

# MISSA night and CARIBANZA expose cultures

by Oliver Lovesey

Ever since November the St. Andrew's United Church gymnasium on the corner of Coburg and Edward Streets has been the scene of great activity.

On Feb. 19 at the McInnis Room of Dalhousie's SUB the annual MISSA NIGHT of the Malaysian, Indonesian, and Singaporean students' associations will take place at 7:30 pm. It is an exceptional mixture of the arts and popular culture of Southeast Asia. This year a short film, acquired from one of the Southeast Asian embassies, will be shown to acquaint Canadians with an area about which little is usually heard.

Various traditional cultural events are scheduled for MISSA NIGHT. There will be a performance of the graceful fan dance, and of the "dance of the Ali-shan." There will also be traditional Malay, Indian and Indonesian dances and a performance by the renowned MISSA choir, which sings in four different languages. A full-costume oriental wedding ceremony will be the highlight of the evening's performances.

Six spicy and delicious Southeast Asian dishes will be prepared by

MISSA members for the celebration. Satay with spicy chow mein will be served, along with egg rolls, Indonesian croquette and Malaysian bean curd. It will be a banquet fit for a Sultan.

MISSA NIGHT will end with a disco hosted by a DJ from Century 21. For tickets (\$10.00 for non-members) and more information about MISSA NIGHT, contact the Dal Arts Centre (424-2276) or the International Student Co-ordinator.

February is the month when, every year, Carnival is celebrated in the Caribbean and CARIBANZA is celebrated in Halifax. The 100th Anniversary of Carnival is the theme of this year's CARIBANZA which is organized by the Dalhousie-Mt. St. Vincent and St. Mary's Caribbean Students' Associations.

This year's CARIBANZA will be spread over three days.

The finale of the "cultural extravaganza" of the three days will be the Dinner, Dance and Carnival Parade on Saturday, Feb. 19 at 7:00 pm. A tropical feast is being prepared by various association members who are Home Economics students at Mt. St. Vincent Uni-

versity. There will be Caribbean fish cakes with special fruit dressing, galley bay (Antigua style), piping hot curried chicken with roti, and stewed lamb, and Bermuda farine pie. These sumptuous main dishes will be served with coconut

rice and sweet potatoe relish. The two beverages on this occasion will be ginger beer and sorrel. The feast will end with carrot cake, banana bread and ice cream (a la Jamaica). Tickets for the event in the Multipurpose Room of Rosaria Hall at

Mt. St. Vincent University are \$10:00 for non-members.

For tickets and more information, please contact Jill Roberts (445-4186), Angela Hurley (443-1800) or the International Student Co-ordinator (424-7077).

## Africa Night: seeking unity

by J.G. Kadyampakeni

Africa Night was first celebrated at Dalhousie nineteen years ago. This year it marks the founding of the Organization of African Unity twenty years ago in 1963. Africa Night celebrations are world-wide and are held wherever sufficient African students congregate to handle what usually is an elaborate affair.

Africa Night began almost as a protest against what many African students felt was the balkanization of their continent during the decolonization period. Kwame Nkrumah, the great hero of African liberation, warned about the dangers of balkanization and spoke out forcefully in favour of African unity as a political and economic union first on a regional basis and later, it was hoped, continent-wide.

European observers scoffed at the idea, claiming it was impossible, while many African statesmen were eager to carve out their national fiefs and were clearly jealous of the popularity which Nkrumah enjoyed especially among youth and the students.

Multiple schemes of unity were proposed. Some were actually agreed upon. Most died almost as soon as they had been signed.

In the early 1960s when many African states had gained independence the continent became divided into two alliances, the Monrovia and Casablanca blocs. Wrangling and harsh words filled the international air and it appeared as if the United States and Soviet Union were being invited to take sides, which they did. Primarily to prevent super

power politics from further complicating the already complicated African political scene, the Organization of African Unity was founded at Addis Ababa in 1963 largely through the mediating role of the emperor of Ethiopia, Haile Selassie. The two rival blocs disintegrated.

For African students at universities in Africa and elsewhere the founding of the OAU was the first step to the Africa of their political dreams.

African Week '83 will be celebrated at Dalhousie the week of February 21 to 26. On February 26th beginning at 7:30 pm the African community of Halifax will climax African Week '83 with African food, African fashions, African cultural items and African music.

### Food 101: For Students Who Cook

#### MULTILINGUAL DELIGHT: FRENCH TOAST

The French call this English Toast; the English call it French Toast - but French Toast by any other name tastes just as sweet.

Preparation time: 5 minutes  
Cooking time: 10 minutes  
Serves two

Combine in a large bowl:

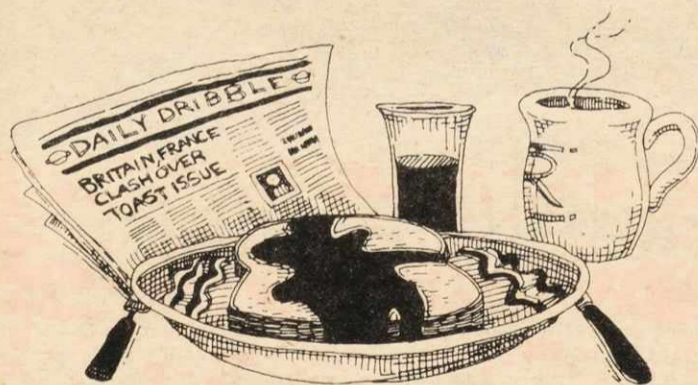
2 eggs  
1/4 tsp. (1 mL) salt  
1/4 tsp. (1 mL) pepper  
1/4 cup (60 mL) milk  
1/2 tsp. (2 mL) vanilla extract (optional)  
Beat vigorously with a fork or whisk.

Dip into mixture:  
4 slices bread

Heat in a frying pan over medium heat:  
1 tsp. (5 mL) butter or margarine

Place dipped bread in frying pan.

Fry until brown, then turn and fry until other side is brown.



Don't Start Without:  
frying pan  
large bowl  
fork  
measuring spoons  
measuring cup

#### Helpful Hints:

- Always cook French Toast on medium to low heat, since the eggs will burn if fried too quickly.
- Don't leave bread sitting in the mixture, since it tends to get soggy and fall apart.

#### Serving Ideas:

- French Toast can be topped with jam, maple syrup or corn syrup.

Recipe extracted from **FOOD 101: A STUDENT GUIDE TO QUICK AND EASY COOKING** by Cathy Smith, available at your bookstore or from The Canadian Student Book Club, 46 Harbord St, Toronto Ontario M5S 1G2 for only \$7.95

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