

FAMILY FAVORITES

Cheese spreads and party dips for potato chips, Fritos and crackers are always tasty and welcome at any meal or club get-together. Here are a few recipes for the next meeting.

CREAM CHEESE LOG

3-3 ounce packages of cream cheese
 1/2 cup finely chopped celery
 1/2 teaspoon grated onion
 Beat the cream cheese until fluffy. Blend in the celery, onions and Worcestershire sauce. Shape in log; roll in the chopped parsley or pecans. Wrap in waxed paper. Chill.
 Makes two dozen 1/4-inch slices.

CHEESE ROLL-UPS

8 thin slices American cheese
 1-2 1/2 ounce can deviled ham
 Spread cheese (slices from the 2-pound loaf are just right) with deviled ham. Place gherkin in center and roll. Wrap each roll-up in waxed paper and chill.

TOASTED CHEESE SPREAD

1 shelled hard cooked egg
 1/2 pound American cheese
 1/2 teaspoon chopped canned pimento
 2 tablespoons minced onion
 1/4 teaspoon salt
 1 tablespoon sugar
 1 tablespoon flour
 2 tablespoons vinegar
 1/2 cup top milk
 Dash cayenne pepper
 Bread or crackers
 Butter
 Chop the egg. Add the salt, cheese, pimento and onion. Meanwhile melt the butter in a double boiler. Add the sugar and flour, and blend. Add the vinegar, milk and pepper while stirring and cool over hot water until thickened. Combine with the cheese mixture.
 Use as a spread for open or closed sandwiches and toast under the broiler heat. Makes 8 full-sized sandwiches.

NIPPY CHEESE BALLS

2-5-ounce glasses Blue-cheese
 2/3 cup chopped walnuts
 Blend Blue-cheese spread and cream cheese. Chill overnight. Shape in balls about one inch in diameter. Roll in chopped nuts. Makes two dozen balls.

NIPPY CHEESE SPREAD

4-3-ounce packages cream cheese
 1/4 pound Blue cheese
 Mash cream cheese with a fork. Add crumbled Blue cheese. Add onion and Worcestershire sauce. Mix well. Pile lightly in dish. Sprinkle with chopped parsley. Serve with assorted cocktail crackers and potato chips. Place several butter spreaders in the mixture so that each guest may spread his own snack.
 Recipe makes one to one and a half cups.

COTTAGE CHEESE SHRIMP DIP

1/2 pound fresh-cooked shrimp
 or one 5-ounce can
 1-8-ounce package creamy cottage cheese (big curd)
 3 tablespoons chili sauce
 1/2 teaspoon onion juice
 1/4 teaspoon Worcestershire sauce
 4 tablespoons milk
 Finely chop shrimp and add to cottage cheese. Stir in chili sauce, onion juice, lemon juice and Worcestershire sauce. Gradually beat in enough milk to give good dipping consistency.
 Serve with potato chips, crackers, celery or French fried shrimp.

HI, SCHOOL

By BETSY BURCHARD
 A&M Consolidated High School
 Correspondent

The "saucer's" open for business. The new high school auditorium, affectionately known to students as the "saucer," was used for the first time yesterday morning for an assembly program.

W. W. (Bill) Caudill, school architect, spoke to the student body on the uses and potentialities of the present school plant. Admitting that the project was by no means completed, he stressed student pride in the school and spoke of plans for the future.

Events already scheduled to take place in the new auditorium are the junior and senior plays and a student council talent show, the dates to be announced later. It will also house the regular Friday assemblies.

In connection with the opening of the auditorium, 11 high school students, Superintendent L. S. Richardson, and High School Principal J. J. Skrivanek were guests of Caudill at his home Tuesday to discuss projects for the new school. Students were excused from last period classes in order to attend this session.

Representatives from the four classes were chosen on the basis of leadership and organizational ability in order to get the projects under way. Clifton Bates, Steadman Davis, Donald Patton, J. B. Carrol, Jack McNeely, Claire Rogers, Maurice Olan, David McNeely and Betsy Burchard attended the meeting.

In celebration of the end of final week, the seniors are having a semi-formal dance in the assembly room for students and parents. With a theme of Pink Champagne, and a nursery for the children, the twelfth graders hope to make enough money for their senior trip

in the spring. The dance will last from 8 to midnight. Admission is 75 cents.

Consolidated can boast its percentage attendance this week. Everyone is participating, except a few seniors, in the final examination swing.

Two senior girls who have already accumulated enough credits will be graduated from Consolidated at mid-term. Barbara Curry and Barbara Mullen will not be among the senior group to begin their final semester on January 23, since the two have already received diplomas.

Social Whirl

Thursday
 The Aggie Wives Bridge club will meet at 7:30 p.m. in the Memorial Student Center.

The foods group of the A&M Social club will meet at 6:30 p.m. in the A&M Consolidated school cafeteria.

Friday
 The College Women's Social club will meet in the ballroom of the MSC at 3 p.m. Dr. Robert Layer, economics department, will speak on "The Living Standards in Soviet Russia."

Monday
 The Chemical Engineering Wives' club will meet in the south solarium of the YMCA at 7:30 p.m.



TODAY AND FRIDAY
 Steve Cochran in
 "PRIVATE HELL 36"
 Plus Glynis Johns
 "WEAK AND WICKED"



TODAY AND FRIDAY
 "A COMIC DELIGHT—Magnificently Acted!"—Cue
 LAURENCE OLIVIER
 "THE BEGGAR'S OPERA"
 TECHNICOLOR
 BY JOHN GAY
 ADAPTED BY CHRISTOPHER FRY



● SAVE YOUR MONEY ●
 ● SAVE YOUR CLOTHES ●
CAMPUS CLEANERS

CASH---
 for your USED BOOKS
 AT THE
STUDENT CO-OP STORE
 WE NEED PLENTY OF USED BOOKS

SHIPLEY DONUT SHOP

OPEN: 7 A.M. CLOSE: 1 A.M.

"Where Everyone Is Welcome"

3312 SO. COLLEGE AVE. PH. 3-6296 BRYAN, TEXAS



"NO ENGLISH 103?"
 I Wish I Had Reserved
 My Books At —
 - SHAFFER'S -

SPECIALS

GROCERIES

Miracle Whip
Salad Dressing
 Pt. **26c**

Uncle Williams
Pork & Beans
 No. 300 can **5c**

Hi-C
Orangeade
 46 oz. can **19c**

Admiration
Coffee
 1 lb. can **89c**

BISCUITS Ballard **19c**
 2 Cans
PREMIUM CRACKERS . . . 1 lb. **25c**

MEATS

Fresh Tender
Calf Liver
 lb. **49c**

Deckers Tall Korn
Sliced Bacon
 lb. **45c**

Tender Square Cut
Shoulder Roast
 lb. **33c**

Jasmine Pure
Pork Sausage
 1 lb. roll **29c**

Frozen Food
 BIRDSEYE FRESH FROZEN POULTRY PARTS
BREASTS
THIGHS Pkg. **98c**
DRUMSTICKS
 BIRDSEYE — 10 oz. Pkg.
PERCH FISH STICKS . . . 49c
 SEATANG — 10 oz. Pkg.
BREADED SHRIMP . . . 49c

Produce
 LARGE STALK
KRISP CELERY . . . 2 for 15c
RUBY RED GRAPEFRUIT lb. 5c
TANGERINES . . dozen 25c
 IDAHO RUSSET
POTATOES . . 10 lbs. 39c

SOUTHSIDE FOOD MARKET

We Reserve The Right To Limit Quantities

Specials Starting 4 p. m. Thursday Through Saturday, January 20th, 21th, 22th