

Dorm heat complaints fewer than last year

By ANN MATTURRO
Collegian Staff Writer

Last year, dorm students all over campus were left in the cold because a drop in steam pressure resulted in a heating loss to many University buildings. But this year the situation is different.

"There are just isolated problems here and there, it's no big deal," said James Klein, assistant director of the Office of Housing and Food Service Operations.

Part of the reason for this year's lack of heating problems is the unseasonably warm weather we've been experiencing, Klein said.

Leslie Horn, Association of Residence Hall Students representative from South Halls, said, "The situation is definitely better than last year. We have not received nearly as many complaints."

However, there have been a few complaints from Haller and Hoyt Halls in the South; Toner Hall in East; and McKee Hall in West, Horn said.

Not all residence halls are heated in the same manner. The older buildings — Atherton, McElwain, Simmons and West Halls — are heated by steam. All other housing areas are heated by hot water, Klein said.

The heating systems in McElwain and Simmons were under-going repairs before the holiday

break, and had to be temporarily turned off, said Margaret Shaw, housekeeping supervisor for McElwain and Simmons.

There should not be as many problems this year particularly in West Halls because they have installed controls that will insure the ability to heat the buildings at a "healthy" level, Klein said.

The reason for this, Swan said, is to make the store look as much like a warehouse as possible. The walls are painted brown with black lettering, the merchandise is left in its original boxes and the boxes are stacked high on black metal shelves.

"Our basic colors are black, brown and white," he said. "We have to maintain the warehouse image. People don't realize that they're paying for the fancy store through their grocery bills."

U Save Food Warehouse keeps its prices low by maintaining a low overhead, buying huge volumes in combination with its two sister stores, carrying only name brands, hiring a minimum work force and not pricing individual items.

"You can't give the consumer a good price unless you go with a standard size and you go out and buy huge quantities of it," Swan said. "People have to be groomed to the idea that they're not going to get everything they'd get at a regular super market and we tell them that."

U Save posts large signs on its walls, telling customers of the extras not available. One of the signs says: "No frills, no games, no gimmicks." Another says: "You pack it, you unload it."

Shoppers are asked to bag their own groceries, and the store doesn't offer extra services such as cashing payroll checks or offering free shopping bags. Customers can buy bags from U Save at three cents apiece, or can use empty boxes.

"We're probably the most honest grocer around because we tell the people that if we can't save

No Frills at U Save Warehouse

By TONY PHYRILLAS
Collegian Staff Writer

The manager of the new U Save Food Warehouse that opened November on the Benner Pike loves to show off his store but he's not counting on the decor to attract customers.

"This store was beautifully decorated when we bought it," manager Gary Swan said, "but we tore the inside down and painted over everything."

"We've carried a 39-cent loaf of bread in our stores for a year and a half now," he said. "Where else can you buy a 39-cent loaf of bread?"

But U Save did not open in State College to serve only the student market, Swan said.

"We didn't jump at the first opportunity to serve the student market — it was a well-planned, well-researched business venture," he said.

Glosser Bros. surveyed the area carefully, researching the type of population, where it was located and where the other supermarkets were located, Swan said.

"One of our main concerns was whether we would get the college trade," he said. "Because of the out-of-the-way location of the building, the two previous tenants — Acme and IGA — never got the college trade."

Sodergren was disappointed that only 10 percent of the students put an alternative course on the form. He was not sure whether the process was unclear to students or because most students do not know what their alternative course will be until registration starts.

"It is probably a combination of both," he said. He noted a similar trend for preregistration for Spring Term.

"Maybe after a couple of terms it will pick up."

them money on a product, we're not going to carry it," Swan said.

"We don't carry Tastykake products because their markup is out of whack," he said. "A 10 percent discount would mean selling below our costs."

Another way to keep his customers happy, Swan said, is by guaranteeing all products.

"First of all, I wouldn't put anything out on our shelves that I wouldn't buy myself. But I'll still give you your money back on any item you don't like or can't use — no questions asked."

When the student business picked up on evenings and on Saturdays after classes resumed in December, Swan said the store added bonus business.

U Save has set up an ethnic food section specifically for students and also gives prominent display to snack items, another big seller among students.

"We geared the snack and ethnic food sections for the students and both are going real well," Swan said. "I can't keep some of the snack items on the shelves."

U Save discounts many of its snack items more than its regular items to attract student shoppers, Swan said.

For example, even on pre-priced items such as Frito-Lay potato chips, which sell for \$1.29, the regular price at U Save is 99 cents.

"The success of the system is judged by the percentage of students who received what they asked for, comparing the Winter Term of 1983 with the Winter Term of 1982, he said.

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"It is probably a combination of both," he said. He noted a similar trend for preregistration for Spring Term.

"Maybe after a couple of terms it will pick up."

"The new system was adopted specifically for the transition from terms to semesters next year. The old preregistration form had in the 1960s, only allowed for six-period days while the semesters will have nine-period days, Sodergren said.

He cautioned that building a schedule for six courses instead of four may be more difficult.

"I foresee difficulty until the dust settles," he said, "adding that he thought that was to be expected and that it will all work out."

After a year or so it will all be routine," he said. Along with the change in the preregistration forms, the pink slips are also different. Sodergren said the new pink slips have an added advantage. Students can verify information the University has on the slip, such as name and address of the student.

If a student finds a mistake a change can be made to update the University's files, he said.

Steve Brown (11th agricultural business management) said he was disappointed in the new system because even though he used the alternative course option, he did not receive any of the courses he requested, and being a senior that was not good.

The original target date was set for Fall Term 1982 but the project fell almost three months behind schedule, Allan said. Construction on the building began in September and finished this month.

Dough to Go is part of the \$2.87 million HUB renovation project which includes the construction of other food services, a video and pinball arcade on the HUB ground floor, and the Penn State Bookstore.

The renovations are expected to be paid for with profits from the bookstore and food services rather than with University or tuition money.

The new food services were built to replace the Lion's Den.

Daisey said he signed the agreement last month with the condition that the new hours be extended for an extended period of time. "No specific time period was given."

However, when he received the signed agreement on Wednesday, Daisey said that Zilly had added a provision stating that the new hours will not extend beyond the end of February.

Zilly said he added the provision because he thought the February deadline was the period he and Daisey agreed to. Zilly said he doesn't understand why Zilly added the deadline. The two will meet on Tuesday to discuss the agreement.

Preregistration form a success

By PATRICIA HUNGERFORD
Collegian Staff Writer

More students got their requested courses on the new preregistration form but only 10 percent used the alternative course option, the assistant registrar said.

While a slightly higher percentage of students received the courses they requested, Richard T. Sodergren said, "It's not any tremendous thing."

"A mild victory," was what he called the success of the new forms.

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'Dough to Go' opens for business in HUB

By CHRISTINE MURRAY
Collegian Staff Writer

The idea for the doughnut shop came after looking at the food services offered at other universities to see what would apply to Penn State, said John Bollman, assistant director of HUB Eateries.

Bollman said a doughnut shop was built to create a greater variety for students. "We felt something like (Dough to Go) would be accepted."

Peter Brown (10th agricultural mechanization) said, "The food is not bad. It's a great idea. Pastry is always a good seller and there is a market for it here."

Another idea behind Dough to Go was that it provide fast service, Bollman said that may not happen if the lines get much longer.

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Campus Loop weekend runs extended

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