2/The Daily Tar Heel/Friday, January 31, 1986 **Educators make plans to honor teachers, McAuliffe**

By HELENE COOPER

The explosion of the space shuttle Challenger and the deaths of all seven crew members Tuesday reminded many Americans that despite enormous gains in space technology, tragedies are very real.

Two teachers at a South Carolina elementary school were especially concerned with the death of teacher Christa McAuliffe. Soon after, they began a national campaign for students to show their appreciation for teachers everywhere.

Gloria Knight, a fifth-grade teacher, and Debbie Cannada, a special education teacher, said they watched the shuttle explosion Tuesday in shock and grief. Both teach at the McKissick Elementary School in Easley, S.C.

"We were so devastated by the death of Christa McAuliffe," Cannada said. "There were so many positive things she could have done with the Teacherin-Space Program."

Last week to pick up cash or

unsold books, in APO complex

hosting Joseph Lau, University

of Wisconsin, to speak on recent

trends in Taiwan, Toy Lounge,

ciation hosting Jeanne Spur-

lock, M.D., Deputy Director of

the American Psychiatric Asso-

ciation, to lecture on "Promo-

tion of Mental Health: Multiple

Roles of Physicians," as the 6th

Annual Lawrence Zollicoffer

until 3:30 p.m.

Dey Hall.

2:00 p.m. East Asian Studies Curriculum

After Cannada and Knight discussed their ideas, Cannada began the campaign by calling the teacher who showed her that education was worthwhile.

She had not seen or talked to her teacher since 1981 and had trouble getting in touch with her. Finally, Tuesday night, Cannada reached Mary Ellen O'Shields, a UNC graduate student in English. She cried for the second time that day, O'Sheilds said.

"I couldn't believe I was hearing from a student I hadn't seen in so long," she said. "She's married, changed her name, and moved away, but she still remembered me."

Cannada and Knight have tentatively titled their campaign "Apples for Teachers." They said they wanted people to think of the teacher who had meant the most to them throughout their school years and to telephone that individual.

"We just want everyone to call that teacher who

did everything to make their education worthwhile." Cannada said. "We want to give some apples to some teachers."

Knight added that everyone had a scar from Tuesday's tragedy, especially the students from McAuliffe's high school in Concord, N.H. "So many people take their teachers for granted, when there are teachers who'll give everything for their students." Response to the campaign has been tremendous,

Knight said. Cannada even talked to the principal of Concord High School, the school where McAuliffe worked. She said he would talk to her about joining the campaign after students had gotten over their grief.

"He said he was really touched by the people in South Carolina," Cannada said.

Research in Social Science offer non-credit

short courses free to UNC students, faculty

and staff. Course descriptions and spring

calendar appear in UNCCC Memo #11,

available from the Computation Center

1986 Yackety Yack portrait appoint-

ments for Freshmen, Sophomores, and

Juniors - February 10-14, 17-21 and

March 3-6. Call 962-3912 or 962-1259, or

ARTS AND SCIENCES SENIORS planning to be graduated in May 1986

should fill out an application for a degree

and data sheet in the Dean's office, 314

Piz

come by 106 Union for information.

Steele Building by January 31, 1986.

Teachers in Granite City, Ill., also have taken up the cause. They have collected about \$2,000 of pledges for what they hope will be a national fund honoring McAuliffe.

office in Phillips Hall.

Journalist-in-Space stalled

From Associated Press reports

COLUMBIA, S.C. (AP) - The Journalist-in-Space Program, jolted by the destruction of the space shuttle Challenger and the deaths of its crew, was put on hold Wednesday for at least two weeks, the project's director said.

"We have taken steps to freeze the process at this point," said Eric Johnson, who has been overseeing the selection process at the University of South Carolina.

Officials at NASA, including those with the Space Flight Participation Program, told Johnson the agency was unable to "get back to us until next week at the earliest to even review the situation."

news in brief

Sailor may face death penalty

NEWPORT, R.I. (AP) - A military jury on Thursday began deliberating the fate of a sailor who the Navy says carefully plotted the death at sea of a lieutenant. The case could result in the Navy's first use of the death sentence in 136 years.

In closing arguments, Navy pro-secutor Lt. Daniel E. O'Toole said evidence "shrieks out" that Petty Officer Mitchell T. Garraway Jr. planned the stabbing death and then tried to hide his plans.

Deadline for filing property tax is today

Today is the last day to file county property taxes without penalty, said County Tax Supervisor Kermit Lloyd, who suggests that students file on time to avoid the 10 percent late fee.

This penalty adds 10 percent of the original tax to the bill, he said, explain-

for the record

In Tuesday's section on Campus' Governing Council candidates, a photo of Jim Wooten, a candidate for District 19, was incorrectly identified as Mike Garland a candidate for District 11.

ing that previous unpaid late fees are kept on record for five years and may be added to the resident's current bill.

The listing office for Orange County is located in the Carr Mill Mall and is open from 9 a.m. to 5 p.m. today.

Also, District 12 should have been

identified as a two-seat district. The

Daily Tar Heel regrets the layout and

appear daily. Announcements to be run must be placed in the box outside the Daily Tar Heel office, Room 104 of the Student Union, by noon one day before the event - weekend announcements 4:00 p.m. Student National Medical Assoby noon Wednesday. Only announcements from University-recognized and campus organizations will be printed.

Friday

9:30 a.m. Alpha Phi Omega book co-op.

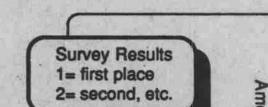
Campus Calendar

The DTH Campus Calendar will

The Wolfpack graded Pizza Delight! Now the Tar Heels can too!!

Reviewers undertake mission





Lecture, 103 Berryhill.

8:00 p.m. WXYC hosting the 5th Annual

Applications for Campus Y Executive

Committee positions are now available in

the Y Building office. These are due

Monday February 3rd. Any student is

UNC Computation Center, Microcom-

puting Support Center and Institute for

dance contests.

Items of Interest

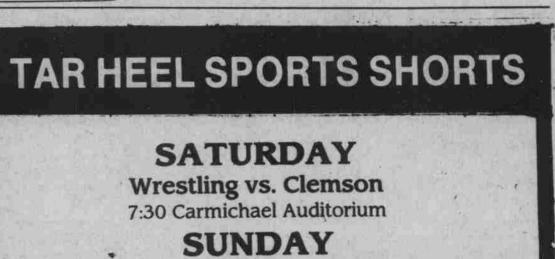
eligible to run.

60's Dance Party, Great Hall.

All welcome, costume and

Carolina Union presents Mike

Night, first floor Union Lounge.



editing errors.

best pizza delivery

"Reprinted with permission from The Technician."

Joe Galarneau Staff Writer and **Mark Inman** Staff Writer

In the beginning, man survived on roots, berries and various furry animals. Tiring of this, he sought new tastes to stimulate his palate, and in a fit of good taste concocted - you guessed it - the pizza.

Many historians note that this ambrosia fueled the development of the wheel (what does a pizza look like anyway?), contributed to both the rise and the fall of the Roman Empire, and launched the Renaissance. (It started with the Italians.)

Pizza's golden era began to decline about the same time a strolling Italian minstrel noticed the Tower of Pizza (the original name) leaning. The fabulous food was rescued 100 years later by a British peasant's invention of the pizza delivery service which brought the food to the theatergoers at Shakespeare's plays.

Civilization hasn't been the same since.

In modern-day Raleigh, after the effects of cafeteria food have worn off. State students, like their counterparts in ancient Greece, still search for an alternative form of nourishment. Bringing them their tons of pizza each year are six local delivery establishments: Amedeo's, Domino's Pizza, Pizza Delight, Pizza Line, Pizza One and Pizza Transit Authority.

Concern for the student population has led Technician to embark upon,

trumpets please, the Slice of Life Pizza Review. This undertaking was no mean feat.

We ordered a standard small pizza which represented an average pizza that a customer might get if he or she ordered from these companies. We did not reveal our identities as pizza reviewers.

Each pizza had the four most popular meat and vegetable toppings: pepperoni, sausage, mushrooms and green peppers. This way, the fresh-ness and abundance of each topping could be judged from pizza to pizza.

The three panelists - the two staff writers and a guest reviewer rated each pizza on a scale from one to 10 (worst to best, respectively) in the following categories: delivery, appearance, crust, sauce, cheese, toppings and overall taste. Some of the things that we were looking for in a good pizza included prompt and courteous delivery, a hot pizza, good crust, sauce and cheese, abundant and fresh toppings, and a good overall taste.

The ratings for each category were averaged, giving an overall rating for the item. The firms were then ranked in respect to each other in each of the categories, for example, one establishment came in first (rank 1) in the delivery category, another ranked fourth (4) on crust, and so on. A sum of the ranks gave us the winner. But first, the contestants please:

Amedeo's

The pizza was delivered within 35 minutes and was warm upon arrival. It was agreed that the pizza looked and tasted undercooked. The crust.

	deo's	ino's	light	Line	One	PTA	
Crust	6	5	- 1	2	3	4	
Sauce	3	2	1	3	5	4	
Cheese	4	1	2	3	5	4	10
Pepperoni	4	3	2	1	2	3	
Peppers	2	4	1	5	6	3	
Mushrooms	4	5	1	2	4	3	
Sausage	6	4	3	2	1	5	
Overall Taste	5	3	1	2	4	3	
Appearance	5	2	1	3	6	4	÷.
Delivery	3	4	1	2	6	5	
Total	42	33	14	25	42	38	
Rank	5	3	1	2	5	4	
	STATA DW						

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thick around the edges, was soggy to the point of soaking the box. The sauce tasted fair but was applied sparingly. The cheese "was just there," according to one panelist. Others found that the cheese merely held the toppings in place, without contributing much taste.

The toppings were as lackluster as the rest of the pizza (only 10 pieces of pepperoni here), with sausage having a particularly poor showing. Peppers were the exception, described as being very fresh although not that abundant. Overall, the guest panelist summed it up by saying the pizza was "inoffensive but lacking flavor. You might as well eat the box with the peppers on it."

Domino's Pizza

Prompt delivery and a pretty box enhanced what we found to be a good pizza. With a healthy distribution of toppings, this pizza possessed a decent crust with a "tangy but not imposing" sauce. The cheese, receiving top honors in the survey, was noted by a panelist as being "straight from the cow." The sausage and

peppers were average and rather decent, while the pepperoni didn't contribute much to the overall taste. The mushrooms offended a few pizza connoisseurs with their rubbery consistency. Although the toppings were generally bland, the panel enjoyed this pizza's balanced overall taste.

Pizza Delight "If they keep up the good work, the competition will be pretty scarce next year," our guest panelist said of this establisment. The 40-minute delivery time was well worth the wait. The pizza arrived warm, and upon inspection, our panelist found "the most beautiful pizza I've seen in my two years up here." The rest of the reviewers agreed, citing a bountiful arrangement of fresh toppings. Looks weren't deceiving. The crust

was cooked well and had a pleasingly palatable texture, while the sauce was spicy and gave the pizza its Italian taste. The cheese was fine and provided a good base for the top-pings, which were excep-

tional. We found the freshest mushrooms (no oil-packed fungus here) and peppers of the survey on this pizza. The sausage was good and zesty, and the pepperoni aided the overall flavor of the pizza, which was nothing short of magnificent.

The Final Results

After plugging the scores into our pizza computer, we received the final results. The winner by a clear margin was Pizza Delight, with 14 points and racking up seven top scores out of 10 categories.

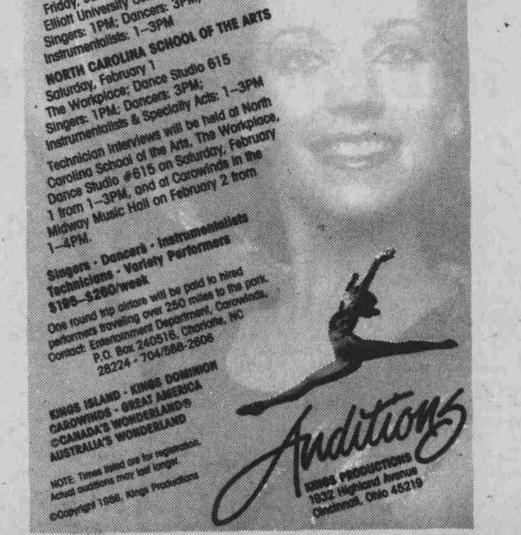


Gymnastics vs. Maryland, Georgia College



NORTH CAROLINA









Mari Trosciair, Age 30. Feshionable Restaurateur, Has been selling food since 5th grade. Pour pirt. This winter Mari faces agonizing months of dospa No new cashmere sweaters No trendy dinners at local restaurants Not even a single self-starting fireplace log! But you can help. just invite a few of your most distriminating friends over for a the night dinner, then order some of Mari's delicious stuffed bizas from The Right Stuff. (You can get 2 pizzas for the price of one after 9.00 pm; your friends never have to know how much money you've saved.] Please, open your heart and then your mouth. You'll be eating pizza like you've never had before and saving this hapless child

the the sta