Gamecock Cuisine:
Read all about classic burger joint Burger Tavern 77

Win over South Alabama could propel Gamecocks to bowl eligibility

Food map:
Navigate your way around Columbia’s restaurant scene with this handy guide

Tailgate Recipes
Every dish you wanted to bring but didn’t know how to make
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“I’ll miss everything about her. She had an incredible smile and total positive energy. I couldn’t remember seeing her unhappy.”

— Douglas Wedell, department of psychology chair, on the passing of psychology instructor Kendra Ogletree-Cusaac

“‘I do.’”

— Nichols Bleckley to longtime partner Colleen Condon at their wedding, South Carolina’s first for same-sex couples

“It’s a historic accomplishment, but I’m just ready to get to work.”

— Tim Bryson, second-year athletic training student and the first black Fraternity Council president

“You battle for acceptance. You battle every day for those things. And you do that by doing your job. You do that by being the person that you are.”

— USC’s first openly gay member of ROTC, A.J. Needler

“The opportunities, I believe, for the city are significant.”

— Columbia Mayor Steve Benjamin just before city council voted on proposed student housing, which passed unanimously
This is how you know you’ve come to the right place: when the person you’re interviewing didn’t get the memo you were going to show up, but drops everything to talk shop anyway.

Melissa Wright, the manager at Burger Tavern 77, was casually cool as we sat down to talk about the restaurant. She kept insisting that she didn’t know how much help she’d be to me, but we eased into conversation quickly. One thing was apparent to me: she is at home here. Wright has been in food service for many years, and has that industry air about her. Before working at 77, Wright worked in a restaurant in Salt Lake City, Utah.

“I didn’t know you were from Utah,” said a server who was listening in on the conversation. “I’m not,” Wright said in a way that meant, “Get back to work.”

The waiter went sheepishly back to his section. Like I said, she’s got an aura.

Wright has an attitude that serves 77 well. The building itself used to be a filling station back in the day, and the atmosphere reflects that sort of coming-and-going outlook. Wright is like the mother we left at home when we came to college, concerned that we’re not eating enough, making sure we wear our jackets in the cold.

(When our photographer, Kamila, went to take exterior shots of the building, Wright almost fell out of her chair trying to get Kamila to put a jacket on. “You’ll freeze,” she said, then laughed. “Do I sound like somebody’s mother?”)

The burgers at 77 are made from 8.5 ounces of USDA certified chuck. This means two things. First, “you’re not gonna be hungry” after eating, as Wright put it. And second, you can get your patty rare.

“It’s a cool pink center,” Wright said when she disappeared into the kitchen to place my order. “Scare the crap out of people.”

If you’ve never had a rare piece of meat before now, I suggest your first taste comes from Burger Tavern 77. Not only do they have a comprehensive menu (including a
build-your-own burger feature with more options than you’ll know what to do with) with a burger for everyone, but also they have paired a beer to go with it. It’s a great way to trick your friends into thinking you’re the next up-and-coming beer connoisseur on the Cola craft circuit.

Speaking of which, 77 hosts several local beers in a few of their 28 taps. And for college students, 77 makes you feel right at home. Plus, it’s a great place to watch the game when you didn’t swing a football ticket.

“People love to come in and yell at tall the TVs,” Wright said. “Unless you sit in the bathroom, you can see a TV everywhere in this place.”

They’ve got hand-battered fried jalapeños as well as fried pickles which are both tasty, dipped in their house-made spicy mayo. It’s difficult to find a balance between fried and fresh, but 77’s pickles get it just right. These aren’t your mama’s state fair-fried pickles.

“I did get an unsolicited endorsement from a 5-year-old one time that our fries are better than McDonald’s,” Wright said.

The kid is right. Their shoestring Jo Jo Fries are lightly breaded, tender and extremely addictive. You can’t eat just one.

I had what’s called The Charleston. It’s an all-beef patty with pimento cheese and bacon on top served on an onion roll. Let me just say that I don’t typically eat pimento cheese, but I would happily eat this burger again, cheese and all.

The sandwich was smoky with bacon and salty with cheese. The buttery bun caught all the drippings from the patty’s tender center, which, as promised, was a nice pink color. The sandwich was big enough that you’ll always have a meaningful mouthful. And when you factor in the sweet pickles, it’s not hard to understand why this burger is one of Burger Tavern 77’s best sellers.

While I was busy with my burger, Wright was buttoning her coat.

“I’m going out back,” she said, preparing to rearrange boxes from a shipment that had come in. “But if y’all need anything at all, you let me know.”

She disappeared behind the kitchen door and out into the cold. A neon sign flickered in the window. My plate was clean. Somewhere, someone laughed.

Ah, yes. The kindness of strangers.

What you want:
The Charleston — $9.95
An order of fried pickles or jalapeños — $6.50
Jo Jo Fries on the side, always
When the Gamecocks welcome South Alabama into the confines of Williams-Brice Stadium Saturday afternoon, they’ll be waiting with $900,000 in hand for their opponent.

Despite owning a better record than South Carolina (5-5, 3-5 SEC) and already reaching bowl eligibility, the Jaguars (6-4, 5-3 Sun Belt) will receive the university’s highest payout this season. South Carolina paid Furman $250,000 to come to Columbia last month.

However, South Alabama senior linebacker Maleki Harris sees an opportunity for the team to pull off the biggest win in school history rather than just collect a paycheck.

“IT’S just another team, another set of players who put their pants on one leg at a time,” Harris said. “We’re never going to back down or shy away from a challenge. Hopefully, we’ll all rise to the occasion and give them a run for their money.”

After picking up a victory in Gainesville last weekend, the Gamecocks are in search of their sixth win, something the Jaguars found a week ago in a 24-20 win over Texas State.

South Alabama is in the middle of its third season as an FBS school and has clinched bowl eligibility for the first time in school history.

“You see the tape of these guys, and you can see they’re a good team,” head coach Steve Spurrier said. “This is a well-coached team. I’m telling you, we’ve got to really play well against this team. We’re not good enough to think we can show up and roll over people.”

South Carolina needs a win against South Alabama or Clemson to become bowl eligible, something the team has done every year of Spurrier’s tenure.

Riding high after a win over the Gators, South Carolina will sustain the changes made before the victory. The Gamecocks defense performed at a high level against Florida, allowing a season-low 278 yards in the overtime win.

Sophomore linebackers Jonathan Walton and Skai Moore are both slated to start after Moore was moved to middle linebacker last week.

Moore said the move not only helps the defense, but also helps him individually because the two motivate each other when on the field together.

“We’ve been talking about playing together since day one,” Moore said. “We got that opportunity last weekend and just made it happen. When I found out, I told Jon [Walton] immediately — he’s my roommate — so I went straight to him.”

Moore and Walton are tied-first and third on the team in total tackles with 63 and 46, respectively.

South Carolina has 17 seniors listed on its roster, with each likely to participate in Saturday’s Senior Day activities. Running back Mike Davis is one of five juniors expected to walk on Senior Day, according to Josh Kendall at The State.

Davis said that he still has not made a decision on whether he will return next season but is leaning heavily on the advice of his brother James Davis, who was selected by the Cleveland Browns in the sixth round of the 2009 NFL Draft.

“He’s been a big factor in a lot of things and a lot of decisions that I’ve made,” Davis said. “So, of course, him coming back his senior year ended up hurting his draft status, so I’m talking to my brother and hearing things from him.”
Tastes of tailgate

Kelly Villwock
@KELLYVILLWOCK

You don’t just want to eat at this weekend’s tailgate — you want to feast. Here are some tried-and-true tailgating recipes to make your last home game of the season memorable.

Don’t be the disappointing friend that brings in stale Fritos (besides, who really, honestly likes Fritos?), and bring in the best food for the least amount of time and effort. If all goes to plan, you’ll eat so much that you’ll have to be rolled into Williams-Brice.

If your wallet is full of cobwebs: Best tailgate dip

You’re begrudgingly contributing to your friend’s tailgate, but you want to hide that. That’s where this dip comes in — it only has four key ingredients that will run you under $10. If a friend pitches in chips, you’re golden.

Ingredients:
- 8 ounces of Velveeta cheese
- 1 block of cream cheese
- 1 pound of Italian sausage
- 1 small can of Ro-tel (spicy or not, that’s your prerogative)
- Anything else you want to add (more meat, corn — all up to you.)

Instructions:
1. Cook the sausage in a pan over medium-high heat and drain the excess oil.
2. Mix everything together in a medium-large saucepan over medium-low heat.
3. Dip your chips in and enjoy.

If you’re in a hurry: Corn dogs

Buy a box of frozen corn dogs and pop them in the oven. Go take a shower and get dressed. Fix your hair a little. In approximately 25 minutes, your corn dogs will be ready. Corn dogs are the best. You’ll be popular among your fellow tailgaters. I promise.

Ingredient:
- Frozen corn dogs

Instruction:
1. You can all follow instructions on a box, right?

Check out dailygamecock.com for more tailgating recipes.

If you live for tailgating: Bacon cheeseburgers

Since it’s the last game of the season, why not pull out all the stops and bring a main dish? Cheeseburgers aren’t as time-consuming as you would think — all it takes is a grill (or a pan), a few essential ingredients and roughly half an hour to make the best burger of your young life.

Ingredients:
- 1 pound of ground beef
- 2 tablespoons of Trader Joe’s South African Smoke Seasoning Blend
- 4 hamburger buns
- Cheese slices of your choice
- 4 slices of bacon

Instructions:
1. Start up your grill to a medium heat. If you don’t have a grill, put a big pan on the stove and turn the heat on high.
2. Put the beef in a bowl, and mix in the spices. Be careful not to over-handle the patties. Shape them as quickly as you can without playing with them too much — this will ensure that your patties retain juice while cooking.
3. Put the patties on the grill and cover. Five minutes in or so (depending on how well you want your burger done) flip the patties and cover again for five more minutes. If cooking on the stovetop, flip burgers about four to five minutes in for medium burgers. For the last two minutes on either the grill or pan, put cheese on to melt it.
4. While the burgers are cooking, fry your bacon.
5. Heat your buns either on the top rack of the grill or in the oven for about one to two minutes.
6. Assemble your burgers with toppings.

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**Friday**

**TRANS-SIBERIAN ORCHESTRA**
Colonial Life Arena, 801 Lincoln St.
Fri, 4 p.m. / 8 p.m., $32 to $62.50
The world’s favorite progressive-rock orchestra is hitting Colonial Life this Friday. Known for their elaborate shows and adaptations of Christmas carols, Trans-Siberian Orchestra will take the stage for two performances in Columbia as part of their “Christmas Attic” live tour.

**THE BALLAD OF SHOVELS AND ROPE**
The Nickelodeon, 1607 Main St.
Fri, 11 p.m., $10
After partnering with SceneSC, The Nickelodeon Theatre will be screening a documentary spotlighting the Charleston-based folk duo Shovels and Rope. The film follows bandmates that also happen to be husband and wife during the creation of their album “O’ Be Joyful.”

**Saturday**

**GREY GARDENS SCREENING**
Tapp’s Art Center, 1644 Main St.
Sat, 7 p.m., $5
Meet at Tapp’s for another installment in the POV Film Series. This week, the feature film is “Grey Gardens,” an award-winning documentary about a reclusive mother-daughter pair who are distant relatives of Jacqueline Onassis, wife of John F. Kennedy. Seating is limited, so bring your own pillows and blankets.

**INFECTED MUSHROOM**
Music Farm Columbia, 1022 State St.
Sat, doors at 8 p.m., show at 9 p.m., $20 to $23
Infected Mushroom is an Israeli electronica group, formed in 1997 in Haifa. They have the highest selling record in Israeli history, both on domestic and international scales. In 2007, they were featured at Coachella. Infected Mushroom’s music is a complex combination of live vocals and pre-recorded synth beats. This show is a part of their limited U.S. tour.

**Sunday**

**19TH ANNUAL SC OYSTER FESTIVAL**
Robert Mills House & Gardens, 1616 Blanding St.
Sun, 11 a.m., $5 Advanced / $10 Gate
For those who don’t love oysters, there will be other food offerings and live music on two separate stages. Admission price does not include oysters.

**SUNDAY FUNDAY AT NBT**
New Brookland Tavern, 122 State St.
Sun, 8:30 p.m., No cover charge
All Sunday night at NBT, house liquors are $2.50, and Newcastle, Guinness and Coors Light are $2.50. There won’t be a live band, but enjoy some free music and pool into the late hours of the weekend.
Around Columbia: Easy eats

Legend

1. Zesto's ($)
2. Cafe Studel ($$)
3. 2108 State Street Bar & Grill ($$$)
4. Takosushi ($$)
5. Blue Marlin ($$$$
6. Nonnah's ($$
7. Mellow Mushroom ($$$)
8. Liberty Tap Room ($$$$
9. Swanson's Deli ($$$$
10. Cantina 76 ($$$)
11. M Cafe ($$
12. Al Amir ($$$)
13. Zoe's Kitchen ($$
14. Shalimar Curry House ($$$)
15. Sandy's ($
16. Hibachi House ($$$$
17. Hunter-Gatherer ($$$$
18. Beezer's ($
19. Andy's Deli ($$
20. Village Idiot ($$$)
21. Pawley's Front Porch ($$$
22. Yesterday's ($$$)
23. Groucho's Deli ($$$$

$ = up to $8  $$$ = $12 to $15  $$$$ = > $15
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Recipes can be tasty and healthy

*Spinach doesn’t have to taste gross*

Kathleen Schipano
@KATIESBOOKISH

As college students, we all have problems balancing our love for carbs and our need for something green. This 20-minute dinner could keep you in delicious pasta all week long, and you can say you made it yourself.

Spinach Mac and Cheese

3 tablespoons unsalted butter
1/2 cups finely-minced sweet onion
1/3 cups all-purpose flour
2 cups whole milk
2 cups 2 percent milk
kosher salt and freshly ground black pepper, to taste
4 cups spinach leaves (4.5 ounces), chopped into strips
2 1/3 cups of any kind of shredded or crumbled cheeses
1 box of cooked elbow macaroni, cooked according to package instructions

1. In a large saucepan or pot, melt butter over medium heat. Add onion and sauté until the onion is softened. This takes about about five minutes. Whisk in the flour until the mixture is golden. Add whole milk, whisking constantly. Add 2 percent milk; raise heat to medium-high, bring to a boil and continue to whisk until sauce is smooth and thickened, in about 10 to 12 minutes. Add salt and pepper to taste. Crushed red pepper is also a good option and adds a little spice.

2. Add the spinach to the sauce; give it a few stirs until spinach is wilted. Stir in cheeses until melted and well combined. Add cooked pasta and stir. Season to taste and serve immediately.

See more recipes online at www.dailygamecock.com
Get COMFORTABLE!
See our NEW MENU at yesterdayssc.com

SAT  Brunch | 10a-2p

SUN  Brunch | 10a-Noon

TUE  Trivia Night | 8:30p
Chicken Piccata Night

THU  Pint Night & Day
6 Pepper Tilapia Night

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WHO'S BAD:
The Ultimate Michael Jackson Tribute
NOV 21

INFECTED
MUSHROOM:
NOV 22

BONE THUGS
N HARMONY:
DEC 5

CHEVELLE:
DEC 6

STEREOFLY:
BEST OF 2014
SUN, DEC 7

G-EAZY:
JAN 29

SOJA:
FEB 18

BAD SUNS:
FEB 19

YOUNG THE GIANT:
FEB 25

JASON ISBELL:
APR 18

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PLEASE JOIN US THIS WEEK AS THE CAROLINA BAND SALUTES AMERICA’S ARMED FORCES

The Carolina Band would also like to thank its fourth-year members for all of their hard work and dedication to the University of South Carolina.

Names:

Kelsey Cauble
Nicholas Connan
Lorence Crossett
Asante Dawkins
Alexis Dawkins
Drew Edwards
Jennifer Faulkner
Luke Glymph
Katie Grabowy
Tyler Gunther
Taylor Hall
Christa Hall
Jillian Mayes
Austin Howard
Jeffrey Johnson
Kinsey Mannion
Jon Martin
Kelley McMurphy
Lauren McNichols
Kaitlyn Myers
Kemlin Myers
Kayla Phipps
Brad Pouncey
Danielle Repke
Caroline Santorum
Allison Schweickert
Sumner Thomas
Roger Villegas
Jonathan Witmer

Major:

Sports Management
Geography
Management
Computer Science
Music Education
Business Management
Public Relations
Music Education
Social Work
Nursing
Exercise Science
Marketing/Management
Pharmacy
Music Composition
Music Composition
Music Education
Integrated Info Tech
Electrical Engineering
Finance
Music Education
Management Science
Music Education
Visual Communications
Biology
Psychology
Music Education
Mechanical Engineering
History
Music Education
Behind Enemy Lines: 5 quick questions with Alyssa Newton

South Alabama’s sports editor previews Saturday’s meeting between Gamecocks, Jaguars

Alyssa Newton
@ALYSSANEWTONUSA

1. First of all, what do you think the Jaguars have to do if they’re going to have a chance at pulling off a major upset over the Gamecocks?

First, our defense has to be at its best on Saturday, especially against South Carolina’s run game. Our defense has been our saving grace in multiple games this year; we have a talented group of guys who have exceeded preseason expectations. Of course, we have to put points on the board. In order to upset the Gamecocks, we need to have explosive plays on offense. We have had trouble with consistency on offense throughout the year. Last week against Texas State, our offense seemed to gel much more under quarterback Hunter Vaughn. Vaughn led the team to a win in his first career start after beginning the year as a third string. We will have to give everything we have to compete with South Carolina, but if the guys play like they did last week, who knows? We had the chance to upset Tennessee last year, and with this crazy year of college football, I believe anything is possible. It would be the big a huge win for our program.

2. South Alabama has a few big-name opponents on the schedule like Mississippi State, South Carolina and Navy. Does the fan base get excited about playing those kinds of schools even with the prospect of a big loss?

Our fans love when we play big-name opponents, especially those in the SEC. This past September, we had our first sell-out game in our six-year existence against Mississippi State, with over 38,000 people in attendance. In 2013, we played at Tennessee and lost by a touchdown. We were eight yards and seven points from going into overtime, before an interception in the end zone ended that drive. It’s a huge opportunity for our team to play against big-name schools, not only as a “measuring stick” as the players call it, but also for the national recognition. We are only six years old as a football program, so these games give our team great opportunities for exposure.

3. The program is relatively young over there in Mobile, only entering the FBS in 2012. How have you seen the football team grow in its short existence?

I started working for the paper in 2012 as we transitioned into FBS. At that time, we really lacked leadership on the field and had a three quarterback rotation system that really wasn’t successful. We were ranked second-to-last in the Sun Belt preseason poll and completely had a turnaround in 2013. Under a solid quarterback and a sound team, both offensively and defensively, the Jags fought their way to bowl eligibility in their first year of being eligible. Obvious leadership on the field in both squads makes a world of difference. When our guys find a rhythm they become consistent, and that’s what I’ve seen in this team these past few years. Every year we have had more upperclassmen step up and become leaders. The guys feed off their energy. That with a deep offensive line and good recruiting, our Jags have played their way back to bowl eligibility this past week and look to earn their first big-name win.

4. The Jaguars finished last in the Sun Belt conference in 2012 and made it up to No. 4 in 2013. They’re in fifth place right now, but do you see South Alabama contending for a conference title in the near future?

Absolutely. This past year has been great in terms of recruiting. We currently have the 2nd ranked recruiting class in the Sun Belt conference. Mobile is one of the most heavily recruited cities in the South, so location really plays in our favor. This year, we are bowl eligible for the second straight year and have the chance to attend our first bowl game. We might be a young program, but we have a great coaching staff that knows talent. This program is heading in the right direction and I’m excited to see the program continue to grow in years to come.

5. Who are some notable Jaguars on offense and defense that South Carolina fans should be on the lookout for?

Offense:
QB Hunter Vaughn — Started the year as a third string quarterback. After an injury to our starter Brandon Bridge, Vaughn won the job and led the Jags to bowl eligibility. In his first start, the sophomore went 20-for-28 passing for 182 yards and a touchdown. He also rushed for 15 yards and caught a pass for a 28-yard touchdown.

TE Braedon Bowman — Bowman stepped in when starting All-Sun Belt TE Wes Saxton was injured and took over his starting position. Bowman has earned his spot with his athleticism and consistency. Against Texas State, the junior JUCO transfer caught four passes for 81 yards. For the season, he has 232 yards on 17 catches.

Defense:
DE Theo Rich — Rich leads the Jaguars in sacks with 7.0. Rich has 34 tackles with and leads the squad in tackles for a loss with 11 for 64 yards.

S Terrell Brigham — Brigham has the most tackles on the season for the Jaguars with 83 and leads the team in pass breakups with 7. Brigham has reached double-digits four times this season in tackles, his latest 12 tackles against Texas State last week.
Check out our previews of the South Carolina offense and defense on dailygamecock.com

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Women’s basketball earns 5th consecutive win over in-state rivals

Tanner Abel
@TABELABEL

Add women’s basketball to the list of Clemson teams that have seen “The Thumb” from South Carolina. The No. 2 Gamecocks’ 99-41 blowout win over the Tigers Thursday marks five in-a-row in the series for South Carolina.

“It’s a big deal, especially for me being a senior,” forward Aleighsa Welch said. “We all know about the South Carolina-Clemson rivalry, especially when it comes to football. But we take it seriously in basketball, as well.”

Freshman A’ja Wilson was still getting her feet wet in the season opener against Southern Cal, but she made a big splash Thursday night despite starting the game on the bench.

She made her first six shots and finished with 18 points for the game in addition to five rebounds. She would go airborne and come down with passes that seemed to be way over her head, leading to offensive chances. Clemson simply could not contain her, and perhaps it was because Wilson got her nerves out in the first game.

“I would have to say Saturday’s game was kind of the first game jitters. It was my first real collegiate game,” she said. “So really, I was very nervous. But this game, coming off the bench, I felt more comfortable.”

Junior guard and reigning SEC Player of the Year Tiffany Mitchell also got comfortable quickly, posting a 15-point, five-assist night on 6-of-8 shooting.

Sophomore center Alaina Coates played the enforcer inside in South Carolina’s first game, but Thursday saw Welch step into that role as well. Welch had 17 points on 8-of-11 shooting along with three rebounds and three assists. Coates started out slow from the field, but finished with another double-double at 12 points and 10 boards.

The Gamecocks trailed 4-0 early and then turned on the jets, going on a 24-6 run that lasted nearly 10 minutes. A no-look pass from junior guard Khadijah Sessions to Welch for an and-one layup highlighted the stretch and got the crowd fired up.

South Carolina went into halftime up 45-21 after Sessions hit an and-one layup of her own with one second to go. The Gamecocks continued to pour it on Clemson from there.

Many reserves saw time on the court in the second half and some young players who impressed include freshman guard Bianca Cuevas, who had 10 points and freshman forward Jatarie White, who put up 11 points along with five rebounds.

The game was more comfortable than the opener for the Gamecocks, and one reason for that was committing fewer turnovers. As opposed to the 19 they committed against the Trojans, South Carolina only had seven against the Tigers.

The Gamecocks shot an impressive 8-of-15 (53 percent) from beyond the three-point line. Clemson head coach Audra Smith said if South Carolina head coach Dawn Staley’s team can regularly shoot like that from outside, South Carolina will win a national title.

After such a lopsided win and No. 1 Connecticut falling earlier in the week, the Gamecocks are poised to slip into the top spot of the AP poll.

Staley has emphasized several times that it’s too early to worry about rankings, and it is just about enjoying the journey of the season.

The mood was set early with South Carolina celebrating last year’s success of winning the SEC Championship. The 2013-14 Gamecocks received their rings during a pregame ceremony and, despite all that emotion, they came out fired up to play well.

“I think when you have done what we’ve done, which is we had a historical moment in our program history and that’s winning an SEC Championship,” Staley said. “And you need to enjoy the journey — smell the coffee or smell the flowers so speak — as you’re taking the journey.”

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EMPLOYMENT

WANTED: FULL OR PART TIME OFFICE MANAGER
Employee is expected to assist with basic office duties, register students, prepare promotional emails, update Facebook and Twitter accounts, answer telephones, assist instructors, some HR duties. Must be able to type at least 35 wpm, be proficient with Microsoft Office and be able to multi-task. Great phone manners, customer service and public relations skills necessary.

EMPLOYMENT

Experienced Personal Trainers needed
Pt and Ft hours available. Gym is 1 mile from campus. Contact Anne Marie for details 803.799.9455. Email mifulmer44@aol.com Flexible hours to work around class schedules for students. Email resume and cover letter to MelissaSprouse@aol.com or RebeccaJKelley@aol.com

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Kennel Assistant Needed. Work some weekdays and some weekends. Must be able to work on holidays. Serious inquiries only. Apply in person.
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1241 Veterans Road
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For solutions to today’s puzzle, go to dailygamecock.com or download our app!

4 Crumbly Italian cheese
5 Psalm words
6 Coffee dispenser
7 Site of Arizona State’s main campus
8 Stockholm native
9 Sponsor’s spots
10 “I Love Rock ‘n Roll” rocker
11 Arctic abode
12 Half a sawbuck
13 Senses with one’s hands
18 1982 film set in cyberspace
22 GP’s gp.
25 Harplike instruments
26 Gelling agent
27 Hairless
28 India’s continent
29 Break bread
33 Conservation prefix
34 Awaiting a pitch
36 Insurgent military group
37 One enjoying Wi-Fi
38 SFO postings
40 Crack of dawn
41 Genesis twin
42 Rower’s tool
47 Quirky
49 Put in an appearance
61 “My word!”
63 NFL successes
65 A, in Argentina

ACROSS
1 Peninsula bordering Southern California
5 Triple play trio
9 In ___: right away
14 ‘Tis a sad day
15 Shot up
16 “Git along” little critter
17 “I’m all ears!”
19 Soothing cream
20 Contemplative direction to turn one’s thoughts
21 Samsung Galaxy, e.g.: Abbr.
23 Christmas song
24 Back in the day
25 “The Six Million Dollar Man” actor
27 “Horsefeathers!”
30 Questionnaire datum
31 Question
32 Carpeting calculation
35 Based on ___ story
39 Polygraph procedure
43 Fathers, to tots
44 Japanese noodle
45 Fourposter, e.g.
46 NBA’s ___ Ming
48 Pros with bows
51 Like cheaply made movies
56 Olive of comics
57 Mideast bigwig
58 Lightly apply
59 Pierce with an arrow
62 Military trainee
64 Babe Ruth teammate
66 Leading in the game
67 Drawn-out
68 Austen title character
69 Captain, colonel, etc.
70 No great shakes
71 Big Apple enforcement org.

DOWN
1 “… Ha’i”: “South Pacific” song
2 Rickman of Harry Potter films
3 Ignored the light

Send us your best “Gameday Style” photos on Instagram with #Brittonsgameday

For solutions to today’s puzzle, go to dailygamecock.com or download our app!
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12-8 THROUGH 12-15

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