

BA and Geology Wives Win Bowling Tuesday

Business Wives and Geology Wives were winners in the Council Bowling Tournament Tuesday night at the Memorial Student Center. Bridge club won by forfeit since the Veterinary Medicine Wives didn't bowl.

Business Wives defeated Dames Club and Mechanical Engineering Wives were outbowed by Geology Wives in all three games played.

Erma Ingram of Business Wives scored individual high game while individual series went to Eleanor Paceman of Geology Wives.

Business Wives also won high game and high series for teams.

The group will bowl again Nov. 15 for the third game in the round robin tournament. The clubs will bowl for the remainder of the semester and the winner will be awarded a prize or trophy. The definite type prize is not established.

Clubs wanting to enter the tournament may do so by contacting Ann Perryman, chairman of Bowling League, or Joy Jones, secretary of the Council.

Each team is composed of five girls. Extra persons wanting to bowl may be alternate members of the team. Fees are \$1 which includes alley, official shoes and bowling ball.

Members may wear blue jeans, slacks or pedal pushers.

I. Ed. Wives Club May Be Formed

An Industrial Education Wives Club may be in the process of being organized, stated Gardner Osborn, president of the Aggie Wives Council.

The list of 40 I. Ed. majors was turned over to Lou Pryor, Reba Tubbs and Mrs. Calvin Neumann, prospective club members.

Mmes. Pryor, Tubbs and Neumann will start contacting the girls on the list with the hopes that a club can be organized.

Interested parties may contact Mrs. Pryor at 6-8382.

UN Club To Hear Talk, See Slides

The United Nations Club will meet Friday night at 7:30 in the YMCA.

Roy W. Snyder of the Texas Agricultural Experiment Station will give a talk about Uruguay and Peru; he will also show some slides from these countries. Sponsored by the Point Four Program, Snyder traveled through South America where he had the opportunity to learn the language and native customs—reasons which will add to the interest of his talk.

Family Favorites

By Mrs. Robert B. Kamm
Maxine Kamm, who received her degree in music from Iowa State Teachers College, is the wife of the Dean of Student Personnel Services. Dean and Mrs. Kamm came to A&M this year from Drake University in Des Moines where Kamm served as Dean of Students. Mrs. Kamm's recipes originated in Des Moines, Iowa and Minneapolis, Minnesota.

VEAL AND RICE CASSEROLE

1 1/2-2 lbs. veal steak 4 cups water
2 medium onions 1 large can mushrooms
2 cups chopped celery and juice
2 cans mushroom soup 1 cup washed and dried rice
2 cans chicken rice soup Blanched almonds

Cut up the veal steak and onions and brown in fat. Add finely chopped celery, mushroom soup, rice soup, water, and mushrooms. Stir in rice and sprinkle with almonds. Bake 1 1/2 to 2 hours at 325 to 350 degrees.

FORGOTTEN DESSERT

This recipe is one that a close friend of mine often used when entertaining faculty friends at Drake.

6 egg whites 1/2 t. cream of tartar
1/4 t. salt 1 1/2 cup sugar

Pre-heat oven to 450 degrees. Then beat the egg whites, salt and cream of tartar until very stiff. Add sugar, 1 teaspoon at a time and beat well. Put in buttered Pyrex dish and turn oven OFF when putting dessert in. Leave overnight. Serve with whipped cream and fresh or frozen berries or peaches. Serves 8.

NEW WORLD MEAT PIE

Pie Crust

1 1/2 cup sifted flour 1/2 cup shortening
1/2 t. salt 3 T. water

Pre-heat oven 400 degrees. Roll out half dough for 8-inch pie tin. Fill with hamburger filling and top with crust. (Do not make slits in crust as the steam helps in baking the hamburger filling).

Hamburger Filling

2/3 lb. ground beef 1/4 t. pepper
1 cup thinly sliced carrots 1/2 t. Worcestershire sauce
1 small onion, chopped fine 1/2 cup shredded cheese
1 t. salt 2 T. butter

Combine carrots, onion, salt, beef, pepper and Worcestershire sauce and spread in pie shell. Sprinkle cheese over top, dot with butter and top with crust. Bake in pre-heated oven 400 degrees for about 40 minutes.

DATE UPSIDE DOWN CAKE

1 cup flour 1/2 cup nut meats
1 cup sugar 1/2 cup milk
2 t. baking powder 1 cup brown sugar
Pinch salt 2 cup boiling water
1 cup chopped dates 1 T. butter

Sift together the flour, sugar, baking powder and salt. Add dates, nut meats, milk. Mix and spread out in buttered baking dish. Pour sauce (made from the brown sugar, boiling water and butter, mixed together) over batter and bake for about 35 minutes at 350 degrees. Serve with whipped cream.

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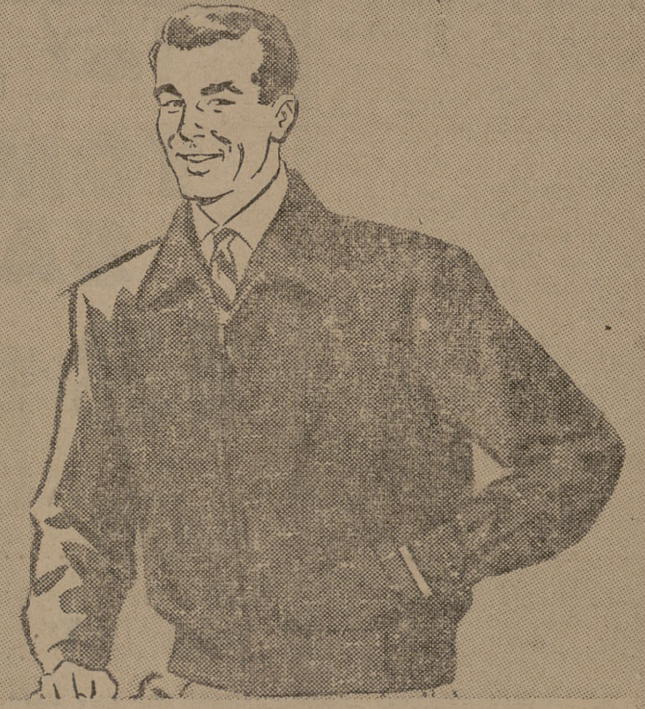


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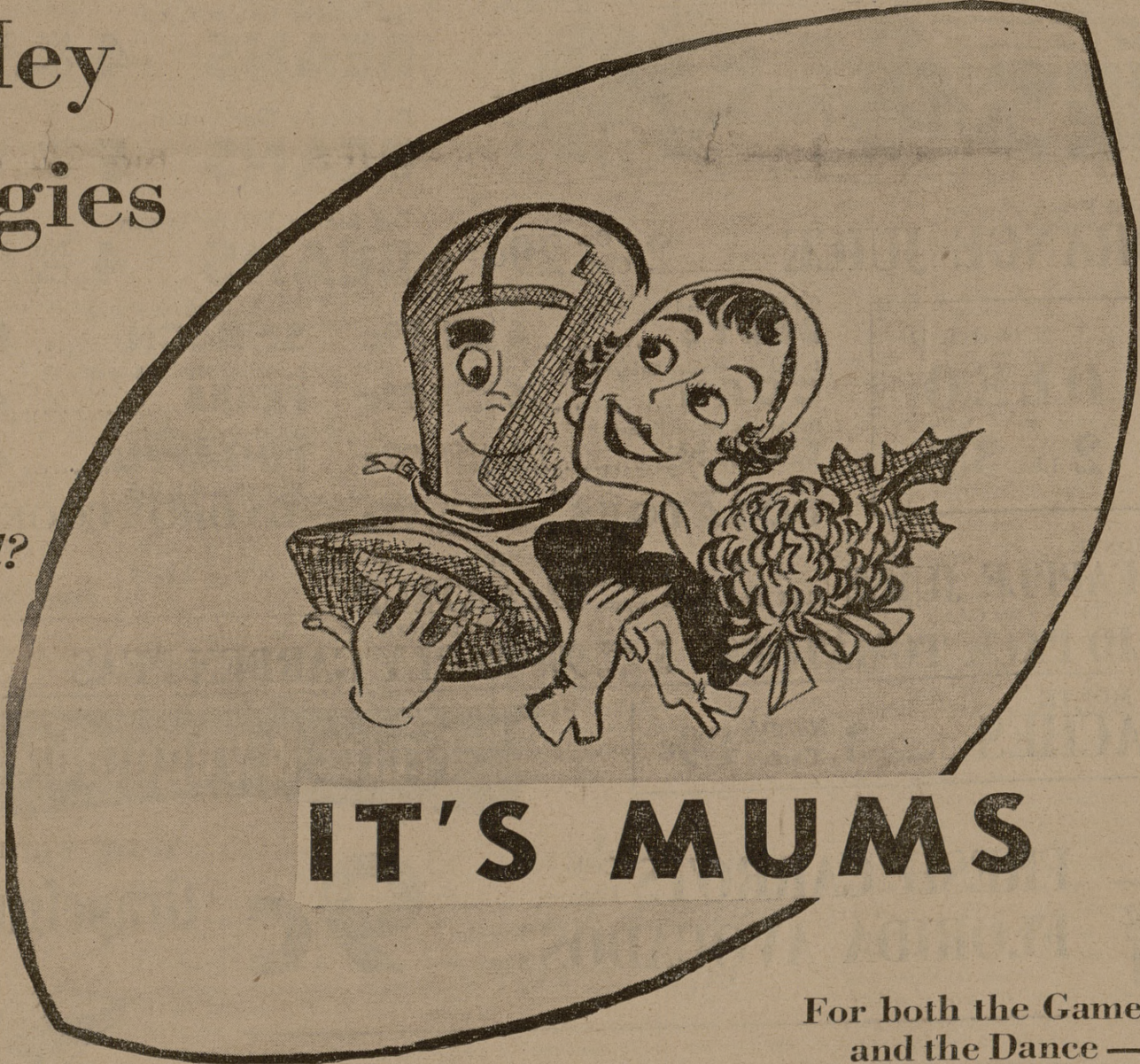
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