

Warped

by Scott McCullar



Nuns who founded orders made saints

United Press International
VATICAN CITY — Pope John Paul II Sunday elevated to sainthood a French nun and a French-Canadian nun who founded religious orders.

In an elaborate ceremony in St. Peter's Basilica attended by 10,000, including thousands of French and Canadian pilgrims, John Paul declared Marguerite Bourgeoys and Jeanne Delanoue saints of the Roman Catholic Church.

Among those present was Lise Gauthier, 36, a Canadian radio station executive who was allegedly cured of terminal cancer when her parents prayed to Mother Bourgeoys for her intercession.

John Paul counted the curing of Gauthier as one of the four miracles required to become a saint.

French Interior Minister Gaston Defferre, Canadian National Income Minister Pierre Bussieres and Pauline Marois, Quebec minister of state for the status of women, also attended the canonization ceremony.

Venerated by the world's 750 million Roman Catholics as symbols of holiness, the saints are believed to be able to intercede with God to perform miracles

and answer prayers.

Bourgeoys was born in 1622 as the sixth of 12 children of a wealthy merchant family in Troyes, France.

She spent much of her life in Montreal, Canada, educating the daughters of French colonialists and Indians. She founded the Sisters of the Congregation of Notre Dame in Montreal.

Delanoue, born in 1661 in Saumur, France was the youngest of 12 children.

Economists are skeptical

Mergers may aid society

by Maureen Carmody
Battalion Reporter

The study abroad program provides more than just a different environment — it provides experience, according to six Texas A&M students who returned from a summer session in Europe.

John Booth, a graduating senior in economics, said that during his stay in Scotland his group studied with such multinational companies as IBM and British Petroleum. But he said the program provides for more than just studying the companies.

"It gave us the opportunity to study something in class, then to see it in action," he said.

Booth, Lisa Rotter, a senior in marketing, and Prissy Rodriguez, a senior in management, traveled with a group that went to England and Scotland last summer.

The students had an added benefit — they got to speak their native language. Rodriguez said that she enjoyed this because it gave her the opportunity to go directly out among the people and talk with them.

But not all study abroad students go to English-speaking countries. Todd Midgett, a junior in biology; George Boozalis, a senior in biological chemistry; and Craig Schuster, a senior in environmental design, were part of a study abroad group that went to Italy.

But Boozalis said it wasn't much of a handicap not to know the language because the people were friendly.

"The people in Italy would stop and ask if needed a ride into town," he said. "You don't find that in America. People don't stop to ask foreigners if they need a ride."

All six students agree that an important part of the trip was meeting people and experiencing their culture.

"The main thrust of our trip was to try to absorb the culture," Boozalis said. "There is no comparison to the experience of being there. You can hear people talk about it, but to put yourself in the shoes of another culture is the learning experience."

Rodriguez and Boozalis said they also learned to appreciate things — like refrigerators and ice.

"You learn to appreciate the

things you have," Boozalis said. "But you also learn to appreciate the simplicity of the way they live."

The students weren't the only ones interested in another culture. They said people in their host country seemed to be interested in the American way of life, Rotter said.

"They would ask us also about our school system and our culture," she said.

They also asked about television. Rodriguez said that once people found out they were from Texas, the students were asked if they knew J.R., from the television series "Dallas."

All six said their trips cost more than spending a semester here, but they all agreed that the extra cost was worth it.

"When you have the history of mankind at your feet, you

don't mind paying for it," Midgett said.

OFFICIAL NOTICE General Studies Program

Students who plan to Pre-Register for the Spring Semester in the General Studies Program are URGED to pick up a Pre-registration Form in Room 100 of Harrington Tower from Oct. 26 thru Nov. 12.

Now you know

United Press International
As a kid, did you hate eating the crusts on your bread? If so, maybe your immature taste buds were trying to tell you something. Scientists now report that long baking, high oven temperature and dry heat promote a chemical reaction that robs bread, especially the crust, of some of its nutritional value.

The reaction alters certain

amino acids — the building blocks of proteins — so that your body can't use them; the problem is made even worse by toasting. Research reports that bread would be more nutritious if it were steamed or baked in a microwave oven. If this doesn't appeal to you, try using bread recipes calling for lower oven temperatures and shorter baking times. And reset your toaster dial from dark to light.

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