

Tower

Dining Room



Serving Luncheon Buffet
Sunday through Friday
11:00 A.M. to 1:30 P.M.
\$3.00

Top Floor of Tower Dining Room
Sandwich & Soup Mon. thru Fri.
\$1.75 plus drink extra

Open to the Public

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Gardening program to be held

The first in a nationwide program of gardening study courses will be held at Texas A&M University Dec. 7-9 in Rudder Tower. The series of four courses, designed to stimulate interest in horticulture and plants, is sponsored by the National Council of State Garden Clubs Inc. and is presented in cooperation with Texas A&M's Horticultural Sciences Department and the Texas Garden Clubs Inc. The courses will touch on such topics as use of native plants in landscaping, diseases, pests, soils and gross vegetative structure. A registration fee of \$12.50 is charged if paid by Dec. 5. Afterward, the fee is \$15.

Are you "crazy" enough to decorate your own bus with balloons?
Are you the type of person who enjoys people and "treating" them to good service?
Would you like to make \$2.75 an hour driving a shuttle bus with a shift that fits your class schedule?
Are you at least 19 years old?
Do you have a record of safe driving?
Are you willing to spend a week with pay learning how to be a safe, good driver and how to provide a valuable service to fellow Aggies?
Application deadline in next Friday. Pick up an application from Transportation Enterprises at 1701 Groesbeck in Bryan. Take 2818 North past Easterwood and past Central Freight. Turn right on 1688 and go one mile.

'Dead' week — devoid of activity

"This time of the semester is like padding down the middle of a river with waterfalls just ahead," a Texas A&M student observed today. "You know it's there, and it's a thousand feet straight down, but you can't turn the boat to the bank," he added. The smooth water is "dead week," starting Monday. It makes an abrupt directions change Dec. 9, with final examinations looming the week of Dec. 12-16. Studies, unfinished lab projects, semester reports coming due and other such matters are paramount in Texas Aggies minds. An official university policy week is totally devoid of major activities so students can prepare for and complete projects, term papers and reports. Only one-credit courses may have exams next week according to university regulations. Though graduating students required to attend all classes, they officially end Friday. Dec. 5, their semester grades are due. Admissions and records are closed Monday, Dec. 5. Tabulations made and those cleared for graduation Dec. 10 will be posted Friday, Dec. 8, in the Coke Building.

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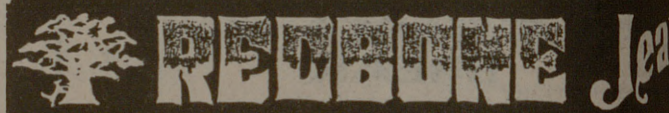
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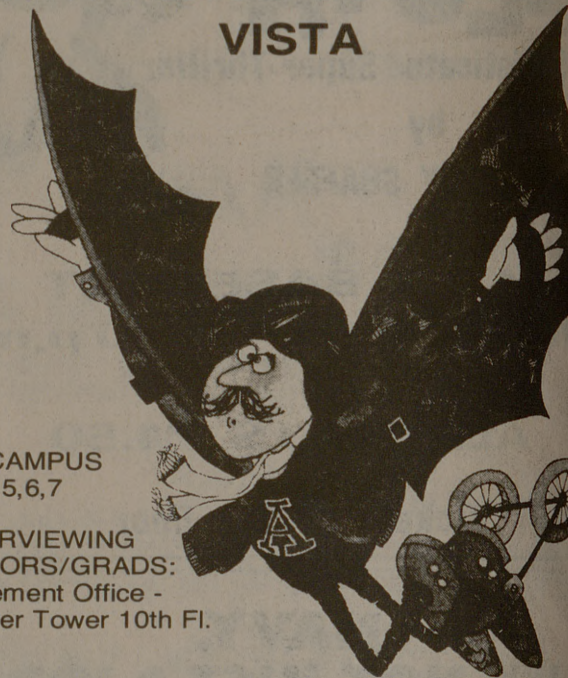
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INFORMATION TABLE - Student Center

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THE DEAN OF BEER'S FINAL EXAM.

(Or, was yeast really responsible for the fall of the Roman Empire?)

As your Dean of Beer, it is my scholarly opinion that just knowing the one word for beer is not enough. You must also know the reasons why. Because only then will I, Siglinda Steinfüller, be satisfied that you have graduated from Remedial Beer Drinking.

QUESTIONS:

Q: 1. The best water for beer comes from:
a) Big Duck Mountain.
b) Underground from Tijuana.
c) A small store in Macon, Ga.
d) None of the above

A: (d) No matter what you hear about "naturally pure" waters, virtually all brewers filter and further purify their water. But Schlitz doesn't stop there. They filter their water and then filter it again. So when they're through, it's purer than the purest springwater.

Q: 2. Klages and Firlbeck III are:
a) Composers of famous beer drinking songs like "I Left My Shoes in Heidelberg."
b) Owners of the world's largest unknown brewery.
c) Serving time in Sonoma, Calif., for impersonating Arnold the Wonder Seal.
d) More expensive barley.

A: (d) Schlitz blends Klages and Firlbeck III barley with the standard variety most brewers use because they believe it gives their beer superior flavor.

Siglinda Steinfüller
Dean of Beer



IF YOU DON'T HAVE SCHLITZ,
YOU DON'T HAVE GUSTO.



Q: 3. Hops are notorious for:
a) Their lack of intelligence.
b) Always getting to work late.
c) Losing their keys.
d) Being difficult to keep fresh.

A: (d) The freshest hops make the best beer. That's why Schlitz vacuum-packs and refrigerates their hops. So they're as fresh at brewing time as they are at harvest time.

Q: 4. The best adjunct to beer is:
a) Rice.
b) Corn.
c) Either rice or corn.
d) What's an adjunct?

A: (c) Every American brewer uses rice or corn to lighten the flavor of their beer. This is called an adjunct. But Schlitz knows how to use either grain interchangeably. So they're never at the mercy of an unfavorable crop. And neither is the taste of their beer.

Q: 5. The biggest misconception about yeast is:

- a) Carrying some in your pocket is good luck.
- b) It is good for hernias.
- c) It was responsible for the fall of the Roman Empire.
- d) To ferment beer, all you have to do is drop it in the vat.

A: (d) To make beer taste right consistently, Schlitz believes the yeast has to be evenly distributed during fermentation. That's why Schlitz gently stirs in their yeast. It's part of their Balanced Fermentation process. And they're the only American brewer who does it.

Q: 6. Chill-Lagering is:

- a) A popular German country and western singer.
- b) A Scandinavian winter sport played without clothes.
- c) A new ethnic TV comedy about the owner of an ice cube factory.
- d) The right way to age beer.

A: (d) When Schlitz ages beer, they age it cold—very cold—down to 29.5 degrees. It's called Chill-Lagering. And it's what makes Schlitz crisp, clean and bright.

Q: 7. A mini-brewery is:

- a) Hidden in a basement somewhere in Greektown.
- b) The result of trying to make Broken Toe, Idaho, the beer capital of the world.
- c) The right way to pretest beer ingredients.
- d) Both (a) and (c)

A: (c) Schlitz has a mini-brewery where they test-brew the quality of the ingredients that go into Schlitz—before they go into Schlitz.

SPECIAL BONUS QUESTION:

Q: True or false, the one word for beer is Duffelbrau.

A: False. There is no beer called Duffelbrau. Just as there is no beer like Schlitz. If you answered this question true, perhaps you should look into turkey ranching.