

Fees force hears gripes

A task force on the use of student fees for programming hosted spokesmen from several campus groups at an open hearing Monday.

John Moran, chairman of the Cultural Affairs Committee, suggested that the University is "way overdue" in establishing a formal structure for allocation of money to cultural programs.

He noted that he recently attended a conference which revealed that all state-supported universities except Nebraska receive some financial support from student fees.

"None of the schools is required to be dependent on box office returns for their existence," Moran said.

He said The University Friends of the Arts, an informal group formed to support artistic endeavors, has been helpful in arranging artists' appearances.

Moran also pointed out the Cultural Affairs Committee programs are oriented to public presentation.

Randy Lavik, vice-president of Phi Mu Alpha Sinfonia, music fraternity, suggested a plan whereby all profits from projects would go back into a general fund. He said the money could be approved and allocated by an ASUN committee.

Shirley Mosley, representing the Women's Resource Center, complained that "it's almost impossible to deal with the ASUN office because of their feelings toward us."

She explained that the Women's Resource Center is open to all students on campus and its library is used by several departments. Her concern was that funds for the center are being cut off.

"We have had no money since July 1," she said. "The Student Y was helping fund the Women's Resource Center, but its funds are apparently being cut off."

Al Bennett, director of the Nebraska Union, also spoke to the task force. He gave a history of student-fee support for the Union.

Revenue Service to tutor student tax counselors

Tax language will be taught during a January orientation session so that about 35 student volunteers can help students, elderly and low-income people filing their income tax returns this spring.

The University volunteers have already met with Internal Revenue Service representatives and were given material to study during vacation, according to Joan Benderson, student volunteer council member.

This may cut down on time volunteers spend in the January 18, 20 and 22 orientation sessions, she said.

Students will operate out of the volunteer office in the Nebraska Union, or from their homes or will go directly to the homes to help elderly and low-income residents.

Benderson said she hoped most of the volunteers' time will be spent helping the poor and elderly instead of students. Since it's a new program, Benderson said, they'll "take it as it comes."

The response to the volunteer service, she said, will determine whether a second office is opened at The Poorhouse Coalition office across from Whittier Junior High.

The coalition is a gathering of Lincoln low-income groups.

Christmas eggs make a surprise breakfast

If Christmas morning is a time for surprises, then put some surprise into your breakfast. Serve Christmas eggs.

Eggs, whether you eat them on Christmas, Easter or any morning, are an excellent source of protein and iron. The yolk contains the entire fat content of the egg, as well as a good supply of phosphorous and Vitamin A. And, eggs are low in carbohydrates.

When you buy eggs, look for the size and the grade. Size is based on weight per dozen eggs, and the categories include jumbo, extra large, large, medium, small and peewee.

U.S. Department of Agriculture grades AA, A, B and C describe egg quality. AA is the highest grade. In a higher grade egg, the egg white is firm, clear and so viscous that it holds the yolk firmly in the center of the egg. The grade also indicates age, freedom from blood spots and the condition of the shell.

Although most recipes are written for medium sized eggs, jumbo or extra large eggs are usually cheaper per pound.

When you cook an egg, the heat gels the protein, changing the egg from a liquid to a solid mass. To insure a good product, eggs should be cooked at

moderate to low temperatures and only to the desired degree of doneness. Otherwise, the egg will be tough and discolored.

Another hint: always break each egg into a small bowl before adding it to your other ingredients. If the egg should contain blood spots or other discolorings,

shelly kalkowski crumbs

Now for the Christmas eggs. To avoid the usual fried, poached, boiled and scrambled eggs, try these recipes. They taste good on Christmas or any morning.

Santa's Morning-after Omelet

1 egg
1 Tbsp. milk
1/8 tsp. salt
1 tsp. margarine
dash of pepper
2 Tbsp. grated American cheese
1 Tbsp. finely chopped green pepper
1 tsp. drained pimientos.
Beat whole egg just enough to blend white and yolk. Add milk and seasonings. Melt margarine in skillet. Pour egg mixture into

skillet and cook until coagulated. Do not stir. When egg is sufficiently set, sprinkle with cheese, green pepper and pimientos. Fold and serve immediately. Makes one serving.

Ely Elf's Jiffy Breakfast Custards

4 eggs, beaten
1/4 to 1/3 C. sugar or honey
1/4 tsp. salt
1 tsp. vanilla
2 C. milk
toasted coconut
green and red maraschino cherries
Combine first five ingredients. Place six to eight glass custard cups on a rack or folded paper towel in a large frying pan. Pour cold water into pan to half the height of the custard cups and cover tightly. Bring water to a rolling boil. Remove pan from heat. Allow custards to steam in covered pan 12 to 15 minutes or until knife inserted in center comes out clean. Garnish with maraschino cherries and sprinkle with coconut. Serve warm or cold.

Kris Krinkle Creamed Eggs on Toast

2 Tbsp. flour
1 Tbsp. margarine
1/2 tsp. salt
1 C. milk
4 hard-boiled eggs, chopped into bite-size pieces
4 English muffins
Canadian bacon
Melt margarine in saucepan. Remove from heat and mix flour thoroughly with melted fat. Add salt and cold milk. Return to heat, stirring constantly until the mixture comes to a boil. Remove from heat and add the chopped eggs. Toast and butter English muffins. Cover with Canadian bacon slices and creamed eggs. Garnish with cherry tomatoes and parsley.

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