Alum wins quidditch gold in Italy



LIVING ARTS

Literature mag launched by alum

AUTONOMOUS

OPINION

Seniors deserve a shot at reinvention



The Berkeley Beacon

Emerson College's student newspaper since 1947 • berkeleybeacon.com

Thursday September 6, 2018 • Volume 72, Issue 1



Rotch Field's turf now features a painted-on softball diamond. • Kyle Bray / Beacon Staff

Professor's cause of death confirmed amid controversy

Chris Van Buskirk, Beacon Staff

The death of visual and media arts associate Professor Robert Todd has been confirmed as a suicide, according to The Office of the Chief Medical Examiner of Boston.

President M. Lee Pelton announced the associate professor was found responsible for sexual harassment while addressing faculty at the Faculty Institute on Sept. 4. A months-long investigation by the Title IX Office that ended before his death resulted in Todd's suspension without pay for the Fall 2018 semester.

Todd, 54, was reported missing on Aug. 16. He was last seen in Jamaica Plain. Pelton announced Todd's passing in an email to the Emerson community two days later.

"Robert brought extraordinary talents, incredible vision, and outstanding dedication to his art, and to his teaching," Pelton wrote. "He inspired filmmakers of all ages at Emerson, giving generously of his time and energy to his fellow artists over the years."

Todd taught courses ranging from intro level analog film production through BFA practicum classes.

See professor, page 2

Junior creates subscription service to deliver bruised produce

Lilly Millman, Beacon Staff

After learning about food waste in his Food and Nutrition class, junior interdisciplinary major Parker Hughes decided to create his own solution-BRÜZD, a startup company with a twist on the farm-to-table model, delivering "ugly" produce directly to the doorsteps of subscribers.

All produce comes from local farms in Sharon, Ma. and Phillipston, Ma., delivered for \$20 per bag. The service is only available to subscribers in Boston and Cambridge. Upon announcing its birth, BRÜZD quickly reached capacity. There is currently a waitlist of 80 individuals wanting their subscription of ugly produce. While the client list is at capacity, anyone in the Boston area can place a one-time order for a standard bag of produce.

"We had to put a banner on our website saying we were at capacity," Hughes said. "We made a priority waitlist for people if they wanted to get a package faster, they could buy a box now and we'd keep them updated."

BRÜZD currently has under 100 subscribers, but once storage is upgraded they aim to supply over 100 people with regular produce deliveries.

Junior Parker Hughes created BRÜZD two months ago. • Abigail Noyes / Beacon Staff

A24 teams up with Bright Lights program

Annika Hom, Beacon Staff

After Anna Feder, director of programming for the visual and media arts department, screened Swiss Army Man for the Bright Lights Film Series, she was hooked. The film was distributed by A24 Entertainment Company, and now has led to a partnership between the company and Bright

Because of this, Emerson students can expect free and advanced screenings of A24 films throughout the year. Some award-winning projects include The Florida Project and Lady Bird.

"It just sort of came to the point when looking at their catalog first for film screenings," Feder said. "It developed naturally."

Senior visual and media arts major Kyra Power coordinates the events as an intern for A24. She said she is committed to making the partnership with A24 more than just another opportunity for students to watch free movies.

The first official event will be held in the Bright Family Screening Room on Sept. 12 at 7:00 p.m. A little over 100 students and faculty voted for the screening of horror hit Hereditary. A reception will be held afterward where participants have the chance to win prizes.

With four events planned for the semester, Power said students will be able to engage with film

"Anna's always had a direct relationship with them in regards to booking," Power said. "We've screened a lot of their films."

See Bright Lights, page 7

See BRÜZD, page 6







news

New dining service guarantees fresher optinons

Andrew Stanton, Beacon Staff

Bon Appétit Management Company, the food vendor that replaced Sodexo, promises fresh ingredients and new dining options for students this fall.

The transition came following students' concerns about the quality of the food provided, according to James Hoppe, vice president and dean of campus life.

Hoppe said in an interview students will have a variety of new choices, including a crepe station, a power bowl station, a global station highlighting international cuisine, and an à la carte sushi station in Center Stage.

Assistant Vice President for Facilities and Campus Services Duncan Pollock said working with Bon Appétit is more expensive than Sodexo because the recipes are made from scratch. The college needs more data to know the exact cost of working with Bon Appétit Management Company, which has a five-year contract with Emerson, Pollock said.

Around 90 former Sodexo employees remain at Emerson, Pollock said. He said a union agreement gave the employees the right to interview and stay with Bon Appétit. The hourly employees have similar pay and benefits, but do not receive less than they did with Sodexo, Pollock

The company has more serving staff, but Emerson is working to prevent a price increase for students by taking the risk of profits and losses for the next two years. Both meal plans and meal plan prices will not change for the 2018-2019 school year, but it may change in the future, Hoppe said.

Pollock said Bon Appétit will not raise prices of items in other on-campus eateries such as the Max and the C-Store, and will potentially lower prices in the C-Store if it makes profit in Sep-

Bon Appétit was part of the bid process when the college selected Sodexo, so the school was familiar with the company, he said. In addition, he said they were aware of Bon Appétit's performance at other schools.

Hoppe said Bon Appétit uses at least 20 percent fresh ingredients as a company standard.

There is a revamped vegan and allergen-free station on the first floor of the Dining Center, where food is cooked on a separate grill to reduce cross-contamination.

"Bon Appétit was one of the leaders of the farm-to-table movement, and they brought that philosophy to their colleges," Hoppe said.



Bon Appétit Management Company relocated vegan and vegetarian stations to the first floor. Cullen Granzen / Beacon Staff

Junior and orientation leader Lily Scher said she was happy to see Emerson replace Sodexo.

"When I talked to my new students, they seemed pretty impressed with the food," Scher

However, Scher said she thinks the new food tastes the same as Sodexo.

"Since actually going in there to eat, it tastes pretty much the same as far as flavor and op-

Bon Appétit also introduced a new system regarding take-out containers for students on

To use the containers, called Eco-clamshells, students tell the cashier they want food togo and either present them a key tag, called a Eco-clamshell Exchange Token, or a returned empty container, according to Bon Appétit's website. When students are finished, they return the empty container and the cashier will give them another key tag. Students are not allowed to eat food out of the containers while in the Dining Center, according to the website.

The new dining services are locally managed and allow the chef to decide what food will be served, Hoppe said, rather than follow a national program. Because the chefs are not limited by a corporate menu, they can adjust food for spices and ingredients and prepare more food on-site, he said.

"I think students are going to hopefully notice that more is made on-site—salad dressings, soups, things that go on the salad bar. There's an emphasis on fresher produce and ingredients,"

Hoppe introduced a new meal ticket system with punch cards. When students with a meal plan swipe into the DC, they will receive a meal

ticket they can show to Center Stage staff. This allows them to return to Center Stage as much as they'd like, he said.

Jess Guida, Student Government Association president, said she's optimistic about the changes in dietary options. She said Sodexo provided limited vegetarian, healthy, and ethnic food options, and would not respond to student feedback regarding dietary needs.

Bon Appétit allows for more flexibility with stations, Hoppe said. If a station is unpopular, the manager will be able to replace it or tweak it.

Hoppe said student feedback is valued during this transition. He said students can talk to the managers, Department of Campus Life, or SGA about their dining experiences.

☑ andrew_stanton@emerson.edu

Late professor responsible for sexual harrassment

"We continue to support

the member of our

community who came

forward. We wish to make

it very clear that the

College will never tolerate

sexual misconduct or

sexual harassment, and

will act decisively should

findings of either arise."

Continued from page 1

Before starting as faculty, Todd began as a staff member working in post-production.

Pelton said the college first received a complaint from an Emerson staff member in De-"multiple, concatenated behaviors" that might have violated the Col-

lege's Sexual Misconduct

Todd was required to work with a professional coach "to help him understand the impact of his behaviors, as well as to ensure that they would not occur in the future," Pelton wrote in the statement he gave to faculty on Tuesday at the Faculty Institute.

While the college typically does not release such information, Pelton said the extraordinary circumstances and the continuing "circulation of rumors and speculations" compelled him to

During the investigation, the Title IX Office and VMA Chair Brooke Knight received additional claims of "inappropriate behavior" com- 🖂 c_vanbuskirk@emerson.edu

mitted by Todd. Pelton said each report was investigated but there was insufficient evidence to support the additional claims.

Pelton said the staff member who reported the sexual harassment against Todd has been supported by the Healing and Advocacy Colcember 2017 alleging that Todd engaged in lective, formerly known as Violence Prevention and Response.

"We continue to support the member of our community who came forward," Pelton wrote. "We wish to make it very clear that the College will never tolerate sexual misconduct or sexual harassment, and will act decisively should findings of either arise."

If you or someone you know needs support, please contact Emerson Counseling and Psychological services at 617-824-8595 or National Suicide Prevention Lifeline at 1-800-273-8255.

Lead Title IX position remains vacant

Riane Roldan, Beacon Staff

The lead investigator position in The Office of Title IX Equity and Access remains vacant despite an eight-month search.

The position opened when Investigator Pamela Ring left the college to pursue her own private practice in early January.

investigators to deal with new reports as they Pamela White, the associate vice president of

Since Ring's leave, the office secured external

Title IX and Clery Act coordinator, cites the vacancy to a lack of qualified applicants.

"It's really important for me that we make a good hire," White said in an interview. So far, White said, the applicants do not meet

the office's standards. Those standards include a Masters or Juris Doctorate degree, a certificate for for any Title

IX training completed in the last year, as well as a minimum of three years of experience in conducting Title IX investigations. A Google search leads to listings on job

search websites like Glassdoor and HigherEd-Jobs. HigherEdJobs shows the position opened in December 2017.

White said there are currently three candidates who qualify for the job, and she plans to meet with them during the first week of school.



The Title IX office, in the Transportation Building at City Plaza, is still looking to fill the lead investigator position despite an eightmonth search. Beacon Archives

 $\ \ \square$ riane_roldan@emerson.edu

On-campus students wash and dry for free

Chris Van Buskirk, Beacon Staff

Students no longer pay for each load of laundry after the college decided to eliminate the

Business Services Director Karen Dickinson said students who live in residence halls can swipe their student ID on the card reader in the laundry room at no charge. When students go to either the washing machine or dryer, Dickinson said it will still look like there is money credited to their account, but this is just to track

"It's something students asked for and we were able to do."

usage and how successful the program is.

"It's something students asked for and we were able to do," she said. "[Paying for laundry] doesn't come out of ECCash or Board Bucks and they don't need quarters."

Previously, a single load in either a washing machine or dryer cost \$1.75. If a student wanted to wash and dry their clothes it would add up to \$3.50.

☑ c_vanbuskirk@emerson.edu



Business Services decided to eliminate the \$1.75 fee for laundry services after student complaints about affordability.

Students of color find community in new pre-orientation program 27 percent of the incoming class of 2018 identify as students of color

Maya Gacina, Beacon Staff

The office of intercultural student affairs rolled out a new pre-orientation program this year for students of color, according to the department's website.

The college opened the free program to self-identifying students of color on a firstcome, first-serve basis and held it from Aug. 25 to Aug. 27, the same days international students arrive on campus.

The 50 students who attended the pre-orientation had the opportunity to mingle and bond with each other, tour parts of Boston through an intercultural lens, and have candid conversations with people of color already in the Emerson community, according to the program's

According to Emerson's admission profile,

"I was just very happy the school was making strides to include the students of color."

about 27 percent, or 243 students, of the incoming class of 2018 are considered students of color. This percentage does not include international students.

Emerson's pre-orientation is not the first of its kind. Schools like Wheaton College, Smith College, and Brown University previously adopted similar pre-orientation programs.

"I was in a way really relieved and taken aback a bit. I was just very happy the school was making strides to include the students of color," Rocio Perez, a freshman theatre and performing arts major who attended the orientation, said.

Perez said she knew Emerson was inclusive of LGBTQ students, but in terms of students of color, she wasn't so sure.

Before arriving to Emerson, Perez said she had read senior and musical theatre BFA Cindy Tsai's essay about microaggressions Tsai experienced in the program. As an incoming performing arts student, Perez said she felt hesitant about what to expect, but she felt even more determined to institute a change in the department.

When I came to the Accepted Students Day, it was just a majority-white student body that had been accepted. And then, also, the students who were presenting were majority-white," she said.

Junior Christopher Henderson-West helped



Students at the pre-orientation went to Franklin Park in Jamaica Plain on an intercultural tour of Boston. Courtesy of ChrisHenderson-West

lead a pre-orientation activity called Project Intercultural Creation of New Ideas Confab, or Project I.C.O.N.I.C. Student groups invented and presented solutions on issues focused on the misrepresentation and lack of diversity in the media, he said.

"I feel there's a community

I can go to now whenever I

need anybody. They're more

similar to me culturally."

"There's community that is able to be fostered when [students of color] are all able to be together in the same room and new ideas can come out of their collaboration," Henderson-West said.

Freshman Alyssa Lara said she feels more welcomed by the Emerson community after attending the pre-orientation program. She said

she was hesitant going to a college in Boston with a predominantly white population.

"I feel there's a community I can go to now whenever I need anybody. They're more similar to me culturally," Lara said. "I guess, really with

any person of color, we've experienced microaggressionscollectively and together. It's definitely something we can all talk about."

Henderson-West said he and other returning students of color who spoke during the Candid Conversations segment of pre-orienta-

tion wish they had a similar program when they

began their time at Emerson.

other and search each other out," he said. "This way, they all come in knowing who is there to be with them and who's gonna be there to see them grow and thrive. It just puts them one step forward than what we got."

Perez said when orientation week officially began, she was reminded again that she was attending a majority-white school, much like her former high school in Maine.

"It's kind of an impostor syndrome that we don't know if we belong here, but we definitely do," Perez said. "It's also realizing that we have to work a lot harder to make ourselves known here, and to have our voices be heard."

Director of Intercultural Student Affairs Tamia Jordan, who planned and created the pre-orientation, was unavailable for comment.

We were just kind of forced to find each 🖂 maya_gacina@emerson.edu

editorial

Moving forward one issue at a time

At issue: Editorials are our perspective of campus news.

Our take: Give us a chance, we're students too.

Editorials are written solely by Editor-in-Chief Shafaq Patel, Managing Editor Kyle Labe, Opinion Editor Hannah Ebanks, and Deputy Opinion Editor Katie Schmidt without consultation from other staff members, and does not influence any stories. Op-Eds reflect the views of only their authors, not The Berkeley Beacon.

A new semester means a new editorial board. This year we're proud to announce that our board is demographically diverse and consists of both new and old staff members. This year's board includes someone entirely new to the Beacon, someone from news, someone from living arts, and a returning member of last year's editorial board. A common critique of newspapers and news organizations is the lack of diversity in their staff. We hope by bringing diversity to our editorial board, the students of Emerson will feel assured that we are fairly discussing topical issues.

More than anything, we're a student newspaper. We're student-run, studentadministered, student-published, and student-edited. We're limited to the microcosm of Emerson College, but we're dedicated to searching for the truth. Sure, there have been moments where we have made mistakes, but even our flaws come from a genuine place. We're journalists, but we're also students, and through this process we're learning. This isn't new-it's a

reality we've acknowledged many times prior—and in our quest for truth and transparency, there may be setbacks. But we address our errors and grow from them.

We learn to be better students so we can be better journalists, and use this to produce the best possible paper.

The purpose of the editorial is to bring perspective to the news and issues happening on campus. Although these articles include our opinion, we remain dedicated to upholding professional

standards as journalists. When it's necessary, we include links to our own news stories and outside sources. Our editorials are only written by our editorial board: the editor-in-chief, copy managing editor, and opinion section. The rest of the newsroom is not aware of our stance on the issue we're writing about, and it doesn't affect our reporting.

The majority of the newsroom is unaware of what we are writing until it's published, so it doesn't make sense to take your frustration out on the rest of the Beacon staff. Don't close doors on news opportunities—it ends up hurting both you and us.

Bring your issues to the editorial board or write a letter to the editor. As much as we love social media, we might not see your Facebook posts and its not professional. This isn't the first time we have made this request. We are open to criticism and look forward to hearing your thoughts, positive or negative, this semester.



If you want to respond to, or share an opinion about, an article in the Beacon, you can write a short letter to the editor. Email it to letters@berkeleybeacon.com.

Please note that letters may be edited. Submissions for print must be shorter than 250 words.

The Berkeley Beacon

© 2018 The Berkeley Beacon. All rights reserved. The Beacon is published weekly. The Beacon receives funding from the Student Government Association of Emerson College. Anything submitted to the Beacon becomes the sole property of the newspaper. No part of the publication may be reproduced by any means without the express written permission of the editor.

Website berkeleybeacon.com Phone (617) 824-8687 Office Address

150 Boylston St.

Boston, MA 02116

contact@berkeleybeacon.com Piano Row, Rm. L-145

Twitter @BeaconUpdate

Editor-in-Chief Shafaq Patel

Copy Managing Editor Kyle Labe

Visual Managing Editor Monika Davis

Advisor Douglas Struck

News Editor Riane Roldan

Deputy Enterprise Editor Maya Gacina

Deputy Express Editor Chris Van Buskirk

Assistant Express Editor Andrew Stanton

Assistant Enterprise Editor Stefania Lugli

Living Arts Editor Caroline Broderick

Deputy Lifestyle Editor Grace Griffin

Deputy Arts Editor Annika Hom

Assistant Arts Editor Natalie Busch

Assistant Lifestyle Editor Ian Sloan

Opinion Editor Hannah Ebanks

Deputy Opinion Editor Katie Schmidt

Sports Editor Kyle Bray

Chief Copyeditor McKinley Ebert

Photography Editor Erin Nolan

Deputy Photo Editor Cullen Granzen

Assistant Photo Editor Abigail Noyes

Social Media Manager Ally Rzesa

Editorial Cartoon

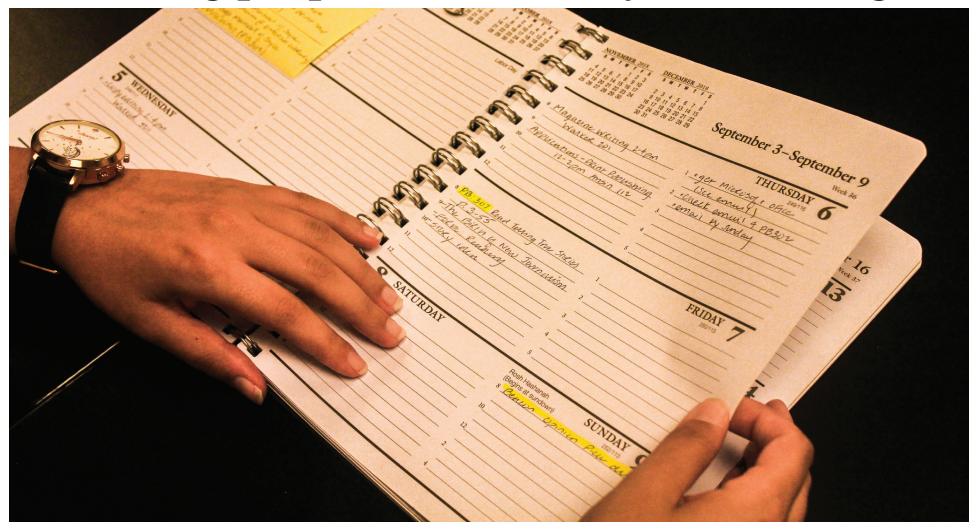
by the Editorial Board illustration by Ally Rzesa

"Lettuce" take the vegetables from the Dining Center.



opinion

Finding purpose in the last year of college



As a senior, I feel pressured to believe that, come May, I need to have everything figured out. • Photo Illustration by Abigail Noyes / Beacon Staff

Katie Schmidt

Schmidt is a senior writing, literature, and publishing major and the Deputy Opinion Editor.

For students, the month of September is the chance for a clean slate, as mistakes and failures of past semesters seem to shrink in significance. As I enter my final year of college, I'm beginning to think this sense of reinvention wasn't meant for me. At this time next year, September will just be another month.

As a senior, I feel pressured to believe that, come May, I need to have everything figured out. I feel there is no option but to remain the person I am now with the baggage of my past failures, mistakes, and attitudes of college. I think to myself, "I'm going to graduate in eight months-what good does it do to start over now?"

But no matter how tempting the mindset of "I'm out of here" can be, I know I don't deserve to "autopilot" my way to graduation, and neither does anyone else. At any point in your academic career, no matter how little time you have left, there is always an opportunity to start over and better yourself, which doesn't necessarily mean striving for a 4.0 GPA or making the Dean's List.

It's unreasonable to ask every student at Emerson to dedicate the entirety of their senior year to academics, but it's not unreasonable to ask them to have a purpose in whatever they do. Maybe you can't dedicate 100 percent of your time to an assignment to make it worth an A, but you can

put in the effort to learn something.

What if we all gave up at the end of an everyday task or activity? What if we zoned out at the end of a movie, or walked the last lap of a mile that we knew we were fully capable of running? Whenever we simply go through the motions of a task, vital components of

the experience are lost. Think of college that way. If you get used to walking your final lap, you'll never build enough stamina for a longer run, and you'll never know how much better that final lap could have made you.

To me, the chance to improve myself as a senior means finding purpose in academic work, rather than solely focusing on my grades. Whatever time we get in the classroom is valuable. Rather than focusing on just completing my final school year, I can prioritize assignments and

goals to a daily level. Shifting my focus from a large end goal to smaller, everyday assignments eliminate temptation drifting aimlessly towards graduation.

We're so anxious to graduate and start our careers that we don't realize how much is wasted when substitute the work of the present

moment for daydreams of the finish line. During my senior year of high school, my effort and dedication to my classes would come and go sparingly. Some weeks I would read the ☐ kathryn_schmidt@emerson.edu

So I decided to write about it. To this day, the

article is still one of my favorites. It showed me

the true power of the opinion section: writing

novel of my AP Literature class in-depth, while other weeks I would just read to get it over with. Looking back, I wonder how different my perspective would be if I immersed myself in the literature of my senior year.

We're all paying good money—or our parents are—to be here at Emerson. For some students the final months are here and the end is in sight. We're anxious and maybe even a little excited for life in the real world. But what we need to know before we graduate is that there is still much to gain and to learn from our final year of college.

Opinions don't have to be divisive

To me, the chance to

improve myself as a

senior means finding

purpose in academic

work, rather than

solely focusing on

my grades.

Hannah Ebanks

Ebanks is a junior journalism major

The first article I wrote for the Beacon went through at least five drafts before it was published. It was an opinion piece about what it was like being a new international student at Emerson. One of the main reasons it went through so many drafts was because I approached it as a personal essay rather than an article. It's a mistake I frequently see new opinion writers make and something with which I still struggle.

A Venn diagram comparing news and opinion articles would have facts in the center. An opinion article just adds the author's perspective. We have started to include the phrase "op-ed" before a headline in order to eliminate any confusion and create a clear distinction between news and opinion.

We hold ourselves to high standards and want to be as transparent and ethical as possible, especially in a time where the press is referred to as "fake news." Every opinion piece published goes through the same editing process as all

the news articles,

working their way from the deputy opinion editor to the editorin-chief The

A Venn diagram comparing news and opinion articles would have facts in the center. An

first article I wrote

opinion article just adds the author's perspective.

also showed me how important the opinion section can be. I noticed there wasn't a lot of content in the Beacon about the challenges and loneliness of being an international student.

about important issues and addressing the gaps in campus discourse.

During the spring of my freshman year, I became the assistant opinion editor. In one of

the first meetings, I had an international student tell me how much they liked my pieces and how they could relate to my writing. During my late nights and stressful moments, I think about those comments to keep me going.

My goal for the opinion section this semester is for it to be reflective of the whole student body, especially voices of those who are underrepresented. I want students to have the opportunity to experience what I did when I was first published in the Beacon. The opinion section is filled with possibility and a place to discuss campus issues. So bring your passion and ideas and don't be discouraged by the editing process we are trying to make your piece and voice stronger.

living arts

BRÜZD produce finds home through junior s endeavor

Continued from page 1

Hughes said the InnovateEDU club at Emerson planted the seed for this business model during his sophomore year. His original idea was to create smoothies and juices out of misshapen or otherwise imperfect fruit. Hughes teamed up with lifelong friend and Boston College student Alex Wong shortly after the club culminated in its annual Demo Day event in the

Hughes spent the summer subletting an apartment in Allston and working on executing his juice delivery service. But after eight parking tickets, multiple dead car batteries, two trips to the tow yard, and one self-described mental breakdown later, Hughes decided to effectively eliminate "cosmetically imperfect" produce waste through a delivery service. He has since closed the door on his juice company and transformed it to BRÜZD, with waitlists and orders found on bruzdfoods.com

"He basically pitched his idea to me, and after he finished explaining, he said, 'I'm going to take this full-scale whether you help me or not. Are you in?" Wong said. "It was a bit overwhelming, but I realized that it would be a lot of fun to work with one of my earliest and best friends on a project that was so much more impactful than the internships that I was lined up to do as an econ major."

Hughes said the inspiration for BRÜZD came from early business endeavors dating back to elementary school.

"When I was in fourth grade, me and [Alex Wong], we were in a little business competition where we made a vending machine you could put in your car," he said. "When I was selling smoothies in high school, he was making bread and pastries and homemade pretzels and selling them in school as well."

When Hughes enrolled at Emerson, he said he knew he wanted to continue his entrepreneurial streak. He took the Food and Nutrition course his freshman year and began learning about food waste.

"The professor was really big on food waste and gratefulness about what we put in our bodies," said Hughes. "I knew at that point, when she talked about the problem of food waste and I was being educated the first time, 'Oh, this is a massive opportunity.

While Hughes and Wong enjoyed the juice business, they soon recognized a bigger issue that would prevent the company from succeeding long-term.

We ended up running into these huge, logistical issues because there's a gap in the supply chain," said Hughes. "Even though farmers have all this supply that they were willing to give to us, there was no distribution network to get it to the facility where we were making the juices."

Hughes and Wong said transitioning into a



Courtesy of BRUZD / Facebook

produce delivery service and ditching the juice idea proved to be a hard but necessary decision.

"I remember sitting in my car just having a mental breakdown before I realized there's only one way to move forward, which is what we're doing now, but it was just such a huge leap," Hughes said.

They shifted their business model in June and were operating with a list of about 10 clients via Facebook within a month.

'You can do all the research you want and look at it from every angle possible, but you just have to run into it face-first while at a full sprint to realize it's there," Wong said. "And yes, realizing our mistake, hurt that bad. That was a terrible week."

The duo said they are planning to start an event series called "Seconds, Please!"

"The goal is to bring awareness to the problem of food waste while showing people that ugly produce is just as delicious as pretty produce," Wong said.

The first event of the series is a plant-based Thanksgiving dinner held on Nov. 15 at We-Work Mass Ave. According to Wong, a local Cambridge restaurant will use BRÜZD produce to create a meal. The name of the restaurant has not been announced yet. Hughes and Wong will donate 25 percent of the net profit, and all the leftover food to the non-profit organization Food For Free.

Hughes and Wong said they are looking to ☐ lilly_milman@emerson.edu

upgrade their storage space to accommodate a larger clientele, which Hughes anticipates will be done by October.

"Our business is largely a game of growing three factors simultaneously, all of which are critical to the success of the business: the supply of produce, the storage, and the customer demand," said Wong. "The current challenge is really getting to know the sensitivities of these three 'knobs' inside and out, all of which are new to us given that we've switched our business model entirely about two months ago."

Food Column: Bon Appétit takes Center Stage



Natalie Busch Busch is a senior visual and media arts major and the Beacon's food columnist.

"Farm-to-table food,

made from scratch in

small batches and free

from corporate recipes, is

an exciting and welcome

change. "

This year will be the first time I return to campus without Sodexo. Their replacement,

Bon Appétit Management Company, is a food service that works with universities, museums, and corporations. According to its website, Bon Appétit is committed to sustainably sourcing their food. Their farm-to-table food is made in small batches from scratch, and the chefs don't use corporate recipes.

A friend swiped me into the dining center for dinner last week, and I

used my single off-campus student swipe to eat breakfast there the next morning. I enjoyed my meals. Yet for some reason, I am much more interested in the smaller changes throughout the DC that have nothing to do with the quality of

For example, there are now premade sandwiches and a staff-operated panini press sometimes at Center Stage. But, the deli station, a DH staple, is gone. Pretzel goldfish have now joined cheddar goldfish by the salad bar. A make-yourown crepe station at Center Stage sadly replaced

the waffle maker. I'm sure these people exist, but who even likes crepes or has time to make their

The seemingly permanent Mediterranean station is mainly troughs of hard hummus. I would love if someone more knowledgeable could tell me how it measures up to the real thing, because I honestly prefer Sabra. Why is Emerson's hummus so hard?

There are fewer cereals available, and people who are gluten-free have to scoop them out instead of turning the wheel, which I think is a

little unfair and a little less sanitary. The desserts are delicious, but they always have been. Straw-

berry soft serve is now a thing, and there's a wider selection of bread, including pumpernickel, olive oil, and whole grain.

On the condiments table by the utensils, there are now more hot sauces than just Sriracha and Tabasco. The new selection seems like a rookie version of the Hot One's lineup, and even includes some cheeky Nando's hot sauce. The condiments are now in bowls instead of the usual dispensers,

which again seems unsanitary.

Between the bread and salad bar, there are single-use cups of smooth Skippy peanut butter. There are now parmesan, oregano, and red chili pepper shakers by the pizza.

My favorite change, and probably the most unnecessary one, is that the napkins now sit in a pile in a metal basket. They're so damn cute, and I'll be surprised if they don't all go missing ☐ natalie_busch@emerson.edu

by the end of the semester. Those are included in our tuition, right?

"Only now do I feel like they're finally providing us with food to eat in a healthier way. I just wonder if they can keep it up."

Hoppe's email included a link to the new DC website, which is far better than Sodexo's. It's upto-date, the hours are easy to find, and the menu is specific and clear. It's easy to use, and you can filter results by café, day, and dietary preference.

Altogether, I love the intention behind the new changes. Farm-to-table food, made from scratch in small batches and free from corporate recipes, is an exciting and welcome

change. Only now do I feel like they're finally providing us with food to eat in a healthier way. I just wonder if they can keep it up.

living arts

Entertainment company increases Bright Lights screenings

Continued from page 1

They've reached out to Anna to be established in the program."

When one internship position opened, Feder approached Power, who has worked for Bright Lights since last winter. An avid fan of A24, Power said she couldn't pass up the job.

"I'm just really excited. I think it will be a cool opportunity to do things besides free screenings," Power said. "I think it's a great chance to improve our relationship with A24."

She said she's already reached out to organizations like Emerson Independent Video and Women in Motion to team up for future events. She also designed a workshop with National Broadcasting Society to teach students about some elements of filmmaking.

"NBS throughout the semester hosts a bunch of technical workshops on how to do certain things in film," Power said. "They reached out to me for a workshop [about] cinematography just on a different lens."

This semester A24 launched partnerships with nine other colleges, which may foster collaboration between Emerson and other schools, according to Powers.

"I think that getting some recognition from a big studio is going to get a little more dignity and self-respect among the students of Emerson College"

Similar to Bright Lights, students can interview directors and producers of A24 projects after the viewing. Power said a Q&A will be coordinated by someone involved with the coming-of-age film *Mid90s*, written and directed by Loneb Hill

Sophomore visual and media arts major Rob



Kyra Power is the campus intern for A24. • Erin Nolan / Beacon Staff

McPherson said *Swiss Army Man*, released in 2016, was the first A24 film he saw. He said he believes the company is more involved with passion projects.

"We'll get access," Feder said. "Marketing students can practice interning for them either here or in LA."

The events are only open to Emerson staff, faculty, and students, which distinguishes it

from Bright Lights's policy of public showings.

"I think I'm more into [A24 at Emerson]

for Q&As and meeting producers," McPherson said. "That's why we go to Emerson really: to make those connections."

For McPherson, a relationship with a renowned company benefits students with potential tips from a professional network, while also elevating the college's status at the same time.

"I think that getting some recognition from a big studio is going to get a little more dignity and self-respect among the students of Emerson College," he said.

 $\ \square$ annika_hom@emerson.edu

Alum's artist collective to highlight resilience

Ian Sloan, Assistant Lifestyle Editor

Cindy Luu '17 realized what it meant to be a survivor from a young age. The writing, literature and publishing major wrote her senior thesis, *How Do You Love*, as a collection of short essays explaining her struggles as a survivor of childhood sexual abuse. She is now creating *Autonomo Us*, an outlet for all types of artists to tell

their stories of survival.

AutonomoUs will operate both as a website and an annual magazine that shares stories of personal resilience relating to issues like abuse or identity struggles.

"We want to support things that paper can't adequately convey for the filmmaker or musician," Luu said. "Now, I am creating a multimedia platform which will be able to support them

as they are supporting me."

Every issue of *AutonomoUs* will highlight a different theme. The first issue, "A-Z of Emotions," is set for release on March 20, 2019 and will integrate all types of media, including print, film, and music.

"A-Z of Emotions" will be a curated collaboration with artists receiving a random letter of the alphabet along with a list of emotions that begin with that letter. Once the artist chooses a word that inspires them from the list, they create a piece using their own interpretations.

The number of contributors was originally 26, one for each letter of the alphabet. Once the submissions form opened, however, Luu realized that the reach of her project went far beyond what she anticipated. With over 50 submissions for "A-Z of Emotions," each letter is assigned to two artists.

"We've had such an overwhelmingly positive response, and we received over 50 submissions from friends, peers, and total strangers," Luu said. "I can barely wrap my head around how much this project is resonating with people and how excited they are to be a part of it."

On top of *AutonomoUs*, Luu plans to create *AutonoMy*, an ongoing series of multimedia stories in response to the #MeToo and #UsToo movements. The series will release content every Monday beginning in 2019. Details on how to submit can be found on their website.

"We'll have a story focusing on a unique struggle every week," Luu said. "By people seeing these different stories, they can share them with the friends they are concerned with and possibly get them help."

Friend of Luu and fellow writing, literature

Friend of Luu and fellow writing, literature and publishing major Julia Ferragamo '17 is creating a campaign on social media. While Luu prepares the content for publication, Ferragamo is increasing outreach to get even more artists on board to collaborate in *AutonomoUs*.

"Eventually we will have regular content on Facebook and Instagram," Ferragamo said. "Social media platforms like those are easier to spread the word about our publication."

Ferragamo also pointed out that they have received great feedback from Emerson.

"I think people are very supportive and want to rally for people," Ferragamo said. "When they saw our project and how personal it was, everyone was all hands on deck to complete it."

After receiving the letter D, Jacqueline Gualtieri '17, contributor and marketer for the project, said she is deciding on telling a story of either despondence or desire. Gualtieri is working on getting other up-and-coming publications to collaborate.

"We are really trying to work with other artists and other startup publications," Gualtieri said. "Helping others expand their reach will help us expand ours."

Gualtieri said that the alphabet format of "A-Z of Emotions" gives audiences and authors a bit of a challenge.

"It encourages people to make a lot of new things," Gualtieri said. "With [AutonomoUs], having artists like musicians and filmmakers broadens how the letter can be conveyed to the audience."

Luu hopes to build *AutonomoUs* not only as a site for people to tell their stories, but also as an outlet for people to relate with one another and to get help for those who are most vulnerable.

"Sharing art is so personal, and if it resonates with someone else that's all that we can ask for,"



AutonoMy will be an ongoing multimedia project. • Courtesy of Cindy Luu / AutonomoUs

sports

Alumnus claims gold at Quidditch World Cup

Kyle Bray, Beacon Staff

Three days before one of the most anticipated moments of his life, Tyler Trudeau '16 found himself in a hospital bed.

At 2:30 that morning in late June, Trudeau had a stroke and seizure at his girlfriend's apartment. She rushed him to Massachusetts General Hospital where he received treatment and recovered.

Trudeau planned to travel to Florence, Italy for the 2018 International Quidditch Association World Cup. The IQA World Cup is an international quidditch tournament comprised of teams from any of the IQA's National Governing Bodies and takes place every two years.

This was Trudeau's first time earning a spot on the U.S. National Team, and he said he couldn't imagine not being there.

'I remember coming to the hospital and thinking, 'There's no way these doctors are telling me I'm not able to go to Italy—I don't care what just happened," Trudeau said. "My one thought was that I need to get to Italy in three days, so how can I make that happen."

Trudeau said he was first drawn to the sport when he heard about it touring at Emerson.

"I was always a big fan of the Harry Potter series, so once I heard Emerson had a team when I toured, I was instantly drawn to the concept of playing quidditch for Emerson," Trudeau said.

In his freshman year, Trudeau played for a local team called Boston Riot. During his sophomore year, he made the Emerson quidditch team and went to the final four of the US Quidditch Cup with them before captaining the team in his junior year and later moving on to play for a local team called Quidditch Club Boston. He now plays in his spare time with the BosNYan

The sport of quidditch was developed from the sport played in the Harry Potter series. In the real-life adaption of the game, seven players play on a field with a broomstick between their legs and attempt to score points by throwing the quaffle—a volleyball—through three hoops to score points while avoiding bludgers—a dodgeball. The game ends when one team catches the golden snitch.

Trudeau said quidditch gave him the best opportunity to continue playing competitive sports while in college.

"I had played on team sports since basically first grade-playing basketball, baseball, soccer—all different types of sports," Trudeau said. "I figured [quidditch] would be a great chance to continue to be a competitive athlete."

Throughout his time at Emerson, Trudeau said his main goal was to play for the U.S. National Team.

The U.S. team was always a goal of mine. Actually, when I was going into my freshman



Tyler Trudeau (right) stands alongside teammate Xu Lulu in a 2018 IQA World Cup match. • Courtesy of Miguel Esparza / USA Quidditch.

year, I was very determined to play quidditch," Trudeau said. "The summer before I even came to Emerson was the first IQA global games and Team USA won gold that year, so my goal before becoming a senior was to make Team USA."

However, after his stroke and seizure, it appeared unlikely that he would make the trip to Italy. However, Trudeau said his doctor told him that he was clear to travel with the team. Only three days after his health scare, Trudeau traveled to Flor-

ence, where he practiced with the team comprised of former Boston teammates, some past opponents, and even his girlfriend, chaser Julia Baer.

At the IQA World Cup, 30 countries including the United States competed over two days for gold. The U.S. National team went 4-0 on the first day of the tournament, after beating Ireland 230-0, Italy 160-20, Australia 90-60, and Brazil

In the match between the U.S. National Team and Australia, Trudeau caught the game-winning snitch in the rematch of the 2016 IQA World Cup Final that the U.S. lost.

Trudeau, who plays a keeper, said that after all he had been through, his winning catch was a special moment.

"That was a really emotional moment for me," Trudeau said. "It was absolutely one of the greatest feelings anyone could have, sharing it not only with the Boston teammates that I have but [also] with my girlfriend because it was our three-year anniversary on that day."

On the second and final day, the U.S. National Team beat Austria 180-60 in the round of 16 and then beat Australia once more in the quarterfinals by a score of 100-30.

They on to defeat the United Kingdom in the semifinals 160-40, setting up a final match between the U.S. National Team and Belgium that

the U.S. won 120-70. This was the second time the U.S. won gold at the IQA World Cup—their first win coming in the inaugural tournament in

Trudeau said he could barely describe the moment of winning gold at the IQA World Cup.

"I don't know if it was the fact that I had just had a stroke and seizure a week before that, or if it was the fact that a dream of six years came to fruition, [but it was] just all these different emotions and being able to share it with former teammates and with my girlfriend," Trudeau said. "My mom was there—family friends were there. There was so much emotion that it really

didn't sink in at once other than, 'Wow, I can't

Trudeau said the moments leading up until the officials confirmed the catch were stressful. In quidditch, each snitch catch is reviewed before the game is officially declared over.

"When the game-winning snitch pull was made I remember grabbing my coach's arm and my teammate next to me and just holding on to them, not able to process what was going on, saying, 'Did this just happen? Are we going to become gold medalists?" Trudeau said. "It felt like an eternity. When that final whistle blew, being able to share that moment with teammates, family, and friends meant the world to me, especially after what I had just gone through prior to that."

When reflecting on his experience in Italy with the U.S. National Team, Trudeau said it was a life-changing experience.

Being in Italy, seeing this sport unite with 30 different teams from 30 different countries absolutely changed my perspective of the sport even more," Trudeau said. "I would 100 percent do it all again-strokes, seizures, and all."

🔰 @KBray63

Turf, locker rooms upgraded at Rotch Field

"I would 100 percent

do it all again-strokes,

seizures, and all."

Kyle Bray, Beacon Staff

Rotch Field—Emerson's home venue for soccer, lacrosse, and softball-underwent renovations to improve the facility over the summer.

The renovations include a replacement of the field's turf surface, the addition of dugouts for softball games, more bleachers for spectators, and new locker rooms.

Emerson's Director of Athletics Patricia Nicol said the renovations are exciting for the entire athletic department.

"We have a facility that is on par with our [New England Women's and Men's Athletic Conference] competitors," Nicol said. "I'm really happy for our athletes."

The updated playing surface now includes a painted section of turf, or synthetic grass, that outlines the infield of a softball diamond, unlike the old turf which was entirely green. Nicol said the turf replacement was long overdue, as the old surface was nearly 13 years old.

Previously, the locker rooms at Rotch Field were comprised of benches with hooks, but they will now have a more modern appearance. They will contain custom-made, individualized lockers, along with new flooring that will feature the Emerson Lions logo in the center.

Now, the field also features five bleachers that allow more seating for spectators. In the past, Rotch Field had only one bleacher, leaving most fans on the turf.

Nicol said that adding more seating was important not only for the fans, but for the players

"It's all about providing a great experience for our student athletes and our spectators," Nicol said.

The men's soccer team played the inaugural game on the newly renovated turf in their 3-0 loss against Pine Manor College on Aug. 31. According to the Emerson Lions website, 100 people attended.

On Sept. 8, Rotch Field will host a soccer doubleheader. The women's soccer team will face off against Wesleyan University at 1 p.m., followed by a men's soccer matchup with Salem State University at 4 p.m.



Rotch field now has four new bleachers for spectator seating. • Kyle Bray / Beacon Staff

₩ @KBray63