WASHINGTON -- The Education Department’s first draft of new regulations for online programs operating across state lines is concerning some state regulators, who say the proposal is going to impose substantial burdens on their offices.

The department is looking to reinstate a requirement -- which a federal judge struck down in 2012 for procedural reasons -- that providers of online education obtain approval from state regulators in each and every state in which they enroll students.

A rulemaking panel is meeting here this week for its second of three negotiating sessions aimed at hammering out that a new “state authorization” rule, among other topics. Officials last week released a first draft of the department’s proposal for the new rule.

In order to participate in federal student aid programs, all institutions must be authorized by their state regulators. Under federal rules that take effect this July, colleges are required to follow whatever procedures a state lays out for authorization, though the department has some minimum standards for what that process must look like. States have to have procedures to handle student complaints, for instance.

But it gets murkier when online programs are beamed to students across state lines. The department is proposing to reinstate its requirement that providers of online programs obtain approval from state regulators in each and every state that they enroll students. But it is also attempting to make additional changes to the 2010 version of its regulation.

In some ways, the department’s draft rewrite of the requirement would offer online education programs greater flexibility in how they can obtain approval from state regulators. It would recognize the validity of reciprocity agreements that states enter into with each other to allow
programs to more easily obtain approval from multiple states at one time. Distance education providers authorized in one state would automatically become authorized in all of the states participating in the reciprocity arrangement.

That part of the proposal was cheered by supporters of such reciprocity arrangements, notably the National Council for State Authorization Reciprocity Agreement.

“It’s great that for the first time this is a path to authorizations,” said Russell Poulin, interim co-executive director of WCET - WICHE Cooperative for Educational Technologies.

But in other areas, the department’s proposal is more proscriptive about what state regulators have to do in order to approve programs. For institutions that do not obtain state authorization through a reciprocity agreement, state regulators must put these institutions through their formal review process. The proposal would also prohibit states from their current, common practice of exempting institutions from that process if they are accredited or for other reasons.

That requirement in the proposal alarms many state regulators because it would lead to a large influx in the number of institutions they need to review. And in some cases, the review would be for an institution headquartered elsewhere that serves only a handful of students in their state.

"The intentions are good, but the practical implications of the proposed changes are going to wreak havoc on many state regulators and institutions and ultimately students,” said Tanya Spilovoy, director of distance education and state authorization at the North Dakota University System.

She said that in North Dakota, 98 percent of the distance education programs that serve students in the state are exempt from the state’s typical approval process for distance education. State law there exempts online programs that don’t have a physical presence in the state as long as they have accreditation.

Poulin estimated that “easily over half the states are going to have to change their laws or regulations to do something to replace the exemption and come up with processes to implement the authorization review process.”

The department’s proposal would deem that process inadequate and force Spilovoy and her colleagues to put those programs through the more rigorous review process. That would require a change in state law, a change in state regulations and procedures, and “probably four or five more of me,” said Spilovoy.

John Ware, the executive director of the Ohio State Board of Career Colleges and Schools, said that aside from the burden of creating new regulatory processes and changing state laws, confusion over what the department expects from state regulators has also been a problem.

“The bigger concern from the states’ perspective, we just need to have more dialogue with the department on these issues,” he said. “Otherwise, we’re going to have a situation like last time, when they put these rules out, they’re not clear and it’s unworkable.”
COLUMBIA, Mo., March 25 (UPI) -- Four-in-10 U.S. high school boys and young college men say they were coerced into sex or sexual behavior and 95 percent said a female acquaintance was the aggressor.

"Sexual victimization continues to be a pervasive problem in the United States, but the victimization of men is rarely explored," lead author Bryana H. French of the University of Missouri says in a statement. "Our findings can help lead to better prevention by identifying the various types of coercion that men face and by acknowledging women as perpetrators against men."

The study involved 284 U.S. high school and college students who responded to a survey about unwanted sexual encounters.

The study, published in the journal Psychology of Men and Masculinity, finds 18 percent report sexual coercion by physical force; 31 percent say they were verbally coerced; 26 percent describe unwanted seduction by sexual behaviors; and 7 percent say they were compelled after being given alcohol or drugs.

Half of the students say they ended up having sexual intercourse, 10 percent report an attempt to have intercourse and 40 percent say the result was kissing or fondling.

Being coerced into having sexual intercourse was related to risky sexual behaviors and more drinking among the victims.

However, having unwanted sex did not appear to affect the victims' self-esteem.

"It may be the case that sexual coercion by women doesn't affect males' self-perceptions in the same way that it does when women are coerced," French says. "Instead it may inadvertently be
consistent with expectations of masculinity and sexual desire, though more research is needed to better understand this relationship."

Corporations are (religious) people, too?

The Supreme Court heard arguments today in a case challenging the constitutionality of the Affordable Care Act’s mandate that companies providing insurance for their employees include free contraceptive coverage.

Although Sebelius v Hobby Lobby features the hot-button topics of birth control and President Barack Obama’s healthcare reform programme, the case turns on a different point.

The key question is whether corporations can take on the religious beliefs - and, consequently, the constitutionally protected religious freedoms - of their owners.

Defenders of the insurance mandate argue that giving corporations this kind of ability would be a dangerous precedent.

Any critical health coverage the boss doesn't agree with could be eliminated”

Sandra Fluke The Washington Post

"To obtain a religious exemption from the mandate, Hobby Lobby's owners need to imbue the corporation with their personally held religious views," writes Salon's Brian Beutler. "And that requires altering the distinction between shareholder and corporation in fundamental and potentially disruptive ways."

"On many levels, the Hobby Lobby case is a mess of bad facts, political opportunism, and questionable legal theories that might be laughable had some federal courts not taken them seriously," writes Stephanie Mencimer of Mother Jones.

She continues:

Women's groups fear a ruling that would gut the ACA’s contraceptive mandate. The business community, meanwhile, doesn't want to see the court rule that a corporation is no different from
its owners because it would open up CEOs and board members to lawsuits that corporate law now protects them from, upending a century's worth of established legal precedent.

The Constitutional Accountability Center's Tom Donnelly warns that a ruling in favour of Hobby Lobby would open up a judicial can of worms, as lower courts would be forced to determine which practices and beliefs are entitled to protection.

"Courts have balked at going down this path in the past - and for good reason," he writes. "Furthermore, the Supreme Court has never granted a religious accommodation to a secular business that comes at the expense of its employees - an unprecedented move that would allow secular employers to effectively impose their own religious views on the employees, even in the face of contrary laws."

In a Washington Post opinion piece, attorney Sandra Fluke - who gained national prominence in 2012 after testifying before Congress about insurance coverage of contraception - says that if Hobby Lobby prevails, "any private company could argue that religious beliefs prevent it from offering vital employee protections".

She writes:

*Depending on the exact ruling, any for-profit corporation could cut off its employees' insurance coverage for blood transfusions, vaccinations or HIV treatment - all of which some Americans have religious objections to. Any critical health coverage the boss doesn't agree with could be eliminated.*

Opponents of the mandate counter that the case is about religious freedom - and point to the Religious Freedom Restoration Act, passed by Congress in 1993, which requires the government to have a "compelling interest" when enacting laws that "substantially burden" the free exercise of religion.

*"The Obama administration contends that starting a for-profit business means leaving religious liberty behind,"* writes University of Missouri law professor Joshua Hawley. *"The administration has effectively told the Supreme Court that for-profit companies have no right to act on moral convictions the government opposes. They are about profits. That position is deeply mistaken.*"

He goes on to explain why:

*This combination of conscience and enterprise is a vital part of our free-market tradition. If the 2008 financial debacle taught anything, it is that focus on profits above all can cause terrible damage. It was a profits-first mentality that encouraged lenders to deceive customers, ratings agencies to deceive banks, and banks to deceive each other.*

**STORY CONTINUES...**
Record cold in Columbia led to big bump in heating costs

Winter was the coldest in years.

By Andrew Denney

Tuesday, March 25, 2014 at 2:00 pm Comments (4)

Thursday was the official end to Columbia's coldest winter on record since 1978-79 and its 10th-coldest since record keeping began in 1889 — weather that gave residents who use electricity, natural gas or propane to heat their home larger bills.

From the beginning of December to the end of February, Columbia's average temperature was 26.7 degrees, said Pat Guinan, state climatologist with the University of Missouri.

Those months included 3,422 "heating degree days," the accumulated count of each day's temperature deficit below 65 degrees, which also was the highest recorded figure since 1978-79.

The winter that taught many Americans what a "polar vortex" is also was unusually windy in Columbia. Guinan said the average wind speed in January was almost 13 miles per hour, the highest recorded speed since the 1984-85 winter, and the wind chill got as low 30 degrees below zero. "It puts more bite in the air," Guinan said.

According to figures from the Columbia Water and Light Department, the average bill for residential customers in January was $97.64, the highest average recorded since 1995. Water and Light serves more than 40,000 residential customers.

Water and Light spokeswoman Connie Kacprowicz noted that although many Columbia residents use natural gas provided by Ameren Missouri for heat, electricity is used to power blowers for home heating.

She also said that on severe winter weather days in which schools and offices were closed, it is likely that residential customers stayed home and spent more time with lights and furnaces on or using electronic gadgets.
Kacprowicz said the department dealt with a higher-than-normal volume of calls from customers for frozen pipes, saying the department generated 150 work orders for frozen pipes on just Jan. 6 and 7.

"This was highly unusual," Kacprowicz said. Water and Light will fix frozen pipes all the way up to a customer's water meter, but from that point to the residence pipes are the customer's responsibility. She said that pipes tend to freeze in parts of homes where they are exposed, such as laundry rooms and garages.

Mike Holman, director of gas operations for Ameren Missouri, said the average residential customer's bill for the winter months in the Columbia/Boone County service area was $121 higher than the winter months for last year. He said the company has more than 55,000 customers in the service area.

Holman said Ameren encourages its customers to take part in its budget-billing program to help spread out the cost of their bills and that the company is willing to make payment arrangements with customers who have high bills if they contact the company at 800-552-7583.

But although customers have been paying higher bills this winter, there were fewer applications submitted to the federally funded Low Income Home Energy Assistance Program, or LIHEAP, than last year. In the eight-county region served by Central Missouri Community Action, the number of applications fell from more than 7,000 last winter to just more than 6,700 this winter, said Angela Hirsch, CMCA's community services director.

Hirsch said there are a number of factors that might have caused the decrease, including more families getting back to work, but also said that with such low temperatures this winter, it's likely the state's cold weather rule was in effect for much of the season. The rule prevents most utilities from shutting off energy used to heat a residence when the temperature drops below freezing.

RARE TENNESSEE WILLIAMS STORY PUBLISHED

By HILLEL ITALIE
— Mar. 25, 2014 11:59 AM EDT

FILE - This Nov. 11, 1940 file photo shows playwright Tennessee Williams at his typewriter in New York. "Crazy Night", a work of short fiction by Williams will be printed in the spring issue of The Strand Magazine, a quarterly based in Birmingham, Mich. (AP Photo/Dan Grossi, File)

NEW YORK (AP) — Before his mother became the model for Blanche DuBois of "A Streetcar Named Desire" and his sister the inspiration for Laura Wingfield of "The Glass Menagerie," Tennessee Williams drew upon a college girlfriend
— if only in name — to tell a story of desire, drunkenness and regret.

"Crazy Night" is a work of short fiction unseen by the general public until this month's release in the spring issue of The Strand Magazine, a quarterly based in Birmingham, Mich. The story is narrated by a college freshman who confides about his romance with a senior, Anna Jean. Williams, while attending the University of Missouri at Columbia, briefly dated fellow student Anna Jean O'Donnell and wrote poetry about her.

"It ('Crazy Night') seems to have been written when Williams was rather young, probably around the 1930s," said Strand managing editor Andrew Gulli, who has previously unearthed works by Mark Twain, Joseph Heller and Robert Louis Stevenson.

"The funny thing is that Williams in his notebooks and memoirs went into a lot of detail about his love affairs but with Anna Jean he made only a passing mention. Could this be the missing piece of the puzzle?"

Gulli found the story in the University of Texas at Austin's Harry Ransom Center, one of the country's top literary archives.

"Crazy Night" is set on an unnamed campus in the early '30s, after the stock market crash of October 1929 and before the 1933 repeal of Prohibition, when "students graduating or flunking out of college had practically every reason for getting drunk and little or nothing that was fit to drink." The title refers to a ritual at the end of spring term during which students are expected to binge on alcohol and sex, a bacchanal "feverishly gay" on the surface but "really the saddest night of the year."

"There is a theme of disappointment, the old 'mendacity theme' from 'Cat on a Hot Tin Roof,'" Gulli says. "He could show how beneath the cloak of respectability his characters had horrible insecurities and dark secrets. Williams was a master of showing the desperation and need humans have for companionship and was equally skilled at showing how relationships go sour and lead to cynicism."

Williams was celebrated for his plays, but he wrote short stories for decades, many appearing in the 1985 anthology "Tennessee Williams: Collected Stories." In the book's introduction, Williams' friend Gore Vidal wrote that the stories were essentially a fictionalized diary for Williams, who died in 1983.

"Whatever happened to him, real or imagined, he turned into prose," Vidal wrote. "Except for occasional excursions into fantasy, he sticks pretty close to life as he experienced or imagined it. No, he is not a great short story writer like Chekhov but he has something rather more rare than mere genius. He has a narrative tone of voice that is wholly convincing."

Williams' language in "Crazy Night" is sensual and romantic, with the kind of dramatic turns of phrase that Blanche DuBois might have used, whether referring to a "black cloud of incipient terror" in the narrator's mind or savoring the night air that "came in cool and sweet, faintly scented with a flowering vine."
Even in more restrictive times, Williams wrote openly about sex, and "Crazy Night" includes a scene in which male students, most of them freshmen and virgins, are brought into a room and paired off with girls.

"It was handled in a very businesslike manner," Williams wrote, "almost like vaccination the first day of school, each boy being allowed about five minutes, going in sort of white and trembling and coming out very loud and excited with a sheepish look on his face — indicating quite plainly the difference between an initial success or failure in the sexual skirmish."

According to Williams' memoir, published in 1975, he and O'Donnell had a "poignant and innocent little affair." In his poem "To Anna Jean," he calls her a "well-staged play, with lights and screens," a description that could have applied to Blanche and other Williams heroines. In "Crazy Night," the narrator loses Anna Jean to another student, but not before they enjoy "the ultimate degree of intimacy."

"Both her arms were lifted toward me," Williams writes. "I had fallen between them. And the rest of what happened between us was a blind thing, almost involuntary, drawing from us both something that seemed hardly a part of ourselves."

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**Community Supported Agriculture provides connection to local food, farmers**

By Marcia Vanderlip

Tuesday, March 25, 2014 at 2:00 pm Comments (1)

If you have made a resolution to eat more locally sourced vegetables this year, now would be the time to think about a CSA, or Community Supported Agriculture. The classic CSA model works this way: Customers buy a share — or subscription — for produce and/or other farm products from a farmer, and certain CSAs draw from multiple farmers to provide a variety of other products. Some farmers must ask for the full payment up front to pay for the early season farm costs, but many work with customers, offering flexible payment plans. Generally, the produce season begins in May and runs through October. The obvious benefit is that the farmer is assured of customers and can plan
on what to grow, and the customers get fresh farm food each week. Often, they also get to know their farmers and a little something about farm life.

Local Harvest, or localharvest.org, lists 4,000 CSA farms in the United States, though some of the posts are not current because CSAs come and go. Still, the website is a good place to start if you are looking for something in your area.

If you are worried about how you will use all that produce, farmers offering CSAs often offer recipes and/or tips on how to use the weekly bounty. Costs vary. A share can cost, on average, about $1,500 for a 24-week season. A weekly share cost looks less daunting; it can run from $30 to $45 for produce and sometimes other items, such as eggs. Some farm websites offer detailed information about the CSA, including photos of what you can expect to see in your box during the growing season.

I found a handful of farmers who deliver in Columbia. They include Chert Hollow Farm, Happy Hollow Farm, Share-Life Farm and, new to the CSA program this year, The Veggie Patch. DanJo Farms and The Root Cellar rely on a community of farmers to source their products. I recently toured Happy Hollow Farm and Chert Hollow Farm and spoke with other CSA providers by phone.

**CHERT HOLLOW FARM**

On a bright blue day in March, a red-shouldered hawk swooped over a field covered in straw. "He is showing off for the female. It's mating season," Eric Reuter said as he walked between rows of garlic and overwintered spinach and leeks at Chert Hollow Farm, about 30 miles northeast of Columbia. A hawk pair nested in the area last year, and Reuter was pleased to see these particular hawks return. They keep the rodent population down, "but they don't eat the chickens."

He and his wife, Joanna, are committed to maintaining a healthy eco-system on their 5-acre homestead farm. For the past three years, they also have provided a CSA to their customers from produce farmed on 2 of those acres.

Like other CSA farmers this time of year, they are gathering customers and expect to begin delivery in May if not before — if the spring weather cooperates.

The tradeoff with CSAs is that the farmer and the customer can come up with less when the weather is bad but lots when the weather is good, he said. Last year was a very good year. Cucumbers, zucchini and green beans overflowed the CSA boxes, he said.

Eric brushed away a layer of straw in a garlic bed, revealing a scape shoot, a hopeful sight. But "the ground is still frozen under the mud," he said. The day was warm, but it would take many more such days to thaw the ground, he said. "It's been frozen since December."

He inspected the overwintered leeks. They were promisingly green at the base, a sign that they had survived. The spinach also looked very good.

Back at the house, Joanna made lunch, a vegetable bean soup, sweet potatoes and spinach salad topped with chopped egg. She kept her eye on the fire pit outside the kitchen window near the herb garden, where a big pot of maple sap was reducing, for maple syrup. Most everything they eat comes from the farm. They make cheese and yogurt from goat's milk. They make their own compost and fertilizer from chicken and goat manure. When they
aren't tending to the land, they are preserving their produce — canning, drying or freezing it. They also raise shiitake mushrooms on logs from trees that have been thinned from overgrown woods on their property.

They farm organically but gave up their organic certification this spring after five years of being certified. (To learn their many reasons for doing so, go to chertthollowfarm.com). For a few seasons, they sold at the Columbia Farmers Market, but the CSA approach suited their style of farming. They realized that they were selling their specialty items at the market but customers went elsewhere to get "the standards," such as tomatoes, Eric said. The standards are what subsidize "the good specialty stuff," such as their many varieties of garlic, so "it wasn't paying off," he said.

They "customize" CSA shares, Joanna said. "Every week, we send out a survey list of what we expect to be in the share," Joanna said. Customers "tell us whether they do or don't want something or if they could use extras of another thing."

The challenge that CSA farmers face in getting members to sign up is "explaining the advantages of eating seasonally and creatively," Eric said. This means learning to cook what you have in the basket. They encourage their customers to use what is leftover to make stock. "You can always do something with all those little trimmings," Joanna said.

Although they have stopped selling to restaurants to concentrate on CSAs, Trey Quinlan, owner/chef at Trey Bistro, plans to sign up for two or three shares and use the produce for nightly specials at the bistro. "They are two of my favorite farmers," Quinlan said — "and they have the best garlic, ever."

The couple will host a farm tour for members and prospective members at 2 p.m. April 6.

**HAPPY HOLLOW FARM**

Among the perks for families is the opportunity to see a farm, the food growing and the animals roaming. Amy Cafer brought her children, Anna, 8 and Jack, 10, to Happy Hollow Farm for a tour March 15. She decided to join the CSA this year because "we eat lots of vegetables, and I thought it would be good for all of us to see where food comes from."

Since the spring of 2010, Liz Graznak, a Columbia native, has run a CSA on her farm in the Jamestown area, 45 minutes away, tucked in the foothills along the Missouri River. She lives there with her wife, Katie, their daughter, Sylvia, 16 months, three dogs, a cat, a small flock of heritage ducks, 75 heritage chickens and half a dozen guinea hens — because they are voracious bug eaters. Last year, she had 61 CSA members; this year, she is aiming to serve 100 members. Liz farms on 5 acres of her 7-acre farm, using cover crops and no-till beds. By mid-March, seedlings for herbs, lettuces and chard were up in her small greenhouse. She planted lettuce, cilantro, beets, fennel, radishes, arugula and spicy greens in her high tunnel, and she was ready to plant chard and four varieties of kale this year in two low tunnels. She planted fruit trees and asparagus and set aside a shady area for log-grown mushrooms.

Liz joined her first CSA while she was in graduate school in New York. Before that, "I thought food came from the grocery store. The farmer" of our CSA "cared about the members, and I fell in love with the farm," she said. She finished up a master's degree in plant breeding and returned home, to Columbia. While working for Dan Kuebler of the Salad Garden in Ashland, she decided she wanted a family and a farm. She worked at Superior Nursery for 5½ years to save up enough money to buy the land. She built a barn on the property with lumber milled on the land, and she continues to add more vegetables each year. She also provides housing and food for her seasonal interns.
While the CSA model isn't the perfect fit for every farmer, Liz believes the interest in farmer-supported CSAs will grow because "people are concerned about where their food is coming from; they also want to help local businesses and keep their money local." Still, "it does require a shift in thinking. You have to change your mentality about shopping and cooking," she said.

SHARE-LIFE FARMS

Columbia Farmers Market fans recognize Jim Thomas Jr. and his wife, Rose, as regulars at the market. Loyal customers line up in the winter months for their organic spinach and kale. Jim farms on 5 acres of a 120-acre farm, with little help. They have been providing a CSA for 15 years. Last year, he had 10 customers from Columbia and 15 in the Marshall area, where the farm is located. It's an hour's drive from Columbia, "but we are only a mile off a paved road, so we are easy to get to," he said over the phone. He hopes to offer some walking tours this spring. Jim said he asks for a $50 membership fee, and members pay weekly, depending on what is available. Local customers pick up produce at the Columbia Farmers Market on Saturdays.

Share-Life Farms has been around since 1999 and has been certified organic since 2004. The farm itself has been chemical-free since the early '90s, he said. The Thomas farm is fully organic because "my wife's health was ruined because of overexposure to farm chemicals," Jim said. "Rose started to get better when we got on this farm and started eating this food."

CSAs aren't for everyone, he said. "A person who is willing to try a variety of vegetables will like the CSA. Finicky eaters won't." Melissa Click, an assistant professor of communication at the University of Missouri, is among those who enjoy fresh, organic vegetables. She has been a customer for many years. "I'm always happy with my share," she said in an email.

Share-Life begins filling CSA bags the first week of May and finishes up the last week of October. Jim, Rose and Jim's dad are at Columbia Farmers Market on Saturdays.

THE VEGGIE PATCH

The Veggie Patch has been around since 1995. Jim Thies, a regular at the Columbia Farmers Market, decided to offer a CSA this season "because our repeat customers asked me to," he said. "We had regular customers who would come by late, and we were out of what they wanted." He hopes to draw as many as 30 subscribers this season. Thies has been farming full time since he retired from teaching in 2010. His wife, Paula, works at the University of Missouri but helps out on the weekends. Daughter Deanna and her fiance, Eddie, help out as well. Daughter Jana Porter fills in at the market when Jim and Paula have to be out of town. Jim has started plants in a hoop house and plans to grow some specialty items for his customers. He will offer half shares for two people and full family shares for a family of four to six for 24 weeks. This May, he hopes to offer asparagus, arugula, broccoli, beets, cabbage, cauliflower, carrots, kohlrabi, onions, radishes, peas, potatoes, lettuce, spinach, strawberries and turnips. Customers will pick up their shares at the Columbia Farmers Market, where Jim will be on Saturdays. Send him an email for a full brochure about what you can expect to find in the weekly box. (See the contact box).

DANJO FARMS

Dan and Joanne Nelson and their sons, Jesse and Derek, run Danjo Farms in Moberly. This is the sixth year they have provided a CSA. Last year, they partnered with other farmers in the community to serve about 300 families. "We started with 15 or 20 vegetables from the farm" but expanded when "people asked for fruits, berries and
meats.” They keep 300 chickens and a built a commercial kitchen where they make baked goods for members, as well. For 35 years, Dan also worked as a chef. Joanne brought in a second income as a nurse. Three years ago, they quit their second jobs to work on the farm full time. “Winters are tough, but we don't have high costs,” he said, and their farm business is finally sustainable.

THE ROOT CELLAR

This is the third year Jake and Chelsea Davis at The Root Cellar, 1023 E. Walnut St., have offered a “food subscription” in the winters and during the summer growing seasons. The local grocery owners work with as many as 100 area farmers and offer shares that include fruit, vegetables, meat and dairy products. “We have boxes for 46 weeks out of the year,” Jake said. The farmers get 60 percent of the subscription funds, Jake said. The Root Cellar had 200 subscribers over this winter and will begin the summer CSA season on April 10.

Veterinary school to sponsor 'Dog Jog'

Tuesday, March 25, 2014 at 2:00 pm

The University of Missouri College of Veterinary Medicine is sponsoring a 5k run and 2.5k walk fundraiser.

According to a news release, the "Dog Jog" is open to anyone — with or without a dog — and starts at 9 a.m. for runners and 9:15 a.m. for walkers on April 5. Check-in before the race is in the parking lot of the Veterinary Medicine Building, 1600 E. Rollins Road.

Participants will receive a T-shirt and a raffle ticket for prizes. Registration is $25, and all proceeds benefit the Central Missouri Humane Society. Anyone interested in registering can do so at www.cvm.missouri.edu/dogjog.