

# New chef whips up gastronomical delights

Although Duck Soup isn't on the menu yet, recent changes at the Faculty Club are opening another option to those seeking lunchtime satisfaction on campus.

The Faculty Club, which has been opening its doors to the general public from 11 a.m. to 1:30 p.m. for the past several years, will no longer offer just a geographical

variation on the fare served in the EMU fishbowl. The Faculty Club gently severed some of its ties with the EMU earlier this month and now is offering food planned

and prepared by a recently hired gourmet cook.

"I hope to accomplish a couple of changes in the new lunch service," says Miko Toelken, the chef hired by the Faculty Club to beef up its lunch menu.

"Some will be changes in atmosphere and some will involve changes in the kind of food offered. We'd like to broaden the appeal of the Faculty Club."

Toelken, who is the wife of En-

And if changes like these don't bring the hungry hordes in, Toelken has a few aces up her sleeve in the form of homemade pies, cakes and desserts. "Desserts were almost ignored before I came, but I enjoy making desserts and I hope they will attract people."

Although prices on the new menu are about 20 per cent higher than those on the old, Toelken says, inflation rather than the new

By LORA CUYKENDALL  
Of the Emerald



Photo by Lora Cuykendall

The Faculty Club's new chef, Miko Toelken, brings her culinary experience to the University and hopes to spice up the menu with homemade soups, pastries and sandwiches.

glish professor Barre Toelken, has credits ranging from experience as a chef's helper at the Steamboat Inn, an exclusive resort on the Umpqua, to assisting her mother in operating a short-order food service in Ogden, Utah, after World War II. Toelken's cooking talents already are familiar to faculty women — she taught an informal class on gourmet cooking to a University faculty women's organization.

Toelken is trying to spice up the Faculty Club lunch service by adding a number of homemade soups, sandwiches and pastries to the menu.

"We'll have a soup of the day which will range from traditional like homemade vegetable to cream of mushroom to cold cucumber," says Toelken. "The soups will be recipes I've developed in the past or will reflect the season and what foods are available. There will be a variety, though, especially at first so we can see what people like."

While many of the sandwich and salad offerings are the same as those offered previously, Toelken has added a sampling of unprocessed cheese to the sandwiches and homemade dressing to the salads. Sandwiches are served with sprouts or lettuce, and an avocado sandwich complete with cream cheese, sprouts and tomato has been added.

menu is to blame. Prices for cold sandwiches range from 90 cents to \$1.75 and hot sandwiches from \$1 to \$2.25.

But turning the Faculty Club from an outlet for EMU food service to a different kind of eatery is no easy job.

Toelken makes pies and cakes at home each night for the next day's serving, and until the new food service can establish credit and determine the amounts of foods to be bought in bulk, Toelken is forced to make almost daily visits to the supermarket.

After years of dependence on the EMU, gearing up the kitchen to prepare food for the Faculty Club's 100 daily customers also takes effort and some additional expense.

According to Faculty Club president Emmett Williams, initiating the new food service may lead to the purchase of a meat slicer and other equipment in the future.

Besides these basic changes in the menu, table service has replaced the former cafeteria style of serving, and starting next week, customers will be able to dine on the terrace overlooking Johnson Hall.

So far the lunch service change has been met with approval and Williams is optimistic. "It offers a real choice to people who want to eat on campus and are tired of the seeing the same kind of food day after day."

## Here's how solar power works

By E.G. WHITE-SWIFT  
Of the Emerald

Hunters and fishermen, like most everybody else, occasionally fall in the river, usually miles away from the nearest match shop.

The resourceful outdoorsman always starts a fire though, using a principle basic to solar power. After gathering some dry leaves or small kindling, the fire builder will take a compass, magnifying glass or mirror and hold it at a certain angle to the sun. The sun's rays are intensified and concentrated on the kindling, producing enough heat to start a life-saving fire.

The simplest means of converting solar radiation — that started the fire — to useful heat in the home or office, is to use a flat plate, painted black to absorb the sun's rays. Dark colors always absorb heat, while light colors and white objects reflect heat.

The plate is covered with a transparent or see-through material that will minimize heat loss by radiation. Glass is the most widely used covering, because it allows most of the short wave solar radiation to pass through, while preventing the outward flow of long-wave radiation from the heated plate.

Glass also can withstand any temperature that a flat-plate or solar collector can attain.

The invention of this simple collector cannot be attributed to any

single individual, but they were in wide use throughout the American southwest early in this century.

They were used to heat both air and water, but the most widespread use has been in the heating of domestic hot water.

The next two steps are a bit more complicated, but only involve two processes: storing the heat that the collector has captured and transferring the heat from the collector to the storage area, and from the storage area to the living area.

The storage structure is usually of steel. The larger the storage unit, the longer the reserve time for use on cloudy days. Different systems store different substances.

Some are designed with pipes that transfer water or air from the collector to storage unit. Other types trap the heat in rocks or salts, releasing it through valve release or pumping.

This type of system is called an "active" solar system because it is actively storing and transferring heat. There are two types of active systems: open and closed. Both types require thermostats, to automatically start and stop the pumps from transferring heat to maintain a predetermined temperature range.

An open-active system works as follows: If water is the chosen transferring agent, then water trickles over or through the collec-

tor, and is heated. A pump moves the water from the collector, and is heated. A pump moves the water from the collector through pipes that run directly to baseboard heating. The hot water in the pipes radiates into the living areas. The water then loses its heat and returns to the collector, starting the process all over again. The storage area is the living area.

In a closed-active system, a heat exchanger (somewhat the same as a radiator) is needed, as there are two different and sepa-

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## SEALS & CROFTS

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## Hey, wanna buy a flag?

For those who don't already have a shirt made from a University Centennial commemorative banner, the junior class will be auctioning off 22 of the Centennial left-overs today and Friday in the EMU.

According to junior class president Randy Ohlendorf, proceeds from the auction will be used to help finance Parent's Weekend, May 13, 14 and 15, an event sponsored by the junior class.

Ohlendorf says the class needs about \$2,000 to defray the expected \$2,000 cost of the weekend.

Written bids will be taken for the banners from noon to 4:30 p.m. in the EMU main lobby, but no bids under \$10 will be accepted. Of the 22 banners to be sold one is unused, and the other 21 have weathered a year decorating posts around the University. (The banners flew during 1976 — the year marking the University's 100th anniversary). Ohlendorf says 16 of the banners have been slashed to prevent them from catching the wind and wrapping around polls, so the bigger the bid the better the flag.

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