Reuben's

90 GATEWAY



SKUNK KREEK INN

Boulder's only 3.2 Nite Club with live entertainment and dancing. Located in rear of Base Mar Shopping Center **Boulder, Colorado**

Appearing this week: **Direct from California**

Anyone 18 or over admitted

Seldom used method prepares quick, easy home-ironed meals

Hungry for a grilled cheese sandwich or a cheesedog? Iron one.

Ironing is an easy, available and seldom used method for heating food. All you need is an ironing board or pad, a hot iron and aluminum

shelly kalkowski

crumbs

For a grilled cheese sandwich, place the desired amount of cheese between two bread slices. Lightly butter the outside of the sandwich. To avoid soggy bread and insure toasting, be stingy with the butter. Wrap the sandwich in aluminum foil.

Set the iron at its highest temperature and place sandwich next to it or under it. Try not to let the iron's weight rest on the sandwich and crush the bread. Iron each side of the sandwich for seven to 10 minutes.

Hotdogs also take well to the iron. Slice a hotdog in half, place on a buttered slice of bread and cover with cheese. Wrap the sandwich in buttered aluminum foil and iron for 15 minutes.

You also can iron garlic bread. Butter a slice of bread or a hamburger bun, sprinkle with garlic salt and Parmesan cheese. Wrap in foil and iron.

Baked beans wrapped in foil also can be heated with an iron. Combine with a cheese sandwich or hotdog, add a glass of milk and a candy bar and your meal is complete.

Some of the rules to remember while ironing food. Never let the iron come into direct contact with the food; the food will burn and the iron will be a mess to clean. And never go off without first turning the iron off. Overheated irons can start fires.

One last word about the hibachis mentioned in last week's column. The use of charcoal in a closed room creates carbon monoxide, a poisonous gas. So, if you are going to cook with a hibachi, make sure you use it in an open and well-ventilated area.

Notary publics provided today

ASUN Senate is providing notary publics to notarize absentee ballots in the north conference room of the Union from 9 a.m. to 5 p.m. today.



BURGER CHEF SPECIAL Super Chef, F.F. and

small drink with student I.D. 79c Offer Good Till Nov. 8, 1972

INTERESTED IN AN INTERNATIONAL CAREER?



MR. ALLEN WELCH

will be on the campus Wednesday November 8, 1972

to discuss qualifications for advanced study at THUNDERBIRD GRADUATE SCHOOL and job opportunities

INTERNATIONAL MANAGEMENT Interviews may be scheduled at

in the field of

THUNDERBIRD GRADUATE SCHOOL

INTERNATIONAL MANAGEMENT

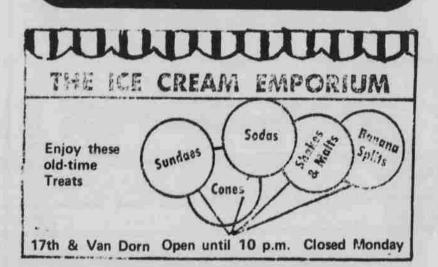
Placement Office

Glendale, Arizona 85301

Affiliated with The American Management Association

friday, november 3, 1972





LANCASTER COUNTY JUDGE

a race where your vote can really make a difference

Ten men are running for County Judge - two will be elected. Here's why JEFF CHEUVRONT is one of the two best choices:

one of Lincoln's outstanding young lawyers whose own colleagues elected him Chairman of the Taxation Section and member of the Executive Committee, Young Lawyer's Section, Nebraska State Bar Association.

an attorney whose years of experience practicing in the County Court have provided him with a maturity beyond.

a graduate of the University of Nebraska College of Law, whose exceptional academic record included Order of the Coif and Board of Editors, Nebraska Law Review.

a lecturer on probate, taxation and estate planning; part-time instructor, University of Nebraska College of Law. a candidate whose concept of justice and concern for his

fellow man have earned him the respect of both his professional and civic associates.

Make a difference on November 7th-- put your vote where his name is!



Paid for by Cheuvront for County Judge Committee, Dick Young, 2632 Rathbone Road - Chairman, Fred Kauffman, 2845 Manse - Treasurer,

page 10

daily nebraskan