

'Gypsy' presentation
"excellent," says reviewer
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Semester switch plans discussed

By Chris Norred
Of the Emerald

The committee in charge of planning the University's switch to semesters met Thursday to map the trail through hundreds of issues expected to arise during the transition process.

Committee members brought preliminary lists of changes to be made in almost every area of campus. The lists will serve as guidelines for the various offices and departments as they begin the work of reorganizing and rewriting policies, curricula and schedules, which will forge the look of University life beginning in 1990.

The State Board of Higher Education decided this year that all Oregon public four-year colleges and universities should switch from the current quarter system to semesters beginning in the fall of 1990.

University professor Mavis Mate, chairwoman of the committee, presented a list of proposed guidelines for academic departments to follow when designing new curricula for the semester system.

The proposal calls for a minimum of 124 semester credits required for graduation. A minimum of 24 credits will be required in each major and 15 in each minor.

Academic departments must choose which courses to drop, contract or expand. If courses that are currently required are dropped, transition courses or alternatives will be offered under the semester system.

The proposal suggests renumbering the new semester courses in a "logical fashion," and offering all semester courses at least every other year.

Registrar Herb Chereck presented a list of preliminary concerns identified by student affairs departments.

The Office of Academic Advising and Student Services listed about 20 issues of concern, including a desire for a full year of freshman-level English composition. And the OAASS was concerned that few faculty advisers could attend the New Student Week, which would come during the third week of August with the proposed semester calendar.

The Office of Student Development listed a dozen questions that need answers during the conversion process, including: "Should we continue with the Early Orientation Registration Program? When should we have New Student Orientation Week? How will the

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Hands off!

Demonstrators made a showing in front of the Federal Building Thursday to protest U.S. intervention in Nicaragua.

Highlighting the demonstration was a vigil paying respect to Ben Linder, a Portlander killed by U.S.-backed Contra rebels.

Photo by Andy Cripe

Projected fall enrollment rises

By Sarah Kitchen
Of the Emerald

Next year's University enrollment is expected to be around 17,800 students, an approximate increase of 658 students from this year, according to Wayne Nishimura, the assistant director of admissions.

The freshman recruitment pro-

gram, which is at its strongest during fall term, is still continuing its efforts to attract new students to the University, Nishimura said.

So far the University has received 2,400 applications from in-state residents and 1,650 from out-of-state residents, he said.

Economics is the main reason the number of out-of-state ap-

plicants has been steadily declining over the past few years. However, this year's figure remains pretty much constant with last year's figure, Nishimura said. On the other hand, economics is the reason Oregon residents have chosen to remain in the state, he

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Future looks bright for Eugene's new cheese factory



Ricotta and mozzarella are two of the cheeses to be produced if plans for the Delgrossi cheese factory go through.

By Janet Paulson
Of the Emerald

Plans for a building a cheese factory in Eugene moved ahead this week as the state Economic Development Commission tentatively approved issuing \$9.4 million in industrial development bonds to help finance the project.

Tentative approval of the bond sale means the project is eligible for financing under the state's revenue bond program. The program was designed to provide low cost financing for business economic development activities which create jobs for Oregon citizens according to Chuck Smith, municipal bond manager for the State Treasury Dept.

The bond issue will now be reviewed by the State Treasurer's office, which gives final approval of the sale.

If the remaining financial hurdles are crossed, the cheese factory will be built on a 20-acre site in west Eugene near 11th Avenue and Beltline. Construc-

tion is tentatively scheduled to begin in August and should be completed by February 1988.

The factory would provide 51 full-time jobs at about \$10 an hour, according to Deane Funk of the Eugene-Springfield Metro Partnership, which has been involved with the arrangements for the factory.

Two Italian industrialists, Carlo Delgrossi and Giacobbe Bustaffa, settled on the Eugene location after visiting dairy farms in several West Coast locations. Funk said they settled on Eugene because of the quality of the milk here.

Bustaffa, whose family has produced cheese for nearly 100 years in northern Italy, declared that the quality of cheese that will be produced here should be "equal or superior to cheese in Italy."

The Delgrossi cheese factory will produce "fresh cheese" rather than processed cheese, such as that produced in Tillamook, Funk said. The Delgrossi factory will be the on-

ly fresh cheese factory on the West Coast, he added. The factory will produce ricotta, mozzarella, and two other types of Italian soft cheeses.

Fresh cheese is produced, packaged and "shipped out the door" in one day and has a shelf life of about 30 days, he said. Processed cheese normally goes through an aging process, which makes it more "durable," before being shipped to stores.

In addition, fresh cheese has a higher moisture content, making it lower in both calories and cholesterol, Funk said. Salt is added to processed cheeses during production, but not to fresh cheeses.

Delgrossi plans to take advantage of the large California market with the product, Funk said. Because the fresh cheeses are low-salt and low-fat, Delgrossi believes it will appeal to health-conscious and older people.

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