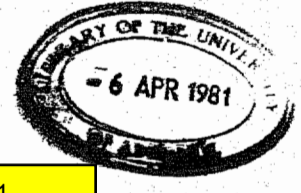


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# On dit

newspaper of the students association



Library Note : On Dit, Vol. 49, No. 5, March 1981



# FOOD GLORIOUS FOOD

# EDITORIAL

"Food Glorious Food" - it means different things to different people. For gourmets it's a passion, for chefs it's a job, for some it's a hobby and for housewives it's often a chore. For students it's just expensive and for the starving millions around the world it's outright unavailable, simply a dream from which to be woken soaked in your own saliva.

Food has always had a great significance to human life in ways not related to sustenance - throwing dinner parties is one example. With all the rules and etiquette that go with good old dinner time, one can hardly doubt we take it more seriously than we really objectively need to - especially when we have guests.

Food also causes conflicts. The vegetarian/non vegetarian fight is an old and bitter one. Food, however, also has close ties to sex as seen in this week's television column(!).

We are a lucky sort of country as far as food is concerned. We may not always eat what we like but we usually eat as much as we like. Some of us don't however, and this unfairness should be stamped out. Ha Ha you say. Sure - that's what all the unemployment/inflation struggle is all about. An Australia where no one goes hungry is a nice dream. Maybe one day it can be a reality.

This sort of political struggle is not what this issue is about, however. All we want to say is that while food may not be plentiful, at least it can be interesting.

If this issue interests you and you ask yourselves what you should be motivated to do, *On dit* suggests you join the crusade against boring unhealthy food. Start on home ground. If you cook for yourself be adventurous. Try cooking for friends - spread your message. When you come to Uni. don't eat the boring food - patronise the exciting new healthy creations available. Slowly but surely, boring cooking will be pushed out into the void and replaced by healthy interesting breakfasts, lunches and dinners. It is my contention that if we did this, we'd all live better lives. Food's important. Bon appetite.

James Williamson  
Paul Hunt



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## NOTICES

### POSTGRADS/PART-TIME TUTORS

DON'T SIGN ANYTHING ABOUT RATES/CONDITIONS OF APPOINTMENT YET.

PGSA has a case going. Come to PGSA meeting Tues. 5.00 in the Union Jining Rooms.

Ring Jim Hyde, extn 2607 or 2619 if any queries.

Page 2

**Typesetting:** Chris.

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**Graphics:** Gerhardt Ritter, Penny Locket, Peter Baka.

**Cover:** Karen Griffin, 'da editors.

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### HANG GLIDING

Persons interested in Hang Gliding and the possible re-formation of the Hang Gliding Club are asked to attend a meeting in the Jerry Portus Room (behind the Sports Association Office) in the Lady Symon Building at 1.00 p.m. on Wednesday, 1st April, 1981.

### ARCHERY

Persons interested in Archery and in the possibility of forming a club are asked to attend a meeting in the Jerry Portus Room (behind the Sports Association Office) in the Lady Symon Building at 1.00 p.m. on Friday, 3rd April, 1981.

## Letters

### OK, WHO'S CRAPPING?

Dear Sirs,

In reply to a letter to *On dit* (16.3.81) written by AUS, concerning "inaccuracies" contained in a leaflet about AUS Annual Council (distributed about two weeks ago), I feel I must comment on the many inaccuracies contained in their letter.

Firstly, AUS claim that I, Anthony Cronin, was not present at AUS Annual Council. This is completely incorrect as I was present, hence my information about the Annual Council is first-hand and factual.

Despite what AUS claim, they have given financial assistance to liberation fronts: Before 1978 AUS funded the Pacific People's Action Front and the South African Liberation Centre, just to name two. AUS have also funded the Malaysian Communist Party. This accusation was made at AUS Council in 1978 by Education Vice-President of AUS, Craig Johnston, a member of the Communist Party of Australia - the same party to which Ken McAlpine (AUS Executive Member, who signed the letter to which I am replying) belongs.

It was convenient of the authors to mention the PLO in their letter, because

AUS is affiliated to the Asian Students' Association, which has a strongly pro-PLO policy and in fact has a student-wing of PLO as a member!

AUS in their letter, also deny by implication, that the Communist Party education policy was adopted - yet the CPA's policy on TEAS as set out in its publication *Red Letter*, was adopted. The new Education Vice-President, described as a "Communist Student" when he had an interview in *Tribune* in 1979, has authorised Communist publications at previous AUS Councils.

It would seem that AUS isn't even interested in education, because AUS Council cut \$6,000 from its education budget, yet found \$5,000 to give to the Asian Students' Association (linked with the PLO).

I would suggest that if AUS do produce any more such letters, they at least bother to find out what they are talking about so that they can try discussing facts rather than unsubstantiated and inaccurate assertions.

Yours faithfully,  
Anthony Cronin.

## LETTER FROM A FLY ON THE WALL

Dear Editors,

I am afraid that, writing with reference to the letter of the last issue entitled 'A Voice from Above', I can only add fuel to the fire: The first time I entered the hallowed halls of the Student Activities Office, I waited for several minutes before anyone acknowledged my existence. This was in spite of the fact that there was one person behind the counter, serving someone else, who made no attempt whatsoever to get anyone to help me from the many people I could see within the inner office. He only glanced at me, showing interest about equivalent to that evoked by the sighting of a fly crawling across the counter, and turned back to his evidently more interesting customer.

Presently, someone else emerged, regarded me with the same curious lack of interest, and disappeared back into

the mysterious inner sanctum. Finally she re-emerged and wandered in my approximate direction, and said, "Are you all right?", which by this time I was not.

So the next time I made a sortie into the office, I made sure I had my super-accurate Seiko stop-watch with me - a comparatively short wait this time, one minute and fifty-four seconds to be precise. Not very long you might think, but try standing at any shop counter and see if you make even fifteen seconds unattended.

Modesty forbids that I should regard myself as a highly interesting person, but people don't usually look through me, except of course in that place where students help students, the famed Activities Office.

Sincerely,  
David Matthews, Arts.

## Flack for Frank

Dear Editors,

A word or two regarding Frank Spanner's mumbblings (*On dit* Vol. 49, No. 4) on Japanese cars. His criticisms regarding the Toyota Carolla are fair, but that's where it stops, for to say that Toyota's success as a manufacturer has been inversely related to the quality of their product is utter bullshit. I have owned a *Celia* now for two years (it's a 1973 model) and the only parts I have ever replaced were a radiator hose, and some fan belts and gaskets. Perhaps Mr Spencer would care to explain why the *Celia* is still one of the most popular cars amongst young people today. Probably because they get value for money in interior comfort, fuel economy and good looks. Used *Celia*'s of my type can still fetch \$5,000 and the hatchback style of 1976 gets \$6,900 - nearly as much as the new Gemini Diesel (\$7,575).

Spanner further describes the Datsun 280ZX as the worst car manufactured and also lumps the Mazda 5X7 in this class. The Datsun 2802 (predecessor of the ZX) was the most popular two door sports saloon for a long time. Furthermore Allan Moffat is currently contemplating ditching his great hunk of tin - the Superboss Falcon - to race an RX7 at Bathurst this year.

Further lumps of cow dung in the article relate to Spanner's 'Road Test' of a Mitsubishi Sigma. An automatic transmission returns less fuel economy than a manual one simply because it's always 'turning'. Furthermore, it's 'gutless' because you can't push it around like a manual trans. - it's gear changes depend

on road speed not engine revs. The Sigma is a better car than Ford, Holden or Chrysler could ever design (100,000 produced by last June). Spanner had also better analyse his driving style before undertaking any future road tests - remember, the fuel economy you get is only as good as the type of driver you are. If Japanese motor vehicles are as rotten as Spanner claims, maybe he would care to explain Ford America's 20% shareholding in Toyo Kogyo - the firm that produces Mazda. Furthermore, why Ford Australia, not being able to break into the light commercial market with the Transit Van are now selling Mazda vans with Ford badges? Could be also explain why he didn't comment on the Gemini, a car designed by Isuzu Motors of Japan (a subsidiary of GM). He may also wish to explain Ford's, Chrysler's and GM (USA's) latest record losses totalling billions of dollars. And, why our own auto industry is so protected? It boils down to a purely rational question of consumer economics - consumers will buy products which will give them the most satisfaction (i.e. value for purchase price). The Ford Falcon may soon join the ranks of the antiques at the Birdwood Mill.

In conclusion, I would suggest Spanner get his act together before putting forward such drivel for people who are more knowledgeable about the auto industry to read.

Yours sincerely,  
Bronco Karagich  
Yr 2 Economics

## SPEAK GERMAN?

**JOBS AVAILABLE**  
 GERMAN SPEAKING STUDENTS REQUIRED TO ASSIST WITH THE "BOOKS ON THE MOVE" GERMAN BOOK EXHIBITION TO BE HELD IN BOTH THE UNION GALLERY AND THE STATE LIBRARY OF SOUTH AUSTRALIA.

**PAID HELP REQUIRED TO SET UP -**  
 APRIL 10th, 13th, 14th  
**SUPERVISE -**  
 APRIL 15th-26th (Incl. Easter)

**DISMANTLE -**  
 April 27th, 28th.

**THE EXHIBITION AT BOTH VENUES. PAY IS AT LEAST \$5 PER HOUR WITH 8-9 HOURS WORK EACH DAY. CONTACT BARRY SALTER 223 4333 ext. 2834 (Activities Director) IF INTERESTED (Preferably by 6th April) OR THE GALLERY.**

## GAYSOC

Adelaide University Gay Society (Gaysoc) will be holding its Annual General Meeting at 1 p.m. on Wednesday 8th April, in Meeting Room 1, Level 5, Union House (behind the Games Room). Nominations can be made at the meeting for the positions of President, Treasurer and Secretary on the 1981 Executive.

## LOST RING

Lost in Ladies' toilets in Napier Building, One silver ring.  
 Reward offered. Contact Jo Keen (English).

## Editors flaunt Club

Dear editors,

We would like to inform you that "sci-fi" is a derogatory term used only when referring to mediocre examples of science fiction but is, nonetheless, often erroneously associated with the genre. The science fiction community accepts as reasonable such terms as "S-F" or "speculative fiction" - but not "sci-fi". We hope that in future you will cease to refer to our Club and/or its activities by this term. Otherwise we will be forced to staple your heads to a koala or indeed, a wombat. We hope we will not have to severely interfere with your gene-pool by engaging the use of a pair of hob-nail boots. However we would most certainly be reduced to taking such drastic action if you continue to employ the term in question.

Yours extremely sincerely,  
Kissy, Kissy.

AUSFA  
 President: Frank McEwen  
 Secretary: Linda Williams

Committee: Nilss Olekalns  
 Eileen Millington

Thank you for the encouraging letter. Our gene-pool is classified information. Yours kissy, kissy (yuk!) - Eds.

## HISTORY

Dear Sir,

Re "VC Report" (your undated *Mystic East* issue).

The troubled finances and their publicity both there and in the daily press is a concern, but a greater concern is the reported apathy. I love this university for an unusual reason. I made an attempt to be here in the depression years, when the library was in the Mitchell Building and a railway ran under King William Road south of the Parade Ground to the Jubilee Oval on the flat below the Catacombs of the Exhibition Building, now the Napier Complex and the cavernous Prince of Wales Theatre now taken up by the Hughes Building. "Prince of Wales" forsooth! Barr-Smith is an honest name. (My father was a "black-smith" and he and his fellow workers were sacked in 1921 for joining a union. Yes, in SA!). At 14 after child labour most of my primary years, I got a full time job, for there was no hope of a further education. On my 18th birthday, eligible, I took out my first union ticket, which I kept with pride.

I am of the working class and want to die in the working class, and I would like statistical evidence that the bulk of inborn or natural "intelligence", whatever that is, resides there.

As I said, I love this university and I prize it, because I come to it the hard way. My son has come here, two granddaughters should be here now, I believe others are lining up - I spot two more - AND I hope to see great grand-children born, and to see them enrol here! The university is an imaginative example of planned building to utilise limited space to the highest and best use. I prowled all over the place and recall vividly, like a plastic overaly over the shape of the "new" university, the old one I knew then.

I've got wild ideas how one could help, but I might get booted out. They need to germinate, like a revolutionary cell, between at most three people. But apathy -

Like me old pal Edmund Burke would have said: For the University to go down like a lead balloon, it is sufficient for decent blokes - students and staff - to bludge.

The dartboard it open now for counter-attack.

A.F. Teusner  
 "out on grass" in *History 112*

## JOIN AUSQUAD AND COME SQUARE DANCING

Tuesdays Fortnightly

31.3.81 and 14.4.81

Games and socializing included. Meet in North and South Dining Rooms at 7.30 or in Berties Imperial Place at 6.00 for tea with the other members on 31.3.81. All welcome for a full evening of entertainment.

## ADELAIDE UNI SOCCER CLUB

Players wanted for Junior Competition (U/18 years of age).

Contact after 6 p.m.:  
 John McGuire 31 0221  
 Paul Rogers 79 3163  
 Frank Althuisen 272 4802

# UNI SQUEEZES TUTORS trouble brewing

WHISPERS of industrial trouble heard from the postgraduate student tutors and demonstrators rose to gale force last week in the face of new developments from the university administration.

Early this year, departments received a circular from the administration outlining the new nationwide pay levels. These had been set by the Academic Salaries' Tribunal (AST) - at a lower rate than those of 1980. This decision, however, was referred by University Council back for clarification. AST made a new decision. Council then decided to cut pay for all new tutors but to keep presently (pre-1981) employed tutors' wages the same until the gap between the two is made up by wage increases etc., estimated to take about a year here at Adelaide.

The clout that this discussion is backed up by is new government legislation which sets penalties for over-rate paying of academics on a "double the overpayment" fine plus the possibility of an equal funding cut.

Adelaide Uni. is running scared of this legislation. However, of the seven universities experiencing the same trouble, *On dit* has been told by the Postgraduate Students' Association (PGSA), four are paying over-award wages. None have been fined and, on our information, it is unlikely they will be.

Not only are there problems with the actual rates of pay, but also with the definition of the tutorials that these rates refer to. In the AST determination Justice Ludeke sets out, amongst other controversial points, a concept of the "repeat

tutorial". A tutor who does a tutorial on the same subject more than once is said to be "repeating" and gets a lower salary. The PGSA argues against this pay drop - in many tutorials they say, doing it once raises new questions in a tutor's mind that must be answered - more preparation. In any case, they say, preparation for many tutes can take as long as eight hours of reading, alone far more than the single hour allowed for by the Ludeke judgement.

The Postgraduates are now objecting to the pay drop for a number of reasons.

Fistly, in dropping the wages of new tutors, an unequal situation will be set up in which two people will be doing the same job for different pays. While this is fairly normal industrial practice, the PGSA feel that tutors already get a hard deal and are not remunerated enough for their present work. Rates depend on departments, but an average figure for a tutor's wages is around \$300 a term. Tutors cannot work more than six hours a week. Roman Orszanski, the President of the PGSA, pointed out that often this income is the only one a postgraduate has to survive on, pressure of research precluding them from part-time employment. If the University wants postgraduate research, they must be prepared to support it.

In a meeting called of the PGSA on March 15, a number of motions were unanimously resolved (see PGSA article).

The PGSA has set up a working party with the creditable aid of the Academic and Educational Matters sub-committee of the Executive

Committee. Representation from the students actually involved is obviously the way to go about things. This simple approach has been to some extent ignored by other branches of the University - by the time the departments heard of the University's actions, University Council was already making decisions.

The latest move by the University is presently causing much concern with the PGSA. While the PGSA was pending meeting to form a policy which may have (and did) lead to a rejection of Council's terms and a threat of industrial action, letters were sent to new postgraduates containing a statement to sign saying that the prospective tutors agreed to all the points their Association was fighting against. The PGSA urges all postgraduates not to sign this statement or, if they do, to add "without prejudicing the negotiations between PGSA and the University (in particular the working party of the Executive Committee)" to the text.

Many actions of the University have been executed in such a poor way as to almost invite industrial action, particularly the last move which could be seen, whether intentional or not, to pull the carpet out from under the feet of a PGSA action.

The PGSA however are taking a fairly moderate line. They will not strike (as their Sydney colleagues did - for two weeks) they say. Any possible industrial action will be discussed at the PGSA AGM this Tuesday. Here it is suggested they may, unless more than token attention is paid to these issues, opt for a "work-to-rule".

# P.G.S.A. REACT

AT THE BEGINNING of this year, departments received a circular from the university administration outlining the new national rates of pay (determined by the Academic Salaries' Tribunal (AST)) for part-time teaching - that is, tutoring, demonstrating and marking. The new rates were unusual in that, save for marking, they were below the 1980 rates!

Last December, without consulting the Tutors' Association or the Postgraduate Students' Association (PGSA), University Council decided to introduce the new pay rates as from 1 February 1981. Over five hundred postgraduates who do part-time tutoring would be affected by the new rates.

The PGSA representative on the Executive Committee raised the matter about four weeks ago, pointing out that it was unfair to expect already over-worked postgraduate students to be penalized by a drop in pay, and that the new categories of tutorials given with the new award required clarification.

Adelaide is one of seven campuses at which the new rates were below the old ones; at Sydney the postgraduates struck for two weeks in protest. The whole issue was

eventually referred back to the AST, which agreed to allow over-award payments, but only for those who had done some part-time teaching previously, not for those starting in 1981. The AST did not tackle the issue of defining tutorials and their associated workload.

On Tuesday the seventeenth, the Vice Chancellor agreed to maintain the old rates for part-time tutors who were continuing, but not for new tutors. The definitions for the new categories of tutorials have not yet been resolved!

It is quite likely that postgraduates will be working without knowing how much they will be paid. Further, new postgraduates or honours students will be penalized financially just because they are newcomers; students can ill-afford the loss of ten dollars or more a week which this entails in some cases.

The PGSA, at a specially convened meeting on the nineteenth, resolved *unanimously*:

*to reject the notion of differential rates of pay for part-time teaching, supporting the principle that people doing the same work should be paid accordingly;*

*to establish a working party to consider the definition of tutorials;*

*to reject the notion of*

*"repeat" tutorials;*

*to urge the university to establish a working party to inquire into the issues involved.*

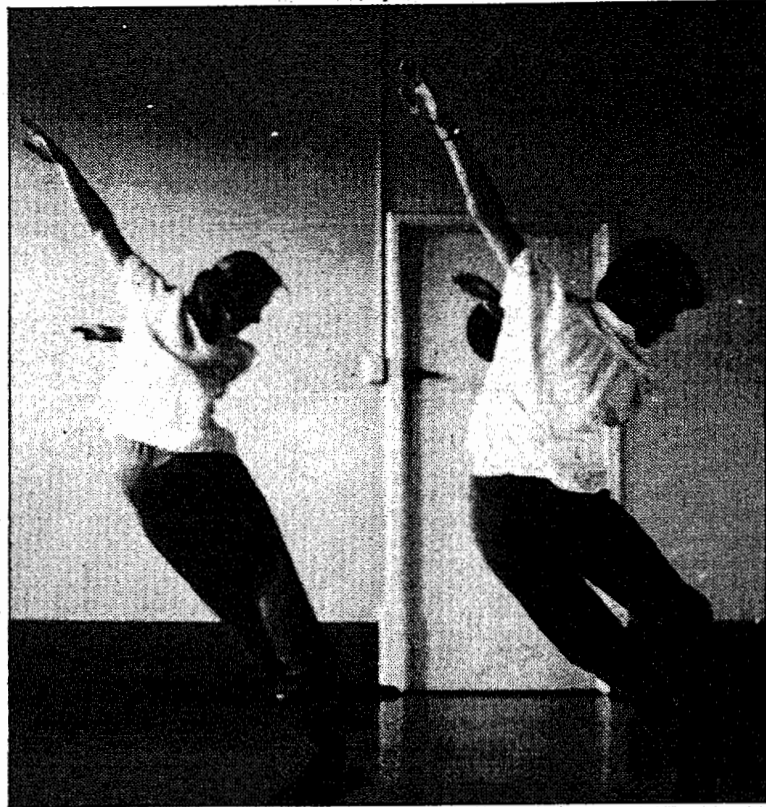
To its credit, the Academic and Educational Matters sub-committee of the Executive Committee has decided to form a working party with student representation to look at definitions; the Executive Committee, however, does not wish to involve itself with 'industrial relations matters' (in the words of its Chair, Dr Medlin).

The postgraduates will discuss the matter at their AGM this Tuesday. Although it is unlikely that they will follow the lead of their Sydney colleagues, they may, unless the university decides to pay more than token attention to the needs of its students, decide to work-to-rule.

So don't be surprised if, next time you want to see a tutor outside of a tutorial, you are re-directed to a lecturer.

**Roman Orszanski**

**PS.** We've just found out that the Uni. has sent out forms to new tutors/demonstrators about part-time teaching. Please don't sign this as the PGSA is still negotiating and acceptance could jeopardise this case. Ring Jim Hyde 2607/2619 with questions.



## Dancing Classes

A GATHERING of twenty five people in the Gallery last Thursday confirmed the need to re-establish modern dance classes.

For those not familiar with this activity, it's an enjoyable way to get fit, geared to the individual's capabilities and limitations. It aids co-ordination, encourages self-expression, can expand the imagination and physical flexibility.

Judith Adcock, a past member of ADT, will take classes.

Don't worry if you haven't studied dance before; that isn't a requirement. All you need are

comfortable clothes like T shirt and shorts, or track suit, and bare feet, so there isn't an expensive outlay for equipment.

The first class will be held Monday 30th March from 1pm to 2pm in the Rehearsal Room, Union Hall. Entrance is at the rear of the hall on the north side. If you can't make that one there will be another on Wednesday 4th April, 4 p.m. to 5 p.m., North/South Dining Rooms, Level 4, Union House.

Until a club can be formed in the near future, the cost of classes will be \$1. This should reduce once the club begins. See you on Monday.

## Education For All?

Letters are normally run in the letter's page but we feel that this letter is worthy of a more prominent place. It highlights the inequity of a social system that penalises those who are already in a hard situation, increasing their burden. It is more than a system - it affects people, and in this case has led to a person having to leave University after having just started.

Dear Sir,  
I am writing this letter because I feel that I am being discriminated against by the Federal Government. It is my own thought that the rest of the university community should know about this, so sympathy can be brought to my case, and hopefully lead to the change of the legislation that creates the problem.

First, I must point out that I am a student living at home, and thus entitled to the full amount of TEAS (\$33.00 a week) due to my family's very low income. In the Christmas vacation I obtained a little part-time employment that carried me through to the start of the university year. However, in late January I found that even though my family is on an extremely low income, because that income was in the form of a pension, my job (which was only for the vacation) would lead to cut-backs in that Social Security benefit. This is because legislation says that to be dependent on my mother (since it was a widow's pension) I must not have an income exceeding \$1800. This means that I can receive TEAS (\$1775.00 per year) plus a generous \$25.00 a year extra

income. Unfortunately in my time of employment I earned more than \$25 so my mother will be cut back the money she needs to keep me. As she only had \$54.10 a week basic payment, \$5.00 a week supplementary assistance plus the \$16.00 a week for me being dependent on her, this means she loses \$16.00 per week, bringing her weekly payment from \$85.10 to \$69.10. Also I must mention that since I am independent of my mother I also lose my free medical benefits, which were also part of the pension deal.

In case you are having trouble working out my reason for feeling discriminated against, I will spell it out plainly. Let's say, just for argument's sake, that I am the son of a man earning \$9,000 a year, I would be entitled to the full amount of TEAS plus extra income totalling \$2,000 under TEAS agreement. Also note that I am living at home; thus the TEAS Department regard me as being dependent on my family. However, this is not the case as I am the son of a pensioner; thus my mother only receives \$3,690 plus my extra \$832 and I am allowed to earn \$25. It is just plain bloody discrimination. I could not help it if my mother was a widow, so why should my income be restricted by so much? The consequences of such financial cut-backs are that I must leave university three weeks into the year, not really being given a fair go because of those bastards that sit there in Canberra doing nothing. Thank you for reading my complaint. (Name supplied)

# Bilbo

## L.O.T.R. - LINE 3

Once again Bilbo draws from the illustrious pages of his ancestral journal, *Lord of the Rings*, to bring the line by line serial up to date. As you may remember, Bilbo was being introduced last week. We continue "The riches he had brought back from his travels had now become a local legend and it was popularly believed, no matter what folk might say, that the hill at Bag End was full of tunnels stuffed with treasure." Well folks, stick that in your scrap book. More of the 800 year serial next week.

## EDITOR KIDS

It would seem that one of Bilbo's favourite off-campus personalities this year is the kidditor (sic) of *Empire Times* the Flinders University answer to this illustrious rag. Perhaps it is because young Kenton Miller suffers such paranoid feelings of rivalry with *On dit* that leads him to acts that are a constant amusement to this chortling hobbit, as on last Wednesday afternoon when Flinders' magazine editor visited *On dit* offices. There seemed to be no one present who recognised the aforementioned scribe, so Kenton found no difficulty in posing as an Adelaide Uni. student interested in working with *On dit*.

This humble hobbit was aghast that no one rushed to his aid, so successful was his ruse, and to a casual observer, might even have seemed to be talking to himself. Finally, after he had had enough time to observe the rooms profusely (an understatement also), he managed to attract the attention of an editor.

The Eveready Paul Hunt, leafed through a number of Students' Assoc. pamphlets with the unannounced kidditor, including the latest *Empire Times* - a plant by the inquisitive visitor. The unsuspecting *On dit* editor, rubbished the Flinders student



magazine greatly before showing Kenton how to lay out a newspaper. Bilbo observed with muted glee as the visiting editor feigned ignorance as to what a typesetter was. Perhaps it is just as well he works without one. When Kenton's identity was revealed, Paul looked as though he could have kicked himself. A hurried departure by the visiting editor saved the *On dit* staff from too many red faces. Seems that now Kenton has learnt how little his colleagues are paid he enjoys their company more. Perhaps when the campus editors of South Australia meet for lunch, the rich kid should pay the bill.

## A SLEEPER?

Ho-hum. Bilbo saw an article in the *Australian Financial Review* of last Thursday about the National Union of Railwaymen (NUR). The article goes on to say:

"The major railways unions affiliated with the NSW Labor Council will have no truck with the NUR."

And Bilbo hears they're trained to write this sort of thing.

## HOB(TO)IT

Bilbo's short this week, as hobbits usually are, because term is getting on and study's getting harder. Of course, all contributions are welcome - just put them in the *On dit* collection box in the Student Activities Office.

Bilbo has heard a few rumours but needs more verifiable truth before going into print about \$1000 of oddly-allocated funds etc.



# TROGDOLYTES

The Students' Association is running a Troglodyte competition, looking for the most gnome like lecturer or tutor at Uni. It isn't to do with looks, but rather with their attitude and 'performance' in relation to students in lectures and other areas of academic life. Each week (when submissions come in) *On dit* will print the leading troglodyte for all to see. So, if your lecturer or tutor isn't doing right by you or other students, give the written details to Mandy Cornwall (SAUA President) or *On dit*. Let's keep those trogs on their toes (do trogs have toes?).

## This week's entry:

I would like to nominate a Law School lecturer for the Spot the Troglodyte

competition. The lecturer, Mr Ligertwood (the building is named after someone in his family) simply told 4th year students in Evidence and Procedure, that the exams would be changed to closed book. He didn't allow any student discussion on the issue. When someone started talking to Assessment Committee about the matter, Mr Ligertwood reacted by saying he knew who the troublemakers were and their actions were not appreciated. Given this sort of behaviour I, and many other Law students, believe Mr Ligertwood is a perfect candidate for the Troglodyte competition.

Anonymous Law Student



Union bashing, but watch the table.

# UNION BASHINGS

LAST THURSDAY a meeting was held to discuss the UNION BASHINGS in the press etc. During the course of the meeting three speakers presented their views on this topic and also touched on the topic of the thirty-five hour week.

Firstly John Lewin (the Industrial Advocate for the Australian Workers' Union) made his presence felt. Lewin has spent some time in gaol for protest marches.

He suggested that the concept of 'old legal sanctions' were used to destroy the power of the Trade Unions. He commented that "The Fraser government is particularly wedded to this concept". The Fraser government have introduced thirty major changes to the Industrial Relations legal framework. For example "Fraser's Police Force" - the Industrial Relations Bureau - was set up to appeal against arbitrary decisions made by the court. They also had the power to control funds and property of the workers'

Trade Unions. Without funds the Trade Unions were helpless.

Lewin brought some alarming figures to our attention. In the period from 1959-1969, 72,084 breaches of awards were made by employers. Of these breaches a meagre 210 prosecutions were made by the inspectorate.

This seems to suggest that the Crown Law Department is reluctant to prosecute employers. He went on to suggest that this was due to the realisation on behalf of the government of the power existing amongst Trade Unions.

He commented that an introduction of a thirty-five hour week would bring about a favourable change in the employment level.

The next speaker was Melanie Beresford of the Politics Department. She virtually agreed with most of Lewin's points but also suggested that the Trade Unions were restricting their activities to economical views and relying on the Labor

governments to handle the political side.

She also mentioned Fraser's policy of "Deliberate creation of unemployment". This she said was to bring about discipline amongst the workforce, where most would be worried about losing jobs rather than worry about increases in wages. Beresford's approach to her subject and audience was good and precise.

Next on the list was Lance Worrall, a part-time tutor. He talked about the student in relation to these matters. Mentioning cuts in tertiary spending, he didn't really enlighten his audience at all. At this point some people chose to sleep while others vacantly gazed or walked out.

Despite the last speaker it was worthwhile to tap the knowledge of these people and to find their viewpoints. The meeting put a new light on some of the capitalistic thoughts of this reporter.

Tom Schmid

# Another Best Of ...

The Adelaide University Footlights Club is at it again! The people responsible for bringing you *They Route Horses, Don't They?*, *The Nineteen Eighty Floor Show*, the seamy and notorious *Gidget Goes to Law School*, and more have searched through their archives and come up with the riotous collection of zany fun compiled from their fiftieth anniversary celebrations. The show is *Footlights' Greatest Hits*, of which the orientation revue which many students saw in the Little Theatre was just a sample. This time Footlights has joined forces with the Australian Drama Festival to bring staid, provincial little Adelaide a terrifying reminder that the world remains, in spite

of all our aspirations to the contrary, a depraved, wicked, corrupt, and above all, funny place.

The Club felt it appropriate that they should include their long contemplated "best-of" show in the Association of Community Theatres' Australian Drama Festival. This year's festival includes a large number of interstate theatre companies who recognise the stature which this event has acquired on the Australian theatre scene. It is a great honour for the Club to rub shoulders with such distinguished company, they feel, and a collection of the best from their fiftieth anniversary shows is a fitting testimonial.

The Festival's activities will

centre on the Adelaide Democratic Club, a venerable institution in Market Street in the city. The Club was granted, by Act of Parliament in 1886, the state's first twenty-four hour liquor licence, a facility of which both the Footlights Club and the Festival authorities intend to make good use. The Footlights Club will be performing there from April 8 to 18, Wednesday to Saturday, excluding Good Friday (April 17). The show begins at 8.15, but the copiously licenced bar opens at 7.30 p.m. The cost is \$3.50 for adults, \$2.50 for ADF and 5MMM subscribers, and a mere \$2.00 for students. BASS bookings are now open, but tickets will also be available at the door.

# CMB TUCKS INTO WHOLEFOODS

You may remember that in last week's episode the Catering Management Board tried to discuss the controversial Wholefoods Report and were just about to tuck into it when someone suggested that a special meeting would allow more people to get in on the discussion. Thus this week's 45 minute meeting (Thursday 26 March) was devoted almost entirely to thrashing out the issue.

I should explain that Ron Kendall is the controversial Wholefoods Cook, a student employed casually by the Catering Department to produce controversial wholefoods for the upstairs refectory. Some time last year, he was asked to prepare a controversial report to Union Council on the cost of producing these foods and the associated revenue. In addition to giving a detailed account of this, however, he digressed to a frank discussion of his perception of staff/management relations as they pertained to wholefoods production. This was so frank, in fact, that Union Council asked the CMB to answer a few questions on the matter. Peter Stark (the Union's Catering Manager) made a written reply, but to clear up the issue, Peter Maddern prepared a written statement for the CMB to endorse and

Ron's statement was, I presume, meant to back it up. This statement was written by the Chair, but, as he explained, Ron Kendall was under no pressure to sign it, although he was a casual employee. The Report and Statement basically said that everything was okay now, and that the rest of the Catering Department weren't really trying to frustrate Ron's efforts.

The Chair, Peter Maddern, asked for questions regarding his report or Ron Kendall's signed statement on the matter.

Questions surfaced slowly and received slow answers. Someone suggested that the Management Board should have a staff representative so that it wasn't just the students who got a say. After all, Ron Kendall was a student, and great interest was taken in his area of work. Why not review the whole kitchen staff to see if they are being fully utilised? Peter Stark explained that there was a union rep. on Union Council to represent staff and, taking the "full utilisation" point as referring to his management, gave some details as to just how well utilised the staff were. He summed up by stating the principle that CMB should not take over the internal management of the Catering Dept.

A second question expressed concern that wholefoods and

other operations might maintain too much isolation and thus needlessly duplicate production of identical foods. Peter Stark replied that food was cooked in common where there was a tie-in, but that it was not possible to make such economies with wholefoods as that was a specialist area. In answer to anxieties about having only one cook who could produce wholefoods, he explained that a staff member was being trained in that area.

The next question referred to the difficulty of knowing which staff would go first if business slackened off. Industrial matters such as these are so boring that I'm not going to risk putting you to sleep by telling you what was said in answer to this.

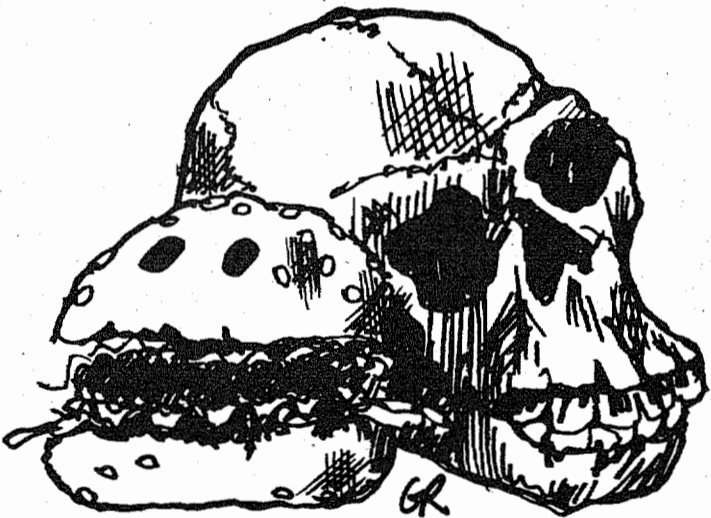
Mandy Cornwall (SAUA President, who had arrived at 1.15 p.m., bringing the total Board attendance to eight) asked whether a detailed breakdown of the whole Catering Department's internal production could be compiled in a manner similar to that appended to Ron Kendall's controversial Wholefoods Report. (If you want to know why it's so controversial, you should get a copy and read it. *On dit* won't print the worst bits.) The answer to her question was no, but after a prolonged attempt to get some sort of report produced, she still didn't quite accept the



impossibility. Simon Maddocks (CSC Chair, etc.) suggested that the refectories would need thirty keys on each cash register to add up revenue from each line of food.

The net result of the meeting was to endorse the Chair's statement that everything was okay, and this was achieved without having to push *On dit* representatives out

of the room. Is it possible that a special Special Meeting was held without telling us? Who knows what hokey-pokey goes on in the corridors of power? Find out in the next exciting episode of the Adventures of the Catering Management Board, whose next meeting is to be held on April 16th. In the meantime, keep eating.  
**Alan Kennington**



## Grott!

I had the unenviable pleasure of being in the university one night last week to infiltrate, ... er, report on the activities of the various AGMs being held at the time. On my way back to the Railway Station to see how much fares had gone up since I came into the city only a few hours earlier, I passed the Organic Chemistry Department's labs. I was surprised to note that the lights were on and some dim figures could be viewed moving about in some scientific ritual. My investigatory interest aroused, I moved closer to the building, narrowly avoiding the ambush by a group of cats on the prowl from the nearby gardens.

Looking in one of the windows I could clearly see the proceedings inside one of the labs; a group of males, all dressed in white robes and wearing strange white caps, were milling about some pieces of apparatus. What is this, I thought? A group of PhD students trying to prove a theory, a coven of witches practising their arts, or a group of UFO enthusiasts trying to analyse an alien? No ... my senses were shocked as I realized the truth - they were chemistry students and they

were in the process of baking cakes.

Suddenly the thought struck me (which tends to hurt). This was the source of the strange food that was appearing around campus; these 'black market' chem. people were synthesizing their own version of Refec. food to sell at a lower price. Here indeed was the source of the lowered income of the Catering Management Board. These people were out to rob the CMB of its well-deserved riches. I shuddered to think what they would be using as ingredients; all those DNA and diaproctanalgesicthermodynamicmolecularwhatsists and thingames. I resolved to settle the matter there and then but then I happened to notice one person standing guard at the door with a particularly nasty looking knife ...

Next morning I entered the secretary's office, noting the numerous food ads that were prominently displayed on the wall and the long line of students waiting by a cash register on one side of the room. The secretary must have had a bad night, for when I enquired about the activities of the previous night she became hysterical and ran out of the room screaming, "We've been discovered!" I walked back to the Refec., smiling. Bilbo should hear of this!

**Ernest Grott**

## The calm after the storm

THE FRACAS which ensued after the appearance of the controversial Wholefoods report has now been settled, at least in its contentious points.

The Wholefoods report was written by Ron Kendall who prepares and cooks the wholefoods which are on sale in the

## Wanted: All Essays

GOOD, BAD or indifferent essays are needed for the Students' Association Essay Library.

The Students' Association is setting up this library so that students can have access to essays completed in their course in the previous year. It is intended to provide students with some idea of the standards expected of them in any particular subject. The essay can offer them pointers on the best style, presentation and approach for essays in individual subjects.

The Essay Library is not simply a convenient source for plagiarism. It should be treated as another reference, like articles or texts, even though it is giving information of a different nature.

We want anything from fails to distinctions. Comparing essays of different standards allows new students to see what should be avoided or alternatively what should be developed. All we need is a photostat copy so your prized originals will be returned. Essays should be brought to the Students' Association c/o Julia Gillard or Mandy Cornwall.

Upper Refectory (see report in *On dit* Vol 49, No 3).

Kendall represented his report to the Catering Management Board (CMB) in February. (The CMB is the predominantly student body which oversees the Union food services.) In a written statement issued last week the CMB has outlined what it recognizes as the three main points made in the Wholefoods report. These are: (1) that the wholefoods services are "revenue creating and viable", (2) that a question may exist as to whether the chef held a "fully justified position in the Catering structure", (3) that evidence was presented in the report which might indicate "staff unrest arising from their treatment by management".

The CMB has no dispute with the first point. Indeed at a previous meeting the CMB congratulated the Wholefoods staff, and particularly Ron Kendall, for their dedicated work. The contentious points in the Wholefoods report are the last two. However, the Catering Manager, Peter Stark, has assured the CMB that the chef's position is fully justified

and the CMB now appears to regard this matter as closed. But the matter of staff-management relationships is now to be considered in depth by a subcommittee of the CMB. At a meeting of the CMB last Thursday (see report elsewhere this issue) some members expressed concern about staff-management relationships and moves are being made to elect a catering staff member to fill the vacant staff position on the CMB. This move will give catering staff a role in catering management decisions.

Wholefoods cook Ron Kendall also sees the dispute as being settled. In a signed statement issued through the CMB he said, "I have, at this time, no major disagreements with Management over the wholefoods operation and, indeed, I am grateful for all their support, especially last year." Also he affirmed in his statement that he intended to remain as Wholefoods cook for all of 1981.

So the dust has settled as far as the CMB is concerned. Union Council will consider the Wholefoods report on Monday this week (March 30).

**Tim Dodd**

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# Call of the Wild

WHEN THE Tasmanian government decided last July to declare a Wild Rivers National Park in South-West Tasmania, many people thought that the battle for the Franklin River was over. Many conservationists applauded the Premier, Mr Doug Lowe, for his "historical and courageous" stand in opting for the preservation of this river.

But now the future of the Franklin appears to be as uncertain as ever, and recent political events in Tasmania have caught the normally sleepy island unprepared. The fight, it seems, is far from over.

To summarize the events leading to the crisis.

- October 1979**
- The Hydro Electric Commission (HEC) which is responsible for electricity generation in Tasmania requests permission to build the first stage of its "Integrated Scheme" - the Gordon-below-Franklin scheme. This scheme dams the Gordon River below its junction with the Franklin and floods the lower Franklin, lower Gordon, Olga and sections of the Denison, Maxwell and Jane rivers. The estimated cost is \$680 million.
  - The HEC makes it clear that

after the Gordon-below-Franklin scheme is commenced, the second stage of the Integrated Scheme - the Franklin scheme and the King River diversion will be sought for. A dam on the Middle Franklin will flood that river's most spectacular gorges and a dam on the King would divert water from the river into the Franklin.

- The Integrated Scheme would produce a series of narrow lakes some 90km from north to south right through the middle of the South-West, effectively bisecting the wilderness.
  - An alternative scheme proposed (very reluctantly) by the HEC is the Separate Scheme - the Franklin and King schemes described above, together with the Gordon-above-Olga scheme. The lower Gordon is dammed at the Sunshine gorge. The lower Gordon, lower Denison, Maxwell and Albert rivers are flooded and 500 square kilometres of pristine wilderness is threatened.
- October 1979 - June 1980**
- A fiery debate takes place in Tasmania, when just about every day the issue makes the

front page of the state's newspapers.

- Opinion polls show majority support for the preservation of the Franklin.
  - "HEAT" - Hydro Employees Action Team, is established to oppose the Tasmanian Wilderness Society (TWS).
  - Membership of TWS increases daily. Thus Director, Dr Bob Brown, is frequently on television and is quoted at length in the papers.
  - The Premier's Energy Directorate release a report critical of many HEC arguments.
  - The Tasmanian National Parks and Wildlife Service recommends a Wild River National Park to protect all of the threatened rivers.
- 19th July 1980:** The government decides to preserve the Franklin and opts for the Gordon-above-Olga instead. The HEC quickly makes its opposition public. Ex Premier's Bethune (Liberal), Reece (Labor) and ex HEC Commissioner, Sir Alan Knight form "ACE" - Association of Consumers of Electricity to lobby the government to flood the Franklin.

**November 1980**

● A select Committee on the Tasmanian Legislative Council recommends that the Franklin be flooded. The Council amends the government's bill authorizing the Gordon-above-Olga to allow the Gordon-below-Franklin instead.

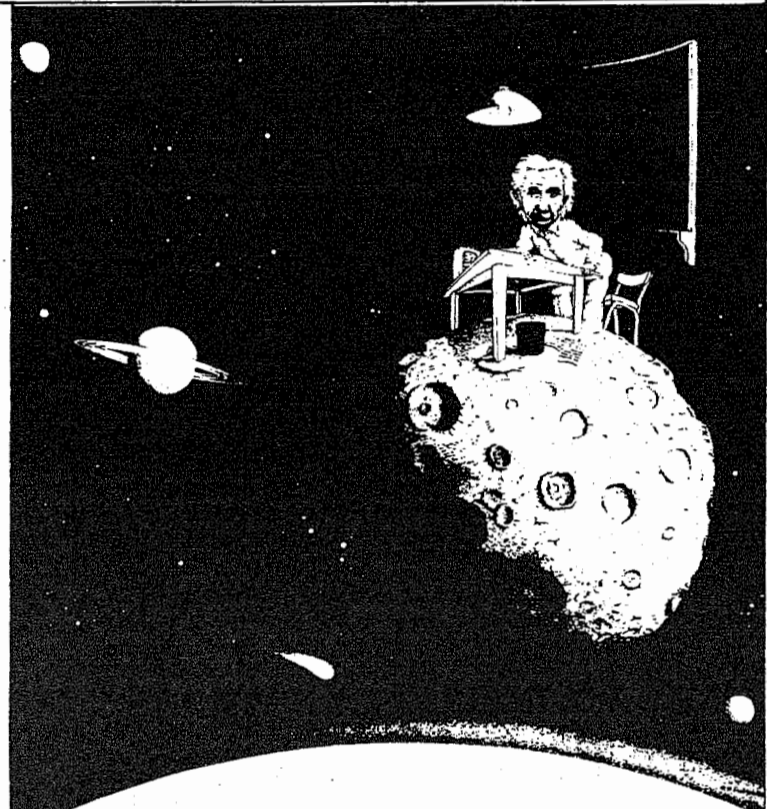
● The government stands firm, and refuses to allow the amendment. Over the Christmas week, the stalemate leaves everyone wondering ...

**February 1981**

● "Conference of Managers" of both Houses fail to reach a compromise on the issue. Both the government and the Upper House stand firm.

● Finally, the government withdraws its Bill, stating that it will re-submit it in such a way that the Council cannot amend it.

Confusion reigns in Tasmania. The real issues (energy needs in Tasmania, wilderness value, alternatives to HEC proposals, etc.) have taken second place to constitutional arguments and legalisms. A referendum will not provide the answer as questions which would allow a conclusive answer could not be formulated. An election is likely, but neither party really wants this as there is a real likelihood that TWS-backed candidates will take the balance of power. And meanwhile the rivers flow on their age old path to the sea.



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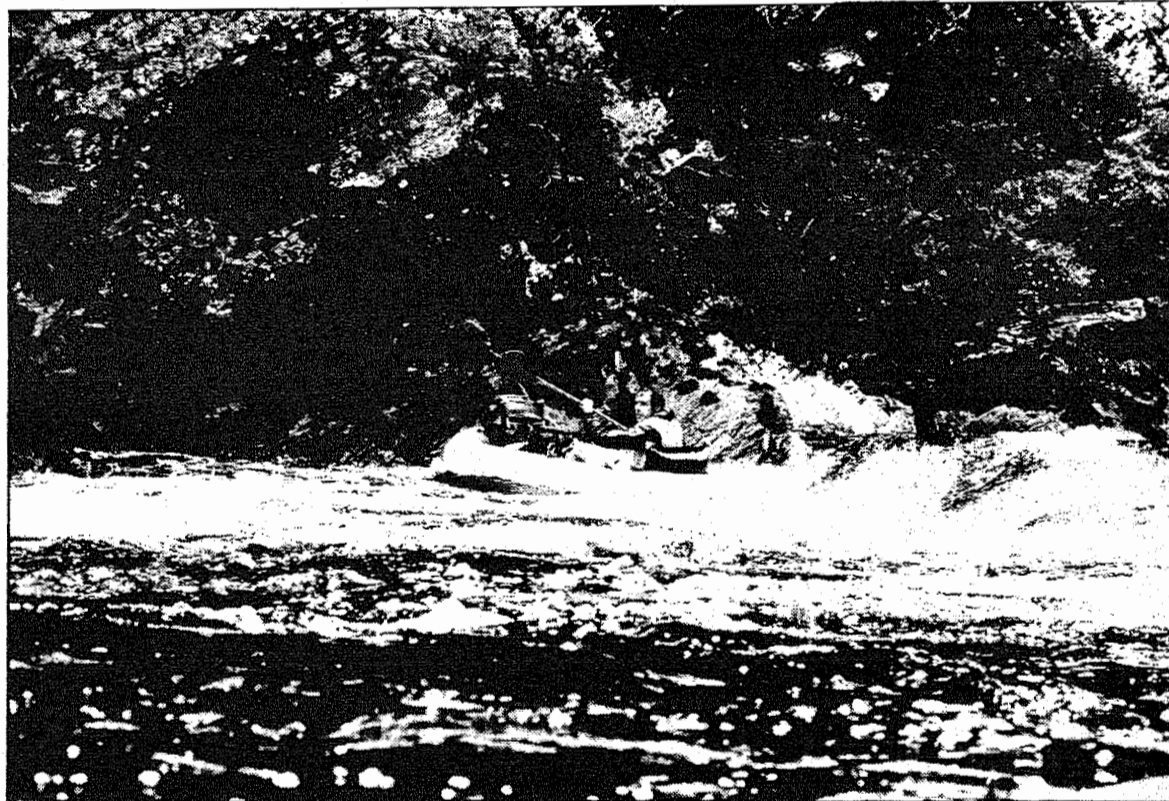


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**TASMANIAN WILDERNESS SOCIETY - OUR STANCE**

The TWS opposes any scheme in the South-West, for the following reasons.

- Any scheme in the South-West would irrevocably depreciate the remaining wilderness. Only pockets of wilderness will remain. The wild character of the whole area will be reduced.
- The South-West is worth preserving. It is unique, it is exquisitely beautiful. People who walk there always leave with a completely altered outlook. To venture there is a life-changing experience.
- No further hydro schemes are necessary. Hydro industrialization in Tasmania has not brought about the results expected of it. As more and more power is generated, unemployment grows. Hydro power attracts low employment industries with mainland states fighting each other to provide cheap power to heavy industry, Tasmania will not even get to the starting line.
- In 1972 Lake Pedder was flooded. This showpiece of South-West Tasmania is now destroyed as is a large part of

the wilderness. To talk of further "compromise" is to miss the central point: Tasmania's wild places have been over "compromised" already.

- Wilderness is an asset in its own right. Over 80,000 people visit Tasmania annually just to visit the wild areas.
  - Economic disaster is likely if the schemes go ahead. The Integrated Scheme costs on present estimates an astounding \$1,363 million. Interest payments will be about \$7 billion. If the cost escalates as much as the costs of the present Pieman Scheme, a final bill of about \$30 billion is likely. All this for 340 megawatts - less than one-third of Torrens Island power station.
- WHAT CAN SOUTH AUSTRALIANS DO?**
- "Mainlanders" can play a vital role by encouraging Federal involvement. The Federal government has been reluctant to take a public stance to protect the rivers. But it will do so soon if continual pressure is brought to bear. So, if you want to help
- Send off the following letter
  - Come along to meetings of TWS (SA). They are held every

first Thursday of the month at 7.30 p.m. at the Conservation Centre, 310 Angas Street, ph. 223 5155.

● Join TWS by filling out and posting the following form.

TWS (SA) is holding a Wilderness Week at Uni. from 30th March to 3rd April. We will have a display on the Barr-Smith Lawns. We can provide you with further information. And hang around for our pancake feast. Leatherwood honey pancakes are out of this world!

**Lincoln Siliakus TWS (SA)**

Your Address

The Prime Minister  
The Rt Hon J.M. Fraser  
c/o Parliament House  
CANBERRA ACT 2600

Dear Sir,  
I am concerned about proposals to flood the Franklin and Lower Gordon Rivers. I believe that this issue warrants national attention.

I call on your government to support the Tasmanian National Parks and Wildlife Service in its call for a Wild Rivers National Park.

Yours faithfully etc.

Well folks, the feature you haven't been waiting for - **FOOD!** That's the stuff that you make a mess with, tread on, drop, throw ... you name it, it's done with food. We seem to have covered everything from Aboriginal food to dog food, vegie food to blood dripping meat eaters. Anyway, you make up your own mind, try our recipes (they do work), and try some of your own. Variety is the spice of life but too many spices can vary your life towards the sick bed. So watch it and happy, sober eating.

## The Other Half

Do you ever feel guilty concerning the amount of food you eat? If you don't you should!

Every day between ten and fifteen thousand people die of starvation, and at this moment there are nearly 450 million people undernourished. Their plight isn't because of their reproduction rate, it's mainly due to our eating habits.

The world produces more than enough food currently to adequately feed all its inhabitants and its production of food is growing quicker than the population; but nearly two-thirds of the world is missing out.

They are missing out because the developed countries eat half the world's food and only account for one-quarter of the world's population; because the developed countries feed their ANIMALS one-quarter of the world's grain, or an amount equivalent to the human consumption of grain of China and India together; because multinational corporations buy land in under-developed countries, grow export produce for us and leave the local inhabitants with no land to survive on; because we consume on average thirty teaspoons of sugar each day and one kilogram of tobacco products each year.

Next time you get indigestion because you ate too much; you feel sick after eating too much pavlova; or have a hangover after drinking too much, just remember the seven people who are going to die in the next minute because of our

excesses.

If this hasn't stirred your conscience, just think of your own self-interest. By the year 2000 there will be six billion people on this planet and unless we start sharing our food and attacking the fundamental problems, even the developed countries will be short of food. It is not unreasonable to imagine these countries using force to get food.

What's going to get us out of this mess? Greed and selfishness (i.e. "looking after number one first") got us into it, and charity and selflessness are needed to get us out of it. We can't suggest other countries change before we rectify our own faults.

Changes in political, social and economic structure may help but if the main cause is deep-seated in man's nature, it is this that has to be changed. But to change to a totally selfless approach to life where you love all people equally, is humanly impossible in our own strength unless we are given power not of our own. This power, in our opinion, should come from a source of selflessness, already accepted by many millions of people who believe that it is Jesus Christ. Then we believe we can reach out to all people in love and then we will see

"Justice roll down like waters." (Bible)

So for God's sake, for your sake, and for the starving people's sake, change!  
**Philippa Dunning**  
**Alan Rushbrook**

## And a fair share to all

"If every just man that now pines with want Had but a moderate and beseeming share Of that which lewdly-pamper'd Luxury Now heaps upon some few with vast excess, Nature's full blessings would be well dispenc't In unsuperfluous even proportion, And she no wit encomber'd with her store."

John Milton: Comus

The above poem summarizes what Paul and James have asked me to write about, i.e. whilst gluttons like us are stuffing our faces, many people

in the world are living in absolute poverty. That is, they lack the basic necessities of life - clothing, shelter, and **FOOD**.

Whilst writing this article I rediscovered my own apathy towards the problem of undernourishment. Why does it fail to concern me?

- Have I become immune to the photographs of undernourished, bony children with bloated stomachs?

- Is the problem too remote from my own lifestyle for me to feel any real empathy?

- Have I created for myself a convenient "moral right" to be greedy?

Sometimes I use the excuse



that other people are richer than me and they should give first. Always, I put off trying to help until some vague future date. But, people are hungry *right now*. People need our aid, *right now*.

### THE BASIC PROBLEM

In an article titled *Food and Interdependence*<sup>1</sup> the hunger problem is divided into five categories:

- (i) The continual race between the world's need for food and its production,
- (ii) The growing dependence of less developed countries on food produced in developed countries,
- (iii) Unpredictable fluctuations in demand and supply,
- (iv) Localised famines,
- (v) The persistence of malnutrition even in those less developed countries where real incomes are increasing."

#### (i) The world's need for food

The idea that the world simply won't be able to cope with people's demand for food may be a long-term threat but it poses no problem in the immediate future. At present only half the world's land available for livestock or crops is being used.<sup>2</sup> Furthermore agricultural technology is not being applied so as to make agricultural land use as efficient and effective as possible.

The chief problem is not the inability to produce enough food but the difficulty in *distributing* it to places where it is required - from rich countries like ours, to the poor world.

#### (ii) The growing dependence of Third World countries on imports

In the 1960's most major cereal growers were concerned with a "problem" of food *surpluses not deficits* ... yet, hundreds of millions of people in the world suffered from undernourishment.

The less developed countries (i.e. Bangladesh, Sri Lanka, India) which urgently need to import grain, cannot afford to purchase these surpluses. If we export grain on the basis of commercial gain to these places they will have "to make choices between adequate food supplies and development - or to be realistic - between food and defence".<sup>3</sup> High priced grain exports won't be made available to the people who need it most.

Since World War Two the

less developed countries, which once were food exporters, are increasingly becoming cereal importers. None of the poorer countries export food. Indeed, the volume of gross cereal imports has almost tripled.<sup>4</sup>

In years of poor global harvest when there is an overall grain shortage, countries dependent on imports will suffer the most. Exports are drastically cut and poverty-stricken people cannot afford to pay the inflated prices of imported grain, i.e. in 1973-4, there was a grain shortage and a severe famine resulted in the poorer countries as the volume of overseas food aid was more than halved.

#### (iii) Unpredictable fluctuations in demand and supply

Although basic nutritional requirements are constant the *effective demand* for food varies according to nations' relative prosperity. As income per capita increases the types of food eaten varies, i.e. in developed countries people eat a large proportion of meat and animal products as well as basic cereal crops. This results in a much greater demand for cereals on which the livestock feed.

The *supply* of food also fluctuates from year to year reflecting war, droughts, floods, gradual climatic changes and changes in technology.

#### (iv) Localised famines

Marginal farming areas suffer from famine in years when only mediocre or poor harvests are yielded on the richer land. In less developed countries, weak administrations and poor communications often multiply the effects of a famine which would otherwise be controlled.

#### (v) Persistent malnutrition

A United-Nations Assessment made a conservative estimate in 1970 that in Latin America, the Far and Near East, and Africa, there were approximately 434 million people suffering from insufficient protein-energy, ("Sufficient" here, meant enough food to keep the body alive at constant weight with very little activity.) Approximately *half* the children in these countries were suffering from inadequate nutrition.<sup>5</sup>

If, in 1970, an extra 25 million tonnes of cereals (approximately 2% of the world's cereal production) had been distributed to the right people, it would have been sufficient to eliminate basic protein-calorie

malnutrition.

Apart from basic undernourishment, many people suffer from an unbalanced diet. They lack certain vitamins, minerals, etc. essential for good health. At relatively low cost, these people's diets could be supplemented with necessary foods.

Impoverished families produce malnourished and often backward children. These have no way of earning livelihoods and so the problem recurs and worsens.

Food production in less developed countries must be increased. In the meantime, developed countries like ours should try to supplement their supplies at a low cost. Random fluctuations in supply and demand can be prevented from causing food crises by keeping sufficient stocks with which to give aid. Less land should be surrendered to the production of meat and livestock products, particularly at times of global shortage.

Effective famine relief not only necessitates an increase in the supply of food to affected areas, but also the identification of the *cause* of the famine. Only then can effective action be taken to prevent its recurrence.

In Australia we have the finance and the skill to help reduce the size of the hungry world. Food aid should be a specific and important part of our economic programme. At present, overseas aid forms only a minute part of Australia's GDP. We must wake up, look at the world and begin to CARE; both as a nation, and as individuals.

**Sharon Holmes**

### NOTES

1. David Jones, *Food and Interdependence*, Overseas Development Institute, London, 1976. (My article is taken almost directly from this book. I claim no originality at all.)

2. *The World Food Situation and Prospects to 1985*, US Dept of Ag., Foreign Agricultural Economic Report No. 98, Washington, Dec. 1974, page 58.

(3) Jones, *ibid.*, page 6.

(4) Imports by less developed countries have risen from 12.4 million tonnes in 1949-51 to 36 million tonnes in 1972.

(5) *The World Food Situation and Prospects to 1985, ibid.*, page 50.

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# Meat...

(Read with feeling)

Meat has always been associated with the best things in life: sumptuous feasts, virility, appetite, red wine, white wine, any wine... It's even been used for healing, although I personally can't think of a greater waste of a lovely great juicy steak just waiting to be grilled, than using it as a poultice.

I ask you seriously though, how can anyone wholeheartedly object to a thick, freshly grilled, tender steak just lying on the plate beside a few insignificant and inessential vegetables. To deny such a mouthwatering vision? Impossible!!!

But the always desired steak is not the only delicious meat dish to be favoured throughout the world. One can hardly fail to extol the virtues of roast

pork with all that fabulous crackling and loads of apple sauce or a freshly grilled fish or crispy pieces of duck for example...

Some who feel morally obliged to forego such tempting fares claim that we, i.e. the human carnivores of this world, are interfering with the natural cycle of life. However may I point out that this eternal sequence has already been upset by the mass breeding of domestic animals like cattle, sheep, chickens and so on. If these animals were set loose they would not only annihilate the surrounding vegetation but probably kill themselves in a variety of ways, such as wandering too far from water or as a consequence of their sudden descension on nature and uncontrolled abuse of their environs, die slowly of

starvation. In the case of mass produced chickens, for example, there are still goals to be met in the way of a more natural environment but surely this should not entail refusing to eat meat. The individual energies spent in such a form of protest would surely be better used collectively fighting for such issues as offensives to nuclear energy, civil rights, and a retardation to the gradual dissipation of a really homogeneous society.

Getting back to a more serious note, I ask you just where do you think we would be without meat? Can you imagine Henry VIII, always my favourite Englishman, tearing into a plate of beanshoots? Of course not! I'm not saying that veggies don't have their place but I for one wouldn't replace meat with them voluntarily on a full-time scale.

Meat has always been associated with spirit and the greater virtues of human beings and I certainly intend to keep these particular associations... I suppose it's a bit like one's



involuntary association between vegetarians and anaemic, very thin people who look like they need to stuff down vitamin pills all day to keep walking. What I would merely like to point out is that

man (and woman) cannot live on bread alone - and that goes for veggies too if distinctions are made between living and surviving...

Anne Pyle

# ...and Vegies

"Vegetarian, really? How interesting," is one of the many varied and textured little expletives thrown at one from time to time when, Lord save us, they find out you're one of the dreaded vegies. One can feel the smirk literally break out like a rash as the eyes start their search light probe. It seems they are waiting for you to rip off your shirt to reveal a Save the Whale T Shirt, no doubt made of recycled husks. Always, Always, you can see that bemused twinkle in their eyes that seems to show their obvious amusement at one of life's little novelties standing right there before them. One tends to be treated with the utmost suspicion, almost as if they fear you may attack them with a barrage of Textured Vegetable Protein thrown from hip level. Well, all I can say is, "Nuts to that," which is exactly what vegetarianism is not about.

Life is not a staple diet of bean shoots, brown rice, lentils, and cracked wheat, although the ignorance of the masses would lead me to think to the contrary. Is there life without meat? Well, that's really up to the individual (stand up and be counted?) for vegetarianism is as varied as one's ability and imagination can permit, and what it is, and so very often isn't, is a way of preparing food so that all flavour, nutrition, and colour may be retained. What it is not is the food sold in certain health food shops and snack bars that purport to be vegetarian; those cheese and vegetable flans that resemble plastic facsimiles of something unpalatably organic within. All of this reeks of slap handed cookery and complete lack of ingenuity. Where in Adelaide is there somewhere that treats food with the respect it deserves?

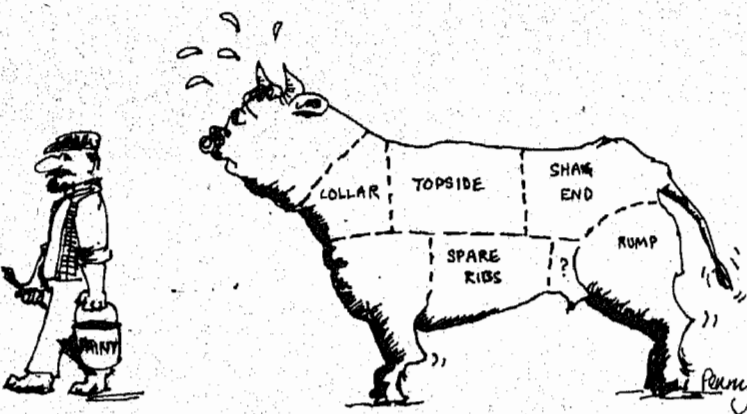
I find it refreshing to note that there is a growing aware-

ness of alternatives to carnivorous habits. One quote that best sums up this changing attitude is that of Anna Thomas, author of the extremely useful cook book *The Vegetarian Epicure*. "Good food is a celebration of life, and it seems absurd to me that in celebrating life, we should take life. That is why I don't eat flesh. I see no need for killing."

Which brings a nice note of morality to this article. There is no way in the space allocated to this feature that I can be more specific about nutrition, recipes, etc., as this would then take on the air of a kind of Sol Simeon's Guide to the avoidance of Animal Carcasses, but, all I do have to say is that vegetarians are not food faddists, really, honestly and truly. It is simply a respect of things living, and their right to live along side us. Dare I say Vegetarianism is a way of life? Yes, nuts to that too. J. Stephen.

is a contentious issue that is too difficult to understand, and must therefore be resolved ad hoc by a combination of vague comprehension, natural selection, crass ignorance, brain-washing, bullying, deception, market forces, misguided research and public debate in

general. But the most important thing, if you give up meat, is to make sure you get sufficient B12; if you don't you'll go mentally retarded and you won't be able to debate the subject competently. Alan Kennington



# Justifying Vegetarianism

Why anyone would want to tell other people what to eat, I'm not sure: perhaps for the same reason that they want people to do what they say in general. There is no shortage of people who will ask vegetarians they come across why they eat no meat. So you would think that after some thirteen years of eating no meat I would have developed some sort of justification for such deviant behaviour. What follows is a digest of a preamble.

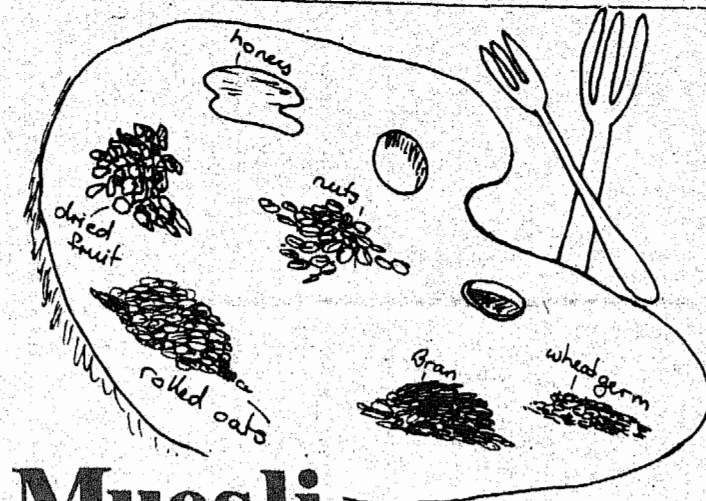
People's decisions may differ due to disagreement on objectives or perceptions or both. Thus arguments about food ethics generally consist of technical details of food production alternating with moral reasoning. The usual stumbling blocks to agreement are the meat-eater's contention that vegetables are boring, and the vegetarian's ignorance of the psychological determinants of diet. When reasons and counter-arguments are offered, each side emphasises aspects of the question that are favourable to them and plays down others. In this way agreement is avoided. In order to consider the question more fully, each participant in the discussion should make statements dealing with each aspect and then try to arrive at a reasonable balance. The relevant areas may be categorised as follows:

1. ecological consequences of production of food
2. moral questions of production, e.g. whether it is right to kill animals
3. the amount and kind of

4. efficiency of utilisation of resources, e.g. land
5. price paid by consumer
6. product storability
7. ease of preparation
8. visual and olfactory aesthetics
9. oral and digestive aesthetics
10. psychological/symbolic/cultural significance
11. systemic health consequences
12. likelihood of disease/life expectation

If the various foods and combinations of foods are compared in each of these categories, one may come to some sort of personal decision on what to eat. Vegetarians in particular may be categorised by the aspects of the subject they emphasise. I, for instance, give priority to 10, 12, 11, 9, 5, 8, 2, 6 and 4 in roughly that order. 10 is, in my opinion, the unconscious factor that really determines whether a person will take vegetarianism seriously. I could rave for hours about how meat-eaters (on the evidence I've seen) die sooner, have twice the rate of cancers of the digestive tract, and have blood pressures that are high enough to give a significantly greater risk of ischaemic heart disease (better known as heart attack). It is the effects on psychological equilibrium, however, that determine whether a person trying a non-meat diet will succeed. The eating of meat is associated with wealth, so that status-anxious people experience 'boredom' without it. Vegetarianism would seem then to

require more than average humility or independence. Anyone with such qualities will at least consider diet consciously rather than seek rationalisations for their uneasiness regarding diet change. One other point not often mentioned on this subject is the climate factor. The rise in body heat production when eating meat is rather high. This was first indicated to me as an explanation of why horses don't seem to mind running about when it is very hot, while lions rest for great lengths of time after a meal. Similarly Eskimos eat mostly meat while Indians (the variety that comes from India, that is) eat very little meat. There are alternative explanations, of course, though Australia and Argentina, with their high-meat diets in warm countries, have rather high rates of diet-related diseases. These observations, though only suggestive, help to make a dull discussion on food ethics a little more entertaining if you've discussed it many times before. If you're wondering whether I'm ever going to actually say something conclusive in this article, the answer is yes. In my opinion, there is no doubt whatsoever that choice of diet



# Muesli Manifesto

Have you ever thought that your usual muesli lacks something? If you eat a commercial brand of muesli you could keep changing brands until you found one that you liked. Alternatively you could take your destiny into your own hands and mix your own muesli. But then you will be faced with a bewildering, infinite number of possible mixtures to choose from. It is then that you need a general theory of muesli design.

Before designing a muesli, it is useful to know the defining characteristics of this category of food. I think that most proper-thinking persons would agree that any mixture containing roast chicken is not a muesli. So clearly mueslis are not just any old sorts of mixtures. When I think of muesli, the essential requirements that come to mind are that it must be a loose mixture of relatively natural, uncooked non-meat ingredients that can be poured from a jar or packet into a bowl and be eaten with a dessertspoon when milk has been poured on; that it must be storable for long periods, which means that the ingredients must be fairly dry, and that it must be quite homogeneous, so that the first and last meals from the container have the same character. Thus the first task is to make a list of ingredients that are dry, natural, uncooked, non-meat and compatible in that they homogenise easily.

This compatibility requirement in effect depends on the weight and size of the particles of a component. Even though wheat germ is less dense than rolled barley, the former will sink to the bottom of a jar if it has half a chance. As I take some kind of rolled grain to be essential to any muesli, the compatibility requirement means simply compatibility with a rolled grain. Whereas raw bran sinks relative to rolled grains, the bran processed into cylindrical shapes does not. In this case, I believe compatibility must take precedence over naturalness. Ground nuts sink if ground too finely; so nuts must be chosen carefully.

The choice of rolled grains available in Adelaide includes oats, wheat and barley in increasing order of fleshiness. Oats are bitter and hard and should be pre-cooked or at least soaked for a few minutes to make them palatable. Barley is very vulnerable to weevils and moth grubs, which can be most disconcerting, especially in plague proportions. Rolled wheat is a good compromise of taste and storability. Whatever you choose, storing grains in the freezer for long enough will kill the insect eggs, although barely often comes from the store complete with adult insects. But these arthropods should not be found too offensive, as it seems that flour

and bread contain an average of about 3% by weight of weevils, and no one seems to complain as long as they're mixed in well.

A muesli should also contain fruit, e.g. natural sultanas, long thread coconut (the short threaded variety sinks) or dried apple slices (although these tend to float unless mixed carefully).

The choice of ingredients is a finite one although it is non-trivial. The really difficult problem is to decide the mixing ratios, of which there are an infinite number. Once the range of ingredients has been decided, the mixing choice becomes a problem known to mathematicians as the optimisation of a function of several variables. It is probably not useful to go into this here, although the mathematical theory does suggest ways of calculating the best muesli mixture.

Now in order to specify what sort of mixture you have, it is necessary to know the proportions of ingredients. Volume is too unreliable a measure and is not easy to make accurate. Weight is much better, although temperature, humidity and age do affect it. So you will need a weighing device, preferably accurate to within about 10 grams.

Here is one suggestion as to how to proceed:

1. Choose a list of ingredients
2. Mix an equal weight of each ingredient
3. Eat several bowls of this mixture and note which ingredients are excessive or in short supply.
4. Increase or decrease proportions of ingredients in the next mixture to counteract the excess or shortfall
5. Repeat this procedure until the proportions are as good as possible
6. If still dissatisfied, add another ingredient to the list and include some in the last mixture obtained in step 5 in an arbitrary initial proportion, improving this mixture as in steps 3 to 5 above.

As an example, I started with this list: natural sultanas, rolled wheat, cereal bran and long thread coconut. The ratio I ended up with was 3:2:2:1 by weight, a mixture that didn't go down too badly at a recent O-camp. I am lately trying the addition of half a proportion of dried apple slices, which seems about the right amount, giving the ratio 6:4:4:2:1 by weight. You may use your own taste buds for step 3 of the above procedure, or someone else's, or those of a whole group of people.

This article should give you most of what you need to know to design your own muesli. The rest you can discover for yourself. But remember to keep those weevils under control at all times. Alan Kennington

# Fun Tucker

Why is it that people do not relax together unless they have a drink in one hand and a cracker in the other? Not only is food synonymous with socialisation, but it frequently is the focus for our celebrations. Wedding receptions are perhaps the prime example of this. We readily eat food in public with strangers and friends alike.

Other cultures that have influenced Australians' way of life also follow this practice. Food is often the centre of Asian special occasions and community eating is important for Mediterranean and European communities. But the Australians who are perhaps the least understood, tribal Aborigines, are unique in their deviation from these practices.

During the holidays I lived in an Aboriginal community, three hundred miles east of Darwin at Elcho Island. Traditionally, Arnhem Land Aborigines use singing and dancing for their celebrations, not food. Sure, we may have singing and dancing as well, but how many parties have you been to where there was no food?

While the early settlers grimly hung on to life, waiting for the next supply ship from England, Aborigines were managing to

survive and had already done so for a considerable time. They must have been eating something.

Arnhem Land Aborigines are still very much a hunting and gathering people. The island abounds with wallabies and it is the usual weekend activity to go hunting. As well, the men hunt barramundi, sting ray and occasionally turtle. The women gather smaller shellfish, mangrove worms and other beach food. Wallaby is thrown on a fire, hair and all. When it is cooked, or half cooked by my way of thinking, it is divided up and eaten. I was surprised by the tenderness of the meat, but it was not fantastic.

Hand in hand with the hunting culture, there is a strong ritual associated with some food when it is caught. A nurse I stayed with told me how she had seen a turtle being caught, cooked and distributed over a period of several hours. The part a particular person played in catching the turtle, determines what part of the animal he will actually eat. Nothing is thrown away; the whole animal, intestines, liver, fat, meat, is all ceremonially distributed and eaten. The ritual associated with our food seems trivial by comparison.

Who usually cuts the birthday cake? Once, I was actually brought some white turtle meat to eat after a catch. It was sweet and tender; the closest simile I could think of was rabbit.

Aborigines have adopted new foods into their diet as well. The women have perfected the art of damper making. They knead the flour and water together on a rock, to make a large, flat, very smooth dough. Wrapped in leaves, cooked in a hot coal oven and eaten with golden syrup, there's nothing like it. Tea is made by mixing milk, the tea leaves and lots of sugar in the one teapot.

In the past, the day to day life of Aborigines would have largely revolved around hunting and gathering food. So maybe when they wanted to celebrate a special occasion, food was the last thing they would want to use. Food is around us all the time and we generally don't have to worry about where the next meal is coming from. In fact it has almost become a crutch propping up our good times. But Aborigines do not use food to have a good time. For the original Australians, food means survival. Jenny Brisbane

# OFFALLY DISGUSTING

## WHAT A LOAD OF TRIPE!

Tripe, that universally loved dish, will now be yours to cook, yes yours, because you now know the recipe. Once you've conned one of your farmer friends (or the butcher for you unfortunates who know no farmers) into giving you a part of the punch of any wee beastie, this is what you do: Wash it thoroughly in cold water - to get all those green bits that vegetarians like off it - and soak twelve hours in salted water. Then dip it into scalding water, so that the inner skin can be peeled off easily - think of it, just gently pulling it smoothly off... Now you have a choice - you can stew it or you can fry it.



To stew tripe cut it into small pieces and stew gently in milk. Thicken with flour, butter and a beaten egg yolk. Then flavour with salt, pepper, a finely chopped onion and parsley and voila, STEWED TRIPE.

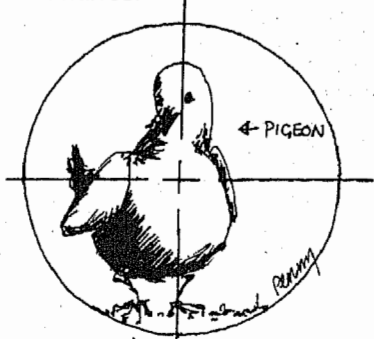
Alternatively parboil the tripe, cut it into small pieces, dip in batter, and fry to partake of FRIED TRIPE.

If you're really in the mood for delicacies, whip out the pancreas from amidst all the entrails, wash it carefully, cut into thin slices, dip in egg and breadcrumbs, and fry to make SWEETBREAD.

## FOR CONFIRMED CHEAPSKATES...

For those among you who can't even make tripe because of the price, there is an excellent alternative. Having practised studiously for the previous week with your shanghai, go for a casual stroll wherever the local pigeons (of

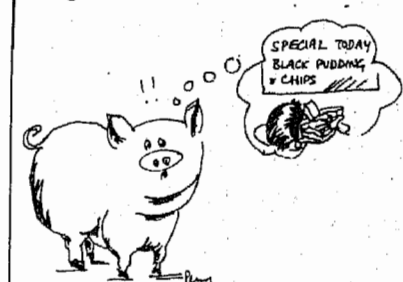
the winged variety) hang out and quickly shoot two with your weapon - if you are hungry enough you'll get them first shot - and hope that you've killed them. Run home trying valiantly not to look too conspicuous with two birds under your arm and shove them into a bucket - or any suitable container - of water and proceed to pluck them (this will be especially difficult if you haven't had any practice before, so have a go on your neighbour's chooks and then you will appreciate dead birds). After they have been plucked and drawn, cut them in halves and season them with a nutmeg, pepper and salt. Then stew them in as much water as is needed. When they have been sufficiently cooked, add a spoonful of butter with a little parsley, stir it together with a little verjuice. Add gravy and serve - though quarters will probably be less cumbersome than halves.



## BLACK PUDDING

Trek out to your local piggery folks and if you can manage to grab two porkers and slit their throats, you can have yourself a black pudding. Collect their blood - although this may be a little difficult due to the deaththroes, and I mean death throes, of the not so wee beasties - and strain it (to get out all the grebbles), putting in a good quantity of salt. Put in a

quarter of a peck of oatmeal, then let it stand for two to three days, stirring and tasting occasionally - if the blood goes sour do not let it stand for any longer...



Take an equal quantity of sage, parsley, winter savoury, sweet marjoram, eonroyal, wait a short time and then add fenell, one leek, some green onions or one whole onion, shred them all as small as possible to make enough to fill a poringer. Take a great's worth of mace and a nutmeg, beat them with two spoonfuls of sugar, then take a pint of cream and enough milk to suitably thin it; boil it and put in a prepared gut. Put in two or three spoonfuls of rosewater and the remainder of the ingredients. Shred eight pound of beef suet and beat it with a rolling pin, then add it also to the gut.

## BALLS TO YOU TOO!

While you are out in the open flat, dust in your eyes, trying to brand and ball (i.e. castrate) calves, there are some compensations. One of the favourite jackaroo/jillaroo dishes is cooked balls. One simply has to extract them from the walling beast (knacker nipping as they call it in Queensland) and toss them on the coals next to the branding irons. Then when the job is finally done, sit down with a mug of billy tea and juggle them from hand to hand until they're cool enough to gobble down as a treasured delicacy.

# State Theatre Company

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# Of Burnt Steaks and Greasy Ceilings

AS I SIT here, with my bed-time reading, "Everything you always wanted to know about sex but were afraid to ask", and "Cook with Confidence" stacked up before me, I think back to that moment when our eyes met across the glistening laminate and polystyrene of

McDonalds; I laugh quietly to myself (as one does!) as I reminisce on the time both I and the steak got done to a turn in the kitchen (I only realized *then* how greasy the ceiling was), and suddenly it occurs to me how closely food and sex are connected. Adam, Eve and the Jonathon started the trend, and it's been going on right down to the present day, with television carrying on the tradition. Just look at the array of orgasmoculinary activities. The Barnhoffen ad, for instance. There he is, crunching away at his wheat kernels, being tempted away from his baking duties by

toothsome wenches. In the end he has his bread and eats it too, and they get a bun in the oven. Rustic romance on rye!

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The Flake ad! Now there's a beauty, long since deceased, but fondly remembered by us oldies. How that girl rolled that flake around her tongue, in an effort to convey the phallic elements of chocolate ... powerful stuff! The guy at the drive-in offering his acnified, bored looking girl-friend a choc-shake. I mean ... really ... it's no substitute, is it?

Of course the main orgasmoculinary exponents are the American soap-operas. Relationships are made and broken at "Doug's Place", hearts are poured out over coffee and cake, and Margot's lack of sexual drive due to

leukaemia is discussed in the middle of dinner preparations. The catch? Nothing ever passes anyone's lips! No one ever eats at "Doug's Place", and if a gulp of coffee has ever been swallowed, I'll eat "The Joy of Sex" (part II). If that's anything to go by, being bedded on a soap-opera must be very "turn the lights out, make sure the kids are asleep, don't make too much noise and have a shower afterwards".

Perhaps here's the rub - food is a very sensuous thing, something which cannot be fully enjoyed by the prudish or faint-hearted, and sex must, I feel, be viewed in much the same manner. Certainly one can eat and bang with as much reserve and decorum as can be mustered at these occasions, but to really *enjoy* it, to be able to savour the experience for years to come, requires a certain reckless abandon. Television has been quick and clever to cash in on this, and it certainly makes for enjoyable viewing.

So as I lie down now, munching a Mars Bar, and watching "Bellamy's Europe" during plateau, all I can say is Bon Appetit, happy viewing, and keep up the good work!!  
Tracy Korsten

# Wedding to Wake

If I had been born a lady in Mediaeval times I would never have succeeded in getting married. In those days a bride had to make a pot of soup to prove she could cook. It wasn't actually eaten until the wedding feast but knowing my luck, or rather my cooking, I would have poisoned the priest, the groom and all the wedding guests in one fell swoop.

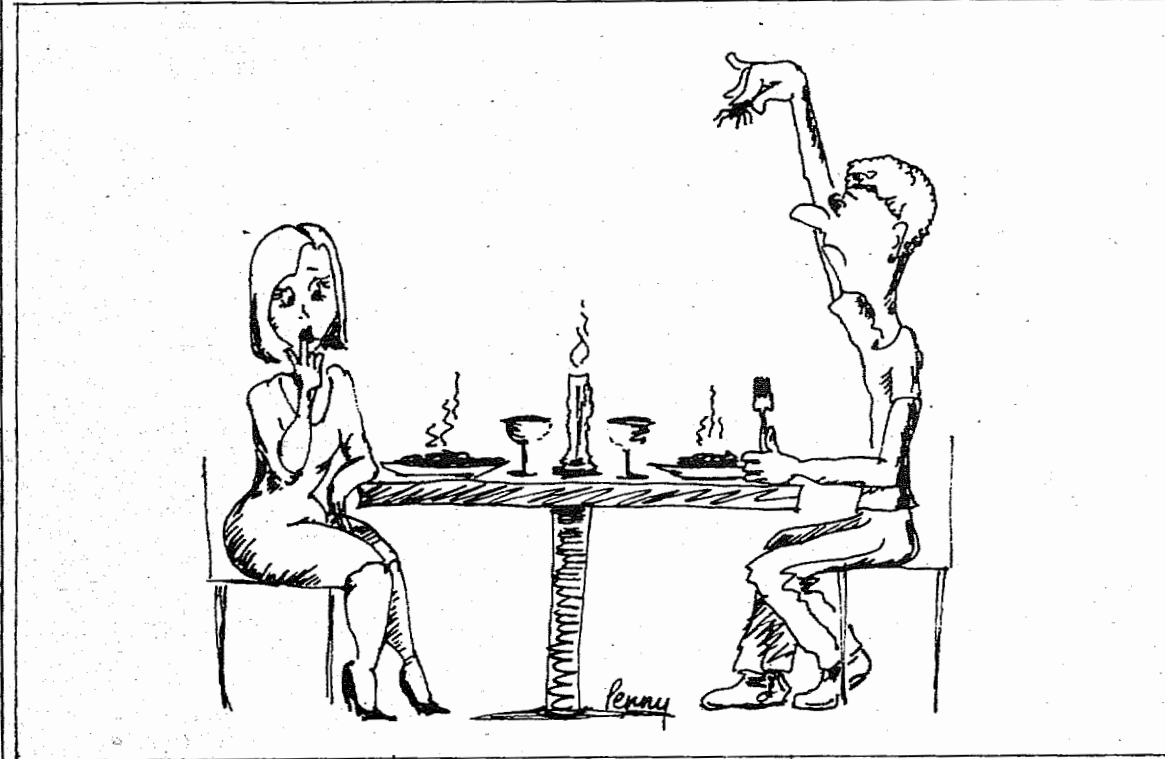
You can only put off cooking for a certain amount of time. A few dates and then that oh so innocent suggestion that he 'come over for dinner at your place'. With a sinking feeling, you realise what he really wants - to test out your culinary talents. What should you do? Race out to your nearest take-away restaurant and order something succulent? Wear your sexiest gear so he doesn't notice what he's eating? Give him up as lost?

Well girls, I have the answer. In these days of women's lib. success we should take the fight into the enemy's camp. Before your prospective mate

can ask himself to dinner, why don't you invite yourself to his place? Unless he's mean and sneaky and pops round to his local take-away (sound familiar?) you will get to know whether or not he can cook himself (so to speak). If he can, then appeal to his male ego. Praise him up. Then when the crunch comes, flutter your eyelids, put on an innocent air and say sweetly, "But darling, I thought it was all settled. You're going to stay at home, cook, housekeep, have the kids and so on. You know I'm no good at it." See, it's all so simple. Failing that, marry a millionaire and he'll hire someone to do it for you!

Well, I'd offer you more advice but I've got to cook dinner for my other half. Oh God, no lemons for the lemon chicken. Mandarines will have to do, or would limes make it? I know he said lemon chicken was his favourite dish, but I wouldn't like him to think I was chasing him ... There's got to be an easier way to a guy's heart!

Jenny Hein



# Get Minced!



**Swedish Meatballs**  
*Ingredients:* 1½lb minced beef, 4oz chopped mushrooms, 2 chopped onions, 1 tbsn paprika, salt, pepper.  
*Sauce:* 1 can peeled tomatoes, 1 beef stock cube, 1 tsp lemon juice, ½ tsp sugar, 2 tsp Worcester Sauce.

*Method:* Combine all ingredients into meatballs and shape into 12 balls. Brown in hot oil and place in shallow baking dish. Heat tomatoes and stock cubes until stock cube dissolves. Add remaining ingredients and pour over meatballs. Bake in a moderate oven (180°C/350°F) for 30 mins. Serve with noodles. Serves 4.

**Mincemeat with Macaroni**  
*Ingredients:* 2 sliced onions, 1 crushed garlic clove, 1lb mince meat, 1 tsp oregano, 6oz cooked macaroni, 14oz peeled tomatoes, 2lbs tomato paste and paprika. Bring to the boil. Transfer mixture to a casserole dish. Arrange cheese on top and bake for 20 mins in moderate oven (180°C/350°F) until cheese has melted and become brown. Serves 4.

**Hamburgers**  
*Ingredients:* 3lb mince meat, ½ cup fresh breadcrumbs, 1 tsp thyme, 1 beaten egg.  
*Method:* Mix ingredients together, divide into six patties. Grill for 10 mins on each side or until cooked. Serve in toasted buns with onions, lettuce, tomatoes etc.

**Stuffed Peppers**  
*Ingredients:* 2 chopped onions, 1lb mince meat, 2oz flour, ½pt water, 1 stock cube, 2 grated carrots, salt, pepper, 3 large green peppers.

*Cheese Sauce:* 1oz butter, 1oz flour, ½pt milk, ½tsp mustard, 2oz grated cheese, salt, pepper.  
*Method:* Fry onions with mince meat for 5 mins. Stir in flour, then water. Add stock cube, carrots and seasoning. Simmer for 30 mins. Halve and seed peppers. Boil for 5 mins. Drain, fill with meat mixture and place in a shallow baking dish. Mix butter and flour in a saucepan over a low heat, remove and add milk to make a soft paste. Boil for 3 mins. Remove and add remaining ingredients. Pour over peppers and cook for 25 mins in a moderate oven (180°C/350°F).

**Mince, Glorious Mince**  
We all know, as poverty-stricken students, that mince meat is the cheapest and most boring meat available. But don't despair. When your pennies run low and you're left staring at a lump of the dreaded stuff, turn to this page for *On dit's* "how to cook mince meat without noticing it's mince meat" recipes.

**Cottage Pie**  
*Ingredients:* 1lb mince meat, 1 tbs oil, 2 sliced onions, 3 tomatoes, ¼lbs cooked potatoes.  
*Method:* Fry onions in hot oil, add mince meat and sliced tomatoes. Cook until meat is browned. Add stock, herbs and spices. Simmer for 15 mins. Pour mixture into pie dish. Mash Potatoes, adding a little milk and butter. Pile on top of meat mixture, dot with butter, and back in a moderate oven (190°C/375°F) until top is golden brown. Serves 4.

**Cornish Pasties**  
*Ingredients:* 1lb mince meat, 1 finely chopped onion, 1 grated potato, 1 grated carrot, spices to taste. 12oz short crust pastry.  
*Method:* Fry meat, onion, potato and carrot until meat is browned. Add spices and leave to cool. Roll out pastry and cut into 6" circles (use a plate as a guide). Divide meat mixture between pastry rounds. Moisten edges of pastry and seal together. Brush with beaten egg or milk and bake in hot oven (220°C/400°F) for 10 mins. Reduce to moderate heat (180°C/350°F) and cook for a further 30 mins. Serves 4.

# Pets parler on third World hunger

Many people say that pets in Australia are fed better than people living in poor countries like Biafra and Bangladesh. From our point of view, this may appear correct, but has anyone ever bothered to ask our pets for their opinion on the matter? I think not. To rectify the situation, the editor (one of them) of this obscure paper, came up with the "great" idea of interviewing some animals. Me, being the gullible fool that I am, agreed to do some research on the subject, receiving for my pains the privilege of having this article printed. (Ernest Grott, eat your heart out!)

As I walked outside my house carrying a can of cat-food, I was attacked from above by a five-stone, kamikaze cat named Bruce. Landing squarely on his dish, he looked at me dejectedly upon discovering it to be empty. "Whiskas time!" said I cheerfully, expecting his face to light up at the mention of food. "Not that muck again!" said Bruce disgustedly.

"Waddaya mean by calling it muck?" I said, aghast. "This stuff is top quality 'roo meat. What did you expect, Roast Lamb and Mint Sauce?"

"Not a bad idea," Bruce pondered, "although I think I'd find crumbed prawns a touch more palatable."

"Now look here cat. I spent good money on this food and you're going to eat it even if I have to ram it down your throat. Thank your lucky stars that you don't live in a place like Biafra where they eat cats, not feed them. Just think of all those starving Biafrans who'd jump at the chance to eat what you get."

"Well, why don't you wrap it up and sent it over to them?" said Bruce.

"OK fatso. If you think you can find a better place to get your meals, then go. I've got better things to waste my money on than your rotten food!" I looked down at the open can which I held before me and came to the conclusion that it didn't really look too healthy, but it's what other cats

eat, so it was all Bruce was getting.

"I'm bustin' outa this joint," said Bruce as he turned to leave, tripping over his stomach and falling flat on his back. Unable to move back on to his feet, he whimpered feebly for help, but I decided to let him sweat it out for a while. In the middle of his fat attack, Bruce claimed that perhaps the food wasn't so bad after all, so I rolled him on to his feet and watched him wolf down the food in three seconds flat.

To elaborate further on the issue of pets and what they eat, I'd say that they do pretty well, even though we come across the occasional ingrate like Bruce. Are we justified in spending so much money on them when it could perhaps be put to better uses, such as aiding underdeveloped countries? It's food for thought, so chew it over a while. Did your cat get "his Whiskas today?"

Sue Wilsdon

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AS I SIT here, with my bed-time reading, "Everything you always wanted to know about sex but were afraid to ask", and "Cook with Confidence" stacked up before me, I think back to that moment when our eyes met across the glistening laminate and polystyrene of

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The Flake ad! Now there's a beauty, long since deceased, but fondly remembered by us oldies. How that girl rolled that flake around her tongue, in an effort to convey the phallic elements of chocolate ... powerful stuff! The guy at the drive-in offering his acnified, bored looking girl-friend a choc-shake. I mean ... really ... it's no substitute, is it?

Of course the main orgasmoculinary exponents are the American soap-operas. Relationships are made and broken at "Doug's Place", hearts are poured out over coffee and cake, and Margot's lack of sexual drive due to

leukaemia is discussed in the middle of dinner preparations. The catch? Nothing ever passes anyone's lips! No one ever eats at "Doug's Place", and if a gulp of coffee has ever been swallowed, I'll eat "The Joy of Sex" (part II). If that's anything to go by, being bedded on a soap-opera must be very "turn the lights out, make sure the kids are asleep, don't make too much noise and have a shower afterwards".

Perhaps here's the rub - food is a very sensuous thing, something which cannot be fully enjoyed by the prudish or faint-hearted, and sex must, I feel, be viewed in much the same manner. Certainly one can eat and bang with as much reserve and decorum as can be mustered at these occasions, but to really *enjoy* it, to be able to savour the experience for years to come, requires a certain reckless abandon. Television has been quick and clever to cash in on this, and it certainly makes for enjoyable viewing.

So as I lie down now, munching a Mars Bar, and watching "Bellamy's Europe" during plateau, all I can say is Bon Appetit, happy viewing, and keep up the good work!!  
Tracy Korsten

# Wedding to Wake

If I had been born a lady in Mediaeval times I would never have succeeded in getting married. In those days a bride had to make a pot of soup to prove she could cook. It wasn't actually eaten until the wedding feast but knowing my luck, or rather my cooking, I would have poisoned the priest, the groom and all the wedding guests in one fell swoop.

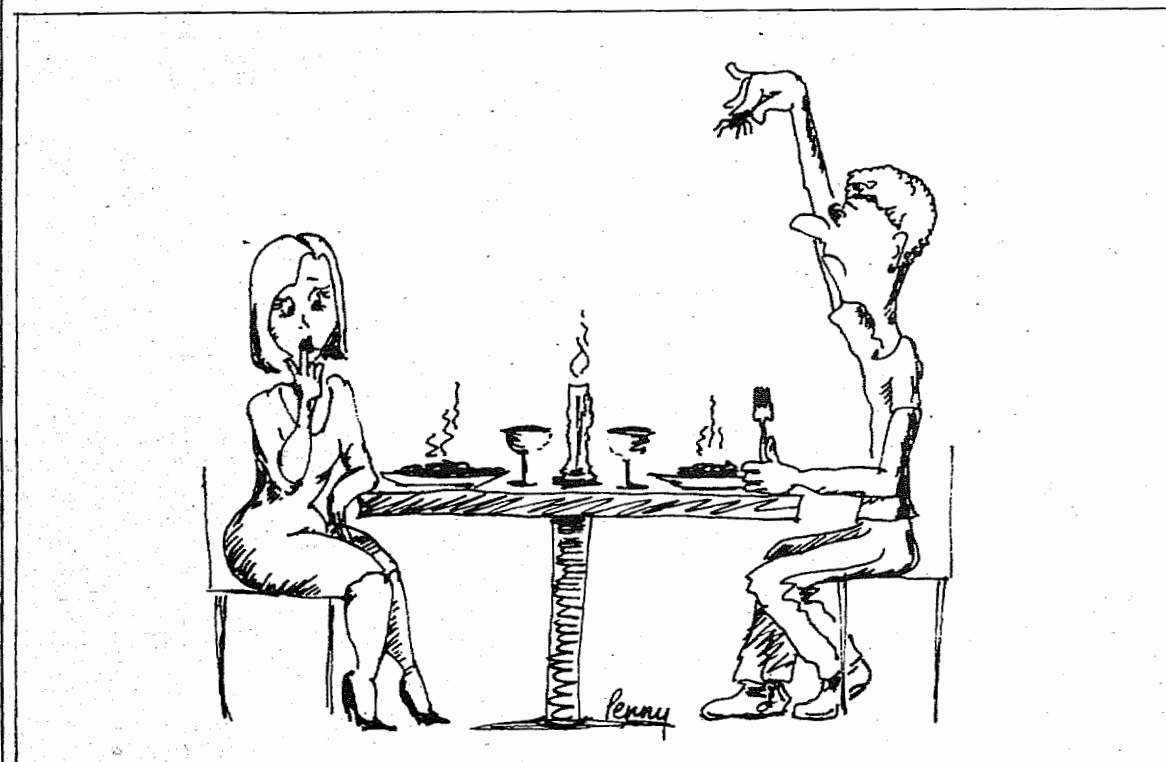
You can only put off cooking for a certain amount of time. A few dates and then that oh so innocent suggestion that he 'come over for dinner at your place'. With a sinking feeling, you realise what he really wants - to test out your culinary talents. What should you do? Race out to your nearest take-away restaurant and order something succulent? Wear your sexiest gear so he doesn't notice what he's eating? Give him up as lost?

Well girls, I have the answer. In these days of women's lib. success we should take the fight into the enemy's camp. Before your prospective mate

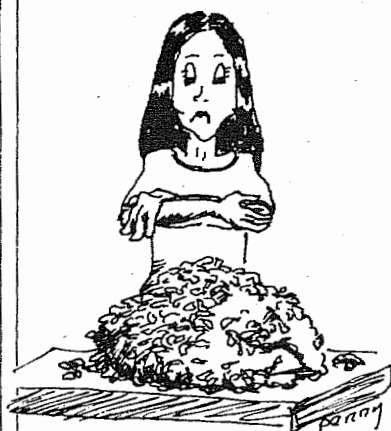
can ask himself to dinner, why don't you invite yourself to his place? Unless he's mean and sneaky and pops round to his local take-away (sound familiar?) you will get to know whether or not he can cook himself (so to speak). If he can, then appeal to his male ego. Praise him up. Then when the crunch comes, flutter your eyelids, put on an innocent air and say sweetly, "But darling, I thought it was all settled. You're going to stay at home, cook, housekeep; have the kids and so on. You know I'm no good at it." See, it's all so simple. Failing that, marry a millionaire and he'll hire someone to do it for you!

Well, I'd offer you more advice but I've got to cook dinner for my other half. Oh God, no lemons for the lemon chicken. Mandarines will have to do, or would limes make it? I know he said lemon chicken was his favourite dish, but I wouldn't like him to think I was chasing him ... There's got to be an easier way to a guy's heart!

Jenny Hein



# Get Minced!



## Swedish Meatballs

**Ingredients:** 1 1/2 lb minced beef, 4oz chopped mushrooms, 2 chopped onions, 1 tbsn paprika, salt, pepper.

**Sauce:** 1 can peeled tomatoes, 1 beef stock cube, 1 tsp lemon juice, 1/2 tsp sugar, 2 tsp Worcester Sauce.

**Method:** Combine all ingredients into meatballs and shape into 12 balls. Brown in hot oil and place in shallow baking dish. Heat tomatoes and stock cubes until stock cube dissolves. Add remaining ingredients and pour over meatballs. Bake in a moderate oven (180°C/350°F) for 30 mins. Serve with noodles. Serves 4.

## Mince with Macaroni

**Ingredients:** 2 sliced onions, 1 crushed garlic clove, 1lb mince meat, 1 tsp oregano, 6oz cooked macaroni, 14oz peeled tomatoes, 2lbs tomato paste and paprika. Bring to the boil. Transfer mixture to a casserole dish. Arrange cheese on top and bake for 20 mins in moderate oven (180°C/350°F) until cheese has melted and become brown. Serves 4.

## Hamburgers

**Ingredients:** 3lb mince meat, 1/2 cup fresh breadcrumbs, 1 tsp thyme, 1 beaten egg.

**Method:** Mix ingredients together, divide into six patties. Grill for 10 mins on each side or until cooked. Serve in toasted buns with onions, lettuce, tomatoes etc.

## Stuffed Peppers

**Ingredients:** 2 chopped onions, 1lb mince meat, 2oz flour, 1/2pt water, 1 stock cube, 2 grated carrots, salt, pepper, 3 large green peppers.

**Cheese Sauce:** 1oz butter, 1oz flour, 1/2pt milk, 1/2tsp mustard, 2oz grated cheese, salt, pepper.

**Method:** Fry onions with mince meat for 5 mins. Stir in flour, then water. Add stock cube, carrots and seasoning. Simmer for 30 mins. Halve and seed peppers. Boil for 5 mins. Drain, fill with meat mixture and place in a shallow baking dish. Mix butter and flour in a saucepan over a low heat, remove and add milk to make a soft paste. Boil for 3 mins. Remove and add remaining ingredients. Pour over peppers and cook for 25 mins in a moderate oven (180°C/350°F).

## Mince, Glorious Mince

We all know, as poverty-stricken students, that mince meat is the cheapest and most boring meat available. But don't despair. When your pennies run low and you're left staring at a lump of the dreaded stuff, turn to this page for *On dit's* "how to cook mince meat without noticing it's mince meat" recipes.

## Cottage Pie

**Ingredients:** 1lb mince meat, 1 tbs oil, 2 sliced onions, 3 tomatoes, 1/2lbs cooked potatoes.

**Method:** Fry onions in hot oil, add mince meat and sliced tomatoes. Cook until meat is browned. Add stock, herbs and spices. Simmer for 15 mins. Pour mixture into pie dish. Mash Potatoes, adding a little milk and butter. Pile on top of meat mixture, dot with butter, and back in a moderate oven (190°C/375°F) until top is golden brown. Serves 4.

## Cornish Pasties

**Ingredients:** 1lb mince meat, 1 finely chopped onion, 1 grated potato, 1 grated carrot, spices to taste. 12oz short crust pastry.

**Method:** Fry meat, onion, potato and carrot until meat is browned. Add spices and leave to cool. Roll out pastry and cut into 6" circles (use a plate as a guide). Divide meat mixture between pastry rounds. Moisten edges of pastry and seal together. Brush with beaten egg or milk and bake in hot oven (220°C/400°F) for 10 mins. Reduce to moderate heat (180°C/350°F) and cook for a further 30 mins. Serves 4.

# Pets parlor on third World hunger

Many people say that pets in Australia are fed better than people living in poor countries like Biafra and Bangladesh. From our point of view, this may appear correct, but has anyone ever bothered to ask our pets for their opinion on the matter? I think not. To rectify the situation, the editor (one of them) of this obscure paper, came up with the "great" idea of interviewing some animals. Me, being the gullible fool that I am, agreed to do some research on the subject, receiving for my pains the privilege of having this article printed. (Ernest Grott, eat your heart out!)

As I walked outside my house carrying a can of cat-food, I was attacked from above by a five-stone, kamikaze cat named Bruce. Landing squarely on his dish, he looked at me dejectedly upon discovering it to be empty.

"Whiskas time!" said I cheerfully, expecting his face to light up at the mention of food.

"Not that muck again!" said Bruce disgustedly.

"Waddaya mean by calling it muck?" I said, aghast. "This stuff is top quality 'roo meat. What did you expect, Roast Lamb and Mint Sauce?"

"Not a bad idea," Bruce pondered, "although I think I'd find crumbed prawns a touch more palatable."

"Now look here cat. I spent good money on this food and you're going to eat it even if I have to ram it down your throat. Thank your lucky stars that you don't live in a place like Biafra where they eat cats, not feed them. Just think of all those starving Biafrans who'd jump at the chance to eat what you get."

"Well, why don't you wrap it up and sent it over to them?" said Bruce.

"OK fatso. If you think you can find a better place to get your meals, then go. I've got better things to waste my money on than your rotten food!" I looked down at the open can which I held before me and came to the conclusion that it didn't really look too healthy, but it's what other cats

eat, so it was all Bruce was getting.

"I'm bustin' outta this joint," said Bruce as he turned to leave, tripping over his stomach and falling flat on his back. Unable to move back on to his feet, he whimpered feebly for help, but I decided to let him sweat it out for a while. In the middle of his fat attack, Bruce claimed that perhaps the food wasn't so bad after all, so I rolled him on to his feet and watched him wolf down the food in three seconds flat.

To elaborate further on the issue of pets and what they eat, I'd say that they do pretty well, even though we come across the occasional ingrate like Bruce. Are we justified in spending so much money on them when it could perhaps be put to better uses, such as aiding underdeveloped countries? It's food for thought, so chew it over a while. Did your cat get "his Whiskas today?"

Sue Wilsdon

# Culinary Queen

I look at the clock; 10.30. My eyes light up. It's time for my hero's show. Quickly switching channels on my meagre black and white telly, I am just in time to catch the opening credits of the Bernardo Queen Show. Now for some real cooking!

Bernardo appears before an array of micro-wave ovens as impressive as Kenny Everett's videos and my heart jumps as he begins to speak. "My dears, today I have a real treat for you. We will be cooking chicken stuffed with olives and brussel sprouts marinated in tomato sauce. If the camera men are lucky they will be able to taste it afterwards."

The camera jerks slightly and I feel a surge of anger at the distortion of my beloved's

features. He continues to speak and I pay close attention, taking copious notes so as to faithfully reproduce the dish at a later date. I wonder if my TEAS cheque will cover my meals for the rest of the week after cooking this dish. "And then you just pop it into the micro-wave on a roast setting for three minutes. Quite simple." I glance at my ancient electric oven and calculate how large a dent a rented micro-wave would make in my savings. I then look at my notes and curse that my tertiary education has left me too stupid to follow the 'simple' instructions.

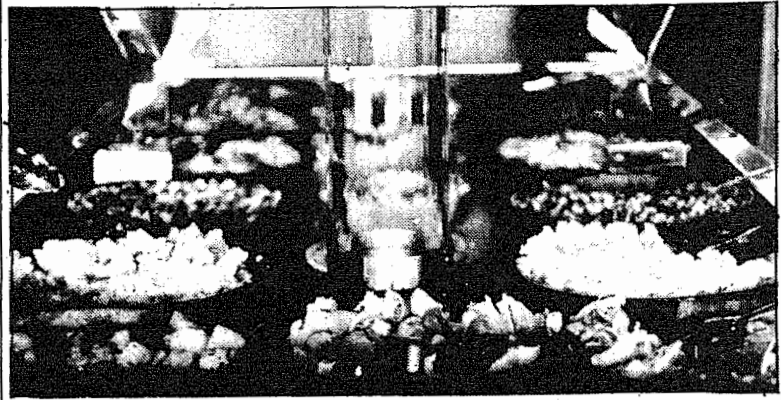
"Now here's a little number you could whip up to show your friends how clever you are." Bernardo breathes as he

launches into a recipe for Swedish sardine and steak kebabs. "And, unless you are the average urban housewife, you will of course insist on rare steaks." Priding myself on not being one of these disreputable creatures, I make a mental note to serve raw meat for tea.

I sigh regretfully when the programme ends and remind myself to add Bernardo's suggested groceries to my shopping list.

Finally I write out an envelope for 'Bernardo Queen Products' and make a mental note to buy a money order for his latest gadget: an automatic green pea sheller which whistles *Advance Australia Fair* when in operation.

Jenny Hein



# Salads Great

THE BISTRO is sometimes seen as a bit too high class for the average student, except for special occasions or the odd meal when you're feeling rich. But with meal prices at \$3.00 or slightly above, it becomes more worthwhile when considering the junkier food in the refecs, with a main meal in the Mayo at \$2.00 or above and the special with rice in the Wills about the same.

The place has an air of respectability with the stained glass windows put in by the Craft Studio and other decor such as wall hangings around the room. It is rarely packed out during lunchtime and service is normally reasonably quick although dishes like the mixed grill take a little longer. Staff are courteous and there is enough of an air of informality about the Bistro to make it a non-stuffy (don't be afraid to talk too loudly) restaurant atmosphere. Which of course it should be as it is the students' Bistro. Remember it's not just for lecturers or tutors or honours students.

Anyway, to the food. I lunched with about twenty other people in the Bistro and most seemed to enjoy it. (Maybe that was the company more than the food however). I decided to try the 'Special' that day which was Roast Pork and vegies (\$3.25). The only vegies were beans which one person commented should be cut shorter so they can be put in your mouth without acting like a pig. They were a little watery and the pork was a little greasy, but generally a very nice meal. Another person commented that her chop in the mixed grill was not so well proportioned in meat as in fat. However, we

shall slide on.

Bread rolls and butter were supplied which helps to fill you up if you haven't had enough salad. The salad! The best part in my opinion, of the Bistro meal. When you pay for your meal you pick up a bowl and go for your life. Potato salad, 'normal' salad ... the variety is great and I think very appetising, and it's a great way to stop yourself from starving before the main meal arrives. The order-your-food then get it brought to the table, works quite well. Just remember to note your table number before you order. For coffee or tea you need to 'buy' your cup and then you can get as many cups as you like. Make sure you use the right (or left) urn for coffee as the middle one, generally (I believe) only has water. Possibly they could mark the urns appropriately?

Not having great financial resources (and besides I've acquired a taste for orange juice) I didn't try the wines on the wine list. Some of you more adventurous types will have to try them.

To sum up: overall the Bistro is a nice place to visit; not too expensive, with a quiet and relaxed atmosphere. Just the place to forget that overdue essay. It's close, the food is OK but not great, salads are great, and, best of all, it's yours.

Publicity suggestion: Teashirts with "I'm your junior partner in a restaurant" printed on them?

My suggestion is to take your lunch that one extra time when you feel like spending your money on refectory or the Gallerie food, and next time treat yourself to the Bistro.

Paul Hunt



# Food Failure

Dave woke with the summer dawn; it was clean and bright and filled him tip top with sparkling vigour. The night had passed oblivious of him and now he felt glad, strong, and hungry. So he made himself a decent breakfast and wondered which leisurely past-time he might pursue today.

But the silver spoon paused mid-air. RESULTS! COMING OUT TODAY! Jumping juggernauts and jabberwockies, where's the train timetable? No, don't bother - I'll catch a bus, seeya later.

Exam results, thought Dave, as the bus rattled and roared, the rewards for blood, sweat, and tears, or the punishment for the negligent; the unknown at the end of the tunnel, the approval or otherwise of those who should know.

He recalled the strenuous efforts he made to keep up - the late nights, the hours in the library, the mental weariness. And the aftermath, sleeping through the alarm, through the lectures and through the films. Never having time to eat a decent meal. Because of course, when you're running late, it's first things first, and

eating last, especially in the morning when you don't feel you can face it.

So out of this pattern grew the snacks, and here his sweet tooth reigned supreme. Coffee with two sugars, or a Mars bar, or just three doughnuts and a milkshake, or perhaps a couple of cream buns and a chocolate milk for variety. But he found it harder to bend his mind around integral calculus and the Napoleonic wars ...

He remembered the term he took an option with evening lectures, and Mum stayed up to cook for him: oh boy, those delicious huge steaks with spuds and hot gravy waiting for him when he got home. But pavlova and ice cream never seemed to help him sleep somehow. Yeah, indigestion, and how! Pain that tied him up in knots and woke him sweating in the middle of the night even.

Second term had seen him in a real bad way - he was lucky to get through, they told him. Appendicitis wasn't a happy experience, he'd discovered. All that time wasted in hospital wondering what he'd missed and if he'd ever catch it up.

What's more, this female doctor had had the cheek to tell him it was his fault. Eat fresh vegetables, eat some bran, she said, you're not getting enough fibre. What you body doesn't use is probably staying inside you for anything up to a fortnight before you finally get rid of it. Crap! he thought. Whatever happened to the good old days when doctors knew what they were talking about? At least I can tell a quack when I see one.

But the high spots of the year were definitely the nights out. O for another O-Ball, and the Wait-for-it Waite Ball, and Saturday nights in the Bar. Truly he had discovered a panacea for all anxiety. It used to be wine, women and song, he mused getting off the bus, but the ascent of homo sapiens has not halted. I prefer rock, sex, and booze, man! And wow! the first time I tried dope ...

Dave arrived at the noticeboard. And gulped, the rude shock numbing him ...

But add a dash of pity, because there wasn't so much of his mind left to numb.

Nyrie Dodd

# Artistic Eating

In Search of ...

The Great Lunch Spot part 3

"The supreme philosophical tool of man is his contact with reality through his jaws." Dali.

Undoubtedly many students think of a restaurant as a place to go to fill their guts with Roughage and Vitamins. If so, go to the pie cart on North Terrace as the Left Bank would be wasted on you. Rather, The Left Bank is a fortress of cultured food consumption, a place to renourish your intellect, as well as your frail physical entity.

The Left Bank has obviously been well thought out. It is full of contrasts, carefully arranged to create an atmosphere that is both comfortable and intriguing. Instead of printed menus they have an easel and slate. Instead of the standard restaurant seats they provide a barrage of canvas director's chairs scattered around a sea of small tables. The layout is in fact, almost spartan, and yet, somehow, fitting, so that the mind is left free to wander, rather than being bogged down in a mine of hedonistic euphoria.

Some say that food is not the essence of this place - but it deserves a mention anyway.

Quiches, pates, unusual "door-stops" (viz. Ham and Banana for one!) and other oddities grace the menu. On looking at it, one seems to think at first - "ordinary food" - but it is well presented, not as ordinary as you think (these people have Imagination). The service is very prompt and the place is spotlessly clean. The colour scheme of Left Bank is varying shades of grey and brown. Pot plants add a touch of green. The overall effect is artisan with an invigorating abstract element in its design.

The Left Bank is unusual in that it is also a progressive bookshop featuring such diverse and outstanding authors as: Richard Brautigan, Barbara Hanrahan, Dali, Peake, Hesse, Woolf and Roger McGough! to name but a few.

Unfortunately, the Left Bank suffers from being a place to be seen - prices are 10-20% higher than at other less prestigious establishments. However, table service is Brilliant - you are treated like you are the only patron there, and it is definitely worth that little extra to taste the atmosphere that is the Left Bank.

Harry Roberts  
Diana Short



## TV Dinners

The *TV Dinners* are just a group of young guys who get together to play music they like - and that's the way they come across. Since Christmas, when they reached their present form, they have changed their name many a time (*The Neurotics, The Bladders, The Stains, The Prime Ministers*) and have played several gigs at pubs and private parties. Chances are you haven't heard of any of these aspiring engineers and lawyers but for the record their names are: vocals - Grodon Xenon; guitarist - Fab Charisma and Johnny P. Dynamo; bass - Groove Courtney; drums - Doob.

Both times I saw them they played lots of *Buzzcocks* and *Jam* and similar sounding originals. However, they deny any suggestions that they are ripping these bands off. Rather, they say that is just the sort of music they like - any similarity is purely because of that, rather than any attempt at plagiarism. But category-wise they describe their music as an '80's version of the *Who's* early music.

The band's immediate aims are to release an independent single - "a dynamic gutsy pop song". It will hopefully be the "most commercial

song ever written," but don't get the idea they are trying to rip the record buyers off - they're only playing what they (and hopefully you) will like.

But don't get a wrong idea of their aims - they want to play good music without the gimmicks and excess showmanship. If you like their type of music - high-powered pop - that's great; they're not going to try to impress you with anything but their music and their good-time attitude.

Although they feel that at present they are not talented individually (though effective together as a band) they are trying to improve their musicianship to suit their enthusiasm and fresh ideas.

Perhaps this interview has given the impression that they are commercial to the point of sell-out; but theirs is commercialism without compromise. As Groove says in his song *Fashion or my Life* "I like what I like and don't give a fuck about you and your views".

If you want to see this up and coming young band, they are playing next at the Architectural Freshers' Welcome on Friday 3rd April.

Sue Robertson

# Enz Conditioned

**Split Enz**  
Thebarton Town Hall  
Sat. March 21

Upon first hearing the price of a *Split Enz* concert ticket, \$8.90, I admit to being slightly amazed. Sure, they have broken ground in charts around the world and undertaken successful overseas tours, but they are still an Australian band. After all, it only costs \$4.50 when *Flowers* or *The Sports* come to town.

Last Saturday night, however, anyone who went to the Thebarton Town Hall got their money's worth. *Split Enz* vigorous touring over the past year has certainly paid off. Along with the success of the multi-platinum *True Colours* behind them, the band has developed into an impressive, professional stage act, more confident and inspired

than the *Split Enz* that toured here last year.

The Finn brothers' performances complemented each other immaculately. It didn't matter whether the spotlight was on Neil singing *I Got You* or Tim singing *Shark Attack*, the excitement kept the crowd dancing and singing along. The highlight of the evening however, was Tim's beautiful rendition of *I Hope I Never*, a great song that was slightly overlooked after the success of *I Got You*.

As they galloped through oldies like *I See Red* and *My Mistake*, most of *True Colours* and unveiled many new songs from their soon to be released *Corroboree* album, it was evident that the band are playing tighter than ever. Driven by Nigel Grigg's bass playing, and the amazing Noel Crombie on drums,

Eddie Rayner provided the musical showcase with his mastery of the keyboards.

The sound was crystal clear, the back drops were effective, and the lighting impeccable. Not for a long time, have I seen lights used so well at a rock concert.

Supporting *Split Enz* were a band from Sydney called the *Dynamic Hypnotics*. Described as a soul band, but sounding more like a collection of boring thirty-five year olds having a last bash at rock 'n' roll stardom playing rhythms and blues, they did Adelaide no favour by coming over. Maybe I was expecting *Dexy's Midnight Runners*, but nonetheless it did not spoil my appetite for *Split Enz*.  
Kym Tonkes

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(The Advertiser Nov. 1980)

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THE WEST AUSTRALIAN (Feb. 1981)

"Electric vitality in a superb company"  
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ADVERTISER (Nov. 1980)

"Back Angels"  
by Christopher Bruce

World Premiere  
"Aussie Rules"  
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"Field"  
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"The Goody, Sport!"  
by Jonathan Taylor  
(2, 3, 4 April only)

World Premiere  
"A new work by internationally acclaimed choreographer Jonathan Taylor"  
(Premiering Monday April 6)



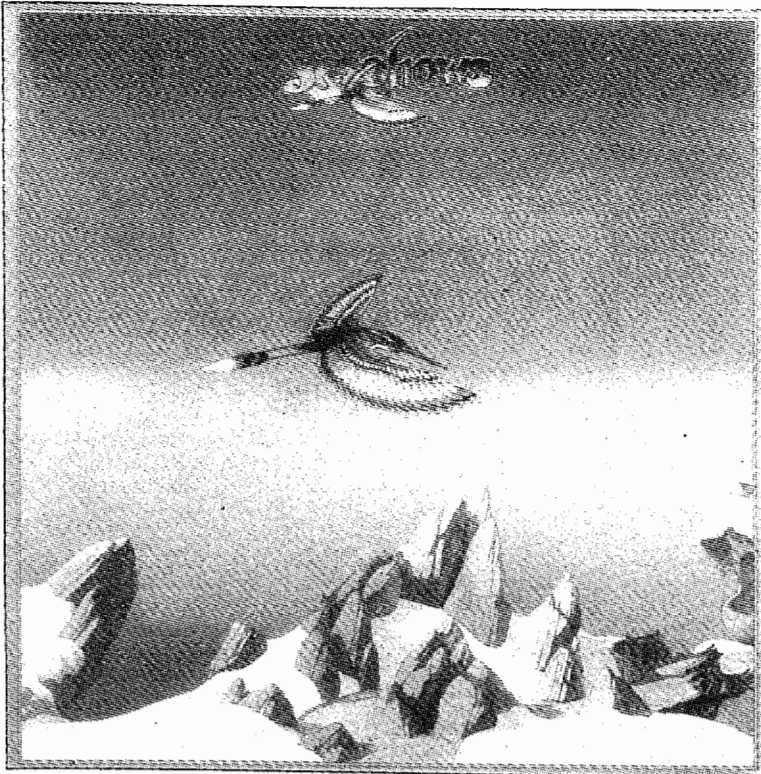
Opera Theatre, April 2nd - 11th

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AUSTRALIAN DANCE THEATRE

BP

# Hawkwind - Sci Fi Despair



## Yesshows Talent

**Yesshows**  
Yes  
WEA

And now, for a change from the heavy metal and post-punk reviews of the past few weeks.

*Yesshows* is the latest album by Yes, and is a live double-album. Unfortunately, it is the last album featuring Jon Anderson - the initiator and vocalist of this brilliant group - and also the last with virtuoso keyboardist, Rick Wakeman, with these two being replaced last year by Trevor Horn and Geoff Downes - alias, *THE BUGGLES!* (Gasp, shock, horror!). The album preceding *Yesshows* illustrated the difference between the group with Anderson and Wakeman in it, and with the new covers. Unfortunately, Anderson was becoming soft, and writing soppy, romantic material (listed to *Song of Seven* and you'll hear what I mean). Nevertheless, he and Wakeman are two virtuosos who will be missed by many fans.

The other four extremely talented musicians featured on *Yesshows* are Steve Howe (guitar), Chris Squire (bass guitar), Alan White (drummer) and Patrick Maraz (keyboards) - who replaced Wakeman in 1974 and was replaced by the old keyboard wizard himself in 1977. Incidentally, Chris Squire mixed and produced this double-album from tapes recorded at various concerts in America and Europe. The majority of songs featured range from *Tales of Topographic Oceans* (one for the geography students) to their *Formato* album. That the style of the band has changed over the years is undisputed - the songs became less grandiose and more majestic and more commercial (yeah).

Yes have always successfully fused jazz, classical music and rock, and it is this last element which shines through on this live album (also on their earlier live *TRIPLE* album *Yessongs* - 1973).

No matter how majestically they soar in their studio albums, carried away by occasional overplaying and slight self-indulgence, when they play live they are essentially a great rock group. *Parallels* and *Going for the One* attest to this, and contain some of the rockier moments of the album. If you want to know what Yes were all about in the early and mid-70's, the songs *Rituals* (parts 1 and 2) and the excellent *The Gates of Delirium* say it all. Patrick Moraz, the Swiss keyboardist, plays on both of these tracks, and proves that he has the ability to do weird and wonderful things with synthesizers and keyboards, too.

Yes have always had a knack for writing songs with interesting though often unintelligible lyrics. Such an example is in *The Gates of Delirium*, where Anderson warns "To alter via the war that seen As friction spans the spirit's wrath ascending (slowly) to redeem."

Though the group is very strong musically, some great individual performances are featured. Steve Howe can play a mean guitar, while Moraz and Wakeman shine through on keyboards. Chris Squire makes his bass guitar sound like a buzz-saw and Alan White beats the heck out of his drum kit, as if his life depends on it. Anderson's vocals weave their magic spell, and cleverly fuse with the guitar and keyboards.

The album cover is a Roger Dean design, and his various album covers for Yes have helped create a mystic and surreal image which identified with the group. The interior of the album features several colourful photos of the band in concert.

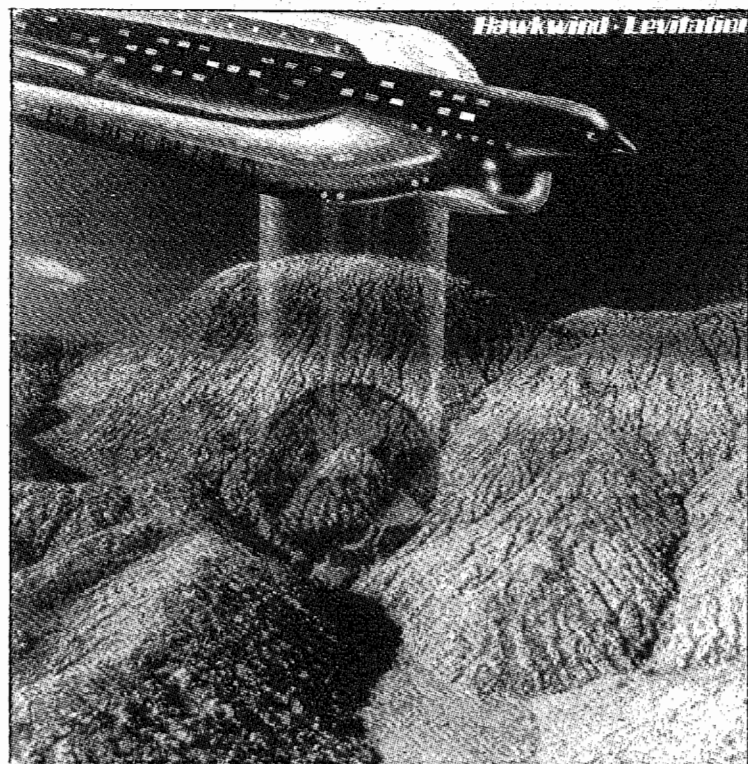
This great double-album is well worth adding to your record collection, whether you are a Yes freak or not. It is a shame that this group are not as popular as they should be, for they possess some great musical talent as well as the ability to rock hard.

**The Hawkwind**  
*Levitation*  
Bronze (through Festival)

A fortnight ago I had never heard of *The Hawkwind*, until the editor of *On dit* asked me to write a review of a "heavy-metal" type record for this feature. Naturally someone had already thought of reviewing *Black Sabbath* and *AC/DC* so I had to find something else; that something was *Levitation*. *The Hawkwind* cannot only be credited with the birth of the space-rock genre, but they are responsible for influencing everyone after them in the use of synthesizers in rock music. *The Hawkwind* has also been the breeding ground for many of the key members in other well known groups, not the least of which is David Bowie's band, which was joined by an ex-member of *The Hawkwind* in the mid seventies; in fact, one sage of the music industry speculates that the albums *Station to Station* and perhaps even *Heroes* might otherwise never have been released.

These things and *The Hawkwind's* own incredible diversity are due to their exploration of a wide variety of sounds and musical styles.

In trying to examine *Levitation* in the context of their previous work I can see in it the emergence of a renaissance in which the band is diversifying its style, is musically more refined and technically more skilled. The album combines with the underlying metal-rock style a degree of musicality not normally expected of a band in this class



(except *Deep Purple*), their music contains aspects of the new-wave beat, the electronic expression of Jean Michel Jarre and some of the beauty of classical guitar. The lyrics are what you have come to expect from the band; they contain *The Hawkwind's* philosophical element and some of the despair music they are equally famous for. An example of the latter is in the song *Who's Gonna Win the War?* which talks about the major consequence of a nuclear war; no one

will win.

If you listen to the album on a good sound system you will also appreciate their technical achievements in production. The album is well recorded and expertly mixed. It uses stunning stereo image techniques in conjunction with the synthesizers to create a very exciting listening experience. If you love music, open that closed mind of yours and listen to it.

Michael Brock

# Live Too Late

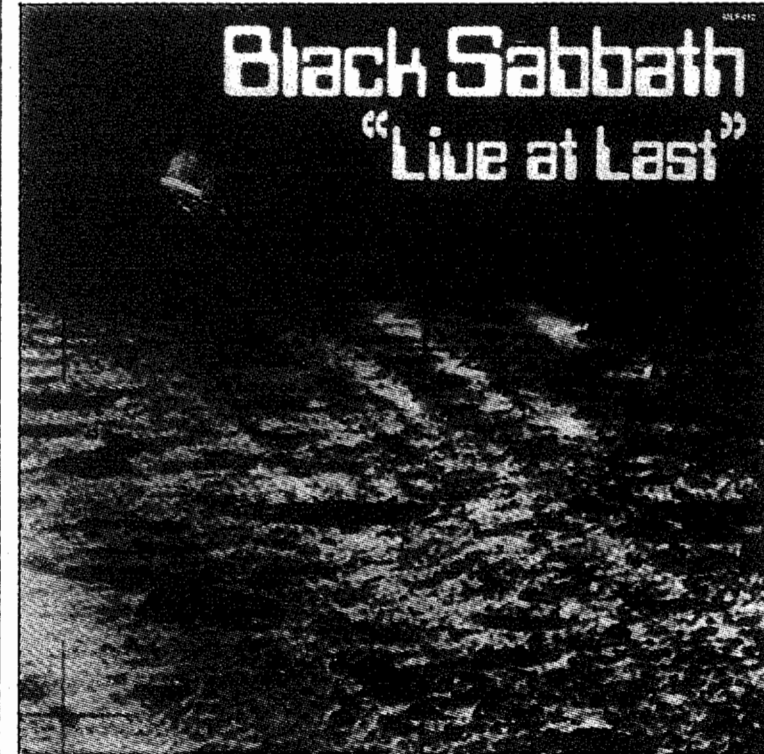
**Black Sabbath**  
*Live at Last*  
(7 Records)

With the recent release of the excellent album, *Heaven and Hell*, *Live at Last* has become somewhat overshadowed and could be more aptly retitled *Live Too Late!*

In short, a bad album from a good band. The ability of the mixer is greatly exceeded by the standard of musicianship. This album is poorly mixed, to give an overall muddled sound.

About the only saving features of the album is some brilliant guitar work from Tony Iommi. Geezer Butler's bass is lost in the mix. Bill Ward's drumming on the album is good, but Ozzie Osbourne's vocals are barely adequate.

This album features several classic *Sabbath* songs, including *War Pigs* and *Paranoid* from the *Paranoid* album; *Sweet Leaf* and *Children of the Grave* from *Master of Reality*; *Snow Blind*, *Tomorrow's Dream* and *Cornucopia* from *Black Sabbath Volume 4*; *Sabbath Bloody Sabbath*, *Killing Yourself to Live* and *Wicked World* which contains a portions of other *Sabbath* hits.



In summary, this album is not really worth buying unless you are a die-hard *Sabbath* fan. If you want to get into *Sabbath* or would like to buy value in their new album

*Heaven and Hell* featuring Ronny James Dio who replaced the ex-vocalist Ozzie Osbourne.

Quentin Black

# Hell Too Soon

**Heaven and Hell**  
*Black Sabbath*  
7 Records

As *Black Sabbath's* best record to date, *Heaven and Hell* offers great listening to those who can appreciate heavy metal. The recent addition of Roger Dio to the group has added a new dimension to their sound. His powerful and grand voice; combined with Tony Iommi's now much improved lead guitar playing, form the spearhead of the group's onslaught.

Lyrics mainly deal with the theme

of life/death and good/evil, living up to the promise of the title. This can become tedious in places if you're not madly interested (possessed?) by those concepts. However, outstanding tracks include the title track *Heaven and Hell*, *Die Young*, *Children of the Sea* and *Lonely is the Word*.

The production of albums of this standard by the heavy metal establishment makes the current heavy metal revival understandable. This album deserves a listen.

John Snowswell

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Hindmarsh  
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**\*\* LATE SHOW \*\***  
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# BURLAND PLAYS AT T'UNI

**Dave Burland  
Little Theatre  
Monday 23rd March**

Dave Burland played at Adelaide Uni. last week. "Who?" David Burland, one of England's most popular and respected folk singers. "Oh, well, nobody told me about it."

This seemed to be a common reaction from most students I spoke to. Many would have attended Burland's free one hour performance last week, had there been adequate publicity for the event. A paragraph in B & C and a couple of handbills and that was it. No posters, no one with a loud speaker reminding the masses that the show was on. When a musician, especially one of Burland's calibre comes for a free performance (i.e. paid for by Union fees) perhaps we, who indirectly foot the bill, should be given more notice about it.

Despite the meagre audience, Burland was able to give a

thoroughly entertaining show. Accompanied only by his guitar, this fine musician was able to evoke a feeling in each song which represented the age in which it was written. When singing a traditional English ballad, his voice captured the speech patterns of the time, as well as immense emotion, to such a degree that one felt like a visitor to medieval life. To his credit, Burland was as much at home singing a tune *Little Feat* did in the mid 70's; such was his diversity.

Burland has an edge over many other 'folkies' in that his singing has this extra bit of authenticity about it; his lyrics are transformed from a bunch of words to human statements. Burland truly identifies with the pastoral world that much folk music is concerned with. He repulses London and other large cities, preferring to live in his native Yorkshire. "It's the best place in England," he told me. "London's

full of people after all they can get; I only stay there for as long as I have to. Then I'll go to a more friendly down to earth place, like Yorkshire." He enjoys a drink and a chat and is an avid cricket supporter, adding that he can't wait to see the Aussies vying for the Ashes in the coming months. He also remarked that Adelaide Uni. was one of the most picturesque and well situated campuses he has seen. "You really are lucky to have such a nice place to study; it's got a good feeling. It's not as pretentious as Oxford, and not depressing like some of the working class Universities in England," he said.

Generally he liked the feel of Australia, and hopes to tour again. Perhaps next time we'll be able to turn out a larger audience.  
**Paul Klaric**

# YOUTH PLAYS

In June the Australian Youth Orchestra (AYO) will be performing in the Festival Theatre - why not come and support music students from all over Australia? Prices start at \$2.58 for the best seats in the house - but more about that later.

The AYO is having a twelve day season in June - members fly in from interstate to join the Adelaide members for rehearsals and concerts. On June 9th the AYO will be performing *Symphonie Fantastique* by Berlioz - a musical interpretation of his hallucinations. Tchaikovsky's *Violin Concerto* is also to be performed by Geoffrey Michaels who is an Australian currently lecturing in the USA. Also on the programme is Barry Conyngham's *Horizons* - a world premiere because it is a new work composed specially for the AYO.

And this concert will cost \$2.58 if you subscribe to the Plus Six concert series - the AYO performance is part of this series. All six concerts in the series each cost \$2.58 or a total of \$15.50 if you are under 21 or a full-time student under 25. Surely the best prices in

town?

The other five concerts in the Plus Six series feature the Adelaide Symphony Orchestra in the Festival Theatre. This series is especially for youth - the conductors always discuss the works to be performed with the audience and the atmosphere is relaxed. It is a great way to experience symphonic music.

The Plus Six series is in place of the Youth Concerts normally held in the year.

To find out more about the soloists, conductors and programmes, collect a brochure from the Conservatorium Common Room at the back of Elder Hall, the Student Activities Office or the ABC Concerts Department, GRE Building, Gawler Place.

Why not give it a go - you might enjoy it? And the ABC Youth Orchestral Committee needs people like you - we are always open to suggestions, criticisms and members.

**Anne-Marie Meegan  
(for AYO and ABC Youth  
Orchestra Committee)**

# Stardust Memories

**Stardust Room Cabaret  
At The Warehouse  
Thurs. - Sat. 8.15  
until April 11**

I approached this show not knowing what to expect but was pleasantly surprised as soon as I set foot in the place. The Warehouse is one of the few venues I have experienced which encourages its audience to relax with a drink and/or a smoke while watching a performance. Bar prices, while expensive compared to Uni., are not outrageous and I managed to enjoy myself quite well. So, before you writes a slightly sozzled but nevertheless enthusiastic lady reporting on the phenomenon which is the Stardust Room Cabaret.

The first thing to remember is to disregard the word "cabaret", since

it has connotations of 60-40 bands in rented suits. This show is a pot-pourri of entertainment - very "bent" and very enjoyable to one who appreciates off-beat humour. As such, it is difficult to describe a story-line, but here goes.

Supposedly the audience has paid to see crooner Cat Bolero, but due to unforeseen circumstances, said gentleman has not arrived. So, for the length of the performance, we are waiting for Cat to show up and being entertained in the process by various members of the troupe. The troupe includes fairly good musicians, an MC (played by Bill Rough), singer Miss Dolly (Lyn Shakespeare) and comic find of 1981 Ian Gunn (playing Ralph the ukelele player). These people form the basis of the show with a magician and storyteller-cum-

pianist tossed in for good measure.

However, elements of the show are subject to change, since the troupe is experimenting with the format all the time by gauging audience reaction. Essentially, the show comprises songs from an era gone by, coupled with some very good and fairly average comedy pieces. Being a very informal atmosphere, it is the kind of show which invites audience participation (alcohol does such wonderful things to people). Best sustained performance must go to Ian Gunn - Kurosawa's "Seven Samurai" pales when compared with his Japanese warrior scene. Also, I've never heard a white man talk jive so well. It's on for two more weekends so catch it if you can.

**Penny Miller**

The ABC presents

# "plus six"

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- ★ Three concerts directed by A.S.O. Principal Guest Conductor in 1981, Jose Serebrier.
- ★ Appearances by celebrated Czech-born conductor Albert Rosen and English clarinet virtuoso Gervase de Peyer.
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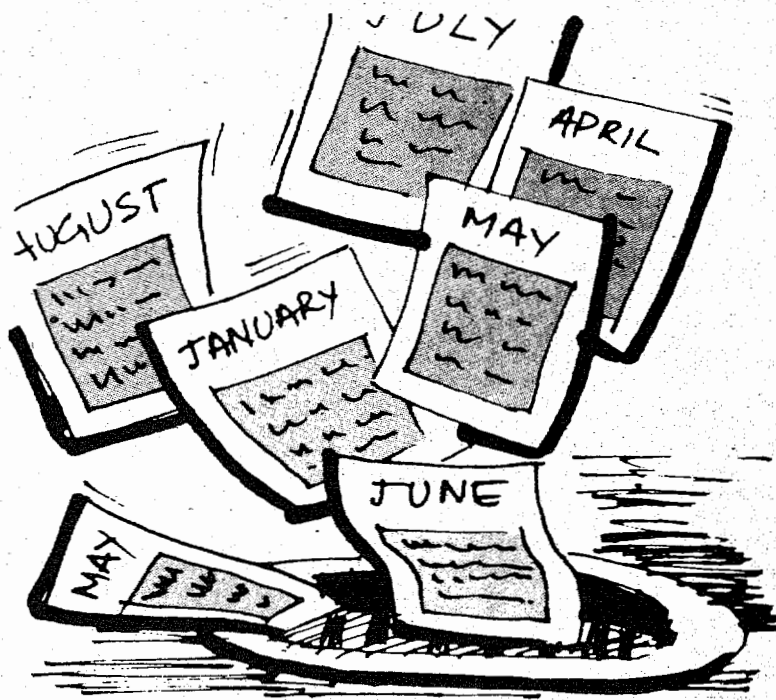
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Ask for free brochure.

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Don't forget to lodge your T.E.A.S. application with the Department of Education before March 31st.



Remember, you may send a form in incomplete and add details later when they come to hand.

Do not assess yourself; always put in a claim.



## Above the Ordinary

### Ordinary People

Despite being concerned with a family in crisis *Ordinary People* transcends the bounds of soap opera. Redford, in his directorial debut, has delivered to austere, sensitive statement about human emotions - how some people feel too much, and others not at all. The film focuses on an upper middle class family that is faced with a double tragedy. The eldest son drowned in a boating accident and his brother (who was with him at the time) responded by attempting suicide. Tim Hutton, as Conrad, is intense, disturbed and guilt ridden. His four month stint in a mental hospital (with its attendant shock therapy) hasn't really helped; overwhelmed by his environment, Hutton is powerless in the grip of circumstances. In striking contrast is his mother (Mary Tyler-Moore); she's incredibly orderly, revolving her life around material possessions. She's not cold to her son and tax-attorney husband (Donald Sutherland), rather, there's a certain numbness about her. Moore functions without feeling, being incapable of giving a hint of emotional commitment to those close to her. She regards her

screen son's suicide attempt as a "very private matter" - so private that she doesn't want to come to terms with it.

Hutton reluctantly goes along to Dr Berger, a psychiatrist (played with brilliant understatement by Judd Hirsch) so he can "regain control". It's here, in the confrontations between the twitchy neurotic and the laid back analyst that *Ordinary People* has its best scenes.

Yet beneath Hirsch's casual mask there is someone desperately trying to get below Hutton's psychic surface, to find the true causes of his disturbance. Hirsch sees the drowning as a catalyst for internal conflicts that would have inevitably arisen anyway. Hutton isn't the only one who's had inner schisms triggered off. Moore and Sutherland grow distant through a slow, painful understanding that maybe there's something seriously wrong with their relationship. So by the film's end all three see themselves and each other differently. Undoubtedly their troubles aren't over but they have all begun a journey leading to catharsis. And that's what makes *Ordinary People* such a satisfying film. **Nick X.**

# O'Toole Comeback

### The Stunt Man Academy Peter O'Toole

My main reason for going to *The Stunt Man* was to see one of my favourite actors, Peter O'Toole, in his "comeback" movie role. Nobody in recent screen history can play the part of a disturbed, neurotic and/or psychotic character better than O'Toole, and the prospect of seeing him cast as a demonic direction was promising.

At a surface level, *Stunt Man* might seem to warrant comparison with a fairly recent Burt Reynolds' vehicle, *Hooper*, in that both films deal with the efforts of a stuntman to meet the increasingly dangerous demands of an obsessed director. But whereas Reynolds and Co. played it mainly for laughs, *Stunt Man* director Richar Rush delves much deeper in exploring his characterizations, without giving way to pretense of self-indulgence. The fact that he usually does this so successfully is due largely to excellent performances from O'Toole as director Eli Cross, and

Steve Railsback (Charles Manson in *Helter Skelter*) as Cameron, the title character.

Cameron, a Vietnam veteran sought by Police for attempted murder, is virtually blackmailed by Cross into joining the film crew as replacement for the stuntman who was killed during the production of the director's World War One 'anti-war' epic. The film then concentrates on the relationship that develops between Cameron and the director, and the latter's Svengali-like influence over the stuntman. To further complicate this is the connection that both have with Eli's leading lady, Nina (Barbara Hershey). After several dangerous, spectacular stunts, a very edgy Cameron is convinced that Eli is trying to kill him, to add to the authenticity of the war movie. The matter is left unresolved until the final frame, and even then you can't be POSITIVELY sure of the director's motives.

Both Cameron and Eli are ambiguous, sketchily defined characters, and as the film moved

from one scene to the next, I was constantly altering my decision as to which of them - if not both - were insane, or whether it was my own paranoia creeping to the fore.

Large segments of *The Stunt Man* are fragmented and disjointed, but so too is its subject matter - the process of making a film and piecing together the final product. Railsback has the bigger role, and he handles it very well, but it is O'Toole who copped top billing and a nomination for the Best Actor Oscar; his sixth. He was last nominated in 1972 for his brilliant performance as a mad English earl with a Jesus Christ/Jack the Ripper identity crisis in the witty, iconoclastic *The Ruling Class*. His part in *Stunt Man* is probably his best performance in the intervening years. *The Stunt Man* would have been a good film without O'Toole, if only for Railsback, a wonderful musical score by Dominic Frontiere, and some exciting stunts. But O'Toole lends it something extra. He is the last of the truly masterly screen eccentrics. **Peter Rummel**

# REALITY~A BOX OFFICE FAILURE

*Raging Bull* is, in my opinion, one of the all-time greatest movies ever made in America, and certainly the most outstanding film of 1980. It has been playing here since February 26th, but is coming off in two weeks.

Why? Because the public have stayed away. I think this is a great shame. Not just because a great film is failing at the box-office, but that many of you who read this article haven't seen it and are really missing out.

The movie, starring Robert De

Niro, is the biography of Jake La Motta, the "Bronx Bull": the middle-weight champion boxer. However the movie is not another *Rocky* or *The Champ*. It is not the story of a likeable underdog. Instead it shows a man who is a loud-mouthed brute, who beats up his wife and brother, and takes his guilt out in the ring by letting himself be punched into a bloody pulp.

It has some, but not many, very violent scenes that may cause you to look away, but that are acceptable within the context of the

movie. The acting by De Niro is nothing short of superb (he gained three stone to play the older, washed up La Motta) and the same is true of the rest of the cast. The beautiful, black and white photography is an achievement in itself.

However unsympathetic a character he may be, the story of Jake La Motta's rise and fall should appeal to all who are interested in seeing real people portrayed on the screen, even as uncompromisingly as this. I recommend it!

Nominated for 3 ACADEMY AWARDS inc.  
BEST ACTOR - Peter O'Toole

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It was DUVALL in "THE GODFATHER"  
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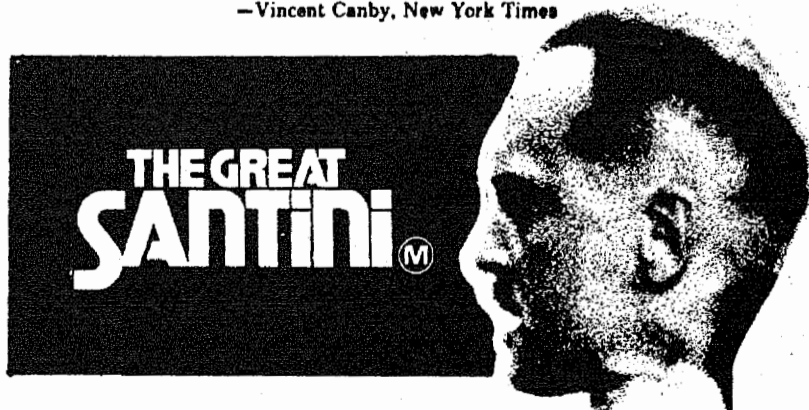
It is DUVALL in the greatest rôle of his film career... 'THE GREAT SANTINI'

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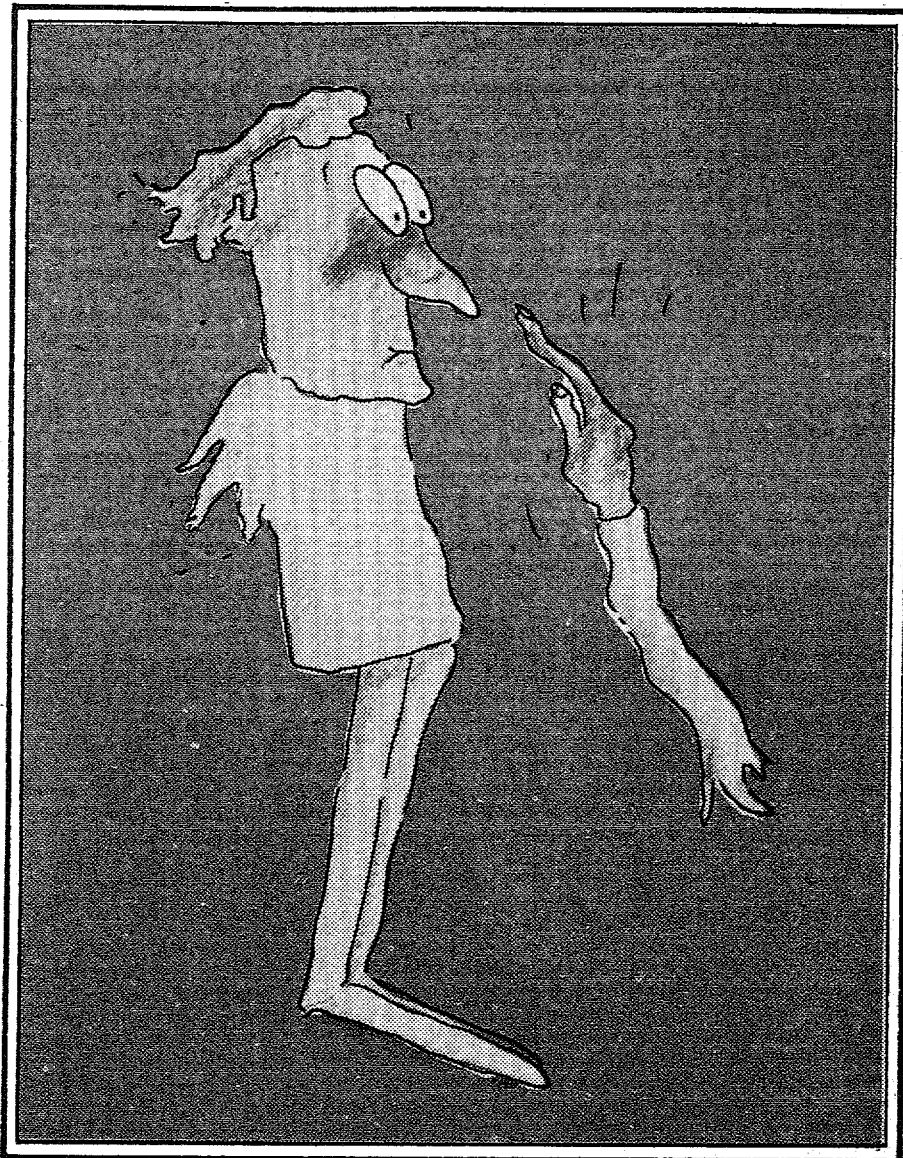
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# PICK A CANDIDATE

## Not Your Nose



## SAUA Union Council By-Election

On the first three days of this week voting will take place for the Students' Association/Union By-Election. The purpose of this article is to briefly inform you of the particular positions and committees for which candidates have been nominated. The election broadsheet with details of the candidates and their policies is available now in your departmental pigeon hole.

The rigors of study, financial difficulties, employment prospects and other commitments have taken their toll of a number of students elected by the student body last August. Therefore the purpose of this by-election is to fill the vacancies until the general elections in August.

### STUDENTS' ASSOCIATION

The Association, of which every student is a member, is an autonomous body of the Adelaide University Union, which directly represents students on various bodies (i.e. university administration, government departments, private groups) as well as providing various services of a welfare and social nature. The Association has two committees with positions to be filled at this election.

The Executive Committee of the Association, its decision and policy making body which at full strength comprises twelve elected members, has four vacancies, (i) The Education Vice-President whose duties include assisting the President, performing the duties of the President in his/her absence, to chair the Education and Public Affairs Committee (EPAC) and promoting a variety of education issues and activities, (ii) The AUS Local Secretary, who is the direct representative of AUS on campus, engages in the liaison between the SAUA and AUS, the promotion of AUS and its activities on campus. The AUS Secretary is also a member of the EPAC, (iii) Two General Members without Portfolio who take part in the decision making process and the promotion of the Association's activities.

The second Association Committee with a vacancy is the Education and Public Affairs Committee. The EPAC's function is the promotion of education, political and social issues. The vacancy on the EPAC is that of the Women's Officer who takes up issues on behalf of female students in

conjunction with the Women on Campus group and the AUS Women's Department.

### ADELAIDE UNIVERSITY UNION:

The Adelaide University Union, of which every student is a member with their annual payment of the Union fee, provides a wide range of services and facilities such as the refectories, cinema and theatre complex, bar and sporting facilities, etc. The decision making mechanism of the Union is the Union Council comprised of eighteen councillors elected from the student body. The duties of the councillors, apart from attendance and participation at Council meetings, includes involvement in a number of subcommittees which overview the running of those above-mentioned services and facilities. The Union and SAUA are run on money collected from the fee you paid this year, so voting for a candidate (or the non candidate clause) is one way of showing your concern for the way student money is spent. Voting is the most elementary way of indicating your feelings and participating in your student organisations.

### WHEN AND WHERE YOU VOTE:

MONDAY 30TH MARCH: 9am-5pm Student Activities Office; 12-2pm Medical School

TUESDAY 31ST March: 9am-7pm Student Activities Office; 12-2pm Wait Institute.

WEDNESDAY 1ST APRIL: 9am-5pm Student Activities Office; 12-2pm Law School.

Nick Runjajic  
Returning Officer for the Students' Association  
Don Ray  
Returning Officer for the Union Council