

## Students put Bradley's foreign policy to the test

### Senator eschews Clinton's interventionist foreign policy

by BENJAMINGEDAN

Daily Editorial Board

Democratic presidential candidate Bill Bradley donned his game face yesterday at Tufts University as he shared his foreign policy goals with the national media and challenged students to engage in a candid dialogue about America's role in the post-Cold War world.

With the dissolution of the USSR, the singular threat of attack, which had guided America's balance-of-power foreign policy for half a century, disappeared. "For 50 years we always knew what we were up against," Bradley said, explaining that US leaders must now develop new foreign policy goals in the post-Cold War era. "It's always easier to be against something than for something."

The former New Jersey senator has yet to debate seriously his American foreign policy goals during this campaign season. Yesterday's address and discussion was highly anticipated both by University students and faculty and by major media outlets including the *New York Times*, the *Washington Post*, CNN, and ABC. The FOX network, along with local television stations, also attended the event in Cohen Auditorium, crowding the back rows of the packed lecture hall with video cameras and laptops.

Bradley's brief speech seemed to fall short of the fanfare and expectations as the popular candidate hinted at a more isolationist foreign policy but did not take controversial positions on current affairs.

In the new world of globalization, which Bradley described as a place in which disparate societies are connected via modern telecommunications and the Internet, he said Cold War ideology and foreign policy is antiquated. Bradley anecdotally told of a period in his youth when he would spend time designing a personal bomb shelter where he would flee in the event of a Soviet nuclear attack. In each of the shelter's numerous incarnations, the former New York Knick forward designated a special place for his basketball.

"The premise was that even after a nuclear holocaust, there would still be basketball," Bradley said.

Bradley argued that the cohesive anti-Soviet, anti-oppression foreign policy "was designed for a world that no longer exists." Now, according to Bradley, countries must engender confidence in their financial markets and the stability of their political systems to attract foreign investment and be successful in the modern world.

"I see that new world and where America and you fit in," he told the audience of undergraduate and graduate students, including a large contingent from the Fletcher School of Law and Diplomacy, which spon-

sored the event. "We can help mold this international system... but we can't do it ourselves," he said, because "its very nature is cooperative."

Although Bradley's speech depicted an era of interdependence, his responses to audience inquiries revealed a foreign policy agenda markedly more isolationist than that of current President Bill Clinton. In the name of human rights and other state interests, Clinton has involved the United States in military conflicts around the globe. During one period of activity in the Clinton administration, the US was bombing both Iraq and Kosovo, while its troops remained stationed in Bosnia, another troubled region in the Balkans.

Two of the six questions Bradley fielded during the "Town Meeting" segment of the event related to the state of Israel. A Fletcher student asked Bradley if he thought Israel's widely-recognized capital city of Jerusalem should be under international control. Bradley affirmed his position that the holy city remain the country's capital, but said that the contentious issue should be left to the Israeli and Palestinian negotiators to decide. "[Prime Minister of Israel Ehud] Barak has a clear idea of what he wants," Bradley said.

In a rare moment of drama, one Tufts freshman criticized a Clinton administration decision not to allow Israel to equip its planes with newly developed weapons technology. Admittedly poorly versed on the topic, Bradley said that every nation should be permitted to use its available resources to defend its borders.

On relations with Russia, Bradley lamented what he called a "missed opportunity" to engage the economically struggling country following the fall of communism. He blamed the United States for limiting its interactions with Russia to govern-

ment-to-government talks and never reaching the Russian populace. Instead, Bradley said, America focused only on Russia's economic transition to capitalism; a transition, he acknowledged, that has sputtered and crawled to a virtual halt in the last few years.

"In the best of worlds, [America] is seen as irrelevant to the average Russian and in the worst of worlds, we're blamed for the economic circumstances," he said.

As President, Bradley said he would fight to reduce Russia's nuclear stockpile, aid its economy, rewarding "results — not rhetoric," and help the Russian government make critical progress in establishing "the rule of law."

Even without Russian cooperation, Bradley would support the second segment of the Strategic Arms Reduction Treaty (START), he told a student from the Graduate School of Arts and Sciences. "I would be in favor of moving beyond START II," he said, eventually reducing the US arsenal to between 1,000 to 2,000 nuclear warheads. Such a reduction would "add security for the US and for Russia," he said.

Bradley reiterated his position that see BRADLEY, page 11

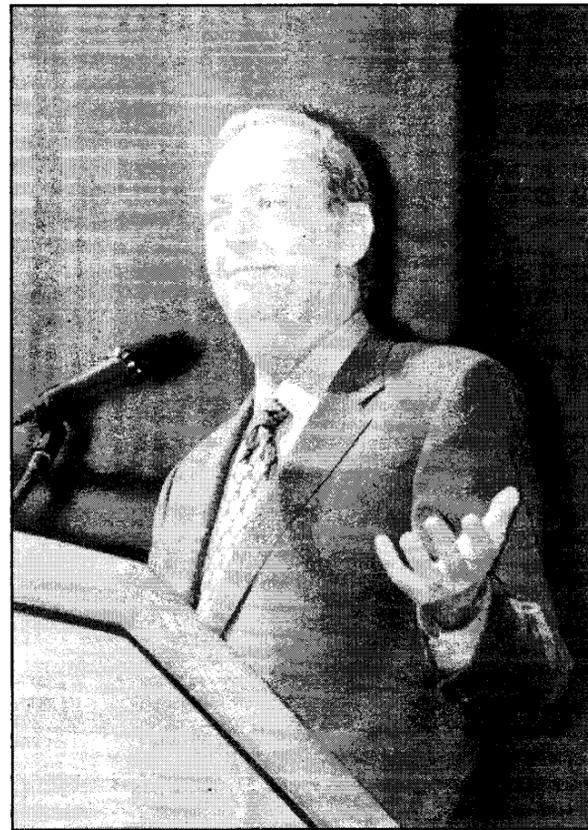


Photo by Eric Anderson

Senator Bill Bradley called for closer ties with Russia and the reduction of the American nuclear arsenal.

America should not be "the policeman of the world," when asked what his foreign policy would entail. He further refined his definition to state that he would be hesitant to pursue an interventionist foreign policy to utilize American hegemony or global military and economic dominance, to promote social

## Students protest Ga. military school

### School of the Americas draws angry Tufts students to Georgia

by JEREMY WANG-IVERSON

Daily Editorial Board

Seventeen Tufts students made the 24-hour drive to Ft. Benning, Ga. two weekends ago to take part in a large-scale protest against the School of the Americas (SOA), a US-funded military academy long criticized for graduating Latin American officers who then earned reputations as tyrants and murderers.

The trip, organized by the Coalition for Social Justice and Non-Violence, has become a Tufts tradition for the political activism group. Tufts students first made the journey two years ago and were arrested as they called for the shutting down of the Academy. The organization has graduated Manuel Noreiga, the former dictator of Panama who is now imprisoned in the United States; the late Roberto d-Aubuisson, a political leader in El Salvador; and 19 El Salvadoran soldiers implicated in the 1989 massacre of six Jesuit priests.

According to students who went to Georgia, over 12,000 participants aged eight to 80 made the trip from 48 different states. Each year, the protesters camp outside the military base until the event reaches its climax when those brave enough choose to "cross the line," or trespass on the training grounds. Five Tufts students crossed that line this year, risking arrest and a 96-hour detainment. Since over 5,000 joined them, officials were unable to take action.

"The best part was that they couldn't detain us. It really felt good. We stood up to the threat and to see all those people willing to make the sacrifice. It was a really special experience," said sophomore Justin Sullivan, who explained line-crossers were expecting to stay until Thanksgiving Day. The Coalition made extensive plans in advance assuring that Tufts students would have a ride home if they were jailed for crossing the line.

Events leading up to the line crossing included non-violence workshops, concerts, and speakers including actor Martin Sheen and Father Roy Bourgeois, who spoke on the Georgia campus earlier this semester. Although protesters were determined to convey their message, the mood was not somber the entire time.

"The protest was really solemn, and really got everyone into the spirit of why we were there," Sullivan said. "After we crossed and came back, we celebrated the fact we could all come together, and that there are a lot of other people who care about this issue."

The SOA has responded to the annual protests, planning to change the school's name and give it its curriculum a more academic focus.

"One speaker said it was like pouring perfume on a toxic waste



Photo by Jamie Carlson

Sophomore Justin Sullivan, Northeastern student Kyle Gardner, and freshman Eric Tisch held crosses bearing the names of victims of brutalities by SOA graduates.

dump," said Sarah Babineau on the proposed changes. Rep. Sonny Callahan (R-Alabama) told the *New York Times* in July that the Academy had cleaned up its act. Douglass Hansen, a member of the Coalition who made the trip two years ago, explained his opposition to the group, saying he felt it was an inherent conflict for the SOA to promote democracy while training troops to fight.

"It's impossible to reconcile the violence with democracy," Hansen said.

The Coalition plans to forge onward, organizing a trip to Washington, D.C. in the spring among other events. Many members expressed regret about their inability to take part in the protests currently occurring in Seattle against the World Trade Organization, the group promoting free international trade with allegedly no regard for environmental matters.



Photo by Eric Anderson

Bradley greets Tufts student on the way to the podium.

## News Briefs



### Blind man helps study of color

A man who lost nearly all of his ability to see when he suffered brain damage after receiving a severe electrical shock has provided new insights into how humans perceive color.

Normal color perception in humans includes a phenomenon known as "color constancy," which allows a person to see a given color as the same under different light conditions. It requires the ability to compare the wavelength composition of light reflected from multiple colors.

Researchers at University College in London, the University of Rome in Italy, and the University of Ulster in Northern Ireland studied a patient known as PB. Although he lost most of his vision in the 1985 accident, he was still able to perceive colors consciously.

During a series of tests, the researchers found that his color constancy ability was severely defective. Brain scans showed that when PB perceived color, the parts of his brain that became active were those known to have heavy concentrations of cells that respond to different wavelengths of light and not those associated with color constancy.

This shows that different aspects of color perception involve different parts of the brain, the researchers say.

"We conclude that a partly defective color system operating on its own in a severely damaged brain is able to mediate a conscious experience of color in the virtually total absence of other visual abilities," they report in the Nov. 23 issue of the *Proceedings of the National Academy of Sciences*.

### Military facing exodus of enlisted women

WASHINGTON—Sylvia Azriel joined the Army this fall with the kind of enthusiasm the brass loves to see in recruits: She thought the Army was a well-organized, supportive place that would help her "find some purpose in my life." Before two months of basic training were up, however, the Pensacola, Fla., woman was out the door, acknowledging that she couldn't adjust to military life. "It was totally not what I expected," she said.

With recruiting in a deep slump, the Pentagon is pinning more and more of its hopes on young women like Azriel — without whom, top officials often say, today's military simply could not function. Yet year after year, women leave the services at higher rates than men, driven out by injuries, family considerations, job opportunities, and other causes, including a sense that the military just isn't right for them.

With the services' increasing dependence on women, the early departures signal trouble for the Pentagon. Women now account for 14 percent of active-duty personnel, up from ten percent a decade ago, and they make up 20 percent of new recruits.

The exodus is particularly unsettling for the Army: 47 percent of its enlisted women are gone, either by choice or involuntarily, before the end of three years, despite having signed up for terms averaging four years. The comparable attrition rate for Army men is 28 percent. Across all the services, 38 percent of women are out the door within three years, compared to about 33 percent for men.

### Enlarged heart, stomach growth also plagued panda

WASHINGTON—A post-mortem examination of Hsing-Hsing, the giant panda the National Zoo euthanized Sunday, found not only advanced kidney disease but also an enlarged heart and a potentially cancerous mass in his stomach, the zoo's chief pathologist said Monday.

"He really had an incredible amount of things going on," said Richard J. Montali.

Hsing-Hsing had been at the National Zoo since 1972, when he and his mate, Ling-Ling, arrived from China as a gift from the government following President Richard M. Nixon's historic visit there. Ling-Ling died of heart failure in 1992.

Zoo officials said Hsing-Hsing's kidney disease, diagnosed in May, was causing him so much suffering that it was more humane to put him to death. The panda also had arthritis, failing sight, and nosebleeds. His health declined dramatically over the past week, resulting in nearly full immobility. At 28, he was quite elderly for a giant panda.

Montali said the post-mortem examination and blood tests confirmed that "euthanasia was the right thing to do at this point. The sum total definitely explained his continual deterioration and the need for euthanasia."

The necropsy was performed Sunday and lasted ten hours, he said. It was done by zoo pathologists along with scientists from the Armed Forces Institute of Pathology and the Museum of Natural History. It will be four to six weeks before laboratory test results will be available to provide a complete picture of the panda's physical condition.

Compiled from the Los Angeles Times-Washington Post News Service and TMS Campus News Service

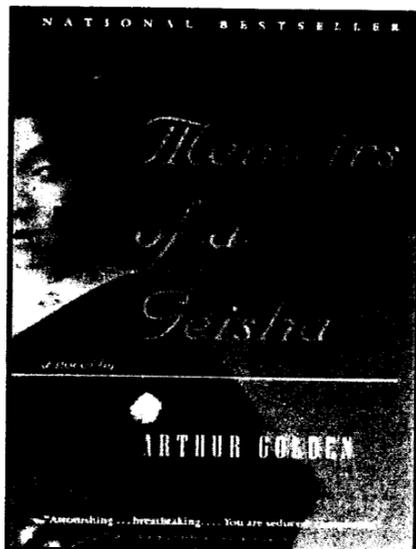
## The Daily Weekend Weather Forecast

Today	Tonight	Wednesday
<p>Cold, flurries High: 35</p>	<p>Windy, cold and flurries Low: 27</p>	<p>Windy, cold, light snow High: 35</p>

Welcome back from break everyone! Sorry, that is a bit late, but better late than never I guess. Anyway, the big story the next few days will be the cold and the flakes of snow in the air. A huge ocean storm is going to blow up well south and east of New England, lashing out at Tufts with fringe effects of wind and ocean effect snow squalls. There is a small chance that the storm could back in enough late tonight and Wednesday to bring some steadier snow to campus, but that is not indicated by most of the computer models at this time. Highs today won't get much above freezing! Bundle up out there.

— Weather forecast by Daily Washington Correspondent Andrew Freedman

## Tufts University Lecture Series Presents...



*Arthur Golden*

Author of the Best-Selling Novel:

## MEMOIRS OF A GEISHA

Thursday  
December 2, 1999

7:30 PM  
Goddard Chapel



Reception and book signing to follow; sponsored by the Japanese Studies Program



# Features

## Campus organizations honor all those lost to AIDS

Wednesday marks eleventh World AIDS Day, Tufts students help out in local area

by ANDREA WALTHER

Contributing Writer

December 1 marks the eleventh annual global day of mourning for those lost to HIV and AIDS.

Eleven years ago, when the first AIDS symptoms surfaced, doctors knew little about the virus' structure or replication. Years later, Tom Hanks made the gruesome symptoms and step-by-step progression of the virus more realistic when the movie *Philadelphia* made its way into living rooms across the country.

Now, nearly two decades after



World AIDS Day organizers hope to educate and involve Tufts community with activities

the disease's start, those who have tested positive for HIV are no longer careless drug users or prostitutes, but people who have, in most cases, had little or no contact with illicit activities.

On Wednesday, World AIDS Day, AIDS Outreach, Volunteering International-Oriented Students In Organizing Never-ending Service (VISIONS), and Health Services will be working together to organize a day filled with activities and events to spread AIDS awareness and promote student involvement.

AIDS Outreach, a program run in conjunction with the Leonard Carmichael Society (LCS), works to spread AIDS awareness, protection, and activism.

"We have a dedicated core group of volunteers who have taken the initiative to get the community more involved with the program," said Samantha Snitov, co-president of AIDS Outreach.

On a monthly basis, AIDS Outreach distributes "condoms and candies," but this year the group has some new plans. It has pro-

cured two blocks of the National AIDS Quilt, and is working to focus a portion of the freshman orientation program around HIV and Sexually Transmitted Disease (STD) awareness. In addition to tabling red ribbons and condoms in the campus center and dining halls, AIDS Outreach and Alcohol and Health Education have co-sponsored the distribution of bookmarks that contain AIDS statistics, hotline numbers, and confidential testing information.

Tufts' VISIONS program is a part of VISIONS Worldwide, Inc., a non-profit international organization made up of college, graduate, and professional school students who have dedicated themselves to improving public health around the world. VISIONS uses education to fight the AIDS epidemic, sending delegates to other countries, specifically India, to work closely with other non-governmental organizations to better understand the global perspective.

There are two aspects to VISIONS at Tufts. There is a commu-

nity outreach program and a peer education program. Through the community outreach, members volunteer at a number of places in and around Boston, including Community Servings, AIDS Action, and Children's AIDS Program.

VISIONS President Jessica Rosenzweig, has been in charge of creating an HIV/AIDS education curriculum for high school students, enabling VISIONS members to go to high schools in the area and teach. Their focus is on social and media pressures regarding issues of sex and drug use.

"My goal is to empower students with enough information so that they can make choices that will positively affect their health," Rosenzweig said. The organization is also helping to establish anonymous AIDS testing on campus.

Health Services has been working closely with student groups on campus such as LCS, the LGBT Resource Center, and the Alcohol and Health Education program, to promote safe sex and work on new

student initiatives. Health Services also spreads AIDS Awareness through its newsletters, which feature articles about the epidemic periodically.

A moment of silence will be observed tomorrow at 1 p.m. for the disease, which many campus organizations have worked to expose. The bell will ring twice signaling the moment's commencement. It will serve to remember the lives of the 2.6 million people who died of AIDS in 1999. It will also symbolize the reality that AIDS is a disease that affects us as students.

Another campus-wide activity includes a screening of *And The Band Played On*, a documentary of the story of HIV and AIDS, which will be shown at Tisch on Wednesday night.

The national patches to be displayed in the AIDS quilt will be joined by a patch AIDS Outreach has made. The AIDS Outreach patch will be added to the already massive quilt. The national quilt is so large that it was once stretched from Capitol Hill to the Washington Monument. Now, it is so big that it can never be put back together again. The quilt travels around the country in 12' x 12' blocks to schools and businesses. Each block is made up of individual 3' x 6' squares.

Another activity is a 15 to 20 minute Resident Assistant-sponsored information session in four dorms on campus. These talks will be led by students who will present information on HIV and AIDS, and then stay for a question and answer period. The sessions will be "forums for anyone to get information and ask questions," Snitov said.

World AIDS Day organizers are expecting that students will learn a lot from the events that are planned. "I am hoping that people will recognize HIV and AIDS as a problem that does affect our community here at Tufts, and that people will show their support by observing the moment of silence, wearing AIDS ribbons, and taking part in the activities," Snitov said.

Both AIDS Outreach coordinators and Health Services representatives are expecting that "most students at Tufts are from all parts of the world citizens and are fairly open to sharing their thoughts about HIV/AIDS," said Michelle Bowdler, Director of Health Services.

## Higher ed goes upscale to entice students

Los Angeles Times-Washington Post News Service

WASHINGTON — The University of Virginia, which founder Thomas Jefferson considered his proudest achievement, boasts an \$18.5 million aquatic and fitness center with three pools, a cafe and a mega-screen projection system enabling students to watch movies while bobbing about in inner tubes. "Jaws" was a recent hit.

Occidental College in Los Angeles spent \$14 million this year to renovate one of its historic buildings into "The Servery." The trendy eatery offers an on-premises bakery, a sushi bar, an alternative foods table and a pasta corner with an electronic sign that, a la Disneyland, counts down the minutes until a customer's food is ready.

And at tiny Trinity College, an all-women's Catholic school in Washington, officials have launched the first capital drive in the school's 100 years. They are seeking \$15 million to turn a 70-year-old dining hall into a food court and construct the first new building on campus in four decades: a sports center housing a gymnasium, swimming pool and other athletic facilities.

"We absolutely have lost good students who would have come here if we had had a gymnasium or a swimming pool," says Trinity's president, Patricia McGuire. As for the food, "the old-fashioned steam-table cafeteria with huge tubs of green beans swimming in water just doesn't cut it anymore. And it's very hard to get students to eat mystery meat."

Universities small and large, public and private, serving the wealthy and the not-so-well-connected are all seeing a boom in construction of recreational sports complexes, upscale food courts and other amenities designed to make campus life more attractive to prospective students. And behind the boom is old-fashioned free-market economics.

With the baby boomers long gone, many colleges and universities have more classroom spaces than students to fill them. Schools are competing any way they can — especially for students who don't need extensive financial aid or remedial instruction. Often that means investing millions of dollars to make campus life more attractive.

"Universities are trying to move their non-academic facilities up to a higher level," says Kevin Hom, a New York architect whose firm specializes in such projects. "It's what students are accustomed to and what parents want their children to be accustomed to. The

definition of minimal survival is different than it used to be."

No separate figures are available on how much is being spent on amenities, but they are believed to constitute a substantial portion of all college and university construction. Nationwide, institutions of higher learning spent more than \$7.3 billion on construction, additions and renovation projects of all kinds in 1998, up from \$6.4 billion in 1993, according to American Schools and Universities magazine, which has been conducting annual surveys for more than 20 years. But by the end of next year, the total is expected to more than double, reaching \$15.1 billion.

In addition to sports amenities and trendy eateries, colleges are making sure that dorms have microwave ovens and in-room refrigerators, as well as computer hookups, cable television and extra electrical outlets for the plugged-in generation.

"You've got to be able to get 57 channels," says Timm Rinehart, director of admissions for Temple University in Philadelphia. "An 18-year-old kid who can't get ESPN just doesn't work."

Temple, a gritty, no-frills urban university, has just spent \$10.5 million to build a recreational sports complex with two floors of the latest exercise equipment, an indoor track with skyline views and an eye-popping motorized climbing wall that lets you scramble up Half Dome without getting more than two feet off the ground.

"It's an absolute requirement for the average kid going to college to have these exercise facilities — not just the basics but high-tech stuff like the climbing wall," says Tom Maxey, director of enrollment services at Temple. "Unquestionably, we live in an exercise era."

The demand for quality amenities is not limited to wealthy campuses.

Although Trinity now serves a predominantly minority population and attracts many first-generation college students, that doesn't mean expectations for amenities are lower. McGuire tells of bumping into a disgruntled father in his daughter's dorm.

He was fumbling with a set of rabbit ears on her television set. "How do you expect these girls to get good reception if you don't have cable?" he demanded. McGuire tried to suggest the room's new Internet link was more important, but she got the message.

The father represented the voice of the market. "I think of it every single day of my life," McGuire says.

Northeastern University in Boston, like Trinity, serves many middle and working-class families and also faced a financial crisis several years ago. Yet it too is now investing in amenities.

Though Northeastern's founders sought students "from the humbler walks of life," the school's new 81,000-square-foot Marino Recreation Center contains the full panoply of StairMasters, aerobics studios, basketball courts and saunas. It also includes a full-service supermarket, a French bakery and an Italian restaurant.

To be sure, many schools have expanded academic facilities as well. There is a boom in college library construction. And classroom buildings are being added at Temple and elsewhere, with an emphasis on electronic marvels such as pull-down screens linked to the Internet and ready access for student laptops.

But it is the perks, school officials say, that are helping drive up the costs of higher education. Even in cases where builders finance the construction, the costs are passed on to students, and many worry about the financial burden. But most colleges, private as well as public, feel they have little alternative if they are to remain competitive.

The Daily



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Lesley, and Sheryl.  
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TUESDAY EVENING		① - TIME WARNER ② - OVER AIR CHANNELS ③ - TUFTS CONNECT										NOVEMBER 30, 1999		
	6:00	6:30	7:00	7:30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30	12:00	12:30
<b>BASIC CHANNELS</b>														
WGBH	②	Newshour With Jim Lehrer	Boston	Keeping Up	Life Beyond Earth (In Stereo)					Sarah McLachlan: Mirrorball (In Stereo)			Charlie Rose (In Stereo)	
WBZ	④	News	CBS News	Hollywood Sq.	Ent. Tonight	JAG "Mishap" (In Stereo)	60 Minutes II (In Stereo)	Judging Amy "Crowded House"	News	Late Show (In Stereo)			Late Late	
WCVB	⑤	News	ABC Wld News	Inside Edition	Chronicle	Spin City	Dharma-Greg	Dharma-Greg	Spin City	10-Fascinating People	News	Nightline	Politically Inc.	Hollywood
WLVI	⑥	Sister, Sister	Fresh Prince	Friends	Nanny	Buffy the Vampire Slayer	Angel "Hero" (In Stereo)	News		Friends	Nanny	Change-Heart	Change-Heart	
WHDH	⑦	News	NBC News	Wheel-Fortune	Jeopardy!	Just Shoot Me	3rd Rock-Sun	Will & Grace	Just Shoot Me	Dateline (In Stereo)	News	Tonight Show (In Stereo)	Late Night	
WSBK	⑧	Judge Judy	Judge Judy	Seinfeld	Frasier	WWF's Greatest Hits (In Stereo)	The Strip (R) (In Stereo)	Star Trek: Voyager (In Stereo)	Blind Date	Ricki Lake (R) (In Stereo)			Paid Program	
WFXT	⑨	3rd Rock-Sun	Drew Carey	Simpsons	Drew Carey	That '70s Show	That '70s Show	Party of Five (In Stereo)	News	Simpsons	Home Improve.	Newsradio	Unhappily	
WABU	⑩	Supermarket	Shop 'Til Drop	Family Feud	Family Feud	Chicken Soup for the Soul	Touched by an Angel	Diagnosis Murder (In Stereo)	Destination Stardom (R)	Newlywed Gm.	Dating Game			
WENH	⑪	Newshour With Jim Lehrer	Business Rpt.	Keeping Up	Irish Tenors (In Stereo)			Keeping Up Appearances	To Be Announced	Instructional Programming				
WGBX	⑫	Arthur (R)	Business Rpt.	Newshour With Jim Lehrer	Guy Lombardo: Danced	Visions of Italy: Northern Style (R)		Boston Arts	World News	Boston	Transistorized! (In Stereo)			
WNDS	⑬	Simpsons	Judge Lane	News	Real TV	★★½ The Naked Gun 2 1/2: The Smell of Fear (1991, Comedy)		News	Hollywood Sq.	Wheel-Fortune	Jeopardy!	Jerry Springer (R)		
<b>CABLE CHANNELS</b>														
A&E	⑳	Simon & Simon	Law & Order "Discord"	Biography: Marquis de Sade	Investigative Reports (R)	City Confidential (R)	Law & Order "Performance"	Biography: Marquis de Sade						
CNBC	㉑	Edge	Business Center	Upfront Ton.	Hardball	Rivera Live	News With Brian Williams	Hardball (R)	Rivera Live (R)					
CNN	㉒	Worldview	Moneyline Newshour	Crossfire	World Today	Larry King Live	Newsstand	Sports Tonight	Moneyline	Larry King Live (R)				
COM	㉓	Saturday Night Live	Daily Show (R)	Stein's Money	Saturday Night Live	Saturday Night Live	PulpComic	Com.-Presents	Daily Show	Stein's Money	Saturday Night Live			
CSPAN	㉔	House of Representatives	House of Representatives	Prime Time Public Affairs				Prime Time Public Affairs (R)						
DISC	㉕	Your New House (R)	Wild Discovery: South America	Grand Coulee Dam (R)	New Detectives (R)	FBI Files "Murdering Cowboy"	Grand Coulee Dam (R)	New Detectives (R)						
E!	㉖	Talk Soup (R)	News Daily	Fashion Emer.	Search Party	Talk Soup	Scandals	True Hollywood Story (R)	Making of a Supermodel (R)	Howard Stern	Howard Stern	Wild On "Wild on the Vine" (R)		
ESPN	㉗	Sportscenter	College Basketball: ACC/Big Ten Challenge -- Wis. at Wake Forest	College Basketball: ACC/Big Ten Challenge -- Duke at Illinois	Sportscenter			50 Greatest	50 Greatest					
ESPN2	㉘	Street Rodder	Drag Race	NFL 2Night	College Basketball: ACC/Big Ten Challenge -- Iowa at Md.	College Basketball: ACC/Big Ten Challenge -- Va. at Minnesota	NHL 2Night	NBA 2Night	NFL 2Night (R)					
HIST	㉙	Air Combat "Paratroopers"	20th Century (R)	Sports: Games of Combat	Top Speed: Air	Engineering Disasters (R)	Civil War Journal (R)	Sports: Games of Combat						
LIFE	㉚	Golden Girls	Golden Girls	Intimate Portrait "Jaclyn Smith"	Chicago Hope "Liver Let Die"	★★ A Family Divided (1995, Drama) Faye Dunaway	Golden Girls	Golden Girls	Designing	Mysteries				
MTV	㉛	Global Groove	MTV Jams	Beat Suite	TRL Wanna	TRL (R) (In Stereo)	Head Trip (R)	Fashionably Loud V (In Stereo)	Loveline (In Stereo)	Return of Rock	Limp Bizkit			
NECN	㉜	New England This Evening	NewsNight	New England This Evening	NewsNight	PrimeTime-New England	One Game	NewsNight	PrimeTime-New England (R)					
NICK	㉝	All That	Catdog	Hey Arnold!	Rugrats	Catdog	Skeeter	Welcome Back	Welcome Back	Welcome Back	Welcome Back	Welcome Back	Welcome Back	To Be Announced (In Stereo)
SCIFI	㉞	Hercules: Legendary Jmys.	Sentinel "Warriors" (In Stereo)	Sentinel "Three Point Shot"	Sentinel "The Girl Next Door"	Sentinel "Poachers" (In Stereo)	Poltergeist: The Legacy	Friday the 13th: The Series						
TNT	㉟	Due South "The Edge"	ER "Dead of Winter" (In Stereo)	NBA Basketball New York Knicks at Philadelphia 76ers. (In Stereo Live)	Inside the NBA	★★★ The Blues Brothers (1980, Comedy) John Belushi.								
TOON	㊱	Batman-Series	Scooby Doo	Scooby Doo	Dexter's Lab	Courage-Dog	Chicken	Bugs & Daffy	Tom and Jerry	Flintstones	Courage-Dog	Chicken	Batman-Series	Dragon Ball Z
USA	㊲	Baywatch "Go for the Gold"	JAG "Washington Holiday"	Walker, Texas Ranger	★★ Sudden Death (1995, Drama) Jean-Claude Van Damme.	Walker, Texas Ranger	Silk Stalkings "Family Values"							
WTBS	㊳	Roseanne	Roseanne	Fresh Prince	Fresh Prince	★★★★ Goldfinger (1964, Adventure) Sean Connery, Gert Frobe.	★★½ The Man With the Golden Gun (1974, Adventure) Roger Moore.							

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<p><b>PIZZA</b></p> <table border="0"> <tr> <td></td> <td style="text-align: center;">Medium</td> <td style="text-align: center;">Large</td> </tr> <tr> <td>Cheese</td> <td style="text-align: right;">4.55</td> <td style="text-align: right;">7.85</td> </tr> <tr> <td>1 Toppings</td> <td style="text-align: right;">5.75</td> <td style="text-align: right;">8.95</td> </tr> <tr> <td>2 Toppings</td> <td style="text-align: right;">6.75</td> <td style="text-align: right;">9.95</td> </tr> <tr> <td>3 Toppings</td> <td style="text-align: right;">7.25</td> <td style="text-align: right;">10.75</td> </tr> <tr> <td>Hawaiian</td> <td style="text-align: right;">8.75</td> <td style="text-align: right;">9.95</td> </tr> <tr> <td>Veggie</td> <td style="text-align: right;">8.85</td> <td style="text-align: right;">10.25</td> </tr> <tr> <td>Super Veggie</td> <td style="text-align: right;">7.85</td> <td style="text-align: right;">11.95</td> </tr> <tr> <td>Theo's Special</td> <td style="text-align: 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peppers, artichoke, eggplant, pepperoni, sausage, bacon, meatball, hamburger, olives, broccoli, spinach, ham, salami, pineapple			Pizza Slices			Cheese 90c	Pepperoni \$1.15	Veggie \$1.25	<p><b>GOURMET PIZZA</b></p> <table border="0"> <tr> <td></td> <td style="text-align: center;">Medium</td> <td style="text-align: center;">Large</td> </tr> <tr> <td>Mediterranean</td> <td style="text-align: right;">7.25</td> <td style="text-align: right;">11.25</td> </tr> <tr> <td>Spinach, red onion, feta cheese</td> <td></td> <td></td> </tr> <tr> <td>New York</td> <td style="text-align: right;">7.25</td> <td style="text-align: right;">11.25</td> </tr> <tr> <td>Buffalo Chicken, red onion, red pepper</td> <td></td> <td></td> </tr> <tr> <td>Afghan</td> <td style="text-align: right;">7.25</td> <td style="text-align: right;">11.25</td> </tr> <tr> <td>Chicken, red onion, spinach, parm. cheese</td> <td></td> <td></td> </tr> <tr> <td>Aglio Asparagus</td> <td style="text-align: right;">7.25</td> <td 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onion, feta cheese			New York	7.25	11.25	Buffalo Chicken, red onion, red pepper			Afghan	7.25	11.25	Chicken, red onion, spinach, parm. cheese			Aglio Asparagus	7.25	11.25	Ham, asparagus, cheddar/parm. cheese			Kalamata Supreme	7.25	11.25	Black olive, fresh tomato, feta cheese			Aginara Grande	7.25	11.25	Artichoke, asparagus, black olives			Grande Canadian	7.75	11.75	Bacon, onions, tomatoes, olives			Vegetarian Delight	8.50	13.25	Tomato, broccoli, spinach, onions, garlic, artichoke, cheese, olives			<p><b>BUFFALO STYLE CHICKEN</b></p> <table border="0"> <tr> <td></td> <td style="text-align: center;">Sm.</td> <td style="text-align: center;">Med.</td> <td style="text-align: center;">Lg.</td> </tr> <tr> <td>Buffalo Wings</td> <td style="text-align: right;">4.50</td> <td style="text-align: right;">7.95</td> <td style="text-align: right;">11.50</td> </tr> <tr> <td>Buffalo Tenders</td> <td style="text-align: right;">4.50</td> <td style="text-align: right;">7.95</td> <td style="text-align: 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Med.	Lg.	Buffalo Wings	4.50	7.95	11.50	Buffalo Tenders	4.50	7.95	11.50	Served with Bleu Cheese				w/Sauce	4.95	w/Meatball	5.95	w/Chicken Cutlet (Fresh Homemade)	5.95	w/Veal Cutlet (Fresh Homemade)	5.95	w/Sausage	5.95	w/Eggplant	5.95	w/Mushrooms	5.95	w/Broccoli	5.95	Chicken & Broccoli (w/Alfredo Sauce)	7.50	<p><b>CALZONES</b> Available with same toppings as Pizza. One size only</p> <table border="0"> <tr> <td>Cheese</td> <td style="text-align: right;">5.75</td> </tr> <tr> <td colspan="2" style="text-align: center;">Each additional topping 80c</td> </tr> <tr> <td>Steak Calzone</td> <td style="text-align: right;">7.85</td> </tr> <tr> <td>Buffalo Chicken</td> <td style="text-align: right;">7.85</td> </tr> <tr> <td>Italian Calzone</td> <td style="text-align: right;">7.85</td> </tr> </table> <p><b>HOT SUBS</b></p> <table border="0"> <tr> <td></td> <td style="text-align: center;">Medium</td> <td style="text-align: center;">Large</td> </tr> <tr> <td>Meatball</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Veal Cutlet (Homemade)</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Chicken Cutlet (Homemade)</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Sausage</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Grilled Chicken Tenders</td> <td style="text-align: right;">4.10</td> <td style="text-align: right;">5.25</td> </tr> <tr> <td>Chicken Finger</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>BBQ Tips</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Hamburger</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Cheeseburger</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>Hot Pastrami</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>Eggplant</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>BLT</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>Grilled Veggie</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.50</td> </tr> <tr> <td>Western</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>Bacon &amp; Egg</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Pepper &amp; Egg</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Ham &amp; Egg</td> <td style="text-align: right;">3.95</td> <td style="text-align: right;">4.90</td> </tr> <tr> <td>Souvlaki (beef)</td> <td style="text-align: right;">4.10</td> <td style="text-align: right;">5.25</td> </tr> <tr> <td>Souvlaki (Chicken)</td> <td style="text-align: right;">4.10</td> <td style="text-align: right;">5.25</td> </tr> <tr> <td colspan="3" style="text-align: center;">(Extra Veggies 10c ea.)</td> </tr> </table> <p><b>ROLL UPS</b> On Lavash</p> <table border="0"> <tr> <td>Pastrami Overdose</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>Onion, pepper, Russian dressing, melted cheddar</td> <td></td> </tr> <tr> <td>Artichoke Melt</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>Peppers, tomatoes, olives, melted cheddar</td> <td></td> </tr> <tr> <td>Supreme Turkey</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>Onions, peppers, bacon, melted cheddar</td> <td></td> </tr> <tr> <td>Veggie Melt</td> <td style="text-align: right;">4.95</td> </tr> <tr> <td>Spinach, onions, peppers, mushrooms, olives, tomatoes, melted cheddar or provolone</td> <td></td> </tr> </table>	Cheese	5.75	Each additional topping 80c		Steak Calzone	7.85	Buffalo Chicken	7.85	Italian Calzone	7.85		Medium	Large	Meatball	3.95	4.90	Veal Cutlet (Homemade)	3.95	4.90	Chicken Cutlet (Homemade)	3.95	4.90	Sausage	3.95	4.90	Grilled Chicken Tenders	4.10	5.25	Chicken Finger	3.95	4.90	BBQ Tips	3.95	4.90	Hamburger	3.95	4.90	Cheeseburger	3.95	4.95	Hot Pastrami	3.95	4.95	Eggplant	3.95	4.95	BLT	3.95	4.95	Grilled Veggie	3.95	4.50	Western	3.95	4.95	Bacon & Egg	3.95	4.90	Pepper & Egg	3.95	4.90	Ham & Egg	3.95	4.90	Souvlaki (beef)	4.10	5.25	Souvlaki (Chicken)	4.10	5.25	(Extra Veggies 10c ea.)			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Hope you enjoy today's crossword puzzle! The Tufts Daily: we know what you want.

# Arts & Entertainment

## Fights abound in latest episode Jen has tiff with mom, Leary divorce is finalized

by WILL KINLAW

Daily Editorial Board

Another lame episode of *Dawson's Creek* this week — isn't that typical? The show got

### WB Commentary

off to a slow start when Pacey and Jen went grocery shopping for Grams' Thanksgiving dinner. Although the two continued discussing their casual sex contract, it was clear that both were too nervous to actually make good on the "pre-gettin' busy agreement." Jen returned home from the store only to find that her estranged mother had dropped by unannounced for the holidays. Love those dramatic holiday reunions. Grams tried to convince her that the time had come to make peace with her mother, but Jen disagreed. What a shocker!

"You've crossed some sort of threshold, and I know that you will choose the right way," Grams told her, preaching on about how much more mature

and self-confident Jen has become over the last year. As soon as we saw her mom for the first time, though, we knew where Jen gets it. Unfeeling and frigid, Ms. Lindley is the embodiment of bitchiness. This was most evident in a conversation she had with Dawson when he decided to fill her in on the entire Eve saga. He explained that the daughter she gave away is looking for her — that Jen doesn't know — and that the girl's name is Eve.

"We're very good friends, I care very deeply for her and I don't want to see her get hurt," Dawson told her. She responded with a less-than-convincing "neither do I," shot him a frosty glare, and stomped off.

Meanwhile, Pacey and Andie were having pubescent problems of their own. When both showed up at Grams' house for dinner, tensions ran high. When Pacey said he would leave to avoid public bickering with his ex, Jack intervened.

"You're not going anywhere.

It's Thanksgiving. I think it's pretty cool of Grams to play host to this group of misfits, and if the two of you can't get over your history for just a couple of hours and enjoy spending time with your friends, you should be home eating a TV dinner... so get over yourselves, okay?" he told them forcefully. Damn. A noble but vain effort. Although they avoided head-on confrontation, the two spent the entire rest of the evening talking to others about their ex-relationship.

As the evening progressed, Jen slowly realized that she had to come clean with her mother. Calling her "the most selfish woman" she had ever seen, Jen ripped into her mom for not calling or writing for an entire year. Her mom explained that she is lonely and cold, and that she sent Jen away so that she could avoid divorcing her husband. Her dependence on her husband is so great that the prospect of a divorce is daunting, and the prospect of living alone horrify-



Pacey is still waiting for the right time to get it on with Jen.

ing. Jen seemed to understand, and the two parted on decent terms. Years of abandonment issues tossed aside. Gotta love that holiday spirit.

Dawson's parents apparently do not share the same sense of dependence, and they took advantage of the holiday spirit to tell D that their divorce is final. Dawson, selfishly distressed by their decision, decides to go "crazy" with Joey.

"So what do you say we really cut loose tonight — act out our teenaged angst in unweaned, wonton, destructive ways," he asked Joey.

"What do you have in mind," she questioned, ever innocent. She should know by now not to get her hopes up.

"Sex... drugs and rock n' roll," he replied lamely, "or we could just sit here and have a mind blowing three-hour con-

versation." That sounds more like D. I'm surprised they haven't yet aired the "Dawson makes a documentary on divorce" episode.

Jen, initially frustrated that the visit with her mother didn't go well, dragged Pacey into the shed and insisted that it was time to make good on their deal. Pacey refused, however, saying that she is too angry and wants to get it on for the wrong reasons. Blah blah. Very disappointing.

Later, she decided he was right, and thanked him for his discretion. "Pacey, you're a 16-year-old boy — that must have taken superhuman restraint." Hmmm. What a self-flattering remark. Maybe Pacey just found the idea of getting it on with Jen so repulsive that he just used the angry thing as an excuse. You be the judge.

## Get your ears on the Internet

Listen.com will simplify your searching process

by ADAM MACHANIC

Daily Editorial Board

Anyone who has used the Internet for more than a few minutes most likely has encountered the infamous MP3 music file. Utilizing high-speed technology, hoards of listeners trade music back and forth over the net, using it like a big record store, their computers playing the part of the stereo

system back home. The technology doesn't allow music to sound quite as good as a CD, but thanks to the technology, people have managed to build collections with thousands of songs on their hard drives.

A variety of search engines for the MP3 format have popped up, most of them small, unreliable, and illegal. The largest and most well-known of these, probably due to its name, is *Mp3.com*. However, this site features tracks that have been released only to that site and does not search the entire Internet. Furthermore, most of the performers featured therein are independent. The site is good for tracking down new music, but how can someone find out what

this or her favorite artist has released to the net?

The answer is *Listen.com*, the newest MP3 search engine available to the public. *Listen.com* searches the entire Net, including artists' own sites, independent sites, and tracks released by *Listen.com* itself. The catch is that the tracks must be legally released on the Internet, so *Listen.com* won't find the bootleg copies that MP3 collectors love so much.

*Listen.com*'s respect for the law unfortunately ends up limiting the user. For instance, a search for "Metallica" ends up with two choices, both of them options for downloading the full new album, *S&M*. What if one wishes to grab "Ride the Lightning," though? With *Listen.com*, you're out of luck.

On the flip side, *Listen.com* is extremely fast, easy to use, and comprehensive. One can assume that if it's legally on the Net, *Listen.com* has it available in the search engine. Entering search criterion is simple, and first-time users should have little trouble navigating the site

and determining which of their favorite artists have content available for download. Site design is attractive and not too hard on the eyes.

*Listen.com* is a useful tool, but the discerning collector of MP3 music probably will require other resources to take advantage of the media.

## Boston waits for the 'Messiah'

by DARARESNIK

Daily Editorial Board

So, you're achingly full and your pockets are empty from all the shopping you did last Friday, both of which are sure signs that Thanksgiving has past and the holiday season has officially begun. The stores have their Christmas and Hanukkah displays out, and electric menorahs, fake snow, and plastic Santas abound. The streets are lined with trees strung with festivity lights, and the weather's finally getting a little bit wintery. If you're in the holiday spirit, and looking for some lovely music, the Handel and Hayden Society has something to put you in the Christmas spirit—their annual performance of Handel's "Messiah."

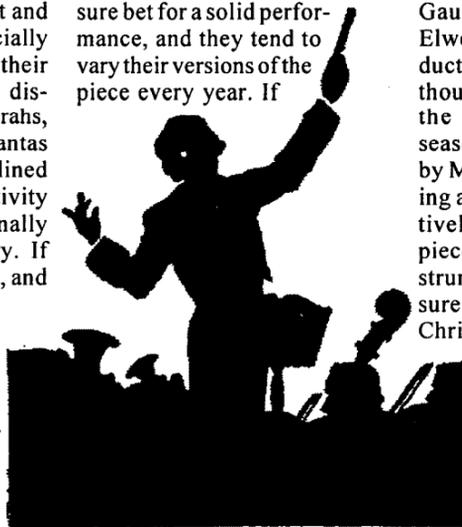
The Handel and Hayden Society is the oldest musi-

cal organization in the United States and it has been performing the "Messiah" yearly since 1854. Though the piece is a tradition everywhere, the Handel and Hayden Society is a sure bet for a solid performance, and they tend to vary their versions of the piece every year. If

you have seen it before, guaranteed, they have made changes so that when you see it again, it won't be nearly the same piece.

This year, audiences will hear the voices of soloists Karina Gauvin, Jennifer Lane, John Elwes, and Brett Polegato conducted by Andrew Parrott. Although Handel himself rewrote the piece many times, this season's version was adapted by Mozart, who composed during a later era, adding a distinctively different flavor to the piece with a few more wind instruments than the original. It is sure to keep everyone in the Christmas spirit.

The 'Messiah' will be performed at Symphony Hall Dec. 3-6. Tickets cost \$25-\$65 and are available at the box office. Call (617) 266-1492 for more information.



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Having received his doctorate from Union Graduate School in 1984, Dr. Jawanza Kunjufu has worked for a number of years exploring images and the relationships of black people in America. As part of this exploration, Dr. Kunjufu has authored numerous books including *Developing Positive Self Images and Discipline in Black Children*, *Motivating and Preparing Black Youth for Success*, *A Psycho-Social Analysis of Values*, and *Countering the Conspiracy to Destroy Black Boys (Volumes 1-4)*, *Sankofa-Stories of Power, Hope and Joy*, and *Great Negroes Past and Present Volume II*. His work has appeared in various journals and magazines and Dr. Kunjufu has been the featured guest speaker at a number of universities and colleges, as well as community organizations. Dr. Kunjufu is also the Executive Producer of the movie *Up Against the Wall* focusing on Black family values.

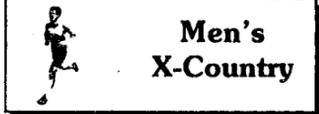
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# Sports

## Men finish ninth in the nation

by NEIL TAYLOR  
Senior Staff Writer

The men's cross-country team was performing under an enormous amount of pressure this sea-



### Men's X-Country

son — it was a pressure, however, that was mostly self-imposed. A disappointing 13th place finish at Nationals last year left a sour taste in its mouth, but the returning core of the team vowed to improve. Although the road was very rocky, the team was able to post a ninth place finish at Nationals this year, the second best in school history.

"In the grand scheme of things, a ninth place finish for a team that hadn't even made nationals five years ago is great," said sophomore Jason Mann. "We know we are a national contender, but we've finally made everyone else see it."

Trying to establish themselves as a nationally ranked team was a formidable task, especially considering the Jumbos were plagued by injuries for the majority of the season. Many of the races early in the season ended in disappointment because the team was not at full strength.

As the races became more important, though, the three seniors on the team stepped up to fill leadership roles and helped turn an uncertain season into a winning one. In an often individually-centered sport, it was the close-knit teamwork that eventually made the Jumbos successful.

"Though it is harder to define and easy to malign, the importance of teamwork and teammates in this sport is greater than any other sport in which I've participated," Mann said.

Senior Matt Lyons ended his cross-country career as the obvious leader on the team, and his

humble yet confident attitude was reflected in his running as he led the team week after week. Setting multiple personal records throughout the season, Lyons showed that even top runners have room to improve.

Senior Steve Kaye also showed a tremendous leadership presence in finishing right behind Lyons at almost every event. Each time Lyons was not running up to par, Kaye was there to fill in the gap. Winning the ECAC Championship was clearly a personal highlight for Kaye, along with his first place team finish at Nationals.

In addition, Senior Pete Rodrigues consistently finished among the top five and, despite a slow start, came on strong and set many personal records as the season progressed.

The highlight of the season was clearly the New England National qualifier race, where the team finished second, topping longtime-rival Williams College. All of the runners finished with personal best times and the Jumbos lost only to powerhouse Keene State.

"Being second at the New England Region qualifier was a high point in the season," said sophomore Ben Smith, "but there just isn't anything like running at Nationals."

The national race, held in Oshkosh, Wisconsin, was the ultimate test for the team. The three seniors had been part of a squad that finished seventh in this event their freshman year, and finally had a supporting cast worthy of possibly duplicating the feat. Although the team did not better the previous seventh place performance, every runner but Lyons set a new personal record and Tufts finished a respectable ninth.

"The nation seemed a good amount stronger overall this year," Smith said, "and I think that trans-

lated to how we placed as a team. We definitely aren't upset about ninth, but I think if we had run as well at Nationals last year as we did this year, we would have placed much higher than ninth."

Among the teams defeated by the Jumbos was Williams. In another extremely close match, Tufts proved that their victory over Williams the week before was not a fluke.

"Perhaps we didn't reach our goal of seventh in the country," said junior Dave Patterson, "but we did beat all of the New England teams besides Keene State, which is a fairly big accomplishment for us."

"I definitely feel like each person on the team ran their hearts out at Nationals," Kaye said. "We had the best team race we've had all season, and it was good for ninth place. We were looking to place a little higher, but you cannot be disappointed by a race like that."

Will losing three key seniors be the demise of an extremely successful cross-country legacy? Few members of the optimistic team think so. The tradition that they have built over the past few seasons should translate into strong performances for years to come.

"It is very hard to recover from losing three seniors," Kaye said. "The underclassmen are, however, more experienced than any other group that we've had before. All it takes is for a couple of guys to step up and train hard over the summer, and there is no question that they can return to Nationals."

"Most people would say that the fact that we are losing three of our top four finishers at Nationals makes next year a rebuilding year," Smith said. "I think we have the returning runners right now who, after a year of training, will be able to run with the team we had this year."



Photo by Alison Chapman

Women harriers finished 11th at National Championships, in Osh Kosh, Wisconsin.

## Women's X-country gets 11th at nationals

by ANN MAURER  
Senior Staff Writer

After missing a chance at Nationals last fall, coming up short by only one spot at the New En-



### Women's X-Country

gland Division III qualifiers, the women's cross country team began this season determined not to relive that disappointment. By the season's end, the women harriers had redeemed themselves — and then some — finishing 11th place overall in the 1999 National Championships.

When the women began their season, they had several goals, including a trip to Nationals, closing the gaps between Jumbo runners, and taking something positive from every race. The team also prioritized for hard work and set its sights on a top four finish at the

NESCAC Championships. With a tremendous work ethic and clear focus, the Tufts' women achieved every goal this fall.

Last weekend's National Championship race in Wisconsin brought the Jumbos the national respect and recognition that they deserve. Two Jumbo women, seniors co-captain Caitlin Murphy and senior Cindy Manning, earned the distinction of All-American athletes at the race by finishing among the top thirty-five women in the nation.

However, this year's trip to nationals did not come easy. Despite last year's strong performance and the obvious strength and potential of this year's team, the Jumbos had a very difficult time stepping up to the level that Championships demand. When it began the season, the team faced several minor injuries. Coach Branwen Smith-King made it clear to the women that their first priority was to take care of their bodies. Many of these women, including Murphy, successfully nursed their bodies to become key players on the road to Wisconsin. Unfortunately, the injuries to sophomores Amanda Watson and Lauren Esposito, as well as freshman Alyson White, seriously threatened the Jumbos' chances.

Fortunately, the season was rich with successful individual performances. Manning proved, for yet another season, to be the team's top runner. She was consistently the first Jumbo to finish races, possessing the ability to match and defeat the best runners from all over New England. Moreover, she pushed her teammates to try and match her performance, and they responded to the challenge in resounding fashions.

Junior Leslie Crofton also proved her capability to lead the team this season. She was the first and strongest Jumbo to challenge Manning's lead and was a continuous force in closing the gaps among the team's top runners.

"Leslie has been on fire this season," Murphy said. "She started out the season strong and has kept the momentum up."

Murphy had an unbelievable season of her own this fall. Due to

## Fencing to rebuild, take stab at competition

Team comprised of mostly new faces attempts to become a true team

by ADAM KAMINS  
Daily Editorial Board

Rumor has it that when the fencing team convened to prepare for the season, nametags were re-



### Fencing

quired and games intended to break the ice, usually reserved for freshman orientation, had to be dusted off.

While that may be a bit extreme, there is a shortage of familiarity and experience that may plague the Jumbos this season. After a successful 1998-99 season, only four members of the team are returning, giving 1999-00 the appearance of a great unknown.

One of Tufts' lesser-known teams, the fencing program requires an introduction to most students. The team is comprised solely of women and competes with opponents from up and down the East Coast. The sport itself features three weapons, a foil, epee, and sabre, and there are athletes who specialize in each. This year, there will be a sabre team compe-

tion, while last year fencing with the sabre was only an exhibition.

Each fencer faces someone from the opposing team, but only an opponent with the same weapon. Consequently, as everyone specializes in a particular weapon, there will be three fencers for each weapon within the team. Last season, there were four epee and four foil fencers.

The further segmentation of competitions will be difficult to bear for the Jumbos, given the losses that were dealt with over the course of the off-season. In addition to losing three members of the team to graduation — in foil Lilia Chen and epees Tamar Aguilan and Sarah Welch — four other athletes are no longer with the team for a variety of reasons.

"It is a little disappointing that we lost so many members of our team last year," said junior epee team captain Amy Dickinson. "We had quite a successful year."

With the team barely resembling the one that had a great deal of success last winter, expectations are scaled down a bit. This is mainly due to the team's collective lack of experience. Many of the Jumbos'

fencers have never fenced competitively before. For those fencers, much of the season is expected to be an adjustment until they get accustomed to their roles.

That was part of the reason that the team had a somewhat disappointing beginning to its 1999-2000 campaign. With a series of tough finishes on Sunday, Nov. 21 at Brown, the team left Providence with a bitter taste in its mouth. With Brown, Johns Hopkins, and Boston College all competing against the Jumbos, there was only limited success for a young Tufts team.

This weekend, the Christmas Open looms for the Jumbos' fencing team, before a month-and-a-half-long hiatus for winter break. From there, the team will be playing on a fairly regular basis, with the New England Championship Meet at the end of February, followed by the NIWFA Championships at Drew University a week later to close out the campaign.

While the team hopes for a successful year in 1999-2000, all signs point to that being improbable at this point. A more realistic goal is for the four returning fencers to have success in competi-

tions like the Big One, which took place at the beginning of the month. If the veterans can carry the team, success could possibly follow.

"My goals for the team are to use this as a rebuilding year," Dickinson said. "Hopefully, next year we will be able to win New England's."

For now, there is little else that can realistically be expected out of the young squad. Except maybe to have learned each other's names.

### UPCOMING SCHEDULE

#### Tuesday, November 30

Men's Basketball: @ Suffolk, 7:30 p.m.

Women's Basketball: vs. Babson, 7 p.m.

Women's Squash: @ Wellesley, 7 p.m.

#### Wednesday, December 1

Hockey: vs. St. Michael's, 7 p.m.

Men's Swimming & Diving: @ Babson, 7 p.m.

Women's Swimming & Diving: @ Wellesley, 7 p.m.

see X-COUNTRY, page 10

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# Government investigates Boeing

## A number of airliners' systems fail safety inspections

Los Angeles Times-Washington Post News Service

WASHINGTON—The Federal Aviation Administration Monday ordered a special inspection of Boeing Co. after a series of quality-control problems, including improperly tightened bolts and use of material that failed to meet flammability standards.

Beth Erickson, the FAA's director of aircraft certification, said the FAA has determined that the problems do not represent a safety hazard and "these issues appear to be isolated." But she said a special eight-member FAA team will determine whether the problems go deeper and will recommend corrective action.

Erickson said she could not say whether the three-month inspection will result in production slowdowns at three Boeing plants in Everett, Renton and Auburn, Wash., because "their ability to deliver aircraft is a secondary issue for us."

The federal inspection is an embarrassment for Boeing, which is locked in a worldwide battle with the European consortium Airbus Industrie to be the top manufacturer of commercial airliners, a position held for decades by Boeing but which Airbus appears to be slowly winning. Boeing, the only major airliner manufacturer in the United States, is responsible for a huge chunk of the United States' balance of trade.

Erickson said major manufacturers such as Boeing undergo full comprehensive inspections every two years. Unscheduled special inspections may be called at any time if accidents or other

unusual problems raise FAA concerns, she said.

In this case, four incidents prompted the special inspection, all of them reported to the FAA by Boeing: American Airlines mechanics discovered 16 improperly tightened bolts in a Boeing 767 tail section. Erickson said Boeing had determined that

**"Fiberglass ducts that carry heating and air conditioning through the passenger cabins were applied with too much adhesive, leaving them unable to pass flammability tests."**

an incorrect torque wrench had been used because of a difference between Boeing requirements and the work instructions given to workers.

Drip shields, which form a condensation barrier to keep water out of cockpit electronics, did not pass flammability tests in a number of planes and were improperly applied with adhesive. Delivery of 34 new 747, 757, 767, and 777 model jets were delayed to ensure that the drip shields were assembled correctly.

Fiberglass ducts that carry heating and air conditioning through the passenger cabins were applied with too much adhesive, leaving them unable to pass flammability tests.

Fuel-cell doors, which provide access to fuel tanks, were cleaned with a new type cleaning fluid after the Environmental Protection Agency banned use of the former cleaning fluid. But a corrosion inhibitor did not bond well to the doors after use of the new fluid, and it began

flaking off and showing up in fuel filters.

Sue Bradley, a Boeing spokeswoman, acknowledged the inspection was a public relations problem. "Certainly the visibility of all these unrelated issues surfacing at once has not been the easiest of situations," she said. "But... we accept the responsibility. We can't afford to lose the confidence of the customer and the flying public."

FAA last year ordered a narrowly focused inspection of Boeing after the 1997 crash of a Silkair Boeing 737 jet, when some bolts were discovered missing in the wreckage; later it was determined they popped off because of the crash, not before it.

Erickson said this time a team of inspectors, drawn from the FAA's Northwest Mountain Region and the New England Region, would examine the company more broadly, paying close attention to whether Boeing's procedures comply with FAA rules and FAA-approved Boeing procedures. She said they will also delve into engineering and manufacturing processes, parts-receiving procedures, how the company handles engineering changes and how they are implemented.

Erickson emphasized that all the problems were reported to the FAA by Boeing. "These issues appear to be isolated slips at this point," she said. "But we need to understand the root causes," including whether Boeing is suffering from some systemic problem.

She said that none of the problems had resulted in an incident or an accident, and "there's no immediate safety concern."

## Off the Hill

### Student artists paint center in Mexico

TMS Campus News Service

Columbia College students are turning their firsthand experience of Mayan culture into a lasting tradition of mural painting at McHenry County College. In January, four Columbia College art students traveled to the small fishing village of Punta Allen in the Mexican state of Quintana Roo to learn the mural traditions of the local Mayans.

The trip was part of the Arts Service Learning Program at MCC, devoted to the idea that students learn from experience while providing a service. The art students, along with Dee Abbate, director of Columbia College at MCC, a branch of Columbia College of Missouri, and art instructor Judith Nahill, stayed in the Sian Kaan Biosphere Reserve to work with Marcello Jimenez Santos, a Mayan muralist.

After learning the techniques from Santos, the students spent a week working side by side with almost 200 residents to paint a 40-by-10-foot mural on the outside wall of the community center. The work, titled "Mural Painting in the Sian Kaan," depicts Mayan culture and history in a brightly colorful portrait of peasant women, Mayan kings, and plants and animals of the area.

Abbate plans to repeat the experience with another group of art students in January. She intends to return to the same village to paint a mural on the other side of the community center. Abbate traveled to this area of Mexico in 1997 to meet Santos, hoping to create a link between art students in the US, the Mayan culture and the Mexican mural tradition.

"As an educator, I was looking for a way to encourage an understanding of the Hispanic culture. And I believe the most positive way for a culture to meet is through the arts," said Abbate. "People meet the best of each other's cultures when they meet in an arts program, whether it's music or drama, or it could be film."

Abbate said the students experienced the impoverished area of the Sian Kaan where homes have thatched roofs, dirt floors and no electricity. Abbate said she supplied all of the acrylic paints used in the mural because the residents did not even have white paint to cover the walls to begin the mural.

Abbate said she wanted the students to see that there is an art form that the Mayans could teach and that the students should see beyond the bare essentials of their lives to see strengths in the culture.

For Ignacio Arias, a sophomore art student at MCC and native of Mexico City, the trip had special meaning. "I felt very proud to be able to do this (mural) for the people down there. I'm glad I was able to go back to my heritage and relearn so many things I had forgotten."

Arias and the other MCC students on the trip were expected to return to their classroom in the US to teach other art students what they had learned.

Nahill, an art instructor at MCC for nine years, said their 8-by-10 mural at MCC took three months to complete. The mural, made of two sections of canvas, is a representation of a college student's life, beginning with a computer at the top for technology leading down to other pictures representing music, photography, science, and the environment. Nahill said each student had a section to work on and some of the students came in on their own time to complete the project. "I'm proud of what they did. It was quite a job to do, but it was worth it in the end," she said.

Abbate said the students will have to fund their own trips at a cost of more than \$1,700, but the school does accept private donations. "It's very painful to see students that would like to go and can't because they can't afford it," said Abbate.

# Viewpoints

## Vote for Bill

by Dave Steinberg

To any members of the Tufts community who were unable either to hear the man in person, or

### Editor's View

to watch the man speak in Jackson gym (which featured an exceptionally clear sound system, a huge improvement over previous lectures), here is the gist of what you missed: Bill Bradley is an immensely intelligent, dedicated, honest, and informed leader with freakishly large hands and a weird neck.

These are all electable qualities — we need an intelligent leader, and we need something to make fun of. I went into the lecture as a skeptic, but Bradley has won me over for the time being.

Prior to hearing the lecture, my uninformed view — and the view of most Americans, who tend to be uninformed — is that Bradley's greatest asset is that he is not Al Gore. No, Bradley doesn't seem to be all that engaging, captivating, in touch with America, or in possession of strong leadership qualities, but there is no arguing that the man can look himself in the mirror and not be Al Gore.

After hearing Bradley speak, however, I now know who Bradley is, and what he stands for — and subsequently, I know why he is

*Dave Steinberg is a senior majoring in computer science. He is Viewpoints editor of the Daily.*



Photo by Eric Anderson

**President DiBiaggio welcomes Bill Bradley to Tufts yesterday.**

### Viewpoints Policy

The Viewpoints section of The Tufts Daily, an open-forum for campus editorial commentary, is printed on Tuesdays and Thursdays. Viewpoints welcomes submissions from all members of the Tufts community. Opinion articles on campus, national, and international issues can be roughly 700 to 1000 words in length. Editorial cartoons are also welcome. All material is subject to editorial discretion, and is not guaranteed to appear in The Tufts Daily. All material should be submitted by no later than 1 p.m. on the day prior to the desired day of publication. Material may be submitted via e-mail (tdaily@emerald.tufts.edu) or in hard-copy form at The Tufts Daily in the basement of Curtis Hall. Questions and concerns should be directed to the Viewpoints editor.

the most qualified choice. He's not Bill Clinton — who deserves to be President for life — but he has the qualities that Gore lacks, which make him a more viable choice: Bradley has passion, vision, and he puts everything out on the table.

Based on my own intuition and a report from a former White House intern, Gore is a much different person in private than he is in the spotlight. Behind the scenes, Gore is an intelligent, diligent, engaging man. He will carry on Clinton's stances and legacy, making him an ideal choice for the coming transition from a successful, prosperous, landmark term in office. However, Gore's transformation into a politician — a mediocre politician — when he is forced into the spotlight will spell trouble, especially following Clinton. Gore will be attacked and scrutinized by the media in the same manner in which Clinton has been, and Gore most likely will not be able to portray an equal sense of confidence and leadership. The country does not have time for a President whose poise and leadership skills are in doubt — I would not trust Gore to be an effective diplomat going into the Middle East, or in facing down the Taliban, or if threatened once again by Hussein. I would prefer to see Madeleine Albright in such a position, and we do not need a

President who isn't the right person for one of his or her jobs.

Bradley does not have a particularly powerful or engaging presence, but his intelligence and clarity make up for these shortcomings. He seems genuine. You are forced to respect Bradley as an intelligent and a dedicated man, factors which cannot be underestimated in diplomacy and leadership.

Bradley does have his shortcomings, but the most evident

**"You are forced to respect Bradley as an intellect and a dedicated man, factors which cannot be underestimated in diplomacy and leadership."**

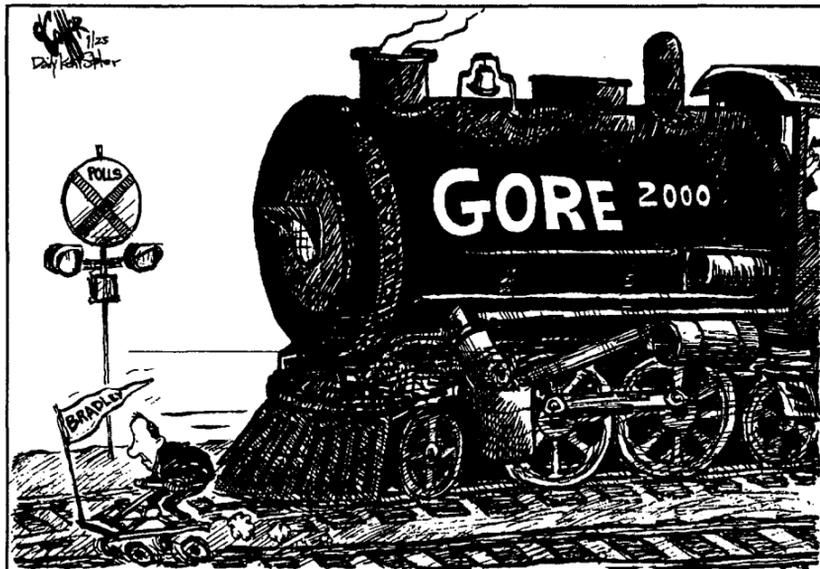
negative aspect to be gleaned from his lecture most likely involves members of his staff — Bradley needs a new speech writer, or should write his own speeches, time permitting, as Clinton does. Bradley did not become endearing to the audience until he began fielding questions. He was much more effective with

his spontaneous remarks than he was at reading a prepared piece. Prior to fielding questions, he also managed to squeeze in a bit of humor, which can instantly transform even the poorest speaker into an audience favorite.

Bradley prominently displayed his campaign website address on the front of his podium, so I took the time to visit and get a better idea of his stance on key issues. He doesn't differ significantly from Gore on any major issues, taking the mainline Democratic stance, but he does stress reducing child poverty, a somewhat overlooked issue at present. Most importantly, throughout the website, Bradley stresses specific goals and his reasoning behind holding

them, which are often objectively moral rather than merely being in what he believes to be the country's best interests. This is another example of Bradley wanting to express who he is and not just to fit the mold of a liberal politician.

This is a pivotal election. We need to continue the economic successes of the current administration. We need a powerful figurehead with fewer skeletons in the closet than Clinton. And we need someone with the poise to battle the conservative right as it threatens to command a significant segment of the population, as Bradley stated during his speech. Bradley is the best man we've got right now. He deserves the Presidency.



## Stay out of Chechnya

by Anoop Swaminath

Russia launched an assault against Chechnya with hopes of deterring acts of terrorism, but now this onslaught has turned into a bloody, full-scale war with genocidal intentions. Chechen villages have been destroyed and its civilians have been massacred. Thousands of refugees have fled Russia, encumbering the efforts of international organizations to provide food and medical aid.

Much of this current violence is motivated by the Chechen rebels' victories over the Russian army from 1994-1996. Earlier this decade, Russian generals supposedly had their hands tied by politicians, but now they have almost total discretion to administer any degree of brutality upon the Chechens.

After pledging to avoid a direct assault on Grozny, Chechnya's capital, leading General Vladimir Shamanov has perpetrated heinous atrocities in neighboring towns. The Russian army has engaged in a mission of containment of the Chechen rebels, plundering the regions surrounding Grozny. Russian troops backed by helicopter gunships have captured and cut off strategic roads which had enabled Chechens to resupply. Consequently, innocent Chechen civilians have suffered and died from the food shortages.

This past Sunday, Russia violated its promise and launched a bombing raid on Grozny. Many residential and commercial areas were decimated, though the rebels have not been vanquished. International leaders were greatly disappointed as Russia confirmed that they could not be trusted. Many wanted Russia to face immediate consequences. Ideas such as sanctions, denial of IMF loans, and even military deployment have been proposed. Russia believes such actions would be completely inappropriate. They claim that this crisis is simply an operation headed by terrorists in a primarily Muslim region. The Russian government protests that it has a right to defend itself against these insurgents. Russia would regard any international military deployment as a violation of its sovereignty. Any *de-*  
*Anoop Swaminath is a sophomore who has yet to declare to a major.*

crease in financial aid would be ridiculous as it would have no impact on the Chechnya issue. I believe the Russian government is essentially correct in its analysis of this predicament.

This egregious violence cannot be stopped, though clearly numerous parallels exist between the Kosovo crisis and Chechnya. If the United States is willing to fight Yugoslavian President Slobodan Milosevic, why has it taken no action in this affair? Are Chechen lives valued less than that of ethnic Albanians?

The answer is no. The United States cannot resolve this conflict due to a multitude of reasons:

- 1) It is preposterous to make war with Russia knowing that they are an unstable nuclear power.
- 2) Protecting the interests of Chechens militarily would be to endanger global security.
- 3) America's usual tactic of economic sanctions would only further damage an economy in decline. Also, these sanctions would probably target the Russian masses rather than send a message to Russia's leaders.

Cutting back IMF loans would place a nation which is about to democratically elect a president in political turmoil. This policy would only favor nation-

alists and make the revival of communism more likely. If America helps the Chechens, the other volatile, semi-autonomous regions in the Caucasus might join and declare war against Russia. Essentially, American action would spark an uncontrollable blaze across Russia that nobody would be able to stop. It is in the world's best interest for America to take a passive stance towards Chechnya, despite the gross human rights violations occurring there.

Most likely, the only way the United States can help is to encourage diplomatic relations between Russian and Chechen leaders, and to continue to contribute supplies to the hundreds of thousands of Chechen refugees.

**"It is in the world's best interest for America to take a passive stance towards Chechnya, despite the gross human rights violations occurring there."**

# Four of top seven women's cross country runners return next season

## X-COUNTRY continued from page 7

her injuries at season's opening, it was unclear as to what kind of contribution she would be able to give the team. However, her fierce belief in herself and her teammates

gave her no other option but to lead them to Nationals.

"I told everyone we could do it," Murphy said.

Senior Tiffany Davis, junior Jennifer Edelmann, and sophomores Heather Ballantyne and

Molly Hobe all proved to be invaluable assets to the team throughout the season and during the Nationals.

While the Jumbos were ranked sixth in their region for almost the entire season, they managed to

dominate at both the New England Division III Championships on Nov. 13 and at Nationals on Nov. 20. Although the team will lose some valuable leadership next season, it should remain strong and will be led by an equally valuable

group of women. Four of the seven women who raced in Wisconsin last weekend — Crofton, Edelmann, Ballantyne, and Hoby — will run next year with the goal of leading their teammates back to Nationals.

## Child Care - Two Afternoons

We are looking for child care on Wednesday and/or Friday afternoons. We live in Winchester, and the duties would be to drive our 5 year old from a school in Medford (Eliot Pearson) to a school in Winchester (Lynch) at noon and then pick him up and bring him home at 2:45. At home at that time would be our 10 and 13 year old daughters. There may be some driving to afternoon activities. We get home from work at 6:00 p.m. We are offering \$75 per day. Must have own car. References required.

### Call Marianne

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# Bradley stresses role of bipartisan cooperation, international institutions

**BRADLEY**

continued from page 1  
justice throughout the globe.

"A President has a singular role when it comes to foreign policy, for only he can lead," Bradley explained, saying America's commander-in-chief must consider the country's national interests and values when committing its troops to combat missions abroad. He cited Serbian President Slobodan Milosevic's brutal treatment of the ethnic Albanian Kosovars as an example of a human rights violation that warrants US intervention. Iraq's invasion of Kuwait, which threatened to increase oil prices in America, exemplified a circumstance that concerned America's national interests. Bradley seemed hesitant, however, to pledge US ac-

tion outside of these boundaries.

"The remedies often come too late," Bradley said, arguing that earlier intervention in the form of international dialogue could help avert military conflicts.

In the Senate, Bradley worked extensively with Latin American and Russia and he pointed to these areas yesterday as proof of his foreign policy expertise. Vice President Al Gore, his leading competitor for the Democratic presidential nomination is often regarded as more expert on issues related to America's foreign policy.

Bradley offered up foreign aid and debt relief as non-military ways of helping developing nations and assuring social justice. The World Trade Organization discussions cur-

rently taking place in Seattle have brought issues of international trade, child labor, and environmental destruction into the spotlight. Yesterday, Bradley did not question the importance of these issues, but said they could be resolved through a rule-based, multi-lateral agreement and the use of a worldwide administrative body for mediating and settling disputes, thus resolving disagreements without requiring unilateral US action.

The growing influence of international organizations such as the World Bank will also curtail rogue states from igniting international disharmony, Bradley hypothesized. He credited pressure from the International Monetary Fund as an integral factor in forcing Indonesia to grant indepen-

dence to East Timor after the former-Portuguese colony voted for its liberation from the Indonesian archipelago in a referendum earlier this year.

Bradley called it the President's job to coordinate a bipartisan foreign policy vision. Foreign policy should not be used as a political tool, he said, but should be agreed upon between the government and the American people. As President, Bradley said he would protect America's national interests against the dangers presented by North Korea, Iraq, Russian, and transnational terrorists by addressing these threats before they result in larger conflicts.

Fletcher Dean John Galvin was the chief American general in Latin America when he first met Bradley; over the years, the two developed a

close working relationship. Both that relationship, and the esteemed reputation of Fletcher School encouraged Bradley to deliver his first foreign policy address at Tufts. Tufts is a "globally involved university," University President John DiBiaggio said in introducing the speaker. Tufts, with its number-one ranked International Relations program and 15 percent international undergraduate population, was an "appropriate site for discussing [Bradley's] international agenda," DiBiaggio said.

Bradley agreed with DiBiaggio, calling Tufts "a rare combination in academia," with a "special and unique tradition." Its international academic approach, Bradley said, has made "Tufts the enviable institution it is today."

## Classifieds Classifieds Classifieds Classifieds Classifieds

### EVENTS

**Freshman Female Engineers!**  
Get help choosing a major! Join SWE on Nov. 30th at 7pm in the large conference room in the campus center to discuss classes, majors, internships etc. Free dinner will be served!

**Sophomore Premeds**  
BA/MD Early acceptance program applications are now available and can be picked up in Ballou Lobby. They are due March 1, 2000.

**Reflections on the Spiritual Quest**  
Wednesday, 12-1-99, 12:00 to 1:00pm. Goddard Chapel. Speaker: Rev. Miriam Acevedo, Associate Chaplain. Topic: "Women in waiting: Birthing the Christ."

**Mix: A Millennium Project**  
Presented by the Tufts Department of Drama and Dance. Choreography and arrangement by Daniel McCusker with additional material by Alice Trexler, and by the performers. December 4 & 5 at 8pm Balch Arena Theater, Talbot Ave, Medford. Free for Tufts community and general public. Info: 617 627-3524.

**What is the future of Jerusalem?**  
Find out from: David Ranz Economic/Political Officer, Israeli and Arab Israeli Affairs, US State Department, Monday December 6th, Eaton 206, Film @ 4:00pm, Discussion @ 5:00pm. More info @ ExCollege, Miner Hall.

**Make Some Plans Before Going Abroad**  
All Student who are not planning to live on campus next semester. Please come to ResLife to cancel your housing. This is not necessary for students living in fall-only housing! call x7-3248 or e-mail reslife@emerald.tufts.edu

**Make Some Plans Before Going Abroad**  
Maybe you should lead an Explorations/Perspectives seminar in the fall. Missed the meeting? That's OK! Pick up an application and speak to someone at the ExCollege, Miner Hall X73384

**Winter Recess**  
On-Campus residents should check their mailboxes for VERY IMPORTANT winter recess info. Questions? Go on-line to ase.tufts.edu/reslife, email reslife@emerald.tufts.edu or stop by ResLife, South Hall, ext. 7-3248

**Fraternalties/Sororities/Clubs/Student Groups**  
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**Music Dept. Events Week of 11/29**  
12/2 Tufts Chamber Singers. Alumnae Hall 8pm  
12/2 Wind Ensemble, Cohen Auditorium, 8pm  
12/3 Third Day Gospel Choir. Cohen Auditorium, 8pm  
12/4 Orchestra and Chorale. Cohen Auditorium, 8pm

**Survivor Support Group**  
A drop-in support group for women whose lives have been touched by physical and/or sexual violence. Come to listen, talk and/or friendly support in a confidential and safe environment. Mondays, 7-8:15pm in the Women's Center Lounge, 55 Talbot Ave.

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