

The Daily Tar Heel

WEDNESDAY, MARCH 19, 2025

132 YEARS OF SERVING UNC STUDENTS AND THE UNIVERSITY

VOLUME 133, ISSUE 3

FOOD EDITION

CULTURE

Muslim Student Association holds iftars for Ramadan

Student organization breaks fast, gives back to community

By Zahra Alqudaihi
Staff Writer

As the sun sets, fasting Muslims across the world gaze at their phones with eager anticipation as they wait for the clock to strike, signaling the Maghrib call to prayer — the moment to finally break their fast.

Ramadan is a holy month in the Islamic lunar calendar in which Muslims abstain from food and water from sunrise to sunset. All the hours in between are spent connecting with God, working on self-control and spirituality. A part of Ramadan is Zakat, which is the act of giving to charity.

“There’s a big mental side to [fasting], it’s really just putting discipline into a lot of aspects into your life, not just not eating,” Shuaa Omer, first-year representative for the Muslim Student Association at UNC, said.



President Nawfal Mohamed hands out food at the Muslim Students Association's Iftar on March 6.

At Venable Hall, Frank Porter Graham Student Union or other venues on campus, the MSA holds iftars almost every night of Ramadan, giving the student body a place to break their fast among peers.

After the food has been passed

around and the prayer has been led, the MSA cleans up their space and donates what they have left over to a local shelter down MLK Boulevard.

Zakat, like fasting, is one of the

CONTINUE ON PAGE 8

BRANDS



DTH DESIGN/GRACE DAVIDSON

Pepsi holds exclusive vending rights on campus

Company's founder attended UNC 129 years ago

By Sarayu Thondapu
Senior Writer

UNC has a largely intertwined history with Pepsi, beginning

with the company's founder being a UNC alumnus.

As the corporation's leadership and policies have shifted over time, the drink continues to be served across campus.

In August 2024, Pepsi secured the pouring and exclusive vending

CONTINUE ON PAGE 3

FOOTBALL

Tylee Craft Nutrition Center honors late wide receiver



DTH FILE/CAROLINE BITTENBENDER

Tylee Craft is honored at the Spring Game on April 9, 2022. Now, the nutrition center is named after him.

During battle with cancer, player grew close with staff

By Beckett Brantley
Senior Writer

It's because of Tylee Craft that North Carolina football players are allowed to eat cereal in Kenan Stadium.

During the wide receiver's long battle with cancer, he worked closely with the nutrition staff to keep his weight up.

Craft would constantly request Cinnamon Toast Crunch. When his appetite and weight lulled, the staff finally agreed, ordering the cereal in bulk and labeling it, "Tylee's cereal."

Players began to ask if they could share the snack. Eventually, the nutrition staff gave in. Now, players can grab a to-go cup of Cinnamon Toast Crunch or Fruity Pebbles.

CONTINUE ON PAGE 14

FAMILY LEGACY

Tonya Council opens new Southern restaurant

Mama Dip's granddaughter owns bakery, retail shop

By Taylor Motley
Senior Writer

Tonya Council grew up surrounded by the smells of pecan pie and barbecue chicken in Chapel Hill's renowned Mama Dip's Kitchen. Now, she runs her own bakery and culinary store.

Her newest venture is Tonya's Cafe, a restaurant specializing in Southern cooking located on 400 S. Elliott Road, next to Tonya's Cookies & Bakeshop. The cafe will be open to the public on March 19.

Tonya Council is the granddaughter of the late Mildred Council, better known as Mama Dip, who was nationally recognized

CONTINUE ON PAGE 6



DTH/VIYADA SOUKTHAVONE

Owner Tonya Council and her mother Spring Council stand behind the counter of Tonya's Cookies & Bake Shop on Monday, March 17.

Give
UNC
3 • 25 • 25

JOIN US AT THE
BELL TOWER

TUESDAY, MARCH 25, 10 AM – 2 PM

A CAMPUS LIFE EXPERIENCE (CLE) EVENT

Enjoy free treats, swag, performances and special guests.

“ One cannot think well, love well, sleep well, if one has not dined well. ”

VIRGINIA WOOLF

The Daily Tar Heel

Established 1893
132 years of editorial freedom

LANEY CRAWLEY
EDITOR-IN-CHIEF

EDITOR@DAILYTARHEEL.COM

SARAH MONOSON

PRINT MANAGING EDITOR

PRINT.EDITOR@DAILYTARHEEL.COM

EMILY GESSNER

DIGITAL MANAGING EDITOR

DIGITAL@DAILYTARHEEL.COM

AISHA BAIOCCHI

SPECIAL PROJECTS EDITOR

ENTERPRISEDESK@DAILYTARHEEL.COM

SIERRA PRESIDENT

DEI COORDINATOR

DIVERSITY@DAILYTARHEEL.COM

ANANYA COX

UNIVERSITY EDITOR

UNIVERSITY@DAILYTARHEEL.COM

LUCY MARQUES

CITY & STATE EDITOR

CITY@DAILYTARHEEL.COM

CAROLINE WILLS

SPORTS EDITOR

SPORTS@DAILYTARHEEL.COM

BRIGIT PIERCE

LIFESTYLE EDITOR

LIFESTYLE@DAILYTARHEEL.COM

CONNOR FOOTE

OPINION EDITOR

OPINION@DAILYTARHEEL.COM

CARRIE-ANNE ROGERS

DESIGN EDITOR

DESIGN@DAILYTARHEEL.COM

OLIVIA PAUL

PHOTO CO-EDITOR

PHOTO@DAILYTARHEEL.COM

VİYADA SOKTHAVONE

PHOTO CO-EDITOR

PHOTO@DAILYTARHEEL.COM

SURABHI DAMLE

DATA EDITOR

RECORDS@DAILYTARHEEL.COM

NATALIE BRADIN

AUDIO-VISUAL EDITOR

AUDIOVISUAL@DAILYTARHEEL.COM

MAGGIE MCNINCH

COPY CHIEF

COPY@DAILYTARHEEL.COM

AVERY THATCHER

DEPUTY COPY CHIEF

COPY@DAILYTARHEEL.COM

VİYATHMA HAPUARACHCHI

AUDIENCE ENGAGEMENT EDITOR

ONLINE@DAILYTARHEEL.COM

CORRECTIONS

- The Daily Tar Heel reports any inaccurate information published as soon as the error is discovered.
- Contact Print Managing Editor Sarah Monoson at print.editor@dailytarheel.com with issues about this policy.
- Editorial corrections will be printed on this page. Errors committed on the Opinion page have corrections printed there. Corrections are also noted in the online versions of our stories, which are also edited to reflect the new information.



Mail and Office: 109 E. Franklin St.
Chapel Hill, NC 27514
Laneley Crawley, editor, 962-4086
Advertising & Business, 962-1163
News, Features, Sports, 962-0245

One copy per person;
additional copies may be purchased
at The Daily Tar Heel for 25 cents each.
Please report suspicious activity at our
distribution racks by emailing
dth@dailytarheel.com

© 2012 DTH Media Corp.
All rights reserved

PROGRAM CUTS

Local food banks face threats to funding sources

SNAP provides aid for 13 percent of North Carolinians

By Sarah Clements
Senior Writer

Republicans in the U.S. House of Representatives are calling for cuts to committees that fund federal food assistance programs, raising concerns about the future of programs like the Supplemental Nutrition Assistance Program.

In addition to \$11 million in federal funding for North Carolina food banks already being canceled, another Department of Agriculture program these House Agriculture Committee cuts could target is its largest — the Supplemental Nutrition Assistance Program.

SNAP has provided food aid for low-income families since 1964, and according to the USDA, covers 13 percent of North Carolinians.

The House budget resolution comes as supply chain and climate disruptions increase food prices, making it harder for people across the U.S. to access food. According to the USDA, food prices rose 23.6 percent on average from 2020 to 2024.

Carrboro nonprofit TABLE has delivered weekly bags of nonperishable and fresh food to over 1,000 Orange County kids since 2008.

Suzanne Tormollen, the TABLE director of marketing, said the organization has seen increased demand for their services, all while rising food costs have made their operations harder.

Tormollen began her work with TABLE in 2016. She said the average overall cost of production for each delivery bag has increased from \$20 to \$25 to now \$30 per bag, all while ensuring the quality and quantity of goods in the bags remain constant.

She said TABLE is currently serving 1,100 kids and has a waitlist of over 200 kids. If SNAP benefits are reduced, the waitlist will only grow, Tormollen said.

“That is a large portion of monthly income that the families



DTH DESIGN/CARRIE-ANNE ROGERS

do lose,” she said. “If SNAP benefits are cut, we will see an increase in the need for our services.”

Kristin Lavergne, the community services director at The Inter-Faith Council for Social Service, said compared to the first six months of 2024, the IFC Community Kitchen served 21 percent more meals, and use of its Community Market food pantry has increased by 11 percent.

Despite the increase in demand for their services, Lavergne

She said this was addressed by emergency allotments, a temporary boost to SNAP benefits put into place in 2020. However, when these programs were rolled back in early 2023, she said hunger rates went back up.

Alt said a cut to SNAP benefits now would cause families who rely on SNAP to make tough decisions.

“Maybe that looks like you start skipping doctors appointments to be able to put dinner on the table,” she said. “It could look very different for a lot of individuals, but those are the choices that are going to have to be made when people no longer have that support.”

Sixty-six percent of SNAP participants in North Carolina are families with children, compared to 62 percent nationwide. According to No Kid Hungry N.C., one in five North Carolina children live in hunger.

No Kid Hungry N.C. Program and Communication Manager Andrew Harrell said a cut to SNAP or other federal programs would directly impact children.

“Hungry kids can’t learn,” he said.

Harrell added that cutting SNAP would also impact the economy as a whole. He said for every dollar SNAP provides, \$1.50 is regenerated into the economy.

“The money that goes into the SNAP or an EBT card for somebody gets spent at farmers markets and grocery stores,” Harrell said. “So if we lose funding for a program like SNAP, it’s not just the immediate and critical need of that family that’s losing access to healthy food, it’s also an economic impact on our farmers and our small businesses.”

Lenore Jones-Peretto, the board chair at nonprofit organization PORCH, said despite increased demand and cuts to its partner organizations such as the Food Bank of Central and Eastern North Carolina, PORCH is planning to lean into its original model to continue to fight hunger: neighbors helping neighbors.

“It truly takes a village to help everybody, and so we are so thankful for what we have been able to do thanks to the generosity of the community,” Tormollen said. “But the problem is not going away. It’s growing.”

X: @sarahhclements

“That is a large portion of monthly income that the families do lose. If SNAP benefits are cut, we will see an increase in the need for our services.”

Suzanne Tormollen
TABLE director of marketing

said rising food costs and the lingering effects of the COVID-19 pandemic have caused donations to decrease. Feeding the Carolinas Policy & Advocacy Specialist Jamie Alt said the pandemic caused hunger rates to rise.

“Food insecurity crept in at higher rates during that time because folks weren’t able to get to work, and those that relied on employees also couldn’t sustain their businesses,” Alt said.

Editorial Staff

Assistant Editors: Daneen Khan and Madeleine Ahmadi, *University*; Kathryn DeHart and Sophie Baglioni, *City & State*; Emma Moon and Matthew Maynard, *Sports*; Morgan Brenner and Nadia Jefferson, *Lifestyle*; Sydney Baker, *Opinion*; Grace Davidson, *Design*; Ava Sharon and Viduo Wang, *Photo*; Hari Potharaju, *Data*; Amelie Fawson, *Audio-Visual*; Kaitlyn Cano, Emma Unger and Francie Wilhelm, *Copy*; Abby Miss and Maggie Buck, *Audience Engagement*

Special Projects: Dania Al Hadeethi; Aidan Lockhart; Jessica Baugh; Abby Pender; Twumasi Duah-Mensah; Dallia Lindell

University: Adele Morris, *senior writer*; Akash Bhowmik, *senior writer*; Alice Scott, *senior writer*; Claire Harutunian, *senior writer*; Caleb Herrera, *senior writer*; Emmy Benton, *senior writer*; Maria Sullivan, *senior writer*; Allison Hurley, *senior writer*; Sarayu Thondapu, *senior writer*; Zora Hollie, *senior writer*; Alyssa Acevedo; Jordan Andreasen; Tulsı Asokan; Keerthana Gotur; Macie Greene; Allison Hurley; Lily Kane; Cecilia Lapetina; Lauren LaRoche; Nina Levret de Melo; Anthony Locklear; Hannah Mackin; Lana Maizel; Darby McBride; Joaquin Mestre; Ryan Parsaee; Bella Pires; Alissa Shyshkova; Michael Singleton; Dylan Skinner; Sophie Strickland; Mariah Temple; Auva Vaziri; Dayna Wilkerson

City & State: Maddie Policastro, *senior writer*; Lola Oliverio, *senior writer*; Phoebe Martel, *senior writer*; Sarah Smiley, *senior writer*; Sarah Clements, *senior writer*; Taylor Motley, *senior writer*; Defne Onal, *senior writer*; Kristin Kharrat, *senior writer*; Brantley Aycock, *senior writer*; Makenzie Mills; Jessica Hudnut;

Lauren Zola; Sheridan Barry; Isaac Carter; Victoria Yang; Eva Edwards; Freya McNeill; Ha Lien Gaskin; Iris Eyster; Isabelle Pala; James O’Hara; Quinn Groves; Vinh Le; Aiden Hall

Sports: Harry Crowther, *senior writer*; Cade Shoemaker, *senior writer*; Megan Smith, *senior writer*; Beckett Brantley, *senior writer*; Anna Page Lancaster, *senior writer*; Lauren Weider; Dylan Stalter; Molly Louison; Kendall Allen; Shannen Horan; Tess Alongi; Connor Gould; Alexandra Jones; Maris Suttles; Marvin Lee; Sarah Stephens; Sofia Szostczuk; Lauren Mallett; Brian D’Aguanno; Sophia Gray; Anna Laible; Anna Tynch; Caleb Schalliol; Colette Boyden; Jack Morris; Josh Markotich; Katie Reeves

Lifestyle: Adele Harris; Ashley Burnette, *senior writer*; Ava Beahn; Becca Savidge, *senior writer*; Brooke Xu; Cameron Hall; Caroline King; Charlie Bagwell; Ella Williams; Erin Mun; Hamsini Sivakumar, *senior writer*; Jaya Nadella; Katharine Alexander-Heyward; Lizzie Stoner; Maggie Lowder; Manuela Williams; Marion Rambler; Marisa Rosa, *senior writer*; Medha Nair; Michael Melton, *senior writer*; Mollie Ray; Morgan Perry, *senior writer*; Olivia Jarman; Shreya Senthilkumar; Sophia Graci; Temiloluwa Alagbe; Will Kleinschmidt; Zahra Alqudaihi

Opinion: Harry Black, *Editorial Board*; Eva Eapen, *Editorial Board*; Natalie McCarthy, *Editorial Board*; Maggie Mead, *Editorial Board*; Rachel Moody, *Editorial Board*; Mary Blake Nobles, *Editorial Board*; Kaveena Ponamgi, *Editorial Board*; Mary Thomas Watkins, *Editorial Board*; Olivia Booth, *cartoonist*; Emma Lewis, *cartoonist*; Ava Rayle,

cartoonist; Hailie Davidson; Anna Gage; Cooper Hall; Gray Hamby; Keya Mahajan; Cogan McMichaels; Arya Mehta; Jaden Miller; Salma Mourad; Ryan Pham; Hailey Rodriguez; Esha Singaraju; Elisa Troncoso

Design: Amanda Hess; Amina Williams; Annabelle Henderson; Aubrey Word; Carly Evans; Diya Patel; Erica Lopez; Helaina-Rose Ball; Isabela Nash; Jessica Baugh; Kaitlin Stratemeier; Katrina Dong; Liza Smith; Maria Chettoor; Meg Jenkins; Nick Lotz; Piper Winton; Sarah Fenwick; Shamil Luqman; Shannon McManus; Sreeya Chebrolu; Susanna Mann; Zoey Morris

Photo: Aayas Joshi, *senior staffer*; Abbey McKee, *senior staffer*; Connor Ruesch, *senior staffer*; Dylan Thiessen, *senior staffer*; Emma Denman, *senior staffer*; Grace Richards, *senior staffer*; Hannah Zinn, *senior staffer*; Heather Diehl, *senior staffer*; McKenzie Bulris, *senior staffer*; Taylor Nock, *senior staffer*; Alex Yang; Anthony Guerra Flores; Ava Holland; Ava West; Cassidy Reynolds; Collin Guenther; Elyssa Mothershed; Emma Green; Emma Plumly; Gage Austin; Hailey Patterson; Haydon Bode; Jackson McCurdy; Joseph Moore III; Julian Michael Swart; Kate McCullough; Khue Nguyen; Lillah Hayes; Mason Miller; Michael Pearson; Noah Hughes; Pearce Barnes; Rhea Gandikota; Samantha Lewis; Sarah Ellis; Siona Naik; Sophia Gray; Sophie Liu

Data: Charlene Wu, *senior staffer*; Kate Bailey, *senior staffer*; Lila Anafi, *senior staffer*; Prithika Roy, *senior staffer*; Aditi Patil; Aleena Sebastian; Alissa Shyshkova; Diya Joshi; Elizabeth Nam; Ella Cluff; Emma Taylor; Ifeoma Obioha; Isabella Cooper; Ivy Nangalia; Kara

Conrad; Jiyoung Moon; Lucy Ballentine; Marissa Pietrykowski; Michelle Yang; Shreya Shabari

Audio-Visual: Kshitiz Adhikari, *senior staffer*; Will Kleinschmidt, *senior staffer*; Emma Kate Lauf, *senior staffer*; Lauren Mallett, *senior staffer*; Luther Walker, *senior staffer*; Lucy Wu, *senior staffer*; Maria Fernanda Barriga-Mateos; William Becker; Ashley Hinostrza; Daley Hooten; Claire Kwon; Moly Proctor; Lizzie Stoner; Jiayi Zhang; Lauren Zola; Jordyn Balam

Copy: Jordyn Balam; Emily Brietz; Donna Celentano; Lucy Cook; Sean Doyle; Kate Golden; Tyler Gupton; Kaitlyn Harmon; Mia Holub; Lillian Johnson; Ella Laws; Mary Henley Lowe; Aleyah Maxwell; Taylor McGee; Katie Mohr; Madelyn Pendry; Jonathan Pitcavage; Natalie Pollock; Aakanksha Sinha; Alexa Soderman; Halle Tourian; Ana Katherine Weeks; Ava Wells; Dayna Wilkerson; Katie Zarzour

Audience Engagement: Sam Hodges, *senior staffer*; Ava West, *senior staffer*; Shannen Horan, *senior staffer*; Ellery Bankirer, *senior staffer*; Ashley Hinostrza-Villacorta, *senior staffer*; Anna Tingelstad, *senior staffer*; Neva Diers, *senior staffer*; Pranav Uppalapati; Sydney Sasser; Shirley Meunier; Madeleine Denechaud; Emily Cockman; SK Henderson; Tae Hong; Regan Sumy; Nakayla McConnaughey; Madison Swain; Kylie Johnstone; Jack Morris; Gabriel Thumm; Emma Evans; Emily Eschleman; Claire Moran; Angie Starcevic; Amber Angellillo; Alli Pardue

Engineering: Leo Davidson, *head engineer*; Alicia Bao; Arul Gundam; Grace Ku; Harsehaj Dhami; Katie Brown; Trace Glasby; William Millen

Professional and Business Staff

Advertising Staff: Ava Mikeal, *advertising director*; Juliette Dias; Anna Fetter, Alyssa Crane, Cam O’Brien, Johanna Weber, Tiffany Tsui

Business & Professional Staff: Will Lingo, *executive director*; Collin Pruitt, *director of growth and revenue*; Sarah Ederle, *bookkeeper*; Barb Stabuck, *creative manager*; Anna Fetter, *business manager*; Delaney Broderick, *production manager*

Printing: Triangle Web Printing Co.

Distribution: Rick Harris

Exploring the history of Pepsi's UNC collaboration

Continued from Page 1

rights contract for UNC's main campus through a bidding process, UNC Media Relations wrote in a statement to The Daily Tar Heel.

Early history of Pepsi

Caleb Bradham, Pepsi-Cola's founder, studied medicine at UNC before heading back to his hometown of Chinquapin, North Carolina, due to financial troubles.

"It's always been said that he was probably the most medically trained person in that community," Jerry Avery, the member-at-large for the Eastern division of the Pepsi-Cola Collectors Club, said.

Avery, alongside other members of the club, scoured newspapers and other sources to piece together a timeline of Bradham's life beyond what was accessible on the internet.

The Pepsi-Cola Collectors Club found documentation suggesting that Bradham began experimenting with ingredients to create differently flavored drinks in 1896, before Pepsi-Cola was officially born in 1898, Avery said.

In 1901, Bradham established the Bradham Prize, a scholarship awarded to the student with the highest academic performance at the Eshelman School of Pharmacy.

However, economic troubles caused by World War I bankrupted Bradham, who had to sell PepsiCo for a fraction of what it was worth. Since then, the company has never been under North Carolinian ownership.

Despite his financial troubles, Bradham continued to finance the Bradham Prize until 1930.

UNC and Pepsi

According to a Request for Proposal sent in 2024, beverage vendors are promised exclusive pouring rights throughout campus, save for select locations, for five years.

Some exceptions include UNC athletics events, the Carolina Inn and Granville Towers.

Over 60 years, UNC has gone through different beverage vendors, including the Durham Coca-Cola Bottling Co. and its subsidiary, Classic Food Services, Marriott Corp. and Pepsi Bottling Ventures.

In 2004, under former Chancellor James Moeser, the University awarded Pepsi a preferred vendor contract for drink services, receiving a total of \$5.25 million over five years, which went toward funding the Carolina Covenant scholarship and alleviating the debt incurred building Rams Head Recreation Center.

Moeser oversaw a similar agreement at the University of Nebraska-Lincoln, where he was the chancellor prior to his arrival at UNC.

Pepsi's current agreement allows for Coca-Cola to be served on campus, so long as 80 percent of the overall brand mix is Pepsi, Media Relations wrote in a statement to The DTH.

UNC Media Relations wrote that nobody from Pepsi was available to speak to The DTH.

PepsiCo and DEI

In January, the Trump administration issued executive orders to eliminate diversity, equity and inclusion programs within the federal government.

In one of the orders, federal agencies are tasked to identify organizations violating the policy, including publicly traded and Fortune 500 companies — categories that PepsiCo falls under. Universities that receive federal grants or participate in federal student loan assistance program are also subject to this.

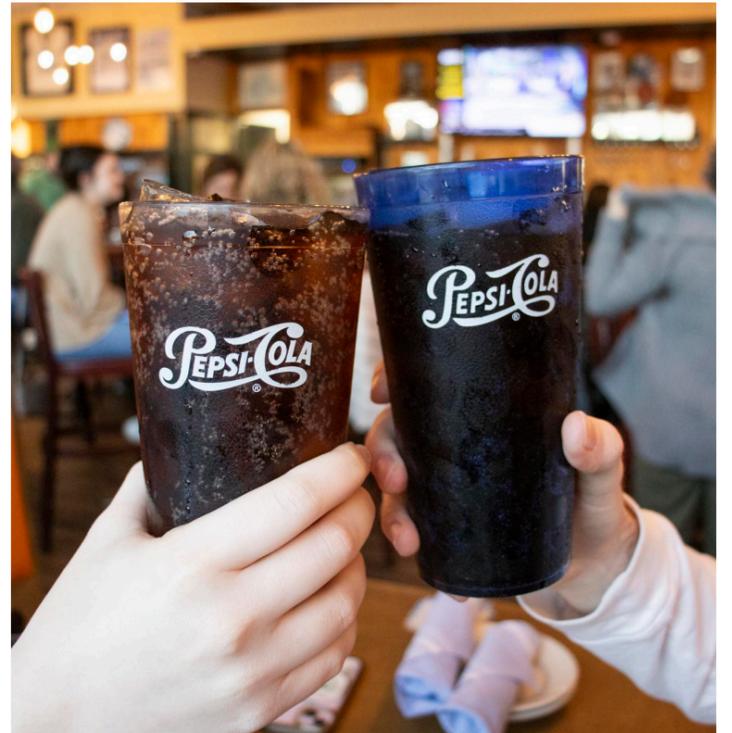
In February, PepsiCo announced that it would be scaling back on its DEI commitments. The news broke after Robby Starbuck, a conservative social media influencer and activist, posted about the company's removal of some DEI practices.

"We're seeing these pressures being put on organizations from anti-DEI influencers and activists, including shareholder activists, as well as from federal and state governments," Allison Schlobohm, a Kenan-Flagler Business School associate professor of management and corporate communication, said.

PepsiCo CEO Ramon Laguarta wrote in a memo sent to employees that inclusion remains important to the corporation.

Similar companies, like Coca-Cola, have reaffirmed their commitments to DEI practices.

Schlobohm said it is difficult to distinguish policy motivations between companies, but some companies are going farther than



DTH/OLIVIA PAUL

Two Pepsi drinks are clinked together at The Town Hall Grill on Monday, March 17.

others in terms of compliance and over-compliance with these orders.

For some organizations, Schlobohm said, a diverse workforce is not necessarily something that is ingrained in their bones.

"If organizations truly stop being committed to building workplaces that are representative of the U.S.

demographics," Schlobohm said. "If they stop building workplaces where people from all backgrounds and social identity groups can thrive, then they're going to get left behind."

Pepsi's current contract with UNC is set to expire in 2029.

X: @sarayuuu_t

LEGAL

Lawsuit alleges UNC violated protestors' rights

Eleven claims revolve around U.S. and N.C. Constitutions

By Alice Scott
Senior Writer

The American Civil Liberties Union of North Carolina, Emancipate North Carolina and Muslim Advocates filed a lawsuit against UNC last week, accusing the University of violating the rights of the students and non-students involved in the pro-Palestine encampment on campus last spring.

"We hope that the impact of the lawsuit is to let universities know that cracking down on free speech, cracking down on protests, cracking down on dissent will not go unchecked," Muslim Advocates senior Staff Attorney Reem Subei said.

Legal background

On the morning of April 30, the Triangle Gaza Solidarity Encampment on Polk Place was cleared by police following a letter from Provost Chris Clemens and Chancellor Lee Roberts. Law enforcement detained and arrested protesters.

The University suspended arrested student protesters without hearings through the Emergency Evaluation and Action Committee and temporarily banned them from campus. It also issued indefinite campus bans to arrested non-student protesters.

The lawsuit's plaintiffs include three non-UNC protestors — Duke University student Laila Dames, Duke professor Emily Rogers and Meredith College alumna student Kathryn Newman — along with UNC students Mathangi Mohanarajah and Anshu Shah.



DTH FILE/HEATHER DIEHL

UNC Police remove protestors from the flagpole on April 30, 2024.

Dames, Rogers and Newman were arrested for second-degree trespassing and banned from campus. Their charges have been dropped, but their bans remain.

Mohanarajah was immediately suspended and banned from campus. Her suspension was dropped, but her ban remains, with her needing to notify UNC Police before visiting campus.

Lawsuit claims

The lawsuit makes 11 claims alleging that the University's response violated the protestors' rights under multiple constitutional amendments and sections of the North Carolina Constitution.

The First Amendment claims allege that the University's response to the encampment stopped individuals from and punished them for peacefully assembling in a traditional public forum. The lawsuit also alleges that

the University engaged in viewpoint discrimination by responding to the encampment with more hostility than shown toward previous protests.

Another First Amendment claim alleges that when the University banned the plaintiffs from campus, it hindered their abilities to engage in political speech on campus.

The Fourteenth Amendment claim alleges that the University failed to properly notify demonstrators that not dispersing from the encampment would result in legal and academic disciplinary actions, denying the protestors' rights to due process and opportunity to be heard.

The Fourth Amendment claims allege that police unlawfully arrested protesters engaging in protected speech without probable cause. During Rogers' arrest, the lawsuit alleges that police used excessive force, resulting in the plaintiff tearing her rotator cuff.

The North Carolina Constitution

claims also allege that the University violated protestors' freedom of speech and right to due process. Miller said the suit includes these state constitutional claims because universities can have sovereign immunity in federal court.

The lawsuit also alleges specific police officer defendants of battery and unlawful arrest.

Community involvement

In a statement to The Daily Tar Heel, UNC Media Relations wrote that the University is aware of the lawsuit.

"We are committed to upholding the rights and responsibilities of all members of our community and remain dedicated to fostering an inclusive and respectful environment," Media Relations wrote.

UNC Students for Justice in Palestine wrote in a statement to The DTH that it was thankful to see the lawsuit be filed.

"The future of free speech and assembly in the United States hinges on the outcome of lawsuits related to the unfair punishment of students protesting the Israeli genocide," SJP wrote.

Before bringing this lawsuit, Miller worked on the defense team for all 39 arrested protesters, 25 of whom accepted plea deals. The remaining demonstrators had their charges dropped.

Subei helped students who were suspended by the EEAC to discuss a resolution with the University. All students aside from Mohanarajah resolved their matters with the University, she said.

"Attorneys from these organizations have played a critical role in defending against criminal and university conduct cases student protesters have faced," SJP wrote.

Miller said that once she and Subei were no longer working on these cases, they decided to see if there were any individuals involved in the protest who wanted to sue UNC civilly. Miller and Subei then brought on the NC ACLU to strengthen their legal team.

National circumstances and future steps

The University is currently involved in lawsuits with the U.S. Department of Education's Office of Civil Rights for both antisemitic and anti-Palestinian discrimination.

"Those are not going to have the sort of immediate relief that we are asking for on behalf of these plaintiffs," ACLU of NC Staff Attorney Ivy Johnson said.

On March 8, President Donald Trump's administration arrested and moved to deport Columbia University student and Palestinian activist Mahmoud Khalil, although a judge blocked deportation efforts. Khalil is currently still detained.

Subei said the Trump administration is engaging in ideological targeting towards groups that disagree with the government. She said she hopes this lawsuit serves as a reminder that the government can't target groups and individuals based on their viewpoints.

"That dissent and disagreement with the government is actually entitled to the highest levels of protection," Subei said.

Now that the lawsuit has been filed, the University must respond to the complaint. Miller said she expects their response will come in the form of a motion to dismiss the lawsuit.

Miller said she thinks the lawsuit will take 2 to 3 years to resolve.

X: @alice__scott

CULTURAL CUISINE

Spice and Wellness Society to create South Asian cookbook

Organization focuses on health, accessibility within traditional diets

By Sajni Patel
Staff Writer

UNC's Spice and Wellness Society was recently awarded the Robert E. Bryan Fellowship in partnership with the Carolina Center for Public Service.

The fellowship awards recipients up to \$1,500 to help launch an innovative project that addresses a community-identified need.

The Spice and Wellness Society focuses on improving cardiovascular health and diabetes in South Asians.

Founder and President Rohan Patel said he was inspired to start the organization, as both sides of his family have heart problems and diabetes.

"Our community is four times more likely to have these issues and it is due to a bunch of environmental, cultural and dietary factors," he said.

This year, the group is working on creating a South Asian cookbook.

Patel said that many individuals don't know how to cook South Asian dishes, so the organization aims to teach the UNC South Asian community how to make nutrient dense South Asian meals that are healthy, easy and low cost.

"One thing we really want to push for is called culinary literacy," he said.



DTH/EMMA GREEN

Members of UNC's Spice and Wellness Society executive board pose for a portrait on Monday, March 17.

Veda Muppala, the vice president of outreach for the organization, said that after moving to college, she didn't understand what healthy eating looked like and struggled with keeping her South Asian diet while incorporating the nutrients she needed.

"There's a lot of myths in our community about what is healthy and what is not," Patel said.

South Asian diets are limited a lot of the time, and therefore people are reluctant to try new things, Nithya Mamalayan, the vice president of member engagement, said. Giving them an option to manipulate the items they already have access to and showcase a healthier way to eat is important, she said.

Patel said that the cookbook will include categories that are accessible

for everyone, such as meals made under 10 dollars, dorm friendly meals, disability friendly meals and heart healthy meals.

Muppala also said that the organization is planning on partnering with the Carolina Dining Services to create a recipe that will be showcased at Lenoir Dining Hall, as well as partnering with Culinary Medicine and Edible

Campus to do a mint chutney cooking demonstration.

The organization also aims to spread awareness about food and wellness in a positive manner.

"Food is a lot more than nutrients. It's a really important part of our lives in terms of our families and our social bonds and our cultural preferences," Alice Ammerman, professor in the Department of Nutrition in the Gillings School of Public Health and Director for UNC Center for Health Promotion and Disease Prevention, said.

She said that the Campus Community Garden at UNC, which has been around for 15 years, tailors its crops to provide fresh produce to low-wage Burmese workers at UNC. Volunteers grow foods that align with Burmese dietary preferences, such as large okra and small eggplant, for workers who may feel isolated due to economic and cultural barriers.

"It's a way of communicating your culture that is valuable," she said.

Ammerman said that no single culture has a corner on good nutrition, but it is about pulling from different cultural preferences and combining them.

"What we know to be the basis of a good diet can be adapted to almost any culture," she said.

X: @sajniupatel

FACILITIES

Student Dining Board weighs in on CDS operations



DTH FILE/BEN TRAN

A CDS worker serves food at Lenoir Dining Hall. The Student Dining Board works with CDS to influence menu options, hours and food quality.

Group discusses menus, pricing, hours of campus locations

By Emmy Benton
Senior Writer

The Carolina Dining Services' Student Dining Board is tasked with making decisions about everything from the meals served at dining halls, to addressing food insecurity at UNC. Their role allows direct communication between students and dining staff.

The group meets biweekly to talk about menus and hours of operation at various CDS locations and pricing. They also sample foods that will be on future CDS menus and approve changes to dining locations before they are finalized.

There are 13 listed members of the board on the CDS website, consisting of a chairperson, at-large members and representatives from Student Government and housing. Other members include the director of dining, auxiliary services employees and Student Union personnel.

Director of Dining Christen Flowers said that other employees and staff from CDS like to sit in on

the meetings as well, saying that having a large variety of members allows for more perspectives and direct feedback to be heard, enabling issues to be corrected sooner.

Flowers said that students apply to be a part of the board, with her and the chairperson hand selecting the members.

Sophomore Ava Astilla, an at-large member, has enjoyed being on the board for the past two years because of the unique position it offers her. She said she feels that her role is important because she can act as a liaison between students and administrators.

"Getting to hear the staff and the administrative perspective, I think, makes me appreciate just kind of the thought and organization that goes into the flow of everything related to dining at Carolina," Astilla said.

Astilla said the board has a secret shopper program in which student members are given an allotment of money to spend at different CDS locations every other week. They try different menu items and complete a survey based on the food quality, atmosphere, cleanliness and friendliness of the staff.

The surveys are reviewed during the next meeting and changes are

made based on what the students had to say about the locations.

Every spring semester, the board is involved in disbursing a \$10,000 grant from Aramark, UNC's food contractor. The board hears from various community organizations fighting food insecurity and invites the finalists to give presentations about their plans for the funding before deciding who to give the money to.

In the past, the grant has been awarded to groups like the Carolina Community Garden, Edible Campus UNC, the Carolina Cupboard and Nutrition Coalition. Bobby Peters, the board's current chairperson, wrote in an email to The Daily Tar Heel that the funding helps bring awareness to existing resources for students and assists more people.

"This grant can support any organization that works in the community to support food security, which gives us the opportunity to assist wonderful organizations that aren't official UNC Registered Student Organizations and are therefore not eligible for some other major sources of funding," Peters wrote.

The grant has also helped fund research at UNC, most recently work done by a graduate student in the Nutrition Department at the Gillings School of Global Public Health related to students' access to the Supplemental Nutrition Assistance Program.

Flowers said having an opportunity to be involved in dining decisions allows students to feel like they're making a difference.

"I hope that they feel empowered to make changes, and I hope they come back and see some of the changes they did make," Flowers said. "I think that's a really neat part of this is we truly take what the students say and try to put it as much as possible into implementation."

X: @dailytarheel

Editors' picks

DTH reflects on our campus dining experiences.

What is the best meal station in the dining halls?

I sometimes get sideways glances when I mention my love of the soup station, but I'm OK with that because it means more soup for me. The soups are delicious — the Moroccan chickpea and turkey kale soups deserve Michelin stars.

— Brigit Pierce, Lifestyle Editor

Which Bottom of Lenoir vendor never disappoints?

Med Deli, and it isn't even close. Sure, it's the most stressful ordering experience in BOLO, but nowhere else beats the friendliness of the employees and the variety of tasty food. I like to get the lamb gyro with tortellini or pesto shells and a secret third thing.

— Sarah Monoson, Print Managing Editor

What underrated campus dining location do you love?

The Mad Hatter's Cafe at the UNC Beach Cafe is phenomenal!!!!!! The crepes are to die for and since it's far from the main campus it is best to stay there all day. And you can see the medical students and staff and get inspiration to continue your studies at UNC tbh.

— Nadia Jefferson, Assistant Lifestyle Editor

What is the best time to hit the dining hall?

One of the worst things a student could do is go to Lenoir at 12:15 p.m. Through experimentation and research, I have found that the sweet spots for dining in Lenoir are at 12:50 p.m. or 11:30 a.m. If the only time you can eat is at 12:15, may the odds be ever in your favor.

— Sydney Baker, Assistant Opinion Editor

What's the best meal you've ever had on campus?

Med Deli's chicken shawarma plus swipe with kale salad and mango & pineapple salad. It's beautifully delicious every time and you can taste the joy and pride of Med Deli's staff in every bite.

— Amelie Fawson, Assistant Audio Visual Editor

AWARDS

UNC produces 27 Fulbright scholars in 2024-25 cycle

University has seen 456 recipients across program history

By Lana Maizel
Staff Writer

UNC was recently ranked the No. 1 public university for the Fulbright US Students Program, producing 27 Fulbright scholars in the 2024-25 application cycle — more than any other public institution.

Born from the aftermath of World War II, the Fulbright Program was founded on the idea that international educational exchange could foster mutual understanding between nations and help prevent future conflicts. In the nearly eight decades since the program's inception, UNC's total 456 Fulbright scholars plan to continue this mission.

Since 2024, the program has been a part of the Office of Distinguished Scholarships in Honors Carolina.

Marc Howlett, the office's executive director, wrote in an email to The Daily Tar Heel that this year, over 40 members of the campus community composed the UNC Fulbright committee.

"Overall, as a university, UNC-Chapel Hill is dedicated to developing global leaders," Howlett wrote.

Kobe Spells, a UNC alumnus and Fulbright scholar, said he spoke to other students who didn't have similar support systems from their respective universities, which he said sometimes felt like barriers applicants had to overcome.

"Versus, for me, I felt like it was really just about [UNC] helping me to present the strongest application I could," he said.

Spells received the Fulbright English Teaching Assistantship in West Bank, where he taught English to students and introduced them to U.S. political, social and cultural issues.

Spells said his experience as a Fulbright scholar shaped his career ambitions, understanding of the world and knowledge of foreign policy.

UNC alumna and Fulbright scholar Alexis Zucker said the process of becoming a Fulbright awardee is extensive. First, she said candidates must get their application through the University. Then, recipients must get their applications

through the U.S. government before being approved by the foreign government that they aim to work in.

"So you need to be thinking of a project that is going to be interesting, relevant, impactful [and] useful to all these different stakeholders," she said.

Zucker said her Fulbright award took her to Chile for a project called Empowering Educators.

After the 1973 US-backed coup, Chile privatized education, leading to a decline in its quality. Despite efforts to improve since the 1990s, Zucker's project examines why reforms remain ineffective, focusing on issues like teacher satisfaction, shortages and pay — challenges the US also faces.

"I think that is the value of Fulbright," Zucker said. "They're giving the researchers money to look into problems that are relevant to both these countries, to the regions and to the world."

Some Fulbright recipients focus research scientific issues with global implications. Katherine Eltz, a second-year doctoral candidate at UNC, said she is using her Fulbright award to study decompression sickness — a potentially fatal condition caused by rapid pressure decreases that form bubbles in the bloodstream — in Thessaloniki, Greece.

"I'm going to publish a research paper about this specific project, and also use the skills and such that I'm learning here in my home lab when I come back," Eltz said.

In April, UNC plans to host its first Fulbright U.S. Student Program week with information sessions, alumni panels and workshops.

"Carolina already has one of the highest number of Fulbright US Student Program applicants of any university, public or private, in the country," Howlett wrote. "Could we do more? Certainly, and we're trying!"

Despite federal funding cuts which could threaten the future of the awards, UNC and its Fulbright recipients remain committed to promoting goodwill, peace and collaboration between nations. The actions reflect the vision of former Arkansas Senator J. William Fulbright, who introduced the legislation that created the program, to "increase the chance that nations will learn at last to live in peace and friendship."

X: @dailytarheel

LEGAL STUDIES

Pro Bono Program receives national recognition

School of Law was only educational institution honored

By Allison Hurley
Staff Writer

The American Bar Association recently recognized the UNC School of Law Pro Bono Program as a 2024 Pro Bono Leader, making it the only law school in the U.S. to have received the recognition.

The acknowledgement is given to individual attorneys, law firms and other legal groups that answer 75 or more personalized legal questions through the ABA Free Legal Answers online platform, allowing qualified individuals to get free legal advice. UNC's program provided answers to 133 questions in 2024.

UNC's Pro Bono Program, providing legal services for those unable to afford them since 1997, is led by Director of Pro Bono Initiatives Meghan Moran and the student Pro Bono Board. Students collaborate with supervising attorneys to provide legal services at no cost.

"The goal of the program is to use the resources and the talent and dedication of our students to help address unmet legal needs in our state and beyond," Moran said.

Students are introduced to the Pro Bono Program early on, beginning at first-year orientation. School of Law Senior Associate Dean Kelly Podger Smith said the initiative is important because providing pro bono legal services is part of the professional responsibility of lawyers, so the program helps students build their legal skills.

ABA's online platform provides free legal advice for civil issues because in the U.S., legal representation is not guaranteed for civil cases.

Moran said the platform is especially helpful for areas that are considered legal deserts, meaning there is less than one attorney per one thousand residents. Currently, 48 of 100 counties in North Carolina are considered legal deserts.



DTH/MICHAEL PEARSON

UNC School of Law Pro Bono Initiatives Director Meghan Moran, and law student members, pose on the front steps of the Law School on March 6.

There are multiple opportunities for students to take part in answering online questions, including Moran's weekly Empower Hour. During the time period, students spend their lunch break working through a legal issue with Moran and drafting a response.

In the last academic year, students provided over 5,000 hours of pro bono services, with their time valued at over \$173,000. Additionally, in the graduating class of 2024, 97 percent of UNC law students participated in the program.

Jessica di Lustro, student director of the Pro Bono Board, said the program is a part of the identity of UNC School of Law and is an integral part of the student experience.

"Every year when we do Pro Bono Board interviews, we have people who say, 'I came to UNC for the Pro Bono Program,'" di Lustro said.

In addition to answering legal questions online, the program provides hands-on legal services to different areas of North Carolina through off-campus

clinics and trips students can take during school breaks.

Over the 2024-25 winter break, students travelled to Cherokee, N.C., to assist with driver's license restoration in partnership with Legal Aid of North Carolina and the Eastern Band of Cherokee Indians Legal Assistance Office.

Students recently spent spring break in Burnsville, N.C., and Boone, working with Legal Aid of North Carolina to provide disaster-related legal services.

"Pro bono is a way to take what we're learning in the classroom and what we're learning at internships and use it to really help serve North Carolina and serve the communities that we care about," di Lustro said. "Especially UNC being the flagship law school in North Carolina, it's so important for us to do this work in North Carolina and in these communities."

X: @dailytarheel

FUNDING

USAID cuts terminate some University research projects

Aid stopped after federal 90-day freeze on foreign assistance

By Darby McBride
Staff Writer

Following President Donald Trump's 90-day freeze on United States foreign assistance, seven USAID-funded research programs at UNC have been terminated, according to UNC Media Relations.

In the weeks after the freeze, the Trump administration placed almost all U.S. Agency for International Development employees on leave and terminated thousands of USAID foreign assistance grants.

"We spent the weekend feeding USAID into the woodchipper," Elon Musk wrote in a Feb. 3 post on X.

USAID, founded in 1961 by then-President John F. Kennedy, was created to strengthen U.S. international relations by providing aid and increasing its global influence against the Soviet Union.

Maternal and child health professor Kavita Singh Ongechi said USAID has been a major contributor to global health and development programs, including humanitarian



DTH/CASSIDY TOY REYNOLDS

The Carolina Population Center, a hub for UNC research programs was affected by federal changes to USAID. Screens line the wall on March 4.

food aid, HIV prevention and treatment, maternal health programs and child survival interventions.

The sudden dismantling of USAID impacted humanitarian work across the globe. For example, the move is impacting medical workers in the Democratic Republic of Congo who are running out of HIV prevention drugs to provide victims of sexual assault.

Singh said three projects she was affiliated with have ended due to USAID cuts. These projects are GH Pearl, D4I, and TB DIAH. The latter two projects were scheduled to end in the coming months, but global health Pearl was intended to be an ongoing project. In 2023, USAID awarded the Carolina Population Center \$90 million to implement the GH Pearl

project. The project centered on funding global health monitoring and employing an equitable approach to digital technology to improve health outcomes. It was supposed to run from Oct. 1, 2023, to Sept. 30, 2028, but was terminated.

"I don't know what they will do, but those projects bring a lot of prestige to UNC," public policy professor Sudhanshu Handa said. "They carry our footprint all over the world. People all over the world know about UNC because of the training, research and the evaluation work we do, and a lot of it is funded through USAID."

Outside of UNC, Handa worked on a training program for the Ministry of Planning and Economic Development for the government of Kenya. He trained individuals on specific monitoring and evaluation activities to improve government efficiency. The program was originally funded by USAID, but was recently cut.

Handa said the abruptness of the program's termination was shocking. He also said the USAID cuts are shortsighted and "shooting ourselves in the foot" by not allowing people to prosper in the places they live.

USAID has invoked many political debates with Republicans pushing for

the reduction of U.S. humanitarian aid. In addition, there are individuals across party lines who support the aid, but not the institution itself.

"Many of us had mixed feelings about our relationship with USAID," retired professor James Thomas said. "We appreciated the opportunity to implement positive projects, but we chafed at the mercurial nature of the agency. Now, however, we can't even chafe. With the sudden ending of projects, many of the talented and experienced UNC staff in the Population Center and departments are scrambling to find work."

The University is in the early stages of determining the impact of recent program cancellations and more information on USAID terminations will be available in the coming months.

"I think we are all connected in more ways than we maybe think," Handa said. "For many Americans, it may seem very easy to not engage in foreign aid or humanitarian assistance, but ultimately we share the same planet. And when people are really suffering anywhere on the planet, it does have effects on all of us eventually."

X: @dailytarheel

City & State

The Daily Tar Heel

WORD ON THE STREET

What cuisine do residents think is missing in Carrboro?

Community members call for more international restaurants

By Isaac Carter
Staff Writer

Once a bustling rail town, Carrboro has redefined itself as a vibrant hub of culture and arts: a train station once full of commuters now seats diners, and former boxcars welcome people into what are now bars. Colloquially dubbed the Paris of the Piedmont, it's only natural that Carrboro locals have lots to say about the cuisine that surrounds them.

For The Daily Tar Heel's 2025 Food Edition, City & State Staff Writer Isaac Carter asked Carrboro residents: "What types of food or cuisine do you think the area is missing?"

Lara Struckman

"There's an Ethiopian restaurant in Durham that's really good, and there's not really any other food like that around here that I know of [that's] closer than Durham. I

would say maybe, in general, more African foods, like Moroccan food is delicious."

William Kennedy and Jett Reffer

"Honestly, like anything that's less [fusion] I feel like we have like 50 million [fusion] places here and they're all the same," Kennedy said. "So yeah, that and more Mediterranean places."

"I'd like to see a lot more Turkish influence, like some good kebab stands around, things like that," Reffer said. "I'm German; I visit Germany a lot, they have a lot of that around."

Tyler Doan and Feliz Zhu

"I feel like I want to see some more, like late night, maybe like trucks or pop up stands," Doan said. "I think that'd be dope, especially with the student community out here, it's pretty lively at night. So having those late night food options would be great."

"I've kind of been looking for more Korean food," Zhu said. "I really like going with my friends out



DTH DESIGN/CARRIE-ANNE ROGERS

Photos courtesy of Adobe Stock.

to a lot of Korean places, but there's not too many anywhere. So, I think more of that would be nice."

Ted Teague

"I feel like there's been a hollowing out of the sort of casual comfort food — like Mama Dips, Breadmens,

Elmo's Diner — [those] were all places that were sort of a diner and [served] mashed potatoes, sandwich, macaroni and cheese, that kind of thing."

Mike Johnson

"Some good soul food, either a halal store, they sell like lamb over

rice, chicken over rice. Awesome, good soul food, honestly. That's my opinion, because I'm from Philly and there's not a lot of options down here."

Madi Blewett

"I have food allergies, and so that's why the question was always hard. But places that know what's in their food [and] are able to deal with allergies. Especially, like, I love Indian food, and there's a couple places around here that I can go."

Jonathan Broun

"A Vietnamese restaurant, and why, because it's been many years since I've had the food but I remember liking it."

Angie Rauch

"Oh, we love Ethiopian food. And why is that? We used to have a lot when we lived in Philadelphia and just love it. I love variety."

X: @dthcitystate

COOKBOOK

Town Council members share their favorite recipes

Favorites include okra a la creole and homemade chalupas

By Brantley Aycock
Senior Writer

For The Daily Tar Heel's 2025 Food Edition, the City & State Desk asked Town Council members about their favorite recipes.

Danny Nowell's okra a la creole

Carrboro Town Council member Danny Nowell said Chef Justin Wilson's okra a la Creole is his go-to recipe when he wants to impress guests.

He was first introduced to the recipe as a high school student when he worked with his teacher, Charles Montague, at a Fat Tuesday film festival for Sustaining Roots Music Project, where Montague's wife, Elizabeth Montague, made the dish.

Ingredients:

- 2 tablespoons olive oil
- 1 cup finely chopped onion
- 1 cup finely chopped parsley
- 1 cup finely chopped green onion
- 1 cup finely chopped green bell pepper
- 1 tablespoon crushed dried mint
- 2 cups peeled, chopped fresh tomatoes
- 1 cup tomato sauce
- 2 tablespoons minced garlic
- 2 tablespoons soy sauce
- 1 cup dry white wine
- 1 pound smoked sausage sliced ¼ inch thick
- 10 cups okra, sliced ¼ inch thick
- Salt to taste
- Hot sauce or ground cayenne pepper to taste

In a large skillet, heat olive oil over medium high heat, sauté onions, parsley, green onions, bell peppers



DTH DESIGN/SUSANNA MANN

and mint until onions are clear.

Stir in tomatoes, tomato sauce, garlic, soy sauce, wine and sausage and cover and cook over medium heat until it comes to a boil, stirring occasionally.

Stir in the okra, salt and hot sauce. Reduce heat to low and simmer covered, stirring occasionally until okra is tender.

Theodore Nollert's chalupas

Chapel Hill Town Council member Theodore Nollert shared a recipe for chalupas with homemade tortillas that his mom would cook for him when he was growing up.

"I remember happily scarfing it down after soccer practice in high school," he said in an email to The DTH. "I've made it for many friends since and always enjoy sharing it!"

Ingredients:

- 1 pound dry pinto beans
- 2 to 3 pounds pork roast
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 tablespoon salt
- 2 tablespoons chili powder
- 1 tablespoon cumin

- 1 teaspoon oregano
- Chopped green chilies

Sort and rinse the beans and place all ingredients in a heavy pot. Add seven cups water and simmer for about five hours, or until roast falls apart and beans are done.

Uncover and cook for about 30 minutes until sauce is to desired thickness.

X: @dthcitystate



Read the full story online.

'She always puts her heart in anything she bakes or cooks'

Continued from Page 1

for her hearty Southern cooking.

Tonya Council said she caught the cooking bug as a child, and her grandmother was happy to indulge her and the other eager grandchildren.

"[Mildred Council would] tie aprons around us, and we'd stand up on the chair and help mix stuff in the bowl and crack eggs," Council said.

Throughout her life, Council continued to work alongside her grandmother at Mama Dip's Kitchen, but it was her experiment with a pecan cookie recipe that cemented her future in the culinary world.

She attempted to perfect her pecan cookie recipe countless times, but, unsatisfied, threw out multiple batches in the process. One day, on the verge of discarding another batch, her mother stopped her and encouraged her to put them in the dessert case at Mama Dip's Kitchen. On the spot, she named them pecan crisps and the cookies quickly became a hit with both patrons and Mama Dip herself.

"[Mildred Council] had to be the one that said it was okay to go in the case," Council said. "So, she liked it, and you knew you had a good product."

The pecan crisp cookies quickly grew beyond the dessert case at Mama Dip's Kitchen. Council sold them at local pop-ups and eventually opened her own brick-and-mortar bakery — Tonya's Cookies & Bakeshop — in 2018. In 2021, Council gained national recognition for her pecan crisps when Oprah Winfrey named them as one of her favorite things.

Her culinary journey wasn't limited to cookies. In 2017, Tonya Council opened Sweet Tea and Cornbread, a retail store offering locally-made gourmet food products. In both her business ventures and personal life, Council said she is always seeking to support local vendors.

"I always say, 'local is best,'" Tonya Council said. "We were built off local, small businesses."

Since then, Tonya Council has continued to expand her food business empire, from acquiring NC MADE, an online marketplace

selling food products from North Carolinian businesses, to operating Sweet Tea and Cornbread Grill and Eatery at the North Carolina Museum of History.

Across all of Tonya Council's cooking and baking ventures, her family, especially grandmother Mildred Council, remain her inspiration, she said.

"Just like her grandmother, she always puts her heart in anything she bakes or cooks," Brie Magee, a manager at Sweet Tea and Cornbread, said.

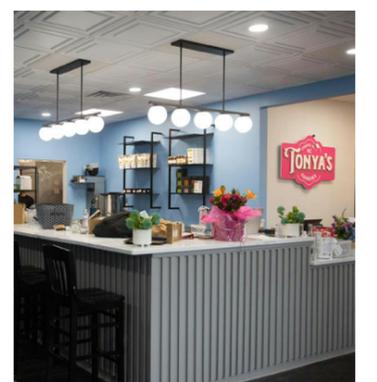
For customers of Tonya Council's restaurants, her passion for food, which is reminiscent of her grandmother, is what makes her cooking so special.

"Her grandmother was courageous [and] driven, and a lot of older Chapel Hillians — who were raised going to Mama Dip's — they see a lot of that in Tonya," Scott Fearington, a friend of Tonya Council since childhood, said.

Tonya Council said she always tries to keep her roots and hopes to keep the Council family's legacy continuing in Chapel Hill.

"The goal is to get this one up and going and make it a success, work on this one for a while and then hopefully we can open up another one, and then another one and then another one," she said.

X: @dthcitystate



DTH/VIYADA SOUKTHAVONE

Chairs align the front table at Tonya's Cafe on Monday, March 17.

AGRICULTURE

Immigration crackdowns spark fear for N.C. farmers

Shrinking labor force could impact local food chains

By Kristin Kharrat
Senior Writer

Lee Wicker, grew up on a farm on the Lee County-Moore County line and has farmed since he was seven years old. Wicker, the deputy director of the NC Growers Association, said the agricultural sector in North Carolina, and the U.S., is in trouble. Younger farmers are turning away from the profession, and farmland loss threatens farmers across the state, he said.

Now, the Trump administration's executive orders entailing increased immigration enforcement is threatening provision of immigrant labor, the agriculture industry and food supply, Staff Attorney at FarmSTAND Nathan Leys said.

Farms in North Carolina, and across the country, have historically relied on a labor force of immigrant workers, Wicker said. H2-A workers, a status for temporary immigrant farmworkers, are a large portion of that labor force, but some are also undocumented, temporary residents or legal permanent residents, Wicker said.

"We've got to have guest workers if we want to grow food in this country," Wicker said.

Leys said the agriculture sector is completely dependent on immigrant



DTH DESIGN/AMINA WILLIAMS

labor, including undocumented immigrant labor. Nearly one in four agriculture workers in North Carolina are immigrants, according to a 2023 study from the N.C. Department of Commerce.

Although the Trump administration has not targeted any changes at North Carolina, the H2-A program or farmworkers specifically, the executive orders cultivate fear

within those communities, Leys said. He said this fear can cause immigrant farmworkers to stop showing up to work due to the threat of deportation. Judit Alvarado, project manager at the Food Fitness Opportunity Research Collaborative, said immigrant farmworkers, non-immigrant farmworkers and farm owners in North Carolina all feel overwhelming stress and anxiety

due to the uncertainty surrounding immigration enforcement.

"If the Trump administration actually succeeded in reducing the amount of undocumented people in the country, that would devastate agricultural communities," Leys said.

If several agriculture workers stop showing up to work on farms, fields and plants will begin to shut down because of their depleted labor force,

Leys said. The impact of this shift can be felt by both rural economies and by general consumers, he said.

Leys said rural economies in North Carolina depend on the agriculture sector, and farm owners with a depleted labor force and dying crops will have less money to support themselves and their families. Rural counties in North Carolina have also been historically excluded in receiving nutritional resources and support and depend on their own farms for access to food, Alvarado said.

"Rural communities often depend on these farms for access to food," Alvarado said.

If crops are dying in fields due to a lack of farmworkers, their supply in grocery stores will decrease, which would lead to an increase in prices across the country, Leys said. Increased immigration enforcement has inflationary effects, he said.

Alvarado said a lack of domestic agricultural production leads to an increase in importing agricultural products, making the supply chain more vulnerable to fluctuations in trade policy.

Wicker said American consumers are concerned about food prices but are not aware that the increase in prices is a result of the agricultural sector's dying labor force.

"I feel sad and I feel frustrated and I feel depressed because I know what's going on and most Americans do not," Wicker said.

X: @kristinkharrat

Your community matters. Stay involved. Stay informed.

THE OC REPORT

Subscribe at www.dailytarheel.com/subscribe

BUSINESS

SaBean's Coffee and Smiles sees momentum after December opening

Sabine Farer-Buers passion for coffee transforms into community hub

By Quinn Groves
Staff Writer

A coffee stand sits inside a small gray trailer just off Highway 15-501 in Chapel Hill. On warm days, customers gather around Adirondack chairs and a picnic table. SaBean's Coffee and Smiles opened in early December, but for owner and operator Sabine Farer-Buers, the coffee stand was the culmination of years of work.

Farer-Buers is originally from Germany and moved to the United States 18 years ago. SaBean's is a reference to Farer-Buers' first name, Sabine. In German, it's said differently, but when she came to the U.S. people pronounced it "Sa-bean."

When she began living in the U.S., she had to leave her career as a nurse behind due to the long and strenuous process of regaining her license. That's when she turned to another passion: coffee.

Over the years, Farer-Buers worked several jobs making coffee and managing different local coffee shops including Breakaway in Carrboro and The Purple Bowl in Chapel Hill.

But, Farer-Buers dreamed about opening her own shop. She said she had the business plan on her computer for years.

"I wanted to do it for myself eventually, like all this work and all the commitment and all the heart that I put into this," Farer-Buers said.

SaBean's is a one-woman show with Farer-Buers working as the owner, manager and primary barista. Sometimes though, you may spot one of her children manning the register. Since she opened in December, she said she has seen a steady flow of new customers and interest as word travels about SaBean's — despite a slow start.

"So it took two weeks until it got some momentum because people started to talk about it and put it on social media and on Facebook pages and on neighborhood Listservs," Farer-Buers said. "And since then, it just has taken off."

SaBean's sells a variety of different drinks including coffee house staples and several seasonal offers. In addition to beverages, the stand also sells pastries delivered every morning from Ninth Street Bakery in Durham and bagels overnights from New York. Farer-Buers also gives out free biscotti she makes herself with every drink.

"The coffee is delicious," Kara McClurg, a SaBean's regular, said. "I love that it's outside. She is so sweet and lovely, and the food's good too."

Beth Hunt, a new SaBean's customer, said she loves the presentation of the food and drinks.

"We got two hot chocolates for my kids, and then I got a tea that was delicious," Hunt said. "And we got some of the pastries too, which were really good."

Farer-Buers prides herself on SaBean's being more than just a coffee shop — she said SaBean's is about the experience.

"I always said that my goal is to have my customers leave a tiny bit happier than they came," Farer-Buers said. "And I think that's still what we do and what we try to do."

X: @dthcitystate



DTH/OLIVIA PAUL

Sabine Farer-Buer, the owner of SaBeans, poses for a portrait in front of the stand in Chapel Hill on Monday, March 17.

REVIEW

Próximo provides a taste of Spain on Franklin Street

Local tapas selection holds up to authentic Sevillian cuisine

By Olivia Jarman
Staff Writer

During my semester in Seville, Spain, I experienced how tapas — small, shareable plates — unite friends and family. Beyond my host father's home-cooked meals, I explored Spain's vibrant tapas scene and became familiar with its classic staples. Próximo on Franklin Street is a Spanish tapas restaurant that opened in September, while I was abroad. Upon my return, I was curious to see how it would capture the essence of Spanish tapas that I had come to love.

Próximo offers a cozy, intimate setting with an open kitchen, bar seating and a main dining room. The menu is divided into four sections: bocadillos (snacks), tapas fritas (cold small plates), tapas calientes (hot small plates) and postres (desserts).

Bocadillos - Snacks

Almendras - \$3

Almendras is a classic Spanish snack of blanched, roasted almonds seasoned with salt. At Próximo, Marcona almonds were roasted to the perfect crunch and seasoned with smoked salt and sherry vinegar, which



PHOTO COURTESY OF OLIVIA JARMAN

Spanish olives and piparra peppers, listed as a snack item on the menu, sit in a bowl at Próximo on Saturday, March 15.

added the right amount of acidity — balancing the saltiness and enhancing the flavor of the almonds.

Rating: 5/5

Aceitunas - \$5

The aceitunas were a vibrant mix of Spanish olives marinated in rosemary olive oil and topped with two guindilla peppers for a tangy pickled flavor. Paired with

the almonds, this was a great combination of bold and salty flavors.

Rating: 5/5

Jamón Iberico - \$18

Jamón Iberico, a typical Spanish ham, is often eaten on a tostada or with cheese and picos, crunchy breadsticks. Próximo served the thinly sliced ham with their homemade cornbread, which added a touch of sweetness. The

Southern touch of the cornbread make for an interesting pairing; I would have much preferred something more savory with the ham.

Rating: 3/5

Tapas Fritas - Cold Small Plates

Atún - \$15

This dish offered a modern twist on tuna. In the south of Spain, I typically saw canned tuna, but at Próximo, they served raw cubed yellowfin tuna prepared escabeche-style, where vegetables or meat are marinated in vinegar. It was paired with sunchoke, a root vegetable with a crunchy texture, adding a nice contrast to the soft tuna. Seasoned with dill, olive oil and paprika, this dish is perfect for those who enjoy seafood and the bold tang of vinegar and dill.

Rating: 5/5

Tapas Calientes - Hot Small Plates

Patatas Bravas - \$10

Patatas Bravas, a classic tapa, features crispy potatoes with spicy salsa brava and creamy garlic aioli. At Próximo, the russet potatoes were fried and topped with green onions. The salsa brava added a smoky flavor, though I found the spice level underwhelming. Their aioli had a tang, but I wished it had more garlic.

Rating: 3.5/5

Albondigas - \$13

Albondigas, meatballs, is a dish I fell in love with in Spain. Typically served with potatoes and a rich dark sauce, Próximo elevated the traditional dish with three seared meatballs with mozzarella cheese inside. They were served on a bed of sherry-caramelized onions and topped with a bright tomato-olive relish. The sweet onions complemented the buttery meatballs and the acidity of the relish.

Rating: 5/5

Postres - Desserts

Torrijas - \$9

Próximo's torrijas featured an egg-washed, sherry-soaked baguette topped with cinnamon, sugar, cardamom, poached pears and a delicious sherry sauce. However, the ratio of bread to pears could have been more even; a few more pear slices would have made it perfect!

Rating: 4/5

Próximo brings authentic Spanish flavors to Franklin Street, with some modern twists on classic tapas. The meal transported me back to the flavors of Seville for a night. With its intimate atmosphere and affordable options, I'll definitely be returning to explore the rest of the menu.

X: @dthlifestyle

Editor's picks

The lifestyle desk. Asking the real questions since 2023.

Where are the best vegetarian options?

Spicy 9, easily. A super safe place for vegetarians on Franklin Street. My go-to order as a vegetarian of 10+ years is Pad See Eew and an order of Spring Rolls.

— Carrie-Anne Rogers, Design Editor

What is your go-to late-night meal?

When I'm not in bed by 9:30, I'm also certain to make a stop at Time Out for some fried okra... a whole meal's worth.

— Kathryn DeHart, Assistant City & State Editor

What is your favorite non-Franklin Street local restaurant?

Twisted Noodles! As a local, and Thai food fan, I am a loyal patron. They have incredible curries, noodle dishes and much more on the menu, and if you're searching for spicy food in the area, this is the place to go.

— Ananya Cox, University Editor

I second Twisted Noodles.

— Daneen Khan, Assistant University Editor

Where would you take someone visiting Chapel Hill for the first time?

I love taking my friends to Momo's Master when they visit. Not what someone might think of when they think "Chapel Hill," but the chilli momos make up for that.

— Daneen Khan, Assistant University Editor

Where is the best place to go for a first date?

Carolina Coffee Shop! You can go for breakfast and get delicious banana pancakes and an omelette or hang out in the afternoon and sip on hot chocolates. The latter was how I spent my first date with my boyfriend.

— Lucy Marques, City & State Editor

MSA Iftar 'provides a means for community'

Continued from Page 1

pillars of Islam. It is believed that during the month of Ramadan, there is a higher spiritual weight to any action made during this time, including duaa — praying to God with intent purpose.

While there are many reasons to anticipate the month, one of the lighter parts of it is the food. The MSA has even had the local community play a hand, as Omer said that some aunties have sponsored iftars by providing food for those in attendance.

"Her mom recently passed away, so she thought that sponsoring this iftar and making food for everyone would be a really good way to honor her mom, and she asked us all, while we were breaking our fast to just make duaa for her mom, which I thought was really beautiful," Omer said of one community member who brought food.

For Omer, one of her favorite Ramadan delicacies is lugaimat, or zalabia, which are Sudanese donut-like sweets covered in coconut flakes and syrup. She also said that she enjoys a variety of cultural sweets after iftar, including baklava, basbousa and rice pudding.

Muslims tend to break their fast with dates. This non-mandatory act is known as a Sunnah, or preferred practice, as Muslims are encouraged to do as the Prophet Mohammad did during his time said Youssef Carter, an assistant professor of religious studies at UNC and the faculty advisor for MSA.

Fasting is the only obligation of the month, however, the spiritual aspects of the month includes being mindful of all parts of life, what people say or the media they

consume, said Carter. He said there are many wonderful traditions and effects of fasting during the holy month, but it's important to remember what the practice is for.

"There's a kind of an energy and electricity and a joy and whatnot, but there are also those aspects of an intentional consideration of one's solitary relationship with God, an individual relationship with God that each and every person has," he said. "Because fasting is the only thing that's solely for him."

Nawfal Mohamed, the president of MSA, said that this time of year is when most of the people in attendance truly get to know each other, as the consistent presence in each other's lives bonds them in ways other events during the year don't.

"More than just providing food, it kind of provides a means for community within our campus," Mohamed said. "A lot of times when people come to UNC, they come without their family near them, and living on campus or in an apartment, and what makes Ramadan is being there with your family. But then when that's taken away from you, you need a replacement for that. And that's kind of where these community iftars come into place."

Muslims all over the world pray towards the Kaaba, which is known as the House of God. This simple act of facing the same way is intended to foster a sense of connectivity in a similar way that sharing the act of breaking a fast does.

"One of the interesting things about participating in breaking fast at the masjid is that you're next to other people who are excited about Ramadan and are basking in the light and the majesty and the blessing that Ramadan is," Carter said.



DTH/JOSEPH MOORE

Students line up to receive food at the Muslim Students Association's iftar on March 6.

Carter said even though Ramadan is about God and religion, there is a byproduct of looking at the life you have and seeing how you can change, and being closer to the people around you.

Both Omer and Mohamed highlighted how welcoming the MSA is and reassuring to young Muslim students who miss home, family and community, that there are people holding space for them.

"We're very diverse, so we definitely like to have these iftars every night together," Omer said. "And sometimes the iftars are cultural foods, and sometimes they're other stuff, but we're very welcoming. We have people from — even non-Muslims sometimes — coming to eat iftar with us. And I think we're very open, it's very easy to just come to an event and talk to everyone."

X: @dthlifestyle

REVIEW

A side-by-side guide of Chapel Hill's eateries

How local and chain restaurants with similar cuisines measure up

By Rebecca Savidge
Senior Writer

Despite how snobby it sounds, I think I've always secretly identified as a foodie. Even as a picky kid who was scared of eating something that would make me sick, watching "Chopped" and "Diners, Drive-Ins and Dives" made me lust after exotic dishes.

Now as I've grown up, I've tried to expand my palate. I ate a tomato for truly the first time a few weeks ago — yes, I'd had ketchup, but an actual tomato freaked me out — and, shockingly, was fine afterward. In fact, I kind of liked it.

In the future, whether it's trying new foods, dishes or restaurants, I don't want to be the chicken tenders and fries person anymore. And Chapel Hill has so many restaurants, both local and chains, that I've dabbled in since moving here three years ago.

Given this spread, there's several restaurants that have similar styles, so here's my take, as an emerging food connoisseur, of how a few of them match up head to head.

Bandido's Mexican Cafe vs. Cosmic Cantina

The classic matchup of local Mexican restaurants strikes again. In reality, I don't think I've ever had a bad experience at either restaurant (unless I'm at

Bandido's a little too late), and I'm always going to stop at either one if I'm craving something simple. While Bandido's does have great burritos at all times of the day, a late-night stop at Cosmic Cantina where you splurge on an extra side of queso is something I'm desperately going to miss when I graduate from UNC.

The Purple Bowl vs. Playa Bowls

Easy. I'll take the local restaurant over the New Jersey-originating chain any day. Even though I'm from Southport and have a Playa Bowls close by in Wilmington, nothing beats the bright atmosphere in Purple Bowl. I always appreciate a customizable acai bowl, refreshing iced chai latte and a staff that truly cares about its community. I love taking the stroll down Franklin Street and treating myself to an afternoon at Purple Bowl, not just for their delicious food, but for what they bring to Chapel Hill.

Al's Burger Shack vs. Buns Burgers & Fries

There's no winner here because I would go to either (or both) the moment anyone asked me. Al's classic cheeseburger will always hit, and Buns' decision to stay open late on the weekends is one of the better things to happen on Franklin Street. Both restaurants offer their own delicious sides — Buns' sweet potato fries and Al's rosemary seasoned fries — but Al's might just be crowned best burger.



DTH DESIGN/ISABELA NASH

Roots Natural Kitchen vs. Cava

I'd never had Cava until I moved to Chapel Hill my freshman year of college, but instantly, I was hooked. I love building my own bowl with everything I like: basmati rice, spinach, chicken, red pepper hummus, tzatziki, corn, cucumbers, avocado for two extra dollars (if I'm already there, I might as well, right?) and lemon tahini dressing. Perfection. Roots is a smaller chain with 14 locations, and its El Jefe bowl (skip the onions) is also delicious because avocado makes everything

better. Both places have great options for a semi-healthy big bowl of stuff, so you really can't go wrong here.

Merritt's Grill vs. Tru

I think the best lunch meal is a sandwich. You can always try a different variation, and it's hard to mess one up. Two of the best places to satisfy this craving in Chapel Hill are Merritt's and Tru. Merritt's is a classic, and even my uncle who lives on Topsail Island knows about the BLT icon. Now that I've actually eaten a tomato, my already great opinion

of Merritt's might just raise in value. Tru is a great treat after a long week of classes, and the opportunity to build your own sandwich is exactly what I want. I might sound like a broken record, but you really can't go wrong with either place — it just depends what you're in the mood for.

Whether it's a local restaurant or a chain — although I prefer the local spots — Chapel Hill has a wide variety of cuisines that can satisfy anyone's taste buds, even a foodie like myself.

X: @dthlifestyle

LOCAL BUSINESS

Chapel Hill Creamery crafts award-winning cheese

Portia McKnight and Flow Hawley put care into each process step

By Michael Melton
Staff Writer

The award-winning Chapel Hill Creamery was founded in 2001 when Portia McKnight and Flo Hawley decided to pursue their love for cheese and buy nine Jersey cows.

McKnight and Hawley's journey began many years before, at Wellspring grocery, where they both worked in cheese retail. They both loved cheese and decided they wanted to move over to the production side of things in Chapel Hill. Two years before founding Chapel Hill Creamery, they immersed themselves in cheesemaking through classes, apprenticeships and experimentation, all the while refining their business plan. To say the least, cheese has been a defining factor of McKnight and Hawley's lives.

McKnight said that all her hard work has paid off, on a good day at least.

"[At the beginning], I milked cows seven days a week and did almost all the farm work and some cheese work," McKnight said. "We worked long days."

Chapel Hill Creamery crafts many types of cheeses and sells locally at farmers' markets, Weaver Street Market and local restaurants like Acme and Carolina Brewery.

During the process of learning cheesemaking, McKnight and Hawley realized that it would be best to own cows rather than buying milk. They bought Jersey Cows, which are smaller brown cows, because of the high butterfat content their milk has, as well as their heat resistance and fertility, which is important for the future of a small dairy operation. More baby cows means more milk in the long



DTH/OLIVIA PAUL

Ava and David "Starman" Bowie, two calves at Chapel Hill creamery, stand in their pen on Tuesday, March 18.

term. Jersey cows don't produce as much milk as other breeds, such as Holstein cows, the black and white cows, but their milk is generally considered higher quality.

Part of what makes Chapel Hill Creamery "award-winning" is starting with good milk, which comes from cows that are taken care of. The Chapel Hill Creamery

cows are kept in a clean place, given correct medicine and vaccinations and eat high quality hay or open graze on pasture, McKnight said. After the cows are milked, the milk is sent to an on-site cheese room via a tube, where the cheese process begins.

The simplest way to make cultured cheese begins with milk,

which is either pasteurized or not, and is then heated to a specific temperature. A bacterial culture is added, which ferments the milk's lactose into lactic acid, beginning the ripening process.

The length of ripening depends on the type of cheese being made. Next, animal-derived or manufactured rennet is added, causing the milk

to coagulate into curds. The curds are then cut, stirred and heated to separate from the liquid whey. The liquid whey is then used by the creamery to fertilize the pastures.

The size of the curds and how long they are processed affects the final cheese's texture. The curds are gathered into a mold and pressed, or not, depending on the desired cheese. After the cheese has formed, it is salted, typically on the second day, and then it undergoes further aging to develop its final flavor and texture.

Justin Burdett, the head cheesemaker, said that making cheese is a lot of math and watching the clock, making sure everything is perfectly balanced.

"It's a lot of chemistry — you're playing with pH all the time," Burdett said. "You are fighting the safe levels where bacteria doesn't grow, we are trying to grow really good bacteria and keep the bad out."

Burdett came from a life of restaurants and said that he feels like he found a second career that he seriously loves. He joked that the cheese room is where chefs go to spend their final days.

Elin Arnaudin is the herd manager at the creamery and has been in the industry for a while — namely working in New Zealand, the pinnacle of dairy farming, for 12 years. She lives on the farm, as do Hawley and McKnight, because something could happen at any moment, and in the dairy industry, you must constantly be there.

She said she enjoys that almost everything happens on the farm, that the cheese is sold at mostly farmers' markets, and being able to grow grass and manage it with cows rather than the more unappealing confined dairy system.

"This is the idyllic dairy farm," Arnaudin said. "It's so perfect."

X: @dthlifestyle

EDUCATION

Professor inspires students with passion for food

Culinary writer Kelly Alexander teaches several courses at UNC

By Lizzie Stoner
Staff Writer

Kelly Alexander is a self-identified food studies evangelist. She's an award-winning writer and educator who started her career at food magazines in New York City before moving to North Carolina to first teach at Duke, then UNC, where she is currently a professor of American Studies.

Growing up in Atlanta, Alexander wanted nothing more than to escape the South. She always saw New York City as the mecca of journalism and good food. In college, she interned at Food & Wine magazine in New York City where she reported on restaurant openings and did fact-checking for American chef and TV personality Julia Child's column.

In her senior year at Northwestern University, she became editor-in-chief for an independent student magazine called *n* magazine — a lowercase “n” to highlight the magazine's alternative style. It was tradition for the editor-in-chief to create a special interest issue, so *n* magazine's first-ever food issue was born.

Working at Food & Wine opened her eyes to the possibilities of food writing as a career. She later worked for Saveur magazine in New York City as a writer and senior editor.

“I know Kelly not as an educator or an academic, I know her as a food writer [and a] friend for years,” Colman Andrews, former editor-in-chief of Saveur magazine, said. “I'd say she's one of those people that can move easily if she wants to between [food writing and academia] and maybe, in some ways, bring them together.”



DTH/CASSIDY TOY REYNOLDS

Kelly Alexander, cookbook author and food culture professor at UNC, poses in front of her office's cookbook collection.

She wrote for food magazines for 10 years before moving to North Carolina and turning to academia when she was asked to mentor students at Duke University's Center for Documentary Studies. There, she taught a course called “Our Culinary Cultures,” which focused on food documentary and writing, with elements of cultural anthropology and cooking.

“Duke has an award for recognition about instructors who receive top 5 percent teaching evaluation designation in a

semester, and I think [Alexander] got that at least seven times,” Chris Sims, director of the Center for Documentary Studies, said.

Despite hesitancy about her skills as a teacher, Alexander discovered

including American Studies 275: Food and American Culture. She also works with Amy Cooke on the food studies minor.

In a world where food is so accessible that people don't have to think twice about where their food comes from, Alexander wants people to stop and think about their relationship to food and their food's relationship to the world.

While teaching at Duke, Alexander began a Ph.D. in anthropology with the intention of

“I'd say she's one of those people that can move easily if she wants to between [food writing and academia] and maybe, in some ways, bring them together.”

Colman Andrews

Former Saveur magazine editor-in-chief

X: @dthlifestyle

FOOD PRODUCTION

Behind Weaver Street Market's bread-making process

Bakers bring unique experience to local community

By Marion Rambler
Staff Writer

Bread is a staple food in most diets: sweet or savory, sandwiched or toasted, it is guaranteed to be eaten frequently. But despite its simplicity in our minds, it is deceptively difficult to make and requires hours of heating, cooling and fermenting to get the desired flavor and variety.

The bread baking team at Weaver Street Market begins their day around 2 a.m.

Once the bakers get to the kitchen, it is an intricate process to produce the quantity of bread they make, head baker Jon McDonald said. One person mixes doughs and three to four people shape the dough before either going into a proofer — if the loaf is to be baked that day — or a retarder, which slows down the bread fermentation process. After packing and bringing the daily bread to the Weaver Street shelves, it all resets.

“[It's a] perpetual motion machine,” McDonald said.

Weaver Street Market is a cherished grocery and community space for the Chapel Hill-Carrboro area, especially for McDonald. A UNC graduate himself, McDonald spent time around Weaver Street in college, whether it was eating lunch or just sitting on the lawn. With a degree in creative writing and English, McDonald hoped to make it in the publishing world.

Between his junior and senior year, McDonald took a job in the bread department, believing it was just a summer stint. But after graduating, the bakery remained at the forefront of his mind. The economy was failing from the Great Recession, and McDonald's publishing contacts in New York City had dried up.

“I had really loved [bread baking] too,” McDonald said. “I really loved the physical nature of the work, you get to work with a lot of different people from different slices of life, and so I went back.”

When it came to mastering the art of bread baking, McDonald learned on the job. As one of the first artisan bakeries in North Carolina, Weaver Street was on the forefront of long-form fermentation, a key technique in making sourdough. Because of this, Weaver Street attracted expert bakers eager to teach newcomers like McDonald.

Currently, the bread baking team includes workers with different ranges of experience.

Alix Siek had around three years of bread experience before coming to Weaver Street. She worked in a small sandwich and pasta shop in St. Louis, Missouri.

“I didn't learn a ton, but I learned the basics, and I realized that I don't mind the monotony of bread work

“Being a part of something that the community really values and something that hopefully nourishes them, that's what brings us all back every day.”

Jon McDonald

Head baker at Weaver Street Market

that bothers a lot of people,” Siek said. Keith Penich came to North Carolina for graduate school at



DTH/HAILEY PATTERSON

Bread Baker Lead Clerk Aaron Mahaley makes bread at the Weaver Street Market Bakery on Tuesday, March 18.

UNC. After completing a doctorate in classics, he tested the job market for a couple years, but like McDonald, was drawn to Weaver Street's bakery. His only experience baking bread was from his own kitchen.

“I started July 2021, and I've learned a ton in three years,” Penich said. “You know bread so much better after [working in a bakery].”

Weaver Street is a worker and consumer-owned cooperative, an aspect that draws bakers in and keeps them there.

“I did not set out imagining to be a career Weaver Street employee, but from a working point of view, if you want to be involved in food service, you're not going to find a better place that's gonna value you as an individual and as a human above everything else,” McDonald said.

Siek said that being a baker is not easy; the hours are long and the work is physical, but working

studying truffles. She did fieldwork in Brussels in a truffle restaurant, tediously sifting through spinach for perfect leaves. She was upset by the amount of perfectly edible food that she had to throw away because of small imperfections. She switched her research from looking at truffles to following the food waste policy in the European Union.

“So many people could have dined so well off of the garbage can of this one restaurant,” Alexander said.

The inspiration to study food waste also came from her grandmother. While living in New York, Alexander attended culinary school, but her grandmother gave her her first experiences in the kitchen. Her grandmother was a Hungarian Jewish woman from the Bronx and, despite her lack of formal training, owned a restaurant there. She moved to Atlanta after World War II. Living through the Great Depression and being a Jewish Southerner informed the way she cooked.

“She literally never threw away anything, like a can of grease under the sink, no vegetable peel was too small to save, and so because of that, I was really interested in food waste,” Alexander said.

Alexander returned to her Georgia roots in 2013 when she wrote “Peaches,” a cookbook in the Savor the South series from UNC Press. The book includes 45 recipes, but she opens the book with the idea that there is no perfect peach recipe.

“If you have a really perfect ripe peach, you should eat it,” she said. “You should lean over your sink and eat it.”

X: @dthlifestyle

Opinion

The Daily Tar Heel

EDITORIAL

The best struggle meals for college students

The haute cuisine of the college student. Food combinations that would otherwise offend the senses, blaspheme the gastrophile. But, within the confines of a Davis Library corral, 2 a.m. during finals, these foods sustain us in our Sisyphean struggles towards that 4.0.

Harry Black



I like to eat an entire pack of BallPark brand hot dogs. I cook the hot dogs in sets of two to convince myself there's a chance I won't end up eating the whole pack, but I just keep coming back to the microwave. Sometimes, if I have room, I'll top it all off with a vanilla Core Power protein shake and call it a night.

Kaveena Pomnagi



When there is nothing left to eat and an early morning awaits, one of the easiest meals I can make is overnight oats. Combining oats with milk, banana, chia seeds and peanut butter and leaving overnight in the refrigerator is not only affordable, but full of fiber. College breakfasts are typically caffeine-fueled and not filling, but overnight oats are a simple meal everyone can make.



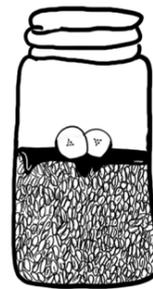
Connor Foote, opinion editor

First-year Lifetime Fitness was one for the books. I'd wake up at 8:30 a.m. to go play flag football in the alternating freezing cold or unbearable humidity, but at least I could get back to my dorm to take a shower. Waiting for me after said shower, every Tuesday and Thursday, was a cup of ramen and a cinnamon brown sugar Pop-Tart, washed down with a Mountain Dew Baja Blast from the laundry room.



Rachel Moody

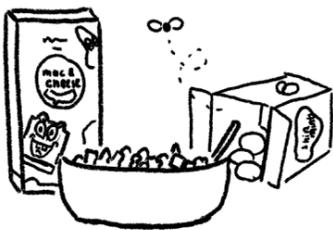
Lemon garlic butter pasta is a struggle meal that can be dressed up or down. Bottled lemon juice and jarred minced garlic tossed with some butter noodles in the microwave will do. If you feel like going the extra mile, juice a fresh lemon, mince a clove of garlic and combine in a pot on the stove for a slightly elevated dish. Ingredients can last for weeks or months, making it a go-to when my fridge shelf is barren.



Maggie Mead

There's a gnawing hunger associated with shambling home from Davis at 2 a.m. Course one starts with microwave popcorn. It must be butter flavor; this simulacrum of dairy is designed to yield a depth of flavor that real butter could never achieve. Course two is frozen cookie dough. Raw. The crunchy granules of flour married with the rush from the risk of salmonella is unmatched.

Mary Thomas Watkins

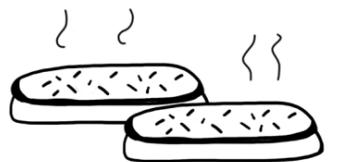


There comes a point in the semester when there is but a shallow husk of me. This being craves tangy, acidic substances that reek of carcinogenic chemicals. Cheese nabs like Lance's ToastChee pack combine a neon orange cheddar cracker with peanut butter. To wash it all down, the coldest Red Bull, Yellow Edition. This meal would surely kill a Founding Father, but it brings me back from bleak all-nighters.



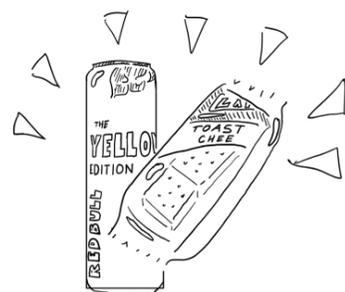
Eva Eapen

When my academic strife intensifies, I turn to my most loyal companion: Hot Chicken Buldak Ramen. The blistering sensation gives me a reason to cry unabashedly, explaining to my roommate that the capsaicin is to blame, rather than the imminent dissolution of my hopes and dreams. I soothe my distressed taste buds with a FairLife CorePower chocolate protein shake — a better flavor than Harry's.



Sydney Baker, assistant opinion editor

I make SpongeBob SquarePants Kraft Mac and Cheese with dorm sink water or my raw tears. I love squeezing the viscous orange cheese into the cup as I procrastinate an essay or something that matters. This dish pairs nicely with the stale, overpriced Girl Scout cookies my mom sent me when I was mentally spiraling right before winter break.



Mary Blake Nobles

Desperate times call for a 49-cent cup of Maruchan. Against all advice and common sense, put some tap water into the Styrofoam cup and microwave it straight. If you really want to go the extra mile, add some toppings to give it flavor. Best paired with an overpriced beverage from the vending machine that's always out of your favorite soda.



Natalie McCarthy

When you're staring down the barrel of finals week, you may find a 24-pack of expired, iced sugar cookies in the Hinton James lobby. You feel the sandy, Play-Doh texture of the frosting between your teeth and fall to your knees. The Red Dye 40 pairs beautifully with the adrenaline pulsing through your veins to give you the kind of heavenly glow usually reserved for Victorian children meeting a tubercular death.

DTH CARTOON/EMMA LEWIS, AVA RAYLE AND OLIVIA BOOTH

X: @dthopinion

COLUMN

Reviewing my 21st birthday Franklin Street bar crawl

By Emma Moon
Assistant Sports Editor

I spent the wee minutes leading up to my 21st birthday begging.

It was 11:47 p.m. on March 8, just 13 minutes away from the last birthday I consider fun and the one that grants access to all of Chapel Hill's bars. I somehow found myself outside of The Blue Horn Lounge freezing in an Urban Outfitters top, the one I bought specifically for this occasion. It was almost time for my first birthday bar crawl, time to search for all the free birthday drinks I could find and purchase some I had longed for in between.

But the man standing outside of Blue Horn — our starting point — wouldn't budge. So, I begged. It didn't work. 10 minutes of awkward strolling led me to Top of the Hill. With my friends Viyathma Hapuarachchi and Emma Hedinger behind me, we climbed two flights of stairs. At

11:57, I pleaded some more and made it inside after a bouncer joked I needed to wait outside.

Following a trip to the bar, I was gifted a mucus green shot in a plastic cup. It was chocolate cake flavored with a smokey aftertaste. The flavor was fine despite the color. It was average at best.

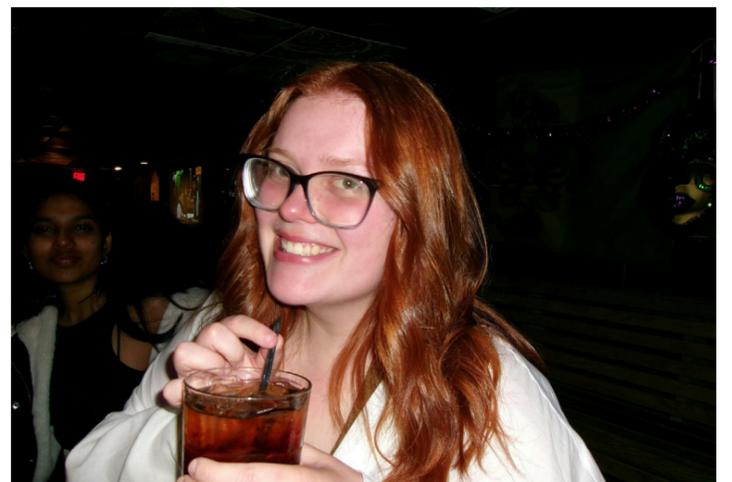
We had two hours to shove everything in so we moved quick. We returned to Blue Horn. I find the bar a little off putting due to the circle of old men who typically sit outside, but I went inside and the bartender — the same man who wouldn't serve me earlier — spun the wheel reserved for birthday visitors. It landed on a banana foster shot, which tasted delicious with its combination of banana flavor and RumChata. It was better than the neon green shot at Top of the Hill.

Then, I got off course. We went to Zog's Art Bar & Pool Hall. They didn't have a birthday shot so I settled for an Ian Jackson & Coke

because of the name. It was awful and way too strong. It was easily the worst drink of the night, but Zog's vibe made up for it. Cool leg lamp, deer head on the wall, lighthouse picture. Onward.

We traveled to Goodfellows next, which made me the most nervous. I've only heard good things, but there's usually an absurd line. With such a short amount of time to hit all my targets, Goodfellows seemed like a possible time-suck. We entered over 20 minutes later. It was 1 a.m. I danced my way to the bar and I had a BJ shot with way too much whipped cream. I took a pickleback shot as well, which was too beautiful to put into words. It was my favorite stop of the night.

After that, I got even more off course. I paid for a cherry limeade Sup Crush at Sup Dogs and purchased a Blue Cup at He's Not Here. I don't recall much from our last two spots. There was an



DTH/PHOTO COURTESY OF EMMA HEDINGER

UNC senior Emma Moon sips on an Ian Jackson & Coke at Zog's Art Bar & Pool Hall on Sunday, March 9.

annoying N.C. State fan at He's, but I was too tipsy to care.

What I did care about? I went from begging to having a smile on

my face, love in my heart and good friends around me.

X: @emmahmoon

COLUMN

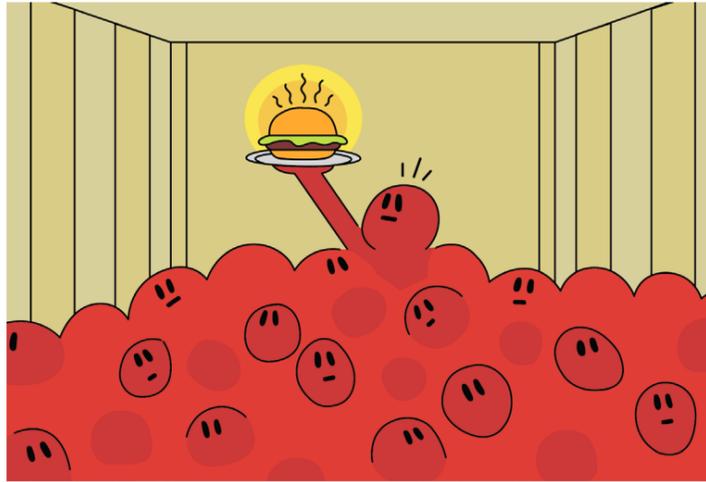
Gather 'round the dinner table, it's time to talk about UNC's dining system

By Cooper Hall
Columnist

It's an almost-daily occurrence to stand in a line to get into Lenoir Dining Hall for lunch, where you will tirelessly scout out an open table, stand in another lengthy line to get food and then climb over chairs, bookbags and people to get to your seat. PLUS Swipe restaurants don't act as a refuge with prolonged waits to get a box of food. At dinner time or after a sporting event, Chase Dining Hall consistently turns into a frenzied feeding ground. In both dining halls, promotional events like Ramsgiving or chef takeovers create the same crowded conditions.

Our dining system struggles to accommodate all the students it has to serve. Overcrowding in the dining halls is unsafe and annoying. Even more, it ruins the potential for what a meal can be — a calm break in a busy day. Meals should be times to debrief days, clear minds and fuel bodies. It is decidedly harder for a meal to function in this way when you spend 10 minutes competing in a free-for-all to find the last fork.

The dining problem has a simple solution: build another dining hall.



DTH DESIGN/NICK LOTZ

However, insufficient space will force UNC to find creative options to increase dining options.

First, only having nine PLUS Swipe locations on North Campus, where most students eat lunch, results in winding lines at each restaurant and propels a high volume of students to the top of Lenoir. Opening additional PLUS Swipe locations could decrease the hordes of students rushing to

the Chick-fil-A and top of Lenoir lines, dispersing students more evenly and taking the pressure off of current PLUS Swipe restaurants and Lenoir.

More than just broadening PLUS Swipe options, the hours of existing locations could extend to offer dinner to students. Currently, the only places to use a PLUS Swipe during dinner hours are Subway, Alpaca Peruvian Chicken, Chick-

fil-A, Alpine or Bojangles, meaning most students eat dinner in a dining hall. Increasing the breadth of PLUS Swipe options at dinner could help to take the burden off of dining halls, especially Chase.

Adapting PLUS Swipe locations isn't the only option on UNC's menu to expand dining choices. Creating an option where students can cook for themselves would reduce the strain on current dining venues. Kitchens stocked with ingredients and cooking materials that can be entered for a meal swipe could give students an alternative to dining halls, and allow them to cook whatever they want for dinner. Multiple of these areas could be created in already existing buildings such as the Carolina Union, the top of Chase or Genome Sciences Building.

Clubs could play a part in easing the load on dining halls as well. Some clubs provide dinner for their members, however, it's inconsistent. To decrease students in dining halls, UNC could give clubs with 200 or more members funding to cater a monthly dinner. This would provide an opportunity for community building among

club members while also getting students out of the dining halls.

Similarly, first-year residence halls could be given a section of funding to host monthly, or even weekly, dinners for their residents. Much of dining hall overcrowding stems from the large and continually growing first-year class size. A solution aimed specifically at first-years would push numerous students to have dinner outside of the walls of Chase or Lenoir while helping to curb the problem for years to come.

Students shouldn't have to worry about having enough time to eat in a dining hall if they only have a 30-minute lunch break or not being able to find a table where they can sit with six of their friends at dinner. There are many possible solutions to ensure they won't. UNC simply has to be willing to take action to make students' dining experiences a time to replenish, relax and connect.

X: @dthopinion

COLUMN

How to be a UNC dining hall connoisseur

By Keya Mahajan
Columnist

Think back to when you first stepped into a UNC dining hall. Recall the excitement, the sensory overload and the inherent giddiness sparked by the multitude of food options. If this wasn't your initial experience, maybe this article will change your mind.

Chances are, your sentiments about the UNC dining halls have evolved since then — likely not in a positive way. Whether you're scarred by a certain gastrointestinal disaster caused by Lenoir's chicken or your palate is traumatized by an undercooked Chase meal, I invite you to join the UNC Connoisseur Club.

The dining halls are infinitely deep wells of culinary possibilities you simply have not yet discovered. Below are my top five Chase and Lenoir food combinations that transformed my Tar Heel dining experience.

The classic breakfast burrito

Ingredients: toasted tortilla with cheese, tater tots, scrambled eggs

Optional: hot sauce (or any other condiment of choice), vegetables, bacon, any other meat

Craving something savory and filling but the regular breakfast menu isn't enough? Request an extra-toasted tortilla of any flavor (stay away from the spinach tortilla) with your choice of cheese and meat from the sandwich station. Carefully reopen and stuff it with scrambled eggs and tater tots from the breakfast station and add some vegetables from the salad bar or bacon.

The bagel-wich

Ingredients: toasted bagel, cream cheese (preferably garden vegetable or regular, but if you have unique taste, try strawberry), vegetables

Optional: spices, meat

I love recreating Alpine Bagel's Very Jerry Garcia by layering on the hummus from the Mediterranean station and making it spicy with pepper from the spice station (both dining halls have a spice station — it will change your life). Add spinach, cucumber, sprouts and carrots. Can you recreate the all-natural Alpine ingredients and the friendly workers? Of course not, but you can save yourself a PLUS Swipe.



DTH DESIGN/AMANDA HESS

I'm in Chase or Oreo crumbles if I'm in Lenoir. Feeling extra fancy? Grab a cherry from the waffle station's sauce selection and use it as a topper.

Rameses waffle cure

Ingredients: waffle batter, syrup, butter, mix-in ingredient of choice

Optional: sprinkles, fruit, whipped cream, chocolate chips

Just add some chocolate chips or sprinkles to your waffle batter and make a pick-me-up waffle (be gentle with the waffle makers, they are consistently on the edge of death). Failed a test? Rameses Waffle Cure. Raining? Rameses Waffle Cure. Just having a bad day? Rameses Waffle Cure.

While this is certainly not an exhaustive list for the infinitesimal food combinations one could devise, they are some of the best. Hopefully, I have reignited the intrepid spirit you carried when you first stepped foot in Chase or Lenoir.

X: @dthopinion

DIY Panera

Ingredients: grilled cheese, butter, tomato soup, mac and cheese, apple

Ever walk into Lenoir or Chase and think, "I simply cannot fathom consuming a single item in this dining hall." Recreate this classic Panera meal and embrace the warmth of a simple, satisfying "You Pick Two."

The Tar Heel split

Ingredients: banana, ice cream, caramel or chocolate syrup, toppings of choice

Optional: cookie crumble, cherry, whipped cream

If you're craving something extravagant, cut a banana in half lengthwise, add ice cream in the middle and top it with your favorite additions. I love adding M&M's if

COLUMN

CDS meal plans are highway robbery, overcharge per meal

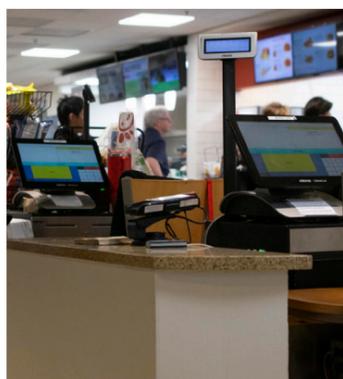
By Cogan McMichaels
Columnist

I've got a pretty big appetite. My roommate calls it a "big back" problem, but I just call it hunger. You'd think I'm lucky — there are plenty of options for food on and around campus; the issue is, they are all expensive.

It costs an arm and a leg to eat anywhere on Franklin Street, and you'd be better off buying a Van Cleef bracelet than shopping for eats at our friendly neighborhood Target. So, if you're anything like me — on-campus, car-less and stretched thin on time — the allure of a CDS meal plan draws you in.

Then you realize it's just ripping you off.

The first time I considered this might be the case was a few months ago. I left my table in Lenoir Dining Hall to grab a sugar cookie, and when I got to the cookie stand, I saw a sign that said something



DTH/SARAH ELLIS

A checkout station sits in the bottom of Lenoir at UNC-Chapel Hill on Tuesday, March 18.

along the lines of, "Please take no more than two bakery items." Two? With how much my meal plan costs, I was expected to have at most two sugar cookies? On the way down the escalator, I thought long and hard

about the sign while scarfing down my fifth sugar cookie.

But I soon put my resentment aside for a while. After all, with classes in full swing and a statistics grade in dire need of saving, there were more important things to worry about. Surely, I would never think about dining hall costs again. Enter student Stuart MacMillan.

One day, late last semester, he told me he'd been looking into bananas. It turns out, he'd been researching how many bananas a person would need to take from a UNC dining hall to break even on their entry cost. His findings were laid out in a graphic titled "Bananas to Break Even," which quickly got plastered all over campus.

When I saw this graphic, those sugar cookie thoughts came flooding right back in. According to Stuart's research, as of Dec. 3, 2024, the bananas supplied by CDS are purchased for \$28.99 per 40 pounds — that's \$0.24 for each banana. A

student with the Block 120 plan, which is the second cheapest meal plan offered, pays \$15.33 on average to enter any UNC dining hall. Based on these figures, this student would have to take 64 bananas from the dining hall to break even on what it cost to enter.

Sure, a company needs to make a profit to stay in business, but Aramark, which provides food services for Carolina Dining Services, and generated nearly \$19 billion in 2023, would be just fine without ripping off college students. Aramark's control over UNC's dining services seems to have created a situation where students, already burdened with tuition fees and other college expenses, are also forced to subsidize inflated meal prices for subpar food.

And then there's the hidden costs that come with dining at UNC. There's a reason why students frequently complain about the

"value" of their meal plans. It's not just about the meal itself but the lost opportunity to eat elsewhere. UNC's location offers countless restaurant options, but many students get stuck in a situation where they're paying top dollar for convenient food that could easily be outdone by a local restaurant. And while Franklin Street can be pricey, you'd actually save more money purchasing three burritos a day from Cosmic Cantina than sticking with your meal plan.

In the end, the true cost of dining at UNC isn't just about the price tag — it's about a broken system that's failing students. Aramark's grip on dining services is a reminder of how corporate profits can exploit the financial pressure students are already under. The current meal plan structure needs a serious overhaul, and until that happens, I'll be grabbing as many sugar cookies as I please.

X: @dthopinion

Line Classified Ad Rates

Private Party (Non-Profit) 25 Words.....\$20.00/week
Extra words...25¢/word/day
Commercial (For-Profit) 25 Words.....\$42.50/week
Extra words...25¢/word/day
EXTRAS: Box: \$1/day • Bold: \$3/day

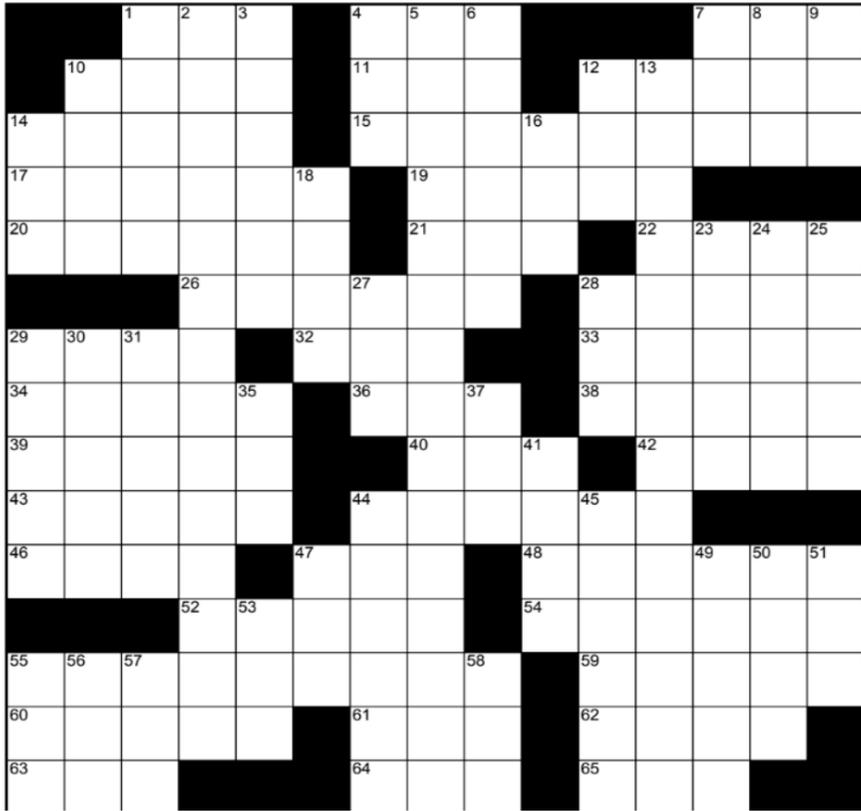
DTH office is open Mon-Fri 9:00am-5:00pm



Deadlines

Line Ads: 11a.m., the day prior to publication
Display Classified Ads: 3p.m., two days prior to publication

To place a Line Classified Ad, go to www.dailytarheel.com/classifieds or call 919-962-1163



Classifieds

DON'T BE MEAN TO HIM... DON'T BULLY JAE'LYN WITHERS!!

Horoscopes

ARIES (MARCH 21 - APRIL 19)
Today is an 8 — Pay bills and manage financial logistics. Changes require budget revisions. Keep saving your pennies. Squirrel away a funding trickle for growth over time.

TAURUS (APRIL 20 - MAY 20)
Today is a 9 — Listen generously to your partner. Adapt around unscheduled changes. Your attention is appreciated. It could even get romantic. Partnership and collaboration come naturally.

GEMINI (MAY 21 - JUNE 20)
Today is an 8 — Energize your physical labors, work and fitness practices. You're growing skills and strength. Pay attention to details and adjust your technique to suit the conditions.

CANCER (JUNE 21 - JULY 22)
Today is an 8 — Relax and enjoy having fun with people you love. Romance is a distinct possibility. Play games, sports and contests. Practice your creative arts.

LEO (JULY 23 - AUG. 22)
Today is a 7 — Sink into domestic comforts. Focus on family events and gatherings. Organize to manage home renovation or repairs. Share a delicious feast with dear people.

VIRGO (AUG. 23 - SEPT. 22)
Today is an 8 — Express what's in your heart. Articulate your message into words, images or music. Creativity flowers. Write, film and broadcast. Your greatest strength is love.

LIBRA (SEPT. 23 - OCT. 22)
Today is a 9 — Cash flows with greater velocity. Adapt around chaos. Document everything. Get terms in writing. Provide excellent products and services. Customer satisfaction feeds rising sales.

SCORPIO (OCT. 23 - NOV. 21)
Today is an 8 — Follow your heart. Advance a creative project. Don't worry about money; and don't spend much either. You're looking especially good. Share a passion.

SAGITTARIUS (NOV. 22 - DEC. 21)
Today is a 7 — Private meditation soothes ruffled feathers. Reflect on the past. Envision the future you want. Rest and restore your spirit with harmony or silence.

CAPRICORN (DEC. 22 - JAN. 19)
Today is an 8 — Share what you're learning with your colleagues and partners. Friends are a big help. Give thanks for the support you receive. Count your blessings.

AQUARIUS (JAN. 20 - FEB. 18)
Today is an 8 — Take on new responsibilities for love, money or both. Career opportunities arise through a heart connection. Put a sweet spin on your marketing pitch.

PISCES (FEB. 19 - MARCH 20)
Today is a 9 — Explore and investigate new possibilities. Take advantage of spontaneous opportunities. Unplanned deviations can reveal beautiful treasures. Don't be afraid to leave the beaten path.

WE HAVE THE ANSWER.

Solve your job search with new business skills.



UNC KENAN-FLAGLER BUSINESS SCHOOL Master of Accounting | UNC KENAN-FLAGLER BUSINESS SCHOOL Master of Science in Management

"Drinks on Me"

This week's crossword was created by Liam Furlong. Liam is a UNC senior studying literature and Hispanic cultures. He is from Wilmington, Del.

Across

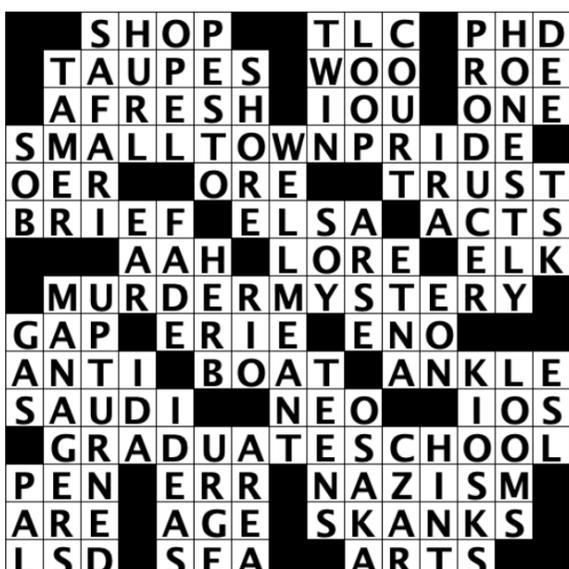
- 1 "WordGirl" network
- 4 Guitar, shortly?
- 7 Belief shown by yin and yang
- 10 Elmer's stuff
- 11 Mortal fault
- 12 Ring-shaped island
- 14 Oranjestad country
- 15 Wrapped around, like a coral reef to 12-across
- 17 Roll the dice, say
- 19 In need of a scrub
- 20 Hole of a grommet
- 21 High-___ graphics
- 22 Has a debt to pay
- 26 Cleared the white board
- 28 Scarecrow's inner matter
- 29 Starchy carpet variety
- 32 Irish youngster
- 33 American MMA fighter VanZant
- 34 Andromedon of "Unbreakable Kimmy Schmidt"
- 36 Beloved UNC economics professor

- 38 Played a part
- 39 Cleanse for the constipated
- 40 "Disenchanted" chipmunk
- 42 He's Not ___ (Chapel Hill bar)
- 43 Make the best of it
- 44 Quartz material
- 46 Calling this a car might be a stretch?
- 47 In a galaxy ___, ___ away...
- 48 Varsity Theatre advertisement
- 52 Nobel Laureate physicist who pioneered quantum mechanics
- 54 Come forth
- 55 Utterly destroy
- 59 Moody bunch of baby birds?
- 60 Survived a wreck, say
- 61 Instagram messages, abbr.
- 62 Concert speakers
- 63 Vital, essential
- 64 Arrange the diner table

Down

- 1 Feathery crest
- 2 *Catchy, upbeat music for teens
- 3 E.g. caulking
- 4 Put into practice
- 5 *One with a similar foundation as you... just like the starred clues
- 6 Was jealous of, say
- 7 Colorful spinning toy
- 8 Goodfellows draft
- 9 With 14-down, oft-cited reason against Biden's reelection
- 10 Like cloudy skies
- 12 Ctrl, ___, del
- 13 *Model of mid-sized sedans
- 14 See 9-down
- 16 Places to find IVs
- 18 Bibliography abbreviation
- 23 Do an English essay, say
- 24 Enthusiastic
- 25 Like many shoppers at the original IKEA store
- 27 Quarterback and alumnus Howell
- 28 Place for massages
- 29 Take the money and run
- 30 Northern Indian language
- 31 Group of knockouts
- 35 Stayed for a portrait
- 37 Fall ill
- 41 Super Mario's way underground
- 44 House, Caesar, etc.
- 45 Word before 'zone' and 'boots'
- 47 Alison Bechdel's "___ Home"
- 49 Literary patterns
- 50 Freud's mental middlemen
- 51 Stage play featuring Mark Rothko's colorful anger
- 53 Provide backup
- 55 Caribou relative
- 56 The 'L' in 'NGL'
- 57 Poison ___ (Batman villain)
- 58 NYC time zone

Answers to "Animal Relations"



YOPO
BUY 1 GET 1
FREE!
Buy one cup and get the same cup size for free. Toppings extra for both cups. Must present coupon in store. May not be combined with other offers.
EXPIRES 03/26/2025

YOPO
3 FREE
TOPPINGS!
Buy any medium or large cup and get 3 free toppings! Must present coupon in store. May not be combined with other offers.
EXPIRES 03/26/2025

Downtown Chapel Hill
106 W. Franklin St | 919.942.7867
www.yogurtpump.com

Sports

The Daily Tar Heel

CONCESSIONS

How food plays a role in the UNC game day experience

Stadium offerings across campus are essential to fans

By Tess Alongi
Staff Writer

Funnel cake dusted with baby blue powdered sugar. One dollar hot dogs. Both are staples at Boshamer Stadium.

And like drinking from the Old Well or watching a UNC-Duke game, North Carolina fans have strong traditions surrounding their game-day food across all varsity stadiums. Whether it's popcorn, a warm soft pretzel or a barbecue sandwich, many fans believe their food choices are as much of a tradition as the game itself.

For sophomore Lydia Chepelsky, her Bojangles "legend" began her first year at UNC while she was in Kenan Stadium.

"The first year that [my friends and I] started going to football games, when we would buy Bojangles, the team would score," Chepelsky said.

A tradition was born just like that. "Whenever we have a football game, we always get Bojangles," Chepelsky said.

But this ritual is limited to Kenan Stadium. While Bojangles is a staple for Chepelsky during the football season, it isn't available at the Dean E. Smith Center for basketball season.

Although there are a lot of food options found across all stadiums at UNC — such as hot dogs, popcorn and pretzels — certain foods are special to each stadium: Fried Oreos at Boshamer and Dunkin' Donuts at Kenan. The larger venues also tend to host selections from local restaurants, like Merritt's Grill and Alpaca Chicken.

Courtney VanNote, a junior at UNC and public relations coordinator for Carolina Fever, said when she hits up the concession stand, her most frequent order is a Bojangles chicken supreme combo, especially at games on Dorrance Field. It's convenient, according to VanNote, even if it isn't the healthiest.

For some, the food experience on campus starts long before any fan steps inside a stadium for game day.

Many Tar Heels start their football day tailgating at the Bell Tower Block Party, and enjoy food that cannot be found at concession stands. Sponsored by Modelo and Coca-Cola, the party opens four



DTH DESIGN/CARLY EVANS

hours before kickoff and hosts food trucks, games, the Bell Tower Walk — where the football team enters the stadium — and other entertainment.

North Carolina fans have the opportunity to reserve tents surrounding the Bell Tower. People who purchase tailgate packages can choose to include different items such as chairs, tables, coolers, TV media packages and, most importantly, catering and beverages. But some prefer to bring their own food.

Sophomore Emily Dickerson's family hosted two tailgates during the 2024-25 season and provided their food at both. The family's tent was filled with breakfast staples and Jersey Mike's sandwiches, none of which can be found inside the stadium.

"You drove up and could drop [food] off right at the bell tower," Dickerson said.

Due to the costs of tents, most tailgating at the Bell Tower consists of families and alumni while many

of the students choose to tailgate at fraternities or local house parties.

While game day concessions are a tradition for many, the food often comes at a steep price, especially for college students.

"It's definitely too expensive, for pretty much anything," Chepelsky said. "Waters are literally eight dollars."

So, some students choose to fuel up before stepping into the stadium, which is often less expensive for those on a budget.

When VanNote was a first-year and sophomore with a meal plan, it was difficult to justify the cost of concession stand Bojangles.

"I would just go get a plus swipe at Bojangles rather than buying it at the concessions because it's included in my meal plans so I am not having to spend that extra money when I can get it when it's already paid for," she said.

Even though the price of stadium snacks may leave some looking for alternatives, one thing remains the same: whether it's the pregame tailgate at the Bell Tower, a lucky Bojangles order or a funnel cake at Boshamer Stadium, food plays a central role in the UNC game day experience.

X: @dthsports

BUSINESS

Local restaurants partner with athletes to attract customers

Name, image and likeness collaborations serve a larger purpose

By Alexandra Jones
Staff Writer

UNC fans will find a few familiar faces while scanning the menus of local restaurants in Chapel Hill.

Establishments like Al's Burger Shack and The Town Hall Grill commemorate Tar Heels by memorializing their names in unique products.

The Town Hall Grill menu looks similar to the 2024-25 UNC men's basketball roster, with RJ Davis, Elliot Cadeau, Drake Powell and Seth Trimble all having name-brand dishes via Name, Image and Likeness collaborations. On-campus NIL collectives like Old Well Management bridge the gap between restaurants and athletes to ensure both parties understand the mutual benefits, Account Executive & Operations Coordinator Carson Lopez said.

Outside of NIL, local restaurants don't work with athletes for the monetary benefits — the partnerships work to build community as well.

"That business is able to create emotional experiences for their customers that come into the store," Lopez said.

But the signature partnerships began at The Town Hall Grill with former UNC center Armando Bacot. Owner David Sadeghi has a long history with the North Carolina basketball star.

When NIL started four years ago, Sadeghi said the two discussed a potential affiliation. Over Bacot's career, the pair worked to craft the "The Mondo Burger" — the first of its kind for the UNC men's basketball NIL profile — which remains on the menu today.

"We wanted to take their name and make it fit into what we do," Sadeghi said.



DTH/OLIVIA PAUL

A chalk board displaying menu items from the UNC men's basketball team sits at the entrance of The Town Hall Grill on Monday, March 17.

From "RJ Davis's Spicy Chili Honey Wings" to "Elliot's Chicken & Waffles Sandwich," each menu item was crafted in sit-down discussions with the athletes and their families. Sadeghi breaks down each athlete's favorite food and flavor profile to create the meals.

Although players and restaurants look at the business side of the collaborations, both parties also take time to build long-lasting relationships through deals. Restaurants like The Town Hall Grill foster connections with the athlete's family members or even incoming recruits. Sadeghi recalled meeting with Powell's sister to receive a ball signed by the UNC men's basketball team for an event.

When Al's Burger Shack owner Charlie Farris took over in 2022, the restaurant already offered burgers named after three UNC athletes: "The Puff" for former UNC men's basketball guard Puff Johnson, "The Big Ced" for former linebacker Cedric Gray and "The OC" for former volleyball player Carly Peck. The burgers were designed as a branding symbol, according to Farris.

With the departures of those athletes, the burgers have since been renamed. But under Farris' leadership, Al's has expanded its NIL network beyond menu items to partner with UNC athletes for social media posts and coupons.

Farris developed his NIL partnerships after interacting with athletes and seeing they met his shared values.

"You want to make sure you partner with the right people," Farris said.

With these relationships, UNC athletes have a place they can also treat their friends and families. Sadeghi and Farris said fans love seeing their favorite athletes and coaches at a restaurant, which provides opportunities for business growth by word of mouth.

"We're not [a] Chevrolet dealership or a BMW dealership or a hotel," Sadeghi said. "We're just a little group of people that [love the] Tar Heels and we want to be part of the community."

X: @alexjones_

Tylee Craft 'can forever be remembered'

Continued from Page 1

Craft passed away on Oct. 12, 2024 after his years-long battle with lung cancer, during which he remained with the team as a student assistant coach. On Oct. 12, former football head coach Mack Brown announced that the nutrition center in Kenan Stadium would be named the Tylee Craft Nutrition Center.

"He had a big smile on his face when we told him we were going to do that," Brown said after the game against Georgia Tech in October.

Former assistant director of football nutrition Issy Chung joked that the name meant he would always be there to tease the nutrition staff. She said he always had a sassy response:

"Okay, and?"

Chung and Director of Nutrition Amber Rinstine-Ressa grew close with Craft after they both returned to the program in the summer of 2023. The trio would eat meals together every day in Kenan, bickering as the nutritionists made sure Craft ate right.

When Craft moved to the hospital full time, Chung and Rinstine-Ressa brought food from the nutrition center every day to feed Craft and the hundreds of family members and players that came to visit him.



PHOTO COURTESY OF UNC ATHLETICS

The training table is pictured in the nutrition center in the Loudermilk Center For Excellence on April 30, 2024.

In addition to the nutrition staff, former wide receiver J.J. Jones and others within the position group led the charge to immortalize Craft.

Jones played against Craft in high school in South Carolina, and he arrived at North Carolina in 2021, a year after Craft. Playing the same position, Craft became a role model and a good friend to Jones.

The nutrition center is only a few years old, a place where players can grab food and nutrition supplements. Situated in between the locker room and the tunnel to the field, it's hard to miss. But, unlike most rooms in Kenan Stadium, it wasn't named after anyone.

So, when those close to Craft began to discuss how to commemorate him, an idea emerged.

"We were just talking one night late at the hospital, we were like, 'what if we named the nutrition center after Tylee?'" Chung said. "We can have his picture up and he can forever be remembered."

They rushed to get approval for the name before Craft died. It only took them 48 hours.

As the players and staff who knew Craft move on from the program, Chung said that the nutrition center is one way to maintain and remember the community of family members, players and staff that formed around Craft when he was in the hospital.

For Jones, it is comforting to know that Craft will forever be tied to the nutrition center and to UNC football.

"I know there might be new guys who really don't know who he is," he said. "But by the end of the year you're going to walk by [the nutrition center] so much you're going to end up looking at that plaque and figuring out who is as a person, who he was."

X: @beckettbrant

REVIEW



DTH/OLIVIA PAUL

From left to right: RJ Davis's Spicy Chili Honey Wings, The Seth Burger, Elliot's Chicken and Waffles sandwich and Drake Powell's Cajun Pasta at The Town Hall Grill on Monday, March 17.

Town Hall Grill features player crafted meals

DTH sports editors rate food named for UNC men's basketball

By Caroline Wills
Sports Editor

and Mathew Maynard
Assistant Sports Editor

and Olivia Paul
Photo Co-Editor

and Emma Moon
Assistant Sports Editor

The Daily Tar Heel's sports desk editing team traversed to The Town Hall Grill in Chapel Hill to try out menu items named after UNC men's basketball players. Each dish is created by the athlete it is named after.

On Monday, we put these meals to the test after a long day in the office.

picky eater. I really have no right to be reviewing any kind of food when my diet consists of chicken and pasta. Luckily for me, Elliot Cadeau's chicken and waffles fit within that criteria.

I surprised myself by enjoying this dish. The crispiness of the chicken in between two soft waffles was a shockingly great combination. Plus, the spicy caramel sauce and maple syrup tied it all together with a sweetness I wasn't expecting. It had a kick to it that I usually wouldn't like, but something about basketball player themed food had me branching out.

Anytime I can combine breakfast and one of my main food groups — chicken — I'm having a good time. Thanks, Elliot, picky eaters appreciate your meal design.

Rating: 8.4/10

— Caroline

made by men's basketball first-year forward Drake Powell. But in the age of NIL, here we are.

I love chicken alfredo. It might be one of the only meals that I feel confident in making. But Powell's cajun pasta showed that clearly he knows better than me.

While at times it felt like I was eating a spoonful of cajun seasoning, there was the perfect amount of cheese to balance it out. I opted to go with the blackened chicken on it instead of the shrimp, and it didn't disappoint.

The one thing that did disappoint? The peas. Sure, peas are a fine side on Thanksgiving or with the right meal, but peas in chicken alfredo really throw me off. Luckily, Powell included broccoli which helped mitigate my disappointment.

But hey, after basketball, Powell might just have a calling as a chef.

Rating: 7/10

— Mathew

when I found out men's basketball junior guard Seth Trimble created his own burger at Town Hall Grill, I couldn't resist trying it.

Much like Trimble was confident that the NCAA tournament election committee would deliver a spot to the Tar Heels, The Seth Burger delivered, too.

The burger was defined by the applewood smoked bacon and house-made mild 1000 island dressing. It was full of flavor and added a smoky and sweet kick.

I enjoy a juicy tomato to pair with the lettuce on a burger, but alas, it was missing. The crunch and tang from the red onions, though, certainly satisfied my craving.

As far as I can tell, Trimble knows what he's doing both on the court and in the kitchen.

Rating: 7.5/10

— Olivia

The chili sauce, honey and garlic hit my mouth and suddenly it was a cold day in late February. The year? 2024. The Miami Hurricanes entered the Dean E. Smith Center.

I couldn't stop draining threes. My layups kept kissing the glass as I made my way through the half-dozen wings. Floater here, floater there. It all led to a 42-point record-breaking performance in the Smith Center.

Throughout my tenure, I traveled to the Sweet 16. I upset Duke head coach Mike Krzyzewski in the Final Four in 2022. I earned ACC Player of the Year and became an All-American.

I ate the wings and became RJ Davis. It was a feeling like no other.

Nah, I am just playing. They were mid.

Rating: 6/10

— Emma

Elliot's Chicken and Waffles

I should preface this food review with the fact that I am a

Powell's Pasta

When I took the job as an assistant sports editor, I never thought I'd be reviewing a meal

The Seth Burger

If there's two things I love in this world it's basketball and burgers. So,

RJ Davis's Spicy Chili Honey Wings

As soon as I took the first bite, my 5-foot-5 frame transformed. I was 6-foot.

X: @carolinewills03 | @mdmaynard74 | @emmahmoon

RIVALRY

Mistake-plagued UNC men's basketball falls to Duke in ACC tournament semifinals

Missed free throws and Jae'Lyn Withers' lane violation led to loss

By Cade Shoemaker
Senior Writer

When the final buzzer sounded, Jae'Lyn Withers walked off the court with a towel draped over his head.

Ty Claude comforted his teammate. Tears began to fall as Withers trekked toward the locker room.

In a moment he could only describe as "disbelief," the graduate forward cost No. 5 seed North Carolina an opportunity to tie the game with four seconds left in Friday's ACC semifinal matchup against top-seeded Duke.

As junior forward Ven-Allen Lubin's game-tying free throw fell through the net, Withers was whistled for a lane violation that erased the made attempt and prevented UNC from completing a double-digit comeback. It was one of the many mistakes inside the final minutes for North Carolina, causing them to fall 74-71 to the Blue Devils. But it will be Withers' blunder that bears all of the weight.

"We all make mistakes," head coach Hubert Davis said — with his right arm wrapped around Withers outside UNC's locker room. "I'm an imperfect person, so that qualifies me to be an imperfect coach, and there's 50,000 mistakes I make every day."

Every Tar Heel stuck up for Withers after the game. They all repeated the same statement: it wasn't because of his gaffe that UNC lost.

"There's a lot of other things that went wrong for us that we could have prevented," junior guard Seth Trimble said. "It's not J-Wit's fault at all."

UNC's mistakes came after it chipped away at Duke's 24-point lead throughout the second half. After a 12-4 scoring run, North Carolina trailed by one with 32 seconds remaining.

The second-half comeback featured three double-figure performances from sophomore guard Elliot Cadeau, Trimble and Lubin.



DTH/CONNOR RUESCH

UNC graduate-student forward Jae'Lyn Withers (24) jumps for the ball during the men's basketball game against Duke during the ACC Tournament on Friday, March 14.

They did so by attacking the rim and shying away from the 3-point line, where UNC shot a season-low 17 percent on the night. They drew contact in the paint and earned trips to the line. North Carolina shot 18 free throws in the second half.

Down the stretch, the Tar Heels missed many of those free throws — eight in total and five in the second half.

"I missed three free throws today," Trimble said. "It's something that really happens."

Down one, UNC found Lubin in the low post. As the clock ticked under five seconds, he spun to his right hand and drew the fifth foul on Khaman Maluach.

At the line, his first free throw hit the back iron and rolled off the left side of the rim. The eighth missed free throw of the game.

"[I] was silencing the noise," Lubin said. "Just trying to focus on me and the rim."

He took his time. But it threw Withers off. Withers jumped the gun. The whistle blew.

"I mistimed the shot," Withers said. "I was trying to crash hard to secure the rebound in case he did miss."

After Kon Kneuppel made both of his free throws, the Tar Heels got another opportunity to tie the game with just 2.8 seconds remaining. They drew up an inbounds play for RJ Davis, but the graduate guard couldn't shake a switching Blue Devils defense. So, with no timeouts, Trimble was forced to inbound to Lubin.

The forward had no choice but to take a turnaround 3-pointer as time expired.

It hit the front of the rim and fell to the floor. North Carolina failed to execute by not finding an open guard on the last possession. But before then, missed free throws outlined failed chances at completing the comeback.

Yet, despite both pitfalls, many will blame Withers' mistake above all the rest.

So for that reason, Hubert Davis stood by Withers to reassure him he wasn't alone.

"We're not sitting here in the semifinal playing Duke without [Withers]," Davis said. "He's just been a huge part of our team and our program and I love him to death."

X: @cadeshoemaker23



JOIN US FOR BEER, WINE, AND BLOCKBUSTER MOVIES!



UNC NIGHT

\$5.50 SEATS

EVERY THURSDAY. ALL UNC STUDENTS, STAFF, & FACULTY**



In the heart of Southern village south of downtown



Another great part of the Carolina Cinemas family!

620 Market Street, Chapel Hill, N.C. 27516 (919) 932-9000

Special Projects

The Daily Tar Heel

HONOR COURT



DTH/ABBIE MCKEE

The Student Advocacy Network poses for a portrait at South Building on Tuesday, March 18.

Student Advocacy Network plans to defend students

Group hopes to facilitate counsel when facing new Conduct Board System

By Regan Butler
Senior Writer

On March 19, student advisors from the UNC Office of Student Conduct launched the Student Advocacy Network, an independent defense group aimed at providing more robust representation for students facing charges in the new staff-led Conduct Board System. The group hopes to work around the new system's restrictions on student counsel.

The new staff-led Conduct Board System took effect on Aug. 12, 2024, and the new Student Code of Conduct and Procedures was released four days later. The board replaced the longstanding student-led Honor System. Some advisors felt the new system's constraints prevented them from adequately aiding students, so 15 came together to form the group.

Brock Bland, a student advisor in the Conduct Office, is the president and a founding member of SAN. He said the organization will be structured like a cost-free defense firm.

At the time of its launch, he said SAN will already be working on about five student conduct cases and representing multiple student organizations.

"Our intention is to protect students as much as we absolutely can," Bland said.

The Student Advocacy Network

Bland said the organization will have three main goals: to increase the number of students obtaining representation in the conduct system, to increase their ability to defend students and to have a productive working relationship with the Office of Student Conduct.

He said that due to the new staff-led review process, SAN wants to prioritize student support.

"They made this new system that made it easier for students to be found guilty of a conduct violation," Bland said.

Student counsels can now only make procedural motions in hearings for their defendants, explained Matthew Tweden, the speaker of the Undergraduate Senate.

"Under the new system, students have significantly less access to a zealous defense afforded by student counsels," Tweden said.

The organization will allow students to have a team working on their conduct case defense by FERPA-clearing multiple advocates, Bland said.

He said students charged in the conduct system can allow advocates to access their case information by filling out a Family Educational Rights and Privacy Act waiver.

Bland said SAN is bound by a confidentiality agreement to protect the

information of students that seek their help. He said this is legally enforceable by civil suit.

"Unless you're assigned on helping out a student, then there's no reason for you to know that information," said Kendall Esque, another founder of SAN and advisor in the Office of Student Conduct.

She said SAN will have an email and a website form where students can reach out for assistance and discuss with advocates the best path for further support.

Esque said the SAN will also foster unity among advocates that was not present in the Conduct Office and allow them to take joint action on trends they notice in cases, Esque said.

"I don't want it to be a secret that there's someone out there who knows something, that can help you if you're in a hard situation like this," Esque said.

A more 'punishing' system

Logan Grodsky, an undergraduate senator, said the new system is much more "punishing" for students.

The old Honor System required "clear and convincing" evidence to find a student guilty of a conduct offense. Now, the new one only requires a preponderance of evidence, or the offense being "more likely than not."

Bland said he foresees tension between the Conduct Office and the launch of the SAN. He said he doubts a mass layoff of student advisors would happen but that if it did, all would remain advocates in SAN.

The former Honor System was notoriously inefficient with caseloads compared to the new one, Bland said. He also said the Conduct Office's transition from a team of over 40 student employees to a few staff members created a large workload that has led to students "falling through the cracks."

UNC Media Relations stated no one was available for an interview regarding the Honor System transition after multiple requests to speak with either Spangenberg, Vice Chancellor for Student Affairs Amy Johnson or Provost Chris Clemens.

"We're doing this because we want to protect the rights of students, not because we want to threaten the efficiency of the new system," Bland said.

Bland said SAN is grateful for support from Student Body President Jaleah Taylor and Student Body President-Elect Adolfo Alvarez. On March 15, Alvarez posted a statement in support of student input and counsel in the conduct system to his official SBP Instagram account.

"There must be clear and equitable processes for student representation and advising for those accused of violations," Alvarez wrote in the statement.

X: @reganxbutler

**NORTH CAROLINA'S
BIGGEST
SLICE**

**30-INCH PIES
HUGE SLICES
CHZ / PEP / VEG**

OPEN LATE

**WEDNESDAY
THURSDAY
FRIDAY
SATURDAY
6 P.M. - 3 A.M.**

**CLIP THIS
COUPON FOR \$5
OFF A WHOLE PIE**