

# Boyd reshuffles his crew

By LORI PETERSON  
Of the Emerald

Reshuffling of student services personnel continued Friday, when University Pres. William Boyd approved several job reassignments.

According to University Executive Dean John Lallas, the reshuffling transfers the duties of the vice-president for student affairs to two other University vice presidents. The student affairs position will be discontinued.

Lallas said the responsibility for the registrar, admissions, high school relations, financial aids, student services, lifelong learning services, career planning and placement, international students, learning resources, student con-

duct, orientation, the counseling center and EMU will be transferred to the vice-president for academic affairs.

The reorganization began earlier this year after two student services administrators resigned.

Boyd says he felt that the budget crunch, and the ending of "en loco parentis" (the role of the colleges as foster parents) makes it time to streamline the administrative ranks of student services.

Campus security, housing and health services will be under the jurisdiction of the vice-president for administration and finance.

Lallas said a new position would be created within the academic affairs office and would be either a vice provost or assistant provost position.

Gerald Bogen, currently holding the post of vice-president for student affairs, announced in January his resignation effective the end of June. Donald Rhoades, dean of student administrative services, also announced his resignation earlier this year.

The creation of the new position, according to Lallas was "in lieu of" Rhoades' retirement. The new vice provost or assistant provost will be responsible for coordinating some of the new responsibilities of the academic affairs office and Dean of Students, Robert Bowlin's office.

Lallas said the reassignment will be effective at the end of spring term, but added there has been a "substantial move already" toward the transition.

## Patience, psychological tactics: keys to dealing with terrorists

WASHINGTON (AP) — The government is training hundreds of police officials from across the country to use the tactics of waiting and talking in efforts to free hostages held by terrorists.

The Law Enforcement Assistance Administration (LEAA) said Sunday more than 600 police commanders and administrators will be trained this year in hostage negotiation tactics in 15-day seminars.

LEAA is financing the training at the Illinois State Police Academy in Springfield with a grant of \$297,000.

Dr. Harvey Schlossberg, a pioneer in the field of hostage negotiations and a recognized authority on the subject, conducts the training. He is director of psychological services for the New York City police department.

James Gregg, acting LEAA administrator, said he hopes the program "will give our country a reserve bank of highly sophisticated negotiators, able to move in immediately in crisis situations."

In another recent report, an LEAA-sponsored task force predicted a slight increase in incidents in which gunmen capture hostages and barter their lives for all sorts of demands. Some cases are acts of political terrorism, while others grow out of traditional crimes such as bank robberies.

The Hanafi Moslem siege of the national B'nai B'rith headquarters, an Islamic mosque, and the city hall in Washington, D.C., was the most dramatic hostage situation in this country in recent time.

Police negotiated the release of all of the hostages and the surrender of the gunmen, but a radio

newsman was killed early in the siege.

Schlossberg trains the officers to play for time and use careful psychological planning in dealing with terrorists, the LEAA said.

"We've got forever if we need it," Schlossberg said. "We can't give a person back his life once he's been shot."

As the hours and days pass, the terrorist is more likely to fall asleep or to wind down from a high emotional pitch, adds Schlossberg.

Schlossberg offers other principles of successful hostage negotiations.

Police should use impartial negotiators and should never bring in the criminal's wife, mother, best friend or clergyman, he says. "If the guy had such a good relationship with these people, he wouldn't be holed up with hostages. He would be with his friend or wife, drinking a beer and talking over his problems."

Schlossberg concludes police shouldn't give the hostage-holder even a hamburger or cigarette without winning some concession from him in exchange.

Police should negotiate by telephone or radio for at least an hour before any face-to-face negotiations and shouldn't carry guns in meetings with those holding hostages. Negotiators should treat the hostage-holders with deference, addressing them as "Mr." or "Miss."

## the Plant Plumber



Logo by Kathy Avarzino

## Herbs create spice in kitchen gardens

By MICHELLE PEEPLES  
For the Emerald

If you want to have an indoor garden which will smell like summer, try planting herb seeds or buy herbs which have already been started in a commercial greenhouse.

Provided you have a sunny window and are willing to administer a little care, these aromatic and pleasant tasting plants will keep growing until they are pinched back to the soil line.

Since herbs require little attention, they are a joy to have in the kitchen window at all times and can be placed outside in the summer. Keeping them inside will, of course, stunt their growth, but offers the convenience of being there when you need a "pinch" in cooking or when a closet or clothes drawer would be better off with a sweet smelling sachet made with dried herbs.

Both seeds and plants come in a wide variety and make experimenting less expensive than relying on those on the grocery shelf. For example, orange mint is seldom seen on the shelf, along with various thymes and basils. A novelty food shop may carry these, but having a fresh supply of these varieties of your own is fun and convenient.

If herbs are started by seed, follow the same rule as planting any other seed indoors. Plant them in well-drained soil. Water, but not too much, and provide warmth for germination and light for healthy growth. Once seedlings reach about four inches, pinch the tips off to promote a bushy plant. Doing this periodically will result in a plant having more stems with leaves for cooking or other needs. The same pinching routine goes for herbs which have been bought commercially.

Herbs prefer to dry out between waterings and require rather sandy soil. Never let them dry out too much, though. Some like very sunny windows; others like it cool and shady. Herbs that like the sun are basil, thyme, rosemary, sage, oregano, savory, and several others. Peppermints and most members of the mint family and parsley prefer a shadier location, but if kept inside, they will need as much light as possible to keep them from becoming spindly.

If starting any kind of plant indoors — and starting from scratch scares you — here is something which may raise your self confidence. In a greenhouse one morning, I decided to pinch off a peppermint stem about two inches in length. I placed the cutting in a damp napkin in my purse and forgot about it for the rest of the work day. Upon getting home, I remembered the poor thing was still in there and immediately removed it — it was wilted completely and very sickly looking. Giving it a last try, I placed the shriveled peppermint in a glass of water and found the next day a very healthy looking cutting just waiting for its roots to start growing. Peppermint and mint have become a favorite.

Herbs not only offer a great addition to cooking and to the aroma of a house or garden, but some of the herbs are very attractive as plants and most will bloom when placed outside. The lemon thyme, for instance, has small pointed leaves with stripes of yellow going through them; the silver thyme has gray-green markings and the pineapple sage has a red flower on it which looks like it belongs to an exotic plant group.

When your herbs do begin to bloom, this is the best time to pinch them for cooking needs. At this time they are supposedly at their peak in pungency, so use leaves sparingly unless your tastes prefer something more.

By not limiting yourself to what can be found on the grocer's shelf, you may come up with one or several herbs you may want to always keep on hand, or discover enough of them to create a "novelty" food shop right in your own kitchen.

## Grads host Career Faire

The University will have its third annual Career Faire today in Rooms 108-111 of the EMU.

Career Faire '77 will be a panel presentation by graduates of the University on careers in biology, English, history, political science, psychology and sociology. The panel members will discuss what they have been able to do with a degree in these fields.

"It will give some people ideas about what they can do with their degrees," said Don McCarty, director of the Career Planning and Placement Center.

The members also will be available after the discussion to answer questions about a student's particular area of study.

"It will give some students ideas and directions about what they can do with their degrees," said McCarty. The times for the panels will be:

10:30 a.m. for history and sociology.

Noon for psychology and English.

1:30 p.m. for biology and political science.

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