While it's true my tastes typically run toward exotic fare, I've got to hand it to a good burger if you're look- ing for a quick and easy meal to reward yourself after a grueling day of classes, sometimes a good, old-fashioned cheeseburger is just what you need. I visited five nota-

Health Camp Burger
Fries:
Location:

The name itself is a joke. Health Camp is an old-school joint complete with burgers, fries and shakes—which, on the spectrum from Tipo II diabetes to a customer from Healthy Living, talk on the side that leaves you with diabetes. Patrons during to dig their appetites with this "treat" meal will not hear the expectation any quicker—or, for that matter, any more satisfied that if you visit a McD. Their burgers left me indifferent and had overcooked patties with no special flavor and texture. Apart from a few basics like cheese, no interesting toppings were offered. All in all, I was disappointed in Health Camp's hoped hamburger. The fries, too, were nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impressed me the most. The shakes are nothing special and screamed average. The unremarkable flavor and portion size fell not much to be desired. In fact, the fries that fell out the purveyor of this review impressed me the most. The shakes are excellent, and offered creative flavors (my favorite is the peppermint). I also enjoyed the grilled chicken sandwich. If you have to make a run to Health Camp, this review impress
Lee Daniels’ latest biopic delves into racial topics

By Taylor Griffin
Arts & Entertainment Editor

Set during a time that drastically overshadowed the American societal landscape, “Lee Daniels’ The Butler,” released on Aug. 16, is a bold move in the way of presenting the turbulence of the civil rights movement—a societal movement that shows the world’s inarguably best—yet unacceptable—side.

The plot was inspired by a profile in the Washington Post of real-life presidential butler Eugene Allen, which remains much more colorful and eloquently-presented than its movie counterpart. In this snapshot of his tenure, Allen is described as not just a black butler serving several presidents but a man whisked into the fires of prejudice.

Since its conception, the film has received plenty of pre-screening speculation and criticism, both good and bad. While its getting going, I’m doubtful of any true Oscar potential; there’s nothing overwhelmingly comparable to other contenders that pull depth and passion from unexplored places. “The Butler” is fortunately able to create and ultimately lacks those common—or somewhat necessary—in award-winning flicks.

Whitaker, however, truly becomes this man he portrays. He presents a stone quietness in his presence—people recognize him and simultaneously keep the status quo. At ‘60s. He finds himself struggling to make a name for himself and simultaneously keep the status quo.

The plot follows Cecil Gaines (Forest Whitaker), a black house servant born on a cotton farm in the South, and his long-time-coming journey to employ the presidents' individual faults—as well as the world around him—Cecil is acknowledged more for his obedience than his personality.

From there until the end, it gets soppy and contrived, during too much time into his life following his time at the White House. An ending solely revolving around the election of the first black president would suffice. In light of its faults, the movie also has its high points: when done correctly, it’s powerful. Through his work with the film “Precious,” Daniels shows his ambition and fearlessness in portraying unmentionable topics in dramatic form, same applies to “The Butler.”

The plot was inspired by a profile in the Washington Post of real-life presidential butler Eugene Allen, which remains much more colorful and eloquently-presented than its movie counterpart. In this snapshot of his tenure, Allen is described as not just a black butler serving several presidents but a man whisked into the fires of prejudice.

The film, “Lee Daniels’ The Butler,” stars Forest Whitaker as Cecil, who in his reclusive-ness, is potent enough to save the movie’s lost ground.

In light of its faults, the movie also has its high points: when done correctly, it’s powerful. Through his work with the film “Precious,” Daniels shows his ambition and fearlessness in portraying unmentionable topics in dramatic form, same applies to “The Butler.”

Throughout the entirety of the film, the juxtaposition of Cecil’s white, glued hair and aura as a servant in the White House and his own gut-wrenching fight for faith and promise as the Black Panther movement are an uphill metaphor of the White skin color caste.

However cumbersome in key points, “The Butler” contains points of societal tension that are inarguably affecting, providing at its core a poetic allegory rather than a direct diatribe against black oppression. While it is layered in themes of human heartbreak and good spirits, it speaks up in places that should be unamed and magnates parts that require only a few remarks.

“The Butler” is as overt as it is insensitive, which reflects much of the attitude during these tumultuous times. That said, it accurately and thoughtfully portrays the turbulence of the civil rights movement—a narrative that, quite frankly, is long-overdue.
DEAR BAYLOR NATION,

We have before us the opportunity to enter a new era of unity with a focus on building Baylor University. An important part of establishing this new course forward will be the unifying of Baylor’s alumni outreach efforts under one, university-based organization.

It is my firm belief that a vote in favor of the Transition Agreement will be an action that positions Baylor for the greatest possible advances in Alumni engagement.

On September 7, the members of the Baylor Alumni Association will have the opportunity to vote on the Transition Agreement approved by the BAA’s Executive Board and the Baylor Board of Regents. I encourage everyone interested in the matter to closely read the Transition Agreement and to consider its merits. The democratic governance structure of the BAA provides an occasion for members to exercise their powers of self-determination through a vote to accept or reject this agreement.

It is my firm belief that a vote in favor of the Transition Agreement will be an action that honors the heritage of the BAA’s service to Baylor, and its tradition of independent advocacy and inquiry, while positioning Baylor for the greatest possible advances in alumni engagement. I encourage all eligible Baylor Alumni Association members to vote in favor of the Transition Agreement on September 7.

Yours sincerely,

Ken Starr
President

WHY VOTE “YES” FOR THE TRANSITION AGREEMENT?

• The agreement couples many of the BAA’s honored traditions with the multitude of programs sponsored by the flourishing Baylor Alumni Network. Last year alone, the Baylor Alumni Network, with its more than 600 volunteers, held nearly 850 events in 150 unique locations, engaging more than 35,000 Baylor alumni and friends. Spread across the globe, Baylor’s loyal alumni deserve a robust alumni network that is part of the university itself.

• In providing for the continuation of the Baylor Line as an independently operated magazine, the agreement will preserve a valuable voice in the Baylor conversation, enhancing the magazine’s opportunity to raise, explore and debate important and complex questions for the benefit of the Baylor family.

• The agreement provides for a non-voting alumni regent to be added to the University’s governance – giving alumni both a seat and a voice at the regent table, while providing Baylor regents with the benefit of regular input from an essential constituent group.

• Failure to pass the Transition Agreement will end all operating and licensing agreements between Baylor and the BAA. BAA staff could lose jobs and the BAA will retain no legal access to the “Baylor” name.

WHAT CAN STUDENTS DO?

According to BAA bylaws, students may not vote on September 7. Students may engage actively in the conversation at the BaylorForward facebook page.

WHAT CAN FACULTY AND STAFF DO?

Be informed and vote “yes” for the Transition Agreement on September 7, 11:00 a.m. in Waco Hall. If you are not a BAA member, you can join at www.bayloralumnassociation.com.

WE’RE MOVING #BAYLORFORWARD

The Transition Agreement in its entirety and other important information available at: www.baylor.edu/forward or www.facebook.com/BaylorForward

SEPTEMBER 7, 2013
For 31 years, Becky Chollett worked at the Baylor law school as the assistant dean of admissions. She said she recalls her time at Baylor with fondness, saying that her job was rewarding. However, Chollett said her life came to a crossroads a year ago when she felt God’s calling for her to do something different with her time and talent from there. She said she decided to take a leap of faith and do something she had wanted to do since her 20s—start her own business.

Months of planning and a vintage food truck purchase later, Chollett now has her own mobile bakery, Vanilla Bean Bake Shoppe, parked at 520 Franklin Ave. Chollett did not immediately pursue her endeavors after leaving Baylor in 2012. She put her business on hold at first so she could be involved in her 10-year-old son’s life.

“I assumed presidency of the parent’s society at St. Louis Catholic School,” Chollett said. “I wanted to take advantage of the opportunities at my child’s school. I think it’s important.”

Busy with her role in the St. Louis Parent’s Association, Chollett did not embark on her business until summer when her son, Garrett, was on break.

Chollett said she always aspired to be an entrepreneur but felt unsure in the beginning of her strengths. She chuckled and said that she once considered opening a coffee shop.

“But then I realized I don’t know a lot about coffee,” Chollett said. “I think I’m frugal.”

Lacking a sophisticated palate for food, Chollett explored other options.

A couple years ago, she took notice of the food trailer trend in its peak popularity and had a sudden epiphany. In the past, Chollett had thrown parties and delighted guests with her baked goods. She said she enjoyed the mobile aspect of a food trailer better than the traditional brick-and-mortar facility.

“It sets the bakery apart,” Chollett said. “It gives the bakery personality.”

Once the idea of a mobile bakery took shape, Chollett searched for a vintage airstream trailer. With the help of her husband, Galen, she finally found a trailer on Craigslist that perfectly suited her needs, and her son affectionately named the new addition “Bob.”

When the bakery made its debut at the Waco Downtown Farmer’s Market in June, Chollett was elated by all the positive response she received from customers. For her, it was an emotional experience.

“I don’t think I’ve ever felt so vulnerable in my life,” Chollett said. “I put a lot of love and attention into my baked goods. I’m putting it all out there for everyone to taste.”

That same love and attention seems to be paying off for her. The most recent Facebook page already has several hundred likes, and users have commented on the page in favor of their approval of the treats.

“It is moist and rich,” says Sugar Land junior Sarah Nguyen after trying one of the salted caramel cookies “Super delicious!”

Cookies are the shop’s main attraction, each weighing three ounces or more and made with only high-quality ingredients, Chollett said. Customers can order a “Monster,” a huge ice cream sandwich made with two cookies and a scoop of Blue Bell ice cream in the middle.

When it comes to adding new menu items, Chollett is brimming with ideas. In the coming months, customers can expect a variety of baked goods such as scones, cinnamon roll cake and bread pudding. Chollett also aims to add more vegan and gluten-free options.

Currently, the bakery is under small operation with only a three-member staff, including Chollett, her husband and son. Often opened to the public for expanding her business, she said she has considered opening a new food trailer named “Bob’s” in the future.

Now, Chollett said she is enjoying the adventure of running Vanilla Bean Bake Shoppe with her family, and she can now cross “be an entrepreneur” off her bucket list.

“I’m taking it one day at a time,” Chollett said. “As long as I continue to produce quality products and make people happy!”

Above: “Monster” cookie sandwiches (here with chocolate chip cookies and coffee ice cream) are a specialty at Becky Chollett’s bake shop. Top right: “Bob,” the airstream trailer, houses the Vanilla Bean Bake Shoppe at 520 Franklin Ave. Bottom right: Chollett with her son, Garrett, hold one of their “Monster” cookie sandwiches.
Baylor Theatre has been perfecting its bend and snap for “Legally Blonde,” the delightfully-ditzy first production of the 2013-2014 season.

Baylor’s production of the smash Broadway musical has not been adapted from the original script, said Dr. Stan Denman, chairman of the theater department and director of “Legally Blonde.”

The story revolves around Elle Woods, a vain and seemingly airhead-ed sorority girl determined to win back her hunky ex-boyfriend, Warner, by getting into Harvard Law School. According to Denman, Woods evolves into a person of integrity whose story empowers women.

“It’s sort of the opposite of what you see in ‘Grease,’” Denman said. “In ‘Grease,’ you see Sandy and she’s giving up all her virtue to get the guy. In ‘Legally Blonde,’ Elle Woods discovers what it means to be a person of worth and intelligence and then the guy comes for her and she says, ‘thanks, but no thanks.’ As the father of two daughters, that’s important to me to send messages of empowerment for women.”

Like the 2001 film adaptation and the novel by Amanda Brown, “Legally Blonde” as a Baylor Theatre production will contain mature content. Denman warned the musical may not be appropriate for children, “but it’s not by any means raunchy.”

“One of the things we try to do here is if we just do ‘Oklahoma!’ and ‘The Sound of Music,’ we begin to live in what I like to call a ‘Christian ghetto,’” Denman said. “We never deal with real-world issues. You have to show the fallen before you can show the redeemed. You have to be able to show what is being redeemed, what needs to be sanctified.”

Music and dance rehearsals began Aug. 19 for the 33-member cast. Gulf Breeze, Fla., senior Sarah Beard, portraying leading lady Woods, said she feels nervous about her performance.

“I hit a high note, and it ends the whole Act One, ” Beard said. “It’s this built-up moment that Elle goes through, and it’s kind of a change in her life so I think that moment, making sure I have enough stamina and enough breath... that is what I am most nervous for.”

With eight-hour daily practices leading up to the start of school, Beard said what she called “Legally Blonde Boot Camp” will help her and the cast feel prepared for opening night. For Beard, channeling the complexity of her character is an important part of her rehearsals.

“There’s times where she seems ditzy, but she is actually really intelligent. I aspire to be a lot like her. She has a lot of depth, and I definitely want to play with that when I’m performing,” Beard said.

There are specific parts in the show still available for Baylor students. Denman said the show needs four to six percussionists to perform in a portion of the show involving a marching band. Performances will interfere with home football games so non-Baylor University Golden Wave Band percussionists are preferred. Those interested should contact Denman at stan_denman@baylor.edu or call the Baylor Theatre Ticket Office at 254-710-1865.

Showings for “Legally Blonde” will be from Sept. 25 through Oct. 6 in Jones Theatre. Individual tickets will be on sale starting Sept. 10 for $18. Students can purchase tickets for $13 with a student ID. Season tickets, covering all five of Baylor Theatre productions, are also available to students and the general public. Regular season tickets are $65 and students pay $45 with a student ID. Season ticket holders can pick up their tickets for “Legally Blonde” said starting Sept. 3.

Students can purchase tickets from 9 a.m. to 5 p.m., Monday through Friday at the Theatre Box Office in the Hooper Schaefer Fine Arts Student. Tickets may also be purchased online at www.baylor.edu/theatre.
Waco couple’s renovation show picked up by HGTV

by Rebecca Fiedler

Baylor locals Chip and Joanna Gaines will be flipping television screens across the nation this coming March 2014 with their new HGTV show, “Fixer Upper,” as they renovate houses in the Waco/Dallas area and sell them to the highest bidder.

“We're just restoring these old houses and giving them a major face-lift,” Joanna said.

Chip and Joanna first entered the realty world in 2003, when they bought a house and then they rented it to students or families. Today, they actually work to find the house, and then they renovate the homes, flipping them and renting them to students or families. “We're just restoring these old houses and giving them a major face-lift,” Joanna said.

We've been following Chip and Joanna Gaines’翻新 and have been buying homes and selling them on a similar fashion, Joanna said. Joanna once owned a boutique, but eventually wanted to make her life shaping designs and a clean-laiden living. HGTV asked in its description of the new show on its website, www.hgtv.com.

HGTV said that “Four Episodes” combines “restor-ation, design and realestate.” The Gaines couple walks their clients through multiple house options, and once one is chosen, the house will be re-done on national television. Joanna Gaines said that the Gaines have to tear out walls, gut kitchens, add new paint, fixtures and more.

“We're just restoring these old houses and giving them a major face-lift,” Joanna said.

The Gaines family has renovated 10 to 15 houses in Waco near Baylor, Joanna said.

“We love Baylor, because that's where we got our start,” she said.

For the television show, Joanna hopes to renovate a house close to Baylor campus.

“The first rule of real estate is location, location, location,” Joanna said. “We're just restoring these old houses and giving them a major face-lift.”

“Fixer Upper” will be on HGTV this coming March 2014, with its website, www.hgtv.com.

HGTV said that “Four Episodes” combines “restoration, design and realestate.” The Gaines couple walks their clients through multiple house options, and once one is chosen, the house will be re-done on national television. Joanna Gaines said that the Gaines have to tear out walls, gut kitchens, add new paint, fixtures and more.

“We're just restoring these old houses and giving them a major face-lift,” Joanna said.

The Gaines family has renovated 10 to 15 houses in Waco near Baylor, Joanna said.

“We love Baylor, because that's where we got our start,” she said.

For the television show, Joanna hopes to renovate a house close to Baylor campus.

“The first rule of real estate is location, location, location,” Joanna said. “We're just restoring these old houses and giving them a major face-lift.”

“Fixer Upper” will be on HGTV this coming March 2014, with its website, www.hgtv.com.

HGTV said that “Four Episodes” combines “restoration, design and realestate.” The Gaines couple walks their clients through multiple house options, and once one is chosen, the house will be re-done on national television. Joanna Gaines said that the Gaines have to tear out walls, gut kitchens, add new paint, fixtures and more.

“We're just restoring these old houses and giving them a major face-lift,” Joanna said.

The Gaines family has renovated 10 to 15 houses in Waco near Baylor, Joanna said.

“We love Baylor, because that's where we got our start,” she said.

For the television show, Joanna hopes to renovate a house close to Baylor campus.

“The first rule of real estate is location, location, location,” Joanna said. “We're just restoring these old houses and giving them a major face-lift.”

“Fixer Upper” will be on HGTV this coming March 2014, with its website, www.hgtv.com.
What went wrong
Not only did the cookies burn on the bottom, but the dough in the middle barely cooked. Even letting them bake for about 16 minutes did not help. What went wrong?

Final consensus
Tweaking the recipe might work in this case. The way I see it, the only way to make it look like the photo from the website (or at least make it work) would be to add a bit of pancake batter to help them fluff up. As of now I’m convinced that’s what Lauren Conrad did. I tried different amounts of cookie dough several times as well, to no avail. In the end, all I had were inedible, sad-looking cookies.

Not the best by any stretch of the imagination. Plus, the hours are wacky. My advice is to venture out a little farther from campus.

Burger: Dubl-R

The patty was still thin but cooked well, and the burger had a great flavor. I belong to the reasoning that more calories mean more flavor, and I agree. The Dubl-R Burger’s patties are huge. The Dubl-R’s real draw, however, is their winning photo on the restaurant’s exclusive wall of fame. Those who fail the challenge end up on the wall of shame—much larger than its counterpart. Those who manage to consume the feast in under 12 minutes make away with the prices complement the experience—a cheeseburger weighs in at $4.40, and fries are just $1.80. While Davis is far from my favorite Waco burger joint, make sure you’ve got the time to go—it’s a long drive from campus on N. Patricia Street. Clean and spacious, it was the nicest of all the others with plenty of room for customers. Dominated by a giant wall of fame and shame, Davis is known for the Zig Zag Challenge, a “Man vs. Food” style stonewall between a hungry patron and a mover burger with five patties, five strips of bacon, five slices of cheese and one pound of fries. Those who manage to consume the feast in under 12 minutes make away without having to pay and a free shirt to boot. The red ragging rights, though, is their winning photo on the restaurant’s exclusive wall of fame. Those who fail the challenge and up on the wall of shame—much larger than its counterpart.

Dubi-R Burgers

Burger: Dubl-R

Location:

Fries:

Burger:

“Pay attention!”
Helping U Find That Place Called Home.

- Providing homes to Baylor students for 31 years
- Apartments, Houses, Condos and Duplexes
- Visit our leasing office at 400 LaSalle Ave.

For more information on availability of properties, call 254-753-5355
www.brothersmanagement.com