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## Team

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r meet with Austin s at 2:39 to-on the A&M am are: Fred

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or the second

1 large can tomatoes cans Hunt's tomato sauce

schools.)

1/4 cup salad oil

Meatballs:

<sup>2</sup>/<sub>3</sub> cup onion, chopped 2 cloves garlic, minced

2 pounds hamburger

2 teaspoons salt

4 tablespoons parsley flak

cooked, the better it is.

1 8 oz. can sliced mushrooms (with liquid) Heat fat, add onions, celery and garlic. Cook, stirring often, until partially tender. Add tomatoes, tomato sauce and mushrooms, and bring to a boil, then add remaining ingredients; stir; cover tightly, and simmer a minimum of 216 hours simmer a minimum of 21/2 hours.

2 stalks celery, chopped (no leaves) 1 teaspoon oregano

FAMILY FAVORITES

By Mrs. Carl Y. Jobe

of Carl Jobe, assistant manager of student publications. Mrs. Jobe,

have one daughter, Barbara, 9, a student at A&M Consolidated

**Spaghetti and Meatballs** 

	2 eggs, slightly beaten
	1 large clove garlic, minced
es	2 cups fine bread crumbs
	<sup>1</sup> / <sub>3</sub> cup water

teaspoons salt

1/4 teaspoon pepper

1/2 teaspoon nutmeg

 $\frac{1}{2}$  teaspoon allspice

4 teaspoons sugar

4 tablespoons parsley flakes

1/2 teaspoon pepper Mix all ingredients well and shape into balls about 1½ inch in diameter. Brown in hot fat, drain, and add to sauce at least 45 minutes before serving. After meatballs are added, bring mixture to a quick boil, then reduce to simmer for remainder of cooking time. Serve over a 20 ounce package of long spaghetti cooked according to directions.

This recipe serves 12-or 3 Aggies and 3 normal people.

#### Wine Roast

If you want to go all out, get a good cut of beef (sirloin tip is fine) with no bone, about 2½ or 3 pounds. Salt and pepper all sides but do not flour. Cut four slits in different sides of the meat with a sharp relief the sufferers of polio, cereparing knife or skewer and insert a quarter of a large clove of garlic in bral palsy, club foot, curvature of each slit. Heat about a tablespoon of fat (just enough to grease bottom of pan) in a dutch oven or covered roasting pan. Place meat fat side up and pour over it a chess glass (about <sup>2</sup>/<sub>8</sub> cup) wine (Burgandy is best for beef). Cover tightly and roast in 300 to 350 degree oven for about 1½ hours or until done. Baste two or three time during roasting. Don't thicken the drippings for gravy-just serve as is..

#### Apple Crumb Pudding

Combine 1 cup each: flour, brown sugar, and chopped pecans and  $\frac{1}{2}$  teaspoon cinnamon. Cream  $\frac{1}{2}$  cup butter and work gradually into flour mixture. Peel and core three large tart apples (or four medium ones) and slice thinly. Cover bottom of buttered eight inch square baking dish with half of apples. Spread flour and butter mixture evenly over apples, pressing down at edges and cut several gashes to permit escape of steam. Bake in 300 degree oven for 50 minutes or until apples are tender

and top is light brown. .

#### Spiced Peacns

Here's a quick candy recip	pe you may like.
2 cups sugar	1 teaspoon cinnamon
½ cup water	1/8 teaspoon salt
1 teaspoon nutmeg	2 cups pecan halves
stirring until mixture spins a	and salt. Bring to boil and cook withou thread. Remove from heat. Add pecans
stir vigorously until solid ma pieces while still hot.	ass is formed. Break into serving siz

## Seal Drive Sets 1954 Goal At \$2,000 (Ed. note-guest editor for today's column is Alice Jobe, wife a newcomer to College Station, has been here only five months. She is a native of Galveston. She attended Texas State College for Women and is now a Brownie Scout Troop leader. The Jobes

A goal of two thousand dollars for the 1954 Easter seal campaign of the Brazos county Society for Crippled Children was announced by Mrs. Dwight W. Andres, cam-This is a good one to serve a crowd—inexpensive, and | paign chairman. takes no last-minute preparation. The longer the sauce is

In announcing the quota, Mrs. Andres explained the society's work with crippled children and adults in Brazos county.

The campaign opened last week and will continue until Easter Sun-day, April 18.

"It should be emphasized that tributed here are spent directly in this state.

"We are providing services for more crippled children than ever before," Mrs. Andres said, "and because of increased costs, it is

The work of the society includes



CARNIVAL PRACTICE—This Bavarian band is practicing for its part in the A&M Consolidated high school band circus-carnival Saturday night. Funds raised by the carnival will be used to buy uniforms and equipment for the high school band. Performers pictured are (l. to r.) Mickey Williamson, Ernest Tanzer, Tom Ivy, Nancy Smith and Anne Williamson.

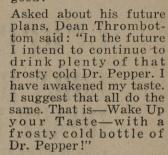
## Annual Newman Club Award Given to Fuchs

because of increased costs, it is necessary to raise our goal over last year." The annual John Henry Newman Honorary Society award was pre-sented to Rev. Sylvester Fuchs at

According to Dr. L. G. Jones, president of the Brazos county man club last night. In addition to being the Newman club chaplain, Father Fuchs is as-Society for Crippled Children, re-ported that in the past five years the local fund has grown by 80 per the Newman clubs. The award was a certificate and key chain medal. chaplain of the South Texas Prov-

ince of Newman clubs, an organi-Glass milk bottles were first developed about 70 years ago. and universities in South Texas.

Dean Baxter C. Thrombottom startled the academic world today when he announced he was resigning. "I am resignbeat the wonderful 'Wake-Up' flavor of frosty cold Dr. Pepper. It's delicious, it's distinctive, but best of all—it's good!"



can

Jour Taste Dr. Pepper

STRAWBERRIES pkg.

6 Oz. Cans-Snowcrop ORANGE

**FROZEN FOODS** 

BROCCOLI SPEARS . pkg. 27c

GREEN PEAS .... 2 pkgs. 39c

### **RED STARS AND ADVERTISING FUNDS**

We, like just about every other typical Superette food store in the state, have set aside 1% of our gross sales for advertising. We can spend all of this for newspaper and radio space or for profits for outside pro-moters such as trading stamp firms, or we can use a fraction of this fund for publicity and the remainder for "giveaways" or in other manners that will "keep it in the family". In other words, so that our customers will reap the most benefits.

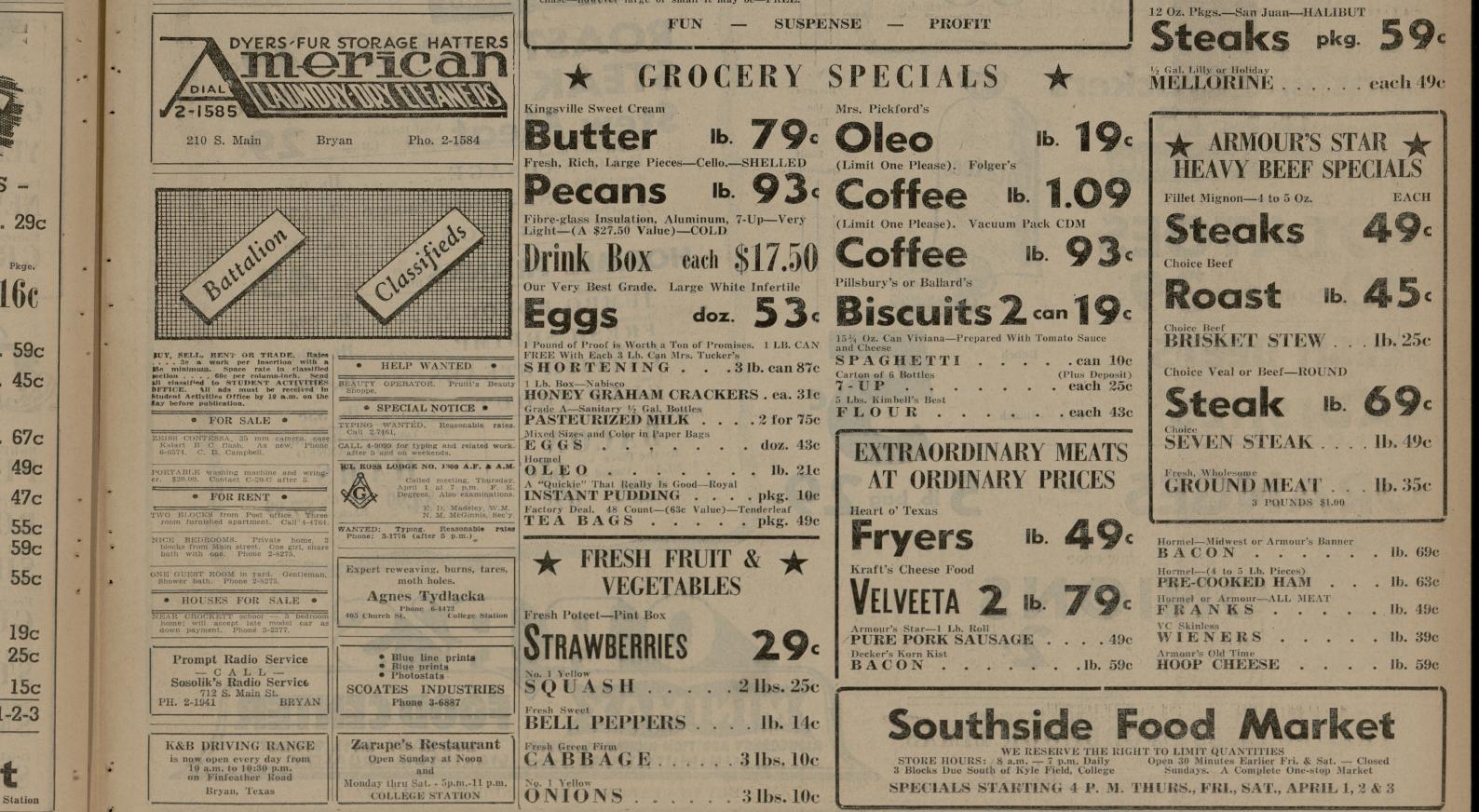
Yet, advertising must be effective .... interesting.

And I do not believe anyone would argue that a cut of 1% across the board in the retail prices of any store would "keep 'em coming" like other promotions.

(Actually, our advertising costs last year were 1.2%, of our sales, of which approximately .2% went for the support of many worthy local causes, such as Community Chest, Chamber of Commerce, Little League, etc.)

Our "Red Star" game, we believe, has real merit in that it is interesting to ourselves and our customers, and it keeps a maximum part of our advertising money "at home"—with our customers,

Watch for the Red Stars on your cash-register receipts. If one falls on your receipt, you get the pur-chase-however large or small it may be-FREE.



Thursday, April 1, 1954

# Wives Hear Mrs. Angell

Mrs. E. L. Angell spoke to the Aggie Wives Bridge club at the meeting last week. She gave an instructive discussion on the point count system.

ount system. Score prize winners were Mrs. The club will meet at 7:30 to-night in the Memorial Student Cen-Betty Williams, Mrs. Jeanette Wil- | ter.

# **DEAN RESIGNS!**

Snowcrop

Juice

ing", he said, ". . . myself to the fact you just can't

THE BATTALION Page