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News brief

Commissioners adopt new district lines

Lane County Commissioners decided on a redistricting plan for the county on Tuesday morning. County spokeswoman Melinda Kletzok said the commissioners had to adopt a new district lines by today

to accommodate the population shifts shown in the 2000 Census.

"The population has shifted enough so that districts would need to have new boundaries drawn," Kletzok said.

The population in each new district is within 1 percent of the population in the other districts, she said.

Though the redistricting will go

into effect in 30 days, Kletzok said the commissioners who have been in office will remain in office until the next election. Commissioners are elected by district but represent the whole county, she said.

Law requires that district lines be redrawn six months before the primary election, which will take place on May 21 of 2002.

— Lindsay Buchele

Bartending

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"I get to know what they do in their lives, and they are interested in what we do," Beard said.

The pub's unique flavor is its emphasis of the counter-culture. Posters of the Grateful Dead, Jimi Hendrix and Fleetwood Mac hang on the wooden walls. Because the entire staff cooks, waits tables and pours drinks, the tips are pooled.

"We're all communists here," Beard joked.

Beard, who started working at the pub during law school, said bartending "is the perfect job for students." He said it offers flexible hours, good money, a good distraction and interaction with lots of people. Beard said he plans to keep his job at the cafe while he studies

for the state bar exam.

Mike D'Amacio, bar manager at Mona Lizza, an Italian restaurant at 830 Olive St., graduated with a degree in business/finance, but swerved into the trade of bartending.

"If you lost your real job, you can fall back on bartending and make some good money," he said.

Although he guessed that Eugene bartenders might make around \$30,000, D'Amacio said that "it is not uncommon for a bartender in a big city to make \$60,000 to \$80,000."

D'Amacio moved to Eugene from Orlando, Fla., where he worked at T.G.I. Friday's and Black Angus Restaurant.

"Here it is more refined and conservative in restaurants," he said. "People are more wild and crazy on the East Coast. Things stay open later, and people drink lots of shots."

D'Amacio said in Florida more people drink cocktails or domestic and imported beers than microbrews. From his experience in Florida, D'Amacio said he knows more than 300 drinks and uses bar flair. He described this as a visual display of flipping cups and bottles that was popularized in the 1988 Tom Cruise movie "Cocktail."

"It's a good show; it's something different and by going the extra mile, I get tipped better," he said.

But Shipley disagreed.

"Flair is a joke," he said. "It might look good to girls, but it just takes me longer to get or make my drink. It's making a show of bartending instead of just doing your job."

Anne LeChevallier is a features reporter for the Oregon Daily Emerald. She can be reached at annelechevallier@dailyemerald.com.

Thanksgiving

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about the meaning of Thanksgiving.

"From the name, it seems we have to thank something," Hagiwara said. "That's all I know."

Graduate student Kyoung Kang said he knows what Thanksgiving means, because in his home country of South Korea, they also celebrate Thanksgiving.

Kang said the "Korean version" is very much like the American holiday. The feast, called "Chusok," is a time for families to get together and be thankful, Kang said. Instead of turkey, Kang said Koreans eat rice cakes called "tok" and various seasonal foods such as persimmon and pears.

"We pay respect to our ancestors as well," Kang said. He said part of the Chusok feast entails a ceremony of bowing to pay homage to family members who have passed on.

As for the American holiday, Kang said he was reasonably pleased.

"I really like the atmosphere of Thanksgiving," Kang said. "But I didn't like the turkey."

Graduate student and Spanish teacher Vanesa Garcia, like other international students, said she doesn't completely understand Thanksgiving.

"To be honest, I don't quite understand what you're celebrating," Garcia said.

Garcia said she was confused about the history of the holiday and how pilgrims treated Native Americans near

the time of the first Thanksgiving.

Garcia, who comes from Spain, believes that Christmas is the biggest feast of the year in her country. She said there's nothing like the Thanksgiving holiday, but when it comes to food — Christmas is the holiday that leaves people stuffed.

"We have a very big feast the 24th (of December) at night," Garcia said. "Then the lunch on (Christmas) is huge, too."

Turkey is a food that Garcia said she can handle only once a year.

"No turkey at Christmas," Garcia said. "We usually have chicken or fish and seafood, with typical food from Spain."

Marcus Hathcock is a features reporter for the Oregon Daily Emerald. He can be reached at marcusathcock@dailyemerald.com.

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