

# Plan proposed to simplify college credit transfers

By Mary Jo Howe

The state coordinating commission for post-secondary education has proposed a plan to simplify the transfer of college credit among Nebraska campuses.

The commission said an estimated 5½ percent of all college students in the state change schools each year. The largest turnover is at the four state college campuses and the independent colleges, where 8 percent of the students transfer.

The University of Nebraska system shows a 4½ percent transfer of students from NU and the technical community colleges have 2½ percent.

As a result of these transfers, many students lose academic credits. William S. Fuller, executive director of the commission cited four reasons for this:

-Differing requirements, instruction methods or grading in the schools.

-Incompatibility of certain schools which specialize in either graduate preparation or teacher education.

-Differing focus of schools that would try to place some graduates in jobs as opposed to careers or further academic study.

-Unclear or unknown degree requirements and transfer procedures.

To solve these problems, Fuller said the commission has proposed that students who want to transfer be provided with transfer policies and procedures, rights and appeal abilities, published degree requirements and counseling.

"The intent is to give the student one last chance of credit review, and to let the student know ahead of time how many credits he may lose by transferring," Fuller said.

Ned Hedges, UNL assistant vice chancellor of

academic affairs said the proposal will probably not affect transfer procedures at UNL, but it will be necessary to do more printing and communicating about transfer policies entailing greater expense.

There will be public hearings on the matter at Mid Plains Community College in North Platte Dec. 5 and Midland Lutheran College in Fremont, Dec. 6.

The proposal is scheduled to go to the Legislature in January.

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# 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 Steinfuller, be satisfied that you have graduated from Remedial Beer Drinking.

**QUESTIONS:**

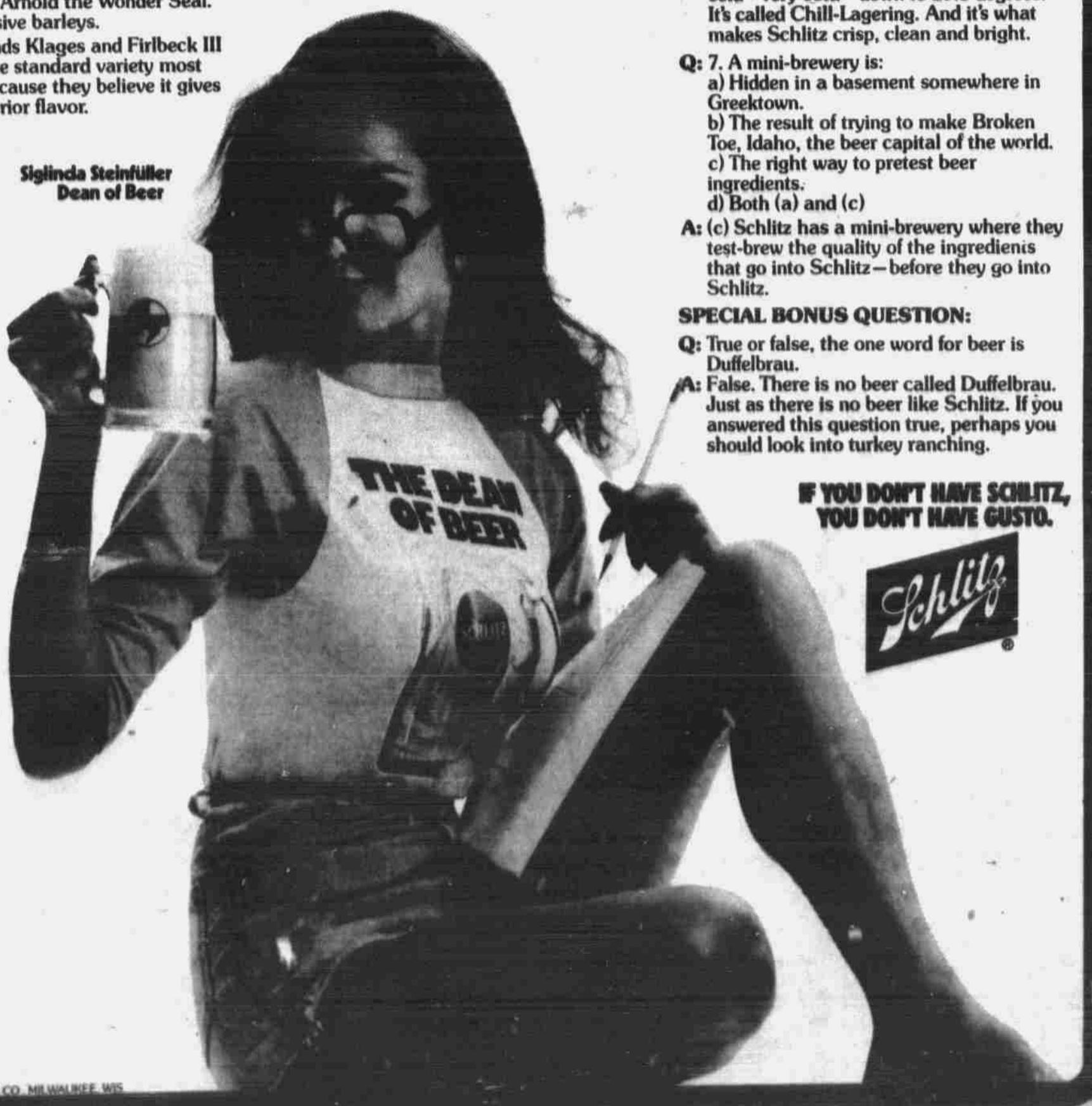
**Q:** 1. The best water for beer comes from:  
a) Big Duck Mountain.  
b) Underground from Tijuana.  
c) A small store in Macon, Ga.  
d) None of the above

**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 Firbeck 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 Firbeck III barleys with the standard variety most brewers use because they believe it gives their beer superior flavor.

Siglinda Steinfuller  
Dean of Beer



**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.

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