

Fondue provides dorm food relief

There are many things that can be said in favor of living in dormitories. They are convenient, close to classes and provide a stock of companions for those weekends when you can't find a soul anywhere else.

On the other hand, one is faced with somewhat restrictive visitation policies, balky elevators, shoddy furnishings, and a diet that would put hair on the head of a bald man—if he lived that long.

No, my friends, dormitory life is not for the epicure—unless he is prepared to supplement his diet by his own ingenuity.

What to start out on? There are three or four basic appliances in circulation around dormitory floors.

These are the time-honored hot plate, the electric corn popper, the quick-heating 'hot pot' and the fondue pot. For today, I'll confine myself to the fondue pot.

Fondue had its roots in a Swiss dish known as Raclett, which consisted of melted cheese being scraped onto a crust of bread. From this simple beginning, fondue evolved into a complex recipe, with its own utensils, and rituals to be followed.

David Ware omelet

The most widely known of these customs is if a lady loses her bread in the fondue pot, she must give a kiss to the nearest male. Sadly for us, the American sense of propriety has prevented this custom from being accepted widely here.

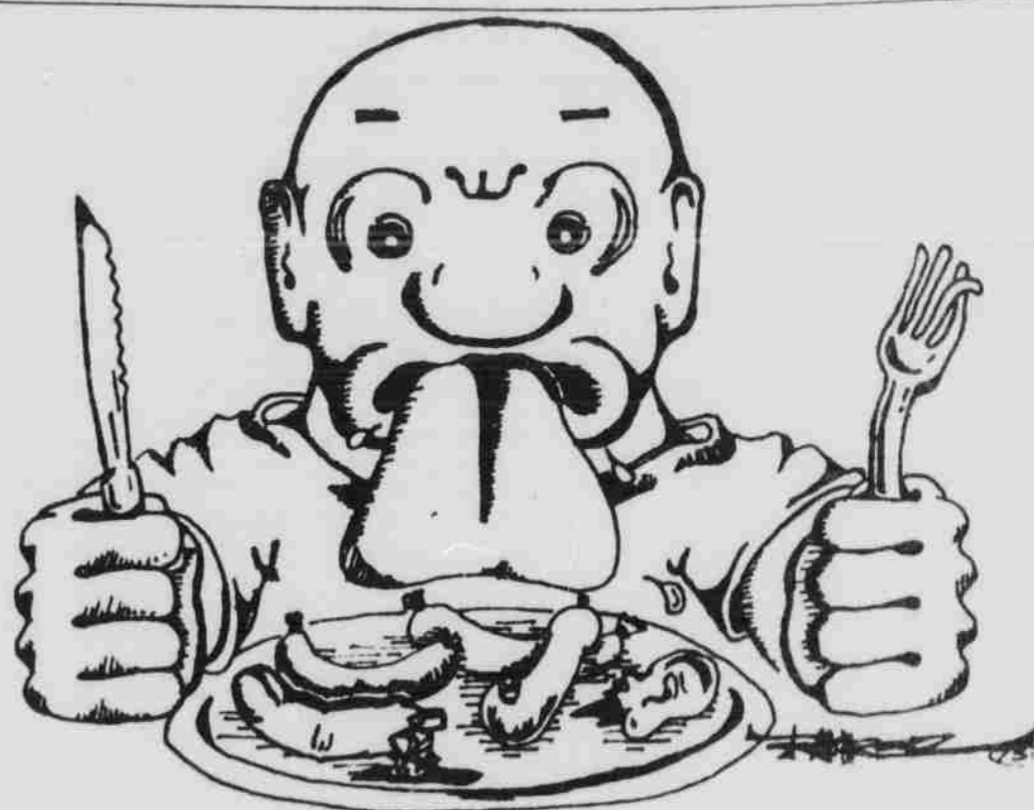
The following recipe is one that I made up one evening when desperate for something — anything — that would take the taste of the food service's utility meat out of my craw. It requires no wine, is reasonably quick to prepare, and if the cost is split two or more ways, is cheaper than getting a midnight snack from the vending machines.

9 large eggs
3/4 cup grated Gruyere cheese or Natural Swiss
3 Tbsp. butter
salt and pepper

Midnight Egg Fondue
2 loaves crusty French or Italian bread, cut in cubes, with some crust on each cube.

Beat eggs in the pot until the whites and yolks are mixed. Add the cheese, butter, salt and pepper to the eggs. Place over low heat, stirring until the mixture begins to set, but is still soft.

Now take those forks that you have probably been swiping from the cafeteria, spear the bread on them, and start dipping the bread in the mess in the pot. A word of caution—whatever you do, don't drink anything cold with the hot mixture, such as that bottle of cheap Chianti that you got for Christmas, or you will fall heir to a stomach ache of admirable proportions.



Grocers: consumers ignore wiener 'mystery meat' labels

By Rebecca Ross

Consumers now are being told what lies beneath the skin of such mystery meats as frankfurters, bologna and knockwurst, but according to area grocery store employes, no one seems to care.

In June, the U.S. Dept. of Agriculture changed federal meat inspection regulations to require more descriptive labeling of meat product ingredients.

Ed Rohleder, A&P meat department employe, said his store, 4545 Vine St., has been selling meats with the new labels since September, when the order took effect.

Rohleder said he hasn't had any comments from customers about the new labels but he said he doubts that anyone has noticed them.

The change in regulations separates frankfurters into three types.

A beef frankfurter can include up to 15 per cent poultry meat and normal ingredients—such as water, sweeteners and curing substances for processing.

These products will retain their traditional names, such as frankfurter, bolgna or knockwurst.

Another type is ingredients plus meat byproducts, including hearts, tongues, tripe and poultry products. The labels on these say "frankfurters with byproducts," or

"frankfurters with variety meats."

The third type is those made with up to 3.5 per cent nonmeat products, such as nonfat dry milk, cereal or dried whole milk. The labels must say "franks with byproducts, nonfat dry milk added," and include any extra ingredients.

Rohleder said he thinks the labeling is a good idea.

"Consumers now have a way of knowing what they are getting when they buy frankfurters or other luncheon meats," he said.

He said he thinks the labeling might eliminate cheap brands of these meats.

"I hope this prevents manufacturers from putting a lot of junk into hot dogs," Rohleder said. "I'm in the meat business and I like to see meat in these products."

Rohleder said he thinks persons should pay attention to what ingredients are used in meat products.

Mike Alcorn, Hinky Dinky meat department employe, 2535 O St., said he hasn't had any comment from customers about the labeling change.

He said he thinks some customers may be aware of the new regulations, but said he doesn't think it has affected their buying habits.

"The customers will buy the same brands," Alcorn said, "regardless of what goes into that brand."

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ONE DAY SERVICE

'Weird cheerleader' could boost spirit

The lack of cheering and enthusiasm at Nebraska home football games has prompted UNL spirit organizations to action.

Representatives from the band, Corncobs, Tassels and Yell Squad met twice this week to discuss problems and possible solutions.

A major issue seems to be the difficulty in getting cheers going among the spirit organizations in the east stadium because they are spread so far apart. A partial solution, proposed at one of the meetings, would be to move the band into the area that now separates it and the card section.

Band director Jack Snider said, "We need to be closer together for better communication," but said, "It took 20 years to get the band in the stands at all, and it would take another 20 years to get moved if we requested it."

He suggested that if people from outside of the band, particularly Corn cobs and Tassels, were to ask for the move, they could get action by next year.

Other suggestions were to spread out the Yell Squad so more people could hear the cheers, increase the Yell Squad's size and find more enthusiastic cheerleaders, particularly, what one Corn cob member called "some really weird ones who could make the crowd just go bananas."

Representatives from each group will meet Monday to evaluate the spirit at the homecoming game Saturday.

Ag workshops set

A workshop to help students in employment interviews will be at UNL in late October and early November.

The two-session workshop series for College of Agriculture seniors and graduate students will be Oct. 30 and Nov. 6; and on Oct. 31 and Nov. 7. Sessions will be from 7 p.m. to 9:30 p.m. in the lower level of C.Y. Thompson Library on East Campus. Each student must attend both nights of the section for which he signs up.

Goal of the workshops is for students to learn job-seeking skills which will enable them to have an edge on the job market, according to workshop planners.

Anne Johnson, dept. of Agricultural Communications staff member and workshop coordinator, said that after completing the workshop the student "will feel more confident as he encounters the real life situation of looking for a job."

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