

FAMILY FAVORITES

By Jo Ann Cocanougher
Battalion Woman's Editor

(Ed note: Here are a few recipes especially designed for Friday's main dishes. Some of these may be used at lunches or at an evening card game party for snacks.)

Tuna Filled Buns
1 cup (7-oz. can) tuna, drained and flaked
¼ cup diced celery
2 tablespoons chopped green pepper
2 hard-cooked eggs, shelled and chopped
2 tablespoons salad dressing
1 teaspoon lemon juice
¼ teaspoon salt
4 long rolls

Toss ingredients together. Split and butter rolls, fill with tuna mixture. Makes four servings.

Dad's Favorite Salad
3 tablespoons salad oil
6 tablespoons lemon juice
1 teaspoon salt
½ teaspoon pepper
½ teaspoon celery seed
1 (7-oz.) can tuna, flaked
1 cup cooked shell macaroni
2 hard-cooked eggs, shelled and sliced
¼ cup diced olives
1 green pepper, diced
1 red pepper, diced
½ cup diced celery
¼ cup chopped pecans
¼ cup salad dressing

Mix well, toss slightly and chill. Makes four large servings.

Tuna Egg Scallops
1 can (7-oz.) tuna, flaked
1 tablespoon lemon juice
2 tablespoons butter
¼ teaspoon dry mustard
4 tablespoons flour
2½ cups milk
3 hard-cooked eggs, shelled and sliced
Drain, and reserve oil from tuna. Add lemon juice and melt butter adding mixture to tuna oil. Stir until well blended and combine with mustard, flour and milk. Add tuna with eggs. Pour into individual casseroles. Sprinkle with the cup of buttered bread crumbs. Bake in moderate oven (375° F) for 25 minutes until crumbs are browned. Makes four servings.

Tuna-Fish Casserole
1 (8-oz.) package wide noodles
1 (7-oz.) can tuna fish, flaked
1 small green pepper diced
1 medium onion, chopped
½ cup diced celery
1 can cream-of-mushroom soup
¼ cup milk
Cook the noodles in boiling salted water until tender, drain and combine other ingredients. Season with salt and pepper. In a buttered 1½-quart casserole arrange alternate layers of tuna mixture and noodles. Repeat until all are used. Top with crushed potato chips, and dot with butter. Bake in slow oven for 30 minutes. Makes four servings.

Shrimp Creole
½ cup chopped green onions and tips
½ cup finely sliced celery
2 tablespoons butter
1 can chicken gumbo soup
¾ cup water
1 pound raw shrimp cut in half
Saute onion and celery in butter for five minutes. Stir in soup and water. Bring to boiling point. Add peeled and cleaned raw shrimp. Simmer for 10 minutes. Thicken, if desired, with a little corn starch mixed with water. Serve over hot rice. Serves four.

Shrimp Cocktail Rolls
Combine . . .
1 cup lukewarm buttermilk or sour milk
1 tablespoon prepared horseradish
1 teaspoon salt
1 teaspoon sugar
¼ teaspoon soda and
3 tablespoons melted shortening
Add . . .
1 cake compressed yeast, crumbled, or 1 package dry yeast dissolved as directed on package. Let stand five minutes; mix well.
Blend in . . .
2½ cups sifted flour, half at a time. Mix thoroughly after each addition. Cover and let stand 10 minutes; Prepare shrimp sauce.
Knead . . .
dough on well-floured board until smooth, about two minutes. Roll out to ¼-inch thickness. Cut into rounds with 2½-inch cutter. Make a crease across each round slightly off center. Do not cut through dough. Place about ¼ teaspoon shrimp sauce on each round.

Open . . .
1 can (5-oz.) small shrimp. Place one shrimp on the larger side of each round. Fold over small side of round so back of shrimp shows. Press edges together well to seal. Twist each end once or twice. Place on greased baking sheets. Curve ends slightly to resemble a shell; press ends flat with floured fork. Cover.
Let rise . . .
in warm place (85 to 90 degrees) until doubled in bulk, 30 to 45 minutes. Brush with two tablespoons melted butter or margarine.
Combine . . .
2 tablespoons Parmesan cheese and 1 tablespoon corn meal. Sprinkle over rolls.
Bake . . .
in moderate oven (375 degrees) 15 to 20 minutes until golden brown. Serve warm.
Shrimp sauce . . .
Combine 3 tablespoons catsup, 2 teaspoons prepared horseradish and ¼ teaspoon French's Worcestershire sauce. Mix well.

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Blue Plate	Blue Plate
Salad Dressing	Fig Preserves
Quart Jar 39c	12 oz Jar 23c
MELLORINE	LILLY
Pitted Cherrie's	1-2 Gallon 49c
TOMATO JUICE	Morgan Sour 303 Can 23c
LIMAS	Libby 46 oz Can 19c
PEAS	Rondale Green or White 303 Can 2 for 27c
CRACKERS	Rosedale Green 303 Can 2 for 25c
TIDE	N B C Premium 1 lb. Box 25c
Beets	Giant 57c
Libby cut 303 can 10c	CRISCO 3 lb. Can 67c
Tuna	Bits-O-Sea 19c

★ ★ ★ ★ Frozen Food ★ ★ ★ ★

APPLE PIE	Frigid Dough	Large 26 oz. Size	49c
OCEAN PERCH	Gorton	1 lb. pkg.	37c

★ ★ ★ ★ Meats ★ ★ ★ ★

Armor Star
HAM Whole or Shank End
lb. **49c**

Tall Korn or Sun Vale
BACON
lb. **39c**

★ ★ ★ ★ Produce ★ ★ ★ ★

California
POTATOES
10 lb. Bag **29c**

★ ★ ★ ★ Drugs ★ ★ ★ ★
Colgate
Tooth Paste
Reg. **63c** Size **39c**

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