

# FAMILY FAVORITES

by Mrs. Mohamed F. Ebrashy

Mrs. Ulfet Ebrashy, this week's guest editor, was born in Alexandria, Egypt, and educated in home economics at the College of Girls in Egypt. When she met her husband in Cairo, he was working for the Royal Agricultural society. At present Ebrashy is at A&M working toward a PhD degree in plant breeding. They are the parents of one child, a boy.

A resident of this country since September of 1951, Mrs. Ebrashy says that she enjoys sincerely life in the U.S. "I like very much the American social life," she explains, "and particularly the way the American wife behaves as a typical house wife, and as a true aid to her husband in his study and research work."

## Chicken Bassal

This is good for a company meal.

1 frying chicken	Salt
2 medium onions	Pepper
2 cups water	5 tablespoons shortening

Melt shortening in a frying pan. Slice onions. Cut chicken in four or more pieces.

Fry chicken and onion over a low flame until well browned (the browner, the better).

Add water, salt, pepper, and then cover the pan. Cook until tender on a high flame (about half an hour), adding water as needed.

## Green Beans Casserole

This is the way most of the Egyptians cook their vegetables.

1 lb. green beans	1/2 can tomato sauce
1/2 lb. stew meat	3 cups water
1 onion, chopped small	1/2 teaspoon pepper
2 cloves garlic, cut fine	1 teaspoon salt
4 tablespoons shortening	

Prepare beans French style. Melt shortening in a sauce pan, add onion and meat, and brown well.

Drop the garlic in and stir. Add the tomato sauce and cook for five minutes, stirring occasionally. Add the water, salt, and pepper, and let it come to a boil.

Add the beans and cook for 40 minutes. Lower the flame and cook 20 minutes more. If sauce thickens while cooking, add water until it is done. Serve it hot.

## Mahshi

This fancy dish is for special occasions and can be served hot or cold.

1 cup raw rice	1 large head of cabbage
1 lb. ground meat	2 green peppers
1 stick margarine	2 large fresh tomatoes, well shaped
1 teaspoon salt	1/2 teaspoon salt
1/4 teaspoon pepper	1/2 cup tomato sauce
1 large onion	Juice of 1 lemon
2 fresh tomatoes	

Mix raw rice with meat and margarine. Add the onion chopped fine, salt, pepper. Peel the fresh tomatoes and cut in small pieces and add to the rice. Mix all well.

Remove each cabbage leaf whole. Wilt leaves in boiling water for 3 minutes. Take out center stem of each leaf and cut leaf in two pieces. Put one tablespoon of meat mixture on each leaf and roll up. Be sure it is well wrapped.

Cut tops off green peppers and remove seeds. Fill peppers 3/4 full of meat mixture. Cut tops off fresh tomatoes and remove the center part (this can be used instead of the fresh tomatoes in the meat mixture, if desired). Fill tomatoes 3/4 full of meat mixture.

Arrange rolled cabbage in layers in a deep pan with the green peppers in the middle and tomatoes on top. Add salt, tomato sauce, and water. Press a plate on the Mahshi to keep them from breaking while boiling.

Cover with the pan lid and boil 15 minutes. Remove plate and sprinkle with lemon juice. Replace lid and cook on a low flame about 45 minutes. Serves six.

## Cucumber Salad

This can be used with the Mahshi.

1 clove garlic, cut fine	1 large cucumber, unpeeled and sliced
1 teaspoon fresh mint leaves, chopped	3 medium radishes, sliced
	1/2 pint yogurt

Mix garlic and mint into the yogurt. Add the cucumber. Serve on lettuce leaves and garnish with radishes. Four servings.

## Balah Elchaam

This is a light dessert or snack.

1 tablespoon butter	3/4 cup water
3 tablespoons flour	1 teaspoon vanilla
1/4 teaspoon salt	2 eggs

Boil water and butter. Remove the pan from fire. Add sifted flour and salt. Mix well.

Return to the fire and stir for five minutes until it becomes like a ball. Cool the mixture and add the eggs one at a time, stirring. Add vanilla.

Put the dough in a cookie press. Press the dough, cut it long as the finger.

Drop it in deep, hot fat or oil. Brown it on both sides and remove from the pan, placing it on paper to absorb the oil.

Dip the Balah elchaam in a syrup and remove it to serving plate. For the syrup, you may boil 1 1/2 cup water, 3/4 cup sugar and 1/4 teaspoon vanilla until syrupy.

## Baked Pumpkin Pudding

Try this Egyptian style pudding next Thanksgiving.

1 can pumpkin	Nuts, raisins, and coconut
Sugar	

## Cream Sauce

1 tablespoon shortening	1 cup milk
3 tablespoons flour	4 tablespoons sugar
2 eggs	1/2 teaspoon vanilla
1/4 teaspoon salt	

Mix sugar with the pumpkin, sweetening as desired. Place half of the pumpkin in a well greased pan and cover the layer with nuts, raisins and coconut.

Add the remaining pumpkin on top of the nuts. Bake in moderate oven (350 F.) for 15 minutes. Make cream sauce while it cooks.

Heat the shortening; stir in the flour and salt until it becomes yellow. Add sugar and vanilla to the milk. Pour the milk mixture on the flour and stir for two minutes.

Remove from stove and mix with the eggs. The sauce should be rather thin. Pour the cream on top of the pumpkin and return to oven until the top browns.

## Mrs. Beagle Is Honored With Shower Tea This Afternoon

Mrs. Charles Beagle of College Station, formerly Miss Louise Street, will be honored from 5 to 7 this afternoon at a shower tea at the home of Mrs. Carl Landiss, 803 Dexter Drive, in College Station.

Mrs. Beagle was married recently in Seattle, Washington, while accompanying her parents to a Rotary Club convention. She and her husband will reside in College

Station until September, when he will enter the service.

Hostesses for the affair this afternoon will be Mesdames James F. Fowler, J. W. Sorenson, J. W. Potts and Carl Landiss. Miss Carolyn Landiss and Miss Winifred Melroy will serve as junior hostesses.

Mrs. Don Hockaday will serve the frosted punch. The decorations will carry out a scheme of yellow and green.

## Read Battalion Classified Ads

### Condensed Statement of Condition

## FIRST STATE BANK & TRUST COMPANY

Bryan, Texas

At the close of business June 30, 1954

### ASSETS

Cash and Due from Banks	\$2,000,000.00
U. S. Government Obligations	84,868.72
Municipal Bonds	75,000.00
C. C. C. Certificates	
Loans and Discounts	
Banking House and Fixtures	
Stock of Federal Reserve Bank	
Other Real Estate	

TOTAL ASSETS

### LIABILITIES

Capital Stock	\$1,000,000.00
Surplus	
Undivided Profits	
Reserve for Taxes	

### DEPOSITS:

Individual	\$5,304,861.72
U. S. Government	84,868.72
Banks	75,000.00
Other Public Funds	1,081,950.61

TOTAL DEPOSITS

TOTAL LIABILITIES

## FIRST STATE BANK & TRUST COMPANY

Member Federal Deposit Insurance Corporation

### OFFICERS

W. S. Higgs, Vice President	W. J. Coulter, President	Curtis Mathis, Assistant
J. N. Dulaney, Vice President	L. E. Nedbalek, Assistant	Willard E. Williams, Assistant
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We guarantee complete satisfaction. WE KNOW YOU WILL BE PLEASED WITH THE QUALITY.

This meat is of the same quality as that we sell over our meat counter.

From Choice Baby Beef	10 to 12 Pound No. 1—(By the Piece)
<b>Loin Steaks . . . . . lb. 55c</b>	<b>Slab Bacon . . . . . lb. 59c</b>
Hormel Pre-Cooked	Extra Special—Genuine
<b>Short-Shank Picnics . . lb. 59c</b>	<b>Calf Liver . . . . . lb. 39c</b>
From Choice Baby Beef	PICKLE and PIMIENTO LOAF — BIG BOLOGNA —
<b>Chuck or Pot Roast . . lb. 35c</b>	<b>Pressed Ham . . . . . lb. 45c</b>
HORMEL'S MIDWEST	<b>BACON . . . . . lb. 65c</b>
RATH'S SUN VALLEY	
DECKER'S TALL-KORN	

## ★ GROCERY SPECIALS ★

2 Oz. Jar—Maryland Club	Kraft's Salad Dressing
<b>Instant Coffee . each 69c</b>	<b>Miracle Whip . . pint 29c</b>
Pillsbury's or Ballard's	Guaranteed—Small Brown, in Paper Bags
<b>Biscuits . . . 3 cans 25c</b>	<b>Eggs . . . . . doz. 29c</b>
Subject to Stock on Hand. Each can contains 50c in Coupons which may be removed and redeemed as purchased. Swift's JEWEL	Factory Close-Out of Tin Pack—HEINZ
<b>Shortening . 3 lb. can 39c</b>	<b>Junior Foods . 6 cans 45c</b>
(With Coupon Removed From Can)	Heinz
1/2 Gal. Bottles Sanitary—Grade A	<b>Baby Foods . 12 cans 75c</b>
<b>PASTEURIZED MILK . . 2 for 71c</b>	Sunshine Krispy
(Plus Bottle Deposits)	<b>CRACKERS . . . . . 1 lb. box 25c</b>
303 Cans—Rosedale	Large Boxes
<b>GOLDEN CORN . . . . . 2 cans 27c</b>	<b>TREND . . . . . 2 boxes 35c</b>
303 Cans—Rosedale	
<b>GARDEN SWEET PEAS . 2 cans 27c</b>	
Mrs. Pickford's	
<b>OLEO . . . . . 2 lbs. 39c</b>	
Popular Brands	
<b>CIGARETTES . . . . . carton \$2.09</b>	
(Others Proportionately)	
1000 Quality Single-Sheets	
<b>SOFTEX TOILET TISSUE . roll 10c</b>	
8 Oz. Pkgs.—Southern Belle	
<b>SHELLED PECANS . . . pkg. 59c</b>	

## FRESH FRUIT VEGETABLES

Fresh Hort. Farm  
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**CANTALOUPE**  
Guaranteed—Grimes County  
**WATERMELONS**  
Chilled . . . . .  
Large Size Florida  
**AVOCADOS**  
Fresh Elberta  
**PEACHES**  
Fresh  
**GOLDEN CORN**  
California  
**SANTA ROSA PLUM**  
432 (Medium Large Size) California  
**SUNKIST LEMONS**

## FROZEN FOODS

1/2 Gallon—Lilly  
**MELLORINE**  
1/2 Gallon—Sanitary  
**MELLORINE**  
6 Oz. Cans—Snowcrop  
**ORANGE JUICE**  
6 Oz. Cans—Snowcrop or Minute  
**LEMONADE**  
Snowcrop or Honor or Birdseye  
**STRAWBERRIES**  
Birdseye  
**BROCCOLI SPEARS**  
Out of some flavors until noon Friday  
Choice of 6 Kinds—MORTON'S  
**POT & FRUIT PIES**

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