

Wives Clubs Schedule Meetings For Week

Margie Long was elected president of the freshman class of Student Auxiliary Veterinary Medicine Wives Club.

Assisting her are Pat Rice, vice-president; Chispa Bluntzer, secretary and Lourez Royll, treasurer-reporter.

★ Aggie Wives Bridge Club will meet tonight at 7:30 in the Memorial Student Center.

New teachers instructing the wives are Mrs. J. C. Gaines, Mrs. Harry Sitler, Mrs. Dell Bauer, and Mrs. J. E. Roberts. The returning teachers of last year are Mrs. E. L. Angell, Mrs. H. E. Burgess, Mrs. J. J. Woolket and Mrs. E. E. McQuillan.

★ Architecture Wives Club will have a spaghetti supper Wednesday in the Social room of the Memorial Student Center.

After the supper, to which wives and families are invited, the group will have a program and play bincigo.

★ Dames Club will hear Mrs. C. B. Campbell speak on "Flower Arrangements for the Home" at their meeting Tuesday in the YMCA.

A&M Consolidated Sells Calendars

The birthday calendar drive will end Saturday, at A&M Consolidated High School, according to Mrs. Robert L. Boone, chairman.

The drive, which is sponsored to help pay for band uniforms, features individual birthdays printed on the calendars sold every year.

The listings, which may also include club meetings, are 25 cents and the calendars are 75 cents.

Family Favorites

United Nations Day will be celebrated tomorrow all over the world as the 10th anniversary of that organization is held. We have selected two ladies—one from Germany, the other from Venezuela—to represent FAMILY FAVORITES in the world wide celebration.

BY MRS. E. C. BREITENKAMP

Annaliese Breitenkamp, who was born and raised in Berlin, Germany, attended the National Library School and Berlin University. She worked in Berlin during the war and later moved to Frankfurt where she met her husband, Mrs. Breitenkamp, who has been in the U.S. for 6 years, became a citizen in 1952. Mr. Breitenkamp is an assistant professor of Modern Languages.

EISKAFFEE

Cold coffee cream vanilla ice cream whipped cream

Fill a glass $\frac{3}{4}$ full with strong cold coffee with a little cream and sugar. Add a generous scoop of vanilla ice cream and top with whipped cream. Serve with straw and spoon.

ROTKOHL

This is especially good with any kind of roast meat.
1 large onion 1 cup water or consomme
 $\frac{1}{4}$ cup bacon grease 3-4 apples
2 lbs. red cabbage corn starch
2 T vinegar

Saute onion, diced in bacon grease, add shredded cabbage, and cook until glazed. Then add vinegar, water and apples cut in small pieces. Cook for 1 to 1 $\frac{1}{2}$ hours. Thicken with a little corn starch. White or red wine may be substituted for water, or add a T of currant jelly.

GEFLUEGELSALAT

This is a wonderful salad from leftover chicken or other fowl.
1 cup chicken meat pinch of salt
1 cup asparagus or peas 1 t. finely cut herbs
3 T salad oil $\frac{1}{4}$ cup mayonnaise
1-2 T lemon juice or vinegar 1 T tomato puree

Make a sauce using the salad oil, lemon juice or vinegar, salt, herbs such as majoram, thyme, chives, parsley or dill. The cooked chicken meat cut in strips and the asparagus or peas are marinated for a while in the sauce. Shortly before serving add mayonnaise mixed with the tomato puree. Serve on lettuce leaves and garnish with radishes.

BY MRS. ROBERT BLUNTZER

Chispa Bluntzer was born in Caracas, Venezuela, and received her early schooling there, also the British West Indies where she learned English. Her high school education was received in a French school in Montreal, Canada. She took her college training in Interior Decorating at Georgetown Visitation Junior College in Washington, D. C. Mrs. Bluntzer met her husband, who is a pre-veterinary major, while he was attending Georgetown University.

ARROZ CON HUESITO

(Ribs & Rice)

4 cups cooked rice 2 T capers
1 lb. short ribs 2 T raisins
 $\frac{1}{2}$ med. onion, sliced 2 lge. tomatoes cut
 $\frac{1}{2}$ head garlic cut olive oil
1 cup water salt and pepper

Brown short ribs in a little grease, add onions, tomatoes, garlic, salt, pepper and water. Cover and cook until ribs are tender. Remove from heat, separate ribs from other ingredients, pass ingredients through collander to obtain sauce. Mix ribs and sauce with rice in casserole. Add capers and raisins and a little olive oil or butter (to taste) and bake at 350 or 400 degree for about 10 or 15 minutes.

PONCHE CREAMA

(Creme punch)

6 eggs separated 1 t. vanilla
1 can evaporated milk $\frac{1}{2}$ cups brandy
1 cup sugar

Beat well in mixer the six yolks, add sugar slowly and continue to beat until creamy. Add milk, vanilla and brandy slowly and beat a little more until well blended. Let stand until foam disappears, bottle, and keep in refrigerator. Keeps indefinitely, makes a pleasant drink. The brandy may be increased or decreased according to taste.

ROPA VIEJA

(Fried Meat)

2 cups leftover meat 1 T chopped onions
(or stew meat) $\frac{1}{2}$ grain chopped garlic
2-3 T bacon drip chopped tomato

Pull the left-over meat into little pieces. (if stew meat is used, boil until tender). Meanwhile heat bacon drip in skillet. Add meat and cook, always stirring until it is all real brown. Then add onion, garlic and tomatoes. Cook until onions are limp, and serve with white rice.

CANDIED BANANA

Peel and place in baking dish four or more bananas . . . add a little water (to keep them from drying too much when baking). Sprinkle generously with sugar and dot with butter. Bake at 350° until they're very tender and the sugar has candied, but be careful not to let sugar burn. Serve hot as a vegetable.

Wives Council Completes List of Wives on Campus

A complete list of the married students, listed according to majors, will be turned into the Aggie Wives Council, Monday night according to Joy Jones, secretary of the Council.

The Council will meet at 8 p.m. Monday night in the Memorial Student Center to distribute the lists to individual clubs.

It is hoped that the list of approximately 1,200 wives will help boost membership in the wives clubs on the campus. The Council will help organize wives clubs in the fields that previously had no club.

Council members, with the help of Bennie Zinn, head of Student Affairs, have been working on the list since the first of school, separating the married students as to

their majors. The council will also discuss the coming dance on Nov. 19 and the Bowling League Committees.

Committees for the dance are Business Wives, decorations; Civil Engineering Wives, refreshments; Bridge Club, tickets; Architecture

Wives, advertising and music; Dames Club, prizes for skit and Geology Wives, chairman for the skit.

So far 11 wives clubs have sent representatives to the Council, which is a majority of the clubs on the campus.

FRITZ and JOE'S

(Old Hrdlika Place)

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Sliced Bacon Lockwood 1 lb. 39c

ROAST, Crown lb. 29c

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