rows of houses.

“We do not grow vegetables,” said farm co-founder Emmanuel Roux to the attendees exploring rows of kale and carrots and drinking beer from biodegradable cups. “We nurture the soil and let nature do the rest.”

Roux said part of the goal of the farm is to “address the nature deficit.” The produce is primarily for residents in the area, but some are sold to visitors taking a class or tour.

Bill Bilodeau, co-founder of the garden and one of 67 volunteers for the tour, said the garden has been “proof that you can grow good vegetables here in Florida, but you gotta work the soil.”

Bilodeau is an active member of SUAC, has taught gardening classes around St. Pete and helped USF St. Petersburg with its own garden.

He got into gardening after trying “conventional” jobs out of college and realizing they weren’t for him.

“I knew I wanted to work outside. So, I got into horticulture by working in garden centers and it just became my life,” he said. “I’m just happy to be outside. You know, anywhere I go on the planet I have green friends.”

The tour’s first stop was at the 15th Street Agri-Hood/ Eco-Village.

Informational maps in hand, attendees strolled through the garden perusing through produce and taking note of their gardening techniques.

Rows and rows of lush green plants bloom from the half-acre 15th Street Agri-Hoods/ Eco-Village.
Man vs. Cosmopolitan

By Emma Lathrop

I
the idea of a grown man sitting at a bar drinking a Cosmo makes you cringe, you’re not the only one. Why is it that men feel drinking a pink fruity cocktail puts a large target on their backs? As a female, I know those sugary girly drinks can give you a massive hangover, but they are seriously delicious. Picture this: You go out on a blind date at a bar; he’s handsome, well-spoken, and can hold a decent conversation. The time comes to order drinks, and he orders a Sex on the Beach. Would that be a deal breaker? If the answer is yes, then ask yourself why. If the answer is no, I give you major points.

Most guys would argue that “girly drinks” are too sweet, or that they like to taste the alcohol in the drink. I wonder if this is just to prove they are big men, if they are even men at all. It seems to me that this stereotype is based on the idea of gender stereotypes, or because they genuinely don’t enjoy sweeter drinks. I strongly believe that you shouldn’t judge a person by their drink preference. If I met a guy who ordered whatever drink he wanted, regardless of the color or name, I would think they are secure enough in their masculinity to not care what other people thought.

Of course, men seem to put you on a pedestal if you are a woman who drinks beer, scotch or whiskey. However, if you are a guy ordering a cranberry vodka at a bar, your guy friends will never let you live it down.

I do feel like there are certain situations where it is socially acceptable for a male to get a pink drink with an umbrella and a maraschino cherry — like if you are on vacation at a beach in the middle of the day. If you order your partner order for you and they happen to like sweet drinks, apparently your man card will not be revoked since you have an excuse.

All of this sounds insanely complicated to me, and the answer should be simple: Drink what you want to drink. Sure, ordering a lemon drop may earn you a few scolding glances, but confidence is key, my dudes.

My opinion probably won’t be enough to convince you that ordering whatever drink you want is OK, so I ask around. Here are a few of the answers I got. The question was generally “Do you think it’s okay for men to order girly drinks, why or why not?”

Myles Beach, 21: “I know it’s OK for men to order ‘girly drinks.’ Just, most men don’t. The stigma surrounding girly drinks is simply put: If it’s colorful, sweet and comes in a martini glass, it’s a girl drink that would question your masculinity. I guess you could say it comes down to confidence and if you are able to delve into the world of alcohol without your fragile macho man psyche being put to the test by ordering a ‘girly drink.’”

Hope Fudenski, 23: “My boyfriend orders ‘girly’ drinks than I do, and we’re both super comfortable with it, but his brother legit had his fiancé order a drink for him because he didn’t want to ‘look like a girl.’ I guess it depends on the man. Also, I went on a cruise two years ago, and my older brother kept ordering appletinis and some guy got so mad about it that he pushed my brother and had to be escorted to his room by security to cool off.”

Andrew Cevasco, 21: “When I order daiquiris or frozen drinks, it makes me feel like I’m being judged because those are considered ‘girly drinks,’ but that’s just ridiculous. A lot of men would call it ‘gay’ to drink a very fruity mixed drink, which is why men tend to order beer or straight liquor. It’s just a social concept.”

Beau Langford, 21: “I don’t know, I think I would have to say because drinks like that are typically easier for women to drink and guys can drink harder stuff.”

Tyler Hendershot, 23: “It mainly comes down to societal norms that have been instilled along with the fear of embarrassment. Since most guys want you to be respected as an ‘alpha’ in a social setting, things that portray them as something lesser is unwanted. So when there is a pressure by other guys or girls to be degraded of your masculinity based off of a drink you want, you just avoid it as a whole.”

Anthony DeLeo, 26: “They’re too sugary.”

Alex Quinto, 20: “Being a gay male, I’d order a girly drink and it seems OK, but if a masculine man did he would be made fun of. I think it has to do with the fear of coming across feminine and that men are supposed to drink beer and have beards. But God forbid a martini glass be in a man’s hand. But at the same time, if he’s a rich man, he would have wine over beer, so maybe there’s a connection to class as well.”

Benjamin Tipton, 21: “I just think they are too sugary, but if you put a lemon drop in a whiskey glass I wouldn’t think twice about it.”

Eileen Dillon, 36: “I don’t want to drink a mojito with my boyfriend. If he were on a blind date and the guy ordered a Pina Colada, I’d leave.”

Everyone has a different opinion on the subject, but I was pleasantly surprised that most men were OK with the idea of drinking a fruity drink. I still didn’t have a general consensus if it was OK for a male to order a fruity cocktail, so I took to Instagram. I put up a poll with a picture of a frozen alcoholic beverage and simply asked, “Is it okay for a guy to order a ‘girly drink’?” The answer options were “yeah sure why not” and “never.” Of 56 votes, 91 percent said “yeah sure why not,” and 9 percent said “never.” While I cannot tell you who voted for what, every person who voted “never” was male, and there was an even mix of men and women who said, “yeah sure why not.”

It seems that a majority of people online think it’s OK to order whatever you want. While I hope the world of drinking becomes more willing to not stereotype different drinks. People shock me every day.

Let’s end on a call to arms: Ladies and gentlemen, it’s time to raise your glass (whatever its contents) and toast to a new year with good friends and no judgment.
By Dylan Hart
dhart@mail.usf.edu

There were things even in my culture that I had to recognize were toxic,” she said. “My father would tell me I shouldn’t speak because I was a girl. Kids at school would tell me I shouldn’t speak because of my accent.”

In high school, her anxieties about the future heightened. She realized there would be no way for her to attend college. As a teenager, both of her sisters attempted suicide.

“My friends and I, we all danced to Britney Spears together, we all went to prom together, but I was undocumented,” she said. “My sisters and I felt like we were forced to be invisible.”

After high school, Ramirez-Herrera was briefly married and had a son, Christopher. Soon after, she divorced, despite her family telling her it was a cultural taboo.

“I decided I was going to live boldly,” she said. “Everybody thought I was crazy. All I heard was ‘it’s impossible,’ and I wanted to break that.”

She soon moved to Atlanta, a place she saw as an entrepreneurial mecca, and started a YouTube channel featuring people who lived outside of the box—particularly local musicians and artists, including local rapper T.I.

She pitched stories she wrote about Atlanta locals to publications. While she only made $40 per story, she was amazed by the idea of being paid to write, having

“What to do this week: Jan. 28-Feb. 3

By Bryce Lawson
Contributor

MONDAY
The Collection Art Club at USF St. Petersburg will host an Art Vision Board at 4 p.m. in The Reef. The new tradition will allow students to engage their creative side. After getting artsy, strengthen your core with Bends & Brews at Pinellas Ale Works, 1962 First Ave. With a purchase of a pint of PAU, only a $5 donation, you can attend the yoga class at 6:15 p.m.

TUESDAY
In honor of the shrine to Tom Selleck, The Bends, 919 First Ave, N, will host Tom Selleck’s Hawaiian Tiki Birthday Party at 8 p.m. There is no cover for the 21 plus event. Just come out with your best Hawaiian shirts and mustaches.

The James Museum of Western & Wildlife Art at 150 Central Ave. will host a $10 screening of the 1969 John Wayne film “True Grit.”

WEDNESDAY
Bar@548 will have a local artist meet-up at 254 Central Ave. from 8 p.m. to 1 a.m. Come by and work on your latest project or simply socialize with other artists.

Play some games for a good cause with former Rays baseball player Matt Joyce and Children’s Dream Fund’s Round the Bends & Brews on 501 Central Ave., 1111 Central Ave., will host a local artist meet-up at 548 Central Ave. from 8 p.m. to 1 a.m. Come by and work on your latest project or simply socialize with other artists.

The Imagine Museum, 1901 Central Ave., offers $5 admission from 5 to 8 p.m. The museum showcases the history of studio glass art as a profound visual medium, starting from the early days of Littleton and Labino to the art being created today.

FRIDAY
The Vine, 501 Fifth Ave. NE, is having a free art event showcasing art from the Bella Unica Art Gallery. A local artist will be in the main lobby from 5:30 to 7:30 p.m.

SATURDAY
Over 100 artisans and vendors will be at the St. Pete Indie Flea Street Market at Green Bench Brewing Co., 1133 Baum Ave. N., from noon to 4 p.m. The market is free, but food and drinks from the vendors will be available for purchase.

Learn about the Japanese botanical art form called Ikebana at Sunken Gardens, 1825 Fourth St. N. Tickets are $10 per person and the exhibit is open from 10 a.m. to 4:30 p.m.

SUNDAY
The Museum of Fine Arts, 255 Beach Drive N.E., will be showing a screening of the classic Audrey Hepburn film “Breakfast at Tiffany’s” at 2 p.m. The screening includes a special tour of the museum focusing on classic jewelry. Tickets are $20 per person.

By Dylan Hart

Entrepreneur Samantha Ramirez-Herrera spoke at USF St. Petersburg for a Compass event Jan. 24.
A night of music, art and coffee

By Brianna Rodriguez
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Black Crow Coffee Co. is known for funky art hanging on the walls, welcoming local musicians to play in its space and booking weekends events overflowing with local vendors. The night of Jan. 26 was no different. 

The evening featured local bands Danny and Alex, and Garden Club. Attendees filled the shop to the max, with some having nowhere to stand but outside on the patio. 

Natalie Depergola, drummer for Garden Club, was the driving force who put on the event. 

“I play in both groups, and we are all really good friends, so I wanted to throw something together,” Depergola said. 

She invited her favorite vendor Soul Rebel Exchange who teamed up with 2Rear2Wear for the event to sell a variety of clothing. 

Soul Rebel Exchange teamed up with 2Rear2Wear for the event to sell a variety of clothing.

RAJDALE CALLOO | THE CROW’S NEST

Danny and Alex opened the night with their own music as well as covers.

RAJDALE CALLOO | THE CROW’S NEST

The event also hosted a live performance painting by Selena Ferrer, a Plant City-based artist who focuses on acrylic paintings.

Danny Scordato and Alex Merrill are St. Petersburg natives and began playing in a band together at 12 years old. The band’s original name was Sound Parlor. 

“I enjoyed seeing them do their original covers and pieces,” said Kelly Lewis, senior environmental science major, and Merrill’s girlfriend. Her favorite song of the band’s is “Who’s Been Smoking You Out,” which is about love and jealousy.

Garden Club was formed by bassist and singer Savvas Savvindis and drummer Natalie Depergola, who met in another local band. 

“I first heard Garden Club at the Blueberry Patch and fell immediately in love with them,” said Dustin Trimmer, a St. Petersburg local. “I am currently booking them to play at my house for my birthday.”

A Vision Board is a tool used to help clarify and focus on a certain goal or goals in your life.

“The aspects of surrealism, dadaism, and cubism delve in a lot of levels of psychology,” Permuy said. “The color choices you choose say a lot about someone.”

The event is open to all students regardless of their major. The club says it will be looking for links with other areas beyond traditional visual arts, like poetry and pop culture. 

The event is a major showcase for The Collection. “Sometimes it’s good to do something a little different and inject the arts into daily life to make the mundane interesting,” Permuy said. “Create your own vision board and bring your goals to life with The Collection at 4 p.m. in The Reef.”