# Excalibur

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#### Implications of liquor scheme uncertain

# New licence may create complex problems

By OAKLAND ROSS

York's month-old canteen licence, which was intended to get rid of the hassles of special occasion permits, seems to have brought along some perplexing hassles of its own.

Assistant vice-president John Becker admitted this week that the more one thinks about the implications of the new licence, the more complicated it seems.

According to Becker, the term "blanket licence" is really a misnomer, because only certain, specified areas on campus are covered by the licence.

However, in a telegram sent last month to Ontario universities and colleges, the minister of consumer and commercial relations, John Clement, pointed out that "a canteen licence covers the entire campus and does not restrict in any way the number of individual rooms or pubs". When he was informed of this, Becker remarked, "Well, ministers have been known to make mistakes before.'

CYSF president Anne Scotton explained that what Clement really meant was that the licence does not place upper or lower limits on the number of areas on a particular campus which can be licenced. However, it does place restrictions on which areas will, in fact, be covered.

And there are other hazy aspects of the new licence. If, for example, a student group at York wants to hold its own special pub night, the route it should take is less than clear-cut.

In his telegram, Clement stated that "special occasion permits for student events will no longer be necessary, since a simple letter to the board requesting an extension of the existing licence to other areas without payment of a fee will receive prompt attention."

Becker, however, felt that such events would have to be "laid on" by food services and that even then the costs would be higher than those

charged in existing pubs.

Scotton insisted that requests for licencing for special events would have to be handled, not by the LLBO, but by York's beverage manager, John Mitchell, who has the authority to issue licence extensions, contingent upon the approval of the LLBO. According to Scotton, this process would take about 10 days, and normally the LLBO would simply "rubber-stamp" the extensions.

But Scotton also suggested one potential problem with the process. 8 Since there is no area in the Ross building which has a lounge licence, she wondered how York would be able to extend the non-existent licence of a non-existent Ross building lounge in order to hold a special "wet" event in Ross.

'No one has tested this part of the licence yet," said Scotton. "It will be interesting to see what happens."

Clement also specified in his 8 telegram that "special occasion permits will still be available to outside groups using university facilities." But Scotton insisted that this applies only to groups using the university for educational purposes

Becker explained that the status with regard to liquor of groups on campus for non-educational purposes (for example, a business convention) is "very unclear". He also noted that both hotel and restaurant associations would be strongly opposed to any further loosening of liquor licencing on university and college campuses.

The Ontario Federation of Students reported in the November issue of its journal that the new government policy on campus liquor licencing would mean the end of student-controlled pubs in Ontario.

were even unofficial threats from the LLBO that if student-operated pubs did not submit to the new policy, the LLBO would promptly close them down.

Although the LLBO subsequently

And, according to Becker, there plained that it was a good thing for the York administration that the pubs on campus did not choose to resist the new licence.

"If they had resisted and we (the administration) had forced them to change their minds, we would have moderated this stand, Becker ex- come off looking like ogres,"

Becker. "On the other hand, if we had left them alone, our credibility in negotiations with the LLBO would have taken quite a beating.

"In any case," Becker added, "the pub operators seemed quite happy to go to work for the beverage



New locations:

As student clubs pulled up stakes at N105 and N109 Ross and settled into the old Pizza Pit by the TD Bank (left... see p. 3), CYSF (with

president Anne Scotton, right) journeyed from N111 to the rooms across the hall from the Oasis. Canada Manpower and Career Counselling have usurped the old lairs.

# Hot meals return to cafeteria as money-saving move flops

By MICHAEL HOLLETT

Hot meal service has been reinstituted at the Central Square cafeteria by the department of ancillary services in an attempt to stem rising losses at the servery.

The Central Square cafeteria has lost approximately \$10,000 since May of 1974, while during the same period in 1973 the servery showed a profit of over \$22,000.

Hot meal service was discontinued it the servery last September Although it may appear confusing

that ancillary services should cut back a profitable operation, Norm Crandles, assistant director of ancillary services, explained that the reason was two-fold.

"First, we hoped to deflect customers to other serveries, thus increasing their revenues. We also hoped to lower operational costs by cutting back the staff in Central Square. Neither objective was achieved."

"The main problem was that nobody moved. What they did was buy sandwiches instead of meals. As a result, the average bill dropped from 69 cents to 45 cents per transac-

"We also found that we needed almost the same number of people to hand out sandwiches as were necessary to serve hot meals."

Crandles continued, "I could no longer justify the action to those inconvenienced by it."

For the time being, the renewal of said that for the first week they will revenues.

serve only hot breakfasts and lunches, at the end of which time they will re-evaluate the decision with the possible re-introduction of hot dinners.

In an earlier loss-cutting move, the university food services committee had recommended that the cafeteria be closed during last summer. Crandles said he supported the recommendation but, "in consideration of the summer support staff, senior university administrators kept the servery open.

As a result of this decision, the cafeteria stayed open and lost \$6,600 during the summer months.

In a further effort to cut losses in food services, Crandles said the university would consider running the entire food operation without the aid of a caterer, presently Versafood. The fee paid to Versafood to manage food operations on campus is approximately equivalent to 50 per cent of food services losses. Verhot meal service will not extend to safood Services is given three per supper as it did last year. Crandles cent of the university's gross food

## Top raise of 47 per cent asked in CUPE contract

By JULIAN BELTRAME

Problems regarding money will be the main stumbling block impeding the successful completion of negotiations between CUPE and the university, said D. J. Mitchell, director of personnel, Tuesday.

CUPE has asked the university for an across the board increase of \$1.65 over a one year contract. This will amount to a 25 per cent increase for the highest paid classification in

The percentage increase for lower paid classifications rises to a maximum of 47 per cent for housemaids, whose top salary is now \$3.48 an

In the past two years CUPE has received increases averaging only five per cent per year, although the cost of living rose into the two figure bracket over the same period.

"We have a lot of cleaners who comprise a majority in the union, and they want to narrow the gap,' said Ed Gorton, local CUPE president, concerning the across the board union bid. Cleaners are the lowest paid classification in CUPE.

Although Mitchell called the union bid "unreasonable", he felt that the contract would probably be for one

year, rather than the two year duration of the previous contracts.

"If it was going to be two years we'd look for a cost of living clause," reiterated Gorton.

Another area of contention is York's practice of contracting out night cleaning at Glendon campus. Forton stated the practice constituted "scab" labour, for which the university has still to prove a financial case. "We're going to try to get it out of the contract," he said. "They haven't come up with any proof that they are saving any money by contracting out. They won't even talk to us about it."

With over half of the contract already agreed to, negotiations are coming down to the critical stages.

"There are going to be problems with money," said Mitchell. "There always are.

The two parties have met five times to try to come up with an agreement satisfactory to each, and so far both the union and the university are satisfied with the progress.

'If we felt we were at loggerheads, we'd know what to do about it," said Gorton. "Up to now they (the university) look like they want to negotiate in good faith."

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Social critic Dick Gregory's recent speech in Toronto is reported in the first of two ar-

Gerstein..... p. 7

Due to a comic and pathetic series of mess-ups, the 1974 Gerstein Lecture Series was not seen as scheduled. Doug Tindal tells

### A chance to fix York food

A campus-wide survey is being conducted by ancillary services to determine the York community's food service preferences.

According to the assistant director of ancillary services, Norm Crandles, "This is a serious survey. We want recommendations.

"The survey's been over two months in preparation. It's an expensive and time-consuming survey; in fact, the results are being tabulated on a computer."

Peter Charness, a student member of the University Food Services Committee and a force behind the survey, said, "If you don't fill out a questionnaire, you have no right to complain about campus food service.

Charness also said, "If we get 1,000 responses or less, the entire survey will have been a waste of time.

A copy of the food service questionnaire can be found on page eight.