## Lifestyles

## Russian Student Finds Study Easier

by C.J. Marshall

Capitol Campus has, for its size, a large number of students from countries other than the United States. One of these foreign students is Larry Venetsky, an engineering major. His situation is a little unusual, even for a foreign student. since Larry comes from the Soviet Union.

The story of Larry and his family begins in 1975. At that time many nations of the world, including the U.S.S.R., drafted and signed the Human Rights

Agreement in Helsinki, Finland. One of the stipulations of the agreement was that the countries would allow any of its citizens to emigrate if they so wished.

With the Helsinki agreement to back them up, the Venetsky family decided to apply for permission to leave the country. Requesting such a thing was a courageous act. for while the Soviet government officially supported the Human Rights agreement, the administration made life difficult for those attempting to leave. Both Larry's parents had Israel, but they decided to come good jobs by Russian standards until they started the emigration process, at which time the state stripped them of their occupations.

Fortunately the Venetsky's, and other families who tried to leave had the support of the other countries who signed the Helsinki agreement, including the U.S. This, coupled with the fact they were in the public eye a great deal, finally influenced the Soviet Union into letting them leave. At first, Larry and his family wanted to go to

to Pennsylvania instead, since they have relatives here.

Larry majored in engineering while living in the U.S.S.R.. and decided that would be his profession when he came here. Since American engineering is somewhat different from Russian engineering he found it necessary to enroll at Capitol Campus.

Academic institutions on a college level are almost the same between the two countries, according to Larry. The main difference, he explains, is in the United States it is much easier to study, since the instructors really want to help students. In the Soviet Union the instructors try to keep the pupils down all the time. The teacher will tell a pupil all he knows, confirms Larry, but if a student has a problem it is difficult to get good help. Larry explains how he was really surprised at Capitol the first time a professor offered his office and home phone numbers, and told him if there were any problems, to get in touch

## **New Year's Treat**

Happy New Year! A little premature? Well, not if you are Jewish. Beginning sundown October 1 and lasting until sundown October 3. Jews all over the world will be celebrating Rosh Hashana.

This new year will mark 5,739 years of Hebrew existence, and it will be ushered in with prayer services at temples visits to family and friends, and of course, great food, a primary advantage of being Jewish.

Jews traditionally add many sweet foods to their new years menu in the hopes for a sweet year. One frequently finds the holiday table graced with roast. stewed with prunes and apricots, noodle pudding with almonds and apples (called Kugel),tiny pastries boiled in honey, and thick slices of carrot cake served with tea and oranges.

Recipes for carrot cake have been cropping up in more and more cookbooks lately. Possibly this is an outgrowth of the popular natural trend of eating, but whatever the reason, carrot cake is definitely a treat and easily worth the bother of grating a couple of carrots and cracking a handful of nuts.

Here is a recipe for a moist, rich cake that has little need for frosting. However if frosting is a preference, this simple cream cheese icing is a pleasant add-

Carrot Cake 2 cups sugar (or 1½ cups honey)

1 cup Crisco oil

4 eggs

2 cups flour

2 tsp. baking soda

1 tsp. baking powder

dash salt

1 tsp. vanilla

3 cups ground or grated carrots 1/2 cup chopped or broken nuts

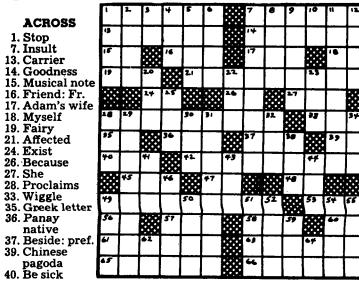
Preheat oven to 375 degrees, and grease and flour a 9x13inch pan or a loaf pan. Mix sugar, oil and eggs together. Sift in dry ingredients. Then add vanilla, carrots and nuts. Turn mixture into pan and bake for 45 minutes. Frost if desired, when cake is cool.

Cream Cheese Frosting

one 8 oz. block cream cheese 1/2 cup honey (approximately)

Let cream cheese soften outside refrigerator for about a half an hour. When softened, place cream cheese in a small bowl and begin to stir in small amounts of honey. Proceed until a smooth, spreadable consistency is reached.

Crossword Puzzle



56. Radon: chem.

45. Watch 47. Interjection 57. Fish eggs 48. Therefore 58. Paddle

Answers on page 8.

49. Female -children 53. 2000 lbs.

42. Adits

63. Alters 65. Whipped 66. Rest DOWN

60. Act 61. One-seeded

Capable Actual

5. Half 6. Neat Supervisor

8. Number 9. <u>N</u>ew 10. French 'and'

11. Count 12. Action 20. Devotee:

slang 22. Moccasin 23. Stitch 25. Extinct bird 64. Negative

28. Collection 29. Annoyance

30. Indian 31: Number 32. Spring 34. Fuel

38. Those in 3. Sun god power 4. Time period 41. Rumanian coin 43. Article

44. Small bed 46. Heron 49. Dull

50. Sharpen 51. Bellow 52. Identical

54. — and ends 55. Face part 59. Ribbed fabric 62. Exclamation



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