

Spring fever — What is it you ask?
 A lively moment that happenstance each year
 A bumbling kiss that ripens in the heart
 and asks forgiveness when brought to task.

Spring fever is the burst of flowers picked without
 reverence to thought,
 In a little girl's hand.
 Who offers them to the first sweet smile
 that has been brought.

Spring fever is the reach for a baseball cap
 fingered with love and fear
 that might this season give the flight
 of fancy to a tap.

Spring fever is the eloquence of
 Nature's one soft call
 that casts the lyric moment of,
 Success upon us all.

by louisa baskin

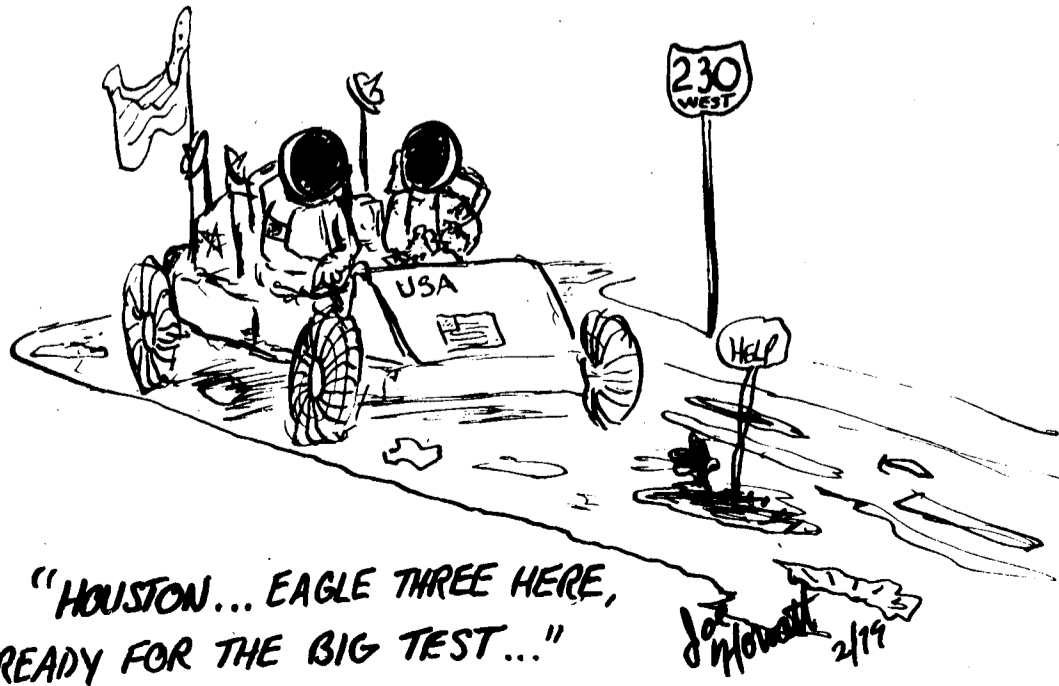
poetry

The rainbow's colors fade from the sky above
 And settle into all the things that make my world.
 Yellow is the sunshine that lights my way.
 Orange is the highlight of my day.
 Red shows the fire that burns with my love for him,
 Violet are the times when I chase every whim.
 Blue is for the oceans where I find peace
 And green is the desire that keeps me saying "please."
 These are my colors.
 Some wear theirs on their back.
 I wear mine in my smile.

by debra morrow

Lonely -
 Another word for hurting,
 For pain,
 For wanting,
 For walking in the rain.
 It's another word for needing,
 For long, cold nights,
 And hot summer days
 With him away.
 Lonely -
 Another word for empty dreams
 I dream
 While holding on to pillows
 In the middle of the night,
 Crying.
 Lonely -
 It's another word for me.

by debra morrow



Lou's Corner

In these days of "Student-try" one of the most devastating things is to get home tired from University, head hanging with the weight of intelligence and find that you have to prepare a meal. Here is a quick and good, nutritious meal taking half an hour to cook:

1 large Spanish or Bermuda onion (sweet)
 1/2 cup oil, preferably polyunsaturate
 3 small (6 oz.) cans tomato paste
 1/2 cup sugar
 1/2 teaspoonful basil (must)
 1 teaspoonful oregano, or to taste (optional)
 Parmesan cheese
 Salt and black pepper to taste
 Heat oil in a covered pan.

Add the sliced and peeled onion and cook until the onion is light brown. Add tomato paste to the onion, stir with a wooden spoon Preferably (does not scratch the pan). Add the required amount of water - 1 can water to 1 can tomato paste. Add sugar, salt, pepper, basil and oregano and bring sauce to boil, cover pan, and simmer for 1/2 hour, stirring occasionally. Prepare spaghetti according to instructions. Serve piping hot. Pour sauce on the spaghetti. Sprinkle Parmesan cheese generously on top of the tomato sauce, and enjoy! Serves four.

This sauce can be frozen for an unlimited amount of time in the freezer. It is also excellent with meat balls, with or without cheese.



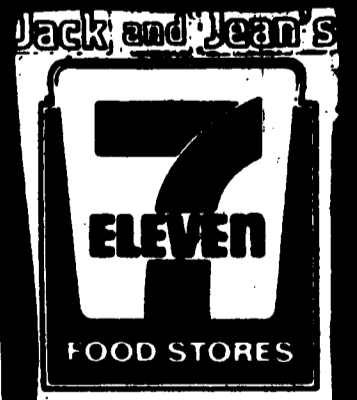
Black Student Union Dinner and Dance Cancelled

June 9, 1979

Bob Hope says,
 "Help keep
 Red Cross
 ready."



A Public Service of This Newspaper
 & The Advertising Council



Open 24 Hours
 7 Days / Week

Just around the corner

On The Square
 in Middletown