

WHAT·U·WEAR

by Jerome Ryckborst

The average Joe spends eight of every hundred dollars on clothing. Per capita clothing expenditure equals the per capita expenditure on education. Shopping for clothing is something we all do, rich or poor.

Until the mid-seventies, most of our clothing was bought in department stores, but there is a move towards what's called a *specialized* store. These are simply all the smaller stores you see in shopping malls and around town. For example, over two-thirds of all men's jeans sales are made in some type of specialty store. Women, who in the past were more likely to hit department stores, are now flocking to smaller independents or retail chains.

Why the move to smaller stores? Usually it is a combination of the shopping environment and the store displays. One sales clerk can peruse the entire stock with a customer. We like the *personalized* service we get in smaller stores. Still, even the specialized retailers don't always have what we want. If you're looking for the unusual look, the lower price, the different atmosphere, you probably won't find it in a shopping mall. For this you go to the alternative retailer.

Alternative clothing stores abound. Some sell designer garments, others sell vintage clothing or re-sale clothing. There are several independent alternatives in the university area which offer a wide choice.

Divine Decadence is closest to us; they're right in HUB Mall. Vintage is what they sell, and they know how to do it right. This store has only items from the 40's, 50's, or 60's. The people at Divine Decadence really believe in their clothing. New stock arrives three times a week, and I have never seen a store move its stock so fast. Some items are actually still new, and the prices are reasonable. Too bad the store is so small.

J. Rose, in the Strathcona area, has been in business since March. The staff is enthusiastic about their store. They carry some of everything, including new lines of jeans, consignment re-sale, and good vintage clothing. This place is worth a look just to see the interior. It's a spacious warm environment, not at all crammed. *J. Rose* has only a small selection

of accessories and jewelry.

Zoryana is just across the street on 104th Street. These people are the experts in re-sale. They have been in business the longest, and they have by far the largest selection of everything (except vintage). *Zoryana* sells mainly on consignment, but also carries new lines and showroom samples. The emphasis here is on recycling, and they like to sell clothing which is still in style. Unfortunately, their prices are somewhat higher than I would expect from a re-sale store.

Mad Rags is the place to go for low prices. This store is a lot of fun. You'll find them on 101st Ave. between Jasper Avenue and Eaton's. The staff here stress their own alternative look more than any other store. They also have the most new designer garments from famous locals. Stanley Carroll, Cindy Burgess, Danny E from Calgary, and hand-painted Cara Skutle tops. If you know what you want and *Mad Rags* doesn't have it, they'll have it made for you. Shopping here is spacious, but their lighting needs work: it's too bright! This place is truly wild. I hope they stay in business a long time.

Alternative clothing stores may have some problems attracting customers because they are independents with fewer advertising dollars to spend. All the stores I mentioned sell only clean clothes. *Divine Decadence* dry-cleans everything except furs. And *Mad Rags* also drycleans their re-sale items.

Supply can be a problem for vintage clothing. Robert at *Divine Decadence* says suppliers travel lots and spend big bucks establishing contacts. They have people all over North America looking for items. The supplier will buy everything his contacts can get. This includes any "mistakes" — items which just won't sell, but this expense can be passed on to the retailer. Supplying vintage clothing seems to be a very secretive business — people are very tight-lipped about who, what, and where they get supplies.

But you know where you can get it, so keep those alternative options in mind when you're shopping for clothes. Alternative stores have different looks and better prices.



Divine Decadence offers fashion from yesterday

photo Rob Schmidt

Emma's Bar and Grill

by Emma Sadgrove

Up here on the second floor of SUB lives a bunch of wonderful people. And, believe me, sometimes we really do feel like we live here.

Some of these people claim that they can actually cook. I thought everybody ate cafeteria food.

Actually, I collected some terrific recipes from a few of those well-known people neighboring the Gateway.

Pizzaroni

Blaine Ostapovich, the voice of the Golden Bears

lots of macaroni (about 1½ cups, uncooked)
a big tin of tomato sauce (14 oz.)
a small tin of tomato paste
lots of oregano
a little basil
a touch of marjoram
meat slices
lotsa mozza

I like Blaine's method of measuring. He assures me that it works. Cook the macaroni and place in a medium sized casserole dish. Combine sauce, paste and spices and mix with ronies. Layer with slices of your favorite meat. Cover with plenty of mozzarella cheese. Bake at 350 degrees for 20 minutes.

Stroganoff Meat Balls

Claudia, wife of SU VP External Michael Hunter

2 lb. ground beef
1 cup bread crumbs
1 cup water
2 tsp. salt
½ tsp. pepper
Mix these ingredients together and make small meat balls. Place on cookie sheet and bake at 425 degrees for 15 minutes. Place meatballs in a casserole dish.
2 cups water
1 small onion, finely chopped
½ cup instant beef soup powder
1 tsp. salt
¼ tsp. pepper
Combine above ingredients in a saucepan and bring to a boil.
4 tbs. corn starch
¼ cup water
Mix water and cornstarch together. Stir

into mixture in saucepan and mix until thickened.

10 oz. sliced mushrooms, drained
10 oz. cream of mushroom soup
1 tsp. dry parsley flakes
2 cups sour cream

Stir these ingredients into saucepan and mix well. Pour over meatballs in casserole dish. Cover and bake at 350 degrees for 25-30 minutes. Serve over noodles. Serves 6.

CJSR Chili

Brent Kane, CJSR Station Manager

Step one: Set your radio on 88.5 FM

Step two: Turn up the volume until your ears bleed.

Step three: Finely chop 1 medium onion, 6 jalapeno peppers, 1 clove garlic. Slice/dice 1 zucchini, and 200-250 grams of mushrooms into thick chunks.

Step four: In a large frying pan, brown 1/2 kilogram of lean ground beef.

Step five: Add in half your pile of onions, garlic, and jalapenos. Mix in liberal amounts of ground pepper, cayenne pepper, and red chili powder. Simmer over a medium setting for three to five minutes.

Step six: Strain ingredients through a stack of paper towels. Remove excess grease from the frying pan and wipe clean. Too much fat and grease will ruin the recipe.

Step seven: Re-heat cooked ingredients. Add in one large can of tomato sauce and one large can of tomato paste.

Step eight: Add your mushrooms and zucchini into the frying pan. Stir until everything looks like a bad acid trip.

Step nine: Add a pinch of dry mustard (not too much), a pinch of paprika, and a pinch of oregano. I'm not sure what the paprika does, but it can't hurt.

Step ten: Add in balance of onions, jalapenos, and garlic.

Step eleven: Drain one can of red kidney beans into the sink. Add the strained kidney beans into the frying pan.

Step twelve: Turn up the heat a notch and add in more chili powder and cayenne.

Step thirteen: Phone in a request to the deejay and crack open a cold one.

Step fourteen: Throw everything into the garbage and order a pizza.

STUDENT
LOANS

If You Do Not Reinstate Your Student Loan(s) The Interest-Free Status Will Expire

You are responsible for maintaining your loan(s) in good standing. The credit institution (Bank) has no obligation to remind you of your responsibility.

If you have a Guaranteed Provincial Loan or Canada Student Loan and are continuing full-time studies you must reinstate the loan(s) PRIOR TO THE EXPIRATION OF THE SIX MONTH EXEMPTION PERIOD. You do this by:

(A) obtaining the necessary Reinstatement Forms from your bank, or
(B) negotiating a new Certificate of Eligibility within the six month exemption period.

You should check your most recent copy of the Certificate of Eligibility or Reinstatement Form for the latest academic year-end date. Your exemption period expires six months from that date.

Even though you may have applied for further financial assistance and/or other types of awards, this does not automatically reinstate your loan(s). **NEGOTIATING A CANADA STUDENT LOAN DOES NOT AUTOMATICALLY REINSTATE YOUR GUARANTEED PROVINCIAL LOAN, OR VICE VERSA.**

Separate Reinstatement Forms must be submitted—Schedule 2 for Canada Student Loan and/or Form B for Guaranteed Provincial Loan.

If you fail to reinstate your loan(s) within the stipulated exemption period or prior to termination of your full-time studies, you will be required to either pay the interest charges accrued up to the reinstatement date or to make arrangements for repayment.

If you should resume full-time studies and have been paying on the Guaranteed Student Loan(s), you must also submit forms to have your loan(s) reinstated to interest-free full-time status. Interest accrued must be paid up to date of reinstatement.

NOTE:

You will not be required to pay interest charges on your Guaranteed Student Loan(s) until the six-month exemption period has expired. If you should reinstate any payments on your loan(s) prior to the expiration of the six month exemption period, be assured that the payments are being applied only on the principal; no interest charges have been assessed by the bank.

Students who change from full-time studies to part-time studies (less than 60 percent of full course load) will be considered as withdrawn.

MEDICAL RESIDENT STUDENT (POST-GRAD MEDICAL)

You cannot be reinstated to interest-free full-time status. Although you may be assessed tuition fees which may be paid by the sponsoring hospital, you are in receipt of a salary and therefore considered to be gainfully employed.

FOR FURTHER INFORMATION OR ADVICE, PLEASE CONTACT YOUR BANK OR THE STUDENTS FINANCE BOARD, GUARANTEED LOANS SECTION, EDMONTON.

Alberta
STUDENTS FINANCE BOARD