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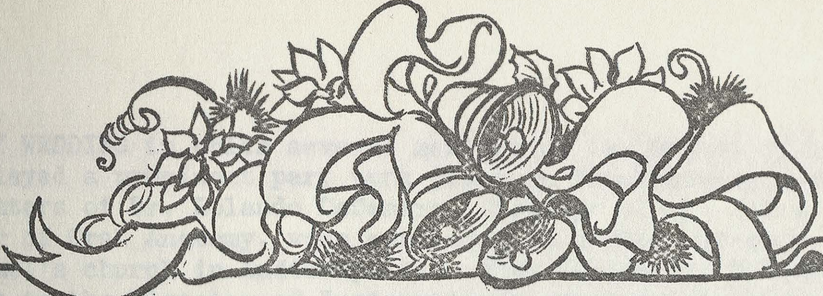
I.U. School of Dentistry

Newsletter

December, 1976 ★ Christmas Issue



*Season's
Greetings*



THE ANNUAL SCHOOL OF DENTISTRY CHRISTMAS PARTY will be held from 2 to 4 PM on Tuesday, December 21, in the Lounge (SB10). Students, faculty, assisting staff, and housekeeping staff are invited to join their friends for refreshments and holiday conversation. Some of those attending will take home nice gifts.

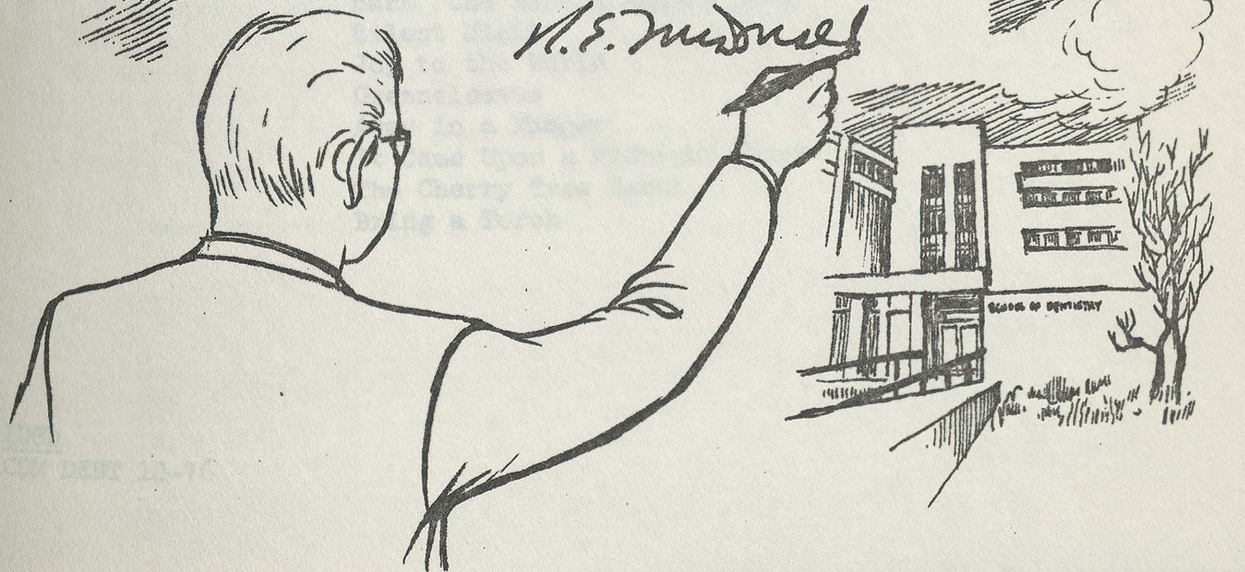
To all members of the
Dental School family

It seems that there are too few occasions to thank you for the role that each of you plays in helping to provide programs of excellence in education, patient care, research and public service. I assure you that your efforts are sincerely appreciated by me personally and by all the people we serve. Please accept my sincere thanks during this holiday season and throughout the year.

Rather than send individual greeting cards, I have made a contribution to the American Society of Dentistry for Children Foundation.

I look forward to greeting each of you personally at the Christmas party.

H. E. Mendenhall



A HOLIDAY WEDDING in which several members of the School of Dentistry family played a prominent part took place on Thanksgiving morning. Two daughters of Dr. Rolando DeCastro, Director of Art and Associate Professor of Oral Anatomy, were married in a double ceremony at St. Michael's church in Indianapolis. Miss Evangeline DeCastro, assistant to the Director of Instructional Development, became the bride of Dr. George Tarquinio, graduate student in the Department of Periodontics, and Miss Maria Lourdes DeCastro was married to Mr. Mark Thomas. Dr. DeCastro gave the brides in marriage. Dean Ralph E. McDonald was sponsor (or godparent) for Mr. and Mrs. Thomas, and Dr. Maynard K. Hine was sponsor for Dr. and Mrs. Tarquinio. Mrs. Elaine Huff, receptionist for the TEAM program, was Maid of Honor for Mrs. Tarquinio and sang three songs.

DECEMBER 12TH MARKS THE FIRST ANNIVERSARY of the Dental School's chime system. Over the last year many refinements have been added, and the system is in fine shape for its annual Christmas concerts. A new timing system was designed and built by electronic experts Dwight MacPherson and Chuck Anderson. The timing system triggers the chimes each quarter hour and allows concerts to be played four regular times a day. The timer is capable of inserting an additional concert at random during the day. The clock timer is also interfaced with our production TV monitors; it displays hour, min., sec., and date and year.

Carillon music has been hard to obtain, but now Hal Jaynes and Company have solved that problem. Richard Scott, Director of Illustrations, arranged with Robert Pfleiderer, a friend who is carillonneur for the Scottish Rite Cathedral, for a recording session and a sizable library was begun. Mr. Pfleiderer is a member of the Guild of Carillonneurs in North America.

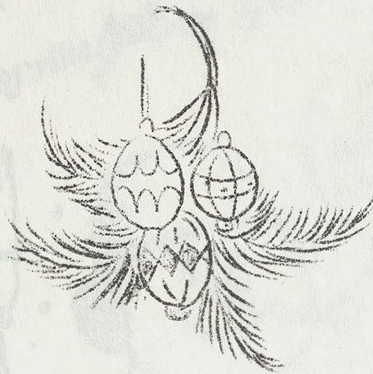
Our Christmas music has been recorded and programed, so keep your ears open for your favorite carol. The repertoire includes:

Prince in Royal David's City
Let All Mortal Flesh Keep Silent
Angels We Have Heard on High
O! Little Town of Bethlehem
Hark the Herald Angels Sing
Silent Night
Joy to the World
Greensleeves
Away in a Manger
It Came Upon a Midnight Clear
The Cherry Tree Carol
Bring a Torch

MRS. MARJORY H. CARR, Director of Dental Assisting, has been elected as a Dental Assisting delegate to the Council on Auxiliaries of the American Association of Dental Schools.

DR. RALPH W. PHILLIPS, Associate Dean for Research, recently served as co-chairman of a workshop for teachers of dental materials at the University of West Virginia, Morgantown. It was another in the series of workshops attended by teachers in this field from the United States and Canada in which he has served as chairman or co-chairman.

THE HEALING OF PAINFUL MEMORIES will be the subject of a presentation by the Reverend Father George Knab, Chaplain at the I. U. Medical Center, on January 6, 1977 from 7:30 - 9:30 p.m. in Room 116 at the Dental School. All are invited, including family and friends.



Special holiday features appear on the following pages, in this order:

First, a sampling of responses from a number of children, most of them patients in the Pedodontic Clinics at the School of Dentistry, who were asked the question: "What do you like best about Christmas?"

Next, a selection of recipes for festive holiday fare from members of the Dental School family from other lands.

For both of these features, Dr. Rolando DeCastro provided the design and illustrations in his own inimitable style. We are indebted to him, and to Jeri Gruner, of the Department of Pedodontics, who rounded up the children's comments.

The Newsletter is also most grateful to the good people who provided the recipes.

So please turn the page for a seasonal treat.

we get presents and
we Sala Brat Jesus
BruthDay to...

ELECTRIC TRAIN...

it was the day Jesus Christ
was born...

to give other people
presents and to do
all the nice things
that go on

CHRISTMAS TREES and MY
MOM and dad...

seeing what everybody got unwrapping presents

WHAT DO
YOU LIKE
BEST ABOUT
CHRISTMAS?

You get to eat
cookies and
eggy knock.

I like the SNOW AND
THE JOY of Christmas A...

my
10 SPEED...

DOLLS...
PRESENTS...

I like to Celebrate Jesus' birthday...
the surprise...
giving google things...

going caroling...

I like how
JOYFUL everyone
gets on Christmas...

you get to
help decorat
the tree...

how nice christmas tree
look...


NO SCHOOL...

2 AM TA...

getting to be scrooge in a christmas play...

snow Gals





I LIKE TO
HEAR ABOUT
JESUS!

I LIKE TO MAKE
A MESS OPENING
THE PRESENTS!
HO HO HO...

I LIKE TO OPEN
PRESENTS AND GO TO
MY GRANDMAS AND
EAT PIE AND PLAY
WITH MY BROTHER

I LIKE THE HAM
GRAVY, JUICE, POP-
CORN, CHEESE STICKS
AND VEGETABLES,
THE PRESENTS AND
THE TREE... I'M GET-
TING A BIKE, CAPPISTOL,
BOOKS, CARS, TRUCKS
... THAT'S ALL I
HAVE TO SAY!

PUTTING
THE
CHRISTMAS
TREE UP!

THE TOYS
AND THE SNOW
AND THE GUM
AND THE
MONEY!
HE HE HE

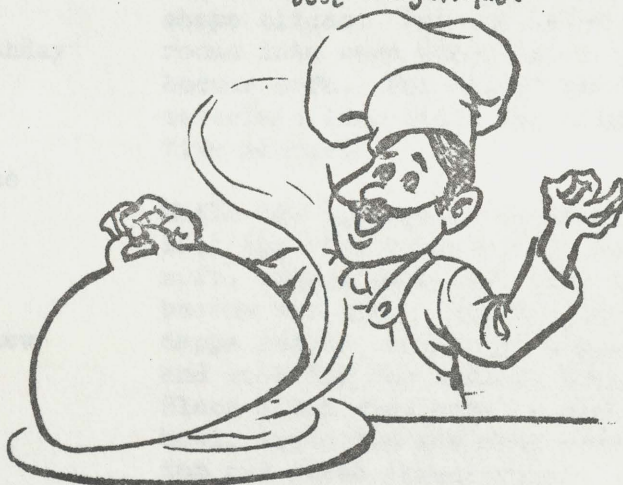
I LIKE TO
OPEN PRESENTS
AND I LIKE TO GO
TO THE NORTH
POLE AND I LIKE
TO GO TO MY
NANNY!

IT IS
GOD'S
BIRTHDAY!





Hmmmmmmmmmm...
C'est Magnifique!



MEESWA SOUP (FINE CHINESE RICE NOODLES)

2 small skeins of Meeswa *
6 ozs. of ground pork
4 ozs. of pork liver -
 sliced into small pieces
2 cloves of garlic - chopped finely
1 egg -beaten
2 1/2 cups of water
1 tablespoon of corn oil
3 stalks of green onions - cut into
 1/2 inch pieces

Method

Heat oil in a pan and fry chopped garlic till golden brown. Add in ground pork and continue to fry for about 1 minute. Pour in water and bring to a boil. Season with 1/4 teaspoon monosodium glutamate, one level teaspoon salt, dash of pepper and 2 teaspoons soya sauce (according to taste). Add in Meeswa, stir gently to separate them. When boiling gently, add in liver and stir in beaten egg and green onions. Serve immediately.

This dish is usually served on a birthday celebration.

* This item is normally available at Oriental food shops such as those near 38th St. and Shadeland and Georgetown and W. 30th St.

From Dr. and Mrs. Chong Lin Chew
Singapore

OZONI

Ozoni is a kind of soup which is traditionally served on New Year's Day. Each district of Japan has its own variant of the dish, the only constant being that it must include a piece of omachi, that dense, glutinous rice cake which is inseparable from New Year celebrations.

6 cups dashi or chicken stock
6 omochi rice cakes
1 bamboo shoot
3/4 lb. boned chicken
1/2 carrot
5 Nappa leaves (Chinese cabbage)
1/2 Japanese radish (daikon)
6 Japanese dried mushrooms
 (shiitake)
1 6-inch piece fish sausage
 (kamaboko)
2 tablespoons sake
2 teaspoons light soy sauce
salt
monosodium glutamate

Method

Slice the chicken into thin pieces and sprinkle lightly with salt and sake. Bring the soup stock to boil, add the soy sauce and salt and monosodium glutamate. Cut the bamboo shoot into slices about 1/8 inch thick. Slice radish and fish sausage into 1/4 inch thick pieces, and cut the carrot into 1/8 inch thick flower shape slices. Put the fried mushrooms into warm water until they become soft. Put all of these sliced materials into stock and simmer for five minutes.

While the soup stock is heating, boil the rice cakes until they are soft, taking care that they do not become too soft. Add the washed nappa leaves, coarsely chopped, and cook for few seconds longer. Place a hot rice cake in each soup bowl, ladle the hot soup over the top and serve immediately.

Note: All items are normally available at Oriental food shops (such as those near 38th St. and Shadeland and Georgetown and W. 30th St.), if not in supermarkets.

From Dr. & Mrs. Eiji Funakoshi
Japan

ROSCA DE REYES

1 lb. flour (2 cups)
4 oz. sugar (1/2 cup)
7 oz. butter (3/4 cup + 2 tablespoons)
4 oz. confectioners sugar (1/2 cup)
1 oz. dry yeast
1/4 teaspoon salt
7 egg yolks
3 eggs
Candied fruit to decorate: orange,
citron, cherries and figs
2 eggs to brush over the dough
2 teaspoons of orange peel grated

Method

Dissolve the yeast in 8 teaspoons of warm water. Add necessary flour to form a smooth dough, let it stand in a warm place until it doubles in volume. Put the rest of the flour in a bowl, add the eggs, sugar and salt, mix adding the egg yolks and orange peel. Add the yeast mix and the butter. Place the dough in a greased pan and let it stand in a warm place until it rises. Work the dough rolling it and shape it into two circles. Brush the eggs over it, arrange the candied fruits making with a scissors some cuts on the dough in-between the fruits, spread the confectioners sugar over the cuts. Place the rings in a greased cookie sheet and bake it at 375°F until golden light.

HOT FRUIT PUNCH

8 Guavas, fresh or canned
12 crab apples
12 prunes
8 tablespoons full of raisins
4 cinnamon sticks
Sugar and Rum to taste

Method

Bring to boil about 6 qrts. of water, add the cinnamon and let it boil for another 20 minutes at low heat. Add the apples and let it boil 10 minutes more, then add the rest of the fruit and let it boil another 10 minutes. Add sugar to taste. Serve while hot with Rum.

Note: If using canned guavas, use the syrup instead of sugar.

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COD FISH "VIZCAINA"

4 large tomatoes, peeled
and diced
3 tablespoons of chopped parsley
8 garlic cloves, minced
1 large onion or 2 small onions,
minced
1 cup of olive oil
1 small jar of olives
1 small jar of pimientos
3 potatoes, boiled and cut in
squares
2 pounds of fresh cod fish

Method

In a heavy saucepan heat the oil, saute garlic and onion, add the tomatoes and parsley. Let it simmer for about 15 minutes, add water if necessary. Cut up the fish in squares about 2" x 2", let it simmer in the sauce for 20 minutes and add the olives and pimientos. Serve immediately or make it ahead and reheat it. Serve with crunchy French bread, over the potatoes.

From Dr. Teresa Camara
Mexico

1/2 cup raisins
1/2 cup chopped walnuts
1/3 cup coconut
1/3 cup rum
1 stick butter
1 cup powdered sugar
1/4 cup rum
1 unbeaten egg white

MILK

Cream the butter and sugar and add the rum and egg white, then add the remaining ingredients. Mix well, add milk and then place teaspoonfuls onto paper and roll in chopped nuts or coconut or grated chocolate. They may be frozen or kept in the refrigerator and served with coffee after dinner.

From Mrs. John Kirkwood
Australia

CHRISTMAS PUDDING

A plum pudding always improves with keeping, which allows the mixture to mature. The puddings will keep for months. The Christmas pudding, stuck with a piece of holly, flaming with lighted brandy or rum, is served with brandy sauce, rum sauce, or cream.

- 4 slices bread, torn in pieces
- 1 cup prepared mincemeat
- 1/2 cup milk
- 2 slightly beaten eggs
- 1 cup packed light brown sugar
- 1/4 cup brandy
- 1 cup very finely chopped suet
- 1 teaspoon vanilla

- 1 cup all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground mace
- 1 1/2 cups chopped mixed candied fruits and peels
- 1 cup raisins
- 1/2 cup slivered almonds
- 1 recipe brandy sauce (below)

METHOD

Combine bread, mincemeat and milk. Stir in the eggs, brown sugar, brandy, suet and vanilla. Thoroughly stir together flour, baking soda, salt and spices; add candied fruit and peels, raisins and almonds. Stir in bread mixture. Pour into well-greased 2 qrt mold. Cover. Place on rack in deep kettle, add boiling water to kettle, 1" deep. Cover; steam 3 1/2 hrs adding more boiling water if needed. Cool 10 minutes. Unmold. Serve with sauce.

BRANDY SAUCE

- 1/2 cup butter or margarine
- 2 cups sifted powdered sugar
- 1 beaten egg yolk
- 2 tbsp brandy
- 1 teaspoon vanilla
- 1 stiff beaten egg white

METHOD

Thoroughly cream butter and powdered sugar. Beat in egg yolk, brandy, and vanilla. Fold in egg white. Chill, garnish with orange peel. Makes 1 3/4 cups.

AUSTRALIAN PAVLOVA

- 1 cup egg whites (8)
- 1 1/2 cups sugar
- 1 teaspoon vinegar
- 1 tablespoon cornstarch
- Fresh fruit such as strawberries, bananas or pineapple
- 1 cup cream whipped

METHOD

Beat the egg whites until very stiff with the vinegar. Add 1 cup sugar and beat well, then add remaining sugar mixed with cornstarch and beat well. Pile onto a foil lined pan and bake in an oven preheated to 300 degrees then reduced to 275 when required. Bake 1 hr. Cool the cake and decorate with cream and fruit.

RUM BALLS

- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 1/3 cup coconut
- 1/3 cup cocoa
- 1 stick butter
- 1 cup powdered sugar
- 1/4 cup rum
- 1 unbeaten egg white

METHOD

Cream the butter and sugar and add the rum and egg white, then all the remaining ingredients. Mix well, cool well and then place teaspoonfuls onto paper and roll in chopped nuts or coconut or grated chocolate. They may be frozen or kept in the refrigerator and served with coffee after dinner.

From Mrs. John Kirkwood
Australia

APPELFLAPPEN

Ingredients

5 oz. flour
1 cup beer
6 to 8 big sour apples
2 tsp. salt
1 tsp. mustard
cinnamon
anise
powdered sugar

Method

Make dough, mixing flour, beer, salt and mustard and set aside for 15-30 minutes when it should have risen slightly. Peel and core apples and slice them 1/2 inch thick. Boil the apple slices with sugar and water that has been mixed to a syrup-like consistency. Add cinnamon and anise to taste. Pull the slices through the dough mix and deep fry immediately until golden brown (400°F should do). Serve hot, covered with powdered sugar.

Appelflappen and Bissehopswijn

These are traditional Dutch foods associated with New Year's Eve. Bissehopswijn is very popular among students who in addition to these foods will often smoke the long stemmed clay pipes (Gouda) and collect friends' signatures on these. The trick being, of course, to get the thing home in one piece.

From Dr. Martin Land
The Netherlands

BISSEHOPSWIJN

Ingredients

Cheap red wine
1 stick of cinnamon per bottle
2 cloves per bottle
1/2 cup of sugar per bottle
1 apple, 1 orange, and 1 pear per bottle (other fruits may be used)

Method

Peel and core fruit and cut into small pieces. Combine everything in a pan, and heat. DO NOT BOIL! Serve hot. It may be wise to remove the cloves before serving.

CHRISTMAS PUDDING

12 ozs. fresh bread crumbs
12 ozs. flour
1 level tsp. salt
1/2 level tsp. powdered mace
1/2 level tsp. powdered ginger
1/2 level tsp. powdered cinnamon
12 ozs. shredded suet (lard may be substituted)
8 ozs. fine white sugar/or brown sugar
8 ozs. mixed peel
12 ozs. currants
8 ozs. light raisins
1 lb. + 4 ozs. raisins (dark)
6 ozs. chopped almonds
1/2 lb. apples (peeled & chopped)
Grated rind of 1 lemon & juice
Grated rind & juice of 1 orange
4 Tbls. brandy
3 large eggs beaten
1/4 - 1/2 pint Guinness beer
(imported Irish makes all the difference to the pudding)

Method

Mix all dry ingredients together with the almonds, apples, orange and lemon rind. Mix lemon & orange juice with brandy and beaten egg and add to dry ingredients with enough beer to give a dropping consistency, "not drunk." Cover mixture and leave to mature overnight.

Half fill 3 saucepans with water and bring to boil. Grease a 1 pint - 1 1/2 pint - and 2 pint pudding bowl. Stir the mixture before turning it into bowls, cover with wax paper (double thickness) and then with foil. Tie with string around top of bowl. Steam rapidly over boiling water as follows: 1 pint - 5 hours, 1 1/2 pint - 7 hours, 2 pint - 9 hours. When cooked allow to cool and renew the covering, store in airtight container. These puddings are best left to mature about 3 or 4 weeks before Christmas, then on the day of serving steam again as follows: 1 pint - 2 hours, 1 1/2 pint - 3 hours, 2 pint - 3 hours. They can also be served cold.

RICH CHRISTMAS CAKE

1 lb. - 2 ozs. currants
8 ozs. raisins (light)
8 ozs. raisins (dark)
4 ozs. mixed peel chopped
6 ozs. glacé cherries, halved
10 ozs. flour
a pinch of salt
1/2 level tsp. mixed spice
1/2 level tsp. ground cinnamon
10 ozs. butter/margarine
10 ozs. soft brown sugar
Grated rind of 1/2 lemon
6 eggs beaten
3 Tbles. brandy
Oven temperature - cool (300°F)

Method

Line a 9 inch cake tin using 2 thicknesses of wax paper, then tie a double band of brown paper around the outside. Mix the currants, raisins, peel and cherries with the flour, salt and spices. Cream the butter, sugar and lemon rind until pale and fluffy. Add eggs a little at a time, beating well after each addition. Fold in flour and fruit and add the brandy. Put into tin, spread evenly, make a dip in center.

Stand tin on a layer of brown paper in the oven and bake for about 4 1/2 hours but mine would have burnt if I had kept it in longer than 3 1/2 hrs, but then it might be our oven). To avoid over browning the top, place a double thickness of wax paper over the tin after 2 hours. When the cake is cooked leave to cool in the tin, and then turn it out on a wire rack.

From Dr. and Mrs. John Walsh
Ireland

Happy holidays to one and all
from the NEWSLETTER staff --

Prof. Paul Barton
Mrs. Drew Beck
Dr. Rolando DeCastro
Mrs. Sarah Manion