

Tailgates to feature food, spirit for competition

By Megan Rogers
COLLEGIAN STAFF WRITER

Even before the kickoff of Saturday's football game, there will be some winners in Happy Valley.

Competition will be fierce for the Homecoming Alumni tailgating competition — after all, Penn State is known for its pride, Homecoming Alumni Relations Captain Brad Bernstein said.

But this isn't just an average cook out with hamburgers and hotdogs.

At the Homecoming Alumni tailgating competition, one group

of fans will be crowned the official Penn State tailgate. Awards will be given in the Best Food, Best Spirit and Best Decorations categories, Bernstein said.

"We want to see who is the best tailgate at one of the best tailgating schools in the country," Bernstein (sophomore-finance) said. "We expect a lot of enthusiasm."

The enthusiasm could be built up from last year because of the weather.

The event was canceled last year due to the snow, Homecoming Public Relations Director Caitlin Rush said. But a

record number of groups signed up for the event that year, she said. Now she and her committee members are hoping participation continues to grow.

About 15 groups have signed up for competition, Homecoming Alumni Relations Director DJ Ryan said. Pre-registration for the event was Wednesday.

"It's going to be a really exciting event," Ryan (senior-communication arts and sciences) said.

Homecoming directors and captains will be judging the tailgates, Ryan said. Ryan said he knows they're excited to take part of the event.

An added perk to their job? They'll get to taste-test all of the tailgating treats.

Ryan said he's prepared for anything — you never know what you'll see at a Penn State tailgate, he said. A solid tailgate will strike a balance between tasty food and entertainment, he said. Everyone can set up cornhole at their tailgate, he said — the best tailgate will need to go above that.

One factor will definitely win big points with the judges, Ryan said.

"I'd like to see something that is unique and also respectful at the same time," he said. "If they're going to invite some Illinois people

If you go

What: Homecoming Alumni Tailgating Competition

When: Judging begins at 9:45 a.m. Saturday

Where: Check-in is at the Alumni Tent in front of the BJC

Details: You must have pre-registered to compete

over for hamburgers, that's going to be extra points."

To e-mail reporter: mer5200@psu.edu

Students to showcase horticulture

By Mary Schultz
FOR THE COLLEGIAN

This weekend, Snider Agricultural Arena will be a wonderland of landscape design and horticulture as the Penn State Horticulture Club presents its 97th Annual Horticulture Show.

This year's show, which centers around the theme "City Escapes and Country Estates," features both urban and rural landscapes — all of which were designed and built by students, said Josh Araujo, one of the three show managers.

"We want to show people different things to do with a yard to make it more enjoyable and show different varieties that appeal to everyone," he said.

Araujo (senior-landscape contracting) said the show will feature a city park and a rooftop garden, as well as a barn and other farm elements.

In addition to showcasing the talents of more than 100 horticulture and landscape contracting students, the show also serves as the Horticulture Club's main fundraiser, Horticulture Club President James Wyble (senior-landscape contracting) said.

All plant material, flowers and produce displayed in the show are donated from nurseries across Pennsylvania and are available for purchase, show manager Alison Roch (senior-landscape contracting) said.

"Everything is student-built, and people can buy quality items and plant material," she said.

"I mean, I think it's kind of cool that peo-

If you go

What: 2010 Horticulture Show

When: 9 a.m. to 4 p.m. Oct. 9-10

Where: Snider Agricultural Arena

Details: For more information, visit <https://sites.google.com/site/psuhortshow/home>

ple can purchase anything they see at the show."

Produce sold will include pumpkins, squash, onions, apples, potatoes, mushrooms, and watermelon, along with apple cider and mums.

Proceeds will go to help fund field trips, trips to collegiate events and competitions, scholarships and other club activities, Wyble said.

"We're also able to get guest speakers for our meetings," he said.

The Horticulture Show also gives participants a chance at gaining real-world knowledge.

Since February, the show managers and members of the club have been planning, designing, writing donation letters and gathering donated plant materials.

"It's a great way for students to gain out-of-classroom experience," Wyble said. "They gain skills in construction and planning, and get to interact with professionals in the field."

Show manager Jeff Rombola (senior-landscape contracting) said his position has taught him a lot about his future career.

"It's helped me get more in touch with the major," he said.

"It's what I'll be doing for the rest of my life. It's nice being in charge."

The show will be open to the public at no cost from 9 a.m. to 4 p.m. Saturday and Sunday. More information can be found at the show's website, <https://sites.google.com/site/psuhortshow/home>.

Burger joint set to open

By Nathan Pipenberg
COLLEGIAN STAFF WRITER

A new burger joint will join the ranks of State College's downtown businesses soon, revitalizing a mostly vacant section of Calder Way.

Logan's Grill, 334 E. Calder Way, is just weeks away from opening, owner Collin Spencer said. On Thursday, he was finalizing the interior design, moving tables and chairs into place under the high-vaulted ceilings of the spacious restaurant.

A few employees sat out front with a pile of job applications on the desk before them.

For downtown officials, these are all encouraging signs. Logan's is opening on a block of Calder Way that includes five newly renovated storefronts, though three of these currently remain unoccupied.

Jody Alessandrine, director of the Downtown Improvement District, said that in downtown State College, unoccupied storefronts are usually due to property owners' demands.

"If there is a storefront in State College that's empty, in most cases it's not because there's not an interest," Alessandrine said.

Spencer said the restaurant will feature marinated burgers, which he said don't exist elsewhere in State College, and chicken sandwiches on flatbread buns.

The menu also includes salads, soup, chili and fried Twinkies and Oreos — designed to offer Penn State students a meal with more options than fast food for under \$10.

The decision to open on Calder Way became easier once Spencer saw a Chipotle Mexican Grill move in right around the corner, he said. "Chipotle only goes into A-plus locations," he said.

So when the nationally franchised restaurant moved in, he knew it was time to bite.

Alessandrine said oftentimes a bigger restaurant will move into a location first, and its success will give smaller businesses the confidence to follow suit.

"It happens all the time, all over the place," he said.

"They think, 'If they can make it, maybe we can, too.'"

So far, Spencer is one of only two business owners to take a chance, and follow Chipotle in its choice of location. Logan's will join Flesh Décor, 332 E. Calder Way, a women's clothing boutique that opened over the summer.

"We're definitely excited to see some more action on this little strip," said Erika Heinz, an employee at Flesh Décor.

Alessandrine said it's likely the property owner, Industrial Commercial Realty, could have filled the three remaining spaces with other stores by now, but has been waiting to find a lessee that doesn't require as much of an investment from the company.

Representatives from the realty company were unable to be reached for comment Thursday.

For Spencer, Logan's Grill will be a continuation of his work as an entrepreneur, and a new venture into an industry he's been a part of since he was 15 years old. He also owns a Fuddrucker's restaurant in Lancaster, Pa.

Logan's is partnering with Lionmenus and LionCash, and Spencer said the restaurant will be available for delivery orders.

He's currently hiring employees for all positions.

To e-mail reporter: ndp5045@psu.edu

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