

*The 2nd (second) of the Really, Really Big Lit\Lang Holiday Workshop Bash
Announcement fliers!!!!*

As you undoubtedly know

the date is 16 December 1993

the time is 4:30 to 6:00

the place is G-208-09.

As you also undoubtedly know

there will be food

there will be music

there will be awards

AND

there will be more. . . .

For the sake of clarity, we inform you ahead of time that the music will be holidayish. It will be played on a cassette recorder. If you have any music that qualifies as ``holidayish" you can bring it along and tussle with Coordinator Mench over music rights.

The awards have to do with our Fall graduates. These are *not* the awards for essays, poems, stories, and such; those awards are given in the Spring.

The more. . . ? It should be no surprise to a group of students who study (or have the opportunity to study) the oral literatures of the Celts and the Anglo-Saxons, that our own oral/aural tradition continues.

The Food? On the reverse please see important menu information.

[To Any Lit\Lang Student who finds this flier lying around: Please nag your professor into reading this announcement--verbatim--to your class. Thank you.]

Ever in search of excellence, over the past year we have been collecting suggestions for this season's menu. While the final list is a zealously guarded secret (we do not know its ultimate form until the gathering occurs), we can share a smattering of the better suggestions. Read and let your mouths water:

Cold Cereal

Cheese and Brown bread

Dried Lentils

Club sandwiches of Cheddar Cheese, Cream Cheese, & a single slice of Brown Bread.

Tofu Burgers & Crayfish

Bacon & Blueberries

Nuts & Raisins

Green Tomatoes & Hard Boiled Eggs

Eggplant Parmigiana & Onions

Candy

Elegantly prepared finger foods, including: salmon loaf on thinly-sliced onion bread, sardines in brine, whitefish salad, beluga black caviar, devilled quail eggs, a fine selection of varietal cheeses, tossed endive salad.

Appetizers of goat cheese in a tomato and asparagus marinade, pheasant stuffed with Alaskan King crab and broasted to perfection over a Douglas-fir fire, sun-dried tomatoes with prosciutto, broccoli-cheddar-tomato quiche with whole wheat crust, cheeses including: brie, gouda, roquefort, with apricot flambe or banana Foster (a la mode).

Brown Beans and Buns with scalding coffee.

Beans (Brown and Green) and Buns with scalding coffee.

Buns and Beans (Brown) with more scalding coffee.

Nutmeg-coconut couscous, gourmet curried eggs on rice cakes, asparagus torte with humus bread, goatsmilk.

Falafel patties with tahini dressing, spanish bulgur burgers, soy bean croquettes, carrot-ginger soup, herbal tea.

Meatless moussaka, cold zucchini and buttermilk soup, peanut-sunflower-Waldorf salad, carob chameleon spice cake, Turkish coffee.

Noodle pancakes with mixed vegetables, angel's-hair with feta, creamed fettucine and cabbage, almond tarts, apple tart Normandy, baklava, and banana cream pie.

linguine with chinese vegetables, Oriental peanut noodles, parsley gnocchi, chicken noodle cup a soup, cream horns and rolls, almond cockscombs, blundel teszto and Brazil nuts in nut pumpkin pie.

Spinach spaetzle with cheese sauce, vermicelli with cheese sauce and mushrooms, spaghetti twists tonnato for twenty-four, burgomaster's braided butter cake, cheese and prune envelops, eccles cakes and lekvar-by-the-barrel.

prunes.

I'm sure you will agree that from this list we will craft our most balanced and satisfying menu yet. Unfortunately, we cannot promise that any item on the list will actually make it onto the final menu.

With healthy and hungry Regards,

The Flier Committee