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receive a bilingual degree in Arts, Education or Sciences. No other faculty can offer a degree in one of three areas, no other faculty is close to being bilingual.

Perhaps one may say that we do not need to support "la faculte", but in saying that, one must also refuse the right of existence to St. Joseph's College and many of the cultural clubs at the University. Fortunately, French is the first official language of Canada — English being the second — and therefore the Faculte St. Jean is as important a faculty as any other at the University.

Mr. Bobke, however, did mention some interesting points: it is true that the University must now "tighten its belt," and that it is the student who will bear the brunt of the "three percent solution." Why is it that the students are immediately the ones who must pay? If indeed, the professors took a one percent salary reduction, the University would save 13 million dollars.

Indeed, if the majority of students at main campus have never seen the Faculte St. Jean and wish to obtain more information about it, they are always welcome to take the shuttle bus that frequents the bus stop area in front of the administration building and visit us. We would love to have you experience our way of life.

(And you can be sure someone will speak English to you.)

Tom E. Kalis

Mr. Bobke defends "Fac. Attack"

To the Editor:

I would like the opportunity to respond to some of the remarks made about me after my last letter. With respect to the allegation of racism, I would like to point out that I am also a member of an ethnic minority and have spent my whole life living among members of many ethnic minorities, some of whom were French. Among my French friends I noticed an interesting phenomenon. Although they maintained their ethnic culture at home, those who made it to university always pursued careers that would take them into the mainstream of English Canadian culture. In other words, I never met a French Albertan who ever took a course at the Faculte St. Jean.

There are 2 questions that I would like to have answered with respect to FSJ.

1. What does it cost to run the Faculte?
2. How many of the 500 students are Albertan?

Once we have these 2 numbers, we can figure out what it costs the Alberta taxpayer to give one Albertan the benefit of a French education. When all the facts are out in the open, then let the people decide whether my concern about the Faculte is motivated by racism or a fear of waste.

I hate to dwell on the Faculte St. Jean. I was only using it as an example of an aspect of the U of A that is in need of some financial scrutiny. There are many others that I can think of offhand. For example, the University farm. Why is the University grazing sheep on land that is worth millions of dollars per acre? Another is Garneau Student Housing. Why did the University buy up whole blocks of old houses that students could afford to live in, and replace them with new walkups that are so expensive that no one can afford to live in them?

As well, to all of those who say that our tuition has been too cheap all along, and it is time we students paid our "fair share", I say — you have to be rich to think that way in the first place. Go ahead and pay your "fair share". I personally plan to try and squeeze every cent I can out of the government before they give it all away to the international oil companies.

Arthur R. Bobke

Sacrifice upon sacrifice

To the Editor:

I am sure that the University can absorb some kind of a cutback without raising tuition or compromising quality of education. However, I truly hope that the government realizes, that as necessary as cutbacks may be, it should be very careful about where and how it is cutting.

I am one of many students at the University making a great personal sacrifice for the sake of knowledge. I have a wife and two children, which means that I have to work part-time while I study.

Inflation waits for no man. With tuition raised, and perhaps smaller student loans, then the issue for some of us will not be the quality of education, but rather education at all!!! It seems ironic that ultimately those who are already making a sacrifice, will be the ones to pay for the cutback.

George Martin

Cutbacks are not so simple!

To the Editor:

Re: Sharill Montgomery's letter of Jan. 29.

Ms. Montgomery says she doesn't understand what the problem is with education cutbacks, and she is right. She doesn't understand. She seems to think the biggest concern is over individual financing. She says "student loans are... easy to get if you know the right way to fill out the forms", which makes one wonder what the wrong way might be. She deserves to be congratulated for being able to hold two part-time jobs and carry a six course load. Most people couldn't handle that, but many would love to have one job. Perhaps the altruistic Ms. Montgomery would like to share?

She does a disservice to those who are fighting the cut-

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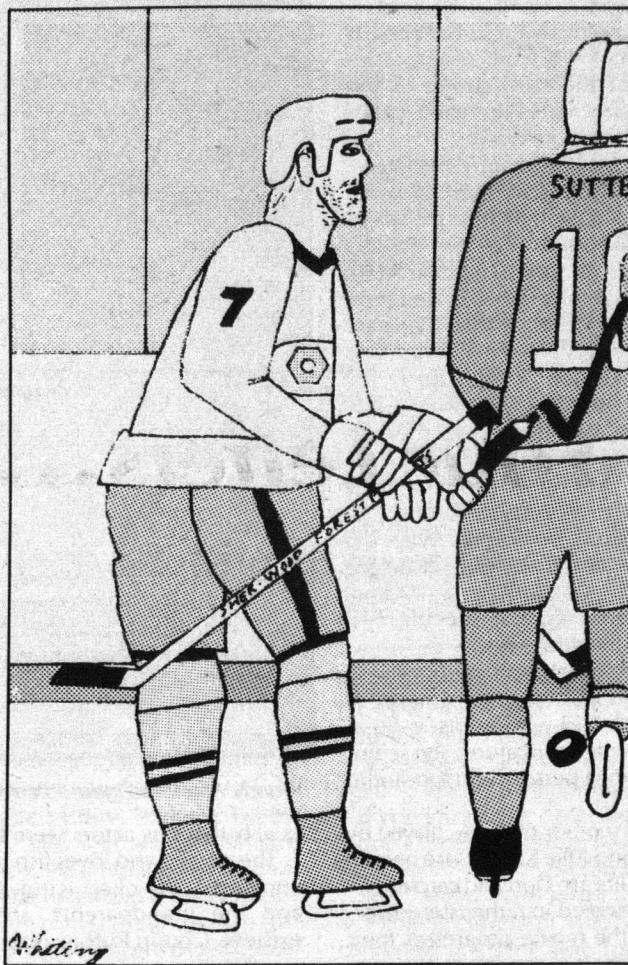
backs if she thinks we are doing so for selfish, greedy reasons. First of all, we are not the ones who go to Europe on our student loans, we are the ones who care about social issues. Secondly, I think we are all fully aware that we pay only a tiny fraction of the cost of our education through our fees. If tuitions were increased to reflect the real cost of a university education, even those with generous student loans and the energy for three part-time jobs couldn't afford it. Part of the deal we made with society when we committed ourselves to four or more years of university was that we will pay when we become wage earners, presumably in a higher tax bracket than we were before we earned our degree. The other part is that we will prepare ourselves to be the best possible doctors, lawyers, teachers, administrators, or whatever we're training for, so long as society provides us with the best education possible. If society doesn't keep its end of the bargain, how can we?

Wake up, Ms. Montgomery! Education is just as vital to the well-being of our society as hospitals and social services are. We all must face this cutback dilemma, so don't try to pit one victim against another. When (and if) I get my degree, I intend to use it to try to teach people how to stay off welfare, stay healthy, and choose governments that will give a damn about the people when times are tough.

Susan Nelson

The Round Corner

By Greg Whiting



Backchecking.

Clean up your act!

To the Editor:

RE: Dragos Ruiu "Making Waves" January 27, 1987.

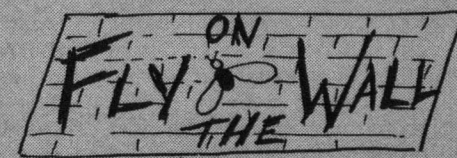
Mr. Ruiu has an admirable point to his column and one that I agree with and believe should be discussed.

However, may I be petty enough to point out that his use of the English language is not adequate enough for him to poke fun at others? The quality of the diction does increase later in the column but at the beginning it is appalling. Sometimes slang is appropriate but not here.

I believe that Mr. Ruiu was trying to make the point that people are spending too much time watching television and not enough time reading books and thinking objectively and intelligently. The language at the beginning of the column is too poor to effectively make this point. Words like 'twit', 'keenest' and phrases like 'I mean' do not convince me of his point. To emphasize the importance of reading, writing and speaking effectively and well one must also practice it.

Perhaps a point was trying to be made by the use of the words and slang but it was lost within the painful sentences.

Heather Moore



I was standing in line at the Rutherford Library waiting to sign out a few books when I saw a girl walking through the turnstiles. She was just about through when the strap of her book bag wrapped around one of the bars. Her progress was halted pretty suddenly and she looked a little ticked off at being stopped. As she was untangling her strap, the guy behind her, who was talking with the guy behind him, walked into her and jammed her into the bars.

Well, this really upset her; but it also made the two guys behind her mad because they did not like being suddenly stopped at the turnstiles either. At the same time all of this was going on, a girl walked through the exit of the library without signing out her books. So the alarm went off and because she did not know why it went off she stopped and looked around for the reason. It did not take long for one of the librarians from the check-out counter to run around and ask her to come back and sign out her books. That is, not as long as it took the girl at the other turnstile to free her book bag from the bar. The guys behind didn't make it any easier by telling her to hurry up and get out of the way.

Finally, she got into the library and went up the stairs to study. I am thinking of sticking around to watch her leave.

J. Dylan

Anyone with ideas for feature articles or who would like to write center spreads, there will be a brainstorming session this Thursday, February 5 in Room 282 SUB. See you there!

— Sherri

Emma's Bar and Grill

by Emma Sadgrove

Eggs are nutritious, cheap and versatile and can usually be cooked quickly. Omelets are a good way to use eggs to create a meal that is quite filling.

Using the basic omelet recipe and adding whatever catches your imagination, you can create some tasty meals.

Omelets are fairly easy to make and with a little practice you will be an expert. Serve your favorite creations to your friends for a quick and inexpensive meal which deserves appreciation far beyond its simplicity.

Basic Omelet

Beat 4 eggs with salt and pepper to taste.

Pour into a skillet (about 10 inches) with melted butter and stir until lightly scrambled. Continue cooking without stirring until mixture is set but top is still moist. Add filling. With spatula fold omelet in half and cook for a few more minutes. Make a smaller omelet with two or three eggs in a smaller skillet.

Suggested Fillings

Use one or make interesting combinations.

cooked crumbled bacon
cottage cheese
pieces of beef, ham or chicken (cooked)
shredded cheese — Swiss, cheddar, mozzarella, etc.
chopped tomato
shrimp, crab, bits of lobster
alfalfa sprouts
chopped onion or green onion
bean sprouts

sliced olives
feta cheese
sautéed mushrooms
leftover cooked vegetables
sliced or diced fruits
chopped anchovies
various spices

Alex's 24 Hour Omelet

Alex says this keeps you going for 24 hours.

4 eggs

1/2 eggshell of milk per egg

Mix this with some ketchup, red pepper, parmesan cheese, tabasco sauce and salt to taste. Beat well. Lightly fry the following ingredients in butter:

chunks of ham
pieces of pre-boiled potatoes
toasted rye bread, cut in pieces
roast beef
bacon
swiss cheese

anything you want but not too much of each ingredient.

Pour half the omelet mix in a preheated (to medium) skillet with plenty of butter. Throw everything on top and pour the rest of the omelet mixture over. Cover the skillet and fry until the bottom is cooked. Turn over the omelet (Alex says not to worry about the mess on the skillet) and cook the other side. According to Alex this is best eaten with a spoon. Never mind appearance; it certainly sounds delicious.