

SYNAPSE

Biotechnology in Society:

Weiner surveys the borderline between science and business

By Cynthia Corwin

The development of biotechnology in the past two decades has brought extraordinary changes not just to the field of biology, but to the biologists themselves, according to Charles Weiner of MIT. Speaking to a capacity crowd in HSW-301 Jan. 14, Weiner said that the commercialization of academic research has increased drastically, raising ethical questions which scientists should address.

The initial concerns of the scientists who developed recombinant DNA technology were for laboratory safety — they were afraid of inadvertently creating hazards for workers or the community, Weiner said. At a conference on the topic held at Asilomar in the 1970s, David Baltimore expressed the importance of the developments: "This new technique of molecular biology appears to have allowed us to outdo the standard events of evolution by making combinations of genes which could be immediate natural history."

Recombinant DNA technology began in 1973; by the early 1980s many academic scientists with little previous industrial experience were involved with biotechnology firms. As a historian of science, Weiner found this period exciting. "Historians love to study periods of crisis," he said. "It's at these times that the values and the unstated assumptions, the stresses and the unresolved problems of a society, a culture, or an institution become more apparent and are often reassessed or restated."

Among the materials Weiner collected were a National Enquirer article headlined "Scientists on Verge of Creating Plant People" from a door at Stanford. Graduate students at UC Davis circulated a cartoon depicting a two-headed scientist capable of performing university and industrial research with no conflict of interest, and Stanford students assembled a mock IRS form for professors to use to report income from their company on the side, complete with lines for "slave labor."

The patenting and commercialization of academic research results is not a new phenomenon. Weiner said it had been controversial from the start. Among the early objections were that patenting "would skew research priorities toward profit-making, would restrict exchange of scientific information, would provoke professional jealousies, and would corrupt the traditional nature of the university. In biomedicine in particular there was a concern about not profiting from the public ills." Weiner noted that biomedicine has a special role in American culture — there is almost a "moral commitment" by the public and the government to make money available for research on health.

Weiner described several historical controversies over academic patenting. The earliest took place in 1917 when a professor at UC Davis isolated a substance he called tethelin from the anterior pituitary gland. Tethelin was touted as promoting growth and as a potential aid to discovering a cure for cancer. It was patented, and the rights were donated to the university to support research. The scientific press reported the case as a departure from accepted practice. However, tethelin did not turn out to be the promised growth hormone, and the total revenues realized by the university amounted

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With umbrellas unfurled



PHOTO BY ANDREW SOFTLEY

The campus community sloshed through another week reminiscent of pre-drought San Francisco.

First-year Journal

Where the heart is

By Steve X. Cook

On our arrival in September, the deans and professors to the UCSF School of Medicine all assured us that each of us really belonged here, that we were not "the one mistake" who slipped through all of the screens. Looking around, it became quickly apparent that my classmates had a vast range of experiences, many of them more remarkable than anything I had ever done.

It's true, I did start to wonder what the hell I was doing here, about a half an hour into the first day — but not because I didn't think I would be good enough. Rather, I felt trapped. Here I was actually embarking on a long-range plan. A life plan. Of course I'd thought about it for years, and had been convincing in my application, but thinking about something and actually doing it are two very different things. I was not at all sure that I wanted to be in medical school; there were so many other things, possibilities I was turning my back on. I told people I was here until Christmas, and then I would see.

The first days did not exactly inspire me to feel settled in my grand choice. I had come to medicine with lofty and often-ridiculed aims of making a difference in the world and the lives of people. In teaching high school for a couple of years, I had felt I was doing this, though that "world" came to seem too small. I looked to medicine as a chance to do more, to make things better. What I saw before me instead were years of study and isolation without making any real impact on anything.

Some of my professors were outstanding, and some classes as interesting as any I ever attended. Still, I cannot claim that I was inspired by being with bones, books, and bodies. I felt like I should be *doing something*. The promise of making an impact years down the road seemed awfully distant. "We all have to make sacrifices," I was told, but this sacrifice seemed perhaps too great.

I wasn't frightened by the talents of my classmates; rather it was their enthusiasm which began to get to me. Everybody smiled; everybody seemed thrilled to be here, and excited by every new challenge. I was ready to own up to a fairly high level of disenchantment, but no one else seemed to feel the same way. I began to have additional doubts — if our outlooks were so different, would I ever be able to connect with these people in any meaningful way? Ten minute chats between classes, or nights out dancing or at a pub, were nice and social, but hardly seemed to hold out much hope for developing deep, significant new relationships. Impatient as always, I wanted real friends, real discussions leading to a real impact, and I didn't

want to have to wade through some mire to get there. Instead I saw people so enthusiastic, so dedicated, that they were cramming for a test nine days before it happened. I just shook my head. Instead of finding kindred spirits, I thought, "these people are all psychotic." When someone answered a cellular phone call during an exam review, I was about over the edge.

I learned one thing though; honesty finds others with similar views. I did not try to hide my doubts. People came up to me and asked how I was liking things. They seemed relieved when I said, "Well, it's not my favorite thing ever." They, too, felt like they were the only ones not having a good time, not finding depth in their interactions and experiences. In sharing our feelings it sometimes turned out that we had similar view on others things. I met people whose ethical values were near to mine and who saw the role of medicine in a similar light. At last I recognized the possibility of forming relationships in med school that meant something. These budding friendships sustained me, and I started to feel more at home and to look forward to being with people in this community.

Oddly enough, finals helped solidify my sense of belonging here (even though most people dread them, and I don't). Studying for finals made me realize that I had actually learned something during these first months. And I thought some of it was pretty cool. Of course, this did not necessarily translate into confidence on my exams; I even thought of giving up on one, just handing it in and walking away since I felt so lost. Yet in writing them, I felt like I wanted to come back and do better. (Who knows if I ever will make good on that?) I wanted to learn, finally, and felt compelled to improve. That feeling, plus the belief that the people around me and I made a difference to each other, almost made me want to stick around. It seemed like things were just getting started.

Now, sitting on the beach in Australia — where this is being written in late December — I'm sure that I want to go back to UCSF. Away from school, it becomes clear to me again how much doctors mean to their communities. It was easy to lose sight of that while scraping along with a book. Having knowledge, building skills that can literally change people's lives is an overwhelming but rare challenge. I realize that it means more to me than the other things I've done, including teaching. Perhaps that conviction will be less clear to me when I step back into the grind. I recall conversations with my classmates, the ideas we shared, and I think, "Yes, maybe this time I'm really at home."

Student regent questions adequacy of financial aid

By Alex Wong

The Board of Regents has denied salary adjustments to the chancellors at UC Berkeley, Riverside and Santa Cruz. The decision was made at the December meeting and was in response to growing criticism of the Board's raising salaries for top administrators while increasing student fees. It was in no way to reflect on the performance of these chancellors (who will now lag further behind other chancellors with respect to pay).

At the January meeting, held at UCLA, there was discussion of financial aid, Regent's committee structure, selecting a new student regent and the ongoing budget crises.

A presentation on financial aid by UCLA official Murray Schwartz focused on data suggesting that financial aid is effective and available to those who need it. I informed the Board that anecdotal evidence indicates that this is a myth. I have begun collecting stories to document that many students indeed fall through the cracks while many others receive an insufficient amount of aid. If you are a recipient of financial aid who has encountered difficulties, or are not eligible but need it, please write down the details of your experiences and send it to me ASAP: Alex Wong, 2616 Dwight Way, Suite 215, Berkeley, CA 94904. Fax 510/643-8854.

Please include the name of your campus and a detailed description of what doesn't work (e.g., how much you need, why, how much you get, how you currently make up the difference, how long it takes to get your aid, why you are not eligible, etc.) I have obtained permission to revisit the topic of financial aid at a future Regents meeting, which will include a panel of financial aid directors and students. For me to have any impact on financial aid, I need as much detailed information from as many students as possible.

New regent, old crisis

Subject to the final approval of the Board, which is basically a given, the next Student Regent will be Darby Morrisroe, a senior at UC Davis. I was involved in the final interviews and believe she will be an excellent Student Regent. I am hoping that we both will be able to schedule visits this semester at each campus so that she can hear directly from you and vice versa.

As you may know by now, the University budget has been cut an additional \$240 million in Governor Wilson's preliminary budget. In an attached memo, the governor suggested that the entire deficit could be made up through student fees (a \$2,000 increase). I am confident that the Board considers such a fee increase impossible. There will probably be an increase, however. I will continue to oppose fee increases, but can't prevent them unless I find an alternate, viable source of money. If you want to help fight fee increases, please participate in the UCSA lobby summit on March 6-8 in Sacramento. Also, letters and visits to the district offices of your state assembly persons and senators could be effective. It looks like differential fees will again be brought back to the table. To successfully fight them again, I will need even more support from the student body. Please send me your feelings on differential fees (address above).

As usual, I am available to discuss your concerns. Call me at home: 510/475-0977.

The regents also voted to approve UCSF's leasing of space at Harbor Bay in Alameda. Several School of Medicine programs may move there in due course. Details in next week's Synapse.

Biotechnology

from page 1

to only \$272.47.

In 1935, Herbert Evans of UC Berkeley succeeded in isolating growth hormone. He patented the process and contracted with the pharmaceutical company Eli Lilly to develop it. Evans' work, like most biological research of the time, was supported by the Rockefeller Foundation, which "had a policy not to have a policy about patents." However, the foundation's administrators were angered by the patent and brought it to the attention of the National Research Council, which had also given Evans a grant. The National Research Council, which did not allow the patenting of research it supported, refused to renew Evans' grant. Evans withdrew from his contract with Lilly and wrote a formal letter of apology to the president of the university.

Weiner described the Wisconsin Alumni Research Foundation as "the classic success story of university patenting." The foundation, which is legally separate from the University of Wisconsin but effectively under its control, was set up to administer all the university's patents, including one for the process of adding vitamin D to milk. Historically it has been an important source of research money, particularly during the depression when little funding was available. However, Weiner said, "It came to be quite a big business, and with a business goes a certain kind of behavior." The foundation aggressively pursued litigation against anyone who tried to infringe on its patents; it was eventually accused by the government of pursuing research only when it was commercially advantageous, suppressing competing processes and unfavorable data, and collaborating to maintain high milk prices. Weiner remarked that "as people in biotechnology have learned with the development of bovine somatostatin, when you deal with milk, which is a precious substance and dear to people, you don't want to do anything to make it appear that you're increasing its price or that you're tampering with its purity." Other research universities of the 1930s rejected Wisconsin as a model, he said, because the institution lost public credibility as a result of its patent activities.

MIT, according to Weiner, has tried to keep a balance regarding the industrial involvement of its faculty, but its history has been marked by periodic crises and continuing ferment over patent and consulting policy. In the 1930s, the incoming president, who favored consulting, but only when it contributed to education, set up a fund into which the professors put half their consulting income. The money was distributed within the university. In the 1950s, MIT engineers developed magnetic core memory for computers. When information apparently traveled to RCA, the university became involved in an investigation of the leak. In 1956 and 1957 its committee on consulting policies, which had wanted to take a strong stand on faculty members running businesses, ended up leaving the ethical decisions to the individual faculty members.

While universities at first resisted patenting, Weiner said, change slowly occurred, and by World War II many universities had begun to explore it. Patenting didn't immediately take off, however, partly because universities had a new source of income — indirect costs on government research grants.

In the early days of biotechnology, a common fear was that patents would interfere with scientific communication. In fact, some students in southern California did find talks that they were scheduled to give suddenly canceled to keep important information private. At UC Davis, a faculty member who had co-founded Calgene received a research grant from Allied Chemical, which bought 20% of Calgene a few days later. The faculty member was told to give up the grant, his university involvement, or Calgene. He chose to give up the grant, and students who had depended on it lost their funding. In the same period, scientists became more guarded about exchanging important pieces of DNA because

they feared that the DNA would be cloned and patented. Researchers in the interferon and AIDS areas complained of "creeping secrecy," that information important to knowledge in the field was not being revealed because of patent applications.

Harvard's first attempt to set up a company to commercialize a faculty member's research was rejected by the faculty. Its detractors felt that it would impair academic discussion and damage the university's reputation. However, Harvard, MIT and Stanford have since set up companies, and UC is now considering doing so.

Since the early days of biotechnology, Weiner said, "There's been a vast change, and it's time to evaluate: how have these early fears worked out?" In the early period, people expected the ethical issues to work themselves out, but in such cases, according to Weiner, nothing is usually resolved; instead, a new status quo emerges and the issues occasionally resurface.

Weiner concluded by listing some questions he thinks should be considered. If a company puts its resources into developing research, he asked, does that mean that it automatically does good? What priorities should there be for biomedical research? Is it appropriate that they should be set by the marketplace? How are problems with research dealt with when they emerge? What are the long term effects of genetically manipulating organisms in the environment? Who should have access to information about an individual's DNA? What role will biologists play in these activities?

The Biotechnology in Society lecture series has been organized by Adele Clarke of the Departments of Social and Behavioral Sciences and History of Health Sciences, and Barbara Koenig, Medical Anthropology Program for the Social Studies of Science and Technology Program. It is sponsored by Genentech, Inc.; the GTE Foundation; and the UC Systemwide Biotechnology Research and Education Program.

Clara's Kitchen By Clara Hsu

This pizza is tasty, easy to make, and more economical than ordering out. Boboli pizza crusts can be purchased at most large supermarkets for about \$3.

Quick and Easy Pizza

2 Tbsp oil
1 onion, chopped
8 mushrooms, sliced
1 green pepper, chopped
2 tomatoes, chopped

1 Boboli pizza crust (16 oz.)

tomato sauce
oregano
basil
thyme
4 cloves garlic, finely chopped
8 oz. grated mozzarella cheese

Preheat oven to 450°F. In a large frying pan, heat oil. Cook onions at high heat, stirring frequently with a spatula, until translucent (about 4 minutes). Add mushrooms and green pepper, continue stirring for about 2 minutes. Add tomatoes and stir until vegetables are tender and done.

Place Boboli pizza crust on a pizza pan or aluminum foil. Using a knife or spatula, spread tomato sauce generously over the crust. Sprinkle oregano, basil, thyme, and garlic evenly over the crust. Spread the cooked vegetables on top of the crust. Sprinkle the mozzarella cheese over the entire pizza. Bake for 8-10 minutes or until cheese is completely melted. Serve immediately. Makes 6 large slices.

Announcements

Reimbursement for Pharmacy Prescription Expense

Students who are eligible to receive campus-based financial aid can be reimbursed each academic year (July 1 through the end of Spring Quarter) for pharmacy prescription expenses up to \$100. There is a \$20 deductible each academic year. Student must submit original receipts which include student's name, date, and RX number. Contact the Financial Aid Office if you have questions.

1993-94 Financial Aid Applications Available

Come to the Financial Aid Office to pick up your 1993-94 application! Please read the application packet instructions carefully as there have been changes in the application process. Students wishing to apply for campus-based aid have a February 19 deadline; students applying only for the Stafford or SLS loan do not have to meet this deadline. If you have questions, contact our office (MU 201, 476-4181).

Chinese New Year Celebration and Dance, Jan. 30

The Chinese Health Professional Students Association invites UCSF staff and students to a party celebrating the Year of the Rooster. MU Conference Center, 7 p.m. to midnight. For more info, please call Jenny 665-7708, or Dillon 731-7457.

Student Talent Show needs you

ASUC is sponsoring a talent show to be held on Saturday, Feb. 27. If you can sing, dance, play an instrument, act, tell jokes, stand on your head and eat oysters simultaneously, etc., sign up at the ASUC office and start rehearsing! This is your chance to share your talent with your classmates and friends. If you are a little shy but have organizing skills, ASUC needs your help planning and producing the event. Contact Cristina Gruta at 476-2010.

Biotechnology and Society

Diane Paul, professor of political science at the University of Massachusetts, Boston, will give a talk entitled "From Eugenics to Human Genetics (and back?)" in HSW-301 at noon, Thursday, Jan. 21.

Distinction in Teaching Awards

Students and faculty are invited to submit nominations for the UCSF Academic Senate "Distinction in Teaching" awards. Nominees will be judged on material taught and its relevance to students, versatility in teaching, organization of materials and the use of teaching aids, degree to which students are stimulated, and outstanding mentorship of underrepresented students and junior faculty. A list of eligible candidates has been sent to the ASUC, GSA, Students Affairs Offices, and to the departmental chairs. Submit all nomination letters to the nominee's department chair. The department must receive the nomination letters no later than Monday, March 1, 1993. For more information, contact Brenda Choy in the Academic Senate Office at 476-4245.

The Asian Pacific American Systemwide Alliance

The UCSF Asian Pacific American Systemwide Alliance (APASA) is an organization for faculty, staff and students. We encourage you to join us. Our meetings take place on the first Tuesday of each month in the Koret Vision Building, Room 302, from noon to 1 p.m. (Next meeting, Feb. 2.) We are planning the Asian Awareness Week scheduled May 10-14. Contact Stella Kiyota at 6-4574 or Miles Hamada at 6-4815 for more information.

Brown Bag Lectures

Bring your lunch to HSW-300 at noon each Wednesday for a one-hour program. Jan. 27: Charles McNeill, Clinical Professor, Restorative Dentistry, on controversial issues of the diagnosis and management of temporomandibular disorders. Feb. 3: Dr. Vera Price, clinical professor, dermatology, on causes of hair loss and what we can do about it.

Blood Donation Day, Jan. 26

Donation sites will be in the MU conference center from 8 a.m. to 2 p.m. and the Nursing building mezzanine level from 11:30 a.m. to 5:30 p.m. Raffle prizes are a pair of gift certificates for \$50 each at the Washington Square Bar & Grill. Donors are asked to bring personal identification.

Asian Awareness Week Design contest

The Asian Pacific American Systemwide Alliance is looking for a design to be the logo for this year's Asian Awareness Week at UCSF (May 10-14).

The winning designer gets \$200. UCSF

affiliation not necessary. The deadline for entering is Feb. 15. For contest guidelines and more information, contact Stephanie Low at 476-4287.



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Commentary

UCSA 's advice to Regents

By Tobin Freid

We have all been uneasily awaiting the release of Governor Wilson's proposed budget for 1993-94. Though we were all prepared to offer some tough options, now that the time to narrow down an exact plan has arrived, the task seems almost overwhelming. Over the past few years, the university has raised fees 95%, offered early retirement programs enticing some of our best faculty to leave, cut student services, and whittled away at student enrollments. The university is only tenuously holding onto access to and quality of education.

The students recognize the immediate need to work together with the administration, faculty, staff, alumni, and other members of the university community to secure adequate funding from the state. Meanwhile, however, we are forced to brace for the Governor's proposed cuts by planning in the most responsible way we can. We are encouraged to hear that "everything is on the table" during the discussions on the budget cuts for 1993-94. We believe there are many important options which need serious examination.

I would like to bring forward some op-

it has become necessary to change the assumptions under which this institution is run.

tions that the UCSA has proposed for dealing with these cuts. Some of these options were brought before you at the November meeting, when you were deciding how to deal with the \$255 million shortfall for this year. As none of our proposals were enacted, and the university's fiscal situation remains grim, I urge you to consider them seriously during the next few months of budget discussions.

With the challenges facing the university today, we feel that it has become necessary to change the assumptions under which this institution is run. Efforts in the Legislature to revise the Master Plan provide us with a unique opportunity to examine the mission of the university and the entire higher educa-

tion system in California. While this will not be an easy task, the university has the responsibility to revisit our purpose and role at both a budgetary and a policy level.

The one aspect of the university's mission that must be protected and strengthened is the focus on education. After all, what is a university if not an institute for higher learning? The University of California has a responsibility to the state to provide educated, diverse, well-trained graduates—a foundation for California's economy—who will carry us into the next century and beyond. To that end, we strongly advocate an increase in the average faculty course load of one course per year—in particular, those faculty teaching less than the current average. By doing this, we can provide space for thousands of students who might otherwise be turned away. This and all teaching should be rewarded through the tenure process.

I have heard this option criticized by a faculty member on this very campus. He felt that his research was too important to give up even 10 hours of his week, for one quarter a year, to teach. I ask you, in the context of tough choices about state budget cuts, should we be subsidizing his research at the expense of wasting young people's potential? I do not want to give the impression that we do not understand the importance of research to the quality of life in this state and the country. However, in these troubled times, it is necessary to take a close look at where our scarce resources are best served. The faculty member's research is ongoing. It will be there in a few years when the budget brightens up. The opportunity that a college degree would have afforded a California student who is turned away is lost.

Along the lines of reprioritizing, students are very encouraged by President Peltason's initiative on administrative efficiency. There is room for administrative reconfiguration which will cut costs without sacrificing the integrity of the university. One method of streamlining the administration is to cut out all assistant vice presidents and assistant vice chancellors.

Continued at right

OPINION

Editorial

A Post-Inaugural Wish List

Dear Mr. President,

Please accept our most sincere congratulations. You have survived marathon primaries, scandals and controversies, and a grueling election campaign to attain the highest office in the land. Our country, confident that you can lead us through these troubled times, has new hope and optimism.

But now the confetti has been swept off the streets of Washington and Fleetwood Mac has disbanded again. It's time to make good on the many promises you have made. We wish you well as you try to revitalize a stagnant economy and create an affordable national healthcare system. We hope you will take the following initiatives:

- Lift restrictions banning advice on abortions at nationally-funded family planning clinics.
- Lift the FDA import-ban on the French-abortion pill, RU 486.
- Approve NIH funding for fetal tissue research.
- Lift travel restrictions on individuals infected with the AIDS virus.
- Impose national limitations on the number of hours that medical residents may work each week.
- Increase taxes on gasoline/petroleum products and use the revenue generated to investigate and develop alternative sources of energy, clean up the environment, etc.
- Provide economic incentives for the expansion of mass-transit systems
- Increase taxes on cigarettes/ tobacco products and use the revenue to increase funding for health promotion projects and research on lung cancer and respiratory disease.
- Allow students to pay off loans by working in public service settings.
- Deny most-favored nation trade status to China until human-rights issues are adequately addressed and resolved.

- Grant gay men and lesbians the right to participate in the armed forces.

—The Editors

Another option that would enable the university to maintain student access within scarce resources is to cut all staff and faculty salaries above \$50,000 by 10%. For many of you, I'm sure, this is unthinkable. For us, it is unthinkable that anyone making \$60,000 a year, with a job and an education, cannot live as easily on \$54,000 a year in order to allow students with no job and no education the opportunity that a staff or faculty member was afforded. At the same time, we cannot comprehend how anyone can expect pay increases or merit salary adjustments in the midst of the worst budget crisis the university has ever had to face.

We sincerely hope that none of these cuts have to occur, and are working to find solutions. One clear solution on the legislative level is to continue the half cent sales tax which the Governor is not supporting. This is a small, relatively non-controversial tax which provides \$1.5 billion for the state. If targeted as an "education tax," this could fully fund the UC, CSU and Community Colleges, fund enrollment growth for K-12, and leave hundreds of millions of dollars remaining for other state programs. By not continuing this tax, the state is surely turning its back on education in California and jeopardizing the future of the state. It is divesting from programs which offer the greatest future potential.

As I stated before, the students are ready to work with you on common ground issues in the State Legislature and through the media to bring our urgency to the people of the state. Meetings have already begun both on the campus level and systemwide in which students, administrators, alumni, faculty, and staff have started the process of forging that common ground. We look forward to continuing these discussions on all levels and to help make the decisions that will undoubtedly change the face of the University indefinitely. Some of the members of this board might feel that it is not your place to join us in lobbying the legislature for more money for the university. I hope that you view yourselves as trustees of the state, with the responsibility to promote access and quality in the university.

As all of the options before you are scrutinized in the upcoming months, I will once again urge members of this board to come to the campuses and talk to the people who are most directly affected by your decisions—the students, staff, and faculty of the university.

This statement was made to the Regents at their January 15th meeting in Los Angeles. Tobin Freid, a student at UC Santa Cruz, is President of the University of California Student Association, which represents the University's 161,000 students.

synapse

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Cultural Fare



Performers at UCSF's fourth annual Martin Luther King, Jr. Cultural Festival, held in the MU Gym, included The World Connection Trio (above) and the Vietnamese Student Association fan dancers (below).



Five restaurants seeking

The Ganges
775 Frederick St.
661-7290

By Shobhit Arora

Located just two blocks north of campus (across the street from the recycling center), the Ganges offers Indian vegetarian cuisine for dinner. Although reservations are not required, they are recommended on Friday and Saturday evenings.

There is a fair selection of appetizers, entrees, curries and desserts.

Among the appetizers are *samosas* (pastry dough stuffed with a mixture of potatoes, peas and spices, served with chutney) and *dhokla* (a steamed cake of garbanzo flour topped with mustard seeds). Entrees include *dahl* (lentil soup), saffron rice, and *chapati* (Indian bread). Among the numerous curries are *mater paneer* (cubes of homemade cheese with peas) *chana masala*, (garbanzo beans with onions, sour cream, mushrooms and spices) and *aaloo gobi*, (cauliflower with potatoes, onions and spices.) Although 15 different curries are listed on the menu, not all of them are available every night. Desserts include *gulab jamun* (milk powder rounds flavored with cardamom and soaked in a sweet rose syrup) and *kulfi* (a frozen dessert with saffron, cardamom and almonds). Dinner can be ordered a la carte or in a number of special combinations.

The restaurant is softly lit and numerous Indian paintings adorn the walls. Traditional Indian music—live or recorded—enhances the atmosphere. The proprietor greets customers at the door, and both he and his wife—the chief cook—are anxious to please. Service is fast; my dinner was served about two minutes following the order.

My combination platter included saffron rice, chapati, dahl and a curry (*mater paneer*). I also ordered a mango *lassi*, which is a drink made from mangoes and yogurt. The food was fairly tasty, though not very spicy, and the portions were too small to satisfy a hearty appetite. Furthermore, the *lassi* wasn't sweet enough for my palate.

In terms of prices, the Ganges is a mid-range restaurant. Expect to spend approximately \$15 per person if you order an appetizer, dinner and dessert. Ordering a combi-



The Ganges Restaurant.

PHOTO BY TAO LE

nation platter that includes appetizers and desserts is less expensive than ordering a la carte.

The Ganges is a decent restaurant for Indian vegetarian cuisine. I would not recommend it to those who are connoisseurs of Indian cuisine because the food seems to be a watered-down version that appeals to blander tastes. However, if you like to experiment with foreign foods and are looking for a nearby restaurant to satisfy your craving, then give the Ganges a try, especially if you're a vegetarian. Hours: 5 p.m. - 10 p.m., Tues.-Sat.

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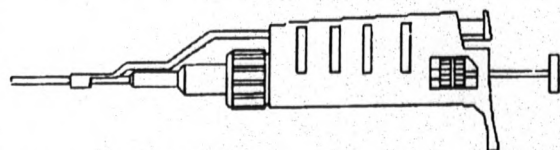
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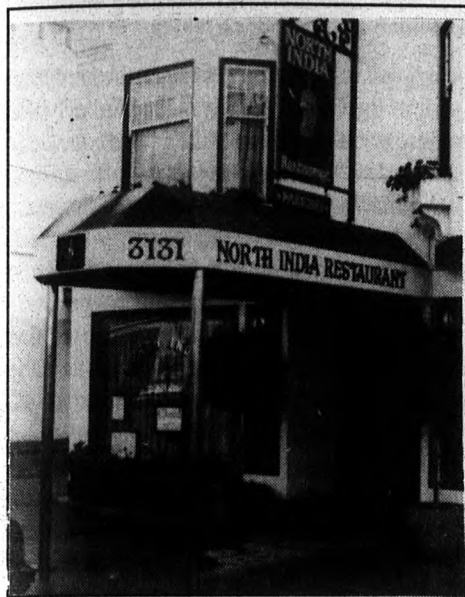
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to curry favor with you...

North India Restaurant
3131 Webster, 931-1556

By Nalini Singh and Anupama Kalsi

Do you remember what it feels like to go home after a long separation from your family? Remember the warmth of your reception? This is what struck us first at North India Restaurant. At the door we were greeted immediately by a waiter who treated us like old friends (actually, we had left our names on the answering machine to make reservations, and he was expecting us). Soft ballads familiar from our childhood were playing as we sat down.



The North India Restaurant.

There was another personal greeting as we opened the menu: Chef Parvesh, the founder of the restaurant, had written a short piece about himself and his restaurant, which conveyed a sense of Indian culinary tradition. Through a huge window between the kitchen and dining room we could see the cooks in action.

The menu was big (half of it consisted of a wine list that looked appealing) and the waiters were attentive. At North India, food is served either as a combination dinner, an entree, or a thali—a large plate full of food that contains several main dishes and side dishes.

North India has a wide, mouth-watering selection of dishes. Their specialties include tandoori creations (roasted in a clay oven) and curried meat. We regretted not being able to try all of them.

For appetizers, we sampled eggplant *pakoras*, which are fried pastries bigger than your average fritters. Enjoyment of these delicacies would depend on whether you like eggplant (we love eggplant). Other *pakoras* are also available. Coated with a mild batter, they reminded us of tempura.

Next came the main dishes: chicken *makhani* (boneless tandoori chicken cut into bite-size pieces and sauteed in a mixture of tomatoes and spices) and *palak paneer* (rich cheese cubes cooked in creamy spinach). Chicken *makhani* is usually spicy, but any of the dishes could be ordered milder or spicier. Best of all, the substantial *makhani* sauce complemented the Indian breads perfectly.

Naan was our bread of choice. This fluffy, leavened bread (similar to a pita) came in many varieties: garlic, goat cheese, and raisins and walnuts. We opted for the standard *naan*, with no toppings or stuffings, but it was still flavorful and delicious.

A traditional Indian dessert, *kulfi*, topped this satisfying meal. *Kulfi* is pistachio nut ice cream spiced with cardamon and molded into a bar. The dessert menu also included *gulab jamun* (spongy balls in sweet syrup), *kheer* (rice pudding), mango ice cream, and sorbets. We shall try those next time.

We recommend North India highly, especially for special occasions, as it is a bit pricey. Open seven days a week, it is located at the corner of Webster and Lombard Streets.

Lunch is served from 11:30 a.m. to 2 p.m. and dinner from 5 to 10:30 p.m.

The Moghul
1956 1/2 Lombard, 928-3868
By Priya Bhatia

It's been almost one month since I was last at my parents' house, eating my mother's authentic, rich, spicy cooking. Although she made what seemed to be an inexhaustible supply of food and carefully packed it in plastic containers to take to San Francisco, it somehow disappeared within a week and I somehow did not manage to lose the extra pounds I picked up over the holiday. I had been getting too lazy and getting too little sleep to attempt to cook my own anemic version of Indian cuisine, so it was with immense joy that I undertook the assignment to review Moghul India Cuisine, located in the Marina.

The restaurant was tastefully decorated with beautiful silk hangings and intricately carved woodwork, and the decor somehow managed to combine the "yuppi," pastel atmosphere of the rest of the Marina with the sumptuous ornaments of India. Soft sitar music played in the background. Unfortunately, no one was around to appreciate this elegant syncretism—the restaurant was almost empty. Was the food that bad?

We were seated immediately and the service was impeccable. The variety of food and wine was astonishing. So were some of the prices. After much agonizing and poring over the delicacies described (including many vegetarian and seafood options), we decided to split the *gosht saagwala* (lamb in a creamy, richly spiced spinach sauce) thali. Luckily, the menu stated the food could be spiced to taste—mild, medium, or hot. Thalis are combination plates priced between \$15 and \$21. The Moghul generously included on its thali *pappadum* (spicy, crispy lentil wafers), *dal* (lentil soup), a salad, two vegetable dishes, rice, *naan* (the delicious clay-oven baked bread), *raita* (seasoned, cool yogurt with cucumbers and tomatoes to provide a foil for the hot dishes), basmati rice, chutney and dessert. I couldn't imagine eating all that by myself, but most people attempt to do so. In case the thali was not enough, we also ordered vegetable *samosa*, baked turnovers filled with delicately spiced potatoes and peas and served with a green coconut-mint-cilantro chutney and a sweet-and-sour brown chutney made from tamarind. We drank perfect cups of *chai*, milky, strong Indian tea flavored with ginger and cardamon.

Was the food as good as my mother's? Some dishes were even better (sorry, Mom) and others did not come close. The salad was delicious, with lemon, tomatoes, cucumbers, red onions and cilantro on a fresh bed of lettuce. The *dal* was good and tangy, but mom's surpasses it. The mere memory of the *samosa* makes my mouth water. Now we could see why they charged the prices they did. Already, we were getting full. How on earth would we find room for the main dish?

When the thali came, there was very little rice but lots of fresh, buttered *naan* (one of the best *naan*'s ever encountered). The lamb's spinach curry sauce was pure ecstasy, but the lamb was tough, stringy and not suited for the sauce. The *mattar paneer* (homemade mild cheese and peas in a creamy, spicy tomato sauce) was out of this world. Thinking about it now brings such happiness. The *dal makhani* was rich and satisfying. The dessert, a pistachio and cardamon ice cream called *kulfi*, would have been respectable were it not for the unfortunate chunks of ice and occasional gritty cardamon fragments that ruined its smooth texture.

We heartily recommend this restaurant with some caveats: share a thali, it's a better buy than the entrees and lets you sample more; stick with the vegetables, chicken and seafood; and save this indulgence for semi-special occasions. Come check it out before it disappears.

Daily 5:30 - 10 p.m. Mon. - Fri. 11:30 - 2:30.

Gaylord India Restaurant
One Embarcadero Center
Podium Level, 397-7775.

By Satish Batchu and Clara Hsu

Gaylord's has somehow managed to acquire an outstanding reputation, but we found it to be overpriced for just-average cuisine. If you judge a book by its cover and a restaurant by its looks, then Gaylord's may be your bowl of curry. The ambience and service are impressive; the waiters are attentive almost to the point of being annoyingly persistent. (This may have been due to the fact that the restaurant was surprisingly empty for a Saturday night.)

The menu offers a large variety of appetizers, tandoori, chicken, lamb, seafood, and vegetarian dishes, as well as combination dinners for the ravenous. In addition to dinner, Gaylord's also serves take-outs and a buffet lunch for \$9.95. Dinner begins with a complimentary appetizer of *pappadum* (crispy, fried wafers) served with yogurt and a sweet-and-sour sauce. We ordered fish *masala* (fish cubes cooked in a spicy tomato sauce) for \$15, and the vegetarian thali combination dinner that includes *mattar paneer* (cubed farmer's cheese and green peas in a spiced gravy), *sag aloo* (creamed spinach and potatoes), *navratan khorma* (mixed vegetables in a white sauce), *dal makhani* (creamed lentils), *raita* (yogurt), *pillau* (Basmati rice), two *pooris* (puffed, fried wheat bread), salad, tea, and dessert. Priced at \$21, the vegetarian thali offers a wide selection to sample from if you've never gone out for Indian food before. The Maharaja and Maharani combination dinners, supposedly fit for a king and a queen respectively, include meat specialties for a few dollars more. The vegetarian entrees are the most economical, ranging from \$8-\$9, whereas the non-vegetarian dishes range from \$12-\$17. Rice and bread are not included and cost an additional \$2-\$5 per person.

Small eaters may be satisfied with one entree, but most people will probably want more. The food is relatively mild and is not likely to offend those unaccustomed to a little sting. Those accustomed to authentic Indian cuisine, however, may find that their tastebuds are not adequately stimulated at Gaylord's.

Located just a few blocks from the N Judah Embarcadero stop, Gaylord's is easily accessible by public transportation, but we recommend disembarking a few stops earlier at the Powell Street station and trying the New Delhi restaurant, where one can find better food at a more reasonable price.

Daily 11:30 - 2:45 and 5 - 10 p.m. except

New Delhi Restaurant
160 Ellis, 397-8470

By Shaun Anand & Seema Butala

Located in the heart of the city at 160 Ellis, the New Delhi restaurant provides an authentic taste of Indian food at its finest. The atmosphere is pleasant and relaxed. Soft Indian music and a courteous waiter greets the customer at the door. At the table lie ornate copper dishes for show.

Looking over the menu resulted in quite a shock. Unlike many Indian restaurants, an appropriate variety of dishes from the different regions of India was available, from Kashmiri dishes to South Indian curry. We were with a large group of friends and, therefore, sampled quite a number of dishes. Both the vegetarian entrees and dishes with meat were authentic and delicious. Marinated in a rich yogurt sauce, the tandoori chicken is slowly baked in a clay oven in order to preserve the chicken's natural juices, resulting in a tender and flavorful entree.

For the non-spicy palates, tandoori chicken is a fail-safe choice. I prefer spicier dishes, so I opted for the *rogan josh*, a curried lamb dish with a delicate blend of tumeric, tamarind and ginger. My friend ordered a marvelous *chicken tikka masalaa*—diced chicken simmered in a mild red curry sauce. The vegetarian dishes were made from fresh vegetables and Indian spices, and were ample enough to serve as a complete meal, rather than just a side dish. The *chicken tikka masala* and *vegetarian kofta* also provide great meals for those who like it hot. The *naan* (Indian bread) was also terrific and large in size, not a heated tortilla as some Indian restaurants serve. In addition, plentiful portions were provided for each dish.

However, the restaurant is very expensive. A typical entree costs from \$10 to \$15. Throw in a couple of *naans* (no one can eat just one) and an appetizer and you're looking at \$15 to \$20 a person. In addition, the service was very slow. The food came 45 minutes after the order (possibly due to the large size of our party).

All in all, I recommend New

Delhi quite strongly if you want to eat great Indian food. However, you have to be willing to dish out for it and wait a while. After all, the earth wasn't made in a day.

Mon. - Sat. 11:30 - 2 p.m. and 5:30 - 10 p.m., full bar Mon. - Sat. 11:30 - 2 a.m.



The New Delhi Restaurant.

PHOTO BY TAO LE

Two more to consider

Star of India: A cozy, busy place located somewhat close to campus at Geary and Arguello, with reasonably priced lunch specials. Dinner entrees run around \$6-\$10, but the portions are small. I recommend the tandoori chicken (sizzling red chicken baked in a clay oven) and the *samosa*. Much of the cuisine is the same standard fare served at other Indian restaurants. If you have a craving for Indian food but are short on funds, the \$5.75 lunch buffet is your best bet. The lunch buffet includes a chicken cury, fish curry, tandoori chicken, *naan*, rice, and three vegetables.

Pasand Madras Cuisine: At 1875 Union Street, it is the only combination jazz bar and Indian restaurant in San Francisco. The music in the evenings radically changes the atmosphere of the place. Pasand Madras Cuisine is a quiet, sunlit patio-like area in the daytime and a crowded, noisy exciting place by night. Aside from the tastier selection of South Indian cuisine offered across the bay, Pasand's is the best place to get South Indian specialties such as *masala dosa* (a gigantic graham flour crepe stuffed with a spicy potato mixture) served with *sambar* (a typically South Indian vegetable/lentil stew) and two chutneys—coconut and red. The *dosa* typically runs about \$6 and is filling. Other entrees are pricier, and taste about the same as they do at other San Francisco restaurants.

—P.B.

Courage on Ice



Jack Noseworthy, Michael Tayles, Ethan Hawke, Gordon Currie and Bruce Ramsay waiting to be rescued.

Alive
With Ethan Hawke,
Vincent Spano, and Josh Hamilton
Directed by Frank Marshall
At the Royal Theater
Polk and California 474-0353

By Michelle Jondreau

Based on Piers Paul Read's non-fiction best seller, *Alive* depicts a Uruguayan rugby team's fateful journey in 1972. En route to Chile, an airplane crash leaves the team stranded on top of an ice glacier in the Andes Mountains. The film recounts their attempt to survive 72 days in sub-zero temperatures, without food.

Ethan Hawke (*Dead Poets Society*) portrays survivor Nando Parrado. After dealing with the loss of his family in the crash, he eventually emerges as the leader of the group. Hawke shows his versatility in this role, conveying his character's inner anguish with subtlety. The other rugby players are portrayed by young actors who are not as well known, such as Vincent Spano and Josh Hamilton. Their performances are also brilliant.

Director Frank Marshall tried to make *Alive* as true-to-life as possible. Although Read's book was the main source, the movie makers contacted the survivors of the crash to help re-create the events accurately. Survivor Nando Parrado was hired as the technical advisor.

The film is very important to the survivors, two of whom I had occasion to talk to

after a screening: Roberto Canessa, a prominent pediatric cardiologist, and Carlitos Paez, creative director for a major public relations firm. Paez said they were initially uneasy about the making of the film, but in the end were glad to have "our story ... told in a dignified testimony with respect."

Despite all the terrible things that happened, there are some positive meanings that come out in the movie. The importance of unity, spirituality, and a sense of responsibility towards others was clearly emphasized. The desperate situation they were in, with no food, forced them to resort to cannibalism. Though many reviewers have made much of this aspect, it was definitely not the main point of the story. The treatment of the acts of cannibalism was respectful of both the dead and those who survived. Sensationalizing this event would have diminished the impact of the overall experience. This movie is not about cannibalism, it is truly about being alive and being human.

Alive is an incredible film, definitely worth seeing. Meeting some of the survivors helped me realize this was not just a movie. It was a real event people had to deal with, survive, and take home to what remained of their families. As Carlitos Paez says, "When the 'Miracle of the Andes' is mentioned, you have to call it the miracle of what man is made up of, capable of stepping up to, situations as incredible as the one we lived through."



Michelle Jondreau is a first-year medical student.

Miracle Workers

Lorenzo's Oil

Starring Susan Sarandon,

Nick Nolte

At the Kabuki

Geary & Fillmore, 931-9800

By Ikuko Ogiwara

I went into the theater expecting to see a stereotypical disease-of-the-week-made-for-TV drama. The preview, which I had seen, indicated it was designed to tug at the audience's heartstrings and accomplish little else. *Lorenzo's Oil*, however, turned out to be a dramatic and engaging depiction of the Odone family's struggle to find a cure for their son Lorenzo's disease.

Like *Ordinary People*, this is a story about how tragedy can affect relationships between family members. The movie is based on a true story about Lorenzo Odone, a gifted boy who spoke three languages and who, at the age of five, began behaving hysterically and was eventually diagnosed with adrenoleukodystrophy (ALD), an X-linked genetic disease. ALD usually strikes boys between the ages of 5 and 10 years; the defect lies in the biosynthesis of long-chain fatty acids. Accumulation of these fats in the bloodstream somehow causes the demyelination of nerve cells and leads to brain and nervous system degeneration, usually ending in death within two years of diagnosis.

Susan Sarandon is a commanding presence as Michaela, Lorenzo's mother. She and her husband Augusto (played by Nick Nolte) battle the medical establishment to find a cure for their son. They consult numerous specialists all over the East Coast, try various experimental therapies including immunosuppression and a no-fat diet, and even join the ALD Foundation; but every turn leads to a dead end.

In exasperation and desperation, the Odones begin to research the disease on their own. They relentlessly pursue the literature on ALD in the library at the National Institutes of Health and through trial and error, they hit upon a mixture of two types of fat that has curative properties.

George Miller, the director, uses dramatic lighting, music, and camera angles to great effect. The film never becomes morbid



Nick Nolte, Zack O'Malley Greenburg, and Susan Sarandon as the Odone family.

or depressing. The focus is on the undying spirit of the Odone family—particularly the intense bonds between mother and son, husband and wife. The result is an uplifting film.

Michaela is a pillar of resolute strength, trying to keep everyone's sanity intact and never giving up hope. One of the most moving moments comes when she falters momentarily: cradling the vegetable-like Lorenzo in her lap, she whispers in the dark hospital room, "If it hurts too much Lorenzo, it's OK, just fly away, fly away to baby Jesus..." as Augusto peers on from behind the door. It is only because of Michaela's fierce tenacity that Augusto can continue in the struggle, and this is the only instance in which we see Michaela resigned to death.

Lorenzo is played by Zack O'Malley Greenburg with an earnest, touching sensitivity. He plays the healthy Lorenzo with zest and the sick Lorenzo with realism. The supporting cast is excellent and give convincing performances as people in the medical establishment. The only disappointment is Nick Nolte, who talks in a ridiculous Italian accent. The first time he spoke, I laughed, as did the rest of the audience. I had expected a lot more from Nolte, who gave such an intelligent performance last year in *Prince of Tides*. Here he is a comical caricature, a distraction from the sober tone of the movie.

Lorenzo's Oil was interesting from the perspective of a medical student. After learning about fatty acid metabolism in Biochemistry, and enzyme kinetics in IDS, you can easily understand the scientific terminology and biology of ALD. The medical/scientific establishment is also realistically depicted—the unwieldy bureaucracy, the problems with funding and grants, the political games that researchers play. Research and clinical trials are indeed time-consuming, as anyone who has done any research will confirm, and the film shows how easy it is for researchers to get ensnared in competition amongst themselves, and lose sight of the fact that these ravaging diseases have a painfully human face—like Lorenzo Odone's.



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A Brighter Movie, Someday?

A Brighter Summer Day
Written/Directed by Edward Yang
At the Four Star Theatre,
2200 Clement Street 666-3488

By H. Paul Chin

You may look at the title of this film and say, "Ah, *A Brighter Summer Day*! Sounds like a cheerful, happy movie, just the thing to take my mind off of the incessant rain and the snow I was trapped in for x hours on the way to Tahoe last weekend!" Or, if you have heard something about the movie, you might say, "Ah, *A Brighter Summer Day*! The new film from promising director Edward Yang about gangs and society in 1961 Taiwan, which was a favorite at the 1992 San Francisco Film Festival, and won the Best Film and Best Original Screenplay awards at the 1991 Taiwan International Film Festival! Hey, I should go see this!" The truth is actually closer to "Eee, *A Brighter Summer Day*! That dark, long, confusing movie! Let's go play in the rain instead."

Indeed, *A Brighter Summer Day* is about youth gangs and about social unrest in post-1949 Taiwan. It's also a three-hour long teen love story about Xi'an Er, a promising young male student, who falls for the wrong girl, Ming. Despite all the distractions (and there are many), the movie begins when Xi'an Er first catches sight of Ming with her then-boyfriend's gang buddy (a foreshadow) and ends with the sudden, spontaneous and tragic stabbing of Ming by Xi'an Er. Yang based his story on the actual 1961 stabbing of a

teenage girl by her boyfriend at a Taipei night market. He tries at great length to answer the question: why would an otherwise normal eighth-grader like Xi'an Er resort to such violent acts?

Answer: unstable society and violent gangs. Through transient associations with the Little Park gang, Xi'an Er begins to see more and more violent killings, including the ugly death of the rival gang's leader. This exposure to violence presumably gives Xi'an Er the basis for his own jealousy-inspired act of murder. Curiously, due to the cinematography, we are not afforded the same view as Xi'an Er. Indeed, much of the action takes place in pitch dark and in the pouring rain (a la Kurosawa) and Yang's reliance on long shots gives us a detached view of all the characters. Very few of the gang members are portrayed in significant detail, so the audience has little chance to form opinions about the gangsters. And then, before you know it, they're dead.

We feel a stronger attachment to Xi'an Er's father, a former Shanghi scholar who is adjusting to a long-term stay in Taiwan. From him Xi'an Er gets his brooding mood swings, quick temper and sense of ultimate righteousness. In one of the movie's poignant moments, Xi'an Er's father argues for his son's sake after Xi'an Er is caught letting a Little Park gang member copy his test. Xi'an Er's father lets the school principal hear a mouthful, and then some. But in a parallel scene much later in the movie (after Xi'an Er's father has been hauled off for interrogation by the Secret Police) the father

apologizes to the principal for his increasingly deviant son.

Unfortunately *A Brighter Summer Day* has few such scenes which reach out to the audience, because Yang chose to tell his story in a detached manner. For instance, we do not see Xi'an Er's mother grieving for her most promising son's ruined life until the credits are rolling. In this final scene she is folding his school uniform while, over the radio, we hear the names of the students who passed the entrance exams.

Many elements of the story are left unexplained. Why does Ming spread her affections around, and always to such violent boys? And what about her strange attachment to the kind doctor that treats her mother? And what of Xi'an Er's Christian sister, who appears suddenly at the end? Adding to the bleak, matter-of-fact atmosphere is the absence of music, save for the Elvis tunes that Xi'an Er's buddy Cat sings with a Little Park gang-supported band (hence the movie title, which is a sampling of the King's lyrics).

The very quick and wordy subtitles do not help matters, and the sound is a bit garbled, making it difficult even for Mandarin-speaking audiences. Another problem is the length of the movie—three hours—which taxes the viewer.

In fairness to Yang it should be said that when the subtle story-telling works, it can be powerful.



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Intramural Athlete of the Week

Tuan Nhan

Team: Below the Rim

Sport: Basketball (Beta-Closed)

School: Dentistry I



In the battle between first- and second-year dental students, Tuan displayed tenacious defensive abilities throughout the game. He also poured in over 20 points and even completed a rare four-point play (after being fouled while sinking a three pointer). The second-year favorites, the Air Balls, eventually prevailed in this nail-biter 62-59. With Tuan leading the team, it looks like Below the Rim will be a force to reckon with for the next few years.

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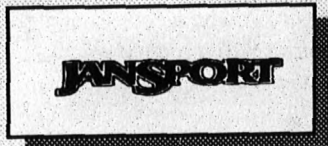
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Duncombe approaches another crossroad

By Frederick Chen

David Duncombe, the executive director of the Landberg Center for Health and Ministry, is an instructor in the anatomy lab and teaches an ethics course for pharmacy students. He will retire in June.

Synapse: What is your position at UCSF and how did you come to be here?

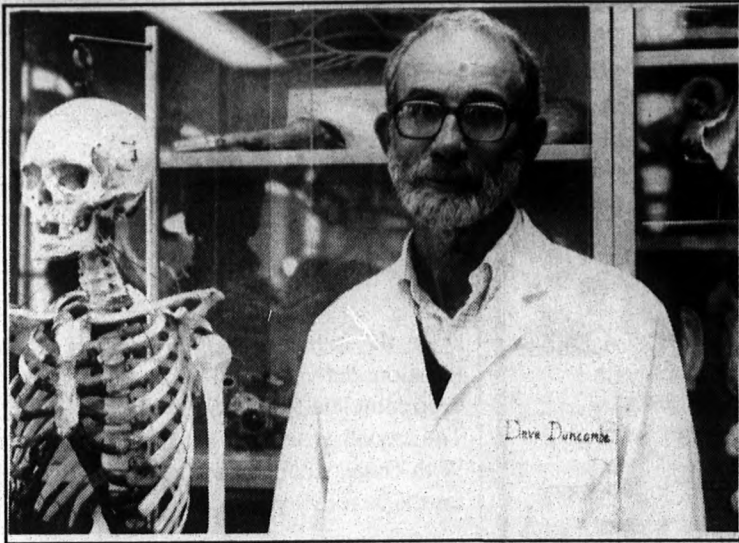
Duncombe: Well, I'm the second executive director of the Landberg Center. The first was the founder, Odette Lockwood. She is a Methodist minister and now a campus administrator at UCLA. Odette had been called to the position as a result of the will of Mrs. Margaret Landberg, who died at Moffitt Hospital. Mrs. Landberg sold her house, and at her death the money was given to a campus ministry at San Francisco State called Ecumenical House. They were the keepers of the money and they were charged to start a campus ministry at UCSF. For a number of years they didn't start one because they just didn't get around to it. Finally they commissioned a study to be done of the UCSF campus, looking for pastoral needs. The study determined that it would be better to have a resident campus ministry here at UCSF rather than try to run one from San Francisco State. So that's what happened. In 1981, Odette Lockwood came to establish it. They didn't have any place, so she operated out of her home. I think within a year, however, she located St. John of God church, and they were very open to being a host to an ecumenical campus ministry. We've stayed here now for over 10 years. Odette was here for two years. Then she was moved by her bishop, in the summer of 1983. So at that point I came to San Francisco from Yale University. I had been there for 16 years as the chaplain of the medical school.

Synapse: There was no previous campus ministry at UCSF?

Duncombe: There was no full-time campus ministry. There was a part-time person, Father Carroll, who was an Episcopal minister who worked mainly with the faculty.

Synapse: The Landberg Center is best known for its counseling services. Is that a function you brought to UCSF?

Duncombe: Most campus ministers do counseling, and certainly I did counseling from the beginning. Although I was a certified Clinical Pastoral Education supervisor, I didn't have a teaching program until six



David Duncombe

years ago. Then we became an accredited training program for ministers. Since then, we have become known as a counseling service. I resist being called a counseling center. I think the Landberg Center is more than that, but that's the way it started.

Synapse: Could you talk about your decision to retire?

Duncombe: I'm 65 years old, and I've been here for 10 years. My wife and I feel that, if we want another life, we should start as soon as possible. We're going to spend at least a year as volunteer staff at a retreat center and then move on.

Synapse: What do you feel are the special spiritual needs of the UCSF community?

Duncombe: I think one of the most important needs is what I've always called "humanization." I look upon this as a recognition of the spiritual aspect of life. We need to see the human side of all parts of health care and to be treated as human beings and not as cogs in a machine. I think that if you are treated that way in your medical training, you are more likely to treat other people that way as a health professional.

The other side is the social justice side. I think it is very easy for people to hole up in professional training and ignore the world for four to seven years, without having to be a member of the human race. People need to observe injustices in the world and be asked to do something about them.

Synapse: Could you talk about your social justice work?

Duncombe: I've been active at the Concord Naval Weapons Station for over five

years. I go out there every Thursday, arriving there about 7:30 in the morning. Most times I don a red road worker's jacket and take an orange flag. And if there are any weapons trucks that come through, I block them. There's a group of us that do that. Some people don't block; they vigil, carry signs, or crosses. It just hap-

pens that blocking is a particular form of witness and activity that I have gotten into over the years.

Synapse: How many times have you been arrested for doing the blockade?

Duncombe: About 80 times now.

Synapse: Last year, you were involved in a 40-day fast while you were in jail. Could you talk about your experience?

Duncombe: I've done two fasts now. I did one beginning Sept. 1, 1987, after Brian Willson was run over (by a train at the Concord base). Brian and I had agreed to do a fast together and I continued that at the time.

The second fast began on my second jail sentence in 1991. I happened to be in jail before Sept. 1, and I thought, well, I would do a fast in jail. If I couldn't use my body to block trucks, I would use it for bringing attention to the same issues. Both fasts were medically regulated, so I feel that they were relatively safe, even though they each lasted 40 days. I drank a gallon of water every day, and took some electrolytes.

Synapse: What was the result of those fasts?

Duncombe: There was considerable public attention as a result of the second fast because it was in jail, and quite a few articles were written. Fortunately, the articles focused on the issues—which was the use of the weapons station by the Navy to ship weapons to kill people who were essentially civilians in countries we weren't at war with. It drew enough attention that it was worth any risk that I took.

Synapse: The fasts must have affected

you spiritually as well.

Duncombe: I think my first fast did. It turned out to be a significant spiritual experience for me. But it was very surprising; whether it was the fasting physiology or whatever, I really came to understand how prayer and fasting go together. And that they seem to augment one another. Powers of spiritual concentration seem to be sharpened by fasting. I certainly didn't enter into the fast for any spiritual reason.

In jail, I didn't experience that as much. Because it was so noisy in jail, it was hard to get by yourself. But the positive result was a very active ministry in jail that came by the fact that people would ask me about the fast, and then they would start to reflect upon their own lives.

Synapse: What is your background and training?

Duncombe: I did two years of training at Union Theological Seminary in New York from 1953-55. I didn't do any more training until 1960. From 1960 to 1966 I was at Yale Divinity School and got a Ph.D. and a Bachelor of Divinity there. I did a year of clinical training, went back to Yale, and stayed 16 years as chaplain of the medical school.

Synapse: What did your work at Yale consist of?

Duncombe: The first year I established the chaplaincy there, and they asked me what I would like to do. I said I would like to be a medical student for a year, so I took the first-year courses. I decided that anatomy was the course that gave me the most opportunity for ministry, because of the ambience of the lab. So I established my style of getting to know people and helping them with anatomy, and talking with them. I also got very involved with something called the Medical Committee for Human Rights. That was the civil rights arm of the medical profession during the '60s.

I enjoyed doing some teaching for the Divinity School and Medical School. I think teaching is part of a minister's role, particularly in a university setting.

The Landberg Center is in the process of welcoming a new executive director. Its worship services and programs are open to the entire UCSF community. Confidential counseling services are available at no cost. The Landberg Center is located at 340 Irving Street. For more information, call 564-3515.

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