

# WANTED

**A FULL-TIME FACULTY MEMBER WITH DEDICATION, IMAGINATION AND POLITICAL SKILLS IS NEEDED FOR THE POSITION OF ACADEMIC ADVISOR IN CALUMET COLLEGE, STARTING JULY 1, 1978.**

**PLEASE ADDRESS ANY APPLICATIONS, NOMINATIONS AND ENQUIRIES TO N. LARRY, CHAIRMAN OF THE SEARCH COMMITTEE, 120 CALUMET.**

## The Happy Cooker by Denise Beattie



In honour of the festive season now settling down upon us, and duly considering the increased likelihood that you may wish to invite company for dinner, I am passing along a slightly more exotic recipe.

Chicken Paprikash is the impressive title and although it requires more attention than Kraft dinner, is surprisingly simple.

What's more, it's a dish with taste.

**Gather:** 6 pieces of your favourite cuts of chicken (thighs, legs, breasts, etc.), 3 tblsp. (tablespoons) butter, ¼ cup chopped onion, 1 tblsp. paprika and 2/3 cup sour cream.

**Procedure:** In a large, heavy pot, melt the butter and fry the onion until golden. Stir in the paprika. Lay the chicken in this mixture with each piece touching the bottom. Turning once, let the chicken fry until it browns but count on about 10 minutes per side at a medium heat. Your pot should be tightly covered. When the browning is complete, add ½ cup water, stock or vegie broth and recover. After 20 minutes test the chicken with fork. When done the prongs should easily slide in close to the bone.

One more step! Take the chicken out of the pot and add the sour cream to the sauce. Re-add the chicken and stir to coat. You can heat this a bit to insure a hot meal

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but don't boil it as the cream will separate.

Now, are you still inspired? If you want to add the extra touch,.... Here's dumplings!

Put ½ cup lukewarm water in a bowl and stir in a raw egg. Add 1 cup and ½ tsp. (teaspoon) salt and stir until well mixed. This conglomeration will be sticky but as it is stirred will pull away from the sides of the bowl.

Drop small (it grows!) spoonfuls of this into boiling water and cook for about 7 minutes. Stir them as you drop them because they can stick to the bottom. Add them to the cooking chicken when they're done. Finish cooking the chicken as explained above.

Serve a dark green vegetable like peas or spinach, toss a salad and bring on the guests! The amounts I've listed will yield dinner for 3 people although 2 might pig out and finish it. Multiply or divide to get the amount you want.

## Italo-Cons go inward

By Michalina Trigiani

An article which appeared in *Toronto Life* this past summer exploring the Italian community here made an interesting observation.

"Italian-Canadians," stated its author, "have recently been freed from the grinding need to succeed and are free for the first time to ask the elegant question: Who am I?"

Italian-Canadians, like many other ethnic groups in Canada, are in the process of exploring their identity within a Canadian framework and in the areas of culture and artistic expression.

At the current "Sixth Multicultural Theatre Festival of Ontario," Italian-Canadian amateur theatre companies offered two productions in the Italian language to enthusiastic audiences. Last month, O.I.S.E. hosted the Tenth Annual Conference of the American Italian Historical Association examining, "The Italian Immigrant Woman in North America."

Last week, York's own Italian-Canadian Association sponsored a poetry reading by Pier Giorgio di Cicco.

Many of the poems recited by di Cicco last week dealt with subjects and experiences close to the immigrant heart and they often reflected his Italian heritage.

Born in Arezzo, Italy in 1949, di Cicco immigrated to Canada three years later and grew up along the eastern-American seaboard in Baltimore. He returned to Canada in 1967 and has been here ever since. He graduated from the University of Toronto and has had four collections of poetry published including *The Sad Facts* and *The Circular Dark*. His poems have appeared in numerous issues of *Wayes* and he is one of the editors of the current volume.

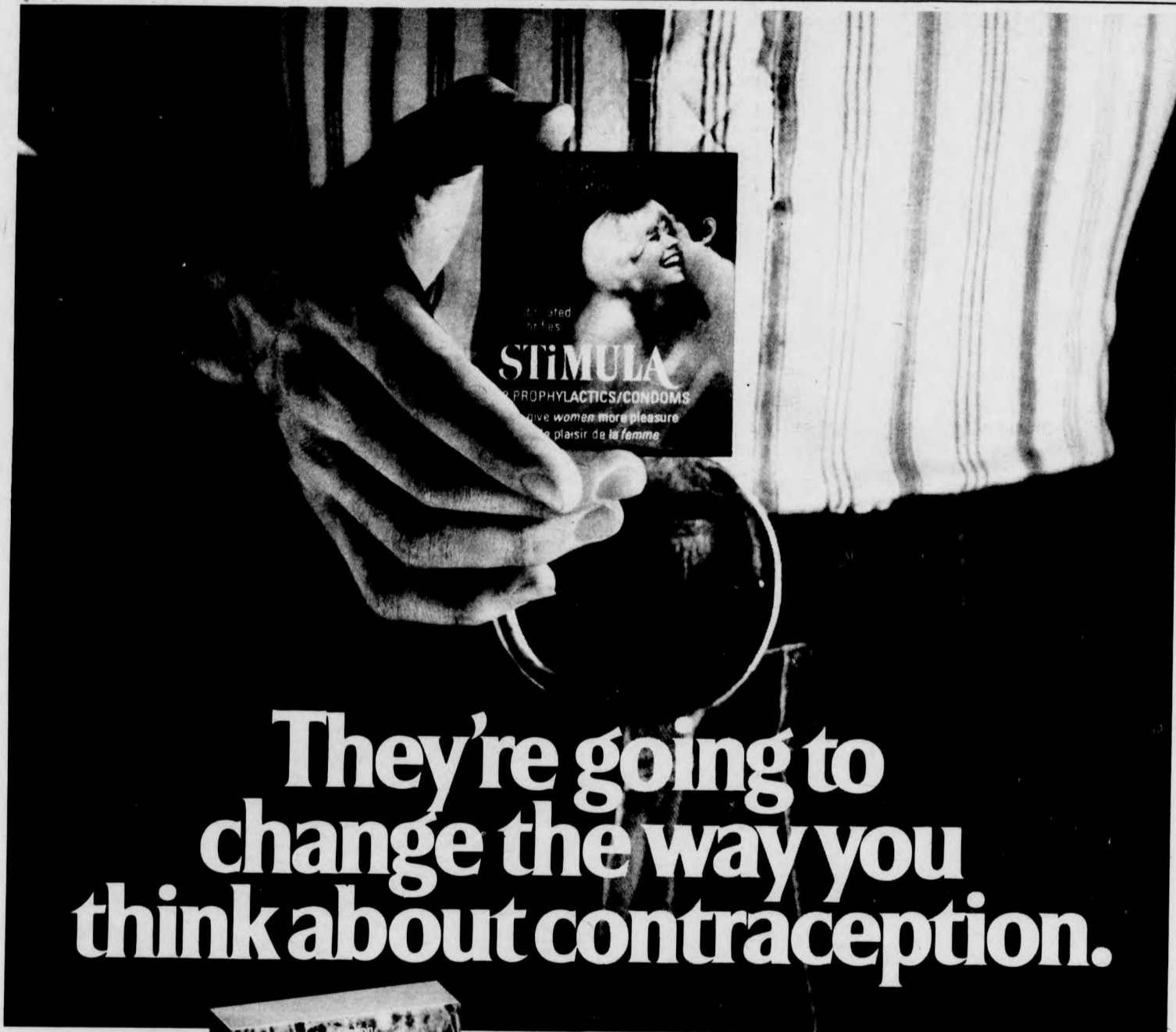
His poetry will be included in *Roman Candles* — an anthology to be published by Houslow Press in early 1978. It will feature the works of 17 Italian-Canadian poets from across the country and deal with problems such as expatriation, marginality and the immigrant condition.

Also featured at last week's reading was the poetry of York professor Enrica Jemma Glickman. Dr. Glickman, who was born in Sicily, read from her collection entitled, *Poesie del silenzio*, published in Italy in 1972.

The collection was awarded a gold medal in an international poetry competition held in Italy.

The need for a more intensive scrutiny of immigrant identity and culture is being felt by members of York's Italian community.

Maria Augimeri, president of the York Italian-Canadian Association, explains that, "in the past, not enough stress was placed on cultural events. We want to definitely change this pattern," she says, "and offer the entire York community the chance to witness and participated in Italian-Canadian culture."



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