

• **'Brew'-haha** —
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Peddling P.D. pounds pavement
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LCC officials scared of Measures 8, 88, 91, 93

Rich Schultz

Staff Writer

Lurking in the large shadow cast by Measure 9 are four other proposed measures that have educators and students vexed from the mere thought of how they could impact LCC.

Measure 91, and its less radical offspring, Measure 88, are two tax-cut measures that would remove or increase the \$3,000 cap on deductions of federal income tax on state income tax, respectively. In other words, Oregonians would be able to deduct more (Measure 88) or all (Measure 91) of every dollar paid to federal income

tax on their state income taxes. Currently, federal income tax deductions on Oregon tax returns are limited.

The statewide effect of Measure 91 would result in a reduction of state-shared revenues to local governments, leading to a reduction of funds for local services, according to Measure 91's Fiscal Impact Statement which says the estimated \$2 billion loss of general funds would leave Oregon below an optimal budget supportive of today's services by about 22 percent.

George Alvergue, a member of LCC's Board of Education, says Measure 91 "destroys the notion of community," shifting the priority from the community to the individual. And since Measure 91 is a tax-

cut that would mostly benefit those making over \$200,000 annually, the top 1.6 percent of Oregon, it should be considered a measure that targets certain individuals, according to a statement issued by Gov. John Kitzhaber.

Locally, many teachers argue that Measure 91's impact on the state budget would increase class sizes, eliminate programs, and make it difficult to afford up-to-date materials without raising tuition costs significantly.

According to information released by the Office of the Vice President for College Operations, the financial impact of Measure 91 on LCC would result in the loss of approximately \$4.6 million, or

about 6.6 percent of the budget for the 2000-01 school year. This would result in an increase in tuition rates by \$15 per credit hour in order to maintain current programs and services.

Bill Sizemore, the author of Measure 91, argues that it won't necessarily force cuts in school spending because taxes generated from the projected economic growth in Oregon should offset any reductions in revenue.

Measure 88, developed by the Oregon State Legislature as an alternative to Sizemore's Measure 91, is basically a less extreme version of Measure 91. It would

see MEASURES on page 4

Additional ballot boxes ease election congestion

By Tim Boozer

Get out and vote, or just stay home and vote. Lane County Elections has announced eight new locations where voters can drop off their ballots for the Nov. 7 elections.

"The main reason for the new locations is to alleviate the

traffic problems caused by last minute voters," says Annette Newingham, Lane County's chief deputy clerk. The drop sites are also listed on the last two pages of the ballot booklets that voters receive in the mail, in the state voter's pamphlet and on line at www.co.lane.or.us/elections.

24-hour drive-by ballot drop box locations:

Eugene locations:

Parking lot behind state office building 165 E 7th Ave.

Bethel Library 1990 Echo Hollow Rd. at Echo Hollow Plaza

Amazon Community Center 2700 Hilyard St.

Springfield locations:

Lively Park Swim Center 6100 Thurston Rd.

Springfield Police parking lot 344 A. St.

Florence locations:

Florence Police Department 900 Greenwood St.



PHOTO BY TIM WULF

Joshua Roberts and Zack True console dog "Shavat" after it falls from the Center Building's upper walkway to ground more than fifteen feet below.

Cougar's unexpected appearance rattles custodian

Rich Shultz

Staff Writer

Mountain lion sightings are hard to confirm — the animals simply choose when and where to be seen. They are like a soft breeze: when they are present, you can feel it, but you can't see it.

But one LCC employee reported a recent encounter.

On the evening of Sept. 11, custodian Janet Martin came upon a mountain lion on the LCC campus.

She says she was walking from the Facilities Building near the Math Building around 1 a.m. when she saw what she thought was a "big dog" walking her way. It was moving from the west, by Bristow Square, toward the Math/Art Building.

Martin realized it was a big cat, not a "big dog," when she saw the shape of the mountain lion's head and ears. As fear and instinct took over, she turned and ran to the north side of the Math/Art Building

even though, she admits now, she should never have turned her back and run from a mountain lion.

She says simply she is now "more cautious" on campus at night, preferring to get around by means of a utility truck instead of on foot.

LCC Public Safety Officer Glen Goss says he has heard of a few sightings this year, but nothing has been confirmed.

Recently-retired Chuck Reid, from Facilities Management, says he has heard of other sightings as well, but as the first one on campus in the mornings, he says he has never encountered one. Even if he had, he says he would "not [be] worried about it."

This attitude is common among people who are informed about the animal's characteristics.

Oregon Fish and Wildlife Department biologist Bruce Campbell says there is a short history of mountain lion sightings in the surrounding areas of LCC. A large population of deer in the area serves as the mountain lion's primary food source.

Campbell says he would warn Martin to "peek out the window" from now on before going outside.

The elusive mountain lion has long been a symbol of fascination and fear among wilderness enthusiasts. It's secretive demeanor is a cause for bedazzlement while its title as the "largest pure carnivore" in North America — combined with its tremendous strength, razor-sharp claws, and ambush-style attack methods — compels every outdoor enthusiast to be respectful of its presence.

Although the public may consider the mountain lion also called puma, cougar and panther to be a dweller of the backcountry, the mountain lion probably considers the habitat behind LCC to be ideal for its purposes, says Campbell.

Steven Torres, author of "Mountain Lion Alert," notes that a mountain lion chooses its habitat depending on the density of prey, and a landscape diverse enough to provide cover for acquiring food, two elements Campbell suggests are found in the area south of LCC.

He says there are hundreds of mountain lion sightings reported yearly in Lane County, and there have been continual "low level" sightings in this area. Oak Hill

School, directly southeast of LCC, has a history of mountain lion sightings, Campbell says. At his request the school put a fence up separating the playground from the adjacent forest.

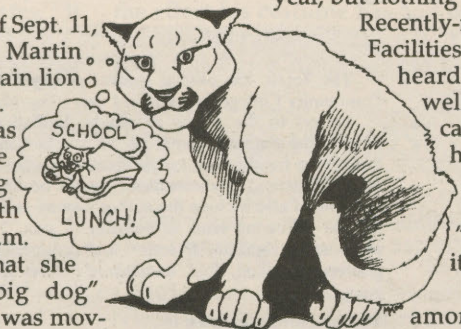
And Campbell suggests the possibility of a family of mountain lions, generations old, dwelling behind the LCC campus. He says people have become used to sighting them and, in turn, stopped reporting.

Most, if not all, reported sightings go unconfirmed. Campbell says the animals are so elusive, being nocturnal and stealthy, that attempts to confirm sightings would be futile.

Torres says, "[The mountain lion] is masterfully secretive and ordinarily very wary of people." But dating from 1890-1996, there were no reported injuries caused by mountain lions in Oregon, he says.

Campbell advises using "common sense" when dealing with mountain lions.

He says that the number-one cause of wildlife accidents in Oregon is caused by deer, not mountain lions. He says male bucks can be very aggressive and attack with little warning, using their sharp racks as weapons, but people don't recognize them as a danger.



Local OCA director offers rebuttal to anti-9 claims

Barry Dean Williams

Lane County Director, OCA

Opponents of Measure 9, quoted in Gloria Biersdorff's article (Torch 10/26), made a strong case for the passage of Measure 9, if one listens carefully to what they said.

Marty Johnson, a counselor at South Eugene High School, said that research tells him that kids are born homosexual, that it's natural. This is a perfect example of liberal dogma replacing objective knowledge in our public schools. It makes my case that high school counselors should not be trusted with issues of sexuality and suicide, except with the authorization and direction of the parents!

There is no research that has told Johnson that kids are born homosexual! No cause-and-effect relationship between genes and homosexual behavior has been established! Columbia University reviewed 135 studies and found no evidence of a biological determinant for homosexual behavior. The only adopted-away twin study, ruling out environmental influences found a concordance rate of zero for homosexual behavior. No hormonal differences exist!

Dean Hammer, the homosexual research scientist most responsible for pop-culture's belief in the gay gene, has qualified his findings to say only that one might inherit a temperament that could be controlled by an exercise of character. Hammer, reviewing

the work of others concluded that being a lesbian is entirely culturally transmitted. There are only boys and girls, and the physiological function of their organs are well established. The rectum is not a sex organ and neither is the mouth and esophagus. How many liberals, repeating nonsense for how many years, does it take to create objective knowledge and wisdom?

I have dogma that can eliminate all sexually transmitted disease from the face of the earth. Liberal dogma on homosexuality elevates the sexually transmitted disease rate 23 times. My dogma is banned from these public schools while they promote their cult of sexual license and early death! These public schools are not neutral. They have enlisted in the army of a failed sexual revolution!

My generation declared sex "free" and then proceeded to pay dearly for it by sending divorce rates and sexually transmitted disease rates off the chart. Our back-up plan for failed contraception was abortion and we used the back-up plan 35 million times. The back-up plan for failed sexually transmitted disease prevention is death!

Multicultural Center Coordinator and advisor to LCC's homosexual alliance, Susan Matthews, claims Measure 9 legitimizes homophobia. I hope she is purely a volunteer activist and not funded by our tax dollars because she is using her position to promote false liberal social dogma.

There is no disease or disorder called

homophobia. It is a concept fabricated by liberals and homosexuals to label anyone rejecting their immoral ideas as diseased and irrationally fearful.

LCC music major Rosalyn DeRoos said Measure 9 will breed ignorance and hate and take knowledge away from the masses.

It is not an act of hate to disagree with liberals and homosexuals! Disagreement is the most loving response you can offer to ideas capable of destroying lives and souls and disintegrating society into chaos! Ignorance is denying all physiological knowledge of how humans function, ignoring all the health statistics, and still insisting some people are born homosexual, without a single cause and effect relationship established to support that belief. They are asking us to believe the physiologically absurd, ignore a STD rate 23 times that of heterosexuals, and to redefine morality, all without any supporting evidence!

In addition to all of the above, liberals and homosexuals are asking all of the rest of us to pay for and have moral complicity in this latest assault on our values, by allowing them to use our public schools and the children of our society. This includes expecting LCC students to contribute \$1400 to send LCC homosexuals to San Francisco's immoral celebration.

Are they ready to allocate \$1400 to an LCC chapter of the Oregon Citizens Alliance so we can send some of you to seminars by the Family Research Council or Focus on the

Family? They would riot, destroy property and accuse LCC of homophobia, hate and intolerance.

This has nothing to do with tolerance as clearly stated in the response of a liberal Fort Lauderdale city commissioner to a Boy Scout executive, "We are going to keep hitting you with economic sanctions and we're going to bring you to your knees and eventually you're going to have to bow down and get with the program."

Liberals and homosexuals are conducting a revolution, right before our eyes, overthrowing one set of values with another. Judicial activists are changing the constitution and creating new legislation without going through the processes required and are violating the separation of powers. When courts won't take them the next step as with the Boy Scouts, then they use economic coercion and their intimidating name-calling (homophobe, ignorant, narrow-minded, intolerant, hateful, bigot) until they make us doubt the obvious and deny the values and the God of our parents and grandparents!

There are natural limits to life we have to obey, like gravity, and there is a lot of secular data pointing to sexual limits and very severe consequences beyond those limits. The Creator wanted to spare us from those consequences, warned us repeatedly, and even submitted to a miserable death on the cross to establish an escape route from sinful bondage. The rest is up to us!

A taste of Eugene: Where the elite and ordinary folks meet to eat

Tim Biggs

Editor in Chief

From tuxes to t-shirts, from babies to those barely moving, the diversity around me is staggering. The "Taste of Eugene" celebration is a time to meet old friends — and make new ones.

The "Taste of Eugene" is a showcase of the best and brightest of the city's stars of culinary delight, a flight of fancy for the discerning palette — and a good deed for those who count such things as worthy.

This night, the Eugene Hilton is brimming with those who sup-

port such deeds.

Once each year Eugene's restaurateurs line up their phenomenal gastronomic delights for the pleasure of hundreds — to raise needed funds for the benefit of the KIDSports scholarship program. The event affords the public the chance — for a fee of \$20 per ticket — to partake of samples of cuisine and beverages from restaurants they might not frequent, and KIDSports gains, too.

KIDSports is an after school sports program that "attracts almost 25,000 Eugene/Springfield area children to the commu-

nity's playing fields and courts each year," states the KIDSports Report 2000.

"Eugene is a pretty special place," says Dennis Nakata, morning radio personality from Magic 94.5, and announcer for the 19th annual "Taste of Eugene" show. "The community just can't say no to kids. That's why there are so many people here."

I stare out upon a veritable sea of human faces, some seated at tables, most standing in lines that move exasperatingly slow. Some of the faces reflect an "Oh, my! Why do I do this to myself?" attitude.

Yet many reflect a calm that comes from the knowledge that they are helping something much bigger than themselves — KIDSports.

LCC Culinary Arts Instructor Clive Wanstall calls the benefit a noble cause.

"Food is an important way to bring a group together," he relates. "It's a part of fellowship, and this is part of our responsibility as a community," he says.

"We served more than 1300 people tonight," he claims, "and that's a lot of people."

First-year Culinary Arts student Sarah Watts likes what she

and her classmates from Lane were able to do for the cause.

"Most of us started the day around 7 a.m. in class. It's been great. We've had people return more than once for the pasta dish we prepared."

Starting at 7 a.m., they diligently worked to create a pasta dish that was "to die for!" says Karen Fisher, a court clerk from Lane County. All of the students' time, food and energy were donated to the youth program, as were the proceeds.

As a budding chef, Watts says

see KIDSports on page 7

LETTERS TO THE EDITOR

Pass Measure 3, stop property seizure

"The DEA raided my home on Jan. 27, 1997 and stole \$35,000 in cash from my safe.

Why? Because they had "probable cause." I've never been arrested or even accused of a crime.

The Federal prosecutor in charge of the case has stated publicly that they have no evidence against me. But, thanks to the Federal forfeiture laws, the DEA has the power to keep cash and property they seize even though the property owner has never been convicted of a crime.

Now, I ask you, is that justice?

This country was founded on the principle that people are "innocent until proven guilty in a court of law."

But because of the War on Drugs, this has been kicked out the window. Now all the government has to do to take your property is to "suspect or have probable cause." They don't have to prove anything.

We need to get rid of these Gestapo tactics and take back our freedom. We need to pass Measure 3, because Measure 3 says, "the Government must arrest and convict before they

can take your property." Period.

Let's strike a blow for freedom. Please vote "Yes" on Measure 3.

Harry Detwiler
Ashland, Ore.

Non-smoker rights going up in smoke

"Here is another instance of Lane taking a proactive view on smoking.

With the rising cost and cases of health problems related to tobacco use, you would think LCC would not promote cigarette smoking. Yet here it is, the enlightened administration has deemed it fit for Groundskeeper Frank Drengacz to reward smokers by giving them coupons for use at LCC's cafeteria (see The Torch, Oct. 26 issue.)

Where are the non-smokers' rights to a clean campus? The ability to walk from class to class without having to pass through a lethal cloud of carcinogenic smoke?

It's true there are 150 urns around campus. They are everywhere. There is not one place for a non-smoker to enjoy the great outdoors without being accosted by cigarette smoke.

And what of the 20-foot rule? I could not find a single instance in any of LCC's literature mentioning this rule.

Maybe that's why there are urns placed within 20 feet of buildings and doorways, including two placed right outside the Center's main entrance, and often multitudes of smokers puffing away.

Would the money and effort spent on the "Butt Master" not be better spent on education of the dangers of smoking? Or maybe by establishing small smoking areas (to preserve rights)? Should Frank Drengacz be paid to reward smokers or fine them for littering or breaking the 20 foot rule? Which would be better for the common good of all LCC students?

I take the cutesy-cute attitude of the "Butt Master" as offensive and ridiculous. This is the best LCC can do about a serious problem? I for one hope not, and if you agree with my points write a letter to someone — this newspaper, the school president or... hey, how about the "Butt Master" himself?

Kim Griggs
Eugene, Ore

Measure 94 promotes judicial discretion

"A recent case proves perfectly why Measure 11 is not needed.

A 14-year-old boy convicted of murder was sentenced for 30 years-to-life in prison under the sentencing guidelines that the pre-Measure 11 people say are too lenient. If he'd been 15, then Measure 11 would have been applied and he would have received the exact same sentence. This is a perfect example of the fact that sentencing guidelines work perfectly and should never have been tampered with.

It's time we look at the facts and not at the fear tactics. It's time we learn the truth and not believe the lies. It's time we voted to get rid of this unjust law and bring justice back with the sentencing guidelines that allow for the necessary judicial discretion that Measure 11 omitted.

Please use your knowledge as voters this November and vote "Yes" on 94.

Stella Satterfield
Grants Pass, Ore

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The Torch, the official student-managed newspaper of Lane Community College, is published every Thursday.

Letters to the editor should be limited to 250 words and include the author's name, phone number and address (address and phone number are for verification purposes only and are not for publication.) Commentaries should be limited to 750 words and should also include the author's name and address. Deadlines for the following issue is Monday, 5 p.m. The editor in chief reserves the right to edit letters and commentaries for the length, grammar, spelling, libel, invasion of privacy and appropriate language.

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Bigamy can bring in twice as much jewelry

Kinsey Kaylor

Humor editor

Kinsey,

I broke up with my ex-boyfriend about a year ago. We were really good friends, but things just didn't work out. Now I'm engaged and have a long distance relationship with my fiancée. Frankly, sometimes I just need a friend, or maybe a little bit more. You know how it is.

So, I have been hanging around my ex-boyfriend and there is definitely temptation there, and in fact some messing around has occurred.

Would this go to show I'm in some trouble? What should I do in this situation? I don't think my ex-boyfriend really wants any type of relationship. Of course,

neither do I. In fact, maybe I'm luring him in because I'm confused. Please help.

Sincerely,
Thoroughly Confused.

Dear Ms. Confused,

I would assume you're Mormon, but the Torch is delivered nowhere near Salt Lake City. Maybe you're French. In some European cultures it's accepted to have several lovers.

It's common at French funerals to have the deceased's wife, children and mistress sit together at the funeral, even those of French presidents. Imagine Monica Lewinski, Paula Jones and God



knows who else, sitting front-row-center at President Clinton's funeral. Vive la France!

No, seriously, you're okay. I too understand why you enjoy polygamy, especially when you're not married, or in your case, almost married. Men are so giving, why have just one? Double your

benefits with two.

For example, you get twice the jewelry. And there is the benefit of always going out to dinner and never paying; you feel like a star, 'cause you're an actor in your own soap opera.

I couldn't contact a talk show psychologist, so I found the next best thing, Ember Livingston, a classmate who is a psychology major. Her advise:

"First of all, your ex-boyfriend doesn't want any type of relationship, so stop messing around with him! Secondly, if your fiancée were worth marrying, you wouldn't want to mess around. Friends are for companionship, not getting undressed with."

(Editor's note: Damn! I hope my "friends" don't read this.)

She continues, "As for a 'little bit more,' you can take care of that yourself!"

(Editor's second note: She doesn't mean take yourself out on a date, if you know what I'm saying. Nudge, nudge, wink, wink.)

After interviewing Mrs.

Livingston, others in my Sex in Society class were willing to give advice, anonymously (you'll see why.)

"He is your ex and there is a reason why."

"He is your ex, that's what he's for — messing around with."

"If you're going to be giving yourself out to everybody, might as well make some money."

My wise opinion is, break it off with both, it's already ruined. You need to find yourself, see if "walking the earth" like Cain in "Kung Fu" works.

There are counselors in the Students First office whom I recommend you. The counselors are cross-trained to help you with schedule problems and relationship troubles. Kill two birds with one stone!

Going, going, gone! Car bargains on the auction block

Skye MacIvor

Managing Editor

Need new wheels for that uphill commute to LCC? Check out a car auction.

Some cars at two area auctions sell for as little as \$200. (Yes, they run.)

The Lane County Auction on 3040 N. Delta Highway, just past Eugene Sand and Gravel and across from Home Depot, will offer seven General Motors autos, two Suburbans and four vans, among other vehicles. Bidding begins Nov. 2 at 10 a.m.

in a silent, written and sealed format and ends at 4 p.m. on Nov. 4. Bluebook values are posted on vehicles, but you can bid lower. Purchases must be made in cash, by certified check or with Visa.

Brasher's Northwest Auto Auction offers government General Service Administration vehicles and dealer trades. On Nov. 4 at 2605 Prairie Rd., over 250 cars will be up for public auction in the traditional, oral bid fashion. Brasher's auction rates range from \$200 to \$10,000.

All vehicles are sold as-is at both auc-

tions, although the Lane County Auction allows up to 24 hours for returns.

All Lane County vehicles are well-maintained and have excellent service records. Lane County replaces vehicles every 8-10 years. Thus, the auction. Known mechanical problems are listed on the auto's windshields, according to one press release.

Government vehicles offered by Brasher's also have excellent service records because employees who drive these autos receive incentives for maintain-

ing the vehicles, says Tony Ashley, marketing representative for Brasher's. They will accept purchases by cash or cashier's/certified check.

Both auctions offer an opportunity to view and check the condition of all vehicles, but not to test drive.

"Even if it's just kickin' tires, it gives them an idea of what's out there," says Ron Gernhardt, purchasing agent for Lane County.

"People really enjoy this. [It's] totally low-pressure."

E - Torch illuminates the information superhighway

Brad Jeske

Staff Reporter

The newest version of The Torch has just hit your local Internet browser.

The re-designed site went up on Oct. 25, 2000.

Like it or not, this is a trend in newspaper reporting and delivery of the news. The Internet is definitely changing the way we see, hear and read the news.

According to "Writing and Reporting News," by Carole Rich, the number of newspapers published on the web in 1994 totaled 20; by the late 1990s that number jumped to more than 3,600.

Robin Bailey, the new on-line editor of The Torch, is a multimedia design production student who has worked on the new site for the past month.

"I'm in charge of the layout," she says. "The content I take straight from the printed news-

paper.

"The main issue with the web site is compatibility," she says. There are two main browsers used by most people surfing the Internet: Netscape Navigator and Microsoft Explorer. But the two don't always read the code necessary to display web pages the same way, creating havoc for the programmer designing the site.

Bailey says she had to re-do the entire site because of problems with the browsers.

Typically, there are three levels of compatibility and right now Bailey's goal is to be at the third level, meaning that The Torch web site would be viewable to people with much older browsers.

Eventually Bailey would like

to add an audio and "Flash" portion to the site. Flash software allows web site developers to incorporate animation, high quality audio, and other dynamic features to the site.

A problem with Flash is that it can require lot of time to download,

unless the user is connected with a

fast modem, such as a cable modem, she says.

Bringing Flash into the site is important, Bailey says.

"But at this point [we will] keep an HTML version with the possibility of using a Flash version," she adds.

Carol Rink, the on-line editor of the UO's Daily Emerald, agrees. "If I could add anything on the Emerald site, it would be more multimedia elements . . .

streaming video, audio, stuff like that," she says.

Rink says that the Emerald is technically the on-line version of the paper. But she sees it much more as a dynamic element.

Should the on-line version of the college paper "mirror" the printed version, or should the on-line site take on a different role?

Torch Editor in Chief Tim Biggs says he has given the idea a lot of thought. He sees the web as an extension of the paper.

"Sixteen pages are the practical maximum that the Torch can be," Biggs says. "With the web site I don't see why we couldn't (make it longer)."

He feels that the Internet can open new doors with its technology, providing elements like animation that can't be done in print.

Rink says that the Emerald rarely has different or extra articles on the site, but adds, "We do have some unique things. For

example, we have an extensive search archive, extra sections such as 'Elections 2000,' the 'Moving Guide,' '100 years at the ODE,' and weather forecasts."

Biggs sees the advantage of the web site as a database for archiving back issues of The Torch.

"I'm really looking forward to seeing that happen," he says. "I won't have to spend 45 minutes looking in the closet for a story."

Having a database of past articles from The Torch would cut down the considerable research time for finding past stories.

Rink says that she sees the on-line version as offering more than most newspapers. "It would also encourage those stuck in the print format to get on-line and check out what's going on."

To check out The Torch's newest web site version, you can reach it at: <http://lanec.edu/torch/index.html>

e-TORCH



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Two surprised staff members receive honors at LCC

Judy L. Sierra

Staff Reporter

Two LCC program directors received prestigious awards this year for their service to community college education.

Eilene LePelley, coordinator of the Downtown Center's Business Technologies and Andrea Newton, division chair of Cooperative Education, won awards from two separate organizations, for their contributions in their divisions.

LePelley received the Northwest Regional Leadership Award at an October meeting of the National Council of Continuing Education and Training, held in Jacksonville, Fla.

She earned the award for her help in developing the LCC Community Learning Centers.

A letter to LePelley from the NCCET stated, "You are being recognized for your contributions in the design and implementation of the To Be Arranged

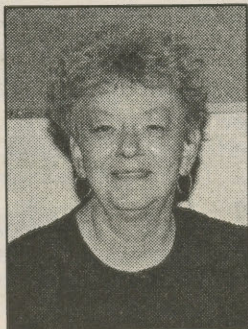
business computer application program at Lane Community College. Within the continuing education arena, it is vision and leadership such as this that will continue to make community colleges and our programs valuable to the students as well as the community."

To Be Arranged classes are tailored to fit a student's schedule with class time arranged by students.

LePelley has participated in the TBA program for 21 years at the Downtown Center.

"I was real leery taking it to the Learning Centers because we have instructors right here (at the DTC) and they wouldn't be on site."

"But," she says, "students actually take classes at the Learning Centers and it's meeting their needs. Most of these people are working nights."



Eilene LePelley



Andrea Newton

She explains that the students have real communication with instructors, which makes the classes easier on students.

"I was just blown away when I found out I received the award," she says.

LePelley received the Instructor of the Year award at Lane in 1987 and says that was the biggest honor of her life.

After 33 years, she says she still loves teaching.

"If I ever walk in the door and don't feel excited and motivated to be there, then it's time to

quit," she says.

Newton received the Outstanding Service in Professional Technical Education award from the Oregon Council of Career and Vocational Administrators. She was the only person to receive the statewide honor at the OCCV convention in Bend, Ore.

Newton was praised for her cumulative contributions to professional technical education programs in Oregon.

Once called vocational education, it was the training that people pursued for specific occupations.

"It's changed over the years because people could train for something specifically and were in that job for the rest of their careers," Newton explains.

"It's not the same now because jobs are more involved. You have to have more skills."

She says Lane now offers 52 professional-technical programs, ranging from respiratory therapy to auto mechanics, which train

people for today's careers.

"As far as I know, LCC has more professional-tech programs than any other college in the state," Newton says.

"This college also has the largest co-operative education program in the nation—for community colleges," she adds with a smile.

"Co-op education is really a win-win situation for students and the community. It's great to place students in a position to get practical experience in their chosen field."

Newton became division chair in 1998 following the retirement of Bob Way.

"Bob did such a great job for so many years and I'm happy to be able to continue what he started."

Newton says, "It's incredible to be doing something you really believe in—and get an award for it."

That's the icing on the cake, she says.

Scholarship and financial aid workshop slated for Nov. 16

Andrea Larsen

Lead Reporter

"Finding scholarships is a larger process than most people realize," says Geri Meyers, LCC Career and Employment specialist.

On Thursday, Nov. 16, LCC's Career and Employment Services Department will sponsor a workshop to instruct students on how to find and apply for scholarships.

Sign up to reserve a space by calling ext. 2217 or by going to Career and Employment Services in CEN 210.

The event will be held in the Forum Building on the LCC main campus, Room 309, from 4-5:30 p.m.

The workshop will feature Julie Keizur from the Oregon Student Assistance Commission (OSAC), which lists more than 150 scholarships in its packet, available for distribution in December at the Career and Employment Services office. Although there will not be any focus on particular scholarships, Meyers hopes to help students learn how to find scholarships that are right for them, how to go through the application process, write request letters, and acquire recommenda-

tion letters. Basic questions regarding eligibility will also be answered.

The Career and Employment Services office, located in the Center Building Room 210, has a list of available scholarships, including the Ford Scholar and Ford Opportunity Scholarships.

Ford Scholar grants are awarded to 100 students in Oregon, paying 90 percent of the cost of four years of school. Anyone is welcome to apply.

Ford Opportunity Scholarships are available to single heads of households, and is awarded to only 40 Oregon students, paying 90 percent of the cost of four

years of college.

Each scholarship requires an extensive application, and perhaps an interview. Awards are announced in May.

Meyers hopes for excellent attendance at this event.

"This will give them [students] a head start in the process," she says.

Another workshop, again featuring OSAC, will be held all-day on Jan. 20. It will provide more in-depth information into scholarships, discuss financial aid, and give free lunch to participants. To register for this workshop, watch for it in the non-credit section of the winter schedule.

MEASURES continued from page 1

increase the maximum deductible of federal income tax from \$3,000 to \$5,000.

The ramifications of Measure 88, according to the LCC Board of Education, would be a statewide reduction in general funding by \$168 million in the fiscal year 2002-03.

It would mean a loss of money for students covered on the Oregon Health Plan, and possibly money for student child care and Oregon Need Grants for eligible students, according to the Oregon Student Association.

The State Legislature, and other supporters of Measure 88, believe it is a more reasonable and responsible tax-reduction measure which would benefit Oregon taxpayers without harming schools, public safety, or other essential state government services.

Measure 8, referred by limited-government activist Don McIntire, limits state funding to 15 percent of Oregonians' combined personal income. In other words, Measure 8 links the growth of state spending to the rate of growth of personal income in Oregon.

For comparison, the most recent state spending level was about 18 percent of personal income, according to LCC Board of Education.

The financial impact caused by Measure 8 on LCC would cause the loss of approximately \$15 million off the 2000-01 school year budget, according to the Office of the Vice President for College Operations, causing an increase in tuition from \$36 to \$86 per credit hour to offset the estimated losses.

Alvergue says Measure 8 is "going down," as indicated in the polls.

The chief petitioners of Measure 8, Joe Foxall and Don McIntire, say it limits excessive state spending, which is the cause of higher taxes. They say Measure 8 would limit state spending in the next fiscal year to approximately \$30 million, which is about the same budget the state currently operates under. The 15 percent cap, they say, will keep state spending from increasing faster than its citizens' own economic growth.

According to Anne William's article in The Register Guard on Oct. 25 2000, the state would return excess amounts of revenue collected to Oregon taxpayers. Foxall and McIntire say that requiring excess revenue to be returned to taxpayers would help stimulate the economy by keeping more money in public circulation.

Measure 93, which Alvergue

also believes will be defeated, requires voter approval of any new proposed taxes, tax changes, new fees, or fee changes by a super majority of the voters. This means a proposed tax change or fee change would have to pass by the same percentage Measure 93 passes by.

Currently, Oregon law allows voters to refer on many tax issues, but fees and charges generally are not subject to voter approval.

The LCC Board of Education says Measure 93 could subject some already-approved community college and school district measures to a re-vote, which Alvergue considers "unconstitutional."

Oregon Taxpayers United claims Measure 93 would be retroactive to avoid a purge of tax and fee increases prior to its implementation.

One exception to Measure 93's super majority rule is tuition changes, explains the Oregon Student Association. This could lead to LCC being a target for budget cuts, it says, because community colleges would be one of the only institutions that could raise revenue without voter approval.

A statement issued by Oregon Taxpayers United says Measure 93 would require governments to spend within their budgets by requiring voter approval of any new or increased taxes or fees. If governments need additional money, they would have to persuade the majority of the voters to get it, they say.

"The bottom line," says Alvergue, "is [that these measures] will cut deeply into our programs." All public institutions would be hurt, he says.

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Dorris Ranch schedules sessions on local history

Historic park relates stories of the past in costume

Lauretta DeForge

News Editor

Kalapuya Indians, trappers from the Hudson Bay Company, and farmers who grow camas, hops, or filberts all have a share in the history of the Dorris Ranch in Springfield.

Dorris Ranch, located on South Second and Dorris Streets in Springfield, is a prime example of living history since it serves as an historical site and public park, yet is still an active filbert farm.

"It is a place that stirs the imagination and allows visitors to share some of the experiences of Oregon's early residents and appreciate the breathtaking beauty of the rural Northwest," says a park brochure.

The ranch, which the Dorris family eventually sold for a minimal fee to the city of Springfield, is now a part of the Willamalane Park system and has an interesting line-up of fall events.

On Saturday, Nov. 4, from 4 to 5 p.m., a presentation called "A Tale of Two Cities" is offered. Dorothy Velasco, editor of the Lane County Historian, will share her knowledge on the founding and settling of Eugene/Springfield.

On Saturday, Nov. 11, from 7 to 8 p.m. Tom Nash of Southern Oregon State University will present a program called "Oregon Trails, Oregon Tales." This presentation, which is an Oregon Chatauqua program, showcases regional folklore.

Nash will present "From Astoria to Vale," regional folklore revealing much about Oregon history. "It offers a chronicle of cooperation, strife, tradition, and ethnic pride," according to the program announcement from Dorris Ranch. This program combines storytelling and song to provide a kaleidoscope of Oregon's diverse cultural legacy. Included are anecdotes from many traditions: Nez Perce and Basque Indians, Hispanic, Chinese, English, African-American, and more.

On Friday, Nov. 17, 7 to 8 p.m., Nash will present a program entitled "Gouge Eye, Lemiti, and Noti," which will provide information on names of Oregon locales.

Another popular event for school groups at the Dorris Ranch is the Living History talks which are led by three different guides: Kalapuya, Trapper and Farmer. The guide for each section dresses the part and tells some of the information about the Dorris Ranch from the perspective of each group, says Susan Morasci, program leader at Dorris Ranch.

The Kalapuya Indians had a permanent win-



PHOTO BY DANIEL BERALDO

The Tomseth House is one of the few buildings on the ranch that isn't on private property. Certain buildings at the ranch can be used and rented by the public.

ter home in the Dorris Ranch area where they built longhouses of cedar planks over excavated holes.

In the summer they gathered berries and in the winter they trapped game. The Indians grew and harvested major fields of "camas," a native bulb, which they ground into flour to survive the winter. The Kalapuya burned trees each year to keep the fields open for the camas. There was probably a group of about 50 Indians on the site. When the western settlers arrived by covered wagon, the fields were well cleared and most of the area was prairie, says Morasci.

The trappers were members of the Hudson Bay Company and hunted beaver, otter, and mink in the Dorris Ranch area. John McLaughlin, leader of the Hudson Bay Company, was instrumental in the formation of Oregon's statehood by helping the settlers. Many people would not have survived the trip without him, says Morasci.

The Indians who raised camas were the original farmers on Dorris Ranch. The next farmers were the Thurston family who had a hops farm which they sold to George Dorris in 1892. Dorris, who was looking into the future, saved

the remaining forest and began planting orchards of filberts.

Ninety percent of the filberts for commercial use in the Northwest came from the filbert nursery at Dorris Ranch, says Morasci. This fact is even true up to the present day. The presentations at Dorris Ranch deal mainly with the farming done by the Dorris family and their filbert farm.

Dorris Ranch began in 1892, when George and Lulu Dorris bought 250 acres of fertile land along the Willamette River to establish the first commercial filbert orchard in the U.S. Over the next 50 years, the Dorris family planted 9,200 trees and harvested more than 50 tons of nuts each year, according to the park brochure. The ranch continues as a productive nut orchard but now operates as a nonprofit organization.

There are buildings on the Dorris Ranch that can be rented by the public for special events such as weddings and parties: Tomseth House, Pump House, and the Dorris Barn. The entire ranch can be rented if so desired, says Morasci.

Morasci relates that in 1899, graduating classes from the local high school told of having won-

derful graduation parties on the Dorris Ranch. The ranch had a pool that was fed by water from the Willamette River, a main attraction on their property. The Dorris family had a reputation for being gracious hosts.

Dorris Ranch still has wonderful paths that lead through meadows, through rows of filberts planted in perfect precision, through typical Willamette forest with high trees and ferns, down to a view of the river, up to the ridges overlooking the ranch. The area is amply dotted with picnic tables, sprinkled where visitors will enjoy them most.

Other activities that occur on the ranch are the "Day on the Farm," which offers hay rides and other activities during the annual Filbert Festival. There is a summer day camp with crafts, hiking, swimming, field trips and other activities during the summer, according to the brochure.

For further information about Dorris Ranch, you can call 736-4544.

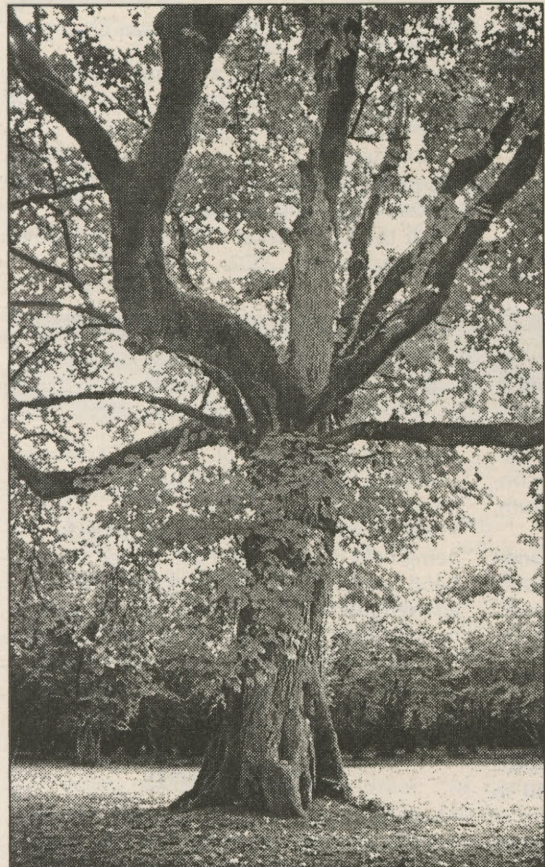


PHOTO BY LAURETTA DEFORGE

Dorris Ranch boasts a variety of foliage, with acres of filbert orchards lining the pathways.

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'The Mousetrap' ensnares a who-dunnit audience

Mack Singleton

A&E Editor

LCC's Theatre Arts will present Agatha Christie's "The Mousetrap." The classic murder mystery is full of twists, discoveries and surprises. Christie's understated humor fuels this gem of British theater, currently in its 48th year on the London stage.

Theatre Arts Instructor and Director of "The Mousetrap," Eileen Kearney, says "Die-hard mystery fans and newcomers alike will be delightfully entertained by this production. It will be an enjoyable evening, full of ... puzzle-solving and good British cheer."

The cast in this year's first LCC production will be Patrick Torelle, LCC theater faculty member appearing as the mysterious foreigner, Mr. Paravicini; LCC students Rachel Beck as Mill and Evan Elwell as Giles Ralston, the innkeepers; Christopher Henderson as Christopher Wren, an architect; Lulu Sturgis as Miss Caswell, a spinster with a background; Dandy Pond as Mrs. Boyle, a bossy matron; Chalan Moon as Detective Sergeant Trotter; and Larry Arsenault as a retired soldier.

The set design has been meticulously copied by LCC Technical Director of Music, Dance & Theatre Arts Skip Hubbard, from the original set designed by Anthony Holland in 1952 for the Ambassadors Theatre in London. It was dismantled and auctioned off for charity in 1999.

Dame Agatha Christie was a prolific writer of mysteries "The Mysterious Affair at Stiles," (1920) began her career but her clever plots kept her in the forefront of detective mysteries for years. Hercule Poirot and Miss Marple were two of her lasting detective heroes and



PHOTO BY JOHN BAUGUES

The play *The Mouse Trap* opens this Friday Nov. 3 in the Performance Arts Hall at 8 p.m. and will be playing Fri. and Sat. through Nov. 18.

can be found in such classics as "The Murder of Roger Ackroyd" (1926) and "Curtain" (1975) in which Hercule Poirot dies. She received the New York Drama Critics Circle Award (1954-55) and was made Dame Commander of the Order of the British Empire in 1971.

The play opens its doors for the first performance on Nov. 3 at 8 p.m. and continues on Friday & Saturday evenings through Nov. 18. The run also includes a 2 p.m. Sunday matinee on Nov. 12, and sign interpretation is provided. An opening night reception in the Blue Door Theatre follows the Nov. 3 performance.

A special showing for high schools is scheduled for Thursday, Nov. 9 at 12:30 p.m. Interested high school teachers can

obtain preparation sheets and ticket information from the Lane Theatre Arts Department. Tickets are \$10 for adults, \$8 for students and seniors and may be purchased by phone or in person at the Lane Ticket Office at 726-2202. Tickets are also on sale at the EMU Ticket Counter on the UO campus.

The Performance Hall at LCC is wheelchair accessible. Assistive Listening Devices are available with 24-hour notice. To help ensure that the audience, as well as the performers experience Lane productions free of distractions or annoyance, we ask that patrons leave cameras, recorders, cell phones, and children under age six (including infants) at home.

Oregon Shakespeare Festival actors to perform at LCC

Mack Singleton

A&E Editor

On Monday, Nov. 6 at the Performance Hall, two actors from the Oregon Shakespeare Festival will present a special evening performance as part of the Festival's annual School Visit Program.

Susan Champion and Tyrone Wilson will perform excerpts from Shakespeare as well as classic and contemporary literature.

During the 90-minute program, the actors will select from, but not limit themselves to, the following: "A Midsummer Night's Dream" or "The Tempest" (a 40 minute cutting of the play), as well as "Seven Guitars", "Joe Turner's Come And Gone" by August Wilson; "A Raisin In The Sun" by Lorraine Hansberry; Shakespeare's "Henry IV, Part I," and "The World According To Student Bloopers" by Richard Lederer.

Showtime is 7:30 p.m. Tickets are \$5 for general admission and may be purchased at the door beginning at 6:30 p.m.

Call the LCC Ticket Office for additional information at ext. 2202.



Tyrone Wilson



Susan Champion

A & E Calendar

Mack Singleton and Kawa Kuller

A&E Editor and Reporter

Music About Town



Big Hippy

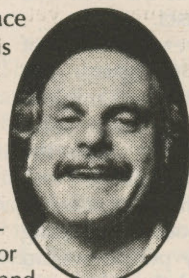
•Nov. 3. The WOW Hall holds a **Big Hippy CD Release Party** with special guests **Courtesy Clerks** and **Welsh Rabbit**. "Global Chillage" (Momar Music), is Big Hippy's first album. The band has played "their own variety of acid-rock fusion funk" since 1997. Show time is 9 p.m. Admission is \$7 at the door. Six to eleven year olds get in half price with adult, five and under no charge.

•Nov. 4. The WOW Hall welcomes **The Cherry Poppin' Daddies** back to Eugene for a **CD Release Party**, with guests **OPM**. The Daddies, who achieved something no other local act has been able to do, get noticed, will celebrate the release of their new CD *Soul Caddy* (Mojo Records). With the revival of interest in swing music, the Daddies made a top-40 single, have appeared on *The Tonight Show*, and have toured all over the country. Singer-songwriter Steve Perry says, "Deep down inside, I'm a sentimental guy, and I'm disappointed with a lot of what I see nowadays. That's what this record is about." Opening for The Daddies is OPM who are

touring their album *Menace to Sobriety*. Show time is 9:30 p.m.. Tickets are \$13 in Advance, \$15 at the door. Six to eleven year olds get in half price, five and under no charge.

•Nov. 5. The WOW hall presents **Gregg's Eggs**, featuring members of Zero. For the opening show, the band will perform songs by The Grateful Dead with local psychedelic rock band Roy G Biv. The Eggs, a six member band, combine vocals with instrumental improvisation. They play original music by Robert Hunter, including new songs and some previously recorded by Zero. Show time is 7:30 p.m. Tickets are \$10 in advance, \$12 at the door.

•Nov. 8. The UO Cultural Forum is welcoming the long overdue engagement of



Greg Anton



The Cherry Poppin' Daddies

Widespread Panic, a southeast rock & roll jam band, at the Silva Concert Hall in the Hult Center. Also performing will be **Sound Tribe Sector 9**. Doors open at 6 p.m. Show time at 7 p.m. Tickets

\$20 for students, \$23 for the general public. All ages invited. For more information, contact Chris Spinelli at the UO Cultural Forum, 346-4376.

•Nov. 9. The WOW Hall features **Tom Landa and The Paperboys** for a night of acoustic, folk, Celtic, Latin and bluegrass music. Montreal's *The Hour* reports that "The mixture of swirling violins, the energy of the banjo, guitar, accordion, drums and more make it impossible to sit down. But the lead singer Tom Landa's voice and song writing talents are reasons to sit still and listen." Show time 8:30 p.m. Tickets are \$11.50 in advance, \$13 at the door.

•Nov. 4. **The 22nd Annual Festival of Bands** opens in Autzen Stadium. The festival is one of the biggest marching band competitions in the Northwest, and more than 30 top high school bands are expected to join. The preliminary rounds, which feature hundreds of band musicians performing a wide variety of music, begin at approximately 7 a.m. and run till 4:30 p.m. Final rounds will start at 6 p.m. ending around 10 p.m. Tickets will be available at Gate B. All-day tickets are \$12 for adults and \$8 for students and senior citizens. For more information, call the UO band office at 346-5670.

Film and theater

•Nov. 9-11. The Robinson Theatre at Villard Hall will show Oliver Goldsmith's late 18th century classic, "She Stoops to Conquer," directed by Jack Watson. Offering an amalgam of comedy, domestic tragedy, comic opera and pantomime known as sentimentalism, Goldsmith avoids anything remotely heavy or cosmic. Tickets are \$10 to the general public; \$8 for UO faculty and staff members, seniors and non-UO students. \$5 for UO students. Tickets are available at the ERB Memorial Union ticket office, 346-4363, or show days only at the theater, 346-4191.

•Nov. 3. On the first Friday of every month St. Mary's Episcopal Church holds an Irish Dance. Participants will be instructed on basic steps, learning as they go. Doors open at 8 p.m. \$6 general admission, \$5 for stu-

dents and seniors. St. Mary's Episcopal Church is located on 166 East 13th. For more information, call 686-0545.

•Nov. 3. An Oregon Ballroom Dance is being held in Gerlinger Hall located on 1468 University St. Leather-soled shoes advised, dress up or dress casual. No partners necessary. Lessons will be held during the first hour. \$4 general admission, \$3 for students and UO faculty. Dancing starts 7:30 p.m. to 11:30 p.m. For more information call 346-6025.

Free Events

•Nov. 2. **Shawn MacDonald**, an alternative folk musician, plays at the UO Buzz Coffeehouse. MacDonald plays original songs written from his own experiences. This free event starts at 9 p.m. and runs until 11 p.m.

•Nov. 3. An opening reception for Graphic Design and Commercial Artwork by **Samonberry Mariposa** will be held at the WOW hall from 6 to 8 p.m. **Jupiter Hollow**, a Latin-jazz-fusion band will supply music for the event.

•Nov. 3. The LCC Art Gallery holds a reception from 6 to 8 p.m. for **Susan Lowdermilk**, graphic design, and **Marilyn Robert**, fiber arts, two art faculty members whose on-going exhibit will end Nov. 17.

Nov. 6. **Walker T Ryan**, appears at the UO Buzz coffeehouse from 9 to 11 p.m.

•Nov. 6. The ASLCC presents **Betty Porter**, performing Reggae in the LCC cafeteria from 11 a.m. to 1 p.m.

•Nov. 6. group recital, "Poetry in Song" will be performed by vocal majors and pianists from the UO School of Music. The concert is the first of three in a series of "Poetry in Song" recitals built on a wide variety of art songs. Concert takes place in Beall Concert Hall, located on 961 E. 18th Ave., at 7 p.m.

•Nov. 7. Medieval Film Series: "The Anchoress" plays in room 180 of Prince Lucien Campbell Hall, located on 1415 Kincaid St. The film is about a 14th-century woman in England obsessed with the Virgin Mary, and who is locked in a small cell in the village church. Film starts at 7 p.m.. For more information, call 346-4069.

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Cops on bikes get closer to community

Christopher Stiles

Staff Writer

For the first time in recent history Springfield police officers pedal bicycles through parks and neighborhoods to neutralize crime in key city districts.

The downtown district, and especially the Meadow Park and Island Park areas, are trouble spots. "Problems such as vandalism, theft, drugs and forgery are some of the main issues that face these districts," says Springfield Police Chief Jerry Smith.

"Their presence has made a significant difference," says Rose Zehner, owner of Rose's Diner, located on South A Street in Springfield, in regards to the Springfield Police Department's two-month trial program of Cops on Bikes.

Zehner says, "Many of my customers use the nearby Island Park and feel that it is much safer since the program started."

"Some of the key problems of the park are drug use, unlawful drinking and vandalism," states officer Jeff Murkin, one of the

four assigned to the program.

Over 30 community members signed a petition, initiated in Rose's Diner, that supports the program and its continuation, then presented it to the city council.

Zehner, who has sponsored many fund-raisers for different police needs, says, "We will do whatever it takes, if more taxes are necessary, that's fine. We have seen the influence that their presence has caused."

The program started on Sept. 1 and concluded Oct. 31.

Recently, city, park, school and Springfield Utility Board officials collaboratively identified common troubles and problem areas. They pooled together \$12,000 for funding the temporary project, trying to put a stronger police presence in the troubled areas. Putting them on bikes allows the officers to be in closer contact with the community.

A small portion of the funds went toward the acquisition of equipment while the rest went toward paying the officers.

"The department posted the overtime positions and had lots of interest," says Smith. "The four officers were picked from a large group of volunteers."

The officers patrol for a total of eight hours a week, riding in pairs for durations of four hours at a time.

"I love it!" says Murkin. "Our main objective is to be out there and to be proactive. Public response seems very positive."

The officers received training for the assignment from the Eugene Police Department, which has had a bike patrol program in existence for eight years.

Public Information Spokesperson Jan Power says the Eugene Police Department uses its "Cops on Bikes" to "patrol problem areas such as the Whiteaker neighborhood and the downtown area."

They are also used for parades and moving protests. The bikes allow officers more mobility and the ability to move more quickly through the many one-way streets in downtown Eugene.



PHOTO BY NICOLE DEVITO/THE REGISTER GUARD

Officers Jeff Murkin (left) and George Croll cruise the beat on their bikes.

KIDSPORTS continued from page 2

she's more into what she calls the "romance of food."

When she once again enters the job market, she wants "to open a little place where people can come and take their time," she says. "People have forgotten how romantic a meal can be. Good food isn't supposed to be gulped. It should be savored," she says.

Debbie Autz, a classmate of Watts, agrees. "I want people to take time to enjoy the food I prepare," she says. She also dreams of having a small restaurant, and wants to limit the number of customers at one time to about 45, she says, smiling. That way, "There's no rush. My customers will be able to enjoy!"

"I just love to cook!" says Wanstall. "I should do this for a living!" he says, bringing laughter to those around him who know that he *does* do this for a living.

Chefs and budding entrepreneurs aren't the only folks to partake of the fabulous fare. Local musician Patricia Prey calls, "I'm ready to eat!" as she walks by.

Housewife and mother of three Shonna Bowman won a ticket for the event from KMTR Channel 16, and ran out and purchased another for her husband Chuck.

"We've never done anything like this before," she says. Her favorite stop was the Oregon Electric Station table. "We waited for fifteen minutes, but the food was well worth it."

Chuck Bowman echoes his wife's sentiments. "I would probably do this again," he states. "It was neat."

Shonna Bowman remarks that

she is surprised at some of the choices available. "I've never had Thai food before. No one told me it was hot. Wow!" she says, her hand fanning furiously.

Fisher says she's tried some new dishes. "Some things I definitely like, and some things I don't."

And Julie [last name withheld by request] says "Everything is brand-new! I'd do it again. And it's only 7:30. Wait an hour, and you can go back!"

Max Orsini, owner of Orsini's Italian Cuisine in Eugene, owns "the only wood roaster for coffee beans in the United States," he tells me. "Wood roasting makes the coffee 35 percent less acid, so it's not bitter."

Apparently, wood roasting removes much of the caffeine, also, he says.

He turns to a customer and says lightly, "Italian men drink a pot of coffee before going to bed. It works much better than Viagra!" His laugh is as rich and full as the coffee he serves, and both men shake with amusement.

As I move on around the line of well-stocked tables, I reach out to grab a radish. Suddenly I'm aware of two brown eyes staring intently from beneath a bed of Romaine lettuce, followed by an aquiline nose and a smile. Chris Walle, the lettuce man, catering chef and preparation cook for West Brothers Bar-B-Que in downtown Eugene, tells me that he has been the cause of at least three plates of food falling to the floor.

"I like it," he says, referring to the effect his costume has had on the general public. "I enjoy it, it's cool, but I'm wilting!" as his let-

tuce hat continues to shrivel.

Fifteen-year-old Sean Ogle, a member of Churchill High school's tennis team, buses tables as those around him fill up and feel more uncomfortable from the great food, and the copious amounts they've eaten. Of his own explorations, he says, "I haven't found anything I don't like. Of course, I've pretty much stayed with things I knew I'd like."

Michael Devine and Crystal Campbell love where they work — Andrew Smash, a restaurant of the vegetarian persuasion, yet "Three [customers] who've eaten there for about 2 months just found out that all of our food is vegetarian. It doesn't taste like it," says Campbell, a general manager in training.

Andrew Smash uses tofu to simulate beef, chicken and pork.

"Meat eaters are always surprised," Campbell says.

I certainly was. The "meatballs" were delicious, yet contained only five grams of fat, and no meat.

"We're a 'fast-food' restaurant where you can eat what you want and stay healthy," says Devine, an LCC student who has taken some time off from school.

"Most people are stuck in their ways," he says. The food is very healthy, from the fresh-squeezed juices to the 'Smashwraps,' which Devine says are so good, he can eat them until it makes him sick.

The "Taste of Eugene" is an excellent way to reach out and touch humanity at its finest. It brings folks together, satisfying the palette, the soul, and fosters good-will among neighbors — and kids.

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Beermeister composes a rhapsody in brew

❑ *Patrons of High Street Cafe can enjoy "personable" ale with their fare, thanks to the imaginative labor of one eccentric brewer.*

Gloria Biersdorff

Features Editor

Bohemians, businessmen, and women with books drink cloudy pints of ale in the musky autumn afternoon on the back bricks of High Street Brewery and Cafe in Eugene. A sign in the tree above them reads "Caution, Falling Apples."

More subtle is the sign above the basement door at the southeast corner of the chocolate brown house at 1243 High St.: "Caution. McMnamin's Breweries. Good Beer."

Inside, a man in cotton long johns, baggy shorts, and worn, leather boots pours a bucket of boiling water over 350 pounds of barley in a massive stainless steel sink, or "mashtun." His fiery auburn hair stands out in all directions. A wiry beard hides his jaw. His eyes match the color of his ale.

Meet Lane Fricke, the man toiling under the floorboards of a turn-of-the-century flophouse to bring quality beer to the masses.

Seasonal Madness, Ruby, Nebraska Bitter, Everlasting Porter, Terminator Stout ... these are a few of the ever-changing brews Fricke concocts in the steamy underbelly of High Street Cafe.

"The best part about this job is that I have options," says the 27-year-old former LCC broadcast major, who has spent the past seven years honing the craft of beer-making in his backyard and closets, using sawed-off kegs for boiling kettles.

"I only have to make Hammerhead, Terminator, Ruby and the seasonals according to McMnamin's recipe. The IPA (India Pale Ale), ESB (Extra Special Bitter) and Porter are all my own recipe," says Fricke, who must keep beer flowing to the cafe's 11 taps. He draws a long breath and smiles. "It's a lot of work."

The labor involved in keeping up with the demands of ale-loving customers in a small-scale, "all hands-on" brewery — one of two in Eugene — casts Fricke in the role of medieval craftsman. His weekly routine mimics the rhythm of an ancient nursery chant: Monday's wash day, Tuesday's rack day, Wednesday, Thursday, Friday — brew days.

"I really like the brew days. It is hard work," he reiterates. "But if I could just brew, and not have to rack (fill kegs), clean the fermenter, harvest the yeast ... The idea of being a brewer is kind of a glamorous thing. But once you get into it," he smiles, "it's like being a glorified dishwasher."

But his affect is a paradoxical mix of chemist, artisan, mechanic and chef as he paces the cement floor between ubiquitous hoses to snatch up the Mash Data sheet, then pauses to stir the thick, fragrant barley stew slowly siphoning from mashtun to hopback, to giant kettle.

He returns to his test tube sampling of Sleepy Hollow ale, dropping a hydrometer into the brew to measure the sugar content. He calls this critical task "taking the gravity." The hydrometer reading tells Fricke the autumn ale is ready to be racked.

Taking gravities is a lightweight chore compared to lifting and rolling 170-pound kegs full of ale. Fricke must fill 36 kegs every week to keep up with the demand.

"In August, when I first started working here, my clothes were just saturated with sweat."

He washes 40 kegs inside and out every Monday, then hammers in the rubber bungs and hauls them up five

scuffed steps to "The Cage" — a shed surrounded by wire fencing — for storage.

The heaviest loads Fricke maneuvers are the 250-pound bins of barley mash that settle out of the brew in its first stage of production. A farmer in Pleasant Hill fattens his cattle on the porridge, and markets them as "Brewer's Beef."

Fricke describes the role of brewer as another kind of farmer.

"You're almost like a yeast farmer, creating the prime environment for yeast to grow. It's like growing plants in a garden," he explains. Fricke pitches yeast into one of three huge fermenters in the kettle room, then fills the tank with hops-tinctured barley "tea." The yeast first attenuates — eats the sugars in the brew — then flocculates, or settles out of the beer and returns to hibernation.

"Yeast can be used 20 or 30 times over if it isn't ruined through degradation or mis-handling," says Fricke. "Yeast found in Egyptian times has been revived and used to make beer. In theory, you can use it forever."

Yeast is the most important element in brewing, not only because it transforms "sweet barley tea" into bonafide beer, but because it determines the quality and flavor of the beer more than any other factor, says Fricke.

"Ale is fermented at 70 degrees with a special strain of yeast — ale yeast — and the fermentation happens at the top of the tank. This generally produces a beer that's more estery, meaning there are different kinds of flavors, and they are more distinct."

Lagers, says Fricke, are made from a different strain of yeast and fermented cold. The yeast works on the bottom, creating a drier beer.

"Lagers got a bad name from brewers like Budweiser, Miller, Coors. Some people view Bud Light as a good, high quality beer — it's not."

Fricke's philosophy as a brewer is that people who enjoy imbibing ought to have access to a fine pint of beer.

"A lot of people want to blame alcohol for the ills of society ... I think that people are just crazy in general. You know, people, they wanna just drink beer. I think I'm providing a service by giving them a really good beer to drink. Otherwise they'd be stuck drinking big label beers. I'm giving people an alternative to the industrial swill that they get."

Fricke brews no lagers, just ales, both at High Street and at home. But he admits that the lagers produced in Germany and Czechoslovakia "actually do have flavor."

The ingredients used to infuse Fricke's ales with flavor, color, and aroma are simply these: barley, hops, water, yeast. But the variations on the barley/hop theme abound.

Barley comes in varieties ranging from sweet and blonde malted to bitter, black "75 lovibond" roasted barley, used to darken and intensify porters and stouts.

Then there are the hops, the clover-like flowers of a twining vine that have been used to flavor and preserve beer since the 14th Century.

"Hops make the beer bitter, and give it a floral smell. I add three different hops at three different times during the kettle boil — bittering, aroma and finishing hops. Just to make a beer hopper there are 10 different things you can do," he claims.

Fricke says he likes the acrid, nicotine taste of hops in his mouth while he works.

"I use it like chewing tobacco," he smiles.

And he listens to experimental jazz on the order of Nels Cline and Gregg Bendian's remake of John Coltrane's "Interstellare Space" as he clamps and unclamps hoses, checks valves, and marks up his Cellar Operations sheet that rests near the Edgefield Pinot Gris bottle branded with a skull and crossbones. Its contents: Iodine.

"I use iodine for starch conversion tests — I don't need to do that very often." Fricke waves his hand toward the medley of small, marked bottles surrounding the faux Pinot. "I guess I have a lot more of that stuff than I need, huh," he laughs.

The improvisational quality of Fricke's craft mirrors



Sample of artwork that was created in the earlier days of the local brewpub.

The kettle that holds 240 gallons of barley "tea" and hops bears a typical McMnamin motif, and a sticker that reads "Have a Nice Beer."

PHOTO BY TIM WULF

his character, which gravitates toward the odd, experimental, and random.

His musical instrument of choice is a washtub bass, which he's been playing for eight years.

"When I lived in Memphis, Tenn., me and my friends wanted to form a band. But none of us had any money for instruments. So we checked out books at the library on how to make our own. When I saw a picture of a washtub bass, the light bulb went on in my head. I knew that was what I wanted," he says.

He is playing on his third washtub now.

"My friend used the first tub as a lid to a grill and destroyed it," he says.

Fricke made his second from a wash pail, for carrying ease.

Now he plays a full-size tub bass again.

"I get together with my friend Kev, who plays guitar, and we do noise improv — loosely called 'jazz.' We try not to play together. I like to go totally frantic, convulse, make music come out."

Fricke says this is his favorite kind of music: discordant, experimental sounds that aren't necessarily conventional — by people who aren't necessarily trained musicians.

"I like things I'll never be able to hear again, and I've never heard before," says Fricke.

He likes to brew beer in the same spirit of innovation, hoping his customers will appreciate the nuances of drinking pleasure borne of his craft.

And they do. Pat Ezard, who works in Dot Dotson's photo processing lab by day and winds down over ale at High Street Cafe at least a few evenings each month, says he likes what he tastes.

"I've been coming here for several years now. The place has had its ups and downs in the past, with different brewers. But, now — yes — I am pleased with

Lane's brew. Hammerhead is my favorite."

Manager Jenny Gomez agrees with Ezard that Fricke is one of the best brewers to work at the cafe since the McMnamin brothers — Mike and Brian — transformed a modest coffee house/art gallery into an eclectic, colorful cafe and brewery in 1988.

"I am very pleased with Lane. His beers have a very unique style and taste to them. They have a personal touch; you can tell, when you're drinking it, that this is Lane's beer. He fits in well here. I can see him being with us for a very long time."

Former LCC student Lane Fricke measures out 350 pounds of two-row barley, a staple ingredient in the Hammerhead ale he brews under the kitchen floorboards of High Street Cafe.



PHOTO BY TIM WULF

"I'm giving people an alternative to the industrial swill that they get."

— Lane Fricke

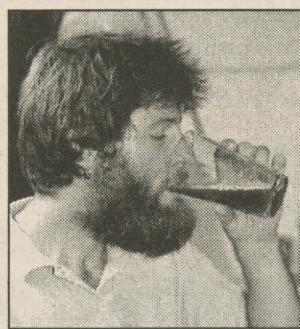


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