

FAMILY FAVORITES

By Mrs. George Ann deMarrais

(Ed note: Mrs. deMarrais is the wife of Gordon R. deMarrais, industrial engineering major. The deMarrais have one child, Terry, who is one and one half years old. They live at B-2-D College View. Mrs. deMarrais has prepared a lamb casserole for Family Favorites. She said this is a Northern recipe. She is originally from New Jersey.)

LAMB CASSEROLE

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|---------------------------|---------------------------|
| 2 pounds of lamb shoulder | 1 1/2 cups potatoes |
| 1/2 cup of flour | 1 cup diced celery |
| 2 tablespoons shortening | English peas |
| 2 cloves of garlic | 2 tablespoons flour mixed |
| 3 cups of water | with water |
| 1 teaspoon salt | Biscuit recipe |
| Dash of pepper | |

Buy two pounds of lamb shoulder and cut into medium size cubes. Put approximately one half cup of flour in paper bag; add meat and shake to coat well. Heat two tablespoons shortening in a large skillet over medium heat, add meat and brown well on all sides. Pour off excess fat and add two cloves of garlic, about three cups of water, and one teaspoon Kitchen Bouquet or Gravey Master, one and one half teaspoons salt, and a dash of pepper. Cover and cook for thirty minutes. Add about one and one half cups of potatoes, cut into small pieces and one cup diced celery. Cover and cook thirty minutes longer. Add a small can of English peas, drained, during last few minutes of cooking. Thicken broth with two tablespoons flour mixed with water, stir in slowly and cook until thickened. Pour into two-quart casserole. Meanwhile, make biscuits from mix or your own recipe. Roll out and brush with melted butter. Roll up like a jelly roll and cut into slices. Place on cookie sheet and bake in a hot oven for about five minutes. Arrange on top of lamb mixture in casserole. Bake ten minutes longer or until biscuits are brown.

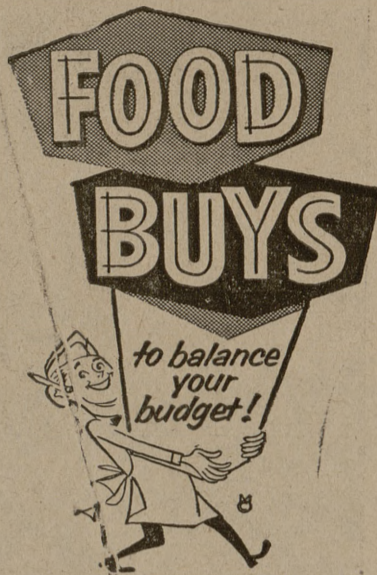
With this I serve only a green salad.

Fill a large bowl with a mixture of salad greens (lettuce, celery, parsley, red cabbage, endive, green onions, and romain). Add slices of avocado and tomato wedges. Crumble about two tablespoons of Roquefort cheese over top. Toss with French dressing.

GINGERBREAD

- | | |
|-------------------------|-----------------|
| Gingerbread recipe | Orange sections |
| Instant vanilla pudding | Banana slices |
| 1/2 cup whipping cream | |

Make gingerbread from prepared mix or your own recipe. Bake in layer pan. Make up instant vanilla pudding, using only one and one half cups milk, whip one half cup heavy cream until stiff and fold into pudding. To serve, spoon pudding over gingerbread, adding orange sections or banana slices if desired.



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Frank Ford, left, and Jack Weatherford Looking over barbecue-to-be.

Wesleyans To Have Barbecue Friday

The Wesley foundation will have its annual spring barbecue and outing Friday.

Cars will leave the foundation at 5:30 p.m., the Rev. Robert C. Monk, foundation director, said, and go to the site planned for the outing. Tickets may be purchased from Wesleyans or at the foundation building for 75 cents.

Roland Bahlmann is in charge of the committees planning the barbecue and outing. Those on the food committee are Frank Ford, chairman, Tom Humphreys, Joe Fenton and Jack Weatherford.

Members of the transportation committee are John Warner, chairman, Bob Glaze and Sonny Tutt. Members of the publicity committee are Don Houston, chairman, Brady Armstrong and Monk.

Bill Stephenson is chairman of the recreation committee. Clay McFarland and Bill Ashburn are in charge of games and Bill Libby heads the entertainment group. John Chapman, Paul Mason and Mrs. Monk are on the guest committee. Jerry Ramsey, chairman, Cam Wook and Ed Chandler are members of the ticket sales committee.

Games will be played before the barbecue and a camp fire program will be held after the meal.

There will be a planning retreat Saturday at Camp Arrowmoon for the old and new councils of the Wesley foundation. Members are to leave the foundation at 1 p.m. The installation of officers will also be during this meeting.

New officers of the foundation are Bob Glaze, president; Harry

Scott, vice-president; and Don Houston, secretary.

New Wesley foundation council members are Bill Wafer, Bill Stephenson, Vardeman Johnson, John Warner, Joe Fenton, Bill Libby, Tom Humphreys, Bill Riviere, J. P. Greenwalt, Jim Griffin, Ed Chandler, Vance Engleman, Paul Mason, Bob Teague, Curtis Shultz, Jack Weatherford, Aubrey Smith, Don Boehnke and Cam Wood.

Wives Bridge Club Elects Mrs. Jones

Mrs. Joy Jones was elected to be the summer president of the Aggie Wives Bridge club.

Other officers for the summer are Mrs. Ann Perryman, vice-president; Mrs. Augusta Sasser, secretary-treasurer; and Mrs. Kathy Nienast, reporter.

Intermediate hostesses for the last meeting were Mrs. Glenda Durham and Mrs. Joan Tiekop. Prizes were won by Mrs. Gladys Webb, high, and Mrs. Sara Nesbett, traveling deuce. Hostesses for the tonight's meeting will be Mrs. Erman Ingram and Mrs. Orla Powell.

Regular hostesses for the last meeting were Mrs. Virginia Tucker and Mrs. Lucile Prior. Prizes were won by Mrs. Barbara Proctor, high; Mrs. Nancy Larson, second high; and Mrs. Wanda Willand, traveling. Hostesses for tonight's meeting will be Mrs. Teenye Price and Mrs. Francis Smith.