

## Fresh design earns accolades for senior student

THIS IS NOT YOUR mother's fruit bowl.

UL Lafayette senior Sarah O'Brien's innovative bowl expands and contracts to store and display various types and sizes of fruit. It features separate compartments that help minimize bruising and significantly reduce the transfer of ethylene gas that causes over-ripening.

"I made the model out of thin polypropylene cutting boards," O'Brien told *La Louisiane*. A patent on her design is pending.

O'Brien named the bowl, "Elizabowl." The name, she said, is "a nod to the collars worn during the Elizabethan Period, which I believe the bowl resembles."

Her design placed first in the 15th annual Student Design Competition held by the International Housewares Association. A total of 215 project entries were submitted from 27 International Design Society of America-affiliated design schools.

Her prizes: \$2,400 and an all-expense-paid trip to the International Home + Housewares Show in Chicago



A patent is pending for Sarah O'Brien's innovative fruit bowl.

in March.

For students like O'Brien, who is majoring in industrial design, the housewares show offers the opportunity to meet potential employers or representatives of companies that might produce their designs. This year, it attracted about 60,000 visitors from more than 100 countries, who were all focused on buying and selling the latest products.


"Winning projects are selected for their innovation, understanding of production and marketing principles, and

quality of entry materials. All winners will be recommended as candidates for design internship positions for IHA member companies," said an IHA spokesman.

The Elizabowl was O'Brien's second entry in the IHA competition. She received an honorable mention in 2006 for a candelabra that's size is adjustable.

Two other projects have earned her honorable mentions in a national competition. They were chairs constructed of cardboard for the American Institute of Architecture Students' Chair Affair competition.

Earlier this spring, O'Brien presented her work at the IDSA district conference in Savannah, Ga. She and some classmates had presented their portfolios to a panel of three design professionals. O'Brien was chosen to represent UL Lafayette's program, along with student representatives from eight other universities.

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## DEBATE TEAMS WILL REMEMBER NEWCOMERS FROM UL LAFAYETTE



Shown, from left: Ezekias Mondesir, Josh Vercher, Jordan Landry, Samantha Marks, Dustin Domangue, Justin Canten. Not shown: Brandy Stanton, Chapman Matis

The UL Lafayette Policy Debate Team had fewer members than many of its opponents, said Dr. Scott Elliot, its coach. "It was common for as many as 10 coaches from other schools to 'scout' UL debaters in preliminary rounds in an attempt to figure out how such a small program could be beating such well-established teams," he said.

UL Lafayette's new Policy Debate Team has made a name for itself already.

The six-month-old group participated in the Novice National Championships this spring.

Two UL Lafayette students, Justin Cantu and Dustin Domangue, placed fourth out of more than 100 teams from around the nation. They claimed an upset victory over Binghamton University in octo-finals. That was significant because Binghamton was ranked as the No. 1 debate program in the country at the start of the competition.

During the championships, UL Lafayette defeated teams from Cornell University, the United States Military Academy, New York University and other schools across the nation.

## ZEUS CAFÉ TO BRING MEDITERRANEAN FLAVOR TO CAMPUS

Students will soon have another dining option on campus: Zeus On the Geaux.

Zeus Café, a popular Lafayette restaurant that serves Greek and Lebanese food, will operate the new takeout eatery. It will be located next to Rougeou Hall, in a small building known as On The Geaux.

On the Geaux was constructed in 2005. It replaced the former Snack Hut, which had served meals for several decades. On the Geaux housed vending machines for snacks and soft drinks. It was closed earlier this year, due to consistently low sales.

"I think Zeus Café will be very successful at our university," said Patrick Pappion, general manager of Sodexo, the university's food service provider. "It is a favorite among American and inter-



Zeus's specially prepared hummus

national students alike, as well as faculty and staff. If it attracts the business we expect, Zeus may even be allowed to open on other campuses in the UL System."

Zeus Café has four locations in Lafayette.

Zeus On the Geaux is expected to offer an abridged version of Zeus Café's menu, including its popular Chicken Sharwerma dish and a Gyros plate.

Hours of operation are tentatively set for 10 a.m. to 8 p.m. on weekdays. Students will be able to dine indoors or in a patio area next to the café. Zeus On the Geaux will accept the Cajun Card for payment of meals. The Cajun Card is like a debit card for UL Lafayette students.

According to an agreement signed in February, Sodexo and UL Lafayette will each receive a percentage of Zeus On the Geaux's net profit. The restaurant will also pay the university a monthly fee.

Pappion said UL Lafayette students have expressed an interest in eating healthier and more diverse food than what has traditionally been served on campus.

According to the American Heart Association, most of the fats in a typical Mediterranean diet are monounsaturated fats, which don't tend to raise blood cholesterol levels as much as saturated fats.

There is less heart disease in Mediterranean countries than in the United States, according to the AHA. But the difference may not all be attributable to diet; lifestyle factors may also play a role.

A study funded by the National Institutes of Health suggested that a Greek-Mediterranean dietary pattern has significant potential for cancer prevention.

## Students 'Work With Their Hands and Give With Their Hearts'

SOME UL LAFAYETTE STUDENTS spent their spring break working on a Habitat for Humanity project that will provide 12 homes for families displaced by Hurricanes Katrina and Rita.

UL Lafayette hosted the 2008 X-treme Spring Break in late March. It was joined by students from McNeese State University in Lake Charles, La., and Nicholls State University in Thibodaux, La. Also lending a hand were members of UL Lafayette's AmeriCorps program, some university personnel, and Habitat for Humanity volunteers and staff.

The workers began constructing 10 sheds near Kaplan, La. The units were to be used to store building materials during a Habitat for Humanity blitz in April. Six houses were to be built in less than two weeks. Six more residences are scheduled to be built there this summer.

"You have really made a tremendous difference," Dr. Kim Hunter-Reed, executive vice president of the University of Louisiana System, told volunteers at the construction site.

"When students and young people work with their hands and give with their hearts, then we know that our next generation, and the generation that will come afterward, will continue to make an enor-



UL Lafayette students Kim Wooten and Matt Carlini were busy hammering nails and sawing boards during Spring Break.

mous difference in our state and our nation," she said.

Melinda Taylor, executive director of Habitat for Humanity in Lafayette, thanked

the volunteers for their service. "Without these sheds, our jobs would be a lot more difficult," she said.

Some of the college students were housed in Bourgeois Hall on UL Lafayette's campus during the six-day project.

Candace Urbanowski, president of the UL Lafayette Student Government Association and a senior majoring in public relations, was coordinator of this year's X-Treme Spring Break.

"We've learned how to swing a hammer appropriately, how to cut safely and how to make sure our measurements are right," she told *The Advocate* newspaper in Baton Rouge.

X-treme Spring Break is a UL System initiative that started in 2006 with McNeese State University and Southeastern Louisiana University. Nicholls State University hosted last year's event.