

FAMILY FAVORITES

(Ed. note: Mrs. Petty is the wife of Gilbert Petty jr., a junior mechanical engineering major, and also the newly selected Mrs. Texas A&M.)

by Mrs. Gilbert Petty jr.

Veal birds are wonderful (and inexpensive) to serve in the spring and summer as they can be made in the dutch oven on top of the stove. They are so easy—yet different.

VEAL BIRDS

Have the butcher cut 1 lb. (for 2 people) of very thinly sliced veal steak, round steak or pork ham, into four squares. Sauté one diced onion and 2 stalks diced celery in 1T melted oleo for 4 minutes. Soak two slices of dried bread in water; pour off excess water, add salt and pepper, mix with hands, and add to onion-celery mixture. Cook five minutes. Add one beaten egg and take off fire. Place this stuffing in flour-dredged meat squares. Roll up and tie with string. Brown in melted bacon drippings in the dutch oven. Add enough hot water to come up half way on the birds. Sprinkle a little more flour on top and cook slowly with a lid for 1-1½ hour.

BARBECUED BEEF

Left-over roast was always a problem until I discovered this wonderful barbecued beef recipe. Now it is the only way Gil will eat it, tastes exactly like the barbecued beef sandwiches you buy—only better!

½ cup chopped onion 1 Tablespoon Worcestershire sauce
 1½ Tablespoons shortening ¼ Teaspoon chopped garlic
 2 cups chopped cooked beef 1 Teaspoon salt
 ½ cup water 1 Teaspoon chili powder
 2 Tablespoons catsup ½ Teaspoon liquid smoke
 2 Tablespoons chili sauce

Sauté onion in shortening till brown. Add meat and water. Add remaining ingredients. Place in pyrex dish and bake at 400° till brown (about 20 minutes). Serve hot on buns.

MARSHMALLOW SALAD

1 small can crushed pineapple 10-15 marshmallows
 1 small package cream cheese ½ pint whipped cream (optional)
 1 package lime Jello

Dissolve jello, marshmallows, and cheese in 1 cup hot water. (An egg beater is helpful.) Add the juice from the canned pineapple and enough cold water to make one cup. Cool. When it gets syrupy, add the pineapple, and whipped cream if desired. Keep in refrigerator until ready to serve on lettuce.

Cookies are a favorite in our home. Frosted Delights top the list.

FROSTED DELIGHTS

1½ cup sifted cake flour 2 eggs, beaten
 ½ teaspoon salt ½ teaspoon vanilla
 1 teaspoon baking powder 1 cup brown sugar, sifted
 ½ cup shortening 1 egg white, stiffly beaten
 1 cup granulated sugar 1 cup chopped nuts

Sift flour, salt, and baking powder together. Cream shortening with sugar until fluffy. Add eggs, vanilla, and sifted ingredients and mix well. Spread batter thin for crisp cookies and thick (½ in.) for chewy cookies on baking sheet. Fold brown sugar into egg white and spread over cookie batter. Sprinkle with nuts. Bake 325° for 30 minutes (10 minutes longer if you make chewy cookies). Cut into squares.

HEAVENLY DESSERT

Prepare two packages strawberry Jello from directions on the package. Divide in two parts, put in containers to chill until sprupy. Whip ½ pint whipping cream until stiff. Add 1 cup powdered sugar. Add 2 well beaten egg yolks, then 2 very stiffly beaten egg whites. Add 1 large can drained crushed pineapple and 1 cup nuts. Line shallow pyrex dish with crumbled graham crackers. Pour whipped cream mixture on crackers. Add one-half of jello on the top. Beat the other half of the jello until fluffy. Pour on top of clear jello. Let set for several hours.

Social Whirl

Thursday
 The Aggie Wives Bridge club will meet at 7:30 p.m. in room 2B of the Memorial Student Center.

'It's Wonderful' Says Mrs. Petty

"It is the most wonderful thing that has ever happened to me or could happen to any student's wife."

This is the way Mrs. Suzanne Petty jr., expressed herself when she heard that she had been selected to be Mrs. Texas A&M of 1955. Mrs. Petty was entered in the contest by her husband, Gilbert Petty, a mechanical engineering major. The Pettys, who have a seven-month-old daughter, Lynn, live at 402 Cooner St. and call Dallas their hometown.

Mr. and Mrs. Petty met at Woodrow Wilson high school in Dallas and were married when she was a sophomore and Kappa Kappa Gamma at Southern Methodist university. At present, Mrs. Petty works in the placement office, but at one time she was a model for Neiman Marcus and A. Harris and Co. in Dallas.

Her favorite pastime is playing the piano. She says that Lynn's favorite pastime right now is cutting teeth and, of course, her husband's is hunting.



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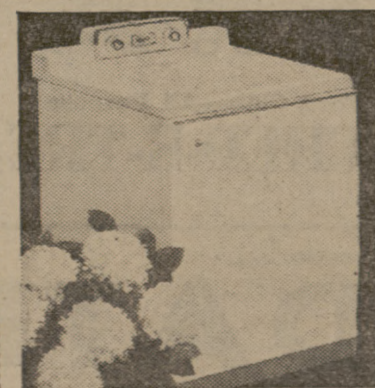
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