

# EPIDEMIC INVADERS ST. MARY'S

Saint Mary's College has been hit with yet another epidemic. The Term generally accepted for the disease is senioritous. It is a disease which seems to plague St. Mary's Seniors every year about this time. The seniors feel that their resistance is so low after the strenuous third semester, that they are too weak to even fight the treacherous condition.

The infirmary reports that they barely passed the flu epidemic before there was a whole new crop of senioritous victims filling the infirmary. Dr. Royster is at a loss since his faithful Klfex is proving ineffective at curing the disease. He did, however, describe several of the symptoms. "The disease

seems to be connected with the darkening of the skin's pigment. I'm not sure which causes which. Also, senioritous victims frequently listen to beach music continuously." It was also noted that many seniors experience severe head pains and nausea in the morning, following a violent attack of the disease, the previous night. This may possibly be caused by the disease's side effect of causing an uncontrollable desire for alcohol.

Senioritous strikes counselors and non-counselors alike. However, the most severe cases have been cited on second and third Penick. The faculty and administration fear that the disease may be spread by the

counselors to all the classes. Steps have been made by the faculty and seniors to fight the disease. The professors, especially the ones who are doctors, strongly believe that loads of academic work are the only medicine for the condition. They have graciously assigned term papers and extra tests. The girls, however, feel that partying is the cure for the disease. In a courageous and desperate attempt they have planned a three-day bash to try and conquer senioritous. Many feel that the efforts are futile, but the seniors just do not give a damn. Even if the week-end does not cure senioritous, they are going to go out smiling.

by Louise Whitmire



## Let's Hear It For Spring!

by Cindy Efrid

I wandered lonely as a cloud that floats on high o'er vales and hills  
When all at once I saw a crowd.  
A host of golden daffodils  
Beside the lake, beneath the trees  
Fluttering and dancing in the breeze  
...They flashed upon that inward eye which is the bliss of solitude;  
And then my heart with pleasure fills,  
And dances with the daffodils.

These lines by William Wordsworth put into verse the feelings experienced by perhaps all who saw the little army of daffodils which greeted us at Smedes on our return from Spring Break. Combined with lavender blossoms on the tulip trees, this token of spring's advent beyond was beautiful beyond words - but not beyond Wordsworth who so aptly describes the wonders of nature.

The daffodil bulbs were planted by the St. Mary's

## BEACON NEWS

The Beacon Staged its annual Tug-of-War on March 16. Most of the halls participated in this event, which called for a lot of pull. The winning hall was third Holt and they received as 1st prize a Banana Split Party. The second place team, 3rd West Smedes - a determined group of sophomores just got blisters.

The Beacon's other spring project was a stationery sale in the Student Union. Millie Herget displayed her fine line of personalized gifts and stationery which was perfect for graduation and Mother's Day presents.

The new additions to the Beacon this winter are: Margaret Scott, Brenda Forrest, Shelly Eure, Nancy Henderson, Denise Landi, Marlin Smith and Ruth Barlow. At the next walk the Beacon will induct freshmen.

Horticulture Club which was formed just this year. The President is Cecilia Bell, and Miss Culley and Mrs. Greiner are our advisors. Most of the credit for the back breaking job of planting the bulbs goes to Mrs. Rice. Let's hear it for Mrs. Rice and the Campus Beautification Committee!!

The Horticulture Club's Spring Project is the labeling of the trees on campus. At St. Mary's we have a truly enviable variety of trees. In fact, our campus is a mecca for tree identifiers and forestry students from NCSU.

In order that the students here may be enlightened on their way to class, the Horticulture Club has undertaken the task to label the trees as soon as the leaves reveal their shapes.

In the meantime, we urge everyone to give the new green grass a chance and walk on the sidewalks.

We would also like to remind everyone that it's time to fertilize your potted plants. Their winter dormancy period is over, and oh, how they would love a swig of boom.

## APOLOGY TO SMEDES

To The Editor:

Once upon an inebriated Thursday night, four bored mischievous hell-raisers decided to investigate the working conditions of the padlocks to several rooms in Smedes. To their great astonishment the next morning, several of the locks were found to have been in satisfactory working order. Unfortunately, a few of the victims of the escapade were met with unsurmountable difficulties. To those who didn't make it to the bathroom or the infirmary, and those who flunked their tests, we offer our sincere apologies. Although we enjoyed ourselves immensely, we are sorry for any inconveniences caused.

Moral of the story: Lock your door on every floor and we won't bother you no more!

Anonymously,  
Pests from the Rock!

## ANNOUNCEMENTS

### STUDENT GOVERNMENT OFFICERS FOR 1977-78

President - Frances Schultz  
Vice President - Ann McSpadden  
Secretary - Treasurer - Elaine Bridger  
Secretary of Social Bd. - Hayden Blackwell  
Chairman of Social Bd. - Elizabeth Vann  
Chairman of Honor Bd. - Roseanne Spearman

Beginning with this issue, the Belles is presenting a new feature series called "Dining Out in Raleigh." The first article in the series is by a well-known gastronome of West Smedes. The Belles welcomes articles by other diners out.

## LA CUISINE EXTRAORDINAIRE

Oh, how I envy those fortunate students at St. Mary's who enjoy the most delectable food that I have ever had the pleasure of consuming. Being a person who is regarded as a connoisseur of fine foods, I consider myself quite able to judge Mr. Gargantuan's exquisite delicacies. I propose to report to you, dear reader, on some of the savory foods served at the St. Mary's Cafe. They cannot be matched by anyone, anywhere.

I have tasted many a palatable veal parmesan; however, Mr. Gargantuan's veal parmesan is created in such a way that I consider it to be unique. To begin with, the veal is taken from the meat of the cow, not a calf, mind you, but an aged cow--all the more interesting. The meat is then personally cut by Mr. Gargantuan into 3 x 2" squares, thus enabling the diner to feel that she is receiving a real delicacy--and it is at that. The veal is then frozen until it is ready for the actual cooking and serving. Mr. Gargantuan, after taking the veal out of the freezer, allows it to thaw for three days, thereby giving it a mellow, interesting taste. The veal is then cooked in five inches of the best remains of the fatback previously used to add a titillating taste to the black-eyed peas left over from New Year's Day.

After cooking at a high temperature for exactly thirty minutes, the veal is removed and immediately thereafter, a can of thick, tepid Ann Page Tomato Paste is poured over the veal followed by freshly chopped, artificially-flavored parmesan cheese. The dish is then ready for the eager diner. It will excite any taste bud and is highly recommended to the diner who wants the best in an Italian entre.

For those diners who do not care for Italian food, I would like to introduce to all Southerners another unsurpassable example of exquisite cooking--fried chicken. Mr. Gargantuan, who prides himself on the superiority of his fried chicken, and I can understand

why, cooks it in such a way that the chicken is both delicious and economical. Naturally, the chicken is placed in the freezer until the times comes for its preparation. After taking the chicken out of the freezer, it is immediately thrown into a deep fry-pan to cook for forty-five minutes to an hour. After the chicken is removed from the pan, a large amount of pepper is added to give a spicy taste. Then, without draining the grease so that the chicken retains all the natural juices, it is served.

The chicken is well-greeted by nearly all diners and is a well-loved favorite at St. Mary's Cafe. However, there are a few left-overs. The ingenious Mr. Gargantuan uses these left-overs to create an exciting chicken chow mein that is served atop a large fluffy pile of rice over which he slaved for hours to make each individual grain stick together. Thus, through the sticky rice method, a technique is developed that allows the diner to fork up all the huge pieces of chicken in the midst of bamboo shoots and various canned Chinese vegetables imported from Del Monte in Chicago.

I have yet to mention one of the greatest assets of the St. Mary's Cafe--its enormous salad bar. The lettuce is hand-picked from boxes sent to the Cafe at the end of October. The brownish-yellow tint gives the lettuce color, life, and excitement. There are many varieties of extras to put on a salad including fresh onions chopped the day before, radishes sliced into diminutive, bite-sized pieces, carrots that have that lovely auburn color on the edges, and artificial bacon from the "Baco O' Bits" supply. The salad dressing is delectable, and often there are unimaginable surprises in it.

As you can see, dear reader, St. Mary's Cafe has much to offer the hungry diner who desires a delicious, exciting, inexpensive dinner. It might well be, however, that

Mr. Gargantuan's cooking techniques are too advanced, that his food is too good for the naive taste buds of young diners. I suggest he move to bigger places and better things, possibly even New York. I'm sure there is an opening for an experienced chef at that fabulous new French restaurant, La Espoone Gresiere.

## FASHION SHOW



To add to the list of exciting events scheduled for Mother-Daughter Day is a Fashion Show sponsored by the Sophomore Class. Montaldo's of Raleigh is furnishing the wardrobes and St. Mary's is furnishing the models. It will be held in the cafeteria at 8:00 p.m. Friday and the cost is only \$2.00. So everyone get your mom by the arm, and come watch your classmates wiggle around in the latest fashions for Spring.