

WHAT·U·WEAR

by Jerome Ryckborst

In a world of varying sexual tastes, how can one sex symbol make it so big? Marilyn Monroe, Farrah Fawcett and Madonna all enjoyed great popularity.

The reason, of course, is that our individual tastes are very similar. In our society this holds not only for the body, but also for the clothes which adorn it.

There are unwritten rules called "norms" which we all learn. These norms unconsciously affect the way we process our perceptions.

In the first few seconds of social interaction we decide what a stranger is like. Based entirely upon that person's physical appearance we will attribute certain personality traits to that person.

For example, we expect, we assume, that beautiful people are fun, trustworthy, etc. Similarly we assume that ugly people are unreliable and boring, etc.

Since we all basically agree on what looks good and what doesn't, this means people who deviate too much from acceptable norms are fair game for all kinds of nastiness.

Grossly obese people, for example, may be told: "You're so fat, why don't you lose some weight!?" (This usually from complete strangers.) Those same strangers wouldn't dream of criticizing a "plump" person who still falls within the range of "normal" physical appearance.

Fashion faces much the same problems. The fashion industry must know exactly how far they can go. The public has a conception

of what is currently fashionable. This conception is not only an ideal, it is also a norm. And breaking norms is risky.

Fortunately for the fashion industry, societal norms can be changed. The industry itself does its best to convince the world that current styles are already out of date. The fashion print, models, advertising, and more recently, videos, are all used to sell the "new" style.

But the fashion business gets even more help, for free. For some people the avant garde of fashion is thrilling. These people love to try the newest styles. Only about 15 per cent of the population will immediately buy any new style that hits the market. If a style catches on, the rest of the population slowly follows in the footsteps of the fashion leaders. This majority is appropriately called fashion followers. Those who continue to wear a style long after its popularity has faded are called fashion obsolescents.

Fashion leaders may face much criticism in the initial stages of a new trend. Society discourages deviance: frowns, scowls, stares, and outright criticism for those who look dif-

ferent. On campus, dyeing your hair blue is going too far. On the other hand, dyeing it red is considered acceptable.



While it may seem that we intuitively know what to wear in any given situation, this is not always the case. We learn what to wear. Our daily clothing choices are guided by our daily social interaction. Clothing for special occasions — weddings, funerals, and such — are taught to us through tradition. But every once in a while we may find ourselves in an environment to which we are unaccustomed. This means we will not yet have had the opportunity to learn what the acceptable clothing norms are.

Students face this problem when they enter the working world. Should you wear a suit, or will a jacket suffice? Must you wear pantyhose, or can you work bare-legged?

Normally we would learn the rules of the game quite quickly from our daily social interaction. Sometimes an employer may specify a dress code or restrict an employee's clothing choices.

Additional clothing information is available from such books as *Dress for Success*, though it is doubtful whether these books are as helpful as the authors would like you to believe. The book may be no more reliable than your own daily experiences at the office.

Remember though, first impression is important. Your appearance affects as much as 80 per cent of the impression you make. That's too much to ignore, especially for job interviews. You may want to look around a prospective employer's office before that fatal day, so you'll know what to wear.

by Emma Sadgrove

Ten years ago my mother was afraid to let me in the kitchen. It was likely to end with a visit by the fire department. My cooking was inedible. People used my cookies for ammunition.

Somewhere along the way I learned how to cook. The realization struck my mother one day and she has been welcoming my presence in the kitchen ever since.

When I mastered pastry she said that it was the sign of a true cook. To be honest I think it luck — that and using vinegar in the pastry.

Pastry seemed quite easy on my first try (OK, the only witness does not read this paper).

But it really is easy so make your own instead of using that frozen stuff. If you have problems just remember that it can be patched up and sealed with the help of a dab of water.

This recipe will make a single crust pie. Double it for a double crust, which means that the pie has a top.

Pastry
this is the simplest version
1 cup flour
1/8 tsp salt
1/2 cup lard
1-1/2 tbsp cold water

Emma's Bar and Grill

1/2 tsp vinegar
Combine flour and salt in a bowl. Cut in lard coarsely. Add water and vinegar in four additions, stirring after each. Turn on to floured surface and form into a ball (two balls for a double recipe). With a rolling pin roll out to width required to fit pie dish. The pastry is easier to handle if you flip it over halfway through rolling it. Roll pastry over rolling pin to remove it from surface. Line a lightly greased pie dish with it and trim the edges.

That was easy so now you can make the pie.

Apple Pie
6 cups peeled, sliced apples
3/4 cups sugar
3 tbsp flour
1 tsp cinnamon
1 tsp margarine

Make a double crust pastry and prepare the bottom crust in a pie dish. Combine apples, sugar, cinnamon and flour in a bowl. Add a little more sugar if desired. Turn into

pastry and dot with margarine. Cover with top crust and seal edges well. Cut slits for steam to escape. Bake at 425° for 40-50 minutes.

Banana Cream Pie
1/2 cup sugar
3 tbsp cornstarch
pinch salt
2 cups milk
2 egg yolks, slightly beaten
1 tbsp margarine
1-1/2 tsp vanilla
3 bananas, thinly sliced

Make a single crust pie shell. Cover with wax paper and sprinkle with rice to weigh it down. Bake at 425° for 12-15 minutes. Remove paper and rice. While making filling always stir constantly when mixture is over heat. Combine sugar, cornstarch and salt in a heavy saucepan. In a separate saucepan heat milk to boiling point. Stir milk gradually into mixture in first saucepan, blending well. Cook over medium heat until mixture returns to boil. Boil two minutes, then

remove from heat. Combine a small amount of mixture with egg yolks in a bowl. Return this to saucepan, stirring well. Cook until mixture just begins to bubble. Remove from heat and stir in margarine and vanilla. Cool, stirring occasionally. Stir in sliced bananas and pour in cooled pie shell. Refrigerate at least 3 hours. Cover with whipped cream

Swiss Cheese and Onion Pie
1 large onion, well chopped
2 tbsp margarine
2 cups grated Swiss cheese (227 gram pkg.)
1 tbsp flour
3 eggs
1/2 cup milk
1/2 cup cream
1/2 tsp salt

Prepare a single crust pastry and chill. Fry onions in margarine about 5 minutes.

Prepare a single crust pastry and chill. Fry onions in margarine about 5 minutes. Place in pie crust. Combine cheese and flour and sprinkle over onions. Bake at 400 degrees for 10 minutes, then turn oven control to 325 degrees and bake another 40-50 minutes, or until knife inserted in center comes out clean. Let pie stand for about 10 minutes before serving. This is also good cold and great for lunches.



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