

New accounting department head announced

Dr. Larry C. Pointer will head the Department of Accounting at TAMU beginning this fall. Dr. John E. Pearson, dean of the College of Business Administration, said Tuesday.

Pointer is an associate professor of

accounting who has recently returned from a two-month stay as a visiting professor at Northeastern University.

He succeeds Dr. Kenneth Most, department head since July 1970.

who is returning to full-time teaching duties.

Pointer became a certified public accountant in Florida in 1968 and received his doctorate from the University of Florida in 1969. The following year he was voted to

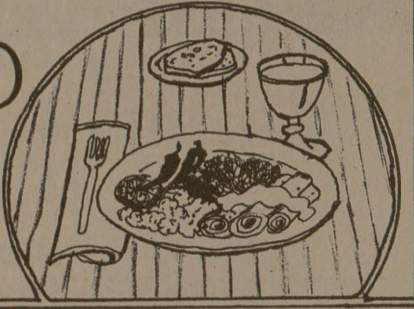
membership in the Outstanding Young Men of America publication.

A member of various professional organizations, Pointer has just finished a research project involving accounting procedure training mat-

erial for small municipalities in Texas.

He is married and the couple has three children. Dr. Pointer is a former member of the Marine Corps.

GUSTO



By JAMES RAWSON

This week Gusto is branching out into a new feature: recipes. From time to time Gusto will have a recipe at the end of the column either from our resident cook's files or from a popular restaurant.

Texas Avenue holds a good variety of places to eat, and we looked at a few of them last time. Absent from that column were the two hotel restaurants that are close to the campus.

Closer and perhaps better established is the "Ramada Inn." The thing to bear in mind about most hotel dining rooms is that they are expensive. The menu at the Ramada is high but not ridiculously so.

The food here is very good for the most part, particularly the hamburger plates, hamburger steaks, chicken-fried steaks and Italian dishes. The service is good and the atmosphere quiet. The Ramada caters mainly to their guests, businessmen and visitors, but students are welcome. You can get a casual lunch or a very nice dinner for a reasonable price.

At the new Holiday Inn restaurant, the food is more expensive. Although it is good, I would not recommend it to students because of the price and the more formal atmosphere. The Holiday makes a nice place to entertain, but not to get a convenient and cheap meal. The atmosphere and service are both what you expect from a Holiday Inn—nice and refined.

Just off Texas by the Holiday Inn is Dominik Drive where you can find some of the best hamburgers and fried chicken in town.

Hamburgers are the feature at Whataburger. The Whataburger, as advertised, has a quarter pound of good beef with all the trimmings, made to your order. Being able to specify how you want your burger is a service that is rapidly disappearing but can still be found here. Crisp, not soggy or tasteless, french fries are available as are apple fried pies. The whole menu is inexpensive, making Whataburger a popular student spot. Their dining room, however, is usually dirty. Another

Whataburger is located in Bryan on Texas Avenue, just past the bend in that street.

Across the street is the recently-opened "Kentucky Fried Chicken" for College Station. Colonel Sanders' recipe still brings people in, and for good reason. This is some of the best fried chicken around, and it has a reasonable price. The franchise offers only takeout service, but you can eat it there in the dining room. Service is friendly and efficient. It makes a great place to get a Sunday evening meal to take back to the room.

Now, as promised, Gusto's recipe of the week:

Beef In Mushroom And Beer Sauce (from the Gusto file)

- 1 pound thin beef (round or breakfast steak)
- 1 teaspoon butter or margarine
- 1 can (10 1/2 oz.) mushroom soup
- 1/2 cup mushroom pieces or slices (canned)
- 1/4 cup chopped onion (large chunks)
- 1/2 cup or half can of beer
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon paprika
- 1/2 teaspoon celery salt (optional)
- Salt and pepper to taste

6-8 oz. dry thin noodles

Freeze the beef to make it easier to cut. Cut into thin strips, allow to thaw and brown it in butter in a large skillet. When almost brown, add to it the onion and mushroom pieces and stir until the beef is browned. Add the mushroom soup from the can and the beer. Keep stirring until the soup and beer mix. Add the seasonings, stir and simmer for about 10 minutes or until the sauce thickens. Cook the noodles according to directions and spoon the beef and sauce over them. Serves three to four. Goes well with green salad, hot bread and a rose wine.

Until next time Gusto wishes you good appetite.

New Community Advisory Council will assist KAMU

A Community Advisory Council has been established to assist KAMU-TV. Establishment of the new council was announced by Dr. Mel Chastain, manager of KAMU.

TAMU President Jack K. Williams initially named eight persons to the council, with a ninth member, a TAMU student, to be selected this fall.

Four of the council members were selected from the community at large and four are affiliated with

the university.

The community representatives are Mrs. Arthur Davila, Dr. Nena A. Harris, Wesley K. Summers and Allister M. Waldrop.

University personnel named to the council were James L. Boone Jr., Wes Donaldson, C. J. Leabo and Lane Stephenson.

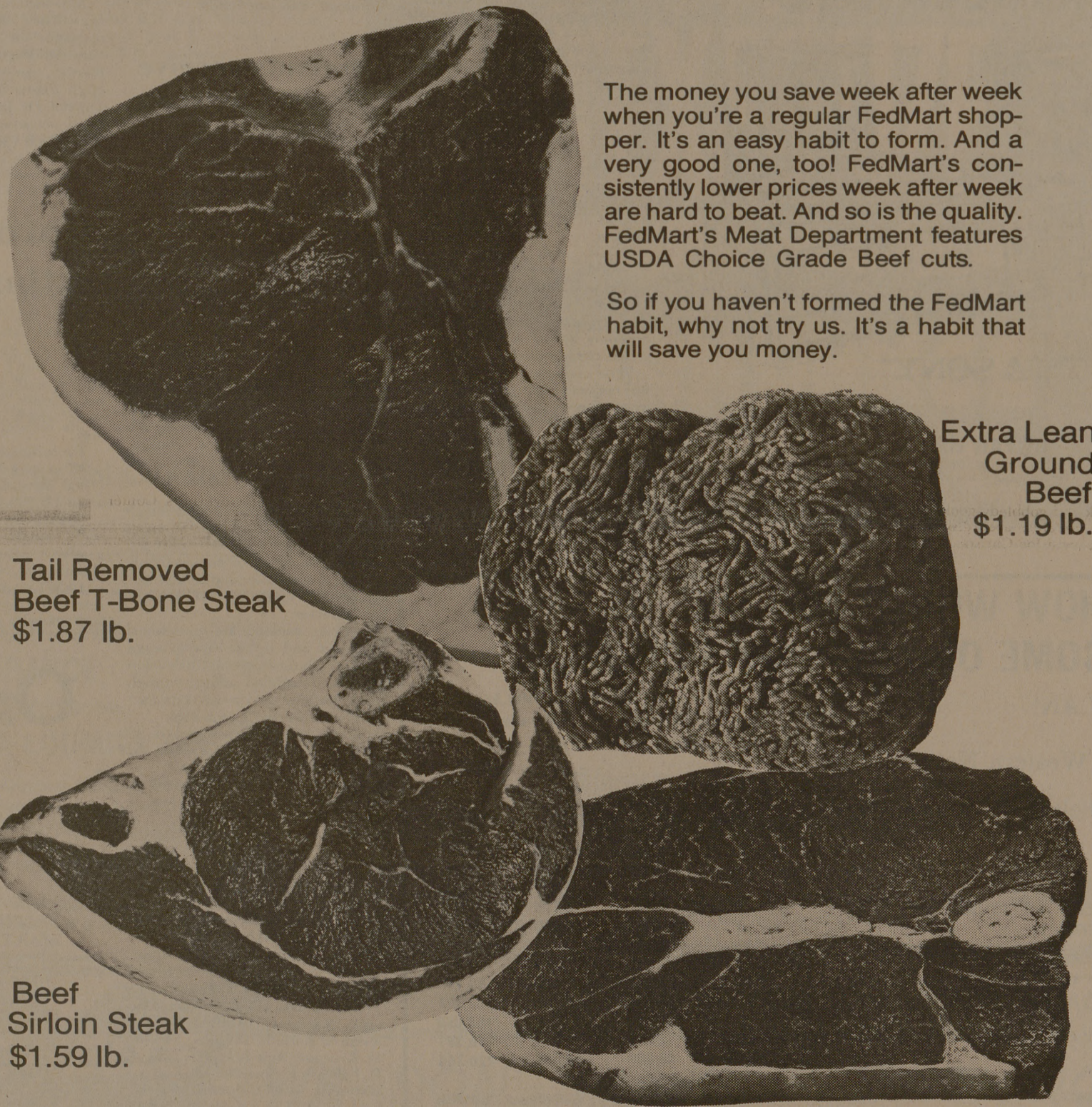
The council members will meet periodically with Dr. Chastain to discuss ideas for the public television station operated by TAMU.

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Pork Spareribs	\$1.19 lb.	Beef Chuck Roast	97¢ lb.
Pork Loin		1st 3 ribs	
Countrystyle Spareribs	\$1.19 lb.	Beef Standing Rib Roast	\$1.29 lb.

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