

Roll-Up Fish Gives Meal Delectable Lift

By CECILY BROWNSTONE
Associated Press Food Editor

Frankly fancy, is how we describe this rollup fish dish. It's made to order for any good cook who wants to give a meal a lift.

The fillets are stuffed with buttery crumbs, shrimp and beaten egg—a delectable combination. When we served this dish we accompanied it with green peas because such a mild vegetable does not overpower the delicate flavor of the stuffing. If peas are your choice, use a small amount of water when cooking them, and add a tablespoon of butter or margarine, a dash of salt and one of sugar to the water. Yes, we said sugar. That smidgen of sweet won't change the true flavor of the peas—it will just accent it.

We like a crisp salad after this fish dish—tossed greens enlivened with thin cucumber slices and Roquefort cheese is a favorite combination. 1. we are making the salad a little ahead of the meal, we put the greens and cucumber slices in our wooden bowl, crumble or cut the Roquefort right in, cover the bowl tightly and refrigerate. Just before serving we dress the salad with olive oil, wine vinegar, salt and freshly ground pepper, using three or four tablespoons of oil to one of vinegar.

per, using three or four tablespoons of oil to one of vinegar. Hot tea, properly brewed, is a fine go-along for this meal. With fish, we like lemon with our tea, but your family may prefer milk or cream. Born in Ireland, the blue-eyed and merry helper in our household, insists cream is the proper accompaniment to tea. Even though we quote professional tasters as having laid down the edict that milk brings out the best tea flavor, she is strong in her convictions!

But we are both in agreement

with the tea-tasters when it comes to tea brewing. The teapot must be rinsed with boiling water, tea and water must be measured, the water must be freshly boiled and the brew must steep about five minutes. If you are a stickler about serving hot beverages hot, rinse the teacups with very hot water.

It may be that you use tea bags rather than loose tea; sometimes we use the first, sometimes the second. We find that "tea-bag tea" tastes best made in a teapot—and we like to add an extra bag for the pot. We've been cautioned lately about dunking tea bags up and down, for dunking cools the water.

The correct method, we understand, is to let the tea and water quietly unite.

If you wish to preface the main meal with a first course, either chilled tomato juice or hot tomato soup is a good choice. Serve a hot bread, too, one round of it with the main course, one after.

Shrimp and Fillet Rollups

Ingredients: 6 thin fish fillets, juice of 1/2 large or 1 small lemon, 2 tablespoons butter or margarine, 1 small onion (minced), 1 cup soft bread crumbs, 1/2 teaspoon salt, 1/2 teaspoon pepper, 2 tablespoons parsley (minced), 1 cup coarsely chopped cleaned shrimp, 1 egg (separated), 1/3 cup milk, 6 whole cleaned shrimp, 2 teaspoons butter or margarine (melted).

Method: Buy narrow fish fillets or trim wide fillets. Butter 6 large cups of a muffin pan; or use large custard cups. Allow fillets to stand in lemon juice about 10 minutes, turning once. Drain fillets well; roll up loosely to fit into muffin cups. Melt 2 tablespoons butter in 8-inch skillet; add onion and cook over low heat until tender—about 5 minutes. Stir in bread crumbs, salt, pepper, parsley and chopped shrimp; remove



Add glamor to fish fillets with buttered breadcrumb and shrimp filling.

from heat. Beat egg white until stiff. Without washing beater, beat yolk until thick and lemon-colored; beat in milk; stir in shrimp mixture. Fold in beaten egg white. Spoon stuffing into rolled fillets in muffin cups. Dip one side of whole shrimp in 2 teaspoons melted butter; top each muffin cup with a whole shrimp, buttered side up. Bake in moderate (375F) oven

15 to 20 minutes. Allow to stand about 5 minutes before removing with spatula. Makes 6 servings. **Note:** About 3 tablespoons of minced onion is right for this recipe. When preparing the soft crumbs called for, remove crusts from bread. If you buy 1/2 pound of shrimp you will have enough for chopping and for garnishing.

Western Sayings Still Dot Everyday Language

By MURRAY SINCLAIR

Tucson, Ariz. (AP)—Many people earmark things, and talk turkey. You probably have said "it's a cinch" when you knew you could do something. And if something is haywire you know it is out of order.

Whenever you see these expressions, you are using the language of the old west.

Ranchers, cowpokes and prospectors took ordinary words, mixed them around a bit, and came forth with sayings that fill our speech to such an extent that we sometimes forget their original meaning.

Dr. George D. Hendricks, a professor at North Texas State College at Denton, Tex., has been gathering metaphors of the ranch country, checking their source, and seeing how widely they are used today. He is convinced the western expressions are here to stay.

The more than 700 expressions

he has collected formed the basis of a paper he delivered recently. "The first things to be earmarked were cattle," he says. "Everybody knows what it means to horn in, to pass the buck, to keep an ear to the ground, to get down to bed rock, or to camp on someone's trail. We all regret when things don't pan out and we have to pull up stakes."

"Such things are here to stay." And they all came from the West. Every cowhand knows what a four-flusher is. So do most city folk. Of a self-important person, the cowboy says, "He figgers he can spit twice and stop a drought."

The rancher shows respect for the venerable man with wrinkles in his horns. A man who can mix the medicine has the ability to cope with any situation. A man who means business talks turkey. A man with courage knows how to die standing up.

Perhaps the greatest compliment

any cowboy ever gave a man was "He'll do to ride the river with." The phrase refers to his ability to ride with the herd across a swollen, treacherous river.

"The whole gamut of human emotions is expressible in cowboy country metaphor," Hendricks explained. "If the cowboy is disgusted, he's looking for a dog to kick. If he is humiliated, he's eating drag dust,—being assigned to the most humiliating trail job of dragging behind the herd."

"If he is angry, he's in a horn-tangling, sod-paving mood. One way to calm him down is to say, 'Just haul in your neck podner.' "If he is confused or non-plussed, he's got his spurs all tangled up. If he's exuberant, he's got his wolf loose. If he's downcast, he's wearing his chin on his instep."

To kill a man is to kick him into a funeral procession; to make him into wolf meat; to put him to bed with pick and shovel. "Heading for the Last Roundup" and "Empty Saddles in the Old Corral" are popular songs taken from authentic sayings.

"A filly," says Dr. Hendricks, "is a young lady, but chivalry would not permit the use of the

Mailman Hits Billion To One Coincidence

Monrovia, Calif. (AP) — F. C. Hanchette, a letter carrier, stepped up to the state motor vehicle office in nearby Pasadena to buy his new automobile license tabs. His new tab number — 0061890.

He removed the old tab from his license plate to put on the new one. The old number—0061890. Said the stunned motor vehicles bureau officer. "It was a billion to one coincidence."

word mare to designate a married woman. A respectable woman is a calico, sage hen or grouse. Two terms of affection for a wife were cow bunny and long-haired partner.

"The puncher knows it is true love when he gets that coffee-grinder feeling in his gizzard. Then he'll cut a rusty (go courting), drop his rope on his filly (get engaged), and get hitched (married)."

Just as a clincher, Dr. Hendricks, asks "How many times a year do you use the term 'brand-ed'?"

Psychologist Puts Right People in Right Jobs

Miami, Fla. — (AP)—Sure, your personality counts in your work, but can you do anything about it?

Charles W. McFarland says personality tests can show you the kind of work you can do. They can also keep you out of work where you would be a failure. Personality traits that will break you in one job can make you in another.

He thinks he has proved his thesis in hundreds of tests which have solved labor difficulties in Miami industry.

McFarland is an industrial engineer and psychologist formerly of the Purdue University staff. He made tests for such enterprises as a newspaper (Miami Herald), restaurant chain, insurance companies and building contractors in the last three years.

Biggest gains were a greatly reduced labor turnover and happier, more efficient workers.

A cafeteria had a heavy labor turnover. The owner, anxious to serve the public, had too much help. The workers found it confusing, and quit. Fewer employees and a pay raise for those remaining, brought far more effective work.

The same tests successfully screen cafeteria workers, engravers, truck drivers, executives, printers and accountants. McFarland's tests put equal emphasis on personality and ability.

"Worker's are people first, before they become a part of the labor force," said McFarland, who



Charles W. McFarland (standing) shows Mr. and Mrs. Harold Lawler, retired morticians, why they would do well to open an employment agency.

calls himself a "human engineer."

"That's why it's important to get a personality evaluation before considering the skills of a candidate."

One of his tests analyzes how an applicant gets along with people, his home life, his judgment and ability to grasp abstract problems.

"The person with a small vocabulary and inability to communicate with others may not make a good salesman, but might make a very good accountant," McFarland explained. "Near-sightedness is not usually an advantage, but it proved an important qualification for certain workers in a knitting mill."

Most of his clients are companies seeking to smooth out problems concerning labor, but many individuals go to McFarland seeking guidance. The results are sometimes surprising.

A dairy operator was told he would make a good insurance salesman. He became the top salesman in the area within six months. A retired Marine Corps colonel became a transportation executive.

American GI's Find Paradise

Garmisch - Partenkirchen, Germany (AP)—Being a GI on duty in this Bavarian mountain city is as tough as getting \$10 bills free. Most soldiers here look like recruiting ads.

A big U. S. Army rest and recreation center is busy constantly handling soldier visitors. But for the boys whose job it is to stay here a weekend pass can mean anything from a chamois hunt to a 60-mile an hour trip down a mountain on skis.

And the night time is not neglected. One big club features a dance floor which is dismantled every night while an ice skating troop cavorts before dining GIs.

One soldier cracked as he sipped a stein of foaming Bavarian beer: "Yeah, I suppose I'll be going home one of these days — when I'm 80 years old!"

Snakes to Live Royally In Bronx Zoo Quarters

New York (AP) — Snakes in the Bronx zoo's new reptile house will have cages done in pastel shades, with temperatures adjusted to match that of their native habitat, and with ultra violet rays to keep them healthy and happy.

For snakes that get nervous at the sight of people, there are special "one way" windows that enable people to look at the snakes, but not vice versa.

"They never had it so good," commented a workman, referring to the snakes.

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