

Entertainment

Horoscopes

Compiled by Kelly Crawford
Lion's Eye Entertainment Editor
kmc5368@psu.edu

Aries

This is a day to think about your private life, Aries. Expect to be particularly sensitive to all kinds of demands from those close to you. You have the power to create greater harmony at home, specifically in your relationship. Take stock of everyone's desires and consider any limitations in fulfilling them. Even if the answers aren't found today, it will be useful to simply ask the questions.

Taurus

Today can be a relaxing day, provided you make the necessary effort to deal with material constraints, Taurus. You would like nothing better than to spend much of the day planning fun activities for the future. But, alas, demands from your family, friends, or boss force you to concentrate on the here and now instead.

Gemini

There is a lot on your mind today, Gemini. Over the last three weeks you've analyzed your relationships on a deep and profound level. New people with attractive qualities could be tempting you to make a change. But is this a good time in your life to start up friendships or love relationships? Are you willing to accept the upheaval such changes would create?

Cancer

After a few days that were a bit serious, Cancer, today you awake with a light heart and boundless energy! Your capacity for seduction will be at its peak, so why not use it to your advantage? The men and women at work, in particular, will yield to your wishes today. Your influence extends to all levels of the organization.

Leo

People power. To feel your best today, spend more time socializing with others. Attending a party would fit the bill perfectly! But, that's not the only solution. You can also go to any crowded public place where you can

minge with lots of people. Great day to go to a popular restaurant, movie theater or store.

Virgo

Feeling grumpy lately, Virgo? Don't fret, because your bad mood won't last. This attitude is unlike you. Co-workers notice your change in personality but still treat you with consideration and respect. You're fortunate to be able to draw upon a considerable wealth of kindness and good karma that you have built up over the years.

Libra

How hard you have to work to achieve your purposes, Libra! It's as though you carry around an overstuffed sandbag and each step requires a huge effort! This would be a good day to identify the source of the trouble. Ask if you aren't sabotaging yourself and letting your subconscious resist the goals you have so deliberately set.

Scorpio

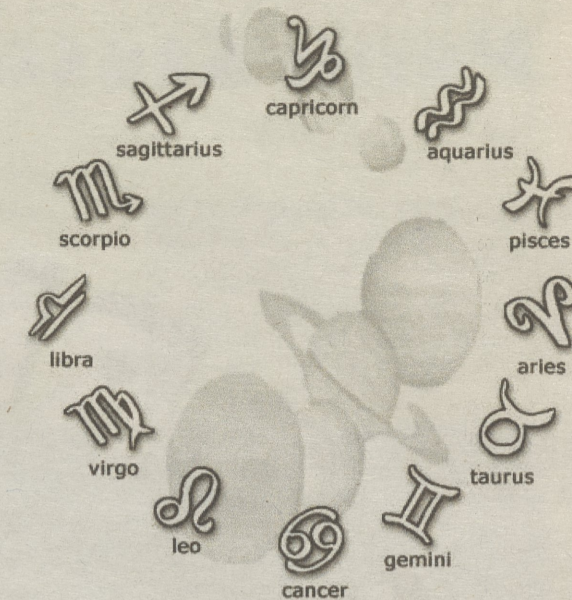
You could have an urge to invent new things, Scorpio. You feel compelled to create something in the artistic, technical, or philosophical field. If only you'd give yourself enough time to pursue these ideas! Today, realize that concentration is the key to accomplishment.

Sagittarius

Generally, you come up with the perfect, witty answer one day too late. Impulse and intuition take a back seat to your excellent self-control. The day ahead presents one opportunity to let go of the inhibition that sometimes stymies you. Yield to your instincts a little and see what happens.

Capricorn

You think of yourself as fairly modern in your thinking, don't you, Capricorn? But have you really been able to reject tradition entirely? Have you rid yourself of all the outmoded conventions that confined earlier generations?



If not, today you'll be inspired to revamp your role models and lighten your workload.

Aquarius

There is some likelihood of a slight career conflict, Aquarius. You might have to deal with a co-worker who steps on your toes or runs roughshod over your gentle nature. Defend yourself with your favorite weapons - silence, laughter, and perspective.

Pisces

For a few weeks now you've understood that each day brings its share of constraints, Pisces. For example, today you could feel doubts about your physical appearance. Are you questioning your attractiveness or your ability to make an impression on someone special? Did you use bad judgment at some point, and you're now afraid that you've hurt your reputation? A decision you make at the end of the day will relieve these anxieties.

Spring Into Healthy Eating

By Emerald Chotalal- Lion's Eye Staff Writer-
efc5034@psu.edu

Spring would not be the same without delicious recipes and an ice cold beverage to indulge into. This Mexican inspired spring meal is perfect for BBQ's, at home dinner dates, or even a regular day at home with the family. The beverage includes alcohol, so for those that are under the age of 21, try the alcohol-free substitutes.



*Turkey Lettuce Wrap Tacos with Chiles,
Cumin, Cilantro, Lime and Tomato-Avocado Salsa*

1 T olive oil
1 tsp. minced garlic (I used minced garlic from a jar, but fresh garlic would be even better)
1-2 T diced green chilies (I used about half of a 4 oz. jar of diced green chiles, recipe called for fresh chilies which would be a bit hotter)
1 tsp. ground cumin
1/4 tsp. cayenne
1 1/2 lbs. ground turkey
1/2 tsp. salt
1/2 cup thinly sliced green onions
1 large bunch cilantro, finely chopped (about 1 1/4 cups chopped cilantro. I used 1 cup in tacos and 1/4 cup in salsa. Use more or less cilantro to taste.)
2 T fresh lime juice
2 large heads romaine lettuce (or use iceberg, Boston lettuce, or butter lettuce)

Use preferably a non-stick frying pan and heat the frying pan on low with olive oil. As the pan heats up add chopped minced garlic and green chilies, sauté these ingredients

for 1 minute. Then add cumin and cayenne pepper and cook for another minute. Add Turkey and salt on medium heat. Continue to fry the turkey until the color begins to brown.

Meanwhile the turkey is being cooked. Set aside thinly sliced green onions and wash and finely cut the cilantro. Now prepare the lettuce by cutting off the root, rinse off the rest, and dry with towels.

Once the turkey is lightly browned, add sliced green onions and cook for about 2 minutes. Turn medium heat, then stir in 1 cup chopped cilantro and 2 T lime juice.

Tomato-Avocado Salsa

2 medium avocados, diced
1 1/2 cups finely chopped cherry tomatoes
1/4 cup finely chopped cilantro
2 T fresh lime juice
2 T olive oil (optional)
sea salt to taste

Peel and dice soft ripe avocado. Mix the avocado in a bowl with lime juice and throw in diced tomatoes, chopped cilantro, olive oil, and add in salt as needed for flavor. Then assemble lettuce and place 2-3 spoon full of turkey and add desired amount of salsa.

Peach Sangria

1 (750-milliliter) bottle white wine (or peach seltzer water)
1 cup peach schnapps (or Peach iced tea)
1/2 cup frozen lemonade concentrate, thawed
2 nectarines, sliced
1 cup green or red grapes, whole or sliced

Mix all of the following ingredients in a large pitcher. Cover and chill for 2 hours. Stir thoroughly before serving.

