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Rose-Hulman Scholar

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Rose Ranked #1 Again!

22 Years Strong as the Top Engineering College

Colin Beach
Rose News Editor

Once again, Rose-Hulman has been ranked number one as the best in undergraduate engineering programs by U.S. News! Featured in U.S. News & World Report's 2021 Best Colleges Guide, this overall top ranking in engineering also named Rose as number one for mechanical, chemical, electrical, computer, and civil engineering. Now the top engineering college for 22 consecutive years, Rose continues to establish itself as a place of excellence in education and beyond.

In addition to standard analysis of academic quality, student experience, and other data, the U.S. News ranking is also influenced by ratings from peer institutions. Presidents and deans across the country have the opportunity to recognize the successes of other schools, and from it all Rose ranked highest among over 200 accredited under-



Image Courtesy of Rose-Hulman.edu

graduate programs.

Rose has also received several other important distinctions, including a Best Value College from the Princeton review, excellence in student internship and graduate placement, and even

three straight years as Tree Campus USA by the Arbor Day Foundation. Proud of these recognitions and other successes by Rose, President Rob Coons had nothing but good words to say. "The U.S. News ranking continues to highlight the strong return on investment from a Rose-Hulman education," he said, "and further attests our mission of continuous improvement to be the best in STEM education."

As always, Rose continues to aim for the best even with the ongoing coronavirus pandemic and numerous new policies and changes. Construction on the new academic is still in full-swing and looks to be on track to open by the 2021-22 school year, and other developments on and off campus also look to improve the Rose-Hulman experience we all know and love. Congratulations to everyone on this outstanding accomplishment of 22 years!



- Page 3: **Epic Games vs. Apple**
- Page 4: **New Paper Mario Review**
- Page 5: **Recipes Galore!**
- Page 6: **Un-affordable Living**
- Page 7: **Sports!**

You decide what's newsworthy.
Tuesdays at 5:00pm, online

Build Your Own Homecoming Bonfire

Timeless Tradition to Transition

Colin Beach
Rose News Editor

With the decision to postpone nearly all homecoming events and move what's left to online activities, the pandemic has sure put a limit on Rose-Hulman's traditions. However, it has not put a limit on our spirit. In order to keep perhaps the most beloved part of homecoming alive — the bonfire — Student Affairs and Alumni Relations have announced the BYOB competition: Build Your Own Bonfire.

Students, faculty, alumni, and more can design and light their very own bonfire, where submissions will then be judged to determine who built the best. Winners will be

selected based on authenticity, creativity, presentation, craftsmanship, and lighting. Teams with the top design will win a classic wooden trophy and the ability to have their own bonfire stand in place of the traditional one (though on a smaller scale of course).

Coronavirus may have put restrictions on gatherings, but definitely not on imagination. Continue the great tradition, light up the sky, and let your Rose-Hulman spirit burn bright through your bonfire. Start building Engineers!

For additional rules, guidance, and information on the contest, visit <https://www.rose-hulman.edu/alumni-and-friends/homecoming.html>

COVID-19 and Campus: Quick Updates

Remember to continue following campus guidelines and performing self-checks. Nearly all information on new campus policies and changes can be found in the Rose Ready document.

Most up-to-date version here —

[Rose Ready Guide, Version 8.0 \(September 15, 2020\)](#)

Additional information can be found on Rose-Hulman websites.

As of Saturday, September 19th, 2020...

New Positive Cases from Past 7 Days

3 Students

2 Employees

1 Contractor/Affiliate

Total Tests Performed
Since May 2020 — 7,360

Total Positive Cases
Since May 2020 — 23

Data from [Rose-Hulman COVID-19 Dashboard](#)



Immense flames of the 2019 Homecoming Bonfire perfectly capture the nearly 100 year tradition.
Images Courtesy of my.Rose-Hulman.edu

Classifieds

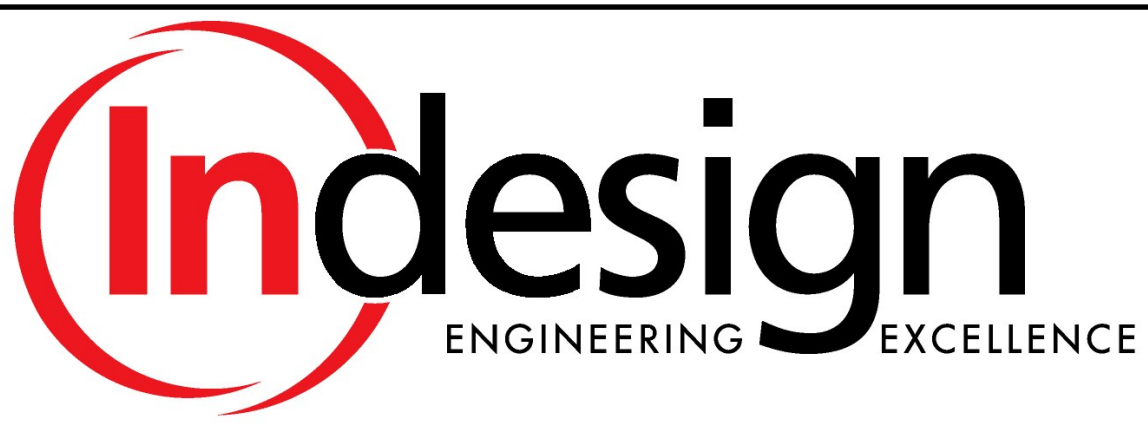
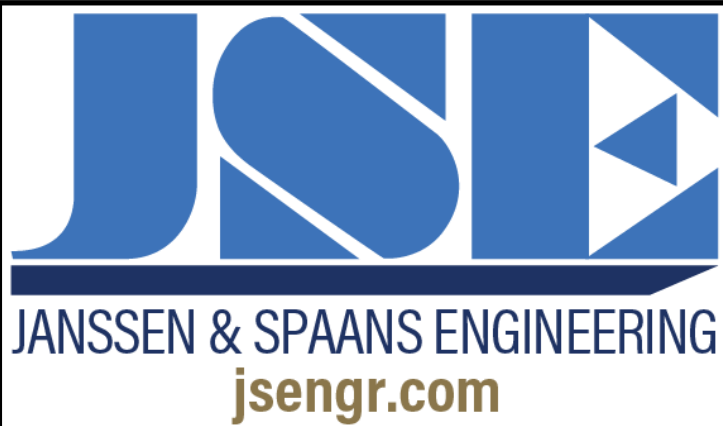


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THE ROSE THORN

Our Mission Statement:

We are Rose-Hulman's independent student newspaper. We keep the Rose-Hulman community informed by providing an accurate and dependable source for news and information.

- Dalal Bima | *Editor-in-Chief*
- William Kemp | *Business Manager*
- William Kemp | *Rose News Editor*
- Dara Nafiu | *World News Editor*
- Jared Gibson | *Entertainment Editor*
- Colin Beach | *Lifestyle Editor*
- Aidan Moulder | *Opinions Editor*

- Caleigh Kintner | *Sports Editor*
- Rithvik Subramanya | *Flipside Editor*
- Andrew Henderson | *Staff Writer*
- Jonathan Kawauchi | *Staff Writer*
- Alyssa Russell | *Staff Writer*
- Dr. Thomas Adams | *Faculty Advisor*

ISSUES of The Rose Thorn are published on the second through ninth Mondays of each academic quarter

WEEKLY MEETINGS occur at 5:00 p.m. on the first through ninth Tuesdays of each academic quarter. All members of the Rose-Hulman community are welcome to attend.

SUBMISSION of articles, photographs, art, and letters to the editor is encouraged. Submission may be made by email to thorn@rose-hulman.edu or in person to Percopo room 031. The submission deadline is 5:00 p.m. Friday.

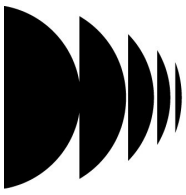
THE RIGHTS to accept submissions or changes made after the deadline, to edit submissions in so far as the original intent of the submission remains unaltered, and to reject submissions deemed inappropriate for print are reserved by the editors.

THE VIEWS EXPRESSED herein are those of their respective authors and with the exception of the Staff View do not necessarily represent the views of the staff or the Rose-Hulman community.

The Pen is mightier than the sword

Tuesdays 5:00p O259.

Classifieds



DANBURY
MISSION TECHNOLOGIES



TEXAS
INSTRUMENTS

TATE & LYLE



JamesHardie™

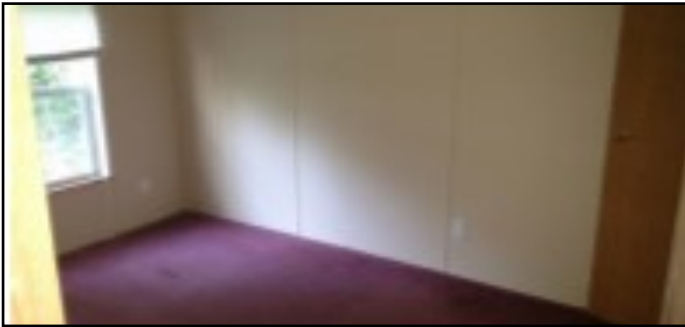


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- Full Kitchen
- Master Spa/tub
- Internet Included
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- Lawn Care Included

The Pen is mightier than the sword

Tuesdays 5:00p O259.



An Epic Battle

Epic Games Enters Legal Dispute With Apple, Inc.

Aidan Moulder
Entertainment Editor

Within the past several months, an unprecedented legal debate has been growing in the shadows, getting more intense on an almost daily basis. Epic Games, developer of the massively popular free-to-play battle royale Fortnite, snuck a payment option into the mobile version of the game (on all platforms, not just iPhone) that paid Epic directly instead of going through Apple's App Store payment options. This did, of course, infuriate the trillion dollar tech giant, and it proceeded to remove Fortnite from the App Store and delete Epic's developer account on the grounds that Epic had broken the digital store's terms of service, which is definitely a fair point. However, Epic makes an equally good point in this debate.

Throughout the issue, Google has remained quiet and let Apple do most of the talking. However, Google, like Apple, has also removed Fortnite from the Play Store, which basically leaves the Galaxy Store as the only place for gamers to get their



The video "Nineteen Eighty-Fortnite" was released on the day that Epic Games declared legal action on Apple. The video parodies Apple's own iconic "1984", in which Apple portrays Microsoft as an oppressive monopoly within the tech industry. Image courtesy of the Fortnite Youtube channel

hands on a copy of the game. As a result of the game's removal from digital distribution and the deletion of developer accounts, Epic Games filed lawsuits against Apple and Google, citing monopolistic practices. Epic actually has a fair stance on this issue. Almost every store, whether it's brick-and-mortar or online, rakes in 30% of all the money from sales of videogames and corresponding in-app purchases. There are a few exceptions, and Epic's own Epic Games Store is one of the biggest, especially for a high-end platform from a big-money company:

they only require 12% of profits. So, in short, Epic's goal from this legal dispute is to shake up the industry and give more money to the developers that work so hard to produce these games.

Is it likely that Epic will win? My best guess is no, probably not, since the root of this issue is a terms of service violation and a breach of the agreement that they made with Apple when they created an account on the App Store to distribute Fortnite with. However, regardless of the outcome, Epic's bold actions could empower developers (who deal with

not only store fees, but taxes and other costs) to work on changing the status quo. A YouTube video uploaded by *Linus Tech Tips* on September 15th succinctly explains the entire issue, but something interesting the host touches on is that the 30% margin originates from when items were sold physically and the fee accounts for storage and inventory costs, which are not a problem with digital items.

The outcome of this dispute is going to be dependent upon who judges it and how well Epic presents its case. If they approach the problem from the Apple-Google duopoly perspective, they are much more likely to come out on top and make changes in the industry. This is most likely going to be a very long legal battle for both parties, and all we can do at this point is just watch. Regardless of how things work out, Epic can continue to lead by example with their 12% cut and maybe change things for the better in the near future anyway.

Taylor Family Agrees to \$12 Million Settlement

Louisville PD Announces \$12 Million Settlement in Wrongful Death Lawsuit of Breonna Taylor

Jonathan Kawauchi
World News Editor

The city of Louisville, KY announced a \$12 million settlement last Tuesday in the wrongful death lawsuit filed by the family of Breonna Taylor. Beyond the monetary settlement, the settlement reportedly includes a series of police reforms to be adopted by Louisville Metro Police Department, as well as the promise to establish a housing incentive program to encourage officers to live in low-income neighborhoods within the city. One of the noted police reforms was a change to police tactics to create a clearer command structure when executing warrants at multiple locations.

During the Tuesday afternoon press conference, Louisville Mayor

Greg Fischer stated, "Her death has ignited a movement in Louisville and the nation for racial justice, sending thousands into our streets and cities all across the country and the world all crying out for justice for Breonna".

The announcement comes 186 days after the inciting incident in which 26 year-old Breonna Taylor was shot and killed by police during a botched narcotics raid at her home in March. Since then, she has become one of the major rallying cries in the ongoing national protests against police brutality.

"When officers cause the death of an individual, it is imperative that we seek justice not only in the criminal system but also in our civil system, but it's important to know here

that a financial settlement was nonnegotiable without significant police reform," Lonita Baker, a Taylor family attorney, said at the press conference.

In June, the Louisville Metro Council voted unanimously to ban no-knock warrants such as the one used during the raid on Taylor's home.

Kentucky Attorney General Daniel Cameron, a Republican and the state's first Black attorney general, continues to conduct a criminal investigation into the shooting and is considering whether to bring charges against the three officers involved in Taylor's death. One officer, Brett Hankison, was fired in June, while the two other officers, Jonathan Mat-

tingly and Myles Cosgrove, have been reassigned to administrative duties within the Louisville Metro PD. However, in a tweet made on September 9, Attorney General Cameron sought to temper expectations for a timely finding.

"My office is continually asked about a timeline regarding the investigation into the death of Ms. Breonna Taylor," Cameron said.

"When the investigation concludes and a decision is made, we will provide an update about an announcement," he continued. "The news will come from our office and not from unnamed sources. Until that time, the investigation remains ongoing."

You decide what's newsworthy.

Tuesdays at 5:15pm in Teams



Paper Mario Origami King

A Game Review

Someone
Title

Nintendo is known for making games with a whole lot of character. That's "character" singular, just in case you thought I was going to say something about the 83-strong roster in Super Smash Bros. Ultimate. No, by "character", I mean substance. I mean depth and appeal and all other kinds of buzzwords that will get you interested in what I'm saying. Now, I know some people who will say that Nintendo has put less and less effort into their games as of late, and others who will tell you the company's business practices are making them fall out of favor with long-time fans. All of these topics are worth a full discussion, but not this one: I would like to return to the discussion of character, and just how much of it is crammed into Nintendo's recent JRPG: Paper Mario: The Origami King.

Pretty much everyone is familiar with the Goomba-stomping plumber/doctor/racer/sports star these days, but a lesser-known and underappreciated Mario series is Paper Mario. The long-running JRPG series has its roots in 1996's Super Mario RPG: Legend of the Seven Stars, an isometric role-player that laid the groundwork for 2000's Paper Mario (which was originally going to be Super Mario RPG 2) for the Nintendo 64. Hallmarks of the series include colorful characters and locations, dialogue, and turn-based combat that doesn't come off as over-complicated. Each game typically differentiates itself from its siblings by introducing different mechanics in the form of unique abilities that only a Mario made from paper could wield.

Ever since Super Paper Mario re-

leased in 2007 to accompany Nintendo's groundbreaking Wii console, fans of the series have likely been disappointed by the last several releases: Sticker Star (2012) and Color Splash (2016). Both of those games had promising mechanics and a lot of things that would typically make a great Paper Mario adventure, but they simply failed to deliver and suffered from console limitations and shortcomings (especially in the case of Sticker Star, which was a mobile entry on the 3DS). Now, here we are in 2020, and Nintendo has one of their best consoles ever on the market, the Switch. Does The Origami King succeed, or does it fold under the pressure?

I am happy to report that Paper Mario is back with a brightly colored and well-intentioned vengeance. Nintendo has apparently learned from the mistakes of the past and has come back to make the splash that Color Splash didn't quite make. Overall, Origami King is an eye-catching open-world romp with more personality than some people I know. The game has a solid cast of main characters armed to the teeth with humorous quips, as well as a host of supporting actors that offer cheeky one-liners and great situational comedy. Without giving too much away, the story basically involves some evil origami dude trying to turn the paper version of the Mushroom Kingdom into an Origami Kingdom. He uses his powers to fold the world's inhabitants into an army to wreak havoc and further his goals. Obviously, Mario's job is to stop him, and he does so with the help of his own folded companion who is sympathetic to the not-so-folded paper people's cause. It's not a particularly creative plot, but the rest of the game is well-executed enough that it is easily forgivable. Most of the gameplay in-

volves combat or exploration, with a large part of the latter dedicated to finding Toads unfortunately folded into insects, or leaves, or various other everyday objects. Every single one of these Toads usually has at least some sort of pun or useful item to bestow upon you, and others are more critical to Mario's cause and serve as shopkeepers or backup dancers. I would probably say the Toads are my favorite part just because of the things they have to say, as well as how rescuing them is sometimes a separate challenge from the rest of the game. Apart from the Toad-rescuing side quest, there are some minigames (some Toads required) that will land you prizes if you do well enough, but most of them are trivial enough to get what you need after one try. Most of the prizes are collectibles, and successful repeats usually just net you a useful item that you may already have dozens of.

Combat is a huge part of most JRPGs. Origami King is no exception. However, this entry's rumbles differ from most of its older siblings' encounters. Each battle takes place on a circular grid composed of rings which you can rotate around and shuffle in and out to rearrange enemies to line them up for different attacks which affect different areas. Mario's jumps will damage enemies in a straight line away towards the edge of the circle, while his hammer will crush opponents in a two-by-two grid directly in front of him. Boss battles flip the script: Mario has to navigate from the outside towards the boss, who sits in the middle. Where he ends up and what attack he uses actually matters, depending on the boss. Overall, I think taking a mechanic traditionally based on strategy and turning it into a puzzle really enhanced the game's overall

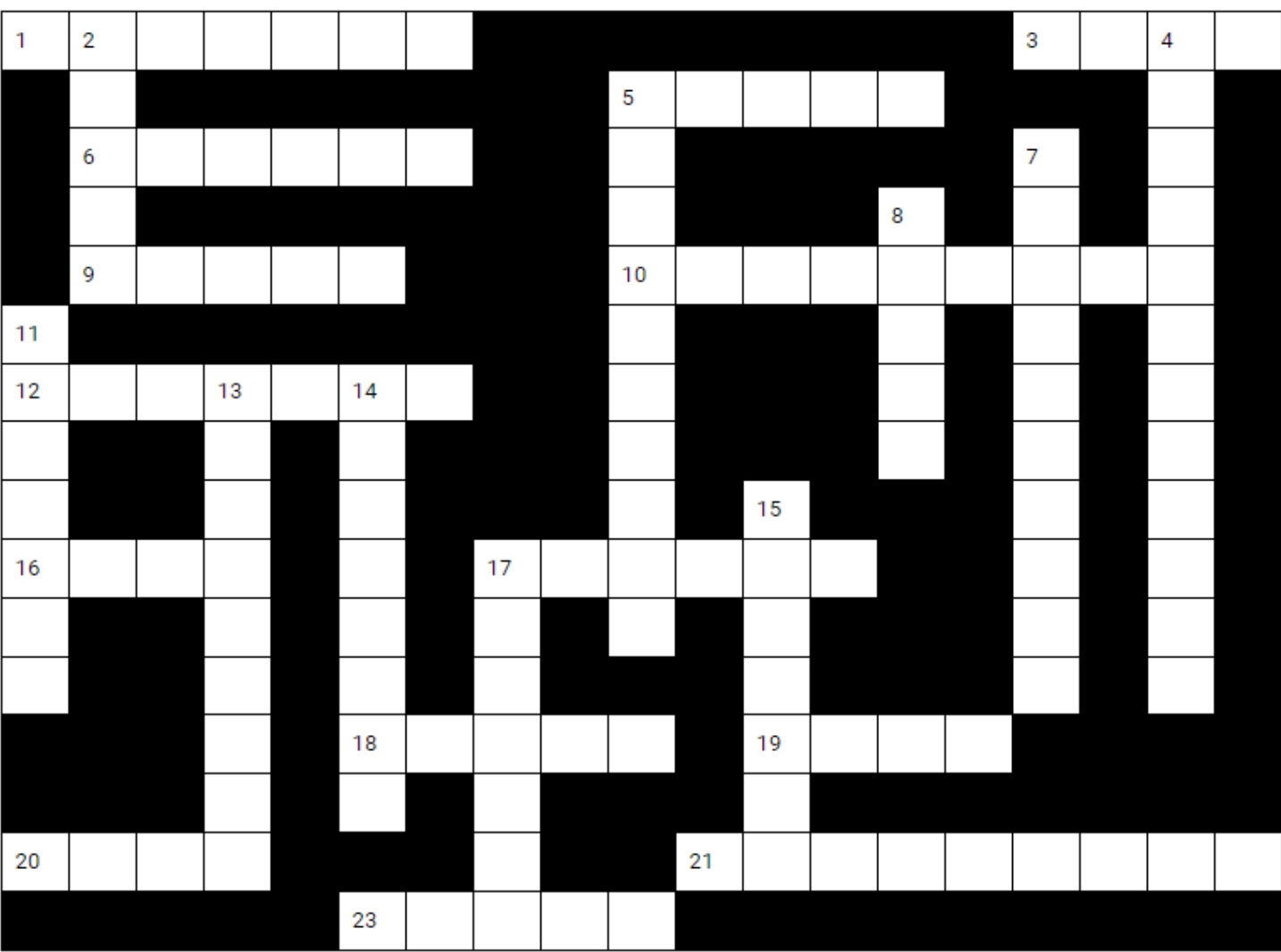
appeal. I never really found myself getting bored of battles, even in cases where I had to do several back-to-back, which can get tiring in franchises like Pokémon. The occasional boss battles really managed to build a lot onto the regular battles' solid foundation and continued to add new features up until the Origami King himself.

Something probably important to mention are the game's graphics. If you're expecting some blockbuster triple-A (or higher) title with ray-traced lighting effects and stupid levels of detail, you are expecting far too much and will be disappointed. It all just kind of looks like paper, unsurprisingly. Everything is still pretty crisp, and it looks great whether you're on the go or playing with the Switch docked on a TV. The Origami King is one of a rare breed of non-indie-developed titles that gets by on style alone. It doesn't have the ability or the need to use sophisticated graphical techniques to get your attention. The game's colors and music are probably enough to get anyone to sit down and take a look for a while.

The Origami King manages to bring Paper Mario back to prominence in an age of gaming dominated by gunfire and explosions. It appeals to all types of gamers who own a Nintendo Switch, and it truly has something for everyone, whether you want Mario, a JRPG, tons of hidden collectibles, puzzles, or witty one-liners delivered by scores of distressed Toads. It is a must-have title for the Switch, and marks yet another masterful first-party entry that will fit nicely on your shelf or in a digital library next to Super Mario Odyssey and The Legend of Zelda: Breath of the Wild.



Puzzle of the Week



- 17. "Footloose--kick off your ___ shoes"
- 18. "It's the eye of the tiger, it's the thrill of the fight, rising up to the challenge of our ___"
- 19. "But I would ___ 500 miles..."
- 20. "Take ___"
- 21. "Baby ___" (1 word, repeated 3 times)
- 22. "___ Caroline"

- Down:
- 2. "It was only ___, how did it end up like this?"
 - 4. "Ooooh I wanna dance ___"
 - 5. "Oh, you're the ___ that I ever had. I've been with you such a long time" (2 words)
 - 7. "I ___ love you"
 - 8. "___ man there's no need to feel down"
 - 11. "Girls just wanna ___"
 - 13. "You are the dancing queen, young and sweet, only ___"
 - 14. "She took the midnight train going ___"
 - 15. "Woah, we're ___ there"
 - 17. "I will ___"

Janine Dias
Staff Writer

Across:
1. "Maybe you're gonna be the one who ___" (2 words)

- 3. "I bless the rains ___ in Africa"
- 6. "Never an honest word, but that was when ___ the world" (2 words)
- 9. "___'s mom has got it going on"

- 10. "But we are ___ apart, can't reach to your heart"
- 12. "Hey now, you're an ___"
- 16. "I'm a bad boy for breaking her heart. Now I'm ___, ___ fallin'" (1 word, repeated twice)





Cuba Libre Steak

A Delicious Recipe from our Editors

Graham Hepworth
Business Manager

This delicious, moderately healthy marinade pairs well with flank, skirt, or flat iron steak! The titular drink informs the two main ingredients of this mouthwatering marinade!

What you'll need:

- 10 Limes Worth of Juice
- 1 Small Red Onion
- 4-5 Heads of Garlic
- 1/2 Bunch Cilantro (OPTIONAL)
- 1 Grapefruit
- 1 12-20 Oz Bottle/Can of Full Sugar Cola
- Salt (OPTIONAL)
- Pepper (OPTIONAL)
- 1-2 Full Skirt Steaks, Flank Steaks, or Hanger Steaks

ALTERNATIVELY: 3-4 Flat Iron Steaks
Marinating Container
Saucepan (optional)
3-10 Hours

- Squeeze those Limes! The more juice you can extract, the better! If you have a lime press squeezer, this is the time to use it.
- Squeeze the Grapefruit. Seeds don't matter too much here, but if you can catch them, catch them!

- Chop the onion to the best of your abilities. Big pieces are fine here.
- Smash the garlic by pressing it with the side of your knife. Peeling is not necessary here.
- Chop off the cilantro stems and throw them out, throw the rest of the cilantro in whole. If you hate cilantro, don't add it and don't worry about it.
- Add the salt and pepper if you want. These can always be added before or after cooking if you're worried about adding too much or too little.
- Add anywhere from 1/2 of a 12 oz bottle or can to a full 20 oz bottle of cola, depending on how long you plan to marinate your steaks. The less time you plan to marinate, the more acidic you'll want your marinade to be. So if you marinate for 10 hours, you'll want to use the most cola to make it just a little less acidic, and balance out the acidity with the sugar.
- Mix until combined.
- Fully submerge your steak, make sure all surface areas are covered.
- Once your marinating time is up, take out your steak and rest it to bring it up to room temperature.
- Optionally you can use this time to reduce the marinade down to a



Vacio Steak Argentino's Libre Steak

Photo Courtesy of TripAdvisor.com

gravy. Just pour out the marinade into a saucepan, place it on medium heat, and skim off any bubbly substance that floats to the top of the sauce. Cook until a little too thick then stir in cold, whole butter to emulsify it into the sauce, finishing it with a bit of milk, cream, water, or coffee to thin it out to your desired consistency. Please note that finishing the gravy with butter and dairy negates any health benefits that may be experienced by the significant vitamins in the limes and low fat quality

of the cheap steak.
12. Cook the steak to your desired doneness. The Rose Thorn officially suggests between Medium and Medium Rare for this type of steak.
13. Slice the steak up thin, on the diagonal, and while attempting to avoid creating any long, pulled pork like grains when slicing.
14. Top with the gravy if desired and serve to your adoring public. Bon Appetit, Friend!

Spicy Chicken Fajita Tacos

A Delicious Recipe from our Editors

William Kemp
Guest Writer

This is a very easy and inexpensive recipe that can be done in just one large skillet. Here at the Thorn we prefer things on the spicy side, but as with any recipe, the final result is up to you. Here is what you'll need:

Ingredients:

The Meat

- 2-3 Chicken Breasts, diced
- 1 Red Bell Pepper, thinly sliced
- 1 Yellow Bell Pepper, thinly sliced
- 1 Green Bell Pepper, thinly sliced (Orange for less spicy)
- 1/2 White Onion, thinly sliced
- Approx 1 tablespoon Olive Oil
- Chili powder—to taste
- 1/2 teaspoon cumin
- Salt—to taste
- Black Pepper—to taste

The Tortillas

- Small flour or corn tortillas
- Choice of shredded cheese (Pepper Jack and Mexican Blend is recommended)

The Sauce

- Sour Cream
- Water
- 1/2—Lime
- Paprika— To Taste

Preparation

- Lightly dab chicken breasts with paper towel to remove extra juices and dice into bite-sized pieces
- In a large skillet, heat olive oil over medium high heat. Add chicken and season with salt and pepper as desired. Cook until mostly done.
- In the same skillet, add another small drizzle of olive oil and reduce to medium heat
- Toss in the bell peppers and onion and season with chili powder, cumin, salt, and pepper as desired. Stir until onions and peppers have softened
- While the mixture is cooking preheat the oven to a low broil and place the desired amount of tortillas on a baking sheet. Sprinkle shredded cheese over each tortilla as desired
- Pop the tortillas in the oven until the cheese has started to melt. Keep an eye on them, it

wont take long!

- For the sour cream sauce, add sour cream to a small bowl and mix with very small amounts of water until the consistency is similar to mayonnaise. Stir in lime juice to taste and a pinch of paprika.
- Add your chicken mix to the freshly cheese-melted tortilla and top it with the sour cream lime sauce and a lime wedge.
- Enjoy!!!

Want more spice? Try adding some cyan pepper in the mix. In the kitchen, you are in control, so don't be afraid to try new things!

This dish goes very good with a sweet and bubbly white wine such as Moscato D'asti and Riesling. A general rule of thumb is the more spicy the dish, the sweeter the wine!



Tasty.co's Chicken Fajita Taco Adapted

Photo Courtesy of Tasty.co



WACKY PROF QUOTES

“If I blow up President Coon’s car, is there anything that says the pieces cant just get sucked back together?”

-Dr. Allen White

“Its just like weed in California; you’re going to get it eventually, you just have to go through some regulations first”

- Dr. Chapman

“We aim for an explosion-free experience here in ECE 230”

-Dr. Estrada

“When this transitor is on, its hard on.”

- Dr. Marc Herniter

“Your facial expressions remind me of zombies coming to get me”

- Dr. Eichholz

Did your prof say something hilarious or just great out of context? Did you hear something confusing or funny on your jaunt about the fine halls of this institution? We want to hear about it! Send your quotes with who said it to suppmg@rose-hulman.edu or fill out this nifty google form: <https://goo.gl/forms/bB339sx6GHohggYt1>

Did You Know...

Some lizards are known to regrow limbs. Once cut, these limbs heal first to close the wound, sometimes taking up to two weeks. Once closed, the limb starts to regrow. The lizards carefully water the limbs in their pots, and watch as they grow. Some lizards have whole fields of limbs growing, while others simply have one or two for decoration.

BREAKING NEWS!! ALIENS ARE HERE!!

Last Tuesday, the British Royal Air Force captured what they believe to be an unidentified flying object. Witnesses say they saw a “normal house” floating above their heads, with a small youth on the front porch. Upon closer inspection from the air, it was apparent that this was not a normal flying vehicle.

It appeared to have small balls attached to the roof via strings that controlled levitation. These balls were brightly colored and seemed to float like a bubble on water. The “house” itself was colored yellow. Currently, it is unknown the origin or destination for this UFO, however the RAF say it poses no threat as of now.

TOP TEN

Bon Dishes

1. Those little salt and pepper packets that come with the utensils
2. Human Hair
3. Lemon
4. All the hydroponically grown fish
5. Vodka
6. Milkshakes
7. Man Candy
8. The good good rice
9. That f**king deli turkey, ya know the one that they used to have, yea
10. Very nice tendies
11. 6.9 Oz of gluten free cereal
12. Soup crackers
13. The possibly off-brand goldfish
14. Salt that may or may not have actually been super salt
15. The Worx
16. Subway
17. Wing Night
18. A soda cup full of half and half
19. Mac and Cheese
20. Mac and cheese without the mac
21. Mac and cheese without the cheese
22. Mac cheese without the and
23. Loneliness of the plastic partitions
24. Speed Lake Geese
25. The tears of freshmen who cant cope with Rose
26. Graham Central Station ice cream
27. The Chauncey’s online ordering app
28. The good crispy onion rings

Meme of the Week...

What are the Crewmates' views on voting out the Impostor?



If you have any strong opinions on this meme or if you would like to send me a meme to put on here, read the thing at the bottom to figure out my email, then email me that meme and I will probably put it on here. Thanks