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"GRANVILLE'S MOST DESPERATE PUBLICATION"

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LAST MINUTE GROUP HALLOWEEN COSTUMES

Lucy Dale, works well in group settings

1) Remy's family from Ratatouille (infinite amount of people)

*One person would be the chandelier

*A group swarm is necessary to fully pull this off

2) Continents of the world (7 people)

*Europe and Asia must be tied together like a three-legged race

*Every continent will "ice" out Antarctica for the whole night

3) Words you "can't" say on television (7 people)

*no vowels allowed!

- Sht
- Pss
- Fck
- Cnt
- Cckskr
- Mthrfckr
- Tts

4) Brands of the Kardashians (6 people)

- Skims
- Kylie Cosmetics
- Poosh
- KKW Beauty
- Good American
- 818 Tequila

5) Those Halloween candies that are no one wants when trading (5 people)

- Almond Joys
- Hard Grandma Candies
- Gummy Krabby Patties
- Hot Tamales
- Necco Wafers

6) Childhood Gay Awakenings (unlimited amount of people)

- *Some examples for your perusal
- Uncle Iroh from Avatar the Last AirBender
- Linda Flyn Fletcher from Phineous and Pherb
- Fairy Godmother from Cinderella
- Dopey from Snow White
- Veronica Star from The Fairly Odd Parents

7) Toilet Paper Brands (5 people)

*Don't be lame and just cover yourself in toilet paper, rather, capture the essence of each brand

- Angel Soft
- Charmin Ultra Soft
- Seventh Generation
- Cottonelle
- Scott



POKING AROUND POCHO'S

For better or worse, 128 E Broadway has a new occupant. My article quota has been down this month, so I decided to do some investigative journalism– exploiting my dinner plans dinner plans for content. We entered and were seated promptly for a 6:10 dinner. Peak Midwest dinner time. Walking in I was greeted by the host stand in front of me and a cabinet to my left. The cabinet seemed to be decorated by college students as it only had bottles of alcohol. Only... this one had Clase Azul! So it's classy!

Pocho's has four seating options. Two outdoor tables, a left booth section, a middle high top communal table, and then a wall with a bench on the right. My dinner companion and I were seated on the bench, and we enjoyed it. While the wall was initially jarring for a dinner view, the painting of a jaguar(?), enhanced the dining experience. Furthermore, Pocho's has great ceiling details. We loved the lights. I could not tell you for the life of me what they looked like, but I do remember we kept saying, "these are some nice lights". And above the middle communal table they had a Babylonian hanging garden that had a nice range of green and purple (obviously fake) plants.

Pivoting to the important topic: food & menu. One of my first questions to the waiter was about drinks. They did not have agua frescas. I am not a fan of horchata, so I went with a Mandarin Jarritos. My Companion and I decided on tacos for our entrees. Our orders were Birria and Al Pastor, respectively. Disrespectfully, the presentation of our tacos was straight up stupid. Both of us received tacos on large wooden blocks instead of plates. Usually, I could handle receiving wooden serveware instead of ceramic. But not tonight. My bambino butcher block had little wooden feet. And with my tacos standing erect and upright in a metal taco holder, my chin was almost in the Al Pastor. This meant my arms were in a weird T-Rex position in order to consume the tacos. I am quite jealous that my Companion's board rested on the table normally.

In terms of actual quality of the food, it was good. It's hard to beat Al Pastor that has pineapple, Birria meat that is juicy even without consomé, or Pocho's incredible corn-flour tortillas. I'll say it: I would eat again at Pocho's.

One thing that I'm still miffed by is this: what is Pocho's trying to do? The menu, in my opinion, is probably one of the best taquerias I have ever been to, however they are not revolutionizing the simple, straight-forward, staple concept of a taqueria. But the price and vibe is a lovely addition to Granville, making it a nice spot for everyone to try at least once. As Pocho's grows from its infancy, I hope they find their stride.









