

**The New Year**

Summer, 1955, is rapidly drawing to a close. For the students of the local public schools, next Wednesday is the first day of school. For Aggies, well, they've got a couple of weeks left—except for new students who will come in Sept. 9.

As far as education is concerned, this is the new year. So Happy New Year to everybody. Now when New Year's Day approaches, everybody is supposed to make some resolutions—a rather ridiculous thing to do since no one ever sticks by the rules he sets for himself.

But this would be a good time to re-evaluate just where you—student, parent and faculty member—are going in life.

Are you going down the easy trail of allowing yourself to fall into set habits, of letting others do all the work toward bettering the school and community?

Or are you one of the few—the persons who are interested in what is going on around them, the ones who actively support the organizations, school, civic and service, which are valiantly keeping our community the kind of place we like it to be?

Many groups need your support, in the form of either financial help or personal participation. Just a few of them can be quickly listed.

The Mothers and Dads Clubs at the Consolidated white schools and at Lincoln.

The Band Boosters Club at the high school. They're still trying to pay for the band uniforms.

The Whirlpool Fund. This is a fund being headed by J. B. Carrol, 20 Norton St., City, to raise \$585 for a Whirlpool Bath for Consolidated School. It would be available to all students of the school, would be used to facilitate the healing of injuries such as sprains, strains, deep bruises and pulled muscles. So far, the report given on the fund is that it has been pretty slow going.

And coming up will be Community Chest, Easter Seal, and more. These serve the community and deserve your support.

It was a good summer. Congratulations are due all those who worked on the various recreation committees. But it's over.

Now let's make it a good fall and winter.

**CHS '55 Graduates Tell College Plans**

This year's graduates of A&M Consolidated High School will spread out to six different colleges,

**New Reserve Act To Be Discussed**

Maj. O. D. Butler, commander of the 343rd Field Artillery Battalion, Army Reserves, will discuss provisions of the Armed Forces Act of 1955 at the unit's regular meeting at 7:30 Tuesday night at the AR Training Center.

The act will affect all draft-eligible men and also all veterans with reserve obligations, and Maj. Butler invites all interested persons to attend the meeting.

About 42 per cent of Brazil's population is under 15 years old,

according to J. J. Skrivaneck, principal.

Sixteen boys plan to attend A&M. They are Louis E. Barker, Tommy E. Barker, Clifton E. Bates, Ward P. Casey, Roy G. Courim, Travis L. Engelbrecht, Robert L. Frazier, William H. Little, Geo. W. Litton, John E. Martin, Jerome H. Oden, Howell W. Phillips, Joe R. Steen, Donald R. Turner and James M. Williamson.

Elizabeth Ann Burchard and Eugenia Rush will go to the University of Texas, and Jean Adams and Marie Lewis will enroll in North Texas State College.

Texas State College for Women will claim Jean Puddy, and Carole Williams will go to Southwest Texas State Teachers College. Jann Whiting plans to enter the Lilly Jolly School of Nursing.

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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 \$3.50 per semester, \$6.00 per school year, \$6.50 per full year, or \$1.00 per month. Advertising rates furnished on request.

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**Family Favorites**

By Mrs. David R. Fitch

This week's guest editor, Doris Fitch, is a native of Oklahoma. She and her husband, David R. Fitch of the Business Administration Department, have two children, both girls, ages four and six.

**BENGETTI**

This can be made up the day before and cooked the next day. And it is almost as good heated over.

- 1½ lbs. twice ground veal
- 1½ lbs. twice ground beef
- 2 good-sized onions
- 1 can cream of tomato soup
- 1 can cream of mushroom soup
- 1 pkg. (8 oz.) medium noodles
- 1 No. 2 can peas (optional)
- ½ lb. cheese
- Tabasco sauce (optional)
- Worcestershire sauce (optional)

Brown ground meat with onions, and add tomato and mushroom soups. Cook noodles, and wash with hot water. Drain the can of peas and save the juice, in case it is needed. Then make a layer of noodles, peas and meat in a shallow baking pan. Add juice if it seems to dry (it may be, especially if you made it up the day before). Slice thin the cheese and put the slices on top. Bake in oven at 325 degrees until cheese melts down (about ½ hour).

**SEVEN-BOY CURRY**

Cook and dice a 3-lb. steamer (or shrimp, lobster, crab or lamb). Sauté one cup chopped onion (about 1½ onions) in chicken fat to golden brown. Use wooden spoon. Add to onion 2½ or 3 T. curry powder, 2 t. salt, 3 T. flour, 1/8 t. cinnamon and ¼ t. ginger and blend. Add chicken with 4 cups chicken stock and cook. Add one cup chopped apple and ¼ to ½ cup seedless raisins and heat. (Omit the raisins for lobster or crab.) Add ½ cup cream and reheat. Use as condiments for the top Major Gray's chutney, sieved egg white, sieved egg yolk, peanuts (chopped fine), grated onion, toasted coconut, or fried bacon (chopped fine). Serve with rice.

If you want to use canned chicken, it works fine. Also if this is made the day before, wait to add the raisins, as they swell.

By Mrs. John S. McCannon

**ESCALLOPED CORN**

As the Southerners love their hominy, okra and black-eyed peas, so the people of the northern states love their corn. Since everyone knows how to fix corn on the cob, I shall enclose my scalloped corn dish. I make it strictly the way it was handed down to me, by pinch of this and that.

- 2 cups cream style corn
- 1 egg
- 4 T. melted butter
- Salt and pepper
- ½ cup cracker crumbs
- ¾ cup hot milk

Mix all together and pour into a buttered baking dish. Bake for thirty minutes in a moderate oven. Serves six. I have sometimes added a little onion and green pepper for variation.

**TWO HOUR BUNS**

Put into a large bowl or pan three cakes of compressed yeast, ½ cup sugar or less, two whole eggs and two cups warm water. Beat until foamy. Then add three tablespoons shortening, a bit of salt, seven cups of flour. Knead just enough to mix well. Let rise till double in bulk. Make into buns, coffee cake, cinnamon rolls, or whatever you wish. Let rise once more, then bake 15 or 20 minutes.

**FROSTED CREAMS**

This is a very old recipe, handed down from generations on, and no wonder—they are so good with coffee.

- 1 cup lard
- 1 cup white sugar
- 1 cup molasses
- 2 eggs
- 1 t. cinnamon
- 1 t. ginger
- 1 t. soda
- 4 scant cups flour

Let the lard, sugar and molasses come to a boil. Take off and add ¾ cup warm water. Add beaten eggs, then the dry ingredients slowly. Spread into tins about ½ inch thick. Bake in a moderate oven. Frost and cut into squares.

**Cotton Conference Opens At A&M Next Wednesday**

"Mechanization—Cost and Quality" is the theme of the ninth annual Beltwide Cotton Mechanization Conference which will be held at A&M Sept. 7-9.

Advance registration indicates that approximately 500 persons will attend the conference sponsored by the Cotton Council in cooperation with the A&M System, Farm Equipment Institute, United States Department of Agriculture and Cotton Belt land grant colleges.

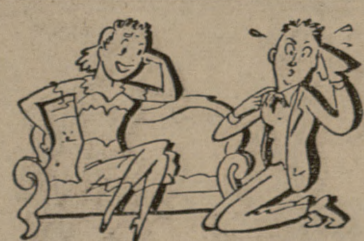
Sessions on Wednesday and Thursday, Sept. 7-8, will be held in the Memorial Student Center, with a tour of A&M's principal

cotton research facilities and a demonstration of experimental cotton production equipment scheduled to begin at 2:30 p.m. Thursday afternoon. Friday the group will tour the blackland area, and will see a demonstration of mechanical harvesting at the Temple Experimental Station.

R. Flake Shaw, Raleigh executive vice-president, North Carolina Farm Bureau Federation, is chairman of the mechanization steering committee and general chairman of the conference.

Other presiding officers are Dr. J. E. Adams, dean of A&M's School of Agriculture; Dr. C. R. Sayre, Scott, Miss., president, Delta & Pine Land Company; G. G. Gibson, director, Texas Agricultural Extension Service; and Burris C. Jackson, Hillsboro, chairman, State-wide Cotton Committee of Texas.

Seven cases of strept throat in College Station were reported to the Bryan-Brazos County Health Unit during the week ending Aug. 27. Also reported were two cases of diarrhea and one of gonorrhoea. In Bryan were 12 cases of strept throat, eight each of gonorrhoea and diarrhea, four syphilis, three of influenza and one of mumps.



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**3 Students Attend YMCA Meeting**

Three students represented the A&M YMCA recently at the centennial anniversary of the World's Alliance of the YMCA held in Paris, France.

They were Garrett W. Maxwell of San Antonio, who was president of the A&M YMCA last year; Richard H. McGlaun, Cincinnati, Ohio, who will be program chairman for the coming school term; and Edward B. McGowan, Bryan.

In addition to the Paris meeting, the three students made extensive tours over the European continent before and after the centennial. Letters to J. Gordon Gay, general secretary of the YMCA, said 10,000 delegates at Paris represented 72 countries and that the meeting was an outstanding experience which made a deep impression on the three A&M delegates.

Topping for broiled tomatoes: fresh bread crumbs mixed with olive oil and grated Parmesan cheese.

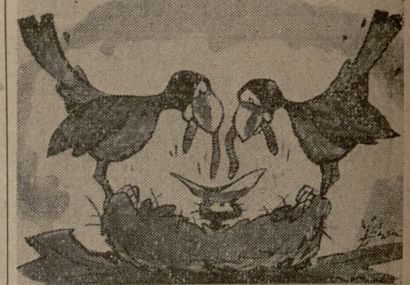
**Consolidated**

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ents of the schools' pupils are employed by the college. In the past, this figure was much larger, falling off to its present percentage because of the growth of the city. Parents not employed by the college are, for the most part, engaged in local business establishments primarily dependent upon the college enrollment.

The Consolidated schools are accredited by the Southern Association of Secondary Schools.

Want those stuffed eggs you're taking along to the picnic to taste extra good? Mash the yolks with deviled ham, mayonnaise and a bit of grated onion. Of course the eggs must be hard-boiled and cut in half before you start this deviling process.



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