

# THE GLOBE



STUDENT VOICES AND VIEWS FOR THE SLCC COMMUNITY

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Restaurants around  
Salt Lake, Pg. 3-12

Asian Restaurants

'World's Best  
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Lil' Lotus

Innovative vegan  
comfort food, Pg. 10



# What's Hip, Hot, and Happenin' on Campus

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## ALL WEEK

### Summer Semester Registration Open

When: All Day  
Where: www.slcc.edu

### COMM 1010 Road Home Donation Drive

When: All Day  
Where: TR Campus, Student Center, Donation Bins

### Reciprocity Exhibit

When: All Day  
Where: South City Campus, George S. & Dolores Dore Eccles Gallery

### Fall Registration Open

When: All Day  
Where: www.slcc.edu

### National Poetry Month Regathon

When: All Day  
Where: TR Campus, Student Writing & Reading Center, AAB 129

### Outside a Fixed Line Exhibit

When: 1 - 2 pm  
Where: South City Campus, East Lobby LED Wall

### Choosing to Participate

When: All Week  
Where: TR Campus, Markosian Library, SW Alcover

## WEDNESDAY 24<sup>th</sup>

### De-Stress Fest

When: 10 am - 1 pm  
Where: TR Campus, Student Event Center

### FOLIO 20th Anniversary Party

When: 6 - 7  
Where: TR Campus, Student Event Center

### Battle of the Bands

When: 7 - 9  
Where: South City Campus, Multipurpose Room

### Jazz Voices Send Off Concert

When: 7 - 8:30 pm  
Where: South City Campus, Atrium

## FRIDAY 26<sup>th</sup>

### School of Business Finals JAM Session

When: 5 pm  
Where: TR Campus, Business Building

### Documentary Film Class Screening

When: 7 pm  
Where: South City Campus, Multipurpose Room

### SLCC Chamber Orchestra Concert

When: 7 pm  
Where: South City Campus, Atrium

## SATURDAY 27<sup>th</sup>

### Biannual Crime, Justice, and Equity Conference

When: 10 am - 5 pm  
Where: Miller Campus, Public Safety Education Building, Room 114 & 116

### Majoring in Improv

When: 7:30 pm  
Where: South City Campus, Grand Theatre

### SLCC Softball vs. Snow College

When: 12 pm  
Where: TR Campus

## THURSDAY 25<sup>th</sup>

### Last Day of Classes

When: All Day  
Where: All Campuses

### Student Speaker Showcase

When: 7 - 8 pm  
Where: TR Campus, TB 104

### Popular Music Bands Concert

When: 7 pm  
Where: South City Campus, Multipurpose Room

>> For more information on these events, please visit [www.globeslcc.com/calendar](http://www.globeslcc.com/calendar) <<

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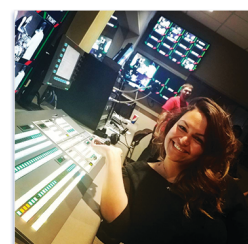


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# The world's 'best lobster roll' is land-locked in Utah

**Nina Yu**

Opinion Writer [@ninineens](#)

When people imagine the perfect lobster roll, many tend to think it can be found on the east coast. However, in a state where the ocean is hundreds of miles away, it's actually Utah that is home to the "World's Best Lobster Roll," according to their website

Freshies Lobster Co. started out as a food truck but after growing customer demand, turned into a restaurant located in Park City back in 2009. Last October they opened a second location at 356 East 900 South in Salt Lake City, a little over one mile from South City Campus

On one warm spring day I decided to step into Freshies Lobster Co. to taste their famous lobster roll. I was immediately greeted with a beautifully decorated open space. The high ceiling and sunlight pouring through the windows delivered a sense of great content.

As an avid seafood lover, I was excited while scanning their menu. Settling with the Real Mainah (3.7oz fresh Maine lobster, \$21) and the Lobster Mac (cavatappi, gruyere, seahive cheddar, 2.5oz lobster, \$18), I eagerly waited for my food.

The service was quick (although I should mention I came in five minutes after they opened) and the presentation was delightful. The roll was so

generously stuffed with lobster that I thought they had mistakenly given me the XL (5oz fresh Maine Lobster, \$26). It came in a warm New England hot dog bun, with the meat looking succulent and ready to be in my tummy. They also include a side of kettle chips, although for the price I wish it were fries. The mac n' cheese came in a cute stone pan, with a liberal amount of cheese and lobster. Even though the serving seemed on the small side, the unassuming amount of lobster they included filled me up quickly.

For those wrinkling their noses at wondering about the freshness of the seafood, know that Freshies Lobster Co. imports all their seafood fresh from Maine. There's no foul, fishy taste of "this-seafood-has-been-sitting-in-the-storage-room-for-the-past-week". Biting into the roll will certainly take you to a Maine boardwalk, with ocean waves crashing beneath the wooden panels and the sound of seagulls overhead.

If you're in the mood for some delicious lobster, don't skimp out on this Utah treasure. The prices may seem a little steep for a college student, but you did well on your finals; let this be a way of congratulating yourself.

Check out their menu at [freshieslobsterco.com/](http://freshieslobsterco.com/) food-drink.



Photo by Nina Yu

Freshies Lobster Co. first started out as a popularly demanded food truck.

Photo by Nina Yu



Freshies "World's Best Lobster Roll" is generously stuffed with lobster in a New England Bun, and can be served with the cheesy Lobster Mac.



# Arctic Circle: more than just a Utah original

**Austin Brewer**

Opinion Writer [@austinkbrewer2](https://twitter.com/austinkbrewer2)

Much like our fascination with Jell-O, Arctic Circle is definitively Utahn. It has stayed in our hearts (and bellies) for over 50 years.

Originally founded in Salt Lake City on 135 East and 900 South, it has since spread to Wyoming, Washington, Nevada, Idaho and Oregon.

Its primary existence, however, is in Utah, with over 50 percent of the restaurants located in the Beehive state.

For me, going to Arctic Circle is always a nostalgic experience. It takes me to memories of lime rickeys, mint shakes and mini corn dogs in a springtime car ride, with my parents and 80's music humming along in the background.

For a lot of Utahns, there is a sense of comfort when you see that blue, red and white sign. It's a reminder that you're home or close to it. But, that's not where Arctic Circle's influence ends, though.

Arctic Circle is the self-proclaimed inventor of fry sauce, a regional staple that most Utahns can't live without.

I remember the first time I went out of state and asked for fry sauce. I was met with a confused, slightly off-put, glare from the waitress. How could fry sauce, this perfect delicious concoction of mayo and ketchup, not exist everywhere?

Insanity.

Now, Arctic Circle is not high-class dining, and everyone understands that. It's one of those places you go when there's nothing else around or if you have a specific craving for it. It isn't trendy, new or remotely healthy, but it's close to your heart when you need it. The idea of places without an Arctic Circle close by still baffles me, but part of me is still glad it's our little secret.

The ultimate benefit of Arctic Circle is that pretty much wherever you go in the Salt Lake Valley, you're never more than 15 minutes away from one.

It's a great option when you just want something good, fast and inexpensive. One could even say that's the ideal spot for a college student between classes. Options for students on some Salt Lake Community College campuses are, to put it lightly, abysmal.

Luckily, Arctic Circle has your back.

There are locations by South City, Taylorsville Redwood, Jordan, Meadowbrook and Miller campuses.

Whether you're in the mood for a burger, Yukon-gold fries, a shake, or even a taco salad, Arctic Circle will be there to fill you up. Being a staple in food is hard but having existed since 1950 it's safe to say it's not going anywhere soon and I, for one, am happy with that.



My Arctic Circle, this specific location carries many memories. Most Utahns know exactly where "their" Arctic Circle is and have made their own memories at that drive-through.

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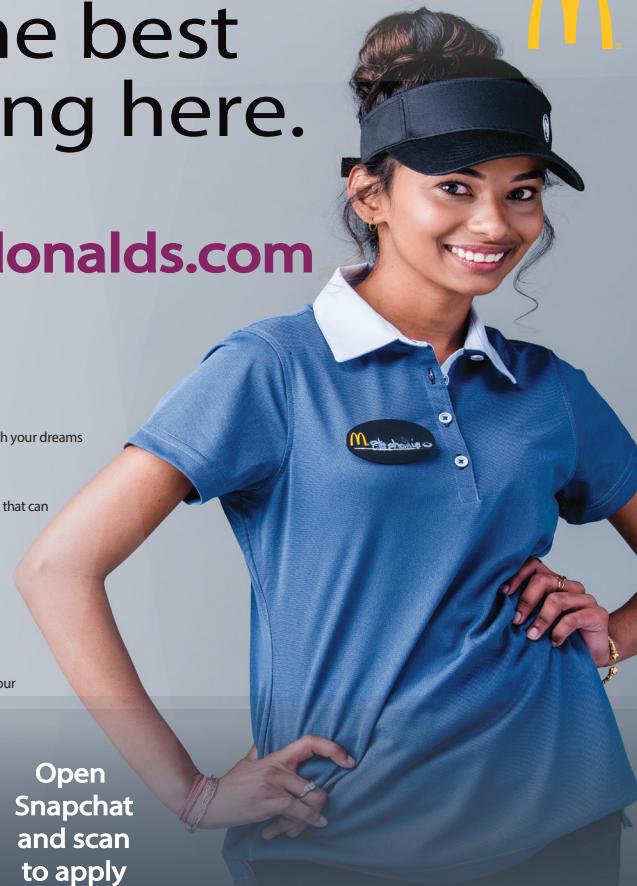


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# The answer to Korean BBQ cravings

**Noah Lewis**

Opinion Writer [@NCLewis221](#)

With culinary fads like the carrot hot dog or whatever bacon-wrapped fill-in-the-blank coming and going, it becomes apparent that when it comes to food, simplicity transcends time. While cauliflower masquerading as a buffalo wing might be tolerable for a bit, the unbeatable combination of cooked meat and rice is hard to pass.

For more than two thousand years, withstanding the test of time, people throughout the Korean Peninsula have been preparing the meat of livestock over fire, served alongside a bed of steaming rice.

As high-end Asian barbecue chains like Gyukaku emerge across the globe, one West Valley City establishment called Myung Ga surfaces as a great option for Korean barbecue.

Upon being seated, the server brought out a series of small side-dishes meant to prime the palette. Those dishes consisted of spicy pickled cucumbers, kimchee, bean sprouts, sesame seasoned broccoli and sweet soy sauce-soaked potatoes, all touching on an array of flavors from sweet, spicy and sour, to umami.

Leisurely sipping a chilled Asahi beer, the orders for one bulgogi (the direct translation is “fire meat”) and bibimbap (“mixed rice”) were in.

Within minutes the smell of onions, cooked beef and the caramelized marinade wandered over to our table, a figurative train whistle before our next stop at flavor town. After a few minutes, both dishes appeared, served on scalding hot stone dishes with a trail of steam following the server.

The bulgogi consisted of thin slices of beef marinated in soy sauce, sugar, and sesame oil and it came served atop a pile of sliced white onions with a steaming bowl of sticky, short-grain rice on the side.

Placing a few strips of beef on the bowl of rice, I dug in.

The savory marinade from the beef, balanced out by the starchy “canvas” of white rice, was virtually impossible



Bibimbap (top main dish) and bulgogi (bottom main dish) at Myung Ga.

to pull away from. I ordered two more bowls of rice.

Meanwhile, the bibimbap, served in a dolsot (a stone bowl that retains heat), was a hearty mix of filling flavors. The bibimbap was a more complete iteration of the bulgogi as it came with a bed of steamed rice topped with sliced beef, sautéed vegetables, chili sauce and a fried egg.

However, the two dishes truly differ in the use of a dolsot. The dolsot, continuing to cook the rice as its contents are being eaten, also enhances the white rice’s adherent qualities while cooking the rice at the very bottom of the bowl to a golden crisp.

With plates and dolsots completely cleared, beers empty and stomachs full, it was time to settle the bill.

For two full-sized dishes, two soups, two beers and side-dishes, a visit to most Korean barbecue spots would easily exceed \$60. While it still isn’t exactly cheap, Myung Ga charged a total of around \$40 excluding gratuities. A justifiable price, in my opinion.

If you’re looking to try something new or happen to be on the hunt for Korean barbecue, check out Myung Ga’s menu at [myung-ga.business.site](http://myung-ga.business.site).

Myunag Ga is located just over three miles from the Taylorsville campus on 3353 Decker Lake Drive.



Condiments or side dishes lined up before entrees arrive.



# The breakfast stop for ‘heavenly hot cakes’

**Ashley Stenger**

Opinion Writer

I wandered into Penny Ann’s Cafe with my friend Breann for brunch after my 8:30 a.m. Social Media class. We were immediately welcomed into a homey atmosphere by the delicious aroma of Penny Ann’s famous Heavenly Hot Cakes.

The place was crowded with people due to the cafe being smaller in size, but that only brought forth a warm memory of cramming into the kitchen with my family in order to watch my mother prepare breakfast.

I ordered what made Penny Ann’s Cafe famous: a short stack of Heavenly Hot Cakes with a side of French toast and a glass of milk.

The Heavenly Hot Cakes were the fluffy clouds of dreams: pancakes that are a mixture of sour cream, butter, and syrup. I felt as though I was guilty of food lust when the side plate of cinnamon-sugar French toast was set down in front of me.

“You do realize you ordered bread with a side of bread, right?” said Breann to me jokingly. It was akin to the ultimate breakfast comfort food you would have as a reward after you spent the night studying for a final exam.



The Heavenly Hot Cakes range from \$4.49 - \$10.79, depending on how big of a stack you can handle.



No words can encompass the fluffy goodness that is this french toast concoction of cinnamon and sugar.



A Parfait with so many yummy layers that a majestic goblet does not even do the flavor proper justice

Meanwhile, Breann ordered the Vanilla Yogurt Parfait. Once brought to our table, this mixture of fresh strawberries, blueberries, yogurt, and granola took on a new form in this appealingly majestic goblet. Breann let out a noise of disbelief, openly wondering how she would finish something of that incredible size.

The service at Penny Ann’s is impeccable. Right off the bat, we were able to start a rapport with our waitress. She was extremely attentive to our needs and acted as a friend rather than part of the service staff.

Breann had a craving for iced tea; however, we were told that the iced tea maker was in the process of being repaired. This had lead Breann to decide to simply make due with her water instead. To our surprise, our waitress came out approximately ten minutes later with Breann’s iced tea, declaring that her drink was on the house. Make friends with the service staff, you never know what awesome people you will meet.

Penny Ann’s Cafe is a must-try brunch experience for you and your closest friends. The cafe is open seven days a week, from 7am to 2:30pm; lunch starting at 11am.

The closest one to South City is on 1810 South Main Street; less than half a mile. Closest to Taylorsville is just under a mile and a half and located at 1856 West 5400 South. There is also one located in Draper at 280 East 12300 South.



# The Red Dragon does not disappoint

**Ana Luiza Ramos**

Opinion Writer [@brazilianluiza](#)

There's nothing better or more mouth-watering than large portions of delicious food at an affordable price, especially for college students.

Looking for a nice place to eat after leaving Jordan Campus? Look no further than the Red Dragon Chinese Bistro, located at 1383 S Jordan Pkwy in South Jordan.

A great sit-down lunch and dinner establishment, Red Dragon also has free delivery (with some restrictions) and a handy take-out window for people who want to experience their yummy food in the comfort of their homes.

A regular since the restaurant opened, my favorite dishes are the Beef Lo Mein and the crunchiest, most remarkable Fried Cream Cheese Wontons in the valley.

I feel right at home when I arrive at the restaurant and I'm greeted with many smiles, and I'm questioned if I'd like "the usual" as I sit down at one of the booths.

Their food portions are sizeable, the people that work there are wonderful, and the orders come out fast. Sit down, relax, and enjoy the soft music and good company while you smell your lovely food being made.

"I do love the big portions they offer and especially the nice staff who are always attentive and kind," says one regular customer of the restaurant.

There are also many reasons why you should bring the whole family. Red Dragon provides family dinners and dinner combinations, lunch specials, and kids meals, all at affordable prices.

Chances are you will need boxes after you're full, and the leftovers make perfect meals for the next day, whatever your plans are!

There is a dish for everyone at Red Dragon: from meat lovers, to vegetarians, to ones who prefer seafood, and of course, noodle lovers like me.

Lest I forget, the hot and spicy picks are not for the faint of heart. If you like insanely spicy dishes, try the Hot & Sour Soup and good luck!

■ Photo by Ana Luiza Ramos



Red Dragon Chinese Bistro provides family dinners, dinner combinations, lunch specials, and kid meals at affordable prices.

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# Grinding out sandwiches for over 40 years

**Eric Jensen**

Opinion Writer [@eric18utah](#)

It is true that the sandwich is the most versatile meal in the entire world. It can be made with any type of meat, veggie, or really any type of food between two pieces of bread, and there it is: a sandwich.

The sandwich was developed in early England, according to Wikipedia. By -- get this -- literally a guy named the Earl of Sandwich.

If you'd like a great sandwich near the South City Campus look no further than Grinders 13. A quaint little sandwich shop across State Street at the South City campus, Grinders 13 has been around for over 40 years.

As you enter the shop it is adorned with white boards with quirky quips about the Utah Jazz. The walls are covered with graffitied sandwich paraphernalia. It has a really neat ambience.

Parking in front of Grinders 13 is limited; the best way to get there is simply walking. Go to the light at State Street and 1700 South, go through it, then take a right and you're there.

If you walk there and back and get a to-go order, it should take about ten minutes total. A super quick option for a tasty lunch. There are many options at Grinders 13, from Cheese Steaks to Italian Subs. Grinders 13 has something for everyone.

The median price for a sandwich there is about \$9. However, if you get a six-inch sandwich you can get it for about \$6.50, and they SLCC students a discount. Grinders 13 is a great sandwich shop, full of heart and good sandwiches.



Photo by Eric Jensen

Grinders 13 has been around for over 40 years.



Photo by Eric Jensen



Photo by Eric Jensen

SLCC students can get a discount on their sandwich orders.

Parking at Grinders is limited, the best way to get there is to walk.



# Tosh's Ramen gets the ramen renaissance right

**Noah Lewis**

Opinion Writer [@NCLewis221](#)

Tucked away in an unassuming strip on State Street, Tosh's Ramen is an ode to noodle shops across Asia.

Introduced by Chinese immigrants, ramen burst into Japan's culinary scene in the 1850s. Anchored by its flavorful broth and simple preparation, it became a staple of Japanese cuisine as shops, food stalls, and traveling vendors alike integrated the dish into their menus.

The basic components for a ramen dish consist of wheat noodles suspended in a meat-based broth, topped with either pork or chicken. Preparation at ramen shops throughout Japan takes no longer than five minutes, making ramen stops a brisk, satiating experience.

In cities across America, the dish is now a central piece of a new western culinary enlightenment: a ramen renaissance.

Tosh's did not disappoint. With only seven styles of ramen available to order, the menu sticks to the basics, grounded by classic options like tonkotsu (chicken-pork broth), shoyu (soy sauce), and karai (spicy).

Expecting the same sad eventuality of lukewarm broth, overcooked noodles, and rubbery pork, I half-heartedly ordered the shoyu ramen. Within a few minutes of ordering, the server appeared with a steaming bowl of the shoyu ramen, a smirk on her face that read "just wait until you try it."

And she was definitely right.

The noodles maintained a perfect, gelatinous consistency resting in a hot and hearty soup, the off-putting scent of excess white pepper that accompanies so many ramen dishes replaced by the mouth-watering aroma of pork broth and miso seasoning.

Meanwhile, the thin slices of pork fell apart like a brisket within seconds of eating, a savory respite from the broth-saturated noodles.

While the location and décor might not compare to other ramen establishments around Salt Lake City, Tosh's touches on pieces of the ramen experience the others do not.

Trendy restaurants like Jin-ya charge \$12-15 for a bowl with wait times of at least ten minutes, while Tosh's charges about \$9 for a well-prepared bowl and prompt, pleasant service, all fundamental to a genuine "no frills" ramen experience.

For the closest thing to authentic Japanese ramen, Tosh's Ramen is the place to go. Located less than a mile away from South City Campus, SLCC



A bowl of tonkotsu (chicken-pork broth) ramen from Tosh's Ramen in Salt Lake City. Tosh's menu offers seven different flavors of ramen.



A bowl of shoyu (soy sauce) ramen from Tosh's Ramen in Salt Lake City. Tosh's Ramen currently averages a four-star rating on Yelp.



# A rejoice for the vegans in Salt Lake

Hayden O'Shea

EIC [@haydeshea](#)

Vegans who have a hankering for greasy comfort food can finally rejoice. Lil' Lotus opened just over a year ago in a small shop in the heart of Sugarhouse and markets themselves as a totally plant-based comfort food restaurant.

With only one person at the front and one running the kitchen, this place may not look like much, but it is well worth stopping by.

A Google search led me to this restaurant and I decided it looked like it was worth covering. As a vegetarian, I am always looking for places that specialize in vegetarian or vegan food. More vegan places are beginning to pop up, but Lil' Lotus stands out in a few ways.

The all plant-based menu is small, but creativity certainly went into the dishes that they do have.

My eyes went directly to the 'chilli and not-yo cheese fries'. I ordered my food and sat down at one of the few tables they have. The sitting area was well lit and fairly clean, which is always a deciding factor when it comes to restaurants.

The food was ready quickly considering only one person was working the kitchen.

When the employee set down my order, I was stunned by how beautiful the presentation was. (see the front page).

Bright colored sauces were blended perfectly on top of a heavy stack of french-fries. We always eat with our eyes first, so Lil' Lotus definitely gets high scores on presentation.

I haven't had chili with real meat in, give or take, five years, but when I took that first bite it was such a familiar flavor and consistency.

The plant-based meat alternative used in this dish was cooked to perfect texture and flavor along with the vegan cheese and sour cream. I honestly believe that people wouldn't be able to differentiate this from chili made with real meat.

The thing that really makes Lil' Lotus stand out, besides the delicious food, is that it's relatively cheap for being all plant-based. I left the store for less than \$12 and felt content about the amount of food I had gotten for that price.

I would recommend this place to all vegans and vegetarians who want to eat a heavy meal that is not typically plant-based.

Lil' Lotus is about two and a half miles from the South City Campus at 2223 S Highland Drive.

Photo by Hayden O'Shea



Lil' Lotus is a vegan restaurant, serving up plant-based comfort food options.





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