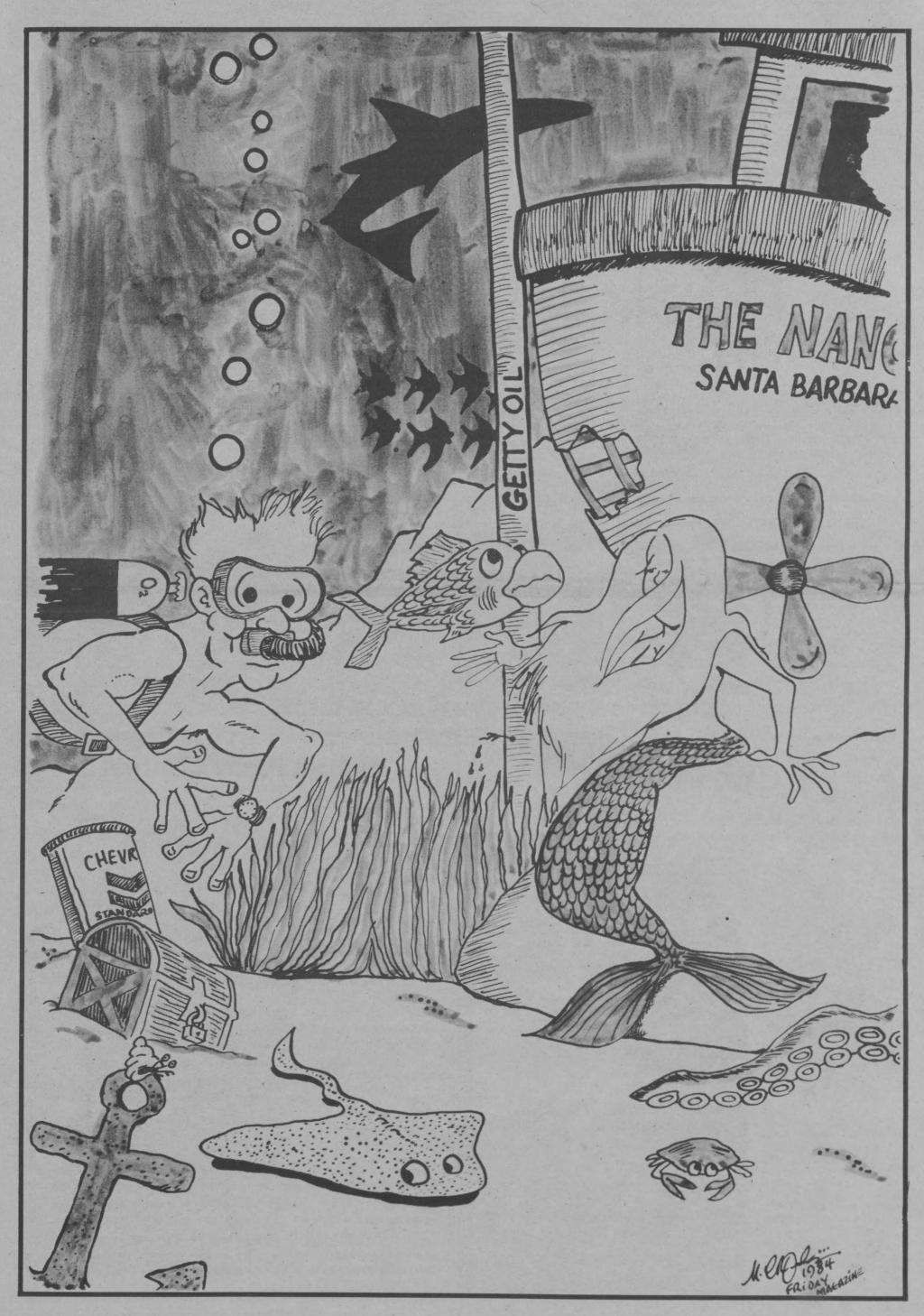
FRID Amagazine



Groups Move Toward Saving Ocean, Sealife

here we are with our oceans right now is equivalent to where we were with our wilderness one hundred and fifty years ago," Dr. Charles Woodhouse, Assistant Director of the Santa Barbara Museum of Natural History said, referring to the exploration and develop-

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ment of our seas today.

As our resources on land come closer and closer to exhaustion, we are looking toward the sea to meet the needs of our ever-growing society. In a sense, the sea is our new frontier.

Woodhouse stressed the concept of a multiple-use theory, with utilitarian and recreational

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when considering the fishing industry, the military, public recreation and mineral and resource development, there can be no value judgements. All of these have a share in the sea and we must make way for their interests, but precautions must be taken to protect the sea and its living environment.

Although there is not one specific group or organization advocating sea preservation, there are a number of smaller groups which have arisen in the last decade, showing increasing concern about protecting our

In addition, the reappointment of the Channel Islands from a monument (established in 1938 by President Roosevelt) to a National Park in 1980 with full government funding and managerial support, is seen as a statement of the public's interest in strengthening and protecting the marine environment.

The escalation of oil development in the Santa Barbara area has given way to organizations stressing the need for safe and efficient management. Get Oil Out, or GOO, which was founded in 1969 directly after the big oil spill, has been serving as a watchdog,

monitoring oil companies for the past 14 years. Ellen Sidenberger, Sidenberger, executive director of GOO, emphasized

the need for good planning

on the part of the oil com-

"Oil development is a full time issue, we are trying to limit the number of developers going into the channel now, but it is very frustrating; kind of like

"Oil development is a full time issue...it is very frustrating; kind of like beating your head against a stone wall."

panies to ensure that "any development is done safely and efficiently, with as little environmental damage as

possible. GOO has 1,000 members across the United States with the greatest concentration here in the Santa Barbara area.

beating your head against a stone wall," Sideberger said.

Another organization, Clean Seas, works directly with the oil companies as a backup in emergencies. They authorize the clean-up of any spills that occur in the Santa Barbara area. So far they have a good track

record, but figures indicate that in a calm, closed harbor the clean up rate is 50 percent; in a calm open sea it is possible to recover 25 percent; therefore in a normal open sea — one in which there is a lot of wave movement and sea activity - it is probably not possible to fully contain a spill.

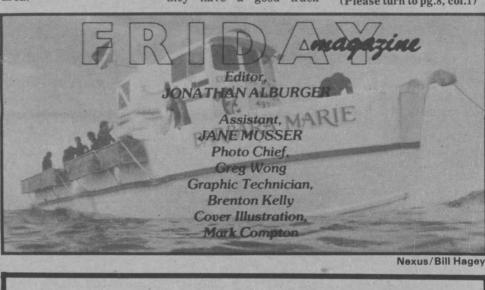
Woodhouse stated that since the great spill - or blowout — of 1969 there has been a move for better communication and care on both sides when looking at oil development. By law, every time a company wishes to drill there must be an environmental impact statement drawn up to analyze and evaluate the impact a proposed site will (Please turn to pg.8, col.1)



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Poetry, Prose Contest

The Daily Nexus FRIDAY magazine is now accepting UCSB student submissions of short poetry (one page limit per piece) and short fiction prose (five page limit per piece) for an upcoming issue. If you have always liked to dabble in writing — or are just beginning to — then consider entering your original work written while at UCSB. A panel of campus judges will determine the "best" piece, and those winners will have their work printed in the FRIDAY magazine. Watch for further details as a deadline for submissions will be announced next week. EACH submission for competition must be double space typed, with the author's name printed AND signed, and a telephone number

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Undergraduates doing original research and writing projects are invited to submit papers for possible publication in DISCOVERY - UCSB Journal of Undergraduate Research. Interested students should come to the editorial office in Girvetz Hall 2326 to obtain the basic information and guidelines concerning publication and to leave information about themselves and their work.

Papers should be analytical, involving critical reasoning. Examples of publishable work are research papers in the natural and social sciences and critical essays in the arts and humanities. Creative or impressionistic writing will generally not qualify, as such work has an outlet in SPECTRUM, nor will work which is basically just a review of a subject. The deadline for submission of camera-ready manuscripts is June 15. Students intending to submit a paper but needing more time may be allowed to submit after this date provided they make their intentions known early to the editorial office.

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By DAN SHANAHAN ocated 300 yards west of The Wharf

in Santa Barbara lies the boating company, Sea Landing, which operates four seagoing vessels for fishing, scuba diving, sea parties and whale watching trips. Sea Landing also takes bookings for a privately owned 37foot catamaran which sails to the Channel Islands for overnight ventures.

The California Gray Whale is migrating north to its feeding grounds in the Bering Sea near Alaska. They travel close enough to the beaches to be seen from shore. Sea Landing travels on their 88-foot ocean cruiser, The Condor, as close to the whales as possible

Merrit McCrae, the captain of the vessel, said, "We look for a spout or back or a whale and then tactfully approach it as to not frighten him. Once we get as close to the whale as we can, we cruise beside it so the passengers can see it at a short distance and take pictures."

Measuring up to 45 feet in length and weighing up to 45 tons, the gray whale is a gentle animal that will sometimes approach quite

close to the boat. The initial sighting is important — it appears as a puff of "steam" standing up to 12 feet off the water. Where one blow is seen, there will probably be others since whales tend to travel in groups of two to six.

When traveling, an individual whale will usually make three to four shallow dives of 10 to 20 seconds duration before making a deeper, more prolonged dive of three to five minutes. When making this deep dive, the tail flukes are usually visible in a pattern distinctive to the gray whale.

Sea Landing's manager, Dave Kamens, said, "There is a 98 percent chance of seeing a whale on Sea Landing's whale watch cruises. If a particular cruise does not see any whales, the passenger receives a 'whale check,' which is a free pass on another one of Sea Landing's whale watch cruises.

While I sailed with Sea Landing, three or four whales swimming in a tight group were spotted. We saw the spouts of the whales when we were about 100 yards away. Captain Mc-Crae approached the whales and sailed alongside them for about an hour. The closest we got to the whales was about 25 or 30 yards because, as we approached the whales, they would move away. Dave Kamens added, "Sometimes you can get literally right next to a whale or sometimes they will keep a comfortable distance between themselves and the boat. It's their ocean and we let them decide how close we get.'

One of two boats that works through Sea Landing is a 37-foot catamaran called Slingshot, captained by Jim Tompkins. This well-equipped catamaran is not the typical sail and two hulls connected with canvas. The Slingshot comfortably accomodates six passengers and has a galley, bathroom, cabin (Please turn to pg.8, col.1)

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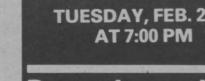
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Diving



Swimming through kelp beds. Senorita fish is in foreground.



Diver kicking out to dive spot.



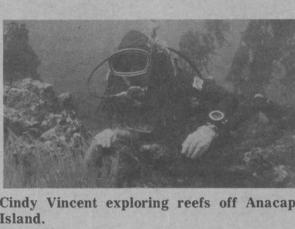
Matt Guilfoyle (left) and Peter Clayton check decompression tables between dives.



Cindy Vincent looking over sea fan.



Looking up through the kelp plants at depth



Cindy Vincent exploring reefs off Anacapa

Photos by Bill Hagey



A sunken engine block makes a home for a sea urchin.

of 40 feet.



"The open sea is still not polluted, although we could pollute it, but I think we'll do something to stop that. For our country, at least, things look pretty good."

Alice Alldredge

Aquatic Biology: No Watery Study

By STEVE GEVER hy does one major in acquatic biology at UCSB? Some are drawn scuba diving. Others are than diving. enamoured of Jacques student Tom

may appear a bit less ex- this). It comes as a shock." citing than the Cousteau contingent, it is certainly more practical, for there is to it by their interest in much more to oceanography

Cousteau. But my favorite biology is diving ... diving is a reply to this question is, "I tool," says Bob Holmes, a like water", which was professor in the Acquatic contributed by graduate Biology Department. "Many Dudley, in the major are disap-

Although Dudley's outlook pointed (when they learn Biology 145, a three-quarter

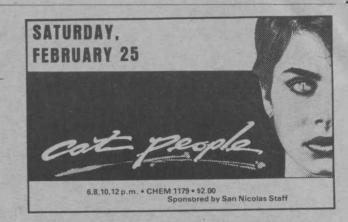
Holmes, who in 1969 left of the organizers of the department evolved in the early '70s as a response to a oceanography and limnology (freshwater oceanography). The department consists of a graduate and an undergraduate school. Because marine and freshwater biology is great, the curriculum is able to cover both. Holmes believes that UCSB may be the only university in the country which provides this diversity. Scott Cooper, one of two faculty members who specialize in freshwater biology, points out that the location of UCSB is ideal for both varieties of acquatic biology: the campus is on the ocean with nearby reservoirs, ponds, and Zaca Lake - the only natural lake in

'The purpose of the unprovide students with a strong background in the sciences and acquatic biology," Cooper explained. The major includes all the regular requirements of the biology major such as chemistry, physics, and the Biology 11 series. An ad-

acquatic biology course. 145A is taught in the the Scripps Institute in San fall, 145B is offered in the Diego to teach here, was one winter, and 145C in the Each successive spring. Acquatic Biology Depart- quarter of the series studies "Very little of marine ment at UCSB. The a higher trophic level. This quarter focuses zooplankton and fishes. noticeable interest in Holmes co-teaches this course with Associate Professor Alice Alldredge. Aside from this core course and a variety of electives, students do laboratory work the similarity between designed to give them practical experience. For instance, chemical and physical changes in San Jose Creek are being studied. Students can also sail on a ship, learning to use stanoceanographic dard equipment.

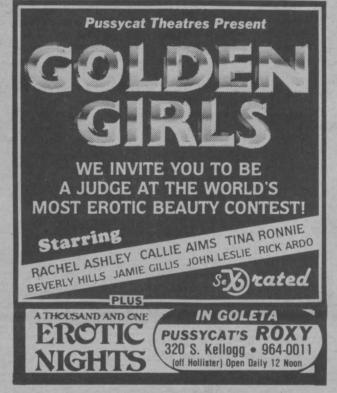
"There was so much to learn about the ocean when I was a graduate student," says Alldredge. "And there is. There are new discoveries everyday.

(Please turn to pg.7, col.1)



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Alldredge Hits Mark For Marine Biology

By DEREK JOHNSON

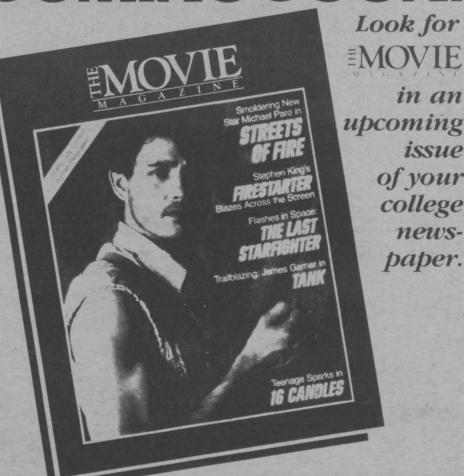
ne former marine biology major who has definitely "made it" is UCSB Associate Professor Alice Alldredge. A faculty member and Marine Science Institute researcher, she is well-known for her study of plankton, tiny animal and plant life-forms which are the basis of the food chain in the oceans.

Alldredge is currently involved in the study of "marine snow", organic particles which are suspended in seawater, drifting slowly toward the ocean floor in a constant rain. "There are entire communities living on these particles," she said. "They are miniature habitats which contain microbes, protozoans and algae which may be very important for the decomposition and recycling of food in the oceans." Marine snow also feeds "filter feeders" such as the county. barnacles and worms, she added.

Alldredge, whose work has been published in Scientific dergraduate program is to American and other prestigious journals, was also one of the researchers working with the experimental Wasp vehicle last year in the Santa Barbara Channel. The Wasp, which is essentially a one-person submarine, allowed Alldredge and others to descend to the Channel's floor, a distance of about 1700 feet.

"I was born in Colorado, but I've always loved the sea," she said. After graduating from Carleton College in Minnesota; she came to U.C. Davis for her Ph.D. "My degree is





DON'T MISS IT!



FRIDAY Magazine dining out:

Fishy Fish

or those of you who are looking for something new in seafood, you may want to try sushi - the newest rage in haute cuisine in Santa Barbara. Something's Fishy, located downtown Santa Barbara, offers a great variety of sushi that tastes as delicate as it looks. At Something's Fishy, one can try a number of these raw fish delicacies, while seated at the ever-popular sushi "bar". The sushi is prepared right in front of you, which allows you to watch the art of sushi making in action. For a low \$2.50 to \$3.00 (per type of sushi), you can sample exotic Hamachi, yellow tail strips rolled on a tender rice patty. Or try the Ame-Ebi, which is raw shrimp. For the more conventional palate, ask for Ebi, which is shrimp that is cooked. Complimented by hot saki and a bowl of Miso (a light soup), dining at Something's Fishy is an excellent way to experience delicious Japanese cuisine. The downfall? Guaranteed addiction! -Anna Gottreich

John Dory

ool breezes blow in from the Pacific, which gently lap at the pier upon which you sit, where you are about to feast upon fresh grilled swordfish. The scene is John Dory's, a cozy restaurant literally on the sea in downtown Santa Barbara. At John Dory's, you will have the chance to sample some of the freshest fish available in the Santa Barbara area, with at least six daily specials. You will not only enjoy the savory grilled delicacies of the sea at John Dory's, but do so in an open-air atmosphere, with either indoor or outdoor seating. The service is friendly and relaxed, and the specialties range from open-faced hot crab melts to thick fillets of swordfish. Both the dinner and the lunch menus are the same. Prices range from \$6.99 to \$11.99. For fresh seafood at its best, try John Dory's, one of the last of Santa Barbara's truly "local" restaurants

-Anna Gottreich

Chart-Fish

he Chart House of Santa Barbara is part of a highly successful chain of restaurants dotting the south coast of California and extending as far as Hawaii. There is good reason for such success. At the Chart House, along with various steak and chicken entrees, one can enjoy a different fresh fish special every night. All meals are cooked to the customer's specifications, and with only the freshest seafood available. The grilled terriaki shark dinner is a Chart House speciality, as well as huge succulent lobster, accompanied by a choice filet mignon. Prices vary, starting at \$8.95 to about \$18 (dinner menu prices). The Chart House has a decidedly nautical atmosphere, with a warmth from a fireplace in the main bar, and friendly, Hawaiian-attired servers. The Chart House offers a unique experience in sea food dining in Santa Bar-

-Anna Gottreich

Andria's Fish

ndria's Seafood Restaurant opened in a new spot last summer without a great deal of fanfare. Since then the popularity of the restaurant has grown through word of mouth. The restaurant, which is open for both lunch and dinner, gets referral and return business, because there are a lot of things right about the little brick building on lower State Street. This is no flop-your-fish-in-front-of-your-

go Fish: face and don't-let- the-door-hit-you-in-the-ass sort of place. Customers have time to enjoy the cozy atmosphere of red brick walls, plants and warm wood trim while savoring the delicious entrees. The cooks have figured out ways to prepare fish besides simply broiled. Further, Andria's even has time to let customers sit and sip a bottle of wine without someone hovering to swoop down on the check. And, finally, you don't have to spend a fortune. Fish dishes run from \$9.95 for some of the daily catch specials to \$22.95 for abalone. Chicken and steak are \$7.95 and \$8.95 respectively

-Andrea Woodward



Harbor Fish



Who's John Dory?



Fishy Fish



Enterprising Fish

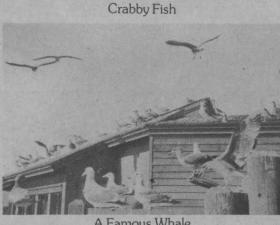


Andria's Fish





Chart-Fish



A Famous Whale

eafood lovers are no doubt familiar with the locally owned and operated chain of Castagnola Brothers fish markets, but if you're tired of cooking, why not treat yourself to a meal at Castagnola's Lobster House? Just across the street from Stearn's Wharf, the Lobster House is a great

onveniently located at 7127

finest, and certainly the most accessible

seafood restaurant in town for most UCSB

students. The fixed menu consists of fried

assorted "sea burgers," and hearty seafood platters, but the thing to watch for

scallops, fish, calamari, and shrimp,

is the chalkboard of specials which

changes daily. Broiled Mahi Mahi, a

Hollister in University Village,

the Crabby Lobster is perhaps the

Lobster House Fish

spot to stop for lunch on a leisurely Sunday afternoon — as long as you get there before the tourists. It's likely to be crowded anytime you visit, but the line, which often stretches outside, moves quickly. Service is cafeteria style

with large painted plaques behind the counter displaying an array of seafood specialties and combinations ranging from mock turtle soup to boiled lobster with dipping butter. Fish and chips and other fried foods comprise the

deliciously light fish from Hawaii, and fresh Angel Shark, a meatier, more filling

fish, should not be overlooked. The white

clam chowder is very good and a perfect

ternoon. Eat it outside on the fenced patio

table and watch the lobsters tango in their

way to warm-up on a crisp winter af-

if you're so inclined, or sit at an inside

tanks. Prices range from \$1.60 to \$12.95

less expensive dishes while broiled shark and swordfish head the bill. Beer and wine are available with all meals. At the front of the restaurant is a small retail counter where the catch of the day is proudly displayed for those who prefer to cook for themselves.

— Dennis Bell

Chamber Fish

7 ith the increase in popularity of seafood, it is only natural that what was once considered a budget-stretcher should become high cuisine. Apparently in response to this trend, Au Chambertin, a French seafood restaurant, opened recently at 634 State Street. It's "pricey," but the white linen tablecloths, candles and unstuffy air make it the sort of place your parents should take you for lunch or dinner when they visit. The entrees, which include trout in champagne sauce and salmon in sorrel sauce (a light, blended spinach and butter sauce) are mostly fresh and gently-flavored so as not to overpower the flavor of the fish. The above entrees run from \$6.95 to \$13.95. The appetizers seem a bit steep at, for example, \$5.25 for four prawns sauteed in lime sauce. The wine list seems to be the only thing truly over-priced. Even an expensive restaurant should not charge \$20 for a \$6 bottle of California wine. The house white, a fairly dry French chablis, Lepayrie, seemed reasonablypriced at \$9.50 a bottle. These prices, of course, are not so high when compared with more cosmopolitan French restaurants, and, thankfully, Au Chambertin also lacks the stuffiness associated with big-city French restaurants. Unfortunately, the restaurant also lacks the expected punctilious service. Even with waitpeople who fumble serving the wine, Au Chambertin with its relaxed Santa Barbara elegance and delightful seafood menu, is a rare treat. -Andrea Woodward

Quick Fish

aptain Quick's at 9 W. Victoria definitely has location in its favor. Located near the Arlington, Victoria Street Theater and the Granada, it's an ideal spot for a pre-film seafood snack. This little nautical cafe is open from 11:30 a.m. to 8:30 p.m., so, unfortunately, it's not open after Jaws gives you the munchies. On the plus side, however, is that only two items on the varied menu are over \$5. (Those two are the new specials teriyaki chicken and silver salmon.) The menu includes clam chowder, seafood sandwiches, shrimp croissants, crab and shrimp tostadas and other seafood dishes. The clam chowder, rich and chunky, and the step-beyond-fasttood nautical decor gets three brass

-Andrea Woodward

Harbor Fish

S tearn's Wharf fish dining includes the very California chic Harbor Restaurant and the very unambitious Moby Dick restaurant, just a couple doors apart but miles separate in quality. Both sport exquisite views, but the Harbor far outdistances its neighbor when it comes to preparation and service. -Jon Alburger

Enterprising Fish Crabby Fish

he Famous Enterprise Fish Company is definitely a good restaurant for a college town: big, roomy, noisy and always crowded; fast in and fast out; good food at very reasonable prices. Located at 225 State Street, the Enterprise is housed in a large brick building that was once a fish cannery. Many of the dishes are prepared and served in similar ways, so once you have been a couple times, don't expect to go back again and be pleasantly surprised with a brand-new taste sensation. However, you won't be unpleasantly surprised either: the fish and accompaniments - including a great seafood bar — always taste fresh, the atmosphere is pleasant, if a bit hurried at times, and the service is good.

and most orders are available to go. - Dennis Bell

- Tina Fesch

Alice Alldredge...

(Continued from pg.5A). from Davis," she adds, "but I did most of my thesis work in the Bahamas and in the Gulf of California." An expert diver, Alldredge came to UCSB after a brief stay at the Australian Institute of Marine Science

Aquatic Outlook Murky

(Continued from pg.5A)

Unfortunately for the 200-300 acquatic biology majors at UCSB, the employment outlook for oceanographers is not optimistic. One graduate student describes his job outlook as "bleak."

"Aquatic biology did fulfill a societal need in the '70s. It still does, but the opportunities are fewer. At the Ph.D. level, it is common to have 100 applicants for one job," Holmes said.

Steve Parker is a biology and geology double major. suggests He mariculture (farming of the sea) might boom in the future. Also, in perhaps thirty years when the seas accumulate a certain quantity of pollution, new jobs may open up to deal with that pollution. Parker is taking 145B this quarter since it relates to his career aspirations micropaleontology.

Greg Howard is an acquatic biology major who also is enrolled in 145B. He has a very pragmatic view of his employability, "I don't plan on making a career of it. If I can, I will. If not...'

Tom Dudley is considering consulting work after he achieves his Ph.D. "There are a lot of political implications since water has the potential to limit growth."

Other employment options include industry such as oil companies, various government jobs including environmental protection and the Fish and Game department, mariculture, marine parks such as Sea World and Marineland, and

"Some of my students go on to help other countries; for example, to help Infarm," says Alldredge. "Since they are biologists first, they could also go on to medical school." Thus, there are employment opportunities for those with a degree in acquatic biology, but not enough. According to Holmes, the Reagan administration's de-emphasis of environmental concerns is largely responsible for the job deficiency

"The best thing that could happen," says Holmes facetiously, "would be to have another oil spill. It was the spill (of Jan. 28, 1969) that brought environmental concerns into focus." In light of the current oil drilling activity, acquatic biologists may have some luck.

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because of the campus' proximity to the sea. "Here I can go diving in the morning, come back, and do my lab work that afternoon." Alldredge added that she had been unable to do openwater diving in Australia "The open sea is still not

because of danger of sharks. nation as far as Marine important source of food

We're also one of the few who offer an undergrad program.'

Alldredge is optimistic about the future of marine sciences, and about the sea.

polluted, although we could But easy access to the sea pollute it, but I think we'll do isn't the only reason she and something to stop that," she other researchers come to said. "For our country, at UCSB, Alldredge said. least, things look pretty "We're considered among good." Alldredge predicts the top five institutions in the that the sea will become an Biology, right up there with someday, "although we'll Scripps and Woods Hole. never have to eat plankton."

STARTS



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cean And Sealife Preservati

(Continued from pg.2A) have on the marine environment.

According to Tracy Hopper, public information coordinator for the state Department of Resources, Energy Divison, the first proposal to come into the office was the Exxon Project. Hopper says the biggest obstacle is that the panel has only one year to complete its assessment and, with such a large scale project as the Exxon proposal, they must cover an enormous amount of research and testing in a short period of time.

There is also a growing concern for the protection and care of sea life in the Santa Barbara Channel. The

Center, directed by Peter Howorth, consists solely of volunteers. Their job is to rescue and rehabilitate sick and injured seals and sea lions. They have a 75-80 percent success rate, the highest in the county. According to Howorth, oil is not the major problem, although a good number of their cases are brought in with oil on their pelts. Howorth said most injuries to the sea animals are natural, though they do have a fair amount of injuries due to violence. These are cases where the animals have been shot, clubbed or stabbed by humans. The only time oil is a major concern is in the first month of a sea lion's life: since they have no Marine Rehabilitation blubber layer, they rely

otter, which is rarely found shell fish. in Santa Barbara, would be most suseptible since they thern for insulation.

Santa Barbara Channel. and primarily Morro Bay not being done," Rebuck

entirely on their fur for in- where divers used to gather said. sulation. Howorth explained up to two million abalone a that until they develop a year. There are no longer layer of blubber, their only any abalone existing there source of protection is their and the industry has ceased fur, and if it becomes em- to operate. This is due to the bedded with oil, they suffer. mismanagement of sea Howorth added that the sea otters who prey on these

Steve Rebuck, the nor-California depend entirely on their fur representative for SOS, said they are a political Save Our Shellfish (SOS), organization whose main began in 1980 as a direct emphasis is on educating the response to the Friends of public in order to develop the Sea Otters plan for the mariculture, a new term to relocation of sea otters to the define marine aqua culture.

"SOS wants to protect the SOS' main goal is to prevent sea otters, but through the annihilation of abalone proper management. With and other shell fish due to the the evidence of the depletion sea otter. This has already of shell fish from what were happened in San Luis Obispo once thriving areas this is

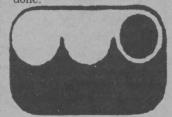
The plan to relocate sea otter into the Santa Barbara channel could most certainly result in the depletion of the existing lobster and abalone population there, Rebuck added.

Rebuck recognizes the Multiple Use Theory and the increased emphasis on ocean recreation in the twenty-first century, stressing the need for public education: "The population of California will double in the next ten years, and this will have a tremendous impact on our ecological system."

He emphasized that the damage done by people who visit tide pools is already high. "Most people do not realize that just by turning

over one rock or trampling through a pool, they are destroying habitat and eliminating a variety of sea life.

The Fish and Game Commission has enacted a number of laws and regulations pertaining to sea use in the last decade due to the increase of environmental concern. One spokesperson said, "We cannot stop progress, we can only hope to regulate and help replace what is being done.



lingshot Cruises Channel Islands

(Continued from pg.3A)

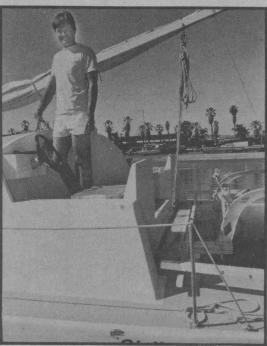
heater, beds and deck.

On weekends, Captain Tompkins and his crew (his passengers are his crew and are invited to help him sail) journey to the Channel Islands and explore Santa Rosa. The adventure begins early Saturday morning. If the crew desires, they may sleep on the boat Friday night. The group stays Saturday night at the islands and sails home to port early Sunday evening.

'Each trip is unique as every group has a different idea of what they want to do," Thomkins said. "Some groups like to stay on the boat the whole time, while others like to hike around the islands a bit. Other groups like to sail around the shoreline of the islands to view various coves and beaches. The group can do whatever they decide. Each trip is tailor-made by the group.'

Some activities at the island are snorkeling (bring a wet suit), fishing, windsurfing (bring your own), bird watching or just relaxing. Tompkins will point out the sights since he has a general knowledge of the islands. He has acquired a hiking permit for some of the islands and is able to let his passengers carefully hike on them.

Tompkins stresses the importance of keeping the islands in their original condition. All the cooking is done on the catamaran and all garbage is brought back to port. It is important to treat the island with respect by not



GREG WONG/Nexu

taking souvenirs and by not leaving any sign of yourself through breaking branches or hiking off trails

Tompkins has been taking ocean cruises with the Slingshot since 1979. He became excited about sailing 14 years ago when he would go on excursions with friends for days at a time to places like the Bahamas, the Gulf Coast and Haiti.

When the time was right, Tompkins purchased the Slingshot and went into business for himself. He spent the first two years living on the boat, sleeping in the galley. Since he began his business five years ago, he works longer and harder than ever, but loves every bit of it.

He also takes day charters at 11:45 a.m., 2 p.m., 4:15 p.m., and 7 p.m. These cruises are also custom made by the passengers. "We've had everything from simple picnics to steak and lobster dinners on these cruises. We have all the facilities to cook just about anything. It's up to the passengers' imagination. Sometimes people prefer to just relax for the entire trip while I do all the sailing. No two trips have ever been the same."

To be prepared, a camera is as essential as wool socks and warm sweaters. There is much to photograph around the Channel Islands.

Call Sea Landing in Santa Barbara at 963-3564 for reservations or more information.



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