Friendship grows in OH

ELENA-MARIE ROSTER
Poly Royal Co-Editor

Student participation on a large scale is what makes the ornamental horticulture exhibit the large display that it is, according to Ron Brum, student chairman for this year's Poly Royal display. With 250 students actively behind the exhibit as competitors, organizers and physical workers, the exhibit is assembled in two workdays plus a last minute put together.

The schedule is designed to work around the OH classes in progress right up until Thursday before Poly Royal. The first two workdays, include a complimentary barbecue for all the students who come to work. This treat not only rewards student workers, but allows OH major to introduce themselves to each other.

Jill Mendelsohn, an education major and chairperson for the Rose House, knew one of her committee workers before the first workday. The rest she met for the first time.

"They are all nice people," she said as her committee helped her scrub windows of the rose house. "Working on Poly Royal does build comradery among the students."

In the rose house, along with fresh blooms from this quarter, information on pest control, propagation of roses and flower arrangement is also available.

Mendelsohn estimated about 100 hours of group work have gone into the Rose House. "There's all the behind the screen stuff," she added. "Posters, publicity—a lot of the work that just holds the exhibit together."

The overall exhibit utilizes the entire ornamental horticulture unit. All greenhouses will be open. Landscape competitions will be on display. Student projects will be for sale. Flower shows and flower arranging displays are scheduled.

The turf club will have a display in the overall exhibit for the second year.

Part of the effort to make the exhibit as attractive as possible was directed by Andre'e Hurley, chairperson of the Herbaceous Garden.

"This plot is used for the plant materials class," she said. "Right now, we're trying to fill in the garden with color."

The 10 people working on her committee totally avoided a suspicious looking empty plot of land labeled "All American Display" on her direction. Hurley said:

"That display comes in bloom late in the quarter. Poly Royal falls right when the soil has to be prepared. We can't touch it until it's ready to be planted. Every year people wonder why we have this ugly plot of bare dirt. Well, that's why."

Hurley finished a two-year vocational program in OH and is now a physiology major. Still, she returns to OH when Poly Royal comes.

"For me Poly Royal is the best way to learn about horticulture. You can't learn it all by studying books," she said.

OH instructor Woody Frey, sees a dual benefit from the Poly Royal exhibit.

"So many great things come out of Poly Royal, but mostly it gives the students a chance to know each other and gives the parents a chance to see what the kids do," he said.

Frey heads up an exhibit on bonsai, he also teaches the classes for this subject.

This year, the display will include a bonsai demonstration and visiting displays from the San Luis Obispo Bonsai Society.

The display will be accompanied by oriental music.

As has become traditional, buses will be available to speed visitors to the unit. Burm estimates about 15,000 visitors will see the exhibit this year.

Impressions in art from GRC

by J.S. ELLIOTT
Daily Staff Writer

Awards are given to the Poly Royal exhibit this year. Last year the exhibit was directed by An­dre'e Hurley, chairperson of the Her­baceous Garden.

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Drag racing—tractor pull style

by FRANCES C. JENSEN
Daily Staff Writer

There are two main events involved: the war against war and one of war; thousands of pounds of machinery and a little bit of mud-water.

It is where machines prove their worth and become a pawn to their own creation. The vehicles used are usually race car engines in them and they have got exhaust systems which make them very loud.

TRACTOR PULL SLED—Gary Weidenberger, adviser to the Tractor Pull Club and an instructor in the Ag Engineering Department, stands beside the massive sled used in the tractor pull races. (Daily photo by Ken Creeley)

Weights are distributed in specific places, Ulm said, to put considerable weight on the rear tire.* Light frames are also used and many tractors have automatic transmissions for high performance purposes.

This year, there are 60 entries in the Tractor pull with about 20 to 30 modified tractors. The weight classes are 3,500, 7,000, 9,000 and 12,000 pounds. There are six modified classes, two mini-modified classes and six stock classes for regular farm tractors.

"Farmers come from all over the state to participate," Ulm said. "Tractor pulling is a growing sport. A farmer may have a $10,000 tractor just for the sport of pulling—not for farming. There is one farmer who is not entered in the pull this year who has up to $100,000 invested in his tractor."

The trick to the tractor pulling is to pull a weighted sled, which becomes progressively heavier the longer it is pulled. By transferring the weight from the rear axle to a sled as the sled is moved, the tractor is able to accelerate and gain momentum in the first 50 feet. After the first lift, the weight goes up and quickly slows the tractor down.

The sled is owned by the Cal Poly Tractor Pull Team. They weigh the tractors, make sure the entry fees are paid and sign contracts with the fairs to have the pull. Few members of the team actually have tractors to put into competition. Most members help hook up tractors to the sled and make sure the pull runs smoothly. The Cal Poly Tractor Pull Team is responsible for setting up tractor pulls all over California.

In previous years there was a 12 mile per hour speed limit. A speedometer was mounted on the sled and tractor so that the driver could see how fast he was going.

"The whole pull works on momentum," said Ted Link, senior mechanical agriculture major and Tractor Pull Team member. "You want to go as fast as you can because it's easier to pull the weight while you are going fast than when you are moving slowly."

Link owns a modified tractor which he built himself. He plans to compete in the pull this weekend.

His tractor contains a Massey Harris 44 rear end, two 351 Ford Cleveland motors and three disc brakes. Since his tractor does not have an automatic transmission, Link starts the pulling in third or fourth gear.

The slipper clutch allows the engine to run (tail) and the rear tires to turn over as the engine builds up speed for the rear tires catch up," Link said.

"The first tractor I built was in the summer of 1974. It took two weeks to build and was the first modified tractor to pull in California. In 1975 I built another using some parts from the first. It was the first modified to pull in a 5,000 pound class in California," Link said. "The tractor I'm running now is partly made up of salvaged parts from the other two tractors. It weighs in at 5,140 pounds."

Link's luck in tractor pulling came mostly with his second edition tractor. He ran first in a 5,000 pound class in 1975 and second in a 7,000 pound class in 1975.

"There is no telling what I'm up against. Everybody's got a winner to rebuild. There's no money involved in it except for the money you put in. I'd say since I started tractor pulls in 1974 I have invested over $25,000."

"I went into tractor pulling because I couldn't win in drag racing. As a matter of fact my first tractor was made up of salvaged parts from a car accident. A friend of mine who works in a machine shop called it (the tractor) an abortion."

Royal rodeo: Roping, riding and entertainment for all

by BETH MURDALL
Daily Staff Writer

Jesse will be flying during Poly Royal as the Oil Poly Rodeo Club and Rodeo Team present the 57th annual Poly Royal Rodeo this Friday and Saturday at 7:30 p.m. in the Gold Arena.

Oil Poly expects to host 30 schools during the National Intercollegiate Rodeo Association competition for the Western Regional Division, which covers California, Arizona, and Nevada. This has continued to be the biggest event within the region as far as number of entries and total of events, according to Rodeo Club Advisor, Scot Scoor.

In order to accommodate all the entries, there will be slack time beginning at 7 p.m. Saturday.

The rodeo events will include bareback riding, bull riding, calf roping for the men and barrel racing and goat tying for the women. Many roping events will also be featured.

Cal Poly Rodeo Team members who will be competing include: Jim Pratt, the team's captain, who is second place in the NIRA national standings in saddle bronc riding; Mike Wesson, the California Cowman Association's champion bull rider; and Chris Lydbert, who placed second in the average in a recent Fresno competition with his leg in a cast.

Said Scoor, "Cal Poly has perennially been the West Coast Regional Champion. We've won the national championship four times." He added that, because of the university's reputation for holding quality rodeo performances in the past, spectators will see professional caliber competition at this rodeo.

Tickets are $3 for non-students, $2.50 for students, and $1 for children. Reserved seating is $5.00 in advance and $6 at the gate.

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EXHIBIT BY C. JENSEN
Daily Staff Writer

1035 Monterey, SLO. Get food aggressively dressed (which starts at 5 a.m.) is fine. Happy Hour is from 4 p.m. to 6 p.m. and it costs $1.25. Entertainments on Saturday night is "Brandy Wine," a contemporary mystery.  The decor, the menu, the service, are all very good. A place everyone should visit with their friends. It looks like a place to take a break during the day to have a long, hot meal. Feel free to stop in for a bite or two to "waltz off" any diet. This weekend, musical entertainment is scheduled for the musical entertainment. Dinners run from $4.25 to $11.05, lunches range from $9.50 to $11.00. Reservations make a must. Dinners run from $4.25 to $11.05. Lunches range from $8.00 to $10.00.

GALLERIE RESTAURANT: 689 Embarcadero, SLO. It is great place for a family or group of friends wanting a good, hearty meal while drinking fish and chips dinner. Prices are moderate.  It is easy for a group of friends looking for a place to enjoy a casual dinner. The atmosphere is light. Family-style dining, the Union Hotel will serve up for moderate, they serve beer. Families are welcome although in the later hours (9 p.m. and so) there is dancing for the 51 plus group.

LA DOCE VITA: 824 Monterey, SLO: Italian cuisine to be eaten here. Bella. Try their thick crust pizza and salad that is too good to be all by yourself. Lunches range from $6.50 to $9.50. Dinners range from $21.00 to $25.00.

LITTLE JOCKO'S: W. Tefft and Frontage Road, SLO. This is a great place for a large group of family. Famous for being the first motel in the world, established in 1925. Casual Inn serves salads, ribs and chops cooked over an oak charcoal barbecue. Prices range from $5.00 to $20.00 for dinner. Entertainment planned for this weekend.

NEPENTHES Highway 1, Big Sur. And for the weary traveller heading north on Highway 1 there is Nepenthes, situated on the cliffs of Big Sur, overlooking the beautiful Pacific coast. Dinner prices range from $15.50 to $20. Lunches are from $7.75 to $15.75. There are open from 6:30 a.m. to 9:30 p.m. for dinner. It's between the Coast Art Gallery (south) and Big Sur State Park (north). No reservations taken for a party of six or more. (831-667-2545)

OLDE PORT DIN: San Luis Peter, Avila Beach. A relaxing meal can be spent on the pier looking out to sea or to the nearby coastal entertainment. This weekend's event is "Fiesta" Dinner. Prices range from $15.50 to $25.50.

POZO SALOON: Santa Margarita. Either you can get there via the dirt road from Lopez Lake or the short cut through Santa Margarita, but get there. The proprietors will serve you and friends a good big small dinner (reservations would be a smart idea) or for drop-ins a hamburger might suffice. Beer and wine are served. Take a step back, about 100 more to the old west—it is a novelty that you will never see anywhere else. Luís Oliva. It is suggested that the trip be taken during the daylight hours as the beauty of the countryside can be appreciated.

RESERVATIONS are a must. Dinners range from $8.50 to $13.95.

TORTILLA FLAT: Nipomo and Higuera, SLO. Best food here is a Tortilla Flats or a Burrito Grande. Dinners range from $8.25 to $12.25. Musical entertainment this weekend is "A Live Band," a band truly worth seeing. They do a mix of Johnny Cash, "Favorite Things" and hand out on some other just임, magical moments that keep you moving all night. Catch this one.

UNCLE BUCKY'S 590 Los Olivos Road, SLO. If you drive out to Monterey de Oro and are looking for a place to relax your body, try it. Open at 5 p.m. Prices range from $4.95 to $12.00. On the way there is a soup and salad counter ($1.00. Reservations a must, (831-667-2545).

UNION NOTE:The Los Alamitos are family style eating, the Union Hotel will serve up a meal of soup, salad, corn bread, southern backed potato, chicken and the special mash dish of the night. It's located right off Highway 101 in Los Alamitos, so take the short cut through Santa Maria. It has a cleaning tech to have a chance to dine in this unique setting of the old west. Dinner is $4.95. No reservations are taken except for parties of 10 or more. Open Friday and Saturday, 5 p.m. to 9 p.m. and Sunday noon to 9 p.m. Of course there will be plenty of places to rest on campus during Poly Royal, but The Way Campus Outreach is sponsoring a Twig Coffee House in the Agriculture Building this weekend, 10 a.m. to 1 p.m. Relax and have a free cup of coffee. There will be entertainment on Saturday, 7 p.m. to 9 p.m. and Sunday noon to 9 p.m. on the San Luis Obispo State College campus. Right now, The Way is doing a "Route 66," which means that you have to stop and rest somewhere along the way.
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IT'S NOT JUST A JOB, IT'S AN ADVENTURE.
Musical groups in the Cal Poly Music Department will present a Festival of Music during Poly Royal.

The festival is run by students, although the music faculty is involved.

Those students performing, over 250, come from all majors, since there is no music major here. Many do double duty during Poly Royal, working as exhibitors in their major department and for the festival.

The music festival begins at the Poly Royal opening ceremony Friday at 10 a.m. with the Symphonic Band. The band also will give a concert in Chumash Auditorium Saturday at 1 p.m.

According to Marlene McCune, chairperson of Music Board of Control, and John Russell, an instructor in the Music Department, other groups will be performing as follows:

- Concert Band, consisting of about 45 members, will present contemporary and show music Friday at 11 a.m. in the University Union Plaza.

- University Jazz Band, 18 jazz musicians and "friends," will perform Saturday at 10:30 a.m. in the U.U. Plaza.

- Men's and Women's Glee Clubs, about 45 members each, will perform with student directors (Director Stanley Malinowski will be out of town), at 2 p.m. Saturday in Chumash.

- The Collegiate Quartet and Women's Sesane, both groups singers of popular tunes, and the Majors and Minors, with their barbershop style music also will perform.

This is the third year the various musical groups have been involved in the Festival of Music. In earlier Poly Royal programs, only the Symphonic Band performed.

"I think it (this year's festival) will be the best one yet," said McCune. "I'm glad I'm a part of it. I think it's fun, as well as one of the best programs the campus offers for Poly Royal."

Stanley Malinowski in action
Daily photos
by Kevin O'Conner

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"The Stone For Years"
Selling delectable dishes and gourmet specialties is a primary fund-raising activity for Cal Poly clubs and organizations during Poly Royal weekend. But constructing a booth, soliciting students concessionnaire, and whipping up gourmet delights is not enough. The food sold during Poly Royal are subject to health inspections by the San Luis Obispo County Health Department, Dr. Thomas Collins of the campus Health Center and Everett Dorrough of the Cal Poly Food Foundation.

Food concessions are monitored by Pauline Shaffer of the Food Foundation, the campus organization that coordinates all Poly Royal concession booths. Shaffer says:

"The food, in terms of health, is improving every year."  

All student groups are informed of state regulations well before they begin planning their booths. Each year the California Health and Safety code undergoes changes, so each year the Poly Royal food concession students are re-educated on the health aspects.

One new change this year requires all booths to have hand washing facilities. The code calls for a sink within 50 feet of each booth. Each sink should include a bowl, germicidal soap, paper towels and a water container.

During Poly Royal a health inspector and a school representative tour the Poly Royal concession booths and run complete inspections on each one. All hot and cold foods’ temperatures are measured to insure they are over 140 degrees and under 45 degrees. In between these temperatures bacteria grows easily.

Mustard, catsup, salt and other condiments must be in individual packages if they are available to the public. These materials, placed well behind the counter and not in thin public saus, may be sold in larger packages by the students, who work in the booths preparing food items.

The code provides precise health guidelines such as ice cream must be stored six inches off the ground to be protected from contamination. It is against the law to re-serve any unpackaged food left by people. It must be disposed of.

All foods are prepared in health inspected kitchens, says Shaffer. Each organization should find an approved kitchen to prepare their concession items. Students are not allowed to prepare dishes in a private residence.

Many students receive permission from the Home Economics Department to use campus kitchens. Others have used kitchens in restaurants.

The code does allow foods to be prepared in the booths. Students purchasing packaged or prepared foods from wholesalers avoid many problems.

The Food Foundation aids the students as much as they can. The Food Foundation sells, and will buy back, foods and supplies needed by the student groups. Before Poly Royal the clubs estimate how much they will need. The Food Foundation orders the items and hold them for the group. If all is not sold the Food Foundation uses the food and supplies left for their regular campus sales.

The law requires students to wear aprons. The Food Foundation either loans clubs cloth aprons or sells them paper aprons.

Another requirement is head coverings. Many students wear scarfs or supply their own. But paper hats are cheap and available through the Food Foundation.

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in terms of FOOD CONCESSIONS

...
Happy is the home...

by BETSY SUSMAN
Poly Royal Co-editor

"Poly Canyon, usually a haven of nature's wonders for harried students, erupts during Poly Royal into an architect's paradise known as Design Village."

The Design Village conference was initiated three years ago by architecture students under the auspices of the School of Architecture and Environmental Design. The idea of the conference was to invite students from other schools of art and architecture to design temporary structures, bring them to Poly Royal and live in them.

According to Vince Petitp, a Design-Village Committee member, last year's conference collected about 30 structures from other schools and 8 to 10 from Cal Poly. Petitp says he expects more structures this year, as the event is growing in popularity. About 100 invitations were sent this year to schools on the West Coast, as well as in Arizona.

The site for the temporary community is Poly Canyon, located in the north-east corner of campus. The fifteen-acre grazing range is an outdoor building laboratory for Poly archies, where making design and constructional experiments in structures. The canyon site is used by joggers, hikers and nature lovers.

Design Village participants bring their structures to Poly for Thursday before Poly Royal and live in them. Because they must leave their creations Friday and Saturday, participants are encouraged to "build to last" and consider its capacity to resist foul weather. The structures are dismantled Sunday.

This year's conference includes a new optional competition in three categories: Camping Structures, Earthquake Relief Structures, Trip-The-Light-Fantastic Structures.

According to competition instructions, a camping structure should be compact and light enough to be carried by the number of people it was designed to sleep. It should be able to resist bad weather. Trip-The-Light-Fantastic Structures should be portable for mass production and similar only in principle. No copying is allowed. Earthquake Relief Structures should be compact and light enough to be carried by vehicle, boat or people. Trip-The-Light-Fantastic Structures are not copied into mass production. (Continued on page 11.)

All photos are of last year's Design Village. The geodesic dome in the upper left hand corner is a permanent structure in Poly Canyon. The tent, toothpaste tube and sunshade were entries in Design Village 1976. Photos are courtesy of the School of Architecture and Environmental Design.
must be based on function and aesthetics.

Trophies will be awarded to the first place schools in each category, as well as certificates to all competing schools.

Another first for the conference will be a speaker. Traditionally, the Poly Royal Board discourages speakers from off campus, but this year the board has allowed the Design Village Committee to invite Architect Nathaniel Owings. Owings, a founding partner of Skidmore, Owings and Merrill, a prestigious San Francisco architecture firm, will speak in Poly Canyon at 2 p.m. Saturday.

Owing's philosophy is illustrated in his statement:

"I feel that the hope for the future lies in going back to the roots of man—where we do not depend on systems and formulas, but on a corpus of myth, fable and miracle. We can do this through living with the laws of nature—not the contrived and plastic ones of man."

Design Village is a popular Poly Royal event. Advisor Nelson Greene says thousands visit the site. Those interested may walk the mile to the canyon, but Greene says buses will leave from the library lawn every 20 minutes to transport spectators to the Village.
**Welcome to Poly Royal**


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**Poly Royal Schedule**

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<th>Time</th>
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<tr>
<td>Opening Ceremonies</td>
<td>9:30 a.m.</td>
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<tr>
<td>Beer &amp; Spots</td>
<td>11:00 a.m.</td>
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<tr>
<td>Design Village &amp; Art Gallery</td>
<td>12:30 p.m.</td>
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<tr>
<td>Churro</td>
<td>1:00 p.m.</td>
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<tr>
<td>Poly Jews</td>
<td>2:30 p.m.</td>
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<tr>
<td>Poly Progression &amp; Perspective Men</td>
<td>4:00 p.m.</td>
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<tr>
<td>Trans Handball</td>
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<tr>
<td>Monster &amp; Co.</td>
<td>8:00 p.m.</td>
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**SPECIAL EVENTS**

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<tr>
<td>Talk to the Animals</td>
<td>9:00 a.m.</td>
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<tr>
<td>Handcrafted &amp; Engagement Sets</td>
<td>11:00 a.m.</td>
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**Networking**

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<tr>
<th>Item</th>
<th>Price</th>
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<tr>
<td>Prime Rib Beef, Yorkshire Pudding</td>
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<td>Top Sirloin Steak, Choice Eastern-fed Beef</td>
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<tr>
<td>Rack of Lamb, Sage Dressing &amp; Mint Jelly</td>
<td>$5.25</td>
</tr>
<tr>
<td>Baked Halibut in Colcib Sauce</td>
<td>$4.90</td>
</tr>
<tr>
<td>Veal Hungarian, Buttered Egg Noodles</td>
<td>$4.75</td>
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<tr>
<td>Braised Short Ribs of Beef, Jardiniere</td>
<td>$4.60</td>
</tr>
<tr>
<td>Grilled Pork Chops (center cut), apple ring</td>
<td>$4.60</td>
</tr>
<tr>
<td>Baby Beef Liver, Onions sauteed in Wine</td>
<td>$3.60</td>
</tr>
<tr>
<td>Vienna Meat Loaf, Espagnolette Sauce</td>
<td>$3.30</td>
</tr>
</tbody>
</table>

All Dinners Include:
- Fresh Homemade Soup of the Day
- Fresh Spinach Salad, or Dinner Salad
- Choice of Potato
- Choice amongst three Vegetables
- Loaf of Fresh Baked Bread
- Choice of Beverage
- Fresh Strawberry Shortcake or Coconut Creme Pie

**WOODSIDE GARDEN APARTMENTS**

Applications are now being accepted for the Summer and for next school year.

Woodside Gardens was designed and is maintained for students interested in a quiet place of residence.

Woodside Gardens is a new concept in student living, that we think you'll like.

**WOODSIDE GARDEN APARTMENTS**

200 N. Santa Rosa St. 544-7007
TAKE A MIDDAY BREAK
AT THE SYCAMORE MINERAL SPRINGS! CALL 595-7902

10% AND IT'S SECURED 10%

NATIONAL MORTGAGE EXCHANGE
1330 PEACH STREET, SUITE N-1
SAN LUIS OBISPO, CA 93401
(805) 544-8700

Board Approved Services

CONCESSIONS

Carnival Booths

MOM & DAD
What Ya Learn In Skool
Schedule of Events

Come Show

Schedule of Events

Thurs. 21st Mike & Randy
Fri. 22nd Clear Lite
Sat. 23rd Brandwyn
SHOW STARTS AT 9 P.M.

Carnival Booths

Contemporary Casual Furniture

Enjoy it while you're there

Open till 6 p.m.
Sunday April 24, 12-4
Monterey St. San Luis Obispo

Nomadic Furnishings

Oak Wood Barbeque

10 to 20 oz. Steaks
Barbeque Chicken
Seafood  Beef Ribs

Dinner Including

relish tray  green salad
fried potatoes  ranch beans
garlic bread  sherbert

Open Friday and Saturday
at 3:00 pm

Enjoy our cocktails

2 miles south of hwy. 1  543-2690
Foothill Blvd.  San Luis Obispo
STUDENT DINING ROOM

Open for breakfast, lunch and dinner. Located southwest of the El Corral Bookstore. Stop by and enjoy a complete meal served cafeteria style in the active atmosphere of campus life.

HOURS OF OPERATION FOR POLY ROYAL:

Breafast: 7:30 a.m.-9:30 a.m. Friday: 9:30 a.m.-12 noon. Saturday and Sunday: Lunch: 10:30 a.m.-1:30 p.m. Friday: 12:00 noon - 2:00 p.m. Saturday and Sunday. Dinner: 4:30 p.m. - 7:00 p.m. Friday and Saturday, 5:00 p.m. - 7:00 p.m. Sunday.

VISTA GRANDE RESTAURANT

Relaxed fine dining. Dinner reservations recommended. Open Friday, April 22, 11 a.m. to 9 p.m., Saturday and Sunday, April 23 and 24, 9 a.m. to 9 p.m. Located on-campus near the Grand Avenue entrance and close to the resident halls. Relax and let Cal Poly students serve you in this delightful restaurant with a breathtaking view of the city.

THE SANDWICH PLANT

Open Friday and Saturday, April 22 and 23 from 8 a.m. to 2 p.m. Located across from the north-west corner of the El Corral Bookstore. A truly unique food service experience. Select from a wide variety of hot and cold deli sandwiches, as well as salads and hearty stews as you dine in an outdoor atmosphere of trees and hanging plants.

BURGER BAR

Open Friday, April 22, 10 a.m. to 12 midnight and Saturday, April 23, 10 a.m. through 1 a.m. Sunday, April 24. Will re-open Sunday, 12 noon through 11 p.m. Located next to the recreation room on the first floor of the McPhee University Union Building. The Burger Bar offers a variety of sandwiches, salads and desserts. For quick service and delicious food, build a burger and much, much more.

THE SNACK BAR

Open Friday and Saturday, April 22 and 23, 8 a.m. to 9 p.m. Located in the heart of campus across from the Physical Education Building. Your order sets quick hands into motion preparing your meal within minutes. You will enjoy your food in the lively dining room where breakfast is served until 11 a.m. and lunch through 8 p.m. The widest variety of foods on campus.

ICE CREAM PARLOUR

Open Friday, April 22, 11 a.m. to 10 p.m. and Saturday, April 23, 10 a.m. to 4 p.m. Located in the McPhee University Union Building across from the Burger Bar and recreation room. Come in, and travel back to the 'good old days' of the roaring 20's. Ice cream sundaes, malts, shakes and cones filled with famous Cal Poly ice cream — nostalgically delicious and different.

THE CELLAR

Open Friday and Saturday, April 22 and 23 from 7:00 a.m. to 8:00 p.m. Easily accessible from all lower campus buildings. A great place for a snack or meal. Vending machines serve coffee, tea, snacks, soft drinks, fresh fruits, hamburgers and more. A microwave oven heats your food in seconds.

yearly & quarterly

MEAL PLANS

mean good regular meals — and a good deal more!