

Spring 4-14-1980

Maine Campus April 14 1980

Maine Campus Staff

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the daily **Maine Campus** The University of Maine at Orono student newspaper since 1875

vol. 86, no. 52

\$15,896 requested

Monday, April 14, 1980

Cabinet denies New Edition funding

by Glen Chase
Staff writer

The end may be near for the Student Government newspaper, the *New Edition*. The newspaper was denied any funding for the 1980-81 school year by the UMO Student Government Cabinet during its yearly budget meeting on Sunday.

David Prichard, general manager of the *New Edition*, said "I think it was a mistake. We had shown that we could make a profit and survive. Then suddenly they do a complete reversal and withdraw all support." Student government funded the paper \$10,000 in its first year of operation and more than \$4,500 for this year.

The paper had requested \$15,896 to cover printing, supplies and equipment lease.

In the 8-3 vote denying the funding, Student government President David Spellman said the cabinet decided to "repay their debt and close them down."

He said the cabinet heavily debated the action for more than an hour. Reasons for denying the funding were varied.

Student government will be left to repay a debt of more than \$13,000 if the *New Edition* isn't funded by student government. If funded, the paper would use the money to free its own advertising revenues for debt repayment, Prichard said.

Paul Chai, vice president for financial affairs, said, "I didn't think they could survive."

Chai said student government could only afford to appropriate them \$4,000-\$5,000, and not the entire amount requested.

"They said they could pay off the debt, I

don't see how," Chai said.

Other cabinet members stated the *New Edition* hasn't been responsive enough to the needs of student government.

Kevin Freeman, student government vice president, proposed that the money would normally be appropriated to the *New Edition* instead be used for debt repayment over the next several years. Freeman suggested that once the debt is paid off, then student government should think about starting up the *New Edition* once again.

Prichard said he thought he had made it clear that his paper didn't need the entire amount. He had only requested it to "allow student government to decide how fast the debt should be paid off."

The minimum amount needed by the *New Edition* to print next semester is approximately \$4,700, said Laura Stockford the *New Edition's* business manager.

"It's going to come down to student government paying \$13,000 and getting nothing back, or funding us and getting something back," Prichard said.

An additional problem that faces the *New Edition* is now to get the funding issue placed before the General Student Senate.

According to Spellman, the wording of the cabinet's refusal means there is no way the issue will come before the senate for further discussion.

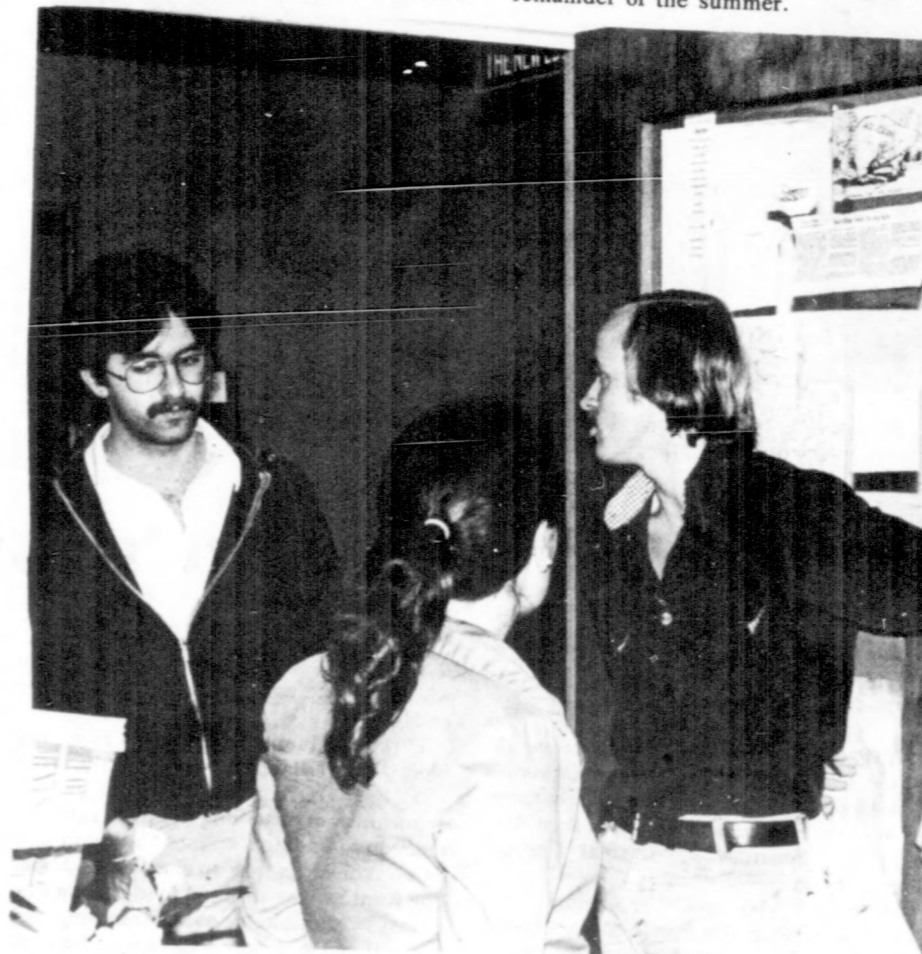
"Now, (Because of the working), it's not even being considered a part of the budget," Spellman said. He added that quite a bit more discussion on the matter is needed, and especially more input from the students. Spellman said because of the

wording, that "chances are certainly against" the paper getting funding.

"We're going to appeal it to the cabinet, the senate and the students," Prichard said. He mentioned a possible petition drive for a referendum to decide the issue.

"I think so long as we show the support of a majority of students, the paper should exist, Prichard said.

The *New Edition* will be printed for the remainder of the summer.



Dave Spellman, president of the student government, talks with John Prichard, editor of the *New Edition*, on the recent cut in funding the *New Edition* handed the *New Edition* during a budgeting meeting Sunday. [photo by Don Powers]

Carter speaks at UMO about press relations

by Paul Fillmore
Staff writer

Hodding Carter III, assistant secretary of state and spokesman for the State Department, whose face has been familiar throughout the Iranian crisis, addressed the Maine Press Association luncheon Friday. He discussed the distrust the public has of mass media and the government.

"The people know the press and the government are not serving their interests," Carter said, "that's why we share the bottom rung of the ladder with pimps and prostitutes."

As the former editor and publisher of the *Delta-DemocratTimes* (Greenville, Miss.), Carter said he knew some of the problems inherent in the press and urged editors to use better judgement when dealing with complex issues like foreign policy.

He used the recent talks in Zimbabwe-Rhodesia as an example of how the press made the news fit its form. He said in one day, he heard the words stalemate, breakthrough and collapse used by different reporters to describe the independence talks.

There is also a spastic approach to news on a daily basis, according to Carter, because many reporters are "not taking events in context." There are too many reporters "forgetting yesterday's news because of what is important today. The public gets the jerky feeling that lots of things are happening that have no

connection to each other," he said.

Carter also said that because foreign policy is so complex, it is hard to make it understandable to the general public. He said when the media does try to simplify it, it does it too much, giving the public the impression that many events are unrelated.

[see CARTER back page]



Assistant Secretary of State Hodding Carter III spent Friday on the UMO campus. [photo by Mark Munro]

Six non-union members balk dues, AFUM to sue

by Ernie Clark
Staff writer

Six non-union faculty members at the University of Southern Maine are being sued for non-payment of union dues, according to Association of Independent Professionals Chairman Dennis McConnell.

Among those issued summonses to appear in Cumberland County Superior Court are: David Drew of the athletic department, Minor Rootes of the theater department, Joyce Bibber of the history department and Ed Wakelin, a community development specialist and associate extension educator at USM. The six defendants have 20 days to answer the summonses, which are issued last Thursday and Friday, according to McConnell.

The suit, filed by the Associated Faculties of Maine, Maine Teachers Association and the National Education Association, deals with Article 13 of the contract negotiated between AFUM and the university. The article states that faculty members can either join the union and pay yearly dues of \$153, pay a representation fee of 95 percent of the

dues, or pay the 95 percent to an educational fund.

McConnell said that non-union faculty members do not feel obligated to comply with any of the union's due proposals because they simply do not want to be unionized.

"The union and the administration agreed that non-union professors should pay union dues or money toward an education fund," McConnell said. "We don't feel this is enforceable."

"Those who want to be in a union should be able to, but those who don't shouldn't have to," he added.

James Wolfhagen, president of the Orono chapter of AFUM, said the legal staff of AFUM evidently decided to test the case in one county to determine the success of Article 13. He was confident of AFUM's position in the suit.

"If we didn't think it would work we wouldn't have gone ahead with the proposal," Wolfhagen said.

According to McConnell, an assistant professor of finance at UMO, the defendants will receive free legal counsel through the National Right to Work Legal

[see UNION back page]



George Plimpton, the "professional amateur," speaks to students in Hauck Sunday night. (photo by Paul Fillmore)

BCC steamplant control given to physical plant

by Paul Fillmore
Staff writer

As of June 1st, the operation of the Bangor Community College steam plant will be turned over to the physical plant of the university. Currently, the city of Bangor supplies steam to BCC.

Brian Page, assistant superintendent of grounds and services, said he thought UMO's physical plant would run the plant "much more efficiently than the city has. We're going to improve a lot of things now that we'll be running it."

Page also said the move would save money in the operation of the plant.

"We're going to be cutting costs in manpower and increasing efficiency," Page said.

The physical plant would work to increase the efficiency of the whole steam system at BCC. Page said. "We're going to do some work on the underground steam lines, which the city hasn't done," he said.

Alan Lewis, director of the physical plant, also said the change could save money, through conservation measures and increased efficiency.

Lewis said the physical plant will be overhauling some of the equipment at the plant over the summer. "They've also neglected the equipment," he said.

There has also been talk about converting the steam plant to an alternative fuel,

like coal or wood. "We've studied about ten different options, but we've got a lot of surveying work we've got to do," Lewis said. "The first thing we have to do is see if the present boilers are convertible."

No conversions will be made before the fall semester. "We're planning to operate it as an oil-fired plant this fall. We just don't have the time to convert it," Lewis said.

The city of Bangor has also not kept careful records of how much energy was being consumed by the campus. This is something the physical plant will correct.

"We're going to be putting in some controls and monitoring devices to see how much steam we produce and how much oil we use," Lewis said. With these figures, he said, it will be possible to see if any conversion to alternative fuels is feasible.



The deadline for submission of photographs for the First Annual Marsh Island Photo Contest is Friday, April 18, at noon in the Memorial Union, Directors office.

11 a.m. "Non-Traditional Students Informal Support Group" first meeting. South Bangor Room, Union.

8 p.m. WMEB "Monday Night Jazz"

Plimpton reflects on 'professionalism'

by Julia Frey
Staff writer

A day dream that "seems to beset all American males" is the undying fantasy of being a professional sports hero. "contrary to what their women think (about their day dreams.)" amateur professional George Plimpton said.

Plimpton, who spoke on being "An Amateur Among the Pros" to an almost full audience in Hauck Auditorium Sunday night, played out these "professional amateur" day dreams under the guise of what he called, "participatory journalism."

Having played as a goalie for the Boston Bruins, he related to the audience the life and times of a short-term goalie, remembering how he painted his goalie mask to resemble one huge blue eye, convinced that the other players would be "transfixed by this eye." He changed his mind after he found out that they saw it more as a target.

Plimpton, who's editor-in-chief of Paris Review and a contributor of Sports Illustrated and Harper's Magazine, thought of this "participatory journalism" technique when the editor of Harvard Lampoon Magazine insisted that he run the 26-mile Boston marathon, if he had any

desire to work for their magazine—at which time he was receiving an education at Harvard.

Plimpton jumped into the race two blocks before the finish line with the letter "1/2" on his back, at which time he had the opportunity of observing the front runner's reaction to finding a runner "as fresh as a daisy" come running up close behind him. The front runner sprinted to the finish line as fast as possible, he said. Observing this professional's reaction steered him to fulfill those participatory fantasies he had, becoming the participant and not the observant.

Having fought with Mongoose Moore and played with the Detroit Loins and the Baltimore Colts, to name a few, Plimpton nurtured this participatory concept to "not only know about the skills (of athletes—for better understanding to write about sports), but (also) to know about the fraternity of these sports—all those secrets that we see but don't really know about."

"The athlete can stop time," Plimpton said, "but the musician cannot." He reflected upon this after having played percussion for the New York Philharmonic Symphony Orchestra, with Leonard Bernstein as conductor.

This is the difference between the athlete and the musician, Plimpton said. "One of the great things about being a pitcher is that you can relish what you've done for as long as you want," he said, "because the game doesn't start until you want it to."

Plimpton's experience as a pitcher instigated his writing "Out of My League."

Plimpton had plans of managing the Yankees last weekend, however, they went on strike three days before. He said he has dreams of playing chess against Bobby Fischer and playing the tamborine with the rock group, Kiss, and finally to write of these experiences as he has successfully in the past.

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Biased funding

There have been instances of physical violence against homosexuals in Orono. That isn't shocking and wouldn't raise too many eyebrows.

Orono is a conservative place. Although most of the old cliché prejudices of bygone days against niggers and gooks have been wiped out here, the more modern anti-faggot sentiment is going strong in Maine.

It isn't fashionable or avant-garde to support their cause.

Now there is a backward drive going on to prevent the Wilde-Stein club from receiving funding.

Senator Eric Herlan called the effort a "misuse of the whole democratic process to try to enforce a homogenous set of values."

Popular rule is an integral part of democracy, but a lot of groups and organizations would be stamped out if it were left up to the mass populace.

If the Wilde-Stein funding question comes up for referendum, emotional prejudicial feelings will take over. Very

few will stop and ask what the club uses its money for, how much effort its members make to raise their own money, what services the Wilde-Stein club provides for its members.

Majority rule, in its narrow-minded wisdom, will say, "I don't want my money being spent so those queers can hold dances."

Well, I don't want my money paying for a lot of things student government funds. There aren't very many people who would support every funded organization on this campus.

But the Wilde-Stein club has been chosen for attack.

If the gay organization has to have student body approval for money, then I'd like a chance to vote on all of the other clubs and groups.

Then we can railroad all the organizations we don't happen to agree with.

T.E.

The other side

I don't want to hear any more complaints about inaccessible administrators.

Vice President for Student Affairs Tom Aceto has started a weekly column for the *Maine Campus* readers. He wants to answer your questions. Anything you want to know that he can answer.

It's a good opportunity to see how the

other side thinks about things.

The response has been non-existent.

So write some letters. You don't have to sign your name, you don't have to be nice. We just want response.

Write questions to "Your Right to Know" c/o *Maine Campus*, Suite 7A Lord Hall, UMO.

T.E.

Malcolm Loring

Another side

Last Friday at the annual meeting of the Maine Press Association, I had my first taste of what the world of journalism was all about. No big scoops or front page stories, but just a mixing and mingling of this state's journalists along with other distinguished people. There were speeches, speeches, and more speeches. There was more hand shaking going on than I had ever seen before, and probably just as many forgotten names. Of course no one forgot the name Hodding Carter III. He was the fellow in the \$300 suit that so many students walked past, at Hilltop Commons, and didn't recognize. Maybe if he had been wearing a name tag, like the rest of us, he would have been more easily recognized, but then again, he might not have been able to get his full name and position down on just one name card.

There was a luncheon and a dinner served, for all who attended the event. Once more, the cafeteria system outdid itself. My congratulations to them. An address to the group by Hodding Carter III followed a more than adequate chicken and rice dish at lunch. A journalist himself, Hodding Carter delivered an eloquent speech. One should have been so lucky as to have followed it all, but his points on the press and the government were well taken, and the sometimes humorous overtones aided in the digestion of the meal. I couldn't help but think that if Hodding Carter hadn't been from Mississippi, he would have made a great Mainer.

The group broke up after lunch and returned later on in the evening for a cocktail party, dinner, and more speeches. I'm sure that by the end of the day all the guests had had their fill of speeches, food, handshaking, and straining their eyes, so the could read each others' name tags. I kind of got nervous having people reading my name on my card, and, I suppose, a little upset with them. By the end of the evening, I was giving the nosey ones just enough time to read the first part of my card, and then I would turn to one side leaving them aching to know the rest. I'm sure.

Maine's finest were there that night (and, of course, that included this university's journalists also) and I was glad to be a small part of it. Amongst the editors, and owners, and assistants to, there I sat taking it all in-wondering if some day I could return to this M.P.A. function as one of the true journalists. There is a lot to journalism. The men and women that were there have learned a lot and they also know that there is a lot more to be learned. All I can do is try to learn the ropes of journalism, and get used to listening to a bunch of speeches, and eating a bunch of cafeteria food. The latter two should be enough pain for anyone, but hopefully after these and many more criteria, someday I'll be able to say that I am a journalist.

Malcolm Loring is an animal science major. His column appears here Mondays.

The University of Maine at Orono's student newspaper since 1875

Maine Campus staff

The *Maine Campus* is published daily at the University of Maine at Orono. Editorial and business offices are located at Suite 7A Lord Hall, UMO, Orono, Maine, 04469, telephone (207) 581-7531. Advertising and subscription rates available upon request. Printed at *The Ellsworth American*, Ellsworth, Maine, 04605.

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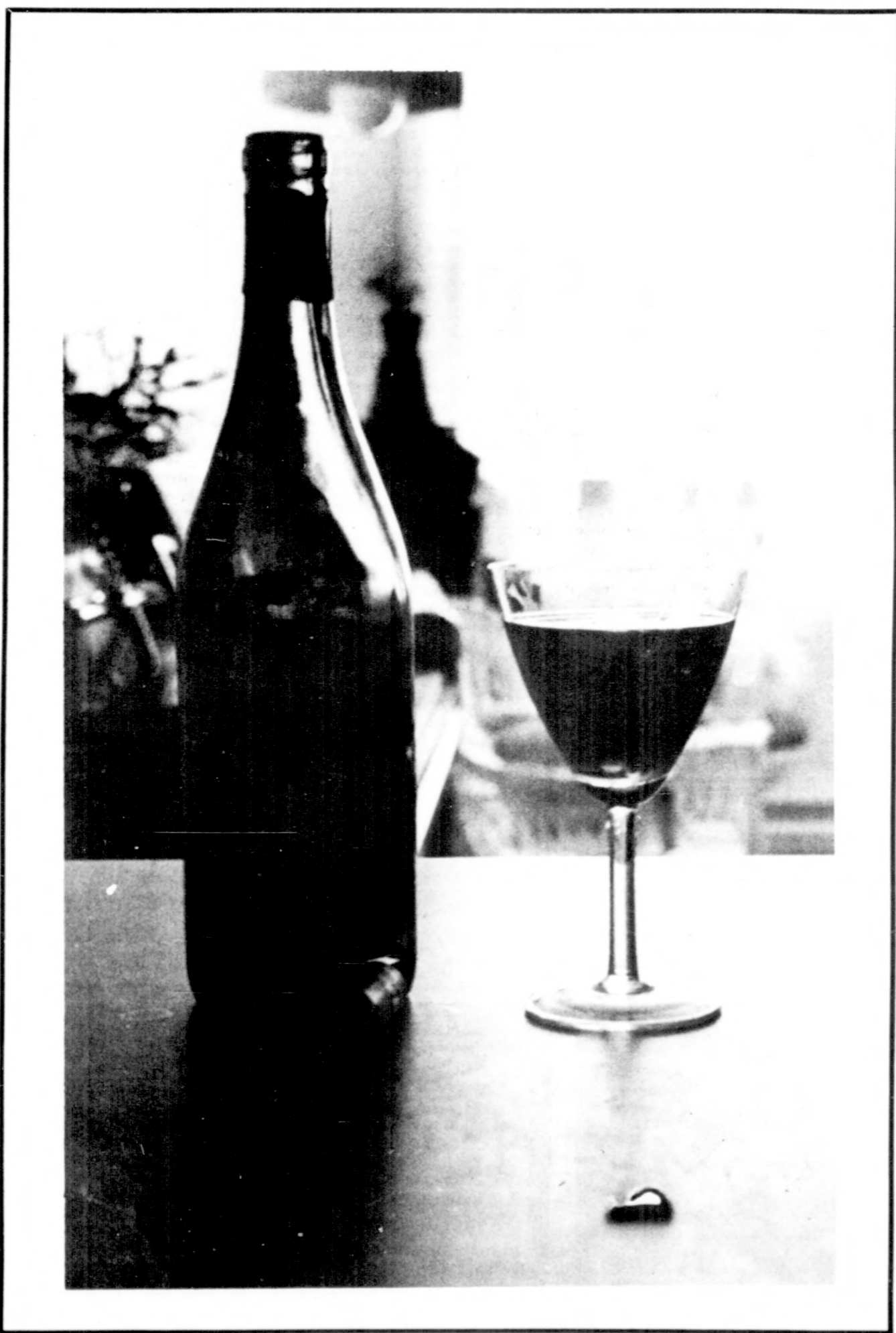
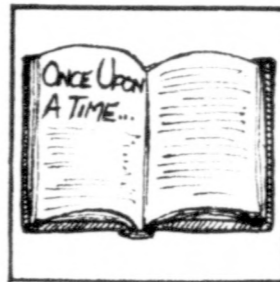


Photo by Susan Day

Getting into the spirit of winetasting on page 7



Experience the stress factor pg. 11



Little Birds a new paperback seems fowl pg 6



Is McDonald's attempting to outdo the Colonial? pg 6



Two current films are reviewed pg 11

Soft Porn**Little Birds: Not exactly a novel about animals**

For lovers of the unusual romantic novel, this is the perfect time to curl up with a book about flaming passion and desire. I'm not referring to another Harlequin Romance or the current Barbara Cartland novel. I am talking about a new book from a very old author.

Little Birds by Anais Nin can be classified as a classic piece of contemporary literature. It allows the latent X-rated movie goer a chance to enjoy eroticism in the privacy of his own home and seduces him with each story.

In *Little Birds*, Anais Nin describes a variety of passionate episodes: a woman who achieves sexual fulfillment at a public hanging, an artist whose studio becomes a salon devoted to sex when he exposes himself in front of little girls, and two girls who arouse one of Europe's great lovers to sexual frenzy.

"rebel without a cause." When she came to the United States, during World War II, she was in desperate need of some money. Consequently,



There are thirteen stories in all and every one is equally stimulating as the next and are as shocking as the vivid purple cover of the book.

It could be compared to the erotic tales written about in *Playgirl* magazine. All that is missing from the book is the traditional center-fold. One could say that it is a mild form of pornography.

One day when she was walking with him, she lost the heel of one shoe. He had to carry her. That night he took her, in the candlelight. He was like a demon crouching over her, his hair wild, his charcoal-black eyes burning into hers, his strong manhood pounding into her, into the woman whose submission he first demanded, submission to his desire, his hour.

Little Birds was written for a dollar a page. According to the publisher of the book, "No woman writer has explored sexuality with such complete abandon."

Little Birds is a potpourri of sexuality for your library of love. A *Time* magazine critic said it best when he wrote that Nin's stories "radiate musty, hot-house sensuality."

With the advent of the Oscars, I would like to give *Little Birds* a book award and title the category "miscellaneous stimulating for all occasions."

It is the type of book that will warm up the chill of an April evening.

Carol Saunders

Food stuffs**'Move over, Colonel'**

The people at the Golden Arches have done it all for you again—this time with a feather to tickle your fancy.

The Americana franchise has added to its menu one more item of good-old-American foodstuff: chicken cutlet sandwiches. They call it a McChicken, in keeping with their "Mc" fetish, and it comes in another one of those styrofoam pre-fab units. So far, so good.

The little critter comes on a Big Mac-ish roll, with a sprinkling of little lettuce pieces sitting on top. The "special sauce" in this case seems to be a dollop of mayonnaise with a few random spices thrown in for good measure. The chicken part itself is more prominent than the meat usually is on the rest of their menu—you can find it easily without a microscope. It has a crusty-dipped coating, and looks to be deep fat fried.

McDonald's has long been an institution for the American culture, and as such has mirrored the changes in attitudes of the people. It seems even fast food has to be available in different models and sizes for the public now—the old burger and fries is now only palatable when each item has a catchy name, and often, a price to match.

When the chicken sandwich first came on to the McDonald's market, they tried to

whet the appetite of the American public. They passed out little fractions of the poultry to unsuspecting fast food-goers. If you had one of the freebies, then you know what you're in for when you buy a McChicken. If not, then you'll just have to get one now and see if it ruffles your feathers the wrong way. Maybe one dollar is just chicken feed in comparison to a real restaurant meal, but it seems a little high for a hen-house meal.

--Susan Day

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The intimate secrets of wine...

Forget everything you've ever heard about wine; chances are what you have heard is just sour grapes.

Wine is schizophrenic; it has a snobby reputation, and it has a seedy reputation.

Mere mention of wine conjures visions of the Rockefeller family sitting around a cozy fire sipping 1955 (a very good year) Chateau Petit-Faurie-de-Souchard out of Tiffany crystal stemware.

On the other hand, wine connotes wines, the local bums who stand on the street corner guzzling gallons of the stuff out of brown paper bags.

Yet, the fondest memories you probably have of the fermented grapes go back to your pre-legal-age days when a 97-cent bottle of Annie Green Springs was the highlight of the weekend.

You're old enough to limit yourself to one (or two) glass(es) of wine at a social gathering. The bits and pieces you've lear-

ned about wine up to now through the grapevine is an insufficient amount of knowledge to really know what it is you are drinking.

Wine...it has a seedy reputation.

The next time you have a dinner party, you will be able to select the proper wine. It's not difficult to understand what seems to be a complicated world of grapes, if you learn the rudimentary concepts of the fruit and its juice.

Wine, simply put, is the alcoholic beverage made by the fermentation of the juice of the grapes. This process turns the sugar in the juice into alcohol. The juices differ in color, flavor, bouquet (aroma) and

quantity of alcohol present. Wine is classified as natural or fortified, sweet or dry, still or sparkling—the differences depending on the variety of grapes, location and soil of the vineyards, treatment of the grapes before and at the time of vintage, methods of manufacture and after-treatment.

The three classes of wine most common to common folk are red, white and pink (rose). Color difference is primarily a question of how long the skins of the red or black grapes are allowed to stay in the vat while the wine is being made.

When the skins, where the dye is, are in long enough, red wine is made. Take them out a bit sooner, and *voilà*—pink wine. Don't put the skins in at all—white wine. Some grapes, of course are green (or white). These grapes with no skin pigment produce white wines only.

When all the alcohol present has been produced by simple fermentation of the grape, the wine is said to be natural. When further alcohol has been introduced to the natural juice, the wine is fortified, or



brandied. Light red and white wines, such as claret, Burgundy, sauternes, hock and Moselle, contain from seven to 15 percent alcohol, and are natural wines. Sherry, port, Madeira, Malaga, Marsala and Tokay are fortified wines, and contain from 16 to 35 percent alcohol.

In making natural wine, the grapes are gathered when fully ripe (sometimes, as for sauternes, when over-ripe), but not sundried. They are placed in tubs or vats, and the juice is extracted by pressing or dripping.

The old scenarios of trampling grapes by human feet is still in existence today, but, in general, machinery has taken over. Red wines are not pressed until after first fermentation, so the dye and tannin of the skins can be extracted. The *must* (juice being processed for the new wine), which results from pressing, soon ferments because of certain organisms, or wine yeasts, existing on the skins of the grapes.

In about one month the liquid, now still fairly clear, is run off into other casks. The new wine set there until it goes through an intricate set of chemical processes: oxidation of proteins occurs; the distinctive flavor of the wine develops; and acids and alcohols combine to form the bouquet. The residue from inferior presses, called *marc*, is distilled into inferior brandies.

The ripening, clearing or fining of the wine is done by moving it now and then to other casks. This procedure is done frequently for two or more years before bottling for wines that are to be exported. Most natural wines are enjoyed by the people of the country of production, since it is not bottled, but left in its cask.

(see WINE NOT page 8)

...from vine to cask to glass

The art of distinguishing fine wines is an age-old custom, dating back to man's first confrontation with grapes and the diverse assortment of edible possibilities they contained within their juicy bodies.

In France, Italy and Spain wine flows like beer in Germany and water in the United States. In these countries, to survive, it is necessary to understand wines—to be able to distinguish the youngest, lightest, direst wines from the heaviest, oldest, sweetest ones.

This article is designed to give you the basics of how to go about properly tasting and distinguishing one fine wine from another.

The necessary elements of the art of wine tasting are what the fellows at the Culinary Institute of America call "the five Ss,"—see, swirl, sniff, savor and swallow. Sounds simple enough, except there is a formal technique to accomplishing each. And even more importantly, each individual's sense of taste, smell and sight is totally unique onto himself, though the judgment should in some way reflect the opinion of the majority, or at least someone more experienced in the art of wine tasting, says the Culinary Institute.

The room in which the formal wine-tasting gathering is held should be well-lit, according to culinary student Tamara

Frey. This is why it's not a bad idea to give a wine-tasting party in the late morning or early afternoon of a bright, warm spring or summer day. This brightness maximizes the ability to distinguish the actual color of the wine.

If tables are to be used, don't cover them with flowered or patterned cloths, says Frey, as this will put flowers in the wine, when in reality there is no such thing. It is vital to use clean, white cloths to keep the eyes from being deceived. White cloths will help visualize the wine's true color—an important quality to be determined in the tasting.

Wine is judged by color, bouquet (smell), and taste, Frey says. To taste it properly, fill a clean, dry wine glass one-third to one-half full. It is essential that each wine tasted be drunk from a clean glass, as the residual taste from one wine could effect the flavor of the next. White wines are also usually served in smaller glasses, and red wine in the larger size.

The idea of serving the red wines, or the "more important" wines in the larger glass, Frey says, is based on this theory: the deeper the glass, the more profound the bouquet of the wine.

The wine to be tasted for a party should be properly "laid to rest" before being

tasted, says Frey. "A well-rested wine will taste better and give more pleasure than an upset one," she says.

The wine should be brought to its correct serving temperature slowly and gently, according to the institute information. "Do not put the wine into boiling water or on a radiator, and do not put ice cubes in the wine," they emphasize, for

See, swirl, sniff, savor and swallow

such practices would disturb the true flavor, color and smell of the wine.

Remember to serve the dry white wines and rose wines cold, "but never overly chilled," the institute recommends. Sweet white wines, Champagnes, and other sparkling wines are to be served at a colder temperature, they say. Red wines are to be served at room temperature or about 65

degrees. The only exceptions are light, fruity red wines which should be slightly cooled, they say.

A bland food should be provided for your guests so that their palates can be cleansed between wine tastes. Matzoh crackers are ideal for this purpose; soda crackers, unsalted 'Saltines,' or melba toasts are also perfect palate cleansers. A hard, dry french bread is suitable also and is more apt to soak up the alcohol, for those friends who insist on swallowing the majority of their wine sips.

The institute does not recommend consuming cheese while tasting wine, if the intentions are sincere about accurately judging the fine wines. Cheese leaves flavor behind which can affect the taste of the next wine.

Depending on the seriousness of the wine tasting and the number of wines to be tasted, the institute recommends that a paper cup be available for spitting out the excess wine, once color, bouquet, and taste have been registered.

The older red wines might contain some sediment, which is a harmless deposit that can cloud the last few glasses poured from that particular bottle. Decanting the

(see PARTY PRESSINGS page 8)

Everything you've always wanted to know about

Sweet wines, such as port, are those in which fermentation has been stopped before all or most of the sugars have been fermented away. Dry wines, as Italian chianti, are those in which all or most of the sugars have disappeared.

Effervescent, or sparkling wines, as opposed to still wines, retain a quantity of carbon dioxide which is produced by bottling the wine while in the process of fermentation. The process is allowed to continue in the bottle rather than in the cask. The most well-known of the bubbly, Champagne, is a sparkling white wine.

Many light wines, even Burgundy (a bodied, or heavy wine) and others are often rendered effervescent.

In addition to the importance of color and bubbles, however, is the country in which the wine is made. In fact, many stores now shelf bottles according to their native countries rather than their color.

Four countries are noted for their excellence in wine-making: FRANCE: Some of the finest still and sparkling wines come from this country. Bordeaux wines, red and white, are dry, except for sauternes. This wine, whose name ends with an 's', comes from a community of the same name in southwestern France. It is too sweet to serve with a meal, but makes a lovely dessert drink. Bordeaux

Burgundy. Rhine wines were, long ago, fermented for 10 to 20 years in large casks, as the great Heidelberg Tun. But, since 1822, smaller casks have been used, and bottling not more than three years is the common procedure. Moselle wines, light and dry, mature quickly and must be drunk within five years.

ITALY: This country turns out much wine each year, but most of it stays within its borders. Italian wines are not known for their quality, and are named for the grape

of fish, whereas the heavy red burgundy is the perfect companion for roast beef.

Just as important as selecting the proper wine is knowing how to take care of it. Wine should be stored in a place where it will be least disturbed. It should rest on its side in order to allow the cork to absorb

There is much truth to the white-with-fish red-with-meat theory

rather than the district in which they are grown. In this way, a Tuscan vernaccia may be excellent in one area and of poor quality in another. Chianti, probably the most popular Italian wine, is a dry red Tuscan wine. Straw-covered bottles used to be this wine's greatest attraction, but today some of the finest chianti comes in plain bottles. Marsala, from the island of Sicily, is a sweet fortified brownish wine. Soave, an inexpensive wine, is very dry, yet

the liquid, thus making it airtight. Wine could conceivably be stored upright for weeks, but the chance of air entering the bottle is greater. Excessive heat and cold are a danger to the wine's health; normal temperatures are desirable.

Serving the wine is the grand finale. The serving temperature of the wine is different from its storing temperature. Red wines are served at room temperature, whereas white and rose wines are chilled.

A red wine should be opened at least one hour before it is served to allow the wine to "breathe." Crystal stemware is not at all necessary, but a glass large enough to allow the bouquet of wine to collect in the top of the glass is.

With a basic understanding of the world of wine, you are ready to impress your company when they come over for dinner. Boone's Farm and Annie Green Springs drinking sprees are a thing of the past...sante.

--Anne Lucey



(of the red type) include Medoc (red) and Graves (red and white). All red Bordeaux wines are now called *claret*. The many kinds of Medoc are named according to their vineyards, as Chateau Haut-Brion, Chateau Lafite (now Lafite-Rothschild) and Chateau Lascombes. The Graves contain a higher percentage of alcohol than do the Medocs. Burgundy wines, red and white, are a connoisseur's delight. Chablis, a well-known white wine is a Burgundy. GERMANY: Hock, a nickname for Hochheimer, is the English term given to all Rhine wines, except Moselle and Steinwein. The better white hocks tend to come from the right bank of the Rhine River, and they include Johannisberger, Lorsch and Hochheimer. Wines from the left bank of the Rhine tend to contain a greater amount of alcohol than those from the right bank, but they are mild and soft. Wines from this region include Niersteiner, Budesheimer and laubenheimer.

The few red hocks are similar to the red

refreshing. Valpolicella, a red wine, is popular.

UNITED STATES: American wines are making a breakthrough in the formerly European-dominated art of wine-making. The best wine-producing areas in the country are California and the Finger Lakes region of New York state. The grapes of California (which produces 85 to 90 percent of American wine) are from European vines. A better-known wine is Pinot Noir, a red wine that is a counterpart of Burgundy. In white wines, too, are counterparts of European wines.

All the characteristics of the wine combine to form the deciding factor in which wine to serve with your dinner. The latest theory in the popular world of wine-drinkers says it is OK to drink the color of wine you want, when you want. After a bit of wine-drinking experience, you will discover there is much truth in the white-with-fish-and red-with-meat theory. A light white wine compliments the light tast

● Party pressings

(continued from page 7)

wine solves this problem.

Begin by uncorking the bottle gently, being sure to disturb the wine as little as possible. Hold the bottle against a bright light or candle and pour the wine into a clean, dry, odor-free decanter. When the sediment makes its way to the neck of the bottle, stop pouring. The wine left in the bottle can be saved for a less formal occasion.

The proper way to pour the wine, according to the institute, is to hold the bottle just above, but not touching the rim of the glass. If the bottle has been in an ice bucket, be sure and use a napkin under the

bottle, being careful not to cover up the label, since guests will want to know what kind of wine it is they are drinking.

Wines should be served in the following order, depending on how many kinds are to be served: Serve the light wine before the full wine; the dry before the sweet; the young wine before the old; and lastly, the dry white wine before the red wine.

It's important that you've taken all the right measures to insure the wine tasting party will be a success--from choosing fine wines from a well-informed wine merchant, storing the bottle on their sides only for a couple of days before the party to make certain that they've had time to rest for optimum flavor, to the providing of all



the wine-tasting and cleansing crackers proper atmosphere.

To register on pressions of the wine is of utmost importance and appreciation and vineyard-grown drink while, these records knowledge and enjoyment that you taste.

To start off the should prepare the culinary institute. guests' individual t or raising the mou the perfect preparation.

"Serious tasters taste any single wine recommends, "limit to three or four, so figure."

ways wanted ow about wine (and then some)



photo by Susan Day

Color of the wine tells about its type, age, and substance, the institute explains, and each bottle of wine has its own unique hue. For example, the Chablis is supposed to be a "pale straw yellow with a greenish tinge," while a healthy Beaujolais usually has a "purple tone."

The culinary institute points out that while the wine ages, the color changes. The red wines turn to a brick color in old age, while the white wines become darker, changing finally to old gold.

The substance of a wine's color can be judged by its deepness," the institute says. This means that the wine with a deeper, fuller color is a wine made of good, ripe grapes, while a wine made from unripe grapes will not possess the deeper, richer quality of the other. Once observing and recording on paper the impression of the wine's color, swirl the glass, either on the table or while holding it, being sure to hold the glass stem and not the bowl, as the warmth of a hand might affect the temperature of the wine, disturbing its unique qualities. This swirling of the wine aerates the liquid and releases its "bouquet."

According to the culinary institute, a major part of impression and judgement of wine comes from the smell. Smell points out both positive and negative qualities of the wine and helps define how flowery or fruity it is. The ultimate goal here would be being able to identify the grape variety that produced the wine. But it takes much practice to become such an accomplished wine taster. After inhaling the aroma and

the party. The culinary institute describes the mouth as being capable of distinguishing the wine's weight—that is, whether it is full-bodied or light-bodied. This is possible through the mouth's ability to sense sweetness from sourness and bitter from salty tastes. What should be looked for when tasting a wine is a balance of acidity. This means there should be neither too much of an acidic taste nor too little. Too much acidity makes a wine taste "tart" and "unpleasant," says the institute, and too little acidity makes a wine taste "flabby." If bitterness is tasted it usually means there is a high degree of what is called tannin in the wine. Tannin comes from the grape skins and is considered an important part of red wines. It gives the wine a puckery quality when it is young, but as it matures the tannin lessens and the wine develops a smoother taste.

Sweetness is readily apparent in any wine that has residual sugar. This is the natural sugar content of the grapes when they're first harvested. These wines that contain this natural sugar content in high amounts are such wines as roses, Sauternes, and Barsac.

The natural salts are usually in small amounts in the wines you will be tasting, and they will be rarely even noticed.

Cleanse the palate before embarking on the sensory experience of yet another wine. Write down those impressions and discuss those observations continuously with the other guests. Remember that the secret to becoming an adept wine taster is to record your sensory experiences with a variety of wines. And always take note of the label on the bottle, for with time, just a peek at the label will give you all the information you want, without having to purchase it to find out that you made a mistake.

In summary, the art of fine wine tasting entails first, observing the bottle, the label, and the color; second, swirling the wine in the glass to observe clarity and tone; third, to bring the wine to the nose and inhale the aroma to determine bouquet, grape variety, cleanliness, maturity, and depth; fourth, to savor the flavor of the wine to determine temperature, body, taste, aroma, and texture; and lastly, to experience the wine fully by swallowing to observe balance of the wine and most importantly, aftertaste.

--Julia Frey

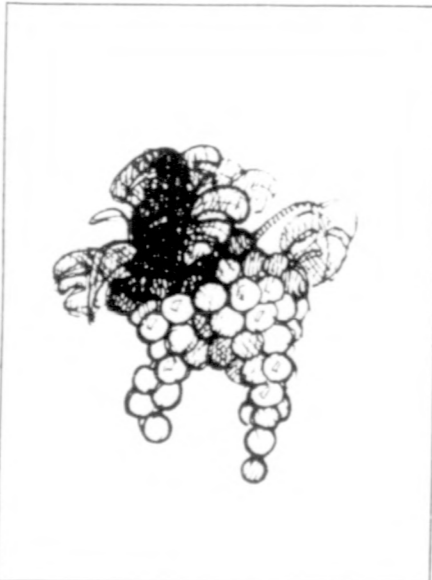


photo by Susan Day



the wine-tasting necessities, such as palate-cleansing crackers, wine glasses, and proper atmosphere.

To register on paper and compare impressions of the wine with the other guests is of utmost importance in furthering an appreciation and understanding of the vineyard-grown drink, wine. After a while, these records of the wine will add knowledge and enjoyment of each new wine that you taste.

To start off the wine tasting, each guest should prepare their palate, says the culinary institute. Depending on your guests' individual taste, a sip of Champagne or rinsing the mouth with a little water is the perfect preparation to tasting each new wine.

"Serious tasters are careful not to over-taste any single wine," the institute recommends, "limiting their sniff and sips to three or four, so as to prevent palate fatigue."

recording impressions on paper, try to confirm the initial impressions of the wine by taking a sip and swirling it around in the mouth, so as to get the full flavor. Draw a small amount of air into the mouth and let it mix with the wine. The institute says that this technique further releases the flavor. "The slurping sound that results is quite acceptable at wine tastings," they say, "so don't feel embarrassed about making gurgling sounds—it can only add to

Student joins *Up With People*

Five hundred and forty-nine of the people touring with this year's *Up With People* group won't be from UMO. One will.

That one is Becky Osgood, a 24-year-old junior education major. She has appeared in the *Damn Yankee* a number of times, singing and playing her guitar. She will be doing the same things while on tour with the musical group, but she will be performing around the nation and around the world instead of around the campus.

Osgood said she got the idea to apply for a position with the group after attending one of their concerts last May or June.

"After the concert is over each time, they (the group) ask everyone who's between 17 and 23 if they're interested in joining the group, and have them stay after and fill out an application," she said. She pointed out the members are chosen for the group on the basis of an interview, not a musical audition.

The tour for the group, which consists of about 550 people from more than 20 countries, lasts 11 months. The travel logged in that time is expected to be in the neighborhood of 35,000 miles.

Osgood said she has traveled "as far west as Utah, as far south as Florida," and is looking forward to the chance to see more of the country and of Europe. While on tour in Europe members of the group will be staying with host families instead of hotels, to gain more flavor of the country and share experiences.

One of the basic ideas of *Up With*

People is to build bridges of communication and understanding among peoples, countries and cultures, and Osgood said living with host families is one way of building those bridges.

Osgood, whose parents live in Bangor, will be beginning her tour with *Up With*



Becky Osgood, a junior education major, will be traveling on a 35,000 mile tour with the *Up With People* group. Photo by Mark Munro

People in July, and by that time must raise the \$4800 tuition asked of each participant in the program. That amount plays for about one-third of the total costs of the tour. Osgood said she will soon be beginning the long process of finding funding for her part of the tuition. She cited local groups such as the Kiwanis Club or Lions Club as possible sponsors of her trip.

Movie review

Serial: An R-rated Soap

I really hate to admit it, but the movie *was* funny.

The film is *Serial*, a Sidney Beckerman film based on the magazine serialization (hence the title) and subsequent novel, a broad satire of California life-styles, fads, and morals as of late, and one man's rebellion to them.

The man is Harvey (Martin Mull), typical California family man of the 1980s, complete with a daughter kidnapped by a religious cult (who dress in purple, and live in a purple house with purple furniture), a wife deeply into encounter groups and an affair with an Argentinian dog clipper, a secretary who urges him to go to an orgy, a middle-aged friend turned swinger, his own affair with a 15-year-old nymphomaniac, and a homosexual motorcycle gang.

The movie is an R-rated version of "Soap."

And that's the attitude I went to the film with, that this was nothing more than a risqué made-for-TV movie.

A lot of TV veterans, for instance, are featured. Bill Macy, late of "Maude," plays Harv's middle-aged friend, Peter Bonerz of Bob Newhart's old show is the neighborhood psychiatrist/therapist. And Tom Smothers is great as the flower-child Reverend Spike.

The movie is heavy with the rapid-fire of one-liners aimed at EST, jogging, therapy, marriage, sex, bicycles, drugs, religion and other assorted subjects. Norman Lear, I thought while watching the film, does this better. On the wide screen, the humor comes off corny, if not a bit clichéd.

But like I said, it's funny.

What makes it a cut above most films of this type is Martin Mull, lwho, if you've ever seen him host the "Tonight" show, is playing himself. Mull's character of the half-sane man in a fully insane world comes through very well on the big screen, and enhances some otherwise tedious jokes.

Many of the other stars, including Macy, Sally Kellerman and Tuesday Weld, appeal because they are able to play off Mull's "normalness," whether Mull is on screen or off.

What works in this film is a battle of the normal versus the enlightened. Without Mull, the film is simply a collage of mundane California jokes and bedroom humor.

If Tatum and Kristy don't appeal to you, try this one. It's good for a couple of laughs...maybe even a few more.

--Mike Lowry

Those faculty members and students attending graduation exercises on May 17 who have not made arrangements for academic regalia (caps and gowns) should do so immediately to ensure availability. Place your ORDERS AT THE TEXTBOOK ANNEX or by calling 7311 or 7475.

UMO's contracted supplier for academic regalia is Cotrell and Leonard, Inc. who is currently involved in a labor dispute. Anyone who objects to being supplied by this firm may request an alternate supplier at the time their order is placed.

Students who placed their order on Monday and Tuesday of Senior Week or others who may wish to change their orders may do so by calling in person or by phoning 7241. Payment is due at the time orders are picked up. Most orders should be available at the Textbook Annex 2-4 days prior to graduation day.

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Movie review

Coal Miner's Daughter doesn't strike it rich

The moonshine runner smiled and took a swig of the potent potable. "If you're from the hills there's only three things you can do. You can do down the mines, run moonshine or go down the line."

Coal Miner's Daughter is about all three—and it's not really evident which is preferable.

The movie opens with Sissy Spacek, as the 13-year-old Loretta Webb. She is the offspring of the guy who goes down the mineshaft. She looks as innocent and "hillbilly" as she is supposed to look, and that's good. If she looked as though she'd just stepped out of *Carrie* there's a good chance the film wouldn't have stood a chance.

But it did stand a chance.

Loretta Lynn is, at least to the large group of country/western admirers in the nation, a larger-than-life figure. Her lyrics are on the lips of many housewives, and her songs often grace the top section of the musical charts. But her music is only a part of this movie—since it is a movie, the pictures are supposed to follow along. In this case, sometimes they do and sometimes they don't.

When they do, it's a good movie. When the scene shows Loretta's husband Do (short for Dolittle, and played by Tommy Lee Jones) fogging up the rear window of a T-bird with another woman, Loretta responds with a classic comment: "If you want to keep that arm, honey, you'd better get it off my man." The woman keeps her

arm, and Loretta manages to keep her man.

Jones does an admirable job as the driving force behind the woman. It is his work, his insistence and his brashness that pushes Loretta into the limelight in the first place; his persistence which keeps her going.

But it is Loretta's (and Sissy's) talent that keeps the musical part of the show going. Already the mother of four young 'uns by the age of 18, she goes through double-duty days of mothering and singing. And she seems to do well at both.

Yet there is something wrong with the movie. There is no crisis, really. No battle to be won. Sure, it's not all that easy to get

(see COAL MINER page 12)

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Stress Factor

I never wanted that brat anyway

Mark Sloan reached in his pocket and pulled out his ring of keys. He found the grey one and tried to guide it into the slit. After some struggle the key slid home and Mark gave it a turn. The lock snapped open and he pushed the door open gently. "Whew, I'm beat," he mumbled to himself. He looked at his digital watch. It said 3:15 a.m. All Mark

-Are you calling me a drunk woman?

-No but you spend so much time at that bar...

-Can't a man have a drink with the boys now and then?

-Of course but not every night. All I'm saying is little Mark needs you home more often.

-Now look here Mrs. Sloan, I never wanted that brat anyway. He's your problem ya here.

-Why you son of a bitch.

-Don't you ever call me that again.

Mark looked on helplessly as his father grabbed his mother by the throat and began to choke the life out of her. Mrs. Sloan collapsed to

FICTION

wanted to do was hit his bed and sleep for days. He walked into the room as the door slammed loudly behind him. Darkness flooded the room and he reached out for the light switch. To his surprise his fingers did not touch the switch. Mark reached a little further and couldn't find the wall. He stepped forward trying to find it but something hit him across the shins and he rolled over it. Mark hit the ground with a thud and lay motionless for a minute. Slowly his eyes began to adjust to the darkness and he could see the wall in front of him. Jumping to his feet he found the wall and ran his hand along it looking for the switch. His fingers touched the plastic button and he flipped it on. Mark's eyes bulged in disbelief. "What the hell, who, what, holy shit." Mark was no longer standing in his little dorm room, but in the apartment where he had grown up. Uncle Ned's place.

Mark didn't like Uncle Ned. Ned had explained to Mark when he was little about his parents. Ned told Mark that his parents had been killed in an automobile accident when he was a baby. Mark hated Ned for this. Whenever Ned would call to Mark, Mark would say, "Leave me alone you're not my Daddy." With tears in his eyes Ned would answer, "No Mark I'm not you're Daddy."

Mark walked forward through the livingroom. He began to hear voices coming from down the hall. Mark headed toward them carefully not knowing what to expect. Mark peered around the doorway of one of the rooms and spied two people arguing violently. He became frozen in his tracks and his voice was caught in his throat. Mark could only watch and listen—

*He took
the gun down,
put the barrel
in his mouth, put
his finger against
the trigger and...*

the floor dead. John Sloan walked over his wife's dead body and headed toward the fire place where his shot gun was hanging. He took the gun down, put the barrel in his mouth, put his finger against the trigger and...

Mark sat up with a jolt. He realized he was sitting on the floor in his dorm room. He got to his feet, turned on the light switch and looked at his watch, it said 3:15 a.m.

That night Mark sat down and wrote a note to his Uncle Ned. With a lump in his throat he wrote:

Dear Uncle Ned-
I'm sorry. You were right, you're not my father. You're someone who loves me...

—Andy Friedman

Academy Awards

The envelope, please...

If you've been so knee-deep in academia or life itself not to notice, tonight is the 52nd annual Academy Awards ceremony, to be broadcast on ABC-TV (Channel 7 for UMO viewers) at 9 p.m.

And, as if you haven't already guessed, it's time for the semi-competent-critic to put his neck on the line in making Oscar predictions. It's not as easy as it sounds.

Contrary to what has been written earlier this semester, there were lots of excellent films available to the box-office public, many of them worthy of Academy honors. Many of them were represented well in the nominations, a fact that confuses me even more in making my choices.

So all I can do before taking the fatal plunge is echo what many writers and performers have said: It's too bad that Oscar has the stigma of BEST attached to it. Who is to say one picture is better than another, completely different, picture, or that an actress in one film is better than an actress in another? All I have to go on is a gut feeling.

Ugh. So here goes.

Best Supporting Actor: I'd put my money on Robert Duvall, a surfing-crazy officer in *Apocalypse Now*. The only actor from that film to get nominated (Brandon didn't deserve a nomination, and Martin Sheen took himself out of the running because he also felt there shouldn't be so much competition. Pity.) Duvall represents one of the best anti-war-insanity symbols of the film, and performs the role to the hilt. His acting is what makes the first half of *Apocalypse* one of the best cinematic achievements of the decade.

Best Supporting Actress: Hands down, to Meryl Streep, the estranged wife and mother in *Kramer vs. Kramer*. Seeing her in that movie makes one grateful that Kate Jackson didn't get the part.

As for the competition (oops, that evil word again), Jane Alexander was also good in *Kramer*, but I really didn't think her part was anywhere near large enough or developed enough to merit an award. *Manhattan's* Mariel Hemingway was also OK, but nothing spectacular, and Candice Bergen (*Starting Over*) simply doesn't deserve a nomination. She doesn't even deserve to be called an actress. "Nuff said.

For music lovers everywhere, the best song will be the theme from *Ice Castles* ("Through the Eyes of Love") by previous Oscar recipient Marvin Hamlisch and Carole Bayer Sager. (To Muppet fans: To tell the truth, I'd really like to see Kermit the Frog win it for "The Rainbow Connection," a song by Paul Williams and Kenny Ascher, but I really don't think it can hap-

pen. If Miss Piggy can't get nominated for Best Actress, then Kermit can't win. Another motion picture upset.)

Best Actress: Despite all the evidence Sally Field has got it wrapped up for her performance as a mill worker in *Norma Rae*. I'm going to bet on Jill Clayburgh, for a humorous and often poignant portrayal of the kindergarten teacher in *Starting Over*. Clayburgh was a perfect foil to Burt Reynolds in a roll that is the flip side of her role in *An Unmarried Woman* for which she was nominated last year.

Best Actor: Once again, for *Kramer vs. Kramer*, Dustin Hoffman has got it, no question. As the father fighting for custody of his son, Hoffman is, in an over-used but appropriate word, brilliant. He's been nominated thrice before, for *The Graduate*, *Midnight Cowboy*, and *Lenny*; Hoffman's time has come.

And the biggie: I'm going out on a limb for this one. I loved *Kramer*, and if it does win the award for best picture, it will be well deserved (and not at all unexpected by the media; the film is the odds-on favorite to win), but I'm going to go against the grain and go for *All That Jazz*, Bob Fosse's film based on his own heart attack.

Jazz is possibly the most relevant extension of musical film genre since Fosse's last film musical, *Cabaret*, a few years back. It mixes elements of fantasy, song and dance, drama, and even a bit of black humor for two hours of unique entertainment.

This is not to say that *Kramer* isn't deserving. It will probably win awards for direction and screenplay, as well as Oscars for Hoffman and Streep, for good, honest, and superb entertainment and film in general.

But I really think that *All That Jazz* will take the award because...well, it's so wierd. The Academy seems to take interest in films that go against popular trends. Look at last year's winner, *The Deer Hunter*. (Yes, I know Vietnam films were "in", but this view of the war was in direct contrast to *Coming Home*, the popular favorite last year), *The Godfather* films, yes, and even *Rocky* to a certain extent.

OK, so there it is. There were a few people and films, of course, I'm sorry Oscar missed. Frank Langella and his film vehicle *Dracula* were possibly the most stylish version of the vampire legend yet, and worthy of a nomination. Alan Arkin displayed a great comedic talent in *The In-Laws*. How about the film version of *Hair*? Woody Allen's *Manhattan*? And what about Kermit, Fozzie and Miss Piggy?

Oh, well. You can't have everything.

Mike Lowry

● Coal Miner

(continued from page 11)

a record played by the d.j.s. but she doesn't seem to suffer that much. They eat a lot of baloney on the road (which Do says is an aphrodisiac) but that could hardly be extreme suffering.

Maybe that problem is inherent in autobiographical works, but here the music helps bring a little excitement. We know she's not going to die in the middle of the flick, we know she's not going to divorce Do (though it is hinted at once, to no avail) and we know Patsy Cline is going to die.

Patsy was well-portrayed in the movie with Beverly D'Amico even doing the accompanying soundtrack. It was a good

copy of the style both physically and vocally. The duet with Loretta/Spacek was nicely tuned, and fit in the scheme of things.

Maybe the movie suffered from just too many shots of her singing on stage. I know, the reason she's famous and the reason people would want to see a movie about her is the fact that she sings. But the plot suffers. And so does the audience.

Coal Miner's Daughter is not a bad movie. But it sure isn't a great one. The music is okay—Spacek has a surprisingly good voice, and seems comfortable in the country realm. But sitting through two hours of okay would be a lot less painful if it didn't cost \$4.

—Susan Day

Who deserves Oscar?

The Academy Awards are tonight...and if you've been watching television, reading a newspaper or leafing through any of the current magazines, then you've probably been biraged by everybody's opinion from *Liberace* to *Greta Garbo's* of who and what they think will be receiving the Oscar.

We at the *Maine Campus* took our own poll to see if we could accurately predict the winners by asking students at random for their choices.

This is the results:

BEST Picture
Kramer vs. Kramer 75 percent
All That Jazz 8
Breaking Away 8
Apocalypse Now 0
Norma Rae 8

Best Actress
Sally Field 25 percent

Bette Midler 8
Jill Clayburgh 25
Jane Fonda 33.3
Marsha Mason 8

Best Supporting Actress
Meryl Streep 66.7 percent
Jane Alexander 33.3
Barbara Barrie 0
Candice Bergen 0
Mariel Hemingway 0

Best Actor
Dustin Hoffman 75 percent
Peter Sellers 0
Al Pacino 8
Jack Lemmon 8
Roy Scheider 8

Best Supporting Actor
Melvyn Douglas 16.6 percent
Robert Duvall 25
Mickey Rooney 25
Frederic Forrest 0
Justin Henry 41.4

"Maybe
it will
go away."

The five most dangerous words
in the English language.

American Cancer Society

THIS SPACE CONTRIBUTED BY THE PUBLISHER AS A PUBLIC SERVICE



EQUAL TIME

The daily *Maine Campus* welcomes letters to the editor. Please keep them brief and type them double-spaced. We may have to edit letters for space, clarity, taste, style, accuracy or libel.

Send them to us at Suite 7A, Lord Hall, UMO, Orono, Maine 04469. Please include signature, phone number and address. Names withheld in special circumstances.

Drug arrests not effective

To the Editor:

In reference to the recent drug raids occurring here, I must ask, "Has anything been gained?" Any action should have a purpose; and I would guess the purpose of the university in this case is to curb the drug intake on campus.

I thought that over the years, mankind had learned that in order to solve a problem, one must go to the source of that problem. Although the ten unfortunate people arrested may be a source of the drugs, they most certainly are not the source of the drug problem. True, the drug "business"

may slow down for a while, but I don't think anyone involved would be naive enough to say it will stop altogether.

In order to find the source here, one must find out why the students are taking the drugs. Part of the answer is a lack of alternatives, and this is where the action should be taking place. The student body, especially those under 20, need more things offered to them in order to add more excitement to an otherwise noneventful existence in Orono.

Please don't misunderstand me; I'm not defending the actions of those arrested; I'm stating that if the university is genuinely concerned with alleviating the flow of drugs on campus, they must work in a more positive manner (such as offering more options); pinpointing and arresting a few of those involved, while it may help a little, is a very small step in the right direction.

Thanks for the space.
Charles B. Leithiser

The write to be heard

To the Editor:

First, I hope this campus, meaning you, take this proposed calendar very, and I mean very seriously. There is a good chance that it could become next academic year's calendar.

Do you all know how this emergency calendar will affect you, either academically, or affect your extracurricular activities? If you do not, or are not sure, I think it is important for you to take the time to go to the student government office, on third floor of the Memorial Union and find out.

My more efficient way of being heard is to write to our trustees, and speak out. Tell them how it will affect you, or how you feel on this emergency calendar change. Also, if you want, write to the chancellor. These are the people who will make the decision on whether to or not to implement the emergency calendar.

Their addresses are as follows:

Chancellor McCarthy, 107 Maine Ave., Bangor, Me. 04401

Trustees:
Francis A. Brown (Chairman)
143 Main St.
Calais, Me.

Bernard R. Carpenter
Bates College
Lewiston, Me.

Patricia H. DiMatteo
403 Blackstrap Rd.
Falmouth, Me.

Alan M. Elkins
22 Bramhall St.
Portland, Me.

Stanley J. Evans M.D. (Vice Chairman)
417 State Street
Bangor, Me.

Joseph G. Hakanson
104 Stroudwater St.
Westbrook, Me.

Susan R. Kominsky
One Merchants Plaza
Bangor, Me.

Thomas F. Monaghan
415 Congress St.
Portland, Me.

Ellen W. Platz
99 Grandview Ave.
Auburn, Me.

John Robinson
21 Stewart Ave.
Farmington, Me.

Elizabeth Russell
Jackson Laboratory
Bar Harbor, Me.

Thaxter R. Trafton
Civic Center
100 Dutton St.
Bangor, Me.

Artemus Weatheröe
14 Constitution Rd.
Kennebunk, Me.

Take the time now, or it will be too late.

Sincerely,
Michael C. Saltz
Student Senator of
Cumberland Hall

Is he serious?

To the Editor:

What the hell is going on, anyway? Has McCarthy lost his mind, or just his sense of perspective? How can he seriously believe that it is worth the unbearable increase in workload to change our academic calendar?

The purpose of a university is to teach. There comes a point when energy-saving measures, carried to this ridiculous extreme, will interfere with the learning process. At that point you have gone too far. It would be infinitely better to pay a little extra to make up for increased energy costs, rather than to interfere with the ability of the student to learn. We are here to learn aren't we?

I am not just saying this because I have money to burn, either. I am still in school only because of a government guaranteed loan. Assuming that government budget cuts don't eliminate this program altogether, I will have to borrow more next year to stay in school.

It's a very poor choice to have to make--between paying extra, and increasing the work load to this extent, but to me the choice is tolerable vs. intolerable.

If the schedule change goes through, I will transfer. As much as I'd like this school otherwise, it is as simple as that. I don't think I am alone in saying this, either.

Richard Durost
417 Somerset



Reflections of spring

A recent warm bright spring day was mirrored in the waters of the Stillwater River. [photo by Don Powers]



Townpeople whip up world's largest salad

MILFORD, MASS.--Folks in Milford are tossing what they hope will be the world's largest salad. Yesterday morning in the Milford town hall, they assembled more than 1,000 heads of lettuce and nearly 100,000 other ingredients into a salad 300 feet long. They included cold cuts, tomatoes, cheese, peppers, onions, olives and dressing. The salad is part of Milford's bicentennial observance.

The Milford Brothers of the Brush and the Bicentennial Belles sponsored the salad and said there is no record size listed in *The Guinness Book of World Records*.

Liberian head dies in nation's overthrow

LIBERIA--Saturday's coup in Liberia has apparently cost the lives of more top officials. In the takeover Saturday, President William Tolbert was shot to death. Sunday, diplomatic sources in West Germany said Tolbert's son was beheaded--and two senior ministers, including Tolbert's son-in-law, have been shot.

American hostages to have visitors

TEHRAN, IRAN--The militants holding the American Embassy in Tehran said they're ready to invite an international group to visit the hostages, now in their 163rd day of captivity. A spokesman for President Bani-Sadr said the Red Cross may be included on the panel but a spokesman for the militants said they haven't decided yet just who will make up the group.

The militants also repeated their threat to kill the hostages if the U.S. takes the slightest military action against Iran.

The Vatican said Pope John Paul has sent messages to Ayatollah Khomeini and President Bani-Sadr in Iran--and also to President Carter and U.N. Secretary General Kurt Waldheim. A Vatican spokesman would not reveal what the Pope said in his messages, only that they were prompted by the Pontiff's "constant preoccupation for world peace."

Kennedy, Carter gain caucus victories

WASHINGTON--Both President Carter and Senator Kennedy have something to be happy about. South Carolina Democrats held their state convention Saturday--and Carter came away with 34 of the state's 37 national convention delegates.

Carter was also favored to win easily in Saturday's Arizona precinct caucuses--he didn't. Senator Edward Kennedy came from behind to sweep about 60 percent of the vote, making it likely he'll get at least 16 of Arizona's 29 national convention delegates at next month's state convention.

Another vote Saturday spelled victory for President Carter--the 300 member U.S. Olympic Committee House of Delegates voted overwhelmingly to support Carter's call for a boycott of the Summer Olympics in Moscow. Reaction from athletes was varied. One former olympian called Carter a "jerk." Another said he's "the conscience of so many athletes."

Carter called for the Olympic boycott to protest the Soviet invasion of Afghanistan.

Republican George Bush claimed his main rival's political fortunes may be changing. He said people are starting to ask how former California Governor Ronald Reagan is going to fulfill

the promises he's making. Bush is hoping for a win in Pennsylvania's primary a week from Tuesday to recharge his campaign batteries.

Iranian militants threaten U.S. hostages

TEHRAN--Two announcements by the Islamic militants at the U.S. Embassy in Tehran yesterday--one threatening, one conciliatory.

The Moslem captors warned--as they have before--that they have booby-trapped the walls of the embassy with explosives. They said if the United States takes the slightest military action against Iran, they will detonate the explosives.

The militants said they will allow some visitors into the embassy today to see their American captives, now in the 162nd day of confinement.

West German against breaking Iran ties

WEST GERMANY--West German Foreign Minister Hans-Dietrich Genscher said that this time, his nation does not think it is necessary to break diplomatic relations with Iran. Saturday, Iran rejected a demand by the European Common Market to free the U.S. Embassy hostages. Genscher said there are no immediate plans by the Common Market to apply joint economic sanctions against Iran. He made the comments in a West German broadcast interview yesterday.

Bishop warns U.S. of hostage danger

WORCESTER, MASS.--A Roman Catholic bishop said in Worcester that sanctions imposed by President Carter against Iran could lead to the deaths of the 50 American hostages in that country.

The Most Reverend Thomas Gumbleton, auxiliary bishop of Detroit and one of the first Americans to visit the hostages in Iran, said the sanctions were an escalation of tensions that could lead to the deaths of the hostages.

He told newsmen the hostages face "greater danger than ever" following the break in diplomatic relations and the further curtailing of trade.

Gumbleton said the United States should continue to negotiate. He visited the hostages with two other clergymen.

The bishop made his comments in an interview following an address to about 200 persons at a world peace conference sponsored by the New England Catholic Peace Fellowship. The conference was held at Holy Cross College.

Construction head blasts FHA policies

AUGUSTA--The head of the Maine Building and Construction Trade Council said Maine potato farmers and contractors deserve better treatment from the federal government.

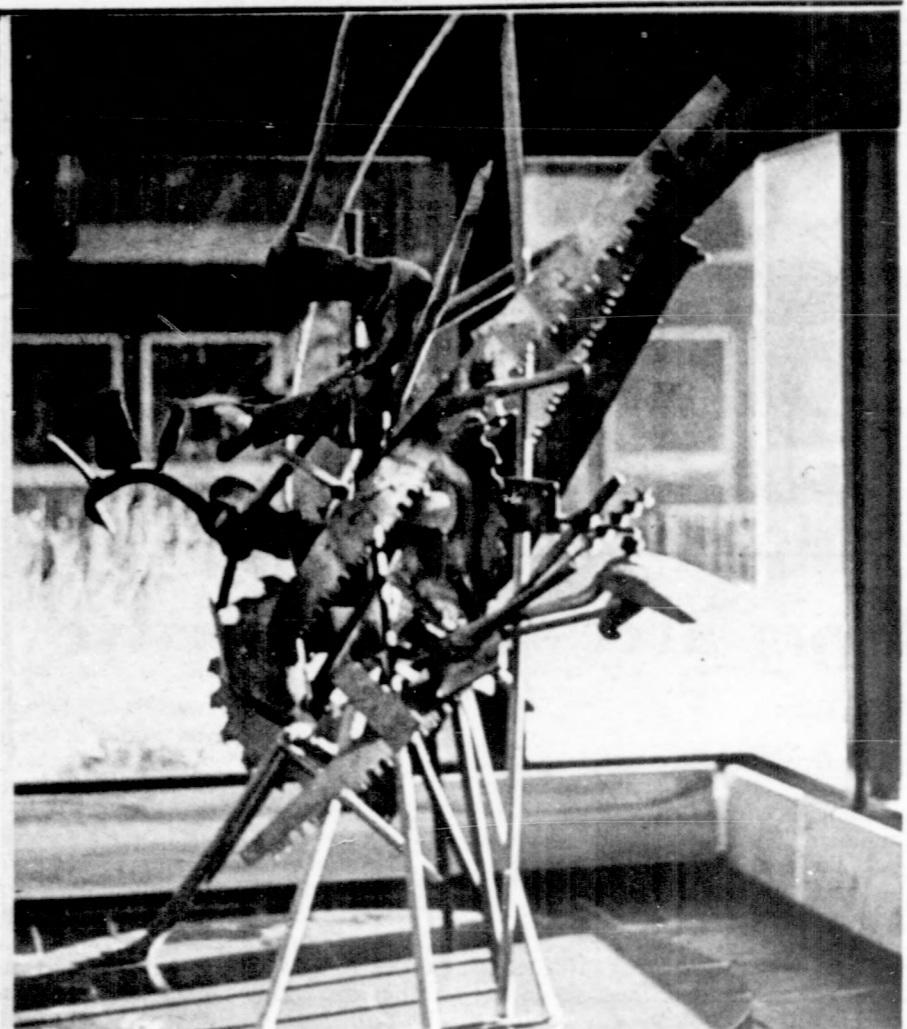
Edwin Merrill is blasting the Farmers Home Administration for guaranteeing loans to a Madison paper mill, while the building and potato industry are suffering.

Merrill called the federal policies "bone-headed."

He said the Feds had no business coming up with loan guarantees for expansion at a Madison paper mill.

Merrill said the money would be better used to help Maine's small independent housing contractors.

In Merrill's words--"It makes no sense to me to be using public money to help the giants...while the little people are being told to bite the bullet."



If you can guess what this is you are doing alright. [photo by Don Powers]



A heart too good to die.

It's our guess you've never even heard of cardiopulmonary resuscitation--right? Well, there are some new lifeguards around these days, trained by the Heart Association in a lifesaving technique called cardiopulmonary resuscitation (CPR). You'll see them in hospitals, industrial plants, ambulances, football stadiums...even large offices. Many are doctors, but others are firemen, nurses, ambulance and rescue personnel, policemen...and just plain people.

When someone's heart stops,

his brain begins to die. Minutes count.

Prompt application of mouth-to-mouth breathing and chest compression keeps blood flowing to the brain. CPR can restore life, or sustain it until complete cardiac care can be started. Thousands of victims of sudden heart arrest have been saved by these CPR "lifeguards."

A lot is being done these days to prevent premature death, to save hearts "too good to die"--and the Heart Association is doing it. Your gift to the American Heart Association will keep us at it.

Please give generously to the American Heart Association
WE'RE FIGHTING FOR YOUR LIFE

B

by Tony

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by Dale M... Staff

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Black Bear batsmen sweep three

by Tony Mangione

The Black Bear baseball team found the two things that had been missing in their previous four New England encounters: timely hitting and clutch pitching.

The Bears pummeled Northeastern 17-6 on Friday and on Saturday swept a doubleheader from the University of Rhode Island 4-3 and 1-0.

Northeastern drew first blood in the Friday contest, leading 1-0 after one inning, but the Bears quickly retaliated in the top of the second on a double by Mike Coutts (3 for 5) and base hits by Mike Schwob and Dick Whitten. Two Huskie errors allowed another two Maine runs to score and it was quickly 4-1.

Joe Johnson held the Huskies at bay while Maine added two more runs in the top of the third on a double by Jon Perry and singles by Tom Vanidestine and Pete Adams.

Johnson ran into trouble in the bottom of the third when he gave up a base hit to Gene Doucette and consecutive hits to Paul Lemire (3 for 4) and Jim Mello. A walk to Chuck Pascarelli and a Maine error allowed Mello to score and at the end of three, it was UMO on top by a count of 6-4.

Dave Saropian relieved NU starter and loser Shawn Brickman (0-2) and UMO immediately touched him for two runs.

Don Mason relieved Joe Johnson in the fourth and allowed two Huskie baserunners, none of whom scored.

George Thomas relieved Saropian in the fifth and held Maine scoreless

for two innings. NU came up with two runs in the bottom of the fifth, but those would be the last that Mason would allow.

In the seventh, Maine came up with four runs on three walks combined with two base hits, and that was all for Thomas. NU coach "Tinker" Connelly brought in Steve Pionowski and he retired the final two batters of that inning. The story was different in the top of the eighth as Maine roughed up Pionowski for three more runs. Connelly then yanked Pionowski in favor of Brian Dooley, the fifth Huskie pitcher. The Bears were no kinder on him, as they tallied two more runs, their sixteenth and seventeenth of the game.

Mason retired the Huskies in the eighth and when the Bears came out for the ninth, Northeastern said let's just forget it, and Maine had their first New England win of the season and the third win for Joe Johnson in as many decisions.

The two Rhode Island games were much different, as only eight runs were scored in the two games.

Skip Clark locked horns with Mike Tirella in the first game of the doubleheader. Clark allowed one run in the bottom of the first when Brett Benza (2 for 4) lashed a base hit to center field and scored on Steve Galuska's sacrifice.

Maine came right back in the top of the second when Bob Anthoine walked and was driven home on a double by Ed Pickett, but Tirella got out of further trouble by retiring the next three batters.

Clark allowed no URI runner to advance beyond the second base in the next two innings, but in the fourth the

Rams came up with a run on a triple by Tom Helay and a double by Mike Tamer. Clark then retired Tony Carlucci and Ted Haley for the final outs of that inning, and escaped further damage.

Maine was not to be outdone as once again they matched URI run for run. A base hit by Pete Adams, followed by a single by Brad Colton and an error by third baseman Louis Coackley on Kevin Buckley's routine grounder allowed Maine to tie the game.

Clark retired the side in both the fifth and sixth innings, while Maine snared another run off Tirella.

Dave DiSteffano relieved Tirella in the top of the seventh and retired the first two batters, but Mike Schwob lined a 2-2 pitch over the 315 foot mark in left field and it was 4 to 2 Maine.

Clark ran into trouble in the URI seventh when Tony Carlucci singled, stole second base and scored on a Coackley base hit. Clark settled down and K'd pinch hitter Dave Starret and got Benza to fly deep to centerfielder Vanidestine for the final out. The win capped Clark's record to 2 and 3 and gave Maine its first Yankee Conference win of the season and the second win in as many days.

The second game was a pitchers duel between Tom Mahan and Dan Hastings.

Mahan's knuckler was in fine form and Hastings' pitches were well mixed and kept the Maine batters off balance.

Maine had a scoring threat early in the game, when Coutts singled and advanced to second on Vanidestine's base hit, but Hastings, who came into the game with a 7.65 ERA, retired Perry and Pickett.

Maine never mounted a serious threat in the game, as Hastings allowed only four hits, but one of those cost him the game. On a 2-1 pitch, Ed Pickett lashed the offering well over the left field fence for his second homer of the season and the only run of the



Tom Mahan

game. Mahan then retired the next three URI batters and wound up with a two-hit shutout and a 1-0 Maine victory.

An obviously relieved head coach John Winklin said after the game, "That was good, that puts us right back in it."

Indeed it does, as Maine's record is now 12-8-1 overall and 2-3 in the Yankee Conference.

Spikers double winners

by Dale McGarrigle
Staff writer

In crucial Div. 2 New England Collegiate Volleyball League action this weekend, the no. 2 ranked UMO men's volleyball club defeated no. 3 Tufts and no. 4 W.P.I.

In the first match, Maine dumped Tufts in straight games 15-4, 15-8, 15-12. Tufts arrived late and was never able to get untracked. In game one, Bill Hanson's serving and Lou Hinkley's awesome hitting iced Tufts. Dusan served well for Tufts in game two, but Hanson's consistent service and Jeff Clifford's network overcame this advantage. In the third game, UMO Coach Joe Roose started many of the subs. It was a see-saw game, but Maine led by floor general Steve Case and the network of Rick Gelting prevailed.

Maine then ran into a hungry W.P.I. team, which, led by the service of Al Poon and the hitting and blocking of Dave Pecevich and Ed Austras, captured the first game 10-15. UMO won the second game 15-4 on the strength of Hansen and Rod Rotondi's service.

Poon and Pecevich's hitting helped W.P.I. take game three 15-10, despite good net work by Hansen and Clifford for UMO. Then came game four, probably the pivot point of the match.

W.P.I. quickly gained a 10-6 lead. Hansen came up with some timely hitting, while Case made some incredible saves. Maine finally won 15-13. Maine then coasted to a 15-5 win over a deflated W.P.I. team in the fifth game.

With these two victories, UMO, now 4-2, has clinched a spot in the NECVL playoffs, to be held April 26. Next weekend, Maine plays Tufts, now 2-4, and W.P.I., now 1-4 at Worcester.



Steve Case [23] hammers one home past Tufts blockers while teammate Rod Rotondi [15] looks on. Maine romped 15-4, 15-8, 15-12 [photo by Don Powers].

Mays honored

Baseball Hall of Famer Willie Mays was named the winner of the A. Philip Randolph Award Monday for his charitable work. The announcement was made in New York by Sonny Werblin, the chief executive officer of Madison Square Garden.

Mays will be presented with the award on April 17 at a formal dinner-concert at the Radio City Music Hall.

Sports Quiz

1. Name the WHA's leading all-time point leader who recently retired at the age of 34.

2. Name the other four teams which Oakland A's manager Billy Martin has managed.

3. Who won the men's doubles title at the 1976 U.S. Open at Flushing Meadows?

4. Name the Philadelphia Eagle who led in punt return in 1976.

5. Name the only undisputed boxing world champion.

6. Name the driver who won the 1979 NASCAR and Daytona 500 auto races.

7. Name the NFL owner whose wife owns a North American Soccer League club.

8. Name the NCAA Division I cross country champion in 1979.

9. Name the two brothers who retired as NFL goalies after 1978.

10. Name the women's world all-around gymnastics champion in 1979.

Sports Quiz answers

10. Nellie Kim of the Soviet Union.
9. Ken and Dave Dryden, Ken Washington State.
8. Henry Rono of Kenya and Strikers of the NASL.
7. Joe Robbie, the owner of the Miami Dolphins. His wife, Kay, owns the Fort Lauderdale Strikers of the NASL.
6. Richard Petty, who finished second with \$430,000 in the NASCAR standings to Darrell R. Waltrip.
5. Alan Minter, who recently took the WBA/WBC middleweight crown away from Vito Antuoferno on a split decision.
4. John Sclafani, the Eagles' safety, Sclafani, a former UCLA quarterback who first turned pro in the CFL, averaged 11.4 yards a return.
3. The Open singles champ John McEnroe and his partner, Peter and the New York Yankees.
2. The Detroit Tigers, the Minnesota Twins, the Texas Rangers and the New York Yankees.
1. Hartford Whalers center Andre Lacroix, who retired with the front office position with the team.

● Union

[continued from page 1]

Foundation (NRWLF). This association has attorneys available to defend clients free of charge in areas regarding non-union negotiations. Since the foundation has no lawyers in Maine, it will hire local attorneys to represent the defendants from USM.

"We are glad that the defense will not cost us in terms of money and defendants' time in court," McConnell said.

McConnell said a representative from NRWLF will fly to Portland today to meet with the defendants and seek local counsel.

"We expect to be ready to deal with this problem," he said.

● Carter

[continued from page 1]

ed. "Foreign affairs are so complex," he said, "there is no way to translate them to the 'great unwashed'."

The "we-they syndrome" is another thing both the press and the government should evaluate, Carter said at the lunch. "More openness is in the better interest of the government in power," he said, but "if there ought to be more from us (the government), there ought to be more from you (the press), too."



House for sale, a handyman's dream. [photo by Don Powers]

Carter speaks to Campus on foreign policy issues

by George W. Roche
Staff writer

Assistant Secretary of State Hodding Carter III discussed world issues with a sizeable crowd of students at the office of the *Maine Campus* in Lord Hall Friday.

Characterizing the Iranian crises as a "revolution that isn't over," Carter said he didn't feel any resolution of the situation would be forthcoming until those in power in Iran felt more secure in their internal positions.

"There is no question that the seizure of the hostages was an act of war," he said. "It is the responsibility of the Iranian government to insure the safe release of the hostages."

He said at this time the authorities were "...using the hostages to divert attention from some of the real problems, as a reminder to the people of the devils of the past and to take their minds off the fact that unemployment is running at about 45 percent."

The former newspaper editor said possible options included non-violent military actions (i.e. a naval blockade) or precisely-defined limited military operations such as an airstrike against the Iranian oilfields.

He defended the Carter administration's response to the Soviet invasion of Afghanistan as a series of steps that will have a cumulative effect on Moscow. The Olympic boycott can be successful, he said, "if we take the decisive lead our allies will not go."

Carter said 21 nations have agreed to honor the U.S. boycott and that number could increase to as high as 50 by the time the Games are scheduled to begin in Moscow this summer.

In addition to the Olympic boycott, other American actions, such as the curtailment of economic exchanges, the mobilization of world opinion against the invasion and the 3 to 5 percent increase in real spending within the Defense Department budget have "sent to Moscow a clear signal as to the depth of American concern," Carter said.

"The greatest threat to liberty is the system that is presently in force in the Soviet Union," he said.

The invasion of Afghanistan casts "the shadow of the Soviet Union over the entire Persian Gulf."

The Strategic Arms Limitation Treaty "is a calculated attempt to advance our national interests. It is not a separate question in our response to Soviet aggression," Carter said. The Mississippi native described the treaty as "a yankee deal, a deal in the interest to both. SALT II is not a reward for Soviet good behavior," he added. "It is an attempt to avoid a scenario where we face the choice of either capitulation or Armageddon."

On the topic of Palestinian autonomy he said the future of the question could be answered by an Egyptian-Israeli-American framework for an electoral decision by the Palestinians, and said the May target date could be difficult to meet.

● Police Blotter

[continued from page 3]

issued a summons Thursday.

For speeding and failing to stop at a stop sign, Christine Douglas of Sparta, N.J., was issued two summonses Thursday.

David B. Howland of Kingston, Mass., was issued a summons Friday, police said, for operating a vehicle without a license.

Steven Work of Dexter was given a summons Thursday for driving an uninspected vehicle, police said.

A Spaulding baseball glove, belonging to Steve Veilleux of 208 Oak Hall, was reported stolen from his room sometime between April 3 and April 6, police said. The glove is valued at \$65.

While working at the semi-formal at BCC, police noticed two UMO

students had altered their ID cards so as to appear older. These reports may be submitted to the disciplinary office, police said.

Two imitation punch bowls, valued at \$50, were reported stolen from the second floor kitchen of Ellsworth Hall, BCC, Friday, police said. The bowls were on loan from the Brewer Commons.

Richard Homala of 211 Deering Hall reported the theft of \$12 cash from his locker in the faculty locker room of the Memorial Gym Friday, police said.

Two long-sleeved shirts were reported stolen from the first floor bathroom of Ellsworth Hall, BCC, Friday, police said. The shirts, belonging to Amber Martin of 105 Ellsworth Hall,

STRIKE!

This may or may not be the opportunity you're looking for, but for someone, it could be a very attractive jump into the real world of advertising.

We're a small, quality-oriented agency located in Augusta, Maine. During the past 19 years, we have serviced many national accounts. (Hathaway Shirts, Great Northern Paper Co., Sebago Casuals and Dockside, Pierre Cardin shirts and outerwear, International Paper Co. and many others). Today, we maintain a most prestigious client list, so don't be misled by our "up-country" location. Presently, we are interested in talking with those spirited, (yet inexperienced), young giants who have the ambition to achieve, and an explosive interest in a multitude of areas. If you have a creative mind that won't stop ... an energy level uncommon among others ... and the determination to succeed, this might be the time to strike.

If you are interested, we would be interested in learning about you, your background and your goals and anything else you would like us to know.

Please don't phone. Let us hear from you by mail; following which we can arrange an appointment.

Write Jack Havey, Ad-Media, Inc., #2 Memorial Way, Augusta, Maine 04330.

**FOR FALL 1980!
MS 101 ANALYTIC THINKING
MWF 9:00, 125 Lengyl Gym**

A course designed to develop logical reasoning, a facility in algebraic computations and insights into problems through geometric interpretation. A twofold objective of this course is overcome mathematics apprehensions while increasing quantitative thinking abilities.

MS 101 is intended for student majoring in the social sciences, humanities, education, or business and those adults returning to the university who have not had a course in mathematics recently. Many of these students plan to apply for graduate or professional schools and are required to score well on certain admission tests, e.g., GRE, LSAT, GMAT. The Educational Testing Service, which furnishes many of these examinations, includes items which test the student's power of logical reasoning, skills in algebraic manipulations, and ability to interpret problems geometrically. Many otherwise intelligent students are woefully deficient when confronted with problems which requires logical, quantitative thought. One of the causes of this weakness is mathematics apprehension.