

# FAMILY FAVORITES

By Mrs. Frank Anderson

(Ed. note—Guest editor for our recipe column this week is Mrs. Frank Anderson, one of the outstanding hostesses of College Station. She is the wife of "Andy" Anderson, A&M track coach. Mrs. Anderson, a member of the College Women's Social club, is sponsor for the Newcomer's club, and is active in community affairs. The Andersons have two sons, Rusty, an A&M graduate who is now studying at the University of Texas medical school in Galveston, and Wally, a senior at Annapolis.)

Among my many recipes gathered from here and there, my favorite is my mother's chicken-a-la-king. She was not only a gracious hostess, but an excellent cook and at many of her luncheons the following dish graced her table.

### Chicken-A-La-King

- 1 young chicken
- 1 cup fresh cream
- large can mushrooms (quartered)
- small can French peas (drained)
- small can pimientos (cut fine)
- salt and pepper to taste

Boil chicken until tender. Take out of the liquor and cut in pieces a bit larger than for salad.

Into the chicken liquor, put cream and thicken with a little flour. Add mushrooms, peas, pimiento and chicken. Season to taste with salt and pepper. What little mixing is done, do it with a silver fork and serve in patty shells.

### Hush Puppies

My husband is from Tennessee and from his family I have collected a lot of excellent recipes. Our two sons are crazy about this one which I pass on to you. It is served with fried fish.

- 1 cup corn meal
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 small onion, minced (optional)
- 1 egg
- ¼ cup milk or water

Mix together the dry ingredients and the finely cut onion. Break in the egg and beat vigorously. Add the liquid. Form into small patties, round or finger-shaped. Drop in the deep smoking fat in which the fish has been fried, until they are a deep brown. If one is watching calories, they may be baked instead of fried. Serve hot and at once. Serves three or four.

The story goes that Hush Puppies derived their name from old fishing and hunting expeditions. The hunting dogs, already fed, smelled the delectable odors of human rations and howled for the things they scented. Marjorie Rawlins in "Cross Creek Cookery" says that the sportsmen tossed the remaining corn meal patties to the dogs, calling, "Hush puppies!"

### Apple Crisp

A Swedish dessert our family and friends, especially men, like is Apple Crisp, which is good any time and certainly for football crowds.

- 8 tart apples (sliced)
- 1 teaspoon cinnamon
- 2 tablespoons boiling water
- ¾ cup flour
- 1½ cup brown sugar
- ½ cup butter
- juice of ½ lemon
- (to keep apples from discoloring)

Butter a baking dish and fill with sliced apples. Over apples sprinkle one cup sugar, cinnamon and water. Work together with finger tips ½ cup sugar, flour and butter and spread over as a crust. Bake about 30 minutes (350 degrees). Serve with whipped cream.

### Fudge Pie

My good friend, Mrs. Ike Ashburn of Austin, who is well known here, sent me this simply delicious Fudge Pie recipe.

- 1 stick of butter
- 2 squares bitter chocolate
- 1 cup sugar
- 2 eggs
- ¾ cup flour
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 1 cup nuts.

Melt butter and chocolate together over low heat. Beat together sugar and eggs. Combine the two mixtures and add the remainder of the ingredients. Bake at 250 degrees for 20 or 25 minutes in buttered and floured pie pan. Top with either whipped cream or ice cream. Serves six.

## AAUW Reading Contest Papers Due Tomorrow

Papers are due tomorrow in the essay contest now being sponsored by the American Association of University Women in the area schools.

A winner will be chosen from the white and Negro elementary schools in Bryan and College Station. Eight cash prizes, a first and second prize in each group will be awarded. Winners will be announced Nov. 21.

Students are given a choice of two topics for their essays. "Tell

What the Library Means to You" and "Tell Why You Enjoy Reading Good Books".

Contestants have also been given a set of questions about books and reading to turn in with their entries.

Mrs. Frank McFarland is chairman of the judging committee. Other committee members are Mrs. U. H. Bents, Mrs. W. D. Scoates, Mrs. Frank Powell, Mrs. A. W. Melloh, Mrs. Louis Hannah and Mrs. C. R. Moseley.

## The Battalion

Lawrence Sullivan Ross, Founder of Aggie Traditions  
"Soldier, Statesman, Knightly Gentleman"

The Battalion, official newspaper of the Agricultural and Mechanical College of Texas, is published by students four times a week, during the regular school year. During the summer terms, and examination and vacation periods, The Battalion is published twice a week. Days of publications are Tuesday through Friday for the regular school year, and Tuesday and Thursday during examination and vacation periods and the summer terms. Subscription rates \$9.00 per year or \$.75 per month. Advertising rates furnished on request.

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## LETTERS TO THE EDITOR

Editors, The Battalion  
 This is a letter of criticism. We would like someone to answer a few questions.  
 What in the — is happening to the A&M freshmen? For years, A&M has lived and thrived on its traditions. Freshmen used to be the lowest classified men (?) in the school. What has happened?  
 This year the freshmen are wearing raincoats. Why? Are they any better than the freshmen of the past? Thru the years, freshmen have always worn panchos. Why should this class be any different?  
 This year The freshmen are not wearing lipstick and rouge and are not skipping to class during the week before the TU game. Their excuse? "Other schools ridicule us." So what? We all wore our lipstick and rouge, and took it like men. If the freshmen don't like being ridiculed, why don't they do something to show the other school that they don't like it. A&M has never cared, in the first place, what other schools have said, so why should we start worrying now?  
 And these poor, mis-treated little darlings can go non-reg to work on the bonfire during bonfire week. Why? "If we wear our fatigues to work in, they will stink too bad during class." Isn't that too bad? What kind of freshmen do we have this year? What is A&M going to start doing—turning out boys instead of men? Well, as far as we are concerned, we feel that all of this superfluous bull is very unnecessary. Why can't the freshmen live like we and thousands of others have lived? If they aren't going to live like we did, we say, "Give them their senior boots, and to — with class privileges."

Jay W. Weinstein '56  
 Don Jage '56  
 John D. Cunningham '56  
 Ronny Joyner '56  
 Milton Sharp '56  
 Bill Nourie '56  
 James H. Ashford Jr. '56  
 William J. Glass '56  
 James Schubert '56  
 Carl Odum '56

Editors, The Battalion:  
 To the Student Body of A&M:  
 Dear "Aggies":

Due to the fact that the best team in the nation had an "off day" last Saturday we are turning to you, not as enemies but as friends.

We need some help and we feel that no one can better help us than your football team.  
 We are from Alabama, and in order to be able to return to the "fatherland" without the loss of face our football team, Baylor, must be in the Cotton Bowl January 1st.  
 We will gladly send to you all the Texas plays we know, give you all the support we can, burn all the candles and cowskins we can get hold of and to top off all this we will bestow upon your honorable school "The Towers of Old Main."

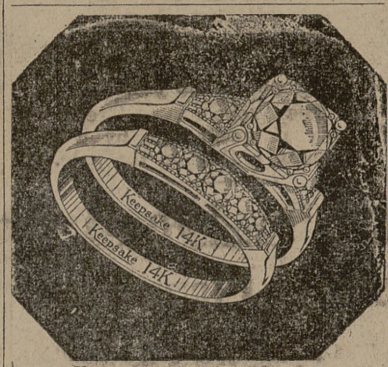
We are depending upon your football team to stomp, batter, beat, and slaughter the one team in the nation that we personally had rather not see in any Bowl especially the Cotton Bowl.  
 "Clip the horns of Texas" and we will be eternally indebted to you and your football team.  
 We feel sure that other students of Baylor will write you in the next few days showing you the moral support that you can depend upon along with that of your "Twelfth Man."

"Skin That Cow"  
 Richard Smith  
 Connie Miller  
 Charles Hust

## What's Cooking

Thursday

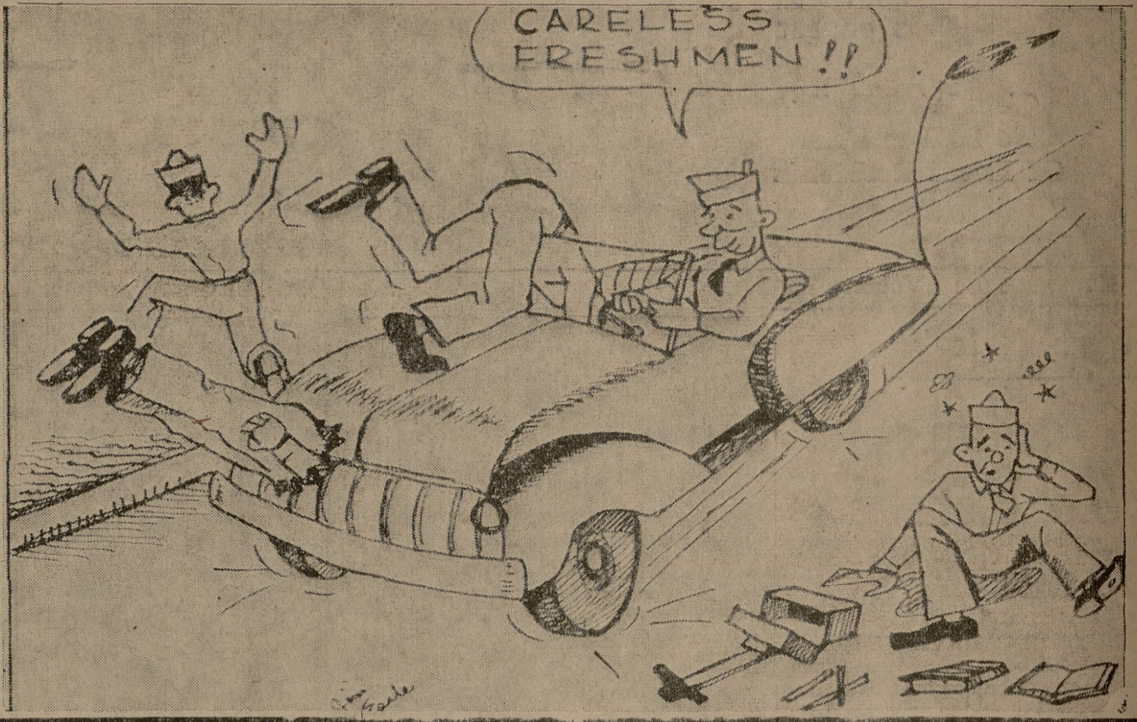
- 7:15 p. m.—San Antonio club meeting, room 301, Goodwin hall. Final plans for Thanksgiving party. Refreshments.
- 7:30 p. m.—Panhandle club meeting, MSC.
- Corpus Christi club meeting, MSC. Plans for Thanksgiving party.
- Payette Colorado A&M club meeting, room 20, MSC. Thanksgiving party plans.
- Guadalupe alley Hometown club meeting, senate chamber, MSC. Thanksgiving party final plans.
- A&M Dianetics group meeting, cabinet room, YMCA.
- Audio club meeting, radio room. Speech on audio equipment.
- Wichita Falls hometown club meeting, room 128, Academic building. Thanksgiving party plans.
- Caldwell county club meeting, 3rd floor, Academic building.
- Corpus Christi club meeting, M SC. Thanksgiving party plans.
- San Angelo club meeting, Agricultural building. Christmas and Thanksgiving party plans.
- West club meeting, YMCA. Plans for Thanksgiving party.
- Kansas - Missouri club meeting, room 107, Biological Science building. Organizational meeting.
- Permian Basin club meeting, MSC.
- Camera club meeting, assembly room, MSC. Round table discussion on artificial lighting.
- Galveston county A&M club meeting, room 112, D shack. "Football Highlights of 1952" will be shown with others. Final dance plans will be discussed.
- Piney Woods A&M club meeting, room 205, Academic building.
- Shreveport club meeting, room 206, Academic building.
- Pecan Valley A&M club meeting, C. E. lecture room.
- Laredo A&M club meeting, room 125, Academic building.
- Rusk County Hometown meeting, room 307, Goodwin hall.
- 8 p. m.—South Louisiana club meeting, room 11, C. E. building. Reorganizational meeting, Christmas party plans.



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White Fish . . 75c or Meat Loaf with Creole Sauce . 75c

CHOICE OF TWO VEGETABLES —  
 French Fries — Cut Beans — Corn  
 DESSERT—Bread Pudding with Caramel Sauce  
 BEVERAGE—Tea or Coffee

## TRIANGLE DRIVE-IN LOUNGE

Try Crowlfite Gas at the Triangle Station

## Houston Corps Trip Special

# 25%

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 SPECIAL DINNER MENUS

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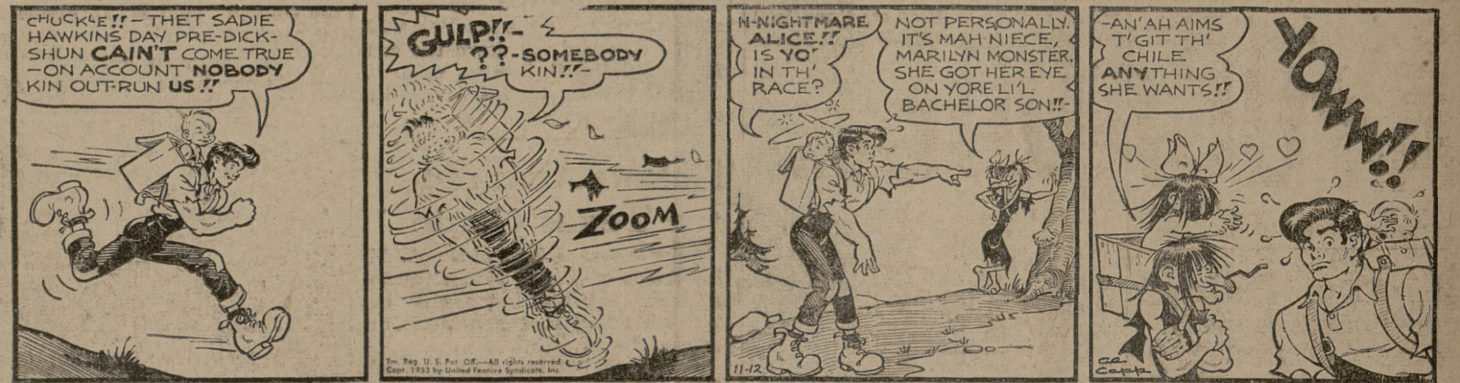
VEAL CUTLET MILANESE	WITH SPAGHETTI	REG. PRICE	2.50	AGGIE PRICE	1.90
VEAL SCALOPPINE	With Spaghetti and Mushrooms	REG. PRICE	3.00	AGGIE PRICE	2.25
NEW YORK CUT STEAK	WITH SPAGHETTI	REG. PRICE	5.50	AGGIE PRICE	4.15
CHICKEN A LA SORRENTO	WITH SPAGHETTI	REG. PRICE	3.50	AGGIE PRICE	2.65
SPECIAL A LA CARTE DISHES					
PIZZA PIE		REG. PRICE	1.25	AGGIE PRICE	.95c
LASAGNE AL FORNA		REG. PRICE	1.75	AGGIE PRICE	1.35
SHRIMP PIZZIOLA		REG. PRICE	1.50	AGGIE PRICE	1.15
ITALIAN CHEESE CAKE		REG. PRICE	25c	AGGIE PRICE	20c

MIKE HAIKIN, '42, Publicity Director

### LFL ABNER

### YYes Sir, He's Her Baby

By Al Capp



### POGO

By Walt Kelly



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