Faculty impact on elections debated

By Tracy Condron
Staff Writer

Should teachers be allowed to speak their beliefs on issues concerning the university in the classroom?

This question evoked much discussion at Wednesday night’s ASI Board of Directors meeting. I think the faculty would object to any kind of confinement on what they can say in the classroom,” said Hazel Scott, representative for President Warren Baker.

The board has a resolution before it to discuss faculty involvement in student elections. The resolution states that...university administrators and faculty strive to refrain from using their positions and special relations to influence the outcome of student elections.” The resolution continues to say, “ASI Board of Directors requests that the university president formulate a policy with reprimands on administrative and faculty conduct and involvement in student elections.”

Wilson axes proposal for more CSU funds

By Allison Gatlin
Staff Writer

Gov. Pete Wilson vetoed a bill Sunday that would have given $43 million to the CSU system. The bill, Senate Bill 976, proposed allocating $146 million to California schools. This is money that the state won in an oil lawsuit earlier this year.

“I had pretty much made his decision when he first heard of the bill,” said Swen Garrott, spokesman for the governor’s office. “Even if the money was going somewhere else, we’d have to veto it.”

Wilson’s veto means the money will instead go to the state’s General Fund, where it will remain until reconsideration during the 1992-93 budget process.

“This money will serve as a padding,” Garrott said. “We’re running $100 million below what we should be.”

The veto came despite widespread student support for the bill. Students have expressed their concern and outrage at the cost of education in almost 10,000 letters to the governor in the last few months, according to the California State Student Association.

“We’re very disappointed in the governor,” said Jeff Chang, legislative director for CSSA.

Now that the 1991-92 budget process is closed, student groups are looking toward next year’s budget process. Chang describes CSSA’s plans as a “three-pronged attack.”

The first step is a voter registration campaign, scheduled to begin next month and continue until the primaries next June.

“We want to register as many students as possible to signal to legislators that you need to make education a high priority,” Chang said.

The second step is a statewide lobbying day in February. This would be part of CSSA’s legislative conference, that would involve students from all 20 CSU campuses.

The event would include a weekend of education and discussion of the issues, followed by Monday meetings with the partisans on the Hill. Student legislators hope this will “influence the legislators going into the budget cycle,” Chang said.

The final step of this lobbying process is a long-term campaign during the actual March-to-June budget process. “We want a constant push from campuses during this period,” Chang said.
NATO leaders plan to slash nuclear arsenal

TAORMINA, Sicily (AP) — NATO defense ministers today agreed on plans to slash their nuclear arsenal in Europe by 80 percent, the largest reduction in alliance history.

Defense Secretary Dick Cheney and other defense chiefs of the North Atlantic Treaty Organization decided on the arms cut at key strategy talks in Taormina, a resort on the eastern edge of Sicily.

In doing so, they agreed on a reduction of 80 percent in their nuclear arsenal of artillery shells, short-range missiles and gravity bombs based in Europe. It amounts to the largest cut in nuclear weapons since the bombs based in Europe by 80 percent in their nuclear arsenal of artillery shells, short-range missiles and gravity bombs based in Europe. It amounts to the largest cut in nuclear weapons since the Cold War.

The plan, which will be presented to the alliance's defense council in Brussels next month, will require a vote by the council and ratification by all 26 alliance countries.

The arms reduction, which will be implemented in the first half of the 1950s, is part of the alliance's move to reduce its nuclear arsenal to comply with the 1968 Nuclear Non-Proliferation Treaty. It is also part of the alliance's effort to reduce the risk of accidental nuclear detonation.

The plan will include the removal of all nuclear weapons from Europe, including those in Italy, Germany and Britain. It will also include the reduction of nuclear warheads in the alliance's nuclear arsenal to 500, down from 5,000.

NATO officials said the plan will be presented to the alliance's defense council in Brussels next month, where it will be discussed and voted on. The council will then present the plan to the NATO heads of state and government meeting in Brussels in December.

The plan will be implemented in the first half of the 1950s, with the goal of achieving a 50 percent reduction in the alliance's nuclear arsenal by 2020.

The plan will be presented to the United Nations Security Council for approval, with the aim of reducing the risk of accidental nuclear detonation.

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FARM BOY

From page 1

are here to study, that time will be
9 p.m. to 6 a.m. only. No excep-
tions. Management."

Rogers was vehement about keeping the situation a positive one for both students and the restaurant. "The last thing I want is the students not to come in," she said. She wants students to know the restricted study hours are in no way a reflection of how the management views students who use Farm Boy as a study hall.

"On the whole, Farm Boy wants the students," she said. "From the management down to the cooks, we want the students. We just want to be fair (to other patrons)."

Rogers said she has received "numerous phone calls from irate customers who say they can never get a place to sit to have dinner and they don't want to come back."

Although the new policy may seem like an attack on students, Rogers admits the economy is probably the main reason for the current slump in business. "I feel in my heart that this is the only way to balance the situation for both the owner of the restaurant and the students," she said.

Nicole Pourreauvet, an English senior, does not feel the new study hours will affect students in her major. "I don't think the hour changes will be that bad because I don't usually go until 10 p.m. anyway," she said. She added she will keep going to Farm Boy to study regardless of the new hours.

Junior Myles McCormick said, "When people started to go to Farm Boy, it was just a place to go to crash your studies late at night. It was a privilege that was granted to students, and they started taking advantage of it." 

"I think it's completely legitimate because it's bad for business to have people occupy space that could be used for the benefit of paying customers," he said.

Rogers said she does not mind the establishment being a study hall from 9 p.m. to 6 a.m. "The only thing I ask is that they order something to eat. I don't care if they order a hamburger and sit there for three hours," Rogers said waitresses have been instructed to give students all the complimentary coffee they can drink. "The graveyard (late night shift) waitresses love the students. They want them here," she said.

Rogers said that although Farm Boy has been open for 11 years, the problem has only been prevalent for the last three years. "It just got to where they started coming earlier and earlier," she said. "I just want fair time for everybody so we can stay a restaurant."

Farm Boy Restaurant, in response to complaints from patrons, will restrict the hours in which students will be allowed to study there.

Committee evaluates campus software use

By Holly Vanderlaan

The University Software Committee has designed a survey to evaluate computer software usage patterns among students, faculty and staff in an effort to determine which software Cal Poly supports.

The reason for this survey is important, said Roger Conway, USC chairman and ASI executive director.

"The university can't support every software product that is out there today," he said. "There is way too much." The survey will discover which software people are using for jobs, personal productivity and preparing class material, Conway said.

"It will be used to formulate what software products will be supported on campus," he said. Another reason for the survey is to "try to identify the trends and receive better pricing from vendors," he said.

According to Conway, the money for the software comes from either the university general fund or the departmental budget.

The idea of the survey is to continue to provide a high level of service more efficiently, he said. "This is an example of working smarter, not harder. Instead of supporting 10 or 20 different things, we'll support five really well."

The outcome of the survey will determine a new software support system for the university.

"Hopefully, we will receive the broadest return possible from faculty, students and staff.

— Holly Sletteland, USC member

USC is a joint effort between two separate committees on campus — the Administrative Advisory Committee on Computing and the Instructional Advisory Committee on Computing.

The Administrative Advisory Committee on Computing is made up of representatives from various administration divisions of the university such as Academic Affairs, Business Affairs and Student Affairs. This committee helps to form both policy and direction in campus computing.

The Instructional Advisory Committee on Computing includes faculty from each of the different schools.

Survey questions include types of software used, skill levels of users and desired services on campus.

Conway said that it takes less than 15 minutes to complete fol-

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Sports knowledge transcends gender barriers  
By Meredith Rehrman

When it comes to sports, I always thought that everyone knew the basics. My father and two older brothers were all keen on sports. My mother, on the other hand, didn't care much about sports. She preferred watching soap operas and fashion shows. But I was really bothered one day when I saw her sitting in the family room watching TV. Naturally, we were watching a sports event. It wouldn't have mattered if it had been the Gladiator World Championship, American Football Super Bowl, or whatever. She was just sitting there, staring at the screen, not even trying to follow the action.

I started thinking about why I enjoyed sports while my mother didn't. I realized that it was because I had grown up with sports. My father and brothers always talked about sports, whether it was the latest game or a recent victory. They would tell me stories about famous players and teams, and I would listen attentively. Over the years, I had developed a passion for sports, and I enjoyed following them on TV, radio, and even in newspapers.

My parents were not sports fans, but they respected that I enjoyed them. They would occasionally attend football games with me, just to see what all the excitement was about. And they would sometimes watch a game with me, just to see how much I enjoyed it. They even tried to understand the rules and regulations of different sports, just to make it easier for me to explain things to them.

I also learned a lot from them. They taught me the value of teamwork and sportsmanship. They showed me that sports are not just about winning and losing, but about the enjoyment of the game. They taught me to appreciate the skills and talents of players, and to respect their dedication and hard work.

In response to Steve Sparko's letter, I believe that it is not just a matter of gender. Women can be just as knowledgeable about sports as men. I have known many women who are avid sports fans, who can tell you the names of all the players on a team, and who can discuss the strategy of a game with ease. In fact, some women are even more knowledgeable about sports than men.

I would like to address the issue of the feminine touch at sports events. I believe that it is a matter of personal choice. Some women enjoy wearing team colors or accessories, while others prefer to dress in a more casual manner. It is important to remember that sports are meant to be enjoyed, and that everyone has the right to express themselves in their own way.

In conclusion, I believe that sports knowledge knows no gender barriers. It is not just a matter of how much information someone knows about sports, but how they enjoy the experience. Women can be just as passionate about sports as men, and they should be encouraged to pursue their interests in this area.
SLO Invitational draws a fast pack

By Mark Marden
Staff Writer

For many collegiate cross country runners, the Cal Poly SLO Invitational is a proving ground.

Saturday's four-race meet, beginning at 9 a.m., will be the last chance for men's teams to set their seven-member starting rosters, said Poly's men's cross country Head Coach, Tom Henderson.

The top seven on each team will compete in conference, regional and national championships.

"That's where the All-Americans come from," Henderson said.

Women's teams will choose their top seven following a conference meet Nov. 2, said Cal Poly women's cross country Head Coach Deanne (Johnson) Vochatzer.

"After this week, (men's) teams go down to seven. Every school that comes is trying to choose their top runners," Henderson said. "This meet is important because it becomes a time trial for teams between themselves and against other teams as well."

Until now, schools have not been limited in their meet entries.

"The first half of the cross country season is used to get the team in order," Henderson said. "This is the last meet prior to the championship part of the season."

Henderson said this race is critical for Division II runners and will draw all of the key teams.

Forty teams from as far away as Kansas State University will run in the 15th annual race. Other teams include Division I opponent UC Irvine, the University of Alaska, Anchorage, eighth-ranked UC Davis and the University of Idaho.

Junior Matt Hempel and sophomore Dan Berkeland are expected to lead the Cal Poly men's team over the 5-mile course.

"They were our top two guys at the last meet at the Stanford Invitational," Henderson said.

Berkeland finished third among freshmen in last year's SLO Invitational, 73rd overall.

"I expect him to finish in the top 15 this year," Henderson said.

The Cal Poly men's team dropped from first to ninth in Division II rankings following the Stanford meet two weeks ago.

"A couple of people faltered and we just dropped back, but we've worked all those problems out and should have a good race," Henderson said.

The women will run a 3.1-mile race.

Vochatzer said her team looks good going into the Invitational.

"Our runners had a super two weeks of practice," Vochatzer said. "I can't single out any one runner because they've all been running so well."
Mustangs enter hornets' nest against No. 6 Sacramento

By Jeff Krump
Staff Writer

The Cal Poly football squad was slapped 63-28 by Division I University at the PacWest last week, and it won't get any easier for the Mustangs this Saturday.

This weekend, the Mustangs (2-3) will travel to No. 6 ranked Sacramento State to play the Hornets (5-0), a team that averages 43 points a game and outscored UOP 43-40 earlier this season.

The game, the first conference contest for both teams, will be the Hornets' Homecoming game.

Cal Poly Assistant Coach Mike Church said Sacramento is a very different team from UOP.

UOP is more defense-oriented, Church said.

Mustangs Head Coach Lyle Setencich agreed. "They're (Sac State) got a big line and couple of good backs."

Sacramento running back Troy Miller leads the Western Football Conference in rushing — averaging 168 yards a game.

Mills might find it tough going against Cal Poly's defense which ranks first in run defense in the WFC.

"We match up better against Sac State than UOP," Setencich said.

Sacramento Head Coach Bob Mattos echoed Setencich's remarks. "UOP's decisive victory against Cal Poly is a bit of a deceiving loss," Mattos said.

Mattson said UOP can score a lot of points against a team and make the opponent look weaker than they are.

"My biggest concern was that he get a quality education but as far as what he played, I just wanted him to be where he felt most comfortable. The decision was ultimately his own," said mother Anna Henderson, who lives in San Jose.

"My dad always expected me to be above average in sports, but he didn't pressure me towards football," particularly, Ryshiem Henderson said. "My mother has really been the one who inspired me to excel."

Henderson kept his mind open as he began visiting colleges, and one by one he eliminated them as possible options.

"Stanford wanted me to continue developing my skills as a defensive back my first year there, and offered to pay me for the remaining three years," he said. "But there was always the possibility that I'd get injured, and then I'd be stuck without a scholarship."

During a three-day, all-expenses-paid trip to Wake Forest, Henderson toured the campus but decided it was too far away from home.

He didn't particularly care for the environment at UC Berkeley. "I'm not into tie-dye," he said.

His mother liked the idea of him attending West Point, but she knew he did not want to spend his career in the military.

The Cal Poly soccer team was extremely interested in him, and Ryshiem knew of the team's excellent reputation.

"Although the soccer team couldn't offer full scholarships, he would get some financial aid," Church said.

"I didn't think we'd lose to them last year," Setencich said, "and I don't think we'd lose to them this year."

Change in tradition gives Cal Poly a real kick

Sought-after athlete in soccer, football chooses the latter

By Debbie Aberle
Staff Writer

He was voted Most Valuable Player in his league for both football and soccer, and colleges across the country were interested in him to play both sports.

One would have thought Ryshiem Henderson, left, battles against a Cal State Bakersfield defender on Sunday.

"As far as what he played, I just wanted him to be where he felt most comfortable." — Anna Henderson, Ryshiem's mother

"All of the other coaches here advised him to play football, because as a defensive back and wide receiver, there wasn't anyone else on the team who had his speed and excellent hands," said Frank Marotti, who coached both football and soccer for Blackford High School in his hometown.

"A couple of his teammates ended up in big-name schools playing football, but I've always been partial to soccer," Marotti said. "As a black athlete, I could see him playing on a Division I team or even a national team."

But Henderson did not want to influence his decision one way or another.

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FOOD

From page 2 follow these food-handling tips.

Shopping
• Buy cold foods last and take them home immediately. Do not let them sit in a hot car.
• Displayed goods should be free of cracks, dents or bulging lids.

Storage
• Freeze fresh meat, poultry or fish immediately if you can’t use it in a few days.

Preparation
• Put raw meat, fish or poultry on a plate so that the juices don’t drain onto other foods.
• Most fresh meats can be stored three to five days in the refrigerator, but fresh poultry should not be stored more than two days.
• Unopened lunch meats can be stored up to two weeks in the refrigerator.

Leftovers
• Break up large portions of leftovers into smaller containers for quick cooling in the refrigerator.
• Remove stuffing from meats and store separately.

Follow these food-handling tips.

1. Cool Down

• Prevent raw meat, poultry, fish and shellfish from coming into contact with other foods.

2. Wash Your Hands

• Wash knives and cutting boards before handling other foods.

3. Wash Cutting Boards

• Common items such as kitchen towels, sponges and clothes can harbor bacteria so wash them often, and replace sponges every two or three weeks.

4. Keep Track of Time

• Prevent salmonella, a bacteria that causes illness, can grow inside fresh, uncooked eggs.

5. Use Soap and Bleach

• Use soap and bleach to clean cutting boards since bacteria can grow in the outer layers of food before the inside has a chance to thaw. Instead use a microwave or thaw in the refrigerator.

6. Bacteria Can Grow

• Do not use recipes calling for raw or partially cooked eggs.

7. Use Correct Storage

• Use correct storage for meat, poultry, fish and shellfish.

8. Do Not Thaw Food

• Never leave perishable food out of the refrigerator for more than two hours.

9. Break Up

• Remove stuffing from meats and store separately.

10. Allow Room

• Leave leftovers into smaller containers and store separately.

11. Cool Down

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For the record...

KCPR, that athletic powerhouse of a radio station, challenged Mustang Daily to a bowl-off, then flaked. One almost cannot blame their cowardice, considering Mustang Daily had assembled an 11-person bowling execution squad of epic proportions. After their embarrassing defeat in the Ed Zuchelli spring softball classic, KCPR is understandably fearful of our athletic prowess. We ask in the future that they stop wasting our time.

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Friday, November 8th

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