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The Happy Cooker by Denise Beattie



By Denise Beattie

Cookie! Prepare yourself for cookies that are so delicious, so mouth-wateringly good, so yummy, so ummmm.....

Ahem. This recipe is one that the average cookie lover does not often encounter. It's been a mini-tradition in my family - one of my father's specialties.

It's called ginger snaps. Subdue your taste buds for the time being and prepare yourself.

Gather:

3/4 cup shortening
1 cup brown sugar tightly packed
1 egg
1/4 cup molasses
Combine these ingredients in a bowl and mix up well.
2 cups flour
1 tsp. (teaspoon) baking soda
1 tsp. salt
1/2 tsp. cloves
1/2 tsp. cinamin
3/4 tsp. ginger

If your flour is unsifted, sift it before you measure it. If it is sifted you should sift all these dry ingredients together but don't forgo the recipe simply because you don't have a sifter.

Add all of this mixture to the previous stuff and stir it all up until well blended.

Procedure: Now is probably a good time to heat your oven to 350 degrees.

Get a small amount of white sugar (about 1/4 cup will more than do), on a piece of paper, plate, whatever and a cupful of water. Also a couple of ungreased cookie sheets.

Pick up a small spoonful about

the size of a walnut and roll it around in your palms until you're satisfied it's a ball and dip one side of it in the sugar. With the sugared side up place it on the cookie sheet. Fill up the cookie sheet with each ball about 2 inches apart.

Now take the water and put about 2 drops on the top of each ball. This small effort will give you the pro's conceit of special little cracks on the top of each cookie.

Bake for 12 minutes and voila! All you must do now is bring your result to *Excalibur* for me to taste test and you're finished (completely).

Also (whisper, whisper), this is an excellent recipe for any festive ingredients you may be looking to contribute....

Have a good holiday!

'The Sea': Obsessive

By Michael Christ

The Toronto Arts Production is endeavouring to salvage another Edward Bond creation, *The Sea*.

Opinion among the critics is divided on Bond's worth as a playwright. Sensitive to criticism, Bond defends his works with essays accompanying his plays which point to an underlying concern for humanity that is only subtly evident in his plays.

While Bond's essays are well-written, his plays are not - they are too heavily burdened with half-articulated ideas. A good play is free from such baggage; it is a lean, taut, sure-footed thoroughbred which gets from start to finish with graceful purpose and a keen presence of mind.

Asked what prompted him to write *The Sea*, Bond responded that he had read a newspaper report that fascinated him: a drowned man had been washed up in an English seaside town, his arms had been wrapped together around his head as he had struggled to free himself from a restrictive vest.

Bond thought that this was evidently a dandy image and so began to write a play in which a dead man washes up on shore and little else happens. For shock value one of the characters is then made to hack the washed-up body with a knife. One earlier play makes this look tame, it required that a baby be smeared with excrement and then stoned to death. Bond makes frequent uses of recurrent, obsessive images for want of more unifying elements in his work.

There is one scene in the play where a maddened draper hacks a bolt of beautiful cloth into jagged pieces on the floor; it filled me with such a sense of waste that it was painful to watch the play. Theatre was that bolt of cloth, it was Edward Bond who was hacking it to pieces in his clumsy obsessive manner and the terrible waste was that fine talents had gone into its making and that there was an audience to watch it all thinking this was the state of modern theatre. Let's pray it's not.



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Students and faculty members of the Dance Department at York University will perform their Christmas concert on Tuesday, December 13, Wednesday, December 14 and Thursday, December 15, at 8:00 pm in Burton Auditorium on York's Keele Street campus. A donation of one dollar towards the Scholarship Fund will be asked at the door. No tickets are necessary.