Poly, high school donate chicks

By Laura Fleischer

About 400 chicks made their way into the world Thursday from Cal Poly's incubators to embark on an adventure in the name of community service and caring.

The chicks, as part of a joint project between the university and San Luis Obispo's Mission College Preparatory High School, will be donated to an orphanage in Tecate, Mexico on Nov. 11 for egg-laying purposes.

David Rude, teacher and director of community service at Mission College High, started visiting and teaching at the orphanage set them up.

Though it has not yet been opened, the orphanage houses about 75 boys ages 5-12.

Earle Polinsky, Cal Poly's poultry farm manager, and the university's first donation to the orphanage. Other organizations have donated calves and pigs to the orphanage in the past.

The University will also be integrating chickens into the system, and will work to prevent them from being stolen.

Revised cheating policy awaits distribution

By April Karys

Although it has not yet been circulated to department offices, Cal Poly's Academic Senate has adopted a revised resolution on cheating and plagiarism, effective immediately.

The new guidelines, which were signed by President Warren J. Baker in early October, define the terms cheating and plagiarism on more in-depth terms than did the old guidelines.

“The University will not condone academic cheating or plagiarism in any form,” the new guidelines state. “The faculty is expected to uphold and support the highest academic standards in this matter. Instructors should be diligent in reducing potential opportunities for academic cheating and plagiarism to occur.

Cheating still requires an “F” course grade and prohibition from further attendance in the course, but the policy has been changed to permit students to remain in the course if they appeal the cheating charge. Other additions include further description of the recourses students accused of cheating have, the assurance that students’ rights shall be ensured through attention to due process, descriptions of disciplinary actions to be followed if students are found to have cheated, a definition of plagiarism and its consequences.

The new guidelines may be circulated to department offices for inclusion in the Campus Administration Manual within the next few weeks, said Howard West, executive assistant to the president and CAM editor. He said that changes to be made in CAM are not usually distributed to department offices as they are passed, but as they accumulate.

“The next time we distribute changes in CAM, we’ll probably change that in the university’s cheating policy,” he said.

The new policy is effective immediately. West also said.

Charles Andrews, Academic Senate chair, had a different perspective for when the new policy would be included in CAM. However, it might be six months or longer, he said. He added that the most pertinent publications for the new policy to be included with it would be the class schedule booklet and in the university catalog. Both publications do carry a one-sentence reference to cheating, under the reference heading “Expulsion, Probation, and Suspension of Students.”

Andrews said that professors have substantial freedom in the choice of methods they use to deal with cheating.

“I don’t know of any professor who takes the issue of cheating in a casual manner,” he said.

One professor, Patrick McKim, repeated two sections of his Anthropology 360 class when he found that some students had cheated on the midterm. He reported that the average class score on the retest was “as high as I’ve ever seen.”

McKim announced his decision to retest the class the meeting before the retest would occur, a practice that the Academic Senate has called a “waiver law” prior to their assigned date. They will only block someone who is right-handed.

A student may call after his assigned day but not before. If a student calls too early, the computer will not recognize the student’s identification number.

“We expect people to test it, but we want to encourage them to call on their assigned day,” McKim said. “We’ve got to convince students that the system will work if everyone doesn’t call at the same time.”

There were 12,000 students fighting for 32 phone lines, he said. During the “chunch rush” on the worst days of fall quarter, there were 13,000 calls. The system will handle 2,000 calls with a 50 percent probability of a busy signal,” he added.

Many students found that they could get through more quickly if "See CAPTURE, page 4"
New low in TV cesspool

The killer escapes through a broken window, leaving muddy footprints in the snow. The murder occur in the shadows of a deserted motel, their victim's blood-stained body lying under the dim light of a streetlamp. A passerby stumbles upon the scene, calling out to the police as they rush to the crime scene.

In this tense and gripping scene, the audience is drawn into the heart of the investigation, following the detectives as they piece together the puzzle of the murder. The tension builds as the police delve deeper into the case, uncovering clues and suspects that lead them closer to the truth.

But this is not a typical police procedural. This is America's Most Wanted, a crime drama that has captivated audiences for decades. The show's tagline, "When bad guys can't be caught, we catch them."

The show has a long history, tracing back to its origins in the mid-1980s. It began as a public service announcement series called "Unsolved Mysteries, Scandals, and Current Affairs." However, it was the addition of the "America's Most Wanted" segment that helped solidify its place in the hearts of viewers.

The show has featured some of the most notorious criminals, from serial killers to drug lords. Each episode is a testament to the ingenuity of the criminal minds that created these cases, as well as the determination of the police officers who work tirelessly to bring them to justice.

As the show marks its 30th anniversary, fans continue to tune in, hoping to catch a glimpse of the next big case. America's Most Wanted remains a beloved fixture on television, a symbol of the never-ending fight against crime.
German frats: home to beer-guzzling connoisseurs

By Marcus von Engel

This is a continuation of the article which appeared last week in Commentary.

The striking thing about German fraternities is their status symbol, or, more accurately, what they represent. They are the embodiment of the German identity and are considered a part of German culture. However, there are many people who feel that there is a problem with the current grading system in German universities.

The Verbindungen, which are the formal organizations of German fraternities, have male members only. There are very few sororities and most of those that exist are for students who are not German. The Verbindungen have faced many problems in recent years, including grade inflation and the removal of alcohol from the fraternity house.

The Verbindungen have been trying to address these issues for several years. A few years ago, the Academic Senate and the Student Senate, which are the governing bodies of the university, implemented a new grading system. This system is based on a 4.0 scale, with grades of A, B, C, and D. The grades are based on the performance of the student in the course, and are not influenced by the performance of other students.

The new grading system has been controversial, and has been criticized for being too strict. Many people feel that the old system, which used plus/minus grades, was more lenient. However, the new system has been implemented in order to improve the quality of education at the university.

The Verbindungen have also been trying to improve their image. In recent years, they have been trying to promote their university and their city to the rest of the world. They have also been trying to reach out to students who are not German, in order to attract more members.

In conclusion, the Verbindungen have been facing many challenges in recent years. However, they have been trying to address these issues and improve their image. They are a very important part of German culture, and are an integral part of the German identity.

Marcus von Engel is a German history professor at Cal Poly.
From page 1

move Andrews, who has taught 
accounting at Cal Poly for 17 
years, termed generous.

“The day be announced the 
retire, I would have handled the 
resignation in my pocket,” Andrews said. “And from then after, there 
would be no time for them to 
cheat, because the exams would be so long.

“I don’t make a big deal out of 
cheating,” Andrews continued.

“Because I know it’s going to 
happen. But God help the one 
I catch, because I’m going to 
hang them out to dry.”

Andrews said no professor 
should try to handle a cheating 
incident in isolation. Professors should consult with others in 
their department in order to gain 
a frame of reference, he said.

Carl Wallace, associate dean of 
student affairs, works with stu­ 
dents whom the Fairness Board 
has ruled against on cheating 
incidents. The Fairness Board 
hears cases of cheating which 
have not been resolved through consultation with professors and 
department heads.

Wallace said professors can 
limit cheating by teaching in their syllabi the university’s policy 
and the professor’s methods of 
dealing with the problem. He 
said they can put old tests in the 
library’s reserve room and make 
new tests for each exam.

Wallace said that at the first 
incidence of cheating, students 
are given a notice of suspen­sion-withheld. He discusses 
cheating and its effects on the 
university with them and re­ 
quires a three-to-five page paper, 
with references, on moral and 
ethical standards in their profes­sional field. The second time 
students are found to have 
cheated “we’ll do everything we 
can to get them suspended from 
the university,” Wallace said.

Next week: Plagiarism
Rent a mom for $10
Osoos mom offers chicken soup to Poly

By J.W. McPhail
Staff Writer

There is a woman on campus who will bring you chicken soup when you're sick. She'll ease those midterm anxieties with hot chocolate and will read The Little Engine That Could to you. Or this woman may just come over and give you or your roommates hell about the hideous state of your apartment.

What woman? Your mom. Well, not exactly your mom, but for $10 you can rent her. And she won't hang around after the soup's gone — if you don't want her to.

Sherrie (who requested her last name not be used), is Cal Poly's first Rent-A'Mom. She said she's highly qualified. Since she is a mother of three college-age parents, she noticed the kids are the test-anxiety visit, during which "mom" will read an inspirational letter to "graze." And the garter belt.

Rent-A-Mom offers four basic services:

• The "bitch" session where you or the roommate of your choice is berated for "dobbiness" or some other negative trait (includes a dozen cookies so as not to be too severe);
• The test-anxiety visit, during which "mom" will read an inspiring tale, review study questions and bring hot chocolate;
• The chicken-soup visit for the sick student who, besides the soup, needs mom to sympathize and fluff up the pillow (jello on request);
• The letters-home service, where Sherrie will take your basic information and turn it into a nicely handwritten letter to your parents — a copy is provided to you so you'll remember what you wrote.

Sherrie calls Rent-A-Mom an "idea who's time has come." Hours are flexible, she said, and the number is 528-2220.

A sensual overload with scampi
By Stephen Carson
Staff Writer

In my life there are two types of food, food and fine food. Food is the stuff that we all eat every day that takes care of our biological needs. Fine food is an experience, a sensual overload, and most importantly, it is a happening.

Scampi, when done well, is a fine food.

Now this dish deals on a different level than what I have written about in earlier columns, because it takes a little more prep time and money, but it's worth it.

I find that cooking is more enjoyable when you have good tools to work with. A sauce pan is a small fry pan of sorts and my favorite kind is the 10-inch nonstick omelette pan with a curve to the sides. Although any sauce pan will do, this one will make it much easier to work with.

In Italian, scampi means shrimp, but for $10 you can rent her prawns. Prawns need to be cleaned and peeled carefully. Start with the pinky length prawns. Although any kind you do these, they are best fresh at the tail and peel from the back, leaving the shell on the prawns. Make sure you have gotten all of the legs off.

The next thing you need to do with the prawns is to open up a layer in the prawns. This is not as expensive as eating out. They live in Wisconsin and Vermont, and couldn't hoof it to Northern California in time.

For rise, first decide how many people you're feeding. Two cups of cooked rice is usually fine for two people, and might even leave a little to spare. A rule of thumb: when you're making rice, always use as many cups of water as you want of cooked rice. For so two cups of cooked rice, put two cups of water in a saucepan to boil. Add a touch of oil or butter and a dash of salt. When the water boils, add one cup of uncooked rice (use rice-to-water-ratio of 1 to 2) and stir. Wait for the water to boil again. When it does, turn the heat down as low as it will go, put a lid on the pan and leave it for 20 minutes. Don't peek — the rice is steaming and if you lift the lid, the steam will escape. After 20 minutes, lift the lid and fluff the rice with a fork. Replace the lid to keep the rice warm. While the rice is steaming you can be working on the prawns.

Now read this section a few times before giving this a try, because it's very easy to overcook prawns. Overcooking will not ruin the prawns but it will make them a little tough. Start with your sauce pan on med-high, add about one tablespoon of butter. While this is heating, roll your prawns in flour. Drop the prawns in the melted butter and cook for a minute on one side then flip them over and add garlic.

After they have cooked on that side for a minute, add some white wine, another tablespoon of butter, a dish of pepper and give the lemon a squeeze, but catch the seeds. The prawns will be done in a very short time. They should not be clear in the middle, nor should they be tough. When they are done, take them out of the sauce and set them on the bed of rice.

The sauce probably still needs to be thicken some, so put it back to-water-ratio of 1 to 2) and stir. Wait for the water to boil again. When it does, turn the heat down as low as it will go, put a lid on the pan and leave it for 20 minutes. Don't peek — the rice is steaming and if you lift the lid, the steam will escape. After 20 minutes, lift the lid and fluff the rice with a fork. Replace the lid to keep the rice warm. While the rice is steaming you can be working on the prawns.

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SACRAMENTO, Calif. (AP) — In this state infuriated by soaring auto premiums, the insurance industry has raised a record $42.4 million for a campaign to defeat consumer-backed ballot proposals that would slash rates by at least 20 percent.

The contest over five conflicting auto insurance reform measures on Nov. 8 ballots has grown into the most expensive political struggle ever waged outside a presidential contest.

All told, a combined $60 million has been poured into a political war pitting consumer advocates, insurers and trial lawyers against one another.

Industry analysts express fears that support for the toughest rate-cutting measures could spawn a nationwide "insurance revolt."

More immediately, if Californians approve more than one of the five conflicting measures, it could likely trigger court battles that would produce unexpected hybrid proposals.

But polls show Californians leaning toward approval of Proposition 103, the deepest and broadest of the measures on the ballot.

Proposition 103, supported by consumer advocate Ralph Nader, would lower almost all rates by an immediate 20 percent below November 1987 rates.

It would require an additional 20 percent cut in insurance rates for good drivers.

It would also give an elected insurance commissioner control over future rate increases, limit use of territorially based auto insurance premiums and subject the industry to state antitrust and unfair business practice laws.

The rush to reform auto insurance was spurred by rates which have risen 40 percent between mid-1985 and the end of 1987, according to legislative studies.

The insurance industry claims its profits in the state are slim to none.

It placed rival Proposition 104 on the ballot, a 24,000-word measure that would create a no-fault system, temporarily cut personal injury premiums by an average 20 percent, and prohibit recovery for pain-and-suffering damages unless injuries result in death or permanent and serious disability.

"The key is getting a good no-fault law passed. And the bargain that the insurance industry is offering you... is a good no-fault law.... I think it's a no-fault law that works," says University of Virginia professor Jeffrey O'Connell, an expert on accident law who is backing Proposition 104.

A second industry-backed measure, Proposition 106, would limit the contingency fees attorneys could charge their clients.

The fees are the payment an attorney gets from a settlement or judgment won for a client who cannot afford the regular pay-as-you-go arrangement.

The industry says high contingency fees drive up insurance rates.

But foes say the measure would make it difficult for victims of accidents to hire qualified legal counsel, while placing no limits on fees paid to lawyers working for insurance companies.

Nader claims the insurance industry placed its rival measures on the ballot as a tactic to muddy the water.

When Proposition 103 first hit the streets to get signatures (to qualify it for the ballot), the insurance companies realized they would have a very difficult time defeating it, so they put... their propositions on the ballot to confuse the public and their ads are furthering that end," Nader said.

From page 5

Working families who have lived in automobiles would be first to pass up (voting on) some propositions, Nader said, "so they put their propositions on the ballot to confuse the public and their ads are furthering that end."

— Ralph Nader

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From page 5

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Surveys say Bush leading race, Dukakis making gains

WASHINGTON (AP) — George Bush had a strong lead in an opinion poll Tuesday, setting up an overwhelming and uneventful final week, with Michael Dukakis making late gains that suggest Democrats dreaming of a comeback, according to an Associated Press survey of the 50 states.

The survey shows Bush leading in states with 359 electoral votes, even though he has not yet locked up the 270 that would assure him of victory. Dukakis' total is far smaller — 78 votes. Nine states with 106 electoral votes, according to Pennsylvania and Wisconsin among them.

The AP survey indicates Bush has maintained Republican strength in the South and Rocky Mountain Western states. That is true even though he has failed to accomplish the same in the industrial states. The survey was based on polls as well as interviews with political analysts around the country.

"We're spending all our time in states that should be his (Dukakis') base ... and he's spending none of his time in states that should be our base," says top Bush strategist Lee Atwater. " That's a campaign manager's dream."

Yet Dukakis said a late-campaign surge has brought Dukakis' base within striking distance in states such as California, Ohio and Texas, and he said he had traveled elsewhere, as well.

"Dukakis is clearly behind. But I think he's closing the gap," said Michigan Sen. Don Riegle. "There's still a lot of people who haven't made up their minds and he's expected to win an easy re-election himself. I think if the Democrats can win national¬lity, the candidates will spend much of the final nine days in states such as Ohio, Michigan, Illinois, Pennsylvania and Ohio, and Atwater said, "If we win, any one of them George Bush will be elected."

That assumes Bush holds Texas, where Dukakis while vice presidential nominee Lloyd Bentsen is campaigning out of hopes of a home-state upset.

Democrats in several key states say Dukakis' more aggressive late-campaign style presents opportunities for a turnaround, and has given lifeline Democrats a reason to take a second look at the race. "There's a lot of movement out there," said Franks O'Brien, closer to the Massachusetts governor. By region — Bush has been leading in California, the nation's biggest state with 47 electoral votes, although elsewhere Democrats claim late gains.

Oregon and Washington are tossups while the remainder of the West is in Bush's column, according to the survey. However, Bush visited Montana and South Dakota last week in a bid to protect them from the Democrat, and Dukakis appears certain to close the gap in Colorado.

In the Midwest, Iowa and Michigan are leaning in Dukakis' direction... Bush is expected to have the remainder of the farm belt.

Classified

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LONG BEACH — The Cal Poly Waterski Club captured first place in a nine-team competition Saturday.

Poly finished ahead of teams from San Diego State, UC Davis, Cal State Sacramento, UC Santa Barbara, Cal State Long Beach, CSU Northridge, UCLA and USC.

The intercollegiate meet was the first such event for the four-year-old club. The event was divided into three categories: slalom, trick and jump skiing.

In the Individual Trick event Dan Shier finished third and Sean Minard tenth for Poly.

Gaylene Thomas was fifth out of 17 skiers and Alison Sherrell came in 11th, in the women’s slalom. In the men’s B slalom, Greg Simpson and Steve Holly finished eighth and ninth respectively while Brad Peterson and Brian Rittmann were 14th and 16th.

All five of the Cal Poly entries in the Men’s A Slalom division finished in the top ten. Dan Shier won first place and Dave Lax came in fourth. To top off the individual awards, Cal Poly won the overall team title, finishing ahead of Long Beach State and San Diego State.

Mountain bike enthusiasts will be gathering at the entrance of Poly Canyon, Friday afternoon for the latest competition. The event was the first such event for the four-year-old club. The event was divided into three categories: slalom, trick and jump skiing.

To register for the race, 4pm the day of the race.

Cross Country
All Conference Runners
Cal Poly Men
Stephen Neubaur 28:02
Jim Sorenson 28:21
Christopher Craig 28:23
Tim Campbell 28:24
Cal Poly Women
Pauline Stehly 18:30
Melanie Hiatt 18:31
Patti Almandariz 18:42
Noreen Debettencourt 18:56
Sheri Minkler 18:58

CLUB NEWS
The Cal Poly Wheelmen and other cycling clubs in California took part in the Western Collegiate Cycling Conference for the first time.

The organization is the governing body that sends out proposals and express concerns, then make a ballot that would be sent out to all WCCC teams.

One of the key outcomes of the meeting was the creation of a new women’s category. Giving the women two divisions (A and B) to compete in, said Kimi Doten, member of the Wheelmen.

Results of the Halloween Fun Run:
Men’s Div.
Craig Godwin 13:39
Women’s Div.
Teena Colerool 15:53
Senior’s Div.
Don Domini 15:54
18 and Under Div.
Robert Yzaguirre 15:54
Residence Hall Div.
Trinity Hall Time not avail.
Centipede Div.
Kevin Jones and Richard Clark 14:11

A new category was started for the men also. The D category was specifically designed for developmental and new riders. The WCCC will also look at stricter punishments for riders who are not full-time students.

TELSTANDINGS

<table>
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BIG WEST CONFERENCE
Women’s Volleyball

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CALIF. COLLEGIATE ATHLETIC ASSN.

Soccer

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Any full-time student, faculty or staff member may submit one or more nominations, which includes the professor’s name, department and a supporting statement containing evidence of merit, based upon criteria below for this year’s

Distinguished Teacher Award

Criteria for the award:

- techniques that show excellence in teaching
- a high degree of interaction with students, faculty and staff
- high personal and professional standards
- well-organized activities, lectures or labs
- teaching procedures that contribute to student interest, enthusiasm and achievement
- concern for students as individuals
- fair yet rigorous methods for evaluating students’ progress
- evidence of significant professional development as it relates to teaching excellence

Only full-time, tenured faculty members teaching during this academic year who have not previously won the award are eligible. Nominations forms may be submitted at the University Union Information Desk or the Information Desk at the Kennedy Library.

* the supporting statement is essential for the nomination to be considered seriously. Please state clearly why you believe this professor deserves such an award.