



Full Time & Part Time Positions Paying Bonuses

Commissions and Profits

Available with fast growing
direct sales company

Call Natural Products Associates

630-9984 1 p.m. to 8 p.m.

NOTICE OF RUN-OFF ELECTION IN VANIER COLLEGE

There will be a run-off election Tuesday, March 28, 1978 between 10:00 a.m. and 6:00 p.m. to determine the third constituency representative from Vanier College to the CYSF. There will be two polling stations, one in the foyer of Vanier College and the other in Central Square on Tuesday, March 28.

The office of the Chief Returning Officer is 105R Central Square.

Candidates may campaign until 12:00 midnight on Monday, March 27, 1978.

Garfield Payne
Chief Returning Officer,
CYSF

Murray Louis Dance Co./USA

a superb, modern dance company that entertains with charm, elegance and a sleek pizzazz!

The only area performance!

Mon., March 27, 8 p.m.
Humanities Theatre
University of Waterloo

... an extraordinary programme of all-Louis works that includes the funny, jazzy, explosive number "Glances", danced to the specially-commissioned score by jazz great Dave Brubeck.

Students/Seniors \$4.00 Others \$6.00

Main Box Office: 254 Modern Languages Bldg.,
University of Waterloo. (519-885-4280)



The Happy Cooker

By Denise Beattie



Easy Tortière

How traditional this particular recipe for meat pie is I don't know but I do know that it is fairly easy and good. One difference is that it does not use a top crust. Another change is that you pour mushroom sauce over your pie rather than gravy. Both get my approval for they add lightness to a dish that can sometimes be a rival for heaviness to Harvest Crunch.

You'll need a pie crust in a 9" pie pan. I'm not going to include instructions for pie crust but I will suggest that anyone who does not know how to make one try some big general cookbook like *The Joy of Cooking*, a shortening package or, for the more timid, use a ready-made.

Gather:

1 pie crust, unbaked
1/4 lb. lean bacon slices, cut into 1/4" pieces
1/2 cup chopped onion
1 lb. lean ground pork
1/2 tsp. pepper
dash nutmeg
1/4 tsp. ginger
1 chicken bouillon cube
3/4 cup boiling water
1 large hard roll, cut into 1/2" cubes (bread will also do-I use rye).

Procedure:

In a skillet sauté the bacon until crisp and drain well on paper towels.

Drain off all but 1 Tbsp. of the fat and in this sauté the onion until golden - about 5 minutes. Next you'll add the pork, salt, pepper, nutmeg and ginger.

Now an aside concerning the ground pork. Before making this I spent about 3 weeks checking out the meat departments in various stores looking for ground pork. One time I happened to come upon an

employee putting out meats and asked him about the possibility of getting some. So it appeared without further ado.

The moral of this is don't get discouraged if you don't see it; just ask.

Anyway sauté those last four ingredients over medium heat, stirring occasionally until the pork is lightly browned - about 15 minutes.

Dissolve the bouillon cube in the boiling water and pour it over the bread crumbs, letting it stand for one minute. Drain the bread, conserving the liquid and add water

1 chicken bouillon cube
1/4 lb. sliced and sautéed mushrooms or 1-3 oz. can, drained.
1/2 tsp. Worcestershire sauce (optional)

Procedure

Make a white sauce with the first 3 ingredients or, if such instructions are meaningless to you, melt the butter in a saucepan, add the flour over medium heat cooking for a couple of minutes and stir in the milk.

As this basic sauce heats, stir frequently. When it's hot add the bouillon cube, mushrooms and Worcestershire sauce. Let this cook slowly (over low heat) about 5-10 minutes or until your pie is ready.

Serve the sauce in a bowl alongside your pie and you've got yourself an attractive, tasty dinner, needing little accompaniment other than maybe a light vegetable or crisp salad for variety.

What you don't eat freeze, then next time you're tired and hungry just pop it in the oven and enjoy!

An easy, untraditional, topless meat pie

to make a quarter cup. Add 1 tbsp. cornstarch and stir to dissolve. Add this mixture (cornstarch and water) to the pork mixture and stir over the heat to thicken. Stir in the bread and half the bacon. Spoon everything into the pie shell and top with the remaining bacon.

Bake:

Bake in a 375 degree oven for 35 minutes or until the crust is golden. While it's baking you can turn your hand to the finishing mushroom sauce below....

Mushroom Sauce

Gather:

2 tbsp. butter
2 tbsp. flour
1 cup milk



Hot Wax doesn't work

By Rick Beales

American Hot Wax, now playing at the Uptown, is an eerily cold film. Its vision of rock and roll as a vague sort of life force serves only to alienate the viewer. The result is a surreal collage; an odd collection of musical numbers and sketchy biographical tidbits.

The movie is based on a part of the life of Alan Freed, the Cleveland disc jockey whose career skyrocketed when he began to promote rock and roll on the airwaves. The action unfolds in 1959 New York, just before Freed's "first anniversary show" at a local theatre.

Freed (Tim McIntire) and his disciples are examined fleetingly, clinically. All we can determine about his chauffeur (Jay Leno), for instance, is the man's determination to get into the pants of Freed's secretary (Fran Drescher). A budding young songwriter (Laraine Newman) show only an obsession to have her songs performed.

Freed himself is never allowed to slip beyond two dimensions. McIntire plays him like a reserved but bewildered Jay Gatsby. At the anniversary show, he is arrested for commercial bribery. True to "character", he does not fight but instead quips in his now-familiar bemused fashion, "You can stop me but you never can stop rock and roll... don't you know that?"

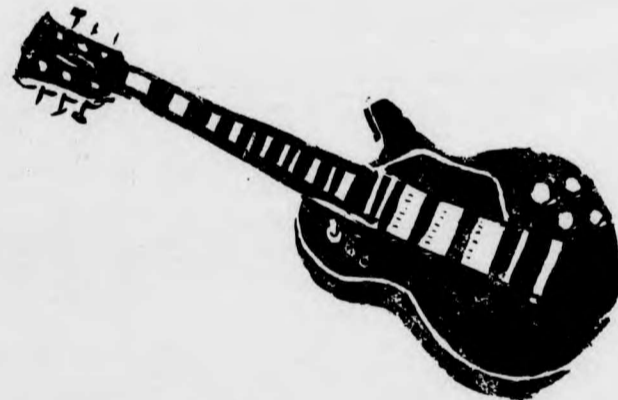
American Hot Wax is filled with melodramatic statements like this, all paying homage to the great God rock and roll. One prominent pubescent punk in the film spends all his free time spreading the words "Buddy Holly lives!" Producer Art Linson, it seems, is intent on conveying a similar sentiment about rock and roll in general.

The movie's one saving grace is its soundtrack. Fine harmonic vocals by a group called "The Chester-

fields" is interspersed throughout, and cameo appearances by Jerry Lee Lewis and Chuck Berry give some substance to the anniversary show.

The film as a whole lacks such

substance. The superficial characterization quickly becomes absurd, and the confused structure of *American Hot Wax* gives it the atmosphere of bad Fellini.



Movie Night

By Colin Smith

High Anxiety: - Mel Brooks takes a swipe at Alfred Hitchcock and psychiatry, and not necessarily in that order. This hodgepodge comedy doesn't touch his *Young Frankenstein*, but beats *Silent Movie*. Smooth performances from cast. Best Bits: take-off on *Psycho* shower murder, the take-off on the climax of *Vertigo*, and a psychiatric session that turns into a boxing match. Worst gag: Dick Van Patten dying of rock'n roll radio in an escape-proof car.

An Unmarried Woman: - Paul (Blume In Love, *Harry and Tonto*, *Next Stop Greenwich Village*) Mazursky's new film has some noticeable flaws - overlength; some precious moments that add nothing - but is an otherwise commendable "human" drama. Mazursky works hard to preserve "realism" with dialogue and characters, and triumphs. Biggest asset: Jill Clayburgh's mature performance as Erica, the protagonist.

The Turning Point: - Highly over-rated ballet and schmaltz epic has in no way deserved winning eleven Oscar nominations, but does have some excellent moments. Top-drawer performances from Shirley MacLaine and Anne Bancroft and breathtaking dance sequences (aided heavily by Mikhail Baryshnikov and Leslie Browne) overshadow lapses of stylistic sense and phony dialogue. There is, however, an electrifying confrontation scene, and the ending is quietly proper without being laboured.