



An Unspoken Hunger: Stories From the Field
by Terry Tempest Williams
(Vintage/Random House)

Primal environments dominated by natural forces and fierce, instinctive impulses may seem very distant. Especially for those of us who spend most of our time surrounded by plastic objects, eating commercially

She records her impressions of some of the wilder corners of the globe.

manufactured food, and perhaps seeking to sooth or stimulate our minds by watching cathode rays bounce off of a glowing electronic box. Terry Tempest Williams has made a career for herself by leaving this constrictive modern environment in favour of exploring the world's disappearing wilderness.

In *An Unspoken Hunger*, she writes about her experiences in regions still little known to human contact. A naturalist by profession, she records her impressions of some of the wilder corners of the globe. She's a sharp-eyed observer, and perhaps more importantly, a skilled writer who finds human relevance in everything she encounters; often in situations vastly different from the gentle, romantic notions we often entertain about life in the wild.

While trekking across Africa's Serengeti Plain, she observes a scene familiar to anyone acquainted with TV nature programmes: lions devour a freshly-killed wildebeest, while vultures circle overhead. She notes: "The

sensuality of predator-prey relations is riveting...the concentric circles which bind a healthy habitat include vulnerable and venerable species. It is a familiar scenario, predator and prey, as though a shaft of light falls in the forgotten corner of an attic, and a precious memory is retrieved." Other scenes which Williams describes are less familiar, but provide interesting commentary on the relation between nature and today's world, as when she spots wild herons claiming for their own habitat a section of the Bronx left abandoned and decaying by its former human inhabitants.

An Unspoken Hunger reminds readers that we are in and of the natural world, despite our best (or worst) civilized efforts at cocooning ourselves from it. There is protection and freedom in discovering ways to live more harmoniously with nature, rather than in struggling against it.

—Mimi Cormier

Poetry Contest

- Grand Prize: \$50.00 Gift Certificate from Kingfisher Books and Publication in *The Brunswickan*.
- To enter the contest, bring \$2.00 and your poem or series of related poems shorter than 200 words, to *The Brunswickan's* Business Manager, Janice McConnell in SUB 33 between 11:00 am and 3:00 pm, Monday through Friday.
- Please include your name, student number and phone number on your entry.
- The contest is open to all amateur poets, but the poems must be submitted by the poets themselves.
- The deadline for entries is March 15, 1996 at 3:00 pm and the winner will be announced by Tuesday, March 26, 1996.
- All proceeds go directly to support Youth Challenge International (YCI) which is a non-profit organization that sends youths to developing countries such as Costa Rica and Guyana to undertake development projects.

Wanted: Student Contributions of:

- | | |
|---|---|
| Travel Stories with Pictures | Poetry about things that can be photographed |
| Poetry | Exciting Recipes |
| Short Stories | Artwork |
| Sketches | Other Games or things that may be distracting |
| Bridge Hands | "Where in the World?" and Poetry entries |
| Book Reviews around 300 to 500 words long | |

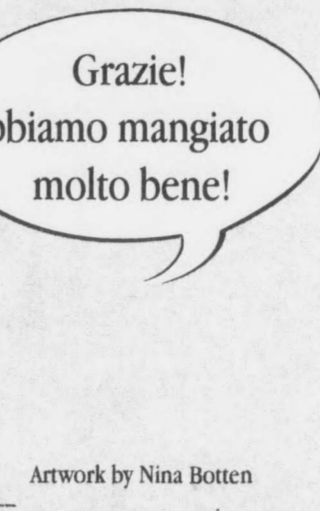
Contact: Bruns Distractions Editor

NOTICES

- Book Reviews:
-To everybody who has had a review published (Mimi Cormier and John J. Knoll), I have your book(s) for you. Some of the longer book reviews will be published shortly.
-There are books available to be reviewed. Please come to *The Brunswickan's* office in SUB 35 to pick up a book if you do not have any outstanding reviews.
- Bridge Club
-Meetings are every Thursday night at 7:00 pm in the Blue Lounge.
Distractions Editor

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Today
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CERTAIN EXCEPTIONS APPLY



Artwork by Nina Botten

Stuffed monkey brains may provide the variety you have been wanting in your diet.

If last week's chili recipe seemed far from the unusual, just a few changes can be made to the recipe to increase the variety of one's meals with no trouble at all.

Chili consists of chili beans added to spaghetti sauce. You do not have to be a rocket scientist to figure out that without the chili beans, the sauce can be added to pasta or bread to make spaghetti or sloppy joes respectively.

The sauce can also be added to cooked rice to make a variation of Spanish rice. Spanish rice can be eaten alone or stuffed into green peppers to make what Calvin's mom (*Calvin & Hobbes*) refers to as stuffed monkey brains. This is simply done by cutting off the top of the green pepper, cleaning out the insides, stuffing it with the Spanish rice and then cooking in the oven until the green pepper is soft enough to eat.

The spaghetti sauce can also be used to make lasagna. Lasagna is made in a sufficiently large two inch deep pan by layering meat, 2 inch wide pasta (cooked barely to the *al dente* stage), and cheeses (grated Mozzarella, grated Parmesan and Ricotta or cottage cheese). The layers are repeated until the pan is full or the ingredients are gone. The top layer of sauce is covered with Parmesan and the lasagna is cooked 30 to 40 minutes in a preheated oven at 350 degrees Fahrenheit.

Further meals (yes, you could be eating spaghetti sauce until the cows come home) can be made by stuffing cannelloni or manicotti pasta or if you are really adventuresome, ravioli. No, ravioli doesn't just come out of a can.

At this point I would be remiss if I did not mention that if you do any amount of cooking yourself, you should have a good reference at hand. I use *The Joy of Cooking* (Bobbs-Merrill/Macmillan). It has a wealth of information from cooking pasta to picking out chickens based on bright eyes, a red comb and a flexible breast bone.

Cooking pasta

What I like best about cooking pasta is speaking with an Italian accent, talking with my hands and throwing spaghetti against the fridge to see if it is done. Actually, in the *Joy of Cooking*, the above procedures are not even mentioned as parts of making good pasta.

Pasta should be added slowly to a large quantity of boiling water. It is important that the water does not stop boiling. One teaspoon of salt and a tablespoon of olive oil can be added to the water. The pasta must float free as it is added. The spaghetti logs I normally get are not good. The pasta is cooked until the *al dente* state is reached. This is reached when the taste of raw flour has disappeared yet the pasta offers a slight resistance to the bite. If you are used to shelf stale pasta, you may want to try fresh pasta.

-Questo mi piace! È fantastico!!

by M.T. Cuiller

Where in the World #2



photo by Warren Watson

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