Holidays with the trimmings

Easy steps to a feast fit for kings, queens

By ANTEIA CONSORTO Staff Writer

This holiday season, surprise your friends and family by preparing a quick and easy meal. Nothing too fancy, but so delicious that you'll have them coming back for more.

First of all, the basics; you want to make hot dinner rolls, and cranberry sauce. Easy... the hot dinner rolls can be purchased in a tube, the dough all ready. All you have to do is read the baking directions. Cranberry sauce is even better. t's sold in a can, so all you have to do is open the can, slice the cranberry sauce, and put it in a dish. There, that's not so difficult.

For turkey, mashed potatoes, creamed corn, green bean casserole, and a no-crust easy pumpkin pie, check out the recipes below.

For the easiest, juiciest, most tender whole turkey-

What you'll need: Whole Turkey 1 Tbsp. Flour Turkey Oven Bag with nylon

1. Preheat oven to 350 degrees

2. Add the flour to a turkey size oven bag and shake to protect against bursting.

3. Place the bag in a roasting pan at least 2 inches deep

4. Place seasoned turkey in oven bag. Close with nylon tie. (Bag should not hang over pan.)

5. Cut six 1/2-inch slits in top of bag. Place pan in oven, allowing room for bag to expand during cooking without touching oven walls or racks.

6. Bake turkey according to

chart provided with the oven

Mashed Potatoes-

What you'll need: 5 lbs. potatoes, peeled, diced 1 cup milk 12 Tbsp. butter

1. In a large pot, 2/3 full of boiling water, add the potatoes and cook until tender, about 20

2. Drain the potatoes in a colander and then put them in a large mixing bowl.

3. Mash the potatoes by hand until they are in small pieces.

4. Using a hand mixer, beat the potatoes until smooth, adding the butter and milk slowly.

5. If the potatoes seem dry, add a little more milk.

6. Season to taste. Serves 8-10

Creamed Corn-

What you'll need:

2 cans creamed whole corn 2 cans whole kernel corn,

1. Pour the creamed corn and the whole kernel corn together in

2. Place on the stove over medium heat, stir occasionally

3. Keep an eye on the corn, do not let it boil

4. Remove from heat when warmed through Serves 6-8

Green Bean Casserole-

What you'll need:

3/4 cup milk 10-3/4 oz. can of Cream of Mushroom soup

2 (9 oz.) pkgs. frozen cut green beans, thawed

1 1/3 cups French fried



OK, so your turkey dinner may not look as great as Martha Stewart's above, but if you follow the directions, you're sure to get a great-tasting meal.

onions (can be bought in a can at grocery store)

1. Preheat oven to 350 degrees

2 In a 1½ quart casserole, mix all ingredients except 2/3 cup French fried onions

3 Bake 30 minutes, or until hot, stir

4. Top with 2/3-cup Frenchfried onions Serves 6

No-Crust Pumpkin Pie-

What you'll need:

3/4 cup sugar

2 eggs

½ cup Bisquick baking mix

1 can (16 oz.) pumpkin

2 Tbsp margarine or butter

2-½ tsp pumpkin pie spice 1 can (13 oz.) evaporated milk 2 tsp vanilla

1. Preheat oven to 350 degrees, grease pie plate, 9 x 11/4 or 10 x 1½

2. Beat all ingredients until smooth, 1 minute in blender on high, or 2 minutes with hand

3. Pour into pie plate

4. Bake until knife inserted in center comes out clean, approximately 50-55 minutes

5. Allow pie to cool before serving.

Hot gifts

Staff writer

It seems as though every time you turn around, technology pops up with another

This holiday season, hitech gadgets are virtually on everyone's wish list.

Here are few things some Delco students have asked Santa for: 10. CD player – a definite

must have for those still stuck in the dark ages of the past millennium.

9. Mini Disc Player Same as above. The difference? Smaller and lighter -Bite size!

8. Computer - To keep up with the rest of Penn State and its technology programs.

7. Two-way Radio – Ideal for those who still like to play cops and robbers!

6. Digital Camera - Email your holiday photos to loved ones, or put your loved ones on the web.

5. MP3player - For the Napster fans who are into digital downloading.

4. Handheld computer -Write your homework list, but don't lose it.

3. DVDPlayer - Both a VCR and CD player in one. What more could you ask

2. Play Station 2 – for the child in every adult - the child with expensive tastes, that is. And good luck finding

1. And the number one gift this season (drum roll please) \$\$\$\$\$ Cash.

No matter How digitally enhanced Benjamin's face gets, or whether the coins are made of silver or gold, this will always be a popular gift along college kids!

Sick of eating fruitcake? Attend some of these events

By ADAM WOJCIECHOWICZ Staff Writer

What to do this holiday ... another fruitcake party with Grandma? Or perhaps you're in the mood for a few fascinating hours at the local Christmas tree beauty contest. My personal favorite activity of the season would have to be shoveling driveways for 50 cents an hour.

Enough of this! You live (or are at least visiting) in Philadelphia, one of the world's greatest cultural Mecca's. In light of this uplifting prospect, we at the Lion's Eye have done you the favor of selecting some city-area events that you might take some interest in.

So if you can't find anything to do in this list, then I'm very sorry - you're a sad old unaesthetic stick in the mud.

What: "Center City Holiday Festival."

Why: Do you have some inexplicable beef with Center City? This is a major Arts and Culture event for kids and families, so you won't get hurt, don't worry. How: Extends until Jan. 1. Call 215-440-5500 for info, or go to www.koz.com.

What: Christmas Light Show, by car, hayride, or train.
Why: Lights. Santa. Slaving (perhaps robotic) elves in workshops. Kids will love it,

How: Extends to Jan. 1 at Carousal Village at Indian Walk. Info at 800-394-

What: "A Growing Presence: Art by African Americans.

Why: Paintings, sculpture, graphics, photography and quilts How: Extends to Feb. 25 at the PA

How: Extends to Teo. 20
Academy of Fine Arts; www.pafa.org.

Academy of Fine Arts; www.pafa.org.

House Competition and Display.

Why: "Sorry I ate your front porch, Mister. Are you going to finish the shed out

How: Extends to Jan. 6, at Peddler's Village; www.peddlersvillage.com. Info at 215-794-4000. What: Christmas from our past:

Toys and gift giving from the 1950s, Why: Don't ya wonder what the cool

toys were when your parents were kids? Here's your change to find out and see toys like hula-hoops, pogo sticks, the Easy Bake Oven, Gl Goe, troll dolls, Star Wars figures and Atari.

What: "A **Brandywine** Christmas." Why: All those little knick-knacks that mothers love are on hand here: a Victorian

dollhouse, antique dolls, and thousands of

precious ornaments adorning a large dis-

How: Extends to Jan. 13 at the Historical Society of Delaware. Info: 302-655-7161, www.hsd.org

play of trees. How: Extends to Jan. 14, at the Brandywine River Museum. Info at 610-

What: "A Charles Dickens Victorian Christmas." Why: No one parties like the

Victorians. This family event even features an authentic Scrooge to spice things up.

How: Extends to Dec. 23, at the Mount Estate www.parenfaire.com. Info at 717-665-What: "Christmas at Longwood

Gardens.'

Why: Longwood Gardens is famous for its beautiful, extravagant, arboreal holiday events. Thousands upon thousands of trees, flowers, and lights, with daily concerts. Don't miss this one.

How: Extends until Jan. 1, at, you guessed it, Longwood Gardens; www.longwoodgardens.org. Info at 610-388-1000.

What: Wyeth Family Christmas

Why: The exhibit focuses on the Wyeth family holiday traditions between 1908 and the mid-1930s

How: Extends to Jan. 7 at the Brandywine River Museum. Info: 610-388-2700 or www.brandywinemuseum.org What: "Pigs of the World" at the

Philadelphia Zoo. Why: Two words: bearded pigs. Trust

me, this one's not as ridiculous as it may seem, and don't worry that it doesn't have a lot of tinsel; they'll even give you a "Pig How: Info at www.philadelphiazoo.org.

Info at 215-243-1100

What: "Van Gogh: Face to Face." Why: This is the big one, boys and girls. Did you know that Van Gogh cut off his ear and sent it to his crush? He's a legendary artist, but don't let this him rub off

too much, gents. How: Extends to Jan. 14, at the Philadelphia Museum of Art; www.philamuseum.org. Info at 215-763-8100.

Holiday movies: From classics to Godzilla

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Holiday Classics: It's a Wonderful Life, Miracle on 34th Street, etc ...

Hopefully, you'll have your girlfriend or boyfriend watching these movies with you so that 15 minutes into these buttery films you'll have something to do that isn't quite so boring.

You've seen 'em. If you haven't, get it out of the way. There are more important things to watch, like the Andy Dick Christmas movie.

The Andy Dick Christmas Movie:

Special Delivery, Dec. 10, Fox Family Channel, 8 p.m.

You've got to be kidding me. Tim Allen's Christmas Movie: "The Santa Clause."

Somebody should shoot that guy. I mean it. And that goes for any of his Home Improvement offspring who've committed the same cinematic crimes against humanity.

Televised Christmas Staples: Rudolph the Red-Nosed Reindeer, Frosty the

movies is upon us. It's not enough we get

Snowman, etc ... The month of corny animated holiday

slammed with Muzak carols everywhere we go, but now we've got to see talking claymation reindeer every time we turn on the TV.

It's a good thing that those of us of Christian descent eat the big dinner so late in the month, or we would have sufficient vomit ammunition, and good cause to use it, from Black Friday through New Year's Eve.

With sufficient eggnog, these films will be easier to take. What I can't figure out is, that if they were so into making campy movies about

Godzilla holiday movie. Maybe something like Godzilla and St. Nick vs. Mothra: Pole

In the film, Godzilla and Santa would try to defeat the evil Mothra, who's trying to smash all of Tokyo's glittery stores in time for Christmas.

The film could end with a Christmas punch line, having Godzilla and Santa handing out presents to all the children who've so recently lost their homes to the

wrath of the giant flying insect. That, I would watch.