

# Beer and Brewing

More beer is drunk than any other alcoholic beverage in the world for three main reasons: 1. The climate; 2. The Protestant ethic; 3. It's quicker to make.

Nobody knows the who, when or where of the first brewed product. Historians have traced it back at least 6,000 years. The Babylonians, the early Chinese, the Pharaohs, Caesar's armies all knew it.

But it may have been made long before them. Perhaps by an aboriginal people - even in that land mass which has been reshaped by geology and politics into what we now call Canada. For beer is dependent on barley, a grain that grows prolifically on Canadian soil.

Today, Australia, Jamaica, even Mexico and Japan, have great locally produced beers and ales to range beside the famous ones of Britain, Denmark, Germany and Holland. So does Canada.

The amateur beer-makers don't claim to be brewmasters for Carlsberg or Lowenbrau. But, on the other hand, they can produce excellent beers in all respects, as good if not better than the normal commercial product.



Photo by Ken De Freitas

This year Saga foods will be initiating a new system of providing daily meals to out of residence students. The plan entails paying a certain fee in order to receive the same meals as those students in residence.

## Off campus meal plan changes locality

By BOB JOHNSON

Students participating in the off campus meal plan being offered by Saga Food Service will be eating their meals in the residence dining rooms instead of the old student center.

Garry Knox, food service director for Saga, said they had sold 35 of the plans and that this small number did not justify the exclusive use of the cafeteria in the Stud to serve these people.

A number of physical education students had complained to the Dean of Students saying that they would prefer to have à la carte meals served in the Stud cafeteria, the food director

said.

The residence dining rooms (McConnell and Lady Dunn) could serve an extra 100 people, but should the number participating in the off campus meal plan increase over this number then it will be necessary to move back to the original building, he explained.

In the meantime, the old student center will revert back to the à la carte setup which was established there last year. It serves many of the students who find it closer to their classes than the SUB, said Knox.

The meal plan is similar to

plans Saga operates on other campuses and is a result of the many requests they had last year for such a service.

It offers two options, lunch and supper during the week-days at a cost of \$216.38 per term or the same two meals for the entire week at \$283.93 per term.

Asked why more students were not taking advantage of this service, Knox said where it is a new plan to the campus it will take some time before all the students find out that an off campus meal plan is being offered at UNB. He believes that more plans will be sold as the year goes on and when the second term begins in January.

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