Occupy Wall Street is an ongoing series of street protests which began September 17, 2011 in Zuccotti Park. What was once used as the site of several events commemorating the anniversary of the attacks of 9/11 was now turned into a crowded event.

“It’s scary out there,” said April Ferraro said while overlooking the park. Ferraro is a student at Farmingdale State College and it was her first experience at a protest. “It’s like a zoo,” said Ferraro referring to what used to be a nicely landscaped park.

Because the area is not publicly owned, the protesters used Zuccotti Park as a campground and staging area for their actions. The protesters targeted Wall Street because of the part it played in the economic crisis of 2008, which started the Great Recession.

“They are protesting salary inequality and the lack of jobs,” said Communications Professor Christine Campana.

The simple fact remains that billions worldwide are sick and tired of finding themselves at the bottom of a pile where the majority of the wealth has been enjoyed only by only a few. Or as the protesters slogan goes “We are the 99%. This slogan refers to the growing difference in wealth in the US between the wealthiest 1% and the rest of the population. This slogan has brought attention from everywhere.

“They are gaining worldwide attention all the way to Europe,” said Campana. With the use of social networking sites, Occupy Wall Street Facebook, Tumblr, and Twitter accounts have helped their awareness grow globally.

“I love that stores open early on Black Friday. It has become part of the Thanksgiving holiday,” said Rebecca Tobin, a student at FSC.

Michelle Colello, an Applied Psychology student, went to Kohl’s to meet her shopping needs. Kohl’s offers sales on hundreds of items of merchandise. Like many other chain retailers, Kohl’s opened at midnight on Friday morning and held Black Friday discounts until midnight the following day.

“I enjoyed the turkey and stuffing, and help the economy.

“The government should stop protecting greed and instead serve the peoples demands,” said Valdez. “Fifty years ago one person could pay to provide for a family, now that’s nonexistent, and there’s nothing the government is doing about it.”

Change is what the protesters hope to see, and they are willing to stay until they see a change. “We will stay out here until we get the outcome we want,” said Fabio Frank, a protester.

Daniel Zetah, 35, is a well-known protester at Zucchotti Park. He is part of the community watch and helps the movement of Occupy Wall Street grow.

“There is a committed group of people here, the likes that I have never seen, and they will not be deterred even if this occupation ends,” said Zetah, last month.

After weeks of struggling with authorities and eventually being forced to break down their encampment during a 1:00 a.m. raid on November 15, the protesters dispersed. Despite the raid The Occupy Wall Street movement continues to make an enormous impact.
FSC’s alumni have cooked up a charitable recipe that will leave your taste buds tingling for more. Through the profits made from sales of Professor Walter Becker’s renowned campus barbeque sauce, the Alumni Association hopes to raise $50,000 towards scholarships – and Becker’s saucy legacy may soon grace the shelves of LI supermarkets.

“The idea came about as an innovative fundraising vehicle that would promote the college, the non-profit Alumni Association, and our great history,” said Eileen Hasson, Director of Alumni Relations. The parameters of the scholarship proceeds are still in the process of being finalized; however the scholarships would be open to any student demonstrating financial need.

Professor Becker, a Poultry Science professor, and attended Farmingdale himself on a scholarship. He retired from FSC in 1991 after 40 years of teaching, and died in 2004 at the age of 75. During his time at FSC, he was appointed the master chef of the famous chicken barbeques that alumni enjoyed back in the 1940’s through the early 1980’s, when FSC was agriculturally based.

The fond memories of the barbeque cookouts stuck with alumni throughout the years. “After arranging alumni reunion events, the feedback I would get back was, ‘I wish we had this in college. I miss it,’” said Hasson.

Mass distribution and availability of the product in local retail locations will be essential to generate the sales needed to make a profit large enough to reach to the $50,000 scholarship goal, and Professor Becker’s BBQ Sauce may be coming to supermarkets sooner than later. “We are awaiting final word with two major retailers. Once those agreements are finalized, we can promote the ease of purchase in supermarkets,” said Hasson.

To bring back his legacy to the campus, Hasson decided to approach the Becker family for a version of his sauce recipe. “Turns out his recipe included some name brand ingredients, so it was not at that time even considered for a possible re-do for a fundraising initiative,” said Hasson. However, Joe Egan, one of the Alumni Association Board members, and a 1970 graduate of the Food Science program, ran with the idea of creating a modern version of the barbeque sauce in memory of Becker.

Through trail and genius, the sauce came to be. “We went through many trials of recipes, tweaking here and there. But when we finally came down the final recipe, we tasted it, and everyone knew: this is it” said Patrick Calabria, Vice President for Institutional Advancement at FSC. The barbecue creation was appropriately named Professor Becker’s Barbeque Sauce; the bottle’s label is adorned with Becker’s picture and the logo of the campus. For $3.50/bottle, BBQ Sauce is available in mild or hot, and is an all natural, gluten-free formula. Most important, it’s delicious. “They asked me to sing at every game, but no one respected what I did,” said Giordano. Her junior and senior years of high school lightened significantly. “After hearing me, realized I was pretty good,” said Giordano smiling. “I guess they finally accepted me.”

The College has come a long way from students working on the farm to students working on a computer. The landscape and demographic of Farmingdale was very different during its first year in 1912. For instance, there was only one woman, Kathryn Freeman, in the first graduating class at FSC. This is only part of the drastic progress the institution has undergone over the years.

“This school began as a school of agriculture,” said Karen Gelles. The students cultivated the farms here on campus for the first half of their day and then attended classes that taught proper techniques of cultivation for the rest.

Even the past 12 years have shown significant change. Hale Hall has been entirely gutted and redone and is now the up-to-date facility which provides a better learning environment.

In addition to the construction of the indoor facilities, there have been thorough enhancements to our campus’s landscape. There’s a brand new parking lot, complete with safety measures such as the “speed humps,” along with the construction of an entirely new building, which is planned to be the new campus student center.

The student center symbolizes just how far this school has come. By advancing from a two-year to a full-fledged four-year college, the school is in a greater need of a student-friendly campus. This has led to the development of the new dorm of Orchard Hall, and the soon-to-be-completed student center.

“The student body has grown more serious and intellectually prepared for college,” said Diane Smith, an English professor at Farmingdale for over 20 years. Aside from the development of the landscape and school facilities, the students themselves have been changing.

This may be because Farmingdale is receiving more applicants every year, allowing the school to become more selective in their admission process.

In the past, people may have thought that Farmingdale was an easy school to get in to but, today it is very competitive among SUNY schools.

In celebration of Farmingdale’s 100th year, the school held a bonfire pep rally, as well as a homecoming celebration. “This year’s centennial should invigorate the Farmingdale community,” said Justinia Germinas.

There is also a 100th Anniversary web page found on the school’s site which displays a video and an event calendar.

Farmingdale is excelling as a college and this centennial year is expected to bring about a sense of pride to celebrate an important time in Farmingdale’s history.
The Rampage Student Newspaper 4 Farmingdale State College

**ROCK AT THE ROCK**

*By Katie Mergl*

![Foo Fighters perform at the Prudential Center in Newark New Jersey](image)

The Foo Fighters stormed into Newark on Monday night to play the Prudential Center, know to audience members as The Rock. As the North American leg of their tour is coming to an end, the atmosphere inside “The Rock” was as if it was the first show of the tour.

Opening for the Foo Fighters was The Joy Formidable, from England, and long time rockers Social Distortion. Social Distortion front man, Mike Ness, made sure the crowd knew they were in going to be there for awhile, “Man you guys are in for a long night,” said Ness. And boy was he right.

The Foo Fighters set lasted a full 3 hours, with songs spanning throughout their 16-year career. The set started with “Bridges Burning” and “Rope,” two songs off their latest album “Wasting Light,” before heading into fan favorites “The Pretender” and “My Hero.”

And boy was he right.

“Light,” before heading into fan favorites songs off their latest album “Wasting American leg of their tour is coming to an end, the atmosphere inside “The Rock” was as if it was the first show of the tour.

“The acoustic version of Everlong was or those in need. “I want to help out and make a better society for people,” said Amanda Courtain, a club member.

In order for the club to achieve a Campus Chapter status they must fulfill four requirements: building, fundraising, advocating, and educating. The club has already built houses in New Orleans in 2009 from raising enough money—and even then not all of their expenses were taken care of.

“The more money we raise, the more off campus projects we can participate in,” said Dell Soppo. One of the club’s problems is that many people don’t know what the club is trying to do. “It would help people understand what Habitat is all about,” said Matthew Musso, another club member. With a group so small, they can still help so many.

Mix the dry ingredients together. Melt the flour and baking soda. egg, salt, and pepper together. Add in Mince scallions. Mix zucchini, scallion, egg, salt, and pepper together. Add in flour and baking soda. Use plenty of EVOO when frying and keep the heat hot. Shape and flatten the fritters with your spatula. Fry on each side for 3-4 mins on medium high heat until golden brown.

Pop in the oven for 10 mins to keep them warm and let them set. Tastes great with a dollop of sour cream!

**Zucchini Fritters**

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<td>- 3-4 scallions</td>
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<td>- 1 large egg</td>
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<td>- 1/2 cup flour</td>
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<td>- 1/2 tsp baking powder</td>
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Preheat oven to 450° F.

**Fall Munchies**

*By Annmarie Huang*

Despite the passing of Thanksgiving, the holiday season is far from over. While our stomachs may still be recovering from tantalizing turkey and stuffing, it’s never too early to start planning for the biggest event of the year. Whether you’re planning out your Christmas menu, or just searching for recipes to take advantage of the fresh fall produce, check out the following few simple recipes for some delicious ideas. For more tasty recipes and ideas, check out the food blog Sisters’ Snacktime: Munchies for Two at snacktimefmunchies.com!

**Baked Sweet Potato Fries**

While a bit heavy due to being pan fried, these zucchini fritters are remarkably light and fluffy.

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**Apple Tarts**

If apples aren’t your favorite choice of fruit for tarts, blueberries work as a terrific replacement.

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The Rampage Student Newspaper 6
Farmingdale State College

FROM HOBBY TO CAREER; FSC STUDENT FEATURED IN COMIC CON

By Stefanie LoPinto

Farmingdale State College senior John Tancredi has turned his love for comic books and horror films into a lucrative business. He publishes and writes his own magazine “Shudders,” which was featured at the 2011 New York Comic Con.

Tancredi wasn’t stepping into unknown territory. He was an editor of his high school’s newspaper and attended the Scholastic Sports Writing Camp in the summer of 2005. “I had always wanted to start a print magazine ever since I was a high school student, I just never knew what I wanted to write about,” said Tancredi. “I approached some friends who I thought would be interested in helping out and we started writing.”

Tancredi started Shudders last summer; He describes the magazine as “a horror genre fan magazine featuring interviews, features, reviews, previews, and puzzles involving every aspect of the horror genre.”

He co-writes the magazine with Brian Giwojna and Mike Ferrara, two of his friends from high school. “It’s always enjoyable working with someone who has similar interests as you. It’s exciting putting our ideas together and creating something that everyone can enjoy,” said Giwojna.

This past October, John took his magazine to NY Comic Con in Manhattan where the company was featured among other independent magazines and comic books from around the world. “We sold 100 copies personally and have distribution in stores in New York, New Jersey and Arizona,” said Tancredi.

When Tancredi is not busy writing his magazine, he is working as an intern for Marvel Comics in Manhattan, something which he describes as “a life-long dream come true.”

His experience interning at Marvel has enhanced his knowledge of the comic book industry. “At Marvel, I’ve learned a lot about printing, publishing, writing, editing, and promotion which are all aspects I can definitely take with me when I leave Marvel and continue with my magazine.”

Tancredi’s father, also named John, is extremely proud of his son’s triumphs. “I am very proud of my son for his achievements throughout his life and especially now with Shudders and Marvel. I am really looking forward to what his future will be in store for John when he graduates.”

Upon graduation, John plans on attending graduate school next fall. “I would love to get hired by Marvel Comics after my internship is over, but I’m not expecting anything so I’m looking at graduate schools now.”

FIRST IMPRESSIONS

By Danielle Coloma

As the guests enjoyed their meal, Michael J. Dowling, President and CEO of North Shore LIJ health System gave the welcome speech. Born and raised in Ireland, he served as chairman of the North American Advisory Board of the school.

In his opening remarks, he joked that one of the guests of needed to worry about anything because a table of registered nurses from the health care system were willing, ready and able to step in if anyone needed assistance. The crowd laughed and Dowling moved on to talk about honored guest, Desmond MacFetonye, and to salute to the school.

“The Smurfit Business School is an educational jewel dedicated to promoting a culture of continuous learning and the preparation of global business leaders committed to enhancing the well-being of all people, everywhere,” he said. “It continues a historic Irish tradition with pride, optimism, and confidence. It represents family to the students who benefit from its existence.”

Business students from Farmingdale State College (FSC) had not have heard about the UCD Michael Smurfit Graduate Business School, as it is out of priority for those who may consider furthering their education with an MBA. But with the school’s excellent reputation, it could be included as a possible option for further studies. One of the mottoes of the school, “Learn today, lead tomorrow,” is inspiring. Farmingdale State College is the steppingstone to any student daring to dream out of the box.

Just the Right Internship

By Justine Labasin

Landing a solid internship is essential for starting on the right foot after graduation. Internships offer a gateway to real-world work experience, full-time jobs and networking opportunities that would be tough to get elsewhere.

With this in mind, it is easy to see why many students desperately want an internship. “I hope to get one before I graduate,” April Ferraro, a business student, said. Ferraro is hoping to graduate in a year, and believes that an internship will either make or break her career.

“I believe the right internship will allow me to get my foot in the door, and show companies what I am capable of,” said Ferraro.

Leveraging an internship into a full-time job is a reason to go after an internship. Many companies approach intern candidates as applicants for a real job.

Some students are offered positions by the companies they intern for. Alternatively because students complete internships, they become “known, valuable,” said Danielle Weintraub, the Business Department Internship Coordinator at Farmingdale State College.

The importance for college students to work an internship during their college years is growing. Internships create many advantages for students if they are able to find a good job.

“It builds work experience within your field,” said Michelle Colello, a current Psychology major. Colello hopes to gain an internship during her last semester of school. Although she has two years left, she is looking through her options already.

Today, internships are something that a number of students think about. But what many fail to realize is that a good internship can only be determined by oneself. It doesn’t have to be the best internship every current, or the most well known, but it should be one that you are interested in and what will benefit you the most.

Opportunities awaited in the Roosevelt Hall all-purpose auditorium for Farmingdale State College’s annual Job Fair. Most students came dressed to impress wearing suits and ties and, for the ladies, dresses suit and elegant blouses.

“It is important that students come dressed appropriately. This lets us know they will be professional and with a purpose,” said Lisa Mocera, a representative from TD Bank who attended the Job Fair in search of new employees along with other companies such as Cablesvision, New York City Police Department, and Verizon Wireless.

Most of the students and representatives from the companies in attendance agreed that preparation is the most important part of a job fair. Dressing appropriately lets the company representative know that you are prepared to present yourself in a professional manner with hopes of leaving a lasting impression on the representative of the company where you wish to work.

“Students should work on their speaking skills and come prepared, they need to know what they’re looking for when coming to a job fair,” said Lisa Mendicino, a representative from FL Development.

It is not only important to have a resume, but students need to prepare themselves in other ways to stand out in a competitive workforce.

Students should ask representatives about their companies, they should already know some background and have something of their own to bring to the table; for instance, why they think their skills can benefit a particular company.

“You should come prepared. If you don’t know what you want, you won’t waste their time,” said Maria Colello, a Farmingdale student interested in looking at graduate schools as well as possible job opportunities. “Even when it comes to applications to schools after an undergraduate degree, in today’s competitive business world, it is essential to have some direction and knowledge of your next move.”

Mixing Business with Pleasure

By Annette H. Pelacz

The USM Michael Smurfit Graduate Business School celebrated their Ninth Annual Benefit Dinner at the Metropolitan Club in New York City during the fall. Close to 300 prominent business leaders in North America and Ireland, mostly alumni and their guests, attended this event.

The UCD Smurfit School is the leading graduate business school in Ireland with over 1,200 graduates every year. The school also has over 40,000 alumni in over 100 countries.

The Metropolitan Club is a private social club over 100 years old and was founded by JP Morgan, who was also the first president. The magnificence of the club is apparent in the 2-3 story ceilings, decorated with beautiful gold crown moldings, coffee ceilings, marbled walls, and enormous crystal and gold chandeliers.

Sipping cocktails, and nipping at delicate hors d’oeuvres, CEO Michael J. Dowling, President & CEO, North Shore-LI Health System Brenda McCabe, RN (left), Annette H. Pelacz RN and Farmingdale student (right)
The Rampage

By Kevin Tengco

On November 11th Club Pacha NYC had a special guest; DJ Dirty South was headlining for the night. He has sold out many times before, and this time was no different.

On a cold, frigid night at 6180 West 42nd street in New York City, lines wrapped around the corner filled with diverse groups of people eager to get inside.

“I’m excited to go to Pacha for the first time, I’ve heard nothing but great things,” said student from C.W. Post Lindsay Hamburg.

Dirty South released a couple of new songs recently so everyone knew they were in for a good time.

All through the night the beats were blasting and people were dancing to the sounds of Dirty South’s opener, Carl Kennedy.

As soon as Dirty South came on people were running to the main floor at Pacha from everyone here. People were running in from smoking their cigarettes outside, people were coming from the bathrooms, and even people from the other floors at the club.

Within minutes of Dirty South’s set, the dance floor became crowded with hundreds of his most loyal fans.

“It was a little too crowded for me but once my friends and I found a spot all together it was rad! I also love how much energy the crowd brings,” student at Farmingdale State College Lauren Cortese said.

While he was performing the light shows made the crowd go wild. He was blowing people away with the many different combinations of songs. He mixed some old songs such as “Sending Out” and “S.O.S.” by the Police, “The Otherside” by the Red Hot Chili Peppers, and some modern songs by the Police, “The Otherside” by the Red Hot Chili Peppers, and some modern songs by the Red Hot Chili Peppers.

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The World is changing day by day, becoming more advanced in every way. There are hardly any more classic features available anymore. Even the classic show, The Radio City Christmas Spectacular, has had to adapt to the worlds advanced changes.

When you think of Christmas in New York City, you think of The Radio City Christmas Spectacular as a classic image of what Christmas is like in New York City. This year the classic show has added a few new things to their traditional show. “I love the Christmas Spectacular, I have been coming for years, I am looking forward to the changes because change is always good,” said Imelda Navaro.

Even if you haven’t seen the show in quite some time, you would be able to point out the changes right away. This year is all about the 3-D action. Besides the 3-D introduction, the show has added a 3-D virtual video game number, bringing excitement to the new video game era.

Another change to the play are the main characters, previously a father and son; in 2011 the main characters are a mother and daughter. “I have been coming to the Christmas Show every year for the past seven years. I know my kids enjoy the changes, but I prefer the classics,” said Lisa Babsin.

The Rampage

By Alexa Catania

Radio City Christmas Spectacular

By Alexa Catania

SAT SCANDAL

By Alexa Catania

The SAT is a gateway test to all colleges. Being one of the most important tests in America, the SAT is a necessity among high school students.

The lack of security in taking the SAT has caused great concern among school officials. They fear that students will claim someone else’s identity and take the SAT for them. School officials are concerned about how long this has continued and how many people were involved.

Forty people are suspected of cheating on the SATs; however, due to a lack of evidence, only 20 are being charged. Senator Charles Schumer sent a letter to test administrators, the College Board, and ACT Inc., stating, “It should become mandatory to report suspected cheating on the tests, and students should take the exam in their home district, when possible, to reduce the opportunity for students to hire another person to take the test for them.”

The increase of security for the SATs this year is adding to students’ worries about the test. “I only have a freshman and I’m nervous for the SATs already,” said Tabetha Steiner, a freshman at Sacred Heart Academy. “I have never cheated a day in my life and I won’t start on the SATs,” said Steiner.

This will probably affect college admissions as well. The security increase may transfer to college admissions when accepting incoming students. “I wish I had thought of that when I was in high school,” Alex Peters, a senior at Farmingdale State College, said jokingly. “It’s about time they increase security on the SATs, especially since it’s the most important test to start a student’s college career and changes are so uptight about SAT scores.”

In addition to the pressure of getting good grades in school, as well as everyday stresses, students need to take into consideration that colleges everywhere are raising their acceptance standards and thus students need to up their game. Especially for the students who want to apply to IVY schools, keeping up with their schoolwork may become overwhelming and they may turn to cheating in their desperation.

Another factor in this case is the economy. “Since most homes are currently not in the best financial situation, students are applying to their home state’s universities due to the better pricing. Certain schools are supposedly better then others, so the competitiveness of grades will determine who eventually gets into the better school for a better price.”

“Students are so competitive with each other, not only for grades, but for their actual work,” said Christopher Cerase, sophomore at the School of Visual Arts in New York City. “Kids used to compete over who had the better sneakers or backpack, now they are competing for the better careers.”

The SAT Scandal

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said Coello.

However, this year, some retailers, such as Walmart, did not even close. The Black Friday sales began at 10 p.m. Thursday and continued overnight. Large retail chains depend on the success of this event; it allows the store to operate outside of normal business hours and permits more customers to shop, spend, and save.

This year, Black Friday not only set records in sales, but also in consumer traffic. According to the National Retail Federation, 6.6 percent more shoppers took advantage of these annual sales than in previous years.

Kerrie Olson, another student at FSC, admitted that she never attended a Black Friday sale until this year. “Money in tight. I was drawn in by the great sales,” said Olson, the Black Friday newcomer. “The crowds of people were overwhelming, but I saved money and bought great gifts.”

However, some people, regardless of the price-slashing sales, refuse to venture out on Black Friday. Fabian Montufar of Old Bethpage has never attended a Black Friday event.

“The endless lines and customer mayhem discourages me from stores, said Montufar. “I would much rather wait until Cyber Monday to bank on some savings.”

Cyber Monday refers to the online sales on the Monday immediately following Black Friday. The discounts and promotions of internet sales also promote a high consumer spending.

This year the profits from sales before Cyber Monday increased by 2.3 percent over last year.

Working for a corporation that participates in the Black Friday event can be stressful. The employees must endure their Thanksgiving festivities early to prepare for the anticipated customers.

Justine Labasin, works at a CVS pharmacy in Plainview. She expected to see large groups of people.

“I feel that my store was busier last year, but the sales were also better last year. Most people I think shopped at larger retail stores,” said Labasin, a PCM major at FSC.

The sales and discounts available during Black Friday allow consumers to purchase more for their dollar. Although chaotic, the annual success of this after Thanksgiving event, will continue to grow each year, if retailers produce what consumers hunger for: reduced prices and money-saving deals.
Pennsylvania State University assistant football coach, Jerry Sandusky, was accused of sexually assaulting under aged boys on university property shocked the public and now he has recently been arrested on more counts.

Sandusky was charged with over 40 counts of child molestation over the course of 15 years, from 1994 to 2009. This scandal caused uproar throughout the university, job loss for head football coach Joe Paterno, and many top pick university drafts to eliminate Penn State from their selections.

Chaos has taken over the students at the university. Riots and protests took place on campus and throughout the streets by it. The students had many different reactions to the decision to fire Joe Paterno.

"Joe Paterno should have took further action and he should have made the boys from the charity were protected," said Katherine Kuczeglia. Joe Paterno was fired from his position after leading the university to many victories as the head football coach. His lack of better judgment when he was informed of the horrible things Sandusky was doing to under aged boys led officials to their decision to get rid of him.

In 2002, graduate assistant football coach Mike McQueary saw Jerry Sandusky showering with a young boy in the team showers on campus. Joe Paterno assured him that it'd be taken care of. "My opinion on the Penn State issue is that it is horrible in every possible way," said associate coach Paterno. "I don't understand how an assistant coach of a division one football team from a prestigious university could go and molest innocent young children who look up to the football team and are trying to better themselves at the sport they love."

Penn State's Woes Continue Against Rams
By Danielle DeBlasio

It was not a good week for Penn State. After being rocked by the child abuse scandal, it seems the school could not catch a break even on the ice. Penn State came to play the Farmingdale Rams Men's Ice Hockey Club on November 12, and the game did not end in their favor.

Within the first period, the Rams had a two-goal lead over Penn State, and they weren't finished yet. Forward John Mendicino, a Farmingdale sophomore, believed that it helped the team immensely. "The game went well. We took a two goal lead in the first period which was huge and we also played well defensively. It was probably our most complete game of the season so far," said Mendicino.

Penn State tried to come back and played well defensively, constantly checking the Rams, but it didn’t help. Penn State scored one goal and it was not enough to come back. "They were a strong team that fore-checked hard and could skate but we were the more conditioned team with a better goaltender that night," said forward Jack Radin.

The Rams won the game 3-1, and it was an essential win for them. "Yeah, we played hard, got a little sloppy at times but overall it was a quality win that we needed so we could keep pushing for that auto bid to nationals," said Radin.

Former student and player John Cipriano believes the team has a shot at going all the way to the championship. "They are definitely one of the better teams in the league. As long as they can keep it together they should go to nationals."