thursday, december 11, 1975

daily nebraskan

Music School's season ends on Christmas note

The UNL School of Music winds up fall semester performances with two concerts of Christmas songs.

The University Singers, directed by Earl Jenkins, will perform Christmas carols and motets 4 p.m. Sunday, Dec. 14, in Kimball Recital Hall. Admission is free. In addition to familiar international pieces, two rarely heard choral works will be presented.

Cantata No. 61, "Nun komm, der Heiden Heiland" (Now come, Saviour of man), by J.S. Bach. will be performed with instrument accompaniment prepared by Robert Emile, conductor of the UNL symphony. "Messe Solennelle," by contemporary French composer Jean Langlais, will be accompanied by George Ritchie, UNL professor of organ. Solo voices will be those of Suzan Covolik and Mari Anne Wilson, sopranos; Richard Drews, tenor; Vaughn Fritts and William Wolfe, baritones.

A concert of Christmas music by the University Women's Chorale and the Varsity Men's Glee Club is planned for tonight at 8, in Kimball Recital Hall. The free concert will be conducted by Raymond Miller.

Soprano soloist Mary Bojansky will sing "Three Mountain Carols" by Harold Abbey. Included in the Chorale program is a medley of songs titled "The Joys of Christmas." The Glee Club will present "O Come All Ye Faithful" and "Agnus Dei," among other carols.



Earl Jenkins directed this year's Messiah and conducts the University Singers.

souces & pickles

Vacation sleepyheads can try pancake brunches

By Sharon Johnson

With vacation arriving, many look forward to sleeping late and combining a leisurely breakfast and lunch into a brunch. Pancakes are usually a favorite.

Basic pancake recipes generally are easy to prepare and can be found in cookbooks, on flour sacks or on any Bisquick box. To improve on a basic recipe, try one of these variations:

-Apple Pancakes: Add only half as much milk as the recipe calls for and stir the same amount of applesauce into the batter. -Blueberry Pancakes: Fold one-half cup fresh or well-drained frozen blueberries (thawed) into the batter. Make blueberry syrup by heating to boiling the reserved blueberry liquid and one-half cup maple flavored syrup. Makes about one and onefourth cups.

-Buckwheat or Cornmeal Pancakes: Decrease the flour in the recipe by one-half and add the same amount of buckwheat flour or cornmeal to the batter.

-Cheese Pancakes: Omit any sugar called for and stir in one cup of shredded Cheddar cheese. -Nut Pancakes: Stir one-fourth to onehalf cup broken or chopped nuts into the batter.

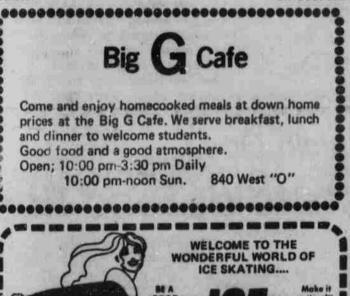
-Denver Pancakes: Spread pancakes with Mustard Butter made by beating one cup soft margarine and 2 tablespoons prepared mustard.

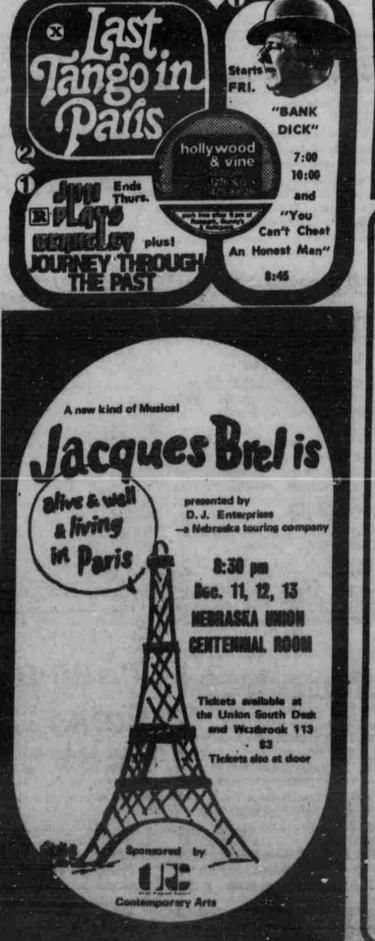
Denver filling is made by cooking and stirring one-half cup minced onion and one-half cup minced green pepper in two tablespoons of margarine until the onion is tender. Stir in 1 cup diced cooked ham and heat through. Spread pancakes with filling. Serve warm with syrup. Most pancake fans like syrup. To save money, make your own syrup with this recipe:

Pancake Syrup

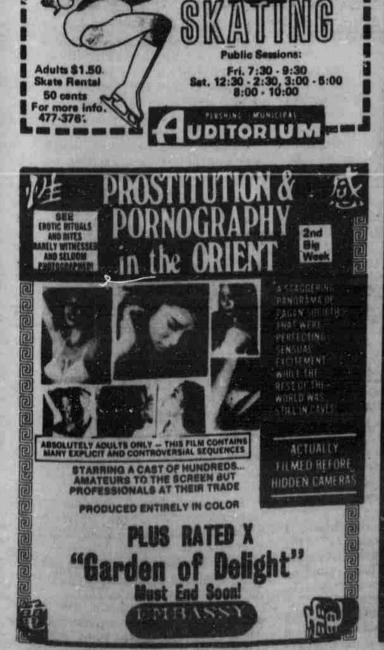
1 cup firmly packed brown sugar 1 cup granulated sugar % cup white corn syrup 1%-2 cups water

Boil ingredients together for five minutes over moderate heat. Add one teaspoon vanilla or onehalf teaspoon maple extract. Add ½ teaspoon butter flavoring if desired. Cook and store in covered jar in the refrigerator. Syrup will keep six weeks to two months.











New Hours: Lunch Daily 11-3 Tea Daily 3-5 Dinner Thurs.-Fri.-Sat. 5-9 Closed Sundays (Located in the rear of JADA)