

The Week in Entertainment

Find the calendar of events for both this week and next week in Pulse online.

on the web
www.dailyemerald.com



Where oh where has my little dog gone?

Find him with an ad in the ODE classifieds • 346-4343

Alder Gallery

continued from page 6B

versatility in her jewelry. Many of her pieces have parts that can be added or subtracted or moved in some way to turn one piece of jewelry into many.

"I travel a lot, so I'm interested in jewelry that can change," Sundt said.

Sundt got her start at the University through the Craft Center about 10 years ago. After taking classes and workshops for a number of years, she began coming into her own as a jeweler. Her first gallery show was in 1996, and she has since been featured in galleries all

over the country including Eugene, Texas and New York.

For now, Sundt is content to stay near home instead of dealing with the hustle and bustle of getting shows all over the country. Calmness is a value that is also seen in her work.

"You're always going to find an understatement in my work," Sundt said. "I can create power without bigness."

Smallness is something that is running rampant now at the Alder Gallery. The show featuring the two artists coincides with an annual show at the gallery called "La Petite VIII," which contains 109 pieces selected from work sent in from all over the nation. The only

requirement for entry in the competition is the piece be no bigger than 10 inches by 10 inches.

The show was conceived eight years ago by gallery owner Candy Moffett.

"In Eugene, I needed something for the holidays that would be fun," Moffett said.

The pieces in this show are a mix of media showing the versatility and attraction of small art.

"Small pieces really demand your attention," Moffett said.

The Pease and Sundt show ends Dec. 24, and "La Petite VIII," which began earlier this month, ends Jan. 20. The Alder Gallery, 55 W. Broadway, can be reached at 342-6411.

Surly Gourmet

continued from page 3B

all that luscious nectar running down into your vegetable crispier.

Chicken stock can be made using either a whole chicken or an assortment of parts. Wings, backs, necks and bones can be specially bought, or collected Dahmer-style.

The only other essential ingredients are carrots, celery, onion, salt and pepper. A head of garlic, a bay leaf, parsley and potatoes are all bonus items, if you can dig them up.

Coarsely chop all ingredients, toss them in the pot with 2 quarts of hot water, and bring to a boil. Reduce heat to low and walk away. The longer you cook it, the richer it gets, but if you are using a whole bird, don't let it go for much more than a half-hour if you plan on salvaging the meat for chicken salad. If using scraps, let it go for up to two hours, topping off the water as necessary.

Drain and squish out all the flavor. Let the liquid cool overnight, scrape off the fat from the surface — this makes a lovely pomade — and store. Vegetable stock follows the same procedure, but you end up with a much improved, richer stock if you roast the veggies to a deep brown first, anywhere from 30 to 60 minutes. Again, the onions, celery and carrots are the core, with plenty of room for improvisation on the rest. Cook for about an hour. When improvising a soup, keep simplicity in mind. You only need a couple of flavorful ingredients and some sort of filler. The filler can be rice, pasta, potatoes, dumplings, drywall — whatever. All can be cooked right in the stock, and all require roughly 20 minutes, except for pasta.

To avoid a starchy mess, pasta should be cooked separately and then added.

To gauge cooking times for various ingredients, drop them from a height of a couple of feet. If it goes "thud" — carrots, potatoes, turnips — it needs to go in about 10 minutes before the things that go "thwap" — broccoli, cabbage, mushrooms, meat. Dried beans make more of a "dink," so they require an entire hour. Leftover veggies require very little time but should be rinsed well before being added in order to rinse off any prior seasoning.

For each serving, use a cup of stock, no more than a quarter-cup of filler and a quarter-cup of bric-a-brac. A little lemon juice, vinegar or soy sauce adds kick. A couple of eggs or a little half-and-half adds creaminess. Use fresh herbs if at all possible, and season simply. Garnish with parley or green onions, and serve with croutons, crackers or good, rustic bread.

Tony Chiotti is a journalism major. He is a freelancer for the Emerald.

What a difference the train makes!



Enjoy the comfort and convenience of traveling with Amtrak® this holiday season.

Student Advantage® Members save 15%* on rail fares to over 500 destinations all year long, including the holidays. To join Student Advantage, call 1-877-2JOIN-SA or visit studentadvantage.com.

For Amtrak® information and reservations, call 1-800-USA-RAIL or visit www.amtrak.com.

*Not valid on peak weekday Metroliner® or Acela Express™ Trains and Canadian portions of trains operated jointly by Amtrak and VIA Rail Canada, or on connecting services via non-Amtrak carriers.

10% OFF

If you are not a Student Advantage Member, enjoy a one time savings of 10% when you present this coupon and your valid student I.D.

Tickets must be purchased between November 1, 2000 and December 18, 2000, for travel from November 1, 2000 through January 31, 2001.

Original coupon must be surrendered at the time of purchase. Offer valid for select trains only — Not valid on unreserved NEC service, Metroliner®, Acela Express®, Acela® Regional, Auto Train®, Canadian portion of joint Amtrak/VIA® service, 7000 & 8000 series Thruway Services, multi-ride fare plans and any other discounts or promotions. Offer non-refundable after payment is made. Valid for Business Class and Sleeping Car upon payment of full application accommodation charge. Other restrictions may apply. Amtrak is a registered service mark of the National Railroad Passenger Corporation.

TRAVEL AGENTS: access your GDS for complete details: G/PRO/STH/P1-P6; Sabre: Y/PRO/STH/P1-P8. Attach coupon to auditor's coupon; if electronically reporting, attach to agent coupon. All Travel Agents and Amtrak Ticketing Agents please return the coupon to: Amtrak Customer Segmentation, 10 G Street, NE, Washington, DC 20002.

ARC # 8 554 270 0000 080 0

Mention Code: H080



Chicken-and-dumpling soup

- 6 cups chicken stock
- 1 cup chopped carrots
- 1 cup cooked chicken meat
- 1/4 stick butter
- 1/2 cup flour
- 2 eggs
- 1/4 cup onion
- salt and pepper
- fresh parsley

Bring the stock to a boil, then reduce heat to low. Add carrots. Melt or whip butter until smooth. Add eggs, flour, onion, salt and pepper. Add stock until consistency is soft and doughy. When carrots are about soft, add chicken, then drop in balls of dough. Cook until dumplings are done all the way through and serve. Serves four.