

# OPINION

Congress shall make no law respecting an establishment of religion, or prohibiting the free exercise thereof; or abridging the freedom of speech, or of the press; or the right of the people peaceably to assemble, and to petition the Government for a redress of grievances. - The First Amendment to the U.S. Constitution

## What's my beef? Well, I'll tell ya

By KJ Margraff Jr.  
student life editor

While walking into Bruno's the other day, I was hit with an extreme case of homesickness when I caught sight of the sign advertising the hot lunch special of the day: "Philly Cheese steaks." That feeling quickly turned to sadness and then to anger when I realized that I'm in Erie and no one here knows what a real cheesesteak is. And by the way, it's a "cheesesteak," it's just one word and you don't need to say the word "Philly." This is Erie; I know it's not from Philly. And a cheesesteak is not just a sandwich; there are requirements, necessities even, to earn the classification of being Philadelphian. And let me tell you, what Bruno's serves is not anywhere close. I'm an Italian, born and raised in the Philadelphia area so I speak from experience.

First and foremost, the most important part of a cheesesteak is the roll. Not any roll will do. A good steak roll needs to be a fresh, oven-baked Italian hoagie roll (or, for you Pittsburgh people, a "sub roll"). Italian rolls have a nice, hard crust and a soft center, so not only does it taste great, but it won't disintegrate in your hands while you try to pick it up with all the grease and cheese we're about to load into it.

Next comes the meat, and we're not talking about "Steak-ums" here. "Steak-ums" are nothing more than cheesesteak substitute, like "egg-beaters" or something. A real cheesesteak is 100% USDA-approved beef steak sliced thin the day it's going to be cooked. And you cook your beef on the grill with grease so for those of you who are on a diet, don't come to me saying, "Eww! They're so greasy!" because I'm

going to yell at you. A cheesesteak is supposed to be greasier than the hair on the head of the Italian guy who made it for you so just get over it and enjoy it.

After your beef is halfway cooked, you now need to take fresh diced onions and add them directly to the beef on the grill. If you don't grill the onions in the grease from the beef, it just won't taste as good; you cannot pre-cook the onions. Also, green peppers do not belong in a cheesesteak; some suggest you add them, but take my word on it—just don't. So put the steak and onions onto your Italian roll and move on to the next step.

Now, the most important part of a cheesesteak: the cheese. If you walk into any steak shop on South Street in Philadelphia, you will not see pathetic little slices of cheese melted onto your sandwich; what you will see is beautiful liquid cheese poured directly onto your cheesesteak. And this is not just any cheese—a good steak shop will melt a blend of American and cheddar cheeses with whole milk to give you that nice smooth consistency that tops off your sandwich like a cherry on a sundae. Finally, top it off with some rich marinara sauce, which is a spiced up version of pizza sauce, and enjoy.

That, my friends, is how a full fledged Philly Cheesesteak is intended to be made. Now, I obviously don't expect you to be able to find a good cheesesteak here in Erie so I suggest that you, at some point in your life, make your way to South Street in Philly and eat at Pat's Steaks, where the cheesesteak originated back in 1930. But let me tell you, be sure to learn the "Philadelphia Lean," bending forward to eat the cheesesteak, instead of bringing it to your mouth. Otherwise you'll have a mess on your shirt for sure.

## The Behrend Beacon

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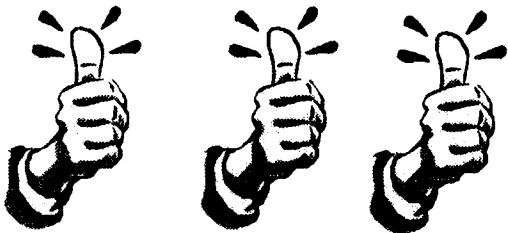
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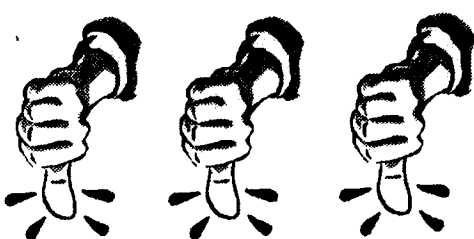
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### Beacon Thumbs Up



- New computers in Library computer Lab with great resolution.
- Frisbee behind the apartments.
- LEB Movies starting on Wednesday

### Beacon Thumbs Down



- The flu-like illness plaguing campus.
- Cheap plastic forks in campus eateries.
- Reed ATM running out of printer paper.

## Quote of the Week

"He deserves Paradise who makes his companions laugh."  
- The Koran

## Submission Guidelines

The Beacon welcomes readers to share their views on this page. Letters and commentary pieces can be submitted by email to [opinion@psu.edu](mailto:opinion@psu.edu) or directly to the Beacon office, located in the Reed Building. Letters should be limited to 350 words and commentaries should be limited to 700 words. The more concise the submission, the less we will be forced to edit it for space concerns and the more likely we are to run the submission.

All submissions must include the writer's year in school, major and name as The Beacon does not publish anonymous letters. Deadline for any submission is 5 p.m. Tuesday afternoon for inclusion in the Friday issue. All submissions are considered, but because of space limitations, some may not be published. All submissions must include consent to be edited before they can be edited for publication.

## If your heart is on your sleeve, change your shirt

By Chris LaFuria  
sports editor

One of the things that has been bothering me lately is the use of the word emo to describe certain objects. As many of you know, the term emo comes from the word emotional. Emotions are what a person feels when a circumstance triggers some sort of mental or spiritual movement, whether positive or negative (Don't bother looking up that definition: I made it up). Emotions describe a way a person acts in a situation and reacts when the motion has either succeeded or failed.

The term emo can legitimately describe feelings about a person, music, life or any other tangible or intangible object that appeals or dissatisfies the brain and heart. Examples of these include some of the following: Seeing a sunset and feeling the warmth of love bestowed on this Earth, sharing a passionate hug or kiss with the person you have strong attraction towards, listening to a song and relating it to circumstances in your life that strike emotions to your heart or looking at your life and seeing a dire need to change the way you're living.

I'm sorry to disappoint most people, but the list I am about to mention has nothing to do with the term emo or emotions: There is no such thing as emo hair. A person cannot dress like an emo kid. Wearing aviator sunglasses is not considered being emo. Dressing like an outcast to prove you are a non-conformist does not mean you follow emo ideals. Lastly, using phrases in Xangas and AIM pro-

files dealing with being stabbed in the back or people stealing your souls does not mean you are being an emo kid.

The derivation of the term emo in reference to music has evolved into something that wasn't intended. Original emo music was defined as a complex guitar structure with a particular concept behind the instruments that portray the meanings. Recently, people have started to take the word emo and apply it to the type of music that simply whines. It has become a cliché for bands such as Dashboard Confessional and The Starting Line, who are the popular bands that have the stereotype placed on them.

Emo shouldn't be considered a genre because saying that it is the only type of music that triggers emotions is a downright fallacy. Every sort of music from country-western to gangster rap is filled with emotions. They may not dance around on stage, knocking things over and dress like a bad Tim Burton movie, but their songs come from the heart, where true emo feelings derive. Emotions drive the music industry today, NOT the fashion industry.

Getting your hair done like one of the Lost Boys on Peter Pan does NOT mean you are displaying emotions. Dressing like you're the opposite sex and ripping holes in your jeans may be one of the latest fashion trends, however, emotions and being emotional has nothing to do with these trends. Furthermore, be cautious of the type of music and people you consider emo because placing such a brand on a certain category may not be thoroughly correct.

## Letters to the Editor

I've been called a whiner...

There is no question that the catastrophe of Hurricane Katrina was no one's fault but that of God, though the nation is split; many feel that our government did not react as responsibly and as expeditiously as would be expected in the midst of a disaster of such magnitude, and then there are others who have labeled the first group as 'whiners.' The fact of the matter is, if those of you wish to call that group, which includes me, 'whiners,' do so. If caring for those 10 people who were dying every day because of the delayed response and poor organization, and if demanding that the government respond faster and with more care, rather than this haphazard approach that they had taken in a disaster like this one, if this is whining, I carry the label with pride.

Our federal government was ill-prepared for a disaster of this intensity. Our nation is supposedly ready for anything. The United States has been preparing for disaster since the launch of this "War on Terror," but the man who is direct-

ing our country's disaster relief has had almost no experience in the most important aspect of his office: disaster relief.

The federal government has tried to blame the states which were afflicted--it was the state's mismanagement, not Washington. My argument is this: How can a state like Louisiana take control of a situation as immense as that of Katrina without much of its state national guard who enlisted to protect their state in an instance like this one? President Bush has sent over one-third of the state's national guard to Iraq.

These are only two examples of possibly hundreds of mistakes made by our leaders. So if having a problem with the innocent dying because a fatuous administration is making our country less secure in the name of security and political favors, than yes, I am a whiner. I am a whiner, and for this I am proud.

-Michael Long

Dear Beacon Staff,

Recently, as much of America knows, the city of New Orleans suffered the breach of its water levees. This, as the city is below sea level, has led to the flooding of many of the city's streets and districts. Every district of the city has suffered some amount of water damage, including the French Quarter, one of the largest tourist districts in the city, which has been reported, through various means, such as the White House and FEMA, as suffering little damage. The Garden District, or a collection of mansions dating back to the settlement of the district by the French, has been destroyed by the rot that will set in the houses' wooden frames. Aside from this, and much more significantly, thousands of people have died of starvation, dehydration, and pollutants in the floodwater, some violence in the streets and lack of medical care and many other causes.

Already the blame game is starting in Washington and I'm going to participate in it right now.

Mr. Bush has finally accepted some level of responsibility for the slow response of the federal government in providing aid to citizens trapped in the city. However, he has failed to respond to accusations of other States, such as Venezuela, who have claimed that the United States has failed to prepare for adversity. Other States offered assistance when aid was not readily available to those trapped in congregations like the New Orleans Convention Center and they were refused. While reporters were videotaping babies dying of dehydration, hundreds of buses were waiting outside the city for the federal government to tell them street violence had decreased enough to allow them to transport stranded people out of the city.

Reporters were still able to enter the city and none of them were attacked. Despite constant reports of "sniper" activity outside of a hospital, the doctors inside reported to the media that they had not heard any shots, or any news of looting in the city.

No aid reached the American citizens of New Orleans for four days. Forty thousand Army Reserve soldiers of that State, an extremely significant proportion of the civil service of that State, are currently stationed in Iraq. Numbers like this can be found all over the country, in relation to the Army Reserve. The FEMA director, or the Federal Emergency Management Agency, had never been trained at all in emergency management and his past employment was as legal representation for an association of horse breeders.

Aside from New Orleans, San Francisco, in case of a large earthquake, would be condemned to seventy-two hours with no first-responders, one access to the island of the city and no hospitals, those in the city having collapsed on the people within.

There are many other instances that can be described, like in Chicago, Pittsburgh, Cleveland, Toledo and New York City, of the United States being unable to provide aid during an incident. Many people, especially the current administration and FOX News Center, will claim that this idea of weakness is a "liberal media conspiracy" and that it is "whining." But if such a complete lack of aid was available for four days in New Orleans then I think this administration has not even BEGUN to protect us as it, and its leader, promised us they would.

-Ben Haire