

(cont'd from pge. T-8)

and have proved quite effective. Personal excellence not your standing in the class is the primary concern. The teacher to student relationship is much more informal. Seating arrangements are flexible and tend to make the student feel more at home. There is also every attempt made to "de-institutionalize" the physical and psychological environment of

the school to humanize it. Grades, tests, exams, and marks have been scrapped in favor of much more sensible "levels of achievement". This is much more demanding on the teacher than the traditional system. Much more in the way of human interaction is demanded of the instructor. The teacher once pictured as the authority figure who

told you what to do will become more of a resource person. No longer omniscient the teacher himself can be more of a human being with his students.

No doubt I will be taken to task for my generalizations and the bleak picture I have painted of the traditional school system. Rather than waste your time on my limitations

innate and inflicted, think about what has been said. These are not just my own personal beliefs or the sneering remarks of losers but the observations, ideas and experiences of great educators. If you would like to get hold of some brief and competent paperbacks on these ideas try reading (John Holt's) **How Children Fail**, or **Thirty-Six Children**.

This article has been general by way of introduction and suffers from the brevity that generalization imposes. The next article, God willing, will be more specific and deal with the concept of genius, the concept of the "intellectual", and the power of professions that stem from that along with counter proposals to them.

European Masters

Due to renovations, the Montreal Museum is presently closed. As a result, an exhibition of major European works from the 19th and 20th centuries' collection will be shown in Halifax from February 18 to March 30 at the Dalhousie Art Gallery. Circulated by the National Gallery and underwritten in part by the Secretary of State, this is a unique opportunity for gallery-goers to see a remarkable group of paintings by leading French, Dutch and Spanish masters.

The French Barbizons are represented by Diaz, Daubigny and Harpignies, as well as by three examples of Corot encompassing both his early and late styles.

Independents such as Daumier and Courbet are also exhibited. Daumier's important canvas "Nymph pursued by Satyrs" is internationally known. Courbet, the 19th century's realist, is represented by two landscapes.

Six canvasses by Impressionists (plus a canvas from the brush of their forerunner Boudin) will offer this city its first opportunity to become acquainted with the oils of some of the supreme French talents in the visual arts. There will be two landscapes by Sisley, Renoir's delicate "Neapolitan Girl's Head" which was featured at the Seattle World Fair, and landscapes by Pissarro and Monet. Cezanne's "Road in Provence" will provide a rare



opportunity to study the highly structured art of one of the greatest European masters.

The twentieth century will be represented by the work of some of its key figures. Picasso's splendid "La Lampe Et Cerises" is a strong example of that artist's style in its "synthetic" cubist phase. Matisse's "Femme A La Fenetre" is a delicious example of the master's seductive colour harmonies and decorative brilliance.

The art of Rouault and

Vlaminck will be seen in characteristic works, while Derain will be seen in a landscape which reveals the classicist tendencies which he developed after his Fauve period.

Thus, thanks to the generosity of the Montreal Museum and the new federal policy of support for museums of all kinds, Haligonians will be able to enjoy a substantial group of major paintings by most of the leading European masters of the last century and a half.

Wine & Cheese

By special arrangements ACADEMIC YEAR ABROAD, INC. is offering a unique summer program in French cuisine (cookery), vins (wines), and fromages (cheeses) from 26 June till 1 August. This is intended as a non-academic course open to anyone of any age interested in learning basic French cooking, wine-tasting, cheeses, but qualified students may obtain academic credit by arranging for evaluation with their own Dean and/or Advisor prior to departure from the U.S.A.

"Cooking is a living art." This is truest in France where in the last 15 years cooking has evolved until it has reached today's level of refined simplicity at the hands of such master cooks

as Louise Bertholle who is the "tutelary genius" of this special program. Here in the student will be directly introduced to:

1. How to buy foods, what quantities to buy - in a Paris market.
2. Utensils - in the famous Dehillerin store in Paris, the largest outlet for cooking equipment.
3. Menu-planning, table-setting, and service.
4. Lunch and a tour at the Ecole Technique d'Alimentation in Paris to see first-hand how chefs and waiters are trained.
5. An explanation on the spot how one of the more interesting restaurants of Paris plans and runs its day.
6. Sessions in wine-tast-

ing at the Academie du Vin: aesthetic and technical.

7. Lessons in cheeses and sessions of cheese-tasting chez Cantin, perhaps the greatest "maitre fromagier" in the world.

The course will run from 26 June till 1 August and will be limited to 14 persons. The cost will be \$1,000.00, all-inclusive, except for transatlantic transportation. Mature students may, however, make their own living arrangements; in this case the fee will be reduced. Anyone interested should write immediately Miss Virginia Avery Academic Year Abroad 211 East 50 Street New York, N.Y. 10022 [212-752-2734]

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