

short stuff

UNL Agronomy Club and the Dept. of Plant Pathology took first place in the student and faculty divisions of the Agronomy Club Agriculture College Basketball invitational last Wednesday through Friday.

The Block and Bridle and Wildlife Clubs took second and third place respectively in the student division.

In the faculty division, a team of poultry and wildlife professors took second and a team from The Animal Science Dept. came in third.

An Interview Fair for Teachers College seniors will be from 9 a.m. to 4 p.m. Thursday and Friday in the Nebraska Student Union Ballroom and Centennial Room.

The Student Dietetic Association is celebrating National Nutrition Week with a booth at Nebraska East Union from 9 a.m. to 4 p.m. daily.

A number of summer jobs in small German towns are available for students who speak and understand German well. For more information contact the Overseas Opportunities Center, Nebraska Union 345. Deadline for applications is March 15.

ASUN is interviewing for Student Court this week. Apply at ASUN, Union 334.

The UNL wildlife executives will meet at 7 p.m. in the Nebraska East Union. The general meeting will begin at 7:30 p.m.

A representative from the Veterans Administration (VA) regional office will be in Union 338 from 11 to noon today to answer questions about VA benefits.

Ivan Volgyes, political science professor will speak on "Dissent and Repression in Eastern Europe" at 7:30 p.m. Wednesday in the Union Auditorium.

The Student Legal Services Center is sponsoring mini-seminars on tenants' rights and obligations at 2:30 today and at 3 p.m. Thursday in the Union Small Auditorium. Dave Rasmussen, legal services attorney, will speak and answer questions.

Bill Patterson of the Soil Conservation Service will speak on "Small Watershed Program in Nebraska" at the Wachiska Audubon Society meeting, at 7:30 p.m. in the C.Y. Thompson Library on East Campus.

The UNL Student Alumni Board and UNL Builders are sponsoring an ASUN presidential candidate debate and discussion at 4 p.m. Thursday at the Alumni House, 1520 R St. Students are invited to listen to the debate and ask the candidates questions.

THE DEAN OF BEER'S FINAL EXAM.

(Or, was yeast really responsible for the fall of the Roman Empire?)

As your Dean of Beer, it is my scholarly opinion that just knowing the one word for beer is not enough. You must also know the reasons why. Because only then will I, Siglinda Steinfüller, be satisfied that you have graduated from Remedial Beer Drinking.

QUESTIONS:

Q: 1. The best water for beer comes from:
 a) Big Duck Mountain.
 b) Underground from Tijuana.
 c) A small store in Macon, Ga.
 d) None of the above

A: (d) No matter what you hear about "naturally pure" waters, virtually all brewers filter and further purify their water. But Schlitz doesn't stop there. They filter their water and then filter it again. So when they're through, it's purer than the purest springwater.

Q: 2. Klages and Firlbeck III are:
 a) Composers of famous beer drinking songs like "I Left My Shoes in Heidelberg."
 b) Owners of the world's largest unknown brewery.
 c) Serving time in Sonoma, Calif., for impersonating Arnold the Wonder Seal.
 d) More expensive barleys.

A: (d) Schlitz blends Klages and Firlbeck III barleys with the standard variety most brewers use because they believe it gives their beer superior flavor.

Q: 3. Hops are notorious for:
 a) Their lack of intelligence.
 b) Always getting to work late.
 c) Losing their keys.
 d) Being difficult to keep fresh.

A: (d) The freshest hops make the best beer. That's why Schlitz vacuum-packs and refrigerates their hops. So they're as fresh at brewing time as they are at harvest time.

Q: 4. The best adjunct to beer is:
 a) Rice.
 b) Corn.
 c) Either rice or corn.
 d) What's an adjunct?

A: (c) Every American brewer uses rice or corn to lighten the flavor of their beer. This is called an adjunct. But Schlitz knows how to use either grain interchangeably. So they're never at the mercy of an unfavorable crop. And neither is the taste of their beer.

Q: 5. The biggest misconception about yeast is:

a) Carrying some in your pocket is good luck.
 b) It is good for hernias.
 c) It was responsible for the fall of the Roman Empire.
 d) To ferment beer, all you have to do is drop it in the vat.

A: (d) To make beer taste right consistently, Schlitz believes the yeast has to be evenly distributed during fermentation. That's why Schlitz gently stirs in their yeast. It's part of their Balanced Fermentation process. And they're the only American brewer who does it.

Q: 6. Chill-Lagering is:
 a) A popular German country and western singer.
 b) A Scandinavian winter sport played without clothes.
 c) A new ethnic TV comedy about the owner of an ice cube factory.
 d) The right way to age beer.

A: (d) When Schlitz ages beer, they age it cold—very cold—down to 29.5 degrees. It's called Chill-Lagering. And it's what makes Schlitz crisp, clean and bright.

Q: 7. A mini-brewery is:
 a) Hidden in a basement somewhere in Greektown.
 b) The result of trying to make Broken Toe, Idaho, the beer capital of the world.
 c) The right way to pretest beer ingredients.
 d) Both (a) and (c)

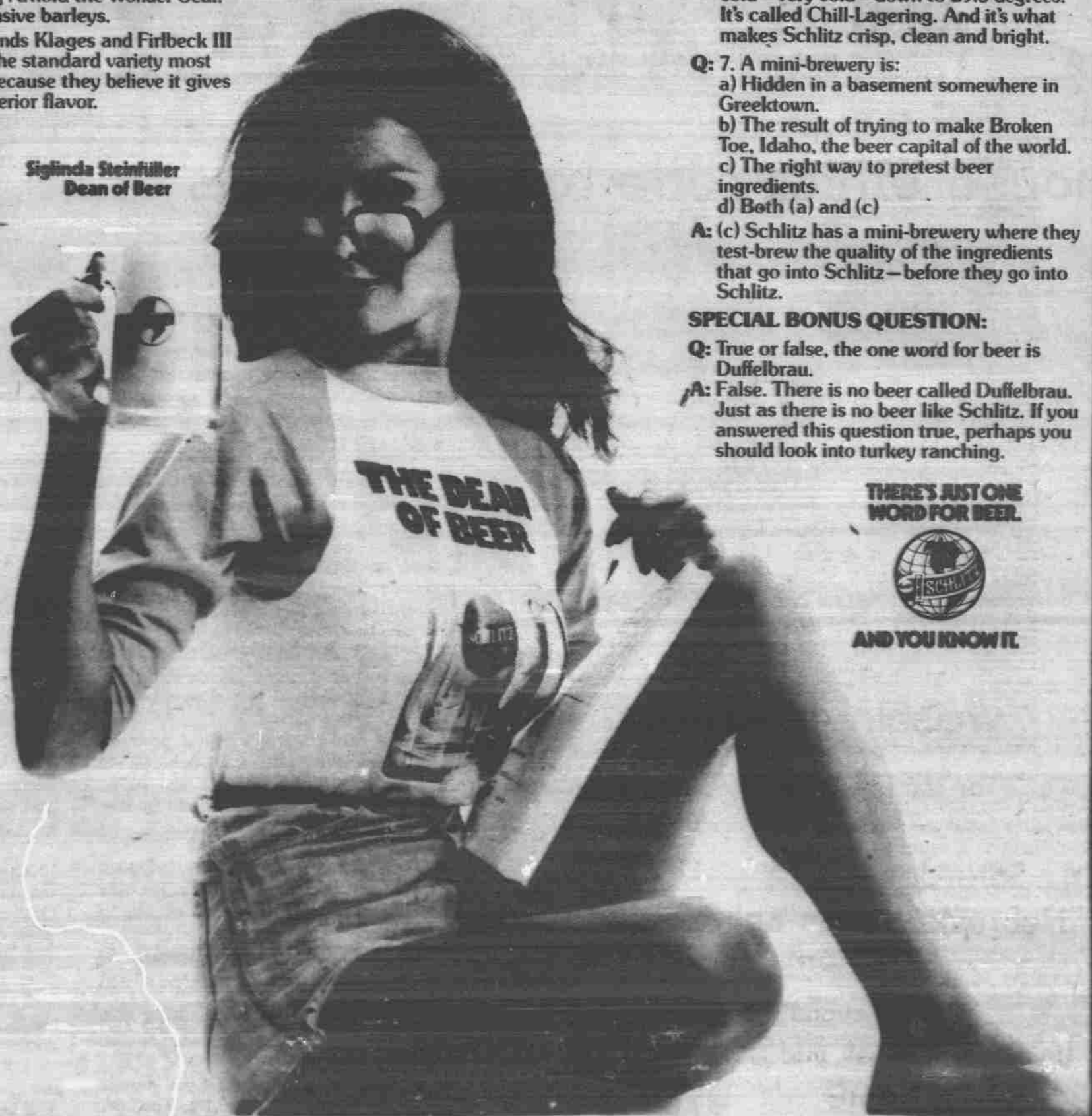
A: (c) Schlitz has a mini-brewery where they test-brew the quality of the ingredients that go into Schlitz—before they go into Schlitz.

SPECIAL BONUS QUESTION:

Q: True or false, the one word for beer is Duffelbrau.

A: False. There is no beer called Duffelbrau. Just as there is no beer like Schlitz. If you answered this question true, perhaps you should look into turkey ranching.

Siglinda Steinfüller
Dean of Beer



THERE'S JUST ONE WORD FOR BEER.



AND YOU KNOW IT.