

Cold climate creates concern for safety

By Mallory Graves
Staff reporter

During the harsh winter months in Kansas, the weather is completely unreliable and unpredictable.

It is important to know what do in these potentially dangerous times.

Many students described what they do to get ready for the bitter cold and snow.

Joseph Ungaro, business management freshman, said, “I definitely put on extra layers, such as numerous shirts. I also have special boots built for the snow and ice so I don’t slip and fall. If it is super cold outside, I will usually wear a face mask to protect my face and ears from the cold as well.”

Maliki Pope, business administration

freshman, said, “I love staying inside and drinking hot cocoa while spending time with my family during the winter. However, I don’t like how Kansas can be warm one week and then unbearably cold the next.”

Kyley Pipkin, business sophomore, said, “I love winter, but I hate how cold it gets, especially in the midwest, because of the wind.”

Advice from classmates can help you better prepare for chilly days.

Jake Haertl, business sophomore, said, “I would advise not driving in the bad weather, that’s for sure.”

Shelby Tate, marine biology freshman, said, “Definitely dress warm and get a good winter coat.”

Ungaro said, “I would check the weather

before you go outside, and make sure to keep moving around and avoid standing in place for too long when in the cold. Also, make sure to watch your step, especially on the 77.”

For some, this season is either their first time experiencing snow or one of the few times that they’ve had to deal with it.

Tate said, “This weather is not too different from Oklahoma, but it is colder than what I was expecting.”

Angel Velez, physical performance and sports studies junior, said, “I am from Puerto Rico, and I’ve never seen snow before until I came to Kansas. Even before SC, I went to a junior college in Texas and never saw snow.”

Not everyone thinks snow is a bad thing.

“It is not the best, because I am not used to this cold weather, but at the same time, it is a really nice experience to get to see the snow,” said Velez.

Tate said, “I think that the snow is really pretty.”

Fabio Schneider, business sophomore, said, “I am from Germany, and it didn’t really snow in the last few years, but it snowed a lot during the winter when I was younger. I would say that I am used to the cold.”

“My favorite thing to do during the snow storms is go to go snowboarding with my friends and family,” said Schneider. “It is a lot of fun.”

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Richardson said, “Bigger-picture responsibilities include testing new recipes, calculating our cost for recipe and coming up with a price to sell it at, buying ingredients and packaging materials and keeping up with our social media accounts.”

Although they have turned their hobby

into successful business, Richardson said she doesn’t see The Mixing Bowl growing into anything more than the side business it is now.

“We enjoy baking, but would both hate to lose our love of baking if we really tried to focus on making The Mixing Bowl a

full-time business,” said Richardson.

The pair plan on keeping the growing business as a hobby for the foreseeable future.

You can find The Mixing Bowl on Facebook and Instagram, @mixingbowlks.

“If anyone is interested in ordering

from us, we have a Google Form set up to receive orders,” said Richardson. “It’s super easy to fill out. The link is on our Facebook and Instagram pages.”

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custom omelets. They also always have crepes and banana cake that had been made and put in the freezer in case a situation comes up that requires them.

These crepes are made using a recipe passed down from Martin’s grandmother, and it is his signature dish. He does not make them all the time, but when he does, the guests love them.

Cheryl also has her specialty dish, which she calls “Barnyard Waffles.” The

waffles are especially loved by children. Barnyard Waffles are just waffles made using a special waffle maker in the shape of different animals, like pigs and cows.

However, not every dish is a hit with the guests.

One item that was not received as well as normal was beef sausage. Martin said, “Most people are used to pork sausage and bacon. Beef sausage is a lot more lean, and it does not have

as much grease. There is also a small amount of cheese in it from the cows’ body. Beef sausage is more like a brat than sausage, so it throws people off when they eat it.”

The Barns at Timber Creek is a landmark that has deep roots at Southwestern College. Many guests at The Barns are SC alumni and parents and family members of students. Martin and Cheryl employ some students for grounds work

and cleaning, Cheryl uses the bed and breakfast as a learning space and Student Foundation hosts their annual Valentine’s Day dance at The Barns.

The story of The Barns cannot be written without mentioning Southwestern, just as the story of the Rudes cannot be written without mentioning The Barns.

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week and drafted recipes according to their produce,” Bendinelli said. “It was a way both to support them and to show that you don’t have to be fancy – you can buy everything locally and still have a good meal.”

The farmers’ market isn’t the only way Bendinelli has expressed her love of cooking.

She has also volunteered at places to

share her Italian culture.

Bandinelli said, “I cooked for this dinner, it was a fundraiser, and it was all a dinner for using local products.”

Along with pasta-making, Bendinelli also loves philanthropy. She volunteers at the Bartlett Arboretum in Belle Plaine. She has also donated money made from her pasta to the Humane Society.

“It’s not an enterprise, it’s really

more of a passion,” said Bendinelli.

“I think I learned from my mom that it was important to represent yourself through food. What I learned is to not make it into a business, but to do it as long as you were enjoying it, so to make it manageable.”

Bandinelli enjoys what cooking has to offer.

Although she is not in Italy anymore,

this experience has reminded her of her mother’s spirit.

“I think that are a lot of opportunities to share your love and passion for food with an audience,” Bendinelli said, “I think cooking in general is a therapeutic act.”

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