

A&M Athletes Win 349 Awards In 1952-'53

A&M athletes earned 349 jackets, sweaters, numerals and gold bars in major and minor sports in the 1952-53 athletic year.

Major sports are football, basketball track and baseball. Minor sports are swimming, golf, tennis, cross country, rifle, pistol and fencing.

Second and third year lettermen in major sports are given two light-weight sweaters or one heavy-weight. First year lettermen must buy their own sweaters. All are given the T medal when they earn their first letter and also receive a service bar for every letter.

If A&M wins a Southwest conference championship, all second and third year lettermen in major sports are given jackets.

All lettermen in major sports receive "T" blankets upon graduation. These blankets are white with a large maroon "T" in the center on one side and maroon with a white "T" on the other side.

Freshmen who letter in major sport are given gray sweaters with the year encircled in felt. They must be recommended by their coach and approved by the athletic council.

FAMILY FAVORITES

By Mrs. C. F. Richardson

(Ed. note: Mrs. Richardson, who is chairman of the College Women's Social club foods interest group, is guest editor for this week's recipe column, the first in a series of favorites of College Station women. Mrs. Richardson holds a BS in Vocational Home Economics from TSCW. She is a member of the A&M Methodist church, and a charter member of the AAUW and the TSCW ex-students. Her husband is Charles Richardson of the A&M biology department.)

My husband shares my enthusiasm for good food and cooks most of our "guest" meals on his barbecue pit. At present, our favorite recipes include the following.

French Onion Soup
 1/4 cup butter or margerine
 3 cups thinly sliced onions
 1/4 teaspoon salt
 speck of pepper
 1 1/2 quarts warm water
 1/2 teaspoon bottled brown seasoning sauce
 5 beef bouillon cubes

Place butter and onions in large sauce pan. Sauté until onions are golden brown. Sprinkle with salt and pepper. Add water, seasoning sauce and bouillon cubes; cover. Bring to boil; cook slowly 50 minutes. Serve immediately.

Deviled Crabs
 2 cups crab meat (fresh or frozen)
 3 tablespoons shortening
 2 tablespoons chopped onion
 1 tablespoon chopped green pepper
 2 tablespoons flour
 1 teaspoon Worcestershire Sauce
 Dash of cayenne pepper
 1 teaspoon mustard
 1 teaspoon paprika
 1 teaspoon salt
 Dash of sage
 1/2 cup light cream
 Crumbs for top

Put shortening in sauce pan, melt and add green pepper and onion and cook slowly for three minutes. Add flour and all seasonings to the crab meat, mixing well. When ready to bake add cream to moisten mixture. Fill greased shells, sprinkle crumbs on top and bake for fifteen minutes in hot oven or until crumbs are brown. (I clipped this from the Houston Post several years ago and it is as near a copy of deviled crabs as served at San Jacinto Inn as I have been able to find.)

Walnut-Salmon-Noodle Ring
 4 cups cooked noodles
 1/4 cup light cream
 2 eggs, unbeatn
 1 pimiento, chopped
 1 cup (7 1/2 oz. can) canned salmon
 1/2 cup chopped walnuts
 1/2 cup dry bread crumbs
 3 tablespoons melted butter
 2 tablespoons minced green pepper
 1 tablespoon minced onion
 1 tablespoon lemon juice

Stir together first five ingredients. Mix salmon, walnuts and remaining ingredients. Place half of the noodle mixture in greased six-cup ring mold. Add salmon mixture, packed firmly. Top with rest of noodles. Bake at 325° (moderate) 40 to 45 minutes until firm. Serve with cheese sauce and walnut halves. Good addition—string beans or green peas served in center of mold.

Lemon Barbecued Chicken
 1 peeled clove garlic
 1/2 teaspoon salt
 1/4 cup olive oil
 1/2 cup lemon juice
 2 tablespoons grated onion
 1/2 teaspoon black pepper
 1/2 teaspoon dried thyme

Marinate chicken (fryer size cut in half) in above sauce overnight if possible. Cook over low charcoal fire about 45 minutes depending on size of chicken. (Cut into thick part of leg to test.) May be over broiled in usual manner. Baste chicken frequently with the lemon-sauce while cooking. I found this one in Good Housekeeping's "Barbecue Cook Book." It's a real favorite with us.

Since we are not overly fond of desserts, we find the following "light" one especially pleasing:

Mrs. Truman's Pie Recipe for Four
 1 egg
 3/4 cup sugar
 3 heaping tablespoons flour
 1 1/2 teaspoons baking powder
 1/4 teaspoon salt
 1/2 cup chopped nuts
 1/2 cup chopped apples
 1 teaspoon vanilla

Beat eggs and sugar, add dry ingredients, nuts and apples gradually. Bake in greased and floured pie pan for 30 minutes at 325. Top with whipped cream.



HOWDY—Big Tex, the 52-foot cowboy who watches over the State Fair in Dallas, can talk this year. Tex has been given an electronic voice and a jaw that moves as he "talks". His artificial vocal cords used up 300 pounds of electric gear and mechanical equipment.

No Sketches of School Ready Before Nov. 5

Sketches of the proposed A&M Consolidated high school will not be ready until after Nov. 5.

The announcement was made yesterday by Bill Caudill, architect for the building.

"We don't like to show pictures

Bridge Club Meets at 7:30 Tonight

The Aggie Wives Bridge club will meet at 7:30 tonight in rooms 2A and 2B of the Memorial Student Center.

Hostess for the advanced group will be Mary Mackin. Intermediate hostesses are Mary Ann Southerland and Sara Bruckart. Nellie Travis and Joy Balderach will be beginners hostesses.

Mrs. E. L. Angell and Mrs. J. A. Woolket will instruct the beginners group.

Bridge winners last week were Pat Sparks, first prize for the advanced players; Mary Ann Edmiston, second prize for the regulars; and Rachel Fowler, first prize for the intermediates.

Last week's hostesses were Lois Latham, "Charlie" Brown, beginners; Madie Cooper, Martha James, intermediates; Martha Enlow and Joyce Hotchkiss, regulars.

Sixteen tables played last week. Here's dessert the teen-age crowd thinks is great: Brownies topped with peppermint ice cream and thick, gooey chocolate sauce.

If there's a small crack in a plastic food container, you can use a piece of cellophane tape to seal the crack.

Garden Clubbers Hear A. F. DeWerth

"Simplicity is the keynote of beauty," said A. F. DeWerth, head of the floriculture and landscape architecture department, speaking yesterday to members of the Texas Garden clubs.

DeWerth said that almost everybody is guilty of over-planting. "Remember," he said, "plants will grow. You ought to keep them functional so they will be less work."

He suggested that the borders of a yard be planted first, rather than jamming all shrubs against the wall of the house.

"Shrubs deaden noise and provide privacy," he said. More than 80 women from nine counties in this area attended the day-long meeting.

Mrs. Al B. Nelson, division chairman, presided over the meeting. Mrs. D. W. Williams gave the invocation and Mrs. Marion Pugh welcomed the visitors.

Yesterday morning, Mrs. J. W. Batts directed a forum on "problems and projects."

A panel discussion on horticulture in the afternoon featured members of A&M's horticulture department and floriculture and landscape architecture department.

Special displays of flower arrangements were exhibited by members of the group. Mrs. Armstrong Price represented the College Station Garden club and Mrs. Morrisson represented the Bryan club.

Members of the Texas Federation of Women's clubs, will give a book review sponsored by the Beta Sigma Phi business sorority Friday, Oct. 30 at the Bryan Women's club building.

The sorority met Tuesday in the Chamber of Commerce rooms with vice-president Doris Franze presiding. Plans were discussed for the book review, and it was announced that Mrs. Duddy would review "Lady of Arlington" by Harnett T. Kane.

Tickets may be obtained from any Beta Sigma Phi member or at Colson's Corner in Bryan.

Following the business meeting a cultural program, "Pride of Possession", was presented by Mrs. Bert Deaukuier and Mrs. Barry Colson.

Committee reports on summer activities of the Recreation council were given Monday at their regular meeting.

A summary of these reports is being prepared for the public and should be ready soon, said Ralph Rogers, council chairman.

This year the council carried on a \$7,000 program. Included in this was swimming, baseball, tumbling, pre-school and the Negro recreation program.

The College Station Community Chest contributed \$1,000 and the city appropriated another \$1,000 for the council's budget. The rest was obtained through other donations and fees.

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