

Make your berries blast

Emily Walters

Arts & Culture Editor

convenient, is it not?

1. Turn on a burner – the larger the better – to the highest setting. Place the pan being used on it so that both may heat up at the same time.

2. Measure out the water and sweetener, and when the pan is heated, add the water first, followed immediately by the sweetener. Do not add ingredients out of this order, or the sweetener will burn on the bottom of the pan, which will smell terrible.

3. Stir the mixture occasionally so that the sweetener dissolves, while waiting for it to come to a boil.

4. During this time, pour the cranberries out of their bag and into a colander. Rinse them thoroughly, and quickly pick through them to find stems and discolored berries.

5. When the mixture has boiled, promptly add the



cranberries, keeping the heat of the burner on high. Return the contents of the pan to a boil.

6. Once it is boiling for the second time, reduce the burner to medium heat, and let everything simmer for 10 to 15 minutes. Soon the cranberries should be popping out of their skins, much like popcorn does.

Also, this is the point when extra, optional ingredients may be added for zing.

Remember: Use discretion and moderation. Use only a dash or two of spice, and with nuts or a different type of berries, one half to a whole cup should be plenty. These ingredients should complement the taste of the cranberries, not override it.

7. Remove the pan from the burner and onto a hot pad. Leave it sitting until it is approximately room temperature; afterward the sauce can be spooned into a sealed container and placed in the refrigerator to cool and thicken. Cranberry sauce can be eaten warm, although the texture will be different.

It is done; hooray! Serve it up and enjoy!



All photos by Emily Walters Clackamas Print

Student Poll: What is the best class at CCC and why?



“Body and Drugs with Tim Pantages. He makes it fun to be in, and he’s a good teacher.”

Talia Hinman

“Crime Scene Investigation with Erin Nolen. Very interesting class, and it teaches a lot of what I want to do.”



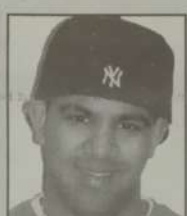
Erin Dean



“Human Sexuality with Loren Ford. Great instructor, great participation, great class overall.”

Brian Dowers

“Basketball. I like to play, and it keeps me in great shape.”



Jeremy Ingalls



“Writing 121 with Carol Burnell. Fun class, fun to be around, makes writing fun.”

Robert Katzberg

“Physiology with Eric Lewis. The class was awesome, learning about the parts of the brain; he was good at keeping it exciting.”



Cory Anderson

- Compiled by Mistymarie Wilks-Salguero and Riley Lundgren

Coming This Week To Theaters...

11/21 – *This Christmas*, rated PG-13, starring Delroy Lindo, Loretta Devine and Regina King.

11/21 – *Enchanted*, rated PG, starring Amy Adams, Patrick Dempsey and James Marsden.

11/16 – *August Rush*, rated PG, starring Freddie Highmore, Keri Russell and Jonathan Rhys-Meyers.



Events

OPEN: The Alexander Gallery’s new exhibit titled “Confluence,” which features works by Tim Lundholm, Mike Suri and Tom Yody, is on Friday from 5 to 7 p.m. Gallery hours are 9 a.m. to 5 p.m., Monday through Friday. “Confluence” will be open until Jan. 18 next year.

11/22: Thanksgiving Day, school holiday.

11/23: Day after Thanksgiving, school holiday.

11/26: Free Jazz Jams in room 119 in the Niemeyer Center from 7 to 10 p.m. every Monday. For more information, contact the music department at ext. 2434.