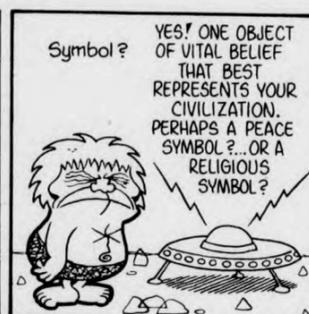




COMIX!



"The Liberal" by Robert Brandreth



★ GOOD EATS ★ Breakfast and Revival

By HARRY STINSON

It is a pity that in these days of bustle and rush, we strain ourselves to find the time to do everything but eat properly. And particularly lost in the shuffle has been that potentially invigorating daily ritual, breakfast. Yes, friends, it's time for a Breakfast Revival!

CPR Dining Car Breakfast: Marinate one tin corned beef in wine overnight. Mix with one potato and one onion (both large, and fine-chopped), add an egg and mix again. Then blend in two tablespoons of red wine, one teaspoon of black pepper, two teaspoons of celery salt, two tablespoons of chopped parsley, (one teaspoon of Monosodium Glutamate) and sift in two tablespoons of pancake flour.

Cook in a greased frying pan, (in patties), covering the top with dry mustard, turning, browning, covering the other side with mustard and flipping again. Make an indent in the top, break in one egg, cook until white is milky, then douse with one tablespoon of red wine and serve (four). You can of course forget all the wine steps; it's delicious anyway.

Ontario Apple Pancakes: Melt two tablespoons of butter in a frying pan. Combine one teaspoon cinamon, and two tablespoons of sugar and sprinkle over the butter. Over this, arrange slices of a large, peeled, cored, and sliced apple (McIntosh), simmering for five minutes over low heat.

Mix three tablespoons of all-purpose flour, one quarter of baking powder, and a pinch of salt, with two egg yolks and three tablespoons of milk. Beat (brutality in the kitchen) the egg whites until foamy, gradually add three tablespoons of sugar and continue until gentle peaks form. Then fold this into the flour.

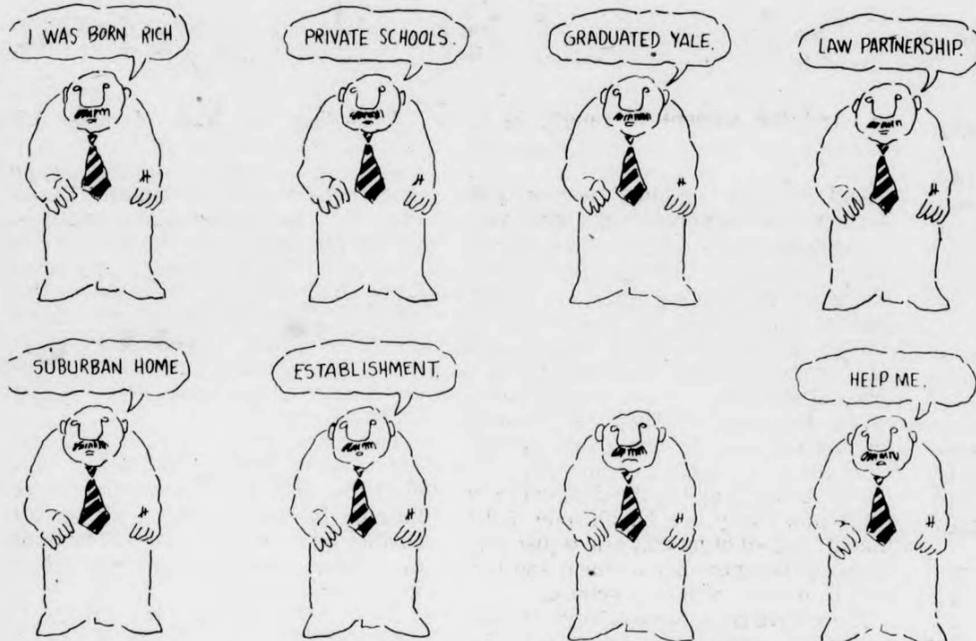
Spread the concoction over the apples, right to the edge of the pan (10 inches for this batch) and thrust into a 400 degree oven for 10 minutes, or until golden and puffy (like a Florida tourist). Invert on a plate and hack into wedges (for four).

Baked Eggs Lorraine: Broil or fry 'til half done, 12 strips of bacon, drain and, when cool, decimate into one-inch pieces. Arrange in a greased shallow, ovenproof dish, and sprinkle with one cup diced Swiss or mozzarella cheese. Over this, break 10-12 eggs, seasoning with one teaspoon of tarragon, salt and pepper, and drowning with two thirds cup cream (don't worry if it doesn't cover all the eggs).

After 15-20 minutes in a 350 degree oven, the whites should be set and it is ready for six people.

Scrambled Eggs (a la Pierre Berton): Chop very fine one large green pepper, two onions, and one pound of sliced bacon. Saute in one quarter pound of butter, adding one tablespoon of curry powder. When the onions are very soft, add one fine-chopped apple, and two large tomatoes, chopped, plus one teaspoon each black pepper, oregano, and Worcestershire, two teaspoon Monosodium Glutamate, a dash Tabasco, salt, and one half cup of dry white wine.

While this brews (simmers), break a dozen eggs into a bowl, adding one tablespoon of dry mustard, and two cups milk. Mix the mustard in well, then turn into the first mixture. Stir the bottom of the pan with a fork (to prevent it sticking) while it cooks. Reward six people with this when congealed but still soft. Now wake up with something to look forward to!



Letters to the Editor

All letters should be addressed to the Editor and sent to Excalibur, Central Square, Ross Building, York University, Downsview, Ontario. Excalibur reserves the right to edit all letters more than 500 words long. Unsigned letters are the responsibility of the editors. All letters will be published however due to space limitations letters may not be published the week they are received.

Is York anti-culture?

Have you, by chance, had the delightful experience of walking past the decorated construction fence just west of Burton auditorium? If so, you will have observed a small set of interesting art works, a couple of which seem to have involved hours of painstaking work. Well, dear people, this experience will never be as pleasant for upon that ugly fence you can see the definition of this "great university".

I refer especially to one, now, lonely, empty panel stripped of its former beauty — an involved, three-dimensional, multicoloured painting, carefully cleaved from the fence by some sick, sadistic art "connoisseur". Not only has this rancorous intellect stolen beauty from the many people it was designed to please, but has stolen part of the artist's life.

A question to the non-people at this university: What, may I ask, is the purpose of art if art theft be some twisted sort of art appreciation? Surely, York university is no "Great Canadian Dream Machine" for within its almighty perimeter one can see all the

vicious realities of Canadian life — a definite anti-culture.

If you open your eyes you might hope not to see corruption yet, if there is nothing to see, is there no corruption?

Edward Wedler
III civil engineering,
U of T.

Security much appreciated

Dear Sir:

We are writing this letter in appreciation of the concern shown by two members of the York Security Force towards a non-member of the university. Often security guards encounter an adverse reaction to their activities on the part of the students. We would like to point out the good vibes that were sent out by some of the security people.

In December a youth arrived from Winnipeg with very little money, in order to solve a personal family hassle. He wandered onto the campus late at night to find a place to sleep. A security guard found him sleeping in one of the JCR's but was unable to leave the youth there. He brought the man up to the

York Student Clinic to see if we could accommodate him for a night. But the (now two) security men didn't leave until they, at first, humanly listened to his story and then had given him some money.

We would like to emphasize the kindness and the sincerity with which the two officers acted, which is sometimes hidden beneath the security forces' exterior uniform. We hope that this incident is a model for their total effort at this university.

Gitta Sturmwind
Bill Johnson

Amex appeals for readers

The question of humanitarian and political asylum for American draft resisters and military deserters is of concern to all of your readers and especially to those who really are either deserters or dodgers. There are a couple of other approaches to the questions that are also important: amnesty and repatriation.

The subject is complex and of direct concern to all those who wish to see an end to the present American foreign policy, for which

the code word must be domination and the effect of which is destruction: of countries, cultures and all that is of human value — including human life.

I wish to alert your readers and especially those of them who are draft resisters or deserters from American foreign policy, of the special issue of Amex-Canada magazine now available, which deals with these questions in depth.

Reading the informational special issue on the questions will afford anyone who cares to do so, the unusual opportunity of participating in an intensive international discussion, formulation of policy and plan for action. This discussion will take place in print in the subsequent issue of Amex, the main purpose of it being to give as large a number of draft dodgers, deserters, other exiles from American militarism and any others interested, a chance to reclaim the definition of these issues from the likes of senators Taft and McGovern, Congressmen Koch or President Nixon.

Dee Knight, Gen. Ed.
Amex-Canada magazine