

Texas A&M

The Battalion

Friday, September 2, 1983/The Battalion/Page 1B

Dilman reviving Galveston

United Press International
GALVESTON. — If Galveston were a cat it would be finding itself starting at least its third life, in no small part due to Houston oilman George P. Mitchell.

As anyone knows who has walked the littered beaches, or who has walked ramshackle neighborhoods or searched tirelessly for quality nightlife,

Galveston is not purring as it once did.

It was different from the middle of last century to the early 1900s. Immigrants flooded into a port city that was bustling with ocean-going trade. The Strand in the wharf area was alive at all hours. As late as the 1940s, there was a steady cash flow with illegal gambling in speakeasies along Seawall Blvd.

But the famous 1900 Hurricane decimated the city. Houston, 50 miles to the north, attracted away much of Galveston's port business. And finally the Texas Rangers ended gambling.

Today, restoration of historical buildings, financed with readily available bond money and aided by federal tax exemptions offered to those who pre-

serve the past, has a small part of town bustling again.

Mitchell, chairman and president of Mitchell Energy & Development Corp. of Houston, a company with net earnings of \$115 million last year, is crowing about the potential for year-round tourism.

"It's amazing now that even the disbelievers are beginning to believe history can create one of the biggest booms that Galveston has had in the last 15 years," he said.

Mitchell, 63, the Galveston born son of a Greek immigrant, owns a fashionable weekend home on the island.

The town of 62,000 residents has two institutions providing life support — the port and the University of Texas Medical Branch. Other than that, it is a summer resort and escape for Houston residents.

Mitchell and his wife, Cynthia, took a chance five years ago by investing \$2 million to build and operate a posh gourmet restaurant, the Wenttrap, in an old building located on The Strand — that once-proud thoroughfare along the city's wharves which served as the business district's spinal cord.

Now, the Mitchells own 10 old buildings in The Strand Historical District. One of them, the 1879 Blum Building, is being renovated and will be reopened in 1984 as a 120-room luxury Victorian hotel. The Tremont House, at a cost of \$12 million.

"The Tremont House is risky but it has a great deal more appeal and interest to my wife and I than does a condominium project," he said.

The Wenttrap, the Tremont House or any other renovation probably would not be done at all if not for government help.



Getting in practice

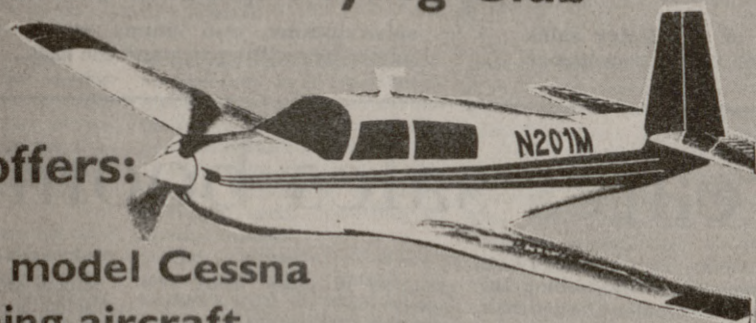
staff photo by Mike Davis

Senior yell leader Todd Kronshage and junior yell leader Kelly Joseph lead yell practice during Freshman

Orientation Week. The season's first regular midnight yell practice will be this Friday night.

COME FLY WITH US

Texas A&M Flying Club



Club offers:

- Late model Cessna training aircraft
- FAA Certified Flight Instructors
- Very economical rates

To learn more, please attend our first meeting Sept. 6, 7:30 p.m. at our Clubhouse at the north end of the ramp at Easterwood Airport. If you need a ride, meet at Physics Room 201 at 7:00. For more information, call David Brown at 693-3341.

Americans changing to healthy eating habits

United Press International
Americans are changing their eating habits to reflect an interest in health and fitness and a broadening of tastes to include international foods.

Chicken consumption in the United States has increased 70 percent over the past 20 years. Turkey is up 42 percent, seafood 32 percent.

Mexican style food consumption has grown 91 percent in the past six years alone and oriental food 93 percent, says Tony

Adams, marketing research director for a major food manufacturer. His figures come from various sources, including The Gallup Organization, the U.S. Department of Agriculture and the SAMI division of Time magazine.

"We now consume six and a half times as much apple juice as we did 20 years ago, two and a half times more chilled fruit juice and twice as much frozen orange juice," the Campbell Soup Co. executive said in a

speech at a recent press lunch in New York.

Adams added that "nuts, canned tuna, vegetables and especially salads have all shown double-digit growth in these past two decades."

Broccoli consumption has tripled in the past 20 years, he said.

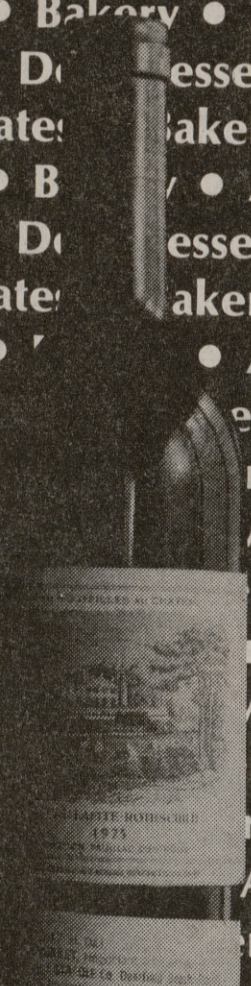
These astonishing percentages reflect three strong trends, said Adams and two other Campbell executives: Ethnic and American regional fare and health and fitness.

Now Open



A Different Kind of Store
Texas Ave. at Valley View Dr.
764-1919

- Liquor • Delicatessen • Bakery
- Neuhaus Chocolates • Bakery • Liquor
- Delicatessen • Bakery • Art • Wine
- Liquor • Delicatessen • Bakery
- Neuhaus Chocolates • Bakery • Liquor
- Delicatessen • Bakery • Art • Wine
- Liquor • Delicatessen • Bakery
- Wine • Neuhaus Chocolates • Bakery • Liquor
- Liquor • Delicatessen • Art • Wine
- Neuhaus Chocolates • Liquor • en • Bakery
- Wine • Neuhaus Choco
- ry • Liquor
- Wine • Liquor • Delicatessen
- Art • Wine
- Neuhaus Chocolates • Bakery • Liquor
- n • Bakery
- Bakery • Wine • Neuhaus Choco
- ry • Liquor
- Wine • Liquor • Delicatessen
- Art • Wine
- Liquor • Neuhaus Chocolates • Liquor
- n • Bakery
- Bakery • Wine • Neuhaus Choco
- en • Bakery
- Liquor • Delicatessen • Liquor • Delicatessen
- ry • Liquor
- Bakery • Art • Neuhaus Chocolates • Liquor
- Art • Wine
- Liquor • Bakery • Wine • Neuhaus Choco
- n • Bakery
- Art • Delicatessen • Wine • Liquor • Delicatessen • Bakery • Art • Wine



Complete Bridal Registry of Silver, China, Pottery and Gourmet Cookware Arrives in October.