Nursing and Health Sciences dean chosen

ANAULIA FIESTAS
Staff Writer

While not formally beginning her position until July 1, Dr. Ora Lea Strickland has been appointed as the new dean for the College of Nursing and Health Sciences.

According to Vice President and Provost Douglas Wartzok, Strickland stood out the most among the group of candidates because of her numerous achievements and contributions to the field of health sciences.

“Dr. Strickland has been recognized for her outstanding contributions to nursing through her election to the American Academy of Nursing at age twenty-nine, the youngest person ever inducted into the Academy,” said Wartzok in an interview with Student Media. “The diverse educational programs address the needs of many different cultures.”

Due to her admiration of the University’s staff and its vision of leadership, she claims that this job is part of a long-time dream to be a part of the community.

Currently, Dr. Strickland is a professor in the Nell Hodgson Woodruff School of Nursing at Emory University. She has also held positions at the University of Maryland and the University of Puerto Rico. Strickland takes on the position with optimism towards the future in her new role and the path of the University.

“I see FIU as being the University of the future. It is a wonderful place because of its diversity background and the opportunities that are offered to all of the students,” said Strickland in an interview with Student Media. “The diverse educational programs address the needs of many different cultures.”

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An international student seeks jobs, opportunities for visa

POLIANA GUIMARÃES
Contributing Writer

While her classmates counted the days until graduation, Lais Silva, 21, a hospitality and management student, worried about what she will do once school was over.

Silva is one of many of the 2,500 international students at Florida International University who agree that the most difficult part in being an international student is finding a job and staying in the country.

“The moment, I am focusing on school,” Silva said. “But starting next semester [spring], I will be looking for a job, and hopefully they will be willing to be my sponsor in the future.”

The F-1 visa, which is the student visa, allows students to work only on campus while enrolled in school. But the salary on campus is low and the price of tuition is almost four times the cost of in-state tuition.

“I think it’s absurd to pay four times more than any other student,” said Karine Degani, 23, an international student from Brazil. “I take the same classes, with the same professors, and have nothing in my advantage.”

Once students graduate, they can register for a program called Optional Practical Training, which gives them permission to work for a full year.

When the OPT period is over, students must find a job in a company that is willing to sponsor their H-1B visa, the work visa. This is a tough mission to accomplish, as many companies do not find it valuable to pay the high cost of sponsoring a visa when they can just hire someone who is already a resident.

Issam Attalah, 21, an industrial and systems engineering student from Lebanon, said he already has two job opportunities but they will only discuss sponsorship with him after the OPT period.

“I plan on staying here to gain more experience in my field and eventually go back home,” he said. Attallah’s case is a rare one, as more international students decide they don’t want to go back home; instead they want to build a life in the United States and practice their careers here.

“For the first two years that I studied here, I always thought about going back to Brazil, but now I want to stay,” she said. “First, because I think I will have more opportunities here, and also because I am already used to my routine in the United States. I don’t think I will get used to living in Brazil again.”

Some students are fortunate enough to engage in relationships during this process and eventually get married. This was the case with Philip Leake, 27, who met his wife while in college. He got married last year and is now getting his documents through her.

“I am very privileged to have found my wife,” he said. “Not only does she make my life happier, but as a bonus, I feel more confident.”
WEIRD NEWS

Naked sausage stealer caught on tape

What do $15 worth of sausage, a first-aid kit and a pack of napkins have in common? Those are the items a naked man who broke into a Florida club house determined were worth stealing. Joshua Ryan Abemathy, 34, faces burglary and petty theft charges for the January sausage heist over in Estero.

Police say Abemathy was caught on surveillance video prancing around in his birthday suit inside the Mariner’s Cove Club House in the Jan. 7 incident after getting in through an unlocked sliding glass door. Though the suspect was wearing shorts when he entered the club, it’s believed Abemathy took a shower inside and decided to air-dry.

‘Anna Nicole Smith’ Opera Divides Critics

Is the tragic, tawdry life story of Anna Nicole Smith opera-worthy material? The critics aren’t so sure. Some reviewers slammed “Anna Nicole”—which opened Thursday night at London’s Royal Opera House—as a “perversely unmoving” “failed soufflé.” Others, however, have praised it as a “provocative” and “deeply moving” examination of modern celebrity culture.

The opera, by composer Mark-Anthony Turnage and librettist Richard Thomas, charts the rapid rise to fame and fortune—acquired by posing for Playboy and marrying an 89-year-old oil tycoon—and equally speedy downfall of Smith. The performance is filled with sex, legal battles and several drug overdoses.

— Compiled by Alexandra Camejo

CORRECTIONS

In Vol. 22, Issue 17 of The Beacon, in the At The Bay section, Daniel Bloom’s name was misspelled. It is Bloom, not Blume.

The Beacon will gladly change any errors. Call our MMC office at 305-348-2709 or BBC at 305-919-4722.

I feel extremely welcomed. I already feel part of the family. FIU students and faculty have a lot to be proud of.

Dr. Ora lea Strickland, Dean, College of Nursing and Health Sciences

Career Services working to ease job search troubles

Last month he had his 10- year anniversary with the company.

“...I have grown so much in these three years that I have been in the United States,” she said. “I am not only more mature and responsible, but also I feel that now I know what I want for the future. Being an international student is a fascinating opportunity and I’m very happy I can live it.”

Poliana Guimarães, December 2010 journalism graduate, produced this story in the JOU 3303 Advanced News Writing course taught by Dr. Fred Blevens.
Taylor making an immediate impact at guard

JACKSON WOLEK Staff Writer

Phil Taylor has connections that most point guards in college now can only dream of. He is friends with John Wall, coached by Isaiah Thomas and, if that already wasn’t enough, he is also the godson of Allen Iverson.

The 5-foot-9 freshman is certainly making the best of his resources, averaging 10 points since arriving at FIU just over four weeks ago.

“Taylor gets his connection to Iverson from his father, Robert Taylor, who grew up with Iverson as childhood friends and has stayed close ever since. Phil has taken a lot from Iverson who, not very coincidentally, is his favorite player.

“Growing up that’s one guy I always patterned my game after,” Taylor said. “His heart and desire to win is amazing and I feel like he is the reason why I am the player I am because I never quit that I never give up and I play every game like it’s my last.”

“They haven’t had much of a chance to talk lately with Iverson now overseas playing a game like it’s my last,” Taylor said. “Never give up and I play every game after,” Taylor said. “His greatest accomplishment was getting the 1,000 points award, something he never done before and it was something to definitely keep me in basketball shape and keep me ready for when I did come down and jump right into the season,” said Taylor, who missed 18 games in all. When he finally got his ACT score high enough for FIU to let him in he had no idea that FIU even existed. Even when the Hall of Fame coach approached him, it wasn’t so easy to get the highly-regarded point guard to become a Golden Panther.

“He was heavily recruited by some other schools so we had to work hard to get him,” Thomas said. “I think him and Dominique are pretty special in doing that.”

Unfortunately, there was a slight glitch in the plans and Taylor could not come to Southwest Eighth Street when classes started in August. His ACT scores were not high enough for FIU to let him in to the school, but this did not deter him from working on his game and staying in shape, however. He quickly enrolled into CREOTO Academy, a high school postgraduate basketball program in New Jersey.

“It was something I’ve never done before and it was something to definitely keep me in basketball shape and keep me ready for when I did come down and jump right into the season,” said Taylor, who missed 18 games in all.

When he finally got his ACT score high enough for FIU to bring his talents FIU, it couldn’t have come at a better time. The Golden Panthers had been riding a three-game losing streak and needed another guard to back up starting guard Phil Gary.

So far, Taylor’s presence in the lineup has only culminated into a 1-6 record, but his individual play has stolen Phil Gary singing his praises.

“I’m very impressed with him because I missed almost half a season and got adjusted to the offense real quick and our defense sets,” said Gary, who is preparing Taylor to take the lead for next year’s team. “The future is bright for Phil Taylor and he has aspirations of one day perhaps donning a NBA jersey. For right now, it is all about making the men’s basketball program better and helping the Golden Panthers win games this year, and in the years to come.

FINALS

The future is bright for Phil Taylor [above] one of Isaiah Thomas’s highly-regarded recruits of the 2010 recruiting class.

SOFTBALL

FIU splits two-game set to close out weekend

MALCOLM SHIELDS Staff Writer

After splitting their first four games on the previous two days, the Golden Panthers returned back to the field on Feb. 20 to face off against Pittsburgh and Georgia Tech to conclude the Blue and Gold Felsberg Memorial.

PITTSBURGH 4, FIU 0

FIU’s defense struggled as the team committed four errors, which led to two unearned runs. With a runner on first, third baseman Jessy Alfonso would commit a throwing error trying to throw out Pittsburgh’s Ashley Amis-tadse at first. This allowed Reba McClain, normally an outfi lder, to score from fi rst to give Pittsburgh a 1-0 lead.

The Golden Panthers would mount a scoring threat in the bottom of the fourth inning when Ashley McClain hit a single to right and advanced to second on a throwing error by the right fi elder Yvona Alfonso. McClain would advance to third base on a groundout by Jenny Welch.

With two outs, Beth Peller came up to the plate with a chance for a game tying RBI, but Pittsburgh’s Karlyna Jones would strike her out to end the inning. Pittsburgh would add another run in the fi fth inning. Giving Pittsburgh a 2-0 lead.

Pittsburgh would add on two more runs in the top of the seventh inning on a bases loaded single by Holly Stevens. Junior pitcher Jenn Giadack pitched seven solid innings, allowing only two earned runs and recording eight strikeouts.

McClain, normally an outfi lder, recorded her fi rst start of the season as a pitcher against the Yellow Jackets.

FIU would threaten in the bottom of the fi rst inning with a single by Alfonso. McClain would follow with a walk. Welch got hit by a pitch to load the bases.

As a result, Georgia Tech pitcher Hope Rush walked Peller to stake FIU to an early 1-0 lead.

The Yellow Jackets would threaten in the top of the third. With a runner on second, Kheli Weseman would single to right field.

Hayley Downs attempted to score from second on the hit but would be thrown out at home plate by right fi elder Alex Casali. Georgia Tech would score in the top of the fourth on a solo homer by Alyssa Rudolf to tie the game. The Golden Panthers (5-6) collected three consecutive singles by Rachael Slowik, Arcuri, and Burnt to load the bases.

Alfonso would reach base on an error that scored Slowik from third to give FIU a 2-1 lead in the bottom of the fourth.

Brie Rojas would collect an RBI with a bases loaded walk to give FIU a 3-1 lead.

Georgia Tech would tie the game at three on a two-run homer by Kristine Priebe in the fi fth inning. FIU would win the game in the bottom of the sixth inning.

With two runners on and two outs, Peller would deliver the game-winning single, which scored Rojas from second.

The game would end after six innings due to travel restrictions for Georgia Tech. Mariah Dawson and Giadack would also pitch in the game.

Giadack would collect her third win of the season. McClain pitched 3-1-3 innings, recording two strikeouts.
The Golden Panthers were unable to get their offense going against Southeastern Louisiana starter Tyler Watkins on Feb. 20, losing the final game of a three-game series by a 7-1 score.

Coach Turtle Thomas had a lot to say about the hitting issues after Sunday night’s loss, which had a number of similarities to their opening night loss two nights before.

“We got a few hits, not quality hits but hits,” Thomas continued. “We played good on Saturday but their pitcher did a good job of getting us swinging.”

A two-run home run shot by Jeff Harkensee helped push SLU’s offense in the opening inning off a pitch from FIU starter Daniel Desimone and gave the Lions the early lead.

The Sunday night starter for the Golden Panthers struggled with control early on.

While SLU’s offense struck early on, Garrett Wittels got his first hit of the season in the bottom of the first with a shallow hit over second base.

Three innings gone had gone by and SLU still had that early lead going into the bottom of the fourth when Jahari Henry came to the plate and fired a fly ball deep into left field, bouncing off the wall for an RBI double to drive in Pablo Bermudez from second base.

Desimone was throwing plenty of pitches early on against the Lions (2-1) offense in the early innings and the Golden Panthers (1-2) were forced to go to their bullpen early, putting in Logan Dodds to pitch in the fifth inning.

Dodds did not last long, surrendering a homerun to Justin Boudreaux on his third pitch and immediately ending his night as redshirt sophomore Mason McVoy came on to pitch to try and cool off the Lions.

Despite a strong performance from the bullpen up until the eighth inning after that, FIU could not solve Tyler Watkins, who pitched nine innings and giving the Golden Panthers offense a hard time.

Desimone (0-1) picked up the loss for the Golden Panthers as they hope to bounce back against St. Thomas University at home on Feb. 23.
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The Beacon – Wednesday, February 23, 2011 www.fiusm.com
SoBe festival gives students chance to use cooking skills

ALFREDO APARICIO
Columnist

Every year, twenty-five events come together with one goal in mind: to fill stomachs.

This year, the Food Network South Beach Food and Wine Festival (SoBeFest) runs from Feb. 24-27.

The School of Hospitality and Tourism Management, which immerses itself in the festivities every year, will bring young, eager students into the fold by exposing them to all the food industry encompasses.

Max Albano, 21, a hospitality major, who currently works at Zama Restaurant as a line cook as well as the sushi bar, will be attending the event for the second year in a row.

Albano, who is originally from Tampa, didn’t know about the event until Chef Instructor Michael Moran mentioned it to him and he happily accepted the offer to join the project.

“I was his teacher’s assistant and must go to the event because they are with the chefs all the time and they know how they work and they know we work. Culinary-wise they pick the strongest people to help,” said Albano.

Being chosen was an experience for Albano, who before the event had been working with some of the top chefs in the nation.

“I worked with Spike [Mendelsohn] from “Top Chef” in Washington D.C. and Rich Gresh in David Burke’s Prime House Restaurant in Chicago. But it’s always a nerve-wracking experience because you don’t know how high each chef is going to be.”

This year, Albano will get to experience the management side of the event as Lead Coordinator with four other students (Lauren Manon, Rodney Barchine and Eddie Suarez) on Chef Instructor Roger Poslub’s team.

“Sadly, I’m not allowed to touch a knife this year,” jokes Albano.

“Last year I was more involved with the food preparation. My job was to make sure if a student was cooking that they were doing it correctly.”

As lead coordinator, Albano and his teammates will be responsible for making sure everything in the whole event runs smoothly.

“My job is to make sure everyone is happy and the students are where they need to be and the chefs have everything they need,” said Albano.

“One of the events, Best of the Best in the Fontainebleau, has 42 chefs who have all requested different materials for their booths and are ordering their food from outside, some from as far as France. I have to make sure all the prep work is done beforehand.”

“There is more to cooking in a kitchen than actual cooking, many people don’t know that,” said Albano.

Apart from overseeing the whole event, Albano will also monitor two booths in the festival.

“One of the booths in the Fresh Foods’ Grand Tasting Village will feature two of Albano’s original sandwich recipes: a chicken sandwich with sun-dried tomato as well as a flank steak sandwich.

“Amidst all the food, the festival will also feature prominent Food Network celebrities like Rachel Ray and Paula Dean who will host events over the four day period. The festival will also feature many wine tasting events.”

“I’m still nervous but confident,” said Albano. “Once I get going I’m focused but before the actual event I always get butterflies and anxiety.”

During the festival, Albano hopes to take as much as he can from the experience.

“Last year’s festival helped to demonstrate that I could handle myself in a critical and stressful time; this year’s festival will help solidify my management style,” said Albano.

Albano also hopes to walk away with some new techniques and learn to make dishes he has never seen done.

“There are twelve basic cooking methods, but the way you apply them is always different. There are still many things to learn,” said Albano.

“My biggest thing is that the chefs are happy and they remember that students from FIU are a great help and support for them,” said Albano.

“I like to see the people who attend the event take it all in and see the smiles on their faces.”

In the future, Albano hopes to open his own upscale American restaurant possibly in Chicago.

“But he’ll still enjoy coming back for the festival every year.”

“This year we were short staffed because a lot of the students graduated, but when I graduate, no matter how big this event is I will try to come as much as I can,” he said.
Across the nation, elementary and secondary schools are cutting the funding for arts programs, citing the move as a necessary sacrifice. The importance of arts in education has dwindled down to a frivolous aspect of education, percolating the ability to retain information. These skills have often been applied in other subjects and can aid in the academic success of students overall. Furthermore, from my own personal experience I can honestly say that an education in the arts builds self-confidence. There is a certain type of pride from acquiring the ability to draw, play and instrument or showcase choreography that cannot be found elsewhere. Having our children miss out on such an opportunity is a disservice to their moral formation. Performing in front of an audience may incite fear or nervousness at first, but upon doing this on a routine basis, students develop a stronger sense of self, which can help them better interact with their peers and express themselves more clearly. Lianne Brouillet, author of the article “How the Arts Help Children to Create Healthy Social Scripts,” notes that an education in the arts fosters the ability to “pursuit in goal-oriented activity, to seek help when needed, and to participate in and benefit from relationships,” all of which requiring a high self-esteem.

Additionally, an arts education helps keep students engaged. When reading, science and math are fundamentally necessary subjects for all students, but education that only focuses on these subjects without offering a creative outlet will leave students cold. Including arts in education gives students something to look forward to. They know that after their lessons, they will have an opportunity to create, helping them stay motivated to excel in all of their subjects.

Granted, the arts are often present in extracurricular activities, but that is not enough. In order for students to gain the full benefit of an arts education, the arts must continue to be a part of the regular curriculum. By fostering creativity, only then will students build their academic skills, self-confidence and enthusiasm for learning.

The study of the arts provides students an opportunity to actively participate in an imaginative world and can bring every subject to life, turning abstractions into a student’s reality. How can we possibly transform the challenges of this half of the century demand more time in the classrooms and less time with the arts. I strongly believe that more time needs to be allocated to textbook education. In order to do that, education that only focuses on these subjects without offering a creative outlet will leave students cold.

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The Beacon welcomes any letters regarding or in response to its editorial (550 words maximum), send them to opinion@fi usm.com.

The increasing of the quality of education at BBC, the SEAS building is a necessary sacrifice. The impor-
Former journalism major now brewing his own beer

DAVID RODRIGUEZ
Staff Writer

David Rodriguez wants to bring his passion for craft brewing to the Miami masses. Rodriguez, a hospitality major, will get to serve his beer at this year’s South Beach Wine and Food Festival as the winner of the first-ever Lee Schrager Excellence in Leadership Award for Excellence in Wine and Culinary, which he won last year.

Lee Schrager, the founder of the festival, bestowed three students with his award for their work with the 2010 Wine & Food Festival. Rodriguez earned his award for his help coordinating the logistics of setup, transportation, and consumer education on the many wines and beers served over the weekend feasts of foods and drinks.

“It was a great honor,” said Rodriguez, who credits his win to the help and encouragement received from Professor Barry Gump. “You have to want it. Essentially, I felt there were hundreds, maybe thousands of students there from the hospitality school and you have to take every opportunity to help out and make sure things run smoothly.”

“[Rodriguez] is one of those students professors dream about,” said Gump, a beverage management professor and holder of the Harvey R. Chaplin Eminent Scholar’s Chair in Beverage Management at the University. “I have no doubt David will continue to be an outstanding brewer, either as a home brewer, or as a professional brewer.”

Under Gump’s tutelage, Rodriguez was also awarded the Harvey R. Chaplin Scholarship last year, allowing him to travel to Key West for their inaugural BrewFest to donate and promote one of his original beers. The awards have also led to an internship with Southern Wine and Spirits, one of South Florida’s largest beverage distributors.

The 22-year-old beer-brewing student started his career at the University pursuing a journalism degree, but quickly realized his passion lied elsewhere.

“I enjoy eating good and drinking good,” said Rodriguez, who has worked at a slew of restaurants across Florida since his first job at a Quinzo sub shop. “I love my food and beverage, and now I like to see people smile to the festival. She loves seeing people smile and drinks.

“Even though there are 200 more students with hospitality around the world, she has promised to help lead student associate coordinator for the Student Associate Teams of the Food Network’s South Beach Wine and Food Festival.”

This year marks the festival’s tenth year anniversary and it falls right on Rajnish’s 21st birthday.

Since her first festival in 2009, Rajnish has spent the last three years attributing her kindness and desire to

KATIE LAWRENCE
Staff Writer

Vanessa Rajnish has a Swiss mother and Colombian father, was born in Italy, raised in Saudi Arabia, and completed high school in the southern state of Georgia. Her homes have danced across the globe and as a result have made her a passionate fan of music.

“I love travelling,” Rajnish said. “I’m happy when I’m at hotels, I like the same way my peers made her feel when she first volunteered. So it’s a lack of me working the multi-day event, the personal ratio can be quite tedious and difficult—especially when the issue most students have comes into play: not being able to work the multi-day positions.

“Rajnish’s greatest drawback is when volunteers do not show up, according to Rajnish. “I want [the students] to have the best experience possible.”

Vanessa Rajnish

School of Hospitality and Tourism Management, lead student associate coordinator

“I want [the students] to have the best experience possible.”

Rajnish explained organizing an event with such a guest to worker ratio can be quite tedious and difficult—especially when the issue most students have comes into play: not being able to work the multi-day positions.

“Rajnish feels that’s what you talk about for the next hour.”

David Rodriguez, winner of the Lee Schrager Excellence in Leadership Award for Wine and Culinary (left), practices brewing beer with Barry H. Gump, Chaplen Scholar in Beverage Management, for the South Beach Food and Wine Festival on Feb. 24.

Former media coordinator’s passion ‘lay on student side’

BRITTNY VALDES
Contributing Writer

Rajnish believes and lives the mentality in which and by which Rodriguez wants to bring his passion for craft brewing to the Miami masses. Rodriguez, a hospitality major, will get to serve his beer at this year’s South Beach Wine and Food Festival as the winner of the first-ever Lee Schrager Excellence in Leadership Award for Excellence in Wine and Culinary, which he won last year.

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This year marks the festival’s tenth year anniversary and it falls right on Rajnish’s 21st birthday.

Since her first festival in 2009, Rajnish has spent the last three years attributing her kindness and desire to see people smile to the festival. She has worked on both the student and media teams of the festival, but found her passion lay on the student side. Being the coordinator is a very “fast-paced, interactive and personal position,” Rajnish said. The personal aspect is the reason she likes it the most.

Rajnish wants students to feel the same way her peers made her feel when she first volunteered. So it’s a lack of me working the multi-day event, the personal ratio can be quite tedious and difficult—especially when the issue most students have comes into play: not being able to work the multi-day positions.

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“It was a great honor,” said Rodriguez, who credits his win to the help and encouragement received from Professor Barry Gump. “You have to want it. Essentially, I felt there were hundreds, maybe thousands of students there from the hospitality school and you have to take every opportunity to help out and make sure things run smoothly.”

“[Rodriguez] is one of those students professors dream about,” said Gump, a beverage management professor and holder of the Harvey R. Chaplin Eminent Scholar’s Chair in Beverage Management at the University. “I have no doubt David will continue to be an outstanding brewer, either as a home brewer, or as a professional brewer.”

Under Gump’s tutelage, Rodriguez was also awarded the Harvey R. Chaplin Scholarship last year, allowing him to travel to Key West for their inaugural BrewFest to donate and promote one of his original beers. The awards have also led to an internship with Southern Wine and Spirits, one of South Florida’s largest beverage distributors.

The 22-year-old beer-brewing student started his career at the University pursuing a journalism degree, but quickly realized his passion lied elsewhere.

“I enjoy eating good and drinking good,” said Rodriguez, who has worked at a slew of restaurants across Florida since his first job at a Quinzo sub shop. “I love my food and beverage, and now I like to see people smile to the festival. She loves seeing people smile and drinks.

“Even though there are 200 more students with hospitality around the world, she has promised to help lead student associate coordinator for the Student Associate Teams of the Food Network’s South Beach Wine and Food Festival.”

This year marks the festival’s tenth year anniversary and it falls right on Rajnish’s 21st birthday.

Since her first festival in 2009, Rajnish has spent the last three years attributing her kindness and desire to see people smile to the festival. She has worked on both the student and media teams of the festival, but found her passion lay on the student side. Being the coordinator is a very “fast-paced, interactive and personal position,” Rajnish said. The personal aspect is the reason she likes it the most.

Rajnish wants students to feel the same way her peers made her feel when she first volunteered. So it’s a lack of me working the multi-day event, the personal ratio can be quite tedious and difficult—especially when the issue most students have comes into play: not being able to work the multi-day positions.

“Rajnish’s greatest drawback is when volunteers do not show up, according to Rajnish. “I want [the students] to have the best experience possible.”

Vanessa Rajnish

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