

Kennedy Not Likely To Strive For Purge of Southern Demos

By LYLE C. WILSON
UPI Correspondent

President Kennedy is not likely to become publicly involved in any effort to drive conservative Democrats out of Congress unless the conservative Southern Democrats offend him in some way he cannot forgive. Franklin D. Roosevelt was offended that way 25 years ago when he undertook to purge a dozen or so sena-

tors and congressmen in the 1938 Democratic primaries. FDR at first had upward of a dozen Democrats on his 1938 blacklist. But as he moved against them the going became very tough, indeed. Actually and openly, FDR finally opposed only four Democrats in the party primaries. They were Rep. John J. O'Connor of New York, Sen. Millard Tydings of Maryland, Sen. Walter George of Georgia and Sen. Ellison D. (Cotton Ed) Smith of South Carolina.

FDR was able to lick O'Connor, the chairman of the House Rules committee, who

opposed FDR's New Deal as chairman Howard W. Smith (D-Va.) now opposes the Kennedy New Frontier. But Tydings, Smith and George were reelected.

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he would dare put his prestige and the party's integrity on the line by intervening in Democratic primaries.

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imply that any such major strategy could be undertaken by responsible Democrats without the President's knowledge and consent.

Win or lose, the President will be considered to have been responsible for any purge effort Republicans will welcome any administration move to defeat conservative Democrats in Southern Democratic primaries. The Republican party is now making some headway in the South. Its appeal is to conservatives. If conservative Southerners are driven out of the Democratic party in their home

states they will likely become Republicans.

On Sept. 3, 1938, Stephen T. Early, then White House press secretary, explained FDR's purge program. The files describe this as a background explanation. Steve was not to be quoted.

FDR's Long-Range Plan
But, here's what he said: "FDR's long-range concern is control of the Democratic party by the liberal elements in preparation for the 1940 campaign. His intense interest and active participation in the primary battles between now and November

comprise an educational campaign to acquaint the people with the issues of liberalism versus conservatism."

Steve went on to explain that this didn't mean that FDR was winding up for a third effort in 1940. That was what FDR wanted Steve to say. We didn't have to believe it and some of us didn't.

The facts were, however, that FDR was maneuvering to have himself drafted for a third term as well as maneuvering to knock off some members of Congress whom he didn't like. Kennedy isn't that mad at anybody and he does not need to maneuver for his own renomination.

Feeding the Family

By ZOLA VINCENT
Food Editor



SALAD PLEASURE—The magic of fresh California-grown mushrooms is added to the good flavor of Coast-grown Blue Lake green beans in a salad melange for giving pleasure to 10 persons one day or to fewer persons for several days. It is a salad that keeps beautifully.

Perk Up Menus With Plentiful Greens

Western menu makers are taking special delight in the abundance of fine quality beef and pork and the good green things that go with them as palate pleasers. No food tribute to spring would be complete without also bowing to the marvelous mushroom which is grown in tremendous quantities in our part of the country.

Of course there's a goodly supply of artichokes, asparagus, broccoli, Brussels sprouts, cabbage, celery, endive, lettuce varieties, parsley, green peas, peppers, scallions and some green snap beans — all of which come in various tones of green, but it's the tender young leaves that we're concerned with today.

Here are some ways with these welcome greens for perking up menus. Figure on four servings per pound of chard, collards, mustard greens and loose leaf lettuce and two to three servings to a pound of spinach.

fleshy midribs. It is cooked only until tender. Twenty minutes is about right since overcooking destroys the flavor. The National Restaurant Association says that vegetables of the cabbage family should be boiled in a large amount of water or steamed.

Like most other greens, kale is good combined with bacon or salt pork. With butter or steamed with green onion slices or with bacon drippings. Garnish with sliced hard-cooked eggs, if you like. Some people add lemon juice to bring out flavor.

Collard Cookery

Collard greens have been a favorite in the south for generations. They are traditionally boiled with salt pork; then the greens and "pot likers" are polished off with gusto accompanied by wedges of cornbread or pone and perhaps a glass of cold buttermilk. You might fry pieces of bacon or salt pork in a skillet, then add cleaned and shredded collard leaves and a small amount of water. Cover and simmer until tender. Serve with lemon slices or vinegar. Cook collards until just done, about 10 to 15 minutes.

Lettuce Versatility

Lettuce is used in many ways to enhance any stage of a meal from garnish to main dish. It is best known for its use in salads. The different types of lettuce have their distinctive parts to play in salads.

The iceberg crispheads are ideal served as a slice, half or quarter with the dressing of one's choice and combined with other greens, vegetables or fruits. Boston or butterhead lettuces are excellent in tossed green salads and as garnishes. These are too soft for combining with fruits and vegetables as they quickly become moist and limp.

Swiss Chard

Swiss chard is a type of beet that develops no enlarged fleshy root. It has large leaves with thickened midribs and both ribs and leaves are palatable. The flavor of chard is very delicate, rather like asparagus. The leaves may be cooked as greens and the white stems may be cooked like celery.

The use of lettuce in sandwiches is universal. It also may be braised or "wilted" and its leaves may be stuffed with a variety of cheeses, meats and other vegetables.

Spinach Suggestions

Spinach is one of the most praised and abused vegetables. It is certain to be praised when cooked quickly in pressure cooker or steamer with very little or no water other than what clings to the leaves. We borrow from Dr. Ida Baller Allen's Solving the High Cost of Living; suggest pan-frying spinach and all greens by cooking in a heavy, wide saucepan. For three to four cups of the leaves, first brown slightly 1 1/2 tablespoons of butter or margarine, then pour in one-third inch of boiling water. Add seasoning, stir in the greens, cover and boil for only one minute; reduce heat and simmer until tender, not longer than 10 minutes.

Spicy Green Beans And Mushrooms

Few canned food items have so amazing a record of popularity growth as has the aristocrat of the green bean family—the Blue Lake. This variety of green bean put in an appearance 20 years or so ago; has zoomed in production, canning and distribution. It is a product of Oregon, Washington and the northernmost part of California. This green phenomenon now accounts for more than 25 per cent of the nation's green bean canner crop.

They are available whole, whole vertical pack, French style (or julienne), cut and short cut. Ways of preparing Blue Lakes hot are limited only by the imagination of the cook, but it is likely that most people will continue to flavor simply with butter, salt and pepper. They are good in vegetable salads either hot or chilled; are often marinated and served cold alone or with other salad vegetables.

Here we put them in a salad with famed coast-grown fresh mushrooms, as pictured. Makes 10 servings. We suggest that you plan it as a party dish or make it up in this quantity for sharing on other occasions.

2 1-pound cans cut Blue Lake green beans
1 pound fresh medium-size button mushrooms
1/4 teaspoon thyme
1 clove garlic
3 tablespoons wine vinegar
3 tablespoons lemon juice
2 tablespoons olive or salad oil
1/2 bay leaf
1 1/2 teaspoons onion salt

Drain beans. Wash fresh mushrooms in cold water; trim off tips of stems. Crush thyme and garlic; combine with vinegar, lemon juice, oil, bay leaf and onion salt. Pour over mushrooms. Cook over low heat about 15 minutes, turning frequently. Add beans; mix carefully to coat beans with liquid. Pour into glass mixing bowl or refrigerator dish; chill several hours, preferably overnight.

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