

'Mozambique' cheap, dated

By Jennifer Alley

As we mingled in the lobby of Factory Theatre before the play, we were directed to the display of 30's movie posters and African art. According to the programme, it was "an oddity display that is so much in keeping with the spirit of *Beyond Mozambique*." Indeed, *Beyond Mozambique* is only that—an oddity display.

Perhaps what bothered me most

about George Walker's play, *Beyond Mozambique*, was its cheap and purposeless inhumanity. There is a grave robbing, several murders, a crucifixion, a lobotomy victim, a child's death, a suicide, a gang rape, a cut off hand. These mutilations don't seem to serve any purpose in the play. There are there for the hell of it, like the croissants Tomas (Peter Blais) serves and nobody eats. The story concerns five

people who have marooned themselves in the jungle with the enormity of the illusions they use to buffer their lives. Sounds promising, doesn't it? But it isn't.

There is the corporal who has been drummed out of the Mounties for shooting cows, whose sad eyes made them look like they needed to be put out of their misery. He has malaria and is on the look-out for pinko revolutionaries. There's the blustery doctor who wants to discover the cure for cancer because it's impossible. His wife Olga thinks she is one of Chekov's *Three Sisters* and doesn't leave the house for fear it would destroy the image. Rita is a former prostitute turned gun smuggler who is saving up for a movie that will star herself. Meanwhile Leduc, a nervous mess of a priest, courts oblivion in his drugs and his Bible.

Something should come out of this, but it doesn't.

The Happy Cooker

By Denise Beattie



Tomato-Potato Casserole

It's lovely, it's buttery and tomatoey and it is truly more than the sum of its ingredients. It's a dish that my mother makes and was one of the first recipes I requested upon leaving the land of "just wash your hands and come to the table" dinners.

For you I have the added benefit of two versions of this culinary wonder. One is the classic oven version of my childhood plus a bonus skillet treat that, by the way, is fantastic for outdoor cooking while camping, picnicing, etc.

First the original method:

Gather:

4 medium sized potatoes, cut into sixths

2 good sized tomatoes (nice ripe, juicy ones) cut into eighths

1 medium onion, thinly sliced

1 tsp. salt

¼ tsp. pepper

2 Tblsp. butter

Procedure:

Get a 1½ to 2 quart baking dish and coat it with a tablespoon of vegetable oil. Put all of the ingredients, sans butter, in the dish and toss lightly. Dot the top with the butter and cover. Luxury lovers can add more (I've seen someone use ½ cup although I found that a bit extreme!) if they're so minded.

Bake:

In a hot, 425 degree oven, bake your casserole for 50 minutes. Every 10 to 15 minutes you should stir it up, thus aiding the developing sauce and giving even cooking for all parts. As the time goes by you will notice a gradual change in the consistency of your dinner. The tomatoes, onion and butter will break down into a sauce, bathing

and radiating through the potatoes! When the potatoes are easily pierced with a fork you may eat.

Okay, now here's the skillet version:

Gather:

Basically you'll use the same ingredients but to these you can add garlic, zucchini, olives, mushrooms, broccoli, etc. Instead of cutting them into sixths, the potatoes should be thinly sliced (scallop potato style). Any other vegetable you might add should also be sliced small. Add more tomato as you add more vegetables or else decrease the potato. Extra tomato will do no harm.

Procedure:

Put about 1 tablespoon of oil in a medium to hot skillet and add all the ingredients. Cover and stir frequently until all the vegetables are soft (not mushy!) and the tomato is no longer recognizable as individual pieces (instead it should be broken down into a sauce). If it seems to be sticking or cooking too quickly, turn the heat down a bit.

Personally, I love this with corn on the cob and salad. Out on the road it has the benefit of cooking all in one dish and has so much flavour. If you can get fresh garden vegetables and cook them that night on an open fire, contentedness will melt right through you. (You can tell I live to eat).

As is probably noticeable, the outdoor skillet version has me sold but it really is good baked too. Anyway this is prime material for a new favourite food so don't be a wimp and make the same old baked potatoes next time - bliss out!

\$3.00 per 1 hour

INVENTORY COUNTERS

140 persons are required for an evening of stock counting at an automotive parts warehouse close to the main campus. The count takes place at 4:30 p.m. on Wednesday, February 22nd. **TEMPORAIID SERVICES** will be recruiting on campus Thursday, February 9th and Friday, February 10th from 9:30 a.m. to 4:00 p.m. at N108 and N109 in the Ross Building, York U. Main Campus. Applications also being taken from 9 a.m. - 4 p.m. weekdays at:

Temporaid Services Ltd., Suite 616.
1110 Finch W. (near Dufferin)
Downsview.

Come in and register with us. Other part-time assignments and inventory work available occasionally. The current inventory count will involve from 4 to 8 hours of work.

MEN AND WOMEN REQUIRED.

Staff meets Friday, 1 pm

CANADIAN

Isat

REVIEW COURSE INC.

- * 22 hour review course for Dec., Feb. & April.
- * No additional charge for repeating course

CLASSES AT THE ROYAL YORK HOTEL
IN TORONTO CALL (416) 633-9971

Where To Go Next? M.B.A.

It's not too late to begin your management career. What does York have to offer you? Come meet us and ask your questions.

DATE: Thursday, February 9, 1978

TIME: 12:00 a.m. - 1:30 p.m.

PLACE: Room 038-039

Administrative Studies Building



YORK
UNIVERSITY

If you can't make it, write us:
Student Affairs Office
Faculty of Administrative Studies
4700 Keele Street
Downsview, Ontario M3J 2R6
(416) 667-2532

NOTICE OF CYSF ANNUAL GENERAL ELECTIONS

The annual general election of the Council of The York Student Federation (CYSF) will be held on Wednesday, **March 15, 1978**. An advance poll will be held on Tuesday, March 14, 1978 in Central Square.

Nomination period for all positions opens: Monday, February 20, 1978 at 9:00 am
closes: Friday, March 3, 1978 at 5:00 pm.

Nomination forms for all positions will be available during the nomination period from the office of the Chief Returning Officer which is in the CYSF offices in 105R, Central Square.

Campaign period for all positions opens: Friday, March 3, 1978 at 5:01 pm.
closes: Monday, March 13, 1978 at 12:00 mid-night.

All candidates are expected to familiarize themselves with the CYSF RESOLUTION GOVERNING THE CONDUCT OF ELECTIONS, copies of which are available for inspection at the office of the Chief Returning Officer.

Garfield Payne
CYSF
Chief Returning Officer