

Local

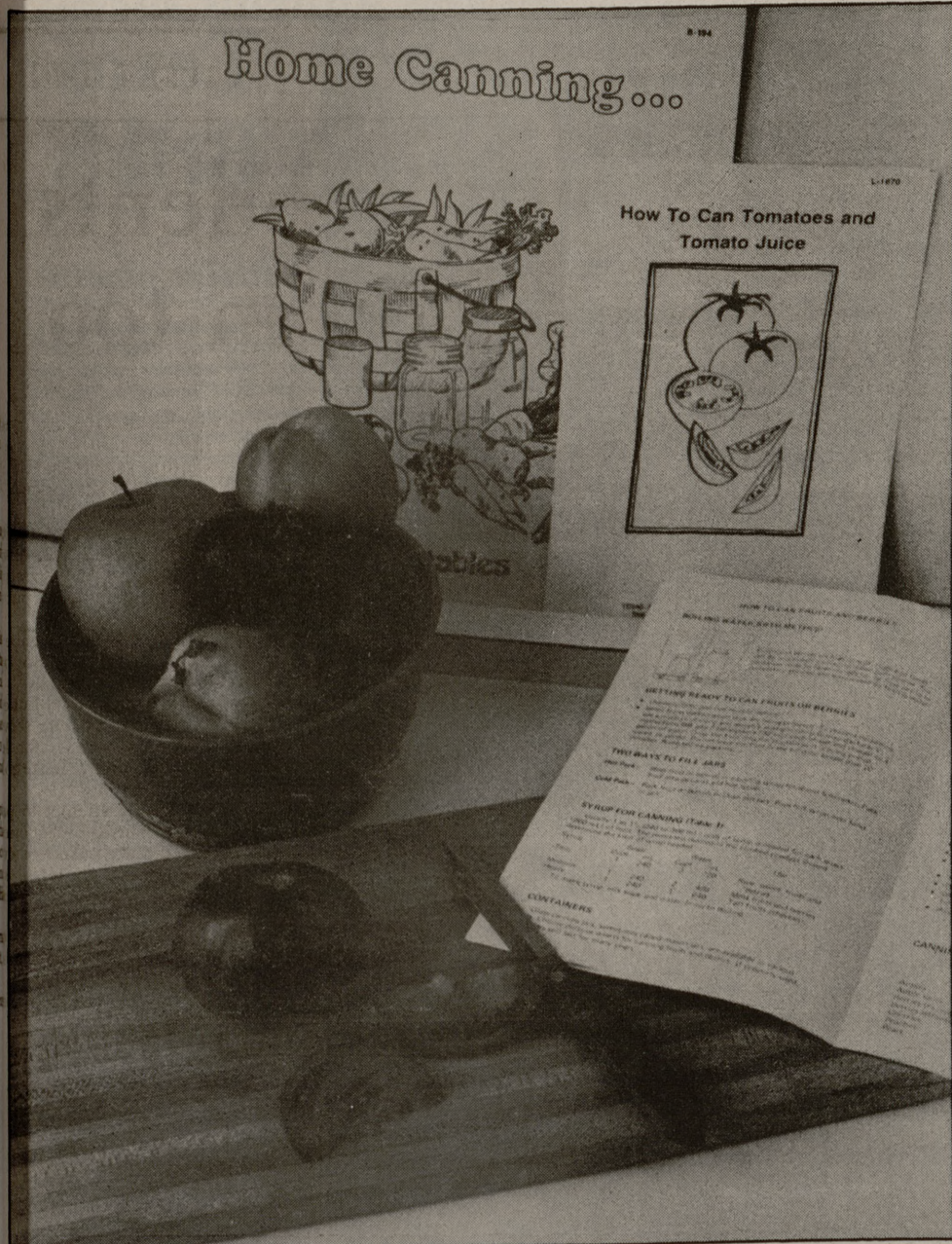


Photo by Jane G. Brust

Fresh fruits and vegetables can be enjoyed all year round if canned by proper methods. The Texas Agricultural Extension Service has helpful hints for canners.

Ocean research becoming increasingly important

Despite anticipated cuts in federal spending for research, studies of the world's oceans will become more important in the coming decade because of the potential gains in food and energy production, says a Texas A&M scientist.

"The oceans will not provide the answers to all of the world's problems as was predicted in the 1960s, the golden age of sea exploration, but they will become more important in everyone's life," said Capt. T.K. Treadwell, an oceanographer and manager of the department's 174-foot research vessel Gyre (used in the search for the Titanic) and the University's two-passenger scientific submarine.

He said food production will become a prime area of concern and research will be conducted to improve fisheries and boost salt-water "farming."

Offshore oil and gas production will also increase, Treadwell predicted, as will research to get

more results.

"In the past, these resources have not been exploited because it wasn't economically worthwhile. With the rising price of other fuels, it will become worth doing. Several major research projects are under way now to develop these, particularly using the natural heat in the surface waters of the ocean," Treadwell said.

"I expect these ocean resources to become a major factor in our energy budget during the next 10 years," he said.

Treadwell predicted that one problem high on the list during the 1960s — pollution — will continue to be studied by oceanographers during the next 10 years.

The population is moving toward the coasts, he said. Many Texans live in the coastal belt of counties and this produces a tremendous amount of garbage, sewage and industrial pollution problems in the shallow coastal waters, Treadwell said.

The Texas A&M scientist said it is not likely ocean research will see another decade like the 1960s, when research money often came so fast scientists had trouble spending it wisely, only to find ultimately the sea was not the panacea it was expected to be.

But the past generation of ocean studies has pointed out that much real potential does exist for tapping the sea's resources, Treadwell said.

He suggested that high school marine science programs emphasize areas such as energy, food, minerals and pollution, all topics with which most students will be living, rather than just abstract theories.

Such an approach of basic science combined with practical applications will require more preparation by teachers, Treadwell explained, because most science books don't give enough attention to the social and economic consequences of research.

Hints for summer canning

Save fruits for winter

By JANE G. BRUST
Battalion Staff

If you're savoring the sweet juice of summertime fruits and vegetables now, you can still savor that flavor come wintertime.

Many people choose to can produce items and store them for winter eating, and for those canning enthusiasts, the Texas Agricultural Extension Service of the Texas A&M University System has some helpful hints and reminders.

The Food Quality and Safety Committee of the TAES stresses the importance of following canning directions to every detail. "Use only approved canning techniques," says a committee list of canning tips. "Processing in a microwave oven or conventional oven is not an approved method."

Proper equipment is an important part of the canning process. The members say to use only standard canning jars with lids and rings; old mayonnaise or peanut butter jars are not designed for home canning.

They also suggest having pressure gauges on pressure canners checked by the local county extension service prior to canning. Gaskets and seals on the pressure canner should also be checked.

Faulty seals can be a result of

Lids should be checked for a depression which indicates a good seal; products in jars without a good seal may be eaten immediately but should not be stored for later use.

"We recommend to keep a product a year in a cool, dark, dry place," said Mary Kay Sweeten, Texas Agricultural Extension Service foods and nutrition specialist. Canned produce should not be kept in an attic or garage because in those warmer environments bacteria can get into the jars.

"We recommend to keep a product a year in a cool, dark, dry place," said Mary Kay Sweeten, TAES foods and nutrition specialist. She said not to keep canned produce in an attic or garage because in those warmer environments, bacteria can get into the jars.

Food items canned correctly and kept for more than a year will not spoil but they will lose their color and flavor, she said.

Sweeten said another important safeguard in canning is using tested recipes. "People shouldn't make up their own recipes, because adding hot sauce or relishes changes the acidity of the produce."

She said tomatoes are a very popular fruit to can by the water-bath canning method, in which prepared tomatoes are placed in warmed glass jars which are then submerged in boiling water. The concept behind that method, Sweeten said, is that the higher acid fruits help to destroy the botulism toxin produced by spores on the ground where the produce grows.

With lower acid produce, a temperature higher than that of the boiling water is required to destroy the botulism toxin. To achieve the higher temperature when canning, the pressure canning method is used, Sweeten said.

She said the reason why botulism spores on fresh produce aren't harmful is that the toxin has to be produced in an environment without air. Such an environment is created in the canning process.

overfilling jars with fruit. The committee suggests wiping clean the tops of jars before sealing.

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(Formerly Miss Texas A&M)

MSC HOSPITALITY is bringing SHERI RYMAN back to campus for a Homecoming to give her a big send-off to the Miss America Pageant on Sept. 12. All students, faculty and staff are cordially invited to attend the following events on August 7-8.

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| <p style="text-align: center;">RECEPTION</p> <p>2-3 p.m. August 7</p> <p style="text-align: center;">MSC MAIN LOUNGE</p> <p>SHERI will crown the new Miss Texas A&M — CINDY GREEN</p> <p style="text-align: center;">FREE REFRESHMENTS</p> | <p style="text-align: center;">DINNER</p> <p style="text-align: center;">"SHERI RYMAN ROAST"</p> <p>7 p.m. August 7</p> <p style="text-align: center;">MSC 206</p> <p style="text-align: center;">\$8⁵⁰ per person</p> <p style="text-align: center;">Tickets Available in MSC Box Office</p> | <p style="text-align: center;">Miss Texas Night at the TEXAS HALL OF FAME</p> <p style="text-align: center;">featuring the music of SUNDANCE</p> <p style="text-align: center;">Saturday August 8 Doors Open at 8:00</p> <p style="text-align: center;">A portion of the proceeds will help to send the Ryman family to Atlantic City for the Miss America Pageant</p> |
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| <p style="text-align: center;">MONDAY EVENING SPECIAL</p> <p>Salisbury Steak with Mushroom Gravy Whipped Potatoes Your Choice of One Vegetable Roll or Corn Bread and Butter Coffee or Tea</p> | <p style="text-align: center;">TUESDAY EVENING SPECIAL</p> <p>Mexican Fiesta Dinner Two Cheese and Onion Enchiladas w chili Mexican Rice Patio Style Pinto Beans Tostadas Coffee or Tea One Corn Bread and Butter</p> | <p style="text-align: center;">WEDNESDAY EVENING SPECIAL</p> <p>Chicken Fried Steak w cream Gravy Whipped Potatoes and Choice of one other Vegetable Roll or Corn Bread and Butter Coffee or Tea</p> |
| <p style="text-align: center;">THURSDAY EVENING SPECIAL</p> <p style="text-align: center;">Italian Candle Light Spaghetti Dinner SERVED WITH SPICED MEAT BALLS AND SAUCE Parmesan Cheese - Tossed Green Salad Choice of Salad Dressing - Hot Garlic Bread Tea or Coffee</p> | | |
| <p style="text-align: center;">FRIDAY EVENING SPECIAL</p> <p>BREADED FISH FILET w TARTAR SAUCE Cole Slaw Hush Puppies Choice of one vegetable Roll or Corn Bread & Butter Tea or Coffee</p> | <p style="text-align: center;">SATURDAY NOON and EVENING SPECIAL</p> <p>Yankee Pot Roast (Texas Salad) Mashed Potato w gravy Roll or Corn Bread & Butter Tea or Coffee</p> | <p style="text-align: center;">SUNDAY SPECIAL NOON and EVENING</p> <p>ROAST TURKEY DINNER Served with Cranberry Sauce Cornbread Dressing Roll or Corn Bread - Butter - Coffee or Tea Giblet Gravy And your choice of any One vegetable</p> |

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