Frances Yates to lecture on renaissance science

The Department of Humanities and its Course XXI Club is presenting a lecture on Renaissance science and the Hermetic Tradition by Dr. Frances Yates. The lecture will be held Wednesday, March 17, 4:30 p.m. in the Hazen Library Lounge (Room 14E-315) at 4:30 p.m. Dr. Yates is a reader in the history of the Renaissance at the Warburg Institute of the University of London. She has been one of the editors of the Journal of the Warburg and Courtauld Institutes, and has written several books in her field.

Professor Giorgio de Santillana of the humanities department will lead an informal discussion after the lecture.

SELECTING A WINE TO GO WITH A MEAL

By William Judnick

Choosing a wine to go with a meal is crucial, and yet few people can do so with confidence. Some principles of selecting, understanding, and evaluating wine are presented below. They are my own; be forewarned that once you master the material below you may not be able to hold your own conversing with a wine-turo, but you will be prepared to make wise surprisingly sophisticated decisions, and the probability of making an expensive mistake.

Wine can also be ranked among such a scale. Now, why have wine with a meal? Clearly, in doing so, you add a taste to your experience. Are two tastes better than one? Not necessarily; the answer is a function of tastiness.

Wine and food compete for your attention and function as food and wine; they are my own; be forewarned that once you master the material below you may not be able to hold your own conversing with a wine-turo, but you will be prepared to make wise surprisingly sophisticated decisions, and the probability of making an expensive mistake.

Tastiness

First, let us define a useful concept: "tastiness" means the intensity of the taste you experience. At the lower end of the continuum we have flat, flat, progressing upward, items such as steak, fish, meat, Limburger cheese. The ideal compromise between those extremes, matching the tastiness of food and wine, is the result of the tastiness function. If the match is correct, as defined by your tastes, you will know it. There will be no doubt: you will notice subtle qualities in the food you had missed before; for the wine, it will taste better as the meal progresses. Further, their after-tastes will be a unified whole.

Some terms

When you know some technical terms, you will be in a position to estimate where an unfamiliar wine is on the tastiness continuum.

The next column will describe some of the various markings on the wine label.

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Outsides traineeships announced by FOC

The Foreign Opportunities Committee of the American Chemical Society has announced the success of this summer's FOCUS training program. This year's summer trainees were accepted for summer traineeships in Europe. Six of these students have been accepted by companies in Holland, France, the United Kingdom, and the Federal Republic of Germany. The program is designed to introduce students to the chemical industry in Europe, and to provide them with an opportunity to learn the language and culture of the countries in which they will work. The program is open to all undergraduate and graduate students who are members of the ACS and who have completed at least one year of chemical engineering coursework. Students are expected to have a strong interest in the chemical industry and to be able to demonstrate their commitment to the program through their coursework and extracurricular activities. The deadline for applications is April 15, and students will be notified of their acceptance by mid-May. For more information, contact the ACS Office of Educational Programs, 1155 16th Street N.W., Washington, DC 20036, or visit the ACS website at http://www.acs.org/education/opportunities/FOCUS.