

PROFESSIONAL STAFF CONGRESS
MANHATTAN COMMUNITY COLLEGE
CHAPTER
NEWSLETTER

March 8, 1974

1. Grievance Procedure at BMCC

It is a good idea for everyone to become familiar with the PSC Contract. But you do not have to know the contract in order to ask the Grievance Committee for help. The people on the Committee will do their best to help you whether or not you know which clause of the Contract may have been violated.

There are many different ways of struggling against a violation of the contract, both informal and formal procedures as described in Article 20 of the Contract: **The members** of the Grievance Committee will try to advise you about procedure.

It is extremely important that you take the initiative and contact someone on the Grievance Committee as soon as you think that a violation of the contract may have occurred. The timing is very important because the contract has specific time limits for action in it. It is equally important that you take the initiative because we are prevented by law from soliciting cases; we can not act even if we hear from someone else that you are having trouble.

Committee members are: Aaron Benjamin X-3556 Mary Kellogg X-6677
Frank Fitz X-5375 Marge Moreland X-2211

11. Duplication and Mailroom: Or, When did you last see your stencil?

At the moment that the faculty was involved in preparing and duplicating material for their classes at the opening of the term, the duplicating room was busy reproducing flyers for the President's testimonial dinner. For two days, their door was locked so that no stencil could be submitted for reproduction. Stencils sent for duplication require two weeks or more for processing. We seriously question the priorities of a college that uses the duplicating room and the mail room for public relations purposes at the academic expense of the institution.

PSC-MCC Executive Board.

The MCC Chapter is contributing \$120.00
to the Dolly King and Martin Dworkis Funds
in memory of our colleague Verdelle Garnett.

A CONSUMERS GUIDE TO TESTIMONIAL DINNERS

	Approx. Calories per ind. serving
1. <u>Fresh Fruit Americana</u> : Assorted Fruits (no syrup) Served in Silver supreme: A silver plated chalice (?)	150 0
2. <u>Petit (sic) Marmite Henry IV</u> : Beef and vegetable soup served in small individual casseroles (marmites). Each serving topped with slice of dry toast, sprinkled with grated parmesan cheese. Named after Henry IV.	325
3. <u>Braised Brisket, Red Wine sauce of Beef Bordelaise</u> : Braise: To brown food in 'FAT' and cook slowly in Dutch oven. Process is used for less tender cuts of meats such as Bottom Round Steak__ Also known as (a.k.a.) Pot Roast. Sauce is made of lots of butter, chopped shallot, red wine, chopped marrow, mixed in brown sauce seasoned to taste, garnished with fresh parsley.	500
4. <u>Rissole Potatoes</u> : Potato balls parboiled for 5 minutes and cooked in butter (again?), sprinkled with chopped parsley (again?).	200
5. <u>Asparagus Tips Polonaise</u> : Add bread crumbs to hot butter until crumbs are brown and butter stops boiling. Add lemon juice, minced parsley, sprinkle with chopped hard boiled egg. Pour over tips of asparagus and serve immediately.	125
6. <u>String Beans</u> : Strung beans and BUTTER.	125
7. <u>Salad of the Season</u> : Winter salad <u>de rigueur</u> : Iceberg lettuce, chilled tomatoes, and frozen dressing.	150
8. <u>Baked Alaska with Brandied Oregon Cherries</u> : Ice-cream over sponge cake covered with coating of meringue. Dust with powdered sugar and bake till brown. Add brandied Oregon cherries.	850
9. <u>Petits Fours</u> : Assorted cookies and small cakes. (one)	150
10. <u>Coffee or Tea</u> : Tea or Coffee. (No cream or sugar)	0
<u>TOTAL:</u>	2575

An Interdisciplinary Study Guide

1. Historians: Who was Henry IV and why is a beef and vegetable soup named after him?
2. Philologists: Why is Roast Beef and 2 vegetables disguised from the consumer through the use of strange names?
3. Nutritionist: Aside from the calories, what is the cholesterol content of the menu? Will it really help to substitute margarine for butter?
4. Artists: Will the green hue of parsley affect the taste because of its indiscriminate use? Is there a danger of turning green after the meal?
5. Economists: If the 1948 dollar was used as a base with a par value of 100 cents, what would a dinner at \$20.00 (1974 dollar) cost for that year (1948)?
6. Accountants: Assuming a 'date' or partner or even a spouse joining you for dinner, and including transportation, baby-sitting, cleaning and pressing suits and dresses, tips, etc. also at least one drink apiece, what will the evening cost? (a) \$50; (b) \$75; (c) \$100;
Is the amount spent that night deductible as 'a necessary business expense'?
Would your answer be the same if one is reimbursed in some fashion?
7. Social Scientists: How relevant is "Braised Brisket in Red Wine Sauce of Beef Bordelaise" to our faculty and students used to more common fare?
Is there an elitist bias or is it merely bourgeois banality?
8. Musicians: Will those who do not partake of the menu have to face the music?
9. For All: Why is this night different from all other nights?

