

Pan American Round Table Meeting Held In Conroe

College Station and Bryan Pan American Round Table group were guests at a luncheon-meeting with the Conroe group Tuesday.

Members of the panel were Senora Ramiero Farrao, Lisbon, Portugal; Senora S. R. Rokke, Portugal; Senora Sylvio Navarro, El Salvador, and Miquel Mui-sholdt, El Salvador. The customs

and economics of these Hispanic countries were discussed by the panel. Mui-sholdt is president of the A&M Latin American Club.

Mrs. Mary Ellen Vincent, head of the Spanish department, Stephen F. Austin high school, Bryan, gave a report on the Alliance of Pan American Round Table conference in Porto Alegre, Brazil.

Family Favorites

By Mrs. Wallace Larson

Irene Larson, who was born in Alexandria, Va., has lived with her husband and two children in College Station for five years. Wallace, from Bossier City, La., is a senior veterinary medicine student and co-editor of the Southwestern Veterinarian.

SHRIMP CREOLE

- 1 cup chopped peeled onion
- 1/2 cup diced celery
- 1 minced garlic clove
- 3 T. salad oil or fat
- 1 T. flour
- 1 t. salt
- 1 t. sugar
- 1 T. chili powder
- 1 cup water
- 2 cups canned tomatoes
- 2 cups canned peas
- 1 T. vinegar
- 2 cups shrimp
- 4 cups boiled white rice

Cook the onions, celery and garlic in the hot salad oil over medium heat until tender, about 10 minutes. Add flour, salt, sugar and chili powder which have been mixed with 1/4 cup of the water. Add the remainder of water and simmer uncovered over very low heat for 15 minutes. Add tomatoes, peas, vinegar and shrimp from which the black vein down back has been removed. Heat all thoroughly. Meanwhile boil your rice and serve shrimp mixture over the rice.

GREEN BEAN, MUSHROOM CASSEROLE

- 3/4 cup condensed cream of mushroom soup, undiluted
- 1-15 1/2 oz. can cut green beans
- 1/2 cup juice drained from beans
- 1/4 t. black pepper
- 2 T. butter or margarine
- 2 cups soft bread crumbs or cubes.

Dilute soup with the juice from the beans. Combine soup mixture, beans and pepper; turn into shallow greased casserole. In skillet melt butter. Toss crumbs in butter until golden. Scatter crumbs over bean mixture in casserole. Bake in 400 degree oven about 15 minutes or until hot and bubbly. Makes four servings.

BAKED EGGPLANT

- 1 medium eggplant
- 1/4 cup butter or margarine
- 1/2 cup bread crumbs
- 2 eggs, well beaten
- Salt and pepper
- 1 t. minced onion

Pare eggplant. Cut in 1/4 inch slices. Cook in salted water until tender. Drain and mash. Add butter or margarine, crumbs, onion, and eggs. Season to taste. Mix thoroughly. Pour into well oiled baking dish. Bake in moderate oven (400 degrees) until thoroughly heated and browned. Serves six.

CHILI AND FRANKS

- 1/2 lb. spaghetti
- 2-15 oz. cans chili con carne
- 1 lb. frankfurters
- 1/2 cup pickle relish
- 1/4 cup chopped onion
- Grated cheese

To make this pretty casserole, cook spaghetti and top with chili con carne. Now stuff frankfurters with pickle relish and chopped onion. Plenty of grated cheese goes over all. Heat 20 minutes at 375 degrees. Serves six.

HAMBURGER CASSEROLE

- 2 medium raw potatoes
- 1 lb. ground beef
- 2 raw carrots
- 1-No. 2 can peas
- 3 onions sliced
- 1 stalk celery sliced
- 1-No. 1 can tomato soup

Into a well-buttered two-quart casserole, place layers of vegetables in the order given. Season each layer with salt and pepper as you go along. Slice potatoes and lay flat in the bottom of the casserole and season. In the meantime, brown beef or hamburger in a skillet. On top of potatoes, slice carrots, add peas, well drained, saving the liquid. Then slice onions and lay over the peas, also the same procedure with the celery. Put the ground meat over the celery and mix the liquid of the peas with tomato soup and pour over all ingredients in casserole. Bake for 1 1/4 hours in 325 degree oven.

Ragsdale Chosen

Mrs. Bobby Ragsdale was elected as council representative for Animal Husbandry Wives Club recently upon the resignation of Mrs. Ken Killion. Mrs. Ragsdale will represent the club at the Aggie Wives Council meetings for this semester.

Mrs. Wesley Smith was appointed hospitality chairman of the club.

Military Group Find Bowling Very Popular

A Thursday night bowling league featuring one Army and one Air Force officer and his wife finds many students interested in watching the bowling scores of their military science instructors.

For military and air science officers, it is a popular sport. The league was founded several years ago by Col. E. F. Sauer, former member of the Army military science staff and presently manager of student labor and loans, and has six teams.

A handicap bowling league insures reasonable comparative scores—raw scores average from well over 200 to slightly below 100.

Members of the league include Col. and Mrs. D. P. Anderson, Col. and Mrs. Sauer, Maj. and Mrs. John McCannon, Maj. and Mrs. C. H. Brown, Maj. and Mrs. T. A. George, Maj. and Mrs. Henry Somerville, Capt. and Mrs. Gene Cowles, Capt. and Mrs. F. J. Bloom, Capt. and Mrs. Karl Stark, Capt. and Mrs. Charles Jefferies, Capt. and Mrs. T. A. Wright and Capt. and Mrs. B. R. Wright.

The McCannons and Blooms hold the record as bowling partners. That team won the first prize trophy for the 1953-54 season and are currently leading the league.



STRIKE!—Norma Bloom, wife of Capt. F. J. Bloom, military science instructor, expresses her amazement as she bowls a strike in the Thursday night bowling league.

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What young people are doing at General Electric
Young engineer works on new ways to remove heat from atomic reactors
An atomic reactor running at full efficiency creates a tremendous amount of heat in its core. By removing this heat and putting it to work boiling water to make steam, atom-made electricity is produced.
One of the men responsible for designing new, more efficient ways to remove heat from atomic reactors is 29-year-old Doctor Salomon Levy — Design Analysis supervisor in the Atomic Power Equipment Department's Reactor Engineering Unit.
Levy's Work Interesting, Vital
To study this problem of heat transfer, G.E. recently constructed a heat-transfer system. By electrically simulating the heat produced in a reactor, it is possible to determine the maximum rate at which heat can be removed from a reactor to make steam.
Dr. Levy conceived the idea of building this complex system, designed it and supervised its construction. At present, Levy works with this system to study new problems of heat transfer and fluid flow encountered in atomic power plants.
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DR. SALOMON LEVY joined G.E. in 1953 after receiving his B.S. in M.E. from the Univ. of Calif. in 1949. In 1951 he received his M.S., and in 1953 his Ph.D. From '49-'50 he was teaching assistant at U. of C., and '50-'53 he was Junior Research Engineer at the Institution of Engineering Research.
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