# Cake or pie: which treat deserves your fork and respect? 

Making this decision is a slice; pie is the only treat you'll ever need


## Paul

 BLINOVCYake and pie share a number of similarities: both are round, both are usually served as delicious. But put, for the most part, bot are delicious. But put head-to-head, stat-to-stat, cake melts into a puddle in the face of the greatest post-dinner culinary discovery of all time. It's not cake's fault, for it simply can't comparethe life of pie is a blessed one. First of all, pie is a culinary jack of all trades, spanning all shapes, sizes, and even dis-ciplines-fruit, cream, meringue, meat, shepherd's, and yes, even mathematics. Cake, on the other hand, spans only the dessert world, and has little variation within (cheesecake, icecream cake, cake cake). If you want to eat the same three basic types of cake, Conal, be my guest. But pie is about having choice.
In the early days of dessert, pie separated the men from the boys. Pie-eating con tests weren't just bemusing fat-guy spectacles at so many county fairs; these tests of gluttonous might were the deciding factor in whether or not Margaret-Ann would totally make out with you when the ferris wheel stopped and you two were at the top. Pie is about more than foodit's about romance.


And where was cake during all of this? Being saved for birthdays-reminders of death's skeletal fingers slowly tightening around your neck with glee-and weddings, which, ten years and a few kids later, amount to ulcer-forming worryfests about how it's 10 pm and little Jimmy was supposed to be back 15 minute ago. He's probably having a slice of pie-lazy summer days are slow rides, and he's taking it easy. Pie is for the young; pie is for the free.
Of course, there's an argument to be made for the ice-cream cake-even I can't deny the delicious content in every bite of Dairy Queen's finest gift to the world. But pie has a one-upper to such temptation: it's called
a la mode, and it gives you the best of both worlds, with far less cleanup than an entire melty messy cake. Pie is flexible but cake is like your asshole boss who comes in to yell at you, spills his coffee, then shouts at you to clean it up. And what if you need something small and compact? While cupcakes-the shrivelled bastard sons of a halfassed dessert-will just make
a mess in your pocket, tarts are tiny, discreet, and often come
with a delicious pastry shield on top for transit.
You know what I did on Remembrance Day? I ate an entire pie. This was a salute to the fallen and those that came before, and to those who died fighting for a free, delicious world. They fought for the little things, like having my pie and eating it too. And so I did. It was apple, and it was delicious.

It's a piece of cake to bake a pretty cake, and oh, how sweet it is


Sure, pie is delicious, but to say that it's superior to cake is as laughable as claiming that Aquaman could take Superman in a fight. Unlike pie, cake is always a treat-you don't ever get excited about having cheesecake only to find out that it's really just cheddar and broccoli shoddily disguised as a pastry. That is a trap, my friend-a horrible, detestable trap. Sure, you can fill a pie with damn near anything you want, but the same argument could be made for a shoe, and I'll be damned before I eat a Reebok full of grapes. Besides, unlike the versatile cake, pie is ultimately limited. You can only make a pie so large before it turns into a soggy, goopy mess; a cake on the other hand, can be as large and creative as you want. They have the potential to be true works of art, whereas pies sit alone on the windowsill, hoping that some knave is desperate enough to steal them. Whether it's a statue of yourself or a recreation of Gettysburg, if you can dream it, someone's grandma can bake it. Pies, meanwhile, are best suited to revenge plots involving four-and-20 blackbirds.
If you want, you can always add ice cream to
pie and give it a pretentious French name, but with ice-cream cake you don't have to pay extra to get the frozen treat that you deserve. Cake gives you what you want, when you want it and doesn't judge you-unlike those stuck-up pie charts that give a systematic breakdown of why you're a terrible son.
Pies also suffer from being a communist des-sert-every slice is uniform-and while this is all well and good for the downtrodden proletariat, it gives you nothing to strive for. With a cake, the corner piece is a symbol of your social dominance, while getting the first piece of pie is unfulfillingwhich is probably why you were able to sit and eat an entire one to yourself on Remembrance Day. There's also a reason that nobody has birthday pie, and that's because if you only get one day each year to truly celebrate your existence, you don't want to waste it on plain old pie-not to mention the fact that a pie with candles in it looks about as appetizing a piece of cardboard with jam smeared on it. And if you're ever at a wedding that serves pie instead of cake, you better go grab your stainless-steel toaster oven back, because that couple isn't lasting more than five months-and besides, they'd probably only use it to prepare their daily breakfast of Pop-Tarts and gin.
So go ahead, have your pie, and continue ignoring the delicious, cake-filled world around you like a diabetic in a bakery. But if you decide to leave your dark, shell-covered hovel and join the rest of us in the sun, you'll see that getting a delicious treat is a piece of cake indeed.

## REVIEW COMMITTEE FOR THE DEAN OF THE CAMPUS SAINT-JEAN

Dr. Marc Arnal's first term as Dean of the Campus Saint-lean will end on June 30,2008 , and he has indicated that he intends to At this point in it delicerations the Review Committee is interested in yed accordance wher At this point in its deliberations, the Review Committee is interested in your opinions about the state of the Campus
Saint-Jean under the leadership of the current Dean. The Committee believes it is critical that all faculty, staff and students in Campus Saint-lean and other members of the community have the opportunity to convey their views to the Committee. All input must be signed; however, members of the community may ask the Provost to have their input circulated to the committee without attribution.
Specifically, the Committee is interested in the following:
Leadership - ability to provide a vision and direction for the Campus Saint-Jean and achieve the strategic goals of the Campus;
Management - fairness, balance and effectiveness in decision-making affecting the direction of the Campus
Saint-lean; effectiveness in setting priorities and dealing
Saint-lean; effectiveness in setting priorities and dealing with issues;
Personnel Management - issues dealing with the recruitment and retention of staff, as well as the administration
of all personnel within the Campus Saintof all personnel within the Campus Saint-Jean,
Contributions - the contributions of the Dean within the Campus Saint-Jean, the University, the Community
(including alumni) and rofessional Fields:
(including alumni), and Professional Fields;
Developmern the Dean in seeking outside funding through fund development and advancement activities;
Other matters.
f you wish to respond to the above issues, would you please forw

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In addition, an open 'Public Forum' will be held on Thursday, March 27, 2008, from 12:00 to 1:00 pm, in Room 108, Pavillon McMahon, at Campus Saint-jean. At the Forum, the Dean will discuss his vision of the Campus Saint-Jean for the next five years. Your views are important to us and I encourage you to share your thoughts with the committee. Should you prefer to the Dean Review Committee or myself for additional information.
Thank you for your assistance.
Carl G Amrhein
Provost and Vice-President (Academic) and Chair, Dean Review Committee
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