

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 TAMALES PIE

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

Remove husks and mash tamales. Add finely chopped garlic, tomato sauce, olives and corn. Put mixture in a casserole, 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
- 1/4 cup cold water
- 1 avocado
- 1/2 bay leaf
- 1/2 t. salt
- Stalk of celery
- Few grains, cayenne pepper
- 1 T. mild vinegar or lemon juice
- 1 T. grated onion
- 2 cups tomato juice

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 avocado 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 cup sugar
- 2 eggs well beaten
- 1 level t. cinnamon
- 1/4 t. cloves
- 1/4 t. salt
- 1/2 t. nutmeg
- 1 cup chopped raisins

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 GINGERBREAD

- Beat 1 egg
- Add 1 cup of sugar
- 1/2 cup Wesson Oil
- 1/2 cup Brer Rabbit Molasses (Grandma's Molasses obtainable here)
- Put into sifter
- 2 cups sifted flour (Shosheen preferred)
- 2 t. soda
- 1 t. ginger
- 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 comparable 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
- 1 cup medium white sauce
- 4 T. grated cheese
- 2 hard boiled eggs
- Salt and pepper

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 will 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 officers are Lois Isiminger, vice-president; Barbara 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.

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.

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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