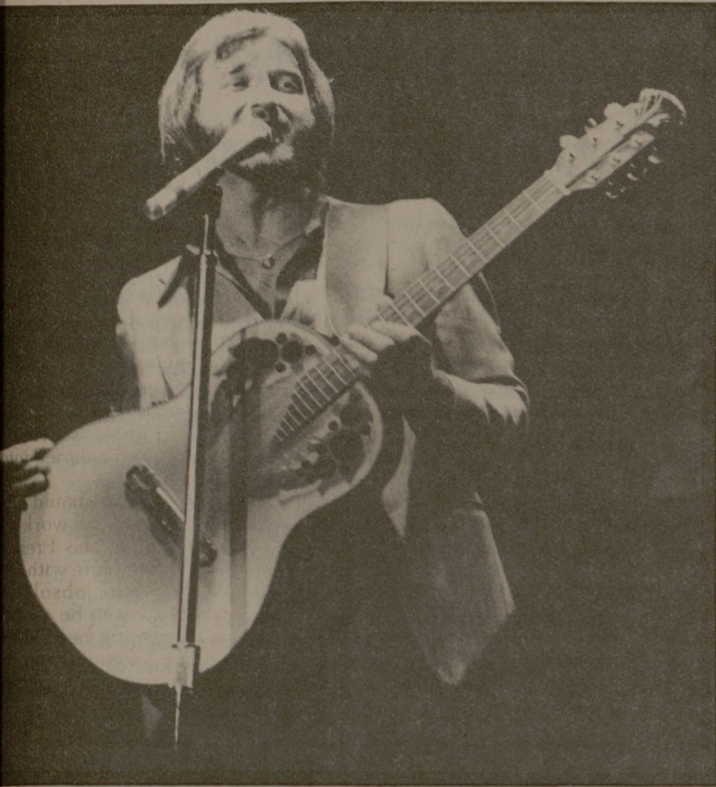


campus



Duane Allen, vocalist for the Oak Ridge Boys, reacts to an enthusiastic Aggie crowd at Friday night's Town Hall concert. The other singers are tenor Joe Bonsall and Richard Sterban. Sterban drew the most applause from the audience for his low bass. Battalion photo by Lynn Blanco

## Oak Ridge Boys original, wild

By KEITH TAYLOR

The Oak Ridge Boys arrived in College Station probably expecting another show in another college town.

What they got was one of the best audiences I have ever seen in G. Rollie White Coliseum.

All year long the Aggie crowds have given performers the response they deserved and Friday night was no different.

And the Oak Ridge Boys deserved it. Their vocals were flawless, the band was tight and they gave one of the wildest, most original shows outside rock 'n' roll.

From disco intros to rock leads to strobe lights to pure country singing the Boys gave and received.

The most disconcerting event of the evening was the group being called back for an encore.

They didn't know what to do. They were in the dressing room changing, ready to go to the hotel to rest up for a show Sunday in

### Review

Ahilene. The next thing they knew they were on stage singing again. Unfortunately, I don't think they were ready for an encore — and it showed.

Fortunately, the rest of the show was great.

The crowd favorite was bass singer Richard Sterban. His refined good-looks and clear, precise and low singing inspired at least one female to try a grab at him — something rarely seen in an Aggie crowd.

The group did all their old hits, the favorite being "Come on In." Sterban received a standing ovation when he sang solo on "Dream On." But Sterban's excellent vocals did not take away from the rest of the group. All of them gave strong vocal solos.

Another highlight was the pianist. I couldn't catch his name, but he deserves mentioning. Any one that can balance a cane on his nose, do cartwheels and handstands and play the piano like Mickey Gilley deserves all the recognition he can get.

The low point of the evening was the opening act, Joe Sun. When he was introduced, the announcer said Johnny Cash thought Sun was the best new country writer on the scene today. Cash is wrong.

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# Shark meat can be 'fin' licking good

By DINA KRUMNOW

Sharks soon may find themselves in ovens all across the United States. Annette Reddell, seafood consumer education specialist at Texas A&M University, has initiated a program to show shark meat is an acceptable food that has been ignored too long.

The white meat of the shark has a firm texture similar to chicken meat which, when prepared correctly, has a mild, pleasant taste, Reddell said.

To prepare shark meat, Reddell said, the shark should be bled as soon as possible. The blood contains urea which can be absorbed into the flesh and can spoil the flavor.

After bleeding, the shark must be placed on ice to avoid spoilage. Sharks about three feet long seem to have the best flavor, Reddell said, although even the largest ones taste good.

Besides a good flavor, other features of shark meat include its firm texture, recipe versatility and its lack of bones. The shark has no bones because its skeletal structure is made entirely of cartilage, Reddell explained.

Shark meat is also economically priced.

"The price of shark meat can be up

to a dollar a pound cheaper than other fish," Reddell said.

However, it is a bit difficult to obtain shark meat inland, including this area, but Reddell hopes an increased consumer interest will open up the shark market to areas outside the coast.

"When fishermen realize they can sell sharks and when consumers

*Reddell has developed several recipes for preparing shark meat. These include Shark Teriyaki, Shark Creole, Curried Shark, Oven-Fried Shark, Charcoal Broiled Shark and Shark Marseillaise.*

accept it more, markets will carry it," Reddell said. "It's really just supply and demand."

Reddell said currently sharks are primarily caught as a sport, not as a potential food source.

However, research shows sharks are being harvested in the Port Isabel area at a rate of about 15,000 pounds per month.

These sharks are used for food as well as a leather source, and the teeth are sold as novelties.

Out of over 400 known species of shark, only 15 are found in the Gulf

of Mexico. Out of this amount, only are the sharpnose, bonnethead, bull shark and the black tip are harvested as a food product.

A study was conducted in a Dallas mall to determine the acceptability of shark meat as a food, Reddell said.

Several hundred people were tested over a period of several weekends.

Each participant was given four samples of fish — one was Redfish and the others were different types of shark. The participants were not told what kinds of fish they were eating.

Results of the test show out of 46 percent of those saying they had never eaten shark and would like to try it, only 1 percent did not like the flavor.

Of the four samples, Reddell said, Redfish was the favorite, and of the

shark varieties, the sharpnose received the highest ratings.

"Beyond question, this response was favorable," she said.

Reddell also conducted tests at grocery stores in Houston.

"We told them what they were eating and the ones that would try it,

*Results of a test showed that out of 46 percent of those saying they had never eaten shark and would like to try it, only 1 percent did not like the flavor.*

liked it," Reddell said.

Reddell added she feels public opinion is becoming more favorable to eating shark as well as other types of less prominent fish.

"Since many popular fish are being overharvested, we should be-

gin making better use of unutilized fish, such as the shark," Reddell said.

Reddell works with Texas A&M's Sea Grant College Program and the Texas Agricultural Extension Service through an interagency contract with the Texas Parks and Wildlife Department to make consumers aware of the need to use natural resource foods.

Reddell has developed several recipes for preparing shark meat. These include Shark Teriyaki, Shark Creole, Curried Shark, Oven-Fried Shark, Charcoal Broiled Shark and Shark Marseillaise.

These recipes are included in a pamphlet on shark as a seafood, which is available at the Marine Advisory Service office in the Kleburg Center on the Texas A&M campus.

## Annual Turkey Trot family race to be held on Thanksgiving Day

If you want to feel less guilty about that big Thanksgiving dinner you'll be gobbling up later in the day, show up for the 12th annual Texas A&M Turkey Trot.

It begins at 8 a.m. Thursday (Nov. 22) in front of G. Rollie White Coliseum rain or shine, notes Dr. Jack Chevrette, who coordinates the annual event for the Health and Physical Education Department.

He emphasizes the Turkey Trot is a non-competitive event for the entire family.

"There will be young people and old out there, some running, some jogging and some walking," he says.

Certificates will be presented to all persons completing the 3.2 miles course — from the coliseum to Jersey Street, around the golf course and back to the starting point.

No entry forms or fees are required, Dr. Chevrette notes.

Locker rooms at the coliseum will be open for the convenience of participants, beginning at 7:30 a.m., he adds.

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