



Along with our suggested catalogue of Christmas goodies, the Gazette is proud to present to its readership several other holiday suggestions. They are, perhaps, a bit less tangible, but their goodness pervades the body and soul.

No, we're not speaking of the joy of giving, but the joy of eating. What's an electric train compared with a rum-filled fruit-cake? (Answer: still an electric train). Anyway, you just get to open surprises one morning, and you can eat for days.

So, with an eye towards total fulfillment, we

herewith present a few of our choicest gastronomic delicacies (put that in your pot and cook it!)

TURKISH DELIGHT

Turkish Delight has a wide reputation. Witches have been known to enchant it with evil, knowing that no one can resist its innate charm. Its consistency is somewhat like the proverbial Santa's belly; its taste, a bit more palatable.

For your very own gooie candy, just add 3 envelopes of gelatin to 1/2 cup cold water and let sit for five minutes until dissolved. Cook a mixture

of 2 cups white sugar and 1/2 cup cold water to a boil. Add the gelatin mixture, and cook over a double boiler gently for about 20 minutes.

Then add 4 tablespoons of lemon juice and desired colouring (red or green is nice for Christmas, but there are those who like orange or blue). Pour into a tray and let stand until gelled or relatively solid — at least enough that it comes out of the pan without too many problems. Cut into squares, or whatever you like, dip in icing sugar and serve to all your sweet-toothed friends.

PORK PIE TORTIERES

It was a custom among the Acadians to serve tortieres on Christmas Eve and other festive occasions. This recipe makes two pies. It is taken from "Out of Old Nova Scotia Kitchens", collected by Maire Nightingale.

Required:
 1 lb. ground beef
 1 lb. ground pork
 1 small onion, chopped
 1 clove garlic
 1 teaspoon cloves
 1 teaspoon cinnamon
 1 teaspoon salt
 1/4 teaspoon pepper
 1/2 cup boiling water

What to do: Combine the meat, onion, garlic, and spices in a large cast iron or heavy frying pan. Add the boiling water and cook slowly until the meat loses its pink colour, stirring constantly.

Spread the meat into two uncooked pie shells and top with pie dough. Seal the edges and puncture the crust, brush the top crust with cream.

Bake in a hot oven (450) for 1/2 hour. Serve piping hot or keep in the refrigerator or other cold spot until ready to reheat. These pies acquire more flavour when reheated.

And now!

The absolutely unbiased Gazette Christmas list

The Dalhousie Gazette extends its best wishes to one and all during this holiday season. And if it were at all possible, to bestow a few gifts to its many good friends.

To Vox Medica — A CP style book to aid their writing and an incinerator to put its garbage into.

To the Internationalists — A Christmas card from Mao.

To Mao — A Christmas card from the Internationalists (Canada branch).

To the province of Nova Scotia — Another underwear manufacturer.

To the Halifax Herald and all its staff — A year's vacation in the Public Gardens (without a camera).

To Spiro Agnew — Blocks.

To Henry Hicks — A few more stamps for his Bermuda stamp collection, in case there are any student uprisings.

To Bruce Gillis — A lifetime subscription to the Dalhousie Gazette so that he will know what is going on.

To the Student Council — A timer attached to a time-bomb, which will go off if they spend more than fifteen minutes on useless discussion.

To the Sociology Department — Three Canadian marxists guaranteed not to receive tenure.

To Dartmouth Free Press — The book, "How to make Friends and Influence People."

To Acadia and Booth Fisheries — Three consecutive trips on one of their safety inspected ships.

To Sheldon Glick — A head-shrinker paid for by the CIA.

To Robert Stanfield — A new speech writer and a bottle of Geritol.

To Leo Cahill and the Toronto Argonauts — "An act of God".

To Beaver Foods — "The I Hate To Cook Book".

To David Loeb — The ghost of Moses Denson.

To Sobey's — A utopia where nobody, but nobody under sells them.

