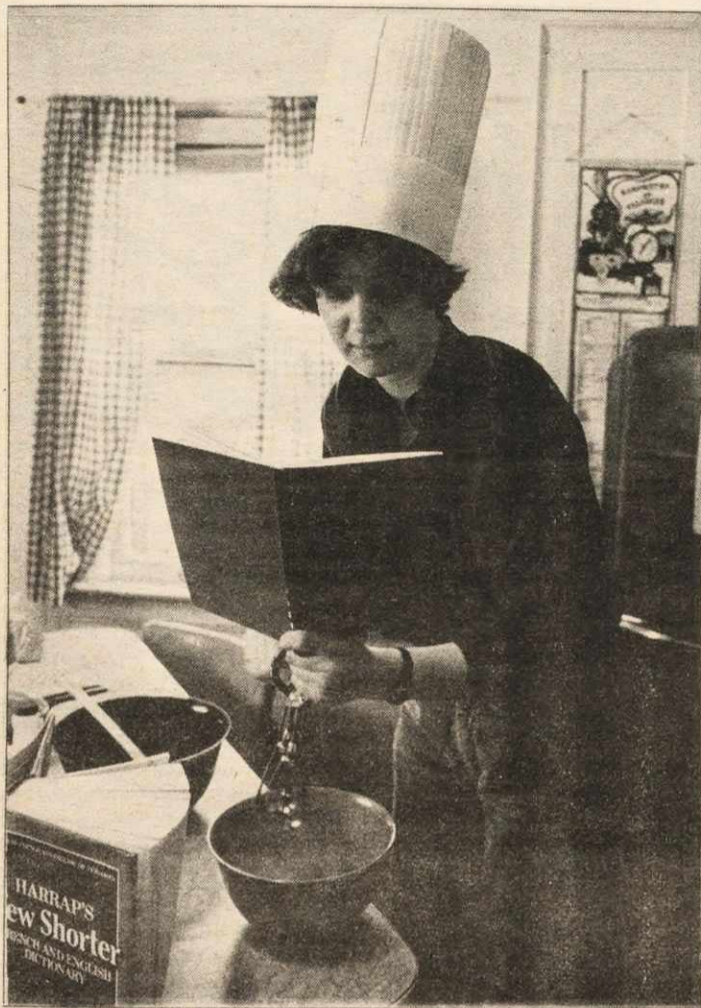


# Cookbook has enjoyable recipes, writer's friends claim



HAYDEN/DAL PHOTO

"Cooking, an art that requires the culinary skills of a great chef."

by Margaret Little

I will confirm right off the bat that I am by no means a cook. My friends and my fellow residents will firmly second that opinion.

I even have the record of starting the bleeping of the smoke detector FIVE times (since I came to 1221 Le Marchant Street two years ago while attempting to toast several innocent slices of bread.)

Yet despite my obvious failings in the culinary arts, I agreed to risk my life and others by experimenting with the new and (as far as I know) only cookbook on campus, the FABULOUS FRANCO-CANADIAN CUISINE cookbook.

The recipes, a mixture of French, French-Canadian, Acadian and international dishes sprinkled with French proverbs were gathered by students and staff of the Dalhousie French Department. Anyone with broken French and the equivalent to my cooking ability can pick up a book for \$3.50 at the French department.

Using a student's budget and a student's knowledge of cooking (which in my case is minimal), I began dipping into the mixing bowl.

Considering my talents it was difficult to choose between the Coquilles Saint-Jacques, the Caviar a base d'aubergine and of course la piece de resistance—the bean-less bean dish.

I settled for the somewhat less creative dishes and used the French-English cooking

powerful). . . Well you get the picture.

Debra Lavigne's Quiche Lorraine was also a great success. In fact, I made it twice by popular family demand (no one has ever asked for seconds of my culinary experiments before, I assure you.)

Blanquette de Veau by Roseann Runte, the organizer of the cookbook, was a great challenge. Blanquette de Veau means Veal in a white sauce for those of you who are not completely bilingual. (I got that definition from the back of the book.)

Banquette de Veau quickly became Banquette de Pork when I discovered I had nothing but frozen pork in my house. The mouth-watering "verre de vin blanc sec" (glass of dry white wine) suddenly became Captain Morgan's Rum but nobody noticed the difference.

With Blanquette de Porc and the good old standard French Onion Soup (by Tina Cahill), I started telephoning some "yes" friends inviting them for a Fabulous French-Canadian Souper.

Surprisingly enough the victims actually enjoyed the meal.

No one's the worse for my experiments and I have gathered new confidence in the culinary world.

To the next Fabulous Franco-Canadian Souper, I'm inviting the *Gazette* staff. I'll serve them Rilletes phonetiques (translated phonetical shredded meat). But don't tell my guests, I want it to be a surprise.

terms at the back of the book. Gretchen Mosher's egg nog recipe was definitely the best I have tasted. Thick, creamy, sweet with just the right touch of cinnamon (if you don't happen to have anything more



HAYDEN/DAL PHOTO

Using a student's budget and a student's knowledge of cooking, the author courts disaster.

## Whatever Happened to the Human Race?

Jan 28 The Abortion of the Human Race

Jan 30 The Slaughter of the Innocents

Feb 6 Death by Someone's Choice

Feb 13 Basis for Human Dignity

Feb 20 Truth and History

to be shown at St. Andrews Church corner of Robie and Coburg 7:30

discussions following each showing

## Have you ever thought about a career in Sales

### Career Information Hour



Don't wait until your graduating year to start thinking about a career.

Speaker: **Mr. Ken Rust**  
—Xerox of Canada Ltd.

Date: Thursday January 29  
Place: Room 410 — Sub  
Time: 12 noon-1:00

For further information, contact the Canada Employment Centre on Campus, 4th Floor SUB

### Do you have yours yet?

**HI JINX '81**  
Jan 31-thru Feb 8  
PASS all events -feb 8  
»12.50 123456789=MUG

Carnival passes are on sale now through your Societies. Save 50% on ticket prices. Save yourself a ringside seat for Carnival '81.

**Get your pass now!**