

Hot dogs and cool jazz headline picnic

Ollie Russell
Michael Stone
Capital Times Staff

The administration captured the attention of the campus on Sept. 9 with a picnic featuring jazz group Third Stream in the Sculpture Garden.

Hot dogs, beans, pasta salad, brownies and drinks made up the meal as annoying yellow jackets swarmed the warm and sunny day. Though the food lines were long, no one was turned away.

Third Stream opened the concert with Spyro Gyra's "Morning Dance." They

performed music from their own albums, such as "Tico, Tico," from their latest CD "Black Widow," as well as covers, including the "Linus and Lucy theme" from Peanuts. Third Stream proved to be a well rounded band with the musical depth to engage almost any crowd.

Third Stream is: Jim Miller, on bass, is an instructor at Lebanon Valley College and has been voted "Bassist Of The Year" three consecutive years in TV Host Magazine; Tom Strohm, on saxophone and keyboards, teaches saxophone and jazz classes at Lebanon Valley Community

College; John Peifer, on drums, has toured and studied with various musicians and is a drum instructor at "Drums Etc."; finally, Jim Easton, guitarist, is an instructor of guitar at Bucknell University and has had extensive experience arranging and composing music. All four musicians are rooted in the area and are dedicated to their craft. They have opened for groups such as Herbie Hancock, Chick Corea and Jeff Beck.

During a band break, provost Ruth Leventhal made announcements about the campus' involvement with the United Way. So far there has been 25 percent

participation rate and the average participant has given over \$80. She also thanked the SGA and Roadway Packaging Systems for sponsoring the picnic.

Third Stream will be playing other Penn State campuses throughout the fall, returning to the area in mid-October at Chick's Hummelstown Tavern and Midtown Tavern.

The picnic is an annual affair that gives faculty and students the opportunity to mingle and socialize outside the context of the classroom.

Education similarities cross continents

Trev Stair
Capital Times Staff

The failure of the Soviet coup last August marked the beginning of a new chapter in Russian history.

Dr. Alexander Livshin, who is a visiting professor from the Moscow State University, has been trying to sort out the chaotic picture for his American students in his "Russia at a Crossroads" class.

Although he is a political scientist and member of the Department of History for Russia's most prestigious university, some situations remain too jumbled for him to solve.

In his lecture in the Gallery Lounge on Thursday, Sept. 17, about the Russian educational system, Livshin said that higher education in Russia is not immune

to the same types of problems the country faces.

According to Livshin, some of the problems that higher education face are "disintegration of academic schools, uncertainty, chaos, instability, lack of funding, poor materials, and obsolete equipment."

The feeling of uncertainty in Russia has also affected the students. Student enrollment is generally down, but with the promise of new economic freedom, business and finance schools are booming, Livshin said.

"If you come to Russia and ask people about their profession," Livshin said, "maybe two out of every three will say 'I'm a businessman.'" Many students start business ventures while they are still in school. Livshin added that the bulletin boards at Moscow State are filled with

business opportunities for students.

The business rush has left other areas lacking.

"No one wants to become a technical engineer, it's not prestigious," Livshin said.

Technical schools are forced to accept lesser qualified students in what Livshin described as "competition that is not competitive."

Livshin finds American students very similar to their Russian counterparts.

"I can identify several psychological groups of students that are very similar to the behavior of Russian students," Livshin said. As in America, Russian students range from the eager-to-learn to the grade-conscious.

The grading systems in both countries are not similar. While in the United

States, students usually take several written exams along with a final each semester, Russian students have only one exam.

Moreover, Livshin said, "Written exams are something that are usually unfamiliar in Russia. Ninety percent of grading, in the field of social sciences, is taken by students in an oral forum."

A similarity between the American and Russian educational systems is the relatively low pay for educators. While many American educators feel underpaid, in Russia, the problem is reaching "dramatic" proportions.

Livshin said that only a small portion of a professor's income comes from salary. With the new opportunities opening up, many professors turn to tutoring or other alternative means of income.

Put pizzazz in homemade pizza

Ollie Russell
Capital Times Staff

Stop your call to the pizza place-- you can make it better. In the time it takes for you to call, order the pizza, choose the toppings, listen to their latest sales pitch, and take a bite, you can make a pizza just the way you like it. And it is guaranteed to be fresh.

The ingredients are simple to find. You'll need:

- 1 pkg. dry yeast (1 Tbsp)
- 1 cup warm water

- 1 tsp. sugar
- 1 tsp. salt
- 2 Tbsp vegetable oil
- 2 1/2 cups flour
- 1-2 lbs. grated mozzarella cheese
- 1-2 cups spaghetti sauce

For toppings, use canadian bacon, pineapple, tomato, basil (the best topping), pepperoni, etc.

First, combine yeast, sugar and water. Mix well and let it rise for five minutes. While it is rising, mix the flour and salt. Then add the vegetable oil to the flour mixture. Stir until mixed well (no lumps).

After the five minutes are up, add the yeast mixture to the flour mixture. Mix thoroughly.

This is possibly the most important step, so pay attention. Put a little bit of flour on the counter. Now put the dough on the counter in one big lump. Using the heels of your hands, push down and away from yourself on the dough. This action will stretch the dough out.

Fold it in half and do it again. This is called kneading. Do this for 2-3 minutes. Set the ball of dough in the original bowl and let it rise for 10-15 minutes.

Lightly grease the pizza pan. Then press the dough into the pan and shape the edges to form walls of cheese, sauce, etc..

Cover lightly with cheese, then sauce, toppings and more cheese. For thick crust, let the pizza rise an additional 10-15 minutes.

Bake at 375 degrees for 20-25 minutes. To check whether the pizza is done, look at the bottom. It should be light brown. This takes 45 minutes, and the results are well worth it.

The Lunch with an International Flavor Program travels from Israel to Hungary this month.

Patrick Kiblsky will host foods from Israel in the Gallery Lounge on Thurs., Sept. 24 from noon-1 pm.

Foods from Hungary will highlight the program on Tues., Sept. 29 in the Gallery Lounge from noon-1 pm. Dr. Jack Susskind, who is also a Fulbright Scholar, will present the program.

STUDENTS

Let **Sera Tec** be your ticket to extra cash!

Plasma Donors...

- ...Help save lives
- ...Set their own schedule (takes 1-2 hours per donation)
- ...Receive immediate cash

Help us help those who need plasma

New donors receive \$20 for your first donation with this ad
proper ID required

Sera Tec Biologicals
260 Reily Street
Harrisburg
Phone 232-1901 for more information

PREGNANT

Who will listen and really understand how scared and worried you are?

Birthright

233-8666

The DOSHI Center for Contemporary Art has extended a special invitation to Penn State Harrisburg students, faculty and staff to attend the center's upcoming exhibitions:

Currently, an exhibition celebrating the gallery's 20th anniversary titled, "20/20," is open until Oct. 10. It features works from artists who have been significant to DOSHI's history and growth.

Paintings by Louis Pontone and Photography by Geoffrey Dautrich will highlight the gallery from Oct. 24 to Nov. 21. DOSHI is hosting an opening reception on Saturday, Oct. 24, from 6-8 pm at the Transportation Center, 441 Market St., Harrisburg.

From Nov. 28 to Jan. 2, the DOSHI will sponsor their Annual Holiday Show. The opening reception is scheduled Nov. 28 from 6-8 pm in the Transportation Center.

The receptions and exhibitions are free to the public.

The DOSHI's gallery hours are Monday thru Friday 11-4 pm, and Saturday 2-5 pm.