

PORTAL



Cover by DAVE DALTON

THE WINES OF
CALIFORNIA

PORTAL

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In This Issue...

Wine is one of the fastest growing industries in California, both in size and in prestige. An ever increasing amount of wineries dot the state and their popularity, among connoisseurs and novices alike, continues to grow by leaps and bounds.

In this issue of *Portal* you will find a history of California winemaking by Dave Dalton and an overview of our South Coast wineries by Craig Zerouni. The finer techniques of wine-tasting are explained by Mark Ohrenschall while Michelle Togut tells us why it is acceptable to drink red wine with fish.

Also in this issue, Cathy Kelly

and Meg McCandless relate the history of liquor in Isla Vista, and Patricia Turner examines the ever-present problem of the town's liquor-buying minors. Karlin Lillington gives us a story on that subject near and dear to the heart of the UCSB social system, beer. And to bring it all into perspective, Kevin MacKinnon describes the growing problem of alcoholism and some of its various treatments.

As always, *Portal* welcomes and encourages any contributions you may care to submit in the way of fiction, prose, poetry, graphics and photography. Read and enjoy.



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VIEWS...

Do you think there is an alcohol problem on campus?

Ron Williams, physics major, senior:

"Overall, I'd say yes. The consumption of alcohol at UCSB seems to be a great national pastime for a lot of people. I know a lot of people whose lives are involved with the consumption of alcohol. They don't get schoolwork done, their relationships usually don't work all that well."



Ilene Hicks, communications studies major, junior:

"Yes and no. I would say so because I don't drink that much. I think that here it's not as bad as Indiana University where I used to go to school. I don't find that there is all that much social pressure at parties to drink. I think there is definitely a trend here not to have alcohol get into your life. People here are more into sports and taking care of themselves. I think people out here drink responsibly because people do look down on it."



Leslie Smith, health science major, senior:

"I don't think there is an alcohol problem because I don't think people abuse alcohol. I don't deny people use it, but I don't think they abuse it on the whole. Today, people are free to choose whether they want to drink or they want not to drink. I know that people can handle alcohol to varying degrees, and I know people who it does cause problems for but I don't think it's a university-wide problem. It's individual choice."



Doug Morris, English major, junior:

"I definitely think that there is an alcohol problem at UCSB. There is an alcohol problem running through the high schools and everywhere. It's concentrated coming out of high school and coming into college. There are kids blacking out all the time in the dorms. It's a nasty drug and it's easy to get. A lot of people come to college and they just go crazy with it. The only way you can have a party is with alcohol."



Karen Prell, economics major, senior:

"Not in general. I think there are a lot of people here who do have drinking problems though. I'm an R.A. in the dorms, and over there you see a lot of guys who don't study at all and it seems like they can't get through the night without that can of beer in their hand. But I think they are a minority. Generally most people can handle it. The people here with that problem have got to stand up and face it."



Ulrich Samietz, undeclared, freshman:

"I think there's a lot of peer pressure. There's a lot of feeling like that if you drink, you're macho, cooler, whatever. Most of the time, people don't know what they're doing and they do drink a little too much and then regret what they've done while they were drunk. I don't feel like there is a lot of pressure to conform and drink."

Michelle Beko, biology major, freshman:

"I don't think there is any more of an alcohol problem here than at any other college. I would say that some people have a problem, but I can't judge the whole campus. I don't think you can judge 14,000 people collectively. I don't feel that there is social pressure on me to drink. People here just let you do what you want to do."



A Wine Glossary

By MICHELLE TOGUT

Selecting a wine seems like a simple enough procedure. You go to the grocery store, head for the liquor section and choose whatever particular bottle or color of wine catches your attention.

However, choosing the "right" wine to go with the meal you are serving or the special candlelit occasion you are planning is not really the easy task it may initially seem. After all, how do you distinguish a sauvignon blanc from a chardonnay?

Both wines are white, so what is the difference?

As any wine aficionado well knows, several factors distinguish one wine from the next. Understanding these factors will enable even the non-connoisseur to better choose the right wine for the occasion.

First of all, is the wine a varietal or a generic?

Varietal wines are those whose labels carry the name of the principle grape from which they were derived, whereas generic wines are those whose labels bear the name of such European wine-growing regions as Burgundy or Sauterne. They are made from any number of different grapes depending on the preference of the particular wine master.

The next question is: is the wine sweet?

Of course, the degree of sweetness and the ability to detect it varies from person to person but, basically, it is the sugar concentration of the given wine. Sweetness generally becomes noticeable when the wine is between one and two percent sugar by volume. A wine which is slightly above this concentration is labeled "medium dry" while one containing a higher sugar concentration, with a noticeable sweet taste is "sweet."

Dry wines are those without much sugar. Young grapes with high acid quantities are generally those used to make drier wines. As grapes mature, they generally become sweeter because the acid concentration decreases.

Several different acids are present in wine, and a correct acid balance, or acidity, is an important aspect to examine when tasting a wine. This is especially true with white wines. Acidity is measured as either low, medium or high.

Wines which have a low acid content are described as "flat" while those whose acid content is too high are called "green" because a high acid content usually occurs when the wine grapes are picked before they are completely ripe. Fruitiness and good color are two qualities which acidity helps bring out in a wine. A proper balance between sugar and acid is needed, however, if grapes are to produce a fine wine.

Body is another important factor to look for when choosing a wine. Body can be defined as the consistency of the wine, whether it is light-bodied or a heavier, thicker liquid. Body results from an interaction of a wine's alcoholic content and flavor constituents on the taste buds.

One additional quality to examine is a wine's astringency. Astringency is determined by the presence of tannin, an organic substance found in the skin and stems of most grapes. Red wine usually has the most tannin because it is produced by fermenting together the juice, skin and sometimes the stems of the grape. However, since only the juice is fermented when making white wine, tannin is usually not included.

Tannin produces a mouth-puckering, astringent sensation which is easy to recognize. When the skins are fermented with the juice for a long period of time, producing a deep-red colored wine, then a high tannin content will often result. Tannin mellows with age, however, and a high tannin content is a good indication that a wine will age well because the tannin will prevent it from spoiling.

Aroma and bouquet are two other qualities of wine which are often taken as the same thing but are actually quite distinct. Aroma is the part of the sensory impression of the wine and derives from the variety of grape used to produce it. The ability to sniff a wine and determine which grapes were used to make it can be acquired with practice, especially when the wine is made with a grape that has a characteristic aroma.

The bouquet of a wine is that part of the aroma which is produced by the chemical processes involved in the aging of the wine. It is hard to describe the sensory evaluation of a wine's bouquet due to the complex nature of aging and because of the small quantities of odor constituents present in a wine. However, bouquet is enhanced by aging since it introduces a soft, subtle complex of colors.

Another important factor in choosing wine is the color classification, generally broken down into three categories: red, white and rose. Within these categories, there are even further breakdowns according to what types of grapes went into the wine, how it was made and how it was aged.

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REDS

Barbera: A grape coming from northern Italy, it produces a wine with a fruity, berrylike aroma that is moderate in body and tannin. The grape is high in acid content, but Barberas which are aged for a while in wooden casks have a stronger flavor and a lower acid content than those aged in steel casks.

Cabernet Sauvignon: A European grape used to make the famous Chateaux de Bordeaux wine, it makes a fine dry wine. It is high in tannin and thus ages well, producing at its best a deep-colored, medium- to full-bodied wine. However, when released before it is properly aged, Cabernet is sharp and rough.

Gamay: Two types of Gamay grapes are grown in California: Napa Valley Gamay and Gamay Beaujolais. The wine made from either of these grapes is fruity, light- to medium-bodied and low in tannin. The Napa Valley Gamay is usually lighter than the Beaujolais, though both wines are at their best when they are young, a year or two after harvest. They do not have the robust character of a Cabernet.

Petite Sirah: At least two different varieties of grape in California bear this name. One is the Petite Sirah of legend responsible for a rich, full-bodied wine which was manufactured in the Rhine Valley of France. The other is the Duriff, a grape best utilized for blending with others.

tannin content. They do not age very well.

Zinfandel: This grape has its origins somewhere in Europe; it is uncertain where. It was brought to California in the late 1800s and is used to produce a fruity wine with a raspberry-like aroma. Usually, it is a light-bodied wine with a low tannin content which is at its best when young. But, Zinfandels with higher tannin contents are produced and they improve considerably with age.

ROSE

Roses are often called the pink bastards of the wine industry, a nebulous quantity between red and white; yet, these wines enjoy great popularity with the general public. Their color is aesthetically appealing and they are compatible with virtually any kind of food.

Grenache, Gamay and Zinfandel are the most common grapes used to produce rose wines, though Grignolino and small amounts of Cabernet Sauvignon are sometimes used. Roses made from Gamay or Zinfandel are usually dry. Due to different wine making techniques, body, tannin and color are lost in production though the aroma and fruitiness of the grape remain. Rose wines are manufactured by leaving the skins of dark grapes in the juice to ferment only until the desired color is obtained.

Grenache: The Grenache grape is a lighter-colored grape which grows well in California and is

excellent for making rose wine. Whether dry or sweet, Grenache roses have a characteristic aroma, which is perfumed and flowery. The wine is usually a pink-orange color rather than a bold pink.

WHITE

Sauvignon Blanc and Semillon: These grapes originate in the Bordeaux region of France and are used to produce Sauternes and Graves. The Sauvignon Blanc produces a medium-bodied wine with an earthy flavor, while the Semillon is a more aromatic, lush wine. Blended together they produce a number of wines, both dry and sweet, including Dry Sauvignon Blanc, Dry Semillon

are produced from grapes which originated along the Rhine and Moselle Rivers on Germany and in the French province of Alsace. In California they are either labeled with the name of the grape or given the generic label of Riesling or Rhine Wine. White Riesling, the most famous, is known for its freshness, crispness and aroma. The Sylvaner or Franken Rieslings have a lighter taste and a more flowery aroma, though they lack the character of White Riesling. Grey Riesling is a dry wine with a pleasant taste, low in acid for a white wine.

Green Hungarian: Another "mystery grape," its origins are unknown but it is used by several California wineries to produce a white table wine with a fruity flavor and a high acid content. Most Hungarians are dry wines.

Malvasia Bianca and Moscato di Canelli: These two grapes are of Italian origin and are used to produce a medium-dry to fairly sweet wine with a perfumed aroma. It has a soft, smooth flavor and should be served chilled.

When serving wines, it has often been noted that white wines should be served with fish or fowl, while red wines should be served with meat or game. While this applies in some cases as red wines which can overwhelm the flavors of delicate fish or poultry dishes, it is silly to restrict the wine drinker along such lines.

According to an article from *New West* (Sept. 24, 1979), some white wines are more robust and flavorful than reds and go fine with meat. The way the dish is cooked and the raw materials used are also important in deciding what kind of wine can be served with it.

In the past, the red-white rule was not followed. For instance, the English traditionally drink sauternes with aged roast beef while the French drink it with foie gras. Red wine is often drunk with salmon, while dry Alsatian whites and medium-sweet German wines can be used to compliment game.

This idea also applies to foods of different cultures which do not produce wines themselves. For instance, dry sherry goes well with sashimi or tandoori chicken. However, highly seasoned foods can ruin the taste of any wine.

Choosing a wine pretty much depends on particular tastes or preferences. There are no correct wines for certain foods or occasions, except those which the wine drinker deems correct. All in all, the rule seems to be, if it tastes good, drink it.





The Alcoholism Problem

By KEVIN MACKINNON

"First drink, man drinks wine; second drink, wine drinks man; third drink, wine drinks man."—old Japanese proverb.

Alcohol has always played an important part in the life of mankind, usually in a somewhat spiritual context. Used early and extensively for both celebrations and religious ceremonies, the pleasing effects of alcohol have been heralded by everyone from the Bible, ("wine that maketh glad the heart of man," Psalms 104:15) to Louis Pasteur, who called wine "the most healthful and hygienic of beverages."

Today, there are over 100 million people in the U.S. who regularly drink alcoholic beverages for a variety of reasons, either socially or alone, for enjoyment or for relaxation. These drinkers have turned the liquor business into a \$20 billion a year industry. Yet, as through the ages, alcohol is still causing problems for man. In the U.S., over nine million people can no longer enjoy alcohol or its effects but instead are forced to suffer from one of the most misunderstood of diseases, alcoholism.

One of the primary difficulties

with alcoholism comes from the definition of the term itself. Some people take an extremist view and declare, as does Mrs. Fred Tooze, head of the National Women's Christian Temperance Union, that an alcoholic is simply "anyone who drinks alcohol. As soon as they start to drink, they're on that road downward." Yet, while there is no set, scientific definition, it is still possible to come to a general understanding of the nature of the disease.

For Cuyler Christianson, an intervention counselor on the Chemical Dependency Program at Pinecrest Hospital in Santa Barbara, a person is an alcoholic if he "drinks and it leads to problems in his life, which causes him to drink some more, which leads to more problems in his life."

Christianson is quick to point out that alcoholism is first and foremost a disease. "It is a disease like tuberculosis or diabetes." As such, the victim of the disease is no more responsible for his affliction than is any diseased patient accountable for his infirmity.

Historically, the alcoholic has been portrayed as either a fun-loving, irresponsible clown or else as a weak-willed degenerate who

crawls into the bottle looking for an escape from a world with which he can no longer cope. However, as Christianson explains, "A lot of people tend to condemn alcoholics and judge them as having some moral weakness. But they literally cannot control their drinking any more than a person with heart disease can prevent their heart from being diseased."

Another major misunderstanding in regards to alcoholism is that, to be an alcoholic, one must first consume vast amounts of alcohol. Jeff, who refers to himself as a recovering alcoholic and is active in Alcoholics Anonymous, believes that "people have the misconception that, to be an alcoholic, you have to drink every day. But it's not how much you drink, it's what happens to the individual when he drinks. Theoretically, you can drink three beers and become an alcoholic. If it changes your personality so much that you can't handle what's going on in your life, then you could be an alcoholic."

While it may be somewhat difficult to satisfactorily define alcoholism, it is substantially easier to recognize the alcoholic

himself. In his book, *I'll Quit Tomorrow*, considered by many to be the authoritative study on alcohol abuse, Dr. Vernon Johnson states that "very different people become alcoholic, but all alcoholics are ultimately alike. The disease swallows up all differences and creates a universal alcoholic profile (sic)."

According to the National Institute on Alcohol Abuse and Alcoholism, the individual is said to have a drinking problem if he experiences marked changes in personality, gets drunk often, gets arrested as a result of drinking, drinks before going to work or school or develops family problems as a result of his drinking.

As the disease progresses, the individual may develop the need to drink increasing amounts of alcohol to achieve the same effects that once only took a few drinks. Others find that they eventually cannot control their desire for alcohol because their bodies need the changes in feeling that alcohol produces. Once the individual has developed this alcohol dependence, or addiction, he has become an alcoholic. The alcoholic may also undergo painful physical and psychological reactions to the sudden withdrawal of alcohol as well as suffer "blackouts," or the inability to remember what happened while drinking.

Frequently, the alcoholic may not even know that his condition exists. According to the NIAAA, the old stereotype of the down-and-out Skid Row bum actually applies to only about 5 percent of the alcoholics in the U.S. Most alcoholics are able to hold jobs and raise families, while constantly denying that they have a problem. In this respect, many see alcoholism as a family disease because, as Christianson feels, "everyone in the family is affected emotionally," and very often try to cover up for the alcoholic.

Speaking of this "conspiracy of silence," Christianson says, "Family members tend to continually rescue the person from bad situations and take responsibility for them. They do it with good intentions, but what they're really doing is allowing the person to continue drinking." Still, the alcoholic continues to deny that the

problem exists.

Jeff went through this denial period himself. "Since I was 17, I thought that something was wrong, but I didn't want to do anything about it." He knew he had a problem, but "I just totally denied it. For four years, it was just bullshit hell."

The theories as to just what exactly cause alcoholism are varied at best. Many, such as Dr. Joseph P. Frawley of the Schick Shadel Hospital in Santa Barbara, feel that the disease is genetic. Frawley points out that the sons of alcoholic fathers are four times as likely to become alcoholics as the sons of non-alcoholic fathers. Also, certain nationalities are more prone to becoming alcoholic than others.

As with the possible causes, there are several theories as to how to treat the alcoholic once he admits needing treatment. Most people generally agree with the Alcoholics Anonymous attitude that, "Once an alcoholic, always an alcoholic. That's why we use the term 'recovering alcoholic' for people that are sober. They are still alcoholics, but they're not drinking," said Christianson.

Alcoholics Anonymous is by far the oldest and biggest organization for helping alcoholics.

As Jeff states, "We at A.A. believe that alcoholism is a spiritual, physical and mental problem. If you just get rid of the physical craving and do nothing for the spiritual or the mental, the problem still exists." The members of A.A. admit that they can no longer control their drinking and gather together to help each other stay away from alcohol. Members attend meetings as often as they feel the need, and follow a 12-step program which places equal importance upon treating all three areas of concern.

In a much different vein is the treatment philosophy of the Schick Shadel Hospitals. Here, aversion treatments are used to make the patient not only stay away from alcohol, but to eventually become indifferent to it. The program operates on the premise that a person's subconscious mind can be reprogrammed to reject that which it once desired, in this case alcohol.

(Please turn to p. 12A, col. 1)

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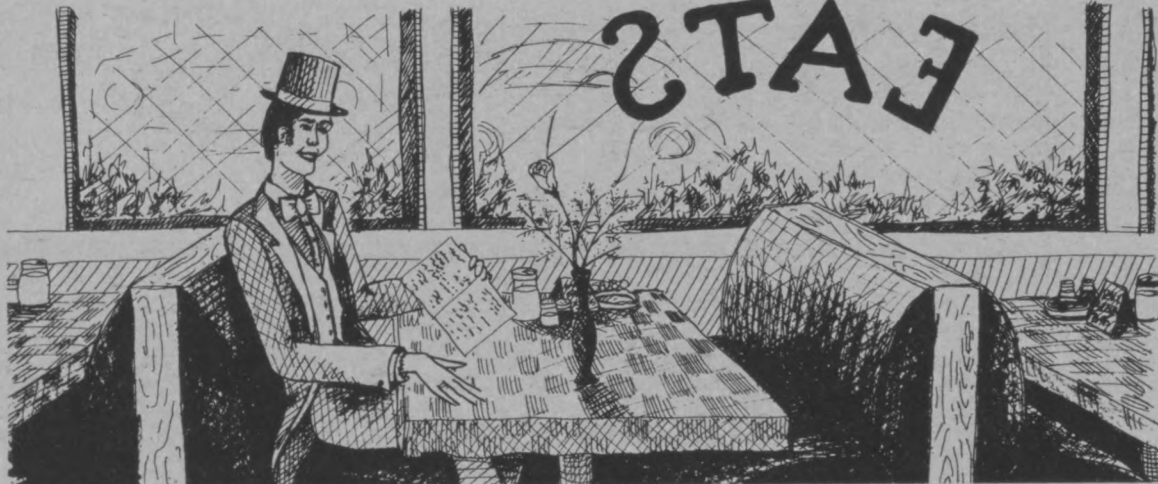
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L.A. PLAKA

By DAVE DALTON

When you wander along East Beach in Santa Barbara on a typical Saturday or Sunday afternoon, the sight of literally thousands of bermuda-shirted and Hawaiian-shirted, or leisure-suited L.A. folks will easily convince you that tourism is now Santa Barbara's number one industry.

To feed these hungry outsiders, the Santa Barbara area offers many laid-back, "mediocre," almost nameless restaurants. If you have a hard time picturing exactly what I mean, think how many times you've gone out on this town looking for a nice, romantic or even different place to spend an evening and ended up listening to Musak or a tape of the Eagles at some cozy restaurant with plants hanging in your face.

To make things worse, the food is usually good, but you just can't seem to remember what the two of you ate that cost \$40. I guess that I've always had the fear that I'd be sitting enjoying an over- or under-

cooked steak in Chuck's and someone would run in and yell "Surf's up" and the waiters would grab their boards and hit the waves.

Needless to say, I was more than a little bit surprised and quite pleased when I went to a very different type of restaurant; a Greek tavern called La Plaka at 238 W. Montecito Street in Santa Barbara.

A good restaurant should be judged on three major characteristics: the atmosphere or decor, the service and attitude of the waiters and, of course, the cuisine.

La Plaka's decor borders on tackiness, but you feel very comfortable under the soft red lights. As a warning, if you don't particularly care for red tablecloths, ornamental lights and Greek travel posters you may find the decor unpleasant. Most, however, will find it amusing, and the potential for a romantic dinner is definitely to be found at La Plaka.

The service was nothing short of superb. Our waitress was courteous, prompt and helpful in recommending (and translating) items on the menu. Too many waiters in Santa Barbara seem to feel that the best way to extract the highest tip possible from their customers is to hang around and constantly ask "Is everything all right here?" Well, our waitress gave us plenty of time to order and more importantly, knew when we wanted to be left alone.

By far the most important thing at any restaurant is the cuisine. I am a veteran at Greek food but this was by far the best I've ever eaten. I ordered the combination plate which is a sampler of all the house delicacies. At \$11 it was not cheap but it was certainly worth the price. The meal started with a tangy and thick stocked lemon egg soup with small noodles in it. The soup was somewhat unusual, but the tart lemon prepared the palate for the salad and entree. The salad

(Please turn to p. 10A, col. 3)

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'Suds' Beer: the Magical Brew

By KARLIN J. LILLINGTON
In Isla Vista, a weekend without beer is like Leg Council without an argument, Anisq'Oyo Park without dogs, or Francisco Torres without stereos. In other words, it just doesn't happen.

But the average patron of the local liquor stores probably knows very little about that six-pack of Coors he is buying for the traditional Saturday night cruise down Del Playa. That yellow and silver can is the end product of an involved brewing process and is

chor Steam, or admire the head on a chilled glass of Guinness.

Either way, beer drinking is nothing new. Ancient civilizations already called beer brewing an ancient art. The Mesopotamian queen Shu-Bad of Ur used a solid gold straw to sip her beer. A professor in ancient Egypt admonished a student prone to quaffing: "I am told that you neglect your studies, have a desire for enjoyments, and go from tavern to tavern. Whoever smells of beer (*hagu*) is repulsive to all;

because of a shortage of drinking water. At the court of Henry VIII, ladies in waiting were allowed a gallon of beer for breakfast.

Ale was an important part of the people's daily diet, and consequently the government was very concerned about its quality. British ale "conners" tested the quality of the beer by pouring some on a bench and sitting it in for half an hour with their leather breeches on. If the ale was of poor quality, the breeches would stick to the bench.

Consuming beer can be an art too, with a number of definitions: some happily aim for a high ingestion level at a low price, and settle for chug-a-lugging the new generic beer.

the result of a tradition that spans thousands of years and gives Adolph Coors a way to make a living (and a profit).

Beer brewing has become a multi-million dollar international industry, and for many breweries not concerned with making beer cheaply and quickly, it is also a highly individualistic art form that gives each brand of beer a distinctly different taste and quality.

Consuming beer can be an art, too, with a number of definitions: some happily aim for a high ingestion level at a low price, and settle for chug-a-lugging the new generic beer. Others go for taste and sip appreciatively at an An-

the smell of beer holds people at a distance, it hardens your soul."

Ancient Greeks and Romans, who vastly preferred wine, looked scornfully upon beer as a product of barbarian nations. Pliny could not understand why the Egyptians wasted their skill and labor producing an inferior, waterlike drink.

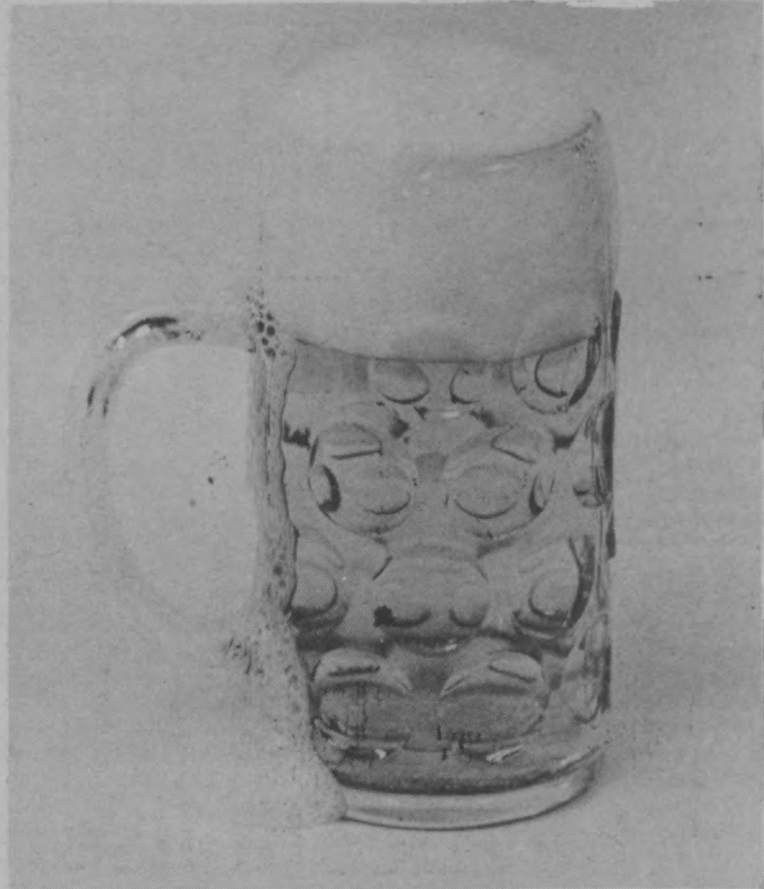
Beer didn't gain popularity until the Middle Ages, perhaps because monasteries brewed and improved the beer. And in Medieval times, the brewers were always women. Monasteries developed the techniques and alewives did the brewing.

There was also a high level of individual consumption, probably

The development of cities saw the growth of large breweries. Better transportation enabled beers from one area to be imported to another. Peter the Great and Catherine the Great of Russia were devotees of English beer from Burton-on-Trent, and received regular shipments from St. Petersburg.

Today, the history of beer is still developing, mainly in the area of new production techniques. But for the most part, beer is still made the same way it was 6000 years ago-by natural fermentation.

Beer's fundamental ingredient is barley malt, which is barley that has been allowed to grow to a certain extent, then is kiln-dried.



This is a full one-liter mug filled to the brim with the favorite beverage of UCSB: beer.

At the brewery the malt is screened and crushed. Next, it is mixed with water to form the "mash."

During the mashing process, malt enzymes break down the starch to sugar, and malt proteins to simpler nitrogen compounds. Mashing requires careful tem-

perature control and is done in huge round tanks called "mash mixers" or "mash tuns." At some point the malt is supplemented by other grains such as wheat, corn, or rice.

When mashing is finished the mash is transferred to a cylinder. (Please turn to p. 11A, col. 1)

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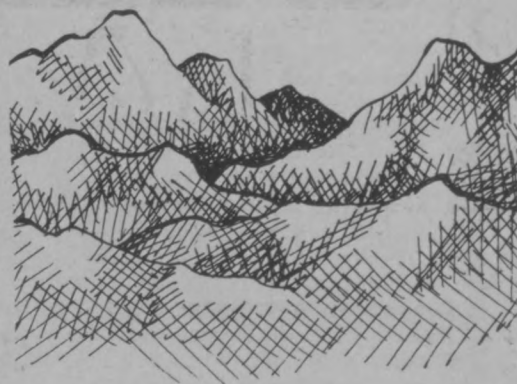
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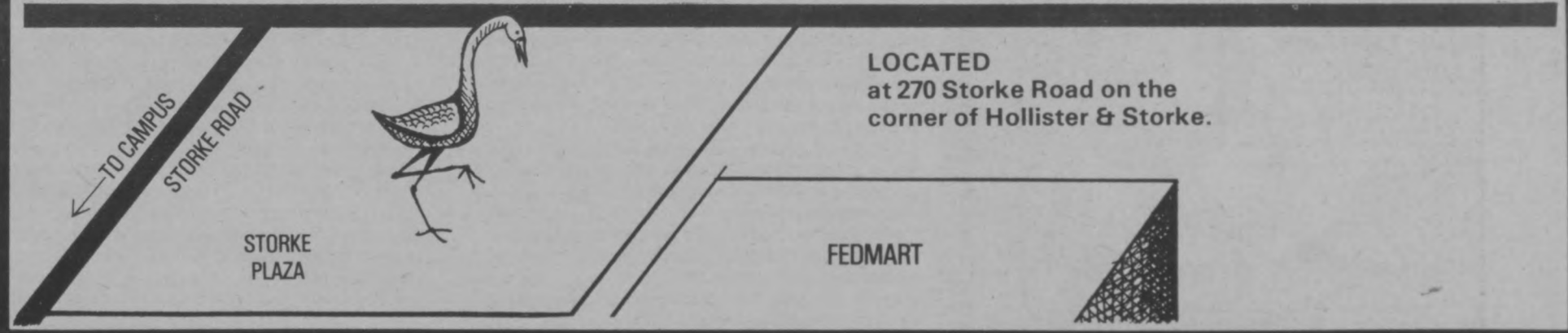
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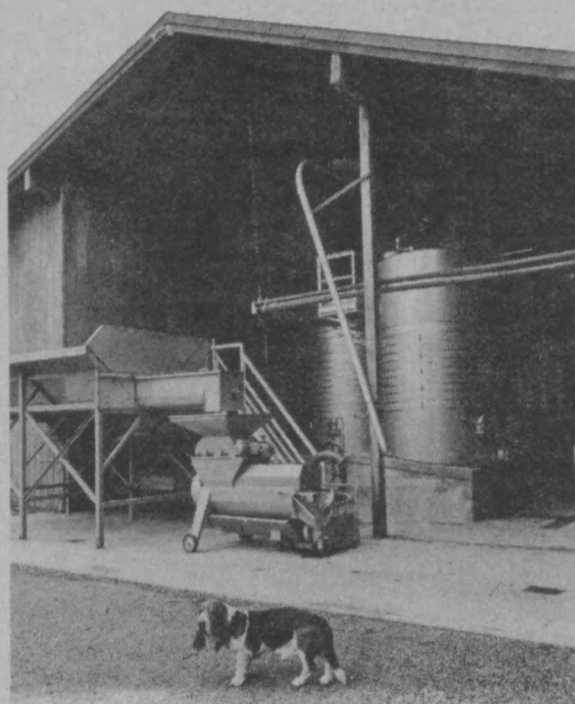
HOLLISTER AVENUE

TO SANTA BARBARA



Keeping up w

Winemaking



These stainless steel fermenting tanks at Zaca Mesa Winery are in widespread use throughout modern wineries in California.

The History of Winemaking In California

By DAVE DALTON

Anyone who has taken a tour of one of California's abundant wineries has probably found a huge gray stone building that has stood for what seems to be an eternity. But wine-making in California is a relatively new occupation and it may seem strange that none of the grapevines that produce the wines of California are native to the state.

The history of the evolution of the wine industry in this state has been the subject of recent controversy. According to an old legend, the first grapevines in California were brought to San Diego by Father Junipero Serra in 1769. Discovery of the father's diary indicates that at the time of his arrival in San Diego, he was 55 years old, had a chronic foot affliction and rode a somewhat doped donkey. In addition, the diary suggests that the time of his arrival and the length of the trip would have made survival of a new wine crop in California virtually impossible. Current evidence suggests that the vines were not imported until 1778 and California did not see its first wine crop until 1782.

Why this apparent inaccuracy? Charles L. Sullivan, a historian specializing in California wine history, writes in a recent *New West* article, "History sells wine." Sullivan feels that the myth surrounding the first wine crop was probably supported by wine-makers in an attempt to romanticize the history of wine-making in California.

Even if there is some doubt as to how the first wine grapevines arrived in California, it is clear that the missionaries were largely responsible for the spread of the early vineyards throughout the state. As the fathers moved northward to establish new missions, their vineyards followed. By the turn of the century, nearly all of the Franciscan missions were making wine.

The grape in general use at this time was known as the "mission grape," one which produced inferior wines. By the time of the Gold Rush in 1849, many of the wines that had been produced with this grape had deteriorated instead of improving with age. Although

that although Haraszthy's contributions to the wine industry in California were many, his importations in 1861 had virtually no impact on it."

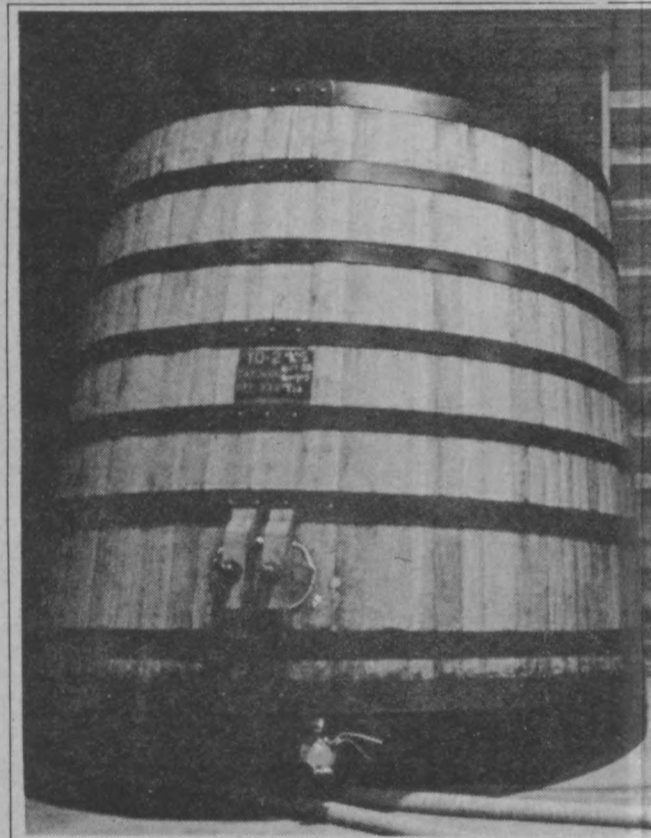
The possibilities for large profits in producing California wines led to an influx of entrepreneurs who leaped into the California wine-making business. Finally, because of the many causes that the consumer had to endure, the first California Pure Wine Law was passed in 1880. Most of the worst types of fraud ended, and the bad reputation that California wines had acquired was overcome.

In spite of newfound popularity and an end to much of the earlier controversy, the troubles of the California wine industry were just beginning. Phylloxera, a plant louse that destroys vine roots, was found in the European vine roots that had been planted in California. This louse, known unaffectionately as the dreaded "dragon," was also in the process of destroying the vine roots of most of the European wine crops. It is interesting that the louse is believed to have been transmitted from grapes produced in the eastern United States to the European vineyards.

By 1879, vines were being killed rapidly in Napa, Solano and Placer counties and hundreds of acres of Sonoma county's finest vineyards were pulled up. Only slightly more than a year later, the pest was found to have infested even more vineyards in Sonoma, Napa, Solano, Placer, Yolo, Fresno and Eldorado counties with no end in sight.

Many attempts were made at controlling the phylloxera infestation; toxic carbon disulfide, finely divided mercury, was injected into the soil, surrounding the vine roots. The only method that was found that was widely used and effective was flooding the vineyards with large quantities of water.

It became apparent that nearly all of the world's wine industry was doomed to extinction along with the infested grapevines. In California, most wineries went bankrupt and were forced to sell their vineyards for next



The old meets the new at Firestone winery in conjunction with the more modern stainless steel

to nothing. For example, the Sebastiani Winery and Vineyard (which now grows some of the Sonoma Valley's finest Cabernet grapes and produces more than six million cases of wine annually) was purchased in its entirety for \$10,000.

Finally, it was discovered that the high quality European vines could be grafted to the phylloxera-

In spite of a new found popularity and an end to much of the earlier controversy, the troubles of the California wine industry were just beginning.

the mission grape did not produce any quality wines, it did serve to demonstrate the great potential for viticulture in California.

During the Gold Rush, a Hungarian count named Colonel Agoston Haraszthy arrived in California. Haraszthy soon became convinced that California had the potential to produce wine that was as good or possibly better than that of the European wine regions. In 1861, he set out on a tour of the great vineyards of Europe and returned to California several months later with 200,000 cuttings and vines from these exclusive vineyards.

While his own winery in the Sonoma Valley never achieved great stature, it is generally believed that Haraszthy brought the Zinfandel grape to California and that his experimental plantings marked the beginning of a new expansion in the California wine industry. For these reasons, Haraszthy has been called the "father" of the California wine industry.

However, according to Sullivan, "It's a nice story, but there are a few things wrong with it. It has been shown

resistant eastern American vine roots. Although there was hardly an area left untouched and many vineyards were completely destroyed, the development of these phylloxera-resistant roots enabled California growers to save their wines and these same root stocks were shipped by the hundreds of thousands to Europe. Today, nearly all European and California wine grape vines are grafted onto these phylloxera-resistant roots.

Unfortunately, the key here is the word "nearly." In counties such as Sonoma and Napa, the amount of resistant rooted vines is close to one hundred percent. But in counties that did not suffer from phylloxera infestation, the percentage is as low as five percent. According to professor of entomology Edward O. Essig, "The new and clean vines are coming into contact with the infested vineyards and I believe that it will only be a matter of time, and not such a long time either, when another outbreak of phylloxera will occur which will be more like that experienced by France. There is the possibility that paradichlorobenzene or some other

(Please turn to p.12A, col.3)

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Small Local Wineries Stress High Quality

By CRAIG ZEROUNI

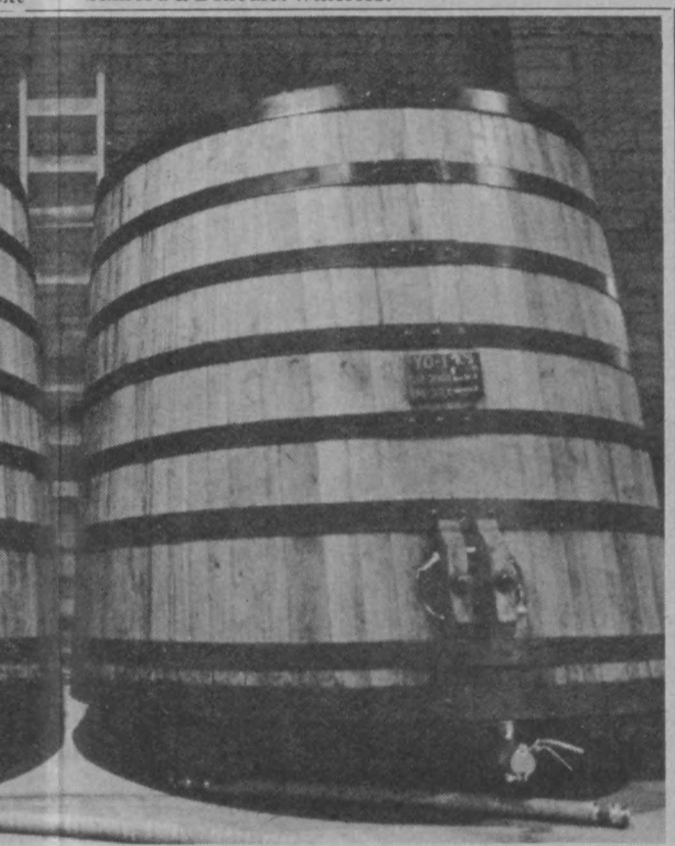
It's an incredible place, this Santa Ynez Valley. Acres and acres, miles and miles of rolling, winding hills that seem permanently covered with green, under a sky that is nearly always misty. The breezes blow off the ocean, and, because the valley goes from east to west, funnel through it, keeping the temperature constant and mild.

At the beginning of the last decade, a lot of very different people had a very similar idea: to come to this region and make wine. There had been wineries here before, as far back as the missions, but they had died off during Prohibition. Now, the cool region would again be called on to produce wines.

Quality and the drive to attain it, seems to be the only common element to these wineries. Nothing else they do in terms of chasing the mythical "perfect wine" seems similar.

Not just any wines. No, these would be special, different, unique. For the most part, these people would not be in it for the money. They would not nurture visions of competing with the Gallo brothers.

"We're interested in wine-making rather than getting real large," says Richard Sanford, co-owner of the Sanford & Benedict Wineries.



ery where these solid oak aging tanks are used in less steel tanks.

And so, they have remained small, preferring to return to the true art of wine-making.

The majority of them have chosen names that reflect the region where they have settled — Santa Ynez Valley Winery, Vega Vineyards, Rancho Sisquoc and Zaca Mesa Winery. The rest are named after their owners — The Firestone Vineyard and Sanford & Benedict.

Most of these wineries began at about the same time. In 1972, Brooks Firestone, grandson of the founder of Firestone Tire and Rubber, cut loose from the tire business and planted his first grapes. That same year, Sanford & Benedict set out their first vines. The next year, Marshall Ream, owner of Zaca Mesa Wines ("Zaca Mesa" is Chumash Indian for "Peace Table"), planted his first grapes on land that was originally intended for retirement and cattle ranching. The latecomer was Vina de Santa Ynez, a tiny winery that was a dairy before it was converted in 1976.

In an industry where 70,000 cases of wine produced per year is considered "medium" sized, these wineries are absolutely microscopic. Firestone, the biggest, has set as its goal the 70,000 figure. Zaca Mesa turns out 20,000 cases per year. Vina de Santa Ynez produced 400 cases per year, and now produces 10,000, with no plans to expand. Sanford & Benedict shipped 8,000 cases last year.

Why are they so small, especially in a time when California wines seem to be the darlings of the consumer? More important, why do they like it that way? Talking to these men, it strikes you right away: Quality. Over and over, I was told that making great wine is more important than making a lot of wine.

"To make great wines, you can't overprocess the wines, and the big wineries do a lot of processing," explains Bob Lindquist, wine-maker's helper at Zaca Mesa.

Fred Brander, wine-maker for the family owned Vina de Santa Ynez, told me that "it's a lot easier — quality control is better and the whole operation is a lot more personal...I personally prefer just making the best possible wine."

Quality, and the drive to attain it, seems to be the only common element to these wineries. Nothing else they do, in terms of chasing the mythical "perfect wine," seems similar.

Firestone is by far the biggest of the group. A modern redwood and oak building houses all their operations, and they offer guided tours and a separate sampling room.

Wine-making has become a capital-intensive business, and Firestone stands out as an example of that. The wine is first set to ferment in large, temperature controlled, stainless steel tanks. By having refrigeration around the tanks at all times, they can control the temperature of the wine process to the exact degree.

When it comes time to bottle, they have other machinery so that the winery only requires about 12 full-time employees. The machines are capable of bottling 45 bottles a minute, which is the biggest production line in the valley.

At odds with all this money, or maybe because of it, are the things from the past: Some of the wine is stored in wooden tanks that were made by hand, and there are doors in the building that were originally attached to a church in London, built in 1800.

Zaca Mesa, in contrast, is a one room operation that can only be found with equal parts of luck and determination. Here again are the stainless steel tanks, but on a smaller scale — there are four permanent employees.

Like Firestone, Zaca Mesa's vines are planted on what is called "natural root stalk." Natural roots are the type that originally grew wild in Europe, and which were wiped out at the turn of the century by an organism called root lout. Should the disease strike again, all could be lost, but these people like it that way, because they feel this is the way wine was meant to be produced.

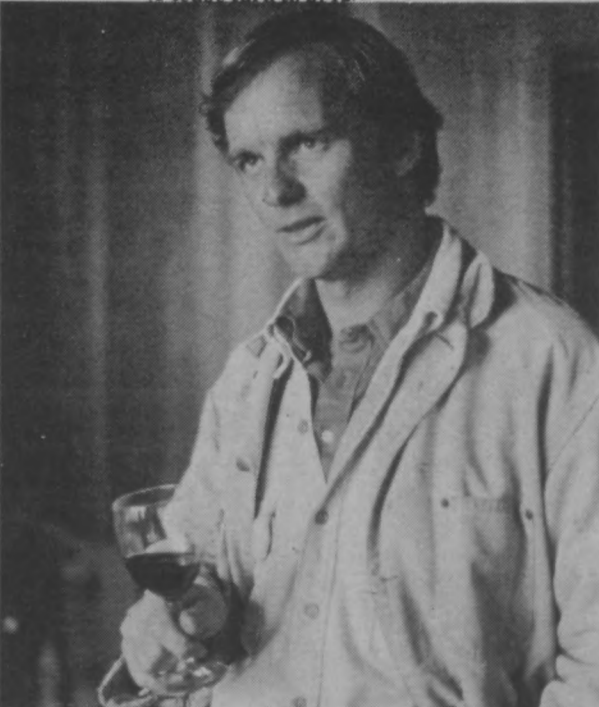
Zaca Mesa's Riesling wine won a gold medal at the Los Angeles County Fair, which is known as one of the most prestigious of the wine judging events. This is the sort of thing that appeals to these people most — recognition of a truly fine wine. As far as the wines from the larger wineries go — well, "they're never going to be as good as the wines that are almost handmade," according to Lindquist.

If Zaca Mesa is a tiny winery, then Vina de Santa Ynez is absolutely bacterial. It is co-owned by three families who pride themselves on the pains they must go through to produce great wines. Lacking radically modern equipment, they have been known to transfer the grape liquid, called "must," by buckets, thousands of gallons one bucket at a time, by hand and the bottles are sealed the same way. Their maximum output from this method is 12 cases an hour.

Has it been worth it? In the office they display a gold and a silver medal, both won in Los Angeles. Vina, though small, has already gained a reputation among those who know of such things for its Blanc de Cabernet Sauvignon and its Chardonnay wines. Sales are good, mostly in California, and they have no plans to expand.

Richard Sanford would like to expand — from 8,000 cases per year to 10,000. That, he feels, would be the ideal size for his Sanford & Benedict winery. Nestled, as are the others, back in a valley that seems to have changed little since Indians had rights, Sanford and Benedict seem content to work their small acreage and create premium wines.

They have chosen a different path on the road to grape (Please turn to p. 12A, col. 4)



Richard Sanford, a graduate of UCSB in geology, is now co-owner of the Sanford and Benedict Winery.

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"YOU WANT THAT IN MONTHS OR YEARS?!"

Under-aged Drinkers in I.V.

By PATRICIA TURNER

A recent study by anthropology professor William Madsen states that an estimated 87 percent of UCSB students drink. Over two-thirds of the student body are undergraduates, and approximately half of them are under 21. If the percentage is divided evenly, that's approximately 5,000 minors drinking illegally.

Liquor is available to students under 21 from a variety of sources. Citing the lack of accessibility to bars and the rising costs of mixed drinks, Madsen claimed that heavy drinking is especially common among minors in the dorms.

John Unterreiner, head resident of Santa Rosa dorm, agreed, but added that he felt the majority of the drinking occurred at parties during the weekends.

"More the rule than the exception is people who really want to cut loose on the weekends," Unterreiner said.

Although Unterreiner said excessive drinking within Santa Rosa was occasionally a problem, he stated that he felt the majority of the students were responsible drinkers.

"I think a lot more are responsible drinkers than is noticed," he said. "If ten percent is irresponsible, then that ten percent is going to create 90 percent of the disturbance."

Given the already high availability of liquor in the dorms, Unterreiner said he didn't think a lowering of the drinking age would have any real increase in alcohol consumption.

"The difference it would make

would be fairly insignificant," he said. "Anyone that wants alcohol can get it."

While a majority of dorm residents are minors, the dorm rooms and hallways are regarded by the university as private residences.

"The staff cannot be involved in any way in providing or encouraging large consumption of alcohol," said Unterreiner. "But neither can they prevent people from doing what they want to do in their own living space."

The Campus Police takes a similar view. "We envision the individual rooms as their residences. We look at their residences as their domain," said Lt. Larry Larson.

The restaurants, liquor stores and markets in Isla Vista provide another source of liquor for students under 21.

All of the 15 merchants currently selling alcoholic beverages affirm their policy of carding all students suspected of being underage. Yet a survey conducted two weeks ago by two *Nexus* staff-members, both under 21, found that only two liquor dealers refused to sell them alcohol. On subsequent visits, however, service was obtained at both establishments.

This survey demonstrated the inconsistent liquor policy in Isla Vista. Several proprietors of the businesses that sell liquor admitted to this inconsistency, saying that the decision to request identification is generally made by the waitress, waiter, or salesperson.

Often the size of the group decided whether or not they would

be asked to show identification. One restaurant owner admitted that if a group of students entered, and only one or two appeared to be under 21, he would probably not card them.

"If they're going to sneak a glass, I'm not going to hassle them," he said.

One waitress stated that although she would most likely card one or two students, large groups were more difficult to handle. "I'd most likely serve them than not serve them," she said.

Current liquor laws which allow a waitress, waiter or salesperson to be fined for serving or selling alcohol to minors have made restaurant and store employees cautious.

"Whoever does the furnishing is criminally responsible," said Stanley Griffeth, district administrator of the Department of Alcohol Beverage Control.

One liquor salesperson claimed that asking for identification posed no problems since customers aren't coming for service but for alcohol.

"It doesn't hurt to card anybody, so I might as well card everybody. People are going to buy the beer anyway," he said.

Both the foot patrol and ABC are in charge of enforcing the alcohol laws in I.V. Their major concern however, is not UCSB students under 21, but the recent increase of high school and Santa Barbara City College students loitering in I.V.

"Before last Halloween we had a somewhat lenient attitude about (Please turn to p. 11A, col. 1)

From Beer to Bourbon A Short History of Liquor in Isla Vista

By MEG McCANDLESS
and
CATHY KELLY

When wine and hard liquor arrived in Isla Vista a little over a year ago, many people feared they would bring with them a wave of crime, corruption and general drunkenness. With mutterings of "There goes the neighborhood," visions of the Embarcadero loop as the new Skid Row seemed to pervade the thoughts of Isla Vistans.

However, many residents, including local liquor store merchants and foot patrol officers, maintain that this has not been the case. For although hard liquor is now available in I.V., "It's still a keg and six pack town," said Vince Davirro, owner of the Six Pack Shop. Isla Vista has not always been a six-pack town, however.

It was not until 1973, following a three-year battle waged by local resident Mike Schaeffer that the first beer and wine license was issued in Isla Vista. Prior to this, the issuance of liquor licenses to any establishment within a one-mile radius of a University of California campus was prohibited by Section 172 of the California State Penal Code.

Schaeffer, then owner of the Yellow Submarine which was to become S.O.S., made his first attempt to acquire a license on May 19, 1970 when he posted a "Notice of Intent to Engage in the Sale of Alcoholic Beverages." He then applied for a liquor license from the Alcoholic Beverage Control.

The ABC, according to Article XX of the California State Constitution, "shall have the power, in its discretion to deny, suspend or revoke any specific licenses if it shall determine for good cause that the granting or continuance of such license would be contrary to public welfare or morals...."

On Aug. 10, 1970, the ABC turned down Schaeffer's application for a license. In their statement, the ABC said, "the licensed sale of alcoholic beverages in this immediate area would contribute to the cause of existing police problems by providing a convenient source of alcoholic beverages to persons attending possible and highly probable, future demonstrations thereby increasing their tendency to violence."

Local agencies had a variety of reactions towards granting liquor licenses in Isla Vista. Although some, like the Isla Vista Com-

munity Council which voted unanimously to endorse Schaeffer's request, supported the move, others, including Santa Barbara County Sheriff James W. Webster, strongly opposed it.

Webster was adamantly against granting any license because the Isla Vista area had "a large number of people under the age of 21." By the end of the year, however, Webster had been replaced by John Carpenter, and on Jan. 17, 1971, the Sheriff's Department officially withdrew all opposition to the granting of liquor licenses in I.V.

The ABC's original decision was reversed in June of 1971 by the ABC Appeals Board which stated that the restriction was "without reason...arbitrary and...an abuse of discretion..." Following this decision, the ABC had 30 days in which to appeal the board's decision which it did on July 6, 1971.

After vowing "if need be, I'll fight this thing to the Supreme Court," Schaeffer took his case to the California Supreme Court on July 10, 1972. In its decision, the court ruled against Schaeffer and the ABC Appeals Board.

In 1973, the legislature reversed the law, by adding Statute J to the Section 172 of the Penal Code, according to Stan Griffeth of the Santa Barbara ABC. This statute legalized the sale of liquor for consumption off the premises within the one mile radius of a U.C. campus. Although beer sales became legal, effective immediately, the sale of wine and distilled spirits did not become effective until Jan. 1, 1979.

Griffeth stated that he was unsure why the legislature would pass a statute which would not become effective for six years. "It sounds to me like they were hedging their bet so they could repeal it before it took effect," he said.

Schaeffer was granted a license to sell beer and wine on Dec. 17, 1973, bringing beer into I.V. However, the ABC attached two stipulations, Conditions 5 and 7, to the license and to all subsequent beer and wine licenses in I.V. Condition 5 stated that no beverage with an alcoholic content over 3.2 percent be sold. This condition served to prohibit the sale of wine because its alcoholic content averages 12 percent. Condition 7 specified that no alcoholic beverages be sold after midnight.

Thus, heavily disputed and qualified, the sale of hard liquor has been legal in Isla Vista for over a year now. Despite the stipulations placed on the sale, many people have voiced concerns about the legalization. To date, however, no significant changes have been noted by liquor store owners or foot patrol officers.

According to Matt O'Connor, manager of S.O.S., hard liquor "is not that big a deal. The wine is a good business, and the beer has picked up a lot. But beers are a more social thing than the other. Scotch just doesn't sell in this

(Please turn to p. 11A, col. 3)

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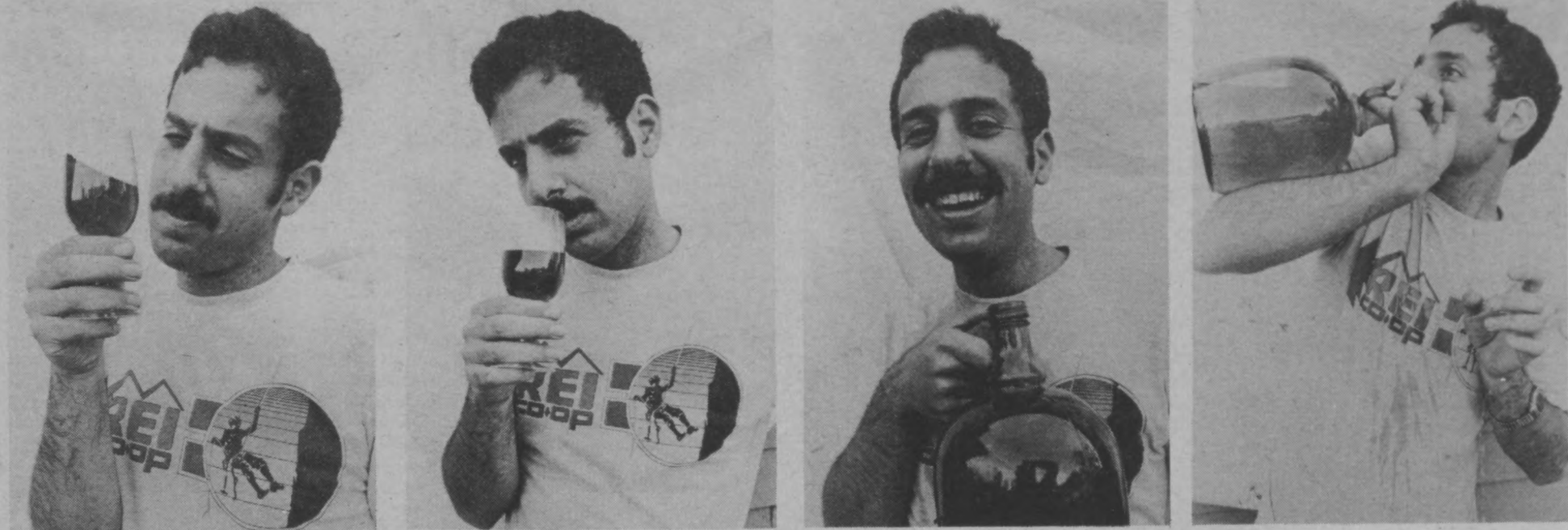
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The proper technique of wine tasting is demonstrated above. First, the wine is examined and the body, color and clarity are carefully noted by the wine taster. Then, the aroma or bouquet is determined with a delicate swirl of the wine glass.

By MARK OHRENSCHAL

About the only thing that can be said with certainty on the subjective process of enjoying wine is that "It's all a matter of taste."

Whether red, white or rose, Zinfandel or Pinot Noir, Chardonnay or Riesling, almost as many opinions on each wine exist as do people who drink them.

There are, however, fixed variables in the wine-making process that can affect the taste of a wine, and methods that winemakers use to adjust them.

And although the enjoyment of a wine is a purely personal decision, various guidelines can enhance the pleasurable experience of drinking wine.

One of the most obvious determinants of wine quality is the climate in which it is grown.

"The climate of a certain wine will affect it much like food is affected by the temperature it's cooked at," said Chris Whitcraft, manager of Mayfair Wine Cellars in Montecito and host of the nightly "Wine Show" on KTMS radio.

"A hot temperature will make the wine ripen fast, and it won't develop the complexity it might," he added.

There are five discernible wine-growing climates in California, ranging from the cooler climes of Monterey or Lompoc to the broiling San Joaquin Valley. The best wines, according to Whitcraft, come from these three climates, which include the Napa Valley and Santa Barbara regions.

Slope, drainage and soil are other climatic components which influence wine quality. Santa Barbara County's soil is "gravelly," which, according to Laurie Lynch of Firestone Vineyards in Los Olivos, "is good for wine grapes because it gives them air."

The size of a winery can also affect the quality of a wine, according to spokespeople from several Santa Barbara wineries.

"Generally, the less fruit, the higher the quality," said Lynch.

"The quality control is better if the operation is small," said Fred Brander, winemaker at Santa Ynez Wineries.

The type of oak barrel in which a wine is aged also may alter a wine's quality.

French oak, which is softer, more subtle and less harsh, is used for the more delicate wines, while American oak, which is kiln dried and thus more harsh, is used for the fruitier wines. These include Zinfandel and Cabernet, which won't be overpowered by it, according to Whitcraft.

"Oak is used in place of other woods, such as redwood, because it is more porous and breathes better during the fermenting process," said Lynch.

White wines are usually kept in their casks for a year, while red wines spend from six months to two years fermenting in their oak casks, according to Whitcraft.

"The strength of a wine, as well as the size of a barrel all have a bearing on the wine quality," he added.

Producing a wine is not simply a matter of allowing it to ferment

and then bottling it. Numerous chemical testings must be made, some of which can later be used to influence the quality.

The Ph level of a wine is also very important to a wine's flavor. If there is a lack of acidity, a flat wine will result, according to Whitcraft.

"We like a lower Ph level, about 3.2 for whites and 3.4 for reds," said Brander. "We pick our grapes less ripe because if they ripen too much, the Ph level will rise also."

According to Whitcraft, most popular wines are intentionally low in acid content, to the point of being non-offensive.

"They try to strike a balance for people who are not into wine," he said.

Alcohol content of wines is also

French oak, which is softer, more subtle and less harsh, is used for the more delicate wines, while American oak, which is kiln dried and thus more harsh, is used for the fruitier wines.

tested by wineries. Any wine labeled table wine must be below 14 percent alcohol content.

One reason wineries desire to be under that mark is because tax increases from 17 cents to 50 cents per gallon if their alcohol content climbs above 14 percent.

Vintners can improve their wine by employing good cleanliness habits, according to Whitcraft.

"Cleanliness is very important, in both the premises and storage," he said. "Mold or vinegar should not be allowed to go through."

"To protect a wine, winemakers can either use a sterile filter, which may take out some of the good things, or they can use a heavy dose of sulfur.

"French wines, because they have to be shipped so far, use much more sulfur (than California wines)," Whitcraft said.

Another technique used to alter a wine is pasteurization. This is especially prevalent among very large, bulk wineries and it has the effect of "killing anything that makes wine bad," Whitcraft stated.

Ninety-five percent of California wines are produced by two percent of the companies, such as Gallo, Italian Swiss Colony, Mondavi, Almaden and Cribari.

"Pasteurization is especially used among the jug wines and screw tops, so they won't go bad. The problem is that they taste metallic or flat, and there's no way they can improve with age," he said.

Wine technology has developed rapidly since the days when smelling and drinking constituted the sole means of testing wines.

Wines contain about 17 acids, according to Whitcraft, and tests performed now can show which ones might be deficient. Adjustments, such as using a buffer, can then be made.

But the most advanced technology is occurring in olfaction, where researchers at U.C. Davis, site of most viticulture advances, are on the verge of

finding what components make wine smell. The implications are similar to those of cloning in medical sciences.

"They may be able to duplicate an 1805 Rothschild, but it won't have its richness or complexity," said Whitcraft. "It would be like listening to Beethoven on a computer."

On the opposite pole from the technology of the wine industry, wine-tastings and competition are held at most county fairs in wine growing regions in California, as well as overseas.

One of the first community wine tastings occurred in the Cote de Beaune in France in 1443. The Hospices de Beaune, a charity hospital, held an auction and tasting that year, a tradition which has continued ever since.

Because of the subjective nature of wine tasting, controversy exists in the wine industry about the validity of competitions.

"The best wineries don't put their wines in competition," said Whitcraft. "It's best for new, young wineries. If they do well, there's lots of free advertising."

"If you win wine contests, they're good. If you lose, they're bad," said Michael Benedict, co-owner of the Sanford and Benedict

Winery in Lompoc.

"It's a real gamble," said Bob Lindquist, a winemaker's helper at Zaca Mesa Winery in Los Olivos, "There's so many variables."

Zaca Mesa won a gold medal at the 1979 Los Angeles Fair, one of the most prestigious competitions because it usually employs knowledgeable judges unlike other competitions, according to Whitcraft.

Santa Ynez Valley Winery also won a gold medal at last year's L.A. County Fair for its 1977 Sauvignon Blanc. Whitcraft said that definitely affected its sales.

But it didn't affect their sense of perspective. In one room at Santa Ynez Winery, a sign declares: "You're a wine snob if you buy only those wines that have won

awards or are highly touted by so-called experts."

Benedict believes that winning contests does not have much effect on sales. "They really don't have much bearing on how you sell," he said.

Whitcraft, however, claims that it can help sales as well as increase prices.

"Dick Smothers' 1977 Gewurztraminer won a gold medal at last year's L.A. County Fair, before it was released to the public. They upped the price from \$7.50 a bottle to \$10 a bottle, and made more cases of it, because it had won a medal," he said.

All agreed, though, that wine tastings were the best way to test new wines.

Lindquist likes to get a group together and try out about eight wines. He's a member of a local wine appreciation group, while Whitcraft is a member of Les Amis du Vin, a nationwide wine-tasting group with local chapters.

Whatever the format of tasting, most people in the wine industry look for certain traits when examining a wine.

One is the bouquet, which Whitcraft defines as "the apex of flavor when it's at the right time, a combination of age, oak and fruit. Each time you smell a great wine, there's something different."

Aroma is the flavor of the grape, which is there to begin with and becomes part of the bouquet.

Balance is the level of acidity. "It should make your mouth water or tingle: if not, it's too flat," said Whitcraft.

Body refers to the heaviness or thickness of a wine, determined by its feel in your mouth. Another good way to judge body is to examine the way your wine runs down the glass after having been swirled. The more it runs, the lighter it is.

Heaviness is not a determinant of quality. Some wines, like champagne, aren't supposed to be thick.

Texture refers to the richness you feel, according to Lindquist.

Perhaps the most important element in judging a wine is its finish. "In a great wine, the flavor will stay in your mouth. It will finish smooth, long and well."

In competitions the four main categories on which the wine is judged are:

—color and appearance, judged by clarity, intensity, viscosity and brilliance;

—smell and bouquet, judged by aroma;

—taste, including body, balance, (Please turn to p. 10A, col. 1)

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Taste...

(Cont. from p. 9A)
finish, acidity, sugar content, dryness and sweetness:—overall quality.

Although there are no best wines, and no equitable way of rating all wines, there are some qualities all great wines have in common, according to Whitcraft. "All good wines look good. The nose of the bouquet jumps up, and it's almost always different. The taste is smooth, except in younger wines, and the finish is long with no off flavors," he said.

For the fledging wine drinker, Lindquist offers advice on how to sip and savor a glass of wine to get the most from it.

"The first thing is to hold the glass up and check the color, especially in whites. Check the clarity and intensity.

"Next, swirl your glass around. This releases the aroma, and allows you to check for odors," he said. Off-odors would include sulfur, earthy, woody, green, raisiny and yeasty aromas.

"The last step is to taste the wine. While you're rolling it over your tongue, run some air in. Since the palate is actually in your sinus,

air will send the vapors up to where the sensations are.

"When you swallow it, you should see a good balance between sugar and acid," he said.

While wine taste is a matter of personal preference, a few general rules on wine selection will usually help the novice wine taster.

"It's a good idea to start with sweeter wines, and as you develop tastes, go to dry wines," said Whitcraft. This has a disadvantage though, because with sweet wines, the sugar may ferment in your body, producing carbon dioxide and thus more severe hangovers than with dry wine.

"It's also bad to chase dry wines with sweet wines, or to mix sweet wines with soft drinks, as in wine coolers," he said.

There are no arbitrary rules on serving white wine with fish or chicken, or red wine with red meat. There are, however, reasons for it.

"One motive for serving white wine with white meat and red wine with dark meat is the aesthetic value of the complimentary colors. Another reason is that fish and fowl tend to be light meals, consistent with the choice of the more light-bodied white wines, while steaks and roasts are more robust

meals and deserve the company of a rich, full-bodied wine," write Robert Blumberg and Hurst Hannum in *The Fine Wines of California*.

"Also, the drier white wines have higher acid, and help digest fish oil better," said Whitcraft.

Wine storage can also affect a wine, according to Blumberg and Hannum.

"Light, heat and wide variations in temperature are harmful to wine. Try to select a storage area that is dark and has a constant temperature. Always store wine bottles on their side, so the cork remains moist. Otherwise air will seep in," they write.

Whitcraft doesn't like to chill wines because "the molecular activity, source of smell, will be lessened by doing it. There's no sense in chilling it if you can't smell it."

Whitcraft urges people to do several things to become more experienced with wines.

"Go visit some of the local wineries, which have some of the best wines. You can go through the Firestone Winery tour five times to get all you can out of it.

"Also, go to local wine tastings. Get together with friends and drink half a bottle apiece. Do it without labels, so you won't be affected by that," he said.

"And when you try a good wine, remember it. Any wine shop employee will match it up and give you something similar. It's always smart to experience as much as possible," he concluded.

Plaka...

(Cont. from p. 4A)

was a conventional oil-vinegar tossed green salad made unconventional by the light sprinkling of feta cheese and marinated Greek olives. Excellent is the only way to describe the entree. How often have you sat down at a dinner and found that it was bathed in some ridiculous combination of seasonings or perhaps worse, found that the food was barely seasoned at all? While Greek food is spicy to American hamburger-and-hot dog tastes, the cooking at La Plaka was perfectly seasoned. I was pleasantly surprised not to find any salt or pepper shakers on my table. Why? At a truly fine restaurant, cooking is an art. Would anyone in their right mind look at a Van Gogh or Degas and say, "I think it needs a little more blue"? La Plaka is such a restaurant.


About the food: the combination plate includes rice pilaf, Dolmades Yalandji (grape leaves stuffed with a delicate blend of rice and herbs), Moussaka (chopped eggplant and sirloin steak topped with feta cheese) and a large shish kabob (tender sirloin chunks with a very spicy herb seasoning, cherry tomatoes, onions, mushrooms and green pepper). To top the plate, a large piece of homemade pita bread was included. Sounds like a lot of food right? Well, it was, but it was not too much, just enough that I had no

room for the fantastic Greek dessert, baklava. The wine we ordered was a very light-bodied, imported Greek white wine called Santa Helena. While on the sweet side of dry, this wine had an excellent bouquet and complimented the meal nicely.

Along with a nice atmosphere, excellent service and food, La Plaka offers an extra added attraction for its guests; owner George Alexiades picks up not one, but two tables with his teeth and does the traditional Greek dance in the center of the dining room. Yes, Virginia. The tables are solid wood and the top table is set with silverware and a lit candle. Then, in the tradition of Greek taverns, Alex comes out and just talks to his guests for a bit and then introduces one of three belly dancers. Both dancers and costumes are authentic in every way and at no time does this act seem like something out of a Frederick's of Hollywood catalog. The dance is highly sensual but never becomes redundant or tacky.

The entire evening at La Plaka was fun and memorable. The watchword at La Plaka seems to be "integrity," and while we were there on an off-night (Wednesday), I am positive that any night of the week (except Monday when they're closed) will provide a different and unique quality dining experience for you as well.

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Lifeline "a weekly publication of the office of student life"

Lifeline is a weekly calendar of events, meetings, announcements & services published every Friday by the Office of Student Life. Student organizations having any announcements should submit them to the office on Tuesdays by noon. Phone 961-2382.

Friday, February 29

Diablo Hall: Film: "Fritz the Cat" Physics 1610 6, 8, 10 & Mid. \$1.50
UCSB Women's Soccer Team: Away Game, San Diego State 7 p.m.
Campus Advance for Christ: Turkey Dinner — 6512 Segovia #210 I.V. Free All Welcome!
Merhaba Folk Dance: Dancing: Old Gym 7:30 p.m.
Zen Meditation Group: Meditation: UCen 3137 4 p.m.
Studies in the Old and New Testament: Meeting: UCen 2292 7 p.m.

Saturday, March 1

Helpline: Films: "Casablanca" and "Reefer Madness" Campbell Hall 6 & 9 p.m. \$1.50 for 6 p.m. show \$2.00 for 9 p.m. show.
Phi Sigma Kappa: Film: "The Sting" Physics 1610 6:30, 8:30 & 10:30 \$1.00.
Film Students Collective: Film: "Hardware Wars" and "Dark Star" Chem 1179 7, 9 & 11 p.m. \$1.50.
Chinese Students Assn.: Pot Luck Dinner in Cafe Interim followed by Slide Show in Girv. 1004. Everyone Welcome — Members Free.
College of Creative Studies: Yoga Class. Creative Studies Bldg. Rm. 120 7:30 p.m. \$3.00 donation. All Welcome.
Frisbee Club: Frisbee Tournament: Storke Field. Beginning 8:30 a.m. Free.
Juniper Hall: Dance: "The Pranks" and "D.B. Cooper" Carrillo Commons 9 p.m. \$2.50
UCSB Bike Club: Bike Ride: Fast and Slow Groups Meet at A.S. Bike Shop 8:30 a.m.

Sunday, March 2

A.S. Program Bd.: Film: "The Thin Man" UCen II Theatre 6 & 8 p.m. \$1.00

Monday, March 3

Student Health Service: Lecture: "Alternative Eating Styles" by Gary Erbeck, Asst. Health Educator, UCSB 3 p.m. SHS Conf. Room.
Student Health Service: Lecture: "Relationships: Intimacy" by Janice and John Baldwin, UCSB Sociology Dept. SHS Conf. Room 5:30 p.m.

Tuesday, March 4

Aish Hatorah: Jewish Consciousness Sessions: UCen 2294 4 p.m.
A.S. Legal Aid: UCen 3137 5:40 p.m.
UCen Activities: Coffeehouse UCen Catalyst 7 p.m.

Wednesday, March 5

Diablo Hall: Film: "Creature from the Black Lagoon" Chem 1179 6, 8 & 10 p.m. \$1.50.
Sycamore Hall: Film: "Rocky" Campbell Hall 6, 8 & 10 p.m. \$1.75.
Student Hunger Action Group: Meeting UCen 2272 5:15 p.m.

Thursday, March 6

So. Calif. Committee for Open Media: Meeting: UCen 2275B 3 p.m.
Campus Advance for Christ: Bible Study: 6660 Abrego Rd. #8 I.V. 9 p.m.

announcements • etc.

Spectrum Magazine is now accepting manuscripts for their next regular issue. All manuscripts are welcome but will not be returned unless accompanied by a stamped self-addressed envelope. The deadline for this issue is April 1.

The Office of Student Life needs a work-study student for a clerical/receptionist position. If interested please contact Jan in the Office of Student Life 961-2382.

The Office of Student Life is now accepting information for the Spring Quarterly Calendar. Please submit all information to the Office of Student Life, Third Floor University Center. The Deadline is February 29.

Any groups wishing to participate in the International Food Faire that takes place on the University please contact Yvonne Washington in the Office of Student Life at 961-2382.

Beer...

(Cont. from p. 5A)

dical draining or "lautering" tank with a false, screened bottom a few inches above the true bottom. Liquid extracts drain out and are run into a brew kettle.

The liquid in the huge copper or stainless steel brew kettle is called "wort." It is boiled under controlled conditions for two hours, at which point the aromatic hops are added. Flavor, aroma, and bitterness are added to the brew by the hop resins.

The hops are removed once the beer has taken on their flavor. The wort is passed through a "hop jack" to remove the hops and a large amount of the protein, or "trub," precipitated by the boil. From the hop jack the wort proceeds to the "hot wort tank" where the remaining trub is removed by settling. The wort is then cooled, dropping over 150 degrees fahrenheit in a few seconds.

The wort is removed to fermenting vessels, and along the way yeast is added. Yeast breaks down the sugar in the wort and converts it to alcohol and carbon dioxide. Fermentation usually lasts about seven days. When it is over the yeast is either skimmed off the top if it is a top fermentation (ale) or the beer is pumped off of it if it is a bottom fermentation (lager). At this point the liquid is finally called beer.

After fermentation the beer is placed in primary storage at 32 degrees fahrenheit for one to three weeks. The beer is filtered and cooled again to 32 degrees and moved to the chilling storage. After 10 to 14 days in secondary storage the beer is "polished" by filtration and transferred to tanks for bottling or "racking" into kegs. After bottling, the filled bottles pass through a "tunnel" pasteurizer, where the temperature of the beer is raised to 140 degrees for 10 minutes, then cooled to room temperature. This improves shelf life. Draught beer is not pasteurized and is sold immediately after being placed in kegs.

Each step in the brewing process varies from brewery to brewery depending on the taste the brewer seeks in his beer. And anyone who has tried even a handful of the wide variety of beers available at most liquor stores knows how much they differ not only in taste, but in appearance, too. All beer can be divided into five classifications, though: lagers, ales, porters, stouts and bock beers.

Minors..

(Cont. from p. 8A)

kids walking down the street with a beer," said Sgt. Robert Bailey, of the I.V. Foot Patrol. "Now, 90 percent of the problem we have (with alcohol) is outsiders."

Said Griffeth, "There has been a prolific problem, particularly with juveniles from the Goleta area entering I.V."

According to Bailey, foot patrol officers usually do not go into restaurants looking for alcohol violations. Recently, however, Rudy's restaurant in Isla Vista was cited for serving to minors. Since this was their first offense, however, they will probably be fined between \$100 and \$500. Regarding Rudy's citation, Bailey commented, "We don't usually go into the establishments. The restaurants don't bother me at all. Our problem is the kids in the streets drinking it."

Although the ABC occasionally makes spot checks of various liquor dealers in I.V. to assure compliance with the law, these checks are usually performed only after a complaint has been filed. "There's nothing scheduled regularly," Griffeth said.

"The standard punishment to sell to an 18-year-old is a 15-day suspension (of license), but rather than have them serve, we usually charge a fine," Griffeth added.

Students and adults who are picked up for drunken behavior by

Lager is the most popular variety of beer in the United States. Lager, from the German word *lagern*, to store, means a beer which has been stocked or stored. Better lagers are stored for up to three months, but some domestics are aged only a week. Alcoholic content of lagers is around 3.2 to 4 percent. Any malt beverage sold in this country with over five percent alcohol cannot be sold as beer, but must be labeled malt liquor, stout, porter, or ale. Lager beer is usually produced with bottom fermenting yeast.

Light lager is pale golden, light bodied, strongly carbonated and has a soft, dry taste. Lagers are filtered during brewing so they won't cloud when stored, but some nutritional value is lost in the process. Most U.S. beers are light lagers. Examples are Coors, Olympia, Budweiser, Schlitz, Michelob, and Miller. Imported light lagers include Lowenbrau, San Miguel, Heineken, Kirin, Carlsberg, and Beck's. The perfect light lager, according to Michael Weiner's *The Taster's Guide to Beer*, is Pilsner Urquell, from Pilsen, Czechoslovakia, and the only true pilsner in the world. Other pilsner type beers are brewed to try to recapture the unique flavor of the import.

Dark lagers receive their color from the addition of roasted barley. Imitation dark lagers are made from the addition of caramel coloring or an extract of roasted barley malt, cheaper and less time consuming methods. Dark lagers are more aromatic, creamy-headed, and sweeter than light lagers. Examples are San Miguel Dark and Carlsberg Special Dark Lager.

Ale is brewed with more hops and with top fermenting yeast. Ales are more aromatic than lagers, with a more pronounced hop flavor and aroma, more full bodied, with a higher alcoholic content. Ale is the most popular beer in Britain.

Examples include Bass, Pabst Old Tankard, and Ballantine Ale.

Porter and stout are distinctly British concoctions and are varieties of ale. Ale ingredients are used, as well as roasted barley or malt, or barley and various sugars. Color varies from light to dark, but porter is usually lighter in color and less bitter than stout.

Bock is a heavy, dark lager, sweet and hoppy in character. The dark color comes from high colored malts. Dark bock is a traditional Bavarian specialty, and has made Munich's beers famous throughout the world.

the foot patrol are taken to the Santa Barbara County Jail. According to Bailey, the patrol arrests an average of four people each week — almost exclusively on the weekends.

Occasionally students are brought to the Student Health Center for treatment. Sabina White, health educator at the Health Center, claimed the real problem was not minors and drinking, but irresponsible drinking at any age.

"Drinking is not okay by 45-year-olds if they're doing it irresponsibly," she said.

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Liquor...

(Cont. from p. 8A)

town...Not even the derelicts go for it. Most of them have been drinking beer for so long that they'd die if they drank anything else."

Davirro agreed with O'Connor, saying "Students still buy mainly beer. We have not experienced a hard liquor boom. We do sell hard liquor to fraternity parties, and wine sales go up every quarter, but that is because girls are into wine."

With the advent of hard liquor in

I.V., however, pressure from law enforcement officials has increased according to Davirro.

"It picks up particularly during the high school football season. I think that reflects on hard liquor. It is a feeling that with minors, beer is one thing, but hard liquor is another," Davirro added.

According to Sgt. Robert Bailey of the Isla Vista Foot Patrol, "Basically it was after Halloween that the sheriff decided to increase the number of reinforcements in Isla Vista. Prior to that we had a "pour out" policy. If a minor caught in possession of alcohol had a good attitude, we'd usually just

pour out their beer on the first offense. If we caught them a second time, however, we usually give them a ticket. Since Halloween we've had to crack down."

When asked if hard liquor has had the negative effects originally predicted, Bailey responded, "I don't really think it has. We've had kind of an increase in the problems with kids from outside of I.V., but you really can't correlate that with hard liquor. I thought we'd have more problems with people really spaced on the hard stuff, but really it hasn't created any problems."



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Alcohol...

(Cont. from p. 4A)

The patient is taken to "Duffy's Bar," a room stocked to the ceiling with every kind of alcoholic drink imaginable. Here, the patient is given a nausea-inducing shot and is hooked to a small electric shocking device. When given a glass of his favorite brand, he smells it, tastes it, and promptly becomes sick. This nausea serves to make the alcohol undesirable to his subconscious, thereby producing a long-term aversion to liquor. As Head Nurse Delois Cramer points out, the procedure is admittedly unpleasant, but then they are dealing with a fatal disease.

Many patients at the Schick Shadel said they had tried the A.A. approach, but did not like the dependence A.A. fostered among its members. One patient, Jim, said that he now could walk into any bar and feel comfortable in the presence of alcohol, something he would have been unable to do in A.A.

Yet, aversion techniques have been often criticized since there is no guarantee how long the treatment will last. Jeff too professes to feel comfortable in the presence of alcohol. "I can go to a bar because I know that, since I have my A.A. program and my belief in the higher powers, I won't drink." He explains that "the A.A. program constantly goes on so that it takes care of my problems."

Yet, whatever the treatment, it is clear that society's idea of the alcoholic and alcohol in general must change. Jeff, through his work with A.A. on campus, feels that 60 percent of the UCSB student body who drink are on their way to drinking alcoholically; i.e., problem drinking. Along with an appalling lack of knowledge of the effects of alcohol, society still hangs onto its preconceived notions. As Christianson points out, "Society still has this stereotype of alcoholism as being a moral problem or some weakness in the person." Until these prejudices, probably the greatest cause of alcoholism, cease to exist, the disease will continue to flourish.

History...

(Cont. from p. 6A)

soil fumigant may save the situation and prevent such a catastrophe. I hope so." Today it is widely believed that modern herbicides will prevent phylloxera from plaguing California vineyards again.

Almost immediately after the phylloxera "epidemic" was over, the 18th Amendment to the U.S. Constitution was ratified. Prohibition was a disaster to California wineries because only a few were able to stay in business by producing sacramental or medicinal wines, while others continued to grow grapes but were forced out of commercial wine production.

The effects of Prohibition were not solely limited to the financial losses of wine-makers. When Prohibition was enacted, home wine-making became far more popular. However, many of California's delicate wine grapes were unsuitable for shipment east for home use. Many wine growers

uprooted their more delicate varieties and planted thicker skinned grapes of lesser quality. After the repeal of Prohibition, the result was predictable: the lack of quality grapes and the attrition of skilled wine-makers into other professions led to exceedingly poor wines.

There were attempts to improve the situation on the part of the wine growers and the University of California at Davis not only provided contributions to California wine-makers in enological and viticultural research, but to the other wine-making areas of the world as well.

World War II brought a sharp financial success to the wine industry, but the inevitable post war market drop brought a peculiar change to the complexion of wine-making in California: the consolidation of wine-making into fewer and larger wineries.

M.A. Amerine and Vernon Singleton, professors of enology at U.C. Davis estimated that in 1965 five or six wineries controlled nearly 75 percent of the state's wine production. This consolidation caused the larger wineries to become more diverse in their wine production and, at the same time, forced their smaller competitors to concentrate on higher quality vintage wines. The overall effect on the wine consumer and the quality of the wines themselves is yet to be seen, but if the continued excellence of California vintage wines is any indication, we are in for a period of superb wine production.

The road to this period of excellence for wine-making in California may have been uphill all the way, but if the current trends and growing popularity show what the future holds, then the best is yet to come for California wine.

The following is a questionnaire distributed by the UCSB Student Health Service. The aim of this questionnaire is to measure students' knowledge of and behavior with alcohol. The questions do not have right or wrong answers, but the answer you give should be the one that best shows how you are most likely to act and what you know and have experienced concerning alcohol use.

Your answers will be strictly confidential and will be used for research purposes only. Please answer each question as honestly as possible. Questionnaires should be returned to the Student Health Service when completed. Your cooperation will be deeply appreciated. Thank you.

SECTION I

All the statements that follow refer to the use of alcohol. Please think about each one and then circle the letters corresponding to whether you are: very likely (VL) to act this way, likely (L), somewhat likely (SL), unlikely (U), or very unlikely (VU). If you do not drink alcoholic beverages, go to Section II.

How likely are you to:

1. always use alcohol as an adjunct to an activity rather than as the primary focus of attention. VL L SL U VU
2. provide food with alcohol at all times, especially proteins such as cheese, fish and meats. VL L SL U VU
3. rationalize drinking behavior by such comments as "I just need one more to relax" or "how about one for the road." VL L SL U VU
4. provide non-alcoholic drinks, fruit juices, unspiced punch or coffee and tea at your party. VL L SL U VU
5. express displeasure by offering a substitute drink - perhaps coffee - to someone who has had too much to drink. VL L SL U VU
6. set limits on how many drinks you are going to have a night out or at a party. VL L SL U VU
7. gulp drinks for the stronger effect that rapid drinking produces. VL L SL U VU
8. respect a person who chooses to abstain from drinking alcohol. VL L SL U VU
9. provide transportation or overnight accommodation for those unable to drive safely after drinking. VL L SL U VU
10. celebrate by drinking when things go very well for you. VL L SL U VU
11. drink alone from a desire to escape boredom or loneliness. VL L SL U VU
12. not be insistent about "refreshing" or refilling drinks. VL L SL U VU
13. make sure alcohol is used carefully in connection with other drugs. VL L SL U VU
14. tell a friend that there is nothing funny about being drunk when he is bragging about his drinking. VL L SL U VU
15. seriously think about the problems of alcohol abuse. VL L SL U VU
16. talk about how to use alcohol responsibly with your roommate or close friend. VL L SL U VU
17. drink alcohol primarily to get drunk. VL L SL U VU
18. stop drinking after having just a few drinks. VL L SL U VU
19. know and stay within your personal drinking limit based on body weight if you are going to drive. VL L SL U VU
20. seek help if you thought you had a drinking problem. VL L SL U VU

SECTION II

In this section we would now like to ask you some information about alcohol. The questions will be True or False. If you do not know the answer to the question DO NOT GUESS. Circle the letters corresponding to Don't Know.

1. Drinking milk before an alcoholic beverage will slow down the absorption of alcohol into the body. T F DK
2. Alcoholic beverages do not provide weight increasing calories. T F DK
3. In America, drinking is usually considered an important socializing custom in business, for relaxation and for improving interpersonal relationships. T F DK
4. Gulping of alcoholic beverages is a commonly accepted drinking pattern in this country. T F DK
5. Alcohol is usually classified as a stimulant. T F DK
6. Alcohol is not a drug. T F DK
7. A blood alcohol concentration of 0.1% is the legal definition of alcohol intoxication in most states in regards to driving. T F DK
8. Approximately 10% of fatal highway accidents are alcohol related. T F DK
9. Alcohol was used for centuries as a medicine in childbirth, sedation and surgery. T F DK
10. Table wines contain from 2-12% alcohol by volume. T F DK
11. It is estimated that approximately 85% of the Adult Americans who drink, misuse or abuse alcoholic beverages. T F DK
12. Most people drink to escape from problems, loneliness and depression. T F DK
13. The most commonly drunk alcoholic beverages in the United States are distilled liquors (whiskey, gin, vodka). T F DK
14. A person cannot become an alcoholic by just drinking beer. T F DK
15. Distilled liquors (gin, whiskey, vodka, etc.) usually contain about 15-20% alcohol by volume. T F DK
16. To prevent getting a hangover one should sip his drink slowly, drink and eat at the same time, space drinks over a period of time, and don't over drink your limit. T F DK
17. Moderate consumption of alcoholic beverages is generally not harmful to the body. T F DK
18. It takes about as many hours as the number of beers drunk to completely burn up the alcohol ingested. T F DK
19. Many people drink for social acceptance, because of peer group pressures and to gain adult status. T F DK
20. A blood alcohol concentration of .02% usually causes a person to be in a stupor. T F DK
21. Liquors such as gin, scotch, and whiskeys are usually distilled from mashies made from fermenting grains. T F DK
22. Proof on a bottle of liquor represents half the percent of alcohol contained in the bottle. T F DK
23. The United States lacks a national consensus on what constitutes the responsible use of alcoholic beverages. T F DK
24. There is usually more alcoholism in a society which accepts drunken behavior than in a society which frowns on drunkenness. T F DK
25. Beer usually contains from 2-12% alcohol by volume. T F DK
26. Eating while drinking will have no effect on slowing down the absorption of alcohol in the body. T F DK
27. Drinking coffee or taking a cold shower can be an effective way of sobering up. T F DK
28. Drinking of alcoholic beverages has been common in the U.S.A. since the Puritans first settled here. T F DK
29. Alcohol has only been used in a very few societies throughout history. T F DK
30. Liquor taken straight will affect you faster than liquor mixed with water. T F DK

SECTION III

The following are common results of drinking alcohol that other students have reported. If you have never had a drink at all skip this section. If you currently drink or have drunk in the past, circle the number corresponding to the frequency of the occurrences during the PAST SIX MONTHS.

1. Have had a hangover. 0 1-2 3-4 5-6 More
2. Have gotten nauseated and vomited from drinking. 0 1-2 3-4 5-6 More
3. Have driven a car after having several drinks. 0 1-2 3-4 5-6 More
4. Have driven a car when you know you had too much to drink. 0 1-2 3-4 5-6 More
5. Have been drinking while driving a car. 0 1-2 3-4 5-6 More
6. Have come to class after having several drinks. 0 1-2 3-4 5-6 More
7. Have "cut a class" after having several drinks. 0 1-2 3-4 5-6 More
8. Have missed a class because of a hangover. 0 1-2 3-4 5-6 More
9. Have been arrested for DWI (Driving While Intoxicated). 0 1-2 3-4 5-6 More
10. Have been criticized by someone you were dating because of your drinking. 0 1-2 3-4 5-6 More
11. Have had trouble with the law because of drinking. 0 1-2 3-4 5-6 More
12. Lost a job because of drinking too much. 0 1-2 3-4 5-6 More
13. Got a lower grade because of drinking too much. 0 1-2 3-4 5-6 More
14. Gotten into trouble with the school administration because of behavior resulting from drinking too much. 0 1-2 3-4 5-6 More
15. Gotten into a fight after drinking. 0 1-2 3-4 5-6 More
16. Thought might have a problem with your drinking. 0 1-2 3-4 5-6 More
17. Damaged property, pulled a fire alarm, or other such behavior after drinking. 0 1-2 3-4 5-6 More
18. Did not remember what happened while you were drinking. 0 1-2 3-4 5-6 More
19. Have done something after drinking which you later regretted. 0 1-2 3-4 5-6 More
20. Were involved in some type of accident after drinking. 0 1-2 3-4 5-6 More

SECTION IV

This is the final section of the questionnaire. These are all background information about you. Please fill in the appropriate space.

Age _____ Sex _____

Marital Status _____ Year in School: Freshman _____

Ethnic Background: Spanish-American _____ Sophomore _____

White _____ Junior _____

Black _____ Senior _____

American-Indian _____ Graduate _____

Do you drink alcoholic beverages? Yes _____ No _____

Wineries

(Cont. from p. 7A)

glory. They alone do not use stainless steel tanks — in fact, there is no metal to be seen anywhere in the dark, surprisingly busy room, except in the hand-cranked corking machine dating back to 1900.

There are other differences. They purposely restrict the crop size, and they emphasize the traditional Burgundian wine making techniques. One would expect this sort of thing to result in an expensive wine. Sanford & Benedict has "smaller production, (and the) raw materials are more expensive, so the wine has to be more expensive," says Sanford.

Those aren't the only things that push the price up. None of these people use irrigation, and frost control usually consists of freezing water over the vines, so that if the crop should pass out from the heat,

or wilt off during a cold spell, it becomes a strict case of grin-and-bear-it.

But one gets the impression, talking to these men living out in the middle of what amounts to nowhere, that its alright, that its all worth it for the grape. This isn't just a job, it's an adventure and these people treat it that way. LNG may come and civilization may go, but there will always be a demand for great wines.

Their toughest customers will always be themselves, and they speak frankly of products that never quite made the grade. But aside from them, who is it that drinks these wines? A spokesperson for Firestone told me that "Our market is towards the person with good taste, those that are knowledgeable about what they're drinking, those that care about what they're drinking."

They must not sell much wine in Isla Vista.

S★O★S Beer

Liquor Specials

- Milshire Gin (1 liter) \$ 4.99 reg. 5.99
 - Don Q Rum (1 liter) \$ 5.38 reg. 6.48
 - Cuervo Gold (1.75 liter) \$13.94 reg. 16.44
 - Cuervo White (1.75 liter) \$12.37 reg. 14.87
 - Seagram's V.O. (quart) \$ 9.59 reg. 10.56
- and everyone's favorite —
- Kahula (pint) \$ 4.50 reg. 5.20

From the Wine Cellar

Our Wine Mistress invites you to come in and browse through her great selection of fine wines.

On Mondays, Tuesdays, and Wednesdays, she will be available to answer your questions, help you with your selections, or special order your favorite wines.

LAST
TWO
DAYS

SALE

LEATHER GUILD

6529 Trigo Road
In Isla Vista across from the Magic Lantern Theatre
968-6619 Open Mon-Sat 10:6