

# THE BANNER

## Don't Follow The Herd, Be Heard

*Making Yourself a Brand  
is Essential If You Don't  
Want To Blend In*

JUSTIN SARACHIK  
CO-MANAGING EDITOR

I can't stress enough the importance of building a network of opportunity for yourself. It's what the journalism world calls "branding". To brand yourself is to give other people expectations of what to expect from you. It's the expectation of anything, like Microsoft is known for computers. MTV is known for music and reality shows. Branding yourself will make you an authority or aficionado for what you do. My brand, or one I'm aiming for, is local music. Building on that foundation I'd like to add: a good interviewer, a trusted source for music information, and a writer who goes all out for a story. What is your brand? What are you doing to help yourself stand-out?

In the competitive world of music and journalism, it's important to have an edge. Now-a-days anything can be done online. There are thousands of music blogs, there are thousands of bands on Myspace. Why should anybody pay any mind to you?

This is something I've been learning in my classes and in trying to market my band and blog to a wider audience. You have to go above and beyond.

A serious musician or writer has to have a grasp of every social network possible. You need a Myspace, Facebook, Twitter, Wordpress/Blogger, ReverbNation account, email, etc. You have to be compatible to that medium just in case you can grab one extra person. I'm not saying it's easy because it's not. It actually is quite time consuming. But that's the price to pay if you want it bad enough, and honestly that still may not be enough.

The way I see it, as long as I can get my work out there and maybe help or encourage some along the way, I'll feel accomplished. But a good feeling is like a temporary high because it doesn't pay the bills. So for the time being I'll keep annoying my Facebook friends in hopes of bothering the right one.

*Justin Sarachik has reported with the Staten Island Advance, and is currently a writer and editor for Broken Records Magazine. This excerpt is from his blog at - <http://thesbandguy.blogspot.com/>*

## Tea and Turmoil



Photo from: sacbee.com

**For both the Democrats  
and Republicans, the  
race to Washington  
isn't so sweet.**

KANIKA KHANNA  
ADP EDITOR

As November rapidly approaches, politicians are preparing for a difficult battle. With the economy in such a critical state and an overall increase in public discontent, the Democrats are struggling to retain their power in Congress. Meanwhile, the Republican Party is aiming to regain control, with the Democrats currently holding majorities in the House of Representatives and the Senate. In the midst of this power struggle, a new political movement has caught the American people's attention – the Tea Party.

The Tea Party has emerged as a faction

of the Republican Party. According to the mission statement of the Tea Party Patriots, "the impetus for the Tea Party is excessive government spending and taxation. Our mission is to attract, educate, organize, and mobilize our fellow citizens to secure public policy consistent with our three core values of Fiscal Responsibility, Constitutionally Limited Government and Free Markets." They are a self-described "grassroots organization" that brings together members with "core values derived from the Declaration of Independence, the Constitution of the United States of America, the Bill Of Rights as explained in the Federalist Papers." While farther right than many of their GOP counterparts, Tea Party candidates are rising in popularity. To date, 26 Tea Party candidates out of 50 have made it onto November's general

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## A Family Tradition

ANTONELLA BOVE  
CONTRIBUTOR

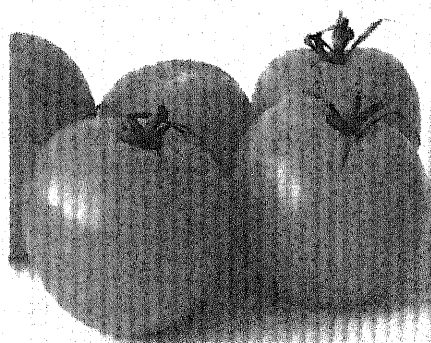


Photo from: firehow.com

My family uses a lot of tomato sauce in their cooking. We use it to add to soups, fish and meat. Not all tomatoes are used for sauce. Plum tomatoes are the best tomato due to their juicy and sweet taste. Since we use so much it is our family tradition to make fresh canned tomato sauce every summer.

My family must prepare many things

before the tomato sauce can be made. We have to make sure the gas tanks for the burners are filled up with gas, and all the mason jars are washed and sterilized. Then we pick fresh basil from the garden and wash it. Tables are put in place so there is plenty of room to work on. Also we have to make sure the burners are set up to the gas tanks and placed out of everyone's way. It's set up in a way to not be so hazardous, and food shopping is done to feed everyone for dinner. All the preparing is done at least one to three days before the tomato sauce is made.

My grandfather goes to the market at 6:00 a.m. and waits for the trailer to bring bushels of tomatoes, fresh from the farms. He buys 30 bushels, which will make approximately 15 - 18 jars of tomato sauce per bushel. This will last us the whole year. Meanwhile at home, my grandmother is already in the kitchen making breakfast, so that everyone has a bite to eat

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## State Budget 125 Days Late

THOMAS BRIGANDI  
CO-MANAGING EDITOR

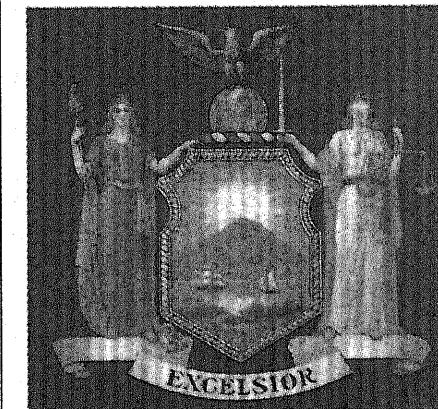


Photo from: dos.state.ny.us

In early August, after weeks of heated debate between Democrats and Republicans, the New York State Senate passed one of the latest budgets in the state's history. The 125-day late budget is considered to be one of the most controversial budgets in New York's history as a result of relatively draconian spending cuts and crippling tax hikes on a population still grappling with the prolonged effects of the Great Recession.

Prior to passing the budget, New York State had one of the largest budget gaps in the nation, valued at a staggering 9.2 billion dollars. This budget gap was closed "primarily through spending cuts and with no borrowing" according to Morgan Hook, Governor Paterson's communications director.

According to The New York Times article, "125 Days Late, a State Budget With New Taxes" by Danny Hakim, "The last piece of the budget passed on a party-line vote, 32 to 28, with the Senate's tenuous Democratic majority holding together and no Republicans voting in favor of the measure. Although the Legislature passed a spending plan several weeks ago, it had been at loggerheads with the governor on devising a way to pay for the final part of the budget."

This inexcusably long partisan deadlock was a result of the two parties having very different views regarding how the budget should be composed. The threat of shutting down state government and evoking chaos did not deter the state senators from not sitting down and working together to solve the state's rapidly worsening fiscal situation.

Recently, Tom DiNapoli, the New York State Comptroller warned "that the state budget adopted by the Legislature and Gov. David Paterson as a model of fiscal responsibility actually relies on risky and tempo-

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# American Democracy Project

## Mr. Obama's Folly

WILLIAM ALESI  
CONTRIBUTOR

From 2001 to 2008, the wars in Afghanistan and Iraq were going along swimmingly. However, when President Obama decided to deploy an additional 30,000 troops—making United States' military presence 100,000 strong—he made a terrible, resounding, and pernicious mistake.

Because of Mr. Obama's wonderfully

**Mr. Obama has decided to engage the Taliban and Al Qaeda on their terms, on their home field.**

vacuous campaign rhetoric concerning Afghanistan, the war of necessity and Iraq the war of choice, he found himself quite unwittingly tied down to some sort of military buildup in the Afghanistan region.

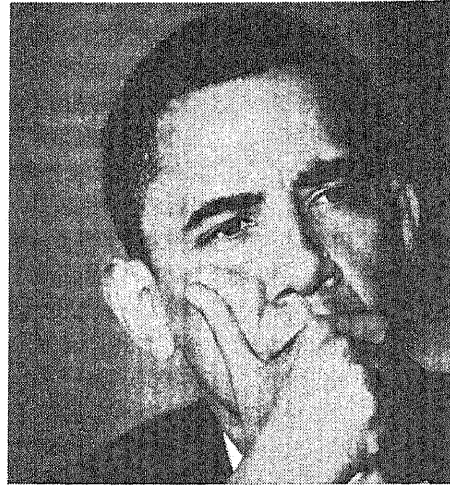


Photo from: newsone.com

This sort of political warfare is the most dangerous of sorts. The fantastically successful Iraqi War has now been disrupted due to an increase in troop movements to Afghanistan—a nation of rocks, goats, and caves. Instead of focusing on drawing the terrorists into Iraq like moths to light, Mr. Obama has decided to engage the Taliban and Al Qaeda on their terms, on their home field. Afghanistan's topography is nonconductive to the United States' military: it is hilly and mountainous, making our air force ineffec-

tive. Moreover, a high school sophomore's knowledge of world history would tell Mr. Obama that Afghanistan has been historically, a country where nations go to die. To wit: what Alexander couldn't do, Genghis, Auckland, and Brezhnev couldn't do, either.

However in contradistinction, Iraq is a splendid place to wage a war and Mr. Bush

**President Obama has deployed more combat troops in order to fight a battle that was over before it commenced.**

knew this full well. The Iraqi populace is generally young, intellectual, and pro-West (perhaps it had something to do with women being dragged to Saddam's rape rooms), which is ideal for a regime change. The astoundingly well-executed surge drew the fanatics from all over the Middle East to one location: in front of American MIA's and below F-22 Raptors. Where as President Bush kept a few troops in Afghanistan to swat away any irritating Taliban or al-Qaeda fighters and gather intelligence, President Obama has deployed more combat troops in order to fight

a battle that was over before it commenced. The death toll is telling: during the Bush Administration's role in the Afghanistan War (October 2001- January 2009), 625 American troops were killed. Mr. Obama has seen that number almost double in 18 months, from 625 to 1,124 American troop casualties.

**Moreover, a high school sophomore's knowledge of world history would tell Mr. Obama that Afghanistan has been historically, a country where nations go to die.**

The American Left has warned the country that neoconservatives want nothing but perpetual war (i.e. Bill Kristol, Liz Cheney). Ironically, however, it is Mr. Obama—perhaps the most liberal of American presidents—who has offered his tacit support of such an idea with the troop increases in Afghanistan.

measure and others like it being implemented across Europe might be necessary to preclude mass chaos in the case that these EU nations might not have money to pay their debts, which would incite a financial meltdown that would make fall of 2008 look like a picnic with regard to uncertainty.

The austerity measures being put into action by President Sarkozy have now put him in a huge dilemma. He would like to be re-elected, but his solution has obviously caused riots all over the country and has no doubt taken a toll on his political standing among his compatriots. Union leaders and the opposition Socialist party, which is also against the reform, argue that the government can not just ignore the public's opposition to this legislation. Martine Aubry, a prominent socialist leader in France called the reform "unfair, and that if we are not listened to, there will be further protests to come."

**Attempts to tackle budget deficits in the European Union by cutting public spending and tax increases have helped give reassurance**

The sovereign debt crisis and its deleterious effects have obviously been a huge problem for France and other EU countries. However it seems that the only way for France and other European countries to get out of the debt crisis is by implementing these measures. Therefore, it seems that it will be some time until the economics of the situation improve. Until then, the European Union will be faced with these austerity measures and subsequently GDP growth and unemployed workers will continue to be the main casualties.

## The European Debt Crisis Rages

### The European Debt Crisis Rages

LEO FRIEDMAN  
CONTRIBUTOR

Economic growth, where did you go? That seems to be the question of the day in not only America but also across the European Union. All twenty seven countries of the European Union are dealing with cutbacks and unemployment due to their sovereign debt crisis.

**...several European countries actually adding jobs. Germany has seen there unemployment rate get lower than it was before the financial and sovereign debt crises**

Attempts to tackle budget deficits in the European Union by cutting public spending and tax increases have helped give reassurance to the bondholders of sovereign debt; however an unintended result has been the austerity measures' impact on GDP growth.

In 2009, of the twenty seven countries in the European Union, only Poland saw its economy expand. Since then, the GDP growth situation has been like a roller coaster ride for most EU countries, as some saw increases on the first half of 2010, while oth-

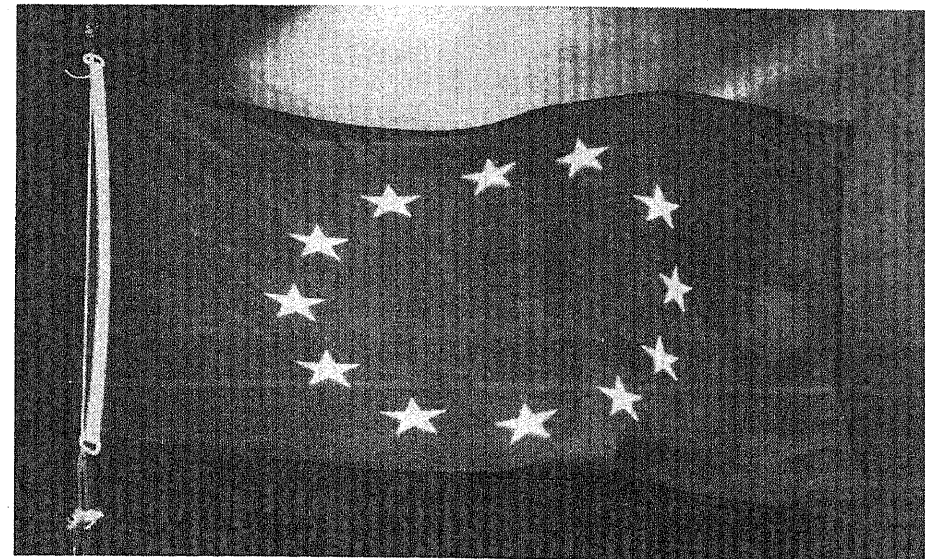


Photo from: topnews.in

ers' GDP slumped and remained sluggish.

Even though the debt situation over the past six months has been bleak in primarily five debt laced EU countries, aptly named the PIGS (Portugal, Italy, Ireland, Greece and Spain), most European countries have not had a massive exodus of jobs as projected by several economists. As a result, unemployment has not gone up as much as expected given the depth of the crisis.

In fact, there are several European countries actually adding jobs. Germany has seen there unemployment rate get lower than it was before the financial and sovereign debt crises, due to a short time working scheme and flexible time arrangements in its manufacturing sector. However, as stated earlier, there are a number of countries hurting really badly. The worst affected countries have been Greece, Ireland and Spain, where there has been a

huge collapse in construction, job growth, and consumer spending.

Bigger European Union countries like France are trying to deal with the debt crisis by enacting austerity measures such as rising the legal minimum pension age from sixty to sixty two. This has caused total chaos in the streets of hundreds of towns and cities across the country, as millions of people recently took part in a twenty four hour strike against President Nicolas Sarkozy's austerity measures.

The French government forecasts that by 2018 retirement at age sixty two will reduce the forty two billion Euros state pension fund shortfall they forecast by 18.6 billion Euros. Tax increases, which are also part of the President's plan, will make up a further four million Euros, and the rest will come from general government spending. This austerity

"A Family Tradition"  
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before we all get to work. It is a family task that everyone from youngest to oldest gets involved with.

Although it is not too difficult to do, there is a lot of heavy lifting.

The process of canning the tomato sauce starts off by washing the tomatoes, then putting them into commercial size pots, with a little bit of water. When the tomatoes come to a boil we remove them from the pot, with a very large slotted spoon. After we put the tomatoes into an electrical strainer that purees the tomato, we pour the tomato sauce into the mason jars filled with fresh basil. After all the jars are filled, they are put back into the pots that have been already lined and covered with cloths and filled with water. This is the process that seals the lids airtight. We then boil the jars for one hour.

Although the process is almost done, the jars cannot be handled until two days later because of the heat retained inside the jars. They need to be cooled before they can be handled. Once the jars can be handled, they are dried one by one and stored in the pantry for the entire year. While all this is going on,

the only person who is not helping is my grandmother. She is preparing to feed dinner to, at least thirty people. She makes pasta with the fresh tomato sauce, stuffed peppers, roasted potatoes and a salad. When dinner is ready, we set two or three tables outside and everyone enjoys the homemade dinner from grandma. It's and especially worthwhile because we all get to taste the delicious sauce we just made. It's amazing how everyone is seated and served; my grandmother never serves buffet style.

At times it may seem the work involved is just too much, but once we taste the sauce, it was all well worth the effort to make it. This tradition has been passed down from my great-grandparents, and I have every intention to keep up this tradition, when I'm on my own.

Ingredients  
30 bushels of plum tomatoes  
3 pounds of fresh basil

## LETTERS TO THE EDITOR

Re: NFL week 1 Madness

Although I found your wrap-up column "NFL Week 1 Madness" to be a great addition to The Banner, there is definitely some improvements I would like to make. Instead of giving a statistical rundown of the seasons results, I would rather see more of a critique or analysis of what happened during these once a week match-ups.

While a recap of the following week's action is always welcome, it's also boring and over-kill. Lets hear what people really think and how they really feel about these subjects relating to this beloved sport.

Chris Kawwz,  
Sophomore

Re: "Really Are You Serious?"

Putting together a student newspaper with limited time, money and resources is no small feat. I'm sure it takes time, effort and a lot of dedication. No matter what the circumstances, there is no excuse for your Banner Opinion article Really Are You Serious? The issue itself, disrobed license plates, is so mundane and irrelevant; it seems totally pointless to even include it. The run-on sentences, poor structure and a lack of focus made the article difficult to read through.

I agree that New York should be focusing less on license plates and more of finance.

Jennifer Wilson,  
Sophomore

"Tea and Turmoil"  
Continued from the front page

election ballots. Indeed, these primary victories upset many incumbent Republican politicians, all the while defying GOP establishment endorsed candidates.

Some of the most popular Tea Party politicians running for office include Ken Buck for Colorado Senate, Sharron Angle for Nevada Senate, and Rand Paul for Kentucky Senate. Buck, Angle, and Paul are giving their opposition great competition, given that the polls in these races are extremely close. Angle faces current Senate Majority Leader Harry Reid, who before Angle's nomination, was considered out of contention for the seat, as reported by Politico. Paul, the son of Representative Ron Paul (TX - R), won the nomination despite his opponent winning the support of Senate Minority Leader Mitch McConnell.

Other Tea Party candidates have received their share of media attention and national intrigue. Christine O'Donnell, the GOP candidate for Delaware's Senate race, has not only earned fame from her victory or the endorsements she has received from the likes of Sarah Palin; O'Donnell was previously featured on comedian Bill Maher's show Politically Incorrect, discussing many topics, which included an anecdote on her "dabbling in witchcraft" and her disbelief of evolution. Maher has vowed to release more "embarrassing" clips of O'Donnell until she agrees to appear on Real Time with Bill Maher, relating this to a "hostage situation",

as told by CNN. Other controversial candidates include Dan Maes, who is running in Colorado's gubernatorial election; as recounted by The Denver Post, he stated that the Denver bike-sharing program was "a socialist plot organized by the U.N.", much to the delight of his supporters.

Although the Tea Party has taken the country by storm, leaders of the GOP are displeased with its prevalence over the mainstream Republican party. As TIME Magazine notes, the Tea Party movement is a major shift in Republican values from the likes of Barry Goldwater and William F. Buckley Jr. Karl Rove, Mitt Romney, and Mitch McConnell have now lost influence to figures such as Sarah Palin, Glenn Beck, and Michele Bachmann. While some Democrats cheer at the amount of Tea Party wins, believing that such candidates lack public appeal, voter turnout has been low for the Democratic primaries in comparison to the opposing party. GOP candidates have had more fruitful fundraising efforts than their political counterparts on the left. This has left many leading Democrats, including President Obama, to campaign on the behalf of their party. Nevertheless, for both the Democrats and the Republicans, the journey to November is extensive, strenuous, and unpredictable.

### Internship Opportunities @ The Banner

The Banner is now offering internships to CSI students. Internships take place for one semester and offer opportunities to learn about Journalism and New Media. Through these internships students will become involved in the operation and production of The Banner. Interns will work a minimum of 12 hours per week.

Depending on the type of internship students will learn about and assist in blogging, correspondence, editing, fact-checking, graphic design, layout & production, photography, reporting, web design, etc.

For more information visit us in 1C-228 or contact us:  
Phone: (718) 982-3116  
E-Mail: the.Banner.csi@gmail.com

### Check Out The Banner On The Web



The Banner on Wordpress:  
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The Banner on Facebook: Search for 'The Banner'

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"New York State Budget 125 Days Late"  
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York State Comptroller warned "that the state budget adopted by the Legislature and Gov. David Paterson as a model of fiscal responsibility actually relies on risky and temporary funding that could put New York in another crisis," according to the article "DiNapoli: NY state budget condition precarious" from Bloomberg Businessweek.

Additionally, in the same Bloomberg Businessweek article, DiNapoli claimed that "after months of budget dysfunction and delay, New York is still on the edge of a very steep financial cliff. Now there is danger that risky resources will fall short and create a gap in this year's budget. State spending continues to grow much more quickly than revenues." If spending continues to grow at this pace, DiNapoli asserts that "budget gaps of \$15.6 billion in 2013-14 and a cumulative gap of \$37 billion through 2013-14" might be a painful consequence.

Moreover, another important result of this bill was the threat of more essential spending cuts. If Congress doesn't provide New York with the entitlement funding necessary to take care of its elderly,

disabled, and lower income citizens who rely on Medicaid and other programs, the state will have to make up the shortfall using its own resources. Entitlement cost are ballooning for New York as the bad economy has forced more people to rely on public assistance programs such as Medicaid and unemployment benefits to survive. Also, with more and more baby boomers hitting retirement age everyday, this entitlement spending problem is only going to grow as their ranks swell.

However, with the fiscal pressures currently faced by the federal government in the wake of the financial crisis and consequent economic downturn, the federal government might not be able to meet its obligations to Medicaid. As a result, New York State, which is already in the worst fiscal shape it has been in since the 1970s, may have to bear an even larger burden.

In fact, according to the same article from The New York Times, "Lawmakers approved a plan to raise more than \$1 billion through uniform, across-the-board cuts to state programs, should Congress fail to approve an increase in Medicaid financing this year. Legislators had long resisted approving the plan, but the gover-

nor had insisted on it as it became increasingly uncertain that Congress would increase the financing."

Ultimately, New York's finances are in a very precarious situation right now. Not only are New York State's expenses dramatically increasing, but also revenues are not keeping up with these ballooning expenses. This unsustainable business model will inevitably lead to even more spending cuts and tax hikes on New York's citizens if swift and decisive action is not taken soon.

Moreover, it seems that the federal government might not have the resources to help provide increased funding to New York to pay its staggering entitlement expenses. This is a direct result of the massive deficit on its own balance sheet valued at over one trillion dollars and over twelve trillion dollars in government debt. For this reason, the federal government is in no position to help the states and municipalities who are implementing fierce spending cuts after the federal stimulus dollars stop flowing.

The effects of the economic downturn will most likely continue to negatively affect New York, other states, and the federal government for years to come. Policy

makers are stuck between a rock and a hard place because Democrats are reticent to cut entitlement programs and Republicans are not willing to raise taxes, and the only result that can come about is deadlock until the situation is critical and action needs to be taken. This is exactly what happened in the New York Senate and what has happened in Legislatures across the nation since the financial crisis began.

Consequently, the outlook for New York's fiscal situation over the next few years is likely to be bleak, according to several prominent policy makers such as DiNapoli and other New York State officials. It seems that the only way that Legislatures across the country might have a chance to combat large spending cuts and tax hikes will be to work together to decrease the amount of financial pain that will be faced by their constituents.

*Thomas Brigandi is a Macaulay Honors student. Additionally, he is a frequent contributor to the investing website SeekingAlpha. He also is a Registered Securities Representative. He currently holds the Series 7 and Series 63 Securities Licenses.*

## Banlastic

KATRINA HANNA AND  
DAYSI MANZANO  
CONTRIBUTORS

Eight CUNY campuses are participating in recycling of plastic bag effort. Is your school one of them? The Ernesto Malave Leadership Academy, formerly known as CUNY Leadership Academy, is responsible for this. The Malave Leadership Academy is composed of 25 student leaders throughout CUNY. "The Academy is where students come together with faculty and other leaders to develop the skills, knowledge, and experience necessary to become global leaders." The Year long program allows participants to grow together as leaders and create a strong network across CUNY, while serving.

The 2009-2010 Malave cohort successfully established the CUNY Green Fellows project,

aka; "Banlastic." We had phenomenal leaders who guided us in the right direction; former Executive Director, Dr. Joe Joe McManus; Coordinator for Special Programs and Professional Development, Christina Joseph; and Program Coordinator Julie Agosto.

The Malave leaders collaborated and created the CUNY Green Fellows Project to raise awareness and increase recycling within CUNY. Under the leadership and guidance of Julie Agosto, the Malave fellows met once each week to discuss the implementation of this project. We diligently researched the importance of recycling plastic bags and learned that they are extremely detrimental to our environment.

Did you know that plastic waste kills thousands of marine animals each year, because they confuse the plastic with their food? According to PlasticBagRecycling.org;

"Plastic bags can be made into dozens of useful new products, such as building and construction products, low-maintenance fencing and decking, and of course, new bags."

The U.S. goes through 100 billion plastic shopping bags annually, but we recycle very few of them. We decided that as CUNY leaders, we needed to step up and make a difference.

We met with Buildings & Grounds and the Sustainability Committees of each school, and they agreed to have these recycling bins on their campuses. We were also successful in getting recycling plastic bag efforts into the sustainability plans at most of the schools.

Helix Poly, the largest manufacturer and recycler of retail bags in the United States, donated plastic bag recycling bins to the Malave Leadership Academy to be used on the 8 campuses participating in the bag recycling program. The bins are currently in use (or soon will be) at the College of Staten Island, Borough of Manhattan Community College, Kingsborough Community College, LaGuardia Community College, New York City College of Technology, Queensborough Community College, Queens College, and York College.

The Vice President of Marketing & Environmental Affairs at Helix Poly, Mark Daniels, stated "Through education programs like the recycling initiative undertaken by CUNY, this market will continue to grow; adding valuable green jobs throughout the nation. The participation by the students at the CUNY campuses is greatly appreciated, as we recognize their environmental stewardship towards a sustainable future."

The 2009-2010 Malave Leadership Academy cohort worked vigorously last year to get these recycling bins onto the 8 CUNY campuses. We sincerely thank Dr. Joe Joe, Christina, Joseph, and Julie Agosto for their support. Now it's time for you to start recycling plastic bags at your CUNY campus!

Katrina Hannan is a CSI student, and Daysi Manzano is a Baruch graduate student, 2009-2010 Malave Leadership Academy fellows.

## Dolphins Struggle Early, Draw John Jay

CHRIS KAVCIC  
CONTRIBUTOR

For the opening thirty-five minutes of the first half, CSI and John Jay were locked at a 0-0 stalemate, with shots on goal even at five. The Dolphins couldn't stop John Jay from pounding their defense with numerous scoring opportunities to close the half. John Jay broke through when freshman forward Nasim Allah Morad opened up scoring with a nifty unassisted goal in the 37th minute.

There was only one goal with just over

two minutes to play in the first half, but Staten Island was lucky it was just one. John Jay squandered numerous chances to put the home team away early, especially when Dolphin goaltender Ahmed El-Ghareib was caught in the corner playing a free ball that was subsequently bounced off the post of the empty net.

After the half, the Dolphins came out attacking more and it paid off when junior defense-man Kenneth Zaw tied at it at one in the 59th minute of play. This is the second time in two games Zaw scored for CSI.

Both teams had their chances to win in

regulation with neither side able to put it away. Defense-man Alfred Yeboah paced the CSI defense with a stellar performance to keep the Bloodhounds at bay sending the game into sudden death overtime, the second straight such match for the Dolphins, who beat Lehman on Zaw's golden goal.

John Jay was threatening again in the second extra period, only to be stymied by the stingy Staten Island defense. The Dolphins struggled to clear the ball out of their zone, only mustering two more shots on goal in overtime.

John Jay received four yellow cards in the match, while the Dolphins suffered injuries to Yeboah, and forward Mubaric, though both returned. Staten Island improved to 2-8-2 on the year, while John Jay is now 5-5-2.

*Do you have something to write about? Has any of the stories written in the Banner helped to inform you? Or has it not informed you?*

*Let us know what you think. You can send your comments and concerns to us by sending an e-mail to : the.BANNER.csi@gmail.com*

*Or you can drop off a copy in our mailbox on campus in 1C-207.*

# IN CELEBRATION OF HISPANIC HERITAGE PLURALISM AND DIVERSITY PROGRAM



**SEPT W | 15** 2:30pm-3:15pm, Center for the Arts, Recital Hall, **Kickoff Event—Nuestra Tierra: Un Homenaje A La Cultura Latino-Americana (Our Homeland: A Tribute to Latin American Culture)**

**Th | 23** 5:00pm-6:00pm, Campus Center, Room 209, **Discussion—Latino Migrants to New York: Global Causes, Local Issues**

**W | 29** 2:30pm-3:20pm, Library, Room 103, **Latin Jazz—An Introduction and Live Performance**

**Th | 30** 1:30pm-3:30pm, Center for the Arts, **Heritage Speaker Series—Colombian American Claudia Sparrnroft Demonstrates Zumba Dance**

**T | 5** 1:30pm-3:15pm, Campus Center, Green Dolphin Lounge, **Cultural Competency Workshop: Special Focus on Hispanic Awareness**

**Th | 14** 6:00pm-8:00pm, Sports and Recreation Center, Auxiliary Gym, **Hispanic Awareness Service Recognition Event**

**W | 20** 12:20pm-1:10pm, Campus Center, Room 227, **Santa Cruz, Galapagos, Ecuador: A Student Teaching Experience to Remember**

**Th | 21** 1:30pm-2:30pm, Library, Room 103, **Discussion—Intersections of Gender, Sexuality, and Latin American Culture**

**W | 17** 12:20pm-1:10pm, Campus Center, Room 227, **Discussion—Funding Women and Changing Lives in Latin America**

**PHOTOCOMPOSITE** (Images from top to bottom) Sandra Cisneros, Chicana writer best known for her novel *The House on Mango Street*. **Oscar de la Renta**, Dominican American fashion designer. **Luis Walter Alvarez**, experimental physicist, inventor, and Nobel Prize winner of Spanish descent. With his geologist son, **Walter**, pictured to the right, propounded the dinosaur impact-extinction theory. **Sonia Sotomayor**, Associate Supreme Court Justice of the United States. Born in the Bronx, her parents had emigrated from Puerto Rico. Folksinger and political and civil rights activist **Joan Baez** grew up on Staten Island. Her father, **Albert Baez**, was born in Mexico. He was also physicist who co-invented the x-ray reflection microscope. **Serena M. Auñón**, astronaut of Cuban descent. Painting by **Jean-Michel Basquiat**, artist of Haitian and Puerto Rican descent.

**SEPTEMBER-NOVEMBER 2010 | CELEBRATE DIVERSITY**

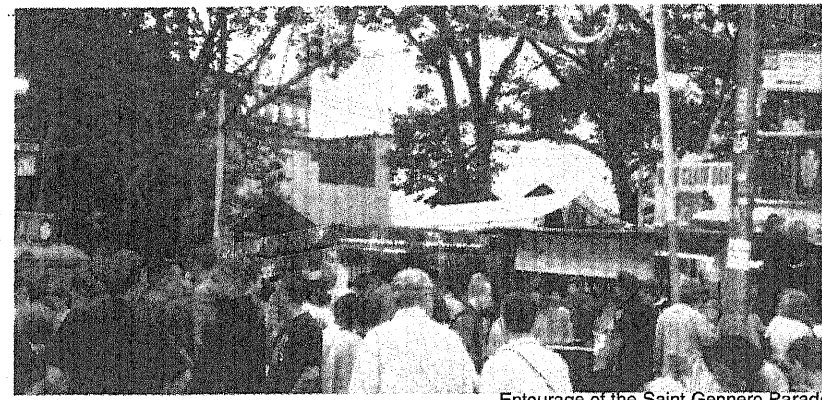
These events and more can be found at [www.csi.today.net/events](http://www.csi.today.net/events). All are CLUE events and are sponsored by Student Affairs. For more information, contact the Pluralism and Diversity Program in Building 2A, Room 208, or go to [www.csi.cuny.edu/pluralismanddiversity](http://www.csi.cuny.edu/pluralismanddiversity).



# The Fest of San Gennaro

BRIAN GONZALEZ &  
RAMSES MARTINEZ

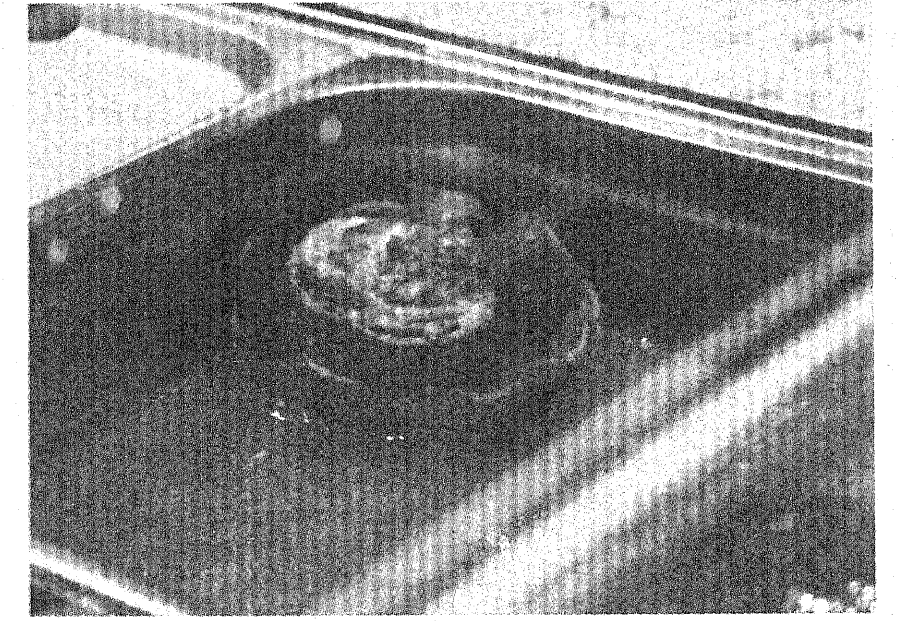
The Feast of San Gennaro is an annual Italian celebration of the Roman Catholic faith complete with food and entertainment. It was started in 1926 as a one day celebration of the Saint of Naples, San Gennaro. As time passed and the feast attracted more people, it has grown to its current size of an 11 day feast attracting thousands of people from around the world. This feast is held in NYC in Little Italy in late September.



Entourage of the Saint Gennaro Parade



Hungry patrons crowd a booth



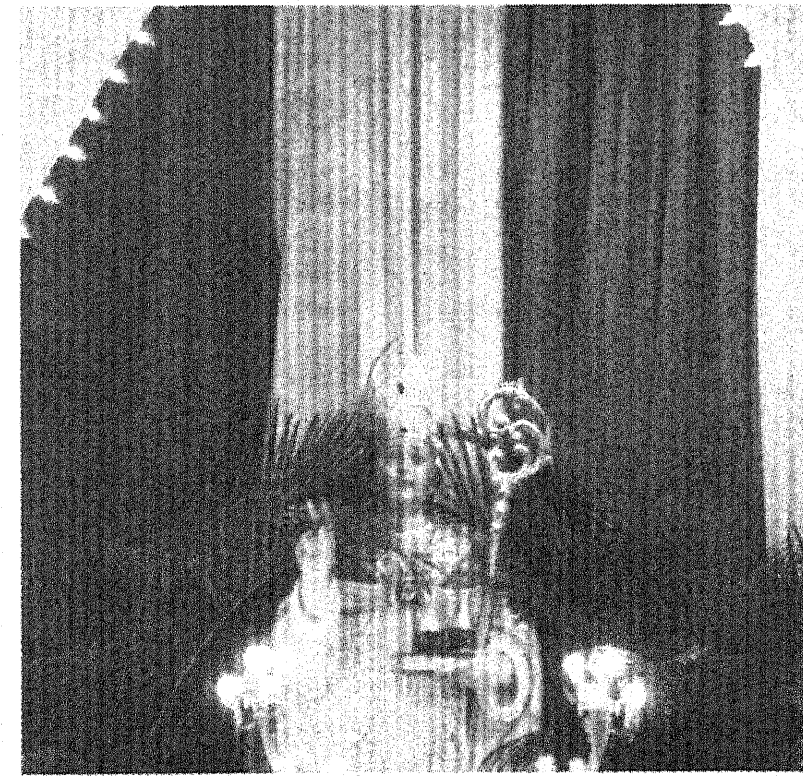
A sampling of the many delectable foods at the festival.



Presession of Saint Gennaro Parade



Entourage of the Saint Gennaro Parade



Statue of Saint San Gennaro



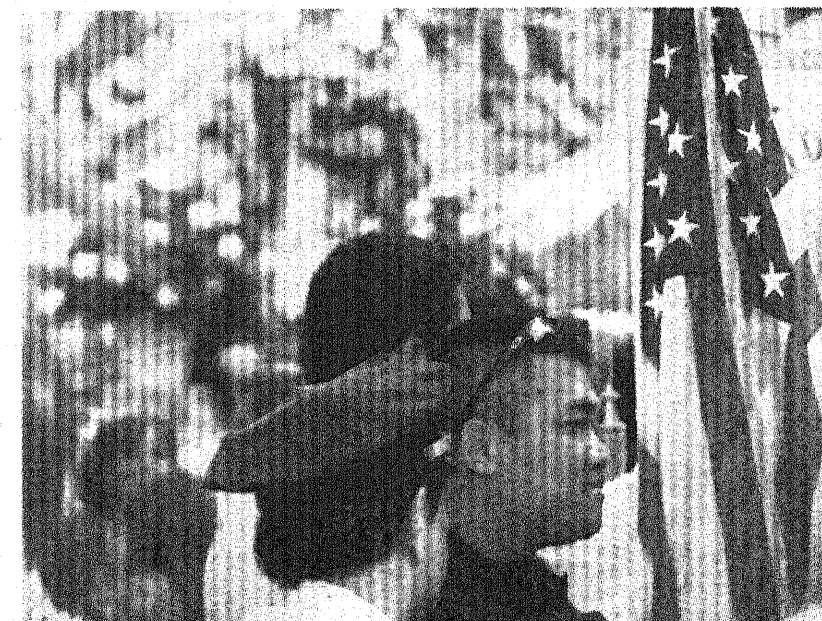
Shot of the entrance



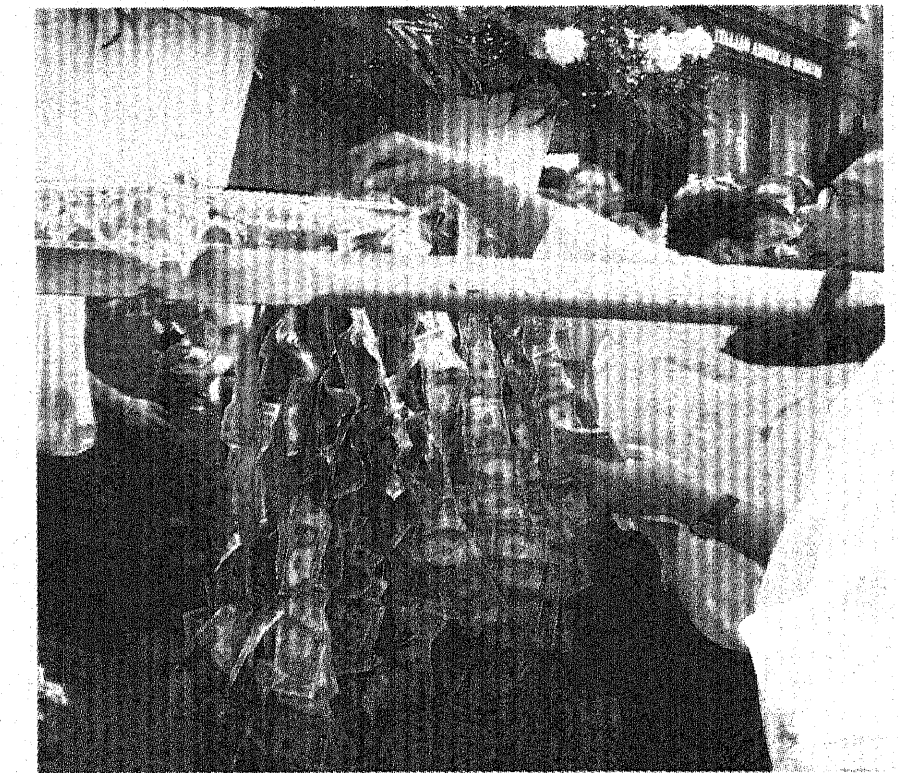
Marching Band in the Parade



Showing of National Pride



Police officers carrying the flag



Collecting donations for the church

# BANNER LIFESTYLES

## Biryani - Chicken Rice at Great Price

MUDDASAR MOHMOOD  
CONTRIBUTOR

Chicken biryani is one of the most famous Pakistani dishes. Biryani was originated in Persia and was brought to the Indian sub-continent by Muslim travelers and merchants. Later on it became one of the most enjoyable and popular dishes across a wide array of Muslims countries. In fact, Biryani is prevalent in Sri Lanka, Indonesia, Malaysia, Singapore, Uzbekistan, Afghanistan, Iran, Thailand, Jordan, Iraq, Amman, Nepal, United Arab Emirates, Bangladesh, India and Pakistan. It is easy to imagine its popularity and how fast this dish has spread around the around the Muslim world.

When chicken biryani arrived in Pakistan, people acquired a taste for it quickly. In fact, it became one of the most demanded dishes in restaurants from Karachi to Islamabad. If one travels across Pakistan they will be introduced to various kinds of biryani. Sindhi biryani, Karachi biryani and Hyderabad biryani are the three most popular kinds. The Sindhi variant of biryani is very popular in Pakistani cuisine and biryani of all types is eaten in all parts of Pakistan and the world.

In addition to the Sindhi variant, the cities of Karachi and Hyderabad also have a version of biryani which is popular. Sindhi biryani is a special meat and rice dish from the Sindh province of Pakistan. It include

all the same ingredients as chicken biryani but people of Sindh added some flavors to it like potatoes, black cardamom pods, black peppers, cumin seeds, mint leaves, prunes. The instructions for cooking chicken biryani are as follows. When cooking chicken biryani you only need to cook the chicken for 30 minutes at first. Then boil the rice separate in water until they are softened. After that mix the rice and chicken together and leave the oven at low for 15 minutes and you're done. You can add garam masala, coriander leaves, and green peppers if you desire. You should eat it with salads for extra great taste. I really enjoy eating it with cucumbers, and tomatoes mixed in yogurt which gives your food a bit more flavors.

My family was introduced to biryani through my sister, who saw a cooking show about it GEO TV. She searched for it online and discovered recipes for it. She sent me to a grocery store to get the things that are used in biryani. It took her around two hours to cook this dish. I was angry because I didn't eat for six hours plus I spent \$45 on this dish. The preparation was quite lengthy, but the outcome was simply out of sight. In my opinion, the secret to making an awesome chicken biryani is all in the spices. Use Ghee instead of butter. (Ghee is clarified butter) It's a very important ingredient if you want your biryani to have a more authentic taste. I personally recommend

using Basmati rice. It's a thin and fine grained rice, and use medium chicken pieces. For the best result mix garam masala in yogurt, soak the chicken in the yogurt for a spicy taste.

Ingredients for Chicken Biryani Recipe:

- \* 1lb Chicken (cut into medium pieces)
- \* 4-5 tbsp Yogurt
- \* ? tsp Ginger paste
- \* ? tsp Garlic paste
- \* ? tsp Turmeric powder
- \* 1 tsp Coriander powder
- \* 2 tsp Butter
- \* 2 tsp Ghee (butter clarified by boiling)
- \* 1 sliced Onion
- \* 5-10 Mint leaves (finely chopped)
- \* 3-4 Coriander leaves (finely chopped)
- \* Whole garam masala (3-4 cloves, 1cinnamon stick, 1bay leaf)
- \* 1 cup Rice
- \* 1 tsp Ginger (finely chopped)
- \* 1 tsp Red chili powder
- \* Salt as per taste
- \* ? tsp Cumin seed

How to Cook Chicken Biryani?

1. Soak the rice for about 20-30 minutes in cold water. Marinate the chicken. Add yogurt, turmeric powder, ginger garlic paste, salt as per taste for about an hour.
2. Take a deep pan and add the ghee after it gets heated. When ghee starts melting add the whole garam masala, (spicy) sliced the onions and fry it till it become golden

all Greek dishes are made equally. During the process of making a meal Greeks will continuously taste their food, add more of one ingredient to their dish or incorporate a completely new ingredient. The point is to create a dish that's unique to the individual but one that stays true to the original recipe as well. Walnuts, almonds, and pistachios are generally the nuts used in traditional baklava, though the nuts are interchangeable to suit your liking. Using pure honey is an easy alternate to the honey mixture but if you decide to create your own syrup concoction, this is the time to show your creativity. If you don't succeed the first time at making an amazing baklava dish try again until your specific recipe results in the perfection of the right amount of sweetness and spice.

Ingredients:

- 1 pound phyllo dough
- 1 cup melted butter
- 1 lb. of chopped nuts (almonds, walnuts, or pistachios are best)
- 1 teaspoon ground cinnamon

Syrup:

- 1 cup of water
- 1 cup of sugar
- 1/2 cup of honey
- 2 tablespoons of lemon juice

Although that may seem like a lengthy amount of time just for a dessert dish, the end product will be a reward. One important tip about creating this dessert is that it's essential to keep the phyllo moist. Keep the dough moist by covering it with a damp towel or cloth while in the process of making the dish. If the phyllo becomes too dry while standing out, the dough will rip apart. This will make it difficult to create the layers that are unique in a traditional baklava dish.

The main ingredients in baklava are phyllo dough, a nut mixture, and honey syrup. The seasoned nut mixture will be layered between pastry dough. The Greeks created this thin delicate pastry dough and named it "phyllo." In fact the word phyllo literally translates to "leaf" in the Greek language, symbolizing that the thickness of phyllo dough that is the same as a leaf (kitchenproject.com). Phyllo is not only used in baklava but it can be used in a variety of ways with many different fillings such as spinach and feta cheese (Spanakopita). Phyllo dough takes time and patience to make from scratch due to its delicacy, so for the purpose of this recipe frozen or fresh phyllo found in any supermarket will suffice.

Greeks rely on seasoning to perfect their food, not technique. Therefore not

brown.

3. After that add the marinate chicken to the fried masala, add ? tsp ginger garlic paste, Bombay biryani powder, coriander powder, red chili powder and cook it until the chicken becomes almost ready to eat(80-90% cooked). On the other hand take 3-4 cups of cold water and add few drops of oil, then add salt and cumin seed before putting the container on the stove.

4. When the water starts boiling pour the soaked rice to it. When the rice gets half boiled drain all the water from it. Now add the half done rice on top of chicken and add some fried onions, chopped coriander, mint leaves, some chopped ginger, butter and sprinkle few drops of red color.

5. Now just put a tight lid to the pot incase if you don't have tight lid then don't worry for that, just put a kitchen towel on the top of the pot along a regular cover to hold it tight. Cook the biryani in a very low flame for about 20 minutes. Open the lid and mix the rice and chicken well. Remember, mix the rice and chicken very slowly otherwise the rice will brake and that will not look good.

6. Now your Pakistani Chicken Biryani is ready to serve. Serve it with yogurt salad to add the flavor. Try it in your kitchen and enjoy the taste. Hope you will enjoy it and don't worry if you fail to make it as like as you get in a restaurant but I bet you will cook it better the next time.

- 1 cinnamon stick
- 1 teaspoon vanilla extract
- 1 teaspoon grated lemon zest

Procedure:

- 1) Preheat oven to 350 degrees Fahrenheit. Butter a 9x13 inch baking dish.
- 2) Toss together cinnamon and nuts. Unroll phyllo dough and cut to fit the baking dish.
- 3) Place two sheet of phyllo in the bottom of the baking dish. Brush generously with butter. Sprinkle about 2 to 3 tablespoons of the nut mixture on top of the buttered phyllo. Repeat the layering process until all ingredients are used.
- 4) Using a sharp knife, cut baklava into four long rows, then diagonally to make diamond shapes.
- 5) Bake in oven for 50 minutes, until golden and crisp.
- 6) While the baklava is baking, create the honey mixture. Combine sugar and water in a small saucepan over medium heat and bring to a boil. Stir in honey, vanilla, lemon zest, and one cinnamon stick. Reduce heat and simmer 20 minutes, stirring occasionally.
- 7) Discard the cinnamon stick from the syrup. Remove the baklava from the oven and immediately spoon the syrup over it. Let cool completely before serving.

# BANNER ARTS

## Late Night With Johnny P SI Cable Brings Sopranos Vinnie Pastore, "Big Pussy"

JAMES KINGSLEY AND MARISA PESSOLANO  
CO-SPORTS EDITORS

Staten Island's own, Johnny Potenza, lights up CTV on the last Thursday of every month with a wide variety of guests from the music and entertainment world. During the latest taping on September 23rd, Johnny P along with his co-host Dana Caruso welcomed VHI's Don Jamieson, comedian John Kurscher and Vincent Pastore, who is best known for his role in "The Sopranos."

The cameras began to roll shortly after 8pm with a brief opening followed by the introduction of the first guest, the co-host of VHI's That Metal Show, Don Jamieson. Jamieson, started off by discussing his ongoing comedic career that began 15 years ago. Putting out five volumes of "terrorizing telemarketers," Jamieson explains he just "sat at home and waited for the phone to ring," in order to wreak havoc on the unsuspecting telemarketers. In addition to these CDs, Jamieson discussed and gave examples of material in his hidden-camera series, "Meet the Creeps" on comedycentral.com, which is also available on DVD. This show features outrageous antics with priceless reactions from the unaware victims. The interview proceeded forward with the exploration of Jamieson's career that led him to That Metal show. "It all started with comedy," Jamieson explained "and then I met people associated with metal," he continued. Jamieson's career continues to go down the road of success as he brings laughs, musical knowledge and entertainment to all fans. After sending off Jamieson with best wishes, Johnny welcomed comedian, John Kurscher to the stage. Giving a brief



Photo from: James Kingsley & Marissa Pessolano

stand-up comedy act, Kurscher was well received by the audience as he told jokes about his fiancé and his son, along with stereotypical Puerto Rican, Italian, and Staten Islander jokes. Following the laughs, was an interview where he spoke about his current five year run in his comedic career. Kurscher finds that by practicing his material on his fiancé, son, and dog, he is able to compile the best jokes to perform in front of audiences. "Comedy is making a comeback in Staten Island," Kurscher stated, after discussing the new comedy club on the island, The Looney Bin where he will be performing in the near future. Unfortunately time was of the essence, so Johnny had to bid Kurscher adieu. However he will continue to spread the laughs across Staten Island.

Following a short intermission, Johnny welcomed the night's premier guest, Vincent Pastore. After making his entrance, Pastore commanded the stage with his undeniable wit. Johnny led the discussion of Pastore's career after his well-known role on The Sopranos. "I'm a fish again!" Pastore explained referring to his new upcoming role as the voice of a fish in a new Disney animated series, Pair of Kings. Referencing back to his former project of Shark Tale, Pastore explains, "I went from an octopus to a Japanese fighter fish." After discussing the plot of the new series, he explained further why he does not want to be referred to his on-screen Sopranos persona, "Big Pussy." He continued that it was just a character he played

The interview proceeded forward with a discussion of Pastore's work on independent films. With a passion to be creative, he was led on the path to work on a new project called Holy Meatballs. This is a comedic reality show where, Pastore journeys with comedian, Judy Gold, to find the perfect meatball. An exclusive, never before seen clip of this project was unveiled during the show for the first time, and it looks to be promising.

In addition to Pastore's film and television career, he is an active member in charities such as The Light of Day Foundation, which was started by Bruce Springsteen to help raise money and awareness for Parkinson disease. Pastore was well received as a member of this movement and is going on tour with the foundation to places such as Albany, Niagara Falls, and Quebec.

As Pastore took his leave after his interview, rock band Pharaoh took the stage and performed two songs from their self-titled album. Influenced by Kiss, Queen, and Alice Cooper, Pharaoh began their musical career in the 80s and enjoys their freedom of expression in the current times. The over the years the band has had little luck with finding a record label because they all want to change the band's image. Refusing to conform, Pharaoh continues their journey to make a greater mark in rock music.

All in all, Johnny P commanded the show and led a good production of entertainment for the borough of Staten Island. His interviewing skills and professional disposition adds zest and poise; the perfect formula for good TV. For a more in depth look, tune into this episode of Late Night with Johnny P, that will air, October 21st at 11pm on channel 35 for Time Warner Cable and Verizon Fios subscribers.

fight, security comes. I tell them it's nothing. The guys days I threatened him. The girl and one of the friends back him up. My date starts getting heated: "this drunk, scanky hoe, stumbling around like she's homeless." Now cops come. More yapping. I c dat one of the cops is peeping on N. She smiles. I'm good. They let us cut through, checking kids for booze now.

Fake medal detectors... funny. Finally sit at 740. B.o.b on stage. Playing instruments. A few people yelled get off the stage! Where's em? Two huge monitors. Polite applause "Beauti grls" come on ppl sing Kids r hyped, very well behaved...

My date kept rolling her eyes... N: "I feel like I'm at a Bruce Springsteen concert or some shit..."

The most annoying 40 somethings behind us... Is hh so old that they're r

Continued on next page

## Random Notes Into My iPhone: Yankee Stadium, 9.13.10

*On Monday, September 13th, I attended the Jay Z/ Eminem show at The Stadium. I had 8th row center floor seats for Tuesday's show, but I had to trade them for decent, but inferior tickets in the 4th row of section 106, because CUNY switched the class schedule around to accommodate the Jewish holidays and I had to teach my Friday class.*

*My date was Nikita aka Nikki aka N, a 29 year-old Haitian-American model. It was an awkward date since it was only our second time together—I had recently broke up with my girlfriend and had to hustle. I am writing an article for a monthly magazine. I wasn't sure of the focus of this piece at the time of the show, so I took general notes on my iPhone during the five hour and fifteen minute concert.*

*Most of these notes will make little or no sense to non-fans. I have not edited them. The only changes I made were to crunch up the text into fewer lines so it would be easier to publish. There were several times when I did not remember the title of specific songs, so I punched in an approximation. For example: "power tool" song is Eminem's "Won't Back Down"—I guess I chose that quick title because it's a line in the song.*

—Peter Conti

BY PETER CONTI  
FACULTY

9.13 the stadium, notes:  
I almost got kicked out before I got in. Drunk long island girl trying to push past me. A couple others do it first. Muscle head in affliction shirt. Really? As girl pushes towards me, whacked. Four guys with her. Nikki, my date, looking on... Cant believe it. I gotta draw the line in the sand. We've been in line 45 mins. Stopped raining. Grl pushes again. Excuse me. I've had it. Me: "what do u mean excuse me. We're waiting. Now back up." her friend: "just ignore him" me: "if any of u bitches even brush against me again, I'm cracking u." the drunk grl looks like she's gonna throw up. The four guys start shuffling around. Some idiot yells

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A couple cheers for hova. Some elevator music... Em Back on stage for 8 mile song. Movie clips. Audience imitating the movie (but off beat) D12 guy shouting. Big fireworks. More hova chants...

Half time. Nikki stays in her seat. (don't have to pee even?) grls on way to restroom. Who the fuck told these girls that they're hot? They bounce around, bumping into everyone. Three of them come in mens room cheering, no one really give a fuck, they get in a stall and complain how "mad gross" we r. Pull that shit at a ledzep concert back in time... I got a catchy title: 'corny stuck up grls get gang raped in bathroom'. Walking back to my seat I spot a grl cleaning her ugg boot. SH!! I can't get away from it.

As we wait, bright lights, loud gross 40 year old women, one yelling, how she wasn't gonna waste 400 and take her son... He wouldn't appreciate it. Shell bring him to Lincoln Park. Nikita kisses me for the first time... Now she just elbowed me but I blocked that shit... Saw me putting it in. Shit ur gonna have to do better than that yo, u wanna elbow me. Some thugs have gathered in r section. Securitys not fuckin with them... Way more black folks now... Where were they for the past 3 hrs? Actually this show started 3 hrs and 7 mins ago... Shouldn't have sold my backstage pass but I only had one. I would have given it to my date... Shed probably b smashing it with D12... 10 mom count down clock. Blaring beasties 'no stop til bk...' I think my date hates me since I blocked her weak shit. Biggie song... Smaller than should be cheer, 'Cubans with the Jesus peace'. Some singing along. When the fuck r they gonna mention Pacs anniversary... All that shit about proof... Such a diff from this and 96 PAC hob show... NY hate that night. Gotta

did murder day on this... Sounds really weird and bad... Too much instruments... Weird, y not the encore. Em tired? Doors piped in... ROC... Wonder how dame feels??? Medoloy. He's still carrying freeway and mem bleak? Wow. Loyal but weak Jiggas making fun of the 10% fronters, just what I've been saying!!! 'Move to the back of building!!!' Finally smells like a hh show. Blazing... 'Jigga what' Rap niggas on Prozac' greatlite. He murdered that... Fasted I heard jay him in a minute... 'Big pip-pin' 50000 ppl swinging their hats cuz hova told them. Illest. 11:44pm mentioned pacs anniversary but same as msg shows, shouts to pun, alys, big... 'Hard knock life!!!' Side to side... More orders...

My date just cupped me right on "the mem of my nigga biggie" Piped in faith evans. Piped in biggy: 'juicy.' This I understand. Jay: "hold Peace sign" for world trade line-- nice touch... Piped in areosmith: dream on: never heard this... About big... He pits sections against each other to get noise up. 11:53: my jam!!! "heart of the city!!! He never does it! Doesn't sound great. Mostly cuz bleak keeps cutting in. Bobby blue bland piped in Nephew line: deep, mayb doesn't do it cuz of that...

Video of BBBGuy from coldplay; playing piano and singing the bbb hook. Nice job. I'll never hear the end. WTF they're sing some gay ballad I never heard of Chris Bly??? Nikita just said that's for all u crackers. Nice... \*\*\*\*\*1201: it's official-- write this down. Remember this time and date, just like jeters mr. nov hr. \*\*\*\*\* DRAKEMIS THE BIGGEST STAR IN THE GAME!!! By far biggest cheers. My date is bouncing. The weed grls are crying. 'To me he sounds like weedy. 'Do u miss me?!' 'Young money', bigger cheers than the roc... What the fuck... Again, calling for

lighters that's funny shit!!!!!! More confused kids.

Whoa... That guy I beat up at CPs a couple of yrs ago is standing 10 ft from me. Deep. Wanna salute him but gotta act like a grown up. WTF is this drake shit? The crowd loves it. Even the thugs?? Must b me. My date would crush it drake right on stage... Just showed her: she nods. Shout out to weedy in rikers. B Singing 'forever young' More screaming for her than drake mayb. Is B doing that MJ skin lightening? She looks mad white. They seem like a fake couple. Kiss on the cheek?? 'Already home': weak ass song. No Alyssa keys!!! Her in Swiss break up already? Fooled us. Came out second hook. Smart. noSome Asian chick. Better at Grammys and mtv awards. 5 hrs: jay: 'we ain't going nowhere... U down from day one...

"Jigga... my nigga" 40000 white ppl singing the n-word... Reverse Jackie Robinson!!!!!! \*\*\*\*\*

Shout to MJ not a big clap. My second fav song: 'where I'm from!!!!' He doesn't do nah now that he linked up with nas... Big kool aide. He's always been sincere. I'm a hustler!!!! Pherrel piped in. Just saw him athis stores party???? 'Encore!!! Piped in L.P. Hovas mad at something??? Callin out a fan in a shady hoodie in front row. Jay's gonna fight? Strange... Shouting out audience... he seems off The roc wave??? More ordering with stupid rock wave... He really wants it: tenacity. He really doesn't wanna go. Third best band. Rocboys... 1245! 5 hrs 15 mins. No encore. Not really a rock show after all. Lights up. Thugs trying to creep on my date? 'y u with white guy? Get ur credit score up??' Notes away. Gotta get out.

Sent from my iPhone

# SEX AND THE ISLAND

## The Guido Factor

LEEOR BRONIS  
SEX COLUMNIST

Let's face it, trying to find a man on this Island is like trying to find your way through New Jersey without a GPS. It could take years. One wrong move and suddenly you're halfway through Canada without a passport. Now I am not saying this applies to every one but most guys on this Island tend to think being a "Guido" is the be-all and end-all to finding a girl. Word to the not so wise- it isn't. Last time I checked, I don't remember tight shirts, fake tans and blowouts being attractive. If you match that with a cocky attitude and over usage of the word "bro", it really starts to get a girl thinking. "Should women stay with a guy that acts this way in the hopes one day he might become a person of actual substance, or should we just give up right now?" When it comes to finding a guy on Staten Island, do we need to figure in the

Guido factor?

Fushimi restaurant in New Dorp on a Thursday night is the perfect place to catch a glimpse of Guido's in their natural habitat. It's a perpetual playground of 23-32 year old available Italian and pseudo Italian guys. My girlfriends and I got a table by the bar and tried our best to tackle the big question.

"It's shows like Jersey shore that make guys here think it's okay to act like a total douche lord." Sabrina said. Sabrina is a psychology major at CSI and can always be counted on to approach the subject of men as a scientific analysis. "Like monkey see, monkey do, if you choose to drink the cool aid it's just a matter of time before the whole jungle is infected."

"Remember when I slept with Mike, that bartender at Deko?" Casey asked. How could we forget? Casey couldn't stop obsessing over him for about four months afterward. "He was so conceded. Every time we had sex it was

like he was constantly looking around for a mirror so he could see his reflection." We all nodded in unison. Haven't we all been there at some point? It goes hand in hand with needing to keep the lights on.

"It's not just Italians anymore!" Natalie screamed. Good old Natalie, she's like the pushy Jewish grandmother I never got to know. "Even the Jewish guys all of a sudden think they're Italian. Like what? You're Moroccan, Jewish and your mom bakes challah bread on a Friday night. Get a life." She had very strong opinions on this subject. We all listened in carefully. This was going to be good. "Guido are disgusting, use more hair gel than me and act like they are God's gift to women," She said as she pointed to a guy who fit the description exactly. "Newsflash: you look like a rat dipped in duck sauce."

It was right at that moment perhaps my most sensible friend, Caroline, would make the most shocking confession of all. "It's our fault for not being honest with guys and telling them what's really on our minds."

Was Caroline right? As women we all have a tendency to never say the thing that is really on our minds for fear of spending eternity in an empty house surrounded by cats. Sitting in that restaurant I started to think about how all of that withholding-ness on the part of a woman could have such an effect on these stupid guys.

After dinner we took our drinks over to the bar and searched for buried treasure. I took a sip from my vodka cranberry when suddenly I looked up to find a very cute guy in front of me. Okay, so yes he fit the description of a Guido: Affliction shirt, huge biceps and tan skin. We engaged in some heavy flirtation when I finally gave in and gave him my number.

Natalie looked at me like I just kicked a small child.

"What the hell happened to hating Guido's?" she asked.

"What the hell, I have to have something to talk to you bitches about."

"Random Notes Into My iPhone: Yankee Stadium..." Continued from the page 9

groupies, old and decaying... Perhaps the ugliest woman in the crowd, brown puffy hair, thick li accent, accusing everyone around her of staring at her. "take a pix, it lasts longer... Oh my gud!!!" So gross

Lights blast between sets. Long waits... A surprising number of quidos, guys with spiked hair, double earring, maybe they're trying to be eminem, but it gets lost bc of their tans and accents.

My section: 70% white, 20 black, 10 Latino, an asian (newscaster?) Blacks older, better dressed... Lots of Yankee gear, 40%, non decript, 40 (bright clothes, corny) the rest jay gear except two white kids rockin em hoodies... \*\*\*\*\*

Many taking pictures of themselves, corny grls puckering their lips... im getting sick of this... u all so hot y aint u in Maxim instead of takin pix of urseleves

lights go down, a perfactory 'whoas', some fist pumping--seriously!

834: lights flashing, my date pretending she is white and starts whoaing and fist pumping... Recovery imposed on stage. Drums... Sound real. R real. Em struts on: garden tool song.

Ppl watching em through the backs of their phones, videotaping it... Y????? Many ppl watchin the show through their fones. Y would u do this? \*\*\*\*\*

Ppl scream for Pinks hook but it's piped

in. (sound is surprisingly good)

Girls next to me smoking weed out of a pipe... Looking nervous... Corny suburban college kids, calling their friends on their fones: "I'm with my girls!!!!"

Hands up... 'Recovery' album songs... 'White trash party'... Doesn't work. Looks forced. Not a NY song obviously.

EM: U don't wanna fuckin kill u? Super loud cheer, like a playoff game, not a ws game... First real one. 'How many kids had beef with parents?' Em asks? Some polite cheers by kids whose parents prob paid for the tix; prob luv their parents... \*\*\*\*\*

"I say fuck u mama..." kids sing along... Not too enthusiastically. A lil guilty? Does em enjoy getting these straight edge kids to tlk shit about their parents? Wonder if he teaches haley roo? On the anniversary of pacs death... This is played out.

"fuck u mama?" nikki asks, imcredously, like I wrote the lyrics. 'Cleaning out my closet...' Loud cheers. Like a rock concert... Guitar solo... Lots of skulls projected on stage, on monitors, like bad ed hardy gear... 'I say I am...'

Like killing in a Rambo film or saw as opposed to a paper cut. Em is overkill with this stuff... Not shocking. I like his new stuff much better.

"Did u miss someone?" He asks. Many cheers for jay but no... It's theworst rap group in history: D12.

Fat guy Rapping about raping his handicapped grandmother. D12... How cool... Mass confusion. innocuous 'purple pills' song comes on. Nice kids seemed relieved. They sing along, jolly.

Best thing about em's retirement was no D12... Fireworks... 'Airplanes' Grl from paramore piped in. B.ob joins em; i like his original better; Piped in dido for "Stan" Funniest moment: em asks us "to put up ur lighters," kids looked confused... Pause... Em: "Hold up ur phones" Priceless. \*\*\*\*\* Piped in areosmith, lots of love for proof, who died, apparently. Funeral pix of proof, video stuff... who cares? nas/jay beef referenced 'toy soldiers...'

Drakes voice comes on for hook in forever. Then Em starts to rap his part. Cheers turned to moans... More piped in music. Concert kind of sucks cuz of all this piped in music. Everybody assumed drake was gonna b here tonite and theyre angry/sad.

I never thought I'd say this: 50 cent!!!!!! Saved the nite so far. Red Yankee hat... 'Flows been so hot for long...' "I run ny!!!!!!"

9:15... The first star... Star power... I get money... "Like it's ur birthday" Nat Dog comes up. Em: 'Honor and a priv with Jay... The Bronx, the birthplace of hh... Weird, I realize em broke only two years later than Jay... 'Ladies... Thugs...'. They're still doing this shit? Thugs... Dedicate it to the ladies... Pipped in rhianna... strange, thought

she here... for 'Luv U lie' song, Flames on video screen, not even Megan fox... Weak... I mention to Nikki: She: Oh u missing Jillian? Me: What? How u no about Jillian?

She smirks... Me: And what that got to do with the screen? Her: She looks like Megan Fox right? Me: Whatever. Jay and freeway ladies song... Msg show, way better. fellas turn... Ladies much louder. 'my name is what.' Big cheers. Dre!!!!!! Quiet confidence... I throw up a westside sign outta respect. My date laughs and asks if I can b any cornier? "When I say doc u say dre"

But no snoop -- em fills in... It works great, way better than piped in 50 comes back out... 'Real deal hollyfield like this and that...'

Still want 'encore' but em doesn't like it. No songs from it. Wait, 'Crack a bottle...' Irony of two years sober. First song, worst song. 'Real slim shady' so much better at rcm VMAS Shock value... Answered his critics... Rolling cube of videos if his biggest hits... Videos better than songs? 'I'm back.' 'Without me...' Loud shot gun blast... 'Talk to my fans... Thank u so much... 'I'm not afraid.' That last cd was eh... Any songs from it?? "It was my decision to get clean!!!!!!" Eric Clapton???? Get off stage at 10. Guitarist Dodger cap! Ppl r kinda looking around like, was it great? Am I supposed to say it's great. Nikki liked it. 'boy has ener-

# BANNER SPORTS

## Struggle for the Series

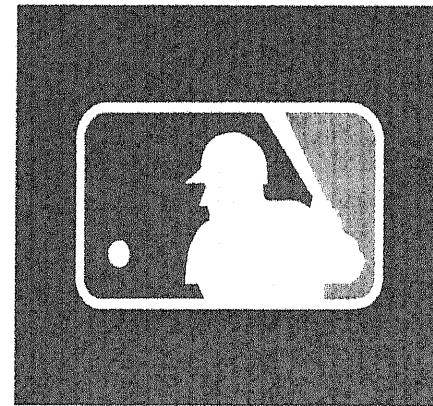


Photo from: talksportsphilly.com

**MARISSA PESSOLANO**  
SPORTS EDITOR

The 2010 Major League Baseball World Series is rapidly approaching, as the League championships are currently underway. After a quick divisional series against the Minnesota Twins, the Yankees are facing off against the Texas Rangers, who defeated the Tampa Bay Rays prior to this match up. The

Yankees have already taken game one with a come from behind victory of 6-5; however, this series is far from over. Continuing on, the Yankees will soon have to face Cliff Lee, who is expected to be a tough opponent throughout the post season. Although the Yankees are the favorite to take the series, you cannot count out Texas just yet.

The National League Divisional series pegs the San Francisco Giants against the Philadelphia Phillies. In order to win this series, the Giants will have to rally on offense, as they will need more than just their good pitching lineup to succeed against the Phillies. Having won the NLCS last year, the Phillies quickly fell from grace, losing the World Series to the Yankees in 6 games. The Giants, being the underdogs, could surprise the MLB universe and take the series, however a rematch of the 2009 World Series is the widespread prediction.

In the ALCS, Mark Teixeira has been predicted to produce well on offense against

Texas, his former team, while Robinson Cano is not expected to disappoint. Texas, however, is not a team that should be underestimated. If they defeat the Yankees, Texas could quite possibly take it all, whether it be against the Phillies or the Giants. Elvis Andrus, has turned into quite the threat on offense, in addition to the bats of Josh Hamilton and Vladimir Guerrero.

If the Yankees are able to return to the World Series for the second year in a row, they stand a better chance to defeat the Giants, as the Phillies are likely to give them a harder time. The more experienced Phillies, also being the best team in the National League, have a good chance of defeating the Yankees, something that they failed to do around this time last year.

The Giants seem to be the least likely team of the four to win the World Series. Even if they were to get past the Phillies, they could have to face the Yankees, an experienced and improved team, that they have not faced since 2007. If however, the Giants faced Texas, they could have an easier time, as Texas is less experienced in the postseason, just like themselves.

What would be the most competitive World Series match up, is currently seen to be the Yankees vs. the Phillies, although, the tables could turn unexpectedly. It is quite possible that both of these teams could be excluded from this post season, making the World Series a battle against the Rangers and the Giants. Most predictions, however, include either the Yankees, the Phillies or both teams. Many believe it is unlikely that both of these powerhouse clubs will face their demise. Others may refute these predictions, with the valid argument that these speculations can be wrong, and it is not a predetermined World Series.

It will not be long until the best team in Major League Baseball is crowned, but nobody, not even the experts, know what team that will be. Game 1 of the World Series is expected to take place on Wednesday, October 27th. Who will be taking the field in hopes of being victorious is currently undetermined, but the competitiveness of the postseason looks to be promising.

## Dolphins Struggle But Fall Short

**JAMES KINGSLEY**  
SPORTS EDITOR

On Saturday, October 9th 2010, the CSI men's soccer team looked to put another win in the win column. That however, came to pass as they were easily routed by the Medgar Evers Cougars, by a score of 6-1.

The game started off in a defensive fight that resulted in Medgar Evers gaining control of the ball and scoring on an easy shot. Happening about a minute and a half into the game, Dolphins goalie, Ahmed El-Ghareib, was taken off guard, thus allowing the ball to be deflected into the goal. The Dolphins answered with some good defensive plays,



Photo from: James Kingsley

however, just over 2 minutes later, Medgar Evers capitalized on a turnover, making the score 2-0. CSI struggled, as their best chances to score were denied by the Medgar

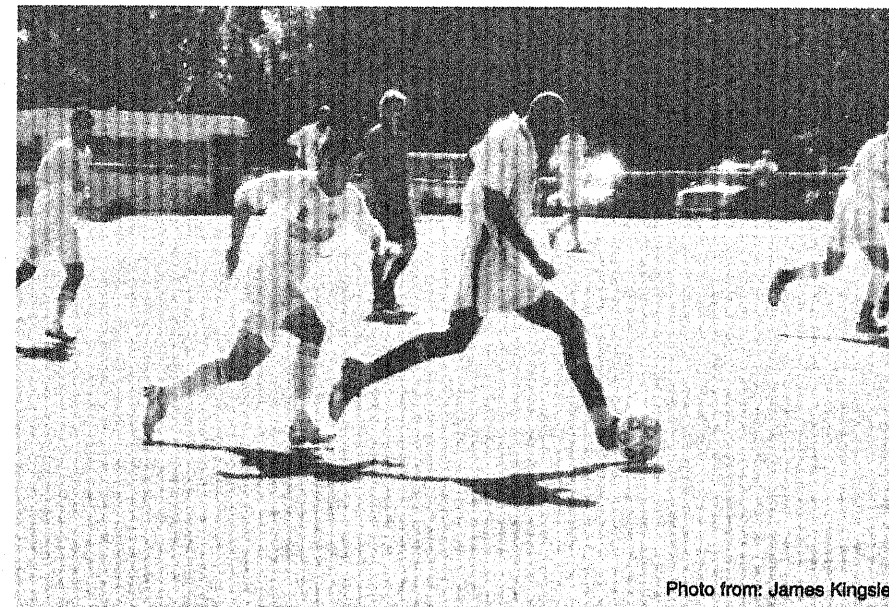


Photo from: James Kingsley

Evers' goalie, having two very good saves that prevented the Dolphins from making a mark on the scoreboard. The Dolphins' struggle continued when they missed an open net shot that was just wide, marking three big misses on possible scoring opportunities. It was not long until Medgar Evers once again scored on a lapse in defense, as Ancil Porter-Lee made it 3-0. The Dolphins knew they had to get back in the game, however, another quick goal by Sharard Sullivan put CSI in a 4-0 deficit.

After sometime, the Dolphins managed to score on a breakaway goal by Dong Luu, making it 4-1. This however, just resulted in the strengthening of Medgar Evers' defense, making any further comeback for the Dolphins difficult. This score stood going into half time, where the Dolphins were given a chance to regroup and discuss plays and tactics for the second half of play.

Unfortunately, the Dolphins were not able to execute a successful offense as Ancil Porter-Lee of Medgar Evers scored two more goals, giving him a total of three for the game. This set the Dolphins back 6-1, later becoming the final score.

The final statistics of the game consisted of 16 fouls and 5 yellow cards, one issued to Medgar Evers, and the other four to CSI. Overall, the Cougars out-shot the Dolphins 23-17, along with the 8 saves for the Dolphins, and 7 for the Cougars.

With this loss, The College of Staten Island Dolphins has fallen to a 2-9-2 overall record, with a 2-4-1 record in the CUNYAC. The Dolphins next match up will be a home game against Hunter College, as they look forward to improvement and progress as a team.

## CSI Dolphins Game Schedule

### Cross Country

10/31/2010

CUNYAC Championship

@ Van Cortlandt Park, Bronx, NY

[Women's Start]

9:30 AM

[Men's Start]

10:30 AM

### Men's Soccer

10/30/2010

CUNYAC Semifinals

@ Met Oval

2:00 PM and 4:00 PM

11/6/2010

CUNYAC Finals

@ Met Oval

4:00 PM

### Women's Soccer

11/6/2010

CUNYAC Finals

@ Met Oval

2:00 PM

### Volleyball

11/2/2010

CUNYAC Quarterfinals

@ CSI

6:00 PM

For more info go to: [www.csidolphins.com](http://www.csidolphins.com)