



State Sen. Terry Carpenter...introduced a resolution to establish a \$50 million tuition loan fund.

Terry urges student loan plan

by Steve Arvanette

Sen. Terry Carpenter of Scottsbluff introduced a resolution in the Legislature Wednesday urging a constitutional amendment be placed on the ballot to establish a \$50 million college tuition loan fund.

Resolution No. 31 states that the Nebraska Investment Council has discontinued issuance of student loans which the 1971 Legislature had authorized. The resolution also states that the federal government has seriously curtailed student loans.

Carpenter called for limiting the loan programs to state residents.

Action on the resolution could take place Thursday. However, to place a constitutional amendment on the ballot, senators must advance a bill through the normal legislative process which would take longer.

In other action Wednesday, the Appropriations Committee requested further information from the Legislature's fiscal staff on the need for a new library at the UNO

campus.

The University had requested \$5.9 million in state capital construction funds for the new library. Gov. J. James Exon recommended against its construction in his budget.

Although the committee has approved most of the fiscal staff's recommendations, there was considerable doubt from several committee members about the need for a new library.

The fiscal staff had recommended appropriating \$5.13 million for a smaller library. The proposed library as recommended by the staff would hold 371,000 volumes and be designed for community-wide use.

In addition, the staff called for \$271,000 to make the UNO fieldhouse into a multi-purpose structure. The money would be used to air condition the building, improve lighting and install a series of acoustical baffles so the fieldhouse could be used for graduation exercises and speaking events. The committee delayed action on the UNO construction.

Don't loaf around, make your own

"Make your daily bread" long has been one of the cornerstones of the health food movement. And there are many measure of wisdom in the maxim.

There is nothing to prove that enriched store breads are less nutritious than home baked bread. Preservatives in store breads add to their economic value by increasing their storage age. But nothing beats the superior texture, aroma, flavor and gastronomical satisfaction of bread fresh from the oven.

Bread is a flour and water mixture which can be divided into two categories: leavened and unleavened. A leavened bread contains an ingredient which adds to the air content of the mixture. When heated, the air expands and forms the familiar cell structure of bread.

Leavened breads can be subdivided into yeast and quick breads. Baking powder and baking soda are the common leaveners in quick breads. Yeast is a living organism which produces carbon dioxide as a leavener.

When the water and flour are mixed, the protein in the flour gelatinizes and gluten is formed. When you stir or knead the dough you are developing more gluten.

Gluten also gives structure and expands as the entrapped air is heated. Too much kneading will give you too much gluten and a tough product. Too little kneading and your bread will collapse. If there is too much water in your mixture, the gluten will not stick.

For all its advantages, homemade bread does have an adverse side. It takes time and skill to

produce a good product. But baking will not only take your mind off chemistry and English for a while, it will taste great too.

The following recipe is an easy approach to beginning bread making.

shelly kalkowski crumbs

Dilly Bread

- 1/4 t. baking soda
- 1 package active-dry yeast
- 1/2 cup warm water (110-115 F)
- 1 cup creamed cottage cheese, heated to lukewarm
- 2 T. sugar
- 1 T. minced onion
- 2 t. dill seed
- 1 t. salt
- 1 unbeaten egg
- 2 1/2 cups sifted flour
- 1 T. butter

Put yeast in warm water. In mixing bowl, combine cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and yeast. Add half the flour. Beat 300 vigorous strokes. Scrape bowl frequently. Add remaining flour and blend thoroughly.

Scrape batter from sides of bowl. Cover. Let rise in warm place until double in bulk, about 50 to 60 minutes. Stir down batter. Turn into greased bread pan. Smooth out top of loaf by flouring hand and patting into shape. Allow to rise until double in bulk, 30 to 40 minutes. Bake in 350 F oven for 40 to 45 minutes. Brush baked loaf with butter and sprinkle with salt.

The Centennial Education Program is accepting applications from upperclassmen for the fall semester. Further information and applications are available from Sally Gordon, Centennial

R. P. McMURPHY

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Group suggests freshmen changes

Changes in the freshman year have been recommended in a recently released report commissioned by the UNL Academic Planning Committee.

The study was an analysis of the quality of the freshman year.

In the report, the four-month-old commission of students, faculty and administrators recommended the creation this spring of a freshman council, to study and work to improve freshmen's special needs.

The commission made the following recommendations:
—formulation of a special two-hour course to introduce the student to what the University offers.

—have attention directed to the quality of instruction for first-year students, with particular attention given to class sizes and preparation of graduate assistants who teach introductory classes.

—that a reward system be used to encourage more senior faculty to teach introductory courses.

—the freshman advising system be improved with attention given to fostering good student-faculty relationships.

—improving the social and academic atmosphere in dormitories even if a special commission has to be formed to do it.

The commission reported "the most disturbing statistic associated with University of Nebraska freshmen is the fact that when asked to predict, only about half expected to be satisfied with their college experience."

Jess Thomas, Tenor

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