Kids at College
Remember the waddling days? We were so young we crawled or clutched when we wanted to move. If we spoke at all it was a gabble or a g regulators looking up to people was part of our lifestyle. Screaming usually got us our way. Grown-ups laughed at us, told us how cute we looked...and sometimes even bragged a little about their little darlings.

Then we grew, and grew...and grew. Eating took up a major part of our lives. After acquiring a few teeth, unique foods were introduced into our diets. Vegetables. Oh how we hated those green little balls our parents called peas. And the spinach. Wondering if it wasn’t the end of the world, we suffered through the leafy experience. Or were you one of those little tykes who slammed the bad foods in your cheeks until you could get to the garbage can or the flower bed?

One day it happened. It was lunchtime. Expecting mom’s leftover meatloaf, we clutched at the thought of having to eat so soon. Startling from the above, “Children, time to eat.” Mom turned carrying our lunch to the kitchen table. And it wasn’t meatloaf. On our plates were two round pieces of bread with a round hunk of meat on half of the bread. Lettuce, pickles, and part of a tomato were served next to the empty piece of bread. Our mother then went to the refrigerator and in her right hand brought a tall slender-looking bottle with something red in it. In her left hand was a short taper bottle containing a white substance. “Here’s some catsup and mayonnaise for your hamburgers,” she said.

After our first bite, we knew there would be a bright future for this satisfying meal. When we begged mom to serve us three burgers more often, she probably laughed to herself remembering the time she was first introduced to the All-American Meal.

Outpost salutes kids as well as hamburgers in this issue.

The Hamburger Hall of Fame can be found on page four. The winning burgers are listed in order with comments about each establishment. I suggest you try most of them, as each has its own very unique hamburger.

William Mattos, Editor
Growing Up

Story and Photos by Max Boveri

Without a care in the world, we were ready to sail the seven seas in search of buried treasure, or to chart the universe in our cardboard rocketships before mom called us in for lunch.

Not having created any barriers, we were able to perceive the world as it really was. There was no distinction between black and white, poor or rich, beauty and ugliness; there was just that perception of our world in a natural undiscriminated and unadulterated way.

We had the beautiful experience of just plain "being there now." We were open to the situation we were in, not worrying about tomorrow, yesterday or even the next moment.

Alive to life, unobstructed by constant thought, we lived our potentials and at the same time brought joy to everyone we met.

As children there was nothing to hold back the love we so naturally emanated. Nothing to thwart the flow that was a kid. Only when "grown-ups" began putting ideas and unreal "realities" in our minds did we cease displaying that true joy and being that we have all swept under the carpet and ignored in our grown-up lives.

When kids play they really get into it—they ARE those pirates searching for buried treasure, they ARE those astronauts charting the universe, and yet they are just pretending, and they KNOW it. They allow themselves to give full attention to their efforts without the fear of anything going wrong.

More simply...children just don't take life so seriously. There is a sparkle in the eye of a child brighter than the sun, blinding to anyone who doesn't share that light. That light that is life, alive and pulsating.
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The Games
People Play

Story and Photos by
Dean Opperman

1959 - Hawaii became the 50th state
Buddy, Gaah sang Make Me a Knife
and Wham-O Manufacturing Company - the same outfit that
attacked the toy stores with Hula-Hoops and Super Bails - brought
out the first Frisbee. Well, almost - the first.

Fred figured his original Frisbee to be
only a fad toy

Actually, it was a modified version of
the original model first marketed by
Fred Morrison, a Los Angeles building
inspector. Morrison got the idea from
the airworthy pie pans of the Frisbee
Bakery in Bridgeport, Connecticut
which went out of business in March
of 1968. He changed the spelling to
Frisbee to avoid legal problems.

Fred figured his original tin Frisbee to
be a fad toy that would glide well for a
year or two and then drop in sales.

The leftovers to be sold as dog food
dishes. Yet, today it is bigger than
ever and Fred Morrison, the Father of
the Frisbee, is living well from the
royalties - more than $800,000 to date.

When Wham-O bought the rights from
Morrison, they quickly changed the tin
prototypes into "less-slip-to-break-windows" and "easier-to-make-produce-plastic"
Frisbee to avoid any sales figures except to say more of them have been sold in the last two years than in the previous decade Frisbees are the staple of the Wham-O line, with annual sales in the millions.

As in any industry, a hot item in the
toy business will have imitators. Anyone walking along Avila Beach or on the Library lawn on a nice day is liable to be dodging not only Frisbees, but such "spin-offs" as identified -
Flying Objects, Flying Saucers,
Flingers, and Saucer Tossers, (the
latter in fluorescent hot pink, lemon yellow, or lime green).
BURGERS
OF
INTEREST
ON-CAMPUS

THE
DAPPERBURGER

AT
"VISTA GRANDE"

THE
POLYBURGER

AT
"ANACK"

THE
FRENCH
BURGER

AT
"SNACK BAR"

BOWLING
BURGER

AT
"BURGER BAR"

THE
FLASH BURGER

AT
"CELLAR"

A few years ago
a catcher's thumb
sliced a Frisbee
in two... the thumb survived.

Dr. Johnson became a Frisbee-freak when he was doing his residency in Iowa. "There's something naturally
beautiful the first time you see a Frisbee fly," he says.
Frisbee even has its own
international association
and its own pro-game, Guts Frisbee—the highlight
of the annual International Frisbee Tournament of Eagle Harbor,
Michigan. The event draws the local
Frisbee fanatics, plus platoons of
eager participants from as far away as
California.

Wham-O sponsored the decaction
and last year sent a truck with 1000
Pro-Model Frisbees, all red-orange and
all from mold 10. Some connoisseurs,
who actually check the little raised
number on the concave side of the
Frisbee, grumbled that 10 was not a
vintage mold but agreed that, after all,
everyone would be flinging under the
same handicap.

In Guts Frisbee, two teams of five
people are set 18 yards apart. The
object is for one team to catch a
Frisbee thrown by a member of the
other team. The throwing team gets a
point if the receivers don't catch the
Frisbee before it hits the ground. The
receiver gets a point if the throw is too
high, too low, or too wide. It sounds
simple, but it isn't. Frisbees have
been timed at 60 m.p.h., and you must
catch with one hand. Gloves and tape
for the hands aren't permitted. Fingers
are easily broken; hands cut. A few
years ago a catcher's thumb sliced a
Frisbee in two... the thumb survived.

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years ago a catcher's thumb sliced a
Frisbee in two... the thumb survived.
You know what? My mom and me, we both go to school. We go with each other!” exclaimed an ecstatic, muddy Ben. After a final swipe at a “strawberry-mud pie”, he ran down a grassy slope ready to call it a day.

Anna and Ben Zarren are students at Cal Poly. While Anna is finishing her education, Ben is just starting his at the Children’s Center. Anna, a single parent, wondered where she would leave her son while attending classes. “Good child care is hard to find”, she said, “even when you find it, it’s too expensive and there usually isn’t any space.”

The on-campus Children’s Center ran out of space the minute they opened their doors last January. Set up to care for 25 children at a time, the Center now has 47 students enrolled, and a waiting list that stretches to fall ’74. Over 90 per cent are children of Cal Poly students.

To add to their troubles, the Children’s Center is scheduled to lose what little space they have. Sierra Hall—a renovated barrack full of books, records, fish, plants, and squirming kids—will be demolished when construction starts on the library.

The Center has 18 months to find a new home. Cal Poly has not been a pioneer in developing child care specifically geared for the student-parent. Sixteen of the the 19 state college campuses had facilities for children before the program was initiated here.
Response from students with children was overwhelming when the idea was introduced. An ABI survey showed that 83 per cent of the students polled showed an active interest in child care facilities.

The Center has had its share of problems. The ABI cautiously skirted the funding issue, officially explaining that “married students were a minority and not all students would benefit from the establishment of a child center.”

The Child Development Department opposed a care center on the grounds that young children shouldn’t be away from home all day.

Support from the on-campus media was nil.

Today, the center is teeming with activity. Parents bang in and out through the squeaky screen door at all hours.

Mom and Dad Students help with the lessons, repair toys and wipe runny noses. Nature walks, crafts, and making new friends help the preschoolers make a healthy transition into a new environment.

Heading up the center is Director Dina Davis. “Getting started was a struggle,” she said, “but just look around and see what we’ve accomplished! I only wish we had a facility that could accommodate 40 full time children, we have to turn so many students down.”

Student-parents have shown a great interest in the Children’s Center. The center is not a day-care service, but provides the children with an imaginative, educational experience.

Many parents cannot afford good, private child care. At the Center, parents are paying an average of 40 cents per hour and donate at least 3 hours per week. Comparative child care would cost over $88 per month for each child.

The Children’s Center rents Sierra Hall for a nominal $1 a year from the State of California. The director of the program used a $3000 grant from the ABI centers for essential equipment. Since then, the center has been self-supporting.

Even with all the happy kids and parents, Mrs. Davis still feels there is some resistance to the expansion of the day care facility.

“This is a conservative school. The feeling is that there aren’t enough married students who could use the center. But I think we’ve shot down that argument,” she laughed.

“Twenty-five years ago, the idea of a full-time child care center was a radical concept. But today, many parents find they need pre-school care for their children, and there’s no reason to settle for second best.”

Despite problems, the Center continues to expand—dispensing laughs, love, and their own brand of child philosophy.

Each child is recognized as an individual with his own point of view. Every child is encouraged to grow and learn at his own rate.

With every day comes a new skill, a new idea, a new experience.

Photos by John Calderon
What can you say about a hamburger?

The Outpost Four, Plus One (and hamburger eater), present the winners in the second annual Hamburger Hall of Fame. John Calderon, Bill Mattos, Kay Reddy, Sandy Whitcomb and Don Holt, the faculty advisor with a ravenous appetite for those All-American sandwiches, comprised the hamburger team. Utilizing a few phones—and maybe a little bit of feminine charm—Kay and Sandy managed to increase the number of participants in the competition from last year’s poor showing of eight to a grand total of 17 willing but wary entrepreneurs.

With two weeks of testing, tasting and stuffing under (?) their belts, the five now boast of newly acquired judging skills. Signs of relief were detected, though, as that last bit of hamburger fall into place.

The team concentrated their efforts on a standard-sized quarter pound burger at each of the food-dispensing establishments. Each judge compiled individual ratings, in questionnaire form, then joined forces for the final point and percentage awards.

The topic of surprise was initiated this year; participants were told to expect the “big test” within the two-week period—nothing more. The idea was great, but someone was bound to get suspicious when the team arrived, armed with cameras and notebooks, and ordered two hamburgers—with three extra plates. Check the charts for the listing of winners ratings and prices. You may be surprised!

Here’s some highlights from the two-week adventure into Hamburgerdom.

Photos by John Calderon
**Hamburger Hall of Fame**

**Over a Dollar**

Within the dimly lit interior of the Cigar Factory—across the Lake—stands the top ranking Factory Burger. One-half pound of meat, done to your specifications, is served on a long onion bun. The flavor is flawless. The female segment of the judging team was won over by the dinner plate heaped with a fresh green salad; enough by itself to constitute a substantial lunch. That, along with the huge burger and ten cent coffee proved too much even for the most avid of the hamburger judges—the remnants were carried out in a Peoples Bag.

The burger served at the Stuffed Olive is topped with an eye catching appetizer. The suitable stuffed olive. The service is good. The brief interval between order and receipt is pleasantly filled with coffee. The attractively arranged hamburger plate includes a wide choice of extras in a build-your-own style.

The pickle you get into is an extra with the Little Chef Burger; giving it an unexpected change in taste. The friendliness of the waitress helps you overlook the diminishing bun. The flavor and quality of the hamburger as well as the freshness of the tomatoes, lettuce and extra, bring the ratings up. It is open 24 hours a day, adding to the convenience of those who spend a lot of time on the other side of the wall-partition and to those students up late night studies.

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**Hamburger Hall of Fame**

**Under a Dollar**

A new entry into this year’s competition ran away with top honors in the “Under-A-Buck” division. Vista Grande’s hamburger, the 86 cents variety, arrived open-faced, relished, and accompanied by a generous mound of potato chips. The service was a bit slow, but friendly waitresses and waiters kept the place alive with running commentary and an unbeatable report. All judges agreed that the “home-made” sundae, too, deserved some special recognition. Congratulations, Vista Grande.

Running a close second in the under-a-buck category, the Mustang burger of Mustang Drive-in excelled in taste. Cheese was included in the price complementing a good size burger inside of a large sesame seed bun. You have the option of eating inside the establishment or outside in your automobile. We didn’t try their Sunday special, but reliable sources say it’s worth the price.

**Scrubby & Lloyds** is a step off the sidewalk through the swinging screen door... into “Old America.”

The well-proportioned burger, enveloped in paper, is served, 30’s style, on a well-worn saucer atop a polished walnut counter. The quarter-pound variety is fantastic; a steal in the Best Buy category. It comes, with onion and pickle, for a mere 50 cents. When dining, ask for a coke; it’s served in a bottle with a glass on the side.

**Beggar** serves a burger with a good charbroiled taste and has a good choice of extra ingredients. The atmosphere is pleasant and the service is good and friendly. If you’re a coffee drinker, watch out..., there are unlimited refills.

Despite the windy conditions outside, Mo Donald’s Quarter Pounder was a pleasant surprise on the Inside. It was by far one of the meatiest tasting burgers in our survey. The quick service was among the best. If you want a good, reliable burger, we suggest MoDonald’s.

**Speedy** grinds their own hamburgers insuring freshness and a home-made taste. Here you can watch the burger being prepared on an open griddle. It is one of the friendliest places in town, and if you want to buy anything about the Speedy Burger ask the manager. Remember—the burger is made to your specifications, with your choice of ingredients.

**Dairy Queen** serves one of the freshest buns. It is large and without doubt the best part of the burger. There is only outside eating but the surroundings are kept clean. Be prepared to wait a few minutes—the panel agreed unanimously that the service is definitely slow.

**Family owned and operated.**

That’s Speedy Burger, a late-night haven for many students. A poster in the front window boasts of the now famous “Grande Burger,” a specialty of the house. All the ingredients are listed, as well as the proper addition in the hamburger patty. “Want chese on your burger?” Go ahead and ask..., it’s included in the price.

We’re “Always Open.” couldn’t be a better way to describe the atmosphere at Danny’s. Friendly service and pleasant surroundings make the restaurant a nice place to eat. The Dannyburger, presented open faced, rated high in attractiveness and appearance. Danny’s is a great place to sit, talk, and simply relax.

There is an eye-boggling variety of burgers beneath the brown and orange striped roof of A & W Drive-in. New indoor eating facilities are a definite improvement. The hamburgers are well cooked and served promptly. The service is definitely slow. Additional fun... could be diverted to the food itself, rather than the attractive packaging. The hamburger pattie seemed to be buried in the bun, and the meatless components of the tiered burgers were slightly overwhelming.

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## The Ratings

<table>
<thead>
<tr>
<th>Above-a-bake</th>
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<th>Price</th>
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<tr>
<td>Cigar Factory</td>
<td>320-4</td>
<td>87.5</td>
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<td>Oliva</td>
<td>410-5</td>
<td>84.3</td>
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<td>Little Chef</td>
<td>401-0</td>
<td>83.2</td>
<td>1.69</td>
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<td>WhistleLitas</td>
<td>420-8</td>
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<td>Ark Two</td>
<td>380-0</td>
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<td>300-6</td>
<td>76.6</td>
<td>1.19</td>
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<td>Breakfast</td>
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<td>Easter</td>
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<td>403-8</td>
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<td>A &amp; W</td>
<td>262-4</td>
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<td>1.85</td>
</tr>
</tbody>
</table>

## The Ballot

1. Presentation. Is the packaging and plate neat and attractive? Likewise, the waiters? Are the extra items included—such as chips—acceptable? Rate 0-10 points.
2. Appearance. Is the burger itself pleasant to look at? Or gray? Rate it 0-10 points.
3. Feel. How is the hamburger to hold? Subtract points if it falls apart. Rate it 0-10 points.
4. Juicy or Dry. Burger must be juicy, but should not drip. Subtract points if it is too dry.
5. Taste. Does the hamburger taste like fresh meat? Or is the sauce too strong? Tomatoes just right? Rate it 0-10 points.
6. Freshness. Are the various components fresh and crisp? Include bun, meet, lettuce, sauce, tomatoes. Rate it 0-10.
7. Ratio of components. Is this a balanced hamburger? Enough meat for the bun? Not too much lettuce or sauce? Rate it 0-10.
8. Price-value Test. In its category, how does the burger cost relate to the burger taste? Put simply, is it worth what you paid? Rate it 0-10.
9. You have 20 points to set up your own standards. Your total, overall feeling about this burger. Your deepest, irrational feelings. Total environment.

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