Barack Obama wins reelection

By Seth Mattei and Blake Newman

President Barack Obama was reelected on Tuesday, Nov. 6, leading by 3 million popular votes and 126 electoral votes. According to politico.com, the final count was 61,782,376 popular votes for the president, and 58,556,102 for former Massachusetts governor Mitt Romney. Obama swept the electoral vote with 303 votes from the Electoral College, in contrast to Romney’s 206 (270 out of 538 are needed for a candidate to win). Obama’s final number of electoral votes increased by 19 after Florida’s results came in four days after election day.

Indiana and North Carolina were the only two states to change parties since the 2008 election; both states went for Obama in that election, but Romney won them this time around. However, that was still not enough to give him the election, as Obama carried all of the key swing states, including Ohio, Iowa and Virginia, making the Florida win an added bonus.

The Republican ticket failed to win both Massachusetts and Wisconsin- the home states of Romney and his running mate Paul Ryan. It was a close race, nonetheless, ending in Obama with 51 percent of the popular vote and Romney with 48 percent.

Hurricane Sandy played a major role in the election, by displacing thousands of voters on the East Coast. New York governor Andrew Cuomo signed an order allowing residents to vote at any polling place they could reach conveniently, while New Jersey residents were allowed to vote by email and fax, the first time in US history that civilians have voted in this fashion, although members of the armed forces have been able to vote remotely before.

Gambit Weekly referred to New Orleans as, “a deep blue dot in a deep red state” after reporting that Obama received 80.3 percent of the city’s votes, while Romney won the state by 57.8 percent. The article went on to state that Obama did better in New Orleans than even some of the most liberal cities on the West Coast, including Portland, Seattle and Los Angeles.

Shortly after CNN projected that Obama had won reelection, news stations announcing the election announced his victory. President Obama took to Twitter shortly after his victory was called and sent this message to followers, “We’re all in this together. That’s how we campaigned, and that’s who we are. Thank you.”

The incumbent president delivered an inspired victory speech upon being reelected. “We want our children to live in an America that isn’t burdened by debt,” he declared, “that isn’t weakened by inequality, or threatened by the destructive power of a warming planet.” Obama, clearly influenced by John F. Kennedy, went on to say, “The role of ‘citizen’ in our democracy does not end with your vote. America has never been about what can be done for us. It’s about what can be done by us.”

New Orleans City Council election results

District E
Dec. 8 run-off: Austin Badon and James Gray

District B
Dec. 8 run-off: Dana Kaplan and LaToya Cantrell

Louisiana Congressional election results

U.S. Representative 1st Congressional District
“Steve” Scalise (R)

U.S. Representative 2nd Congressional District
Cedric Richmond (D)

U.S. Representative 3rd Congressional District
Charles W. Boustany, Jr. (R)

U.S. Representative 4th Congressional District
John Fleming (R)

U.S. Representative 5th Congressional District
Rodney Alexander (R)

U.S. Representative 6th Congressional District
William "Bill" Cassidy (R)
Alumni honors with Circles of Excellence awards

By Blake Newman

On Oct. 23, the Alumni Association of Delgado Community College held a dinner at Andrea’s restaurant in Metairie to announce the winners of the Circles of Excellence awards. The award recognizes alumni of Delgado who have outstanding service and character in the community. The recipients are as follows: Pamela Albers of Gretna is a social worker with the New Orleans Family Justice Center. Albers graduated from Delgado in 1993 with a degree in General Studies. Anna Marie Eastbum is a resident of Slidell that graduated in 2006 with a degree in Dietetics. Eastbum works as performance dietitian with the John C. Stennis Space Center. Joseph Scott Morgan graduated in 1991 with a degree in Criminal Justice. Morgan, who resides in Dahanoga, Ga., is working as an assistant professor at the North Georgia College and State University. Patrick M. Smith is a resident of Mandeville that graduated in 1999 under Criminal Justice. Smith works as a community relations deputy for the see ALUMNI, page 8

One Delgado student shares his experience as a television news intern

By Julie Tommeraas

Bun Choum, an upper classman at Delgado, was given the opportunity to intern with WDSU, News Channel 6, this semester. With all the horror stories told about internships, Choum has had an experience that is anything but horrible, and has enjoyed the internship so much that he is considering working at WDSU one day. Below he explains the positives and negatives of the job.

What do you like about your internship?

What I like about my internship at WDSU is the freedom they give you. At WDSU, they don’t treat you like you’re an intern; they treat you like you’re an employee and works very well with interns. She is definitely a model to you at WDSU.

What do you dislike about the job.

Not enough hours in a day. It’s such a surreal feeling to know that your work is good enough for them to put on air. Is there anyone who has become a mentor/role model to you at WDSU?

My favorite person to work with at the station is Gina Swanson. She is a very hard worker and works very well with interns. She is definitely the go to reporter.

Visual Communication students designing for local non-profits

By Jordan Dolese

According to Delgado’s program outline, the school’s Graphic Design program “is designed to prepare students for gainful employment in professional and art-related industries.” Visual Communications/Graphic Design students are putting their work to use beyond the classroom, and helping local organizations while they perfect their craft.

Professor Ted Walley’s students are working with two different non-profit groups this semester-the Red Shoe Society and the Roots of Music.

The Red Shoe Society is a group that supports the local Ronald McDonald House by organizing fundraising and hosting events at the House. Students are individually organizing a pamphlet designed to petition for donations to support them.

The Roots of Music serves over 100 students by offering various music education programs including music history and theory. Their aim, though, is to revive the marching band in the curriculum of New Orleans middle schools. Delgado students are each designing their own interpretation of a compilation CD cover that will raise money for the program. This involves taking all photography for the design and arranging the tray, label, disc, booklet, and cover. To see what other service learning events are going on for the rest of the semester visit www.dcc.edu/servicelearning.

POLICIES AND PROCEDURES

The Dolphin is edited and produced by students enrolled at Delgado Community College. Delgado alumni and guest writers invited by the staff to submit work. Signed opinions are those of the author and do not necessarily reflect the views of the administration of Delgado Community College, other members of the staff, or the faculty advisor to the newspaper. The Dolphin reserves the right to accept or reject any submission or advertisement. All submissions must include full name and phone number. Submissions can be mailed to The Dolphin, 615 City Park Ave., New Orleans, LA 70119 or brought to the Dolphin office in CP11 Room 104, Monday through Friday. The office phone number is (504) 671-6035, and the e-mail address is thedolphin29@gmail.com.
NEWSBRIEFS

LOCAL
(AP) The former Philip A. Capdau Junior High School on Franklin Avenue in New Orleans is one of seven Orleans Parish School Board-owned properties that will go to auction. Interim Superintendent Stan Smith says the “termination of properties” is part of the ongoing master plan to match demographics to the number of schools operated by the district.

STATE
(AP) Louisiana’s doctors are complaining about a lack of detail and preparation as LSU slashes spending in cuts that affect training programs for the state’s future physicians. Andy Blalock, president of the Louisiana State Medical Society, said that the cuts mean the state’s “best and brightest” medical students and doctors-in-training could leave the state because of the tumult.

NATIONAL
(AP) The massive storm that started out as Hurricane Sandy slammed into the East Coast and morphed into a huge and problematic system, killing at least 107 people in the U.S. Power outages now stand at more than 1.7 million homes and businesses, down from a peak of 8.5 million.

INTERNATIONAL
(AP) Finance ministers and central bank governors from the world’s leading economies met in Mexico amid growing fears over the global impact of Europe’s debt crisis and the stalemate over a fiscal plan in the U.S. The G20 brings together the world’s principal economies and important emerging ones, including the United States, the European Union, China and Brazil.

Pink Out!
The Student Government Association hosted the 2012 Pink Out event on Oct. 22 on Delgado’s City Park campus. The annual breast cancer awareness event is meant to educate about detection and create awareness and support for those diagnosed with the disease.

Veterans Day Nov. 11
Membership at New Orleans’ VFW Post 8973 has grown steadily over the last few years. Pictured above at the group’s October meeting, Marshall Hevron (at podium) introduces a new member. Hevron, a veteran who served in Iraq, has made it a priority to reach out to younger, more recently returned veterans. The post is located at 531 Lyons St. in Uptown.

An Unsettling Sight
An emergency alert station in front of building 10 sits broken since at least Oct. 22 when this photo was taken.
Exploring New Orleans’ walls of sound

By Seth Mattei

In New Orleans, there is a record store in almost every neighborhood, not bad for a format that the music industry tried to kill off with CDs in the 1980s. It is arguable whether vinyl’s sonic qualities are superior to those of its digital counterpart, but records have a warm, rich and natural sound, and they certainly last longer.

“It’s a quality product,” said Allison K., an employee at Domino Sound Record Shack, located at 2557 Bayou Rd. in Treme. “Records sound good. They last forever, and they’re beautiful.” Although it’s off the beaten path, Domino still has a good central location in the city, as well as the unique touches that record stores need to survive in this day and age. “We have more international reggae records than anywhere else in the area,” said Domino’s owner, Matt Knowles.

Jim Russell’s Records, located at 1837 Magazine St., in the Lower Garden District, is the oldest record store in New Orleans. “The store opened in 1967,” said Denise Russell, the store’s proprietor, and Jim Russell’s daughter-in-law. “It was the largest wholesale record market in the Gulf South region. Then they decided to sell to the public, and officially opened as a record store in 1968.” Most of the store’s extensive merchandise is used, and plenty of the records can be traced back to more than half a century ago, a testament to vinyl’s longevity. It is a great place to find older records from many musical genres. The wall of 45s is particularly impressive, containing what appears to be hundreds, if not thousands of singles from a wide variety of artists, many of them rare and probably out-of-print. The Mushroom, located at 1037 Broadway St., Uptown, the other long-running record store in the city, suffered major damage from Hurricane Isaac. “Part of the roof blew off,” said Mushroom employee Mike Kratchulli. “Ninety percent of the vinyl was destroyed. We lost A through F of the used section. I wouldn’t be surprised if it was 10,000 records.” Fortunately, the Mushroom supplements its income by selling T-shirts, posters, CDs, DVDs, and tobacco accessories. The store is open for business, and renovations should be near completion by the time this article is published.

On the other end of the record store spectrum is Euclid Records, located at 3401 Chartres St., in the Bywater neighborhood. The shop has another location in St. Louis, but they operate independently from their distant locations. Euclid was started in New Orleans in 2010 by St. Louis native James Weber and Brian Bromberg, who moved here from New York, where he was employed at Generation Records. The shop specializes in new records, and carries many classic and contemporary gems, all meticulously organized, making Euclid very shopper-friendly. It’s a great starting point for young music fans who are just discovering vinyl. “Record stores work in this capacity,” said Bromberg. “There is so much music in New Orleans, and it should be easy to get.”

Louisiana Music Factory, located at 210 Decatur St., in the French Quarter, is across the street from the House of Blues, and is often dismissed as a novelty shop that sells CDs of local music to tourists. However, they have a stellar vinyl section upstairs that features a surprising selection of music in a relatively small, but well-organized room. Among other things, the Jazz section is great, there is a wealth of old comedy records, and they even have a row of albums labeled “Local Metal,” staying true to the store’s glossy, but authentic New Orleans music theme. “We have seen a big increase in young kids buying records in the past few years,” said owner Barry Smith. “Our bread and butter is still the local music downstairs, though.” Yet another take on how to make a music store work in the 21st century is Skully’s Records, located at 907 Bourbon St., in the French Quarter. Skully’s is a tiny storefront property, yet they sell a wide variety of music and music-related media, including records, CDs, DVDs, books, and magazines. “We specialize in indie rock,” said Skully’s employee Joe Huston. “We have a lot of obscure metal and psychedelic music. People aren’t going to find what we have at other stores.”

The record industry is far from bustling, but people still love music, and there is still a significant demand for music in a concrete format, and with its highly visual cover art and unique sound, has proven to be a resilient product.

“Every record store in New Orleans serves a purpose,” said Huston. Local record stores do not view each other as competition in today’s music market, but rather as comrades, and sanctuaries for fellow music lovers, with Knowles noting that “Overlap between stores is very small.” “The more record stores the better,” concurs Bromberg.

Large crowds at Voodoo united by a love of music

By Julie Tommeraas

The wind blowing in your hair, being arm to arm with a stranger, dancing out the rhythm to keep warm and being so moved by the vibes flowing in your ears - it must be Voodoo. Voodoo is about the experience of being in a crowd of thousands, yet feeling lifted, raised, and enlightened by the different artists and bands that all unite together to give the crowd an amazing performance. Awolnation did a great job of hyping up the crowd; thousands of people crowd surfed, held hands with strangers, and swayed side to side chanting their hit song, “Sail.” The entire crowd seemed to become fans. While Metallica headlining instead of Green Day was a letdown for many, (the band had to bail-out due to their lead singer heading to rehab) the way the other bands seemed to show support for Metallica was insightful. Justice blasted their electro hits for the younger crowds, as Metallica played a few yards away.

The crowd this year at Voodoo was eclectic, with many people of different ages and tastes in music coming together to stay warm, and soak up the spirit of New Orleans. Amazing.
Godspeed You! Black Emperor pack the house at Tipitina’s, release first album in ten years

By Seth Mattei

When I went to Tipitina's on Oct. 7 to see Godspeed You! Black Emperor perform soon after announcing their first album in a decade, I expected a significant crowd of independent music fans; the shoulder-to-shoulder sea of people that actually showed up far exceeded those expectations.

GY!BE are not a traditional rock band. They are an instrumental collective that plays emotionally charged, orchestral drones consisting of slow build-ups and intense melodic swells. The audience at Tipitina's stood hypnotized throughout their set, bobbing their heads and moving to the rhythms of a band that has truly succeeded on its own unique terms. Although their songs do not have lyrics, the group's album covers, song titles and uncompromising approach are politically-charged: they are on a record label based in their hometown of Montreal, Quebec, they do not participate in public advertisement, and they are as vocally against the mainstream music industry as an instrumental group can be; as it turns out, that may be the boldest part of the statement. A 20-minute drone is not likely to be heard on any corporate-owned radio stations any time soon. So why do they draw such big crowds?

GY!BE are shrouded in mystery, but they know how to make great albums. Their last album before the recent return, 2002's Yanqui UXO, was recorded by the legendary Steve Albini (Nirvana, the Pixies, Flogging Molly), a name that causes many a subterranean rock fan to pay attention when it is tied to a project. The imagery put forth by the ensemble is incredibly striking. They generally perform in a circular formation, while projectionist John Littlefair plays film clips from four 16mm reel projectors, showing images of burning cities, cumulus clouds, nature, industry, and other abstract images, often oddly juxtaposed. These projections dance over the group while they perform, giving the performance a cinematic touch. When the screen lit up and clouds floated across the stage at Tipitina's for the start of the song "Gathering Storm", the opening of their epic 2000 double album, Lift Ye: Skinny Fists Like Antennae to Heaven, the crowd let out a short burst of applause, almost a sigh, reveling in anticipation of the sparsely pretty soundscapes that many audience members never thought they would get the pleasure of experiencing live.

The new album, 'Allelujah! Don't Bend! Ascend!' is an abrasive return. Although it wasn't released in the U.S. until Oct. 16, copies of the vinyl edition were available at the concert. This edition features a 12-inch LP with one 20-minute song on each side, and a 7-inch record with a six-and-a-half-minute continuous drone on each side, meant to follow each of the "main" songs. Digital versions of the album (CD and computer download) play in this sequence, and the record sleeve has a map-out of the correct order to play the songs. The first song "Mladic" is very heavy, employing a harrowing bass sound and twangy guitar sound, eventually eclipsed by feedback and other distortion. The cello, violin and drums sound like a dramatic march scene from a war film. The arrangement almost sounds too much like classical music to be associated with rock in any way, but the screechy feedback and pounding drums create a sound that is defined by hard rock's DNA, yet does not follow rock's structural rules.

The first of the shorter "drone" songs, "The Helicopters’ Sing", is made up of sustained violin and cello tones, while feedback and violins playing dissonant tones fill the rest of the aural atmosphere. In the dissonant violin recordings, the bow can be prominently heard striking and scraping along the instruments strings. "We Drift Like Worried Fire" almost sounds like a quieter continuation of the first drone, but at the one minute mark, strings are plucked in a highly percussive melody. The interplay between guitarist Efim Menuck and Roger Tellier-Craig, along with violinist Sophie Trudeau and cellist Norsola Johnson, provide the listener with a war film. The arrangement almost sounds too much like classical music to be associated with rock in any way, but the screechy feedback and pounding drums create a sound that is defined by hard rock's DNA, yet does not follow rock's structural rules.

The final song on the 7", "Strung Like Lights at Thee Printemps Erable", acts as a sustained ending to the album. It is a good deal scratchier than "The Helicopters’ Sing", and might actually drag even more, but the ideas and feelings that this band evokes in its listeners is a breath of fresh air. It often sounds like Baroque period classical music wrapped in an indie rock shell.

Finally, a band has challenged all of the conventions of what a modern-day "band" should be, and they won the battle. They have an eclectic sound and twangy guitar sound, eventually eclipsed by feedback and other distortion. The cello, violin and drums sound like a dramatic march scene from a war film. The arrangement almost sounds too much like classical music to be associated with rock in any way, but the screechy feedback and pounding drums create a sound that is defined by hard rock's DNA, yet does not follow rock's structural rules.

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Godspeed You! Black Emperor pack the house at Tipitina’s, release first album in ten years

By Seth Mattei

The Dolphin

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Local film industry offers part-time and volunteer gigs perfect for students

By Chris Farrell

Many Delgado students find part-time work as background extras in movies being filmed in and around New Orleans, and the annual New Orleans Film Festival (NOFF) offers volunteer opportunities as well.

Jolene Pinder, Executive Director of the New Orleans Film Society, commented in the festival’s magazine that “In April, MovieMaker Magazine named NOFF one of the Top 25 Film Festivals Worth the Entry Fee.”

In past years, to work on productions around town, it was necessary to sign-up with each individual casting agency in order to find such work, but today all the major agencies look to mycastingfile.com as a personnel database from which to submit their talent to projects being filmed in our area.

Working as an extra is often a long day’s work of 10-12 hours, but much of the time is often spent waiting in the “holding area” where you can get a lot of studying done in between scenes. The job is a convenient way to both make money and finish schoolwork at the same time.

When I volunteered at this year’s film festival, I particularly liked meeting directors and film critics, actors and camera operators—people in every dimension of the industry.

The various venues for events surrounding the festival range from the delightfully cozy Prytania Theatre to the inspirational New Orleans Museum of Art (NOMA), from the bustling Theaters at Canal Place to the historic Old US Mint. Attending screenings, or any of the multitudes of panel discussions (conducted by a wide variety of professionals from every facet of the film production industry) becomes an exploratory excursion into our fair city and an opportunity to appreciate so much more than just any one film.

A number of parties take place during the week of the festival as well, from the opening night party at the Saint Hotel to various V.I.P. exclusive events, make no mistake about it—folks in the film industry do like to party! Many of the screenings are free, so keep the New Orleans Film Festival on your to-do list for next year.

If you are interested in becoming an extra in any of the of movies made in the New Orleans area, sign up with mycastingfile.com, and experience exciting part-time work that still allows plenty of time for both networking and studies.

Volunteers at the 23rd annual New Orleans Film Festival.

**FILM FEST WINNERS**

**Documentary Feature Award**

Winner: “Ultimate Christian Wrestling” - dirs. Tara Autovino and Jae-Ho Chang
Special Jury Mention: “Call Me Kuchu” - dirs. Katherine Fairfax-Wright and Malikah Shabazz-Worrell
Prize: $10,000 camera package sponsored by Panavision
Jurors: Michael Lumbkin, Lois Vossen, Tia Lessen

**Narrative Feature Award**

Winner: “Francine” - dir. Melanie Shatzky and Brian Cassidy
Honorable Mention: “Four” - dir. Joshua Sanchez
Prize: $10,000 camera package from Panavision
Jurors: Michelle Satter, Neal Block, Angela Tucker

**Louisiana Feature Award**

Winner: “T-Gallop” - dir. Connie Castille
Honorable Mention: “Varla Jean and the Mushroomheads” - dir. Michael Schri- alli
Prize: $9,000 camera package from Division Camera
Jurors: Mike Scott, George Ingmire, and Luisa Dantas

**Animated Short Award**

Winner: “El Dahiri del Pez Laton (Lionfish Delusion)” - dir. Quique Rivera
Honorable Mention: “The Happier” - dir. Alex Brul Flagstad
Prize: $500 cash prize sponsored by Bayou FX + three animation software packages from Smith-Mico, Inc.
Jurors: John Dubin, Rachel Morgan, Huck Wirtz

**Experimental Short Award**

Winner: “Two Seconds After Laughter” - dir. David Rousseve
Honorable Mention: “Hyperlikeness ad absurdum” - dir. Margarida Sandrinha
Prize: $2500 in film stock, sponsored by Kodak
Jurors: Josh Penn, Opeyemi Olukemi, and Tim Rhys

**Narrative Short Award**

Winner: “Asad” - dir. Bryan Buckley
Special Jury Mention: “Queen” - dir. Adam Ross
Special Jury Mention: “Amos” - dir. Taylor Maxwell
Prize: $2500 in film stock, sponsored by Kodak
Jurors: Josh Penn, Opeyemi Olukemi, and Tim Rhys

**Experimental Short Award**

Winner: “What Happens When Robert Leaves the Room” - dir. Zack Goddard
Honorable Mention: “A Most Complex Form of Ventriloquism” - dir. Ashley Brett Chipman
Prize: $9,000 camera package from Division Camera
Jurors: Lisa Lucas, Jay Thames, Ken Korman

**Documentary Short Award**

Winner: “A Story of the Modlins” - dir. Sergio Oksanen
Honorable Mention: “In Search of Avery Willard” - dir. Cary Kkehayan
Prize: $2500 in film stock, sponsored by Kodak
Jurors: Sean Flynn, Chris Boeckmann, and Nancy Schwartzman

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Prize: $9,000 camera package from Division Camera
Jurors: Lisa Lucas, Jay Thames, Ken Korman

**Best Cinematography for a Louisiana Film**

Winner: “Madchen,” dir. Ji Un Choi
Prize: $10,000 camera package from Fletcher Camera

**Programmer’s Award**

Winner: “Ultimate Christian Wrestling”
Prize: $500 cash prize from New Orleans Film Society

**Programmer’s Award**

Winner: Courtney Egan
Prize: $2,000 camera package from Fletcher Camera
Diablo 3, rife with problems, seen as a disappointing game in the popular series

By Blake Newman

From the makers of Starcraft and World of Warcraft comes a video game that many players have waited for over ten years to see. Diablo 3 was released May 15, and with an early release comes problems no one could have predicted. Diablo 3 is an action, role-playing game that is the third installment of the Diablo series. The game was available for purchase and download earlier this year before it’s release date in May, but the final patch and game play couldn’t be downloaded until midnight of the official release date. Prior to the release date, Blizzard had the Diablo 3 website running, adding new teasers, and class updates, but not much had happened at all. This got fans excited, but some considered it false advertising.

The game consists of four levels and each level has four acts to beat. All players start off in “Normals”, then once beaten move on to “Nightmare”. This goes on through “Hell” and finally to “Inferno”, which was supposed to be a level that no player could beat. For the first couple of months this was true, but after patch 1.0.2., many players beat Inferno in a couple of days. For those who attempted to log on the day it was released, they either had to wait ten minutes to get into the game or got an error that wouldn’t allow logging on. Assuming you were able to play the game, it was full of lag time and not up to the expectations that Blizzard had previously set. Developers released numerous patches in hopes of fixing the game and getting the players back. Shortly after patch 1.0.4., many players quit because characters in the game had been hot fixed. Between the patches and the hot fixes, the game was unavailable for a short period of time. The little time players did have to play the game brought complaints flooding the general chat area. Many characters were considered over-powered in their skills, while some characters had been patched to the point that they were useless.

The wizard that used to be one of the best and most over-powered class in the game was hot fixed during patch 1.0.4. This made the class unplayable to play for a lot of players. The character used to be able to rush through the acts and kill almost anything with little to no problems. Now the character could barely survive in the Inferno. If the characters being hot fixed didn’t make the game unbearable, the pitiful excuse of the auction house did. Unlike Diablo 2 where players could craft items and make what they wanted to use, using runes and open-socketed items, players now have to buy them on the auction house. Unless, they are one of the lucky few who find the useable and sellable items.

Over all, the game was a major let down for me. For those of us who waited years for this game to come out, it was not at all what Blizzard made me believe it would be. If the developers could find some way to merge Diablo 2 items with Diablo 3, the items would improve. The hot fixes, patches, and constant editing of characters are what make the game unbearable. Although the game is a work in progress, like most role-playing games, they still patch World of Warcraft every Tuesday. Patch 1.0.5. has made the game slightly more enjoyable by upping the drop rates and allowing players to decide how powerful they want the monsters to be with the new monster power system, but the characters still need a lot of work. Perhaps there will be an expansion in the following years that will add more characters and make the game more interesting.

A look back at Voodoo

By Jordan Dolese

Festival-goers and music fans alike gathered in City Park the weekend before Halloween to worship the beauty of City Park’s majestic setting. For the first time in the festival’s history, camping on-site was allowed. Tourists had easy accommodations if needed, and the curious local had a place to crash if they happened to wear themselves out the night before.

The festival kicked off on Friday with great local acts like blues guitarist Little Freddie King and the band Big History. Kaskade and JFK of MSTRKRFT kept the dance party going through the night on the Red Bulletin stage. Saturday continued the weekend of festivities with a plethora of big local and national acts. MyNameIsJohnMichael held down the Preservation Hall stage while The Vettes played over at Le Carnival stage.

Metallica and Justice closed out Saturday night, leaving many exhausted in their wake and wondering how another day of revelry was even physically possible.

Unlike past years, where Friday and Saturday were generally the days hosting bigger name acts, this year was a different story - Sunday had it all. Whether you were a fan of hip-hop, electronic music, or rock, this was the day to go. Nas, Skrillex, Coheed & Cambria, and Jack White all played on Sunday to close out the festival’s fourteenth year.

Pre-sale tickets for the festival went on sale last year at the end of December at a special early bird price of $77 for a general admission weekend pass, although this was months before any musical acts were announced. Expect something similar to happen again this year, before the price will more than double as the headliner announcements start rolling out.

In Cleo, author draws on real-life joy and tragedy

By Blake Newman

Cleo: The Cat Who Mended A Family is a touching story that will make you laugh while crying at the same time. Helen Brown released the book in 2009, and surprisingly Cleo is a real-life member of her family. Cleo is the tale of a family who goes through a parent’s worst nightmare, but finds love again in the form of a kitten.

When Cleo was first introduced to the home, the family wanted nothing to do with her. Helen Brown, also the main character, loses her son Sam shortly after his tenth birthday, and the pet was meant to be his birthday present. While the family is still grieving, the kitten arrives on Helen’s doorstep, but before she can reject the kitten, her son Rob has fallen in love with it.

Cleo finds many ways to get the family’s minds off the sadness that is taking over their lives. Helen finds it hard to reject the kitten who she believes is a part of her departed son. The family goes through a good bit of heartache throughout the story, but Cleo is there every step of the way to lighten the mood. Even as she grows older, Cleo finds ways to bring happiness to the family’s lives.

The novel tells a story of love, loss, and second chances. Cleo gave Helen a second chance at life, and Helen gave Cleo a family that loved her endlessly. The love Cleo brings into the Brown’s life is an inspiring story that is often overlooked by those who have animals. After reading this story, you will want to go and hold your pet tight.
One Black Friday website helps bargain hunters get a head start
By Megan Alleman

For decades, people have been shopping on the morning of Black Friday (the day after Thanksgiving) to get special deals and to get a head start on Christmas gifts. The term “Black Friday” dates back to when accounting records were written by hand. Red ink was used to signify a loss and black ink was used to signify profit. Black Friday refers to the stores moving from the red to the black. Some families follow a tradition and go to specific stores, and a lot of people map out the different stores that have the best deals. Recently, the website bfads.net was created to help anxious shoppers get a sneak preview of hot items before the sale catalogs come out. The website has ads from many different stores, and lists in-store sales, as well as online sales. Some of the stores included are Walmart, Ace Hardware, Target, Toys ’R Us, Best Buy, and Bath and Body Works. The site has a little bit for everyone and for every age group. Bfads.net also has scanned images of the actual Black Friday catalogs that have been leaked early, as well as a searchable database of all items so you can find the best deal on a particular item.

Whether you are a stay-at-home online shopper, or one who camps out overnight in line, bfads.net has useful information for anyone looking for Black Friday’s best deals.

CrossFit offers a variety of ways to keep healthy and fit
By Julie Tommeras

Repetitions, running, weights, rock-hard bodies? Yes, that pretty much sums up CrossFit. CrossFit is a fitness program that combines a wide variety of functional movements into a timed or scored workout.

Each workout session contains the Workout Of The Day or WOD. This is a timed workout, and the times are often displayed afterwards, next to each participant’s name. The competitive nature that CrossFit embodies pushes participants to motivate themselves. Pull-ups, squats, weightlifting, gymnastics, running, rowing and a host of other movements all factor into this workout method. The activities are always changing, yet always producing results.

There are specific competitions, gyms, apparel and even diets that go along with CrossFit. The Paleo diet, sometimes called the “Caveman diet,” is popular among some who workout with CrossFit. This diet consists of eating grass, produced meats, fish and seafood, fresh fruits and vegetables, eggs, nuts and seeds, and healthy oils. The diet avoids cereal grains, legumes, dairy, refined sugar, potatoes, processed foods, and salt.

Chelsey Tharp, a recent graduate of Delgado, has been doing CrossFit for about six months and says she is hooked, and lives and breathes CrossFit. Tharp disproves the idea that to be successful in the program, one has to be a large, bulky man to keep up with the weights involved.

CrossFit is a great form of weight loss and keeps the body in a condition that aids in overall health. CrossFit can be practiced at 4921 Airline Dr., in Metairie and 8422 Burthe Street in New Orleans.

Burgundy: the new black for this season
By Khanh Nguyen

November is already here when we are approaching the holiday season. Fashionistas are wondering what the hot trend will be for the busiest party time of the year. We already know that rich jewel tones are a super hot trend now, but there is one color burning brighter than the rest on the trend radar: burgundy.

Whether you call it burgundy, ox blood, maroon or merlot, this rich shade is popping up in all kinds of ways this season. It is definitely the most prominent color we have seen so far for this holiday season, with lots of fashion websites proclaiming burgundy the new black. This rich, subdued hue is incredibly versatile, and there are a fantastic variety of clothes, shoes, accessories, nail polish, even make-up, that can bring this gorgeous hue to life. Burgundy is a very luxe and sophisticated color, but dramatically edgy too - it works well with leather but equally well with velvet. This color trend is fabulous when worn with navy blue, grey and black, or if you are feeling bold, go monochrome. The great thing about this color is that it seems to go with almost everything – try wearing it with metallics, whites and creams too. You can wear burgundy to add a splash of color or make a full on in-your-face statement.

We all know it’s getting colder outside, which means jackets are added to our daily wardrobe. On the runway, burgundy fur was all the rage. You can shell out big bucks for the real thing, or try it out with some inexpensive faux fur. Motorcycle jackets are always a staple for fall and in burgundy, it turns one from run-of-the-mill to something to talk about.

Are you aching for something different in your makeup routine? Give burgundy lipstick a try. The shade really highlights the mouth and looks great with many skin tones. It’s also a twist on classic glamour and is sexy and alluring. “A soft, gray smoky eye paired with a glossy burgundy lip portrays gothic elegance and dark romance,” says celebrity makeup artist Pat McGrath.

No matter how you wear burgundy this fall, you will be subtly demanding attention. This is a color that screams luxury without having to drain your bank account. Stay chic, feel holidays on the horizon. The holiday season is such a fun time of year with festive parties, time with family and lots of food. The celebration is such a treat, but this season comes with a lot of temptation. How do you balance it all? It can be pretty tough, but with a little willpower and a plan – you can do anything! Here are some tips for how to stop giving in to all the culinary temptations.

-Be realistic. Don’t try to lose pounds during the holidays, instead try to maintain your current weight.
- Stick to your daily health plan. Even though your social calendar is packed, squeeze in some sort of exercise every day.
- Fill up on healthy snacks before you head to a party. Eat a salad with lean chicken or a handful of almonds and an apple before heading out. You’ll feel full and will have no problem saying no to extra calories.
- Don’t rush to eat. Socialize and settle into the festivities before you eat.
- Keep the drinks to a minimum. Definitely enjoy a cocktail or two – but, sip them and then switch to sparkling water with a twist.

Enjoy the holidays, plan a time for activities, incorporate healthy recipes into your holiday meals, and don’t restrict yourself from enjoying your favorite holiday foods. In the long run, your mind and body will thank you.

Healthy eating tips for holiday parties
By Khanh Nguyen

The holidays are just around the corner - I can’t believe it! The air is getting a little crisper, the leaves are changing color and you just have to be realistic. Don’t try to lose pounds during the holidays, instead try to maintain your current weight.
- Stick to your daily health plan. Even though your social calendar is packed, squeeze in some sort of exercise every day.
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Enjoy the holidays, plan a time for activities, incorporate healthy recipes into your holiday meals, and don’t restrict yourself from enjoying your favorite holiday foods. In the long run, your mind and body will thank you.
Holiday recipes prepared as easy as

1  

Pumpkin Spice Pancakes

In a medium bowl, whisk flour, baking soda, pumpkin pie spice, cinnamon, and salt. In a large bowl, beat buttermilk, pumpkin, eggs, sugar, and melted butter. When both are well mixed, take the ingredients in the medium bowl and pour them into the large bowl to combine the ingredients. You will need a nonstick griddle or frying pan with cooking spray. Make sure you have the pan on medium heat. When the griddle is hot, take ¼ cup of the pancake batter and pour onto the griddle for each pancake. You need to cook pancakes until they are lightly browned (about 3-4 minutes per side). When the pancakes are done, put them on a tray or on a plate and sprinkle them with powdered sugar. The serving size is 2 pancakes per serving.

2  

Creamy Thanksgiving Mac ‘n’ Cheese

Now that we have all the ingredients, let’s get cookin’! First, boil the noodles; after noodles are boiled, drain the noodles and let them cool completely. When the noodles are cooled, put them in a separate bowl, add a beaten egg, and mix. Meanwhile, have the oven preheating at 350 degrees. Grease a 9” x 13” pan with butter or cooking spray. In a separate pan on the stove, heat the butter, salt, pepper, and flour until smooth. When contents are smooth, remove the pan from heat. Next, add the milk and bring to a boil. Let the contents boil for one minute and remove from heat. Stir in all the cheese until it is melted and everything is completely mixed. Pour the noodles and cheese sauce into your greased pan and bake for 40 minutes or until the top is golden brown.

3  

Rocky Road

It is getting a little too cold outside to enjoy a nice bowl of ice cream, but don’t worry because you can transform some flavors into fudge with this simple and sweet recipe. During the warm temperatures I like to take my brother to get a snowball or a scoop of ice cream, my personal favorite is rocky road. Not all accidents make for a great recipe, but luckily for me this one did.

In a large pot melt Eagle Brand milk, butter, and chips. Once that is melted and smooth, free of chocolate chunks, remove the pot from heat and add the vanilla extract. Gently fold in the marshmallows and walnuts. Line a 13” x 9” inch pan with wax paper and pour the fudge into the lined pan. Let the mixture cool for a minimum of two hours and once the fudge has hardened enjoy!
Improving elections in Venezuela

By Andres Alvarez

On Oct. 7 there was a huge line of people standing outside the Convention Center in New Orleans; everybody seemed to be really excited about the event, wearing hats and shirts with Venezuela’s flag’s colors. It is the day of presidential elections, and over 80 percent of all registered voters went to vote—a record turnout for an election in Venezuela. At the end of the day, the current president, Hugo Chavez, was re-elected to guide the country for six more years.

Even though it was an exciting event, the process, sadly, had many flaws that made the final result very unclear for many Venezuelans. An unfair election council, which sympathized with Chavez, was the only institution that controlled voter registration. This institution tried to sabotage the other party’s campaign and helped Chavez’s. In order to have a fair election process in Venezuela, the National Election Council (NEC) has to publish the voter register, control the campaigns to make them fair for all the parties, and integrate members from all political tendencies to the council.

The last couple of years, there have been reports of millions of Colombian and Cuban people being naturalized by the Chavez government in order to increase his support numbers. One of the reasons why this hasn’t been proven is that the NEC doesn’t publish the list of almost 17 million voters, making it very difficult for the other parties to control who is registered on that list. The only possibility for anybody to see who is subscribed to vote is through their website, where people can write their seven or eight digit ID number and get their information.

The opposition to the government discovered that there are invalid or “ghost people” registered, such as multiple people listed with the same name and address, or people registered with only one or two digit ID numbers. These findings invalidated the NEC’s credibility for the majority of Venezuelans. In order to manage a clean election, the NEC needs to publish the voter list and include members from the opposition on the board, so the government cannot attempt fraud in this institution.

Two weeks after the Venezuelan elections, the world turned its head to the United States to follow the presidential campaign of President Obama, who is running for re-election, and the former governor of Massachusetts, Mitt Romney. They’ve been roaming the U.S. campaigning and debating in order to expose their plans for the country if they get elected on Nov. 6. It is inevitable to compare this campaign process to Venezuela’s, where the president rejected debating with the opposition candidate and leader, Henrique Capriles, taking away the opportunity for Venezuelans to see which candidate had the best plan for the country.

Moreover in Venezuela, the NEC made the campaign process very difficult for the opposition by banning their ads on government television channels, which should be free, and prohibiting Capriles to wear clothes and hats with the colors of the Venezuelan flag. Furthermore, the election date was set two months before it should have been, giving Capriles less time to campaign. In 2018, at the end of his presidential period, Chavez will have been in charge of Venezuela for two decades, which is an outrageous quantity of time for one president, and this will not change until the government stops manipulating the presidential campaigns to benefit Hugo Chavez.

As long as the government has the Election Council under their control, with a hidden voter’s registrar list and unfair campaign rules for each party, there will always be doubts about the credibility of processes managed by this institution. The election for governor in each state will be on Dec. 16, and all the parties are already preparing their candidates. But, if nothing is done about the problems contained in this institution, it won’t matter how hard the other parties try to win in every state. The final word will always be said by the government.

Opinion Poll

What would you like to see accomplished in the next four years that hasn’t been accomplished in the past four years?

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<thead>
<tr>
<th>Erin Lott</th>
<th>Janae Steib</th>
<th>Britt Bassil</th>
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<td>Business</td>
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“Not one American citizen should be denied health care. Bring the troops home. Our veterans need mental health care also, the suicide rate is high—we need to get our soldiers help.”

“The government should focus more on people’s needs than financial matters.”

“I hope President Obama initiates plans to reduce the national debt. He gets his salary for the rest of his life, but there’s no telling what will become of the American people.”

“I would like a secure job market for graduating college students.”

“I want to see an end to the Federal Reserve.”
Independent candidates deserve more representation

By Seth Mattei

Third party candidates have proven that they are capable of winning local elections, but they are still a far way off from being able to participate in presidential debates, needing to hold five percent of the electorate to do so. They are little more than peripherals of presidential races, holding modest campaign funds and speaking about issues that actually concern the vast majority of American people, instead of spewing partisan rhetoric at a weary and divided public.

Each of the major candidates raised close to $1 billion for their campaigns and spent nearly all of it. Obama spent $852.9 million of his $934 million budget, while Romney spent $752.3 million of $881.8 million.

Gary Johnson, the Libertarian candidate, was a Republican who governed New Mexico from 1995 until 2003, but grew tired of the stigma his party put on social groups. He ran on a platform of fiscal conservatism and social acceptance, received just over 1 million votes, and that still only put him at 9 percent of the popular vote.

Dr. Jill Stein, of the Green Party, received just shy of 400,000 votes, only .3 percent of the electorate. These are candidates that enthusiastically advocate civil liberties, cutting our overblown military budget, passing drug reform laws, as well as balancing the budget and creating jobs. They have few policy differences, though. Johnson believes in privatizing prisons, a strong echo of his Republican past, while Stein, and her running-mate, Cheri Honkala, talked about transforming US unemployment offices into employment offices, and granting squatters’ rights to homeless people, positions that sound more like real socialism than whatever Obama’s detractors perceive of that ideology in his leadership.

Johnson and Stein were the only third-party candidates in the 2012 election, but they were the independent front-runners, and their names were on the ballots in nearly every state. If they were allowed to participate in national debates, their percentages would likely increase, making the five percent requirement a paradox that hurts independents’ chances of success. If parties like these were taken seriously in American politics, they could change the way the Democrat and Republican parties do business, possibly even making some of those parties’ draconian stances obsolete. Voting for what we believe in instead of voting against what we are scared of would be a nice change.

Social ramifications of falsehoods

By Chris Farrell

Facts surrounding slavery have been largely distorted in America by revisionist historians. Most revisionist historians introduced a new perspective on enslaving other people—that it was unforgivable. Christians such as William Wilberforce (1759 - 1833) in Great Britain led the way to ending slavery in the British Empire as well as America.

Proponents of liberal-socialism proudly proclaim moral relativism’s absurd concept of “political correctness” as their mantra and demand that the rest of society concur. Liberal-socialists cry out in defense of ‘liberal-socialist’ power, unwilling to tolerate any worldview which embraces the reality of absolute truth. America has turned away from the truth in our Creator’s Word —such as in the murder of unborn children, the legalization of slavery, or the embracing of the ideology underlying a liberal-socialist worldview— America has reaped what she has sown.

The day after the election

By Royd Anderson

On route to school today, I listened on 870am to folks who were talking about the election results. A father called in support of the president, emphasizing the need to remain strong and support his family during these tough economic times. One gentleman claimed he was going to move his business to Australia, while another guy claimed he was selling his home and moving his family to Belize.

I teach Social Studies to middle school students in Jefferson Parish. We had a mock election before Super Tuesday and President Obama won 83-18. Today, I detected little friction between the students. The 18 kids who supported Romney weren’t ostracized, and the 83 who supported the president weren’t verbally or physically abused by the Romney supporters. No one said they were going to change schools or wished their parents would move the family to a foreign land.

There is a lot of wisdom one can attain from kids. As we stood and recited The Pledge of Allegiance this morning, I believe in the person I am struggling to be? -Start Me Up

Dear Start Me Up, congratulations on starting over and making positive changes in your life! You have done half of the job now you have to do the rest which is actually harder of the two. You’ve become this hot, approachable social butterfly on the outside, so you have to start building yourself on the inside. A lot of people deal with insecurities when making big life changes. Just remember that our appearance often has little to do with who are on the inside. If you feel like these new found friends don’t like you for you then you should cut off contact and find friends who you enjoy. The truth is if you can’t love, accept your guy’s philandering or believe in your self, no one will be able to.

You are out of state and your surroundings are new. Do not be discouraged, starting over on your own like this was very brave. That is the real reason you’re beautiful, tell yourself this everyday until you believe it.

Dear Erika, my boyfriend is a cheater. We’ve been together the past four years; he probably hasn’t been faithful for half of them. Several people have come to me saying they’ve seen him with other girls and I have caught him in lies before. Despite the lies, the cheating, and embarrassment over the entire situation I cannot make myself leave him. -Stupid in Love

Dear Stupid in Love, I think every girl has been in your shoes. No one has the right to judge you; you are not crazy or stupid, but very much in love. Too much actually! If there is someone who deserves love, it is not your boyfriend. At least not after all the lies and cheating. You have to love yourself and value yourself more than this. I assume your friends and family love you very much and know that you are worthy of the type of guy who would never treat you this way. You have to make a decision immediately. You either need to accept your guy’s philandering and remain by his side or you put yourself through rehab and lose the bad habit. If you leave him, it won’t be easy and it will take time; but don’t miss out on something extraordinary because you were afraid of being without someone who doesn’t value your worth.

The opinions expressed in the editorials above are solely that of the writers and not necessarily that of The Dolphin.
Café Navarre
1 Block from Delgado Playground
800 Navarre Ave. NOLA 70124  (504)483-8828
Covered patio seating. Free WIFI.

lunch hours: 7 days/week 10:30am-3pm

FRESH SALADS
Sesame Salad Soup of the day Spinach Salad with bacon, dried cranberries, red onion, boiled egg & ranch dressing
California Cobb Grilled chicken, bacon, avocado, boiled egg, tomato & cheddar on romaine with honey Dijon
Mediterranean Greek Diced tomato, black olive & feta cheese on spinach served with feta vinaigrette
Caesar Salad

LUNCH COMBINATIONS
Combine any two items from the following list:
*Cup of soup of the day   *Small Caesar, Greek or Spinach salad
*1/2 sandwich on wheat berry (chicken salad, turkey or ham)

PANINI SANDWICHES (w/chips)
Spinach Artichoke Sautéed spinach, artichoke, feta, tomato & mozzarella
Dijon Pork Roasted pork, Swiss & Dijon mustard
Turkey & Avocado Turkey, avocado, tomato & Swiss
Turkey & Bacon Turkey, bacon, tomato & American
Club Turkey, avocado, bacon, Swiss & honey Dijon

POBOYS
Roast Beef Debris style roast beef po'boy with gravy
Cuban Pressed po'boy w/ roasted pork, ham, Swiss, mayo, mustard & pickles
Fuletta Pressed po'boy with ham, salami, melted Swiss cheese & olive salad
Fried Shrimp
Dirty Bird Grilled turkey, debris roast beef, Swiss & gravy
Cold or Grilled Ham or Turkey
Hot Sausage Patties

BURGERS
Bacon Cheddar Burger
Avocado Swiss Burger
Dirty Burger topped with debris roast & cheddar
Jalapeno Burger topped w/ mozzarella & jalapenos

EGGS BENEDICTS
Eggs Benedict Turkey Avocado Benedict Spinach Artichoke Benedict Sausage Jalapeno Benedict

BREAKFAST PLATES
2 Eggs With potatoes or grits & toast or biscuit
Navarre Special Scrambled eggs with cheese, ham, potatoes, onion & tomato, served with grits with jalapenos & cheese & toast or biscuit
Health Plate Scrambled egg whites served with avocado & tomato slices, grilled turkey & whole wheat toast
Combination 2 eggs w/ bacon, ham, or sausage & 3 small pancakes

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Combination 2 eggs w/ bacon, ham, or sausage & 3 small pancakes

PANCAKES
Buttermilk Chocolate Chip Blueberry Banana

OMLETTES
Mediterranean Spinach, artichoke, feta, mozzarella & tomato
Three Cheese Cheddar, American & mozzarella
Southern Bacon, cheddar & tomato
American Ham & American cheese
California Turkey, avocado, Swiss cheese & tomato
Southwest Sausage, jalapenos, mozzarella & tomato
Veggie Bell peppers, onion, tomato & mozzarella

***Student and Faculty get a 10% discount with ID

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You study hard all week so getting around to visit friends and family when you get a chance should be a breeze. And it is—with LA Swift! For the price of a meal at a fast-food restaurant we can get you to New Orleans, Baton Rouge and many places in between, all in the comfort of our clean, comfortable coaches. Avoid driving concerns, parking nightmares and high gas prices and enjoy free onboard wi-fi and TVs!

I go to LSU in Baton Rouge but I live in New Orleans. The LA Swift helps me get to school and save on gas!

I ride my family and friends ride! BR to NO to BR!

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