

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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Managing Editor
Campus Editor
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Basic Division Editor

What's Cooking

7:15 p. m.—Pan American club meeting, room 3C, MSC. Plan for future activities and party.

Red River Valley club meeting, room 3D, MSC. Final plans for Thanksgiving and Christmas parties.

7:30 p. m.—Port Arthur hometown club meeting, room 106, Biological Science building. Com-

plete plans for Thanksgiving dance.

Bee county club meeting, room 203, Academic building.

Tyler - Smith county hometown club meeting, room 104, Academic building. Plan Thanksgiving party.

Brush county club meeting, room 207, Academic building. Plans for Christmas party.

Land of Lakes club meeting, room 3D, MSC. Discussion of Christmas party plans.

Orange hometown club meeting, room 305, Goodwin hall. Election of officers; refreshments.

Bell county club meeting, room 123, Academic building.

A&M Diabetic group meeting, cabinet room, YMCA.

Southwest Texas club meeting, YMCA.

Rusk county hometown club meeting, room 307, Goodwin hall.

Port Arthur hometown club meeting, room 107, Biology building. Thanksgiving plans to be completed.

Waco hometown club meeting, room 306, Goodwin hall. Discuss party plans.

San Angelo club meeting, Agricultural building. Thanksgiving party.

Marshall A&M club meeting, YMCA.

Hidalgo - Starr county club meeting, YMCA. Discuss Christmas dance.

Texarkana Four States club meeting, room 224, Academic building.

Dallas A&M club meeting, Biological Science, lecture room.

FAMILY FAVORITES

By Mrs. W. L. Penberthy

(Ed. note—Guest editor for our Thanksgiving edition of Family Favorites is Lottie Penberthy, wife of Dean of men W. L. Penberthy. Mrs. Penberthy, a native of Navasota, is active in the foods interest group of the College Women's social club. A graduate of Mary Hardin Baylor at Belton, she is also a member of the garden club. The Penberthys are members of the A&M Presbyterian church.)

My choicest dishes are those we have enjoyed around the table of friends, and who have been so kind as to give me their recipes. So any measure of success I may enjoy as a cook I owe to them. I have only one original recipe.

Rice - Oyster Dressing

There was a colored cook in the dining hall some 12 years ago who made a rice-oyster dressing to serve with wild duck, wild turkey or domestic turkey. He died, taking this recipe with him, and for years I tried to prepare this dish to taste like his. Finally I hit upon this one.

1 pint oysters
1 1/2 cups uncooked rice
1 large onion (finely minced)
3 tablespoons bacon drippings

1 1/2 teaspoons salt
1 small bunch celery (cut fine)
4 cups rich turkey stock

Brown the onion in the baking drippings and cook until it begins to color. When slightly browned add liquid, bring to boiling point; then add rice, celery, oysters and salt.

Bring to boiling point; cover and put in the oven and cook at 375 degrees about 30 minutes. When the grains of rice are tender it is done. This should be cooked in a heavy vessel with a close fitting lid.

Squash Mold

This is a recipe that I got from Mrs. Frank Anderson, with slight variations that we like.

3 cups cooked squash
1 medium minced onion
3 tablespoons bacon drippings

3 tablespoons melted butter
1/4 cup top cream
3 eggs, slightly beaten

Brown onion in bacon drippings. Then add squash, butter, cream, salt and pepper to suit taste. Cook till thick. After you have removed from the fire add the eggs, mix well and put in greased ring mold. Place in pan of water and bake one hour or until firm.

When the ring is turned out to serve, I usually fill the center with another vegetable.

Frozen Cranberry Salad

Many people have asked for the recipe for this one, which I got from Mrs. Frank Bolton.

2 cans cranberry sauce (mashed well)
3 tablespoons lemon juice
1 cup cream, whipped

1/2 cup salad dressing
1/4 cup powdered sugar
1 cup nuts.

Mix cranberry sauce and lemon juice and put into the bottom of each mold. Then add the mixed whipped cream, salad dressing, powdered sugar and nuts on top of this and freeze.

Pumpkin Pie

This is Mrs. Carl Tishler's recipe for pumpkin pie which is a favorite with us.

1 cup pumpkin
1 cup light brown sugar
1 teaspoon cinnamon
1/2 teaspoon mace

1/4 teaspoon ginger
1/2 teaspoon salt
1 cup milk
3 eggs

Separate eggs. Combine all other ingredients. Add yolks, and then fold in whites, whipped stiff. Bake at 450 degrees for 5 minutes and then at 325 degrees for 30 minutes.

Party Given By Newcomers

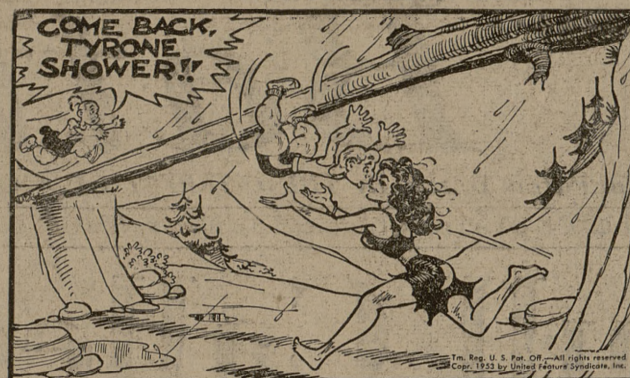
The Newcomers club held Wednesday afternoon a bridge and canasta party in the home of Mrs. John A. Way.

Mrs. H. Bakoff was high prize winner for canasta. Low winner was Mrs. J. D. O'Neill.

In the bridge games, Mrs. D. R. King had the top score. Mrs. N. Abramson was awarded the low prize, and Mrs. John Freeman was winner of the traveling prize.

Mrs. C. B. Doleac, co-hostess with Mrs. Way, served refreshments to the group while Mrs. Way entertained with organ music.

L'I' ABNER Who Cares About Hate?



POGO



By Walt Kelly

WHAT OUR DRY CLEANING DOES FOR YOU

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SWING AND SWAY WITH SAMMY KAYE AND HIS ORCHESTRA COMING WEDNESDAY!

CONCERT — 7:30—Guion Hall—6:30

DANCE — \$2.00—Sbisa Hall—9:30

Tickets on Sale At Student Activities

TRIANGLE'S SPECIAL DINNER

Friday - November 20th

White Fish 75c or Chicken Dinner 75c

CHOICE OF TWO VEGETABLES — French Fries — Cut Green Beans — Pinto Beans
DESSERT — Cake with Pineapple Sauce
BEVERAGE — Tea or Coffee

TRIANGLE DRIVE-IN LOUNGE

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Dr. Cover Speaks To Foods Group

Dr. Sylvia Cover of the A&M Experiment station will be guest speaker for the meeting of the foods interest group of the A&M Social club at 1:15 p. m. Friday at the A&M Christian church.

Dr. Cover will give a demonstration of cooking meats at different temperatures. Co-chairmen for the meeting are Mrs. John S. Dennison and Mrs. George Potter. Mrs. Bardin Nelson is hostess for the meeting.

Webb Wins High Prize At Wives Bridge Club

Myra Webb was high prize winner at last week's meeting of the Aggie Wives Bridge club. The club will meet at 7:30 tonight in rooms 2A and 2B of the Memorial Student Center.

Hostesses for tonight's meeting are Dolores Moore and Allene Stuts for the beginners, Betty Curl and Betty Patterson for the intermediates, and Catherine Seppel for the regulars.

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GROCERIES

ARMOUR'S VEGETABLE Shortening . . . 3 lb. etn. 65c
NO. 2 1/2 CAN—LIBBY'S Pear Halves can 42c
NO 2 1/2 CAN—HUNT'S Peach Halves . . . 2 cans 55c
303 CAN—DEL MONTE Pumpkin 2 cans 27c
OCEAN SPRAY Cranberry Sauce, 2 cans 45c
DUNCAN'S ADMIRATION Coffee lb. pkg. 87c
303 CANS—LIBBY'S WHOLE Green Beans 2 cans 61c
303 CAN—STOKELY'S—GOLDEN Wax Beans 2 cans 61c
NO. 1 CAN—KITCHEN PARADE Tomatoes 3 cans 25c
46 OZ CAN—TEA GARDEN Grape Juice can 55c
CRISCO 3 lb. can 79c
PRINCESS Dog Food 2 cans 25c

46 OZ. CAN—LIBBY'S Tomato Juice can 27c
12 OZ. JAR—TEA GARDEN Orange Marmalade jar 25c

FROZEN PICTSWEET

Sliced Peaches PKG.
Strawberries
Brussels Sprouts . . . 28c

FROZEN SOUTH MOST

Baby Whole Okra PKG.
Blackeye Peas 23c

MARKET

DECKER'S—TALL KORN Sliced Bacon lb. 61c
HORMEL'S—DAIRY BRAND Wieners lb. 46c
HORMEL—PURE Pork Sausage lb. 59c
WISCONSIN—DAISY Cheese lb. 53c
ARMOUR'S STAR Fryers lb. 55c
Round Steak lb. 59c
Loin Steak lb. 55c
Porter House Steak, lb. 49c
Small Rib Chops . . . lb. 55c
Meaty Short Ribs . . . lb. 29c

PRODUCE

Lettuce 2 hds. 17c
Celery stalk 13c
FANCY Delicious Apples . . lb. 16c
176 SIZE Texas Oranges . . . doz. 33c

Meaty Short Ribs . . . lb. 29c

Specials for Thurs. Afternoon, Fri. & Sat. — Nov. 19 - 20 - 21

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