



THE PILOT



Gardner-Webb College

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BOILING SPRINGS, NORTH CAROLINA



Married Student Housing: The State of the Art

Dorm conditions are in need of improvement and no one knows that better than the boarding student. There are, however, another group of students who share some of the same concerns although they do not live in the residence halls on campus. These are the residents of the married student housing units.

The college currently owns duplex trailers on Green Street, a duplex apartment donated to the college on Washington Street in Shelby, single family units located near the boiling spring, and three houses for faculty members, both active and retired. Originally there were also single family trailers on Spring Street, but they were sold 1½ years ago when the cost of ownership became too high. Unlike boarding students who pay a single fee per semester for housing, married students pay rent per month. The rent varies between the different units. For the housing units located at the boiling spring the rent is \$115 monthly. In this rent is included basic maintenance, but some residents feel that the work is not being done fast enough. Conditions in the units range from potentially hazardous, in some of the units at the boiling spring, to satisfactorily maintained. Utilities, as well as, exterminator service are not provided for in the rent. Barry D. Hartis, vice-president for Business and Finance, said that the lack of exterminator service stems from the college's landlord-tenant relationship with the married students.

A total of \$8,000 per year is set aside in the budget for the maintenance of the housing units. Work is being done on the basis of priority. Recently, one of the three faculty housing units received a new roof. A student resident of another unit stated that his roof had a leaking problem and that the moss build up on it made him want to "mow the roof."

Hartis indicated that, at the present time, workers at the physical plant, as well as, an engineer for the college were assessing conditions in the units. Hartis further stated that the houses at the boiling spring would "receive very high priority."



WGWG

Surprising, but true, Gardner-Webb has its very own radio station! WGWG-FM at 88.3 on the dial is a college owned and operated venture which is managed by Mr. Allen Setzer. The station is licensed by the Federal Communications Commission. The station employs G-W students on the work-study program to handle the air shifts and at the present time there are seven students on the air.

The station operates Monday thru Saturday 11 a.m. to 11 p.m., and Sunday from 8 a.m. to 11 p.m. WGWG is on an educational frequency, which means the station does not broadcast commercial advertisements as commercial stations do. The money to operate WGWG is included in the college budget. The station broadcasts in stereo and is able to reach approximately a 55-mile radius.

Being that it is a non-commercial station, it is allowed more flexibility in the programming format. While commercial stations are restricted to one specific format such as Top 40, Country, or Easy Listening, WGWG broadcasts many different types of music, such as jazz, contemporary Christian, easy listening, rock and classical music. This fall WGWG featured taped performances of the Chicago Symphony Orchestra and the Philadelphia Symphony Orchestra on Tuesday nights.

WGWG airs religious programs from various denominations and of course Bulldog football and basketball games. We urge you to listen sometime, we think you'll be pleasantly surprised!

The Pilot will be taking Personal and Classified Ads free of charge. A great way to sell something or tell that certain someone how you feel. P.O. Box 41.

The Taste of Things to Come

When it comes to life at G.W.C., few topics are kicked around as much as college cafeteria food. Comments on this much discussed issue run the gamut from "not bad" to "dead and buried." However, our campus may soon see improvements in this area, according to Broderick Chapman, Food Service Director at Gardner-Webb College.

Heading the list of improvements is the new four-week menu rotation cycle initiated January 23rd. This system will help to provide day-to-day variety in meals served, an element that was lacking previously, according to many students. Under the plan, more entrees will be different every day for four weeks, then the cycle will repeat itself. Some entrees may appear more than once during the cycle as a secondary item. This menu cycle will be observed and judged on its effectiveness.

Another item being tested is the new tea dispenser. Chapman stated that students should enjoy this brewed tea from the machine better than the instant variety used in the past. It is hoped that the equipment will improve the consistency of the quality of the tea.

Many of these improvements, both proposed and active, come as the result of student input. One source of such input is the Food Committee, chaired by Terri Lampkin. The five-member board is appointed by the Student Senate to study student reactions to food service and make recommendations based on their findings. Direct student input is also encouraged by Chapman, who welcomes the opportunity to discuss cafeteria-related topics with the students.

As Food Service Director, Chapman has made recommendations of his own to improve quality and service. Some of these include adding an extra line to each of the two existing lines to accommodate students desiring extra servings, placing heat lamps over the food in line, locating both hard and soft serve ice cream in one spot, and including beverages as part of the main serving line instead of having them off a secondary line as they are now. Mr. Chapman has also requested that his office be moved upstairs in the C.I.D. so that students with comments will be able to find him more easily. At present these suggestions have received little attention from college administrators.

In the contract signed with Epicure, the name of the food service which serves Gardner-Webb, the college is responsible for maintenance and equipment purchasing while Epicure works out menus and food purchasing. The current contract runs from June 1984 through May 1985. Originally, the snack bar in the C.I.D. lower level was part of Epicure's contract obligations, but it was dropped when the operation failed to be profitable. The snack bar was planned to be re-opened this year under college management; but whether it will be still under question.

Institutional food, said Chapman, is not going to be like home cooking due to budget and other monetary concerns, but definite strides can and have, in some cases, been taken to improve conditions as much as possible. The future bears promise if suggestions and comments are not restricted to mealtime grumbles and complaints. The solution is to speak out through the Food Committee or Mr. Chapman in his office in the cafeteria kitchen. Both are seeking the opinions of the majority at Gardner-Webb, you the students. Since budget information was not available at the time of this publication The Pilot will update you in the next issue as to exactly how much of your board monies are going toward the food which is provided for you.

—Scott Stewart