Students prepare for MAACtion
By Paul Szaniawski

Something nearly every Rider student has in common is Midnight MAACness. It is the one event that draws the most students, residents and commuters alike, and that is no accident.

MAACness officially kicks off the start of the basketball season at midnight. There are a few “pre-game” activities but the main event starts at 11 p.m. when the doors of the Alumni Gym open and this year’s theme “Lights, Camera, MAACtion!”

“We'll be transforming the gym into a mini-Hollywood complete with the red carpet, paparazzi, movie stars, a walk of fame and the glitz and glamour or usually associated with Los Angeles,” said Associate Director of the Athletic Department Karin Torchia.

As well as Athletics, this year’s event is sponsored and planned by several organizations. These include Aramark, which will be serving a special dinner at 4:30 p.m. in Daly’s Dining Hall, the Student Government Association (SGA) and the Student Entertainment Council (SEC), which will be presenting a movie trivia game show with an actual host in the Bart Leuede Center Theater, said sophomore Karson Homan. The door prize will be a limo, palm trees, the red carpet and all sorts of music trills.

It’s “like converting a gym into a prom site,” said Iacovelli. The dance team and the

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When late night hunger strikes, there is just one place to be for students on the Lawrenceville campus. Where else can students get all the food they want with just the swipe of a card? This “place to be” is the Bronc Diner, which conveniently opens at 7 p.m. when Daly’s closes, and remains open until 2 a.m.

This year the Bronc Diner features a variety of new items.

“I think the menu is a lot better than last year because there is more to choose from,” said senior Jean Kong Kong.

“Two of the new additions to the menu are the Caesar and chef salads. “I have always liked their mozzarella sticks and chicken tenders,” said sophomore Jessica Reily.

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Another new item this year is the Rough Rider Bronc Wrap. This tasty treat features Rider Bronc Wrap. This tasty treat features chicken tenders, lettuce, tomato and blue cheese dressing rolled up in a tortilla. Sophomore John Niederer, however, prefers the rich taste of the Jumbo Yumbo.

“When the yumbo is an item that is obscure, but it’s the hidden gem on the menu and particularly desirable with the late night crowds,” said Niederer.

While foods such as these may help make the menu more appealing, the new food category names do a great job of grabbing most students’ attention.

“The new names are creative and might attract students to want to know more about the different foods,” said Sophomore Wayne Taylor. Names for the categories include “Pre-requisites” for the appetizers, “Major Course” for the food combination meals, and “Declared Major” for the sandwiches.

Aside from the main courses, there are also some delectable new additions to the dessert menu.

“The desserts are definitely better this year,” said Reynaldo. “You can get floats, sundaes and the new Sweetzza Zeppola.”

The Sweetzza Zeppola is rolled pizza dough stuffed with strawberries and chocolate. Both that and the Fried Snickers, a jumbo-sized Snickers bar dipped in a tempura batter, are two of the most ordered desserts.

“I’ve never been much of an ice-cream person,” said Kong, “but that deep fried Snickers they have might be able to convince me otherwise.”

Other students are not that familiar with the dessert choices, said senior Kenny Reyes, who claims the dessert is not what students go to the diner for anyway.

“There’s not much of a bigger dessert selection,” said Reyes. “There’s only a few more choices. Besides, I find that most people go to the diner for real food, not ice cream.”

However, for those students who do like both dessert and a challenge, they can attempt the RU! Kidding? No We’re Not: Challenge. For $12.60, you must consume the Bronc Buster Sundae within an hour. The sundae includes 12 scoops of ice cream, two slices of banana and six toppings of your choice on a fudge brownie. If successful, you will have the opportunity to rename the dessert, have your picture put up on the wall and get your money back.

“I don’t know too much about the desserts, because I go for the hot foods,” said Niederer. “I use my Bronc bucks but it would be nice if they gave us more.”

Many students agree that some of the prices could be a bit lower.

“Since the diner is on campus for college students, I think the prices should be a little cheaper,” said Kong. “We get hungry at night and most of us are down to about $50 on our Bronc cards by now.”

With the new additions to the menu, along with the old favorites, students are finding it harder to resist the call of the Bronc Diner.

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