Outsmart tanning queen with picnic, parks

By Judi Nygren

It has been a long school year and now the endless summer sessions have

begun. The sun beating through the open window as the professor drones on and on about equations makes summer classes seem longer still.

By the end of morning classes, nothing sounds better than throwing the books aside, hoarding all the junk food in the house and vegging out in front of "General Hospital.

But wait! Before you sit down in front of that television with your bag of chips and quart of brownie-nut-fudge ice cream, look out the window: Tonya the tanning wonder is catching some rays in her teeny-weeny bikini.

Surely you don't want to be shown up by the tanning queen. So go on; throw those books away for one afternoon and get out in the sun. Lincoln has plenty of parks, lakes, beaches crowded with volleyball nets and green patches of grass shaded by big, oak trees for students to take advantage of.

But before you load the beach chairs and the ghetto box into the car, pack full of goodies. Preparing the food will not be nearly as difficult as rummaging through various storage areas in search of beach chairs and a picnic basket.

While you're searching, let the bread bowls described below rise.

Bread Bowls

1 package hot roll mix l teaspoon dill weed

% cup hot tap water (115 to 125 degrees)

4 to 6 glass bowls greased on the outside (preferably the size of small salad or fruit bowls)

Preheat oven to 375 degrees.

Mix all the ingredients together to form a smooth dough ball. Place the bowl containing the dough in a pan of water until the ball has doubled in size, about 30 to 45 minutes.

After the dough has risen, knead it and then roll it into four to six flat

Turn the bowls upside down so that the outside area that has been greased faces you. Wrap the dough around each bowl. Allow the dough bowls to rise another 20 to 30 minutes.

Place the bowls on a cookie sheet and cook for 45 minutes. Cool and slide the bowls off the glass. Loosely stack the bowls on top of one another and pack away in the basket.

While the bowls are cooking, prepare the shrimp and crab meat filling.

Filling

1 can crab meat 1 can small shrimp

2 boiled eggs

1/2 cup chopped celery

4 cup chopped onion

½ cup frozen peas 1/2 cup mayonnaise

mustard to taste

1 tablespoon milk

l tablespoon sugar

Mix all together and place in the picnic basket until you are ready to fill the bowls.

A creamy fresh fruit dip is the perfect way to top a picnic off.

8-ounce package of cream cheese 7-ounce jar of marshmallow creme

tablespoon orange juice

1 teaspoon grated orange rind Blend the mixture together until well blended. Serve with fresh strawberries, bananas, apples and other fresh fruits. May also serve as a sauce over fresh fruit and shortcake. Bread bowl recipe from the Pillsbury Classics Cookbooks.



LIVE MUSIC

Bill's Saloon, 1020 P St. - Charlie Burton and the Cut-Outs tonight and Saturday, \$2 cover charge.

Chesterfield, Bottomsley & Potts, 245 N. 13 St. - Takers tonight and Saturday, no cover charge.

Dinsdale's, 1228 PSt. - John Dahlquist tonight and Saturday, no cover

Drumstick, 547 N. 48 St. - The Model Citizens Club, tonight and Saturday, \$3 cover charge.

Green Frog, 1010 P St. - Vicious Rumor tonight and Saturday, no cover charge.

Judges, 2630 Cornhusker Highway - 333 tonight and Saturday, \$2 cover charge. Little Bo's, 26 30 Cornhusker Highway

- Mercedes Bande tonight and Saturday, \$2 cover charge.

Riveras, 1920 W. O St. - Balderdash, no cover charge.

Tucker Inn, 3325 S. 13th St. - Rick Mitchell and Danger tonight and Sat- 5:30, 7:30 and 9:30. urday, \$2 cover charge.

Zoo Bar, 136 N. 14th St. - Jimmy Johnson, \$3 cover charge.

MOVIES

Cinema 1 & 2 — "Firestarter," 7:35, 9:40. Saturday and Sunday matinees, 1:20, 3:25 and 5:30; "Moscow on the Hudson," 7:25, 9:35. Saturday and Sun-

day matinees, 1, 3:05 and 5:10.

Cooper, "Greystoke: The Legend of Tarzan, Lord of the Apes" 7, 9:30. Sat.-Sun. matinees, 2, 4:30.

Douglas 3, "Finders Keepers" 5:30, 7:30 and 9:30. Sat.-Sun. matinees, 1:30, 3:30; "Breakin' 5, 7:20, 9:40. Sat.-Sun. matinees 1:15, 3:15; "The Bounty" 5, 7:20, 9:40. Sat.-Sun. matinee 2.

East Park, "The Natural" 4:45, 7:15, 9:45. Sat.-Sun. matinee 2; "Romancing the Stone" 5:15, 7:20, 9:25. Sat.-Sun. matinees, 1:10 3:10; "Police Academy" 5:40, 7:40, 9:40. Sat.-Sun. matinees, 1:40, 3:40.

Joyo, "The Buddy System" Sat. Sun.

Plaza 4, "The Natural" 7, 10. Friday 4, 7, 10. Sat.-Sun. matinee, 1; "Romancing the Stone" 5, 7:15 and 9:30. Sat.-Sun. matinees, 12:30, 2:45.; "Splash" 5:154, 7:30, 9:45. Sat.-Sun. matinees, 12:45, 3; "Making the Grade" 5:30, 7:45, 10. Sat.-Sun. matinees, 1, 3:15.

Starview, "Pouce Academy" 10, "Up the Creek" 11:45.

State, "Indiana Jones and the Temple of Doom" 12:30, 2:45, 5, 7:20, 9:40.

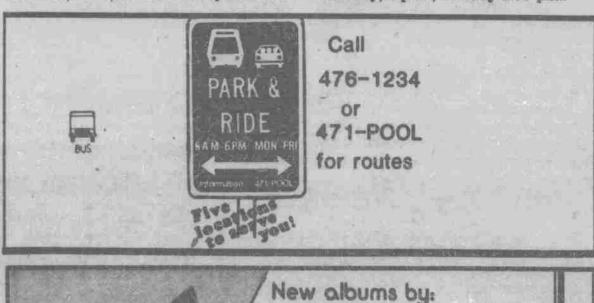
Stuart, "Sixteen Candles," 1:30, 3:30, 84th and O "Making the Grade" dusk.

"Hardbodies" 10:50, Friday, Sat.-Sun. West O "Vacation" 9, "Risky Busi-

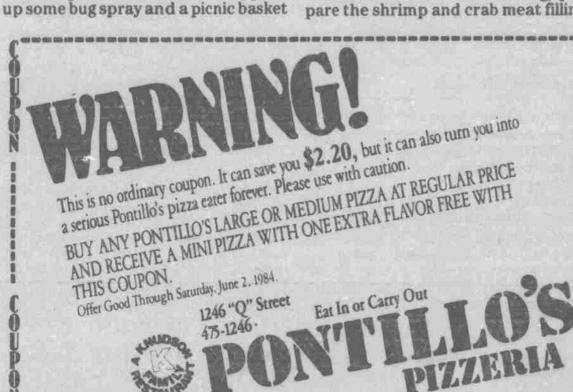
ness," 10:50.

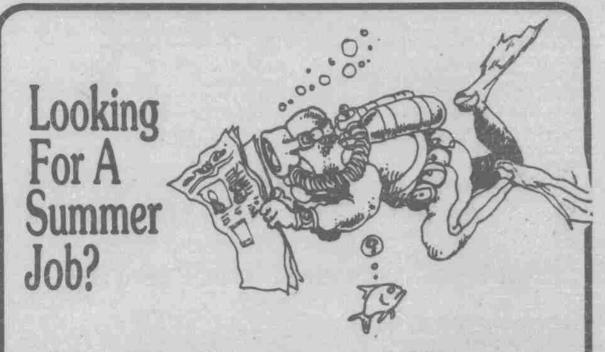
THEATRE

Lincoln Community Playhouse -2500 S. 56th St. - "Annie," tonight and Saturday, 8 p.m., Sunday 2:30 p.m.









Look no further! You can earn up to \$100 a month in just a few hours each week.

It's easy-become a plasma donor! \$10 is paid for each donation and you can donate every 72 hours. Plus you can win cash prizes in our weekly and monthly drawings.

New donors bring this ad for an additional \$2 for your first donation.

You'll agree the best job to have this summer requires no work at all and gives you more time, and money, to really enjoy the summer!

University Plasma Center

1442 "O" St. 475-8645

Mon., Tues., Thurs., Fri. 7:30 AM-7:00 PM 7:30 AM-6:00 PW Wed., Sat.

Federally Inspected