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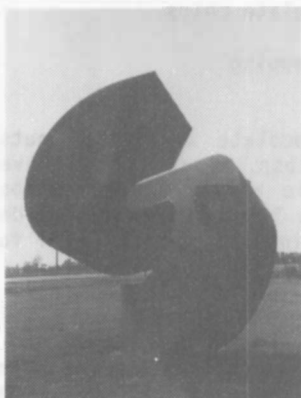
April 8, 1985

PUBLISHED.....Dr. Mwalimu D. R. Burgest (CHP), a book, "Social Casework Intervention With People of Color," accepted for publication by the University Press of America and scheduled for release in June; also, co-author with Mary Goosby of an article in the March issue of the "Journal of Black Studies".....**Martin Treon (CHP)**, a paper, "Organismic Communicology: A Final Prologue—Anti-mirror, Inversive Visions, and Savage Dreams," accepted for the Spring 1985 issue of "Papers in Linguistics: International Journal of Human Communication".....**Dr. Judith Cooney (CE)**, an article, "An Ethical Approach to Teacher Referral of Children in Individual Counseling," in the February issue of "Elementary School Guidance and Counseling Journal."

CLASS GIVES TIPS ON REAL ESTATE TAX SHELTERS-- The Taxes II class will make a presentation Apr. 10 on real estate tax shelters, how they work and how to evaluate them. The hour-long session, open to university staff, is in room C3302 and begins at 4:30 p.m. Dr. Paul R. O'Brien, CBPA, professor of accounting, is sponsoring the presentation.

TOUR NATHAN MANILOW SCULPTURE PARK--A guided tour of Governors State's internationally known Nathan Manilow Sculpture Park is conducted on the third Thursday of each month by Daiva Gogola, an art history graduate student at the university. The park is one of three in the United States which contain an environmental synthesis of nature and art. The twenty-one works identified variously as monumental, architectural, site specific and environmental sculptures, are by artists whose names read like a who's who of contemporary sculptors: Mark di Suvero, John Henry, Richard Hunt, Charles Ginnever, Jene Highstein, Joel Shapiro and Bruce Nauman. The permanent collection contains 16 works by living American artists. Five of the displayed pieces have been loaned to the park.

"Spiral" by Australian Clement Meadmore is sited at the main entrance to the university. It was commissioned by the Montgomery Ward Foundation as a gift for the Art Institute of Chicago. "Spiral" is currently on loan from the Art Institute.



"Spiral"

Robert O. Jaynes, UR, estimates that the complete tour is somewhat more than a prairie mile walk and advises participants to wear comfortable shoes. He adds that the tours are open to the public and cameras are welcome.

Each tour group meets at the information booth near the university's main entrance, leaves at 12:15 p.m., and returns about 1:15 p.m. The next tour is scheduled for Apr. 18. In case of bad weather a narrated slide presentation is given.

CONGRATULATIONS TO THE APRIL EMPLOYEE OF THE MONTH-- Margo Ellman, ASR, received the university's civil service employee of the month award. Margo said that she loves the student contact which is involved in her job as receptionist. Many students appreciate Margo's willingness to listen to their problems, complaints, and hopes. "It's great that the students that I care so much about cared enough about me to nominate me, and I thank them," she replied when asked how she feels about getting the award.



Margo Ellman

Margo has been with the university since 1977. She worked in the library before coming to Admissions as a Secretary III Transcribing.

Margo, husband Larry and their three children Blythe, 21, Lee, 20, and Eric, 15, were quite excited to hear the good news.

Margo is looking forward to her annual trip to California with a side trip to Las Vegas. There goes the award money!

"FIRST STEPS" NEXT WEEK--"First Steps," the CBS movie filmed at Governors State University last year, will be shown in Engbretson Hall on Tuesday, April 16, from 3-5 p.m. If you missed it when it was televised nationally on Mar. 19, or just want to see it again, this is your chance. See yourself or your friends, and see how beautiful GSU looked on National TV. Join President Goodman-Malamuth. He is bringing the popcorn.

VETERANS OF INNOVATION -- These staff members celebrate five years or more of employment in April.

1972	
Cathy Taylor, PO	4-14
Burt Collins, SD	4-17
Timothy Arr, BO	4-24
1973	
Karl Harrison, DPS	4-01
1974	
David Suddick, SO	4-01
John Fahey, PPO	4-01
1975	
Tom Byrne, PPO	4-01
Delores Baker, BOG	4-15
1976	
Jeanette Laird, UL	4-01
1977	
Kathryn Norman, UL	4-05
1978	
Rosina Mascolo, DPS	4-11
Barbara Mosley, CAS	4-17
1979	
Irwin Miller, CHP	4-01
Angeline Gineris, PPO	4-03

GSU FAMILY FAVORITE RECIPES--The response to our invitation to submit favorite recipes resulted in mouth-watering reading. Here are some culinary delights taste-tested by the Governors State University community.

Dried Beef Spread -- An appetizer contributed by **Barbara Flowers (PROV)**.

- 1 large pkg. cream cheese
- 1 pkg. dried beef (snip with scissors)
- 3 slices finely chopped onion
- 1 Tbsp. finely chopped green pepper
- 1 Tbsp. vinegar
- 2 Tbsp. cream
- 2 Tbsp. mayonnaise

Directions: Add vinegar to onion and green pepper and let stand for five minutes. In another bowl, mix mayonnaise, cream, dried beef and cream cheese. Mix all ingredients together. Spread on party rye bread. Preparation time is about 15 min.

The Best Cheesecake West of the Catskills--Contributed by **Jay Boersma (CAS)**.

- Butter Cookie Crust:
- 1/2 cup soft butter
 - 1/2 cup flour
 - 4 Tbsp. sugar

Combine ingredients and press into a lightly greased springform pan. Bake at 350 degrees for 10 to 12 min.

- Filling:
- 2 lbs. cream cheese
 - 1-1/4 cups sugar
 - 1 tsp. fresh lemon juice
 - 4 eggs
 - 1 tsp. vanilla

Directions: Smooth out cream cheese; add sugar gradually. Separate eggs, and mix in yolks, vanilla and lemon. Beat egg whites and fold in. Pour into the pre-baked shell of cookie crust. Bake in 500 degree oven for 20 min. (or until cake is "stiff" when pan is shaken).

Turn off oven and let cake remain in open-door oven for 10 more minutes. Remove and let cool, then refrigerate and serve chilled with a raspberry sauce topping made from 3 packages frozen raspberries which have been softened and put through a sieve or Foley mill.

Chili Dip -- A warm, spicy corn chip dip from **Susan Inman (UR)**.

- 1 lb. ground beef
- 1 lb. Velveeta cheese
- 1 lb. can Hormel chili (preferably without beans)
- 1 pkg. corn chips

Directions: Brown ground beef in skillet and drain. Add cheese and chili. Leave on low heat, stirring occasionally until cheese is melted. Place mixture in a crock pot to keep warm. Serve with taco chips.

Mexican Pizza -- A party snack serving twenty or thirty guests depending upon appetites, according to **David Weinberger (FA)**.

- 2 cans Mexican style beans
- 1 jar Marie's avocado dressing or 12 oz avocado dip
- 1 pt. sour cream
- 1 pkg. taco seasoning
- 8 oz. cheddar cheese
- 1 or 2 pkgs. tortilla corn chips
- 2 chopped onions
- 2 chopped tomatoes

Directions: Mash beans and fry in oil. Chill all ingredients before layering into a 14 in. pizza pan. Spread beans evenly around pan, followed by layers of avocado dressing, sour cream mixed with taco seasoning, onions, tomatoes, and cheddar cheese.

Serve tortilla corn chips in a bowl, and dip into the chilled and layered "pizza."

Oatmeal Carmelitas -- A delicious Pillsbury Classic Bake-Off winning cookie from the kitchen of **Judy Reitsma (AP)**.

- Crust:
- 2 cups flour
 - 2 cups quick-cooking rolled oats
 - 1-1/2 cups firmly packed brown sugar
 - 1 tsp. soda
 - 1/2 tsp. salt
 - 1-1/4 cups softened margarine or butter

Heat oven to 350 degrees. Grease 13 x 9 in. pan. Lightly spoon flour into measuring cup; level off. In large bowl, blend all crust ingredients until crumbly. Press half of crumbs, about 3 cups, into prepared pan. (Reserve remaining crumbs for topping. Bake at 350 for ten min. and briefly remove from oven.

- Filling:
- 6 oz. pkg. semi-sweet chocolate chips
 - 1/2 cup chopped nuts
 - 12 oz. caramel ice cream topping
 - 3 Tbsp. flour

Sprinkle hot crust with chocolate chips and nuts. Blend caramel topping and 3 tbsp. flour; drizzle over chocolate and nuts. Sprinkle with reserved crumbs. Return to oven and bake 18 to 22 min. or until golden brown. Cool completely; cut into 36 bars. (Chill for easier cutting).

* * *

CONGRATULATIONS.....LaVerne Bennett, REG, on the birth of granddaughter, Lauren Margaret, born Mar. 20. LaVerne's son Bill and wife Cheryl are the happy parents.