BPCC DEBATE WINS 2ND NATIONAL CHAMPIONSHIP

The Bossier Parish Community College Debate Team captured its second national championship at the International Public Debate Association’s National Championship Tournament hosted by Sam Houston State University in Huntsville, TX, April 12-15.

The team earned the honor of Season-Long Community College National Champions and was led by Team Captain Tashara Williams, who finished the season as the top-ranked community college student in the varsity division with a record of 18-14. Also contributing to the team’s success were Katie Ulrich, Danica Hobley, and Ryan Perry—who combined to earn 24 wins over the season.

Debate team coach Bob Alexander said, “At the awards banquet, the top five community colleges in the nation are recognized. As they went through the list, from five to one, it was virtually a sweep for the programs from the Pacific Northwest; not only were we excited for our program to come out on top, but we were proud to be the only community college from this part of the country to make it to the top five.” The team finished ahead of Washington’s Lower Columbia College (2nd place), Idaho’s College of Western Idaho and College of Southern Idaho (3rd and 4th respectively), and Oregon’s Mount Hood Community College (5th place).

This marks the second consecutive national championship for the BPCC Debate Team. Alexander said, “Last year’s team definitely raised the bar in terms of performance.”

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Pictured Left to Right: Katie Ulrich, Tashara Williams, and Ryan Perry pose at Sam Houston State during the 2012 IPDA National Championship Tournament.
The Kaleidoscope, Bossier Parish Community College’s campus newspaper, was established in 1972. Its purpose is to illuminate events on campus and foster an awareness of faculty, staff, and students’ accomplishments.

Contributing Writers
Those outside of the staff who wish to contribute may do so, but must keep in mind that all final decisions regarding inclusion, length, and/or grammatical clarity are made by the staff and advisor. Either contact Candice Gibson at kaleidoscope@bpcc.edu, or consult our website at www.bpcc.edu/kaleidoscope.

Retractions
Retractions or corrections shall be made through Facebook and on the Kaleidoscope website.

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Editor’s Note
Views appearing in this publication do not necessarily reflect the views, practices, or opinions of Bossier Parish Community College or those of Kaleidoscope.

How to be Secure on Social Sites

Social networking sites are a great way to communicate with friends and family, but are they really safe? Identity theft is the fastest growing crime in America, and social networking sites such as Facebook and Twitter are an easy way for criminals to acquire personal information.

According to the Identity Theft Resource Center website, even if you provide the minimum amount of information to these types of sites, “the risk of identity theft exists for people who use them.”

Here is a list of some of the ways this can happen as provided by the ITRC website:

• Accepting invitations to connect from unfamiliar persons or contacts
• Downloading free applications for use on your profile
• Participating in quizzes which may require you to divulge a lot of personal information
• Clicking on links that lead you to other web sites, even if the link was sent to you by a friend or posted on your friend’s profile
• Falling for email scams (phishing) that ask you to update your social networking profiles

The ITRC says the best way to avoid having a person’s identity stolen while...
Discovery Channel at BPCC

Khali Turner
Kaleidoscope Staff

BPCC is going to be a pilot school for Discovery Learning’s new Suite of Learning Support. According to Chancellor Jim Henderson “Videos that Discovery Learning produces will be used for courses like Biology and Math.” Instead of sitting in a biology class and watching old 1980’s videos, we will be enjoying Discovery Channel’s digital up to date video archives. The Chancellor also adds, “The videos will be available online and are not a substitute for a course but more like support materials for the course.”

Discovery does some incredible work, and those who watch the Discovery Channel or subscribe to their magazines know just how incredible their work is. Chancellor Jim Henderson replies, “We’re excited to be part of the pilot. They picked us because they wanted the most innovative forward thinking colleges in the country, and so of course you know they started with us.” Discovery is using this pilot to test their product here at our school.

Instructors are excited about being involved in the pilot program as well. Bob Boykin of the science division says, “I think it’s great because it’s another resource that I have. I can tell you about the sporangia on that moss. The annual cells dry up, and it rocks back and catapults those spores, but wouldn’t it be very neat if you saw time lapse photography of it actually doing it?” He goes on to add, “it supplements my lecture and gives me a visual that I can stop and go back with.”

This is a most useful tool when one is taking a science course. Understanding biological process becomes much easier when there is a visual aid that shows the process in high quality.

Graduation Checklist

1. Purchase cap and gown if you have not already. The bookstore has the cap, gown and tassel along with graduation announcements for a fair price. Call the bookstore at (318)678-6009.

2. Attend the Graduation Checkout in building G-319 and fill out a “graduation survey” and an assessment of general education knowledge. This process generally takes about forty five minutes. According to the Associate Vice Chancellor of Planning and Instruction, Lesa Taylor-Dupree, “The information the College will gain from these evaluations is necessary for the College’s accreditation and will give the College the opportunity to improve programs and better serve the students.”

3. Graduation will be May 11th in the BPCC Physical Education Complex or Building I at 9:30 a.m. for General Science and Allied Health and at 2:30 for all other degree recipients.

BPCC and the LSUS/Tech Merger

Lanny Buenviaje
Kaleidoscope Staff

In late February, conversations arose among the residents of the Shreveport-Bossier area. News about LSU-Shreveport merging with Louisiana Tech University were proposed and sent to legislature. Since then, many students and local residents have been gossiping about the suggested merge between the two schools, but what effect would this have on BPCC’s campus? As sessions with legislation persist, and if the merger pulls through, many would be put into shock.

Jim Henderson mentioned in a press release that he is thrilled that there is conversation to improve the area in any educational capacity. He also mentioned, “The Eva Klein Report pointed out some real gaps in higher education, specifically in upper level and graduate level. Closing that gap will certainly be beneficial to BPCC students and will increase opportunities offered to them.” Although some may be in favor of the possible merger, a few locals are unconvinced. Those in favor of the merger believe that it could bring more opportunities for the area and increase college programs. As stated in the Eva Klein Report, because of Bossier-Shreveport’s growing economy and process of better development, the merger would present higher employment rates. For BPCC, it would be a bonus for the merger to pass through because it would develop collaboration with 2 year community colleges creating a program called the Louisiana Transfer Degree (TDG), which is designed to provide students with an opportunity to complete the first 60 hours of coursework toward a baccalaureate degree at a 2-year or community college. Students who successfully complete a designated transfer associate degree program are eligible to enter a 4-year Louisiana public university as a junior, with all 60 (non-developmental) credits transferring.

Those unconvinced about the merger think it’s a bad idea for a few reasons, from not wanting to leave the LSU system to wanting to keep an identity. Ethan Stalder, student at BPCC, said, “In a way it wouldn’t be such a bad idea because it would probably make a lot of opportunities for students and graduates. However, it just sucks because LSUS just won’t be LSUS anymore because it will probably not be branded the same way anymore.”

Chancellor Henderson said, “Whatever solution is arrived at cannot hurt what is offered in the area. Higher education in Shreveport-Bossier has got to be strengthened.”
How to Quick Fix a Bad Mood

Everyone has them. The last thing you want to hear from your boss is, “Can you stay late?” or how about from your mother, “Hi, honey, it’s your mother. Just calling you again,” or, my personal favorite, “Ummm are you PMSing or what?” When the world seems to be falling apart right in front of you, it is easy to get bummed out and want to bury yourself into the nearest pile of gravel. With some research, lucky for you, that bad mood can be a thing of the past. There are five ways to get you out of the funk.

For starters, fake it. My mother used to always tell me to, “fake it until you make it.” Sure, it is totally cliché, but according to the Facial Feedback Hypothesis, research shows that faking a smile can boost your overall mood. Sounds silly, but your brain can be easily manipulated. Smiling sends happy endorphins to your brain and in return lightens your mood and makes you happier.

One of the most obvious bad mood killers is exercise. If you are not a member at a gym, go pound some pavement in your neighborhood or lift a couple of weights. If it means trying a more aggressive activity, then so be it. Kickboxing is a great way to work out that frustration. For those of you who handle moodiness in a more civil way, try yoga. It is awesome for flexibility, and if you really get into it, there is a spiritual wellness too.

I may get bad fan mail on my Facebook for this one, but research shows that this is a time to indulge in a guilty treat. When you reward yourself with something yummy, you are forced to lighten up at least a little bit. Just make sure you don’t eat all of those leftover Girl Scout cookies. Overindulging can fire back on you. You will end up completely miserable from a tummy ache, headache, overdosed sugar rush, and feeling guilty you consumed that many calories.

Create a to do list. Accomplishing goals is a form of empowerment, and it creates positive thoughts. Creating a plan for the day will automatically make you feel better about your life and help you to obsess less on the negative and focus more on the positive. Although we all experience times in our lives where things are just not where they need to be, making other areas of our lives more favorable can change our perspective.

Get dolled up! Research shows that when you look good you feel good. It makes complete sense. Girls, paint your nails a pretty shade of hot pink, bright orange, or a sunny yellow. Bright colors trigger your brain to release endorphins, and endorphins make you happy.
Deli Tini is Delightful

Sha Smith
Kaleidoscope Staff

Although I heard about Deli Tini from a close friend only days ago, I learned that Deli Tini has been open for about eighteen months and that all of their advertisement is done by word of mouth. Upon first entering Deli Tini, every surface was completely clean, and all the colors were crisp and vibrant. The walls were covered in local art, and the decor looked so happy. The servers all wore smiles on their faces and were genuinely happy to serve their guests. It was everything one would expect a dainty sandwich shop to look like. The “Tini” in Deli Tini came from Tini MiLea Casten. She is the daughter of George who owns George’s Grill just down the road.

When I arrived, it was a little before noon, and the lunch crowd had not quite made its way into the restaurant. I had already made up my mind that Deli Tini had to be a fancy sandwich shop that served gourmet sandwiches, paninis and salads, but a hopeful place in my heart hoped that they served martinis too—a stretch of the imagination—but I was willing to try something new. I was informed and a little disappointed that they did not serve martinis, however, Deli Tini is on its way to getting liquor in the restaurant in the coming months. After being handed a menu, I was a little hesitant on which sandwich to choose. I ended up asking for a recommendation, and in unison everyone said, “The Kat Kat.” It was a sign. The Kat Kat was delish! The bread and turkey was warm and the avocado, lettuce, and tomato tasted like it had been picked out of a garden.

Aside from the food being wonderful, it was interesting to find out that compared to other sandwich shops, Deli Tini has something they do not, and it can be summed up into two words: Everyday Alex. Everyday Alex is a man who comes into Deli Tini every other day and creates a new sandwich for the day. I thought this was the most amazing thing since sliced bread.

The overall experience was wonderful. It is somewhere I would go with my friends, take my mom and dad, or have a sister date. I will definitely be going back soon! Deli Tini is located in Shreveport next to Nader’s Gallery at 520 E. Kings Hwy, Suite 106. Their hours are: M-F 11pm to 3pm. For more information, call (318) 868-3289 or find them on Facebook.

Time for Crawfish!!!

Lanny Buenviaje
Kaleidoscope Staff

It’s that time of year again for Louisiana’s all-time favorite dish. It is crawfish season, y’all! Locals in the area have been waiting anxiously for the crawfish to come back into season. “What better way to start spring break than to have some good ole’ cajun crawfish. It’s been too long. Louisiana ain’t home without some crawfish!” says Cory Lubking, student at BPCC. Now that they’re piling up in the various restaurants in the area, more and more people are lining up just to get a taste of the spicy crustaceans! However, not only are restaurants stocking up the crawfish, but local residents are having crawfish boils and backyard parties with family and friends. Rica Lachery, who has been having crawfish boils for more than 5 years, says, “Oh I love crawfish! I order a whole sack full of crawfish every year and cook them myself with some potatoes and corn. My family and friends love coming over and eating whenever they know I’m doing a boil!”

Not only are crawfish economically important, but they are also nutritious. “They are a good source of protein, calcium, phosphorous, iron, and vitamin C. They only have 1% of total fat, and they are more easily digested than red meats,” says Gina Brooks, nutritionist at Barksdale Air Base. Its unique taste changes from dish to dish whether the meat is eaten by itself, cooked in traditional dishes or used in culinary creations.

“I personally like my crawfish spicy,” says Lubking. Crawfish can be made in a variety of ways, but owner of Kim’s seafood restaurant in Bossier, Duc Duong said they won’t have it any other way than spicy. Other than Kim’s seafood restaurant, there are many other local places that serve crawfish:

- Crawfish Tyme: $5.49
- Shane’s: $3.49/lb
- Crawfish Palace: $5.69/lb
- Kim’s Seafood Restaurant: $4.49/lb

Whether a local or not, crawfish is something everyone can enjoy! So come and get your crawfish, ya’ll!
I met with Dr. L. W. Pogue at his “World’s Only Tattoo School,” one Friday evening. I’ve been curious about the school and the concept of a tattoo school. Just like any other tattoo parlor, there is a huge selection of tattoos for someone to choose from with prices starting at just $10.00. The history of tattoo is shown all through the next room which consists of all of the actually learning and public space. There are several stations set up and at the time there were a few students doing tattoos on each other. There are students from all over the United States, and one student was from Ireland.

Dr. Pogue has lived an interesting life. A licensed doctor of chiropractic and certified naturopathic physician, he was trained in operating room aseptic technique (sterilization) at Grace Hospital in Detroit, Michigan. Beginning 1968 to the present he has owned and operated tattoo studios in Michigan, Georgia, and Louisiana.

When asked how long he has been doing tattoos and what inspired the idea for a school, Pogue had this to say: “I’ve been tattooing since 1967. I started to do a school shortly after that because there weren’t any tattoo artists to work in my shop. I started doing seminars and then in 1995 we converted into a full time school like this. We were in suburban Detroit and then we moved to Shreveport. The school kind of blends my skills, because I had tattoo skills, instructional skills; my background’s in martial arts instruction. I know how to teach a big group so to speak.”

In his classroom for permanent makeup, there was a production crew from TLC. The information for the show that TLC has named “Tattoo School,” says that for each episode “three new students go to the world’s only tattoo school in colorful Shreveport, Louisiana to experience an intensive two-week ‘sink or swim’ program. Every time these tattoo-artists-in-training put needle to skin, there’s the potential for a work of art…or an unnatural disaster.” The site further explains that a gold tattoo gun is the prize for the survivor of the body art boot camp and is the means for which he or she can launch a career. The school just filmed a season with TLC and will be on air in May.

This summer, on Saturday, July 21, 2012, Bossier Parish Community College will once again be home to the Third Annual Icing on the Cake Competition. Icing on Cake is a charitable competition which allows cake decorators of all skill levels to showcase their talent. The competition is hosted by the Culinary Arts department of BPCC and The Quota Club of Shreveport, part of Quota International who in 2011 donated $2,500 to BPCC and $500 to the local Deaf Action Center.

Decorators who enter this event will have a choice of skill level, from amateur to professional, as well as a choice of categories, including the special theme this year, “Southern Charm.” In past years, each contest has had a wide variety of contestants, from young children having fun to skill levels equal to what one can see on television. As always, there are judges and professional guests from all over the United States, like Food Network Cake Champion Bronwen Weber who will be attending this year. Contestants will be judged on cake decorating skill alone. Each category and skill level offers various prizes for the competition, and the talented judges offer thoughts, constructive criticism, and helpful tips on each cake. The event is made to be fun for not only those who attend, but those who compete.

All day during the competition, classes and demonstrations on basic cake decorating will be offered. There will also be vendors and booths from businesses around the Shreveport/Bossier area. Icing on the Cake will take place Friday July 20th and Saturday July 21st, with vendor and contestant set up Friday evening, and the competition itself on Saturday. Doors will open to the public at ten a.m. Saturday the 21st, and the event ends at five that evening. The entry fee is five dollars to view the cakes competing, and $20 to see the cakes and attend the offered classes. A snack bar will be open from 11 a.m. until 3 p.m. offering a jambalaya, salad, and drink combo for five dollars.
Hunger Games: Not Hungry Enough

Alice Thurmon
Kaleidoscope Staff

*The Hunger Games* is full of political undertones and geared toward a teenage crowd. Big Brother is in charge of every aspect of daily life, telling groups what they will do for a living and taking their children for their own entertainment. Because the main characters are teenagers, I found it a little young for my taste.

The plot is simple. A long time before anyone in the movie was born, there was a rebellion involving several groups. One group seized power, and as punishment for the other groups, the Hunger Games were born. Each defeated group must send one young girl and one young boy to compete in the games as tribute. It is a fight to the death which is televised to the nation. Manipulation is the key to power both in the game and in the politics that drive the new society.

*The Hunger Games* does not leave me hungry for more. This movie is just another in a recent spree of teen geared series. *Harry Potter* was good, *Twilight* was okay, and this one rounds out the group. It was the #1 movie four weeks in a row, but I will wait until they come out on DVD to see the rest of the series. With the high price of movie tickets and refreshments, I’ll buy the book. It is cheaper and you get more of the story than you can from just two and a half hours of pictures projected on the big screen. The book is always better.

Fire?! What Would You Take With You?

When questioned about what items were most important, BPCC students listed what are seen here. Clockwise from top to left: Jason Relf (Age: 25, Major: CIS), Jennifer Smith (Age 21, Major: Biology) Emily Jones (Age: 19, Major: General Studies), Sarah Jones (Age: 20, Major: Theatre).

What each person would take conflicted between what is practical, valuable and sentimental.
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For more information, contact:
Candice Gibson 
G129, 678-6364, or kaleidoscope@bpcc.edu.

Debate Champs
Continued from Page 1

This year’s team featured only one returning competitor from that team, and I’m proud to see how this group of students rose to the challenge before them. The dedication and work ethic of these students have helped to set the standard for what we expect of this program going forward, and I’m honored to be associated with this group.”

The BPCC Debate Team is open to any student, and no prior experience is required. For more information, contact Bob Alexander at (318) 678-6460 or e-mail him at balexander@bpcc.edu.

LoLa
Continued from Page 2

user interfaces, which should speed up processing time for everything from admissions to financial aid. The analytics available in the new system will enable us to better use information to improve the total student experience.” 

Students should constantly check their BPCC email, the BPCC webpage, attend meetings about LOLA, and like BPCC’s Facebook page. They will be receiving their LOLA username and password. Also, because the system is still at its trial and error point, updates will be made on a regular basis.

Social Network Security
Continued from Page 2

online is to “use common sense; when in doubt, don’t open it, download it, add it, or give information you may have doubts about sharing.” Chris Rondeau, Associate Professor of Technology, Engineering, and Mathematics at BPCC, points out that, “employers are looking on those sites for information about you. Be careful what you post.” Rondeau has some additional tips for safety on social network sites: 1. Don’t use your full name; use a nick name like Mike instead of Michael, 2. Only put your birth month and day, not the year.

There are many ways a criminal can steal your identity. Social networking sites are the easiest way to do so because the people using them practically hand over all their personal information. Resources are available to help you keep your identity safe and still be able to enjoy the social interaction you want. Facebook has a page dedicated to security on social sites, and the Identity Theft Resource Center at www.idtheftcenter.org has several articles on different aspects of identity theft.

If a person’s identity has been stolen, whether online or by other means, file a police report as soon as it is discover what has happened. You should also contact the Federal Trade Commission at 877-IDTHEFT or at www.ftc.gov. They have information available that will help you.

Athletic Schedules
Spr 2012

Date/Opponent/Time/Place

BASEBALL
May 5 Meridian CC TBA Meridian MS
6 Meridian CC TBA Meridian MS 
12-16 Region XIV Tourney TBA Mt. Pleasant, TX

SOFTBALL
May 3-6 Region XIV Tourney TBA Lufkin, TX

Congrats Savoir Faire Winners!

April Cole Clint Griffin
Christine James Lidia Lee
Tina Tucker Alice Johnstone
Jasmine Love Erin Harris
Janelle Cobb Timothy Kirby
Ashley Bruce Jess Ingram
Sha’Lun Nicholson Morgan Phillips
Natisha Fisk Alfonso Vaca
Nina Murray Michael Dolson
Will Anderson

Savoir Faire Artist’s Award:
Brian Milligan
Savoir Faire Writer’s Award:
Justin Green

www.bpcc.edu/savoirfaire/index.html

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