



Battalion  
photos  
by  
Clay Cockrill

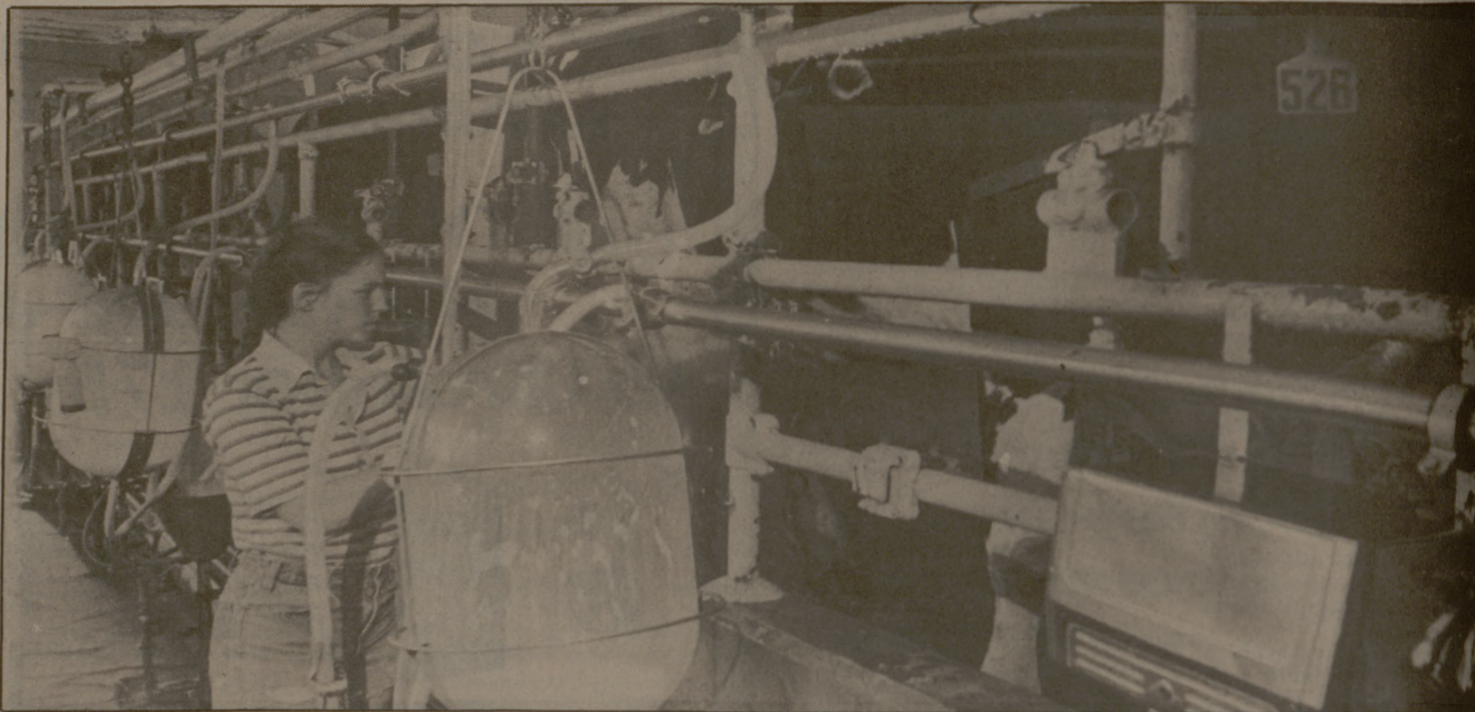


## Inside the dairy center

Machines do much of our work these days, including milking the cows; and twice a day — come rain or shine — 160 Holstein and Jersey milk cows are put through the ordeal at the Texas A&M Dairy Center. The cows move eagerly

along a shoot and into individual stalls where air vacuum milking machines are attached. The cows don't mind, said junior dairy science major Liz Banks (above and bottom right). Milking them relieves pressure in their udders, she said. Most

of the milk is sold through the Texas A&M Creamery, but during the summer with the lack of students much of it is sold to other sources. Calves born at the center, like the one in the upper right picture, are taken from their mothers at birth and raised artificially.



# Briarwood

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Coming Attractions:

Thursday, Aug. 9th... Billy Joe Shaver.	Friday, Aug. 10th... Colbey Joe Farraday and the Lost City Riders.
Saturday, Aug. 11th... Gene Watson.	

## Texas is home of hamburger?

United Press International  
DALLAS — Texas historian Frank X. Tolbert says the inventor of the American hamburger was the late Fletcher "Uncle Fletch" Davis of Athens, Henderson County, Texas. No questions allowed.

With that swallowed whole, Tolbert staged a contest to celebrate the 75th anniversary of the event. The contest might — but, emphatically, not yet — come to rival Tolbert's own chili cook-offs and world championship in the fall.

"Historians have long agreed that the first hamburger sandwich was introduced by an 'unknown purveyor' at the 1904 St. Louis World's Fair," said the contest announcement. "Not until Frank did his research in Athens was it positively established that Uncle Fletch was the man."

Tolbert said the original recipe included a half-pound meat patty on a toasted bun with mustard, pickles, lettuce, tomato and onions.

Other claims exist.

Yankees in New Haven, Conn., are convinced Louis Lassen served the first burger in America at his establishment there in 1895.

Tolbert admits Lassen served something — but not a hamburger.

Kenneth Lassen, who now presides over the cubbyhole that is Louis' Lunch — seating capacity, 28 — emphatically says the burgers served there today were cloned from the 1895 model.

In Albion, Ohio, people attribute the invention to Frank Menckes. They say he ran out of sausage at the Summit County Fair in 1892 and substituted the first hamburger.

Hamburger itself — the meat, not the sandwich — was said to have been discovered in the 13th century when Batu Khan, grandson of Genghis, slapped a piece of top sirloin under his saddle and rode it off into the night: presto, tenderized beef.

Batu and gang headed into Texas, where the Russians liked to eat and spread it around the States.

German sailors took it to the port city of Hamburg, where the body popped some salt, pepper, onion juice and egg yolk into a low on top and produced steamed fare.

Immigrants introduced the burger to the United States.

With all that under his belt, Tolbert decided to honor the man.

of Uncle Fletch with a month-long contest to find the best recipe concocted with native Texas ingredients.

The cookoff for seven restaurants took place at Tolbert's Chili Parlor in Dallas.

The finalists were selected from a panel of local celebrities, including Tolbert sidekicks in the Texas Oil & Gas Appreciation Society.

The cooks appeared wearing white aprons and serious looks. Most of them had a cheering section. Each was given three burgers, and distributed to the judges, who were in a kind of daze.

"I think it's very imaginative," said Tolbert, who is executive director of the Texas Monthly magazine, after munching the burgers.

Mark J. Hall of Corpus Christi

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(chemin de fer)

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MSC Ballroom  
Show 8 p.m.  
\$2 students  
\$3 gen. public

### August 10 & 11

MSC Ballroom  
Dinner 6:45-7:30 p.m.  
Show 8 p.m.  
\$7 students  
\$9 gen. public

### August 12


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