

Here are points to keep in mind when making menus. 1. Appearance; 2. color; 3. texture; 4. flavor; 5. staying quality; 6. caloric value.

PALACE
Bryan 2-8879
TODAY thru SATURDAY

ALLIED ARTISTS presents
Wow!
DAVID NIVEN
YVONNE DE CARLO
BARRY FITZGERALD
in
Tonight's the Night
COLOR BY TECHNICOLOR



Harris Named To Missionary Work

Tommy Harris, sophomore petroleum and business student from Odessa, has been selected as a Baptist student missions appointee for Juarez, Mexico, during the summer of 1955.

The candidates were nominated by campus Baptist Student Unions, and selected by a special committee of the Texas Baptist Student department.

Social Whirl

The American Veterinary Medical Association Student Wives auxiliary will meet tonight at 8 p.m. in the social room of the Memorial Student Center.

FRI. NITE PREV. 11 P. M.



COLUMBIA PICTURES presents
TYRONE POWER
MAUREEN O'HARA
in JOHN FORD'S
THE LONG GRAY LINE
COLOR BY TECHNICOLOR

QUEEN
TODAY thru SATURDAY
Gary Cooper & Ingrid Bergman in
"Saratoga Trunk"

Gulton Hall
THEATRE
THUR. & FRIDAY

DRUMS ACROSS THE RIVER
STARRING
AUDIE MURPHY-LISA GAYE
LYLE BETTGER-WALTER BRENNAN
A UNIVERSAL-INTERNATIONAL PICTURE

357
MAGNUM'S
in stock

S&W 357's—6 1/2 in. bbl.
S&W 357's—6 in. bbl.
S&W 357's—3 1/2 in. bbl.
Colt's 357's—4 in. bbl.
\$85.00 — \$89.50
\$110.00

EASY TERMS
HILLCREST HARDWARE

HONORARY TEA—A tea honoring Mrs. H. C. Oglesbee, president of the fourth district of TFWC; and Mrs. L. E. Dudley, president of TFWC; was given Tuesday afternoon in the home of Dr. and Mrs. David H. Morgan. Left to right are Mrs. Frank McMillian, second vice-president of the district, from Calvert; Mrs. Frank Malloy, first vice-president of the district, from Orange; Mrs. Dudley, Abilene; Mrs. Oglesbee, Waco; Mrs. Morgan; and Mrs. Jud Collier, member of the state board, from Mumford.

FAMILY FAVORITES

By Mrs. Ernest Langford
(Ed note: Mrs. Langford is married to Ernest Langford head of the department of architecture and mayor of College Station. The Langfords live at 600 West Dexter and have one son, Keith, of Houston.)

Chicken Sopa is a good casserole for a buffet supper. This recipe was given to me by a friend in El Paso. I have fixed it in a large electric roaster and serve each plate from the roaster.

- CHICKEN SOPA**
- 2 hens (boil in water until tender. Peel meat from bones.)
 - 1 large onion
 - 1 clove garlic
 - 2-3 cans tomatoes and green chilies
 - 1 lb. Kraft's cheese. Velveeta or American
 - 2 doz. Tortillas

Simmer onion in bacon fat (2 tablespoons) until golden. Add seasoning and tomatoes and chilies. Simmer covered for 30 minutes. Then add cheese and stir until melted.

Fill casserole first a layer of tortillas and then a layer of chicken mixture until all is used. Cover. Bake at 250° for two or three hours adding broth as is needed to keep moist. Serves 20.

- CHEESE CRAB DIP**
- 1/3 cup Roquefort or blue cheese
 - 1/2 cup cream cheese
 - 2 tablespoon mayonnaise
 - 1 small clove garlic (optional)
 - 1/2 teaspoon Worcestershire sauce
 - 1 teaspoon lemon juice
 - 1/2 cup crab meat fresh or canned

Mix the two cheeses together until soft and add rest of ingredients in order given. Place in a bowl or a large tray and surround with potato chips and crisp whole wheat crackers.

I like to make and serve angel pie. Forgotten Dessert is an unusual one and very easy to make as you put it in the oven and forget it overnight. Serve with strawberries and whipped cream or with the Silver Lake Filling and top with a few strawberries.

FORGOTTEN DESSERT

Beat 5 egg whites until foamy. Add 1/4 teaspoon salt and 1/2 teaspoon cream of tartar. Beat now until the egg whites stand in soft peaks. Add 1 1/2 cups sugar very gradually and keep on beating until the egg whites are stiff. Flavor with 1 teaspoon vanilla. Grease well and flour a 9 inch pie plate. Spread the meringue on the bottom, having it high around the edges and scooping it out in the center, to form a shell. Have the oven preheated to 400°. Place the meringue in the oven and turn off the heat immediately. Leave it in the oven overnight. Don't peak. That's why it's called Forgotten Dessert. If you prepare this dessert in the morning, you should allow the meringue to remain in the oven (with the heat turned off) at least 4 or 5 hours. Before serving fill with Silver Lake House filling. Cut as you would a pie.

SILVER LAKE HOUSE FILLING

Mix 1/3 cup flour with 3/4 cups sugar and a little salt. To 2 cups light cream, add 2 well-beaten eggs and beat together. Then beat this mixture into the dry ingredients gradually, but beat and beat well. There's stirring and beating, and a difference. Cook in the top of the double boiler over hot water, stirring all the while, until the mixture is thick and smooth. Cool and add 1 1/2 teaspoons vanilla. Serve very cold.

LEMON ICE BOX PIE

- 2 small cans evaporated milk
- 2 eggs
- 1/2 cup sugar
- 1 tablespoon grated lemon rind
- 1/3 cup fresh lemon juice
- Spiced crumbs

Pour milk into ice tray and chill until crystals start to form. Separate eggs. Mix yolks with sugar lemon juice and grated rind. Beat egg whites stiff, then lightly mix in yolk mixture. Turn chilled milk into bowl and beat stiff. Fold into egg mixture. Pour into ice tray lined with spiced crumbs. Decorate top with cherries and mint leaves. Freeze until firm.

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Food shoppers:
look! compare! buy and Save!

- GROCERIES**
- 46 oz. can Libbys TOMATO JUICE 25c
 - No. 2 cans Comstock Sliced PIE APPLES can 28c
 - 303 cans Musselmans APPLE SAUCE 2 cans 35c
 - 303 cans Libbys FRUIT COCKTAIL 2 cans 49c
 - No. 2 cans Doles CRUSHED PINEAPPLE 2 cans 51c
 - 46 oz. can Libbys PINEAPPLE JUICE 29c
 - Folgers Mountain Grown COFFEE lb. can 89c

- GROCERIES**
- 303 cans Libbys Golden Wax WHOLE BEANS 2 cans 61c
 - 12 oz. cans Niblets MEXICORN 2 cans 39c
 - No. 1 cans Rotel Tomatoes With GREEN CHILIES 2 cans 25c
 - Reynolds 12 inch FOIL WRAP 25 ft. Roll 25c
 - Honey Boy CHUM SALMON tall can 39c
 - Blue Label Solid Pack TUNA 7 oz. can 39c
 - Mrs. Tuckers SHORTENING 3 lb. can 79c

- FROZEN FOODS**
- PICTSWEET**
- CUTWAX BEANS — BABY LIMAS
 - FORDHOOK LIMAS — BABY WHOLE OKRA SUCCOTASH
- Package 25c
- Blue Label PERCH FILLETS lb. pkg. 46c

- MARKET**
- Deckers Tall Korn Sliced BACON lb. 44c
 - Wisconsin Daisey CHEESE lb. 49c
 - Hormels Dairy Brand WEINERS lb. 45c
 - Hormels Pure Pork "Hot" SAUSAGE lb. 55c

- PRODUCE**
- LARGE CELERY (Stalk) 10c
 - COL. LETTUCE (Head) 10c
 - GREEN CABBAGE—2 lbs. 9c
 - 176 FLORIDA ORANGES (doz.) 35c
- Pen Fed Baby Beef**
- Meaty SHORT RIBS lb. 33c
 - VEAL CHOPS lb. 59c
 - ROUND STEAK lb. 59c
 - Square Cut SHOULDER ROAST lb. 45c

CHARLIE'S FOOD MARKET

WE RESERVE THE RIGHT TO LIMIT ALL SALES

NORTH GATE — WE DELIVER — COLLEGE STATION

SPECIALS FOR THUR. AFTERNOON — FRI. & SAT., APR. 14 - 15 - 16