

Political prudence

Ann Henry is now the undisputed winner of the ASUN election sweepstakes. Her opponents have finally decided that they will not officially challenge the results of the March 14 contest.

Although Henry's 11-vote plurality of the smallest number of votes ever cast in an ASUN election was far from a sweeping victory, the new president appears to have interpreted her victory as a total endorsement for the programs and policies outlined in her Get Off Your Apathy (GOYA) party platform. She has charted a difficult course for herself, considering the division of the UNL student body as reflected in the close election results.

Henry has said that her most immediate concern is the student regent bill currently being considered by the Legislature. This measure, introduced by Hastings senator Richard Marvel, would no doubt enhance student representation in the University policy-making processes, if the Unicameral passes the bill. But ASUN should not devote so much time and effort to the student regent proposal while other, more immediate, student concerns are neglected. Henry has said herself that Marvel's bill doesn't have much of a chance of legislative approval. The ASUN president says that work has already begun on next year's budget proposal. Henry predicts that the document can be ready by July 1, instead of the traditional August deadline.

Another major project which reportedly is in the works is a student lawyer plan. Henry says that the election results answered the questions about the feasibility of a student lawyer. The GOYA victory, she claims, can be viewed as a statement by students that they believe a student lawyer is feasible at UNL. Henry might want to remember that a **majority of the voters cast ballots against her** and the GOYA lawyer plan. The formal student lawyer proposal should be ready in

two weeks, Henry said.

That document should be scrutinized by all concerned students and senators to be sure that any student lawyer who may eventually be hired will serve students and not become merely a super-advisor to ASUN.

The Associated Student Koop (ASK) also figures high on Henry's priority list. The new president has promised an extensive "self-job" to persuade students to join ASK.

Henry is interpreting her 11-vote victory as something of a mandate. Perhaps, in terms of ASUN, her view is correct. Apparently, she is going to try to push through all of the programs promised in the GOYA platform. It can be argued that to do less would be political cowardice on her part.

Henry can expect the support of a majority of the senate which was elected

under the GOYA banner. And she must anticipate constant resistance from senators with opposition party affiliations. Such competition and disputation can be an asset to any government forum. But those who seek to challenge the majority must remember that their opposition must be well-reasoned and student interest-oriented if it is to make a difference.

For her own part, the new ASUN president might do well to take another look at the vote totals. Political cowardice is not the same thing as political prudence. If members of the opposition were included in key ASUN positions, Henry could make her administration a more valid representative of the total UNL student body.

Tom Lansworth



"Er, not only do we have nothing to hide, but now we have even less."



"When we fail to make the criminal pay for his crime, we encourage him to think that crime will pay..."

Kitchen consciousness-'It's just a shot away'

College kids, once they are weaned from Mommy's cooking, must make do with either the Xerox copy food in the dormitories or their own self-created abominations. The purpose of this article is to make you kitchen klutzes into cooks.

The first principle in good cooking is that one need not heat the substance one is cooking for an inordinate amount of time, as it is probably already dead. However, one must cook the substance long enough to make sure all the wiggles and cooties are gone.

This, however, brings up the second principle. A good cook doesn't mix bizarre, incompatible foods together. As most cooks do this, they don't have to worry about cooties and wiggles, because no animal with good sense would hibernate in such an abomination. For example, cut up hot dogs and cook them with refried beans. As well as being an abomination, individuals who devour this dish tend to produce gases which explode upon contact with heat.

All of this does not mean that a cook can't mix compatible and bizarre foods together, as we shall see later.

Good cooking is a religion. The main principle of this religion is that cooks have an air of lustful abandon. To reach the orgasmic heights of Tummy Nirvana, one must be willing to risk, while realizing the end result will be ecstasy.

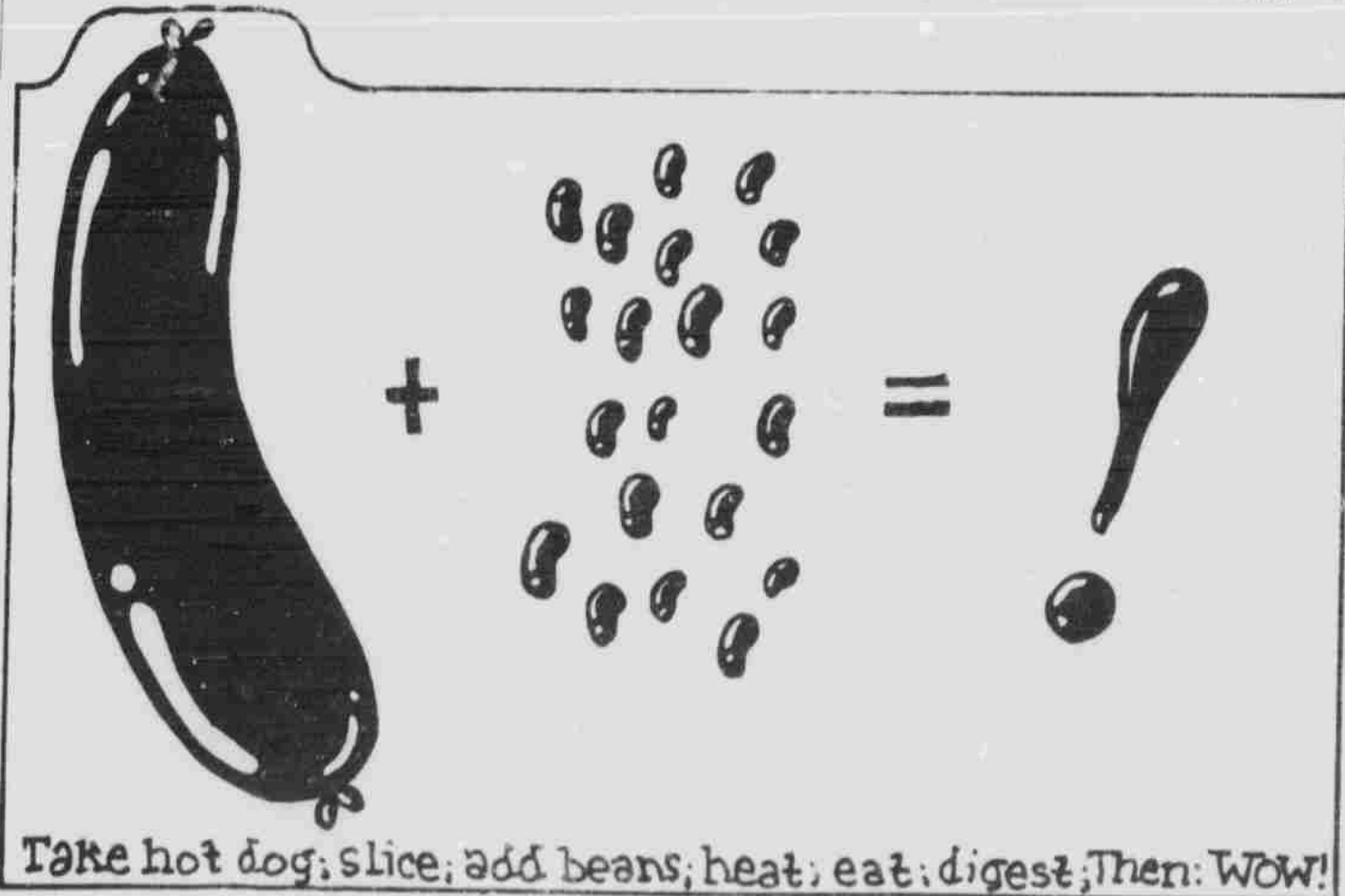
I will now offer two formulas which are bound to send a tingle of goose bumps up your spine (hopefully not from fright, but delight). However, unless you feel it when you are making these concoctions, it won't work. I am not offering recipes or instructions, but a method and above all, a way of life.

To start off the day, I need to imbibe something that gives me a real buzz. A chocolate egg nog does this very nicely. To make this properly, you must feel the spirit. Do you feel the spirit?

The necessary ingredients are three eggs, milk,

chocolate syrup and powdered milk. Take the eggs and roll them on the counter. Slosh the milk around. Now, dump the first three ingredients into your mixing apparatus. Commence mixing the goodies together by turning the apparatus on or by stirring. Meanwhile, start moving in rhythm to "Midnight Rambler" by the Rolling Stones. Dump in some instant milk to supercharge the nog. Keep mixing. Now stop mixing and quickly slurp some of the fizz off the top with your tongue. When you are ready (brace yourself), guzzle the elixir.

If your kitchen karma lasts until late into the day, you can try this next formula. It'll give your innards a flip. The necessary ingredients are a hunk of unusual meat (I usually use deer), a green pepper, an onion, mushroom soup, a can of stewed tomatoes, skinned potatoes, skinned carrots, celery, a dab of cooking wine or whatever hooch you have laying around, a dab of soy sauce, and whatever other goodies you like.



bob russell horse sense

Dice the green pepper and onion while humming along with the Beatles "Good Morning... Good Morning" on the Sgt. Pepper's album. Open the cans of tomatoes and soup. Slosh them into whatever you are going to cook the feast in. Mix in the pepper and onion. Now dump in the meat, the cut of potatoes and carrots and celery, soy sauce, and hooch. Shake the whole business around a bit to intermingle the parts and make them one. Put a piece of green pepper on the tip of your tongue.

Cook this brew at 350 degrees in the oven for about two hours or until the carrots are done (test by seeing if you can spear a fork through a carrot easily). Before it is done, you are likely to be beside yourself smelling the delicious scents trailing through your house. When it is done, eat it.

Can you feel it? If not, you are bound to remain a kitchen klutz and to live in the hell of gastric misery. This is the way, truth, and life. Are you saved? Well, if not, get saved. Kitchen consciousness never hurt anyone.