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CEA Proposal Sparks Controversy in Red Hook

by Brenda Montgomery

A Critical Environmental Area (CEA) proposal this spring has been a recent source of controversy in Red Hook town meetings. A CEA requires that all actions which may have an impact on the stream or its banks be subject to environmental review. The Conservation Advisory Committee of Red Hook is proposing a 200 foot buffer which will extend from the center of the creek, to ensure that development along the Sawkill is controlled and does not pollute or silt up the stream.

The Sawkill provides drinking water for the Bard campus. Silting of the stream would lead to cloudy water which would prevent the growth of aquatic plants that now are the source of food for the stream’s fish.

Clearing of the land would expose the stream to more sunlight, encouraging the growth of algae. The algae would create unpleasant odors, deplete the oxygen in the stream, and because of this oxygen deprivation, create an environment that would not sustain native fish and aquatic life.

Local farmers are worried that this designation will only create more red tape and bureaucracy to muddle through. At a town meeting on October 4, Cheryl Griffith, speaker for the Conservation Advisory Committee, addressed these concerns.

Students march on Kline

by Jason Van Driesche

As a result of the recent outbreak of salmonella on campus, combined with general discontent about the food and service at Kline, a protest and boycott of Kline took place on Wednesday, September 27. The protest was covered by a local television station.

About forty people took part in the protest, waving signs and chanting “Down with DAKA” and “We want hailless food,” among other things. Reactions to the protest (which ran from noon to 6:30 p.m.) were mixed; many students are at Kline despite the boycott.

Eddie McCall, one of the protest organizers, attributed this reaction to the fact that “many students are afraid to get involved.” According to McCall, “the mass of the students want change. I haven’t met anyone who likes the food at Kline.”

The students had many complaints about Kline’s food and service. First of all, they found the sanitary conditions in Kline to be unsatisfactory. Students have complained that there have been cockroaches in the hamburgers, cardboard in the soup, and hair in the entrées.

Also, according to Liza Inclan, another organizer of the protest, the plates, glasses, and silverware are often dirty, and the dish machine breaks down too often. “Kline needs to get a dishwasher that works,” said Inclan. In addition, Inclan complained that the carpet in the main dining room smells because it soaks up spilled food.

Other student complaints concerned the level of student input into the workings of Kline. Inclan said that a suggestion box by the entrance and a work-study position of Student Kitchen Supervisor would be helpful in increasing student input and control in Kline.

A final complaint concerned the quality, quantity, and variety of the food itself. According to Inclan, the food at Kline is “too starchy, too watery.” Also, too much pasta and fries were served at each meal, stated Inclan. “I know many people who feel sick when they eat at Bard, but who feel fine as soon as they go home.” Also, Inclan complained that Kline often runs out of food before the end of meal serving times.

There was a great deal of student speculation concerning the quality of ingredients used in preparing Kline food. “We believe Kline uses either grade ‘B’ or grade ‘utility’ food,” said McCall.

According to Donald Bennett, Director of Food Service, most of these complaints are being addressed. In response to complaints about sanitary conditions, Bennett said that an exterminator comes in every week to work on the problem.

In addition, beginning Wednesday, October 5, all kitchen equipment will be dismantled and fumigated once a week to kill roaches hiding in the equipment. “We are doing all we can, but reaches are very hard to kill,” said Bennett. As to student complaints about hair in the food, Bennett said that much of the hair was in self-serve items, and came...
All-temperature Cheer

In contrast to most other pay laundry facilities, many of the washing machines at Bard College have been purposely rigged to wash only with cold water, no matter what clothing cycle has been selected.

According to Chuck Simmons, Director of Buildings and Grounds, this was originally done during the energy crises of the mid-1970s, when rapidly skyrocketing fuel prices and general inflation made operating costs unmanageable. At that time, laundry facilities were owned by the college itself and provided free of charge to the student body. When Gordon and Thomas companies began servicing the college in 1980, and as fuel prices and inflation dropped dramatically in the 1980s, the decision was made to continue using only cold water in some of the machines.

I have not been able to personally test every washing machine on campus. However, by checking the waterline hookup in the back of each machine, I have determined that at least eleven of the twenty-six machines on campus receive only cold water. Of the fifteen machines receiving at least warm water, six are located in each of the ravin houses (all except Woff), although Dick Griffiths, Director of the Physical Plant, said this is an oversight only one or two of them should be able to get warm or hot water. The five washing machines in Tewksbury and the Alumni Dormitory all, apparently, receive hot water. The new "Fayson House" in Cruger Village also has a choice of water temperatures. The only other washing machine on campus with hot water are one machine each in Robins, Manor House and the basement of South Hoffman.

Griffiths says the only reason washing machines in the dorms used mainly by upperclassmen receive only cold water is to save energy. "It keeps our operating costs down, and that hopefully keeps your [students'] costs down." When Griffiths, who lives on campus in Kappa House, was asked if his family's washing machine only gets cold water, he replied, "Of course, I'm no different from anybody else. My wife washes with only cold water, and I wear a white shirt to work every day. We never had trouble using only cold water."

Calendar

A support group for students with learning differences will meet next week. The idea behind this group is to bring together students with learning differences for discussion and mutual support. Contact Bonnie Marcus at ext. 472 or through campus mail for day and time.

Friday October 13
Sukkah building and decorating 10am — 5 pm Main Campus. Bring fruit, streamers, artwork, and/or supplies to help make our Sukkah beautiful.

Classifieds

For Sale
Bard College Union Bay
Denim Jackets $30.00
Vests $25.00
The perfect gift for family, friends, and loved ones.

CEA proposal delayed in Red Hook

Continued from page 1
The CEA proposal for the Health Department, and a state guide for CEAs.

When faced with objections about the size of the buffer, Griffith explained that the CEA needed to have some sort of limit to establish the borders. Residents asked the committee to return to another town meeting with a buffer based on the river itself. Although residents were concerned with making the buffer smaller, a buffer based on the stream and its floodplains would be much larger than the proposed 20-foot buffer.

The meeting ended with the Town Board sending the Conservation Advisory Committee back to the drawing board, to include more details about exactly what actions would or would not be affected by this proposal, and an adjustment to the 20-foot border. Another town meeting is planned for further examination of the controversial proposal.

A recent survey of the Red Hook area revealed that most of the 1003 people responding were in favor of protecting the Sawkill from the hazards of development.

If you are interested in helping to decide the fate of the Sawkill, write to The Bard Observer with your opinions. Any significant results will be communicated to the town board at the next meeting.
Jocelyn Krebs wins research grant

by Tom Hickerson

Junior biology major Jocelyn Krebs, received $7,000 for beginning a series of experiments this summer from the Barry Goldwater Foundation. The experiments will eventually become Krebs’ Senior Project.

Krebs found out about the research scholarship when the Foundation sent applications to Bard. Several essays were involved, including a complete research proposal. She was nominated by the Division of Natural Sciences, and was one of the two people who were accepted by her home state of Nevada. She did not know she had been accepted until last semester.

Krebs’ experiments deal with two types of the fruit fly Drosophila; a “mutator” fly and a “mutant” fly. These two flies, when mated together, produce offspring that have high rates of mutation.

Krebs plans to select a group of mutated offspring that interest her and clone them for future experiments. “I don’t have a specific question I’m trying to answer,” Krebs said. “All I’m doing right now is going about trying to find the more interesting mutations.”

Her experiments are conducted under the supervision of her advisor, biology professor John Moore. Krebs expects to spend about two years on these experiments.

Austrian art professor teaches at Bard

by Amy Schrist

Austrian Professor Patrick Werkner has come to the United States to join Bard’s art history department this semester. Professor Werkner is an expert on the art of his country, and has published frequently on the subject. Werkner studied at universities in Vienna and Munich and at the Courtauld Institute in London, receiving his Ph.D. from the University of Innsbruck. He went back to teach at Innsbruck, as well as at Vienna and Graz.

Professor Werkner’s extensive knowledge of Viennese art has made him an important member of the "Arbeitsgemeinschaft vien um 1900," a group specializing in the study of turn-of-the-century Viennese culture. He has also played a role in the organization of several exhibitions of Austrian works.

Patrick Werkner, who has a class called “Austrian Expressionism in the European Context,” is teaching in the United States for the first time. Next semester we will lose him to Stanford University, but he will return to Bard in fall of 1989.

Celebrating Sukkot

by Sarah Cherven

When asked to write an article about the Jewish holiday of Sukkot, I thought 'sure — no problem.' After all, I have been Bat Mitzvah’d, and I lived through the Hebrew school nightmare that almost any Jewish kid can relate to. O.K., O.K. So I haven’t been to synagogue since I was thirteen, and true, my only memory of Hebrew school is David Steinberg shouting Spit balls at the Rabbi during "buy a raffle ticket and win a 28"x30" in the name of the Sederhod" day.

However, through my research for this article I have become acutely aware that part of what makes Hebrew High hell worth it, are times like Sukkot, when the Jewish community, as well as the community at large, comes together to rejoice and celebrate.

Sukkot marks the time of the "harvest," as it was originally celebrated in biblical times. It is a joyful holiday meant for enjoyment and as the third holiday in a series of three, it tempers the two preceding holidays (Rosh Hashanah and Yom Kippur), according to one article, "with their somber mood of repentance and judgment."

The Building of the Sukkah, a hut-like structure, is an integral part of celebrating Sukkot. The Sukkah must be a three walled temporary building, not permanent, a symbol of the nomadic lifestyle of the Israelites who wandered for forty years in the Sinai Desert. The roof of the Sukkah must be made of organic material such as branches or bamboo, and should allow the stars to be seen through it at night. The Sukkah is decorated with fruits, nuts, branches, and other small items to contribute to the aesthetics of the holiday.

According to Amy Helfman, the Assistant Chaplin for Jewish students on campus, Bard students will be building a Sukkah on Friday October 13th between 10 a.m. and 5 p.m. People are encouraged, says Helfman, to "help build and decorate the Sukkah." The Sukkah will be up for the eight days of Sukkot and students will be able to sign their trays out of Kline Commons during that time in order to eat outside under it. On Friday, October 20th, services for Sukkot will be held under the Sukkah at 7:00 p.m., followed by Israeli dancing at 8:00 p.m.

Sukkot is a special time for the Jewish community worldwide. It is a time for rejoicing, a time to work and a time of peace or "Shalom," and a time to celebrate the beauty of life.

Bard club explores the great outdoors

by Tom Hickerson

For the past year, the Bard Outing Club has sponsored camping, hiking, and other outdoor-related events. Now in its third semester, the Outing Club hopes to strive towards gaining more visibility in the Bard community and increasing off-campus activities.

The Outing Club began last year, started by Jocelyn Krebs and Amy Bernard. While they had problems defining the club as an athletic or academic part of the campus budget, it was quite successful during its first year.

During this year, the Outing Club has already sponsored three events: a trip to the Renaissance Fair, a hike in the North Lake area of the Catskill Mountains, and an overnight camping trip in the Catskills. Both Krebs and Bernard plan to lead at least four more hikes and another camping trip, but they are anxious to find other people willing to lead trips as well.

The Outing Club is also planning an apple-picking trip on Saturday, October 21st, and a horseback riding trip on Sunday, October 29th. While some things have been planned, Bernard says, "We're always open to new ideas. If someone has a good idea for an outing, we'll try to respond to it."

This semester the Outing Club was given a budget of $250, which will go towards entrance fees to parks, use of camping equipment, possibly a used canoe, and other special outings, like the horseback riding trip.

There have been offers to lead outings, and the Outing Club hopes to have more hikes and other outings as a result. "I'd like to see a diverse group of people who could grow to accommodate all levels of experience and all sorts of outings," said Krebs.
Fine dining at the
Culinary Institute

by Amy Schrist

For anyone needing a change of pace from the food and service at Kline Commons, the Culinary Institute's St. Andrew's Cafe pampers its customers with royal treatment and fine cuisine. Not only does the cafe, staffed by students of the Institute, rival many great restaurants, but the menus are created using strict nutritional guidelines. St. Andrew's is part of the school's nutritional center, and all meals are low in cholesterol and sodium.

The atmosphere at the restaurant is very formal. The host, also a student, leads you to your table and pulls out your chair for you. (Which I, personally, have always had trouble with. I'd rather just do it myself.) They serve rolls around with assorted homemade rolls which they pull from the basket while singing.

The menu is a la carte and since, as we found, portions are small, larger appetites require more than one course, which can get quite expensive. Appetizers, soups and salads run to $3.75, while entrees range from $7.20 (Waldorf salad) to $11.75 (Charol-with mango chutney). We got the lobster pizza and the Scallopini of Chicken with mushroom sauce. Both were good, though small. We didn't get dessert because they don't serve chocolate, only fruit, with items like Summer Melons with Warm Caramel Sauce, and Raspberry Bavarian with a Minc Fudge on the menu.

Our waiter was extremely friendly and was happy to talk about the school. We seemed to know that we weren't used to eating in restaurants of this kind, (I don't know how), and tried to put us at ease. Throughout the meal approximately four other waiters stood with their hands behind their backs at strategic positions in the dining room, waiting for customers of their own. We felt as though every bite we took and every glass of champagne we ordered was being scrutinized by them, because they obviously had nothing better to do.

Our waiter, though he must have known by the many furtive glances we gave him, made us ask for our check, which arrived intricately entangled in a linen napkin.

Though the food was interesting, we were glad to leave the stiff atmosphere behind. Having experienced our culture for the evening, we stopped at Grand Union on the way home for a package of chocolate fudge chip cookies. We didn't worry about using the right silverware, and we giggled all we wanted.

Culinary Institute Excels in Hospitality

by Amy Schrist

When driving through Hyde Park on Route 9, a stately group of buildings can be seen on the Hudson. This house is the Culinary Institute of America, known as the best school of its kind in the United States. It supplies the hospitality industry with many well-trained professionals.

The Institute was originally founded in 1946 in New Haven, Connecticut, as a culinary school for World War II veterans. The school was moved to Hyde Park in 1972 when the campus was purchased from Jesuit missionaries. The school utilizes many of the original seminary buildings: a Jesuit chapel and cemetery still remain.

New students enroll as the previous class graduates every three weeks, keeping the enrollment at around 1,850. The 21 month program earns the student an associate's degree in occupational studies. Many then further their education either at another school or by participating in the Institute's own Continuing Education Program.

Food service professionals attend the courses offered under this program, such as Sauce Workshop and Professional Catering to improve skills and learn about new ideas in the field.

Regular courses are short, lasting only 14 days. One class involves working at one of the four campus restaurants open to the public. Half of the class waits on tables and does other "front of the house" duties, while the other half actually prepares the food. After seven days they switch jobs. Professors grade on competency in such areas as table setting, braising, sauteing, broiling, and roasting.

The tips received by the waiters are spent on graduation jackets, tickets, and sometimes parties. All the profits go back into the Institute to purchase food and equipment, among other things.

The four restaurants, listed here, are all on main campus. They are extremely popular in the tourist season and therefore require reservations.


Caterina Di Medici Dining Room: Italian cuisine. One seating at 11:30 a.m. and 6:30 p.m. Formal dress. Meals are priced at set meals (a set price), Lunch is $15 and dinner is $20.

St. Andrew's Canteen: For the health conscious. All meals are low in cholesterol and sodium. All meals are low in heavy cream or egg yolks. Open Mon.-Fri. Lunch 11:30-1, dinner 6-8. Entrees start at $5.

Reservations can be obtained by calling 471-6608 between 8:00 a.m. and 5 p.m. Gift certificates are also available. Unused portions can be conveniently refunded. For a vacation from Kline Commons, all four restaurants are good places to take visiting parents.
Local artists and Bard unite for a good cause

by Nancy Seaton

Friday October 20 will bring a night of jazz and folks to the Auditorium of the Franklin W. Olin Humanities Building. From 8 p.m. to 10 p.m., jazz violinist Betty MacDonald of WDST and her band (Peter O'Brien on drums, Joe Beck on guitar, and Anthony Cox on bass), and the a cappella folk-blues duo Amy Fradon and Lettie Ritter will perform for the benefit of the YWCA Battered Women's Services of Northern Dutchess. The concert will be presented by the organization in cooperation with the Bard College Center, the Bard Women's Center, and the Women's Studies Program.

Tickets will be sold at Kline Commons for $10. The Bard Women's Center is willing to subsidize half the price and sell tickets to students who do not choose to pay the full ticket price for $5. For information, contact Nina DiNatale or Amie McEvoy through campus mail.

Betty MacDonald studied classical music at the State University of New York at Potsdam and has been playing jazz since 1969. Both a vocalist and a violinist, MacDonald is a prolific performer, and hosts "Sounds of Jazz" on WDST 100 FM in Woodstock.

Amy Fadon and Lettie Ritter have an eclectic style of music, which includes blues, folk, rock, and gospel. They write much of their own music, which is sung in harmony.

The YWCA Women's Services of Northern Dutchess County aids in informing women of their rights and finding help for them and their children. Support groups, counseling for women and children, emergency shelters in safe houses, and a 24-hour hotline crisis/counseling service are just some of the facilities the organization provides. The Center is located on 30 West Main Street in Rhinebeck.

All involved hope to make this benefit concert a success, as this is the second year it is being held in the continuing support of the YWCA Battered Women's Services of Northern Dutchess County.

stupidartalbum

by Seth Holland

The Blue Planes, friendfactorplane. Fire (UK)/Restless. 1988. c.38 min.

Walking through Harvard Square I met these guys, you see. There were, oh, eight of them. One carried a cello, so I knew they were trouble. The others tooted guitars, Angolia folk instruments, brass, and a real organ. The leader flashed a walking-cane at me if I were a stray.

As you'd figure, being rather sharp of mind, they were real beat-mixies, serious bohos — blackout sunglasses, somber all-black outfits, the whole schtick. Art schoolers who "dabble in drama" on the side while coving beatphilosophers and mid-priced wines. They even had a dancer in their ranks to "interpret" their thoughtful sounds.

They had their US debut LP in their hands. As half of it is culled from various UK less-than-LP-length releases, many people no longer in the band had played on it. Five members of the current (?) lineup appeared on the album: The main music-writer is no longer in the band. Besides an endless list of who played what, the back cover features a clumsy stream-of-consciousness babble built around the album title.

They've just finished touring Europe, opening for (u-dum-media cool-ta-dum) REM in support of their first (UK-only) album. The REM connection makes unfortunate sense. I will mention REM often, as they are widely known, and thus an intelligible reference, and widely influential, therefore often applicable. REM, the writer's tool; don't review without it. Some real Mise Stipe types here. But no Buckley/Milnes in the bunch, at least not on the LP. (Their current lineup includes a guitarist and a bassist not on the record. Press release: see above, "REM".)

I guess that's why they suck. ART? ART? Oh, art! Oh, give me a fucking break! If you're going to make yourself reading over a Black Flag show, or a Ron Wood exhibit over a Stones album, you might really like this record.

These guys have no similarity to Joy Division musically or lyrically, but if you dig what uptight, uncool freaking (nagging, nagging), nerdy, self-conscious art students did to punk and disco, you'll probably enjoy what these cool cats do for that postpunk/groove style. (Obviously, this is translated from German.)

If you're a rocker, maybe you should buy the new Neil Young album instead: Hell, maybe you should buy any Neil album instead. Eh? (See The Rolling Stone — oh, happy coincidence! — with Roland Giltz on the cover for an opposing mini-review in the "Cutting Edge" column. "Cutting Edge," like, uh, "120 Minutes." Come back, Elvis — save us from the intellectuals."

photo by Mike Muschamp

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THE SECOND

PAWPAW

CELEBRATION

THE NOVEL

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16 yrs. & older welcome

thursday oct 19

wspk welcomes

stevie b.

friday oct 20

bad english

saturday oct 21

phantoms (acapella)

tom elias & the find

rosetta stone

thursday oct 26

wspk welcomes

surface

wvak welcomes

butthole surfers

with gregory's funhouse

16 yrs. & up welcome

saturday oct 28

not fade away welcomes

phish

friday nov 3

wdst welcomes

third world

saturday nov 4

wphpd welcomes

meatloaf

friday oct 13, the bard observer
Huguette plays it again for the Bard choir

By Amy Seehrist

Not only is Huguette van Ackere, pianist for the Bard Community Chorus, an utterly charming woman, she is totally committed to the activities she is involved in. Lately, Professor van Ackere has been accompanying the choir from the foot in a cast. She broke the foot six weeks ago, but has been faithfully traveling the distance from her home in Poughkeepsie each Thursday night.

Born in Belgium, van Ackere studied at the Royal Conservatory in Brussels. While in Europe, she performed both in various chamber groups and as a soloist, and now teaches piano at Vassar College. She and her husband moved to the United States in 1963, when he took a position teaching voice at the college.

Professor van Ackere became acquainted with Bard a few years ago when she performed here for the student body. Through her long-time friend, choir director Luis Garcia-Retaria, she became involved with the chorus group.

At one time the pianist for the Hudson Valley Philharmonic, Professor van Ackere now tutors privately in addition to her one night a week here, and periodicaly performs with chamber groups and other musical organizations.

In Which: Pooh comes to Bard as a club

By Andrea J. Stein

"Wherever I am, there's always Pooh, There's always Pooh and Me," wrote A. A. Milne in Now We Are Six, the third book in the well-known Winnie-the-Pooh series of children's books. A group of Bard students has taken this verse to heart and has become known as the Winnie-the-Pooh Fan Club.

Pamela Heilo and Valerie Scutro are the founders of the new organization. "We got the idea a few weeks into school," stated Heilo, "we have a fascination for the characters and then found that a lot of other people were interested, too."

The first meetings were held on September 27th and October 5th, and will now be held regularly every other Wednesday evening at eight o'clock, beginning the Wednesday following Reading Week. Approximately fifteen students attended each meeting, spending about an hour reading aloud from "Pooh" and from The Tao of Pooh, a book written by Benjamin Hoff in which Taoism is explained through excerpts from the A. A. Milne books, munching on cookies and milk, laughing and relaxing. At present, the club is planning to meet close to Halloween to watch a marathon of Pooh movies.

Christopher Robin, the little boy fortunate enough to live in the forest with Winnie-the-Pooh, Piglet, Eeyore, and the rest of the beloved animals, describes Pooh as "The Best Bear in All the World." It is probably safe to say that the members of the Pooh Reading Club agree.

Our Environment: Water surrounds the campus

This will be a regular column on the ecology of Bard Campus. Look for it the second week of each month.

By Jon Anonias

Swimming by the waterfall, walking along nature trails, wading in the ponds and marshlands, students and faculty enjoy the Bard campus. The aim of this column will be to explore some of the characteristics of our basically ecologically undisturbed campus.

One of the aspects so unique to Bard are the water bodies that surround the campus. The bays, streams, and estuary are also depositories for our treated waste, and support for the abundant wildlife surviving here.

All creeks and rivers on Bard flow to the Hudson. Here the Hudson is not a river but an estuary, a body of water influenced by the ocean's tides. For this reason, the water level in South Bay changes daily. High tide and low tide are about 6 1/4 hours apart. Water quality in this area of the Hudson is safe for swimming, and after treatment, is drinkable. Some pollutants do exist, particularly PCB which can be found in the fat cells of Hudson organisms. A General Electric plant in Albany discharged PCB for many years, polluting the Hudson.

Many species of fish inhabit the Hudson, about 65 can be found near Bard. The Hudson is also a route for migrating birds such as ducks and warblers.

Cruzer Island divides Tivoli Bay in two. The railroad stretching along the Hudson has filled the North Bay with sediment, converting it into an intertidal cattail marsh. At high tide, South Bay is navigable water, but low tide reveals its muddy bottom. Ospreys, great blue herons, and fish and ducks can be found in South Bay. Muskrats, marsh birds, turtles and dabbling ducks inhabit North Bay.

The last major water body on campus is the most visited: The Sawkill. The river is very dependent on climatic changes. The water flow can range from a trickle during dry periods to a torrential stream after heavy rains. The Sawkill has diverse and abundant growth, especially near the mouth at South Bay. Tree swallows, sandpipers, hummingbirds, water snakes, frogs, and turtles can be found there as well as eels, bass, the white bluegill, and the warmouth are found.

With time, we will see if the abundance of the Bard water bodies can survive in the face of industrial expansion and increased pollution.

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The Look of Success Begins At The Top!
Computer Center

To the Editor:

In the previous issue, you asked if the Computer Center should be a well-respected, factually accurate presentation of academic programs. The Observer editorial of October 6, 1989 entitled "Computer Center: Typing Center" is inaccurate, misleading, and insulting to everyone on campus who has anything to do with the development and support of academic computing at Bard College.

Academic computing has existed at Bard for just over five years. Each passing year has brought advances in the quantity and quality of computer hardware as well as in the range and sophistication of available software. Bard's approach to the use of computers in the liberal arts environment has been commended by EDUCOM, the major national organization dedicated to furthering the use of computers in higher education.

There are innumerable machines, programs, and services that they would be well-advised to be aware of. Some of them are only being thought up. But others are undergoing some of the best minds. This decision is not the only one. It is a matter of business. But we must make sure that students are aware of what is available before they graduate. Their education is at stake. This is the only time when they can learn about something new.

The computer center is open 24 hours a day, 7 days a week. There are not always enough computers to meet student needs, but there are always enough for those who use them.

The schedule is established according to the needs of the students. If a student needs to use a computer at 2 A.M., the computer center is open. If a student needs to use a computer for a longer period of time, they can. The center is available 24 hours a day, 7 days a week.

The computer center is not a computer store. Therefore, it is not necessary to demand that the computer center workers possess knowledge of all possible computer maintenance, as well as any technical knowledge of the computer systems. The computer center employees are not expected to be experts in all areas, but they are able to direct students to the appropriate help.

Computer center employees are trained to handle routine maintenance on the machines, and to support a limited number of software programs. Working in a computer center, they are expected to handle the basic, day-to-day problems that students face. They are not expected to handle complex or expensive software.

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Computer assistant

To the Editor:

As an experienced and conscientious member of the Bard community, as well as being one of the fortunate few with incomparable technical and software expertise, I feel that the recent editorial entitled "The Bard Observer: Typing Center" is a gross misrepresentation of the issue at hand.

In observing the performance of student-run computing facilities, both the Hudson Computer Center and the library and darkroom, as well as at 3:00 p.m., we would like to take account into the position of those students running it. Considering the fateful $35,343 hour loan that a McDonald's cashier, I find our duty to be quite herculean. (And at last we can be blamed for subliminal poisoning.) Also, I feel the accusations as to the constant instability of the computer system are unfounded. Yes, on rare occasions a bad egg (two pen erasers?) might have left to, for his early morning shift, but we are all to consider this an interpolation of one of the many computers that have made the system work.

The Bard Observer is too hung to have been brought to the attention of the New York Times. To address your concerns that the newspaper is too boring, I'm telling you to write whatever you want for this paper! This is paper: The Bard Observer is new, but the newness is only to be found in the content. It is not a paper about our existence but it is a paper about us. We are not writing about ourselves, we are writing about the world.

You get what you give

If you're not completely happy with the newspaper, read the complaints. If you're completely happy with the newspaper, read the complaints. If you're completely happy with the newspaper, read the complaints. If you're completely happy with the newspaper, read the complaints. If you're completely happy with the newspaper, read the complaints. If you're completely happy with the newspaper, read the complaints. If you're completely happy with the newspaper, read the complaints. If you're completely happy with the newspaper, read the complaints.
Spikers Sweep Up Saturday

Saturday, the women's volleyball team hosted the College of St. Rose and SUNY Purchase and came away with two victories.

The Blazers began the day losing the first two games of their match against CSR, 15-8, 15-5, but then bounced back, winning 15-7, 15-7, 15-4 to win the match.

"We were asleep in the first half of the match," said the women's coach, Tony Bonilla. "But we came back." 

They finished the day pounding SUNY Purchase 15-6, 15-6, 15-4, to up their record to 4-8.

"Today showed when they want to play, they can," Bonilla went on. "Today they showed that Volleyball is a mental game, if you're not prepared to compete, you can't win. We saw that early this season, when we just didn't have it together.

Now we do, and it shows." 

Bonilla went on to compliment the leading players, "Jade Bingham, Linda Halliday, and Morgan Cleveland are the leaders of the team, but leadership alone doesn't mean a win. They need the support of all the players on the court. We need intensity from everyone on the team. As long as they want to win, they can do it, and they can. But they have to keep up the intensity, at every match for the rest of the season."

Bonnilla stresses the "they" in the team, "I can coach them only at practice, I can only guide them during games. They have to have the competitiveness in themselves for us to win, for them to win."

Earlier in the week the Blaz- ers dropped a match to Rul- sel Sage 15-6, 15-9, 14-16, 15-2.

Women Running Close, Men Hanging On

Saturday, at Vassar's Octo- berfest Quadrangle Meet, the women's cross country team beat New Paltz State, 15-43, but lost to Stony Brook, 22-33, and to Vassar, 21-34, while the men were swept by all three.

Betsy Richards led the wom- en Blaz- ers (12-11) finishing 5th overall at 20:30. The men, on the other hand are having a much more frustrating sea- son, with their record dropping to 3-18.

Bard Gives St. Joseph's a Hand

The score is tied 2-2, the game is deep in the second half, in a sudden confusion in front of the net, Bard sweeper Chris Hancewicz pops a chip shot that is just out of reach of the keeper. A score!

The crowd erupts in a crazy celebration!

Well, not quite, Hancewicz scored on Bard's own net giving St. Joseph's the lead. I guess he was trying to keep the other team off-balance.

At home on Saturday, the Blazers (2-8) kept the game even on all levels until the last 15 minutes of the game. St. Joseph's (16-3) had two well played fast-breaks and pushed two quick goals to give them the victory 5-2.

Torencio Lewis scored first for Bard from an assist from Colin Clark, and Clark, the team captain, scored in the second half to tie the score at 2-2.

Regardless of the score, the Blazers (2-8) played "One of the best games of the season," said coach Joel Tomson after the game. Everybody has improved tremendously in the last couple of weeks. We are playing as well as we have.

At keeper, Grant McDonald played well with 3 saves and

several important clear shots that could have resulted in a more lopsided score.

McDonald is the fourth goa- lie for Bard this season and has been improving every game since becoming the starting goalkeeper.

Women Kickers Lose to CSR

Wednesday, Oct. 4, the women's soccer team suffered another tough loss, this time to the College of St. Rose, 8-0. "The score was definitely not indicative of our talent," said coach Steve Hubbard after the loss. "CSR is a very tal- ented team, and we did our best with what we have.

The team has been plagued with injuries throughout the season, including losing Wendy Hutson, an all-conference player last year, to a back injury early this season. Those problems have left the team to often play short handed.

"All we need is some full time devotion, with everyone giving 100%, not only at the games, but also at every single practice. With this, we going to see a victory or two before the season is over," Hubbard said.

The Bard Observer Friday, October 13, 1989

THE WEEK IN SPORTS

Saturday 10/14;
- X-Country at Hofstra Invitational 11:00
- Men's Soccer vs. Albany Pharmacy 12:00 HOME
- Women's Soccer vs. Georgia Court 2:00 HOME

Monday 10/16;
- Women's Soccer vs. Post 3:30 HOME
- Men's Varsity Basketball practice begins 6:00-8:00
- Squash Club practice begins 8:00-9:00

Tuesday 10/17;
- Men's Soccer at Nyack 3:30
- Intramural Football Semi-finals 4:00

Thursday 10/19;
- Intramural Football Semi-finals 4:00

Friday 10/20;
- Intramural roster due for:
  - Waterpolo
  - Volleyball
  - 3 on 3 Basketball

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