



2.2 Million Funds Major Campus Renovations

BHR Entrance Relocated to Brooks

By Hope Starkman

"In previous years," said Georgie Gatch, Director of Residential Life, "all institutions of higher education have deferred maintenance because of a desperate need to care for other priorities."

This year, however, Barnard College budgeted a total of 2.2 million dollars, 1.9 million for what may be classified as capital improvements, and .3 million for visual improvements, for the fiscal year of July 1982 through June 1983. The result of these allocations is some of the most extensive renovation this campus has had in years.

Last year, a concrete ramp for handicapped students was constructed to the Reid entrance to BHR. The next major renovation to BHR is the movement of the entrance from Reid to Brooks Hall. The Reid entrance will be closed off altogether. This change is aesthetically speaking, a practical one, since Brooks is the middle of the three buildings and faces the courtyard. This change is pragmatic also, as it will result in the residents having better access to the offices and mailroom and will make for greater security and control over the new entrance. Gatch said there will be a buzzer-system door, a desk and possibly an electronic computerized key system similar to the keys Claremont residents have to get into the tunnel. Preparations have already begun and the move will be completed in the middle or end of October.

Renovations for the handicapped were also part of the 1981-82 budget. Three additional permanent, concrete ramps have been built on campus which may be of use to other students as well as to those who are disabled. Julie Marsteller, Dean for Disabled Students, was consulted by the

Continued on Page 8

Plimpton, Brooks, 616 Lounges Redone

By Mary Witherell

Addressing a need that had grown quite severe in recent years, Barnard finally

put aside funds and has renovated several dormitory lounges, however, the work is behind schedule meaning the lounges won't be completely done until mid-October.

The lounges affected are the Brooks living room, the 616 lounge and the Plimpton lounge. In each case, said Georgie Gatch, Director of Residential Life, there were general clean-up operations and in addition there was some re-modeling and refurbishing of the lounges, which have received heavy use for some time.

The problems which have caused the delay concern only the furniture which has been ordered for each lounge. According to Gatch, Barnard spent the month of June getting estimates from furniture companies and doing the research to come to an agreement on how much money would be spent on the new furniture. She said that the order was placed by July 1, the College assuming that the usual length of time required for furniture delivery would be six to eight weeks, which would have gotten the furniture to Barnard by September 1. She was later informed, however, that because it was summer, when employee vacations are taken, and production generally slows down, the company would not be able to get the furniture here until six weeks or so into the fall term.

Luckily there is a contingency plan which is that the old furniture will be used until the new furniture arrives. Gatch said she hoped students, seeing the beat up old furniture in the otherwise clean and new lounges would not jump to the conclusion that Barnard would not replace them. To this end, she said, architectural renderings of what the completed lounges will look like will be placed at the entrance to each lounge until the new furniture arrives.

The actual work which was done on the lounges was not structural but aesthetic in nature. In Plimpton and 616, the lounges have been thoroughly cleaned, painted and carpeted. In Plimpton however, the carpet has not arrived because the manufacturer did not have the color Barnard wanted in stock. Gatch said she expected the rug to arrive in mid-September.

More major work has been done in Brooks, which was designed to return the room to the look it had when it was originally constructed. The carpeting has been removed, revealing a beautiful Parquet wood floor which has been refinished, and the hideous globes on the light fixtures have been replaced with something more historically correct for that room.

When the furniture arrives, Gatch said she thought the room would look

Continued on Page 8

Notice: With this issue *Bulletin* commences its regular publication schedule for the fall semester. Remember to look for us on Wednesdays!



Georgie Gatch, Director of Residential Life

Bulletin photo by Lisa Callahan

Ormsby to Fill New Athletics Post

By Mary Witherell

The intercollegiate athletics program has made an important addition to its personnel in hiring Merry L. Ormsby as its first associate director of athletics.

Ormsby comes to Barnard from Grinnell College in Grinnell, Iowa, where she was director of athletics, an associate in the physical education department and head field hockey, basketball and softball coach. Ormsby performed all these jobs simultaneously for three years before deciding that she was spreading herself too thin to be able to make any impact there, to gain any sense of job satisfaction. Now, at Barnard, she will do one thing only. She is the first full-time faculty member hired by the college whose work is solely related to the intercollegiate athletic program. While every full-time coach and Marjorie Greenberg, Director of Athletics, are associates in physical education and teach two or more courses each semester, Ormsby will do no teaching. What she has been hired to do will keep her busy enough.

It is possible to divide Ormsby's duties into two different categories: athletic administration and sports information. Under the athletic administration category, Ormsby will be responsible for coordination of all home contests, tournaments and

special events. This duty involves scheduling, facilities management, overseeing all student workers, hosting visiting teams and providing and paying officials. Also under administrative duties are coordinating sports schedules, travel arrangements, budgeting and finance, areas in which Ormsby will work closely with Greenberg. The other area, sports information, contains a wealth of responsibilities, ranging from organizing and overseeing the high school athlete recruiting process, writing and disseminating press releases and other kinds of program information, producing recruiting and publicity literature such as the athletics brochure, keeping statistics and accurate records for all sports at Barnard and working with the development office in seeking funding and corporate support for special events and program development.

Greenberg, in discussing the qualifications needed for this job, stressed that Barnard was not looking for someone with a strong background in any one particular

Continued on Page 6



Merry Ormsby, Associate Director of Athletics

Photo courtesy of Barnard Athletics

By Jessica McVay

For those of you already oriented into the college life orientation may seem like a waste of time. You transfers may think that those precious first days at Barnard would be better spent getting acquainted with the new thing—New York City. Don't let orientation redundancies send you to the streets too soon. The administration has some important information and advice for you that just may help you get out and into the real world on schedule.

Bea up to that freshman-oriented itinerary and don't become embittered by thinking that your presence is just filler for the admissions quota. If it's a hard wagon, remember you see yourself as know that last January Barnard got its second wind by deciding not to merge with Columbia and needs all the support you can give during your short stay as a transfer.

Before you sit back and begin to enjoy

Transfers: Have Some First-Hand Advice

the ride hang on tight awhile because this women's college is moving fast.

Just because you transferred, don't be fooled by thinking that getting oriented to Barnard is going to be easy. For you, there's catching up to do both academically and socially. What the catalogue says is true, this is a small, personal and highly academic college and chances are that that other school failed in one or all three of these areas. Why else would you have taken the jump? So think of yourself as malnourished during those formative years and get ready to soak up school and city lessons.

Barnard is snobbish about its requirements. Would you have it any other way? It's important now to make sure which credits transferred and which got turned away at the door. You've been assigned a

welcoming advisor who is ready to help spread out the credits that passed over the general distribution requirement sheet. If you want to petition for some of the lost credits, you may, but do it now.

Barnard is bullish about its foreign language requirements, so count on four semesters of one language if it's not been since high school that you've "parked." There's no fudging here unless of course you do brilliantly on the placement exam. Here your time is valuable since most of you only have four, five, maybe six semesters. Don't commit yourself into an extra one by dropping that language class too soon. Most departments are patient and sympathetic and will help you find a tutor if you need one.

You have lab requirements to fulfill, an easier task since there are only two semesters a term. But understand that you must devote more time in class and at home for the labs. One more thing: the two semesters of lab must be in the same field of study—no fudging.

If you aren't already, soon you will be an upperclass person, meaning it's time to declare a major and hook up with a major advisor. You probably had your major in mind when you came here but since this is your first semester it's going to be hard to find the right advisor. As a transfer, this is important. You're underweight, remember, and you have some catching up to do. It will come faster if you select an advisor

that you can come clean with. Tell him or her what you do and don't know and what you feel you should about the specifics of your major.

Transfers, you're a step behind yet one step ahead—just kind of staggered all over. That's the existence of the transfer, but you don't have to feel out of rhythm for the whole number, just during the administrative chorus. Friends are hard to find at first. Orientation helps but you're older and wiser than those getting oriented and what seems to be the right kind of friends aren't around.

Where you live has to do with who your friends are and off-campus housing is a socially and financially viable alternative. You don't have to dorm it and maybe in your situation you shouldn't because by getting in on a share in an apartment you can secure a share in an older and more diverse network of friends.

Both colleges have off-campus housing offices (Barnard's is in McIntosh, Columbia's is in the Philosophy building) and there you'll find pink and blue cards full of information on a variety of living situations. If you really want to live off-campus go ahead and tear that little piece of paper off that home-made ad pinned up on any and every open space and then follow through on it. You'll be surprised how lucky you can get.

Are you something and would you like to work with others who are something too? Extra-curricular activities at Barnard are made for you. If you didn't get involved at that other school because they didn't take your thing seriously, here and now is the best place to start. Check out the Clubs Day or visit Joe Tolliver in the College Activities Office, upper level McIntosh. But be careful, transfer, not to get swept away with this good fun. Classes first for you especially.

Finally the city. Last semester, the *Bulletin* opinion poll asked "Why did you come to Barnard?" to which the majority answered, "To be in New York City." But it's not that simple because Barnard and the city are inseparable. New York City is your campus yet our security guards won't see you safely to the door of Studio 54. You can choose to huddle in your dark dorm room, taking in the city inch by inch only during the day but if you're into getting out of it, take a good friend. You've picked the Apple, now pick a friend (the bigger the better) and together get acquainted with what's yours.

WANTED: PAPER DELIVERERS
JOB: DELIVER BULLETIN ON WEDNESDAY
AFTERNOONS TO BARNARD/
COLUMBIA LOCATIONS
SALARY: \$12 FOR 1 1/2 HRS. WORK A WEEK
CONTACT: MARY AT X2119

Dear Freshman!

WELCOME to all students new and returning, and transferred from the College of Arts and Sciences at Columbia University. This column will give you information on orientation or what decisions, requirements, and special events—some of a new, some underlining information you may already have. You will want to read it weekly to keep current.

CONVOCACTION FOR ALL students Wed., Sept. 1, 7 p.m.; lower level of McIntosh. Reception to follow in front of Lehman Library. New students will be welcomed by the faculty, administration and other students.

ALL NEW STUDENTS will attend the General Academic Session on Thurs., Sept. 2, 9 a.m., in the Barnard Hall Gym. (Please be prompt and Freshmen should come equipped with a pencil.)

FRESHMEN: A required meeting with your academic advisor follows at 10:15. (See ivory memo delivered with your orientation packet for details.)

TRANSFERS: Go to 105 Milbank to arrange appointment with a transfer advisor if you have not already met with one.

OTHER COLLEGE DEGREE CANDIDATES. Sign up to see Miss Campbell, also in 105.

REGISTRATION (the submission of personal information forms) takes place Fri., Tues., and Wed. (Sept. 3, 6, and 7) in McIntosh, 9:30 a.m. - 4:30 p.m. Pick up your packet and follow carefully the Registrar's blue sheet of instructions enclosed therein.

PROGRAM FILING (course enrollment) must be accomplished by Friday, Sept. 17, at 107 Milbank. (To ensure accuracy check carefully the 3-digit computer number listed in first column of *Schedule of Classes and Room Assignments* before entering it on your program grid.) Notice that a program exceeding 18 points is charged additional tuition at \$261 per point.

PLACEMENT EXAMINATIONS for English, Math, and Science will be held on Sept. 12. For more information on these exams, see the NEW and READING TEST INFORMATION packet that will be mailed to you. Make sure to receive a copy of this packet and read it carefully.

MATH PLACEMENT EXAMINATION will be given for the following classes: Math 1101, 1102, 1103, 1104, 1105, 1106, 1107, 1108, 1109, 1110, 1111, 1112, 1113, 1114, 1115, 1116, 1117, 1118, 1119, 1120, 1121, 1122, 1123, 1124, 1125, 1126, 1127, 1128, 1129, 1130, 1131, 1132, 1133, 1134, 1135, 1136, 1137, 1138, 1139, 1140, 1141, 1142, 1143, 1144, 1145, 1146, 1147, 1148, 1149, 1150, 1151, 1152, 1153, 1154, 1155, 1156, 1157, 1158, 1159, 1160, 1161, 1162, 1163, 1164, 1165, 1166, 1167, 1168, 1169, 1170, 1171, 1172, 1173, 1174, 1175, 1176, 1177, 1178, 1179, 1180, 1181, 1182, 1183, 1184, 1185, 1186, 1187, 1188, 1189, 1190, 1191, 1192, 1193, 1194, 1195, 1196, 1197, 1198, 1199, 1200.

COLUMBIA HUMANITIES courses require a general college proficiency in English. Information on this exam is available in the *General Academic Session* packet.

PHYSICIAN'S EXAMINATION is required of all new students for registration purposes. Information on this exam is available in the *General Academic Session* packet.

ADVISOR assignments will be made on Sept. 12. You will receive a packet of information on how to choose an advisor and how to meet with them. You should meet with your advisor as soon as possible after you have received your advisor assignment.

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Barnard Bulletin

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Orientation '82 Schedule Poised to Begin Without Hitch

The annual Orientation activities begin with freshman and transfer registration on Wednesday, September 1. Although Rebecca Owen '83, Barnard Orientation Coordinator, stated that the various events and meetings will be "pretty much to form," there are some major differences between this year's Orientation and others of past years.

One big improvement over last year is that the Freshman Directory is on schedule and Owen said she believes it will come to the freshmen in time for them to use them this weekend.

"We met all our deadlines," said Owen. "I don't see any reason why they shouldn't be here by Wednesday."

Another big change in the program of events is the re-institution of the Midnight Circle Line Cruise. Last year Orientation Coordinator Rosa Alonso '82 was not able to book the cruise because the company's policy had changed toward renting to large groups. Now, the Circle Line is under new management and Owen said she jumped at the chance to get the cruise back in the program, knowing how popular it has been in the past.

Perhaps the biggest all-around change is the length of time the freshmen and transfers will be on campus before classes begin on September 8. In past years according to Owen there has never been more than two days separating the end of Orientation and the beginning of school. This year, however, September 3 is the official last day, classes start five days after the conclusion of Orientation. This gap has occurred, said Owen, because the Administration at Columbia wanted to have one day between the end of Orientation and opening of the dorms so they could clean up a little and since check-in date is September 5, Owen said she had no choice in the scheduling of Orientation.

What she did to counteract the length of the time frame was to spread out some of the activities in the last three days: Saturday, Sunday and Monday before the upperclassmen return. Thus the Underground Disco event is on Sunday night later than usual, the All Night Movies are

being held on Saturday and the Midnight Cruise is on Monday. Several events which Owen is not involved with were scheduled for later times, too, most like a similar recognition of the expanse of time between Orientation and Registration such as Clubs Day on Tuesday and Urban New York on Saturday and Sunday.

Lounges

(Continued from Page 1)
beautiful and added that the function of the lounges might change a little in order to preserve the work that has been done.

"Recognizing that these are lounges for buildings," said Gatch, "but making some specifications to maintain the work which has been done, the Plimpton and 616 lounges will be used as before but possibly with closer supervision of clean up, but the Brooks lounge will be kept restricted to large parties and gatherings. Of course it will still be open for studying and for use as a meeting place, but most parties will be held in the Reid lounge."

Psych. Labs Nearly Done

It appears that the major renovation that has been done to the psychology department over the summer will be completed on schedule and will not disrupt the class schedule, according to Peter Balsam, Assistant Professor of Psychology and Project Director of the renovation.

The entire project, which has been approached as a three-phase maneuver, will cost close to one million dollars, but said Balsam, "our new laboratory facility is if not the best, one of the best in the country."

Balsam described the three phases of renovation as: the renovation of the animal research wing, which was done last summer and funded by Barnard; renovation of the faculty and student research center; and the expansion and renovation of the toddler center, the faculty offices and the student laboratory. These projects were

partially supported by Barnard, but were also buoyed by two gifts of \$250,000 each from the Pew Memorial Trust and the National Science Foundation. This money funded improvements and purchased advanced laboratory and computer equipment which will have a great impact on the psychology department in many ways, said Balsam.

"The biggest impact is on curricular change," said Balsam, "and there are three major areas: first, in lab courses, the new microprocessors are very valuable because we can now do all kinds of experiments we couldn't do before; second, in statistics courses and in some lab courses, we can teach the students how to use computers for data analysis; and third, in some courses we will use the computers for measuring quantitative models of behavior."

The Associate Alumnae of Barnard College Welcomes the Class of 1986 and Transfers

Irma Moore
Director

Eva Oppenheim
Associate Director

Office of Alumnae Affairs, Barnard College, Room 221
Milbank Hall, New York, New York 10027 ext. 2005/6

To open the 94th Academic Year at Barnard College

Ellen V. Futter, *President*
cordially invites you to attend

CONVOCATION

Wednesday, September 8, 1982

Twelve noon

The Gymnasium, Barnard Hall

and an Ice Cream Party on Lehman Lawn
immediately following the ceremony

cafe bar

restaurant eaterie canteen joint cafeteria Sampling the West Side Fare

By Mary Witherell

In past Orientation issues we've written reviews of local hamburger joints where to find the best sundaes in the neighborhood and cheap eateries throughout the city. This year we thought that we'd make an attempt to preempt the inevitable dinners everyone will eat at the overpriced Human Garden and Crepes and Cappuccino and the greasy spoons Tom's College Inn and Cosmopolitan a little longer. These restaurants in this review are all moderately priced—all within four or five stops of the campus on the downtown #1 train—and most can be rated fair to excellent in cuisine.

So if you use this guide as a starting point, you can find very nice restaurants without spending a tremendous amount of money and without having to go to the Village or anywhere else downtown past West 70th Street.

We don't claim to be experts—we're just opinionated. So if your experiences at any of these places are different than ours, please write and let us know. We'll print what you say, too.

Dobson's Dobson's has a very average menu, with a slight leaning toward seafood, and there is absolutely nothing unique about this place—HOWEVER—everything is above par and dining there is a very pleasant and warm experience because of the total quality of the restaurant. We didn't realize it then, since Dobson's was the first place we went to, but it was one of the best restaurants we sampled.

Although Dobson's is very unflashily decorated in soft browns with blue-checked tablecloths and an abundance of green growing things, the effect is soothing and conducive to enjoying a good leisurely dinner and conversing with friends and the food goes right along with this mood. The dishes are not overly seasoned or ornate, rather they

are simply well prepared.

Perhaps the most noticeable quality they possess is their size. For instance, in the shrimp in ale batter entree there are five jumbo shrimp, home-made cole slaw and french fries. Another good entree is the combination platter of fried shrimp and ginger chicken, featuring a large chicken leg with thigh in a tangy ginger sauce and approximately six fried shrimp, accompanied by Dobson's own tartar sauce, golden french fries and crispy broccoli.

When we went to Dobson's we found the service to be friendly and fairly attentive, and for an early Monday night there were many customers. That's one good sign, however, it did lead to one flaw in our experience. The batter on the shrimp was not cooked all the way through and there was a little oil residue on the plate, sure signs that success sometimes brings carelessness and haste. However, if Dobson's can keep its standards high it should earn itself a place in the forefront of the best West Side eateries.

Prices: Entries range from \$5-13

Menu also includes dinner salads, and fruit and cheese boards.

Open 7 days a week for lunch and dinner, Sun-Thurs—11:30 am-12:30 am, Fri-Sat—11:30 am-1:30 am
341 Columbus Avenue (and 76th Street)

Kamon If you know someone on a low sodium diet, don't send her here! There are tons of soy sauce in Kamon's Japanese cuisine and while a high degree of saltiness is not a problem for some, there are others who do not care for their food this way.

Other than this preponderance of salt, we found Kamon to be delightful. Unlike many restaurants on Columbus Avenue, Kamon is very unpretentious-looking, and appears to be quite small and unexciting. A meal here, however, as we found out, is quite an adventure all by itself.

Although we can recommend the sushi and sashimi highly, we know that not everyone can palate raw fish, so we took advantage of Kamon's reasonable prices and ordered complete dinner of cooked food.

All of our entrees were beautiful looking dishes, a characteristic trait of Japanese cooking. One dish billed as a very special Japanese dish, called negimaki, was especially stunning to the eye, consisting of round pieces of high quality beef with green scallions stuffed inside a hollow middle in a teriyaki like sauce with chinese cabbage, watercress, carrots, broccoli and brown or white rice. The beef was tender, expertly done and all the vegetables were crisp. This was indeed a very special dish, well enjoyed.

Another interesting number is the variety of sukiyaki dishes. We tried seafood sukiyaki but believe all of them to be equally good. Sukiyaki comes in a bowl since it is rather soupy. One of us termed it "Japanese bouillabaisse." What seemed to give us our biggest luck was seeing her fish one thing after another out of the brown broth: clam, crab, shrimp, various assorted fish, broccoli, carrots, tofu, seaweed and celophane noodles.

Our whole dinner was good and the service was impeccable. My only disappointment came when I was told that only ice cream came with the dinners, after I had scoured the dessert menu thoroughly. And I was all set to try the seaweed jello.

Prices: A la carte and dinner, range \$3-14.50

Open seven days a week, 5 pm-midnight
302 Columbus Avenue (at 74th Street)

Indian Oven Because we wanted to sample as many different kinds of food as possible, among them India, we chose Indian Oven because of its good location, for the hordes of people dining there and for the aromatic scent drifting from the kitchen out to the street. The moral of this story is that appearances can be deceiving.

The size of the tables in the outdoor cafe section of this restaurant is small, so small, in fact, that our waiter had to

pull over an extra chair to put one of our orders on it. After one adjusts to the surroundings, then one has to adjust to the fact that in this Indian restaurant neither rice nor bread comes with the meals as a matter of course. And with a price tag of over \$1 for the rice and \$1.95 for one piece of paratha, the insult also hits the pocketbook.

As for our entrees, the chicken dishes were not boned, which was annoying, but were otherwise well-cooked and nicely spiced. None of the portions could be called large, but adequate is a fair description. The chicken moghiai is recommended and the muntaz bhuryam, a chicken, mutton and shrimp combo which is mostly chicken, with lesser quantities of mutton and shrimp in a bed (kang size) of saffron rice was also good eating, but brought on some heartburn later.

The one real chinker of a meal which we've had in all our restaurants was the saag meat we had here. This mutton and creamed spinach dish had the consistency, color and appearance of high quality dog food. Served in a metal dish, this dark green concoction was unappetizing, unappealing, unsatisfying and un-tasty.

All in all, we believe you can get cheaper and better Indian food near St. Mark's Square in the East Village. So make the hike and don't eat Indian on the West Side.

Prices: \$5-95-11-95 (\$7 minimum)

Menu includes beef, mutton, chicken, seafood and vegetarian dishes.

Open 6 days a week (closed Mondays) Tues-Thurs—5:30 pm-11 pm, Fri-Sat—5:30 pm-12 midnight, Sun—3 pm-11 pm

285 Columbus Avenue (at 73rd Street)

Mi Tierra Did you ever go to a restaurant and feel so much empathy for it that you didn't want to say bad things about it? That's how we felt about Mi Tierra. This restaurant had none of the delusions of grandeur of Indian Oven but none of the look of Dobson's, either. It was basically your average small, dark restaurant with no customers in it and a nosy kitchen in the back. It's the kind of place you want to put your arm around and comfort.

The cuisine is of the Mexican-Venezuelan variety, consisting mainly of every possible combination of enchiladas, tamales, quesadillas, chachapas and about seven Venezuelan dishes. Portions are large and every entree comes with refried beans, rice, lettuce and tomato. A bowl of crunchy tortilla chips is in constant supply on the table, too. One genuinely nice thing about Mi Tierra is the guacamole, which is spicy in a cool and smooth way.

We found the same general problem in all our main dishes—while they were crispy where they should have been, cheesy where they should have been and tender where they should have been, they were also bland, which is one adjective we didn't expect to use in a Mexican restaurant. As one of us put it, this seems to be a Mexican restaurant designed for the timid American tongue. Our suggestions to Mi Tierra is that they spice it up a little, lower the volume on the Latin music playing in the background and decorate in lighter colors.

Prices: \$5-7.50

Mexican menu is varied, Venezuelan less so, vegetarian entrees also offered.

Open seven days a week for lunch and dinner.

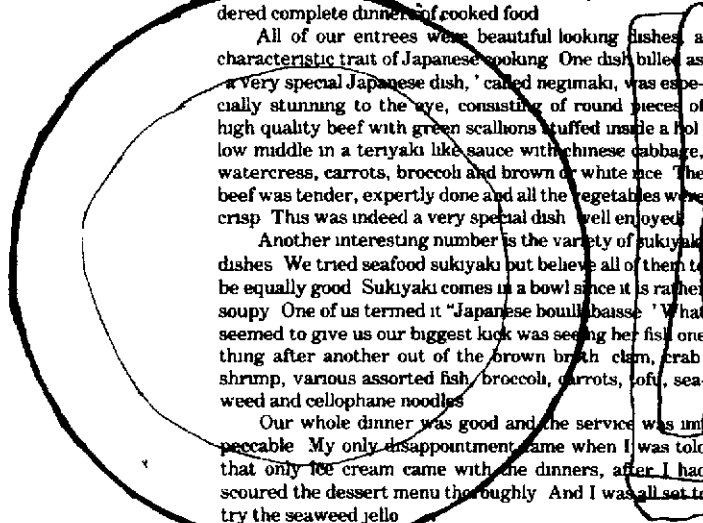
668 Amsterdam (at 94th Street)

Shelter The Shelter is not the place to go for a leisurely, quiet dinner. In a place where sound waves bounce off either the wood floors or the formica tables, or the bare walls and ceilings, or the glass outer walls, a conversation between two people is a performance for all to see and hear.

The other major problem a diner has at Shelter is getting the waiter and kitchen to slow down. For our party of three, it was forty-five minutes from sitting down to ordering coffee after the meal. And what was funnier still was that the place was pretty crowded. You would think the service would slow down as a restaurant got busier, but at Shelter everything seemed to have wings.

The menu itself was an interesting blend of American and some foreign dishes. It was generally a nice selection of beef, chicken, veal, seafood and meatless platters and the prices and portions were reasonable and adequate, respectively.

The veal marsala was quite good, very fresh, accompanied by rice, nicely-done string beans and mushrooms. We also liked the broiled salmon steak, which was listed as a specialty of the house, broiled just long enough and served in a lemony sauce with baked potato and string



beans. Our only objection was that the shrimp scampi was a little too garlicky and the shrimp were not completely shelled, which we feel detracts from the pleasure of eating the meal.

Summing up Shelter, it was hard to dislike it, since there was really nothing wrong with the food or service, but on the other hand, being one step away from an automaton isn't too chic.

Prices: \$4.50-13.95
Open 7 days a week for brunch, lunch and dinner, 11:30 am to 2 am.
2180 Broadway (at 77th Street).

Santerello's: If you don't find that Santerello's is the best new restaurant on the upper West Side, then our funds should be frozen for misinforming the public.

Santerello's doesn't look very large on the outside and one's first impression upon entering is "Gee, it isn't any bigger in here either." After that, dinner can be pure bliss.

In the background, opera music plays and on the walls and tables are vases of fresh flowers. The waiters are well-groomed and trained and everything from the service to the seating is pleasant.

We recommend the pollo a la cacciatore and veal scalopini entrees. The portions of meat in each were large and each were served with rice and mixed vegetables. The chicken's tomato sauce was piquantly seasoned with bits of peppers, onions and various Italian spices and made for excellent eating, while the veal was accompanied by a Marsala wine sauce with mushrooms that was "totally delicious." Incidentally the veal marsala at the Shelter pales in comparison to this veal dish.

The third dish we tried that night was fettucine Alfredo, which was outstanding. It was, however, very overpriced at \$7.95, as were all the pasta dishes. Santerello's spoils its diners with the quality and large portions of its meat dishes and then serves excellent pasta, with no salad or vegetables included, for the same price or higher. A free salad would have appeased greatly my sense of injustice.

The other egregious error was that the cappuccino we tasted had no cinnamon in it. This must be rectified if this meal is to have any long-term impact on a person's list of favorite restaurants. So, if you avoid the pasta sans salad and the wines, which cost twice their liquor store price, Santerello's can become the place for special occasions, celebrations and parent-child dinners.

Prices: \$6.50-13.95
Open for dinner 7 days a week, 5:30 pm to 12 midnight.
239 West 105 Street (just east of Broadway).

Empire Szechuan: One of the up and coming West Side restaurants is Empire Szechuan, which has expanded twice since it first opened only a few years ago. Now the prices are comparable to Hunan Garden, but the food is better and there is more elbow room for maneuvering the chopsticks.

It should be noted (with much joy) that this was our cheapest meal.

One aspect of this place which we're not sure is good or bad is that the spicy dishes aren't that spicy. We tried the chicken with garlic sauce, which was very mild, to the point that we couldn't taste the garlic. We also had lamb with wa-la sauce, which was better, but still not as spicy a dish as we've had in Chinatown, for example. It makes us wonder if West Side Chinese restaurants consciously tone down the seasoning to meet the American requirement that all food be bland.

Both dishes were fun to eat, anyway, especially the lamb, which also had broccoli, baby corn and red bell peppers, an amazing combination of colors.

The "milder" dishes are equally pleasing to the eye and palate, and are at least understandably bland. Empire Szechuan is very good about percentage of meat to vegetables; we certainly didn't feel cheated.

This is a good Chinese restaurant but is extremely busy around the middle evening hours so go, if you can, earlier or later.

Prices: \$5.00-9.00
Open seven days a week for lunch and dinner, 11:30 am to 12 midnight, Mon., Tues.; 11:30 am-2 am Wed.-Sun.
2574 Broadway (at 97 Street).

Broadway Bay: In the world of restaurant promotion there are draws and there are hooks. Draws are things that bring many people to eat at the establishment and form huge clienteles of faithful customers. Hooks are the means by which restaurants which

aren't good enough to have draws grab hungry people off the street. The difference is that the former make you feel pretty clever for chancing upon the place; the latter make you feel like a sucker.

We felt like suckers after trying the one and one-quarter pound lobster for \$4.95 at Broadway Bay. First the management made us wait 35 minutes for a table when there were several adjacent small tables which could have been pushed together if they had been concerned with seating us as soon as possible.

Then we got our lobsters and realized they had been frozen and perhaps even thawed and re-frozen because as we cracked them open, water kept squirting out. One of us had so much water at the bottom of her plate that she felt the lobster could indeed have swum off the plate, had it been alive.

But it was dead, that much we could say for sure, and so was the corn on the cob served with it. It was so dry that having the lobster juice inadvertently came in handy.

The worst thing about it, though, was that they gave us melted margarine, not butter, to dip the lobster in. This, we feel, is sacrilegious to all lobster worshippers.

If the lobster, so important to Broadway Bay that

above each table. It felt like a cross between a police grilling and a sun lamp and changed the color of everything we ate.

For one dish, the duck a l'orange, the lighting didn't matter. This dish's downfall was the orange sauce. While the duck was well done, not greasy like duck can be, the sauce was so sweet it became too much for us after a while. The person who ordered it kept saying repeatedly over dinner, "Why can't they just serve roast duck?" She had similar feelings about her broccoli with hollandaise sauce.

The beef stroganoff was fair, there was nothing really wrong with it, except for blandness. It didn't taste at all like my own recipe for beef stroganoff, so I don't know which of us is preparing it incorrectly, but mine tastes better. Another thing which distressed me was that the light made this entree look a sickly burnt orange color which detracted from my enjoyment of it. It must be said, however, that the people accompanying me didn't object to the lights at all (but they're weird anyway).

The mussels meuniere was really the show stopper. Well over two dozen steamed mussels came served in a huge salad bowl with a broth of fish stock, onions and garlic that was excellent. Of course, nothing came with the mus-

"This mutton and creamed spinach dish had the consistency, color and appearance of high quality dog food."

there is a big sign outside advertising it, is like this, we thought, what must the rest of its seafood be like?

Prices: \$4.75-14.95
Open 7 days a week for lunch and dinner, 11:30 am to 1 am, Mon.-Sat.; 3:30 pm-12 midnight Sun.
2178 Broadway (at 77 Street).

Baan Thai: Eating dinner at Baan Thai is like being part of a cultural exchange with Thailand. The establishment is clean and prettily decorated in oriental patterns and colors with special ante rooms around the outer walls of the dining rooms with low tables and seat cushions for a truly authentic experience. It was easy to see that Baan Thai takes great pains in its care to make dinner a memorable occasion, and even the waiters get into the act, donning national costumes.

Dining is treated very seriously here, too. The soups are very tasty, with large chunks of meat and vegetables. We specifically liked the chicken coconut soup, which, unlike the bean curd soup, was not too salty, and unlike the shrimp soup, was not too spicy. Each of our huge entrees was served in a big bowl of thick oriental china and each was very spicy. Mine was less so than the others' dishes, and since I asked the waitress to make it milder, my instructions were apparently taken to heart.

The baan thai chicken includes chicken, pineapple, mushrooms, cashews and scallions in a soy sauce and was truly tasty and the kang hua, beef curry with peas, bamboo shoots, various thai roots and a red curry sauce was completely different but equally as good.

Our big problem with Baan Thai was twofold: one was that they never mentioned on their menu which dishes were hot and which were not, which they should for those who like softer flavors. The other unfortunate part was that they use monosodium glutamate (MSG) in tremendous doses, which, if one is allergic, is quite unpleasant and hazardous. Knowing this, one should preface any order at Baan Thai with "please hold the msg."

Prices: \$4.50-9.45 (\$5.95 minimum)
Open 7 days a week for dinner, 5:30 pm to 11:30 pm.
2639 Broadway (103 Street).

sels, which is not a balanced meal, but sometimes treats are worth sacrificing something for. If you like the color orange and request a table only, because you must avoid the booths, which are so cavernous you feel you might want to ask for some phonebooks to sit on in order that you may reach the table, you might like Teachers Too.

Prices: \$3.95-11.95
Open 6 days a week for lunch and dinner, 11 am to 1 am.
2271 Broadway (between 81 and 82 Streets)

Famous Dairy: This is a strange place where we had to suspend our regular criteria in order to at least review the food at one of the only Kosher restaurants on the West Side. Famous Dairy has nothing in the way of pleasing decor or expert service. It's just completely tacky-looking and noisy, especially since we were sitting next to an impolite ice-making machine, which kept making us and the other nearby customers jump with its thunderous ice crashes.

One of us said, "This is like being in your own kitchen being served by your mother." That best sums up the service at Famous Dairy.

Unfortunately, we didn't find the food to be a redeeming feature. The noodles parmigiana were simple and yet good, but the potato pancakes and the pierogins were very bland. We also tried blintzes and the cheese blintzes we found truly delicious, with crunchy homemade blintz and creamy pot cheese filling which came, naturally, with sour cream. However, the fruit blintzes lost some points because the fruit filling was scooped right from one of those canned pie fillings and hence had no real fruit taste. The contrast was great between the fruit and the tasty blintz shell.

Then, since the food is so inexpensive at Famous, we ordered dessert, specifically mohn cake, mocha layer cake and cheese cake. They all tasted like they might have been very good when they were baked (on the premises) two days ago, but now they were stale and shouldn't have been served.

All in all, Famous Dairy has a long way to go before it meets the standards of taste set by *Bollicia*. And yet the place was very busy, which just demonstrates the need for a good Kosher restaurant on the West Side.

Prices: \$4.25-9.50
Open Sunday-Friday, closes after lunch on Friday. Serves breakfast, lunch and dinner, 7 am-11 pm.
Has dairy, vegetarian and fish menu.
222 West 72nd Street (west of Broadway).

Teachers Too: Teachers Too appears to be one of the best places in the city to get mussels meuniere. It's the rest of the menu we're not certain about.

First of all, it's difficult to tell what color your food is when it is served, as Teachers Too insists on putting low-hanging electric light fixtures with bright orange bulbs

Athletics Merger Still Up for Discussion

By Mary Witherell

After a summer of speculation, of false hopes and inaccurate rumors, it appears that there is no agreement yet reached between Barnard and Columbia concerning a possible merger of the two athletic programs.

The two sides are to begin meeting at the higher administrative levels today to discuss the possibility of creating an athletic consortium between Barnard and Columbia. This consortium, should it be agreed upon, would turn Barnard and Columbia athletics into one combined program serving all undergraduate students in the

Nobody Asked Me, But . . . On the Wrong Track

By Mary Witherell

This article is about a track. This track once was an exercise, since then it has been renovated so that now it is just peculiar. This article is being written to commemorate the renovation of this funny little track because we feel if we don't say something about it, no one on this campus will notice it's happened, or even wonder why it was done.

For the record, the renovation consisted of installing a new floor on the track, with a completely different banking design, a new guard rail and a new surface. The cost was a neat \$59,000 dollars, which includes all the planning expenditures as well as the actual construction. The purpose? Well, that's a little more complicated.

This track has always been referred to as a "recreational track" because with a scale of sixteen laps to a mile, it is too short to be used by any serious runners. The turns come too frequently, which make timings inaccurate and also pose a danger to the knees and ankles of a long distance runner. Thus this track renovated or not, will not be used by any track or cross country team members, and it is doubtful that any other team's members would use it very much.

According to Marion Philips, chairman of the physical education department, there still are many women and men

university, male and female. There would be a single governing structure and the two institutions would apply to the National Collegiate Athletic Association (NCAA) as one member.

Neat as it seems, this consolidation would have some crucial consequences for Barnard, as both Marjorie Greenberg, Barnard Director of Athletics, and Alvin Paul, Columbia Director of Athletics, realize. As Paul said, "A consortium makes two things clear: one is there is one athletic department; and two is that the women's athletic program must be in the same division as the men's, except for one sport, which may be in a different division. In order to form a consortium, there must be a merger. Now, at the present time, Barnard has applied for Division III membership in the NCAA (Columbia is Division I) and Barnard has its own department. If there is a possibility of consortium, those two issues would have to be resolved."

Under the rules of the now defunct Association for Intercollegiate Athletics for Women (AIAW), and the 1977 Barnard-Columbia physical education, intramurals and athletics cooperation agreement, Columbia women could have competed on Barnard's teams for an infinite period of time, as long as Columbia did not offer the particular women's team. Now, however, the NCAA rules mean that no Columbia female engineer, nurse, or future undergraduate can compete on Barnard teams because as far as the NCAA is concerned, Barnard and Columbia are two different institutions with different memberships in the NCAA.

This realization reduced the number of options the two programs have down to two: the first is consortium, and the second is complete and final separation of programs. This choice would open the doors for a Columbia women's program to be created independently of Barnard. Several months ago it was reported that Al Paul had made a recommendation to Michael Sovern, President of the University, that Columbia form its own program independently of Barnard. Later in the summer, Paul verified that he had been allocated funding for the hiring of an additional secretary and two assistant coaches for fencing and swimming, whose jobs would be recruitment of women athletes to Columbia in the two pilot sports of the new Columbia women's program, fencing and swimming. Based on that factual information, and the seeming finality of the action, many people began to believe that the issue had been decided and was closed. However, that has never been the case.

An additional complication has arisen which adds further confusion to the situation. Greenberg said that once Barnard joined the NCAA, the stringent NCAA rules governing eligibility put the opportunities available to the Columbia women now competing for Barnard in jeopardy. Paul and Greenberg have been told by the NCAA that the six engineers now competing for Barnard teams would no longer be allowed to compete for Barnard since they attend Columbia, not Barnard, and therefore must play for Columbia teams only. Greenberg said she thought the ruling was unfair because the academic year 1982-

1983 is a year when there still is no Columbia program for women, and unless these women compete for Barnard they have no avenue for competition at all. It was as a result of a phone call to the NCAA that she learned that the only action she and Paul could take was to make an appeal to the NCAA Officers. Any decision reached by these officers, she was told, would be considered final and binding. The letter of appeal has since been drafted, signed by Greenberg, Paul, Sovern and Robert Gross, Dean of the School of Engineering and Applied Sciences, and sent to NCAA headquarters in Shawnee Mission, Kansas. Greenberg said she hoped that a decision would be made by September 1. In the meantime, none of the students involved have been contacted by either Paul or Greenberg, and the Barnard athletic director defended this decision as an attempt to keep these women from becoming discouraged too soon. "We haven't informed those women involved because we feel we haven't exhausted all the avenues of appeal yet," said Greenberg.

Greenberg added that this decision also means that she cannot recruit any walk-on athletes from the engineering or nursing schools, as she usually does every year, thus limiting her pool of potential athletes. Greenberg estimated that eight to ten Columbia women have competed on Barnard teams every year.

While this immediate problem dangles unresolved, the Barnard administration is being faced with a decision of immense importance to the future of the Barnard athletics program, one which could drastically alter the size, structure or philosophy of the program. If Barnard were to accept the plan for a consortium, it would mean that the set-up of the athletics staff would invariably be altered in some way, although both Greenberg and Paul felt it would be premature to even try to predict in what ways, and Barnard would certainly have to become a Division I member of the NCAA, since Columbia is, and since all Ivy League programs are declared as Division I programs.

Continued on Page 7



who use the track. This includes those who use it for average walking or jogging or for aerobic conditioning in fitness classes.

It is an individual judgment as to whether the renovations were important enough to merit an outlay of \$59,000. The question we are most concerned with, however, is how the administration views this athletic facility improvement. Is this only the first step in a whole line of badly needed renovation or is this just the administration's attempt to appease the physical education department's desire for badly needed facilities renovation?

It is true that the track needed this renovation badly. However, compared to the problems of the decaying locker rooms, inadequate spectator seating in the gym, out-

Continued on Page 7

Merry

Continued from Page 1

area, since the job entails so many different jobs. Rather, she said, Ormsby appealed to the department as much for her attitude toward athletics and her personality as her background.

"We were looking for someone with a broad background in the areas of recruiting, writing and management, but we also wanted someone with boundless energy, someone who enjoys interacting with people, who has a sensitivity to individuals, and Merry had all those qualities. She has that broad background, and in areas where she has less experience she's shown willingness to learn what she doesn't know in order to commit herself to her job."

Ormsby, who did her undergraduate work at Youngstown State University and has her Master's from Kent State University, said that she hoped her former experience as a coach, athletic director and an athlete would enable her to communicate on good terms with all her colleagues here. She said she was approaching her new role with some specific goals for the coaches and athletes.

"A coach coaches, and so I want them to feel that when they have an event it will be run smoothly and other people will learn about it and realize its importance. I want to insure that the athletes get the recognition they deserve."

BARNARD INTERCOLLEGIATE ATHLETICS

(Open To All Barnard Undergraduate Women)

FALL SPORTS BEGIN

Meeting of ALL Athletes, Wednesday Sept. 8, 4:30 pm Sulzberger Parlor (3rd Floor Barnard Hall)

CROSS COUNTRY

Open Work Outs and Try Outs

Sept 3 4-6 pm
Sept 4, 6, 7, 8, 9, 10, 11 7-9 am

Place Barnard Gym-meeting promptly, as we will leave the area

TENNIS

Open Work Outs and Try Outs

Sept 3, 4, 6, 11 8-11 am
Sept 7, 8, 9, 10 7-9 am

Place Columbia campus courts (at 120th) or Barnard Gym (if raining)

VOLLEYBALL

Open Work Outs and Try Outs

Sept 3, 4, 11 10-12 30 pm
Sept 7, 9, 10 5-7 pm
Sept 8 7-9 pm

Place Barnard Gym

Optional meetings for ARCHERY, BASKETBALL, FENCING, SWIMMING & DIVING, and TRACK & FIELD will also take place Wednesday, Sept 8, 4 30 pm, Sulzberger Parlor.

For information contact: Margie Greenberg,
Director of Athletics, 280-2085 or 2233, 208 Barnard Hall

Nobody Asked Me, But

Continued from Page 6

dated basketball hoop backboards, and the low-quality swimming pool, it seems to have been a poor choice to start major renovation of the facilities with the "recreational track."

We would like to point out that this renovation does absolutely nothing for the intercollegiate athletic program.

Doesn't it mean anything that every year Barnard graduates women who love the school, not solely because of the academics, not because they were student

leaders, but, because they were athletes. Being an athlete is different than any other activity one may choose to do on this campus. These women are not merely doing their thing on the playing field for fun, for fitness or for love of competition, but they are also wearing the name "Barnard" on their clothes and they know that they are representatives of Barnard and how well they fare reflects on the school. Our athletes develop strong ties to the college in

ways few other women at Barnard can claim. People forget academics, because once they get out in the real world, most of what they've learned here is not applicable to a career. But people don't forget their teammates; they don't forget being an athlete on a team because it is such a different experience from what most people know.

Unfortunately, they also remember being ignored by the administration. It's curious to note that throughout the country the scholar-athlete achieves tremendous prestige and respect because it is so hard to combine the two well. Yet, at Barnard,

where there are many scholar-athletes they are almost bitterly overlooked.

There are many things which can and should be done to aid this program. Renovating the track is not one of them and therefore should not be the administration's stopping point.

In a program that is seven years old many athletes have already come and gone—most in total obscurity. It would be nice if the athletes presently wearing Barnard uniforms and the future generations of athletes who will wear the Barnard blue and navy could be denied a similar fate.

Athletics

Continued from Page 6

Paul did not express a preference for either of the two paths presented to his department; rather he expressed a need to prepare for the eventuality of either option becoming the basis from which his women's athletics program begins. He added that he felt it would be a very difficult decision for Barnard to make.

Greenberg, for her part, said she was

not privy to any information concerning the substance of these forthcoming meetings between the Barnard and Columbia administrators. As such, she did not venture an opinion, except to express concern that the decision be made with full understanding of its impact on the Barnard athletes.

"Whatever decision is reached should be in the best interests of all the athletes involved."

INTRODUCING

ENVIRONMENTAL SCIENCE

AT

BARNARD

A NEW DEPARTMENT
STARTING THIS FALL

FOR INFORMATION ON
PRESENT AND PLANNED COURSES
SEE THE ENVIRONMENTAL SCIENCE
BULLETIN BOARD (331 MILBANK) OR
CALL PROFESSOR RICHARD BOPP
(x3589 Barnard or x95-276 LDGO)

MEETING OF ALL BARNARD ATHLETES

Wednesday, Sept. 8, 4:30 pm, Sulzberger Parlor (3rd floor Barnard Hall)
All full-time, Barnard undergraduate women interested in participating on any of the following teams should attend

ARCHERY	BASKETBALL	FENCING
SWIMMING & DIVING		CROSS COUNTRY
TRACK & FIELD	VOLLEY BALL	TENNIS

Essential information will be disseminated and organizational meetings for ALL teams will take place at this time.
Anyone interested in managing sportswriting, or other support staff positions are also welcome.

FOR INFORMATION CONTACT MARGIE GREENBERG
Director of Athletics, 280-2085 or 2233, 208 Barnard Hall

Music



T-Shirts

Popcorn

invites you to

Balloons

CLUBS CARNIVAL

Ethnic Foods

Tuesday, Sept. 7

Soda

during registration

Beer

10 am - 3 pm

Barbeque

Cotton Candy

Barnard Campus

Renovations

(Continued from Page 1)

builders to aid in the engineering aspect of the ramps. A ramp with a special slope has been built as a connection to the Barnard library and a second ramp has been added as an entrance to the south side of Barnard Hall. The third ramp, which may be referred to as the mid-campus ramp, runs from the walkway in front of Barnard Hall to the pavement fronting Lehman Hall. Because the construction of a straight ramp would have required greater campus alterations, it was built in the shape of a U. Metalios said he felt it was aesthetically pleasing and will not only serve as an aid to the disabled, but will also help to deter corner congestion. Also, pedestrians may find this ramp less slippery than the brick pavement when winter comes, as Gatch pointed out.

In addition to funding the painting of the locker rooms, the visual improvements budget had made it possible for the second and fourth floors and the tunnel of Barnard Hall to be painted. Parts of Milbank also have been affected by the capital improve-

ments budget, and in October, additional furniture will be put into both the upper and lower levels of McIntosh Center. Among these furnishings will be what is called a kiosk, an upright bulletin board for the posting of announcements, comments and statements. Barnard Hall will also receive two semi-circular kiosks.

While the Admissions Office is also undergoing a series of renovations, it is one of the few offices not being affected by a very complex series of office switches to take place all year long. The consolidation of Buildings and Grounds and Security, now in separate offices, will be taking place on

the main floor of Barnard Hall. This change required the transfer of the Women's Counseling Project from its former Barnard Hall office to a new space in the basement BHR. The Purchasing Office will move from its present location to a new one in the lower level of McIntosh. *Bulletin* will be moving to accommodate this change. Financial Aid will move into part of the old location of Buildings and Grounds and the Business Office will expand to take over another part of the old Buildings and Grounds locale. The Office of Public Affairs will expand into the present location of Financial Aid and there will be room for a new classroom

on the third floor of Milbank. "How's that for the Domino Effect?" asked Metalios.

And the money needed to power this domino effect? Maybe some will come from the energy to be conserved by the addition of new, higher efficiency windows on the exterior sides of Claremont, 600 and 616. "Next year we hope to gain financial support for the addition of windows on the back sides," said Metalios. These windows will aid in keeping in the air conditioning in summer and insulating against the cold air of winter.

"We are excited and positive about these changes," said Gatch. She apologized for any inconvenience which may result from the renovations, and promised that any moves would be made on weekends, if possible.

The Barnard College Theatre Company announces **AUDITIONS** for their major fall production (title to be announced) to be performed October 12-16.
 Mon. Sept. 13, 4-6 pm
 Tues., Sept. 14, 6-8 pm
 in the Minor Latham Playhouse Milbank Hall

ALL students planning to work on campus MUST come to the Career Services Office Room 11 Milbank x2033



proudly announces the opening of

THE STUDENT STORE

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- ★ Notebooks
- ★ Pennants
- ★ T Shirts, sweatshirts
- ★ Calendars
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- ★ Buttons
- ★ Pens and pencils
- ★ Tote bags
- ★ Key tags
- ★ Etc., etc., etc.

Location: Lower Level McIntosh

Call x2126 for more information or drop by the Undergrad Office room 116 McIntosh