Christmas away from home
Foreign students show how its done
By Lorraine Flaherty

Flight cancellations due to the energy crisis are not preventing Loyola's out-of-town students from going home this Christmas. The real problem is obtaining landed immigrant status — and most students are hopeful their papers will arrive in time.

Bob Johnson, a third year university student from Boston, says: "I want to live in Canada, so it's not worth going home illegally."

Steve Kennedy
This will be his first Christmas away. Bob stoically maintains it won't be that bad. Other students affected by the immigration laws, like Steve Kennedy and Walter Perry, plan to get a jump on second semester studies and gene rally take it easy.

Distance is a problem for some students; for others Christmas is not a feast they celebrate. Israel Diamond, a second year mathematics major, will be keeping the eight days of Chanukah, starting with the first candle to be lighted December 19. Fru Angwafo of Mankon, Cameroon, says Christmas in his country is only commemorated by the wealthy.

"For ordinary people, the day is like any other. Christ is for Christ and the people believe in and worship their own gods."

Fru will be praying to his ancestors over Christmas especially at midnight, a time when the gods bestow blessings.

Francis Mokenla, a science student from Lesotho, Africa, says Christmas in his country is a time for getting to know people. Christmas for him this year, will mean getting acquainted with Montreal. "In Lesotho we go from house to house, visiting neighbors and strangers, drinking and having fun."

Kenya, the home of Loyola African Students Association President, Tom Smutts, celebrates the season with parties that begin in mid-December and go through the New Year. "In Canada Christmas is for families", says Tom, "but in Kenya it is the reverse. Families get together on New Year's Eve while Christmas day is for friends."

Neither Langley nor Hingston Hall have planned special dinners for Christmas Day as most students are expected to be visiting friends. The Lacolle Centre, however, is preparing a Cultural Adaptation Weekend, December 21-23, for foreign students to meet and participate in a traditional Canadian turkey dinner. Information is available from Heidi Jaeggin, local 256, or the Lacolle Centre office, AD-104.

Comet-watching at Loyola
The recent acquisition of Loyola's new Celestron 8" Cassegrain telescope has come at a very convenient time for those interested in seeing the Kahoutek comet.

Comet-watching parties open to all interested students and the public are being planned by the newly-formed Astronomical Society of Loyola. Dr. Michael Hogben, curator of the new telescope, and co-ordinator of the comet-watching project, points out that the comet will be visible between Dec. 15 and Dec. 25 only at five or six in the morning. Anyone interested in seeing it at these times is welcome to join students from the Astronomy class. Because of unpredictable visibility conditions, no definite times or dates have been set, but interested students should contact Dr. Hogben during that period.

After Dec. 29, the comet will be more conveniently visible in the evening sky. Comet-watching parties are being organized after the college re-opening on January 3. The telescope is on a portable mount and depending on which site proves best for viewing will be set up either in the Administration Building tower, or on the top of the Science Building. There is a possibility that atmospheric conditions may prove an interference to good comet-watching and a excursion to Lacolle may be planned.

For all information, contact Dr. Hogben at 452-0320, local 449, or room DS-140.

Comm Arts chief explores ideas for Loyola's first graduate program
involved in developing their own community programming to meet their own needs and interests.

Then there was a visit to the Centre for Communications Research in Lyon, France to evaluate developments in continued on p. 2

The Ultimate Christmas Turkey
Morton Thompson, the novelist, may achieve immortality not for his bestselling novel Not As A Stranger, but for his Christmas Turkey recipe, which is becoming a tradition for food-loving people all over the world. The recipe is half French and half Chinese, and thus a blend of the only two genuine schools of cuisine in the world. Pierre Berton, one of the aficionados of this turkey, reports that the stuffing is so splendidly aromatic that once when Thompson made it during a cooking demonstration, the bowl was returned empty — they had eaten it raw. We have edited Thompson's original recipe slightly to simplify the procedure, but here it is, with a few tips from Pierre Berton.

Recipe on page 4
Talking book company needs staff

A converted kitchen tucked away behind the refectory lounge may seem an unlikely place to have a branch of a department, but it isn't bothering the members of the department or the great number of students who make use of it.

The area has been remodelled this year into one large carpeted studio, plus three large practice rooms with pianos, three small practice rooms for other instruments, and offices. The facilities, open to all students and staff, are all encouraged to make use of them and the programs provided.

Elizabeth Haughhey, Director of Music at Loyola, there is a lack of music taught at the grade school level in Canadian schools, with the result that students may have little or no exposure to music during their school days, or later in life. Some think that music is just the rock style one hears on the radio.

She says that lack of appreciation of music can frequently be attributed to “fear of the unknown”. The music department is aimed at making known quantities readily available to all students at Loyola.

Music taught at Loyola consists exclusively of the course taught as part of the CEGEP level, but this is by no means the extent of the music education or extracurricular activities at Loyola.

A new facet introduced this year is the Lunch Hour Listening, an hour of recorded music offered on Tuesday afternoons, between noon and 1 p.m. that gives students the chance to hear music they otherwise might not be exposed to.

There is also the Loyola Choral Society, whose 38 voices include students, ex-students, faculty and staff. The purpose of these two organizations is two-fold; to provide opportunities for people to use their level of their skills in a professional context; and to provide live music for the members of the Loyola community.

Music at Loyola: New place, expanded program

By Dr. Judith Herz, Chairman, English Department

It is important for Loyola to present a modern audience awareness of its historical significance. It is a combination of moral debate and broad and bawdy farce. The version that the P.L.S. presented cut out a fair amount of the moralizing and emphasized the comic by mime and acrobatics.

The main action, in which the strutting, bejeweled, foppish patron is interwoven with the serious minded, inherently noble commoner for the hand of the judicious, Cajal de Soria, and the Godly Luceria, is a comic mirror in their Servants' wooing of the Lady's maid, "theilly of the frying pan". She, of course, as all such clever servants, has a level of their skills in a professional context, and to provide live music for the members of the Loyola community.

Medieval times revisited

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Indians confront the white law

By Dr. Graham Decarie

In the two recent court decisions on James Bay rights of Indians and those who sympathize with them were raised to intoxicating heights and then plunged once again to despair. From a new assumption that the courts held all the answers, we fell back to the old one that they could not be trusted to uphold the law where it ran contrary to the interests of the powerful. Both assumptions are extreme and this may be a useful time to consider the real value and limitations of courts in dealing with our native peoples.

The courts cannot make law, nor can they decide what seems the best course of action. They cannot preserve Indian culture, and they cannot save Indians from the demoralization and degradation which has fallen on so many of them. They can only ensure that the protection Indians already have in law and treaty will be respected. The Government of Quebec and, probably, a majority of Quebeckers, have decided that the James Bay region must be developed. If necessary, they will use their power to enact law to that effect and the development can then take place whatever the opinions of the court. All the courts can assure is that the Indians of the region receive some compensation for their loss. There ends the power of the courts. In that context, both the injunction and its suspension are consistent with the powers and limitations of the courts. Beyond that, there is much more to be done because financial compensation will not remedy the damage done to a people. The impulse to carry compensation to the extent of paying all native peoples for all the abuses might do wonders for liberal consciences but it would be wildly impractical. Government which make the laws can also change them and they would surely do so if native claims reached crippling proportions. And they could do so on the humane plea that we cannot simply buy our way out of our obligation to Canada's Indians.

The courts have been tried and they have done precisely what should have been expected. A fuller solution must now wait on developments among both Indians and whites. Indians must formulate proposals which they can realistically expect whites to accept. Whites must be prepared to abandon the hypocrisy of their paternalistic control of Indians and give the Indians a chance to try their own solutions.
They turkey should not be less than 16 pounds, and not more than 22. When the butcher takes off the head, have him leave as much neck skin as possible, removing the neck from under the skin close to the shoulders. The tube of neck skin left is ideal for using whatever stuffing is left over. When he cleans the bird, have him make a small opening and skewer it shut, using string between skewers - like old-fashioned faced boots.

Rub the inside of the bird with salt and pepper. Place rest of the ingredients in a saucenpan, add salt to taste, and let simmer while you go ahead with the dressing.

Dice the apple and orange into a bowl, and add the other ingredients. (Note: Tinned water chestnuts and ginger can be bought in most groceterias. Get and add the other ingredients.

In another bowl, combine the spices and other ingredients.

Take any fat you can pry loose from the turkey, render it by melting in a small skillet, and then add (in still another bowl) to other ingredients. Mix the contents of each bowl separately. When they are well-mixed, mix the three of them together. Mix well, then toss it enough so that it isn't a doughy mass. Stuff the turkey full, but not too full. Stuff the neck and tie the end. Skewer the bird. Place the bird breast down on a rack. (Or on a drip pan.) Then toss it

Turn on the oven full force, and get it red hot.

In a cup, combine first seven ingredients, and just enough sifted flour to make a stiff paste. (Note: Pierre Berton says "Thompson errs here, I think, by not making nearly enough paste. I use at least thrice that amount, and sometimes have to make more.")

Put the bird into the red-hot oven. Let it brown all over. Remove the turkey, and turn the oven down to 325. While the turkey is sizzling hot, paint it completely with paste. Put it back in the oven this time, on its stomach and let it cook in that position until the last 15 minutes, then restore to its back again.

If you have used a rack: don't turn on its back until the last half hour. The turkey should cook at least 4½ hours.

When you remove the turkey, it will be black. You will think "My God, I have ruined it!" Be calm. Take a tweezor, and pry loose the coating. (Berton says, "I never does for me - I leave it on the bird, it tastes fine.)

Beneath this burnt, harnessed, now worthless shell, the bird will be golden and dark brown, succulent, giddy-making with wild aroma, crisp and crunchable and crackling. The meat beneath this crazy panorama of lip-wetting skin will be wet juice spurtung from it in tiny fountains high as the handle of the fork plunged into it. The meat will be white, crammed with mocking flavor, delirious with things that rush over your palate, and are drowned and gone as fast as you can swallow. Cut a little of it with a spoon, it will spread on bread as eagerly as soft wust.

You do not have to be a carver to eat this turkey; speak harshly and it will fall apart.

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**Black Turkey Recipe**

Salt and pepper
Gizzard, neck, heart - chopped
1 tsp. coriander
1 clove garlic
4 cups water

½ tsp. grated rind of lemon
1 clove garlic
1 tsp. dry English mustard

2 tsps. each, dry English Mustard, mace, turmeric, savory
1 tsp. celery seed
2½ tsps. oregano
1 tsp. black pepper
1 T. poultry seasoning
4 T. chopped parsley

1 bay leaf - well crushed
1 T. chopped celery

2 tsps. each, dry English Mustard,

1 clove minced garlic
1 tsp. lemon juice
3 packages bread crumbs

2 eggs yolks
1 tsp. dry English mustard
1 clove minced garlic
1 T. onion juice
½ tsp. salt
2 pinches cayenne pepper
1 tsp. lemon juice
sifted flour

1 cup cider

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Time: 8 p.m.
Place: Belmore House

**Tuesday**

December 11 & 18
CAMPUS MINISTRY
Liturgy Planning Meeting
Time: 11 a.m. - noon
Place: Belmore House

**Wednesday**

December 12
SHARED SUPPER AND LITURGY
Time: 6 p.m. - 9 p.m.
Place: Belmore House

**Friday**

December 14
BEER BASH
Following the Loyola - U. of T.
Hockey Game
Time: 8:30 p.m. - 1:00 a.m.
Place: Guadagni Lounge

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The Loyola Happening is published every two weeks by Loyola of Montreal, Public Relations and Information Office, Room 233, Administration Building, 7141 Sherbrooke St. West, Montreal 262, Quebec. Telephone 482-0320. Tel.: 437-438.

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