

The Daily Bull is probably not suitable for those under the age of 18 and should not be taken seriously...



-Like The Onion, but shittier!

IT'S BEEN  
1666  
DAYS OF QUEUEING  
FOR THE EYE

## You should go to Cumbria

CB Benjamin

Do **you** like archaeology?

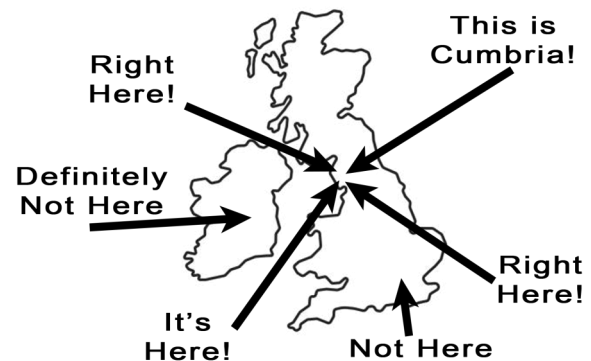
Do **you** want to be recommended to limit yourself to less than 8 pints (of water) in a night?

Do **you** have friends (or frenemies) who go to Michigan State and want to flaunt the fact that Michigan Tech will actually help subsidize your study abroad while they're stuck paying full price for the trip?

If you answered "yes" to any of those questions, you should consider going with Michigan Tech Faculty to Cumbria this July and August! If you don't know where Cumbria is, may I kindly direct your attention to the helpful graphic on the right. It's in England, not Scotland— they will punch you for saying that. And it's not in Wales either— they will curse you out with unpronounceable slurs. And it's definitely not Finnish. Why would you guess that? It was never even Danelawed.

You can earn 9 3000-level Social Science credits (and more if you'd like to coordinate that) on this 5-ish week trip, on top of getting to learn a bunch of really cool archaeology stuff and getting to go to a really pretty and serene part of England. You'll get to check out a ton of historic architecture from all across human history, including Neolithic stone circles, Roman forts, Norman Keep (aka the tallest fortified tower in the UK, until a Minecrafter gets ambitious), and the semi-sort-of-not-particularly-famous Carlisle Walkabout. You'll also get to visit the English version of the Wisconsin Dells in Lake Windermere in the Central Lake District.

You won't be spending the whole time in



Cumbria (though believe me, there's absolutely enough stuff to do to fill 5 weeks of time in Cumbria). You'll also be visiting Edinburgh to see the crown jewels and museums, Durham to see the cathedral castle and museums, and York to learn about Vikings and see museums. You'll also get the chance to check out "The Wall" (started by some Spanish-born Italian dude named Hadrian whom a specific friend of mine has *strong* thoughts about). If you're really ambitious, you can even visit Cockermouth. No trip to England is complete without a selfie with the Cockermouth sign.

If you're interested in all of that stuff, you should do a little Google for "Cumbria Study Abroad MTU" and contact Dr. Carl Blair at [cblair@mtu.edu](mailto:cblair@mtu.edu) to check the trip out. This is a golden opportunity to do the British tourist circuit and learn cool archaeology stuff along the way. Finish Hadrian's wall! Get a kilt in Edinburgh! Admire England's much safer electrical plug technology! Marvel at England's incredibly weak pull-out game (It's either too fast without any regard for what they're leaving behind, or they don't really make it out all the way). The possibilities are endless! Check it out!

# Pizza Pizza!

## The Pizza Girl

Do you like pizza dear reader? Who am I kidding, of course you do! To say you don't like pizza is like saying you don't like happiness. Pizza is the lifeblood of this country we call Michigan Tech. Without pizza, we would be lost as a people. That is why I will be talking about pizza with you today.

As many people who know me in real life know, I have been absolutely obsessed with pizza for a while. In fact, I have had nothing but pizza for the past 2 weeks straight (I don't have a problem)! Pizza comes in many different styles and varieties and that's what I am going to talk to you about today.

The first style I'm going to talk about today is the All American Classic, New York style. Without New York style, there is no pizza. This pizza is characterized by its pliable crust that you can fold. You can find this style of pizza almost anywhere in America and for good reason. This is one of the best types of pizza around. Even the rats in New York agree! They will risk their lives for a slice of this American Delicacy.

On the other hand of the spectrum, we have Chicago style "pizza". This deep dish abomination is characterized by its thick crust, solid layer of cheese, and then disgustingly, a ton of sauce on top. Yes, that's right. They put the sauce on top, covering all of the cheese. One of the best parts about pizza is the crispy cheese you get from the 800 degree oven, and these people, nay, these monsters, decided that preventing the cheese from crisping up was a good idea. This pizza is not a pizza, but a casserole of sadness and regret. As the great Jon Stewart once said, I want to know I'm not going to drown in my pizza when I pass out.

The final style I want to talk about is Detroit Style. Detroit Style is how you do deep dish pizza right. While I am not a fan of sauce on top, Detroit Style does it right by having it in stripes instead of a pool on top. This allows the cheese to crisp up and be oh so good. The truly heavenly part about Detroit Style though is the crust. The crust is a piece of true divine providence. The crust is a nice crispy cheesy delight that just fills you with happiness with every bite.

And that dear ready, was all I had to say about pizza this time. As you may be able to tell, I am really passionate about pizza and I just had to write this story. Thank you so much for reading and don't forget that we have pizza at Daily Bull meetings!



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*Hi, my name is Big Al, and I approve this message*