



Beyond mystery meat:
'White Linen' night at Georgetown (above). Cynthia Ou works hard at Dartmouth's medical school



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union does sell an occasional guerrilla Dove Bar.

Bowdoin College in Brunswick, Maine, runs one of the most impressive in-house operations in the country. According to students in the dance department—traditionally among the best-traveled and most serious eaters on any campus—Bowdoin's food is unparalleled on the college circuit for quality and variety. Ask for a fruit salad in the cafeteria and the server will assemble it on the spot with anything you choose including kiwi, strawberries, dates and walnuts. Hot entrees for lunch recently included shrimp soufflé; that night, manager Larry Pinette was preparing fresh lamb obtained locally. Maine lobster and other varieties of fresh fish are served often, and Pinette is looking forward to asparagus season. His campus bakery turns out French bread and anadama as well as all the usual pastries, and Pinette won't let a plate go over the counter without its garnish of parsley, watercress or dill. Board charge at Bowdoin is \$2,130, about the median for schools of its size. "You don't have to charge a lot of money," says Dudley Woodall, the school's treasurer. "You

al and flexible than the contract companies, but that doesn't always mean the food is better. The choices offered in one of the all-day snack bars at the University of Wisconsin, Madison recently were extensive enough but discouraging: slabs of fried fish served on a pasty white roll with potato chips, murky brown vegetable soup with a single exhausted string bean hanging over the edge of the cup, lifeless iceberg lettuce. Students living off campus apparently avoid the snack bars and instead frequent Memorial Union, which runs its own cafeteria offering simple but decent fare with a splendid view of Lake Mendota. Fortunately, no matter where you eat at Madison you can count on finding lots of Babcock Hall ice cream, which is produced at the school's own dairy plant and has become the culinary emblem of the university; quietly, though, the

caffeine is taboo. Other schools bombard their students with nutritional data—but not all of it seems to sink in. At Wellesley, which offers a semester-length "wellness" course, calorie counts were posted on the menu—until students complained. At Illinois, the McKinley Health Center recently blitzed the dorms with 15,000 pamphlets on different aspects of nutrition. Students said they wanted the program to continue—but they still devour raw chocolate-chip cookie dough from an off-campus vendor for 50 cents a cup. And, on a far more serious level, eating disorders now appear to be more common than previously suspected (page 18).

Off balance: At Berkeley, deep in the heart of fitness country, nutritionist Trish Ratto has been working with the campus food service to reduce the percentage of fat in students' diets. Ratto says that most students she sees remain woefully misinformed about nutritional matters, and the ones who do understand how to eat properly are having too good a time over pizza and beer to bother about changing their habits. "Sometimes I'm actually glad I eat at the dorms, because otherwise I don't think I'd ever eat a

'Just Like Mom' night: Notre Dame uses recipes from home
VINCENT WEBBY

