

A look back at Welcome Week p. 7



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Flood puts two HWC floors out of commission

by Andrea Nurko
University News Editor

Students looking to play basketball or indoor soccer will have to move their pick-up games to the Smith Center, after the third and fourth floors of the Health and Wellness Center flooded and University officials decided to close the area indefinitely.

Classes usually held on those floors of the building have been moved to the auxiliary gyms of the Smith Center. Students can use the Smith Center for recreational play, but are restricted to a short time period-between 9:30 p.m. and midnight- when the gyms are traditionally available for free use.

Tony Vecchione, assistant athletics director for Facilities and Operations, said intramurals won't begin until mid-September and he does not know how they will be

affected until the University evaluates the extent of the damage.

More than half an inch of water collected on the fourth floor basketball courts after a soccer ball hit a sprinkler on the ceiling at about 5:30 p.m. last Thursday, officials said. Water seeped through the fixtures and began leaking onto the third floor gym about an hour later. The third floor, its mezzanine and the fourth floor will be closed until further notice.

"People were playing soccer on the third floor, and a ball was kicked and knocked the cage off of a sprinkler head ... It set off all the fourth floor sprinklers," Vecchione said. "The water kept going for 20 minutes, and water and wood don't really mix."

Industrial fans and dehumidifiers have been drying the courts since Friday, and no visible puddles remain on the floors. But the gym

floor panels have buckled and separated in sections throughout the court. Vecchione said he does not know how long it will take for the floors to completely dry, but outside company Belfor took moisture readings throughout the week and will do so again Thursday.

The floors' closure has forced more students down to the weight room, where lines are growing increasingly longer.

"I guess I have to run now, but I don't like using the machines," senior Alanna Elie said. "It's forcing me to work out downstairs when usually I go upstairs and kick around (a soccer ball) instead."

First-year law student Aram Gavor said he thinks the University should extend Smith Center hours for non-varsity athletes to accommodate students who don't want to



Jeff Baum/asst. photo editor

Several ventilation shafts blow hot air onto the third floor basketball court of the Health and Wellness Center to dry the floor.

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Jeff Baum/asst. photo editor

Sophomores Dave Frenkil and Amy Driscoll chat at one of the several bars in the new Riverhorse Bistro early Tuesday. Alcohol will be served seven nights a week in the newly renovated lounge until 2 a.m.

U Club offers late-night eats, drinks

by Michael Barnett
and Stephanie Samuel
Hatchet Reporters

Students of legal age can now drink beer until two in the morning, without leaving campus boundaries, at GW's revamped University Club. Previously, students who were not members of the club could only attend Thursday night happy hours and other limited events, but now a section of the club is open for student use seven days a week.

The late-night hours and reduced membership fee make the club more accessible to the GW community and should attract more student members, administrators said.

"We really want this to be a place that students and faculty can come to and where alumni want to come back to" said Robert Truelove, director of operations for Catering Solutions, which operates the University Club.

The Riverhorse Bistro, a restaurant on the club's ground floor that is open to stu-

dents every day, serves lunch and dinner and becomes a bar at night. Lunch will be served Monday through Friday, and dinner will be served seven days a week.

Students can use Colonial Cash to buy food but not alcohol; however, University officials said they are still debating the issue. Although officials said the club never accepted any form of GWorld payment for alcohol, several students who attended happy hour events last year said they paid with their GWorld cards on several occasions.

The Bistro held its first event Monday night, hosting an after-party on the club's three floors for the Guster and Jason Mraz concert. More than 200 students hobnobbed and enjoyed \$2 cups of Yuengling beer and \$4 mixed drinks.

Steve Sordo, the Bistro's executive chef, said students finally had a place on campus where they could party at night.

"We're trying to promote an atmosphere for the kids that they can go into and feel comfortable in," he said. "It's a place to call home."

Even the formal rooms, decorated with antique furniture including a table that belonged to President Ulysses S. Grant, have a more relaxed feel, officials said.

Student organizations who have club members can host events there for free, while non-members must pay \$75 to \$750, depending on which room they want to rent out, Truelove said.

Truelove said the Monday night after-party was promoted and sponsored by a club member who designated the third floor as a VIP room.

Students were carded at the door Monday and given a pink wristband if 21 or older. Some students received green wristbands, which gave them access to a VIP room. Many of the club's employees are students who work as promoters, bartenders and bouncers.

Senior Norman Pentelovitch, president of the Interfraternity Council and a member of Kappa Sigma, said he hopes to host receptions for his fraternity's alumni at the club.

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University seeks Colonial Cash partners

by Andrea Nurko
University News Editor

When Nikki Ong opened her Pennsylvania Avenue restaurant, the Thai Place, last February, she said GW students came in and asked whether they could pay with their GWorld cards.

"I did not know what it was," Ong said. "So finally I asked a male student what it was, and he told me how it worked. I went over to the GWorld office at the Marvin Center and found out more."

By spring, Ong joined the partnership with GW, and the Thai Place accepted then-called Debit Dollars.

Although she said her restaurant's partnership with GW helped her business, Ong anticipates a more significant increase now that students are back on campus for the fall semester.

Other Colonial Cash partners said increased sales from the program make the system worthwhile, despite complaints they have. Problems with the system include slow transaction time and percentage of sales GW takes out - around 3.5 percent - vendors said.

Storeowners continue to approach the GWorld Card Office to sign up for the Colonial Cash program, new to campus this fall.

Since the University began soliciting businesses to be Colonial Cash partners this spring, at least five off-campus vendors have joined up, including Bertucci's, the Espresso and More cart and Soapy Joe's Laundry service.

"Most often a merchant contacts the GWorld Card Office directly after students tell the merchant they're interested in having that merchant accept GWorld Cards," said Christine Fischer, assistant director of contract services.

Although businesses usually contact the University, Fischer said GW continues to market its program to new vendors. This year, GW is shifting its marketing focus to partners in areas other than Foggy Bottom.

The University previously mandated all students living on campus purchase Points, which acted as students' meal plans and were only accepted at on-campus Aramark vendors. Students could also choose to purchase Debit Dollars, which they could use at several on- and off-campus locations such as the GW Bookstore and nearby restaurants and stores.

Colonial Cash combined the two systems, allowing students with meal plans to go off campus.

Although students with meal plans never have to eat in J Street or in other Aramark dining venues again, Aramark officials said they are not worried about a drop in business.

"We totally support the University in (its) endeavor," said Amelia Powell, marketing program manager of Dining Services. "There's plenty of business to go around."

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