

COMIX!



★ GOOD EATS ★

By HARRY STINSON

The traditional fondue is cheese-based. One of the best appetizers is made from one half pound each of shredded gruyere (or Samsø) and emmenthaler (Swiss) tossed with six teaspoons flour (one teaspoon of corn starch) and one teaspoon of dry mustard (optional). Rub fondue pot with garlic, splash in two cups of light dry white wine, heat (on the stove) until bubbling and gradually add the cheese.

Stir slowly 'til smooth and again gently bubbling, transfer to table and sprinkle with pepper and nutmeg to taste. Dashingly plunge in cubes of French bread, and swirl in a figure-8. (Confidential to cheapskates: you can use apple juice for wine).

Entree Tempura: Fill fondue pot (or electric frying pan) one third to one half full with oil, and heat to 375 F. Dip prepared food into batter, let drip a second, then plop into the oil. Turn after a few seconds and cook to a golden brown, turning occasionally. Rescue with a slotted spoon or personal magnetism and drain on paper towels.

Batter: Beat two eggs and 15 tablespoons of water until frothy. Then beat in a three-quarter cup of unsifted flour and one half teaspoon salt, but don't beat any more than necessary to just mix in the flour. Keep this cool by setting the batter bowl inside another bowl of ice.

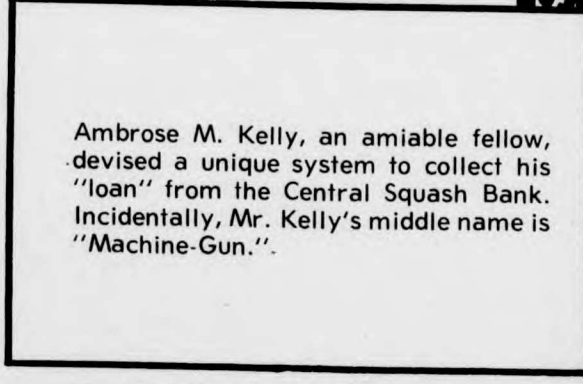
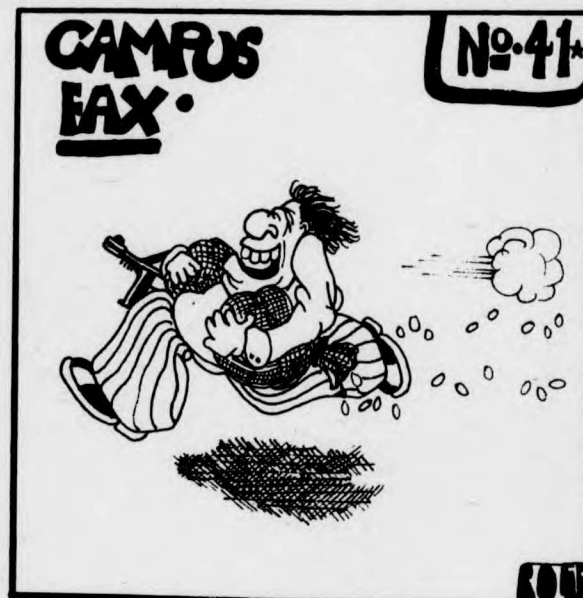
Food: Shrimp, fish, lobster, oysters, clams, scallops and chunks of crabmeat; pieces of eggplant, carrot, celery, beans, green onion, asparagus, mushroom, spinach, summer squash, sweet potatoes, watercress, green pepper, water chestnuts, and pickled newt. Serve with assorted sauces, such as tempura sauce, tartar, sour cream seafood sauce, soya sauce... and, of course, some rice, (steamed, so it will stick together and you can eat it with chopsticks).

Dessert — Swiss Chocolate Fondue: Melt together 12 ounces chocolate and three-quarter cup of whipping cream in a double boiler (the water should be hot, but not boiling, otherwise you might scorch it). Mix in three teaspoons of liquor, and transfer to a small pan over a candle or electric food warmer again being careful not to scorch it. Then confront your awed guests with a tray of one half inch of banana sections, hulled strawberries, ladyfingers, mandarin oranges, pears, pineapple cubes and chunks of angel food cake, and provide them with bamboo skewers or fondue forks, with which to impale these. Try honey, almond, hazelnut, or coffee-flavored chocolate in place of the more mundane but economical semi-sweet baking or milk chocolate. Use brandy, rum, creme-de-menthe, or cherry, orange, or coffee-flavored liquor.

Kraft Canadian Food Tip for Busy Cooks: (If any sauce is left over, you can reheat it and serve over ice cream.) Mmmm-Good!

Fondues are not only relatively easy to prepare, but can be done on the spot, and everybody makes his own serving. All you need is a fondue pot or a half-decent-looking casserole (if eaten immediately, you really don't have to keep it over a flame), plus something to stab the dips with. And if you're feeling especially lazy, forget about the plates and just set out a stack of serviettes. It is, however, a good idea to serve some salad with a fondue.

As you no doubt sensed from the rest of the article, the crucial evaluation sentence of Thursday's Rajput review should read: "... a repast... that you will never forget!" The adjoining cartoon about printing errors was ironically appropriate. Apologies and huzzahs to Rajput.



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.

Editor should climb down from high horse

I begin to wonder if the legitimate need for a campus wide newspaper any longer justifies the bi-weekly distribution of 13,000 copies of your current fantasies.

When you choose to headline: "Colleges against elected Representatives", (Nov. 26 issue), you choose to do more than to deceive; you choose to be deliberately dishonest.

I suggest it is time for the editor of Excalibur to consider the choice made by college councils and Council of the York Student Federation during Thursday's joint meeting: to climb down from the high-horse of self-righteous slander mongering and stop pretending that legitimate philosophical difference are an excuse for character assassination.

In this same context I would also suggest that you ease your frequent insulting references to Mike Fletcher. His willingness to seek a

mutually acceptable solution does not demonstrate "weakness" but a preference for effective action as opposed to debilitating polarization.

I would finally suggest that you re-examine your own conscience before again presuming to be the conscience of York.

David Speirs,
Vanier College Council Member

Quarterly letter is misleading

A handwritten open letter has been sent around this university titled "Do You Trust CYSF?" This dittoed letter was drawn up by Mrs. B. Lever and the York Quarterly Committee. This organization hopes to produce a magazine of art work, fiction, poetry reviews and essays contributed by students, faculty and staff.

Briefly, this letter said that the Quarterly Committee had received verbal promises by both myself and Michael Fletcher for funds, which

they never received. It claimed that they had told us how to save "thousands of dollars" on Excalibur by switching to Webb Offset as the printers for Excalibur. They questioned "How much would be saved if CYSF was interested in how they spend your fees?" They then went on to question the failure of Excalibur to advertise their \$25 Cover Contest, ending by asking for a dollar subscription for the first unseen copy of the Quarterly.

As the responsibility of CYSF and Excalibur are in question I have decided to treat this as more than just a sour grapes letter by misinformed although concerned individuals.

To start with, no verbal promises were given to this committee by either the president or myself. Not only was CYSF bankrupt for most of this year but neither of us has the authority to allocate funds. This is a decision which only CYSF can make and in this instance CYSF voted not to give the Quarterly funds on their meeting of Nov. 22.

Secondly, it is not true that Excalibur could save thousands by switching printers. Webb Offset charges are 10 percent higher than the present printer. Excalibur's budget runs at \$70,000 a year and presently this is the minimum cost for producing the number of issues that will come out this year.

Finally, CYSF does care about where student funds go, and it is my responsibility to account for the 40 percent on communications from our budget. This year I have received many applications for magazines and handbooks, (the York Literary series, Yeomen Magazine, Your Quarterly, City) all of which, if funded would total some \$60,000.

CYSF's major priority this year has been to establish CYSF on a strong financial basis, which has entailed paying off over \$20,000 of

past debts accumulated by past councils.

The communications priorities have been in developing the news media, both Excalibur and Radio York, both of which incur large operating expenses. A media study is underway to establish the future requirements for these two areas. Consequently, CYSF has repeatedly declined going into the publishing business for all sorts of magazines.

I personally feel their reaction to not getting funds was not very responsible and was based on a fund of misinformation.

Neil Sinclair
Communications commissioner
CYSF

(The \$70,000 Excalibur figure should read \$65,000 which includes \$38,000 in advertising revenue and \$27,000 in CYSF grant. — ed.)

Staff meeting today 5 pm