

celebrating Christmas, one should, above all, hold thoughts of friendliness and sharing. One feels, after glancing around her home, that she has successfully incorporated these ideas into her decorating.

Also creating the festive spirit with Christmas preparations is Miss Pilar Garcia, assistant professor of food and nutrition. Although she has had no formal training in art work, Miss Garcia enjoys creating with scissors and paper.

Many of her Christmas decorations are attractive paper cut-outs. The refreshment table for her apartment party will be adorned with a decorative centerpiece which she made from gold foil paper. In making it, she used a basic figure-eight design. A number of these foil figure-eights extend from the base of a large red candle. The ends are then brought up and attached to the side of the candle, creating a swirled effect. Boughs of evergreen are arranged around the bottom of the decoration.

Miss Garcia's front door decoration also uses the basic figure-eight design. Combined with the basic form are ribbon and colorful ornaments.

One of her favorite traditional Christmas preparations is the making of Spanish rolls. This is a very rich coffee cake made in a round pan. It has a most enticing flavor; and "It would not be difficult to eat a whole pan of the rolls at once," says Miss Garcia.

It is her belief that sometimes there is just too much activity during this season and not enough time to sit and reflect on the meaning which all the preparation should have for each of us. The "thought" to which both Miss Garcia and Miss Kunau referred is carried in a Christmas poem entitled

"Leisure"

I shall attend to my little errands of love
Early, this year,
So that the brief days before Christmas may be
Unhampered and clear
Of the fever of hurry. The breathless rushing
that I
Have known in the past
Shall not possess me. I shall be calm in my soul
And ready at last
For Christmas: "The Mass of the Christ." I
shall kneel
And call out His name;
I shall take time to watch the beautiful light
Of a candle's flame;
I shall have leisure — I shall go out alone
From my roof and my door;
I shall not miss the silver silence of stars
As I have before;
And, oh, perhaps — if I stand there very still,
And very long —
I shall hear what the clamor of living his kept
from me:
The angel's song!

— author unknown

study buddies

by Barbara Strang, '61

It's open season for snacking! Today's small appliances offer a fine and easy way to entertain your dorm friends or sorority sisters at late evening snacks, birthday parties or Sunday evening meals.

These handy pieces of equipment, easily stored on a closet shelf, are not only nice to have now while you are in school but will be even more useful when you have a home of your own.

Modern electric skillets are perfect for unscheduled parties and Sunday evenings when you don't want to take time to go out to eat. With its dependable heat control there's nothing better for sautéing hamburgers, toasting sandwiches, scrambling eggs, or for popping a panful of corn in only minutes.

The familiar pop-up toaster is available in sizes for toasting one to four sizes of bread. This appliance is the answer for the breakfast-skipper or the afternoon snacker. For variety, toast slices of poundcake, split muffins or rolls, frozen waffles — top with jam, honey, jellies.

The perfect companion for late studying is an automatic coffee percolator of generous size. This now comes with a control for making the brew of your choice — strong, medium, or mild — and for keeping coffee hot.

New this year on the equipment market is the drink mixer. Make frothy hot cocoa drinks, sparkling ice cream or sherbet sodas, milk shakes, or fancy fruit punches. This gadget also whips up the smoothest cheese dips and spreads ever.

Or you might invest in an electric griddle for pancakes, grilled sandwiches, or French toast.

The new hot-dog cooker would perhaps be a little impractical for dorm cookery because of its lack of versatility, but it would be fun to have at home. In 80 seconds this appliance cooks six frankfurters to perfection, giving you barely enough time to split and butter the rolls. Your guests will be fascinated to see how it works: Attach each end of the weiner to an electrode in the bottom half of the cooker. With the lid closed, current shoots through to cook franks crisp but juicy.

Perhaps several of you or even your residence could invest in a table oven. This appliance, with its accurate, controlled heat, bakes a pizza or biscuits, cake, pie, and casserole dishes. Two generous racks make it possible to cook for quite a crowd. Operating from any convenient outlet, it is ideal for the thaw-and-warm-up job needed by the many frozen supper dishes and desserts you find in stores today.

If your parents are still searching for what to put under the tree, why not show them this article?