

Time is passing, prices are rising, seats are dwindling

by Randy Miller

Christmas is quickly approaching and many students are heading home for the holidays. Some of those who plan to fly may be disappointed. The best time to buy airline tickets was three months ago. Time is quickly passing away, ticket prices are skyrocketing and available seats dwindling.

What should you do?

"Be flexible," said Neal Anderson, manager of Prestige Travel. "Don't expect to get cheap tickets, and be willing to change planes two or three times."

He also suggests, "Travel mid week. Don't travel the weekend after New Years," in order to avoid the more chaotic days in the airports.

Travel agent Kriss Hammond says most people will be flying the week of Christmas, therefore flights should be easier to book the third week of December.

So what do you do if you can't get a ticket and you need to get across the United States?

One possible answer might be to look in the classified section of the local newspaper. There are always tickets for sale and the prices are often better than the present airline price because the tickets have usually been purchased at least a month in advance.

Another possibility may appear by leaving a card on the share-a-ride board in the student union. Students who are driving home for the holidays often want to defray the costs involved by sharing them with a companion.

If all else fails, call the bus station. It may not be the most exciting way to travel, but it's a lot cheaper. Greyhound doesn't take reservations, so it's first come, first serve. Dave Roth, a Greyhound employee said, "I sug-

Hotel college serves up the finest

by Merilyn Potters

The room was spacious but intimately lit. Silver place settings gleamed, and fresh flowers adorned white linen table tops. Aromas of herbs and butter drifted from a bustling kitchen, and plates were presented with perfect flair by tuxedoed food servers.

Might this be a New York five-star restaurant or a dining room in one of San Francisco's old, elegant hotels?

No, this was lunch served by UNLV students, in the Sam Boyd Dining Room on the second floor of Frank and Estalla Beam Hall, as a part of an upper division course in the hotel college.

Each semester, Quantity Food Management (HOA 467) offers its Luncheon and Dinner Series to the community. The last of four distinct luncheons for the semester was held Dec. 2; students created a meal experience and called it The City Cafe.

The menu was a la carte and included such urbane concoctions as peanut butter soup, ham and pasta salad, shepherd's pie, poached salmon Newburg, and cheesecake with strawberries. Prices ranged from 75 cents for the peanut butter soup to \$5 for the salmon.

In addition to four luncheons, the class presented two dinners. The dinner finale, acclaimed the Winemaker Celebration, was Dec. 3 and wines from vintner Robert Mondavi accompanied each course.

Now that the fall series is over, plans are under way for the spring. The food management course will continue to present the Lunch and Dinner Series but with a different thrust, said Audrey McCool, chair of the Food and Beverage Management Department.

"We intend to create facsimiles of restaurant chains—those with a family dining emphasis," said McCool.

In the past, lunches were served on separate days from dinners. But the spring curriculum will combine both lunches and dinners in a single day. "For each meal in the series, we will open before noon, serve lunch, and not close until after dinner," said McCool.

Students will turn tables, re-set them, and change shifts for the dinner crowd. "This is the non-stop, high-volume, low-cost, true-to-life approach of today's restaurant chain," McCool said.

According to Valentino Luciani, instructor and coordina-

tor of the course, The Old Spaghetti Factory will be one of the seven restaurant environments recreated during the spring series.

Management from the Old Spaghetti Factory chain will assist UNLV students in recreating its menu, atmosphere and service style. The college dining room will be virtually transformed into The Old Spaghetti Factory.

Students divide into two groups for each meal throughout the series, McCool said. "Those students at the front of the house control the dining room and are responsible for menu planning, table service, table settings and decor.

"Those at the back of the house are the people you don't see, and they take full responsibility for all aspects of food preparation," McCool said.

Students also rotate responsibilities. "So one who has assumed a management position for one meal may be an employee for the next," McCool said.

The series also features a full-service bar which functions alongside the restaurant. The bar operation is part of the Beverage Management class, (HOA 465).

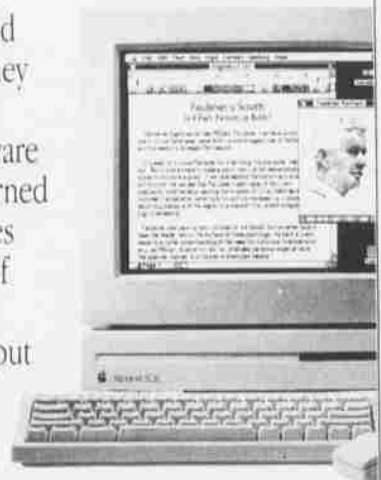


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