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Trimmings add to holiday meal

Second of two stories on Thanksgiving Dinner.

Now that all of you faithful readers have learned the basics of gourmet turkey roasting, I will provide you with recipes for other Thanksgiving Day trimmings. Molded Cranberry Apple Salad, Pineapple Sweet Potatoes and directions for an honest-to-goodness mincemeat pie are the featured foods this week.

**karen richardson
toothpicks**

Actually, any vegetable dressed in a special sauce makes a nice addition to the traditional holiday meal. Try fresh fruit center pieces for a ready-to-eat dessert, if you are not ambitious enough to undertake baking a mincemeat pie.

PINEAPPLE SWEET POTATOES

3 lbs. sweet potatoes
Salt
1 9 oz. can crushed pineapple drained and 1/2 c. juice reserved
1-1/2 c. sugar
1/2 c. butter

Cook potatoes in boiling salted water until almost tender; drain. Peel and slice. Mix reserved juice, sugar and butter in skillet. Simmer for 10 to 15 minutes or until thick. Add potatoes; cook, basting frequently, until well glazed. Remove potatoes; keep warm. Add pineapple to basting mixture. Heat; pour over potatoes. Yield: 8 servings

MOLDED CRANBERRY AND APPLE SALAD

1 lb. cranberries
rind of one grated orange
1/2 c. orange juice
3-1/2 table spoons lemon juice
1-1/2 c. sugar
1 T. gelatin
3 T. cold water
1 c. boiling water
1 3-1/2 oz. package of lemon gelatin
3 tart apples

Put the cranberries through a food grinder and add the grated orange rind, lemon juice orange juice and sugar. Let the mixture stand overnight in the refrigerator. Soak the gelatin in the cold water. Mix with this the lemon gelatin and the boiling water. Stir until dissolved. Combine these ingredients with the cranberry mixture. Pare, chop then add the apples. Stir the apples into the cranberry-gelatin mixture and refrigerate until firm. Unmold if desired, and serve on water cress (if you can afford it) or lettuce and garnish with cream mayonnaise or cream cheese.

MINCE PIE SUPURB

1/2 c. brown sugar
1/2 c. corn syrup
1/2 t. salt
1/4 c. butter
2 eggs, beaten
1/2 c. mincemeat
1/2 c. walnuts, chopped
1/2 c. pecans, chopped
1/2 c. seedless raisins
2 T. orange juice
2 T. lemon juice
1 t. vanilla
Pastry for a double crust pie

Combine sugar, cornsyrup, salt and butter in saucepan; bring to a boil slowly. Combine eggs, mincemeat, nuts, raisins fruit juices and vanilla flavoring. Pour hot syrup over egg mixture, stirring constantly. Cool. Pour into pastry shell. Add the top crust and seal well. Bake at 375° for 30 to 40 minutes. Yield: 6 servings.

Hopefully, these recipe ideas will help you with the preparation of your Thanksgiving dinner. Possibly, however the high cost of food generally and sugar specifically may drive you to a peaceful holiday meal at your local burger bar.

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**Beef 'n
Beer**

Friday in Union

Psychic to perform

Gil Eagles, billed as "The Entertaining Psychic," will perform Friday evening in the Nebraska Union Ballroom.

A native of Tanzania, East Africa, Eagles was educated in England. According to a press release, while still in Africa, at the age of ten, he became aware of his "unusual sensitivity," which he practiced with local natives. Emigrating in 1960 to the United States, Eagles has since 1963 been performing his fast-paced blend of telepathy, prediction, clairvoyance and audience-participation before audiences on four continents.

Eagles' most recent feats include riding a bicycle fifteen miles through New York City while blindfolded, and shortly thereafter driving an automobile through an obstacle course, guided by the thoughts of three fellow cyclists and a New York State Patrolman.

Eagles' performance, sponsored by the Union Contemporary Arts Committee, will begin at 8 p.m., with an admission charge of \$1.50.

Correction...

Alisa Chapman, winner of the \$100,000 KOIL-Brandeis Dream House, says the Omaha housing market is not "zilch" as reported in Wednesday's **Daily Nebraskan** and so is not the "nightmare" the article portrayed it to be.

Chapman said her family has received several calls from people interested in buying the house. Winning the house "is still a nice thing even though it has turned out to be expensive," she said.

calendar

Thursday

12:30 p.m.—College of Engineering - Nebraska Union
12:30 p.m.—ASUN Constitutional Revision Hearing - Union
12:30 p.m.—Inter Varsity Christian Fellowship - Union
12:30 p.m.—The Way, Campus Outreach - Union
1:30 p.m.—Young Americans for Freedom - Union
2 p.m.—Health Education Staff - Union
3 p.m.—Minority Affairs, Minority Professionals - Union
3:30 p.m.—Parking Appeals Board - Union
3:30 p.m.—ASUN Legislative Liaison - Union
5 p.m.—Fee Allocations Board - Union
5:30 p.m.—Phi Mu Alpha Sinfonia - Union
5:30 p.m.—Council of American Indian Students - Union
6 p.m.—Builders Executive - Union
6:30 p.m.—Builders Board - Union
7 p.m.—Council on Student Life - Union
7 p.m.—Student Volunteer Services, "Controlling Disruptive Behavior" - Union
7 p.m.—Epsilon Chi - Union
7 and 9:15 p.m.—"Spider's Stragem" - Sheldon Art Gallery
7:30 p.m.—Historical Simulations Club - Union
7:30 p.m.—Baha'i Assoc. - Union
7:30 p.m.—Math Counselors - Union
8 p.m.—Contemporary Chamber Ensemble - Kimball Recital Hall