

Social Club Holds Luncheon Friday

College Women's Social Club will hold their February meeting at 12 noon tomorrow in the Memorial Student Center ballroom with a Luncheon-style show. Members of the Newcomers' Club, a branch of the Social Club, will model the Spring styles.

Dames and M.E. Win In Tuesday Bowling Match

The Dames Club and Mechanical Engineering Wives club were winners in the Aggie Wives Bowling Club Tuesday night at the Memorial Student Center.

Dames Club defeated the Business Wives while Geology wives forfeited to the M.E. Wives.

Evelyn Brady of Mechanical Engineering had individual high game and high series for the evening while Dames Club took high game and high series for the group honors.

The girls bowl in the round robin tournament every other Tuesday at the MSC bowling alleys. Bowling fees are \$1 which includes regulation shoes, and three lines of bowling and 10 cents toward the trophy fund for the tournament winners that will be announced in May.

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— SUNDAY —
10:50 A. M. — 7:30 P. M.

— DAILY —
10:00 A. M. — 7:30 P. M.

Feb. 26 -- March 4

FIRST BAPTIST CHURCH

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In Bryan

Family Favorites

By Barbara Paige
Battalion Woman's Editor

Lenten meals always present a problem as far as variety is concerned. So often there is the repetition of one particular dish used too often. This week we have chosen two dishes that might add to your Lenten repertoire.

LENTEN PIZZA

- 1 1/4 cups milk
- 2 1/2 T. sugar
- 1 1/2 t. salt
- 3/4 cups sifted flour
- Olive oil
- 1/4 cup shortening
- 1/4 cup warm water
- 2 pkgs. active dry compressed yeast

Scald milk by heating in a saucepan over low heat until bubbles appear around edge; stir in sugar, salt and shortening. Cool to lukewarm. Measure warm water into bowl; sprinkle in yeast. Stir until dissolved. Stir in lukewarm milk mixture and flour. Beat 2 to 3 minutes. Cover. Let rise in warm place free from draft, until doubled in bulk—about 30 minutes. Stir batter down. Beat about 1/2 minute. Spoon into 2 greased 12 inch (inside diameter) pizza pans or divide in half and spoon onto greased baking sheets. Spread evenly with greased hands. Press around edge to form a standing rim of dough. Brush dough with olive oil. Bake in a hot (400 degrees) oven 5 minutes. Add filling (given below) and continue baking as directed in Pizza Filling Recipe.

PIZZA FILLING

- 1 can tomatoes (1 lb. and 12 oz.)
- 1 can (6 oz.) tomato paste
- 1 large clove garlic
- 1/2 lb. Mozzarella cheese
- 1 can (2 oz.) anchovy fillets
- 1/4 cup grated Parmesan cheese
- 1 t. salt
- 1/2 t. dried crushed oregano
- 1/4 t. pepper
- 2 to 4 T. olive oil

Mix well drained tomatoes, tomato paste and garlic (minced); spoon onto pizza shells after they have baked 5 minutes. Arrange Mozzarella cheese (thinly sliced) and anchovies (drained) over tomatoes. Sprinkle with Parmesan cheese, salt, oregano, pepper and olive oil. Continue to bake in hot (400 degrees) oven about 25 minutes. Cut into wedges and serve at once.

MAINE CHOWDER

- 1 pkg. frozen haddock fillets (1 lb.)
- 3 cups boiling water
- 2 cups diced potatoes (1/4 inch pieces)
- 1 t. salt
- 1/4 t. pepper
- 3/4 cup diced onion
- 2 cups milk

Thaw haddock and cut the block of fish in half crosswise, but do not separate fillets. Place in kettle (at least 3 quarts) with boiling water. Add potatoes, salt and pepper. Boil gently until potatoes are tender—15 to 20 minutes; fish will be cooked through and opaque by this time. Flake fish, right in kettle, into bite-size pieces with long-handled fork. Meanwhile fry onions over low heat, stirring often, until wilted and yellowed—about 10 minutes. Add onions and any fat in pan to fish-potato mixture. Reheat gently; scald milk and add. Salt to taste. Serve very hot but do not boil. Makes almost 2 quarts.

Texas Exes Set Deadline For Reservations

The Brazos County Texas Exes have set Wednesday as the deadline for making reservations for the annual Independence Day Banquet given by the Exes Club.

Hulon W. Black, director of the University Development Board, will be the speaker for the banquet which is planned for 7 p.m. March 2.

Scheduled for the Memorial Student Center, the admissions will be \$2.25 per person. Reservations may be made by calling Mrs. C. A. Greer at VI 6-7462 before Wednesday.

Any person who has ever attended the University of Texas is invited to attend and may bring a guest, stated Mrs. Greer.

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"Know Your Schools"

CHS Group Meets Weekly

The Education Commissions Study Group of Consolidated Schools held their first meeting of the year Thursday at the junior high building with Dr. Charles LaMotte, president, presiding.

Last week's meeting was the first in a series of "Know Your Schools" that the Commission has arranged. Last week's program consisted of a study of curriculum of the three Consolidated schools and will continue through the session held today.

Reports from the principals, Mrs. H. S. Creswell, elementary; W. T. Riedel, junior high; and J. J. Skrivanek, high school, were heard by the group. Dr. Les Richardson, introduced the speakers.

Mrs. Creswell stated in her report last week of the special emphasis that was placed on progressive usage of arithmetic with facts and understanding in relationship to other subjects that was used in the first five grades.

"Health and Safety are taught in all grades," stated Mrs. Creswell, "by text, songs, pictures, films, records among other things."

Junior high mathematics, general science methods and health classes were reported by Reidel with an outline of the various grades.

Skrivanek reviewed the general objectives of mathematics and science as parallel in that both develop in the student a degree of accuracy, logical reasoning and independent thinking, plus the fact that they form a sound background and foundation for the advanced courses.

He went on to show that a year and a half of algebra, one year of plane geometry and one year of general science were required courses for graduation. Additional math and science courses are offered.

"Since the groups visit the different classes in the schools, the number has to be held at 15 per-

sons," said Dr. LaMotte. Any interested parties may contact Mrs. Milton Huggett, secretary of the commission, he went on to say, and a second group may be formed.

The discussions will be held every Thursday at 1 p.m. through March 22.

U - PACK - M

Don't forget...

- SANDWICH MEATS
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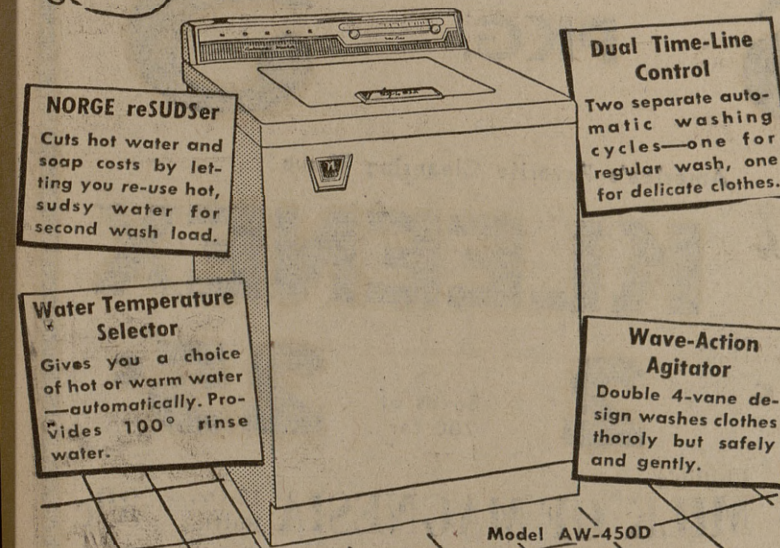
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CAMPUS INTERVIEWS, FEB. 27, 1956

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