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WORDS ARE HARD

JANNETTE EMMERICK

Feature Editor

Sometimes, words are hard. Especially when they need to be written down and communicate your thoughts effectively for professional and academic purposes.

This is why the Writing Center exists and strives to help students with any kind of scribal need whether that be essays, discussion posts, emails, letters or resumes.

The main focus, for me anyways, is trying to get students to come here and utilize the space, to learn to write better in a way that's not anxiety inducing," said Dr. Melanie Jordan, Faculty Coordinator for the Writing center as well as a senior lecturer in the Department of General Education.

"Everyone is anxious about writing," continued Jordan. "Even people who love it are still anxious about it. So I'm trying to remember that goal about 'Writing with a capital 'W.'"

Now located in Boyd 203, the Writing Center has a new space and a new administrative structure to more effectively serve the UWG community.

"It's not so much that we need you to be able to write, so that you can pass your essay. It's about writing in general," said Alexander Hovanec, Administrative Assistant for the Writing Center who coordinates appointments and manages the Center's social media among other tasks.

"We want to cultivate a space where you can learn to find your voice and get it down on paper," continued Hovanec. "We've got a grab bag of tutors, so we want to meet writers at any level they're at. At any comfort level, any scholastic level, anything like that."

Photo: Jannette Emmerick, The West Georgian

Contrary to what some may believe, the Writing Center helps with more than just English and literature classes. They are equipped to help with any subject whether that be biology or sociology. They even offer help with scholarship applications and anything else involving writing.

"Writing can be an exercise in code-switching," said Havonec. "And what I mean by that is, you can send text-speak and still be eloquent as all get out with what you're communicating and completely coherent."

"In the Writing Center and the academia at large, it's not so much us trying to stamp out dialect or casual conversation speech, but also trying to teach students how to switch into writing for a business or collegiate level," continued Havonec.

In recent years, literacy rates have been a concern within U.S. education. While a viable worry, the understanding of what literacy means is under debate. It's not about the technicalities of writing with grammar, punctuation, and spelling, but is about the reader understanding what they have read and the writer understanding how to communicate their ideas effectively.

"One of the things we're good at in terms of literacy is if a student wants help, we sit and say, 'okay, you read this, you saw this document. What do you think?'" said Jordan. "And while we don't change what they think, it's like we sit to say, 'but what about this?'"

For the Writing Center, it's about helping the student express their thoughts coherently despite dialect or small mistakes in writing. The importance comes from understanding and communicating.

While the Writing Center employs several students and grad students as peer tutors—or consultants, as Jordan prefers to call them—a majority of Writing Center consultants are faculty from the Department of General Education.

"It's one of the things that

really distinguishes us from other centers and other organizations is when you're talking to someone about your writing, you're actually talking to a professional," said Jordan.

Jordan and Hovanec work to not only encourage students to utilize the Writing Center as a resource, but to also connect with the community. Though they don't have anything big planned, they hope to adjust and outreach more with the community through partnerships and events.

Even if students are confident in their writing abilities, the Writing Center offers a great place for double checking and walking through edits one-on-one. In the end, writing is a skill that can be honed.

"[Writing is] something that you can definitely learn," said Havonec. "No one is a lost cause. You know, if you want to write something creative, come in. If you think you're a good writer, come in. There's always room to improve. And that goes for us as well. I just learned how to write a poem two weeks ago."

MIA CULPEPPER CLIMBS TO TOP TEN IN DIVISION II TRACK AND FIELD

SAMIRA BARNETT

News Editor

Mia Culpepper, a senior track and field athlete at UWG, shatters the indoor triple jump record climbing her way to the tenth spot in Division II. Culpepper set a record breaking jump of 12.29m (40-4) at the USC indoor meet, just a few weeks before the Division II National Collegiate Athletic Association (NCAA) Track and Field championships.

"I was excited [to hear I was tenth nationally]," said Culpepper. "Once I heard them measure out my first jump I was saying let's go, like let's leave because I surpassed what I expected myself to do."

Culpepper transferred from Georgia State University to UWG after her freshman year in 2021. She has set a few outdoor records during her time here, including the 100m and 4x1 relay. She ranks second for long jump in UWG track and field history. In addition to the 4x1, triple jump, and 100, she also participates in the 200, long jump and 4x4.

Culpepper has raised the bar for

herself as she begins the outdoor season after a stellar indoor performance. It is hoped that her recent accomplishments will transfer over to outdoor, which can be a little more difficult with higher standards to qualify for nationals.

"[Making it to nationals] definitely gives me more drive to prosper in my outdoor season," said Culpepper. "It pushes me because I know I have expectations for myself and I know where I can go."

Track and field performances can vary, with some jumps or times being better than others, whether at a meet or during practice. Culpepper was able to stay consistent throughout the indoor season until she finally reached her record-breaking jump, exceeding her goals of just hitting 12m.

"We always knew I had a big jump in me, but every big jump I did it was a foul by like a toe," said Culpepper. "I had to get back in the lab and work on tiny things like my approach."

Culpepper follows a pre-event regimen that prepares her to perform to the best of her ability.

"[Before an event] I listen to my gospel music and say a prayer," said Culpepper. "After I get my praise on, I listen to my hype mu-

sic to get in game mode and to make sure I take my warm up seriously."

"I work on practicing what I want to do in the race or in my jump," Culpepper continued. "I visualize it, before I actually go in my jump I sit there and give it to God."

Culpepper has many expectations and goals for the outdoor season, including qualifying for nationals in the triple jump and long jump, as well as breaking personal records in her other four events.

"I know I can do better than each performance that I did the last time," said Culpepper. "It gives me the encouragement to keep pushing further in my track career."

Culpepper aims to run a personal best of 11.8 in the 100 meters and a high 24 or low 25 in the 200 meters. She also intends to break her personal record in the triple jump by jumping 12.70 and aiming for a long jump of around 18-7.

The track and field team will compete in their second outdoor meet on March 24 at Morehouse College. Culpepper, on the other hand, will be competing in her first outdoor meet of her senior season after returning from nationals. Only time will tell what new records will be set.



FOOD

NEW TASTE OF CULTURE TAKES OVER CARROLLTON

DOUGLAS SALTER

Contributing Writer

A new taste of culture has come to the Carrollton area. Look no further than A Lo Catracho. A Lo Catracho means “To The Honduran.” The restaurant features a variety of Honduran cuisines and treats. It is certainly something exciting and new to the Carrollton area that students and faculty will not want to miss out on. A Lo Catracho is located just behind campus on Brumbe-low Rd. behind Carrollton Walk Apartments, replacing Cathy’s Asian Fusion.

When walking in, customers are immediately greeted by many friendly faces. Customers walk up to the counters where there are menus in Spanish and English for convenience. Behind the counter there are pastries and sodas both from the U.S. and Honduras. Customers are able to order at the counter or call ahead and place an order. I would definitely recommend calling because I had a friend who called ahead and got his food in no time. I, however, had to wait a little longer for my food. After ordering customers can sit at a variety of tables or get their food to go.

I ordered the Pupusas Chichar-

rón. Pupusas is a thick griddle cake from Honduras and El Salvador. The best way I can describe it is similar to a tortilla. Chicharrón is fried pork, this one containing melted cheese. The Pupusas Chicharrón was served with onions, peppers and salsa on the side. There are three Pupusas Chicharróns in one serving and the total price of the meal came out to be \$11.

In general, the food was certainly an acquired taste. It is not for everyone, but I definitely enjoyed my meal. Everything was fresh and cooked evenly. The Pupusas was toasty and warm. It had a nice crunch and taste. The Chicharrón was flavorful and a little spicy. It was cooked nicely and was an excellent main feature to the dish.

Everything else that came with the Pupusas Chicharrón was a simple but nice addition that really tied everything together. Each ingredient worked

in harmony to create a magnificent dish. All the flavors gave both a spicy and sweet taste. Eating it was so satisfying because it was like something familiar, but was exciting, new and different.

Overall, A Lo Catracho has new flavors that I enjoyed trying. I love being able to sample a variety of cuisines.

The price is not too bad for what you can get. The service is good and the workers are very friendly. I highly recommend giving Honduras cuisine a taste. Even if you do not like it, you can say you tried it. I also suggest bringing someone with you so you can have more flavors to experience. I give A Lo Catracho an 8.5/10, only because of the acquired taste, still I will definitely be coming back for more.



Photo: Douglas Salter, *The West Georgian*

STUDENT SPICES UP ON-CAMPUS DINING

MYLES WILLIAMS

Contributing Writer

UWG’s campus offers several dining options. East Commons, West Commons and Wolves Den Food Court are just a few choices available to students. However, after going to these locations for the same food on a daily basis it can become somewhat mundane. That’s why one UWG student has decided to provide more options.

Sophomore Kelsey Carter started her business “Karter Kitchen” at the beginning of the 2022 fall semester, stepping into the kitchen to serve fellow UWG students.

“I really didn’t plan to start a business honestly,” said Carter. “It just happened because I like cooking and serving others, so I decided to start making money while cooking and we only have two dining halls that people get tired of going to and I have good cooking, so I decided to go for it.”

Carter learned about cooking from her family.

“I used to shadow my father and grandma cooking when I was very young and after a while, I decided to start cooking on days I don’t work so I can keep myself busy from online school courses,” said Carter. “After that, I felt like God told me to start making ‘Tik-Toks’ of

me cooking and then eventually I just started to grow from there getting better as time went on.”

Carter cooks her food mostly at the University Suites kitchen since it houses a large workspace. Carter also has cooked in The Oaks and Bowden Hall kitchens as well.

“I definitely enjoy switching to different cooking locations because I don’t want to be known for just one location,” said Carter.

Setting a day for when you’re going to be cooking and serving food is very important to do. Carter cooks on Sunday, Monday, Tuesday, Thursday and Fridays.

“I don’t cook on Wednesday and Saturdays because I don’t want to overwork myself too much,” said Carter.

The diversity on a menu is what attracts customers because they will return for new and surprising plate options.

“I cook all types of food like Soul food, breakfast, tacos, noodles, seafood and desserts,” said Carter. “Luckily I don’t need a license to sell food on campus so I can keep on bringing in good food to eat.”

Promotion, exposure and pricing are key to having a successful business, especially on a college campus. The right type of promotion will have a business grow and become popular. Along with promotion, having the right price for customers will have them lining up for more.

“I mostly promote on my Instagram page Karter_Kitchen,

word of mouth and I also make flyers for when I’m doing something big,” said Carter. “Pricing on food can range from \$1 to \$22, it really depends on what you’re getting from regular food to desserts. But the highest you’d have to pay would be no more than \$22.”

As the business continues to grow, Carter has some big plans for it in the future.

“After college I would like to turn Karter Kitchen into a food truck and turn the business into multiple avenues of specialized foods like Karter Kitchen presents Southern BBQ, Karter Kitchen presents American cuisine and Karter Kitchen presents Thai food,” said Carter. “I love cooking a lot, it’s an art to me especially since I have a chef kiss touch when it comes to cooking.”



Photo courtesy of Kelsey Carter

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ENTERTAINMENT

KALI UCHIS DOES IT AGAIN ON RED MOON IN VENUS

ALANNA KING

Editor-in-Chief

Columbian-American singer Kali Uchis released her third studio album, "Red Moon In Venus," on March 3. The artist generated much buzz for her junior project with a national tour and several festival performances scheduled for the spring and summer of this year.

The neo-soul artist, known for her dreamy, breathless vocals and jazzy melodies did not disappoint with "Red Moon In Venus". Uchis combines aspects of each of her past projects into the new album. Her seductive themes in songs with playful yet sturdy soprano pitches from "Por Vida" are reminiscent in her newest project. More pop-like beats and funky, left-of-center r&b rhythms carry over from "Isolation." In 2020, Uchis shocked her audience by dropping an album sung completely in Spanish. On "Red Moon In Venus", she further explored Latin r&b by combining Spanish and English lyrics in the same songs, creating a layered yet lush flow.

"Red Moon In Venus" featured collabs with Omar Apollo, Don Toliver and Summer Walker. Most of the songs featured Uchis' own vocals and production with help from long-time collaborators and producers Josh Crocker and Albert Hype. "Red Moon In Venus" brings experimental and profound vocal and melodic layering that separates this album from the crowd.

"I spent about a year just work-

ing on mixing & mastering details for this album," Uchis said in a tweet.

"Red Moon In Venus" begins with the short and sweet "In My Garden" finishing off at a mere 24 seconds and containing only two sentences. Bird's chirping and bees' buzzing can be heard in the background, instantly adding to the album's timely spring-time theme.

"All Mine" stood out to me upon first listening to the album. The hedonistic break-up contemplation ballad brought me back to the young days of Uchis' career when she was still releasing music on SoundCloud. While she still copies this signature style in her current music, the singer has grown into her voice and established her style.

"Hasta Cuando" blew me away with the lyrics going back-to-back in Spanish and English. Although I'm not a fluent Spanish speaker, I adored the fusion of Latin r&b and neo-soul elements in the song. Uchis has created a subgenre that is completely her own. Uchis even includ-

ed some modern doo-wop reminiscent vocals in the dreamy "Love Between," adding to the diverse styles on the album.

"Moonlight" is my favorite song on the project, captivating me with its spicy crescendo of instruments at the beginning seamlessly carry the main chorus just before the first verse. The song teeters between spacey, ethereal soul and classic seductive r&b.

"Happy Now" brings me back to the "Isolation" days with its poppy beats and breathless harmonies. The song ends the project with the positive message that happiness and peace are valued above anything else in life.

Overall, this album pleasantly surprised me as Uchis spent three years quietly working on "Red Moon In Venus" since the release of "Sin Miedo". I'm proud to watch the journey of this unique and talented artist.

Her "Red Moon In Venus" tour will make a landing in Atlanta at the Coca-Cola Roxy on May 2.



Image Courtesy of Geffen Records

THE LAST OF US: AN OVERRATED SERIES

MARIA JESUS MARTINEZ

Contributing Writer

HBO Max series "The Last of Us" premiered on Jan. 15, and recently finished their first season. Brought to life by directors Neil Druckmann and Craig Mazin, "The Last of Us" is the first of its kind for the streaming platform and is based on a video game from 2013.

The world has been infected by a lethal fungus called Cordyceps Brain Infection which controls the mind of anyone infected and makes them kill more people and infect them, converting societies into chaos. There are few differences between the game and the show, such as less visible fungus spores—the last stage of a fungus that grows from a dead infected and spreads into the air to contaminate anyone without a mask.

Experts have warned that there is no cure, or so it was believed. Ellie (Bella Ramsey) was bitten by an infected, but she remained human, turning her into the key component to finding a cure to the twenty-year old pandemic. Outsiders and smugglers Joel (Pedro Pascal) and Tess (Anna Torv) accepted the request of Marlene (Merle Dandridge), the leader of the Fireflies in Boston Q.Z., to take Ellie to the Massachusetts State House in exchange for a truck. However, a series of events lengthens the journey by distance and time.

First of all, I liked that the plot was not only about a fungal infection, but also about a political uprising. The FEDRA (The Federal Disaster Response Agency) group represents the fascists who oppress the population. Their enemies are the Fireflies, an anarchist rebel-

lion group that wants to give power back to the people. At the end of the series the Fireflies become the same as FEDRA in fear of chaos or a counterrevolution. Democracy seems to be impossible in times of crisis as extremes emerge.

The acting was superb. The dynamic developed interestingly amongst the characters, especially with Joel and Ellie. They grew from being distant and distrustful with each other to almost like a father-daughter relationship. The Joel from episode one is not the same as the finale as he starts wanting to protect Ellie like his daughter, who he lost at the beginning of the pandemic.

The cinematography was on point with the different decades and the music adapted itself depending on the scene in an effective way. The illumination in some scenes, however, was too dark and I could not see that well. I am aware that the series is an apocalyptic thriller and the picture must be darker, but sometimes it was a struggle.

My favorite episode was the pilot because it showed how the fungus pandemic began. In the first scene, a reporter interviews two scientists in the 1960s to discuss environmental threats to humanity. One of the experts points out a fungal infection as the most catastrophic of them all and even adds that it could happen due to global warming.

When the series travels to 2003, symptoms of the pandemic begin to appear. There is an increase of violent crimes and of police presence on the streets, the early closing of shops and other businesses and the rumor of a "new drug" commented by reporters.

Life rapidly went from civilization to barbarism, with a great amount of blood, violence, frightening creatures that the infected turn into (gray skin, pointy dentures, faces shaped

like fungus) and other very explicit scenes. Sometimes, I watched with my mouth open and my hands pressed against my face. Other times, I wanted to run out of my apartment and stop watching, which I think is a good sign for the lovers of the video game.

However, this tension that kept me excited faded away thanks to the length of each episode. In every hour-long episode, the scenes developed slowly with Joel and Ellie spending a large amount of time walking through the countryside and having pointless conversations.

Throughout the whole series, I was unable to connect with all the characters. Most supporting character lasted for an episode and then were killed or committed suicide, so I only knew about Joel and Ellie in depth. I thought it was boring to see them 90% of the time on the screen.

Although I enjoyed some parts of the show, in reality the only thing that I wanted was for each episode to come to an end, especially the season finale.



Image Courtesy of HBO Max

ENTERTAINMENT

THE MURDAUGH MURDERS: A SOUTHERN SCANDAL ON NETFLIX

JAMIE COCHRAN

Contributing Writer

Netflix's true crime documentary, "Murdaugh Murders: A Southern Scandal," was released on Feb. 22. The three-part series reveals the life of Alex Murdaugh, a powerful S.C. lawyer who abused his political power. His life was a picture of the American dream until a series of events led to his decline.

Netflix takes viewers into the personal lives of the Murdaugh family, revealing wealth and privilege being abused by a family in power. Directors Julia Willoughby Nason and Jennifer Furst left viewers to make their own conclusion about Alex Murdaugh.

The Murdaughs have been known for their successful law firm in Hampton, S.C. since 1910. The generation of Murdaughs were powerful attorneys and a respected law firm. Alex's father, grandfather and great-grandfather shared the legacy as state prosecutors as well. The family legacy crumbled after a series of deaths that occurred over the course of six years.

Netflix timed the series perfectly to the five-week trial against Alex Murdaugh, who has been found guilty and sentenced to life in prison for the murder of his wife

Margaret, 57, and son Paul, 19.

However, the series did not discuss the recent trial that has dominated national headlines but revealed detailed information about the family's life and events that took place leading up to the double homicide. The series also reveals every insurance and wire fraud Murdaugh committed. The funds were meant for beneficiaries but were funneled into his personal account instead.

Each episode uses actors to reenact all the incidents that occurred. Viewers were able to see police body cameras and security camera footage of each incident. These included personal interviews with those close to the family, clips of actual news segments and 911 calls that were recorded.

The first episode, "Where's Mallory?" covers the beginning of the Murdaugh scandal. The series begins on board the Murdaugh family boat with several teenagers, when Mallory Beach, 19, is killed in the boat crash. The series reveals reenactment footage and interviews from the night Paul crashed the boat into Archers Creek Bridge, causing Beach to fall overboard. Beach was found dead a week later. During the episode, survivors reflect on the boat crash and the troubles of Murdaugh's youngest son Paul. He had been drinking heavily and refused to let anyone else drive.

The suspicion of the Murdaugh family started with the mysterious death of 19-year-old Stephen Smith in 2015, who was found lying dead in the middle of the road miles from his truck. In the series, police suggested that Smith's death was a homicide but the case was closed revealing a hit-and-run.

Smith's death was connected to the Murdaughs by rumors of an intimate relationship with Murdaugh's oldest son Buster. According to the interviews, the Murdaugh family did not approve of the relationship.

The series also included the mysterious death of Gloria Satterfield, the family's long-time housekeeper who died after tripping over the family's dog and falling down the stairs, resulting in several injuries that ultimately led to her death. The series revealed how Murdaugh told Satterfield's family that he would file a wrongful death lawsuit and give the settlement money to them, but the Satterfields never saw the money, raising the question of the nature of her death.

Netflix gathered all the sources needed to tell an informed and comprehensive tale of generational power and corruption. Viewers watched an influential family caught in a tangled web of lies and deception. Netflix provided their viewers with an excellent overview of the scandal, including the legacy they had in S.C.



Image Courtesy of Netflix