Thursday, February 25, 1953



THE BATTALION

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## By Mrs. H. E. Burgess

(Ed. note-Guest editor this week is Mrs. H. E. Burgess, wife of a local insurance agent and man of the year. They are members of the First Baptist Church of College Station, where Mrs. Burgess is a Bible teacher. She is also a member of the PEO society and teacher for the Aggie Wives Bridge club. She is also a director of the College Station Chamber of Commerce. Mrs. Burgess is the daughter of T. O. Walton, former president of A&M.)

### Bean Soup

This recipe is inexpensive to make, and served with hot ago combread is a full meal.

1 gallon water	1 onion
1½ pounds smoked ham hocks	1 stalk celery
1 pound small navy beans	1 piece of garlic
1 cup mashed potatoes	6 or 7 stems of parsley

Put beans and meat on to boil in the gallon of water comes to a good boil, cut fire to simmer. Continue cooking until skins of beans curl when you blow on a few in a spoon. Then add mashed potatoes. Braise chopped onions, celery, parsley, and garlic in butter. Add to soup. Continue simmering until soup has cooked between 3 and 4 hours. About 1 hour before it is ready to be served, season with salt and pepper.

This soup is good as long as it lasts. If it gets too thick, add

n	Sand Tarts	ACCCCC TITE		Pa
u 3	1 cup shortening       ½ tablespoon vanilla         3 tablespoons powdered sugar,       1 to 1½ tablespoons water         heaping       1 cup chopped pecans         2 cups all purpose flour plus       2 or 3 tablespoons more         (dough should not be sticky)       Mix flour and powdered sugar. Add shortening and work together.         add nuts, and then vanilla and water mixed together.       Shape dough in rolls the size of the small finger and bake on an ngreased cookie sheet at 300 degrees until slightly brown. Requires         0 to 45 minutes for baking.       While still warm, roll the tarts in powdered sugar. Yields 50 to	Regent of the La Villita chapter of Daughters of American Revolu- tion Monday night. She will be assisted by Mrs. V. V. Parr, vice regent, Mrs. J. M. Nace, Chaplain, Mrs. H. D. Zim- merman, recording secretary, Miss Kate Adele Hill, corresponding secretary, Mrs. E. C. Garner, treas- urer, Mrs. R. E. Patterson, regis- trar, Mrs. R. E. Callender, his- torian, and Mrs. Don R. Dale, li- brarian.	V. Parr, Miss Kate Adele Hill and Mrs. J. M. Nance. The meeting was held as a cele- bration of George Washington's Birthday in the home of Mrs. E. B. Reynolds. Hostesses for the oc- casion were Mrs. E. B. Reynolds, Mrs. A. C. Baker, and Mrs. L. L. Fouraker. A dinner was served the members and a special guest, Miss Janice	
	1 Chipped 4 eggs	Mrs L S. Paine was elected an	Latimer, who was recently selected	1

60 tarts.	Cream Puffs
1 cup boiling water ½ cup Crisco	½ teaspoon salt 4 eggs
1 cup all purpose flour	

Add shortening to boiling water. Mix sait and nour. Add an at work for the chapter before and A&M Consolitated (high School action) after her regency during 1950 after her regency during 1950 through 1952. Sides of pan in ball. Cool one minute. Add whole eggs, one at a through 1952. Cook at 400 degrees until moderately browned, about 25 or 30 minutes.

Filling Heat 1¼ cups sweet milk and ½ cup cream in a double boiler. Mix ½ cup sugar, 5 tablespoons flour (sifted) and ¼ teaspoon salt together and add to hot milk and cream. Stir constantly until very smooth and thick. Cook at least 15 minutes. Beat 2 eggs, add milk mixture to eggs gradually in a bowl. Then put it all back in the



double boiler and cook 2 or 3 minutes, stirring all the time. Cool and fold in at least 1/2 cup cream (use more if you like) whipped stiff. Avery-Moss Rites Stuff puffs with filling shortly before serving. Sprinkle powdered

sugar lightly over puffs. Keep the filling in refrigerator and stuff puffs as you use them

For best results serve them the day they are baked. Don't let the idea of making cream puffs scare you. They are

easy to make and take very little time.

Chili Pie

Flavor with vanilla.

Chili pie served with a green salad and a simple dessert makes an excellent dish for company, the last minute kind.

1 can chili (without beans. Wolf brand recommended) 1 large package Fritos 2 medium large onions, 1/2 pound cheese grated

diced coarsely Arrange fritos in a pyrex pie plate (large size). Add from ¼ to can of water to the chili. Remove most of the grease on top of chili. The bride wore a

The chili-water mixture should be slightly soup. Pour chili on fritos; sprinkle generously with coarsely diced on-ions and top with grated cheese.

Bake at 425 degrees about twenty minutes or until cheese is melted and brown and chili is thoroughly heated and bubbling. Serves 3 or 4.

# Local DAR Group Elects Mrs. Brown

 cup boiling water
 ½ teaspoon salt
 brarian.

 cup Crisco
 4 eggs
 mrs. L. S. Paine was elected an honorary regent for her faithful work for the chapter before and a special guest, Miss salt and flour. Add all at work for the chapter before and consolidated High School.
 A dimter was served the members and a special guest, Miss salter and a special guest, Miss salter and a special guest.

**Held Here Sunday** 

Miss Jane Avery became the bride of Kennard Moss jr. in a ceremony at 2 p.m. Sunday at the A&M Methodist church. Miss Avery, a junior at Texas State College for Women, is the daughter of Mrs. Vera Mae Avery

book with white carnations. Rev. Nolan Vance, pastor of the A&M church officiated. Maid of honor was Frances

Weiss. The groom chose LeRoy White as his best man.

A reception was held at the Memorial Student Center immediately following the ceremony. Miss Aul-dine Ardoin presided at the punch bowl.

After a short honeymoon the couple will make their home at 201 Patricia, College Station.

BOSTON (P)-Boston officials | Here's some handy kitchen arithare increasing the car parking metic: You'll get about ¾ cup space from 22 to 25 feet on several diced drained pineapple and about streets to make it easier — and ½ cup juice from a nine-ounce can puicker — for motorists to park. of sliced pineapple.

## The Battalion

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

Miss Avery, a junior at Texas State College for Women, is the daughter of Mrs. Vera Mae Avery of Corpus Christi. The groom, son of Mr. and Mrs. Kennard Moss sr. of Corpus Christi is a junior at A&M. The bride wore a white waltz length gown and carried a prayer book with white carnations. The

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ess of March 3, 1870.		cisco.

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V.S.



\$6.50

April 24. The council also passed a request from the freshman class to have a sock hop dance in the cafeteria at 7:30 to 12 p.m. Saturday, March 6. There will be a floor show and free refreshments.

around your house or attic, and are of no use to the owner. The junior high radio club, sponsored by J.

Tuesday at the Dames club meet-

vegetables and weeds interested the group the most since it can be made without flowers and can be used through the winter months.



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By Walt Kelly

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