

# FAMILY FAVORITES

By Mrs. Don Kachtik

(Ed note: Mrs. Kachtik and her husband, Don are from Rio Hondo, Tex., and have been living in College Station since September. Don has been attending A&M for four years and is a senior horticulture major.)

My favorite meal is one that includes Mexican dishes. Having lived as close to the Mexican border as Don and I have, we learned to like their food. Rio Hondo, our home town, is only 30 miles north of the border.

The most common of all Mexican dishes are Tacos and Enchiladas. If you are fond of Mexican food I have prepared a full course Mexican dinner.

**Guacamole Salad**  
 1 avocado  
 1/2 cup chopped onion,  
 very fine  
 Small amount of hot chili  
 pepper if desired  
 Teaspoon of cream or  
 mayonnaise to make  
 creamier  
 3 tortillas

Mash your avocados as you would potatoes and add onion and other ingredients, mix well. Fry tortillas very crisp in fat or butter and place them broken in half on either side of a salad plate. Place the salad on the center of the plate covering the inside edges of the tortillas. Guacamole salad is eaten on the tortilla very much like you would eat cream cheese on crackers. This recipe should serve three people.

**Tacos**  
 1/2 dozen tortillas  
 1 tomato  
 1 small head of lettuce  
 1 small onion  
 1/2 pound ground beef  
 Chili powder to taste

Make a salad from lettuce, tomato and onion, salting to taste. Next fry the ground beef (scramble it). Add chili powder to taste and keep in separate containers. Fry tortillas in fat, but some prefer to fry them in butter, first folding them in the middle and then dipping them to fry either crisp or limber depending on how you like to eat them.

Fill three tortillas with the salad and the other three with the meat mixture. Eat the tacos with your hands as you would a sandwich.

**Enchiladas**  
 1/2 dozen tortillas  
 1 small onion  
 1/4 pound American cheese  
 1/2 pound ground beef  
 1 small can chili

Scramble ground beef, adding can of chili. Cube onions and grate cheese. Leave each ingredient in separate containers. Dip tortillas in fat only long enough to limber for rolling. Put a heaping teaspoon of meat, onion and cheese in the tortilla and roll it cigarette fashion about 1 1/2 rolls. A toothpick will help to hold the roll in place. Place enchiladas in the baking dish and spread remainder of ingredients over the top of the rolls. Spread grated cheese on the top of this and put in oven long enough to heat and melt cheese.

## Dames Club Meets Tuesday In YMCA

The Dames club will have a social evening Tuesday at 8 p.m. in the south solarium of the YMCA. Mrs. Dorothy Brown, club president, will be the hostess for the meeting. Mrs. Brown has asked that all Aggie wives are welcome to attend the social.

The business meeting will be followed by canasta and bridge games. Cookies and coffee will be served.

## Smiths Announce Birth of Son

Mr. and Mrs. J. L. Smith have announced the birth of their son Timothy Duane Smith. Timothy was born at 12:30 a.m. Saturday, Nov. 13 in the Bryan hospital, and weighed 8 1/2 pounds at birth.



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