


Wild hog in the Woods



December 3, 1979

Volume 2, No. 11

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 Kottke, 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.

Daniel Hecht is a Madison resident between travels to the East and West 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 in Palo Alto, California, where he works as a carpenter when he isn't performing or touring.

Both players include some formal study and many diverse influences in their musical backgrounds. Hecht's skill as a lute player led him to a Carnegie Hall appearance with a Tudor choir. DeGrassi has toured extensively in Europe playing everywhere from London subways to a recent thirty-two concert sweep through Germany.

Hecht explains that his compositions "begin with a feeling and take whatever form seems appropriate." The resulting melodies seem accessible to even the first-time listener.

The folk society is taking a new step by helping these guitarists who pride themselves on innovation rather than adherence to tradition to present their music in a pleasant concert setting.

Mac Robertson



Gingerbread Men

2 3/4 cup flour	3/4 c lt. molasses
1/2 tsp soda	1 egg, beaten
1 tsp ginger	1/2 tsp grated lemon
1/2 tsp cinnamon	rind packed
1 c shortening	1 tsp hot water
1 c brown sugar, packed	

Grease baking sheets lightly, then sprinkle with flour, then tilt and tap lightly to coat with thin film. Start oven ten minutes before baking; set to moderate (350°). Sift flour, measure, resift 4 times with next 3 ingredients. With rotary beater, cream shortening until shiny, add moist sugar in 2 or 3 portions, and cream well. Now beat in molasses and egg until fluffy. Clean off beater, remove; use wooden spoon. Add flour in 2 or 3 portions, mixing until smooth after each, then stir in lemon rind, water and vinegar until well blended. Cover dough and chill until firm. Divide into 4 portions. Remove 1

portion at a time from refrigerator and roll out 1/4 inch thick on a lightly floured pastry cloth. Use snowman or Santa Claus cutter, or make a cardboard pattern to lay on dough and trace around with knife to cut out cookies. Use pancake turner to lift cut-outs from pastry cloth and a spatula to carefully slide onto prepared baking sheet. Bend arms and legs to give action poses such as running fighting, etc. Bake about 20 minutes or until nicely browned. Remove from pan immediately to cake racks to cool. Decorate cookies with Confectioner's Icing or Butter Frosting, making hair, beard, fur on coat and stockings. Use currants, candies and pieces of candied cherries to make eyes, nose, mouth, buttons, etc. Store in metal box with tight-fitting cover 1-layer deep. About 12 six-inch gingerbread men.

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

1. Gordy Hinners	838-3012	<u>Permanent committees</u>
2. Ken Rineer	257-2966	Special Events--Debby, Terry, Gordy
3. Pete Houser	249-3515	Program (regular)--Gordy, Ken
4. Larry Rungren	257-2966	Sound System--Bill Bennett, Kari, Larry, Karen Gogolick, Matt Lerner.
5. Karen Grede	251-0920	Newsletter--Agnes
6. Karen Gogolick	241-9469	Publicity--Terri
7. Bill Bennett	835-3560	Food*--Coordinating Comm. by turns
8. Chad Hagen	241-1980	Green Lantern--Peter
9. Susi Nehls	238-7542	Barn Dance--Ken, Kari, Terri
10. Terri McMurray	249-4327	Legal--Susi
11. Sally Bennett	835-3560	Finance--Pete
12. Kari Veblen	764-5874	Folkcraft--Chad, Ken, Debby, Sisi
High Hog--Jimbo	222-5021	Mailing List--Terri

Posters, hanging--Karen, 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)

DATE NUT BREAD

1 cup chopped dates 1 + salt
1 1/2 cups hot water 4 cups flour
2 + soda 1 + baking powder
1 1/2 cups sugar 1 + vanilla
1 T crisco 1/2 cup chopped nuts
1 egg

Pour water on dates, add soda, and set aside. Cream sugar, crisco, egg, and salt and add to date mixture. Sift flour and baking powder and add, along with vanilla and nuts. Form into 2 loaves. Bake at 325° for 1 1/4 hours.

Susi Nehls

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 cakes in a wide variety and ice cream. We had balloons and streamers and happy people. What more could we ask?



Aunt Margaret's Spice Cake

1 box raisins 3 c flour
 3 eggs 1/2 tsp cloves
 1 1/2 c sugar 1/2 tsp allspice
 1 c shortening 1 tsp cinnamon
 2 tsps bkg soda
 1/2 c walnuts or pecans
 Soak the raisins in 2 c tepid water, cook 10 mins and let cool.
 Mix the dry ingredients.
 Combine the sugar, eggs, shortening in another bowl.

Alternate adding the raisins & water and the dry ingredients to 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°. Debbie Kmetz

Mexican Orange Candy

1 c sugar 1 c evaporated milk
 1/4 c boiling water 1 tsp grated orange
 2 c sugar rind, packed
 1 cup chopped nuts

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 well and cook to soft ball stage (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. When cool enough to hold hand on 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.
 Agnes

Date Pinwheels

Cookie Dough:	Date Filling
1 1/4 c all purpose flour	1/2 lb dates
1/4 tsp soda	1/3 c water
1/4 c br. sugar, packed	1/4 c sugar
1/4 c butter	1/2 c fine-cut nuts
1/4 c granulated sugar	2 tsps lemon ju.
	1/2 tsp gr. lemon rind.
1 egg	
1/2 tsp vanilla	

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 place dough in refrigerator while preparing Filling.

Filling: Pit dates, if whole, and cut either kind small, dropping into a 1-qt. saucepan. Add water and sugar, place over moderate heat and cook and stir to a medium-thick paste, from 3 to 4 minutes. Remove from heat; cool to lukewarm, then stir in nuts, lemon juice and rind.

Lightly flour a pastry cloth and roll cookie dough into a 10 X 14-inch rectangle. Now spread Date Filling carefully over dough in a uniformly 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 cardboard and fasten with rubber bands and chill in refrigerator until very firm. Remove to cutting board, remove paper, and with a sharp knife, cut into slices about 3/16-inch thick. Place about 1-inch apart on prepared 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.
 Agnes

Peace Christmas Love
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