

'Sneaky Fitch' plays on Old West themes



Photo by Nicholas Fleming

Sneaky Fitch seems to have risen from the dead. But the good people of Gopher Gulch are far from shouting "Glory Hallelujah!" at the apparent miracle. They'd like to get rid of the scoundrel Fitch and shout "good riddance," but can a man who's already been dead once be killed again?

Such is the dilemma of *The Death and Life of Sneaky Fitch*, staged by University students and community members this weekend at Robinson Theatre.

This comedy of the Old West is by James L. Rosenberg, a professor at the Carnegie Institute of Technology. Rick Harris, a University senior in theater arts, directs the play.

Starring in the production are Jim Conant as The Singer,

Gaylord Walker as the cantankerous Sneaky Fitch, Nancy Wilson as the stuffy Mrs. Vale, and Maggie Seats as Marron, a dance hall girl.

The technical aspects of the play are arranged by Ruth Palmerlee, costumes; Tap Paynes, set designer; and Robert Dupuy, lighting.

"The Death and Life of Sneaky Fitch" runs Thursday through Saturday at 8 p.m. in Villard Hall's Arena Theatre. The production also runs Nov. 2-4 at Sheldon High School's Little Theatre, 2455 Willakenzie Rd.

Reserved seating for all performances is \$3. The box office is located in Villard Hall, 686-4192. By Michael Brand

No one won an EMU craft center T-shirt for correctly identifying the "shakers" as being credited with the invention of the circular saw.

Watch for another Pedantic Riddle next Wednesday.

The Pauper Gourmet



To the relief of the Pauper Gourmet and to the chagrin of local dentists, we acknowledge a printing error in last week's Peanut Butter Bar recipe, which appeared in this column.

We incorrectly called for three cups honey instead of the correct amount of 1/3 cup. Also, some directions were omitted.

In fairness to these sweet (but not that sweet) healthy goodies, we're giving them a second chance.

Peanut Butter Bars

3/4 cup peanut butter (smooth or crunchy)
3/4 cup rolled oats (uncooked oatmeal ...)

1 egg (well-beaten)

1/3 cup honey

1 tablespoon milk

optional:

1/2 cup chopped nuts

1/2 cup shredded cocoanut

3 tablespoons cocoa powder

Directions: Simply stir together until smooth the honey and peanut butter; add milk and egg, mixing well after each addition. Add the remaining ingredients and any optional ingredients and pat into a lightly oiled (with butter or salad oil) square baking pan. Mixture should be about one-half inch deep once in the cooking pan. Bake at 350 degrees for 10 to 15 minutes.

Adventurous chefs can add cereals, chopped dried fruit, raisins or anything else that will stick to peanut butter.

The bars contain five grams of protein (if divided into 16 bars) and about 120 calories without added ingredients. They're rich in iron and B-vitamins, specifically thiamin and niacin.

Better luck this time... The Pauper Gourmet.

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HAPPY HOUR SUNDAY ALL DAY AND EVENING



Oops!

Last week "Hear and Now" featured a movie review of "The Big Fix" on which we inadvertently omitted the byline. The piece was written by one of our able reviewers, William Kogut.

Hear and Now is edited by Judy Emerson. Information about upcoming events and material for Out and About should be submitted by the Friday before publication.



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