#### **ABORTION: YOUR VIEWS**

## Students response to Feb. 4 question on abortion

"We live in a puzzling world where a woman in one room of a hospital prays that her premature baby may have a fighting chance, and another woman in the room next door instantaneously gives away her baby's only chance to experience the breath of life."

Asra Bukhari

"Although the thought of destroying a fetus while still in its developmental stage is not a pleasant one, I still believe that the individual woman, not the Supreme Court or the prochoice/pro-life lobbies, should have the right to choose exactly what she wants to do with her body and her life, despite how unpleasant the outcome may be."

Michael Keegan

"I think we should protect and value life.
That doesn't mean I prefer women to suffer, it
just means I think a gift like life is worth
suffering for."

Caryn Young

"Men cannot get pregnant. Anti-abortion laws are discriminatory towards women and deny them the right which men take for granted to do with their body what they will, to have control of their future and job potential."

Nancy Thomas

"Given the option, I'd rather live in a society that protects and values life - even if it is costly."

Rhonda Wolverton

"I would feel hypocritical if I regarded life as precious and then agreed with the right to destroy life."

Brandon Burton

"I am not pro-abortion, I am pro-choice. I feel that governmental control over the reproductive rights of its citizens (women) is akin to totalitarianism and is a breach of the rights guaranteed us in the constitution and Bill of Rights."

Craig Dilley

#### How Long Will Litter Last?

Cigarette butts	1.5
1,0000	1-5 years
Aluminum cans & tabs	500 years
Glass bottles	1,000 years
Plastic bags	10-20 years
Plastic coated paper	5 years
Plastic film containers	20-30 years
Nylon fabric	30-40 years
Leather	up to 50 years
Wool socks	1-5 years
Orange & banana peels	up to 2 years
Tin cans	50 years
Plastic six-pack holders	100 years
Plastic bottles & styrofoam	indefinately

# Unique dining alternative prepared by students

by La Rae Bringhurst

The College of Hotel Administration is continuing its policy of serving lunches and special dinners to students, faculty and the public. These meals provide on-the-job training for members of the college who take HOA 467, the class that provides quality food management.

The students who present these meals as a part of their class are usually seniors. They are divided into seven teams of four people. Each team plans, prepares and executes the whole meal with a minimum of input from the instructor.

Students serve these meals with all the warmth and professionalism that is found in the finest hotels and restaurants. This is a type of final exam for those members who will soon be in the work place. These students must bring all of the learning, study and experience gained during the last

three years together to prove, to themselves and to their instructors, that they can do what is required on the job.

Valentino Luiciani teaches Quality Food Management. Originally from Italy, he has been in the United States for the past 17 years and has brought his extensive experience in the hotel and food business to UNLV. He had his own successful restaurant, and worked for many years as a maitre d' in successful hotels and restaurants, such as the Riviera here in Las Vegas.

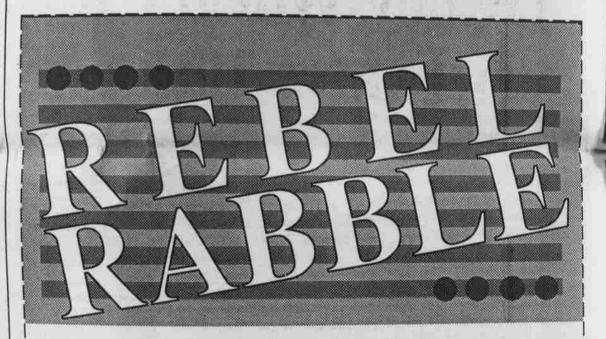
Chef Claude Lambertz came to Nevada from a job teaching in a technical school, then worked as a chef at the Riviera before accepting the challenge to teach again. He also brings many years of expertise to the hotel college. He was awarded the "Chef of the Year" award in 1989 given by the Culinary Institute in Las Vegas.

The College of Hotel Ad-

ministration at UNLV is one of the finest in the nation. The excellent teaching staff that can be recruited from the area's hotels and the many and diverse types of hotels in the area contribute to this distinction.

The meals are of excellent quality and provided at a very reasonable price. Lunch, which is a preplanned meal and is not of gourmet quality, runs from \$2 to \$10. Special signature gourmet dinners run \$50 per person and include cocktails, wine and cordials. There will be two signature dinners this semester.

Regular dinners run up to \$35 and will be served March 5, 12, 19, 26 and April 2. Reservations are required on dinners and are requested for lunch. However, for the first time, walk-in guests will be accepted if the tables are available. Anyone interested in enjoying these meals should contact Pat Stahl at 597-4467 for further information.



### What is your definition of feminism? Do you consider yourself a feminist?

Please drop your response in the box located near the Rebel Yell newsstand in the entrance to the Moyer Student Union.

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