

# Student leaders more responsible, say delegates

After two years of operation, the National Union of Students has come a long way, according to several student leaders who participated in the fall conference at the U of A.

"Things have really changed since the Ottawa meeting," said Terri Robinson, a delegate from the University of British Columbia.

"People are starting to take on more responsibility," said Robinson, who along with Mike Warsh of Simon Fraser, provided the main driving force behind the union.

Since the Ottawa meeting the union has built slowly, to a point that many student leaders feel it can be a viable platform for student action.

So far, 27 post-secondary institutions representing more than 135,000 students have indicated an interest in NUS, making it the largest student organization in Canada.

It now has a constitution which gives smaller colleges a say in decisions made by the NUS, a condition which its ill-fated predecessor, the CUS, lacked.

And it is developing experts in dealing with student issues and problems.

"We're at the point where we can take a stand on issues and do research as well," noted Robinson.

Research was one of the important functions of the NUS, according to Robinson.

Information gleaned by the NUS committees on such problems as student housing and financing of post secondary institutions would be available to all Canadian students, she said, though member institutions would receive more.

Another important function of the union will be provide a lobby for a student voice in education decisions made by the government.

"It's one of the important roles, probably the one that will legitimize the NUS because it can be accounted for," said Warsh in an interview on the final day of the conference.

"We'll need someone with real lobbying experience and someone who would really be able to understand... where student direction was going," he said.

That means that he must be both a representative and a delegate, which Warsh said is a difficult task.

"I really don't know if we've found such a person," he added.

Of greater importance, but much harder to justify, is the experience student leaders will gain in dealing with student problems.

"You begin to see the differences among campuses. In some cases, all councils do is put out a newspaper and supply a pub," said Warsh, "after my first conference, I realized the kinds of things being done on other campuses. For example, I found out that St. Mary's has student parity on the senate..."

"Simon Fraser made great advances after we began to have national contacts. We began to understand what was possible."

"How can you put those up against account for that? Dances, speakers and pub nights, you can account those," he said.

Warsh, who came to the conference with high hopes admitted he was disappointed.

"I thought there would be a higher level of debate but one thing I forgot was that there were a lot of new people." "I talked to several of them and they seemed to think they would be more efficient at the next

conference."

"We know that a conference is not the most efficient way of doing things," he added "I think we are slightly past the organizing stage. Contacts have been made with the federal government, information is starting to come to them." "The campuses have shown they have really thought about the problems. This presumes that their commitment is much deeper."

Warsh, who was elected to

the Central Committee, disagrees with the notion that many students' unions were withholding payment of their fees, pending the outcome of the conference.

"That may be true for one of two campuses but certainly not for most. Many of them have financial problems.

"The NUS is not a trial It's more or less what the representatives have to do on their own campus to justify joining the NUS."

## DINING OUT

with Satya Das

If you have a bit of money to spend and want to sample the finest food Edmonton has to offer, the Great Escape restaurant at 96 St. and Whyte Avenue is the place to go. Reservations are required, and it is advisable to make them several weeks in advance.

Four of us recently decided to sample the Great Escape, as we had heard many good things about it. The front door opened into a small hallway, complete with mirror and coat rack. Our coats were taken and we were led to a table in the small yet cozy dining room outfitted with Victorian antiques, the British coat of arms and small tea boxes.

We were served pate and crackers, followed by a delightful concoction called "Back of the stove soup." I managed to find pieces of chicken, beans, celery and a generous helping of cream in my portion. Flavourful, but not filling.

This was followed by salad and host Alan Blue explained the three types of kitchen-made dressing the Great Escape offers. One was Thousand Islands which I found quite similar to the bottled stuff, although somewhat smoother. The real winner, which I missed, was a tangy blend of roquefort cheese, sour cream, and herbs. The third was oil, vinegar and herbs.

Miracle of miracles, we enjoyed a loaf of REAL freshly baked bread. No additives, no preservatives, just the rare aroma and unforgettable taste of real bread. A bit overdone on one side, and Alan apologized that "it didn't come out quite the way Peter (chef Peter Priestly) wanted it to."

Alan then explained the three types of main courses offered that evening (a different menu is offered every night), a meat dish, a poultry dish, and a seafood plate.

The meat which three of us, myself included, ordered, consisted of thin strips of fine fillet steak, marinated in burgundy and sauteed in brandy and butter, served with seven different vegetables including carrots, peas, potatoes, yam, zucchini, pickled beets, and broccoli with hollandaise sauce. The steak had an exquisite melt in the mouth quality about it, and the vegetables were perfectly underdone. Peter called it his version of beef stroganoff. It was served with a dollop of sour cream and rested on a bed of rice, pearl onions, and mushrooms.

The poultry dish, a variation on coq au vin, called coq au chambertin, featured Cornish game hen cooked in a wine sauce on a bed of rice with the same vegetables as the steak.

The third dish, a Spanish seafood plate called 'Sole Isabella' was described by Allan as being fillets of sole on a bed of Alaska King Crab meat, also with the vegetables of the day.

To cap it all off, coffee or tea and dessert. Several types of teas are available, including orange spice, earl grey, and darjeeling blend.

The dessert was absolutely fantastic. Sliced bananas, cooked in rum and cointreau, served with a hot peach sauce and Venetian Vanilla ice cream.

The four of us were out of there forty dollars, including tip. The service was personal and excellent, with the chef and the host checking on our progress throughout the evening. There are no printed menus, so no mention of price is made until you receive your check. The Great Escape is not licensed, but somehow that doesn't seem quite necessary. An enjoyable evening well worth waiting for.

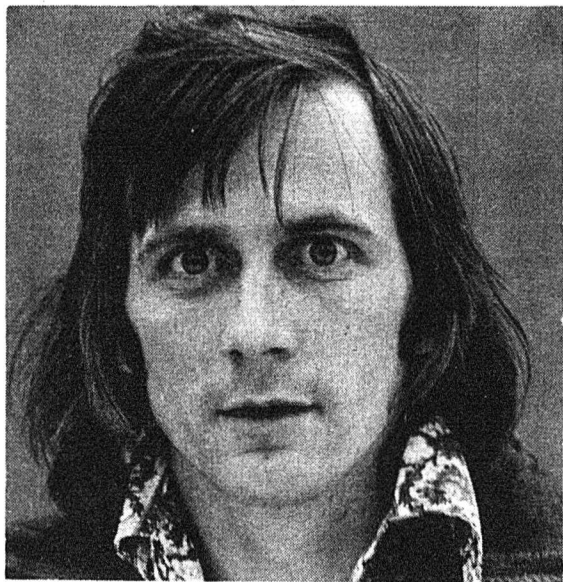
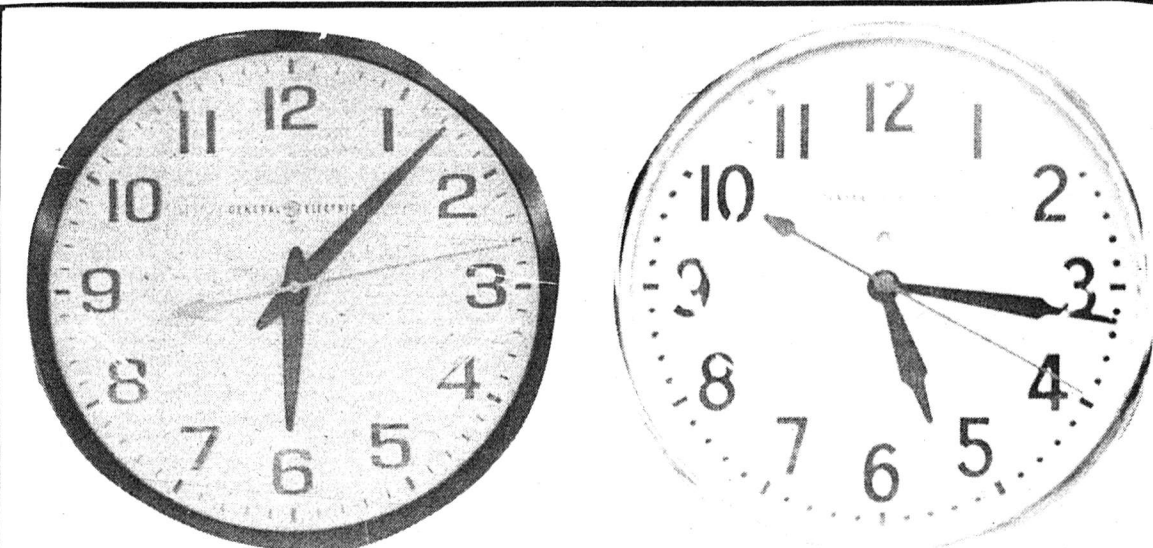
## Milk maids have better grip

(EARTH NEWS) - There's no telling how Women's Lib groups may react to this, but it seems to be a proven fact that women have a better grip on cows than men...or at least on their udders. In test for teat competition, a survey of dairies has shown that milkmaids get better results than milkmen.

A spokesperson for the Gustafson Dairy in Green Cove

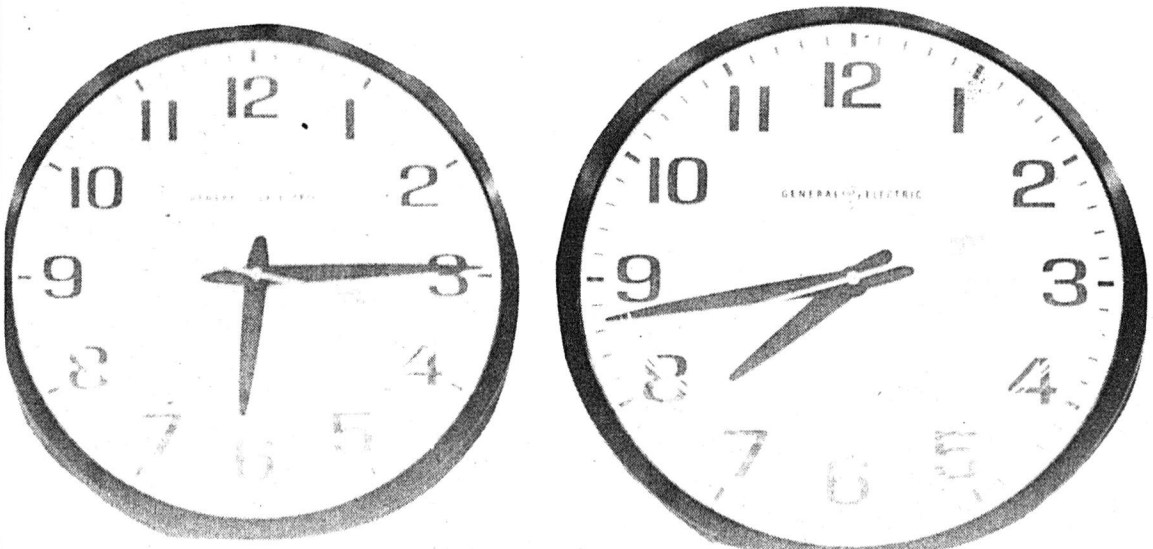
Springs, Florida--which claims to be "the world's largest dairy under one roof"--said recently that since the dairy began hiring women instead of men to milk their 5,000 cows, milk production has shot up.

Subsequently, other Florida dairies began hiring women to do their milking, with the same results.



What time

is it??



If you think classes are confusing, just ask Gateway staffer Paul Cadogan how difficult it was to tell time in SUB. These pictures were taken at about the same time. You guess what it was.

photos by Warren McKay.

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