

# Bite-sized opinions on the Bronc Diner

By Jordana Tusman  
Staff Writer

Certainly there are many things at Rider that keep students happily entertained and occupied, but most would agree that good food is essential to any college campus.

Besides The Cranberry Cafe and Java City, the third ever-so popular eatery, The Bronc Diner, is where most students find themselves noshing, especially for late night munchies.

The diner-like atmosphere is not too shabby and, according to most, not too dirty either.

"I always see them [the workers] with plastic gloves on and they never touch anything else but the food," said freshman Christopher Mattie. "The people who handle money don't handle the food. I like that."

But do students think the food lives up to the diner's atmosphere?

"It's better than Daly's food," said freshman Michael Grimm.

A majority of students usually order milkshakes with their main course, but there are other diner favorites as well.

"I usually order fried chicken pieces, a cheesesteak or mozzarella sticks," said sophomore Geoff Rickert.

It seems as though many students enjoy the same diner items.

"I usually get chicken tenders or the Philly cheesesteak," said Mattie.

But does the diner have anything else going for it besides the chicken tenders?

"The food's not that bad. I personally like the cheesesteak with fried onions and onion rings," said sophomore Jill Stoltzfus.

Although students like the diner for the most part, Mattie said there are some improvements that can be made to make it better.

"They should change the way they have the order set up. You can't hear your name called sometimes," he said. "There should be a digital number system with your number up on the wall. They should have salad and not fry all their foods."

The service should run much smoother, said Stoltzfus.



Photo by Hugh Tsung

(From left) Sophomore Jeff Ruder, non-Rider student Becky Smith and sophomore Matt Block kick back and relax while enjoying all that the Bronc Diner has to offer. Many students are satisfied with the food at the diner but some still feel that there is room for important.

"The people should move faster with quicker orders and more efficient service," she said.

Some students suggested the idea of having waiters and waitresses so that you don't have to constantly listen for your name.

"I think waiters and waitresses would be a good idea, but I don't think we should have to tip them because we're poor college kids. They should get a sufficient amount of money," said Stoltzfus.

Aside from the service, others said that there are other improvements that could be made as well, like the addition of a radio or some kind of music besides the jukebox.

"Music would be nice. They have a jukebox but you have to pay for it," said Rickert.

Students are not totally disappointed with the diner, however. Last year it only cooked food until 1:30 a.m., but this year the grill stays open until 2 a.m. There are also more workers this year and specials like the Bronc Brownie

Blast and donuts.

Although most students find the diner as a whole has improved from last year, Mattie said some still feel the need for further dining choices besides what is already offered.

"There should be fast food places on campus like other colleges have. I mean, we're paying so much to go here," said Mattie.

Many students said that they wished the diner opened earlier so they could go there instead of Daly's but were happy to hear that the Bronc Diner will soon begin serving breakfast on Tuesdays and Thursdays. With things looking up, all students need now is about 150 extra Bronc Bucks on their cards. And how about delivery service for those Rider students that live light years away on the isolated parts of campus, said freshman Jamie Elizabeth.

"It's quite cozy in there and the food is fairly decent, but what a walk from Poyda," she said.

## The Diner's Top Five

By Vincent Civitillo  
Managing Editor  
& Lacey Korevec  
Features Editor

Say goodbye to that dreadful moment of indecisiveness while ordering at the Bronc Diner. Here is a collection of the best the diner has to offer to cut the fat out of its existing menu.

**The Philly Cheesesteak** - You can never go wrong with this diner favorite. The king of the diner comes available in two yummy varieties: whole and half, for those who are lacking in bronc bucks. Although this one comes best plain with lettuce and cheese, onions are available upon request.

**The Fat Bronc** - Combining the best of all worlds and rolling them up into one delicious sandwich, the Fat Bronc is a brilliant new addition to the menu. Its only downside is that the massive amount of marinara dumped on top of it make the fries a little soggy.

**Chicken Tenders** - After undergoing changes over the last few years, the chicken tenders are unfortunately not as good as they used to be. However, they are still one of the top picks at the diner—and hey—you get more now. Best served with honey mustard.

**Mozzarella Sticks** - It's always a good time with Bronc Diner mozzarella sticks. Though they taste good, the cheese is not always as melted as it should be, which leads to the breaded shell's separation from the cheese. For the price of the mozzarella sticks, students should really be given more.

**Chicken Cheese Steak** - A variation on the Philly beef-steak, this has been one of Rider's most popular dishes for years. Also available in halves and wholes.

# New professor demands the most from students

By Nicole Santore  
Advertising Manager

Curiosity, working hard and a passion for learning are what students need to impress Zhihong Gao, a new advertising teacher in the business department.

After receiving her PhD in advertising at the University of Illinois, she was eager to begin her career in education. Gao started at Rider in September, teaching advertising copy, layout and advertising campaigns.

"I came to Rider for an interview and it went very well," said Gao. "The location and campus are very attractive and I was excited to be a part of Rider."

Gao graduated from Peking University in China with an English literature degree before she decided to get into the advertising field.

"We focused on classical literature a lot and it was very interesting, but advertising is very exciting and appealing," said Gao.

She has had several articles published in *Advertising*

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— Zhihong Gao

*Society Review* and will have a new article in its November issue. Gao said that she is also hoping to have her work published in the *Journal of Advertising*.

Gao has been very happy here so far. She has had good experiences with her students, and Rider in general, and plans on being here for a while. Gao said that she hopes to have the opportunity to teach other classes, such as advertising principles, consumer behavior and international advertising.

"My colleagues are very kind and my students have also been very nice and polite," said Gao.

When asked if she felt like she was a good teacher, she said to ask her students. Gao said that being successful to her is helping students learn and preparing them for the future.

Spare time is not something Gao has a lot of, but when she does she enjoys doing some reading and working on her research on international advertising.

A goal when she is teaching class is to help the students develop some practical skills for both their future career and life. She said she believes that helping them learn how to make the right decisions in both areas will be very beneficial to them.

"It does take some talent to be successful but hard work is what will pay off in the end," said Gao. "I don't expect my students to know everything but I do expect them to work hard."