

Arts GFC

Herringer

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politics so easily relied on if student involvement is conspicuously lacking.

I feel that my experience as Arts rep on Students' Union Council, and involvement with such sub-committees of the Students' Union as the Publications Board and the Bishops University Scholarship Exchange selection committee has prepared me for a role on GFC.



Ron Patrick

There is a tendency, I believe among students and the public to discredit our political system as being ineffective. When we go to the polls, our decision most times, is not who will do the best job but who will do the least harm. Our society it seems chooses minimal effort — to do just enough to get by. I believe at the University of Alberta we have the opportunity and responsibility to demonstrate excellence. And therefore, the Students and Faculty of the General Faculties Council make up an important institution of this University. As such, G.F.C. has the power to make serious policy decisions that affect us all.

As an arts candidate, I believe we owe to this University a voice of support and incentive. Not that we have an axe to grind, but that we, because of the nature of the Arts Faculty have talents and insights important to a modern society. My purpose in contesting the Arts-G.F.C. position is that I feel that with the support of the Arts faculty and students we can make a considerable contribution to the operation of this University. Yes, certainly I am concerned about marking systems, transfer of credits, loans, grants and competition pressures, but my platform is that I will do my best to represent you, the Arts student on G.F.C. I pledge to attend my meetings and serve where I am able.

Supply problem

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research sponsored by the organization is made available to facilitate the development of petroleum resources.

Maciej feels that oil is rapidly becoming a raw material rather than a fuel. He says that as alternate energy sources are developed, the use of oil in the plastics and synthetic fibres industry will increase six-fold.

Among alternate energy sources, he lists solar power and atomic energy as those undergoing most rapid development, whereas for the time being, he says the political situation in the middle east allows Arab oil to flow back. He sees immediate production of North Sea oil as a short term solution to the shortage faced by members of the European Economic Council.

Maciej feels that there are great reserves of gas in the Arctic, but oil is another matter. He says there are no adequate estimates on how much oil we have left, because depending on its usage, it could last an indefinite amount of time. If alternate sources of energy are developed, the crunch on oil will obviously be greatly lessened.

He was in Edmonton to speak at a forum.

Committee

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matters such as in marketing, the building and preservation of roads and bridges to markets, as well as the privacy of individual Man-wife relationships in the society.

Most rules there are unwritten and informal, but when they are threatened, the women often formalize them.

Such a condition was exemplified, Leacock said, when the women simply packed up and left the village and remained out until the men met their demands and bribed them to return.

Originally Leacock was active in her studies only as an ethnologist, but recent studies have aroused her interest into the discovery of the status of women in various societies, and the will to rid her field of the male bias which in her opinion distorts discoveries.

The forum was sponsored by the Department of Anthropology and the Women's Program Centre.

Bias

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promotions and salary levels according to sex.

There is evidence, she said, that part of the discrepancy may be due to the fact that many women are part-time lecturers only.

The Senate was also told that later this week the Canadian Radio and Television Commission will hear a university application for renewal of the broadcasting license for CKUA. Another application will be made at the Vancouver meeting to transfer the station to the Alberta Educational Communications Corporation.

Arts notes

The Junior Gallery of the Edmonton Art Gallery is featuring an exhibition of kites by Edmonton Artist, Jean Richards.

Kits Workshops for children will be held at the Edmonton Art Gallery March 17, April 7, and April 28, from 2-4 p.m. A kite-flying session will be held on May 26, 1974 from 2-4 p.m. at Mayfair Park (weather permitting).

The Edmonton Folk Club will present a workshop on Irish music on Tuesday March 19 at the Gameau Church Hall, 84 Avenue and 112 Street at 8 p.m. this weekend.

This weekend the Regina Folk Festival will be a point of attraction for folk music fans.

Watch for Gay Delorme at the Hovel.

Anne Murray will be appearing with the Edmonton Symphony Orchestra on March 29.

Men's Intramurals

J.S. MacLauchlan

We are coming down to the wire. Another week and intramurals will be over for another season. The staff are busier than ten bears working on the final statistics, necessary for choosing the intramural outstanding participant of the year. There are several people in contention, but that's all on that. The Motor Car Supply Trophy itself will be awarded at Athletics Banquet on March 22 at the MacDonald and then it will be known to all. Also the UAB Trophy for Conference "A" unit champions, the R.H. Routledge Memorial Trophy for the "B" conference champions will be given out the same night.

This year has been the best season for our racquet sports and I would like to thank all who participated. Gord Arnett (Medicine) was victorious over fellow cohort Brian Johnson (Med) in the Handball singles. The team of Riemen, Schneider, Warrack (Faculty) took on Legris and Klemm (Faculty) for the handball doubles title and second was R. Klemm and J. Mendiuk (Faculty). Also on Wednesday Don Rencz took on Dave Cox for the singles title in racquetball. Koasa (Medicine) is the new squash champion and second was Moss (Fac).

Volleyball was also finished this week and the playoffs on

Monday night saw Upper Res "A" win the Division I title, Upper Res "B" won the Div II title and 5th Mac won the Division III title. A clean sweep for the residence teams, congratulations fellows!

Hockey as usual is the last sport to report and the final playoffs will be finished next week. Possibly it might be another clean sweep for the A.A.A. Unit as it was last year.

As predicted it was a run away for the Chinese Students Association in Table Tennis. Kam Kong was the champion, with runnerup Francis Wan, Reggie Lo, and Arthur Lui, Well done gents!

In snooker it was a hard match between Bernard Wong (CSA) and Emil Uniat (St. John's) for the snooker championship but Bernard came out on top and Emil a close second.

Now being my modest self and leaving the best to the last I take great pleasure in congratulating the team members of the Pantyluck's Pumper for being the new Co-Rec Innertube Waterpolo champions and an equal cheer to the Water Pollution for coming in second. Joyous winner of the "B" event went to the PHishies.

Until next week: Good Streaking!

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DINING OUT

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The setting of a bygone era is all there. Red leatherette bench seats in the booths, the menu of hamburgers and chips posted on a bulletin board. A couple of twists: wood panelled ceiling and wooden beams, stuffed birds and a bighorn sheep's head adorning the walls. A man of about fifty five pondering over a cup of coffee, with a sort of permanent tiredness etched on his face. A kid about sixteen in the far corner, tiredly watching the rabbit eared television set. The proprietors: a Dutch couple in the autumn of their years. The sort of place where a writer would have gathered material for "neighbourhood cafe" in the Great Canadian Novel.

Interestingly enough, the Ponderosa Restaurant, at 156 St. and 109 Ave. serves a cuisine which is a welcome island in the ocean of Edmonton steakhouses; hearty, filling, Indonesian food.

You phone a couple of days in advance to say you'd like an Indonesian meal, pick the price category you want \$4.50, \$ 5.50, \$6.50 and wait to be pleasantly surprised.

The plastic table covering doesn't matter. Neither does the chinaware from the now defunct 'El Bodegon' restaurant. Forget your surroundings, you've come to enjoy food, not candlelight and red velvet restaurant where an emaciated steak sets you back ten bucks.

We were a party of four (the larger the party, the more convenient in Indonesian style cooking, more on that later), and we chose the dinner for \$5.50 each, assuming that the other dinners offered either too much or too little. I'm basically a lover of many varieties of food in healthy portions, and the Ponderosa suited me just fine.

I'm not sure exactly how many items we were served. I'll total them up at the end of this column. First out was a bowl of crushed peanuts and dried coconut, to serve as garnish for the dishes to follow. Two salad plates came next, one a salad with greens, cherry tomatoes, and olives, the other a plate of sliced cucumber pickles and pickled onions. These were accompanied by a shrimp wafer-bread called *kroepik*. To those of you unfamiliar with Indonesian food, the form we were served in is called a "rice table", introduced to the western world by Dutch colonialists. It is the opinion of many that the finest Indonesian restaurants are in Amsterdam.

The soup soon followed, and it was really more of a vegetable stew in a light broth. Among the vegetables I identified were celery, peas, carrots, potato, and others, cooked with vermicelli. Cumin seed added a welcome surprise. The next tray from the kitchen carried a bowlful of rice warmed by a candle flame, hard boiled quartered eggs with a sweetish sauce, meatballs in soya-type sauce, and batter fried balls of fish. We had barely started on these items, noting the delicate lightly spiced flavour of the fish perfectly offset by the spicy saltiness of the meatballs and lightened by the eggs, when we were served small skewered kabobs in a peanut and coconut sauce. If you like peanuts and peanut butter, you'll love the kabobs. The rice was rather firm, Indonesian style, and it was a good base to work with.

We were just starting to wonder how we could enjoy each of these items when further surprises greeted us. A platterful of pancakes made of meat and egg, no flour or water, covered by a thick salty-sweet sauce blanketed with green peas. We found a pancake for each of us and I found the flavour to be assertive, yet intriguing, but definitely pleasant. I knew it. I forgot an item. Right after the soup, we had been served the Indonesian version of eggrolls, containing chopped spinach and chicken. Deliciously different. Along with the pancakes came a plate of fried bananas, which we saved for dessert, and a generous serving of batter fried items, with fish sticks, shrimp, mushrooms, and whitefish chunks, all in hors d'oeuvre size portions. We thought there was no way we could get through this when a warming tray arrived containing a vegetable dish and curried chicken. More peanut sauce on the side to accompany the vegetables, which included brussels sprouts, mushrooms, spinach, celery, carrots, peas, chicken liver, and a fantastic flavour. The peanut sauce enhanced the sensation with a miniscule conflict, just enough to make it really interesting. It'll make a vegetable lover out of the staunchest disbeliever. I was almost totally full at this point, and I barely had enough room for the chicken, a very large helping I might add, as were the vegetables. I am running out of adjectives to describe food, so I'll just say that the chicken was great but maybe a bit too spicy for blander Canadian palates. The fried bananas could throw you into second childhood.

As the four of us took a welcome breather, we were asked if we wished more rice. Needless to say, we declined.

I might have forgotten an item or two, that should leave you a couple of surprises for your visit. From the items I have described, the list totals up to nineteen. I'll make it an even twenty as I probably forgot something.

All of these items are in individualized portions. This, and the amount of the servings, are the reasons I cite for making sure you have enough people with you to finish whatever is offered, otherwise you will be quite disappointed. I've put the Ponderosa on my list of "favourites," and I'll be back soon.

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