

Great U.K. traditions — Rupert the Bear and tea

by Emma Sadgrove

Have you ever come home famished after classes, but it is not supertime yet? Follow the British example and have tea late every afternoon. It is one of my favourite meals and it sure is welcome after a hard day of the student life.

Tea can consist of anything that suits your appetite — and your figure. Bread and butter, assorted buns, and light sandwiches are commonly served. Of course, various biscuits and cakes are a big attraction. Scones are best with plenty of jam and English Devon Cream. For the light eater, have one of these Rum and Pecan Crisps with your cup of tea.

Remember that tea is also a sociable meal. Invite a few friends over

and have a conversation between small bites of food.

Scones

- 2-1/2 cups flour
- 1/3 cup sugar
- 4 tsp baking powder
- 1/2 tsp salt
- 1/3 cup margarine
- 1/2 cup currants (optional)
- 1 egg
- 3/4 cup milk

Combine the flour, sugar, bak-

ing powder and salt. Cut in the margarine finely. Add the currants. In a separate bowl beat the egg and combine with the milk. Add to the dry ingredients and mix well. Roll out on a floured surface to about 3/4" thickness. Cut into circles with a floured cookie cutter and place on a greased cookie sheet. Bake at 400 deg. for about 15 minutes until golden brown.

Scotch Shortbread

- 3/4 cup plus 2 tbsp flour
- 1/2 cup rice flour
- 1/3 cup sugar
- 1 tsp ginger
- 1/2 cup butter
- 1 tsp water

Combine dry ingredients and cut in butter well. Add water and form into a ball. Flatten into a 9" greased springform pan. Prick all over with a fork. Bake for 1 hour at 300 deg., then reduce oven temperature to 200 deg. and bake for another 50 minutes or until golden. Remove the sides of the pan and

cut into wedges while still warm. Cool and serve.

Lemon Loaf

- 1/2 cup margarine
- 1 cup sugar
- 2 eggs
- 1/2 cup milk
- 1-1/2 cups flour
- 1 tsp baking powder
- 1/4 tsp salt

grated rind of one lemon
Cream together margarine and sugar. Beat in eggs one at a time. Stir in milk. Add remaining ingredients and stir just to combine. Pour into a greased 9"x5"x3" loaf pan. Bake at 350 deg. for 1 hour or until a toothpick inserted in the center comes out clean. Cool in the pan for 15 minutes, then remove and continue to cool. This can be glazed if desired.

Glaze

- 1/4 cup sugar
 - 2 tbsp lemon juice
- Combine and spread over hot loaf.

Almond Slices

- 1-3/4 cups flour
- 1/2 cup sugar
- 2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup margarine
- 1 egg

Combine flour, sugar, baking powder and salt. Cut in margarine. Beat egg and stir in. Form mixture into a ball and press into a greased 15-1/2"x10-1/2" jelly roll pan.

- 1/2 cup butter
- 1/4 cup sugar
- 2 tbsp honey
- 2 tbsp milk
- 1 cup sliced almonds
- 1 tsp almond extract

Combine all ingredients in a saucepan and heat over medium heat, stirring constantly. Bring to a full boil, then cool slightly. Pour over mixture in pan and spread evenly. Bake at 350 deg. for 20-25 minutes until golden brown. Cut into triangles to serve.

Coffee Cake

(A very simple version that should be easy for anybody.)

- 1/4 cup margarine
- 1/2 cup sugar
- 1 egg
- 1/2 cup milk
- 1-1/2 cups flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup brown sugar
- 1 tsp cinnamon

Cream sugar and margarine. Beat in egg and stir in milk. Stir in flour, baking powder and salt. Pour into greased 8"x8" pan. Sprinkle brown sugar and cinnamon over the top. Bake at 400 deg. for 1/2 hour or until brown and puffy.

Rum and Pecan Crisps

- 1 cup margarine
- 1 cup granulated sugar
- 1 cup lightly packed brown sugar
- 1-1/2 tsp rum flavouring
- 1 egg
- 2 tbsp water
- 2-1/4 cups flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup finely chopped pecans

Cream together margarine and both sugars. Beat in rum flavouring, egg and water. Add remaining ingredients. Shape dough into a roll 2 inches in diameter. Wrap in wax paper and chill for several hours. Cut into 1/8" slices and place on greased baking sheet. Bake at 400 deg. for 5-7 minutes.

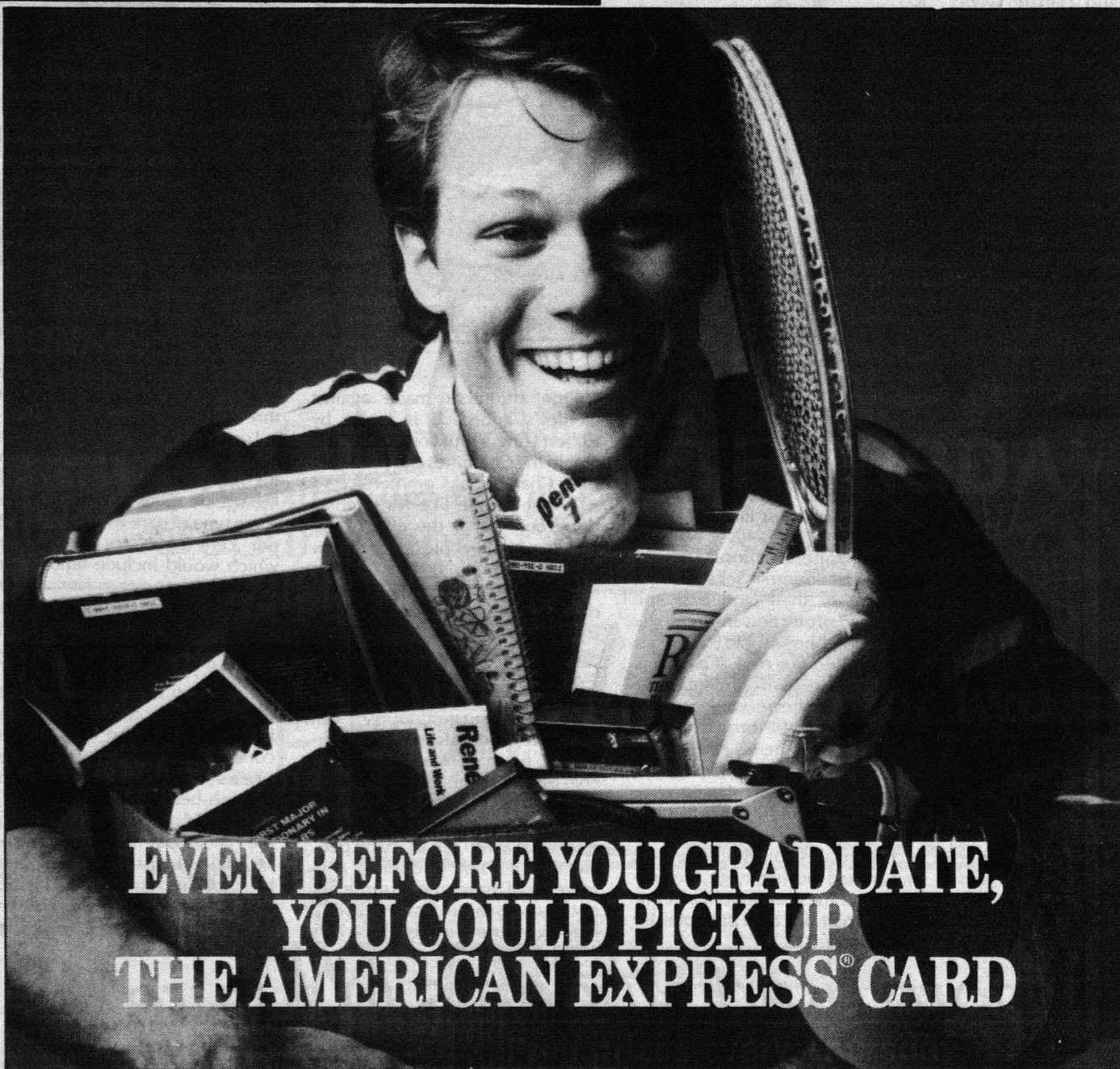
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Gay Awareness Week on Campus

This week is Gay and Lesbian Awareness Week, a good time to learn more about a group that represents 10% of our society.

A number of events are being held by GALOC (Gays and Lesbians on Campus) are having a number of events.

All week GALOC has had a display in the Gallery Lounge in HUB and have been handing out pamphlets. Displays include an explanation of the term 'pink triangle', and an AIDS display. A variety of literature is also available for browsing.

On Friday the week will wind up with a showing of the movie *The Times of Harvey Milk* in the SUB Theatre at 8:00 pm, to be followed by a social in room 034, SUB.