

How to Solve the School Lunch Dilemma SORELLE MARSH

As a WCC freshman, I've been impressed with the multitude of resources and opportunities that this school offers. A few of these noteworthy amenities include Mental Health & Counseling Services, Student Involvement opportunities, Career & Transfer Services, and an engaged Faculty Student Association (FSA). But I'm also aware that some of these programs are still in need of significant improvement, primarily the school's dining services.

The majority of students are acquainted with the costly school food which poses a financial burden, especially for those who are already struggling

with tuition. Being a frequent eater at the school cafeteria, I can tell you that food prices add up quickly, especially if you're on a tight budget. Not long ago, I purchased a cup of pudding and a tray of sushi that rounded up to a whopping \$15. In addition to that, a few of these regularly sold food items have increased by another 50 cents, simply adding to the problem as a whole.

With a \$7 price tag plus taxes, the cost of sandwiches is perhaps higher than ordering one at a restaurant. Considering the volume of nourishment you get in return, it may not be a fair bargain, according to some

students. "For the amount of [money you pay for] cold sandwiches, I better be full the whole day," said WCC student Deandre Bailey.

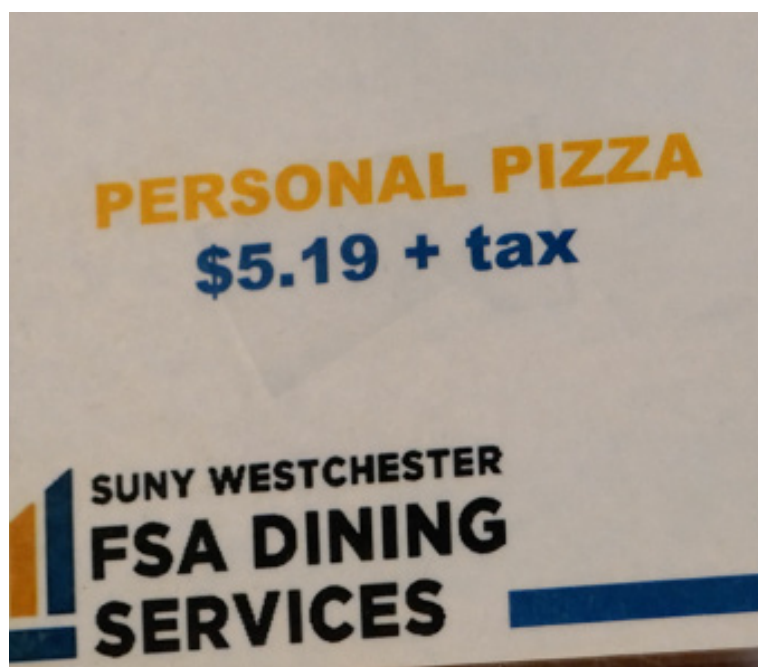
In addition to the prices of school food, the cafeteria hours are limited. For example, on Fridays, the student center cafe will close as early as 1:00 pm, leaving students who must remain on campus with highly limited options. Closing so soon can be an inconvenience and a disadvantage to students who have longer class hours on the opposite end of campus, where the Academic Arts and Health Sciences buildings are.

These restricted times can hinder the quality of education students receive at WCC. Getting a meal can be a taxing journey and can disrupt their studies. This is what WCC nursing student Lenny Marlow experiences on a day-to-day basis. "We mainly have to rely on the vending machines for our meals here. Just getting a cup of coffee can be a hard thing to do," he says.

But there may be light at the end of the tunnel. It's exciting to see the reformation that's currently taking place in the dining services. At the moment, the SGA is working to improve the dining experience of students. SGA's new President, Lotus Taylor, has taken the lead on this project by collaborating with the WCC Dining Services



The Chicken Cutlet Sandwich is one of the many sandwiches sold in Student Center Cafeteria. Photo by Sorelle Marsh



Personal pizzas are sold for \$5.19 plus tax in the Student Center Cafeteria. Photo by Sorelle Marsh

Committee to enhance student dining by increasing financial accessibility to students. Lately, the committee has offered Spring Luncheons with a budget-friendly full-course meal for only \$12. The goal of this initiative is to create an enjoyable dining experience where students can socialize with friends. In April, the menu offered students an entrée of chicken francese with mashed potatoes, vegetables, and a Caesar salad, followed by cookies and ice cream for dessert.

The school food dilemma is a difficult issue whose improvement may require an extra set of hands. This could take place by providing additional funds or even by students volunteering to help with food preparation. As a work in progress, I believe that strong cooperation between the student organizations and the school dining services can lead to innovative solutions that are both financially and nutritionally sound.

Crumbl, Spice, and Everything Nice: A New Sweet Spot LUCAS WERNER

Back in 2017, a new bakery chain called Crumbl Cookies started out of Utah and has expanded across the United States over time. In mid-March, a new location of this business opened up at the Dalewood Shopping Center on North Central Avenue in Hartsdale, right next to Shake Shack. Its grand opening was met with a line of people going out the door, waiting to try out the company's freshly baked cookies. Curious about the appeal of the cookies served at Crumbl, I interviewed Megan Neeleman, who together with her husband Seth owns the franchise.

"The company was founded in Logan, Utah in 2017," said Neeleman. "The company was founded by Jason McGowan and Sawyer Hemsley, who both shared a dream to start a bakery. Sawyer Hemsley was thinking of descriptive words for cookies and was intrigued by the word 'crumble.' They dropped the 'E' to be a bit more catchy/trendy."

According to Neeleman, the company had decided to open a

location here because there was a gap in Westchester County's local market and the company wanted to capitalize on that opportunity. "Our number one item is the homemade chocolate chip cookies that are made with real chocolate," Neeleman said with obvious pride in her product. "We also have a weekly rotating menu of over 275 cookie flavors."

If you need more than just the above paragraphs as an incentive to go to Crumbl, here are some comments on Google Reviews provided by Neeleman that, she says, made these first-time customers become regulars.

Best cookies ever. When I received the cookies they were hot and fresh. Looking forward to going back. My favorite was the churro. Super worthy to stop by. -Daniela Rosi

Awesome service and the best cookies! Fresh, soft and delicious! Each cookie flavor has its own goodness, they are amazing! -Lisa Diaz

"I had a fudge brownie from Crumbl, and it was too rich and soft for me," said Daniel Charles, The Viking News News Editor

and SUNY WCC student. "I prefer Famous Amos cookies instead, because dry and hard cookies are perfect for dipping into milk. Crumbl cookies don't pair well with milk."

How about you? Reviews or comments on Crumbl Cookies are hereby invited from readers. Email EditorInChiefVN@sunywcc.edu with your thoughts!



Crumbl Cookies decorated their store logo with balloons for the big opening. Photo by Steven Garcia

Crumbl Cookies

377 N Central Ave. (Next to Shake Shack)

Hartsdale, NY 10530

Open from 8 am - 10 pm on weekdays

8 am - 12 am Fridays and Saturdays

Closed Sundays

Crumblcookies.com

@crumblcookies