

Students From Area Receive EMU Degrees

A total of 50 Observerland residents were awarded degrees at commencement exercises Jan. 21 at Eastern Michigan University.

Those from Westland were: Sally Ann Bable, 8005 Ravenna Dr., B.S. BS and elementary provisional certificate; Kathleen Cronin, 32121 Genesee, BS and elementary provisional certificate; Charlotte Cummings, 31058 Cooley Dr., BS and elementary provisional certificate; Robert Drummond, 32600 Ann Arbor Trail, MS MA; Charles Griffin, MA in education; Patricia Kmet, 20111 Badelt, BA and secondary provisional certificate; Margaret Kujala, 35260 Westland Estates, BS; Donald Murray, 1728 Carrousel Blvd., reading specialist; Kay Osborn, 5921 Yezzy, bachelor in music education; Janet Pennington, 35519 Fernwood, BS and secondary certificate; Rene Rodolosi, 33938 Beechmont, specialist in administration; William Tergault, 8539 Cranston, BBA; and Ronald Swope, 427 S. Wildwood, BS.

PLYMOUTH graduates were: Marcella Brown, 41395 Wilcox, MA in education; John Cloos, 14496 Robinson, MA education; JoEllie Dyson, 225 Canton Center, BS and elementary provisional certificate; Richard Ratunum, 18409 Riverside Dr., MA administration; Daniel Ray, 449 Sunset, BBA; Susan Hay-skar, 1199 Sheldon, BS and secondary provisional certificate; Bridget Hunt, 825 Harvey, BS; Carl Miller, 1361 Beech, BBA; Wathena Miller, 11021 Hagerly, MA home economics; Jeffrey Muzzy, 1360 Palmer, BS; Carl Miller, 1361 Beech, BS; Janet Simms, 12803 Heritage, MA home economics; Robert Sparkman, 1429 Sheldon Rd., MA;

Elizabeth Wideman, 906S, Harvey, BS and secondary provisional certificate; Cheryl Wright, 48480 Clyde Rd., BS and elementary provisional certificate; Howard York, 550 Arthur, MA administration.

NORTHVILLE residents were: Shirley Carter, 4510 Neese Neeson, BS and elementary provisional certificate; James Heme, 31 Woodland Place, BS; Helen Meaker, 45801 Seven Mile, BS.

LIVONIA graduates include: Kathleen Campbell, 35559 Mid-dleboro, BS and secondary provisional certificate; Michael Couchman, 31630 Joy Rd., BA and secondary provisional; George DeGrave, 30810 Pur-lan, BS; Aubrey Downs, 14148 Mayfield, BBA; Robin Emery, 19236 Osamus, BS and elementary provisional certificate; Patricia Evans, 18441 Shady-side, BS and elementary provisional certificate; Susan Hansz, 36298 W. Chicago, BS and elementary provisional; Donna Harris, 17453 Parklane, MA literature; Sharon Lang, 29150 Lancaster, MA education.

Instead of varying the food, the service sometimes varies the way it is served by holding unannounced "special events" at which FoodService personnel wear Italian dress to serve an Italian meal, use of chop sticks instead of silverware for a Chinese dinner and Coney Island and pizza parties.

"WE ALMOST CAN predict when the food will taste bad," Stockman says. "The reaction to meals almost can be plotted by the weather. When the weather is bad, the food appears to be also. And when there is stress on the students, at the time of finals especially, there are more complaints about the food."

At the time of finals, a continental breakfast is often served. Instead of having to report for breakfast at 8 a.m., the students are allowed to have coffee, doughnuts or orange juice at any time up to 9 a.m.

The Food Service has an annual budget of \$2,443,000.

OF THE \$447 a student pays each semester for room and board, one-third goes for food. The average cost for a breakfast for a student is 47 cents; for lunch, 83 cents; and for dinner, \$1.06.

Students are allowed to eat as much as they want of everything except the main entree.

However, they have two choices of entree. The students also are allowed to take fresh fruit and brownies from the dining areas, but they cannot take individual boxes of cereal or wrapped crackers, because at the end of one period, housing officials found these items hoarded and uneaten in the dormitories.

There are food committees in each of the dormitories, and the food service takes surveys of what students like and don't like. On a check list, they are asked whether they would like to eat a certain food more than once a week and can write in additional items and comments.

IN THE NEWER units, students make their own toast and get freshly made coffee from a machine which makes coffee only at the rate it is being served.

There is more to the mass feeding of students than the serving of food, Stockman says. Color and space is used in the dining rooms to make them harmonize pleasantly. Music is piped in, and the use of carpet in the dining areas is being studied. An entire hall can have a pizza party if the Food Service is notified in advance.

MEAT MONOTONY is one of the greatest hazards of mass food serving, Stockman says. "Some students would prefer to have a more lavish menu while others would rather have less and pay less. There are some items which would be tasty to a few, but they can't be phased into mass feeding. Food may have quality and be well prepared, but by the fourth time it is served, it may be monotonous."

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In Bad Weather, Students Gripe About EMU Food

The feeding of 4,100 students at Eastern Michigan University is a \$2,443,000 operation which has its highlights and its side-light.

David Stockman, director of housing and food services at EMU since 1960, points out:

"Nothing is much more individual than taste, and each student has had at least 18 years of conditioning to certain foods and their preparation. "You can't say we make it like mother makes it, but we do all we can to make it palatable."

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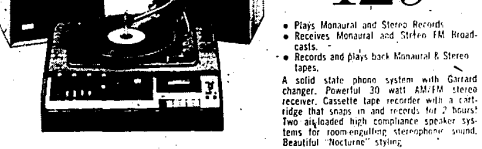


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Evans Leases 100 Rail Cars

The Building Products Division of Evans Products Company, which recently took delivery of 100 specially-equipped box cars on lease from the United States Railway Leasing Company, has increased the lease order by an additional 100 cars.

The new 50 foot, 70-ton insulated box cars will be equipped with Hydra-Cushion under-frame and Superior double plug car doors and 75 will be equipped with Evans' new "Air-Pak" pneumatic bulkhead. The remainder will be equipped with Evans' DF-B bulkheads and Evans' adjustable sidewall fillers.

The cars to be constructed at Evans' plant in Plymouth, with delivery for March and April, will be used to transport the company's plywood, hardboard, and other building materials.

Rainmaking Now Possible

On July 14, 1890, Congress appropriated \$2,000 for the Department of Agriculture to experiment in the "production of rain." Tests in the Washington area using explosives sent up by balloons or kites provoked nothing but complaints from angry residents. More tests were made in Texas, and in 1891 an additional \$7,000 was appropriated; a year later \$10,000 more was made available. Still no success. Cloud seeding was tried from 1947 to 1949 by the U.S. Weather Bureau. But not till just recently was there any really favorable result. This was from the National Science Foundation, which said five years of research had proved the feasibility of atmospheric seeding as a rainmaking tool.

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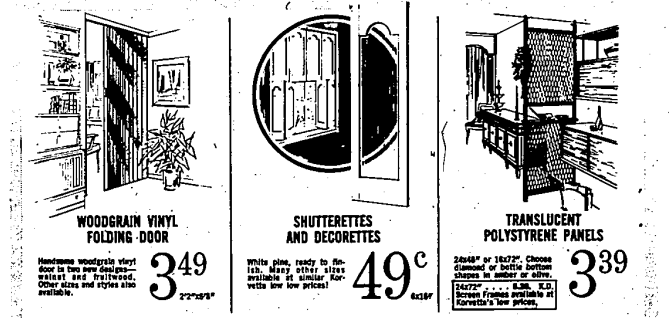
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