"Is there any place around here where I can get some decent pizza?"
Not if you're used to the stuff from New York. However, if you're willing to settle for local fare, the question remains. At The Tech many beer-fueled debates have occurred in which we have tried to decide which local pizzeria is the best. A few of us in the Arts department finally decided to take matters into our own hands and come up with an answer, and thus was born the Tech Pizza Survey.

We selected eight local pizza purveyors and sampled plain cheese pies from each, using the order so that we would avoid our offices simultaneously. Each pizza was sampled by at least two people (whoever happened to be there at the time) and rated on a scale of (best) to (worst). The results were added together and each place was ranked.

1. Crossroads (495 Beacon St. Boston, 247-0077, $4.31). This pizza took first place with a margin of 10 points over all the others. The favoritism here was that this pizza had lots of cheese and a reasonable crust and sauce. Some comments: "Good cheese and tomato blend, crispy crust." "Decent tomato sauce." "Well-balanced."

2. Hi Fi Pizza (492-4600, Cambridge). This perennial campus favorite tied for second place with us all by scoring 5.2. The consensus here was that this pizza had lots of cheese and a reasonable crust and sauce. Some comments: "Good cheese and tomato blend, crispy crust." "Decent tomato sauce." "Well-balanced."

3. Dino's (51A Mass. Ave. Boston, 266-6381, $4.35). Another 5.6, scored by the pizza we have been eating at the Tech for the past year (time to change pizzerias, guys). "Good crust, slightly bland, would be better after two or three beers."

4. Al Capone's (485 Comm. Ave. Boston, 287-0605, $3.75). Down a peg with a 6.0, one person calling Capone's has that's not too greasy, good crust, although it would taste lousy cold."

5. Joe's Pizza Oven (Stops all over campus, no phone, $2.55). Although this pizza only scored a 7.7, it is fair to mention that we took it to a Pritchett special for "out of dough" — some extra price, but also less grease and less oregano hit? "Did the comments: "Nice crust." "Not the best of the lot."

6. Pizza Pad (540 Union St. Boston, 247-0077). Last place with a bullet — 8.6. We knew this one would be bad when we saw the orange color through the grease. A congenital loser that should be avoided at all costs. All the comments mentioned grease, and all the ballots wound up being soaked with the stuff. Still, someone rated it at the top of his list — there's no accounting for taste.

So there you have it, the final word on the town's best local 'za. When we recover sufficiently, we'll sample all those neat gourmet places. Stay tuned.

David Shaw