

Downtown Bryan restaurants serve up a "Food Frenzy"

By MARIUM MOHIUDDIN Staff writer

Nine restaurants in eight hours for five bucks. It sounds like an All-You-Can-Eat dream come true. A wide variety of foods at an inexpensive price is every poor, starving college student's dream.

On Saturday Oct. 4, from 11 a.m. to 7 p.m., Alpha Phi Sorority, A&M and the Downtown Bryan Food Frenzy will bring to life this Food Frenzy.

Nine different Bryan restaurants will be opening their doors and allowing people to sample their specialties. With such foods as barbeque, Italian and Mexican, the Food Frenzy offers many choices for the most discriminating tastes, all for \$5.

Gwen Grimes, vice president of marketing for Alpha Phi and a senior education major, said she has been occupied with this event.

"Everyone will go away full, with their stomachs hurting," Grimes said. "It is a great way to sample many foods and see what you might like."

and preparing for the frenzy," Grimes said. Tickets will be on sale at the MSC Tuesday and Thursday from 10 a.m. to 2 p.m., or the Wehner building Monday through Wednesday from 10 a.m. to 2 p.m.

There will be an estimated 3,000 people attending. All proceeds will go to three charities: the local food bank, Scottie's House, and the Alpha Phi Foundation, a foundation supporting cardiac care.

Buck Buchanan, chair of Food



"Everyone owns a business, so their hands are tied, and we needed an organization that was willing to do the work."

Buchanan said the variety of stores and restaurants in the

street and see." The nine restaurants are located in a three-block radius of each other. The food will be set in a buffet style and will be served by the restaurant's staff. Each restaurant can be visited only once per customer.

Alpha Phi members will be on hand for any assistance.

Luis Hernandez, a waiter at Gina's Restaurant said the store has been making accommodations for Food Frenzy.

"The restaurants will be open for regular customers, but there will be extra tables outside for the guests," Hernandez said. "We will be serving floutas, and gorditas to name a few."

Brendan Reilly, co-owner of the Square One restaurant and a former student, is anxiously awaiting this weekend for the exposure.

"We offer cafe-style dining and the atmosphere is really relaxed," Reilly said. "We serve eclectic Italian-American dining, and for this weekend, we will be serving an assortment of sandwiches and pasta."

"We will be setting aside a big section of the restaurant, and we will be constantly cooking so our food will be fresh. It will be one long weekend."



PHOTOS BY ROBERT MCKAY

Frenzy and owner of the Corner of Time antique store, said he feels this will further enrich the downtown area.

"We had a Food Frenzy three years ago, but we waited (for the next one) because we wanted to work with the campus, so we could benefit each other," Buchanan said.

downtown Bryan area go unnoticed by many potential customers.

"This is a great opportunity for us to extend our hands and show people what we have to offer," Buchanan said. "Many people do not know we exist. There are so many different types of stores you can stroll up and down the

Shattering Tradition

Aggies find alternative methods to dunking their senior rings in beer

By TRAVIS IRBY Staff writer

Dunking the Aggie ring—it is one of those traditions everyone knows about, but few know why or how it started. Such a memory lapse may be attributed to the stereotypical large amount of alcohol involved.

The typical ring dunking, much to the chagrin of the Texas Alcoholic Beverage Commission, starts with the dropping of a newly acquired ring into a schooner of alcohol, usually beer.

Then all the alcohol in the schooner is consumed until the ring is reached. This event is considered by many students to be the hallmark of the A&M experience.

Some students have added a new twist to this tradition—they have eliminated the use of alcohol in this ceremony.

The reasons may be religious, personal or just out of general gratitude for the liver.

Local businesses like Sweet Eugene's House of Java and Fine Foods have taken advantage of this niche market, offering a variety of ways to dunk rings.

Swensen's offers the Earthquake Sundae or double shake to meet the demand. The Earthquake Sundae consists of eight scoops of ice cream with eight different toppings. The double shake is equivalent to two large shakes.

Matt Simmons, Swensen's general manager, said these two items are particularly popular the weeks during the distribution of rings.

"The restaurant will be so crowded, it's standing room only," Simmons said. "Everyone's family and friends are there, just like any



er ring dunking." Benjamin Brennan, a sophomore psychology major, said he plans to go the frozen dairy products route when he receives his ring. He said there are advantages to a non-alcoholic dunking.

"There is none of the usual trouble involved with alcohol, you can still have all the fun, and the worst you might get is a tummy ache," Simmons said.

Sweet Eugene's offers an eclectic mix of beverages in which students can dunk their ring.

Matt Brown, Sweet Eugene's owner, said rings get dunked in everything from coffee to Italian soda.

"People will come in and ask for a pitcher," Brown said. "Then they can fill it with whatever they want."

Erin Logan, a senior English major, saw a friend dunk her ring with a taste of Italy.

"She drank a whole pitcher of Italian soda," Logan said.

They are not limited to coffee houses and ice cream parlors. Non-alcoholic dunkers are limited only by their imagination.

PLEASE SEE DUNKING ON PAGE 4.

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