THE BATTALION Page 6

Thursday, October 22, 1953



### By Mrs. Carl W. Landiss

(Ed. note: Guest editor this week is Georgia Belle Landiss. Mrs. Landiss has worked professionally as a home economist for a frozen food distributor in Kansas City and as a teacher of homemaking education in the Texas public schools. At present she is giving full time to homemaking duties for her husband, Dr. Landiss of the physical education depart-ment, and her two children, 17-year-old Carolyn and Bill, who celebrated his fourth birthday just a week ago. Mrs. Landis: majored in home economics at Texas State College for Wo men and is currently serving as president of the local chapter of TSCW Alumnae.)

At this time of the year, family activities are moving ir high gear and recipies that demand as little time in the kitchen as possible and yet provide satisfying meals are in order.

Danish Meat Balls

Carolyn and Bill prefer main dishes that feature ground meat Our favorite is a Danish meat ball which I serve on seasoned noodles This is a good recipe to serve to football guests also becaue with a salad, a hot bread, a beverage and a dessert you have a hearty and tasty meal.

1 lb. ground beef 3/2 lb. pork shoulder (ground) 5 tablespoons cornstarch 3/2 teaspoon mace 3/2 teaspoon ginger 3/2 teaspoon pepper 3/2 teaspoons salt	2 tablespoons milk 1 large onion (chopped) 2 tablespoons bacon drippings ½ cup green pepper strips 2 cans vegetable soup ½ can water
1 egg	1 cup tomato puree

Have the butcher ground beef and pork together. Add cornstarch seasonings. egg, and milk to ground meat. Mix lightly, being carefu to avoid overmixing. Form into small balls the size of golf balls. Saute onion in drippings until tender, then remove from the skillet. Fry mea balls in fat until brown on all sides. Drain off all but one tablespoor Add onions, pepper, and remaining ingredients. Stir until we blended. Cover and simmer for fifteen minutes, stiring occasionally. Arrange on serving platter; pour a little of the sauce over meat balls. Serve rest of sauce in gravy boat.

#### Congealed Salad with Cream Cheese

My husband's and Carolyn's favorite salad is so easy that I make it often. The recipe makes enough for a guest meal or it will serve the family and leave enough to go into the refrigerator for snacks. You can make half the recipe if you prefer.

1 package lemon jello 1 package orange jello 1½ cups boiling water 1½ cups ice water

1 tall can crushed pineapple 3 large carrots (grated) 1 large package cream cheese 1/4 cup orange juice

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cheese and add enough orange juice to make it of easy spreading consistency. Spread on top of the congealed salad. Cut into squares and Porto Rican or Red Velvet serve on crisp lettuce cups.

**Refrigerator Rolls** 

During the winter months we are very fond of hot rolls. My favorite roll recipe is one that Lollie Penberthy gave me ten years ago. It has been used for guest meals at home and for dinners I used to supervise when I taught homemaking at A&M Consolidated. It makes CELERY enough for family use for a week and will keep in the refrigerator for several days. Make out the rolls before going to bed and bake them the Refollowing morning. 1 quart milk 1 yeast cake

1 cup sugar 1 cup shortening

1/4 cup warm water (not hot) 15 cups sifted flour (approx.) Step 1: Dissolve sugar and shortening in scalded milk. Allow to

cool to lukewarm. Add yeast that has been dissolved in ¼ cup lukewarm water. To all this add enough flour (about 6 cups) to make a batter. Beat well gradually adding flour until there is a sponge free Set aside to rise for about an hour and a half or until from lumps. double in bulk. Be sure container is not more than half full to allow for

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Step 2: After it doubles in bulk add 1 heaping teaspoon salt, 1 heaping teaspoon baking powder and one level teaspoon of soda to 1 cup sifted flour. Add this and enough additional flour to get the consistency to handle well. Knead the dough well for a good texture. Place in an oiled pan. Put oil on top to prevent dough from getting hard and store in the refrigerator until needed. Cover with a lid or wax paper.

Step 3: Roll out dough as needed on lightly floured board to about  $\frac{1}{2}$  inch thick. Cut with a biscuit cutter. Brush with melted but-ter. Crease through middle wih blunt knife and fold over to form parker house rolls. Set aside to rise until double in bulk. Bake on greased sheet at 425 degrees for about ten minutes. Brush with melted butter and

### Red Devil Special

Chocolate, THE flavor for Landiss desserts. Most of the time I se a cake mix, but when I have time to make a cake from "scratch" ve like this one.

teaspoons vanilla

4 teaspoon salt

teaspoon soda

egg whites

1/2 cups cake flour

teaspoon cream of tarter

1/2 cup cocoa	-
1/4 cup sugar	-
4 cup water	
t cup milk	
t cup shortening	-
1 cup powdered sugar	1
t cup granulated sugar	4

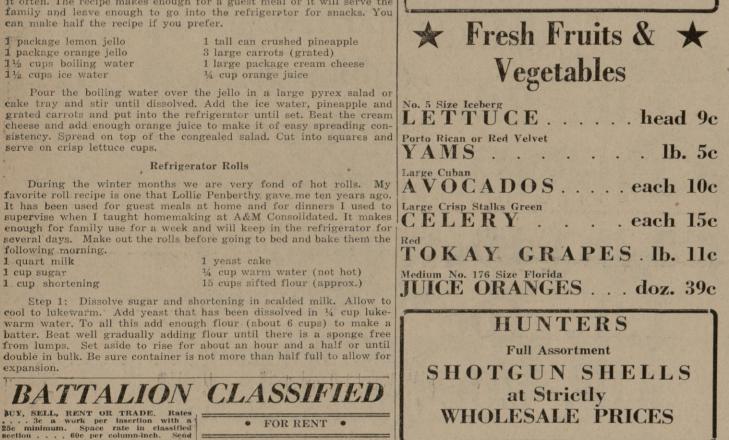
2 cup broken walnut meats Combine cocoa, ¼ cup sugar, and water in double boiler. Cook intil thick. Add milk; mix well and cool. Cream shortening and renaining sugar. Add egg yolks and vanilla and beat well. Add cocoa nixture, then flour, sifted with salt, soda and cream of tarter. Fold n egg whites beaten to stiff froth. Pour into greased layer pans; sprinkly nut meats over batter, pressing in gently. Bake in moderate ven 350 degrees 30 minutes. Frost with Mocha frosting. The two ugars give this cake a delicate texture.

### **Employes Dinner Club** Meets in MSC Tonight

The October meeting of the col-ege Employes Dinner club will be ics. Biological Sciences Lecture 7:30 p. m. tonight in the Me- room. Dr. Barton from UT will norial Student Center ballroom. speak on applied mechanics.

## GIG 'EM AGGIES !!!

According to our long-established custom, we will be closed for the football game Sat-urday, closing at 1:30 P.M. and reopening immediately after the game.



★ Frozen Foods ★

# Student Missionary Will Speak on Africa Friday

Barbara Schultz, a student sum- the Baptist students of Texas, who will be held here Nov. 2-6. mer missionary last summer to send student missionaries to sever- About 550 agents and 100 staff

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### Ag Extension **Plans Conference** The annual Texas Agricultural Extension conference for county

and home demonstration agents

The program includes lectures and field demonstrations on dairy Barbara was a representative of Her most recent engagement was husbandry, poultry husbandry, agronomy,

this past week-end. She is a senior education major at Baylor. Her home is Texas City. Barbara will be accompanied by Joe Ann Dyson, also from Baylor, who will present special music. Joe Ann, a contralto, has recorded "I Know a Name" and "God Leads

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