

Deli idea promotes indigestion

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The Print
A proposal to start a sandwich deli on campus has triggered a series of debates, with any chance of resolution appearing still far in the future. It all started when Richard Weiss, Associated Student Government vice president, was enjoying lunch at Oregon City's downtown restaurant, Moustache, and talked with deli owner Rod Harris about how to arrange and manage a food service. Harris told Weiss that he would be interested in providing and managing a campus deli if the college would allow it.

The old concession stand in Randall Hall was to be the proposed site of the new restaurant. Norm Grambusch, cafeteria supervisor, said the stand would not be a good choice for a deli. "I went through it," he said. "We used to have the cafeteria there, and it was a mess."

Grambusch argued against the establishment of an alternative food source being operated by another company. "I have worked here for six years, and I have seen a need for another food service for a long time," he said. "I think that if one is introduced, it should be run and managed by one entity."

Grambusch said it would not be right if another management came in and worked during the "peak hours" of 11 a.m. to 1:30 p.m., when the cafeteria enjoys its best business. But in fact, that was what Harris had planned to do. "I run a service to the students, and I run it on a low margin," said Grambusch. He keeps the cafeteria open all day, not just during the prime selling hours.

But Harris disagrees. "I don't understand what the problem is," said Harris. "The cafeteria isn't equipped to serve the 1,000 students who break for lunch now. What I would be doing would be picking up the overflow." Harris said he is not in the place to "bad mouth" the cafeteria, but added, "the cafeteria is not being run effectively."

Harris added, "Grambusch says he makes a 45 percent profit. When he gets done calculating his labor and management costs, it's about 50 percent for labor. Then you figure the other 50 percent for operation, 3 percent for in-



BON APPETITE-college takes part in argument of an alternative food source. photo by Robert Hand.

surance, 6 to 8 percent for lease, 15 percent for taxes. You don't have much left over for food."

Weiss, who came up with the proposal in the first place, believes the administration "has no real consideration for the students. If they (the school board) haven't got one hurdle against me, they've got another."

"The only place we can locate an alternative food service is in Randall Hall unless they want to build another building," Weiss said. "They don't police Randall now, and they've got the Servomation machines in, so I don't see how another food service is going to make a difference."

Weiss says Grambusch should not open a second food service on campus. "I don't think he can handle two shows

at once if he can't handle the one he has now," said Weiss.

"To bring in another company would make it a protagonist situation," argued Grambusch. "Competition is good," countered Harris.

"I get the feeling the board is protecting a bad measure," Harris said. "The students are stuck with a dying horse."

Jim Roberts, associated dean of student activities, said there will be further investigation into the issue. "There are a number of things stopping the deli from locating," said Roberts. "One of those is the fact that we haven't an adequate space for it."

Grambusch proposed that the school cover the outdoor patio and use that as a space for a second food service. "The

students need a place that is restful on the campus. I've put in a request for that a long time ago, and so far it hasn't happened."

Will the issue be brought to the students for a vote? Probably not. "The board looked poorly on a hearing of the student body," said Harris. "They compared the voting to the election last year, stating you can't get a fair knowledge of what the students want when you have only 40 percent of the student body voting."

The next meeting to discuss the issue will be Oct. 9. "We are going to go at it with a different approach," said Roberts.

"A thing like this really deserves to be looked into," added Weiss. "Food adds to the quality of life."

Jaycees find a place at college

The Jaycees, a national organization, are starting a chapter here at the College. They met with potential members Wednesday to discuss future plans.

Ben Hansen, former editor of the Enterprise Courier and district director of the Jaycees, is a guest speaker to explain goals of the organization.

Roby Robinson, College theater technician and recipient of several awards for his work with the Jaycees, will be one of the coordinators for the College chapter.

The Jaycees is an organization for men aged 18 to 33 who want an opportunity to develop leadership skills and enhance their personal

development.

Hansen explained the "total Jaycee concept," which places equal emphasis on individual development "so they can develop managerial skills and provide effective service to the community."

The Jaycees programs focus on individual development, community health, responsible

drinking education, family life development, criminal justice, environmental improvement and other concerns.

The organization encourages a "process by which the whole chapter can offer its members a total experience--personal growth, development of their managerial skills and effective service to the community,"

Hansen said.

The Oregon City chapter of the Jaycees has paid for membership fees to get the College chapter started.

Interested members may attend the chapter meetings, each Wednesday at 10 a.m. in the Harold Daniels Room in the Community Center building.

CLACKAMAS COMMUNITY COLLEGE ARCHIVES

