

Big red tape

University students have long suffered through bureaucracy, red tape and long lines during the first week of school. However, as school opened last week the lines got longer and the red tape became more snarled.

Lines of new students, waiting to pick up their student identification cards, stretched for blocks outside the Nebraska Union last week. To avoid a similar tie-up next year, the freshmen ID's should be mailed to the students.

While the lines to pick up ID's grew, the drop and add lines shrank. This pleasant surprise was due to a week period of free drop and add before school started. The week of drop and add greatly simplified registration problems and should be continued every semester.

But there was more red tape last week than just picking-up ID cards and changing class schedules. Hundreds of students went to the ticket office with their freshly retrieved ID's to purchase football tickets only to find that the ticket cupboard was bare.

The shortage was created when the athletic department was told that there would be an increase of 1,000 students this semester. The athletic department reserved enough tickets to accommodate the expected enrollment increase, but later figures showed that an additional 800 students had enrolled.

The mix-up left 700 students on a waiting list to buy football tickets. The athletic department now reports those 700 students will receive tickets for at least the last four home games.

Theoretically, the football games are played for the benefit of the students. Next year the athletic department should take steps to insure that every student can obtain a ticket before filling other orders.

The red tape of picking up ID's, processing class changes and purchasing football tickets are good examples of a much larger problem—the depersonalization of a large university.

The Council on Student Life, which deals with the student's out-of-the classroom activities, studied ways to make the academic experience more personal last year. However, the Council took no formal action, but is expected to consider the subject again this year. In addition, ASUN is now considering hiring an ombudsman to help students cut through the University's bureaucracy.

This year the Council, ASUN and University officials should come up with some proposals to personalize the student's educational experience as well as cut some of the University's red tape. After all, students really are more than just social security numbers.

Gary Seacrest

Do it!

Amidst all the hassles of buying a football ticket, a parking ticket, getting registered, patching up schedules in drop and add lines, getting the right colored sticker for the back of your student ID, getting moved in, rushing the right persons for your house, getting to know new people on campus, deciding to go to class, and starting on the endless burden of homework, students sometimes lose sight of what actually is happening on campus.

The University is not solely composed of all the aforementioned subordinate clauses, but has just about anything a new or old student could want. Some of the more pleasant things being planned for this year on campus are being engineered by students.

The key word is awareness. If we were to become totally aware of our surroundings we would find that there are easily enough of these diversions to offset the hassles that always come about at this time of year withing: the University community.

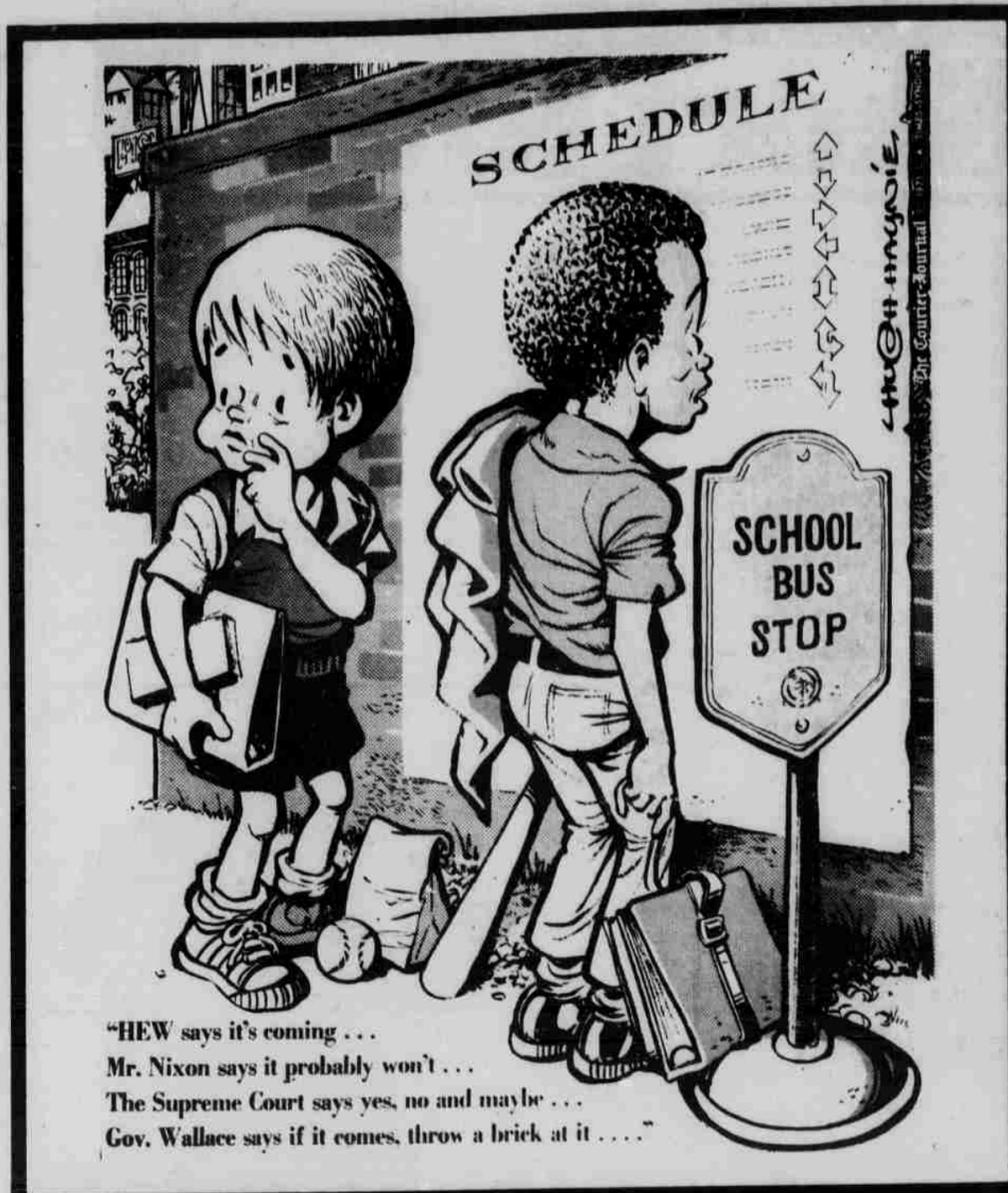
Students themselves are now working on weekend films, foreign films, a Time Out conference in Octobers, expanding the student record store, planning a charter flight to Europe over the Christmas interim session, proposing educational reform, selecting student appointees to faculty committees, planning a World in Revolution Conference for next spring, and publishing *The Daily Nebraskan*. It would be much easier to list the bad experiences one could be availed to here than to come up with an exhaustive list of what is now and will be happening.

As mentioned before, awareness is the key. Committing one's self to a wide variety of experiences is what this campus is about. Once awareness of opportunities is gained then the trip is no longer academic, but almost downhill. Look at those bulletin boards in your living units. Study that poster you ripped off to put up in your room. Read that newspaper or entertainment guide that you grabbed because it was free. Learn about the often times futile efforts of students government.

With this accomplished, then participation is the logical move to make. The education you have been brought up to seek and cherish is not always gained in the classroom, just as it isn't usually garnered in a long line facing the administration building. Student leaders and participants generally agree that a task is accomplished, be it organizational or personal, the most tangible end result is not its success, but the experience gained, and satisfaction reaped from doing just that task.

We all agree that there are a lot of things that need to be done on this campus. O.K., lets do then. Be aware, participate, start doing, and learn. We might just get an education in the process.

Barry Pilger




bob russell's buffalo chips

Recipes, Part II

Some of you might remember the article "Gourmet Recipes for Apartment Dwellers" that I wrote several months ago for this newspaper. It contained some fine tasty recipes, like for Grape Kool-Aid Ice Cubes and chocolate egg nogs, but I have since progressed to greater depth.

Now don't take it that I have quit making the cubes or chocolate egg nogs, but it's just that I decided to start using some technology with my cooking efforts, this technology being fire. I have always had this fascination with fire, doing such things as making stink bombs in the basement and dumping all the chemicals in my chemistry set together and then watching the psychedelic smoke.

There are several fundamental rules about the use of fire. These fundamentals are quite evident. It's always best to have a fire burning where it won't catch other things on fire, like yourself, your house, your dog—unless you're big on hors d'oeuvres. That is to say, it is best to build fires in fireplaces and stoves, rather than in the middle of your floor or in your bedroom.

For fireplaces and stoves, many things can be used to start fires with. I personally have found that Omaha World

Heralds, letters from Senators, Three Dog Night album covers, and copies of *Love Story* make particularly good kindling. For those of you who live in modern homes and apartments, this is not a problem, for you have gas and electric stoves.

Once this major problem is solved, the rest is easy. All you have to do now is decide what to eat, then kill it, cook it, and eat it. Two of my favorite recipes using fire are hard-boiled eggs and cooked meat.

I'll start off with boiled eggs. I prefer eggs by poultry but if you're real hard up, reptile eggs will do. First, start the fire, keeping the aforementioned above instructions in mind. After this is done, find some eggs, a pan that will not melt, and some water. Put the water in the pan and then put that on the fire.

By this time the fire should be roaring. When the water starts boiling, put the eggs in, if you can get that close. Otherwise, you're out of luck.

After a while, mosey on over (Festus says that on Gunsmoke, Matt Dillon's show. Matt is Bob's brother) and take the eggs out. If you have weak bones, leave the shells on the eggs and eat them. If not, de-shell them and eat them whole. If these eggs start hatching themselves while

cooking, then you have another problem, which will be considered next—cooked meat.

The first thing you'll have to do here is to select the meat you wish to eat. If you live in the backwoods, like Beaver Crossing, I guess you're stuck with whatever kind of animals hang around your abode. (Read adobe if in Arizona.)

But if you are lucky enough to live in one of the larger cities like Grand Island or Lincoln, you'll find that the supermarkets have quite a selection and for reasonable prices—pig snout goes for 13 cents a pound at Hinky Dinky and Alpo goes for 10 cents a can.

For you carnivores or whatever other creatures of the night you might be, you would probably prefer your meat semi-raw. If this is the case, just dash it over the fire a few times until you are satisfied it is dead. Then eat.

For those of us who are more civilized, stick the meat in a pan and put it on the fire. When the meat starts to smoke, you'll know it's done.

For my next article, I will cover "Technology and the Modern Shopper." One thing I will cover is how modern technology has perfected white enriched bread to such a great extent that you can't even taste it.