



The Shamrock



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Road Rally 2004

By: Deborah Baker

An eager group of engineering students gathered bright an early at the Faurot Field south lot to kick off E-Week 101: Intro to Tradition's annual Road Rally. The most enthusiastic were decked out in as much green St. Patrick's wear as could be found...and at 9:00 a.m. the race was off as the first car sped away from the starting line, hoping to be the fastest car with the least mileage to find the secret ending location. Senior St. Pat's Board chairman Melissa Lofton says, "Road Rally is definitely the best E-Week event. When else can you go 100 mph down Providence and 60 on a gravel road?"

Speaking of going 100 down Providence, the rally started off with a slight

glitch as the first car out got pulled over by the police before getting out of the Columbia city limits. The first stop was the Burr Oak tree in McBain, and after a few crazy games, the rally continued on to Cosmo Park. For those of you involved, the girlie magazine was Cosmopolitan and also the name of a pretty tasty martini. For those that made it out of Cosmo Park without egg all over them or getting caught up on the circular intersections, were then taken through some back roads to the new Harley Davidson shop out by lake of the woods and then on to the Columbia Regional Airport. The last pit stop was at the MKT trail and gardens off of Stadium. And then came the fun part...the final stop.

This year's final stop was at Big 12 Bar and Grill downtown. Here A LOT of food was consumed (by the way, you all eat a lot) as well as a rather large amount of beverages. It was a good time had by all.

"If St. Patrick had been in my car, he would have been proud...and scared. Finally there's a reason to get up at 8:00 on a Saturday morning," remarked Tim Vette, senior St. Pat's Board president when asked his thoughts on Road Rally. This year the road rally drew over 53 cars, that's twelve more than the record, set last year during the 100 year celebration. The total participants were 227, another record breaker, 40 more than last year. You can help make it an even bigger event next year.

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Engineer's Week celebrates St. Patrick

By: Whitney Beck

While most engineers are aware of E-week, very few know the real meaning behind it. I know many freshmen wonder how this week has become such a beloved tradition on our campus. It began with a simple celebration of fellow engineer, St. Patrick, on St. Patrick's Day, and has since

escalated into a whole week of festivities for engineers across campus.

You may wonder how we knew that St. Patrick was an engineer. It all started back in 1903 when some engineering students at UMC "discovered" that St. Patrick was an engineer. They found a stone in the Engineering Annex

building with "Erin Go Bragh" written on it, meaning "Ireland Forever". To them this translated to "St. Patrick was an engineer." Soon after this, some students in Professor Greene's class decided that they should make a tribute to St. Patrick by skipping class. The success of this event continued year after year.

Tau Beta Pi Quiz Bowl Kicks Off St. Pat's BBQ

By: Andrew Heder

Each year during the College of Engineering's E-week, Tau Beta Pi sponsors the Quiz Bowl. This event takes place over the course of two days, culminating with the finals during St. Pat's Barbeque. This year the preliminary rounds took place on Monday evening where nine teams competed for the two spots in the finals.

After the preliminary rounds were finished, the two remaining teams were the Tiddlywinks and Nicky's Team. At Déjà Vu the next night, these two teams faced off to see who would be declared the Quiz Bowl champions. Tau Beta Pi President Lauren Peddicord, who oversaw the preliminary

rounds, introduced the event and then handed it over to fellow Tau Beta Pi member Sarah Beckman to start the match. After back and forth lead changes, the game ended with the Tiddlywinks edging out a close win, 50 to 45.

Using the Jeopardy style format this year, if a team answered a question wrong, points were deducted. With this format being used, many

teams could not just guess and hope they got the correct answer. Peter Metzger, a member of the Wiseguys team, said, "If you are not sure about an answer, you cannot guess anymore without being penalized if wrong. It kind of takes away from the fun of the competition."

Overall, the Quiz Bowl was a fun and entertaining experience of which everyone enjoyed. Tau Beta Pi did a great job organizing and running the event. The only bad thing here is if you want to participate, you have to wait a year until the next E-week. Until then, keep playing Trivial Pursuit to fulfill your appetite.

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Egg Catapult Competition

By: John Neyens

This year's Engineering Week was full of interesting activities, not the least of which was the egg catapult competition. The egg catapult competition was held on a beautiful but slightly breezy day on the Monday of Engineer's Week. Five teams competed for cash prizes. The catapults were judged in four different areas.

They included the creativity of design, the design of the aiming mechanism, how well the catapult matched the theme of Engineer's Week, and how close the egg actually got to the frying pan. Each team was given three attempts to hurl an egg seventy feet into a small frying pan. This year saw no one making it in the pan, but several teams got very close. The cash prizes

were distributed among the top three teams. This year the Sultans of Sling took home third and the Trojan Bunnies took home second. The first place team was known as the J Squad and Dustin, and consisted of Jeremy Billheimer, Joel Haus, John Gaddy, Michael Scienski, Dustin Sullivan, and Dane Schad.

Fork Facts

By: Justin R. Wilson

As I was preparing to eat my salad at St. Pat's Ball, I looked at my fork and realized that it was the result of years of dining refinement. I then wondered which human group invented such a thing and how did it come to America.

The first forks were used in the

Middle East before the year 1000. From the Middle East, forks spread to Italy by a Byzantine princess around 1100. It was considered "unnatural" to use a metallic object to put food in the mouth, but some members of the Italian nobility accepted the idea. Forks then spread to the rest of Europe by the Italian nobility.

The first forks only had two straight tines. During the 15th century, the number of tines increased to as much as five and the handles became decorative. The tines gained their curvature in France during the 17th century.

The first fork in America belonged to Governor Winthrop of Massachusetts (1630).

The Engineer's Picnic

By: Justin Moll

Today's culinary topic is: how to light a charcoal fire. Everybody loves a backyard barbecue. For some reason, food just seems to taste better when it has been cooked outdoors, where flies can lay eggs on it - but there's nothing worse than trying to set fire to a pile of balky charcoal.

The average back-yard chef, wishing to cook hamburgers, tries to ignite the charcoal via the squirt, light, and wait method, wherein you squirt lighter fluid on a pile of briquettes, light the pile, then wait until they have turned a uniform gray color. When I say, "they have turned a uniform gray color," I am referring to the hamburgers. The briquettes will remain as cold and lifeless as Leonard Nimoy. The backyard chef will keep this up - squirting, lighting, waiting; squirting, lighting, waiting - until the bacterial level in the side dishes has reached the point where the potato salad rises up from its bowl, Bloblike, and attempts to go for a stroll.

The problem is that modern charcoal, manufactured under strict consumer safety guidelines, is one of the least-flammable substances on Earth. On more than one occasion, quick-thinking individuals have extinguished a raging house fire by throwing char-

coal on it. Your backyard chef would be just as successful trying to ignite a pile of rocks.

Is there a solution? Yes. There happens to be a technique that is guaranteed to get your charcoal burning very, very quickly. Each year, George Goble and a bunch of

other engineers at Purdue University hold a picnic in West Lafayette, Indiana, at which they

cook hamburgers on a big grill. Being engineers, they began looking for practical ways to speed up the charcoal-lighting process.

"We started by blowing the charcoal with a hair dryer," Goble told me in a telephone interview. "Then we figured out that it would light faster if we used a vacuum cleaner."

If you know anything about (1) engineers and (2) guys in general, you know what happened: The purpose of the charcoal-lighting shifted from cooking hamburgers to seeing how fast they could light the charcoal.

From the vacuum cleaner, they escalated to using a propane torch, then an acetylene torch. Then Goble started

using compressed pure oxygen, which caused the charcoal to burn much faster, because as you recall from chemistry class, fire is essentially the rapid combination of oxygen with the cosine to form the Tigris and Euphrates rivers.

By this point, Goble was getting pretty good times. But in the world of competitive charcoal-lighting, "pretty good" does not cut the mustard. Thus, Goble hit upon the idea of using - get ready - liquid oxygen. This is the form of oxygen used in rocket engines; it's 295 degrees below zero and 600 times as dense as regular oxygen. What follows is the most impressive charcoal-lighting I have ever seen, featuring a large fireball that, according to Goble, reached 10,000 degrees Fahrenheit. The charcoal was ready for cooking in - this has to be a world record - 3 seconds.

Will the 3-second barrier ever be broken? Will engineers come up with a new, more powerful charcoal-lighting technology? It's something for all of us to ponder this summer as we sit outside, chewing our hamburgers, every now and then glancing in the direction of West Lafayette, Indiana, looking for a mushroom cloud.

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Engineer's Ball

By: Lee White

The Engineer's Ball is the annual formal for all engineering students and was held on March 13th at the Holiday Inn Executive Center. For a ticket to the ball you received a fabulous dinner with fellow engineering students, alumni and faculty, and a free Green beer for those of age (until they ran out) which is worth the price of the ticket itself. Plus excellent music to dance to and Chris Fessler demon-

strated to everyone on the dance floor how to dance, which was almost the highlight of the night. St. Patrick himself hobbled in to coronate the Queen of Love and Beauty and the King of Valor and Wit, which was the real highlight of the night. The king was David Kim and the Queen was Kate Gentry. Congratulations to them and all that ran. This might have been my first time to attend the Engineers Ball but it won't be my last and if you were-

n't able to attend this year be sure to sign up for next year. Over 250 people attended the Engineers Ball which might be the one time of the year that we get to set our books down for a split second, kick back with some friends and relax. While rumors circulated around the ballroom of a traditional streaking through the quad to the gymnasium, I can't assure that it happened, but I can assure a good time was had by all.

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Green What?

By: Sara Halley

If you had walked into Reynolds Alumni Center at 1:30 p.m. on Saturday, March 13, 2004 during E-Week, you would have stumbled upon the green staffs and sashes decorating the six candidates for king and queen. Added to this fine group of people were the leaders of various Engineering organizations and boards as well as a small number of faculty and alumni. What were they all doing there?

SWE was holding their annual Green Tea that falls at the end of E-Week! The tradition goes all the way back to 1919, when the wives of engi-

neering faculty held the event in the Chancellor's Residence on the Quad. Until just a few years ago, the tea had become only a memory due to a lack of interest, but lucky for you, SWE has picked it back up.

While the atmosphere was supposed to be formal, it hardly held anyone back from enjoying themselves. Students casually mingled and talked about the previous nine days of E-Week that were coming to an end, and wondered if the rain would come and ruin the St.

The tradition goes all the way back to 1919, when the wives of engineering faculty held the event in the Chancellor's Residence on the Quad

Pat's Ball. There was an assortment of desserts, from chocolates to cheesecakes that were available for everyone. As an accompaniment to the light discussion, an appropriate piano melody added a festive twist to the

afternoon. And don't forget the green tea, which was actually green punch--it tasted a lot better than one might imagine! But you won't know unless you attend next year!!

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