

What Can We Do?

By: Stephanie Golubski

Are you one of those students who look around at the rapid destruction of Mother Earth and are horrified? If you're not, you should be! If you are wondering how you can help slow global warming, a week long forum entitled "Earth to You: Do Something Now" begins at Loyola Marymount University in Los Angeles on October 29, 2006.

Featured speakers include Jean Michel Cousteau, son of famed oceanographer Jacques Cousteau, Robert F. Kennedy Jr., and Lori David, an influential activist and wife of comedian Larry David. Panels on how the world's religions are raising global consciousness as well as the responsibility and "eco-ethics" of non-religious businesses will be held during the conference. Yvon Chouinard, founder of Patagonia will be telling his story about running one of the first eco-friendly and profitable outdoor active wear companies.

Panels and lectures aren't the only things to look forward to in this multi-faceted event. Artistic dance performances and movies such as "An Inconvenient Truth", and "Endangered Species" are intermingled with a Graduate Studies career fair, a tech expo and networking with various environmental businesses.

For more information contact Loyola Marymount University's Bellarmine College of Liberal Arts or go to <http://www.lmu.edu/bellarminforum>

EARTH TO YOU: DO SOMETHING. NOW.



Blue C Sushi

With a limited budget and a penchant for sushi, students at

the University of Wahington campus in Seattle can enjoy a "Kaiten" style sushi bar. Created in Japan in 1958, a man named Yoshiaki Shiraishi came up with a new idea on how to serve his customers without taking advantage of their pocketbooks. By using a conveyor belt to move the sushi around the diners and removing the chairs, the lunch crowd was able to stand and eat on what little time they had for their lunch break. Shiraishi was able to drastically reduce the price of his sushi, making it affordable to everyone. Blue C took this idea and brought it back to the US. Different colored plates allow the server to tell what the diner has eaten, thus creating a bill. Living on low funds? Pick the green, yellow, or orange plates, (\$1.50, \$2.25, and \$2.75, respectively) or if that extra cash is burning a hole in your pocket, pick one of the shades of blue for a little more expensive treat. The sushi is wonderfully tasty, a fully stocked bar and a great atmosphere make Blue C Sushi a must for everyone! Chairs included.