

# Now on display

**Chambers Gallery**  
"Design in Duplicate," an exhibit of mass-produced objects, will continue on display through the end of the term in Chambers Gallery.

**West Pattee Lobby**  
A display of watercolors by Linda Norris and Shirley Greenlaw will continue on exhibit in West Pattee Gallery through Nov. 16.

**Pattee East Corridor**  
A display of mounted photographs by the American Redwood Association will continue on exhibit in Pattee East Corridor 2 through Nov. 9.

**Pattee East Corridor 1**  
A three-man photography exhibit will be on display in Pattee East Corridor 1 through Nov. 16.

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

Andrew M. Cupples.

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

A display of drawings and paintings by Nigel will begin in the lobby Nov. 5.

**Pattee Main Lobby**  
A ceramics exhibit by Jon Clapper will be on display in Pattee's Main Lobby through Nov. 6.

Beginning Nov. 6, ceramics by Nigel also will be on display there.

**Rare Books Room**  
"Australiana," an exhibit of books by Australian authors, will continue on display in Pattee's Rare Book Room through Nov. 30.

The exhibit features the works of the late Bruce Sutherland and Colin Roderick.  
**Kern Commons Gallery**

A display of watercolors by John Dorish will be on exhibit through Nov. 3 in the Commons H Gallery. Dorish, a member of the Pittsburgh Society of Artists, is a graduate of Clarion State College.

A display of ceramic animals and insects by Phil Schuster also will be on exhibit there.

**Zoller Gallery**  
"Super Mud '73," a student invitational ceramics display will continue on display in Zoller Gallery through Nov. 3.

A graduate show will begin in the gallery Nov. 12. Graphic designs by Donald Bruno will be featured.

**Museum of Art**  
"Three Swiss Painters" will continue on display in all three Museum galleries through Nov. 4.

Drawings by Charles Burchfield will be shown in Gallery A beginning Nov. 11.

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
Mineral Industries Gallery	9 a.m. to 5 p.m.	Daily
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
Sackett Gallery	8 a.m. to 5 p.m.	Daily
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:

## Stews and Chowders

By Ed Golomb

Winter is nearly upon us, and along with winter comes cold people and enormous appetites. The best way to remove winter chill from these cold people (next to alcohol) is to fill their stomachs with hot soup.

In addition to being inexpensive, soups provide large amounts of protein (if made from soupbones and meat) and a fair amount of vitamins and minerals.

There are two basic types of soups—thin and thick. Thin soups usually are served as a first course or with some other food, such as sandwiches. Thick soups, like chowders and stews, usually are served as main courses.

To make any soup, you need a basic stock flavoring (this can be meat, bones or vegetables) and something to add to the basic flavor (spices, vegetables or gravy, in the case of stews). In fact, soup can be made from just about anything handy.

Chowders, a variation on stews,

originated on the west coasts of England and France. Two hundred years ago, they were used to warm sailors who went to sea in the middle of winter. After 200 years, the basic recipes are still the same.

### New England Clam Chowder

- 1 qt. clams
- 1 cup water
- 2 tsp. vegetable shortening
- 1 onion diced
- 3 cups cubed potatoes
- 1/2 cup flour
- 2 1/2 cups boiling water
- 4 cups hot milk
- 4 tbs. butter

Fry the onion in the shortening until golden brown. Add the potatoes and clams to the pan, and put the flour over the top of them. Stir until everything is coated with flour, then add the boiling water. Simmer until the potatoes are tender, then add the

milk and butter. Cook for 10 more minutes and serve.

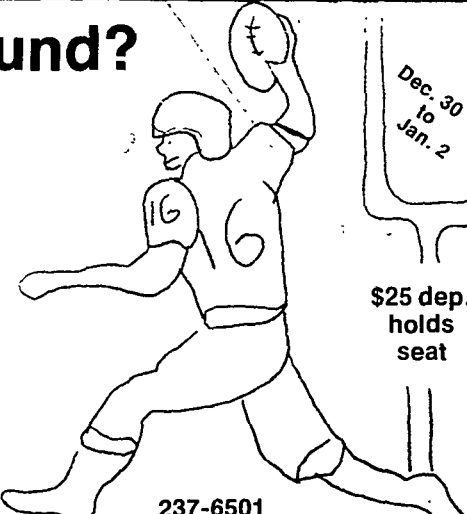
### Beef Stew

- 1 lb. cubed stewing beef
- 1/2 cup flour
- 1 onion, thinly sliced
- 6 carrots, sliced
- 4 potatoes, cubed
- 2 stalks celery
- 2 qts. water

Roll the beef cubes in flour until they are coated on all sides. Brown in a frying pan, then transfer to a large pot. Add the rest of the ingredients and simmer for three or four hours, skimming the top of the stew occasionally to remove excess fat. One half hour before serving, mix one-fourth cup of flour with one cup of liquid from the stew and add it to the stew, to thicken slightly. Serve with fresh bread and butter.

**Bowl Bound?**  
So are we!

See us for more details & a definite resv.



Dec. 30 to Jan. 2

\$25 dep. holds seat

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