

Campus honors crash victim

Memorial includes brother's message.

By BRENNAN DAVID

Saturday, August 4, 2012

About 100 faculty members and students gathered last night at the University of Missouri's Memorial Union to commemorate the inspirational life of an international graduate student who died Thursday in a bus crash.

Aditi Avhad, 25, was riding on a double-decker Megabus when a tire apparently burst, sending the bus off the road along Interstate 55 near Litchfield, Ill. It crashed head-on into a bridge pillar.

Avhad was seated on the bus beside her parents, who were visiting from their native India. She was in the front row of the upper level, directly above the driver, and had been en route to Columbia. She was the only person who died in the crash, but nearly 50 people were taken to hospitals.

Several people reported hearing a tire blow out just before the crash, and Illinois State Police Lt. Louis Kink said yesterday that likely was the cause. There was no evidence of driver error and no other known contributing factors, he said, though a final investigation report might take two weeks.

From the family's native Mumbai, Avhad's brother, Priyank Avhad, has been corresponding with his sister's friends in Columbia over the phone. His statement was read to those gathered at last night's campus memorial.

"This is a very bad time for our family," his statement said.

Through the statement, Priyank Avhad said his mother remained in a St. Louis intensive care unit with head injuries and is unaware of her daughter's death. He wrote that his family has a long road ahead to recovery and that he was thankful for the support of MU students.

He said he had spoken by phone to his sister while she was on the bus before the crash. They talked about how they wanted to catch up on a family tradition they had missed while she was away, he said.

"Stay happy up there. We will miss you," he said.

The Cultural Association of India hosted the memorial, and the International Center has established a fund to support Avhad's parents.

Avhad was studying for a master's degree in health administration through the Department of Health Management and Informatics. She had a 4.0 grade-point average and had been offered a graduate assistantship for the fall.

This summer, she had been working on a program of practical training for the Center for Health Care Quality. Her friends knew her as the perfect student, but those who came in contact with her will remember her for her smile, they said. "She always had a smile on her face — just in case you are down that day," Nikhil Tindal said.

Avhad had not seen her family since the start of school last year. Anthony Omosule said Avhad would often mention how much she was looking forward to seeing her family before the start of school — not to show them her success, he said, but just because she missed them so much. "She knew what she wanted in life and would have died to get it," he said.

The Associated Press contributed to this report.

Woman killed in Megabus crash was MU grad student



By Forbes St. Louis Post-Dispatch Staff

A double-decker Megabus is pulled away Thursday evening from a bridge support pillar it hit along Interstate 55 near Litchfield, Ill. The crash killed MU graduate student Aditi Avhad, 25, who was en route to Columbia.

A University of Missouri graduate student killed in a bus crash in Illinois will be remembered Friday evening in a service at Memorial Union on campus.

Aditi Avhad, 25, was seated above the driver on the double-decker Megabus on Thursday when a tire burst, sending the bus off the road. It crashed head-on into a bridge pillar. Avhad was seated beside her parents, who were visiting from their native India, said Lt. Louis Kink of the Illinois State Police. He was unable to provide their names, but their injuries are not considered life-threatening.

The crash took place on Interstate 55 near Lichtfield, about 50 miles northeast of St. Louis. The bus was traveling from Chicago to Kansas City via St. Louis and Columbia. In all, there were 78 passengers and two drivers on the bus, Kink said. No one else was killed.

The Cultural Association of India will hold the memorial service at 7 p.m. at Memorial Union, said MU spokeswoman Mary Jo Banken.

Avhad was studying for a master's degree in health administration through the Department of Health Management and Informatics. She had a 4.0 grade-point average and had been offered a graduate assistantship for the fall.

"She was truly a wonderful student, and we are all sort of in shock with it," Lanis Hicks, associate chair of the department, said this morning.

This summer, Avhad had been working on a program of practical training for the Center for Health Care Quality. "Aditi Avhad was a wonderful student and colleague in the Center for Health Care Quality," Douglas Wakefield, director of the center, said in a statement issued by the MU News Bureau. "Her work ethic, professionalism, intellect, and people skills made her a tremendous contributor. The joy her sense of humor and smile brought to our team will be greatly missed."

Avhad completed dental school in India in 2009.

Some hospital officials said today they still were treating patients, though none was reporting any life-threatening injuries.

Troopers had reported that 38 people were taken to hospitals for injuries.

COLUMBIA MISSOURIAN

Friends, colleagues share memories of MU graduate student at memorial service

By [Fareeha Amir](#)

August 3, 2012 | 10:01 p.m. CDT

COLUMBIA — People entered with long faces and teary eyes. Some were in shock, others were grieving, but all were remembering the smiling face that left their world Thursday night.

More than 60 of Aditi Avhad's friends, teachers and colleagues gathered in Stotler Lounge on Friday evening for a memorial service organized by MU's Cultural Association of India.

Avhad, an MU international graduate student from Mumbai, was killed Thursday when the Megabus she was traveling in hit a concrete bridge pillar. The accident left dozens injured, but Avhad was the only reported death.

Reverent silence gave way to speeches from those who knew Avhad. They talked of her love of food, her intelligence, her persistent willingness to help and, most of all, her ability to make everyone around her feel warm.

Ranadhir Mitra, an adviser for the cultural association, relayed news of Avhad's parents, who had traveled from India to Chicago to visit her. She'd met them there, and the family was on its way back to Columbia when the accident took place.

Avhad's father, Ranghanath Avhad, sustained only minor injuries, but Mitra reported that Avhad's mother, Vaishali Avhad, underwent surgery for a severe spinal cord injury Friday evening.

Mitra said the main question students were asking was, "What will happen to the parents?" He's reached out to the Indian community in St. Louis, and they will be able to offer support to Avhad's family. The immediate future, Mitra assured guests, is taken care of; beyond that, though, the family could use more help.

“We are trying to do all we can, but we have a lot more to do concerning health issues,” Mitra said before encouraging students to raise funds to support the family in any way it needs.

Many students were also worried about Avhad’s elder brother, Priyank, who is still in India.

Becky Showmaker, a representative from the International Center, made contact with him. She read a statement he'd sent her, which said that he was thankful for the entire community that gave its support to his family and to him.

In the statement, he recalled speaking to his sister only a day ago. He'd complained that she hadn't sent him a Rakhi. In Indian culture, a Rakhi is a string that a sister ties on her brother's wrist to wish him good health in exchange for his lifelong protection.

“I could not protect her,” Priyank said in the statement.

Many people came up to talk about Avhad, but the common theme among them all was her beautiful smile.

Alice Raphael, a friend, said she celebrated New Year's Eve with Avhad last year. They went to The Blue Note together and enjoyed counting down the seconds. Raphael remembered that Avhad wanted to leave early because she wanted to wish her parents a happy new year. She returned back to her apartment just to Skype them, Raphael said.

Roya Ferozi met Avhad when she arrived to Columbia last year. They took a trip to Walmart, and Ferozi sat next to her during the ride. Ferozi said she'd come to the memorial because she knew Avhad and she received an email from the International Center.

Nikhil Tindal, president of the Cultural Association of India, organized the memorial. He was pleased with the turnout, saying Avhad's closest friends were there to pay their last respects.

Like many others in attendance, Tindal knew Avhad as "a girl with a smile on her face." He said Saturday would have marked one year since they first met.

Supervising editor is Hannah Cushman

Wolfe says he's open to talk to faculty about new press

By **JANESE SILVEY**

University of Missouri System President Tim Wolfe says he isn't going to change his mind about closing the UM Press, but he is willing to talk to faculty about what a future model might look like.

Wolfe on Monday is meeting behind closed doors with MU Faculty Council's executive committee after the full council last week approved a resolution asking him to postpone closing the press pending further discussions.

In an email, Wolfe said he thinks the meeting will show "we're not nearly as far apart on our core values as some have speculated. ... Like Faculty Council, I absolutely believe there will continue to be a place for printed scholarly books. More than just 'going digital,' the new model represents a stronger integration into the academic units on campus."

Some MU Faculty Council members said they don't mind the idea of moving the press onto the MU campus as long as quality isn't compromised, Chairman Harry Tyrer said. Speer Morgan, an English professor tapped to direct the new model, has said he plans to hire three professionals to replace the 10 UM Press employees and rely on graduate student interns to do the rest of the work.

"I think that people are looking for the quality of the new press to be similar or the same as the quality of the traditional press," Tyrer said. "That's an issue that needs to be looked at. How we accomplish that, that's another question."

One idea would be to hire current press employees at the new operation. Tyrer said he doesn't want to give the staff false hope but said "that's certainly something we ought to put on the table."

Wolfe's May announcement to close the press created a national stir that has caught the attention of the American Association of University Professors. Robert Kreiser, the national associate secretary of the AAUP, sent Wolfe a letter yesterday outlining concerns that he violated principles of shared governance by not involving faculty in the decision.

Regardless of what entity had oversight of the UM Press, "it seems plain that the administration and board should have consulted with the faculty before reaching the decisions it did regarding the press," Kreiser wrote. "The process reportedly followed by the administration, in suddenly announcing the closure of the existing press and replacing it with an experimental 'new press model,' seems to us at odds with aforementioned principles of shared responsibility and action."

Wolfe, in his email, said he recognizes "that the communication of process, facts and plans has been less than optimal."

Wolfe also said the university is trying to ensure that the press is transferred to campus seamlessly and without disruption of service. The UM Press "as experienced by its customers, authors and vendors will have no discontinuity of services," he said. "People can still buy books, and books are still being published and marketed. During our time of transition, we are establishing protocols to ensure there is little to no disruption."

Books on the fall list are being published, but authors who were hoping to be on a spring list are now looking elsewhere. Former Congressman Ike Skelton said he's shipping his memoirs to an out-of-state publisher, and several authors have asked for the rights to their books back.

Wolfe living at Providence Point as home's future studied

By **JANESE SILVEY**

University of Missouri System President Tim Wolfe is still living in the official president's home while administrators figure out what to do with the property in the future.

In April, the system announced Wolfe was planning to move out because of wiring, mold and other problems with the 40-year-old house known as Providence Point. At that point, administrators had not decided whether to provide him an allowance for temporary housing or to rent a home for him.

"After some research, it did not make economic sense for the president and his family to move into rental property," UM spokeswoman Jennifer Hollingshead said in an email. "The president and his family are living in the residence while construction is taking place."

The cost to lease or rent a place would have exceeded the cost of upgrades, said Nikki Krawitz, vice president of finance and administration.

Providence Point opened in 1971, and in 1985 an addition was built to serve as private living quarters. The result created an awkward design, some have argued. Last year, then-interim President Steve Owen complained that the house fails to function as either a comfortable living space for families or an entertainment center for large gatherings.

This spring, the UM System planned to spend \$88,000 to improve only the entertainment side of the mansion. Because Providence Point is technically owned by MU, the campus pitched in \$25,000 from its maintenance and repair budget to pay for some of the basic upgrades. That allowed the system to renovate the living quarters with no additional out-of-pocket expenses.

Wolfe moved into the home when he became president in February. His wife and twin teenagers are living there this summer but plan to return to the family's Massachusetts home when school starts.

The university is holding off on some of the more significant work that needs to be done, such as replacing the roof and siding, upgrading the heating and cooling systems and turning the private kitchen into an industrial one.

"We are still in the process of trying to establish what those needs are and to what extent we should continue to use the house as it's currently being used versus some alternative use," Krawitz said. "I think we're continuing to try to be prudent in what we invest in the house but at the same time have a place where the president and his family can live comfortably and safely and entertain guests, because that's an important role he plays."

Scientists solve dinos' tree-top eating riddle

London, Aug 5 — Scientists have worked out how giant Diplodocus, a dinosaur weighing 12 tonnes and 170 feet long, stripped entire treetops and branches of their leaves by clamping on them with giant jaws.

The eating habits of the Diplodocus, the longest creature to roam the earth, has never been properly understood since its discovery 130 years ago. One school of thought was that it would strip bark from trees by closing its jaws around the trunk.

A second was it would grip branches and strip them of their foliage. But now researchers from the University of Bristol, Natural History Museum of London, the University of Missouri and Ohio University say a 3D model of the dinosaur's skull has provided the answer.

Casey Holliday, professor at Missouri, said: "Since Diplodocus was such a huge animal, its eating habits and behaviour have always been a question in the paleontology community. With the 3D model of the skull, we were able to simulate three eating scenarios using a computer-based analysis to determine the stresses that the skull would experience in each situation."

The team created the 3D model of the skull, which measured 2.5 feet and sat at the top of a 20 foot neck. They then measured the stresses put upon it by three different eating behaviours - normal biting, branch stripping and bark stripping, the Daily Mail reported.

Holliday, professor, said: "Originally, some scientists in the early 1900s thought that Diplodocus would strip bark off of trees using its jaws to close down on the bark. However, we found that this process places a lot of stress and strain on the dinosaur's teeth and skull, which could result in bone damage or breaking of teeth."

"The model and the scans showed that branch stripping, which is when the dinosaur would place its mouth on a branch and pull all the leaves off the branch, placed little to no stress on the teeth and skull," said Holliday.

Mark Young, of the University of Bristol, said: "Sauropod dinosaurs, like Diplodocus, were so weird and different from living animals that there is no animal we can compare them with. This makes understanding their feeding ecology very difficult. That's why biomechanically modelling is so important to our understanding of long-extinct animals."

Chicago

Daily Herald

Big Picture . Local Focus

Beyond meat: The most real faux chicken ever

MU MENTION PAGE 3

The first time a vegetarian tastes Beyond Meat's ersatz animal flesh, he'll feel delighted and queasy at the same time. There's something about the way these fake chicken strips break on your teeth, the way they initially resist and then yield to your chew, the faint fatty residue they leave on your palate and your tongue — something about the whole experience that feels a little too real.

“My first reaction was, if I was given this in a restaurant, I'd get the waiter to come over and ask if he'd accidentally given us real chicken,” said Biz Stone, one of the founders of Twitter, who has been vegan for more than a decade. “It has a plumpness to it, what they call a ‘mouth feel,’ like a kind of fattiness. When you eat other leading meat analogues, they're delicious, but you kind of know they're not real. They're missing something that's hard to identify. This has a very realistic, meaty, delicious quality.”

I'm not a vegetarian, and I love real meat, but for various health and ethical reasons, I've long tried to cut down on eating animals. As a result, I've tried every fake meat there is. Every few years, a new one comes along, each promising unprecedented verisimilitude.

A decade ago, there was Quorn, which is made of a fungus called mycoprotein and tastes pretty chicken-y. A few years later, there was Gardein, which has won many high-profile testimonials to its meatiness. (Ellen DeGeneres loves it.) My personal favorite fake meat is Field Roast, a kind of sausage that — to me — tastes nearly as good as the real deal. (A panel of Slate tasters agrees!)

But I've never tasted anything as realistic as Beyond Meat. The chicken strips look, feel, and taste closer to real meat than any other food I've ever eaten. They're more tender and moist than Quorn and Gardein, they're not packed with sodium (like many of Morningstar's products), and unlike Field Roast, they don't taste grainy or vegetal.

Beyond Meat is not perfect. Its faux chicken breaks apart in your mouth more easily than real chicken, so you won't get strips of it stuck in your teeth. (In this way, I thought they resembled chicken breasts that have been prepared *sous vide*, the process of cooking food at low temperatures for a long time, yielding extremely tender results). But you only notice the slight differences if you're looking for them.

If you taste Beyond Meat's chicken in a dish alongside regular chicken, there's a good chance you'll be fooled. This year, after tasting them in a sandwich wrap, New York Times food writer Mark Bittman mistook the fake stuff for the real stuff. So, too, have many others in the company's taste tests. And once you forget you're eating something fake, you will too. Over several days of eating Beyond Meat in sandwiches, salads and burritos, I forgot I was eating something that didn't come from a living creature. I was just eating something tasty.

The biggest problem with Beyond Meat is that most people can't get it yet. After years of developing its meat, the firm is just starting to ramp up production, and at the moment its chicken strips are available only at Whole Foods stores in Northern California — and they're only in salads, sandwiches and other prepared food. Later this year, the chicken strips will be sold in select supermarkets for people to take home and prepare for themselves. Next year, the company plans to launch the chicken nationally. Soon, it will also offer its take on ground beef.

But here, too, Beyond Meat is going down a different path than its predecessors. The company is pushing for stores to stock its meat at the meat counter, alongside real chicken, instead of next to the tofu. The plan illustrates the company's ambition and suggests why it has attracted interest from investors who don't normally fund food, including Stone's Obvious Corp. and Kleiner Perkins Caufield & Byers, the famed Silicon Valley venture capital firm.

"Our goal is to see that category redefined — instead of having it be called 'meat,' it would just be called 'protein,' whether it's protein coming from a cow or chicken or from soy, pea, quinoa or other plant-based sources," said Ethan Brown, Beyond Meat's founder.

As the firm ramps up production, Brown expects to sell Beyond Meat for less than the price of real meat, too. (It hasn't yet announced the price of the chicken strips it will sell to consumers; at Whole Foods, Beyond Meat dishes sell for the same price as their meaty counterparts.)

Brown's long-term goal is to offer a product that can satisfy the world's growing, and largely unsustainable, demand for meat, especially in ballooning markets such as India and China. His investors believe that if Beyond Meat realizes that goal, it can become an enormous business.

"When I met them, I was absolutely stunned by the magnitude of their vision and the science behind it," Stone said. "I was expecting to meet with a bunch of hippies who were like, 'Yeah man, save the animals, we're gonna make a meat thing out of carrot dust.' They're approaching it with real science. When they told me their plan to be a player in the multibillion-dollar meat industry, I was like, are you kidding me, this is incredible!"

I'm rooting for Beyond Meat. I talk to new tech companies every day, and I've rarely come across a firm that has created such a fantastic product aimed at solving such a big problem.

Real meat is delicious, but it's terrible in nearly every other way. Meat is environmentally toxic and colossally inefficient, ethically dubious (even if you're OK with killing animals, raising and slaughtering animals in factory farms is hard to defend), and it's unhealthy (that's even true if you don't eat it — there's good evidence that the rampant use of antibiotics in livestock production has given rise to drug-resistant infections).

I'd rate Beyond Meat as being 90 to 95 percent as realistic as chicken, but in every other way, it's superior. It requires far less energy to produce, it's got no saturated fats or antibiotics, and no animals are harmed in the process.

Brown got into fake meat after working in the clean-energy business. He said he loves the taste of meat, but his childhood on a family farm convinced him to refrain from killing animals, and he's been vegan for many years. In 2009, he met Fu-Hung Hsieh and Harold Huff, food scientists at the University of Missouri who had been working to create a meat substitute for more than a decade. The three formed a company, and they've been working to build the perfect fake meat ever since.

The process has moved along in fits and starts.

"It's a combination lock," Brown says. "There are three different parameters we're working with: heat, cooling and pressure." To make the meat, the firm starts with a powdered protein — for the chicken strips, they're using soy; for the beef, they'll use a protein from a kind of pea — that they form into a liquid paste. The paste is heated, then it's extruded through a machine that resembles a pasta press, and then cooled.

"It was a process of trial and error to get all of those to align exactly right in the right sequence," Brown said. "But if you do — if you get the heating and cooling sequence right, and you apply exactly the right pressure through the extrusion — you get the proteins to align in a way that makes them almost indistinguishable from animal proteins."

Brown said other hurdles remain, and Beyond Meat is constantly working to refine its methods. Making the perfect fake beef is harder than making chicken because people expect real beef to look a bit red from blood. Beyond Meat can add a red hue using beet juice or other natural colorants, but Brown doesn't know yet if people will consider it strange to have bloody-looking fake meat.

This sounds like a trivial factor, but one study has shown that a meat substitute's appearance is the most important factor to consumers — even before you taste it, you decide whether fake meat is acceptable based on how it looks.

Over time, Brown believes, the firm will get all these little details just right. He's also confident that society will accept his innovations just as it has adapted to tech revolutions of the past.

"Once, we had the horse-drawn carriage, and then we had the horseless carriage, and then we had the automobile," he said. "I'm firmly convinced we're going to go from beef and chicken products that are animal in origin to those that are made with plants — and at some point in the

future you'll walk down the aisle of the supermarket and ask for beef and chicken, and like the automobile has no relationship to the horse, what you get will have nothing to do with animals."

ST. LOUIS POST-DISPATCH

MISSOURIAN

Three Rivers College, MU reach transfer agreement

August 03, 2012 8:24 am

Three Rivers College and the University of Missouri have signed several agreements to make it easier to transfer credits between the schools.

The agreements were signed Tuesday in teaching, nursing, occupational therapy assistant, physical therapy assistant, forestry and health science programs.

School officials say the agreements will make it easier for Three Rivers' students to transition to bachelor's degree programs at the university.

The Poplar Bluff Daily American Republic reports (<http://bit.ly/MhoMCE>) Three Rivers is negotiating with the university to sign more agreements. The school in Poplar Bluff also plans to discuss similar agreements with Missouri State University and Arkansas State University in Jonesboro, Ark.

Missouri now has agreements with all 12 Missouri community colleges.

ST. LOUIS POST-DISPATCH

University towns offer more than higher learning



The historic Francis Quadrangle in the heart of the University of Missouri campus offers a pleasant place to picnic, study and/or just relax. Photo by Susan Manlin Katzman

August 04, 2012 12:00 am • BY SUSAN MANLIN KATZMAN Special to the Post-Dispatch

MU MENTION P. 4

Credit the universities. Without the schools, students and staff, most small towns would be Rip Van Wrinkle sleepy — nice for residents, but not rip-roaring places to visit. Put a university at its heart, and the towns transform into vital centers well worth tourist attention.

Most college towns develop in similar ways and share similar structures.

To feed budget-minded students, solvent professors and a population from all over the world, college towns sprout a big-city variety of low-cost, upscale and authentically ethnic restaurants.

Because many students don't own cars, college towns are pedestrian- and bicycle-friendly, with businesses, entertainment facilities and shops located in one compact area.

Being youth-focused, the towns sport opportunities for a variety of physical activities, often in beautiful, natural settings.

And, of course, universities are learning-centric, featuring a multitude of disciplines that spill over to the public in the form of exhibitions, lectures, concerts, theater performances and other class acts.

Although much alike, college towns also differ, developing personalities based on location, environment and educational strengths.

In all, college towns provide unique pockets of A-plus pleasures, so whatever the reason for a visit — previewing schools, attending sports events, spending a parents' weekend, celebrating a graduation or just passing through, linger a bit and enjoy the amenities.

How do you make the most out of a short visit?

First assignment: Do the homework. Learn all you can about the area. Research on the Internet. Contact the tourist bureau for brochures, maps and general advice.

After arriving, ask a variety of locals to suggest favorite places and activities. If you are traveling with a prospective student, take a campus tour as tour guides offer a quickie course in "must-dos."

Explore the campus. Stop at the student center. Check out student newspapers and bulletin boards to find entertainment and special events.

It doesn't take a Ph. D. to uncover the ABCs of any college town, but if you are headed to Ann Arbor, Mich.; Columbia, Mo.; Madison, Wis.; or Champaign-Urbana, Ill., skip the homework. We've done it for you.

We asked a student, a university official, a tourism professional, a resident and the mayor from each town to give us the lowdown and heads up of what makes his or her town special. Then we tallied results, combined only duplicate answers and came up with the following, which you can use as crib sheets to good travel.

ANN ARBOR, MICH.

Named for the wives of two founders in 1824 and for the rich canopy of trees in the area, Ann Arbor continues to collect impressive titles. The city has been called one of the U.S.'s Best Cities for Families (Parenting Magazine), Top Art Destinations (American Style Magazine) and Best Places for Business and Careers (Forbes).

Just 43 miles west of Detroit, the city hosts five schools of higher education, the largest, of course, being the University of Michigan. The city tops the charts for bookshops and books sold per capita, scoring a spot on Amazon.com's list of Most Well-Read Cities in America.

Although cosmopolitan and sophisticated, "Tree Town" remains green at heart, counting within city limits, more than 2,200 acres of parkland as well as the flowing Huron River.

Do not miss

- Ann Arbor Hands-On Museum

- Main Street
- Michigan Theatre (for films and live entertainment)
- The Ark (a nonprofit music venue)
- Canoeing, kayaking, tubing on the Huron River

University of Michigan highlights

- Law Quadrangle
- Matthaei Botanical Gardens and Nichols Arboretum
- Michigan Stadium aka "The Big House" (largest stadium in the U.S., third largest in the world)
- Michigan Union (main student union in the heart of Central Campus)
- Museums (including the Kelsey Museum of Archaeology and the University of Michigan Museum of Art)

Favorite food

- Angelo's Restaurant (family friendly)
- Grange Kitchen & Bar (seasonal, fresh local foods)
- Pacific Rim by Kana (Pan-Asian cuisine)
- Washtenaw Dairy (ice cream and doughnuts)
- Zingerman's Roadhouse (award-winning traditional American foods)

Nightlife — student favorites

- Ashley's
- Good Time Charley's
- Rick's American Café

Sleeping over

- Bell Tower Hotel
- Dahlmann Campus Inn

- Weber's Inn

Websites for further study

- visitannarbor.org
- umich.edu

COLUMBIA, Mo.

Osage and Missouri Indians first settled the area in Pre-Columbian times, but it wasn't until 1821 that the town officially incorporated and took the name Columbia for a once-upon-a-time name for the United States. Columbia had college town on its mind from the get go. Original town plans saved space for a university, which, in 1839, the University of Missouri filled.

Located in the center of the state, roughly 125 miles from both St. Louis and Kansas City, Columbia continues to thrive as an educational enclave hosting three institutions of higher learning and a medical school associated with the University of Missouri. Wikipedia reports that more than half of the city's 110,438 plus residents have college degrees making "CoMo" the 13th "most highly educated municipality in the United States."

Do not miss

- The District (downtown area)
- North Village Arts District (neighborhood of art-related businesses)
- Rock Bridge Memorial State Park
- Shelter Insurance Gardens
- Biking and hiking on the MKT Trail (weaves 8.9 miles through Columbia and joins the Katy Trail south of town)

University of Missouri highlights

- Ellis Library (home to the State Historical Society of Missouri)
- Memorial Student Union
- David R. Francis Quadrangle (home of the famous columns)
- Sculptures of Thomas Jefferson, Beetle Bailey and the Mizzou tiger
- Museum of Art and Archaeology

Favorite food

- Addison's-An American Grill
- Booches (pool hall with burgers)
- Shakespeare's Pizza
- Sparky's (unique ice creams)
- Sycamore (a James Beard award nominee serving top-notch local dishes)

Nightlife — student favorites

- Déjà Vu (comedy club)
- Harpo's
- The Blue Note (concert venue)

Sleeping over

- The Gathering Place (B & B)
- Hampton Inn at the University of Missouri
- Stoney Creek Inn

Websites for further study

- visitcolumbiamo.com
- Missouri.edu

MADISON, WIS.

Madison is not just another college town. It is a capital college town, which double dips the pizzazz. Originally founded as the government center of the Wisconsin Territory and named for president James Madison, the town received its city charter in 1856 when the population reached 6,864. Today's population of 236,901 makes Madison Wisconsin's second-largest city, with Milwaukee, 80 miles to the east, the largest.

STORY CONTINUES...