

# UNC doctors study post cancer therapy

By LIZ SAYLOR  
Staff Writer

Physicians at N.C. Memorial Hospital are studying a new therapy to prevent the recurrence of ovarian cancer in patients who have had their cancers removed and treated.

The therapy would not be a treatment for ovarian cancer, however, said Dr. Mahesh Varia, associate professor of radiology.

Dr. Wesley Fowler Jr., professor and associate chairman of obstetrics and gynecology at the UNC School of Medicine, developed the therapy for women who have had their cancers removed and have finished chemotherapy.

The patients undergo a second exploratory operation to see if the cancer is gone, and during this operation, doctors would use the therapy as a type of insurance against the recurrence of the cancer. The therapy involves rinsing the inside of the abdomen with P-32, or chromic phosphate, a radioactive phosphorus.

Varia, who is studying this technique with Dr. John Currie, assistant professor in the obstetrics and gynecology department, said the technique could only be used on a select group of patients who had the first operation to remove the cancer, a complete remission with the chemotherapy, and whose second operation revealed no more cancer.

Varia said usually if the second exploratory operation shows no cancer, a patient would receive no further treatment. A number of those women, however, develop a new ovarian cancer, he said.

"We put in P-32 because there may be microscopic disease not found at the time of the operation," Varia said.

The study will involve about 100 women from 30 major medical schools across the nation including Stanford, UCLA and the Bowman Gray School of Medicine at Wake Forest. Varia said half of the women would receive no further treatment, and half would receive P-32.

"We hope the patients that receive P-32 will have an extremely low rate of recurrence," Varia said. "We'll decide if the other group may be at a greater risk of recurrence."

Varia said there were two sides to the use of P-32.

"P-32 is not a standard treatment and may not be necessary," Varia said. "The ones who do not receive P-32 may be better off. The study will indicate whether P-32 is needed. I explain the issues to patients both ways."

"It is a radioactive substance, so we take a number of precautions. It can cause damage to the internal organs in the abdomen. Immediately after the second surgery, we evaluate the patient. If there are lesions between one loop of intestine attaching it to another loop, there is a greater risk of damage, and we would not use P-32."

About 19,000 women in the United States will be diagnosed as having ovarian cancer in 1986, with 12,000 dying from it, according to figures by the American Cancer Society.

Varia said ovarian cancer was one of the most difficult to diagnose, with symptoms such as a swelling of the abdomen and other non-specific complaints relating to the stomach.

# Restaurant offers Southern favorites

By KARA V. DONALDSON  
Staff Writer

"Crook's Corner is a kind of bizarre place," said chef Bill Neal. "You have to have a sense of the eccentric to eat here, with a pink pig on the roof."

The pig was made by local artist Bob Gaston for the original Crook's Corner, a hamburger and barbecue restaurant where you could "pig out." The pig was kept and the menu expanded in 1982 for Neal's interest in Southern cooking tradition.

Neal grew up on a small farm in South Carolina, so he comes by his interest in Southern food naturally. He originally wasn't interested in cooking professionally. He received his bachelor's degree in English from Duke University.

"While teaching in North Wilkesboro, N. C. we were so bored we used to do a lot of cooking," Neal said. Neal returned to the Chapel Hill-Durham area and opened La Residence.

"There weren't any interesting restaurants in Chapel Hill," Neal said. "I didn't know enough about cooking to open one if there had been one and there wasn't one I could work in for experience."

Later, Neal opened Crook's Corner and concentrated on Southern foods.

He finally combined his interests in Southern cooking and English by writing *Bill Neal's Southern Cooking*. Neal is not only interested in cooking Southern food, but also in preserving the recipes and traditions.

Neal thinks the South has a distinctive food heritage. "I can't think of any area that has the variety of cultures and observes the seasons. If enough from different cultures is blended, then something really different is created."

"Southern food is known as Southern because it melded the different ethnic traditions. If a food remained identified with an ethnic group it wouldn't be Southern," Neal said. The recipes in his book reflect the traditions of different ethnic groups which settled in the South. Neal explains that European, African and Native American tradition blended to form Southern cooking. Some recipes combine techniques from all three areas; others are clearly influenced by one.

Although the recipes all existed in some form before 1860, the recipes in Neal's book are not exact replications. As Neal says in his book, they are imaginative and original reconstructions of historical dishes.

The menu at Crook's Corner is like a sampling of every chapter in Neal's book. The daily menu may include such Southern standards as chicken and dumplings and grits. It may take something as well-known as grits and give it a twist, such as shrimp and grits.

In the historical background for shrimp and grits in his book, Neal says it is popular from Wilmington, N.C., down the coast to Florida. It can be eaten at breakfast or at a formal dinner.

The daily menu always includes a vegetarian meal. The clientele at Crook's Corner tends to be the artistic. Crook's displays the work of local artists, which are for sale at no commission.

The work on show now is a series of oil paintings by Nancy S. Brown. Brown is a Chapel Hillian who graduated with a BSA in sculpture from the Cleveland Institute of Art.

Brown eats at Crook's because she likes the food and knows Bill Neal and owner Gene Hamer. "I like the Cajun Steak," Brown said. "I usually choose from the specials, especially the dessert. Lots of different kinds of people eat there. That's why I wanted to show my art there. I've sold one piece so far."

"Local writers and artists eat here," Neal said. "The poet D.M. Thomas has eaten here."

Crook's is also an intellectual center. "We have lots of UNC and Duke faculty who are regulars. The Duke president eats here once a week. We also have a small loyal group of students who eat here," Neal said. "We're a lot closer to campus than most people think."

Crook's opens at 5 p.m. daily for dinner. Business is heavy on weekends, so plan ahead. As Neal said, "This is a place where the community comes."

Crook's clientele is a unique blend of community and university people, artists, writers and people who enjoy a good Southern meal.

# Union art exhibit highlights Mayan relics

By GARRET WEYR  
Staff Writer

Lila Katzen's *Ruins and Reconstructions: A Cross-cultural Dimension* is more than an art exhibit. Displayed in the Union Gallery until Feb. 20, the works involve a little history, a little archaeology, and a little of what the artist calls a "magic experience."

Katzen, a New York artist, has long

been fascinated by Mexico. The archaeological sites at Chichen-Itza on the Yucatan peninsula inspired her body of work. The pieces in *Ruins* are Katzen's interpretation of the relics. "They reflect an attitude that is mine," she said.

Going through the site itself, *Ruins* can be seen as a one-piece work, but each sculpture also has a meaning all its own. Katzen started out as a painter and concentrated on that medium during

her years as a student at Cooper Union. "It was extremely competitive there," she said. "We all thought we were so talented and were terrified of everyone else's talent."

Sometimes forced to deal with labels such as "militant feminist," Katzen explained she had always done what she wanted to do. "When the women's movement approached me in 1970, I was happy to join, but I had always led my own life my way, as an artist rather than a woman," she said. "I use power tools, materials and ideas, which

are traditionally considered male, so that's where my 'feminism' comes in."

"No one can make an artist," Katzen said. "You either are one or you aren't one." It is, then, that undefinable thing that makes her an artist and has enabled her to create pieces that art critic Donald Kuspit calls "full of proud institutionalized violence."

"I think it (*Ruins*) should be a magical experience," said Katzen. "These are not the leftovers, the relics, but the glories of the Mayan civilization."

# Concertos to show off viola's virtues

By JIM GILES  
Staff Writer

One of the most enjoyable aspects of the UNC Music Department's concert series is the exceptional variety of the music performed. *The 18th-Century Violist* is the engaging theme for this weekend's concert featuring faculty member Ann Woodward as the viola

soloist. Using period instruments, she will play three concertos which were composed during the 1700's.

While the three concertos were composed over a span of 100 years, Woodward says that the composers represent a transition in style from the late Baroque to early Classical. "The three pieces are quite different in style

even though they were composed during a relatively close interval," she said.

The concert will display the viola's diverse tone colors. In one of the works, for example, the viola part is written one step below the accompanying orchestral part; consequently, the viola must be tuned up.

Because the concert will be played on period instruments, Woodward said that a smaller auditorium, like Gerrard Hall, was more appropriate than a large one. "String instruments of this period were designed to be played in more intimate surroundings," she said.

The concert will feature other artists on the music faculty. Woodward and organist Thomas Warburton will close the concert with a performance of a concerto for organ, viola, and strings by Michael Haydn, the younger brother of Joseph. The chamber orchestra for all three concertos is comprised of faculty members Richard Luby and Ruth Johnson, violins; George Taylor, viola; Brent Wissick, cello; Robbie Link, bass; and Lilian Pruett, harpsichord.

Ann Woodward, violist, and faculty musicians will perform Sunday at 4 p.m. in Gerrard Hall.

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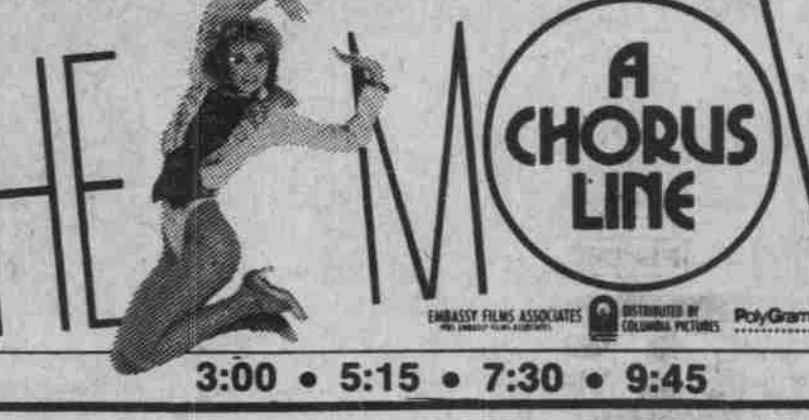
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