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# Your Wedding Set

need not be plain and ordinary looking. We have an extensive selection of exciting matched-to-eachother styles. One or more of them is sure to be just right for you. We invite your inspection.



### FRIDAY, NOV. 8th at 8 P.M.

Tickets on sale now Pershing Box Office 12 Noon till 6 P.M. daily, Brandeis (Lincoln) Miller & Paine Downtown-Gateway - Dirt Cheap Records, U. of N. Union, The Daisy Lincoln & Omaha, and both Homer Stores during store hours.

\$4.50 in advance and \$5.50 at the Door



### Not-too-tricky treats

Halloween is a traditional holiday originally brought to this country by the Irish. The word Halloween is derived from "All-Hallows Eve" and takes place immediately before All-Saints Day. The many ominous symbols and superstitions connected with Halloween are reflections of beliefs that black cats, ghosts, fairles and witches are reincarnated numan beings roaming the earth. This set of beliefs was attributed to the Druids. The Irish are responsible for the Jack O' Lantern legend.

According to Irish folklore the victim (Jack) was a fellow unable to enter heaven because of his miserliness. Because he played practical jokes on the devil, he couldn't go to hell so he was forced to roam the earth forever with his lantern.

Toothpicks this week will provide you with a few simple recipes for the ghosts, witches and other hobgoblins that come a-knocking at your door. Also included are some traditional cold weather beverages to warm your bones after those nights you spend haunting the library.

#### INSTANT COCOA

6 c. powdered milk 1/4 lb. (or slightly more) cocoa 3/4 c. powdered cream 2 c. (or slightly more) powdered sugar

Sift all ingredients together. Place in a tightly covered container. Mix ¼ cup of this mixture and ¾ cup of hot water to serve. Stir well. Top with whipped cream if desired.

#### MULLED CIDER

1/2 c. brown sugar 1/4 t. salt 2 qt. cider 1 t. whole alispice whole cloves 1 3" stick cinnamon

Combine first three ingredients in a three-quart saucepan. Tie spices in a cloth bag. Add to cider mixture. Bring to a boil. Simmer for 20 minutes. Remove spice bag, serve hot.

## karen richardson

## toothpicks

Tang thirty 2 c sugar 1 jar instant tea pkg lemonade mix

t. cloves 1 t. cinnamon.

Combine all ingredients. Place in container; cover. Mix 2 teaspoons of tea mixture with one cup boiling witer to serve. Use the same amount of tea and Tang. Vary the lemonade as desired.

### UNBAKED OATMEAL COOKIES

1 c. sugar 1/2 c. butter 1/2 c. milk 3 c. oatmeal c. coconut 3 t. cocoa 1 t. vaniila Va c. nuts

Boil first three ingredients three minutes and pour over the remaining ingredients while hot. Mix well and drop by spoonsful on waxes paper and cool thoroughly. Yields two and one half to three doz. cookies.

### MOSAIC COOKIES

1 (6 oz) pkg. chocolate chips 2 T. margarine
1 egg (well beaten)
1 c. powdered sugar
½ t. burnt sugar flavoring (optional)
4 c. miniature colored marsmallows
Graham cracker crumbs

Melt chocolate chips and butter together over warm water in double boiler. Remove from heat. Add eggs, sugar, and flavoring. Then add marshmallows, form into two rolls, cover with graham cracker crumbs. Refrigerate and slice as needed. Makes about 4

Bear in mind that all these cookies are quite rich and probably if you intend to pass them out to the neighborhood kids, it would be wise to also include apples, celery sticks or some other food that is good for them as well. Happy Halloween!

### GAMES

'An Arcade'

Pinball Foosball Race Cars

to all University Students 1217 Q in the Glass Menagerie

