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CENTRICITY

VANCOUVER
COMMUNITY
COLLEGE

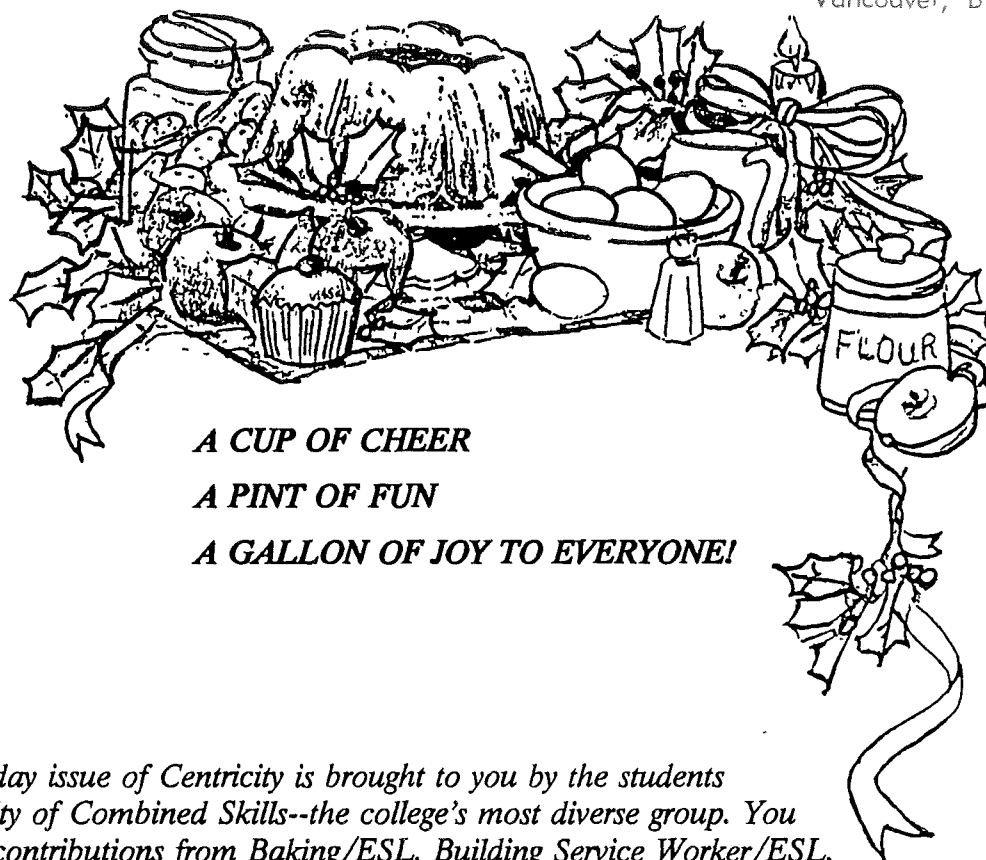


CITY CENTRE

Volume 3, Issue 8

December 21, 1992

Vancouver Community College
City Centre
Library
250 West Pender Street
Vancouver, B.C. V6B 1C2



A CUP OF CHEER

A PINT OF FUN

A GALLON OF JOY TO EVERYONE!

This holiday issue of Centricity is brought to you by the students and faculty of Combined Skills--the college's most diverse group. You will find contributions from Baking/ESL, Building Service Worker/ESL, Business Office Training/ESL, Cooking/ESL, Dining Room Lounge/ESL, Institutional Aide/ESL at King Edward Campus and, as well, from our friends in City Centre Library.

All of us at City Centre can point to some very positive and rewarding moments this last year: a course that went well; a student who succeeded through your help; a word of appreciation given or received. So, let's lift our cup and toast our small successes for they are, perhaps, the most important ones! We hope that you and your family enjoy the season.

*From all of us in Combined Skills to all of you,
A Merry Christmas and Happy Holidays!*

Christel Nierobisch



Season's Greetings



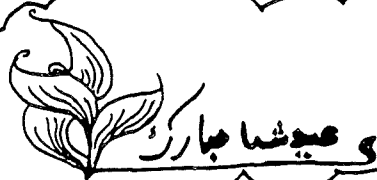
Did you know that our students here at City Centre speak over 50 different languages? The Christmas Greetings below represent the ten most prominent language on campus--besides English. Can you guess which ones they are?

वैगमभम दीमां चउड २ हपादीमां

maligayon

Pasko

Joyeux Noël
et Bonne Année



و عیسا باریک

कारिसमस की बहुत २ मुबारकें

Feliz Navidad
y Prospero
Año Nuevo

Chúc mừng
GIANG-SINH

Wesołych Świąt!
i wszystkiego najlepszego
w Nowym Roku!



Frohen
Weihnachten

聖誕快樂

Answers on last page



FESTIVE PEARLS OF WISDOM FROM THE COMBINED SKILLS CHEF IN CULINARY ARTS

I. Turkey Dressing: Oyster Dressing

½lb Small Oysters
1 cup Cold water
½ cups Butter
1½ cups Chopped Onions
1 cup Chopped Celery
1 cup Chopped Green Peppers
1 tsp Minced Garlic
3 bay Leaves
1 cup very fine Dry Bread
Crumbs
½ cup chopped Green Onion

Seasoning Mix

Combine ½ tsp of each (Salt,
Garlic Powder, Cayenne,
Paprika, Black Pepper.)
½ tsp of each (Onion Powder,
Oregano, Thyme.)

Cooking Method

1. Combine oyster, water and refrigerate.
2. Sautee in butter, onion, celery, green peppers and garlic till light brown.
3. Add Seasoning Mix and cook for 5 minutes (lower heat).
4. Drain oysters (save), add oyster water and cook 10 minutes.
5. Add Bread Crumbs. (Note: Mix should be moist but not runny.)
6. Stir in drained oysters.
7. Put in a 8" x 8" x 2" baking pan:
-Bake at 350 °F for 30 minutes.
-Garnish with Green Onion.

II. The Day After. What to Do with Leftover Turkey:

- a. **Best Advice:** Give all of your guests a doggie bag when they leave.

b. **Second Best Advice:**

Turkey Salad.

-2 cups diced turkey.
-½ cup black diced grapes.
-½ diced celery.
-½ cup diced mango.
-½ cup pinenuts roasted.
-1 tsp chopped fresh thyme.
-salt and pepper.
-mayonaise (just enough to bind)
-mixture.
(Note: For sandwiches, cut turkey smaller.)

Roast DOOKEY BIRD.



CLEAN AND DRESS ONE 10lb. BIRD.





CHRISTMAS PUDDING

We asked City Centre's Baking Department to share with us the secret of their delicious Christmas pudding and they graciously agreed. Professional bakers quite naturally think big. The portions provided here will feed your average Kitsilano neighbourhood. For family entertaining, we suggest dividing this recipe by three. Enjoy!

CHRISTMAS PUDDING

<u>Ingredients:</u>	<u>Kg/g:</u>	<u>Method of Preparation</u>
Chopped suet	900	1. Place all dry ingredients in a 45 L (48 qt) mixing bowl and blend with a paddle for 3 minutes on low speed.
Pastry flour	450	
Stoned raisins (muscats)	900	2. Add all liquid ingredients and continue mixing for 3 minutes on low speed.
Sultana raisins	900	
Mixed candied peel	450	3. Place mix in closed plastic pails and refrigerate for at least 3 days before using.
Currants	450	
Cinnamon (ground)	30	4. Divide mix with an ice cream scoop into greased muffin tins, cover with aluminum foil and steamed for 2 hours. Large units are steamed for 3 hours.
Nutmeg (ground)	30	
Ginger (ground)	30	5. Serve hot with custard and hard brandy sauce.
Golden yellow sugar	900	
Bread crumbs	900	
Ground almonds	225	
Salt	60	
Lemon rind & juice	2 lemons	
Orange rind & juice	2 oranges	
Milk (fresh)	170 ml	
Beer or stout (2 bottles)	680ml	
Brandy	450	
Eggs	450	



SAUCES FOR CHRISTMAS PUDDING

HARD BRANDY SAUCE

<u>Ingredients:</u>	<u>Kg/q:</u>
Butter	450
Icing sugar	450
Brandy	100
Orange	50

Method of Preparation

Cream icing sugar, orange rind and juice and butter together and add brandy. Continue until smooth. Place mixture in a pastry bag and pipe on a paper lined baking pan. Use #5 star tube and make rosettes. Chill and place on hot Christmas pudding before serving.

CUSTARD SAUCE

<u>Ingredients:</u>	<u>Kg/q:</u>
Milk	560
Granulated sugar	85
Egg-york	140
Vanilla flavour	5
Butter	50
Salt	5

Method of Preparation:

Mix egg-york, butter, vanilla, and salt in a bowl. Whisk on the boiling milk. Return to a thick-bottomed pan, place on low heat and stir with a wooden spoon till it coats the back of the spoon. Do not boil. Pass through a fine strainer.



Kenny Meadows. Making the Christmas pudding. Two drawings in the *Illustrated London News*, 1848.



**ABOUT THE INSTITUTIONAL AIDE PROGRAM
TOGETHERNESS, SURPRISE, EXCITEMENT AND CHRISTMAS COOKIES**

Our training program is called Institutional Aide/ESL. It teaches us food preparation, housekeeping, laundry, St. John's Ambulance First Aid and WHMIS. The thing we have enjoyed most is learning about Canadian food. We have learned how to make different dishes. After we cook the food in our kitchen at KEC all the students and our teacher sit down together and eat the food we have prepared. When we go home we cook these meals for our families.

The reaction of our kids and husbands is surprise and excitement. Taking this course is very useful for us in the future. It can help us to find a job. But if we don't find a job, we can still use the skills we have learned in our homes. Recently we have learned how to make "Holiday Almond Cookies". We would like to share our recipe with you. Bon appetit and Merry Christmas!

Inst.Aide/ESL Students

Holiday Almond Crescents

1 cup margarine
1/2 tsp. almond extract
3/4 cup sifted powdered Sugar
2 cup all purpose flour
1/2 tsp salt (optional)
1 cup Quaker oats, uncooked
1/2 cup finely chopped almonds
powdered sugar

1. Heat the oven to 350°F
2. Beat margarine and almond extract until fluffy, gradually beat in sugar.
3. Add combined flour and salt; mix well.
4. Stir in oats and almonds.
5. Shape to form crescents; place on cookie sheet.
6. Bake 15-18 min. or until light golden brown.
7. Sift powdered sugar over the warm crescents.
8. It makes about 4 dozen.



WASSAIL!

In years gone by holiday celebrations rang with the toast "*Wassail*" which means simply "be healthy". With time the toast became synonymous with the drink. In fact, the beverage was often "Lamb's Wool" and a kettle of it was kept steaming throughout the season to warm visitors and wish them health. We have included that traditional recipe as well as a more contemporary version supplied by the Dining Room & Lounge/ESL Program.

Lamb's Wool

- | | |
|--------------------------------------------------|-------------------------------|
| 4 large apples | $\frac{1}{2}$ teaspoon nutmeg |
| 1 quart of brown ale | $\frac{1}{2}$ teaspoon ginger |
| 1 stick cinnamon | slice of lemon peel |
| 1 pint sweet wine (or $\frac{1}{2}$ pint sherry) | |

Preparation:

1. Slit the skin of apples around the centre and bake them until flesh will mash easily.
2. Heat together ale, wine, spices and lemon peel.
3. Mash the apples into pulp and add to the liquid.
4. Remove cinnamon stick and lemon peel, then pour liquid through a sieve.
5. Reheat the liquid, add brown sugar to taste and serve hot.

Mulled Wine (Frozen carol singer's favourite)

- | | |
|----------------------------|------------------------------|
| 2 liters Kressman red wine | 1 cinnamon stick |
| 4-6 cloves | juice of one lemon |
| juice of one orange | rind of the lemon and orange |

Preparation:

1. Heat all ingredients in a pot (be careful not to boil!) and simmer for 15 minutes. Serve hot!



SEASONAL TIPS from THE BUILDING SERVICE WORKER/ESL PROGRAM

"There's many a slip between cup and lip" ... how true at Christmas time. Those wonderful parties with delicious food and drink often leave the host staring at unsightly stains on carpets and fabrics after the guests depart.

We asked the BSW/ESL program for some advice on the best way to be prepared for those seasonal mishaps. They suggest having a spot and stain removal kit ready to use before spills become a permanent memory. Here is a list of common household products that you may already have together with a description of the type of stain that they work best on.

Club Soda: Best mixed with bourbon but because it is a mild acid, it also has some success on water soluble stains such as wine, juice, pop etcetera.

Denture Cleaning Tablets: Before the party, you might want to use these to shine your choppers. An oxygen bleach-perborate, it also can be used afterwards to remove coffee, tea and juice stains from your carpet without chewing them out.

Hair Spray: This product works well in keeping stubborn "cowlick" in place but also dissolves ink and stains from felt markers. Because it contains alcohol and other volatile solvents, it must be washed out immediately after use on fabrics.

Meat Tenderizer: A product like Accent can turn chewy bulls into tender cutlets. It contains natural enzymes for the digestion of protein and can be used to remove stains caused by meat juices, eggs, blood and milk.

Salt: Have you ever tried it with red wine or kool-aid? Not in the drinks, of course, but on the nasty stains that they cause when your animated guests pour their libations down the front of your favourite dress or shirt. Just remember, to be effective salt must be applied immediately, rubbed in and then both brushed off and rinsed out.

Vinegar: White vinegar is best known for the temporary relief that it brings to those who suffer from freckles. Diluted with two parts water, it has a mild bleaching action and may assist in taking away the last traces of stubborn spots even the ones on your nose.

Best of all is not to worry. People we like always leave their mark on us, so why not on our carpets and clothes.



Winter is icumen in,
Raineth drop and staineth slop,
And how the wind doth ramm!
Skiddeth bus and sloppeth us,
And ague hath my ham.

Ezra Pound

If Pound's vivid description of our Vancouver winter, captures how you feel, then here's an escape! Throw another log in the fireplace, make yourself your favourite "toddy", leave the telephone off the hook and take out one of the "hot" titles from the bestseller list for 1992. The library folks put this list together and have even indicated whether you can find the book in the college's holdings. Good reading!

BEST SELLERS OF 1992

FICTION

** DRACULA: Bram Stoker. Movie release directed by Francis Ford Coppola. Paperback.
* THE ENGLISH PATIENT: Michael Ondaatje
1991 Booker Prize Winner. Hardcover
** FRIED GREEN TOMATOES AT THE WHISTLE STOP CAFE: Fannie Flagg. Movie released 1992. Paperback
* GENERATION X: Douglas Coupland. Hardcover
GOOD BONES: Margaret Atwood. Hardcover
* MURDER AND WALKING SPIRITS: Robertson Davies Paperback
NEEDFUL THINGS: Stephen King. Hardcover
SCARLETT: Alexandra Ripley, 'Sequel' to GONE WITH THE WIND. Paperback
TALE OF THE BODY THIEF: Anne Rice

** CC Library

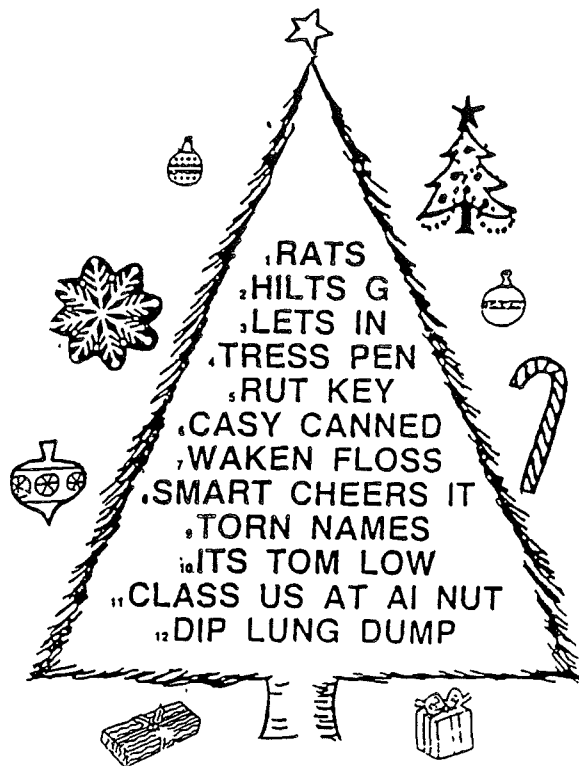
NON-FICTION

** ALL I REALLY NEED TO KNOW I LEARNED IN KINDERGARTEN: Robert Fulghum. Paperback
* THE AUTOBIOGRAPHY OF MALCOLM X: Alex Haley
Movie release directed by Spike Lee. Paperback
* THE BEAUTY MYTH: Naomi Wolf. Paperback
DIANA: HER TRUE STORY: Andrew Morton. Diana almost reveals all. Paperback
EVERY LIVING THING: James Herriot. Hardcover
* ME: STORIES OF MY LIFE: Katherine Hepburn. Hardcover
** REVOLUTION FROM WITHIN: Gloria Steinem. Hardcover
SEX: Madonna. Madonna reveals all. Not! Hardcover
* THE SILENT PASSAGE: Gail Sheehy. Hardcover

* VCC Library System (or on order)

A CHRISTMAS PUZZLE

No Christmas edition would be complete without a puzzle to challenge your imagination. Each of the clues, when rearranged, spells a common symbol of the holiday.
(From the ESL Division's Christmas files)
For answers see last page.



Here are the clues:

1. tree top
2. bright
3. glitter
4. under the tree
5. fowl
6. sweet
7. melt
8. green thing
9. hang
10. warm hands
11. costume
12. dessert

- | | |
|----------|-----------|
| 1. _____ | 7. _____ |
| 2. _____ | 8. _____ |
| 3. _____ | 9. _____ |
| 4. _____ | 10. _____ |
| 5. _____ | 11. _____ |
| 6. _____ | 12. _____ |



WHAT DO YOU LIKE ABOUT CHRISTMAS IN CANADA?

We have asked our students to share their impressions of Canada's most important holiday. Their responses struck us as very similar to what many of us feel at this time. Here are some of their comments:

"Christmas makes me feel good because at that time I can see many different kinds of lights with my family. The lights look like a lot of stars. They are so beautiful and it makes me happy."

"There is real cold wether here and I very much hope that I can see a white Christmas festival."

"The long holiday makes me happy ... and no school."

"In Vancouver as in my country Christmas means sharing and giving and also it means time to make changes. It means time to resolve differences among people and to be in harmony with one another."

"I feel happy when I see all the beautiful decoration and when everybody is full of the atmosphere of the Christmas festival."

"It makes me happy when I see the people willing to welcome the New Year coming, no matter what lies ahead."

"I am happy this time a year because maybe this year I will see snow which I have never seen before."



TEST YOUR CHRISTMAS IQ

After putting your students through the terror of exams before Christmas, it's time for you to experience the joy of test taking. How much do you know about the traditions of Christmas? Answers can be found on the next page.

1. The first Christmas Card was designed by an individual named:
 - a. J. Yule
 - b. J. Hallmark
 - c. J. Horsley
2. The names of the Three Wise Men are:
 - a. Larry, Moe and Curly Joe
 - b. Dalton, Vinit and Frank
 - c. Caspar, Balthazar and Melchior
3. A "helleborus" is:
 - a. a department meeting
 - b. the northern lights at the winter solstice
 - c. a christmas rose
4. The reason we talk about the "twelve days of Christmas" is because:
 - a. It takes that long for a x-mas card to get from Vancouver to Burnaby.
 - b. The deep desire of all college employees for an extended holiday.
 - c. It took the Three Kings that long to find Bethlehem without a road map.
5. The original Christmas tree comes from:
 - a. a pagan Canadian tradition related to the worship of clear-cutting.
 - b. a pagan American tradition related to the worship of commerce.
 - c. a pagan germanic tradition related to the worship of forest spirits.



6. The name "poinsettia" comes from:
- a. the French botanist, Raymond Poinsett, who expired after ingesting this plant at Christmas in 1899.
 - b. from the tennis expression "point, set" or "game over". This flower signals it's all over for another year.
 - c. an obscure diplomat, Joel Poinsett, who while posted to Mexico literally stumbled upon the plant.
7. The Grinch stole Christmas because:
- a. he came from a single parent home with inadequate role models.
 - b. his last contract offer only gave him a 2% increase.
 - c. his heart was two sizes too small.

Answers to Christmas IQ

1.c, (that's John Horsley in 1843) 2.c, 3.c, 4.c, 5.c, 6.c, 7.c,

Seven right: Congratulations you are a Christmas genius! Clearly, you have been around for quite a while and seen a lot of Christmases past.

Less than seven: You've also been around a long time but obviously haven't been paying attention. You also failed to see that all the correct answers are "c". We suggest you re-take ID 104A.



GOOD CLUCK IN 1993!

If someone calls you
a chicken next year, there is
no reason to get into a flap and try to
prove your courage. 1993 is the year of
that wonderful bird in the 12 year cycle
of the Chinese animal calendar. If you
were hatched in 1933, 1945, 1957, 1969
or (Heaven forbid!) 1981, then you
belong in the great pecking
'Order of the Chicken.'

The old Chinese belief is that the year of
a person's birth plays a large role in
determining personality traits, physical
and mental abilities and the amount of
happiness that you are destined to enjoy
in your lifetime.

Chickens quest after
knowledge, are pioneers
in spirit and are devoted to
work. Your department head may
be intrigued by that last point or even
ask you to scratch a bit harder. On the
down side--you may be a little selfish
and eccentric--but aren't we all! Rabbits
don't belong in the Chicken's barnyard,
but Snakes and Oxen travel well with
you on life's ark. Bon voyage! And
don't let anyone ruffle your feathers.



NOTE TO FACULTY AND STAFF

Effective immediately, the Supplies Stock Room in the Administration Area (2nd floor) will be locked. However, any staff person in the Administration Area will assist you if emergency access is required.

This measure has been taken because we have experienced dissappearances of fairly expensive items, particularly "Day-Timers".

Day-Timers were allocated to those who ordered them in advance. If you took one from the supplies room--without realizing this--we would appreciate a return of the items. Alternately, we could charge your department appropriately.

Thank you very much for your cooperation in this matter.

Karen Kelly

CITY CENTRE DAY '93 IS COMING!

FEBRUARY 12

The City Centre Day Committee is looking for dedicated "gphers" who will volunteer their organizational skills to make this day as successful as our last one.

If you would like to help please attend the next City Centre Committee meeting on **Wednesday, January 13 at 12:30pm in Room 107.**

**WATCH FOR DETAILS
IN FUTURE ISSUES**

UPDATE

The Third Annual Gingerbread House and Christmas Party event was a resounding success. Twenty-nine families decorated houses, and approximately 75 people enjoyed the pizza luncheon. We were fortunate to have Santa visiting again this year, and all the children were thrilled with their presents.

A big thank you to George Rudolph and his department for all their efforts and to the committee members for their organisation. The committee is happy to donate \$103.40 to the 'Care and Share Fund'.

Merry Christmas to everyone!

ANSWERS

Languages:

- | | |
|---------------|-------------|
| 1. Punjabi | 2. Tagalog |
| 3. French | 4. Farsi |
| 5. Hindi | 6. Spanish |
| 7. Vietnamese | 8. Polish |
| 9. German | 10. Chinese |

Puzzle:

- | | |
|---------------|---------------|
| 1. Star | 2. Lights |
| 3. Tinsel | 4. Presents |
| 5. Turkey | 6. Candy |
| 7. Snowflakes | 8. Tree |
| 9. Ornaments | 10. Wool mitt |
| 11. Santa | 12. Pudding |

ASSOCIATION OF CANADIAN COMMUNITY COLLEGES

JOB OFFER

SENIOR TECHNICAL CONSULTANT

OPTIMIZATION AND DEVELOPMENT OF HUMAN RESOURCES PROJECT IN NICARAGUA (PODER-H)

REQUIREMENTS:

Specialist in human resources training and development (HRD) with:

- masters degree, or equivalent, in education sciences or related fields;
- extensive experience in the development, planning and management of human resources development programs with knowledge in agricultural and rural development;
- experience in international development project management;
- experience working in Latin America
- proficiency in Spanish (written and spoken);
- knowledge of the college environment an asset.

JOB DESCRIPTION:

1. Technical Assistance and Support:

Support Nicaraguan recipient institutions in the implementation of a agro-sylvo-pastoral human resources development program by providing institutional technical assistance for the planning, programming and implementation of HRD programs.

Assist recipient institutions update their staff's skills as well as design and validate the appropriate support material.

Promote a technical assistance approach based on principles of adult education and custom-designed training process: 1) needs assessment, 2) establishment of priorities in consultation with local partners, 3) identification of target groups, 4) design and implementation of training plans, 5) follow-up and evaluation of training.

Ensure the implementation of activity programs by adopting a technical assistance approach geared towards the endogenous development through the priority utilization of local expertise.

Take part in the selection and supervision of short-term experts from countries of Central America, South America and Canada.

Evaluate and coordinate the forwarding of training requests submitted by recipient Nicaraguan institutions.

Provide technical and financial support to the Nicaraguan counterpart ministry to facilitate the process of nationalizing and internalizing this human resources development project PODER-H that aims to strengthen its national management and administration.

2. Project Management:

Represent ACCC in the field as Project Manager\Technical Advisor by taking part in meetings of the Project Steering and Coordination Committee.

Work within the framework of the project's Technical and Administrative Secretariat in collaboration with the Nicaraguan Coordinator.

Prepare, for ACCC's head office, an annual plan and budget as well as quarterly progress reports.

Ensure the management and follow-up of project activities in good material and organizational conditions.

Ensure the control and sound management of the funds allocated to the financing of in-field activities according to the system already in place at the Technical and Administrative Secretariat.

Obtain from recipient Nicaraguan institutions reports and supporting materials reflecting the appropriate use of contributions according to an established reporting system.

Provide ACCC with monthly accounts of project expenditures.

Prepare quarterly narrative and financial reports for ACCC's head office and CIDA.

DURATION OF POSTING: 2 years - as of April 01, 1993

PLACE OF ASSIGNMENT: Managua, Nicaragua

C.V.s should be sent to:

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Africa and Americas Division
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Fax No.: (613) 746-6721

Candidates will be shortlisted early January.

