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Perspectives

Wednesday

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Pie in the sky



Giovanni Salimena Emerald

Pie Chart

Emerald staffers reveal their favorite fruity and creamy pie flavors. Apple is the favorite up here, but there is no end to variety. PieRecipe.com offers pie lovers more varieties from which to choose favorites.

Easy as Pie

Black Apple Pie
 1 ready-made pie crust
 4-5 C blackberries
 3 tbs. flour
 1/2 C sugar
 1 tbs. corn starch
 1/4 C orange marmalade
 1 apple
Combine berries, flour, sugar, corn starch and marmalade in a bowl until well blended.
Pour mixture into the crust.
Slice the apple paper thin and arrange slices on top.
Cover with tin foil and bake at 375° for 20-25 minutes. Take the foil off and bake it for 10 minutes more or until brown and bubbly.

It's as American as apple pie, they say. And while we seem to talk a lot about what it means to be American, we often ignore the pie part of the cliché.

Well this Sunday, Jan. 23, pie becomes the center of attention. This Sunday we celebrate National Pie Day.

Laugh if you will, but pie fills a void in our lives. Some might call that void hunger, but we like to call it a deeper yearning for Americana. It has to do with moms, coffee dives, Thanksgiving Day feasting and baseball.

And while most of those aforementioned pieces of Americana are riddled with stereotypes and are even untrue to what it means to be American today, the notion that something is "as American as apple pie" still rings true. Because almost everyone can relate to pie.

What's often more difficult to figure out is where to get great pie. In researching the treat in Eugene, we came across two local places that featured pie as a main theme: Dave's Pie Shop and Marie Callender's. In a completely unscientific taste test, both samples (sour cream apple from Marie Callender's and lemon cream from Dave's) were deemed worthy of being featured for National Pie Day. This revelation doesn't just deal with pie in the sky, it's about pie right here in our own backyard.

The Buzz, in the EMU basement, has added pie from Dave's as a daily menu option right in time for its celebratory day. While the selection probably isn't as good as it would be in the shop, the coffee house does offer both cream and fruit pies, the yin and yang of the pie world.

What might be most appealing about pie in the first place is the sheer variety. Pecan, banana cream, chocolate silk, peanut butter, custard, lemon, apple, berry, mince, peach, pumpkin, coconut cream, German chocolate, blueberry, key lime, strawberry, rhubarb and Boston cream are just a few flavors. (And most have their own "sugar-free" version to boot.)

The South may be well recognized as the main source of pie flavors, but they certainly make the best down there, too. If you're ever in Shreveport, La., know that it's a great pie town. It's worth going there to satisfy your cutie pie's sugar craving.

If you'd like to make some pie on your own, the Internet may be the way to go. If you just put "pie" into the Yahoo! search engine, however, you end up with a few Web sites that feature pie more as a prop than a food. Fear not, scroll down and click

on "Society and Culture > Food and Drink > Cooking > Recipes > Baking > Pies." From there you'll be escorted to a couple on-line recipe guides. "PieRecipe.com" is probably the best, with a weekly Top Ten List for favorite pie recipes. And if you have a great recipe of your own, submit it for other pie-lovers' enjoyment.

If you're not into all the fat and calories associated with partaking of pie, then just go an alternative route to enjoying them: Make "sweetie pie" your new favorite pet name for your significant other.

In any case, be sure to give honor and respect to pie this weekend. If you don't remember, that's OK. Laziness is American, too.

This editorial represents the opinion of the Emerald editorial board. Responses may be sent to ode@oregon.uoregon.edu.

Letters to the editor

Governor to address campus

Please join us for University Convocation, today in the EMU Ballroom at 2:30 p.m. Our guest speaker this year is Gov. John Kitzhaber, who will address the campus community on the topic of diversity.

This is an important opportunity to welcome and hear from our elected state leader. It is also a chance to be together as a community at the start of this academic term.

Faculty will participate by entering the ballroom in a traditional academic procession, wearing caps and gowns and sitting together in designated seating in front of the ballroom.

We invite students as individuals and as student groups to join us for this celebration. Classes are not canceled for this event, and University offices will remain open. Hopefully many of you who do not have compelling commit-

ments today at 2:30 p.m. will be able to convene with us in the ballroom to hear our governor, reaffirm our academic tradition of convocation and celebrate our diversity in this month in which we honor the late Rev. Dr. Martin Luther King Jr. and many other leaders in social justice.

Dr. Anne L. Leavitt
 Associate Vice President & Dean of Students

Wrong conclusions reached

I was dismayed by the conclusions reached in "A Step in the Right Direction" (ODE, Jan. 7). I am a graduate student at University of California, Berkeley and a member of the United Students Against Sweatshops; at Berkeley, we just passed the strongest code of conduct of any American university. This is definitely a step in the right direction to end the horrible abuses that sweatshops represent.

At the same time, we should harbor no delusions about what brought about that change. It wasn't patient deliberation by the university, nor was it the painstaking

and judicious ideas of university administrators. It was the pressure put on the universities by students to do the right thing.

Finally, We should remember that universities benefit from sweatshops; these licensing agreements often bring in millions of dollars worth of revenues for colleges. Also, many of the trustees that sit on our university boards are large shareholders in the very same corporations that employ sweatshop labor. What a horrible injustice it would be to leave the fates of people who work for pennies a day in the hands of these rational policy makers.

Why, we should ask, are they coming to their senses now? Not to recognize the importance of student activism across the country in this change would be simply an exercise in foolishness.

Snehal Shingavi
 University of California, Berkeley

Emerald off the mark

Was Friday's editorial "A step in the right direction" (ODE, Jan. 7) drafted in Johnson Hall?

The Emerald's editorial board is apparently learning to use that measured, rational doublespeak of corporate America to demonize "vocal" students (Human Rights Alliance?) while at the same time pontificating that it's great that students "stay active in the local politics of the school."

The real kudos, however, are deserved by cartoonist Giovanni Salimena. He captures the spirit of the board's editorial: on the right a crazed woman, all teeth and wild hair and bug-a-boo eyes with a flyswatter in hand; on the left a slick-haired student with mouth open, in coat and tie and looking like a cross between Donald Duck and Peter Lorrie; and in the middle (of course!) a paternalistic administrator type (Frohnmayr?) with arms around them both, doing his best to bring the two sides together once again and knowing, of course, that he, the adult, knows best. The only mistake Salimena made was not putting the students on the opposite sides of that esteemed man.

I'm glad to know that the par-

ents of University students have nothing to fear from this editorial staff, except if they want their Johnny or Mary to think for themselves.

Peter Ferris
 Eugene Resident

Media attention given to wrong subjects

I think it's odd that so much media attention is given to multiple-births. In recent examples, complete strangers have given gifts, scholarships and even a new house to the children resulting from these births, while so many other children all over the world are struggling just to survive. All this attention comes at a time when "global awareness" is supposedly the trend, yet no one makes the connection between multiple-births, fertility pills. I would also like to congratulate parents who choose to only have one or two children and especially those who generously open their homes and adopt.

Gwen Gasman
 Biology and French