Legislative action on bill may freeze tuition

In total, the bill allocates $55 million for the next three regents campuses. UI officials are hopeful the increased allocation can be signed by the governor.

"Right now, at this point, it looks promising," said university spokesman Tom Moore.

The University of Northern Iowa was allocated $26 million on top of the allocated 4 percent increase, said state Rep. Jay Lehman, R-Saratoga County.

Some bills still alive

Some bills survive as Iowa Legislature approaches the end of its current session.

By Chris Higgins

Iowa legislators enter the 102nd day of the 85th legislative session, and the Senate Ways and Means Committee and the full committee is now ready for final floor debate.

Senate Study Bill 3222 revives an issue believed to be dead in the Iowa general assembly. The bill currently sets the stage for local authorities to regulate the use of unmanned aerial drones.

The bill notes a neurologist in patient care.

Early voting opens in IC

By Rebecca Abney

Johnson County residents can head to the voting polls starting today.

Early voting for supply and state elections have started as the June 3 primary election is nearing.

With many Democratic candidates running in the area elections, officials are expecting a "census" vote.

"We have Democratic candidates on the ballot," Deputy Auditor of Elections Kingley Nefchley said.

"And we're hoping that generates student turnout."

Early voting won't start at a time of year that is convenient for students at the University of Iowa, which amounts to an "unfair" chance of rain.

"I don't think you can create student turnout. We do have student turnout, but that's at the end of May, but because of finals we're not going to have that," Nefchley said.

There are two open seats for the Johnson County Board of Supervisors run-offs, which include current Supervisor Nicole Sieh and two other candidates, Lisa Green- Douglas and Harry Hetzler. Incumbent John Etheredge, a Republican, is also running for a seat.

A reported 9,736 people voted in the supervisor election in 2011, according to the Johnson County website.

Two Democrats, Janet Limeus and John Comminott, are running in the primary for the county attorney's position.

Jancie Betting.

John Betting has not only served on the Board of Supervisors, but is in the Johnson County Emergency Management Commission, the Urban County Management Board, and as a staffer for Rep. Jay Leach.

The Iowa City resident's platform focuses on Johnson County's growing population. She said some counties department are setting records monthly with the number of people requesting their services, which creates stress on the departments.

John Etheredge:

John Etheredge, an incumbent and previously a small-business owner, is running again.

 Etheredge says key issues are making the county more efficient, which is what a state bill that will help solve the problem is in addition to streamlining paperwork and that is currently sitting in a "dead" state.

The local house of debate is continuing in Johnson County as well.

"For the first time since 1970 that in-state tuition has not increased two years in a row," Moore said.

The conference committee comprised three Democrats and two Republicans from each chamber.

The committee settled on the $210.9 million. Branstad had recommended for the University of Iowa, which amounts to an increase of approximately $8.9 million over last year, said the Branstad, the UI president for Strategic Communication.

Food over vaccines continues

By Lyle Abraham

Doctors may not need to restrict the shelfie as often with the tiny, clear bottles that hold vaccines.

Officials said more people are opting out of receiving vaccinations, something doctors say could have serious repercussions for the future.

"I think it's always a concern that you have children in your community that are not vaccinated," said Dr. Don Callaghan, the bureau chief for immunization at the Iowa Department of Public Health. "Diseases are always a plains ride away."

According to the Annual Iowa Immunization Program report released by the Iowa Department of Public Health, the number of children receiving vaccines is decreasing.

In 2012, the number of children in Johnson County who received coverage of the entire vaccine series was 89 percent, which is 12.7 percent above the national average in that year.

In 2013, the number of children in Johnson County who received coverage of the entire vaccine series was 87 percent, which is 10 percent above the national average.

In 2014, the number of children in Johnson County who received coverage of the entire vaccine series was 84 percent, which is 7 percent above the national average.

"I'm hoping that the Legislature will pass the bill 28-21 shortly after 6 p.m."

"The conference committee comprised three Democrats and two Republicans from each chamber."

"We have Democratic candidates on the ballot," Deputy Auditor of Elections Kingley Nefchley said.

"And we're hoping that generates student turnout."
UIHC to increase rates
UIHC rates will increase by 6 percent starting in midsummer.

The UIHC is expecting revenue, meaning 3 percent of the not-operating revenues, meaning 3 percent of the change from patient care and services will be retained as profit for the hospitals.

The rate increase will not affect the University of Iowa Health Alliance, a partnership between the hospitals and Clinics, Medical Rights, Medical Care, Mercy Medical Center, Cedar Rapids, and Genesis Health System, which was announced in 2012.

Fisher said the rate increase was announced in 2012.

“Somebody that’s a self-payer that gets a payment plan if necessary. Patients with a score of one are likely to pay without problems. Patients with a score of one are likely to pay without problems. Patients with a score of one are likely to pay without problems.

Fisher said increasing the rate will cut the hospitals on the lower end of the scale.

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Gardening takes root

More college students than ever are growing their own food.

By DANIEL SEIDL

Students can grow their food and eat it, too.

More people are now gardening than ever before, according to a recent study released by the National Gardening Association.

“You can actually have the fruits of your labor,” said University of Iowa Gardening Club Co-President and UI sophomore Andrew Hirst. “It’s that direct connection that actually resonates with a lot of people.”

In 2013, 42 million — roughly 35 percent — of households in the U.S. participated in food gardening. This is an increase of 16.1 percent over 36 million households in 2008.

Of all age groups, people ages 18 to 34 saw the most dramatic increase of 62.5 percent in just five years. In 2008, roughly 8 million people in this age group were gardening, compared with 13 million in 2013.

One reason for the change is that gardening is more relatable to this age group, said Bruce Butterfield, a market research director at the National Gardening Association.

“Environmental things, being locally, trying to be more self-sufficient — those are values that seem to resonate more strongly with 18- to 30-year-olds,” he said.

Additionally, growing food in one’s own garden is a valuable experience, said UI Gardening Club Co-President Kan Kutz, a junior at the UI.

“You get a lot of fulfillment from it,” he said. “It doesn’t sound enjoyable on the face of it, but I think people have an honest enjoyment of working in the dirt.”

While the UI Student Garden has been around since 2009, it is in new experiencing growth. Kutz said publicity might have contributed to the trend.

“I believe that a lot more people are informed,” he said. “There are a lot of the media that’s being published about all of these diseases [with processed foods].”

With preservatives in many supermarket foods, students who garden can make sure their food is organic.

Growing your own food makes you more confident it is safe, Kutz said.

“I don’t think people really enjoy being worried about their food, so I think that’s giving a big drive for people to grow their own food,” he said. “You know exactly where it comes from.”

The UI Gardening Club runs a community garden at the university, and Kutz said the community-garden experience can be beneficial.

“Having a community garden, you are in direct contact with other gardeners, and you learn from their experiences,” he said. “Having your own garden, you don’t have that.”

More students are moving toward community gardens because they do not own homes, Butterfield said.

“The other thing that I find interesting is [people 18 to 34] account for most of the increase we found in community gardening,” he said. “Gardening is something that you can do whether or not you own your own home.”

While the numbers are at an all-time high now, Butterfield said it is uncertain if they will continue to grow.

“We’ll stay at the high level which we’re at right now,” he said. “There’s room for growth, but I just don’t know how soon we’ll see it.”

THE DAILY IOWAN      DAILYIOWAN.COM    THURSDAY, APRIL 24, 2014

Gardening

More college-aged students than ever before are growing their own food.

The number of people who are gardening in this age group are:

• 2008: 8 million
• 2013: 13 million
• This is a 62.5 percent increase

Become a Leader in Nursing

Mercy College of Health Sciences in Des Moines, Iowa will launch a new BSN program in fall 2014. Students can make a smooth transition between Iowa and Mercy College with their eligible liberal arts and science coursework. Visit us online or on campus to learn more.

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• Currently there are two unique optional immersion trips with Native Americans in South Dakota and Mayan and Latino populations in Yucatan, Mexico offering a greater understanding of population-based healthcare
• Clinical experiences at Mercy Medical Center – Des Moines and other leading healthcare providers in central Iowa
• Learn more about three, new $5,000 renewable scholarships and other financial aid options available
• Graduates will be ready to assume roles involving leadership, education, research, and community health

Learn more at MCHS.EDU/DAILIOYAN
Fear of genocide persists

Since the Holocaust, there has been genocide. In Rwanda, the Holocaust. In the Congo. Since the Holocaust, the genocidal threat of mass murder by a tyrannical leader, like Joseph Stalin, has been diminished. But as we see today, those who instigate such events are still around. Today's tyrants, like Adolf Hitler, can be just as dangerous.

However, it's not only governments that can perpetrate such events. Private individuals and businesses can also be responsible for such crimes. For example, companies that own media outlets or other forms of communication can also be guilty of perpetrating such events.

In conclusion, we must be aware of the dangers that exist today and take steps to prevent them. We must work together to ensure that such atrocities do not happen again.
NEWS 5A

The town of Dalton, along a river in north Georgia in the west, has its share of government officials. From some religious leaders and local residents, there has been pressure for a bill to pass the General Assembly, and the bill passed with advocates arguing that people should be able to bring guns into some churches, schools, and government buildings under certain circumstances.

The bill would have made testing while driving legal, and would have allowed police officers to issue citations for texting while driving, which would make driving while texting a primary offense. Officers could also pull drivers over solely for texting while driving, or any other traffic offenses, as officers are on the lookout for them. The issue of texting while driving is expected to continue to draw attention in the near future.

LEGISLATION

Texting and driving

A proposal to tighten the penalties for drivers who text while driving died in March after failing to make it past the House Transportation Committee. The proposal was one of the second legislative “must pass” bills that were passed in March. The bill passed the Senate in March, 41-17.

Mike Carberry: 

Mike Carberry, a long-time member of the Iowa Farm Bureau and Iowa Public Radio’s “Aircheck Live,” is featured in a recent podcast in the area. He describes the people of his district.

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OFFENSE

Continuously ranked at the seven to the nine, and you never moved four touchdowns, and that's not good enough. We went a lot of times, first down at the seven, eight, or nine times this spring working on that. The best possible way to get that is going to be to run the ball in the red zone, where the Westos, Pna, native throw just upset pass in 31 trips last campaign. "It's a big-body guy," said Rudock about Wil-""
Big Ten honors Ihm again

For the second straight week, Iowa golfer Steven Ihm has been named the Big Ten Golfer of the Week.

The senior earned his second consecutive title of the Big Ten men’s golf award. On the final day of the tournament, Ihm was the only golfer to shoot under par, and he ended the weekend with seven birdies on his first eight holes. He led the Boilermakers to a second-consecutive title at the Boilermaker Invitational last weekend.

The award comes after he won his second consecutive title at the Boilermaker Invitational last weekend.

“Steven’s performance this week is the perfect example of the hard work and determination that our program prides itself on,” said Iowa head coach Ben Fernandez.

By Danny Payne

Steve Ihm wins Big Ten Golf title

Ihm, a senior from Palatine, Ill., had finished fourth in the Big Ten a year ago, and his play this season showed improvement.

“I’m very proud of him,” Fernandez said.

Ihm shot a 2-over 74 on Monday, followed by a 6-under 66 on Tuesday, then a 2-under 68 on Wednesday.

Ihm shot 20 under par for the tournament to become the first Iowa golfer to win the Big Ten title since 1997.

By Ryan Provost

Marble takes Armstrong as agent

Former Iowa standout Devyn Marble will sign with agent B.J. Armstrong, the first step toward being selected in June’s NBA Draft.

On June 26, Adam Silver will conduct the NBA draft for the first time since he officially stepped down as commissioner of the league. Among the most touted and highly anticipated names is Devyn Marble.

The post is sure to draw plenty of attention, and he will look to showcase his skills in the hopes of catching the eye of an NBA team.

By Jordan Hansen

OFFENSE

The third year of the Greg Davis era was a huge step forward in 2014.

Davis, who took over as the Iowa offensive coordinator and quarterbacks coach in 2013, has shown steady improvement in his three years with the Hawkeyes.

Davis said the team’s offensive performance last season was a big step forward.

“Last year was a huge step forward in terms of our offensive production,” Davis said.

“Last year we scored more points than we had in a season since 2008, and we scored more points in the red zone this spring,” he added.

Davis said the team’s offensive performance in the red zone was a big improvement.

“We had more points in the red zone this season than we had in any year since I’ve been here,” Davis said.

In 2014, the Iowa offense still finished in the bottom third of the Big Ten in six major offensive categories last season, making the coordinator’s first and only press conference of the spring an interesting one at the Hayden Fry Football Complex.

Red zone issue

Iowa will score more in 2014.

Following finishing with a dismal 80.6 percent conversion rate in the red zone in a year ago, the Hawkeyes improved to 89.2 percent.

But there’s still work for the offense to do.

“I think we’re still trying to figure out the route of the pass and we’ve got a long way to go right now,” Parker said.

“The highest percentage of third-and-short situations last year was 77 percent,” Parker said.

“I think we’ve made some improvements, but there’s still work to be done,” Parker said.

By Cody Goodwin

DEFENSE

Defensive coordinator Phil Parker said that Iowa’s defense isn’t quite where he wants it to be.

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Hawks seek to fill roles

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The pressure is on Andrew Wiggins, Jabari Parker, Joel Embiid, and Julius Randle.

“Unfortunately we know the pool of the blogosphere is quite vast,” Parker said.

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By Cody Goodwin
“As local as possible, whenever feasible” is the motto for many chefs this year’s Iowa City Eat Drink Local Week, a celebration of local produce and the Iowa suppliers who make it possible. While the menus at the 30 participating establishments vary, one thing is for sure: They’re local and fresh. Iowa City Eat Drink Local Week began Monday, and it will continue through April 27. The event will take place at a number of Iowa City establishments, and it will offer, for the most part, three-course prix fixe dinners for $25 or less, three-course prix fixe lunches for $12 or less, and specials on local beers and cocktails made with Iowa spirits, as well as specials on desserts and coffee drinks made with Iowa ingredients.

On Friday, special activities will take place at the Robert A. Lee Recreation Center, 220 S. Gilbert St., for kids whose parents participate in the event. On April 27, door prize drawings will be offered at Clinton Street Social Club, 18 ½ S. Clinton St.

Along with the special events, several local establishments, as well as the Downtown District, encourage festival guests to make their participation known through social media by using the hashtag #EDLWeek on Facebook, Twitter, Instagram, Foodspotting, and Google+.

Owner and chef of the Motley

By JENNIFER HOC
jennifer-hoch@uiowa.edu

“Chef-ing into local”

On the web
Get updates about local arts & entertainment events on Twitter @DailyIowanArts.

On the air
Tune in to KRUI 89.7 FM at 4 p.m. on Thursdays to hear about this weekend in arts & entertainment.

Events calendar
Want your event to be printed in The Daily Iowan and included in our online calendar? To submit a listing visit dailyiowan.com/pages/calendarsubmit.
Music, art for a cause

Dance Comes Home

By RYAN FLAIR

Liberal-arts majors are constantly asked, “But what are you going to do with your degree?” usually followed by “what are you going to do with your degree?” constantly asked, “But what are you going to do with your degree?”. donald jr. is the director of the university of iowa capital center for the arts. “i would really say it’s to create a cohesive community atmosphere,” epstein said. “everyone has so many talents that they can share together, and we just need a place to be able to do that.”

the riverview dome mu-

Dance Comes Home, music, yoga, medi-

Photography credit: ryan flair

The Riverview Dome Music and Arts Project will begin at 11 a.m. Satur-

ADMISSION: $10 or 10 canned goods

the best...and what this year will bring for

Anthem Lights, 10 p.m.,

Morgan Freeman, 2 p.m., lori

mckenna-paulus@uiowa.edu

AUGUST 2014 I THE DAILY IOWAHON I PAGE 28

Admission: $10 or 10 canned goods

“Live from Prairie Lights!”

MARCH 2014 | THE DAILY IOWAHON | PAGE 28

But what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you going to do with your degree? what are you go...
Diving into swimming

By Emma McElrath

UI sports has yet to produce a swimming video game, but 2012 Olympic swimmer Connor Tremml said the sport offers the same sense of satisfaction one might get from completing a tough level on a video game.

“You have a character, and the skill set increases as you progress,” said Jaegar, a three-time NCAA champion at the University of Michigan. “It’s like a video game — to compare yourself to how you were a year ago — you can see yourself improving.”

The relentless drive for progress drives swimming, and absorbes your life, but it takes years, underpays, and absorbs your life, but it takes years, underpays, and the grind that you might not see outside of the Olympic feel.

Tremml began work on the The Water Is My Sky documentary on April 22, after graduating from the University of Michigan. “To go back to the donors. Assuming the success of the Kickstarter campaign, nearly $20,000, with 215 backers — but if the campaign doesn’t reach $50,000 by May 14, all contributions will go back to the donors.

The online fundraising period for The Water Is My Sky is in its second week, with 10 days to go. As of April 22, the film Kickstarter account had raised nearly $50,000 with 235 backers — but if the campaign doesn’t reach $50,000 by May 14, all contributions will go back to the donors.

Tremml understands the same sense of satisfaction that making a documentary can bring. The documentary is exhausting,蒙德里安 "The Water Is My Sky" producer for the film. Tremml conceived the idea for the documentary on May 14 to fund the project.

By Emma McElrath

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Wilkens, a non-swimmer curious about the sport, has been working with the two filmmakers since they first met, and is a former swimmer.

While the two filmmakers are old friends hailing from Holland, Mich., each lends a different perspective to The Water Is My Sky. Tremml understands swimming and Nowakowski, a graduate of the Hawkeye men’s swimming team. Tremml and Nowakowski are old friends hailing from Holland, Mich., each lends a different perspective to The Water Is My Sky. Tremml understands swimming and Nowakowski, a graduate of the Hawkeye men’s swimming team.

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The online fundraising period for The Water Is My Sky is in its second week, with 10 days to go. As of April 22, the film Kickstarter account had raised nearly $50,000 with 235 backers — but if the campaign doesn’t reach $50,000 by May 14, all contributions will go back to the donors.

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Delving into the lobster pizza at Basta

By Ben Verhille
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That’s A’Basta.
The Italian word “basta” is used when a chef has prepared food just right — that’s Basta Pizzeria Ristorante. Originally serving pure and authentic Italian dishes, some time in Iowa City has transformed this restaurant into a hybrid that uses local ingredients in its plates. The result has turned into one of the most specialized Italian restaurants found in Iowa City’s Downtown District.

Located at 121 Iowa Ave., Basta has been in the area for a while. As a part of the Eat and Drink Local initiative this week, this popular venue was recommended to me and has yet to be uncovered in one of my columns. Sharing an owner with Atlas, which is strangely enough nearby, the quality of the food is almost guaranteed.

Basta is known for its happy hour wine specials and pizza. The atmosphere here feels open if you’re looking up because of the mirrors near the ceiling, but it can also make you feel secluded with the dimly lit lights and heavy wooden tables.

Specializing in pizza, one jumped off the menu at me immediately. The Lobster Pizza boldly stated Maine Lobster as its main ingredient, followed weakly by fire-roasted leeks, sweet corn, pancetta, mozzarella, and ricotta.

The main difference with clawed lobster versus spiny lobster can generally be determined by the tenderness of the meat. A common lobster is mostly meat from the tail, while the Maine lobster has the tender claw meat. Leeks and sweet corn are easily understood and provide subtle hints of flavor. The look offer a smoky taste, distinct but weak. The corn sometimes the cheese with each bite, and although the texture isn’t ideal on a pizza, the flavor comes out more.

Pancetta is an Italian bacon, and to me, anything with bacon is a good idea. Lobster and bacon make an old adage, but the crisp bites of the bacon make it work.

The ricotta and mozzarella cheese provide a topping on the fire-singed crust. This makes the pizza more of a cheesy bread with toppings, but traditional Italian preparation doesn’t allow for the American idea of a pizza.

The crust was cooked in a wood-fired oven, turning the dough moderately dry and very crispy. The golden crust had marks from the fire’s singe, but that didn’t interfere with the grains.

The lobster itself was lacking, not in flavor, but in presence. I found few pieces in my pizza, which made me very sad. The bites with it were absolutely delectable, making me eager for my next little piece. Sadly, only two or three bites per slice were found.

The pancetta had a stronger presence than the lobster, so advertising it as a bacon and lobster pizza might be a little more accurate.

The constant preaching of moderation from my family wouldn’t normally apply here, but maybe too much of a good thing is a bad thing. All in all the experience was pleasant, but if you want to dine in a hearty portion of lobster, choosing it for a pizza topping might not be the way to go.
Cow Cafe. 160 N. Linn St., David Wieseneck said his philosophy is to use locally produced products because of animal welfare as well as product knowledge. Buying locally allows access to a variety of less common herbs and produce, he said.

Wieseneck said approximately 98 percent of the cafe’s meats and 70 percent of its produce is obtained locally.

“We do our best to really feed as many local ingredients into our menu, because local ingredients always provide a better product,” he said. “We focus on the freshness and like to put our money toward the local community to support the agriculture economy of Iowa.”

The prix fixe menu at The Motley Cow includes an asparagus, sunflower seed panna cotta, slow-roasted pork shoulder, rainbow chard, parsnips, & crème fraiche salad along with slow-roasted pork shoulder, rainbow chard, parsnips, gastrique, poached egg, and whiskey cream brûlée. The ingredients play a key component in Devotay’s menu, which includes lamb and pork obtained from Pavelka’s Point Meats.

“Not only knowing where the product is coming from but having a relationship with the people it’s coming from,” Knowles said. “Being able to shake her hand and know who you’re buying from personally.”

Co-owner of Pavelka’s Point Meats Laura Pavelka has been a meat distributor in Iowa City, for nine years. She has been at the establishment for eight years, said the relationship she has with local providers is important because they can keep him up to date with new products that he can bring to the restaurant.

“I know exactly about the treatment of the animals, the environment that they’re raised in, and if they’re being raised in a humane manner, of course, it helps with product taste, too.”

Kurt Frease, the event coordinator and owner of Devotay, said he has dedicated most of his career to focusing on local foods and emphasizing that “fresh taste is the best taste.”

“The week is a way to build community,” he said. “To discover foods they haven’t tried before, to support their favorites and especially that they’re being raised in a humane manner; of course, it helps with product taste, too.”

Knowles said that before speaking to the Daily Iowan, her hands were covered in lamb manure, then noted that her relationship with the buyer is as important.

Most of the chefs she sells to in Iowa City have established this relationship by visiting her farm. She said it’s important for her to create a partnership so she knows who they are, what they like, and how they like their meat cut.

“Our meat has traveled less than most acquired out of state; 70 miles to be processed and 70 miles back, and then to Iowa City,” Pavelka said. “Local buyers know what we use, our animal-care practices and how we raise our livestock. Iowa City is unique in the sense that there are so many privately-owned establishments — and it seems to be growing. Hopefully, I can keep up.

Brix Cheese Shop and Wine Bar will feature local drinks and food, including Frisan Farm’s farmsteady cheeses, and acorn-sourced sheep’s milk. Two specialty items brought in for the event. The acorn-sourced spallacia comes from La Quercia in Norwalk, Iowa, and all of the meats come from within 200 miles of the facility.

Owner Nick Craig said the relationship he has with local providers is important because they can keep him up to date with new products that he can bring to the restaurant.

“Sometimes there are world-class cheeses, there are world-class cheeses from just down the road.”

Kurt Frease, owner of Devotay

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Today's horoscopes:

ARIES (March 21-April 19): Do your best to get things done. Arguments will be a waste of time. Good fortune will find you if you offer a helping hand to someone in need. A humble and gracious attitude will lead to advancements, popularity and victory.

TAURUS (April 20-May 20): Find out all you can before you make a move. Offering your services to an organization that you feel you have something worthwhile to contribute to will result in new prospects and a diverse way of achieving your personal goals.

GEMINI (May 21-June 20): Emotional deception and disillusionment will surface when dealing with peers and those who do not wish to see you advance. Look out for your interests, and try to present and promote what you have to offer openly.

CANCER (June 21-July 22): Network, nurture relationships, and form alliances that will help you pull your best foot forward. Don't let what's going on at home or in your personal life stifle your chance to reach your dreams, hopes, and professional wishes.

LEO (July 23-Aug. 22): Evolve your motives before making promises. Ask others to get the load on what everyone around you wants and is willing to contribute. Change is good, but it has to be for the right reason.

VIRGO (Aug. 23-Sept. 22): Re-evaluate your motives before making promises. Ask others to get the load on what everyone around you wants and is willing to contribute. Change is good, but it has to be for the right reason.

LIBRA (Sept. 23-Oct. 22): Complaints, demands, and trouble will plague you when dealing with business or personal partners. Get out, and do something that will benefit you. Personal gratification will help ease stress and give you a better perspective regarding your relationships.

SCORPIO (Oct. 23-Nov. 21): Don't let tension slow you down. Get the ball rolling, and don't stop until you reach your destination. What you accomplish will be recognized and rewarded. Leave time for romance late in the day. Love is on the rise.

SAGITTARIUS (Nov. 22-Dec. 21): Make changes at home that add to your comfort, but don't go over budget, or you will find yourself financially at the end of the month. An aggressive act at work will grab the attention of others and result in new opportunities for you.

CAPRICORN (Dec. 22-Jan. 19): Be careful not to jump into something without checking the fine print. Look for the best for yourself. Anger will mount when dealing with those who oppose your plans. Stick close to home, and focus on self-improvement, not trying to change others.

AQUARIUS (Jan. 20-Feb. 18): Clarity coupled with a genuine offer will help you make positive changes. An unusual investment or financial deal can change your standard of living. Don't give up on your ideas; keep reworking them until you find the perfect fit.

PISCES (Feb. 19-March 20): Take a bit of a break. Enjoy life, and share good times with someone special. Catching up with an old friend will spark vm, and vigor in your life. Love is in the stars, and romance will enhance your life.

By Eugenia Last