

DECEMBER

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King Edward Times



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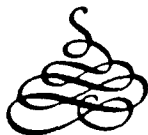
Christmas Edition 1988

Principal's Christmas Message

Christmas means many different things to us as individuals, but I hope that as a Campus it means a time for us to come together, to express our community at our place of work and to feel more harmony and appreciation of each other in our shared mission of helping students.

Let us wish each other happiness in this special season to last throughout the New Year.

Lawrence Fast



Gifts From Our Students

NEW YEAR IN COLOMBIA

In Colombia, for New Year we make a life-size doll and we stuff it with sawdust and fire works. Then we go on to the streets wearing different costumes and carrying the doll in a litter. Then we go to different places for hours and hours trying to collect money for the funeral. At midnight we put the doll in the middle of the street and make a fire.

Everybody is making a fire, dancing and drinking. We are very happy because the old year is gone and the new year has come.

by Eduardo

THE BEST CHRISTMAS IN MY LIFE

My story is not just about Christmas. It is also about people in my country; about Czechoslovakians.

It happened many years ago. My husband was abroad and I was alone with my two children. At that time I was working in the kindergarten as a teacher. My daughter, Nina, was four and she used to go to work with me. My son, Ivan, was eight. He attended a primary school. everything was all right because our life was organized. But when Christmas was approaching, I was worried about how to prepare everything like usual. Many women in Czechoslovakia have a really hard time before Christmas. There are so many queues there for everything. I didn't have time to queue up and when I came home from work. The stores were closed anyway.

One morning when I came to the kindergarten, I saw a very nice Christmas tree in my classroom. I asked my colleague who it belonged to. She said that that was my Christmas present from one of the parents who worked in the forest. Another day a woman brought me some vegetables and fruit. She worked in a fruit store and she told me she knew how I had a hard time to get that stuff. The other Christmas present was some meat. Some of the parents worked in a meat factory so I had chicken, turkey and duck. I was very nicely surprised with those presents. When I wanted to pay them for everything, they refused. They just told me they knew I was alone and I didn't have time to get everything I needed for Christmas and they were happy to help me. I felt great because I knew that I was never alone or helpless among those people.



Ivan, my husband, came home three days before Christmas and I think we spent the best Christmas in our life. The reasons for our happiness weren't the presents, but the nice feelings.

by Natasa

CHILE

Christmas in my country is always very beautiful and is an important holiday. This is the time when we remember the birth of Jesus Christ.

On the 24th of December it is summer in Chile. There is no snow. The sun shines and many flowers perfume the air. All the people wait for the birth of Jesus and prepare a little Nativity Scene, but the manger stays empty until midnight. Christmas trees are decorated and under them people put presents. People also give presents and money to different institutions and poor children. All the stores, government buildings and every single building is decorated with coloured lights and other ornaments.

On Christmas Eve, the whole family sits down to dinner which consists of stuffed turkey, salad, fruit, cake and wine. After dinner we eat Pan de Pasqua (a special cake) and drink Cola de Mono (Monkey's Tail), which is a traditional wine at Christmas. After dinner people go to church for the Christmas Mass. When people return home, Baby Jesus is placed in the empty Manger. Then we sing Christmas carols, dance, talk and smile because our hearts are happy. On Christmas Day, children get up early to see their gifts, and it is a happy day for them. They play with their toys. On this day many people go to the country on a picnic with their friends.

For new Year, people gather on the many beaches which are exceptionally beautiful. There are many tourists at this time and everyone watches the fireworks which start promptly at midnight, the 31st of December. People stand and watch this magnificent exhibition and then go to dance in different night clubs or to particular parties and drink Cola de Mono to bring happiness in the New Year.

INDIA

"Diwali" is the most traditional festival in India. People call it the "Festival of Lights". They celebrate it very cheerfully and it is celebrated by Hindus and Sikhs. It is celebrated in October on the first dark night when there is no moon.

Veselé Vánoce a šťastný Nový rok (Czechoslovakia)

Sikhs celebrate it because their sixth Guru "Shri Har Gobind Singh" was released with fifty-two companions from Mughala prison in Gawaliar.

Hindus celebrate it because their God "Shri Rama Chandra" returned home from the forest after fourteen years. When Sri Rama Chandra returned home, people lit candles and prayed.

At Diwali people wear new clothes and go to the market and buy special food. Children buy firecrackers and play with friends. People buy sweets and fruit. In the evening people, go to the temple to worship God. They light candles and put them on the fences around their houses. People enjoy themselves every moment of the day.

EL SALVADOR

In my country we have many celebrations. Among them is December 31 (New Year's Eve). It is a special day for many people especially for the young boys, who have been happily expecting it for eight days.

On this day every house is decorated and cleaned. Almost every house has a Christmas tree and a Nativity Scene, which is represented by little figures of clay. These are animals, people, plants, mountains, sand, etc. It's very wonderful. December 31 is a great day for several reasons. Example: If someone has an enemy, on this day it is proper to make friends. Many poor people buy new clothes because during the year it is very difficult to buy them as they earn little money from their jobs.

However, on this day there isn't any sadness or resentment. Everyone is cheerful. In the evening, all the families meet to eat together. They eat tomatoes, chicken, turkey and salad. They drink coffee, beer, and cold drinks. This is a spectacular moment because the people set off fire works. Many people go to the church for mass. At twelve o'clock, everybody hugs everybody and wishes each other Happy New Year!

GUATEMALA

"A winter holiday in my country".

In Guatemala there are two seasons only: summer and the other one is humid. Christmas is in the humid season.

Bless you at Christmas
and all the year through.

On December 7, we celebrate a very interesting holiday called "The fire of the devil". It is a traditional day in the customs of my people. This tradition is probably a mixture of Indian and Spanish. It is eminently a religious holiday.

On this day everybody at six o'clock in the afternoon takes out the sweepings (garbage) and lights a fire. It is an impressive spectacle. All the cities are lit. Young people and children make big bonfires in the streets. They also light firecrackers and throw rockets.

Everybody listens to "marimba" music and sometimes they dance at home. "The fire of the devil" is the start of the holiday of Christmas.

KAMPUCHEA

Kampuchean New Year is usually on April 13 or 14 every year. All the people are very happy because they have three days off. All houses are cleaned and the insides of each house and the temples are decorated beautifully. In front of each house, they build a small hut and inside it they arrange nice flowers, candles, perfumes, fruits and cigarettes to welcome the new angel.

In the morning, all the people offer a meal for the monks. At night time, they light candles, incense, and colored lamps which are covered with oil paper in front of the houses, pagodas and every public place.

Some people who have parents over sixty bathe them and dress them in new clothes bought for the New Year. Some Kampuchean traditions in the New Year: The people make a hill from the sand and they never forget to make this. They bathe the buddha because they believe that there will be plenty of rain for the farms and that they will have a long life.

FRANCE

When I was a little boy, I always spent Christmas Day with my family. My parents bought a Christmas tree as was the custom. We always decorated it with different coloured balls, lights and a star on top. We put the Christmas tree in the living room near a fireplace.

On Christmas Eve, there was always a big dinner when all the family as together. Often we had shell-fish, turkey with chestnuts and a Yule log. After dinner everyone went to church for the Midnight Mass. When



the Mass was over and people returned home, children found their presents under the tree and inside socks which hung in front of the fireplace. Children opened their gifts and there were shouts of joy everywhere.

In Burgundy, in September there is a grape harvest. At this time, there is a big festival in the biggest city - Dijon.

People enjoy this old tradition because they can taste the "young wine". it is also the time of an international dance festival. Many countries send their best "traditional dancers" for the parade on the main street of Dijon, and thousands of people come because they really like it. It is very colourful with the different costumes, and the winner gets a "gold tastevin" (a wine taster). The dancers come from different parts of Europe. Polish and Hungarian dancers wear hand-made costumes.

In each area, in France, there are different customs, and in one area there is an interesting group of shepherds who come from Landes in the southwest corner of France. They dance with their "echasses" or on stilts.



JOYEUX NOEL BONNE ET HEUREUSE ANNEE!

Profiles

DOROTHY MOUTTER REMEMBERS

Where to start? At the beginning I suppose. My first impression of K.E.C., when I assumed the job of Office Manager, was that I was working in a large supermarket, brilliantly lit, stuffed with people and machines, almost total chaos from my viewpoint. No privacy, desks jammed together, no individual offices other than the Division Chairman, Principal, and the two Deans who also had the privilege of pigeons swooping over their desks.

Where to begin. First, I had the electrician take out every other light bar to reduce the glare; secondly, I tried to discover some order in how things were done: faculty typing, requisition, etc., all the neat things expected to happen but not very interesting. We established a few guidelines, organized the staff and spend six months tracing the origins of most of the equipment we were using. Machines seemed to be rented from different companies at different rates, etc.

We finally managed to create tiny offices on the inside wall, no windows, no air, but large enough for a desk and chair and not much else. Here resided the Office Manager, next door to the Financial Aid Office. The Financial Aid Officer was as new as I was. There we were with little help, lots of determination and one dear lady, Jerry Ryan, who faithfully showed up three days a week rain, hail or shine, and calmly tackled anything she was asked to do. I cannot say enough for the old-timers who put K.E.C. together. Included amongst others were Sharon McClure (nee Hemphill) who watched over the principal, ran his office and worked as general factotum. Sharon ran a tight ship.

Once the general office had been whipped into some kind of organized chaos, the next big challenge was Records. By this time Shirley Girvan was on board and we decided something had to be done to reduce the space taken up by the numerous filing cabinets, not to mention the fact that the ESL Division and BTSD kept their own records, and our first attempts to get them to trust us with their records was about as popular as the proverbial skunk in a cabbage patch.

However, we persevered and Shirley and I took ourselves off to Eric Hamber to take a course in Microfilming and Record Keeping, nosed around a variety of Com-Coll offices and eventually came up with the system that is being used today, not only at K.E.C. but at the other two campuses. ESL finally relented and the day after we finished filming and were ready to shred boxes of paper documents, we crossed ourselves, said a prayer and cast our lot into the Hands of The Lord. It worked!



After that came another near catastrophe. Our ancient and venerable switchboard, the kind Lily Tomlin uses, cords and all was always breaking down. Finally, the B.C. Telephone maintenance told us to do something or face a telephone fire. Having been burnt once, we decided to somehow find money to upgrade the system, and we did.

During this time other areas began to be recognized and coordinated into the system, included amongst these were the Assessment Centre, a very tiny area split up into three by dividers of many hues I may say; we had purple, orange, red and green. People had a tendency to order what colour turned them on and we all lived with it and each other. Mention should be made of the herculean amount of effort that was put into this project by Gwen Lowe, Audrey Findley and Marg Kellett.

Finally came the big day when we received funds for a new Campus and many of us worked long and hard to bring to fruition what we have now.

We enjoy a centralized Work Processing System and up-to-date telephone system. We have a very functional mail room which has served as a showpiece for the Company that installed it.

Will I miss this place and its people? Of course I will! When I look around and see all the events that are taking place such as on-line registration which I never thought I would live to see, it gives me great satisfaction and a sense of pride to see how we have grown and to know I was part of the group who built the base of what you have now.

Again, will I miss this place. Yes. What am I going to do? On January 3 when the alarm goes off, I intend to turn it off and go back to sleep.



Dorothy Moutter

"MY NEW YEAR'S DREAM"



I was asked to write a profile on Kathy, but thought this poem would suffix.

-- Vi McKinnon

KATHY RETIRES

One ring-a-dingy, two ring-a-dingy, three ring-a-dingy--four
The telephone operator was always ready for more!
"Would you place a call?" "Did I get a call?"
the questions came flying.
But she'd keep her cool, though at times it was trying!@%*

This fair, blue-eyed colleen from near Dublin did come
With a good sense of humour, some laughs and some fun
"A good morning to you!", she would call from her spot
Everyone would stop and chat, and she liked that a lot.

Having worked at Langara she knew all the staff
Right down from the principal to the gang in the caf
When she moved over to King Ed she again got to know
All the faculty, administrators, and watched the staff grow.

So it's time to retire--to begin a new life
With time to herself to do the things that she likes
There's travel, there's tennis, there's jogging and shopping
The world is her oyster, so there's really no stopping.

"All good things come to those who wait", it is said
We'll think of you sleeping-in in your cosy warm bed
On those rainy, cold morns when it's dark and it's splashy
So GOOD-BYE AND BEST WISHES go out to you, KATHY....

HOWARD TURPIN RETIRES

On December 23, 1988, we will be saying au revoir to a good friend and colleague, G. Howard Turpin. Howard has been with the college since 1973 in various capacities using his many skills and pleasant disposition to the benefit of the KEC Campus.

Howard's checkered career has covered many interesting occupations, from the United Church ministry to service station operations, life insurance and education. He is probably one of the best "Mr. Fix-Its" you would ever chance to meet with a ready comprehension of any electrical or mechanical operation.

As Howard blossoms into the grand role of "Proud Grandfather of 2.5 grandchildren, we all wish him well for a happy and healthy retirement.

KEITH OBERDING WILL BE MISSED!

From 1978 to 1985 Keith Oberding was the instructional assistant for the Mathematics and Humanities Departments. He was an excellent assistant who was truly missed when he moved on to work on the KEC calendar and then assessments.

Keith was instrumental in the production of the Canadian Viewpoints text, the development of mathematics instructional materials and the development of the Reading, Writing and Mathematics Assessment Tests.

Jean Cockell

THANK YOU FROM ROSEMARY MEYER

My four months as Acting Chairman for the ESL Division have been an adventure: challenging, gratifying, sometimes unnerving, but always fun. What has made my work particularly enjoyable has been the support and good advice of the ESL people, so my special thanks to Norm Dooley, Barbara Gray-Richards, Pat Kennedy, Rose Marie Watson, Robert Caldwell and Donna McGee. And to Miriam herself, who will be returning on February 1, I would like to extend a special "welcome back" as well as best wishes for a healthy and happy return to work.

Rosemary Meyer



Divisional Highlights 1988

CAREER DIVISION HIGHLIGHTS

The Career Division has once again enjoyed an exciting and eventful year! New and improved programs have been offered such as the Automotive Detailer and the Institutional Aide programs. We are pleased to report that graduates from these and other Career Division programs find continued success in job placement.

Significant event in 1988 included the Trade Show, Career Fair and Graduation ceremonies. These were enjoyed and appreciated by both our students and our community. We look forward to the same enthusiasm and participation in 1989. The following is an assortment of highlights from the specific Departments:

From the Music Department

Once again, the third annual Christmas tree decoration and carol sing was a success. Many thanks to Nora Hall for the chocolate and hot mulled wine, Ted Green, special guest conductor, Richard Pearce, and the VCC Wind Ensemble, the Madrigal Singers, Santa and his Elf.

On December 3 at St. Andrews Wesley United Church we held our 14th Annual Christmas concert featuring the Healey Willan Choir, the VCC Madrigal Singers, and the Vancouver Philharmonic Orchestra. Highlights included new works by Faculty member, David Duke, and student composer, Peter Leidl.

Our Jazz Ensembles and Soundwave took over the Hot Jazz Club on November 29 for a wonderful evening of jazz, featuring a large number of student soloists.

Faculty Recorder player-composer Peter Hannan recently returned from Europe and Montreal where he gave workshops and recorded yet another new album. Many VCC Music Alumni have been much in the news lately, most notably Nancy Argenta who was the soprano soloist with the recent VSO performance of Haydn Lord Nelson Mass conducted by Peter McCoppin, the Honorary Chairman of our scholarship fund-raising drive.

The scholarship campaign is progressing nicely with the kick-off dinner featuring chanteuse Joell Rabu, her band and VCC Ensembles and faculty members.



Throughout 1988, the "Scholarships for Music Fund" was given several significant financial boosts which will assist the momentum of the campaign throughout 1989. In addition to a \$5,000 start from the Principals Fund, the campaign received three tremendous donations. Starting with a continuing commitment of over \$3,000 annually from CHQM Radio to a \$13,000 donation from the "Tribute to Bob Smith" concert in the Commodore, and then the donation for raffle of a \$10,000 Yamaha Grand Piano from Tom Lee Music and Yamaha Canada. The fund has a starting point of \$34,000 in goods and cash.

On the performance circuit through the year, several VCC Ensembles were prominent. Highlighting the year for the members of the Soundwave Jazz Choir was a trip to the International Music Festival in Honolulu where they performed eleven shows to capacity and wildly appreciative audiences. The group was such a hit in Hawaii, they received an invitation to perform in San Diego in 1989 at the National Association of Jazz Educators Conference. This is the first time a Canadian college ensemble has ever been invited to this event. The Jazz ensembles were guest performers at numerous concerts in 1988 and have received more requests for performances in the coming term that they can possibly handle. A fall term highlight was an invitation to perform for the closing gala of the United Way drive. As a result of many recent successful performances, the Madrigal Singers have been invited to attend and perform at the National Music Festival in Toronto, in May of 1989.

All in all, 1988 has been a "fantastic" year for the Music Department. we truly appreciate the support of the College for the many events we held through the year, not the least of which was closing V.C.C. Day in the magnificent confines of the B.C. Enterprise Hall.

From the Automotive Mechanics Department

Dave Crowe left the Department, after several years as Instructional Assistant, to pursue a career in the College Purchasing Department.

Bill Sabatino joined the team as the new Instructional Assistant. Welcome, Bill!

Howie Olsen, after ten years as Department Head, stepped aside to allow a change "at the wheel". Dennis O'Neill is the new "Skipper", and he and the Crew are looking forward to the challenges ahead.



Christmas Greetings From Small Business Development

Small Business has had a very busy and productive year. The KEC team have been involved in a variety of activities. Business Owner Development Programs for Native Indians and in Cantonese for the Chinese community occupied much of the early part of the year. Among the other activities in the Chinese community were "How to Start a Small Business" series, developed in cooperation with the Chinese Cultural Center, and Cantonese Business Owner Computer programs.

The second half of 1988 saw the development of a number of other programs in Cantonese, including "How to Start and Run an Export Business", "How to Start a Small Business" and another "Small Business Owner Development" Program. An "Exporting Techniques" program is presently offered at the Chinese Cultural Center.

A series of introductory seminars have been presented in a number of courses at KEC where the option of self-employment and small business is presented as a significant alternative to unemployment. As well as much program development activity, staff members have spent many hours presenting displays at conferences and workshops, and have engaged in a significant amount of economic development activity in the communities we serve.

The future holds prospect for the expansion of existing successful projects and the development of new ones. On the drawing board at the moment are an immersion entrepreneurial program for the Hispanic community and the New Inventor's Program, Project Prototype, to be held on this campus.

The line up of programs for 1989 also includes:

- * How to Start and Run an Import/Export Business (Cantonese)
- * How to Start and Run an Import/Export Business (Mandarin)
- * Import/Export Techniques (Cantonese)
- * Business Cantonese (for those who have little or no knowledge of Cantonese)
- * Small Business Owner Development - Restaurant
- * Small Business owner Development - Computer Literacy (Cantonese)
- * Computerization for Ethnic Non-profit Organizations
- * Computer Mini-courses (Cantonese).

Happy Holidays and Best Wishes for the New Year!

From Alice, Amy, Patricia, Andre, Johnathan, Humphrey, Godfrey and Howard



From the Auto Body Program Staff

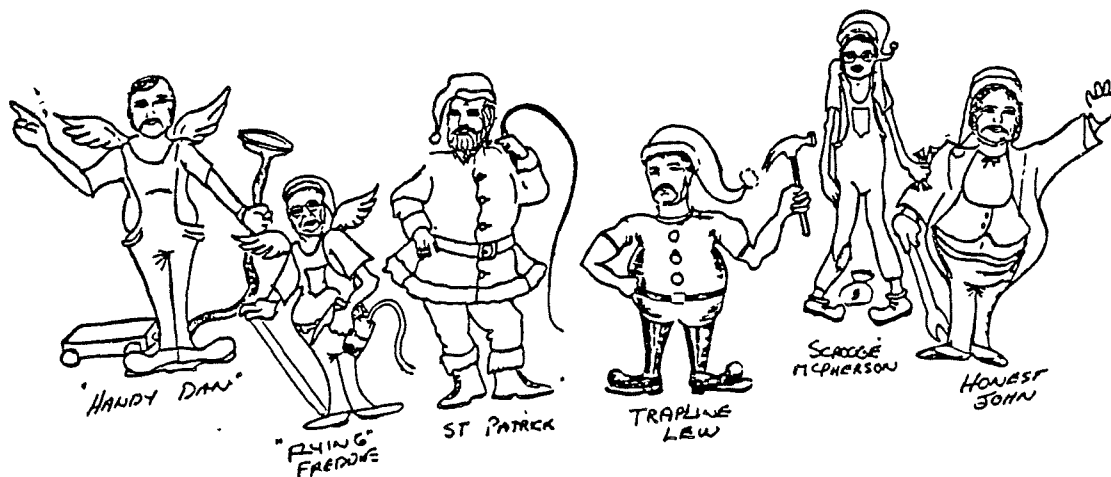
Thank you all for another wonderful year of cooperation and togetherness!

As we are the roots of the campus, so to speak, we have the opportunity to observe and admire how the foliage has blossomed over us, and we are truly proud to be a part of such a dedicated team.

We plead with all staff, faculty and students to use moderation (over the holiday season), and not to drink and drive! We don't mind repairing your cars, but we don't want to have anything unfortunate happen to you. You are much too important to us all.

Merry Christmas and an even greater New Year to each and everyone at KEC!

Sam Lewindon



ENGLISH AS A SECOND LANGUAGE DIVISION EVENTS OF THE YEAR

In the E.S.L. Division, 1988 was a typical year of change and adventure. Fortunately there was only one major crisis--the closing of the School Canadiana Department in June due to lack of funds--and this was happily resolved with an additional grant of \$500,000 from the Ministry. This funding permitted the program to reopen as part of the Outreach Department and with a new name, the Canadiana Centre. The former Head of the "old" School Canadiana, Alison Norman, is now instructing E.S.L. in the Vocational Department; to her recognition is due for her years of hard work and creative leadership at Canadiana.



We are also pleased to announce a new campus, King Edward North, on the corner of Dundas and Wall Streets. It has twelve classrooms, a language lab, a computer lab, and a cafeteria. Its use is shared by ESL Vocational students during the day, Outreach students during the evening.

There have been some changes in faces around the division. Division Chairman, Miriam Bennett, has been absent since last June because of illness and really missed. She will be returning to duty February 1st. In her absence, Rosemary Meyer has been Acting Chairman; in January, Rosemary will be on holiday and Norm Dooley will be Acting. The English Language Skills Department has a new Department Head, Pat Kennedy, and a new Intermediate Coordinator, Moira MacLeod. They replace Cheryl Jibodh and Dennie Rothschild who were Department Head and Intermediate Coordinator respectively. Cheryl and Dennie are both looking incredibly relaxed now that they have full-time classroom responsibilities.

And speaking of relaxed, Aileen Yip, Joan Perkinson, Joan Aspinall, Elizabeth Atkins and Eva Williams all say that they are enjoying their new retirement. They send cheerful "Seasonal Greetings" to the rest of us who have to get up so early these mornings and make it in to work.

As for work, we are very proud of the new publications that the Division has produced in 1988. In the E.L.S. Department there is the

Oral and Written Composing by Sue Ling and Dennie Rothschild and the Advanced Level Instructions' Guide, edited by Donna McGee. In Outreach there is The Homefront Tutor's Guide by Jennifer House and Myrna Rothman. These publications will join the many produced in former years and already on sale in the KEC Campus Bookstore.

In the world of commercial publishing, Eloah Giacomelli has translated two books, from Portuguese into English, by the famous Brazilian writer Moacyr Scliar, The Strange Nation of Rafael Mendes and The Volunteers. The first book, The Strange Nation was reviewed in both the Globe and Mail and the New York Times. Both newspapers commented favorably on the translation: The Globe said the translation had a "crackling" style. The Volunteers has just been published, so keep an eye on the review pages.

Instructors in the E.S.L. Division have also been very active this past year in Continuing Education's Certificate Program of Teaching English as a Second Language. In this program our instructors give practical teaching method courses to people who would like to become teachers of E.S.L. Helping people become effective instructors is an interesting,



challenging process and our thanks go to Jennifer House, Ann Hinkle, Myrna Rabinowitz, Khatun Siddiqi, Barbara Gray-Richards, Dennie Rothschild, Barbara Gerber, Raminder Dosanjh, Brian Pollard, Mary-Jane Nehring, Herbert Salzmann, Cheryl Draper, Sue Ling, Jack Whelan, Susan Bates and Pat Kennedy.

Outside of the college, the E.S.L. faculty have been going many places with their usual intrepid flair. Barbara Wood has sent greetings from Italy, Klara Macskasy is enjoying teaching in Japan and Sue Ling took a break from resting in California to go to Malaysia. Gordon Crozier is again performing this Christmas with the Vancouver Choir; ditto Chris Sallis with the Bach Choir. Margit Arthur is now training for the Cariboo Marathon--a tortuous 50 kilometer cross-country ski race. Chan-Li Hsu is on a second year of his Leave for Excellence (this Christmas he is in Taiwan with his family). Ross Barbour is working on his PhD. at U.B.C. and Tom Quinn won a \$500 scholarship for his work in ethnic relations at S.F.U. Nancy Yildiz will be presenting a paper at the T.E.S.O.L. Conference in Austin, Texas and Jana Gaitanakis is pondering how to guide Theatre-at-Large into topping their last theatrical hit, 10,000 Miles of Railroad and a Moose. Be assured that this is just a sample of activities. Feel free to ask any ESL instructor about all the other things that are going on!

So what do we have in mind for 1989? The College Preparatory English Department has begun a reorganization of offerings to provide more single-skill courses and so more choices for students. The Vocational Department would like to increase the number of Combined- Skills courses offered at K.E.C. and V.V.I. These courses--for example, Auto Body Detailing and Institutional Aide--help immigrant students learn English and a job skill at the same time, an educational version of killing two problems with one course. We will also be working on a significant number of curriculum projects thanks to the generosity of the Curriculum Development Committee. In addition, the Vocational Department has been given a grant of \$54,000 from the National Labour Market Innovations Program, under the Canadian Jobs Strategy. This funding will be used to develop an assessment process, using pictures, questions and activities, which will measure whether or not an individual is sufficiently fluent in English and familiar enough with the Canadian workplace to find a job. What will make this assessment innovative is that it will use real language within a context of simulated activities that reflect the actual language demands that a person might be confronted with on the job. But our most exciting Divisional project is the Program Review and Future Plan which we will be undertaking early in the New Year. This will be a comprehensive review of what it is that we do, how well we do it and what we should be thinking about doing in the future. With this review completed in 1989, it will be onwards and upwards into the 1990's.

Rosemary Meyer



NEWS FROM THE ABE DIVISION

ABEers were busy and productive in 1988. There are new people in new positions, familiar faces taking on new responsibility and lots of excellent work by colleagues in their "regular" duties.

Starr Owen is now ABE Division Chair; Frank Fornelli is Coordinator, Computer Resources; and Peter Lear is Coordinator, Math and Science, BTSD. Joanna Brockley is now the Lab Demonstrator for the Science Department, Chris Potter and Perry Taylor now BTSD instructors.

Ron Fussell is Department Head of Humanities again, after months as Acting Division Chair. Jean Cockell has been re-appointed Department Head, Math and Barbara Little, re-appointed Coordinator, Communications and Social Studies, BTSD.

Michael Schwarz is the Instructional Assistant in the Instructional Computer Resources Center and Nadia Kawas is the Computer Programmer-Operator Lab Assistant for the Business and Computer Studies Department. The I.C.R.C. is now open, staffed and offering orientation sessions, the Computer Studies labs now have more equipment and longer hours. The Math Department has purchased a computer for their program development room.

Frank Fornelli is producing a computer studies course for provincial use. Walter Behnke is coordinating a CBE project to produce a Economics course. A computerize component has been added to Accounting courses. Peter Ballin is developing a Student Survival course.

Margaret MacKenzie, Peter Ballin and Jim Funk have completed the Biology 083/093 Lab Manual. Peter Hopkinson completed the new Physics 061/071 course. M. Hawthorne, Ruth Behnke, Wayne Ko and Wayne Wilson have revised textbooks they have written.

The new Social Studies course, written by Allen Andrews, has been published by O.L.A. Rosemary Meyer edited From Cambie to Clark, an anthology of student writing from the urban geography class. Charles Mayer edited Between the Sheets, Volume Two, an anthology of student writing from the Humanities Department's English classes.

A spelling course was developed cooperatively between the Basic Education and Business Education Departments, thanks to the efforts of Cathy Tolsma and Michael Szasz. Pat Kennedy and Don Richardson designed a curriculum to "budge" the needs of ELS and Basic Education Students.

Penny Penn, who worked with Betsy McDonald on the old campus, offered a three-week Career Planning course for women. Doug Buck is instructor



to the restored BEST program, Russell Porter works off campus with teenager "dropouts". Lynda Stewart instructs the multi-level literacy class at the First United Church, east side.

The Christmas edition of Impress, the newsletter written and edited by Basic Education students, will be out for the opening of the Basic Education Literacy Center. A party December 16 will officially open the Center. BTSD faculty and staff will officially cater a Christmas party for students and children December 22.

Maria Wang is on holiday in Taiwan. Her Christmas decorating is missed. Ted Hougham and Lynn Ann Booker are working at Arctic College: Ted in Snowdrift, Lynn Ann in Hay River. Alice Nelson, working for Northern Lights College, is in Chetwynd, B.C.

Wayne Bottlinger and Maria Binn will be with us this festive season and enjoying early retirement next.

Betty Nobel will be indulging in a lot of "Arctic delight" this Christmas holiday. Betty has not invented a new drink, the Visually Impaired program has acquired a new laptop computer with speech.

A V.I. student, Abebe Teklu, is hoping to have a poem published in the ABE Anthology. Margaret Nelson is VCC/Douglas/Capilano Colleges' representative on the committee to produce an anthology of student writing.

KEC is well represented in Provincial ABE Articulation activities:

Barbara Ash, Ron Meyers: Social Studies Working Committee
 Barbara Little, Ron Russell: English Working Committee
 Peter Lear: Math Working Committee
 Jean Cockell, Chair: Math Working Committee
 Joyce Jarrett, Linda Rapson: Science Working Committee
 Frank Fornelli: Computer Science Working Committee
 Mary Waddington, Chair: Steering Committee
 Starr Owen, KEC representative: Steering Committee

1989 is already shaping up as an active exciting year. KEC's ABEers will complete projects in progress, initiate new ones and continue to be leading participants in conferences, curriculum projects and articulation activities.

Starr Owen



Humbug From Hillman

We hope that the following discovered by Dick Kiefer (author unknown) will give you a couple of ho, ho, ho's - at least, a ho.

'Twas the night to make crystals and all through the hood,
Compounds were reacting, I'd hoped that they would.
The hood door I'd closed with the greatest of care
To keep noxious odors from fouling the air.
The reflux condenser was hooked to the tap,
And the high vacuum pump had a freshly filled trap.
I patiently waited to finish my task,
While chips merrily danced in the flask.
Then from the pump arose such a clatter
That I sprang from my chair to see what was the matter.
Away to the fume hood! Up with the door!
And half of my product foamed out on the floor.
Then what to my watering eyes should appear,
But a viscous black oil which had once been so clear.
I turned the pump off in a terrible rush,
And the oil that sucked back filled the line up with mush.
The ether oiled out of the flask with a splash,
And hitting the mantle went poof with a flash.
My nose turned quite ruddy, my eyebrows went bare,
The blast had singed off nearly half of my hair.
I shut the hood door with a violent wrench,
As acid ate holes in the floor and the bench.
I flushed it with water, and to my dismay,
Found sodium hydroxide had spilled in the fray.
And e'er the fire had got way out of hand,
I managed to quench it with buckets of sand.
With aqueous base I diluted the crud,
Then shoveled up seven big buckets of mud.
I extracted the slurry again and again
With ether and then with dichloromethane.
Chromatographic techniques were applied
Several times 'til the product had been purified.
I finally viewed with a satisfied smile,
One-half a gram in a shiny new vial.
I mailed the yield report to my boss,
Ninety percent (allowing for loss).
"Good work," said the boss in the answering mail,
"Use same conditions on preparative scale."



PREPARING CHRISTMAS DINNER IN THE E.S.L./INSTITUTIONAL AIDE CLASS

By the second month the class has become a unit. The daily intimacies of classroom demands has bonded students, their families, here and far away (Vietnam, China, Nicaragua, El Salvador, Afghanistan) and teachers together. Sharing Christmas dinner seems only natural.

Energetic preparation involved all as strange new foods, language and customs are tackled. Gingerbread is made for the children and pastry is rolled for the mince pies. the turkeys are stuffed and cranberries cooked. Mashed potatoes, brussel sprouts, turnips, gravy and Christmas pudding are prepared.

Delicious aromas fill the room. The rain beats on the windows but the warmth inside allows bundled students to shed layers of sweaters they wear year round.

Much laughter is heard as the room is decorated. Red and green tablecloth are accented with boughs and candles. The pine cones are a surprise. Their treasure of nourishment for nature and small creatures becomes symbolic and each student tenderly takes one home. Beautiful calligraphy adorns the blackboards and place cards.

Dinner talk recalling past celebrations, homelands and beliefs end with plans for the future in this new land. As gifts are exchanged it is clear that the hope for a better life is the best Christmas present of all.

Everyone joins in the cleanup and the old classroom emerges intact. There are leftovers, enough for everyone. There will be no empty stomachs tonight.

The students reluctantly drift away amidst repeated Christmas greetings. The joy their faces reveal is silent testimony to the message of Christmas .

Nadine Johnson and Joan Cawsey

Wishing you a Christmas
filled with
delightful surprises.



Student Recipes

SWEET BREADS (PORTUGUESE)

Ingredients:

2 pounds flour
2 cups white sugar
6 eggs
grated rind of one lemon
1/2 pound margarine
1/2 envelope yeast
1/4 cup warm water

Mix eggs with sugar and margarine and beat very well. Dissolve yeast in warm water. Wait until it is all dissolved, then add to the eggs and sugar mixture. Add all the other ingredients and mix very well. Let mixture rise for about two hours. Then bake in the oven at 350 degrees for twenty minutes.



JARMALE (SOUR CABBAGE ROLLS) (ROMANIA):

Ingredients:

sour cabbage leaves
2 pounds minced beef and pork
1 large onion, chopped
1 cup rice, uncooked
chopped parsley
1/2 pound raw bacon, chopped
1 cup tomato sauce
salt and pepper, to taste

Mix minced meat, onion, rice, bacon, tomato sauce, chopped parsley and salt and pepper. Put a small amount, rolled into a ball, into each sauerkraut or sour cabbage leaf. Roll leaf to cover meat completely and to form cabbage roll into small "log" shape. Place, edge down, in a shallow greased baking dish. Do this with all the meat, until it is used up. Put a little water in the dish, and put the dish in the oven at 100 degrees Celsius for 1 1/2 hours.



RICE CAKE (Korea)

1. Buy rice at a Korean store.
2. Wash rice and soak it overnight. Pound it to a powder.
3. Mix some sugar, salt and raisins into the rice.

Rice	800 gm.
Salt	5 gm.
Raisins	50 gm.
Sugar	15 gm.
Colour	Pink, Blue, Orange (food colouring)

4. Put mixed rice flour in layers into an earthenware steamer. Add food colouring into each layer of rice flour mixture.
5. Steam the above for 30 minutes. (You do not need any water-if you use an earthenware steamer.)



SUSHI (VINEGARED FISH AND RICE) (JAPAN)

Ingredients:

900 grams rice
 fresh fish or seafood, such as
 tuna
 eel
 mackerel
 octopus
 cuttlefish
 scallops
 shrimp
 sea urchin (paste)
 salmon roe
 90 cc. vinegar
 60 to 70 grams sugar
 20 to 25 grams salt
 horseradish

Add salt to water and boil the rice. When done, drain the rice and mix the sugar and vinegar. Add the sugar and vinegar mixture to the rice, stirring and blowing on the rice to cool it. Let the rice cool a bit, then hand-roll it into small long rectangles. Carefully pat some horseradish onto each rectangle. Then place a small piece of fish or seafood on top, and roll; press this in.

SAKE (RICE WINE: Traditional Japanese Drink)

Pour the sake into an earthenware sake bottle. Set the sake bottle in hot water for two to three minutes, to warm the sake. Sake should be drunk as tepid as tepid water.

RAW POTATO DUMPLINGS (POLAND)

Ingredients:

Stuffing: 2 tablespoons fat
 1 small onion
 1 pound meat, not lean
 marjoram, salt and pepper to taste
 Dough: 10 medium raw potatoes
 3 large cooked potatoes
 salt to taste

Prepare stuffing: Chop onion finely and fry in fat until light brown. Chop or mince meat and mix with onions and seasonings. Cook until lightly browned. Prepare dough: Grate the raw potatoes finely. Pour the potato juice off carefully. Save the sediment, which is potato starch, and add to the grated potatoes. Add the mashed and cooked potatoes and salt. Mix well. Form oval cakes out of the dough, add about a tablespoon of stuffing, and cover with more dough. Press the edges firmly and roll to the size of a large, oval nut. Dumplings made with raw potatoes take a long time to cook; therefore, it is better to make small pieces.

Bring salted water to a boil. Add dumplings and cook slowly. Before draining, take out one dumpling and cut it to test if dumplings are ready. Take out with a draining spoon or food strainer. Serve sprinkled with rendered fat. The dumplings may also be put into the oven after sprinkling with the fat. Dry them slightly so that their surface will be evenly browned.



ALMOND CAKE (ITALY)Ingredients:

300 grams of almonds
 325 grams of sugar
 100 grams of flour
 6 eggs, separated
 liquor, such as brandy
 pinch of cinnamon
 pinch of baking powder

Beat the egg whites until they are very stiff. Add the sugar and the yolks. Beat for a few minutes more and add the flour and the cinnamon. Mix well. Now add the almonds and baking powder and enough brandy to moisten. Bake at 350 degrees for one hour.

STEAMED FISH (CHINA)

Clean the fish. Remove the insides and wash thoroughly. Rub fish inside and out with a little salt. Place it on a plate. Pour boiling water to about two inches deep, into a wok. Put two chopsticks on the bottom of the wok, so that the fish and plate can sit steadily above the boiling water. Put the fish and plate on the chopsticks and steam the fish for seven to ten minutes. Take the fish out, and put it on a clean plate. Empty and clean the wok, then heat a little oil in it. Chop some green onions and slice a bit of ginger. Lightly brown these in the wok. Then pour them over the steamed fish and serve at once.

RENDANG (Indonesia)Ingredients:

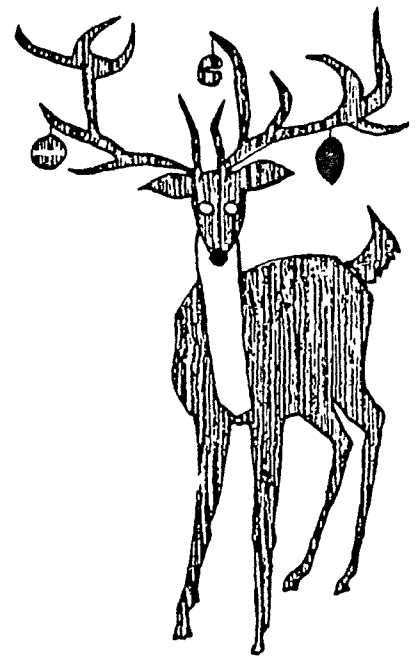
(I)	3	tbs.	oil	(II)	2	lbs.	beef
	5	cloves	shallots		1½	Tbsp.	tumeric
	4	cloves	garlic		1	Tbsp.	galangal
	1	tsp	terasi (buy in		2	Tbsp.	chili powder
			Chinatown)		2	cups	coconut milk
					1	cup	water

Directions:

1. Cut the beef into 4 cm. squares in length and 2 cm. thick.
2. Peel shallots and garlic and then crush them with terasi.

Method:-

1. Put oil into a wok and heat for a while.
2. Add shallots and garlic and put (II) ingredients. Stir, then add the beef and all the other ingredients.
3. Cover and cook over medium heat for 1½ hours, stirring occasionally so that the mixture does not stick.
4. Serve with boiled rice.



King Edward Catables

Cheryl Silver's Shrimp Dip

1 cup mayonnaise
1/2 cup ketchup
few minced onion
1 tsp. Worcestershire sauce
A couple drops tabasco

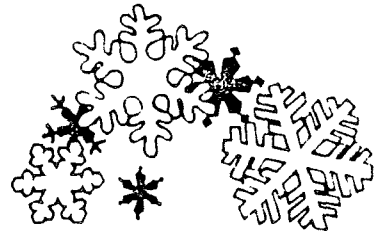
Mix all ingredients together and add shrimp.

Vi McKinnon's Quick Cheese Appetizers

Fast and easy for unexpected guests.

2 tbsps. butter
2 tbsps. cheese
(Cheddar or Blue Cheese)
1 pkg. refrigerated biscuits

Preheat oven to 450 D. Melt butter and add cheese stirring until smooth. Cut uncooked biscuits into quarters and place in pan touching together. Pour cheese mixture over top and bake approximately 10 minutes or until browned.



Myrna Redman's Salmon Pate

1 tin (7-1/2 oz.) Red Sockeye Salmon
1 tbsp. lemon juice
2 tbsps. Hellman's Mayonnaise
1/2 cup of butter



Mix the sockeye salmon with the lemon juice and mayonnaise. (Discard the bones from the salmon but include the salmon juice for flavour.) Melt 1/2 cup of butter (do not substitute margarine) in a small pan on top of the stove. Pour the melted butter into the salmon mixture. Mix. Put into a blender and blend until smooth. Pour into a serving dish and refrigerate (for at least two hours before serving). Can be frozen if desired.



BUCKWHEAT CRÊPES WITH ORANGES:

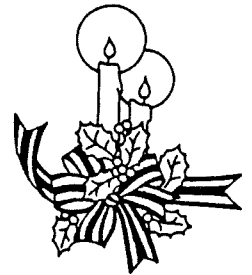
(One orange has 100 % of the vitamin C required daily)

1 large egg	Vegetable cooking spray (PAM)
1/2 cup low-fat Milk	3/4 cup orange juice, approx.
2 tablespoons buckwheat flour	2 tablespoons Honey
4 Navel Oranges	2 tablespoons Cointreau.

Process the egg, milk and flour in a food processor or blender until smooth. Transfer the batter to a bowl, cover and refrigerate 1 hour. Meanwhile, using a vegetable peeler, strip the coloured peel from 1 orange and cut into enough thin strips to measure 2 tbsps.; set aside. Working over a bowl to catch the juice, peel and section all 4 oranges, removing the membranes; set aside.

Spray a non-stick crêpe pan with cooking spray, then heat it over med. heat. Stir the batter, then spoon 2 tablespoons of batter into the pan and swirl to cover bottom of pan evenly. Cook @ 1 min. turn and cook 15 seconds. Transfer crêpe to platter. Make 5 more.

Pour juice from the oranges into a measuring cup, and add enough additional orange juice to measure 1 cup. Combine the juice, Honey and Cointreau in small non-stick pan; boil over high heat. Cook stirring occasionally, 10 min, or until syrup is reduce to 1/4 cup. Add the oranges and cook 2 minutes, or until heated through. Lay each crêpe brown side down, spoon some oranges and syrop on top and fold the crêpe over the filling. Garnish with strips of Orange peel.

Fanny Yip's Mom's Spareribs

2-1/2 lbs. spareribs
 1-1/2 tsp. dry chicken boullion soup (or cube)
 1 tbsp. white med. wine
 2 tbsp. dark soy sauce
 1 tsp. salt
 1 tsp. white sugar (plus 1/2 tsp. salt - optional*)
 2 pieces of brown cane sugar
 (you could substitute dark brn. sugar)
 1/2 cup white vinegar
 1 piece star anise (Chinese spice) optional
 1 cup water.

Method:

Slightly brown both sides of spareribs. Add wine and 1 cup of water gradually. Add chicken boullion soup, star anise, soy sauce, salt & sugar; boil and then turn to low heat. Cook for 30 to 45 minutes.

Cut spareribs into 1" to 1-1/2" pieces. Heat wok, pour in vinegar, 2 pieces of cane sugar & 1/2 tsp. salt (optional*). Turn to med. heat and cook until mixture is sticky, then add spareribs and mix well.



Paula Rogers Sweet & Sour Meat BallsINGREDIENTS (Meat Balls)

Ground Beef	1/2 lb.
Minced Pork	1/2 lb.
Waterchest nut	1/4 cup chopped fine
M.S.G. (optional)	1/4 tsp.
Sugar	1 tsp.
Light Soy Sauce	3 tps.
Pepper	dash
Onion	1 small chopped fine
Cornstarch	2 tbsps.

In bowl, mix ground beef, pork with waterchest nut, onions, pepper, sugar, light soy sauce, starch and M.S.G. Knead the mixture for 2 minutes to ensure proper marination. Roll approx. 2 tps. of mixture into balls. Deep fry in oil for 5 minutes. Put aside.

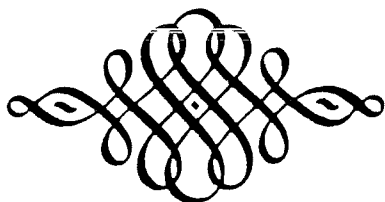
INGREDIENTS (Sauce)

White vinegar	1/3 cup
White sugar	3/4 cup
Tomato paste	1/2 small can
Cornstarch	1 tbsps.
Water	1 cup
Pineapple	1 cup (chunks)
Green pepper	1 (cut into small squares)
Carrot	1 (skinned and thinly sliced)
Red pepper (optional)	1 (cut into small squares)
tabasco sauce (optional)	1/4 tsp.

Using a wok (or large pan), cook the mixture of water, vinegar, sugar, tomato paste, and starch. Keep stirring while cooking. When the mixture is boiling, add meat balls, pineapples, green pepper, red pepper, carrots and if you want tabasco. Boil for another minute and serve hot.

Angela Abbinante's Surprise Spread

8 oz. (250 g.)	cream cheese
1/2 c. (125 ml.)	sour cream
1/4 c. (50 ml.)	mayonnaise
3-4 oz. (3-113 g.)	can of shrimp
(small or broken shrimp, rinsed & drained)	
1 c. (250 ml.)	seafood cocktail sauce
2 c. (500 ml.)	shredded mozzarella cheese
1	green pepper, chopped
3	green onions, chopped
1	tomato, diced



Mix first 3 ingredients together. Spread over 12 inch pizza pan. Scatter shrimp over cheese mixture. Add layers of seafood sauce, mozzarella cheese, green pepper, onions and tomato. Cover and chill until ready to serve.

Supply assorted crackers and spoons for spreading. Toast cups are great.

Eleanor Wilmot's Spinach Salad

- 1 lb. fresh spinach
- 1/4 lb. fresh sliced mushrooms
- 4 strips bacon, crisply cooked and crumbled
- 2 hard boiled sliced eggs

Dressing:

- 3 tbsps. white wine vinegar
- 2 tps. Dijon-style mustard
- 1 tsp. salt
- Freshly ground black pepper
- 1 tbsps. grated onion
- 1/2 cup salad oil

Trim and wash spinach. Dry thoroughly. For dressing, combine all ingredients in a jar with a lid and shake until well blended. Shred spinach into salad bowl. Top with mushrooms and bacon and eggs. Add just enough dressing to coat leaves. Makes 6 to 8 servings.

Barbara Breen's Nanaimo Bar

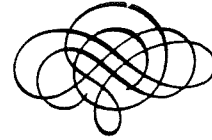
- 1 cup butter
- 5 tbsps. cocoa
- 1 cup coconut (fine)
- 1/2 cup chopped walnuts
- 2 cups graham wafer crumbs
- 5 tbsps. white sugar
- 1/2 tsp. vanilla
- 1 egg

Place softened butter, sugar, cocoa, vanilla and egg in bowl. Set bowl in pan of boiling water. Stir until butter is melted and mixture is the consistency of custard. Mix together wafer crumbs, coconut and nuts. Add to cocoa mixture. Press into ungreased 9"x9" pan. Chill above mixture while making next layer.

Cream 1/4 cup butter. Combine 3 tbsps. milk, 2 tbsps. custard (vanilla pudding powder) and add to butter. Mix in 2 cups icing sugar. Spread over above base and allow to set.

Cover with 4 squares melted semi-sweet chocolate mixed with 1 tbsps. butter. Chill. Cut into squares.

Absolutely delicious!

Gillian Akin's Antipasto

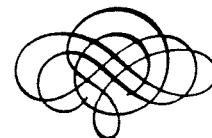
- 3 tins solid tuna and oil (in chunks)
- 1 bottle Chili Sauce
- 1 bottle Ketchup (not quite 1 large bottle)
- 1 tbsps. Worcestershire sauce
- 1/2 tbsps. lemon juice
- 1 dash Horseradish (regular)
- 1 bottle Gherkin pickles, cut in chunks
- 1 bottle stuffed olives, cut in half
- 1 jar tiny pickled onions, cut up
- 1 jar pickled cauliflower, cut in pieces
- 2 cans button mushrooms, cut in half

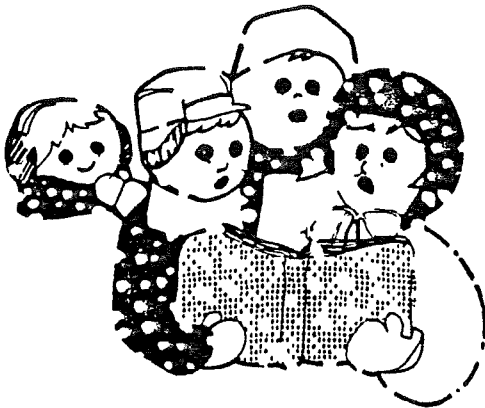
Mix and enjoy!

Gillian's Tipsy Punch

- 1 - 26 oz. bottle of vodka or gin
- 1 large bottle bitter lemon
- 2 large bottles Ginger Ale
- 1 large can of Frozen Pink Lemonade

Mix and enjoy!





Shirley Girvan's Poppy Seed Dressing

- 1 cup sugar
- 2/3 cups apple cider vinegar
- 2 cups salad oil
- 2 tsp. salt
- 1 large tsp. poppy seeds
- 2 heaping tsps. prepared mustard
- 3 tbsp. chopped onions

Mix in blender until well blended. Keep in fridge.



Margaret Furiak's Spritz (Sugar) Cookies

- 1-1/2 cups butter
- 1 cup granulated sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 tsp. almond extract
- 4 cups sifted all-purpose flour
- 1 tsp. baking powder
- coloured sugar

Thoroughly cream butter and sugar. Add egg, vanilla and almond extract; beat well. Sift together flour and baking powder; add gradually to creamed mixture; mixing to a smooth dough. Do not chill.

Force dough through cookie press on to ungreased cookie sheet. Sprinkle with coloured sugar, if desired.

Bake in hot oven (400 degrees) about 7 to 8 minutes. Cool on rack. Yield: 5 dozen.

Joan Rippel's Sugar Plums

- 1 tin sweetened condensed milk
- (few drops of food coloring)
- 3 pkgs. jello (either strawberry, orange or lime)
- 1-1/2 cups desiccated coconut
- 1 cup fine vanilla/tea biscuit wafer crumbs
- whole cloves

Mix milk, 2 pkgs. jello, coconut and crumbs into 1" balls and roll in 1 pkg. of jello. Press whole cloves to decorate the tops. Refrigerate.

Makes approximately 4 dozen.

Delightful for Christmas!

Notes From All Over

A REMINDER FROM THE CURRICULUM DEVELOPMENT COMMITTEE

The deadline for the Special Adjudication of Curriculum Development Project Proposals is 1988 December 20. Please keep in mind that the total funds available for this adjudication are \$10,000. All applicants are strongly urged to familiarize themselves with the "Policy and Procedures" concerning Curriculum Development, as those submissions which do not conform to the established guidelines cannot be considered by the Committee. In order to facilitate the process of making submissions, the Committee has made available for consultation in the Professional development Library samples of successful applications.

Paul Kelley

BOOKSTORE NEWS

From now until Christmas, all Christmas cards, Christmas gift wrap and Christmas bows are 20% off marked price. Our offer of free gift wrapping and one free Christmas card of your choice still applies to all stuffed animals and crested mugs.

Hours: December 19-23, inclusive, 8:30 to 5:00 p.m.; December 16 - 8:30 to 3:00 p.m.; January 3-5, 8:30 to 8:00 p.m.; and January 9-12, 8:30 to 8:00 p.m.

Book Buy Back - One Day Only: Please remind your students our book buy back will be held: Tuesday, December 20, 9:00 to 3:00 p.m. only.

Karen Kelly

A VERY SPECIAL THANK YOU

On December 08, I was treated to a wonderful feast at the Kam Yeun Restaurant on East Hastings. Many thanks to all the wonderful ladies who picked up the "tab".

And, a HUGE thank you to everyone who contributed to my farewell gifts, both Donna (an exquisite and perfect choice) and Miss November (not quite bone china!) have adjusted well to life in the West End.

I have very fond memories of great times with great KEC friends, and look forward to getting together with you all from time to time in the months and years ahead. Thank you everybody for your kind wishes and your generosity.

Keith Oberding



KEC LIBRARY NEWS

Recently, the Library has been receiving a number of new titles from the Professional Development (P.D.) Library Collection. Here are some examples:

Age in Second Language Acquisition
 Challenges of Retrenchment
 The Content of Language Teaching
 English and French as Second Languages in Canadian Teacher-Education Institutions
 Images and Options in the Language Classroom
 An Introduction to Computer-Assisted Language Teaching
 An Introduction to Sociolinguistics
 A Legacy of Learners: The Sullivan Report
 Second Language Acquisitions
 The Study of Language
 Synthesis in SL Teaching

We have received a number of new videos in the Library that instructors may wish to preview and book for the new semester. They are:

The Final Chapter - on atomic warfare
 English Literature Series - Chaucer's World
 - Love Conquers All
 - The Woe that is in Marriage
 - Pardoner's Secret
 Discussion in Bioethics Series - Critical Choice
 - If You Want a Girl Like Me
 - a Chronic Problem
 - The Courage of One's Convictions
 - Who Should Decide

Please contact Amanda Palacios at local 435 for more information. And just a reminder about Library hours: Friday, December 16 - 8:30 - 3:00 p.m.; Monday to Friday, December 19-23, 8:30 - 5:00 p.m.

Between December 19-23, the Library will remain open providing study space and general resources to students. However, there will be no reference or circulation services for students during this week. Faculty and staff will have access to circulation and film booking services upon request. A happy and safe holiday season to all!

Aphrodite Harris



ADMINISTRATION: THE WEEK BEFORE CHRISTMAS

Please note that during the week of December 19-23, the Administrators on duty will be Mr. Gerry Sylvester, Mrs. Shirley Girvan and Mrs. Dorothy Moutter.

Lawrence Fast

SEARCH FOR CHRISTMAS HOSTS

This is to all you globe trotters and travellers who have roamed and rambled around faraway places: remember how good it felt when you struck it lucky and one of the "natives" of the country you were in took you to his/her house and made you feel "at home", maybe even fed you something exotic!!!! Well, now is your opportunity to make someone feel just a special: you can invite an international student for Christmas Dinner. It is only an afternoon for you, but it can make a world of a difference for a new student who does not know anyone in Vancouver.

If you are interested in inviting an international student, please call Florence (local 233) or Barbara 546 (9:00-12:00 p.m.).

Barbara Forster-Rickard



RECALL

Please destroy the October and December 1988 KEC Telephone Directories. Inadvertently several faculty members home phone numbers were listed. As soon as possible a new Directory will be circulated.

My apologies for the error and the inconvenience.

Dorothy Moutter

MORE LIBRARY NEWS: NEW BOOKS

Here are a few more titles just in time for your academic and recreational reading pleasure over Christmas:

Coast-to-Coast Reader - a collection of articles from the popular Westcoast Reader
 Canada Today - Second Edition
 Family Therapy in Clinical Practice
 The Complete Hypercard Handbook
 One Woman's War: A Canadian Reporter with the Free French
 Readings in Black American Music
 An anthology of Early Renaissance Music
 Company's Coming: Soups and Sandwiches
 Magnificent Muffins Cookbook
 The Suspect - acclaimed Sunshine Coast Author L.R. Wright's subtle and intriguing mystery: a good read during the holidays
 Winning the Second Battle: Canadian Veterans and the Return to civilian Life, 1915-1930
 Consider the Issues: Developing listening and Critical Thinking Skills - topical and controversial issues for intermediate and advanced ESL students; texts and cassettes
 Second Nature: The Animal Rights Controversy
 Sharing in the Kitchen: A Cookbook for single Parents and Children
 Stephen King, the Art of Darkness - all about the wizard's life and career
 Something I've Been Meaning to Tell You - thirteen stories by Alice Munro
 Martin's Annual Criminal Code, 1989 - a reference text
 Motivation and Teaching: A Practical Guide

Aphrodite Harris



1846

1847

1848