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The University offers opportunities to brush up on table etiquette

Manuel Aubot
Staff Reporter

While some students talk about the many classes they have published, others talk about the new classes that have been offered. Some students blame their professors for not giving them any credit for the responsibility for their merriment. Friday, the situation was not going the way Mundloch thought it might be going. Mundloch, the University's etiquette expert, said that the students had a certain amount of responsibility for their own success.

“Everything in society is so fast-paced. Students just go out and get fast food,” explicated John Mundloch. “Students have to leave the university with their families and have to learn to brush up on their basic proper etiquette. It just gets cumulatively worse,” Mundloch said. "It is because they didn’t know proper etiquette. It just keeps adding to the problem."

Mundloch said that there are times when he didn’t know proper etiquette. "When you are at home, everyone expects you to be mature. It is because they want to brush up on the proper things that you have to do this. It is because they have to do this so they can learn properly."

Barbara Thomas Underhill, a Sophomore, said that he didn’t know how to brush up on their basic proper etiquette. “It is because they have to do this so they can learn properly,” Mundloch said. "It is because they have to do this so they can learn properly."

Jessica Farrell, a Sophomore, said that she knew how to brush up on their basic proper etiquette. "It is because they have to do this so they can learn properly."

For many, delicious dishes can be made from simple recipes.

Fish à la Chris

Ingredients:
- Tilapia filets
- 1 cup cut into bite-sized pieces
- 1 red onion, chopped
- 1 med. bell pepper, cut into bite-sized pieces
- 1 Tbsp. honey
- 2 med. tomatoes, cut into bite-sized pieces
- 1 Tbsp. lemon juice
- 1 Tbsp. olive oil
- 1 tsp. dried basil
- 1 tsp. oregano
- 1 tsp. thyme
- Salt and pepper to taste

Instructions:

1. Place first 5 ingredients in a mixing bowl. Stir well to combine and set aside.
2. Place Tilapia filets on a piece of aluminum. Top fish with green peppers and onions. Sprinkle with remaining honey, lemon juice, olive oil, and seasoning. Cover and refrigerate for 1 hour.
3. Preheat oven to 350 degrees. Thaw fish. Make cooking pack-ets out of aluminum foil, folding each filet in a 12-by-six inch piece of aluminum. Top fish with green peppers and onions. Spread in a single layer. Roast for 30 min., stirring occasionally, until the vegetables are lightly browned and the fish is no longer pink in the center. Serve with the reserved sauce on top. Enjoy!

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