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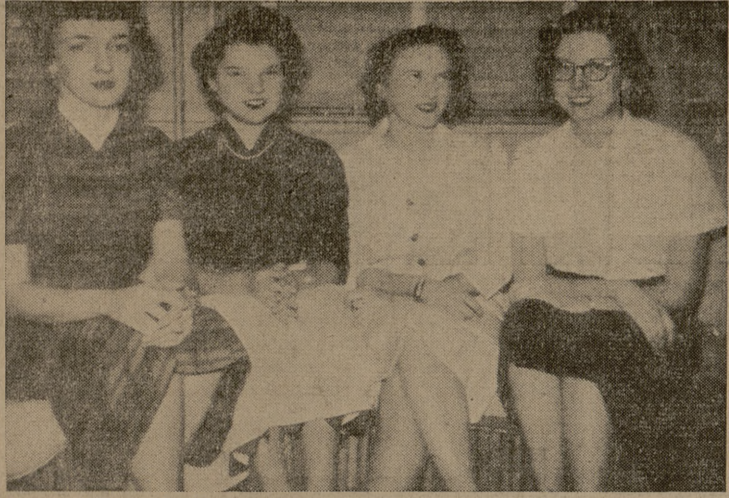
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**NEW OFFICERS**—The Architectural Wives society elected officers last night at their meeting in the YMCA. Pictured above (from l. to r.) are Vice President Mrs. Joan Walden, Secretary-Treasurer Mrs. Doris Stalter, Social Chairman Mrs. Bobbie Sholar and Program Chairman Mrs. Naomi Lord. Mrs. Mary Lou Lassen (pictured below) was named president of the group.

**Architects Wives  
Elect Mrs. Lassen**

Mary Lou Lassen was elected president of the Architectural Wives society at a meeting last night at the YMCA.

Walden, vice-president; Doris Stalter, secretary and treasurer; Bobbie Sholar, social chairman; and Naomi Lord, program chairman.



Mrs. Mary Lou Lassen

Other officers chosen were Joan Walden, vice-president; Doris Stalter, secretary and treasurer; Bobbie Sholar, social chairman; and Naomi Lord, program chairman.

Mrs. Melvin Rotsch was reelected as club sponsor.

During the business meeting the club discussed sending Valentines to the children at the Home for Mentally Retarded in Austin. The club sent Christmas gifts to the members.

Plans were also made for the meetings and programs during the next semester.

Kathryn Scott, hostess for the meeting, served refreshments to the members.

The next meeting will be at Mrs. Lassen's home on Sulphur Springs Rd., College Station.

This semester's officers for the society were Flora Mae Nickerson president, Mrs. Sholar, vice-president; Mrs. Scott, secretary and treasurer; Roddie Rae, social chairman; and Mrs. Lassen, program chairman.

**FAMILY FAVORITES**

By Mrs. S. J. Smith

(Ed. note—Seymour Smith, A&M student from Sunset, La., complained that our Family Favorites column just didn't have the right kind of recipes, so we asked him to release for publication recipes of some of the French Creole dishes that are so famous in southern Louisiana. We have today's guest editor, Seymour's mother, Mrs. S. J. Smith of Sunset, La.)

These are some recipes used by the French Creole people of south Louisiana. They are served at famous restaurants in New Orleans, which are noted for their fine French cuisine.

**Creole Pecan Pralines**

These are the kind sold by Negro mammys on the streets of the French quarter in New Orleans.

3/4 cup butter  
3 cups brown sugar  
1 cup cream  
1/4 teaspoon cinnamon  
1 1/2 cups pecan halves  
Pinch of salt

Mix sugar, butter and cream, and cool until it forms a soft ball when a small amount is dropped into cold water. Add pecan halves and cinamon and beat until almost cold. Drop spoonfuls on waxed paper.

**Creole File Gumbo**

This is the recipe of Hank Williams' fame.

1 chicken (cut in pieces)  
1/2 cup flour  
1/2 cup cooking oil  
1 Large onion  
1/2 cup parsley and onion tops  
1/4 teaspoon gumbo file (ground leaves of sassafrass)

Season hen. Place in a pot, the oil and flour to make a roux on a low fire, stirring constantly until dark brown. Have ready the chopped onion and put in brown roux while stirring. Add chicken and 4 quarts water. Let cook until chicken is tender. Add all other ingredients except file.

Do not leave lid on pot while cooking. Cook on medium fire. Add more water if needed. Add file just prior to serving.

Serve in deep plate, pouring juice over hot steamed rice. Do not put rice in pot with gumbo, but cook separately.

**Sweet Potatoes a la Creole**  
(A yam good dish)

Since my home town is the yam capital of the world and my husband is a yam produce shipper, I had better include this one.

4 Louisiana yams (large)  
1 small can pineapple chunks  
1 cup whole pecan halves  
1/2 stick butter  
1 1/2 cups sugar  
1/2 teaspoon cinnamon  
1/2 teaspoon salt  
1/2 teaspoon vanilla  
3/4 cup water

Cut potatoes in 1 inch squares. Combine sugar, potatoes and water. Let this cook until potatoes are slightly tender and juice is thick. Keep stirring lightly until desired tenderness is reached, then remove from fire. Grease baking dish with butter, add remaining butter to potatoes, also salt, vanilla, cinnamon, pineapple and pecans. Bake in 350 degree oven about 20 minutes. Serve hot or cold, especially good with pork or broiled ham steaks.

**Beta Sigma Phi Learns  
About Three Star Rating**

The meaning of the three star rating, top chapter rank for Beta Sigma Phi chapters was explained to the members of the local chapter at their meeting Tuesday evening at the Chamber of Commerce rooms.

Mrs. Robert O. Reid told the members in detail about the yardstick that determines a club's rating. The local chapter has a three star rating.

The committee reported on a letter from the Save the Children Federation giving information on

the Korean orphan that is supported by this chapter.

Beverly Hairrell reported on the work the Beta Sigma Phi's are doing in connection with the March of Dimes.

A letter was read from the chapter's adopted girl in Girl's Town thanking the group for Christmas gifts that she had received from them.

The program was presented by Patti Reynolds and Martha Lou Smith. It was entitled "Thought"

**\$15,000 CONTEST**

**FRESH FRUITS AND VEGETABLES**

- No. 5 Size—Iceberg **LETTUCE** . . . . . 2 heads 19c
- Cello. Pkgs.—Texas **CARROTS** . . . . . pkg. 10c
- 80 Size—Texas White **GRAPEFRUIT** . . . . . each 5c
- 80 Size—Texas Ruby Red **GRAPEFRUIT** . . . . . each 9c
- Fresh Golden **EAR CORN** . . . . . 3 ears 22c
- Snowball **CAULIFLOWER** . . . . . head 27c
- 176 Size—Florida Seedless **ORANGES** . . . . . doz. 39c

We have entered our store as local headquarters for the "Mrs. America" Contest, a nationwide Gas Company - Supermarket sponsored contest, because we believe there is an excellent chance that some College Station housewife may possess the winning qualifications. The details and entry blanks are in the February issue of Better Living Magazine, now on sale at our store for 5c per copy.

**FROZEN FOODS**

- 6 Oz. Cans—Snowcrop **Orange Juice** . . . . . 2 cans 35c
- 1 Lb.—Birdseye **Perch Fillets** . . . . . lb. 43c
- Birdseye **Green Peas** . . . . . 2 for 39c
- Honor Brand **Chopped Broccoli** . . . . . 2 for 35c
- Morton's Individual **Chicken Pot Pies** . . . . . each 27c
- Honor Brand **Broccoli Spears** . . . . . pkg. 25c

**★ MARKET SPECIALS ★**

- From Choice Baby Beef **SIRLOIN STEAK** lb. 69c
- From Choice Baby Beef **POT ROAST** lb. 39c
- From Choice Veal **SEVEN STEAK** lb. 49c
- Freshly Ground Leanish—3 LBS. \$1 **GROUND BEEF** lb. 35c
- Fresh Tender Genuine **CALF LIVER** lb. 49c
- From Choice Baby Beef **CALF BRISKET** 5 lbs. \$1
- Hormel Midwest **BACON** lb. 69c
- Hormel All Meat **FRANKS** lb. 49c
- Armour's Mild **HOOP CHEESE** lb. 55c
- In Rolls—Armour's Pure **PORK SAUSAGE** lb. 49c
- Fresh and Tender—Unquestionably Clean—Heart of Texas **FRYERS or HENS** lb. 55c
- No. 1 Loin End **PORK CHOPS** lb. 59c

**★ GROCERY SPECIALS ★**

- 16 Oz. Cello.—White or Yellow **3-Minute Popcorn** . . . . . pkg. 22c
- Hormel Brand **Oleo** . . . . . 2 lbs. 43c
- Nu Coa **Oleo** . . . . . lb. 27c
- 16 Oz. Hershey's **Chocolate Syrup** . . . . . 2 cans 37c
- Giant Size Candy **Hershey Bars** . . . . . 2 for 39c
- 14 Oz. Pkg.—Kimbell's Candy—37c Size **Chocolate Drops** . . . . . 29c
- 12 Oz. Glass Tumbler—Happy Host **Strawberry Preserves** . . . . . ea. 27c
- 1 Lb. Cans—Kim **Dog Food** . . . . . 2 cans 15c
- 16 Oz. Pkg.—Sunshine **Hi-Ho Crackers** . . . . . pkg. 33c
- Growing in Popularity—Raw **Shelled Peanuts** . . . . . 2 lb. cello. 57c
- Quart—Diamond or Best Maid—Sour or Dill **Whole Pickles** . . . . . 29c
- 303 Cans—Libby's Mammoth Size **Ripe Olives** . . . . . can 35c
- No. 1 Cans—Campbell's **Tomato Soup** . . . . . can 10c
- 8 Oz.—Frost's Tangy **Tomato Sauce** . . . . . 4 cans 25c
- 49c Values—Chicken or Beef **Enchiladas - Patio** . . . . . choice 43c
- (Limit One Please)—1 Lb. Package **Admiration Coffee** . . . . . lb. 89c
- Armour's Vegetole **Shortening** . . . . . 3 lbs. 65c
- Wear-ever—Standard Roll **Aluminum Foil** . . . . . each 29c
- 2 Oz. Glass Jar—Instant **Folger's Coffee** . . . . . each 57c
- 24 Oz. Jar—Vermont Maid **Syrup** . . . . . each 49c
- Popular Brands **Cigarettes** . . . . . carton \$2.09
- 1/2 Gallon Bottles—Grade A Sanitary Pasteurized **Milk** . . . . . 2 for 75c
- Imperial Cane **Sugar** . . . . . 10 lbs. 89c
- 1/2 Gallon Lilly or Holiday **Mellorine** . . . . . each 59c

**Southside Food Market**

Store Hours: 8 a.m. - 7 p.m. Daily. Open 30 minutes earlier on Fridays and Saturdays At Southwest corner of Campus

SPECIALS STARTING 4 P.M. THURSDAY THROUGH SATURDAY WE RESERVE THE RIGHT TO LIMIT QUANTITIES

**SPECIALS FOR THURSDAY P. M., FRIDAY & SATURDAY - JANUARY 14th - 15th - 16th**