

Now on display

Zoller Gallery
"Super Med '73," a student invitational ceramics display, will open in the Zoller Gallery Oct. 15.

The display includes the six best student works from five different colleges and will continue through Nov. 3.

Museum of Art
"Three Swiss Artists" will continue on display in all three museum galleries until Nov. 4.

The exhibit includes 143 paintings, watercolors, drawings, woodcuts and posters by contemporary artists Cuno Amiet, and Augusto and Giovanni Giacometti.

West Pattee Lobby
An exhibit of 10 Eastern European prints will continue on display in the

West Pattee Lobby through Tuesday.

Rare Books Room
"Australiana," an exhibit of books by Australian authors will be on display in Pattee's Rare Books Room beginning Monday.

Chambers
Ceramics by Larry Jordon, and Paintings and drawings by Frank Tillman will be on display in the Chambers Gallery through Oct. 26.

Both Jordon and Tillman are undergraduates in art education at the University.

Kern Commons Gallery
A display of African trade bead jewelry by Selma Brande will continue in the Commons Gallery through Oct. 31.

The beads used in the jewelry are

over 200 years old and originally were used as money.

Brande is a resident of Altoona who studies with Kenneth Kuhn, head of the art department at the Altoona Campus.

Pattee Main Lobby
An exhibit of ceramics by Jon Clapper will be on display in Pattee's Main Lobby through Nov. 8.

Pattee Circulation Lobby
Pen and ink drawings by John Pettus will continue on display in the Circulation Lobby through Nov. 5.

Pattee East Corridor
A three-man photography exhibit will be on display in the Pattee East Corridor through Nov. 16.

The photographers are Samuel L. Atmore, Fred W. Heidsingsfelder, Jr. and Andy Cupples.

Chambers Gallery	1 to 5 p.m. 9 a.m. to Noon	Monday through Friday Saturday
Kern Commons Gallery	7:30 a.m. to 11 p.m. 8 a.m. to 5 p.m. Noon to 11 p.m.	Monday through Friday Saturday Sunday
Museum of Art	Noon to 5 p.m.	Daily except Monday
Pattee Main Lobby and Circulation Lobby	7:45 a.m. to Midnight 7:45 a.m. to 5 p.m. 1 p.m. to Midnight	Monday through Friday Saturday Sunday
Pattee Rare Books Room	8 a.m. to 5 p.m.	Monday through Friday
Zoller Gallery	8 a.m. to 5 p.m. Noon to 5 p.m.	Monday through Friday Saturday and Sunday

Campus gallery hours

Campus Cookbook:

Bread baking basics

By Ed Golomb

Bread, the staple food of life for centuries, has been rising in price so rapidly it is hard to follow. Caused mostly by grain sales to Russia and the resulting flour shortage, the price increases probably will stay high. Is there any real way to save money on bread?

One thing you can do is buy day-old bread. Many bakeries and large chain stores have yesterday's baked goods at reduced prices. This is an excellent way to save money; that is, if you don't mind eating hard, dry bread.

A second alternative, although not much cheaper, is baking bread yourself. Unless you plan on making three or four loaves at a time, you will find the cost of heating the oven alone expensive. But when you bite into that first piece of bread still warm from the oven, the money spent will seem minor.

As for costs, if you bake one to four loaves, the cost per loaf (including heating the oven) will be about 36 cents. The more bread you make, the less it costs, since you use the same amount of yeast.

Basic Bread Recipe

- ½ cup warm water or milk (about 110 degrees F)
- 1 package yeast
- 1 cup milk
- 1 cup boiling water

- 2 tablespoons butter
- 2 tablespoons sugar
- 1 tablespoon salt
- 6 cups flour (make sure at least three cups are enriched white flour)

Rinse a large bowl with hot water. Then add the half cup of warm milk or water and the yeast. Let it stand for five minutes, then stir to dissolve the yeast.

In another bowl add the milk, water, butter, sugar and salt. When thoroughly mixed, add three cups of flour and mix with a knife or spoon. After mixing, add the other three cups of flour. This can be whole wheat, rye or any other type flour. Continue mixing, adding enough extra flour to keep the dough from sticking.

Flour a tabletop or counter and place the dough ball on it. Cover it with a bowl and let it sit for 10 minutes.

After 10 minutes, you can start working the dough. Rub oil or shortening on your hands, and using the heel of your hand, push the dough from the back of the dough ball toward the front, stretching it in the process. Pick up the stretched dough with your fingers, fold it in half and push it again. Continue kneading for five to eight minutes, or until the dough is no longer sticky.

After the dough is kneaded thoroughly, place it in a greased bowl and set the bowl

in a warm spot, about 85 degrees (a gas oven with a pilot light is perfect). Let the dough rise for about one and a half hours or until it nearly has doubled in bulk. To test, touch the dough's surface. If the impression of your finger stays, the bread has risen enough.

Using your fist, punch the dough down once. Then let it rise for another hour.

After the second rising, remove the bread from the bowl and throw it down on the counter or table.

Divide the dough into two equal parts and place them into bread pans or on a cookie sheet. (This will give you a French-type bread). Again, let the bread rise.

After the bread has risen for another hour, place it into an oven at 400 degrees (use 350 degrees if you are baking the bread in glass pans). Bake the bread for about 40 to 60 minutes.

If you want bread without a hard crust, brush the top with melted butter before baking, and brush again before removing from the oven.

Remove the pans from the oven as soon as the bread is done. If you don't, the crust will get hard and leathery, and the bread soggy on the bottom. Remove the bread from the pans and place each loaf on its side on cooling racks. Cover each loaf with a cloth while cooling.

Underground Amusements

off College Avenue at Sower's Street under Napoli's Restaurant

OPEN NOON to 2am EVERY DAY

Happy Valley's Newest
AMUSEMENT CENTER
Features electronic games
and entertainments
underground

We have:
The newest pinball machines available
Air Hockey under black light
Three Foosball tables
A wide assortment of novelty machines
Snack Bar with hoagies, pizza and soft drinks
And an atmosphere beyond compare

For beer, soda and snacks visit the
Sword & Shield Bottle Shop. Or stay
awhile at The Other Place — just behind
the Bottle Shop on Sowers Street