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THURSDAY, AUGUST 4, 1955

Advertising A&M

Gee whiz, lookit all the money! Twenty-one thousand dollars for the band trip, and, as we said before, probably worth every nickel of it in publicity for the school. But let's carry this publicity angle out to its

The greatest market for students for our college lies within the widespread boundaries of our own state. The UCLA trip is a good thing, for it will spread our name in stationed in California. She had enlarged the recipe and was using public relations program. other parts of of the country.

Now while the former students of our college are in a recipe will serve twelve. giving mood, an even better way to put everyone in the know about A&M exists—at a much cheaper price.

The Aggieland, formerly known by many of the exes as the Longhorn, probably comes as close to telling the tale of "We Are The Aggies" as anyone or anything could.

But how many high school students get a chance to look

at our yearbook?

Probably not too many. The Aggieland could be a strong selling point in a high school student's decison about where to go to school. The

The college can't or won't provide the funds needed to do itself this service.

So the job will have to fall to those who love A&M the best—the exes, the ones who have left it.

If the former students have enough Aggie Spirit to start the band on its way to California, surely they have enough Spirit to possibly start some high school student on his way to College Station and Texas A&M College.

Expected share in the net profits from the Football Programs coming year, Strader said.

the board Tuesday.

Charges for the Aggieland are

In a Sweat??

There's no need to be

if you bring your

clothes to . . .

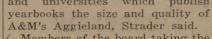
CAMPUS

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Members of the board taking the would have been about \$7,000 this unanimous action Tuesday included Karl E. Elmquist, chairman; Benused to cover losses which may oc- head of the Business Administra-

out general policy measures and custard longer. complying with over-all space and

advertising rates set by the board. Nauck has outlined plans to include a 17-page index in next year's Aggieland, use more color, and if possible produce an Aggieland which will be even more useful and attractive than the 1955 yearbook which is due from the printers late in September.

Bridge Club Has Meeting Tonight

Mary Dannenburg and Maudene Chambers will be hostesses for the meeting of the Aggie Wives Bridge Club at 7:30 tonight in the Me-

morial Student Center. At the meeting last week Kathy Neinast won first place, and Mrs. Dannenburg second. Gloria Davis had low score, and Kathy Rowin cook the traveling slam pr Doris Harris and Mrs. Rowin

were hostesses at the meeting.

Trudie's Kiddie Kollege Kindergarten and First Grade 4 and 5 years

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July 15 - Aug. 1

Aug. 15 - Sept. 1

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The Battalion

The Editorial Policy of The Battalion Represents the Views of the Student Editors

The Battalion, newspaper of the Agricultural and Mechanical College of Texas and the City of College Station, is published by students four times a week during the regular school year. During the summer terms The Battalion is published once a week, and during examination and vacation periods, once a week. Days of publication are Tuesday through Friday for the regular school year, Thursday during the summer terms, and Thursday during examination and vacation periods. The Battalion is not published on the Wednesday immediately preceding Easter or Thanksgiving. Subscription rates are semester, \$6.00 per school year, \$6.50 per full year, or \$1.00 per month. per month. Advertising rates furnished on request.

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News contributions may be made by telephone (4-5444 or 4-7604) or at the editorial office room, 202 Goodwin Hall. Classified ads may be placed by telephone (4-5324) or at the Student Publication Office, Room 207 Goodwin Hall.

Bill Fullerton Kerstin Ekfelt Stanley Holcumb Russell Reed

Editor
Woman's Editor
Advertising Salesman
Circulation Manager
Circulation Staff

Family Favorites

By Mrs. John S. McCannon

This week's guest editor is Vivian McCannon, originally from Big Rock, Ill. The wife of Major John S. McCannon of the Department of Air Science, she has been in College Station three years and is a member of the Newcomers Club and the Foods Group of the College Women's Social Club. She also teaches Sunday School at the A&M Methodist Church. She and her husband have four children, all boys-Dick, Dall, Dennis and David.

TALLERINAS

I got the following recipe from a doctor's wife while we were her electric roaster to cook it in for a large group of people. This

1 pkg. (6 oz.) fine noodles 2 lbs. hamburger

2 onions and green peppers, chopped 2 cloves garlic 3 T. oil

One 2½ can tomatoes Salt and pepper 1 cup ripe olives, cut One 4-oz. can mushrooms 1/2 lb. cheese

Cook noodles. Saute meat, onions, garlic and green peppers in cultural economics to vocational oil until meat is nicely brown. Add tomatoes, salt and pepper and agriculture. simmer for ten minutes. Combine noodles and meat mixture and remaining ingredients, saving a little grated cheese for top. Turn book should be in every high school, or at least in a majority into a greased casserole. Sprinkle top with grated cheese. Bake in Chicago Cubs did after pitching a moderate oven, 350 degrees, for one hour.

CRANBERRY SALAD

This can be made a day or two ahead of time. It was given to me by an old friend in Illinois, who originally got it out of the Prairie Farmer magazine years ago.

To one pound of red cranberries and one small orange add two cups sugar and let stand a while. Add one package lemon Jell-O, one pint warm water, and let stand until cool. Add one cup chopped nutmeats, one cup cut marshmallows, one cup cut celery, and one cup chopped apples. Pineapple may also be added. Pour into molds and

BLACK BOTTOM PIE

To make the crust, roll fine 14 graham crackers and mix well with five tablespoons melted butter. Put in bottom of a nine-inch square tin. Bake ten minutes in a very slow oven, about 275-300 degrees.

For the filling, soak one envelope (one tablespoon) Knox gelatine The student publications pro- nie Zinn, head of Student Affairs; in four tablespoons cold water. Cook together two cups milk, ½ cup gram is a non-profit operation and Donald D. Burchard, Journalism sugar, four egg yolks and 11/2 tablespoons corn-starch until thick. profits from one publication are Department head; T. W. Leland, To one cup of this custard, add 11/2 squares chocolate (melted) and one teaspoon vanilla. Pour this chocolate custard over baked crust and cur on other publications, it was tion Department; Wayne Moore, spread evenly. Add gelatine to the rest of the custard while mixture pointed out in the discussion by graduate student; and Phil Dunn, is still hot. Cool. Add a meringue made of four egg whites, ½ cup sugar, ¼ teaspoon cream of tartar and one teaspoon vanilla. Fold this Kurt Nauck Jr., editor for the into cooled custard and spread over the chocolate mixture. Set in a now consistent with other colleges 1956 Aggieland, is automatically cool place until ready to serve. Serve with whipped cream. This may charged by the board with carrying be made a day ahead of time. When the recipe is doubled, cook the

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For Vocational Ag

Four members of the A&M fac ulty are appearing on the program of the Summer Training Conference for vocational agriculture teachers this week in Dallas.

Henry Ross, professor of agricultural education, will discuss standards for a vocational agriculture program. E. V. Walton, head of the Agricultural Education Department, will speak on developing a

O. M. Holt, also of the Agricultural Education Department, will speak on sources of teaching material for teachers of vocational ag-One 12-oz. can whole kernel corn riculture, and Dr. Tyrus R. Timm, head of the Department of Agricultural Economics and Sociology, will speak on the relationship of agri-

> The first thing Sam Jones of the his no-hitter against the Pirates was to telephone his wife at their home in Monongah, W. Va.

Harvey Kuem, Detroit Tiger | Indiana adds about 60,000 a year Four at Conference shortstop, was a 10-letter man at to her population. Milwaukee's Lutheran High School. He was a star in baseball, football and basketball.



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