THE BATTALION Page 4

Thursday, September 22, 1955.

Family Favorites

By Mrs. Robert Knapp

This week's guest editor, Virginia Knapp, is a native of Manhasset, Long Island, New York, where she was living when she met Robert Knapp of Calvert, Texas.

After 30 years in the Navy, they settled in College Station, after Captain Knapp's retirement. He is a member of the A&M Consolidated High School faculty.

EASY TAMALE PIE

1 can Tamales	1 can pitted ripe olives
1 can Cream Style corn	(drained)
1 can Spanish-type tomato	2 cloves garlic (chopped fine)
sauce	Grated American cheese.

Remove husks and mash tamales. Add finely chopped garlic, tomato sauce, olives and corn. Put mixture in a caserole, sprinkle generously with grated cheese. Let stand several hours before baking in 350° oven for 45 minutes.

AVACADO IN TOMATO ASPIC SALAD 1 envelope plain gelatine Stalk of celery 1/4 cup cold water Few grains, cayenne pepper 1 T. mild vinegar or lemon 1 avacado juice $\frac{1}{2}$ bay leaf 1/2 t. salt

1 T. grated onion 2 cups tomato juice

d eggs

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Mix tomato juice, bay leaf, salt, celery and cayenne and simmer for ten minutes. Soften gelatine in cold water. Add to hot mixture and stir until dissolved. Strain and add vinegar and onion juice. When mixture is slightly thickened by chilling in refrigerator, add cubed avacado and pour in molds. (When avacadoes are out of season substitute stuffed green olives and finely cut celery.

SOUR CREAM RAISIN PIE

This recipe and also Angel Gingerbread are two favorites my Mother gave me. . . . both are delicious!

1 cup thick sour cream	1/4 t. cloves
¾ cup sugar	1/4 t. salt
2 eggs well beaten	½ t. nutmeg
1 level t. cinnamon	1 cup chopped raisins
	and the second

Mix in order given. Bake with upper and lower crust in 450° oven for 15 minutes then reduce temperature to 350° for 30 minutes. Mixture should be firm when done.

ANGEL GIN	GERBREAD
Beat 1 egg	Put into sifter
Add 1 cup of sugar	2 cups sifted flour (Snosheen
1/2 cup Wessen Oil	preferred)
1/2 cup Brer Rabbit Molasses	2 t. soda
(Grandma's Molasses obtain-	1 t. ginger
able here)	1 t. cinnamon
	1/2 t. salt

Combine two mixtures and stir in one cup of boiling water. Mixture should be very thin. Bake in deep 9" square pan or comparble oblong pan in 350° oven for 40 minutes. Serve gingerbread with whipped cream or lemon sauce.

Note: Molasses is required not the dark cane syrups.

	CABBAGE	AU GRATIN
1 head cabbage		2 hard boiled egg
1 cup medium white	e sauce	Salt and pepper

1	cup	mediur	n wl	hite	sau

4 T. grated cheese

Rinse cabbage in cold water, chop fine and let stand in cold water 15 minutes, and drain. Drop cabbage in boiling salted water and boil eight minutes. Drain. Prepare medium white sauce. (Two T. butter, two T. flour to one cup milk). When sauce is thick, season to taste and add chopped egg yolks and grated cheese. Chop egg whites and arrange layers of cabbage, chopped egg whites and cream sauce in casserole. Top with bread crumbs. Bake in 350° for 30 minutes. (If a stronger cheese flavor is desired, add more cheese to the sauce.)

Social Whirl Civil Engineering Wives' Club rill hold a coke party for new

members, 8 p.m., Wednesday at the home of Janie Groves, 735-A Eagle Pass. Maria Garza is president of the club, while other officeres are Lois

Student Co-op Isiminger, vice-president; Barbara



Morgan's-303 Can 2 for 39c Pie Cherries Rose Dale-Big 21/2 Can Armour's Star-PICNIC Libby's-Whole Unpealed-Big 21/2 Can 25. PRICOTS Cudahy's Gold Coin-Sliced Libby's-Big 46 Oz. Can B **Pineapple JUICE** 230 Rath All Meat Winslow-300 Can-All Gree SPARAGUS 25. FRANKS Armour's Star Boneless-HEAVY BEEF ROLL 2 for 23c ROAST Fresh GROUND 3 for 23c Pork & Beans Flat can 19c TUNA Van Camp-Fresh Gulf Jumbo SHR Wolf Brand-No. 2 can 39c Jasmine Pure Pork SAUSAGE COFFEE 1b. can 89c Folger's Shortening Spry 3 Lb. og food 2 cans 19c Lilly, Sanitary, or Carnation Grasso-BREADED

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*

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Maris, secretary; Janie Groves, treasurer; Peggy Graul, reporter and Rozelle Ginnings, parliamentarian.

A "listening party" will start at 7:15 Saturday night for the Mechanical Engineering Wives' Club in preparation of the LSU-A&M game scheduled to be broadcasted at 8 p.m.

The family party will be held at the cabin in Hensal Park with refreshments served.

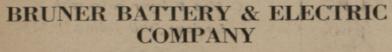
This is the first of several listening parties the club plans for out-of-town games. -0-

Tuesday at 8 p.m. is the date scheduled for the annual Dames Club tea. The affair will be held at the YMCA.

The Dames club is a national organization for students' wives. -0-

Aggie Wives' Bridge club will meet tonight at 7:30 at the Memorial Student Center. Groups have been divided into advanced, intermediate and beginners.

Want a new and delicious topping for apple pie? Beat soft cream cheese with a little light cream, then stir in some slivered preserved ginger.



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