## Page 4 THE BATTALIQN Tupsday, June 22, 1954

## Family Favorites

By Mrs. William B. Martin (Ed. Note-With today's issue we begin a variation in our Family favorites column; throughout the summer we plan to we have as guest editor Mrs. Helen Martin, wife of Dr. William B. Martin, assistant professor of English at A\&M. A native of Scotland, Mrs. Martin was born in Perth and grew up in Mussel-
burgh and Prestonpans, two towns near Edinburgh. While attendburgh and Prestonpans, two towns near Edinburgh. While attend-
ing the University of Edinburgh, she met her husband, who was then doing graduate work there, Her first home in this country was Stephenville, Texas, where Mr. Martin taught at Tarleton
State College. After returning to Scotland for a year, they came State College. After returning to Scotland for a year, they came
to College Station in 1952 and have been here since then. Mrs. to College Station in 1952 and have been here since then.
Martin says that she thoroughly enjoys life in America.) SHORTBREAD
2 This recipe was given to me by my mother:
2 cups flour
5 tablespoons butter
Cream together the butter and sugar. Add flour, working with
the hands to a smooth paste. Form in a flat cake about $1 / 2$ to 1解 then rolled, it must be worked more.) well. It is a good idea to slice the cake almost through before baking as this makes it easier to break when done.
Do not remove shortbread from cookie sheet until it is arisp cold.

BRANDY SNAPS OR JUMBLES
This makes a good snack. It is especially good with tea or coffee
$\begin{array}{ll}2 \text { heaped tablespoons flour } & 2 \text { tablespoons butter } \\ 4 \text { teaspoons sugar } & 2 \text { tablespoons molasses }\end{array}$
Warm butter in a saucepan; then take the pan off the fire and stir in flour, molasses and sugar.

Butter well a cookie sheet; put the mixture on in small spoenfuls,
ving plenty of room for spreading. Bake at 400 degrees for about leaving plent
10 minutes.
10 minutes.
Remove from sheet with a knife and curl the snaps on a small
solling pin or a suler. If desired, they $m$
rolled more tightly for this.
SCOTCH EGGS
Scotch eggs are good either cold with a salad or hot with gravy
1 good tablespoon tomato
1 cup ground veal, ham or Parsley

1 tablespoon flour
Salt and pepper
$1 / 2$ cup breadcrumbs 4 shelled hard-boiled eggs
Mix meat and breadcrumbs. Add herbs and parsley; season well Dip the eggs in flour and coat with the meat mixture. Roll ind
our again and fry in boiling fat until a golden brown. Drain well. flour again and fry in boiling fat until a golden brown. Drain twell:

If eaten cold, the eggs look more attractive cut in half. CORNISH PASTY
This is a good dish around which to center a meal

1 recipe of pastry
1 recipe of past
1 large potato
Salt and pepper
Salt and pepper
$1 / 2 \mathrm{lb}$. lean steak
Peel and slice the potato Sh 1 beaten egg and cut it into small pieces. Shred the onion. Beat the steak well Grease a shallow pie pan; line with pastry. Put in the pan
layer of potato slices, then a layer of meat and a sprinkling of onion Repeat until all are used, seasoning well with salt and pepper Brush the edges of the pastry with the beaten egg and cover with inching the edges together.
4-6. Prick well and bake at 425 degrees for about 40 minutes. Serve

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210 S. Main
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NAVASOTA QUEEN-Miss Mary Lou Hertenberger of Navasota has been named queen of the Navasota Centen-
nial celebration and aighth Watermelon Festival to be
held July $3-4-5$.

Benson Orders Cut On Wheat Planting

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| $\begin{aligned} & \text { Each week for } \\ & 19 \text { years and } \end{aligned}$ | \$3.75 | \$7.50 | \$18.75 |
|  <br>  yyon want The imporant thing is, ratit oxik Plaan wray: |  |  |  |

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