

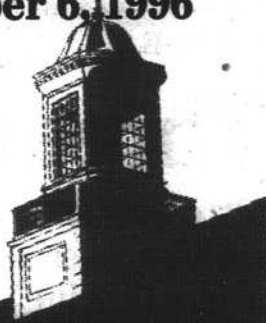
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Practice makes perfect



LANE HICKENBOTTOM/DN

CAPTAIN JIM GEORGE of the Lincoln Fire Department executes a gear-changing drill during a Thursday afternoon bicycle practice. Firefighters were practicing slow-speed drills to prepare for large football-game crowds. See story on page 7.

Husker cheese a UNL favorite

SINCE THE 1920s, food science majors learn the art of cheese making at the East Campus Dairy Plant.

By **AMANDA TAYLOR**
Staff Reporter

It's a Cheesehusker harvest.

Students in nets, aprons and boots show up at 5 a.m. and lean over a huge vat of bubbling yellow lumps to carry on a UNL tradition that dates back before 1920.

Eight UNL food science students labor over their smelly tasks at the Dairy Plant on East Campus churning out 17 varieties of cheese.

Douglas Radebach, a freshman food science major, said his first two days on the job were overwhelming.

"My teacher, Dave Casillas, who has been working at the plant for six years can make a lot more than I can in an hour," Radebach said. "Right

now I just help out and hope that I will catch on soon."

The process begins with pasteurizing milk, after which culture and rennet, a substance used to curdle milk, are added. After the milk curdles, the curd is cut. The curd is stirred and slowly cooked at 100 degrees.

When it reaches the right acidity, the mixture is drained and cold water is added. It is drained and stirred until it reaches acidity again. Salt is added, and the cheese solidifies.

The cheese is put in boxes and stored overnight in the same cheese press that has been used since 1942. The cheese is then left to age.

UNL's cheese contains 30 percent fat, which can vary depending on the amount of water used in the processing. That fat is taken into account when the cheese is used as part of athletes' diets at the training table.

The athletes, and everyone else, have a lot of cheese to choose from. The cheese comes in Husker, a mild yellow cheese, and Husker with jalapeno, Husker with caraway, colby, mild cheddar, sharp cheddar, smoked cheddar, New York cheddar and

Husker and gold, which is a mix of Husker and colby.

Other test flavors include pesto, garlic and herb, Italian, taco and dill.

Laurie Keeler, store and plant manager, said they sell 30,000 pounds of cheese a year. They sell 5,000 pounds of Husker, their most popular cheese.

And 5,000 pounds of Husker cheese equal about 23, 220-pound Husker football players.

The bulk of the cheese — about 25,000 pounds — is sold at Christmas and comes in gift packages that can be shipped nationwide.

The plant doesn't make all the cheese at the same time because cheese has to age before it can be sold. It's made February through April, July, and September through October, which is when employees make Husker and colby cheese. The plant also makes ice cream.

The public can view the dairy machines and production room through glass panels. Production days and times vary, so people are urged to call ahead. The store is open Monday through Saturday from 10 a.m. to 10 p.m. and Sunday from 1 p.m. to 8 p.m.

Prison inmates work for state businesses

By **CHAD LORENZ**
Senior Reporter

Don't be surprised if a Nebraska inmate calls trying to sell you farm equipment.

Don't hang up, it's his job.

Nebraska prisons offer telemarketing and other jobs to at least 470 inmates, Don Lincoln, superintendent of Cornhusker State Industries, said.

Cornhusker State Industries coordinates contracts with private businesses and public agencies to put inmates to work during their sentences, Lincoln said.

One company, TGS Inc., pays inmates to call the company's clients and take orders for farm equipment, Lincoln said.

Other inmates take calls from out-of-state visitors asking about Nebraska tourism.

"If somebody calls for information about Fort Robinson, they'll take a name and address and send out a packet of information," Lincoln said.

Inmates average about 150,000 mailings a year for the Department of Economic Development, he said.

Other inmates provide goods and services

used by other state agencies and nonprofit organizations.

Some translate books into braille, make microfilm newspapers for state historical societies, sew prison linens and uniforms and repair state-owned vehicles.

Although inmate employment has attracted controversy in states such as California and Nevada, Lincoln said Nebraska and its prison system benefit from the program.

The U.S. Department of Justice regulates inmate employment, he said, and any infractions could cost the state its certification.

"There's a whole laundry list of checks and balances," Lincoln said.

One of those checks ensures that a public or private business can't shut down a plant or office to employ prisoners.

"People can't lose their jobs to inmates," Lincoln said.

The work programs are self-supported by the revenue made from the products and services, Lincoln said. And usually the inmates work harder and faster than free citizens would, he said.

Inmates earn about the same amount as they

Please see **PRISON** on 8

Cheers! Bar beckons fans Big Red beer garden replaces Denny's

By **ERIN SCHULTE**
Senior Reporter

Fans in search of halftime refreshments during the Nebraska-Michigan State football game Saturday will not have far to stagger.

Iguana's received a special liquor license last week to sell beer and mixed drinks on football Saturdays at the old Denny's building at Ninth and R streets.

Because the license is specially designated, the distance requirements that states liquor sales

must be held at least 300 feet from campus were waived.

The revamped restaurant, dubbed the 50 Yard Bar, has been billed by Iguana's owners as the largest beer garden in the state.

The 50 Yard Bar should provide Husker fans wanting to drink before the game an option when faced with the long line around Barry's Bar and Grill on Ninth Street, Iguana's co-owner Becky Smith said.

"There's so much business, there's enough for everybody," Smith said. Now Barry's over-

Please see **BEER** on 7



LANE HICKENBOTTOM/DN

ELIZABETH SWEENEY, a sophomore food science major, prepares to scoop a bucketful of cheese curds while Laurie Keeler, the Dairy Plant manager, adjusts machinery Wednesday in the East Campus Dairy Plant.