

Fond farewells, nostalgia and drunken debauchery

by Emma Sadgrove

It is with mixed emotions that we watch another year wind down. There is a sadness in realizing that the year is coming to an end and in saying goodbye to friends. But at the same time, there is the excitement to be finished and looking forward to summer.

Most of us are going to spend those last days celebrating one way or another. We will always enjoy the memories (unless we drink a few too many). So the celebrating should be done in memorable ways.

If you want to celebrate on a small scale, how about a romantic picnic for two? Pack the picnic basket, add a bottle of wine and real glasses, and find a nice romantic place. This is also a great way to enjoy the warm weather.

I suggest a large basket of strawberries and a bottle of Chateau La Tour France. This wine can be found in the section of specialty wines. Food helps to create the moment and this is definitely the combination to create a special moment.

On the other hand, you may want to do things in a grand way. If you are planning to have a large party for several days, then this is the drink.

Yucca Flux

(Thanks to Fred Heroux for sharing his special recipe.)

Emma's Bar & Grill

Strawberries and wine?

Pick me up at 5:00!!



- makes 10 gallons - approximately one half of a green garbage bin
Cut up the following fruits:
watermelon - 3 large
grapes - 20 bunches
oranges - 30
honeydew melons - 10
cantaloupe - 15
strawberries - several pounds
apples - 10
pineapples - 8 (use plenty)
peaches - 20
(The amounts are approximate

and can be varied according to taste, season, and budget.)
Add the following fruit juices:
12 - 48 oz. cans orange juice
10 - 48 oz. cans pineapple juice
5 - 1 litre boxes Sun-Rype nectars
Add the following alcohol:
3 bottles (26 oz.) melon liquor
2 bottles vodka
2 bottles white rum
(This also can be varied to taste.)
Other suggestions:
add coconut juice
add sugar for sweet tooth

Mix the ingredients the night before the party, cover, and let the fruit ferment with alcohol.

A friend and I have made it a tradition to have a barbecue at the end of every year.

Don't ever come to a barbecue with me. It always rains. Last year I cooked the hamburgers in an electric frying pan while the rain drizzled down.

When having a barbecue, the first thing to do is find one of those people who has an understanding with steak. The great thing about barbecuing is that everybody can bring their own food.

If you do not like steak, then try fish. Place it in foil with butter or a dressing. Cook 6-8 inches away from coals for about 20 minutes per pound or until done to your taste. About 1/2 pound makes a good serving.

Vegetables can also be cooked in foil. Slice up vegetables of your choice and add butter, salt and pepper according to taste. Cook in foil 6 inches from coals for about 30 minutes. Cook whole potatoes wrapped in foil for an hour.

Try this recipe for desert.

Baked Apple

1 apple
1 tbsp raisins
1 tbsp chopped walnuts
1/2 tbsp brown sugar
1 tsp butter or margarine

Peel and core apple and cut into pieces. Combine with raisins, walnuts and sugar and place in foil. Dot with butter and wrap securely. Bake 6 inches over coals for about 10 minutes.

At this time of year you are probably cleaning cupboards and trying to use up everything. A friend of mine has a great way of using leftovers - of a kind.

Rob's Leftovers

Rob does not seem to care what he drinks.

Combine all the contents of the liquor cabinet with all the juices in the fridge in as large a container as necessary. Get together with a few friends for good measure.

And what year is complete without having a tequila sunrise party. Have a few drinks, watch the sun come up, and remember that in a few months we will be seeing the autumn sun on the old familiar rooftops. Before long, we'll be saying "this year I really will work" for the umpteenth time.

To all the hard work that I meant to do, the drinks I have not tasted and the untried recipes that are running through my head, and to the new friends that I did not have time to know well enough - there is always September.

Volunteers! Come on down!

Disabled Student Services needs volunteers over the spring and summer sessions.

Volunteers would assist disabled students with note taking, exam writing, typing, library research, taping readings, mobility, tutoring, and various other special tasks.

Disabled Student Services hopes

it can recruit about 20 volunteers, that represent a variety of faculties, and who are readily available. "We really consider ourselves lucky if a volunteer can give an hour a week on a regular basis," said Marion Nicely, the Coordinator of Disabled Student Services.

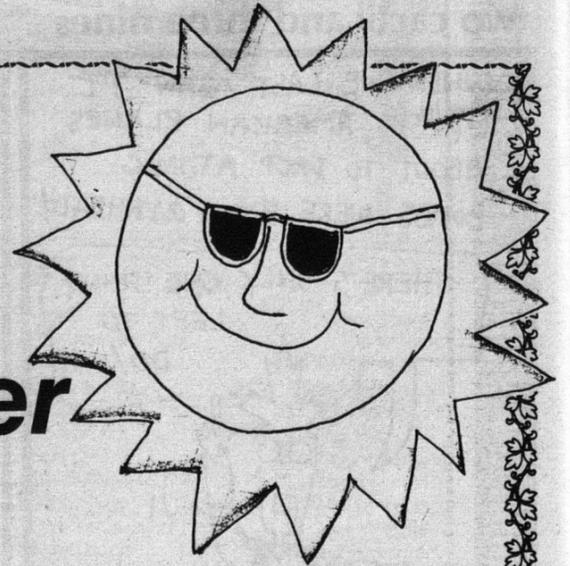
"It takes a certain degree of

maturity and social skills," said Nicely. "The benefits include meeting students in other disciplines... and sharing skills."

For more information, call Marion Nicely or Mary Hyndman at 432-4145, or drop by 300 Athabasca Hall.

HOUSING AND FOOD SERVICES

"Year Round"
We serve you better



customer appreciation days
APRIL 2 - 25

Summer Operating Hours

The Lunchroom

Three Locations to serve you:

- Bio-Science
- Education 2
- General Services
- * 7:30 am - 3:30 pm
- * Effective April 28

C.A.B. Cafeteria

Famous for More than our Cinnamon Buns

* 7:00 am — 3:00 pm

* Effective April 28

The SUB Way

Yes, We Are Open

• Jumbo's -
*7:30 am — 3:00 pm
(coffee only from 2:30-3:00)

• GREENFIELDS

* 7:30 am — 3:00 pm

* Effective April 14

Lister Hall

Live!!

* 7:00 am — 9:00 am
11:00 am — 1:00 pm
4:30 pm — 6:00 pm

• MINI MART

7:45 am — 9:00 am
subject to change as per conference needs

WATCH FOR OUR SUMMER SPECIALS AND WIN