## You know it's only a plastic moon

concentrates a lot of food value into a small package. It contains including protein, riboflavin, and calcium. The protein in cheese is cial interests. of the same high quality as the protein in meat, fish and eggs.

meat in protest against the use of hormones and antibiotics and the implication of nutrient value sky-high prices, cheese can be appears to be an irresistible comyour best friend. But not always. bination.

WATERLOO (CUP) - Cheese It depends on the nature of the cheese you choose.

Like all good friends, cheese most of the nutrients of milk has been subjected to the mighty and destructive club of commer-

Somehow the word "cheese" on a snack food draws the If you're cutting down on consumer like a magnet. The flavor of cheese combined with

Do not be deluded into serving these snacks to your family, or be foolish enough to believe that they contain all the nutrients of cheese. They don't.

Cheese flavor does not mean cheese. In processed food, it means a chemical flavor unrelated to nutrition. Food chemists have the competence and expertise of Merlin the magician. Their only interests are economy and long shelf-life. Remember that anything which prolongs "shelf-life" has the opposite effect on your life.

Cheese flavor boosters are not even distantly related to cheese - not even kissing cousins. They are a blend of

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spices, sugar, salt, MSG and imitation flavors.

A symbol of the manufacturer's necromancy of which you must be wary is "processed" cheese.

Beatrice Trum Hunter in her book Consumer Beware categorizes processed cheese as a "plastic mass."

Back in 1935, F.J. Schlink of Consumers Research warned that "one of the major atrocities of this age is the disappearance of natural cheese and the substitution for it of what is called "processed" cheese, made by grinding cheese of very low quality and of any quantity that happens to be available, and

STAGETTES

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DIRECTOR

MODELS

TOPLESS

mixing in chemicals emulcifiers.

Natural cheese matur slowly, through enzymatic a Processed cheeses tion. made quickly by heat and the aerated to increase their volum As Beatrice Trum Hunter poin out, "The end products ha undergone such modificatio that they scarcely deser classification as food."

Cottage cheese, which weight watchers eat so virtuous by the carton, comes in for share of tampering. Sodiu hypochlorite may be used in the process of washing the cur Diacetyl may be added as flavoring agent. Large amoun of salt may be added. Annatto dye derived from seeds) cochineal (a dye derived fro dried female insects) may used as coloring agent Hydrogen peroxide is frequent used as a preservative. Calciu sulfate, which is related to plast of paris, which has no nutriti value and is a material questionable safety in foods, permitted and usually used cottage cheese. Mold retarde or sorbic acid are also permitte Nothing but the sorbic acid required to be noted on the lab

The hydrogen peroxide added to destroy bacteria as w as bleach the cheese. At the san time, it destroys Vitamin A. Late a catalase is added in order remove the hydrogen peroxid Nor does it tell you about the dyes that have been used in ord to color the product. Blue green coloring is sometime added to white cheese to offs the natural white color of the milk.

## Illiteracy, from page 1

Students whose writin problems are caused by the fac that English is a second languag can contact Dr. Stewart. She wi assign them to a program spor sored jointly by the Writin Workshop and the Elementar Education program in Teachin English as a Second Language

In this program, senio education students' course wor includes tutoring foreig students. A small fee is charge to cover testbook costs.

Despite increasing studer illiteracy, the English dept. 1970 recommended to General Faculties Council that English courses not be mad mandatory for all students. Th recommendation was made. D Stewart says, because student tend to be hostile towards such mandatory requirements.



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"The responsibility for en suring student literacy depend on the university as a whole, no just the English department," shi said.

This means that while English is not a degree require ment in all faculties, until instruc tors take responsibility for eac student's level of literacy, th situation will not improve.

Answers

1. nine. 7-1972, 2-1968 2. a) Ray Ewry 3. 1) long jump, 2) high jump 3) shot put 4. True 5. Athens 6. USSR 7. Light heavyweight 8. e) Poland 9. True 10. Berlin - 1936 Tokyo - 1964 Antwerp - 1920 Melbourne - 1956 Los Angeles - 1932