

The Wild Hog in the Woods is a cooperatively-run coffeehouse which features a variety of acoustic music, folk arts, and folklore; and sponsors barn dances and folk music festivals. Open Thursday and Friday at 8 pm at 604 University Avenue. Regular admission 50¢, Special Events a bit higher. Refreshments are available.

### DECEMBER SCHEDULE

December 6 8:30 Pam Mansfield--Trad Folk
10:00 Becca Pulliam & Dimitra Shivers--Cont.

7 Bill Cox--Trad & Cont folk

13 7:30 Children's program--songs, dance, clown 10:00 Oh Gosh String Band--Old timey

14 John Villemonte--Cont folk

20 TBA

21 TBA

The Wild Hog in the Woods will be closed over the holidays

The Wild Hog in the Woods Coffeehouse P. O. Box 1004 Madison, WI 53701 Editor: Agnes Bennett Solo Acoustic Guitarists, Daniel Hecht and Alex DeGrassi will appear in concert Sunday, Dec. 9, at 8:00 pm in the Great Hall of the Memorial Union. Both are members of a contemporary American guitar "school" pioneered by John Fahey and Leo Kotke, but each has taken steel-stringed guitar playing in new directions. The artists will discuss their music in a workshop Sunday afternoon at 2 pm. Check "Today in the Union" for the specific room.

Coasts. He has released two albums of his own compositions: Guitar, 1973

and Fireheart/Fireriver, 1977.

Alex DeGrassi has also released two albums, Turning:Turning Back, 1978 and a new one, Slow Circle, both on Windham Hill Records. DeGrassi lives

their musical backgrounds. Hecht's skill as a lute player led him to a thirty-two concert sweep through Germany.

whatever form seems appropriate." The resulting melodies seem accessible to even the first-time listener.

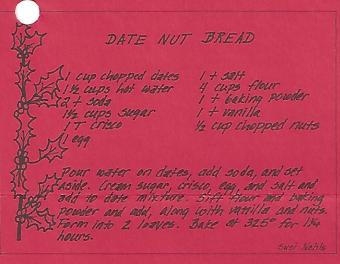
present their music in a pleasant concert setting.

Grease baking sheets lightly, then sprinkle with flour, then tilt and tap lightly to coat fluffy. Clean off beater, remove; lemon rind, water and vinegar into 4 portions. Remove 1

lightly floured pastry cloth. cutter, or make a cardboard pattern to lay on dough and trace onto prepared baking sheet. Bend such as running fighting, etc. cool. Decorate cookies with Confectioner's Icing or Butter on coat and stockings. Use currants, candies and pieces of candied cherries to make eyes, nose, mouth, buttons, etc. Store in metal box with tightfitting cover 1-layer deep. men.

# NEW MEMBERS OF THE COORDINATING COMMITTEE 11-14-79 (3rd election)

1.	Gordy Hinners	838-3012	Permanent connittees
Ų.	Ken Rineer	257-2966	Special EventsDebby, Terry, Gordy
3.	Pete Houser	249-3515	Program (regular) Gordy, Ken
4.	Larry Rungren	257-2966	Sound System Bill Bennett, Kari, Larry
5.	Karen Grede	251-0920	Karen Gogoliek, Matt Leri NewsletterAgnes
6.	Karen Gogolick	241-9469	PublicityTerri
7.	Bill Bennett	835-3560	Food*Coordinating Comm. by turns
8.	Chad Hagen	241-1980	Green LanternPeter
9.	Susi Nehls	238-7542	Barn DanceKen, Kari, Terri
10.	Terri McMurray	249-4327	LegalSusi
11.	Sally Bennett	835-3560	FinancePete
12.	Kari Veblen	764-5874	Folkcraft-Chad, Ken, Debby, Sisi
	High HogJimbo	222-5021	Mailing ListTerri
			Posters, hangingKaren, Chad, Karl



Verick, Peach

Radio--Ken, Pete, Gordy, Larry, Jimbo

Volunteer contacts--Terri, Kari

Equipment lending--Pam, Peter

Posters, making--Debby

\*4 doz/night (ok to do 2 doz cookies and a big sheet cake)



ner.

Birthday Party--It was GREAT: Let's do it again next year. There were little groups all over playing and singing, and a few dancing here and there. At one time there were three groups upstairs, and downstairs a group of musicians were perched on the counters in the kitchen playing blue grass, another bunch in the sound room playing old-timey, and a couple of guys in the stairway playing whistles. There were plenty of the stairway playing whistles. There were plenty of the stairway playing whistles. We had baloons and streamers and appy people. What more could we ask?

## Aunt Margaret's Spice Cake

1 box raisins

Soak the raisins in 2 c tepid water, cook 10 mins and let cool. Mix the dry ingredients. Combine the sugar, eggs, short-

tening in another bowl.

Alternate adding the raisins & the sugar, egg & shortening mixture. Do it a little bit at a time, mixing thoroughly. Add the nuts.

Pour into a tube pan and bake 1 hour at 350°.

l c sugar c boiling water ltsp grated orange rind. packed

Caramelize 1 cup sugar to a rich amber color. (melt sugar by sifting slowly into a heavy skillet. There's a fine line between caramelizing and burning, so be careful. Add boiling water and boil, stirring occasionally until caramel is entirely dissolved).
Add the 2 cups sugar, and milk, stir (236°). Just before candy is done, add orange rind. Remove from heat and cool on a cake rack without further stirring or shaking of pan. bottom of pan comfortably, beat until candy begins to stiffen, then stir in nuts. Drop by teaspoonfuls onto buttered waxed paper. 1 3/4 pounds.

Cookie Dough: 1 c br. sugar, packed tsp gr. lemon rind.

Grease baking sheets. Start oven 10 minutes before baking; set to

moderately hot (400°) Dough: Sift flour, measure, resift 3 times with soda. Put moist brown sugar through coarse sieve. Cream soft butter until shiny, add sugars and cream well. Beat in egg until fluffy, stir in vanilla, then flour and mix until smooth. Cover and preparing Filling.

Filling: Pit dates, if whole, and cut either kind small, dropping into a 1-qt. saucepan. Add water and sugar, stir to a medium-thick paste, from cool to lukewarm, then stir in nuts,

lemon juice and rind.

Lightly flour a pastry cloth and inch rectangle. Now spread Date Fillingcarefully over dough in a uniform-ly thick layer. Begin at wide edge, roll up like jelly roll, using cloth to facilitate rolling. Now wrap roll in waxed paper, then in thin very firm. Remove to cutting board, remove paper, and with a sharr trife, cut into slices about 3/16-inch thick. sheets. Bake about 7 minutes or until a golden brown -- DO NOT OVERBAKE. Remove to cake rack to cool on baking sheets about a minute, then remove to rack. 3 dozen.

Zoce envistmes

Love