



## Sartor Hamann's "Spring Sale"

**Now. Just in time for your  
early Christmas shopping.**

*Sartor Hamann*

Serving Lincoln Since 1908  
1129 "O" STREET & GATEWAY MALL  
Registered Jewelers American Gem Society

**DOWNTOWN:**

Mon. Thru Sat. 10 to 5:30  
Thurs. 10 to 9

**GATEWAY:**

10 to 9 Mon. Thru Fri.  
10 to 5:30 Sat.  
12 to 5 Sun.

## Some "How comes?" about shaving, answered:

How come I can't get a close shave?

Maybe you should take your clothes off first. Showering before you shave will soften your beard even more. Lots of hot water and soap is the key to a better shave.

How come my chin and upper lip are harder to shave?

That's where whiskers grow the most. Always shave there last. The longer lather is on whiskers, the softer they become.

How come I get a lot of irritation and nicks?

Every stroke of your razor scrapes away skin cells. So use gentle strokes (and as few as possible) in the direction your beard grows. Never press too hard with your razor.

Whatever bugs you about shaving,  
**ENGLISH LEATHER POWER FOAM SHAVE CREAM**  
can help de-bug it. We know shaving won't ever be fun. But at least we can help make it a little nicer to face the day.

OUT THERE'S A LOT OF  
beard men's shavers

**English Leather** 

# SPECIAL SCHOLARSHIP OFFER.

## CLASS OF '75 ONLY.

**Scholarship Includes:** 2-year tuition...free! \$100 monthly. Book allowance, lab fees, etc.

### How to qualify:

Just send in the coupon, or talk to the Professor of Aerospace Studies on your campus. (If you're class of '76, next year is your year.)

U.S. Air Force Recruiting Service  
Directorate of Advertising (RSAV)  
Randolph Air Force Base  
Texas 78148

Please send me more information on your 2-year scholarship program.

Name \_\_\_\_\_ Birth Date \_\_\_\_\_

Address \_\_\_\_\_ Sex \_\_\_\_\_

City \_\_\_\_\_ County \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Present College \_\_\_\_\_ Future College \_\_\_\_\_

Soc. Sec. # \_\_\_\_\_

**FIND YOURSELF A SCHOLARSHIP  
IN AIR FORCE ROTC.**

2-NR-92

## In season vegetables provide best nutrition

Vegetables. They come in familiar cans and in frozen cardboard boxes. But some of the tastiest vegetables are found in the fresh produce department.

On any budget, it is best to buy fresh vegetables while they are in season. This means you get the best in quality, flavor and nutrients at the lowest prices.

Vegetables most abundant now are cauliflower, brussels sprouts and winter squash.

When buying cauliflower, choose a solid, compact head with crisp, creamy white flowerets. Brussels sprouts look like miniature cabbages and should have firm, bright green, compact heads. And winter squash, whether acorn or hubbard, should have a hard, heavy, tough rind.

shelly kalkowski  
**crumbs**

Although the price of fresh mushrooms never seems to fit into a budget, they also are beginning their peak season. If you think you can afford the splurge, make sure the mushrooms have plump, a cream-colored caps, light colored gills and short stems.

Because cauliflower and brussels sprouts are sulfur containing vegetables, overcooking will result in a strong, distasteful flavor. Both vegetables should be washed thoroughly before cooking. It may be advisable to soak these vegetables in warm water for ten minutes to remove any sand or insects which may be trapped inside.

Place the vegetables in a minimum of hot, salted water. Excess water will remove nutrients, color and flavor from the vegetables. Cook in uncovered pans at temperatures just below boiling: cauliflower for 10 to 15 minutes, brussels sprouts for eight to ten minutes.

One pound of squash, ¾ pound of brussels sprouts or a half head of cauliflower will serve two people. Winter squash tastes best when it is baked. Wash the vegetable, cut it in half and remove the seeds. Place upside down in one inch of water and bake for a half hour at 350 F. Turn the squash over and bake for another one-quarter hour. Season with butter and salt.

Here are some variations on cauliflower and squash:

**Cauliflower Medley**

1 Tbsp. salad oil  
1 cup small, fresh cauliflowerrets  
1 10 ounce package frozen green peas.  
1 Tbsp. chopped canned pimento  
¼ tsp. salt  
dash pepper.

Heat oil in skillet. Add cauliflowerrets and cook covered over low heat 10 to 12 minutes, stirring occasionally. Add peas, salt, and pepper; cover and cook 10 minutes longer, separating peas with fork if necessary. Stir in pimento. Makes four servings.

**Glazed Acorn Rings**

1 acorn squash  
3 Tbsp. orange juice  
¼ cup packed brown sugar  
¼ cup fresh chopped celery  
4 Tbsp. margarine  
1 tsp. grated fresh lemon rind  
Dash of salt.

Cut squash crosswise into one-inch slices and remove seeds. Place in a single layer in a large shallow casserole or baking dish and add orange juice. Cover and bake in 350 oven for 30 minutes.

Saute celery in margarine until tender; add brown sugar, grated lemon rind and salt. Place brown sugar mixture over squash and bake for an additional ten minutes.

## Super Poll . . .

Continued from page 1

### Daily Nebraskan Super Poll Results:

Have you ever engaged in sexual intercourse (singles)?

Yes	54%
Seniors	82%
Juniors	75%
Sophomores	56%
Freshmen	32%
Male	69%
Female	44%

If you have engaged in sexual intercourse, at what age did it first occur (all respondents)?

16 or younger	19%
17	18%
18	26%
19	14%
20	11%
21	6%
22	6%

**daily nebraskan**

Editor-in-chief: Jim Gray, Managing Editor: Tom Lansworth, News Editor: Randy Beam, East Campus Editor: John Russnagle.

The Daily Nebraskan is written, edited and managed by students at the University of Nebraska-Lincoln and is editorially independent of the University faculty, administration and student body.

The Daily Nebraskan is published by the CSL subcommittee on publications Monday, Wednesday, Thursday and Friday throughout the school year, except on holidays and vacations.

Second class postage paid at Lincoln, Nebraska 68508.  
Address: The Daily Nebraskan/34 Nebraska Union/Lincoln, Nebr., 68505. Telephone 402/472/2588.