



By B.J. GEISER

Warm winds pervading, the apartment building towered ominously overhead. A labyrinth construction, with tacky red doors dotting the walls, lacking the telltale signs of humanity. But what is this? The smell of primitive man's first step from the dark ages towards enlightenment—fire.

A sound, quite similar to native drums pulsated from a place beyond. Rounding the corner, a thin chant became audible, "Don't play with me or you're playing with fire." An inhabitant knelt before what appeared to be a black ceremonial altar, complete with grate. The person offered up a piece of meat, stroking it with a red mixture. What strange religious cult was this? Approaching, the human turned and smiled with the greeting, "Nice day for a barbeque, eh?"

So, this is what is called barbequing—how peculiar. Why use a bottled sauce, when a tangy little number can be whipped up simply by opening the kitchen cupboards and turning on the stove?

Although the following recipe uses pork chops, any kind of meat can be bathed in this luxurious emulsion. The flavor combines sweet and sour, hinting at Chinese cookery.

Barbequed Pork Chops

- 1/2 c. ketchup
- 2 T. vinegar
- 2 T. brown sugar,
- salt & pepper to taste

1. Combine ketchup, vinegar, and brown sugar in a saucepan.
2. Bring mixture to a full boil and boil for two minutes.
3. Cook pork chops over hot coals very slowly, basting with this sauce every time you turn the chops.

Muldaur record changes direction

Maria Muldaur
"Sweet Harmony"
Reprise MS 2235
©1976

*"For every heart and soul,
 You know the joy you bring,
 When you start to sing,
 Harmony, sweet harmony."*

Maria Muldaur's latest Reprise effort "Sweet Harmony," is a direct move into a more contemporary vein which will be a significant change for her musically. Gone are the "Don't You Feel My Leg," "It Ain't the Meat" numbers which were almost beginning to limit her to a certain musical style.

Her treatment with Neil Sedaka's "Sad Eyes," almost makes you want to cry. The slide guitar work by J.J. Cale complements the tune's crooning nature, which Maria handles so well.

Her vocal expression is only better matched in the title cut, Smokey Robinson's "Sweet Harmony," where she's joined by Linda Ronstadt and Wendy Waldman on harmony. The song itself seems almost as if designed for her voice, and will rate highly among Muldaur favorites such as "Midnight at the Oasis."

She utilizes the songwriting talents of Wendy Waldman and Kate McGarrigle one more time, and remains quite comfortable with the tunes. Waldman's "Back By Fall," and "Wild Bird" are classics that are well-suited to Muldaur's style — that from here on out seems to be headed away from "cutesy" songs.

In an interview with *Waxpaper Magazine* (the Warner Brothers house organ), she comments on her decision to change her style.

"I thought — just for the reason

of bearing the critics and their 'eclectic' tag in mind — I'm not gonna do any more stuff with Benny Carter. Not that I didn't love it. I thought we'd get into new areas..."

It bothers me that she'll sway with the critics and their ideas of her music. Creative criticism is good, but in her case she may have taken it too seriously.

Her work with the two Carter-arranged tracks on "Sweet Harmony" are perfect examples of her versatility in handling musical styles that span 40 years. The two tunes, "We Just Couldn't Say Goodbye" (Boswell Sisters), and Hoagy Carmichael's "Rockin Chair" indicate that her heartfelt voice ought to be used more for treatment on this kind of song in the future. / by Greg G. Lee

The

SunShop Year End CLEARANCE

Mystified? Turn to the classifieds.

Mother's Cookbook brings home cooking to campus

Spring term quickly, almost too quickly, draws to a close, with summer and a visit home in the offing. Nothing can beat mom's home cookin' — nothing, that is, except a cookbook filled with a lot of mom's home cooking. What could be better than a book filled with tried and true family favorites?

The UO Mother's Bicentennial Cookbook carries recipes ranging from punches to desserts. Mothers from all over the country, including such notables as Bess Truman and Jacqueline Kennedy Onassis, contributed their best culinary efforts.

Granted, the recipes are not elaborate and don't always classify in the ethereal "gourmet" category, but they sure sound good. For fast-food-freaks, there's an intriguing Coke Salad, combining Coca Cola with cherries. Sort of a take-off on the once popular cherry colas. For more sophisticated tastes, there's Beef Burgundy, the American version of French classic.

Cookies, cakes, breads,

salads, desserts, fish, poultry, beef, casseroles, and wild game dishes are just a few of the areas covered in the book. Each section is introduced by an ink drawing of one of the buildings on campus. The skeleton sketch of the Faculty Club is delightful.

The book's size is convenient, 5x8, fitting any kitchen without hogging an entire drainboard. Matter-of-fact, the cookbook would fit well in any mother's kitchen—even yours.

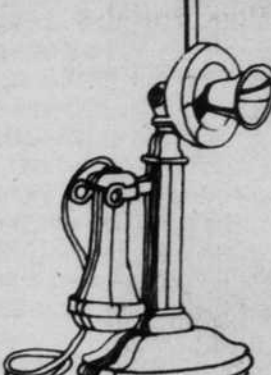
The UO Mother's are a non-profit organization, helping students through scholarships, such as the Golda Wickman award. Last year mothers helped purchase the recording studio for Beall Hall, allowing student concerts to be broadcast over KWAX.

Has your mother accused you of having a broken arm? Want a way to say thanks for all the laundry she was done? Well, march down to the Eugene Flower Home or the Museum of Art Gift Shop and make a purchase. The \$5.95 price makes the book an accessible gift for you and your mother. /by B.J. Geiser

A short review

I've got to admit that I'm not the adventurous type, so it took quite a bit of urging to get me to sample *le EMU's* most recent addition to its culinary offerings, the pizza. But hunger conquers all, even the fear that grips my heart as I view the pizza's grease-puddled top. So here goes.

The consistency seems somewhat... gaaak! Urrk! My life is passing before my eyes! Mom, I'm sorry about everything... oh, oh it's all going black... take care of my goldfish... oh Marjorie, now we'll never know if it could have worked...



don't look in the book

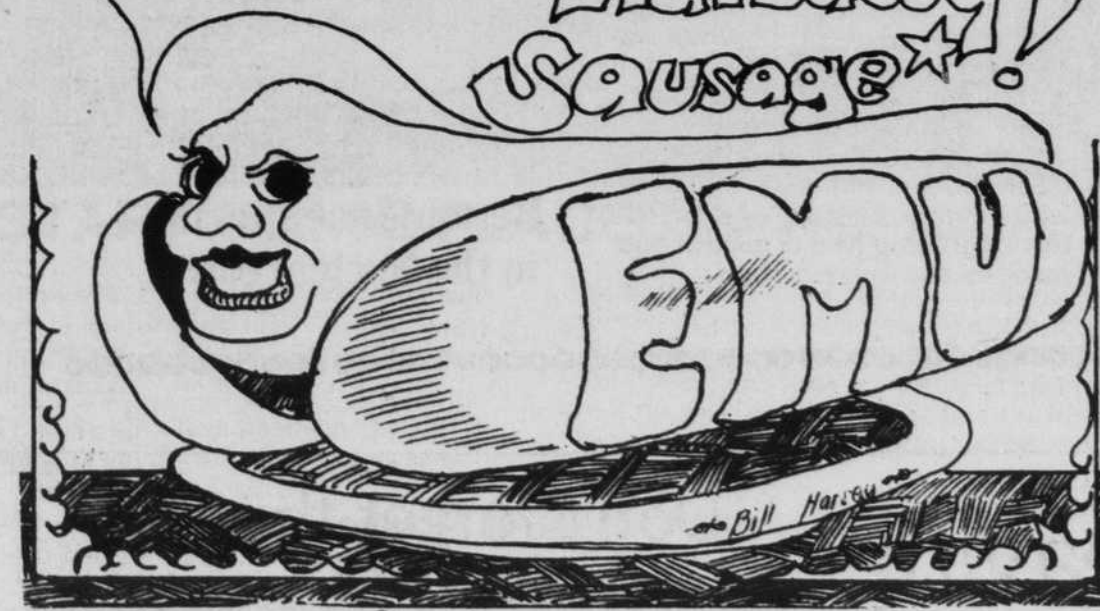
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