

DALORAMA

by John Perkyns

DIRECTIONS: Search for the words indicated by the clues and cross off the letters of each as you find them. The remaining letters taken in order will spell out the quiz word, which has its own clue. The number of letters in each answer (not necessarily one word) follows each clue. The answers are in alphabetical order, and grouped according to their first letter. The hidden words form a straight line in any direction.

- A-
 - 1. The second A (14)
 - 2. 24-Hour Study session (10)
 - 3. President's first name (4)
 - 4. Last month of classes
- B-
 - 5. Eager Food Getter (6)
 - 6. Howe Hall Staple (4)
 - 7. Drinks Number 6 (6)
- C-
 - 8. Nut, Beer, Suit (4)
 - 9. Dal Radio (4)
 - 10. Student's Fix (6)
 - 11. A door, a code, a nut (5)
- D-
 - 12. Jock Spot (7)
 - 13. Not on the First of These (4)
 - 14. Dean of Freshmen (11)
 - 15. English Checkers (8)
 - 16. Engineers are (5)
 - 17. Physics Building (4)
- F-
 - 18. Too Many Engineers (see 16) (5)
 - 19. Fill Out Another (4)
 - 20. Nice Girls Stay Away
- G-
 - 21. Please Keep off the (5)
 - 22. Study Hard or dig your own (5)
- H-
 - 23. Dal's Nineteenth Hole (7)
 - 24. Do this to Freshettes with a kiss (5)
- I-
 - 25. Henry and the (10)
 - 26. Animal House (4)
- L-
 - 27. Mr. Library's names (11)
 - 28. Frosh are always (5)
- N-
 - 29. Biology is one (11)
- P-
 - 30. Thirteen Loops (5)
 - 31. Arts Majors write these (6)
 - 32. Fifth Registration step (7)
- R-
 - 33. Dal's Concert Hall (11)
- S-
 - 34. Sucks (10)
 - 35. For Fish or Contacts (6)
 - 36. Picturesque (5)
 - 37. Guests leave at 3 a.m. (8)
 - 38. Our Building (3)

- T-
 - 39. Done with a corkscrew (6)
 - 40. Oceanographer's detergent (4)
 - 41. Dalhousie -----(6)
 - W-
 - 42. Law Building (6)
 - Y-
 - 43. Returning Idiot (4)
 - Z-
 - 44. Don't Pick Your ----(4)
- QUIZ WORK CLUE:
Frosh Week Pin Slogan (11)

N	O	T	L	A	W	K	A	A	Z	I	T	S	K	C
N	O	D	L	E	W	O	H	E	E	F	F	O	C	A
U	D	I	I	S	S	Y	R	A	M	T	N	I	A	S
D	R	E	T	H	G	I	N	L	L	A	O	R	R	E
K	I	X	P	A	P	E	R	S	C	E	N	I	C	I
C	S	R	E	G	R	U	B	M	A	H	E	D	I	T
E	A	H	N	L	G	T	U	O	O	T	B	O	Y	I
S	L	E	I	I	P	R	S	C	O	E	S	O	O	N
T	I	G	E	R	S	L	A	I	A	Z	Y	W	S	R
H	N	R	R	P	R	C	A	V	N	O	E	A	E	E
G	E	E	E	A	C	E	E	D	E	I	D	R	E	T
U	P	E	E	E	S	R	F	O	R	M	M	G	F	A
A	T	T	B	T	E	S	T	F	L	O	O	D	Y	R
R	A	E	C	N	E	I	C	S	E	F	I	L	A	F
D	R	A	R	C	H	I	B	A	L	D	R	I	P	S

Food: Fingers were made before forks

by Janice Gaskell

At 1479 Dresden Row is a building that looks like a packing crate with a thyroid problem. However, the Lanny's logo splashed across the sides indicates that it is, indeed, a place to eat. So, in we went. The first things we noticed were the orange walls and radiators, and a small sign inviting us to "Please be seated".

Since the menus double as placemats, we were able to peruse them immediately. Lanny's is a ribs-and-chicken restaurant so the selection is somewhat restricted. We decided to order a Combo dinner, a Half Hawg portion of ribs, and a side salad. The bar list is also somewhat limited. The prices are average. The house wines include Alpenweiss, a medium white we were told and a South African red, Bonne Esperance, which we found slightly bitter. It is definitely drier than most house wines. There are special drinks for children, including two made with milk.

While sipping our pre-dinner lubrication, we soaked up the "Western" atmosphere - the unfinished wood walls, rodeo posters, and hunting trophies. Country and Western music provides the audio background. Then the food arrived.

The salad was an ordinary combination of lettuce, onion, carrot, cucumber, and tomatoes, but the house dressing is a deliciously tart Italian. We were glad to have ordered salad as the only vegetables served with the meals are rice or French fries.

Although the meal arrived quickly, it was not particularly hot. (Restaurant food rarely is.) The rice was lightly spiced, with bits of onion, green pepper, and carrots.

Both meals included ribs marinated in Lanny's secret sauce (which contains soya sauce among other things) and broiled. We understood then the reason for the slogan on the menus - "Fingers were made before forks". Have you ever tried to eat a slab of ribs with a fork and knife? They were delicious! The sauce tends to be quite sweet, and a little gooey. The meat was plentiful for ribs, juicy, and certainly palatable.

The Combo dinner also comes with chicken which is Southern broiled. I hadn't had chicken that tender and greaseless in a long time! However, the gravy, served on the side, was a bit too peppery for my taste.

In addition, we were given a basket for the bones. I suppose it looks less barbaric than piling them back onto the plates. A pleasant surprise were the warm, wet cloths brought to the table towards the end of the meal. They were certainly more effective than the paper serviettes.

By the time we had finished, we were too full to order dessert. Their selection contains nothing unusual, anyhow - cheese cake, carrot cake, apple pie, and ice cream.

The meal cost \$20.68 for the two of us - \$6.95 for each of the dinners. There are luncheon specials from 11:00 - 12:00 as well as a take out service.

All in all, we had a satisfying, if not overly exciting meal.

LBR

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