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## Bush contemplates abandoning U.N. resolution

WASHINGTON (AP) — Forced into a diplomatic retreat, U.S. officials said Thursday that President Bush may delay a vote on his troubled U.N. resolution or even drop it — and fight Iraq without the international body's backing. France dismissed a compromise plan as an "automatic recourse to war."

Amid a swirl of recrimination and 11th-hour posturing, the White House began planning for a possible overseas

meeting this weekend between President Bush and his two staunchest allies on Iraq, British Prime Minister Tony Blair and Spanish Prime Minister Jose Maria Aznar.

Senior U.S. officials said the meeting, tentatively planned for a neutral nation overseas, would allow the leaders to review final diplomatic and military strategies. The officials, who spoke on condition of anonymity, said all three

leaders and the host nation had not signed off on the summit Thursday night, and there would be no final word on the prospects for a meeting before Friday.

News of the meeting first surfaced Thursday morning, but officials said planning had stopped only to confirm hours later that talks had begun again. Early in the day, U.N. Secretary-General Kofi Annan raised the possi-

bility of a global summit "to get us out of this crisis."

The government of Iraqi President Saddam Hussein exulted in the diplomatic tumult over a U.S.-British backed resolution that would demand that Iraq disarm by Monday. The allies "have lost the round before it starts while we, along with well-intentioned powers in the world, have won it," the popular daily Babil, owned by Iraqi

President Saddam Hussein's son, Odai, said in a front-page editorial.

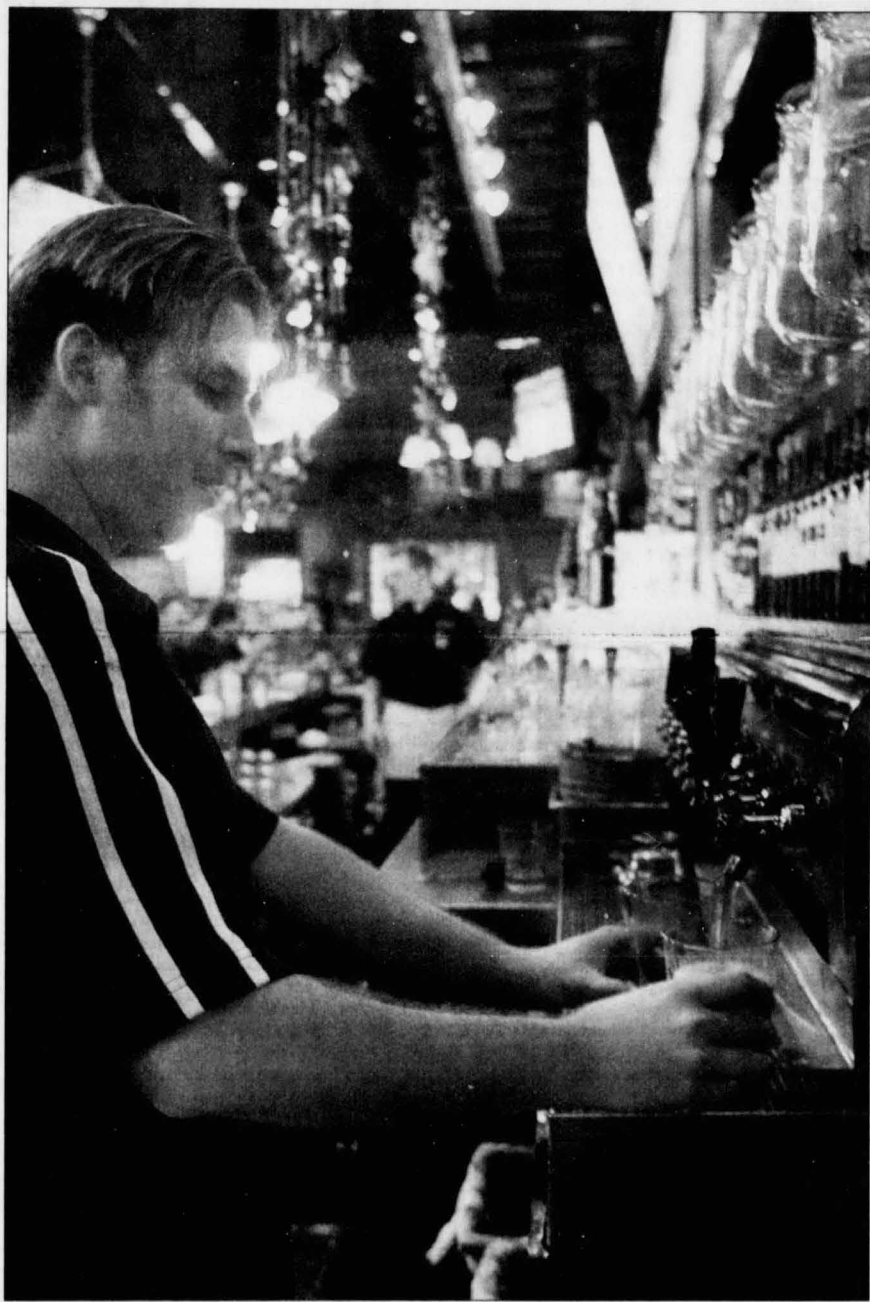
Bush spent a fourth day on the telephone, consulting leaders of Britain, Bulgaria, South Korea, Poland, El Salvador and Norway.

The U.S. diplomatic drive was centered on Chile and Mexico, both members of the U.N. Security Council, a senior administration official said. Their support would ensure the United

States of the minimum nine votes need for adoption of the resolution.

But France's threat to veto is taken seriously, and the administration may decide not to give France the chance by withdrawing the resolution, the official said on condition of anonymity. Bush was ready to drop the resolution, several aides said, if British Prime Minister

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## Brewmaster University

Science and chemistry brew up some tasty beers

By Tammy Krikorian  
Daily Staff Writer

Benjamin Franklin said, "Beer is proof that God loves us and wants us to be happy."

It is thought that beer is as old as civilization itself, and it's as popular today as it ever was.

But behind the relaxation and celebration that many people associate with beer is a complex scientific process that transforms malt, hops, water and yeast into a thirst-quenching drink.

### THE PROCESS

Daniel Reynolds, head brewer of Rock Bottom Restaurant and Brewery in Campbell, said the brewing process starts with malt.

The malt he uses grows in the Midwest, he said, and each piece contains a sugar molecule. Malt is gently cracked in a grain mill, and different malts are used for different beers, Reynolds said.

Pale ale or light beer will be made with all or mostly pale malt, he said.

"Malt gives the color of the beer, a lot of the flavor and the body, or alcohol content," Reynolds said. He added that there are 32 Rock Bottom's and each of them has different recipes.

"The style and flavor of the beer is completely up to the brewmaster," he said.

Reynolds said after the malt is cracked it goes into the "mash tun" with hot water, and there it turns into wort.

Alan Taylor, head brewer at Gordon Biersch Restaurant and Brewery in San Jose, said that the "mash" is then transferred for lautering, or filtering, to separate solids from liquids, and then the liquid is transferred back and hops are added.

"There are a bunch of different types of hops," Taylor said. "We use all German hops because of the quality and taste. It's much more authentic."

Reynolds said the hops he uses come from the Pacific Northwest.

"Hops flower, bud and produce a resin which produces flavor. Hops produce flavor and aroma in beer," he said.

Taylor said hops create a nice bitterness, and that they are also a preservative and

have calming qualities.

"Germans would make pillows out of hops to help them sleep," he said. "Hops are in a lot of hair products too."

After hops are added, the beer is transferred into fermentation vessels where yeast is added.

"The yeast molecules eat the sugar molecules, producing alcohol and blowing off carbon dioxide," Reynolds said.

Taylor said although most of the fermentation takes place in the first seven to nine days, Gordon Biersch ferments for a minimum of 35 days to ensure quality.

Ales ferment around room temperature, Taylor said, while lagers ferment at 50 degrees Fahrenheit.

Once the beers have fermented, they are filtered if the recipe calls for it. At Rock Bottom, the Faller Wheat and Boulder Creek Pale Ale beers are unfiltered. At Gordon Biersch, the Dunkles is unfiltered.

Once the beer is filtered, it goes into serving vessels where it is force carbonated with carbon dioxide, Reynolds said.

While the brewing process is similar at all breweries, there are slight differences.

Gordon Biersch, for instance, follows "Das Reinheitsgebot," a German Purity Law that went into effect in Bavaria in 1516 and was adopted nationwide in 1918.

"It's a declaration of how beer should be brewed, how much it should cost and what should go into it. The important thing is that you can only use barley, malt, hops and water," Taylor said, adding that yeast was later included because in 1516 people didn't know about it.

Other breweries, such as The Tied House in downtown San Jose, use extra ingredients for fruit and specialty beers.

Reynolds said different flavors in beer could come from either the malt, hops or yeast.

"The banana flavor in Hefeweizen comes from the yeast," he said.

### THE BEER

Rock Bottom Brewery serves eight beers, two of which are specialty beers that are in constant rotation, Reynolds said.

The six permanent beers are Bottoms Up Kolsch, "A light, crisp, refreshing German-style Ale," Faller Wheat, "An unfiltered



Photos By Vicki Thompson / Daily Staff  
ABOVE: Head brewer Daniel Reynolds pours a round of green beer for customers at Rock Bottom Brewery.

LEFT: Tied House brewer Robert Gain uses whole hops for a special Indian Pale Ale to impart a more significant aroma.

American wheat with a soft, fruity ester and a classic noble finish," Boulder Creek Pale Ale, "Copper in color, this brew has a malty sweetness with an extra tang of hops," Raccoon Red, "Brewed with British malts, this beer is well-balanced with a clean finish of Kent Golding hops," Brown Bear Brown, "This traditional English-style brown has a malty sweetness with a hint of chocolate essence," and Stillwater Stout, "A full-bodied oatmeal stout with a creamy mouth feel and subtle hop flavor."

Current Seasonal brews are Hefeweizen and Green Kolsch, for St. Patrick's Day.

Reynolds said he tries to match the seasonal brews to the season, lighter in summer and heavier in winter.

"My favorite is Boulder Creek Pale Ale because I'm a hop guy," Reynolds said. "Our most popular is Raccoon Red."

Gordon Biersch serves three beers plus one seasonal, Taylor said.

The year-round beers are Marzen, Dunkles, and Pilsner, and the current seasonal beer is Vienna.

"Maibock is next, then Hefeweizen for summer, although Germans tend to drink it year-round," Taylor said.

Pilsner, he said, was first brewed in the mid-1800s with the invention of refrigeration and indirect drying of malt. Pilsner is very light, clear and golden.

"Around 95 percent of all beers sold in

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## Space limits reason for drive drop policy

By Daniel Hartman  
Daily Staff Writer

The Academic Senate came up with a phrase for San Jose State University students: You must have a "serious and compelling reason" to drop a class after the Feb. 10 deadline. James C. Brent, Academic Senate chair, said that the deadline mainly had to do with classes

such as computer science in which there are a limited number of computers for students to use.

"It's not good for a student to sit in a class with limited space for more than three weeks and not know whether they are going to fail or not," Brent said.

Brent said that it is not fair for students to spend 14 weeks in a class and then drop because they know they're

not going to pass the class.

The department of undergraduate studies at SJSU stated in a paper titled "Late Drop" that some "serious and compelling reasons" include health, military assignment, divorce, natural disaster, employment conflict or a personnel/administrative error.

"If there are loopholes, you don't have an effective policy," said Nehanda

Imara, SJSU associate director of advising. "Students should think first before they drop for any reasons."

The documents that students would need are stated in the "Late Drop" policy.

"You have to obtain the proper documents to show that you have consulted

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## Healthful tips offered at nutrition fair

By Daniel Hartman  
Daily Staff Writer

The ground floor of the Student Union swarmed with students eager to know more about nutrition Thursday.

There were various booths set up by the nutrition and food science club.

"We do this once during (Nutrition Awareness Month)," said Henrietta

Oberg, president of the nutrition and food science club. "I think it was great right next to the food court because there have been people walking in and out all day."

Nutritional science senior Ying Shim said people should watch what they eat on an everyday basis, have a balanced diet and remain physically active to not get depressed.

"When people fall into depression, they tend to eat more," Shim said. "There's always a way to eat a variety of different foods. You can substitute beans for meat if you're a vegetarian or soy in place of milk if you're lactose intolerant."

According to the US Department of Agriculture the food guide pyramid emphasizes foods from the five major food groups including: bread, cereal, rice

and pasta group; the fruit group; the vegetable group; the milk, yogurt, and cheese group; the meat, poultry, fish, dry beans, eggs and nuts group as well as the fats, oils and sweets groups.

"Candy and oils is the last group because you're only supposed to eat those after you have eaten from all of the

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## Tower Hall one of oldest buildings; its bell has history

By Norikazu Ambo  
Daily Staff Writer

The familiar chimes of Tower Hall mark the days of students, faculty and staff members here at San Jose State University.

Other than the clock strikes, which ring once every thirty minutes echoing throughout the campus, songs are also randomly played three times every day (at 8:02 a.m., 12:32 p.m. and 5:02 p.m.), said Lori Lange, an aide in SJSU President Robert

Caret's office.

Lange, who is in charge of programming the chimes, said the carillon, a set of stationary bells sounded by manual action of machinery, does function on its own. In other words, the chimes and songs are already computerized. The carillon was granted as a senior class gift in 1997, she said.

Lange said during the weekend the chime is different when it plays at noon.

The versatile carillon is capable of hold-

ing seven compact discs and 60 songs, according to Maas-Rowe Carillons Inc., the provider of the carillon.

Only at special occasions such as graduation ceremonies and honors convocation is the carillon reprogrammed, and the battery must be recharged every five years, according to the provider.

"This machine rings the chime," said Lange, looking at the carillon in the attic of Tower Hall. She said when there was no such machine, people used to ring the bell

by hand.

The obsolete bell, now placed in front of the science building, was relocated three years ago from its original position in front of the former Wahlquist library, said Alan Freeman, planning design and construction director at Facilities Development and Operations.

Freeman reasoned that the bell was "in the way of construction for the (Dr.)

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## Here's lookin' at you



Loretta Gibson / Daily Staff  
Junior Scott Matthews, a television, radio, film, theater major viewed Casablanca in class on Wednesday evening in Washington Square Hall.





