

Colorful cakes a specialty

# MSC baker a hot item

By ED CASSAVOY  
Reporter

Deanna Hemmestad can create beautiful rainbows using only sugar, flour, shortening, and a little imagination. As the Memorial Student Center's cake baker and decorator, Hemmestad finds her pot of gold in a satisfied customer's smile.

Hemmestad, baker II in Food Services, is responsible for creating beautiful cakes of all types for university functions, for students and faculty and for residents of the community.

The cake decorating operation began as a catering service to MSC functions such as weddings or banquets, Hemmestad says. But in the last two years her staff has expanded to a part-time worker and one student worker, and the demand for her original creations has increased to 50 to 60 cakes a week at peak periods. The days around Commencement, Mother's Day, and Christmas and during the University football season are the busiest times of the year for her staff, Hemmestad says.

Hemmestad is proud that all of her cakes are made from scratch. It takes half an hour to bake the cakes and another 15 to 20 minutes to decorate them, Hemmestad says. On a good day, up to 13 cakes can be decorated.

Customers can choose from white, chocolate, carrot, or German chocolate cake and then decide on what decorations they wish to add.

Customers usually have an idea in mind for the design of their cakes, Hemmestad says. They will bring in paper napkins with drawings on them, which Hemmestad or Judy Godwin, her part-time worker, will reproduce on the cake. Brandishing a small illustration of Raggedy Ann, Hem-

mestad said it costs extra for a reproduction of this type, but it's so cute that it's worth it.

Food Service's most popular cake is a standard 8 by 10 inch single-layer, 24-serving cake, with assorted lace, fancy border, flowers and ribbons costing \$7.45, Hemmestad says. Larger cakes can be made to serve up to 100 people and wedding cakes can be baked much larger than that, she said.

Three dimensional cakes shaped into footballs, cartoon characters, and other figures are where the real fun comes in, Hemmestad says. She says that she has no favorite design, preferring cakes that demand color and are challenging, finding each cake is a little different than the last.

With Godwin serving as an assistant, Hemmestad produces such popular cakes as Garfield, Odie, The Care Bears, and even KITT, the car from the television show Knight Rider. But they do get some pretty different ideas for cakes, Godwin says. 3-D beer cans, soda cans, and computer terminals for example.

Some cake requests cannot be accepted, because of their questionable taste, Hemmestad says, blushing, because Food Services must keep the cakes tasteful.

Dark colors are avoided whenever possible, Hemmestad says. The higher color concentrations cause the icing to be bitter, she says. One way of getting around that problem, in the case of the very popular maroon, is to produce a much lighter shade.

Hemmestad learned cake decoration through an adult education course she attended 12 years ago.

Originally from Iowa, Hemmestad began her own cake decoration business before leaving for Texas two years ago. Texas A&M hired her as a cake decorator, re-



Photo by JOHN MAKELY

Deanna Hemmestad

placing Godwin, who later returned as a part-time assistant to Hemmestad.

Both woman laugh and joke constantly in their small corner work area, the location chosen because, Hemmestad says, "too many kitchen employees were watching us work."

Though this early in the semester orders are trickling in, orders soon will pick up to the point where Hemmestad will have to work Saturdays. One major reason is that most

weddings occur on the weekend, and cakes are sometimes completed only hours before they are picked up, Hemmestad says.

Many customers learn of the MSC cake service through word of mouth, and are shocked to learn that anyone can buy the cakes, Hemmestad said. One way to alleviate the advertising problem has been through the use of two display windows located at the entrance of the MSC Cafeteria containing a number of display cakes, Hemmestad says.

# Petroleum reserve may ease foreign oil needs

United Press International

WASHINGTON — The Strategic Petroleum Reserve now contains 384 million barrels of oil and could ease significantly the impact of a disruption of foreign oil supplies, Energy Secretary Donald Hodel said Tuesday.

Hodel said the reserve, designed to hold a maximum 750 million barrels, now contains enough oil to offset disrupted oil imports for 90 days.

"Yesterday we put the 384 millionth barrel in the Strategic Petroleum Reserve," Hodel told a Senate subcommittee hearing on the management of the Department of Energy's programs concerning energy security.

"As we approach nearly 400 million barrels of crude oil in storage, we have the capability to offset significantly shortages in a severe petroleum supply interruption," Hodel said.

"To the extent that an actual shortage develops, which is not offset by existing excess oil production capacity, an early drawdown of the SPR may be appropriate," he said.

The reserve was approved by Congress to prevent the recurrence of long lines at gas stations and soaring fuel and home heating oil prices caused by the 1973 Arab oil embargo and other disruptions of oil shipments due to conflicts in the Middle East.

Hodel said the agency con-

ducted tests in 1983 to assure that the oil actually could be removed from the reserves in case of emergency need and had "implemented actions to improve fire protection systems, security, maintenance, and business management practices."

Last July, oil stored in salt domes at Bayou Choctaw, La., was pumped to the St. James terminal "at a rate in excess of the design level of 240,000 barrels per day," Hodel said.

In November, more than 1 million barrels were pumped from underground caverns at the Bryan Mound, Texas, reserve site to above ground facilities within a 24 hour period, he said.

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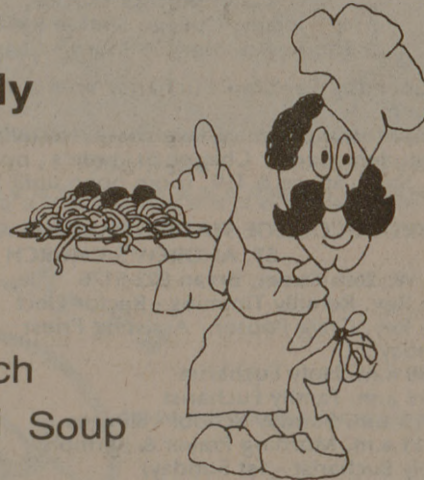
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# FTC seeking data on Texaco-Getty merger

United Press International

WASHINGTON — The Federal Trade Commission, checking for antitrust violations, Tuesday requested additional information on Texaco Inc.'s proposed \$10.1 billion takeover of Getty Oil.

The FTC said in a statement the action "is not indicative of the commission's views on the merits of the acquisition," only that it wants more data on the deal. If consummated, the takeover would be the largest corporate merger ever.

The request came just hours before a 15-day limit for action by the FTC expired. If the commission did not ask for more information or issue a ruling, the two oil giants would have been free to merge.

There is no time limit for Texaco and Getty to provide the additional information, but once it does the FTC will have 10 days to rule if the acquisition would violate federal antitrust statutes.

Texaco Monday increased its offer for Getty to \$10.1 billion, or \$128 a share, from a record

\$9.9 billion, or \$125 a share. The new price was part of a move to end a legal challenge by heirs to the vast J. Paul Getty fortune.

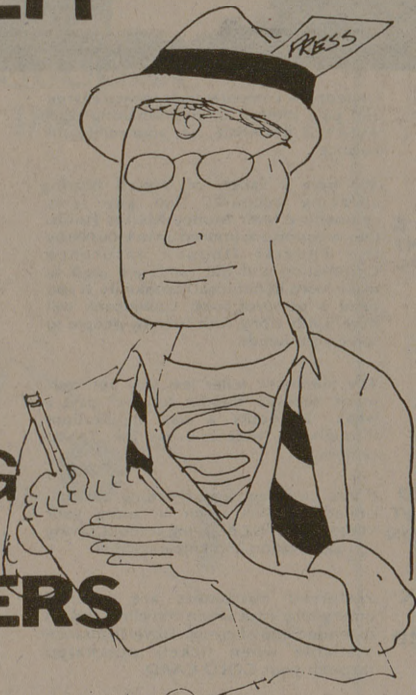
Pennzoil Corp., which had bid \$112.50 a share for 43 percent of Getty, is still challenging the acquisition. It has suits pending in Wilmington, Del., and Tulsa, Okla.

Getty and Texaco struck their original deal to merge after a preliminary merger agreement was reached between Getty and Pennzoil.

Getty maintains the agreement with Pennzoil was invalid

because it was not signed. Pennzoil contends it is valid because it was approved by the Getty board and announced to the public.

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