

FAMILY FAVORITES

By Mrs. W. W. Armistead

(Ed note: Mrs. Armistead is the wife of Dr. W. W. Armistead, dean of School of Veterinary Medicine. She is a member of the Garden club, Mothers and Dads club, Extension Service club, Social club, the College Station Recreation Council and attends St. Thomas Episcopal church.)

I'm not a very good cook but I do enjoy cooking, especially desserts. I like to cook them—and eat them. My family, Dr. Armistead; Bill jr., 14; Jack, 11; and Sidney Merrill, 8; like to eat them too.

Devils Food Cake

This is a small devils food cake that I've been making since early in our marriage. I think the recipe was in an advertising cook book. It's always moist and has a rich red color. The sour milk is easily made with four teaspoons of lemon juice and enough sweet milk to make one cup.

- 1/4 cup shortening
- 1 cup sugar
- 1 egg
- 2 squares baking chocolate, melted
- 1 teaspoon vanilla
- 1 1/2 cups sifted flour
- 1/4 teaspoon soda
- 1 cup sour milk

Cream shortening and sugar; add unbeaten egg and vanilla and beat until fluffy. Add melted chocolate and blend well. Sift dry ingredients together twice then add alternately with sour milk. Bake in two eight inch layer pans for 30 minutes or one 8 x 8 x 2 inch pan for one hour in moderate oven. Ice with fluffy white or uncooked chocolate frosting.

Lowell Inn Pecan Pie

This pecan pie is a recent addition—one we ate at the Lowell Inn in Stillwater, Minnesota. It's very rich, but adding the pecans after the pie is nearly baked makes them toasty and very good. I was lucky enough to find the recipe in the St. Paul Women's Club Cookbook. This is Bill jr.'s favorite dessert.

- 3 eggs, beaten
- 1/4 cup sugar
- 1/2 lb. butter, melted
- 1 cup brown Karo
- 1 cup pecans
- (You must use butter or it just won't taste right or look right, either.)

Add sugar to beaten eggs, mix well and add butter and Karo. Pour into unbaked pie shell. Bake at 300 degrees for 40 minutes. Sprinkle pecans evenly over top and bake at 350 degrees for 10-15 minutes more until pie is quite brown and toasty looking.

Pecan Crisp

We eat lots of cookies. Here is a favorite with my family and especially with my coffee drinking friends. I found this one in a magazine when we lived in Columbus, Ohio.

- 1 1/2 cups sifted flour
- 1 cup sugar
- 3/4 teaspoon salt
- 1 egg white, unbeaten
- 1 cup pecans, finely chopped
- 1/2 cup shortening
- 1 egg yolk
- 3 tablespoons milk
- 1/2 teaspoon vanilla

Sift flour, sugar and salt in bowl. Add shortening and blend with pastry blender until mixture looks like meal. Mix together egg yolk, milk and vanilla and blend into flour mixture as for pie crust. Round into balls and let rest a few minutes. Roll one ball at a time on lightly floured board to 1/16 to 1/8 inch thickness. Spread 1/2 egg white on each and pat in gently one half of nuts in each. Cut in 1 1/2 inch squares or diamonds and bake on ungreased cookie sheet 9-10 minutes at 375 degrees.

Pound Cake

Jack loves pound cake best of all and this is such an easy recipe that I make it often. It was given to me by a friend in Houston many years ago. The cake keeps well; it is better if you let it rest a day before using, and is best served in thin slices like your grandmother used to do. You may use all oleo, part oleo and part butter or all butter. If you use all oleo, add 1/2 teaspoon salt.

- 1/2 lb. oleo or butter
- 1 1/2 cup sugar
- 2 cups sifted flour
- 5 eggs, unbeaten
- 1 1/2 teaspoons vanilla

Cream butter or oleo and add sugar. Add eggs one at a time beating well after each addition. Add flour and vanilla and mix well. Pour into bread-type loaf pan and bake one hour and 20 minutes at 325 degrees. Do not cool with cake top down. The results squash and make the cake soggy.

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FOR SALE

CLEAN '40 PLYMOUTH coupe. Radio, heater. Make an offer. Harry Sampson, Law 4-C.

WRINGER TYPE washing machine in good condition. \$25.00. Call 4-9664.

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1948 WILLYS JEEP. Good mechanical condition. \$300. Contact Joe Warrick, 62 Mitchell, Box 6303.

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OPENING NOV. 1st, nurse at College Hospital. Must be Registered Nurse. Apply at Hospital.

WANTED

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SPECIAL NOTICE

SUL ROSS LODGE NO. 1390 A.F. & A.M. College Station

Called meeting Thurs., 7:00 p.m., October 21, 1954. Work in E. A. Degree. Members and visiting brethren cordially invited.

L. P. (Larry) Cobble, W.M. N. M. McGinnis, Sec'y.

Prompt Radio Service
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Official Notice

On Saturday, October 23, in order to permit students and faculty to attend the football game with Baylor University in Waco and at the same time avoid cancellation of classes, all classes will meet according to the following schedule:

Classes Scheduled at	Will Meet
8:00	7:00—7:40
9:00	7:50—8:30
10:00	8:40—9:20
11:00	9:30—10:10

J. B. Abbott
Dean of the College

Applications for graduate degrees are now being accepted in the Office of the Dean of the Graduate School. Students expecting to complete requirements for their degree at the close of the current session must make application for degree immediately. Application must be made in the Office of the Registrar as well as in the Office of the Dean of the Graduate School by November 1st. If you expect to graduate in January call by the Graduate School Office NOW and make formal application for degree.

Ida P. Trotter,
Dean of the Graduate School

RING NOTICE

October 31st is the last date on which orders for Senior Rings may be placed for delivery before Christmas holidays. Undergraduate students who have 95 hours and who are in good standing may purchase A and M ring. All rings must be paid for in full when placing the order. The Ring Clerk is on duty only from 8:00 A.M. to 12:00 Noon Tuesday through Saturday.

H. L. Heaton
Registrar

Any student who normally expects to complete all the requirements for a degree by the end of the current semester should call by the Registrar's office NOW and make formal application for a degree.

November 1st is the deadline for filing an application for a degree to be conferred at the end of the current semester. This deadline applies to both graduate and undergraduate students.

H. L. Heaton,
Registrar

Presidents of all student organizations are reminded that college regulations require that each such organization must have a current constitution and a list of the student officers on file with the Department of Student Activities, 2nd floor, Goodwin Hall.

W. D. Hardesty
Student Activities

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1 lb. Can FREE

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Cookies Supreme Chocolate Chip 1 lb. Package 43c

FAB SOAP POWDER Giant Size 59c
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PRODUCE

California Iceberg—Large Heads
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Idaho No. 1—10 Lb. Mesh Bag
POTATOES 39c

California
BELL PEPPERS 2 lbs. 25c

Fresh
GREEN CABBAGE lb. 3c

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Thrif-T-Pak—10 Oz. Pkg.
GREEN PEAS 15c

Thrif-T-Pak—8 Oz. Pkg.—FRENCH FRIED
POTATOES 2 for 33c

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BREADED SHRIMP 47c

MEATS

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HENS lb. 35c

Veal
ROUND STEAK lb. 59c

LOIN STEAK lb. 59c

Veal
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Veal
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