

Hulteng plans ethics talk

Former University journalism school dean John Hulteng will deliver the Ruhl lecture Monday at 8 p.m. in the EMU Ballroom as part of the school's sixth annual Ruhl Symposium.

Hulteng is expected to discuss journalistic ethics issues. He recently completed a handbook on journalistic ethics commissioned by the American Society of Newspaper Editors.

Hulteng joined the University faculty in 1956 and served as dean from 1962 to 1968. He was interim dean during the 1975-76 academic year.

He retired as professor emeritus of journalism in 1977 and then joined the Stanford communication department faculty.

He is the author or co-author of at least six books, including "The Messenger's Motives," a volume on journalistic ethics. Other books include "The Opinion Function" on editorial writing

and the "Fourth Estate," the Roy Paul Nelson, University journalism professor.

A graduate of the University of North Dakota, he completed his master's degree at the Columbia University Graduate School of Journalism.

He started his newspaper career on North Dakota newspapers, later becoming an editorial writer and editorial page editor for the Providence Journal in Rhode Island.

The journalism school's Ruhl Symposium series is supported by an endowment from Mabel Ruhl of Medford, widow of Robert Ruhl, former editor and publisher of the Medford Mail-Tribune.

In addition to funding the annual lecture, the endowment underwrites campus residencies for two journalists. This year's Ruhl Fellows are Michael Forrester, editor of the East Oregonian, and Leroy Zimmerman, publisher of the Cottage Grove Sentinel.

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briefs

SPEAKERS

Rep Margie Hendricksen, D-Eugene, will hold a constituent briefing Sunday at 11 a.m. in Room 112 EMU. She will discuss the budget and reapportionment.

Prof. Luciana Stegagno Picchio of the University of Rome will speak on "Traditional Jewish Motifs in Early Hispanic Poetry" today at 2:30 p.m. in Room A of the Collier House. The lecture is sponsored by the romance languages department.

MEETINGS

"MX: Destruction of the West, Threat to the Nation," a panel discussion featuring residents of Nevada and Utah, will be held Sunday at 7:30 p.m. in the EMU Forum Room. For more information contact Doug Barber at 485-1755 or Barbara Powell at 686-4356.

The International Christian Fellowship will meet tonight at 7:30 p.m. at the Way Inn, 1332 Kincaid St.

Alpha Phi Omega will meet Sunday at 6 p.m. in the EMU Forum Room.

Asklepiad members interested in the softball picnic should meet in Room 214 EMU before noon Saturday. Bring a bat and mitt.

NOTICES

A bike race will be held Sunday at 11 a.m. on the University campus. Anyone may enter the eight-mile novice race. For more information call club sports at 686-3733 or Cycle Works 343-7086.

The following streets will be closed between 8 a.m. and 3 p.m. Sunday: 13th Avenue to Agate Street, Agate Street to 15th Avenue, 15th Avenue to University Street, University Street to 13th Avenue. No parking will be allowed during the closure. The streets will be closed for the bike race. Emergencies and staff may gain access to the health center at 13th Avenue and Agate Street.

A Mother's Day film festival will be held Sunday at 7 p.m. in Harris Hall, 8th Avenue and Oak Street. "War Without Winners," "El Salvador: Revolution or Death," and "Paul Jacobs and the Nuclear Gang" will be shown. Free and Pies for Peace will be sharing pies with elected officials and discussing alternatives to the nuclear arms race Monday at 9:30 a.m. in Harris Hall. Monday at 7 p.m. "War Without Winners" will be shown Monday night in the McNutt Room of City Hall I, 777 Pearl St.

"Sprocket Holes for Lunch" will show "Caravaners," an expose of life in an Air-stream trailer; and "Heavy Horse Pull," which deals with the role of horses in rural life today at 11:30 a.m. in Studio C of the Instructional Media Center.

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DATE: Sunday, May 10th

PLACE: EMU Ballroom

TIME: 6:00 p.m.

CHARGE: \$4.00 Students
\$5.00 General Public

Tickets available in advance at the EMU Main Desk, FSO Office, 206 EMU or at the door.

For any inquires call: 686-4387

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Aunt Lucy's

...an excerpt from our new menu.

INTERNATIONAL APPETIZERS

SOUTH AMERICAN served with fresh tostaditos

Black Bean Frijoles with salsa 2.25

Sonora Style Guacamole (in season) 3.00

Ceviche (marinated fish) 2.75

South American Combination Plate 3.95

MIDDLE EASTERN served with pita bread
Tabbouleh cracked wheat and parsley salad with vegetables 2.25

Hummus chick pea, garlic and tahini dip with vegetables 2.25

Raita cucumber and yogurt condiment 2.25

Middle Eastern Combination Plate 3.95

EUROPEAN served with French bread

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Cheese and Fruit 3.50

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