

# ANNOUNCEMENTS

## BLUE CROSS CARDS

Blue Cross cards must be picked up at the Barn. These have already been paid for through the Student Union fees. Thank you.  
Yearbooks

The 1981-82 yearbooks are in and can be picked up at the Barn. Yearbooks from past years are also available to all but freshmen.

## POSITIONS AVAILABLE

- Assistant Editor for SUN
- YearBook Photographer
- Secretary fo Student Union Office.

## NOTICE

ATLANTIC FOLK FESTIVAL AT MOUNT ALLISON UNIVERSITY, FEB.6,1983 at 8:00 p.m.

- FIRST PRIZE: 150.00
- SECOND PRIZE: 75.00
- THIRD PRIZE: 50.00

If interested, contact Norman Purdy or Mike Doggett before Feb.1,1983.

c/o  
 Mount Allison University  
 Geology Dept.  
 Sackville, N.B.  
 EOA 300

phone: 536-2040  
 ask for Geology Dept.  
 extension 352

The "Improvisation Session" with Ron Irving is now scheduled for Tuesday January 18 at 7:30 p.m. in the Theatre Room. This is an excellent chance to hone your acting skills and have some fun whether you are in the play or not.

WANT TO TRY SOMETHING DIFFERENT FOR LUNCH?

The food service in the staff room of Main Bldg. is open to students from 11:30 to 1:00 Monday to Friday. It features cold and hot sandwiches, home-made soups and desserts, softdrinks and reasonable prices.

# MOVIES

Rocky III  
 Tron

Sharkey's Machine

admission \$.50

FRIDAY HAPPY HOUR 2-7pm  
 PANTHER LOUNGE



## Food 101: Easy-to-Make Desserts

### CHEESECAKE ON REQUEST

This cheesecake is so easy you'll almost be embarrassed to give in to the many requests you'll get for this recipe.

Preparation time: 15 minutes  
 Cooking time: 20 to 30 minutes

Preheat oven to 350°F (180°C).

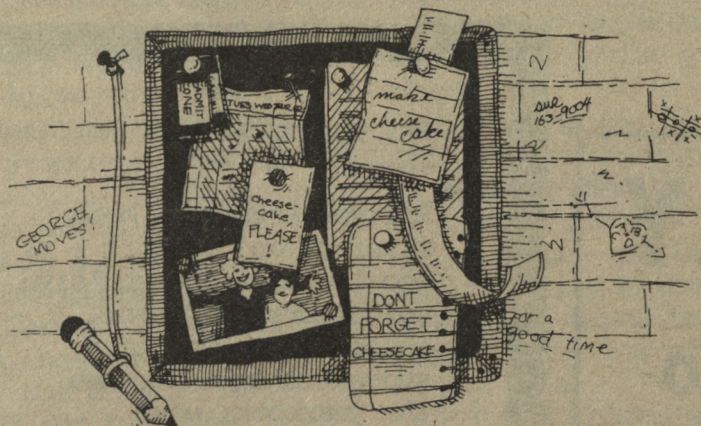
Melt in a small pot over medium heat:

1/3 cup (80 mL) butter or margarine

Combine in a small bowl:  
 1 1/2 cups (375 mL) graham wafer crumbs  
 1/4 cup (60 mL) icing sugar  
 melted butter or margarine  
 Press mixture into bottom of a pie pan. Set aside.

Beat until fluffy in a large bowl:  
 1 lb. (0.5 kg) cream cheese, at room temperature  
 2 eggs  
 1 tsp. (5 mL) vanilla extract  
 Pour over crumb mixture.  
 Bake for 25 to 30 minutes.

Cool and serve.



#### Don't Start Without:

- large bowl
- pie pan
- small bowl
- small pot
- large spoon
- measuring cup
- measuring spoons

#### Helpful Hints:

- If the cheese is not at room temperature, leave it on the counter for a while. Hard cheese won't combine with other ingredients smoothly.
- Cake is done when center doesn't jiggle.

#### Serving Ideas:

- Can be served plain or garnished with fresh fruit (on top).
- Any beverage, hot or cold, will complement cheesecake.

Recipe extracted from **FOOD 101: A STUDENT GUIDE TO QUICK AND EASY COOKING** by Cathy Smith, available at your bookstore or from The Canadian Student Book Club, 46 Harbord St, Toronto Ontario M5S 1G2 for only \$7.95

# PANTHER LOUNGE HOURS ...

MONDAYS TO THURSDAYS  
 ----- 4pm — 1am

FRIDAY and SATURDAY  
 ----- 1pm — 1am

#### HAPPY HOUR PRICES

Mon-Fri 4-7  
 Sat 1-7

cards  
 crib boards  
 games

available

# MOVIES

Fri. 3 — 7

