

Supreme Court To Eye Security Program

Washington—(U.P.)—The Supreme Court has agreed to decide whether President Eisenhower overstepped his authority two years ago in extending the security program to all government employees.

Kenrick M. Cole, ousted New York food and drug inspector, brought a case to the high court contending that Mr. Eisenhower was bound by a 1950 law to authorize security dismissals only for workers in positions which have a bearing on national defense.

The court will rule on Cole's case later this term.

Cole argued that there was no justification for labeling him a security risk when he was fired since he was not in a position to reveal secrets or influence policy.

The government argued that terms of the law were broad enough to give the President power to blanket all government workers under the program.

No Matter How You Slice It . . . Simple Rules for Carving Thanksgiving Turkey

By H. D. QUIGG
United Press Correspondent

New York—(U.P.)—How to carve a Thanksgiving turkey, no matter how you slice it, you always get the bird.

Here are 10 simple rules:

1. Be prepared. Pick a quarrel with your wife. Thanksgiving morning. Contend you don't have the proper carving knives. Nine times out of ten, she'll end up by carving it herself.

2. Be ingenious. Invite a guest who's a marvelous carver and at the last minute defer to his acknowledged genius with the scalpel. You'll have to get your invitation to him around July, because all the other husbands in the neighborhood will be bidding for him, too.

3. Don't sting. Get an adequately large turkey—preferably one of 85 to 100 pounds. Such a carcass is much easier to carve steaks from. Also, you can have turkey hash for a month afterwards.

4. Be different. Use what has come to be called the Ephraim Woolsey method. In 1794 Ephraim Woolsey brought a meat grinder to the Thanksgiving table. He ran the turkey through it and served the guests. This method has the advantage not only of simplicity but of impartiality—there's no bickering over servings of light and dark meat.

5. Keep some simple facts of anatomy in mind while carving. The anklebone's connected to the thighbone, the thighbone's connected to the wishbone, the wishbone's connected to the trambone, the rollin' bone's connected to the kimpin, the gizzard's dew-pearled, the heart's in the highlands, take a sharp knife and begin around the coaxial, second to the right and straight on until morning.

6. Follow a simple rule of thumb. Keep a left off the turkey. A fool and his left thumb are soon separated.

7. Keep your guests happy. Invite known sadists. They'll be

in heaven watching your misery.

Homemade Kit Useful

8. Alternatively, invite a drunk. He'll divert attention from the carving.

9. Invite a surgeon. Let him carve. The platter of feeble jokes revolving around him and his chore will reduce the gluttony of your guests.

10. Use a homemade carve-it-yourself kit. This includes a knife, a water pistol, and a clean white sock (ankle length will

do if you haven't got a full length sock around). When the food is brought in, fill the sock with alternate layers of dressing and cranberry sauce and tie the end tightly. Fill the pistol with gravy. Begin carving. When your aunt Emma demands faster service, give her a jet of gravy in the eye. When your cousin Willie snickers at your efforts, backhand him with the sock across the kisser. This will give you confidence.

Feeding the Family

By ZOLA VINCENT
Food Editor

To Each His Own Coffee Cake

Here is something a little different to serve at your next morning club or church work-meeting. Baked in individual little pie pans they are just the right size for accompanying a cup of coffee.

1/4 cup shortening
1 cup sugar
2 egg yolks
1 1/4 cups sifted, enriched flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
2 egg whites
1/3 cup cinnamon
1/2 cup chopped walnut meats

Cream shortening. Add one cup sugar gradually and cream thoroughly. Beat egg yolks and add to first mixture. Mix flour, baking powder and salt, then sift. Add dry ingredients alternately with milk. Beat egg whites stiff but not dry. Fold into mixture. Pour into well-greased individual pie pans. Mix one-third cup sugar with cinnamon and chopped nuts. Sprinkle over batter. Bake in moderate oven (375 degrees) for 20 to 25 minutes. Serve hot. Makes eight individual coffee cakes.

Gourmet Steaks
Looking for a new subtle flavor touch for broiled steak? Try spreading it while hot off the broiler with one of these gourmet flavor combinations.

Lemon butter: Cream one-fourth cup butter or margarine with one tablespoon lemon juice and one tablespoon finely chopped parsley.

Wine-herb butter: Combine melted butter with an equal amount of dry red or white wine and a little thyme or marjoram.

Peppy butter: Combine melted butter with enough mustard or Worcestershire sauce to give it zip.

Serve the broiled steak with baked potatoes which have been slit and filled with butter, commercial sour cream, chopped chives, salt and freshly ground black pepper. A salad and coffee will complete a truly elegant dinner.

Potato Pancakes Use Up Cold Mashed Potatoes

An ideal way to use up those rather grumpy looking cold mashed potatoes is to turn them into luscious golden brown potato pancakes.

2 cups seasoned mashed potatoes
1/2 cup bread crumbs.
1/2 cup milk
1/3 cup mayonnaise
1 tablespoon grated onion
1/2 teaspoon nutmeg
1 egg white

Pour milk over crumbs and let stand 15 minutes. Add potatoes, mayonnaise, onion and nutmeg. Beat egg white stiff and fold into potato mixture. Drop by tablespoonsful onto a hot greased griddle or frying pan. Flatten with spatula or back of spoon. Sauté until brown on one side; turn and brown on the other. Makes about 20 pancakes.

Shrimp a la King

Not so long ago only the favored few living near the producing areas could brighten their menus with tasty shellfish. Now shrimp are available in all parts of the country. They may be purchased fresh, frozen, canned or pre-cooked and peeled. These different types can be used interchangeably.

1/4 pound cooked shrimp
1/2 cup sliced cooked mushrooms (fresh or canned)
3 tablespoons chopped green pepper
3 tablespoons butter or other fat
3 tablespoons flour
1/2 teaspoon salt
Dash cayenne
1 1/2 cups milk
2 tablespoons chopped pimiento

If shrimp are large, cut in half. Cook mushrooms and green pepper in butter until tender; blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Stir in pimiento and shrimp; re-heat, but do not allow to come to a boil. Shrimp should always be cooked at a low temperature. Serve in patty shells, toast cups or over rice or toast. Six servings.

Dress Up Those Vegetables.

Vegetable cookery can show imagination just as any other type of cookery . . . so why just "cook a vegetable" because you feel you should? Here are some suggestions to help make your vegetable cookery the talk of the neighborhood.

Golden Cauliflower Parmesan
Separate a large cauliflower into flowerets. Cook, in one-inch boiling salted water until tender. Do not overcook. Cool. Dip into beaten egg, then in fine dry crumbs. Fry to a golden brown in butter. Sprinkle with grated Parmesan cheese. Serve at once.

Brussels Sprouts With Sour Cream
Brussels sprouts should resemble firm, miniature heads of cabbage; should be compact and bright green in color.

Remove any loose or discolored leaves and cut off bit of stem end. Wash thoroughly in cold water. Cook, covered, in one inch of boiling salted water until tender, about 8 to 10 minutes. While sprouts are cooking, beat together one cup thick commercial sour cream, two tablespoons vinegar, one tablespoon fresh lemon juice, one tablespoon finely minced green onion, one-half teaspoon salt, three tablespoons sugar and pepper to taste. Spoon over sprouts and serve immediately.

Crookneck or Zucchini Squash Supreme

Crookneck and zucchini squash have soft edible skin and delicate flavor. For four servings of this delectable vegetable dish buy two pounds squash. Wash, but do not peel. Cut into one-half inch slices. Cook, covered, in a very small amount of boiling salted water until tender (8 to 10 minutes). While cooking, fry together one onion, finely cut, one peeled and minced clove of garlic and four slices of bacon, cut into small squares. Mix with drained hot cooked squash. Season with salt and pepper.

Add flavor to spinach by sprinkling with grated or chopped hard-cooked eggs. Or serve with butter and lemon wedges.

Fresh California dates are a fine finger food for children just learning to feed themselves. The fruit is moist and easily eaten, but is not sticky. Be sure to pit the dates so there won't be any pit-swallowing.

Dead line Sunday Classified is at noon Saturday; 10 a.m. Monday for Monday; other days 3:30 previous day.

Tuesday, November 22, 1955

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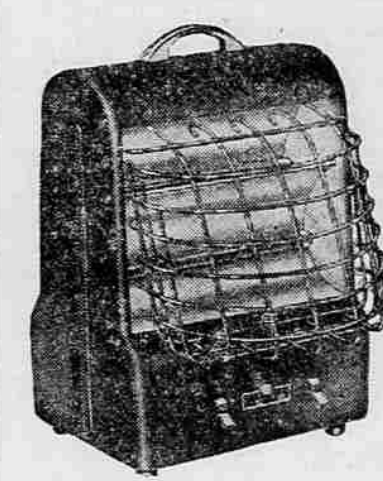
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