



Judges to international 'meet'

Meat judging—it's not a feminist's view of a beauty pageant, it's a group of students who grade cuts of beef, pork and lamb.

A team of four UNL students will compete in Madison, Wisc., Dec. 3, at the International meat judging competition.

The four contestants are Peg Karlberg, Dave Lamb, Dick Wilson and John Nelson.

Meat judging is an animal science course that students can take at UNL and, if they enjoy the course, may continue on in the club, practicing on Saturdays and Tuesday and Thursday evenings.

Students are taught how to grade carcasses and cuts of retail meats for quality and yield grade, No. 1 being lean and No. 5 being fatty.

"It's a good background for any agriculture student," said Jim Wise, an animal science teacher who coaches the

team. "Some of the students use it to go back to farming or go into the packing industry."

Students in competition are judged on how their rating of meats compares with a team of experts. So far the team has won a second, a third and a first place at four previous competitions. Prizes include plaques and trophies.

Junior Dick Wilson has been rated the top individual meat judge at two of the competitions.

"Being in the competition opens up all sorts of avenues for me," Wilson said. "From here I can go into farming, work with government inspection, packing plants or just use it as background for something else. It's been more than valuable."

The club is financed by a grant from Ak-Sar-Ben, an Omaha-based service organization, but what it doesn't cover (mainly traveling expenses) the students pay out of their own pocket, according to Wise.

Teaching practiced

By Paula Damke

Educational Psychology 261 students are finding out this semester whether or not they're cut out to be teachers.

Through practice teaching at Belmont and Huntington Elementary Schools, students at the sophomore level have the opportunity to work with children in classroom situations prior to their senior year student teaching.

Tony Sciarra, one of the instructors, said the purpose of having his students teach at Huntington school is to give them practical experience in the field of teaching.

The Huntington teaching is optional. Instead, Sciarra said, students may work at day care centers, youth centers or somewhere in the community, "just as long as they work with kids."

Sciarra's students are working with kindergarten through sixth graders at Huntington.

Students design projects

He said students design the projects they do with the students. They work with the classroom teachers and the students in completion of their projects.

Marilyn Adkisson, a sophomore in Sciarra's class, said she is doing her project on reading at the third grade level.

All of Sciarra's students are required to write a paper explaining their projects and what they have learned from the teaching.

Only eight of Paul Weinstein's 36 students are teaching at Belmont School.

He said this is because only one-third of his students are elementary education majors and the other two-thirds are secondary education majors.

He added the secondary education majors are using fraternities, sororities, and the YMCA for their projects.

'Work with people' required

All of Weinstein's students are required to do a final independent project in which they are "working with people," he said.

Gail Roemich, who has Pat Stebbines as an instructor, said her project at Belmont is one of observation of third graders.

She said she is observing the students and trying to find out what level of learning they are in.

Roemich said Stebbines' students were given the option of teaching at Belmont or doing a project on behavior modification.

Sciarra said from feedback he has received, students in his classes feel the practice teaching is worthwhile and should be continued in future 261 classes.

Town Tavern

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'THE UNDERSEA WORLD OF JACQUES COUSTEAU'



The East Campus Union's Education Committee in conjunction with the City Union's talks and Topics Committee are presenting a series of films and a presentation by Mr. Tom Horton.

10:00 A.M. East Union
4:00 P.M. Nebraska Union
Lower Auditorium
MONDAY NOVEMBER 11

'The Tragedy of the Red Salmon'

After four months at sea, Captain Cousteau and his team of film makers, divers and scientists have vividly captured the complete spawning process of the red salmon in the Arctic.

TUESDAY NOVEMBER 12

In the never - before filmed sequence of the Jacques Cousteau special, "Lagoon of Lost Ships", we plunge downward to 50 sunken Japanese naval vessels unseen and untouched by man for a quarter of a century.

WEDNESDAY NOVEMBER 13

Every Spring, giant Pacific walrus migrate north to the Arctic. Swimming and hitching rides on ice floes, thousands of them funnel through the ocean corridor between Alaska and Siberia. Captain Cousteau and scientists photograph this amazing migration and witness Eskimos at their hunt.

THURSDAY NOVEMBER 14

'The Unsinkable Sea Otter'

The lively and vivacious sea otter, once considered extinct but now making an amazing reappearance on the coast of California, is once again in danger of extinction, and once again the danger is man.

THURSDAY NOVEMBER 14 EAST CAMPUS UNION ACTIVITIES BUILDING 7:00 P.M.

TOM HORTON "BEHIND THE SCENES LOOK AT THE WORLD OF JACQUES COUSTEAU"