

# FAMILY FAVORITES

By Mrs. J. L. Smith

(Ed. note—Mrs. J. L. Smith, the wife of Jim Smith, who is an industrial technology major, has lived in Bryan since Sept. 1953 when she and her husband moved here from Beaumont.)

Mrs. Smith offers recipes for Spaghetti and Sauce Italiane, French bread, garlic butter, toss salad, Apple Snow Jello and Lime Ale. (Her recipes all serve six.)

## Spaghetti and Sauce Italiane

1 medium onion 2 small cans tomato sauce  
1 bell pepper 1 large can tomatoes  
1 1/2 pounds ground meat 1 teaspoon chili powder  
enough salt and pepper to taste 1 large package of spaghetti

Chop onion and bell pepper very fine and allow to brown over medium heat in about a teaspoon of fat in frying pan. Brown ground meat with salt and pepper. After it has browned evenly, add tomato sauce, tomatoes and chili powder. Cover and allow to simmer over low heat for about one hour.

Use your own favorite brand of spaghetti and pour meat sauce Italiane over it.

This was the second meal I fixed for my husband and he enjoyed it so much that we have it very often. He refers to it as his "favorite dish."

## French Bread

1/2 cup milk 1 1/2 tablespoons shortening  
1 cup water 1 tablespoon sugar  
1/4 cup lukewarm water 4 cups all-purpose flour  
1/2 tablespoon sugar 2 teaspoons salt  
1 tablespoon cold water 1 beaten egg white

Scald milk and boil the water. Combine and cool to lukewarm temperature. Break yeast into 1/4 cup lukewarm water and add to the above mixture with shortening and 1 tablespoon sugar. Measure into a large mixing bowl; all purpose flour, salt, and 1/2 tablespoon sugar. Make a hole in the center. Pour in the liquid mixture. Stir thoroughly but do not knead. The dough will be soft. Cover with a damp cloth and allow to rise in a warm place for about two hours. Break down the dough. Place on a lightly floured board and pat into two equal oblongs. Form each into a French loaf by rolling the dough toward you. Continue rolling, pressing outward with the hands and tapering the dough toward the ends until a long, thin roll is achieved. Place the two loaves on a buttered cookie sheet, cut diagonal slits across top with a sharp knife to form customary indentations. Set in warm place and let rise until they are almost double in size. Pre-heat oven to 400 degrees. On bottom of oven place a pie tin filled with 1/2 inch boiling water. Bake 15 minutes at 400 degrees; 30 minutes at 350 degrees. Five minutes before bread is finished brush loaves with the cold water and egg white mixture.

Before bread cools slice at diagonals and spread thoroughly with garlic butter.

## Garlic Butter

1/2 teaspoon garlic salt 1/4 pound of butter

Melt butter in small sauce pan over low heat and add garlic salt. Spread the bread while both bread and butter mixture are warm.

Although there are many different kinds of hot breads that would be delicious to serve with this meal, the french bread is our favorite.

## Toss Salad

1 medium head lettuce 2 1/2 tablespoons vinegar  
3 medium size cucumbers

Since the main dish is so highly seasoned I always like to serve this cool tossed salad.

Tear lettuce into fine leaves; thinly slice pared cucumbers, toss and sprinkle vinegar over mixture thoroughly.

## What's Cooking

THURSDAY

6:00—Grayson County hometown club, has canceled the Bar-B-Q planned for Thursday.

7:30—Junior class, Assembly room MSC, first class meeting, Cen-Tex hometown club, room 127 Academic, organization.

East Texas hometown club, room 128 Academic, plans for Thanksgiving dance.

Rio Grande Valley hometown club, room 3-C MSC.

Amarillo hometown club, room 125 Academic, discuss final plans for party.

Hidalgo-Starr County club, Cabinet room YMCA, election of officers.

Physics club, room 320 Physics building.

Pasadena hometown club, room 10 CE building, election of officers and discussion of Thanksgiving party.

SAME, CE lecture room.

Flax County club, Academic building, organizational meeting.

Corpus Christi hometown club, MSC.

Fayette-Colorado County club, room 128 Academic, first meeting.

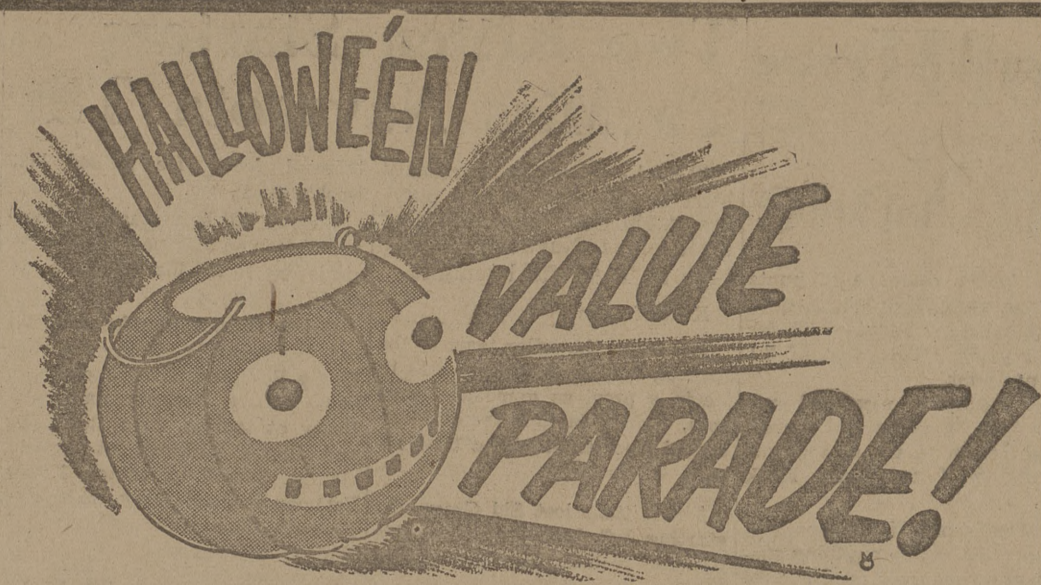
Marshall hometown club, MSC, discuss Thanksgiving party.



TODAY & FRIDAY  
**WAR ARROW**  
TECHNICOLOR  
JEFF STARR  
CHANDLER - O'HARA  
CO-STARRING SUZAN BALL with BOB MONTE  
A UNIVERSAL INTERNATIONAL PICTURE

WHERE THE BEST PICTURES PLAY  
**SKYWAY DRIVE-IN THEATRE**  
CHILDREN UNDER 12 YEARS - FREE

Shirley Booth—in "ABOUT MRS. LESLIE" and Dan Duryea—in "WORLD FOR RANSOM" SUNDAY—"THE ROBE"



LIBBY'S

**Tomato Juice** 46 oz can **23c**

HUNTS

**Peaches** No. 2 1/2 can **25c**

LIBBY'S — (Mammoth Size)

**Ripe Olives** Can **35c**

HUNTS

**Catsup** 14 oz bottle 6 for **\$1.00**

WALDROP

**Tissue** (Limited Please) **5c**

SANITARY

**Mellorine** 1/2 Gallon **45c**



## FROZEN FOODS

Stokley's 2 CANS FOR  
**ORANGE JUICE** .. 29c

Taste O' Sea—Fillets LB. PKG.  
**OCEAN PERCH** ... 49c

Snow Crop—Sliced CAN  
**STRAWBERRIES** .. 29c



## PRODUCE

Cello. Pack—(Carton)  
**TOMATOES** . 2 for 25c

Pascal (Green)—Crisp  
**CELERY** ..... 2 for 25c

California—Large Heads  
**LETTUCE** ... 2 for 19c

Green, Hard—Head  
**CABBAGE** .. lb. 4c



## MEATS

Veal Square Cut—SHOULDER  
**ROAST** . . . lb. 33c

Veal  
**RIB STEW** .... lb. 23c

Decker's Tall-Korn—(Tray Pack)  
**SLICED BACON**. lb. 49c

Hormel's—Rump End  
**CURED HAM** .. lb. 59c  
SHANK ENDS . . . LB. 49c

**OPEN UNDER NEW MANAGEMENT**  
SAM RIZZO, Proprietor

**SOUTHSIDE FOOD MARKET**  
We Reserve The Right To Limit Quantities  
Specials Starting 4 P. M. Thursday Through Saturday October 28th - 29th - 30th

# WEEK-END SPECIALS

## GROCERIES

MARYLAND CLUB  
**Coffee** . . . . . 2 lb. can \$1.79

SWANS DOWN—White, Yellow, Devil Food  
**Cake Mix** . . . . . pkg. 25c

1 LB. PKG. BORDO  
**Pitted Dates** . . . . . 33c

LIBBY'S DELUXE—No. 2 1/2 Can  
**Peach Halves** . . . . . 29c

MISSION INN—WHOLE—No. 2 1/2 Can  
**Spiced Peaches** . . . . . 27c

TEA GARDEN—20 Oz. Jar  
**Strawberry Preserves** . 41c

MRS. TUCKER'S  
**Shortening** . . 3 lb. can 69c

LIBBY'S ROSEDALE—303 Cans  
**Garden Peas** . . 2 cans 29c

KIMBELL'S—No. 303 Cans—SMALL GREEN  
**Limas** . . . . . 2 cans 39c

KIMBELL'S—No. 303 Cans—FRESH  
**Blackeye Peas** . 2 cans 25c

DIAMOND BRAND—No. 300 Cans  
**Pork & Beans** . . 3 cans 25c

NELDA BRAND—No. 1 Cans  
**Tomatoes** . . . . . 3 cans 25c

AUSTEX—No. 300 Cans—(With Meat Balls)  
**Spaghetti** . . . . . can 27c

AUSTEX—No. 300 Cans  
**Beef Stew** . . . . . can 29c

## FROZEN FOODS

PICTSWEET PKG.  
**SLICED STRAWBERRIES** . . . . . 25c

PICTSWEET PKG.  
**BRUSSELS SPROUTS**  
**BABY LIMA BEANS** . . . . . 27c

HILLS O' HOME PKG.  
**MUSTARD GREENS**  
**TURNIP GREENS** . . . . . 17c

ARMOUR'S STAR  
**Fryers** . . . . . lb. 43c

ARMOUR'S STAR  
**Franks** . . . . . lb. 43c

DECKER'S TALL KORN  
**Sliced Bacon** . . . . . lb. 53c

SQUARE CUT  
**Shoulder Roast** . . . lb. 39c

MEATY  
**Short Ribs** . . . . . lb. 25c

**Veal Chops** . . . . . lb. 49c

**Loin Steak** . . . . . lb. 59c

## PRODUCE

CALIFORNIA ICEBERG  
**Lettuce** . . . . . head 9c

CALIFORNIA TOKAY  
**Grapes** . . . . . 2 lbs. 25c

176 SIZES—FLORIDA  
**Oranges** . . . . . doz. 37c

SPECIALS FOR THURS. P.M. — FRI. & SAT. — OCTOBER 28 - 29 - 30  
**CHARLIE'S FOOD MARKET**  
WE RESERVE THE RIGHT TO LIMIT ALL SALES  
NORTH GATE — WE DELIVER — COLLEGE STATION