

# Family Favorites

By Mrs. Sam Zuckero, Jr.  
Dorothy and Sam, who is a civil engineering major, are from Houston, and will be graduated in January 1957. Sam is a student manager for the College View apartments, where they reside with their four year old daughter, Becky. This week's guest editor is vice president of the C.E. Wives Club.

## DEVILED VEAL CUTLET

- 2 lbs. thin veal cutlets
- 2 T. flour
- 1 t. salt
- 1 t. paprika
- 2 T. butter or margarine
- 1/2 cup commercial sour cream
- 1 cup minced onions
- 1 bouillon cube
- 1 1/2 cups boiling water
- 1 t. prepared mustard
- 2 t. horse-radish

Cut veal into serving-size pieces, roll in flour mixed in paprika and salt. In hot butter in skillet, saute onions; remove and set aside. In same skillet, brown veal well. Dissolve bouillon cube in boiling water; pour over veal. Add saute onions, mustard, horse-radish; simmer, covered 25 or 30 minutes or until veal is tender. Remove meat to serving dish. Gradually stir sour cream into gravy; spoon over meat. Serve at once. Makes 6 servings.

## HUSH PUPPIES

- 3/4 cup corn meal
- 3/4 cup flour
- 1 T. baking powder
- 1 t. sugar (optional)
- 1 egg beaten
- 6 T. milk
- 2 T. chopped onion
- 3/4 t. salt

Sift together corn meal, flour, baking powder, salt and sugar. Beat egg, add milk and onion. Stir the liquids into the corn-meal mixture all at once and drop by spoonfuls into deep hot shortening or salad oil heated to 375 degrees. Fry until golden brown. It takes only a few minutes. Drain on paper toweling and serve hot. Makes 12 hush puppies.

## LIME FLUFF PIE

- 1 1/2 cups sifted flour
- 3/4 t. salt
- 3 egg yolks
- 6 T. sugar
- 3 T. water
- 1/4 cup fresh lime juice
- 1 t. grated lime rind
- 1/2 cup shortening
- 3 to 3 1/2 T. water
- 3/4 t. salt
- 3 egg whites
- 1/2 t. cream of tartar
- 1/2 t. green coloring
- 6 T. sugar

Sift flour and salt together. Cut or rub in shortening until mixture resembles coarse meal. Add water, stirring lightly with a fork. Add only enough water to make the dough cling together when pressed lightly. Roll out to fit 9-inch pastry tin. Bake in hot oven (450 degrees) 8 to 10 minutes or until lightly browned.

Beat together until light and fluffy, egg yolks, sugar, water, lime juice and rind, and salt. Cook over low heat, stirring constantly until mixture thickens, about 10 minutes. Cool slightly. Beat egg whites until frothy, add tartar, green coloring, then beat until stiff. Add sugar, beating until dissolved. Fold cooled custard mixture into meringue. Pile into cooled baked pastry shell. Chill at least 1 hour and serve with whipped cream, if desired.

## COCONUT DUTCH APPLE PIE

- 5 apples peeled, cored and sliced
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 t. salt
- 3/4 t. cinnamon
- 1/4 t. nutmeg
- 2 T. flour
- 2 T. butter

Combine apples with all ingredients except butter; pour into pastry-lined pan; dot with butter. Bake in 400 degree oven for about 40-45 minutes or until apples are done. Combine 1/4 cup sugar, 1/2 cup flour and 1/4 cup butter and add coconut. Sprinkle mixture over top of pie and bake 7 minutes or until lightly browned. May be served with ice cream.

## Thompson

(Continued from Page 3)

several countries in Europe where he attended conferences and taught on a Fulbright lectureship. His most widely known work is "Motif-Index of Folk-Literature," an authoritative classification of folk themes. This definitive volume, used by scholars all over the world, is soon to be reissued in an expanded version.

Retired from the University of Indiana last year as "distinguished professor emeritus professor of English and folklore," Dr. Thompson is now guest lecturer at the University of Texas.

## Meeting

(Continued from Page 3)

A faculty committee appointed by Dr. Stewart Morgan, head of the English Department, to assist with arrangements is composed of Dr. R. H. Ballinger and Sid Cox, who will aid Dr. John Q. Anderson, president of the Texas Folklore Society.

Three members of the English Dept. will read papers on the program. Dr. Anderson will read a paper Friday afternoon about folk fun on the Southern frontier; Cox and Charles Hurley will participate Saturday morning. Cox will read "Bee Lore" and Hurley will discuss how he used a south Texas folk-tale for a long narrative poem.

A paper written by Noah L. Cryar, A&M freshman, will be summarized on the Friday morning program. Cryar's paper won honorable mention in the statewide

student contest sponsored by the society.

Books published by the TFS will be on display in the lobby of the MSC and also in the Carnegie Public Library of Bryan.

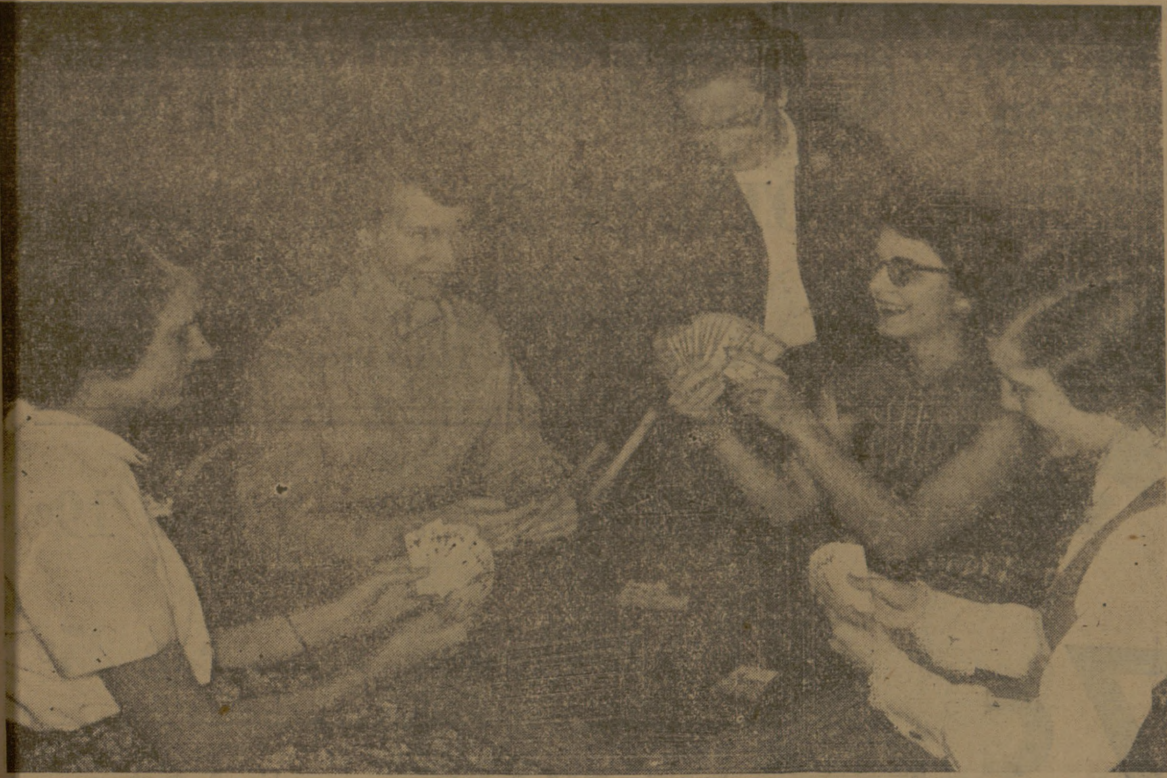
Mrs. Arthur W. Melloh will have a similar display of folklore books in the Bryan library.

## Schedule

(Continued from Page 3)

Papers to be read include "The Wild Man of Navidad" by Charles Lee Hurley of A&M, "Prospecting for Folklore" by Riley Aiken of Kansas State Teachers College and student papers; "Indian Tales" by Carl Childress of Baylor and "Cowboy from Camelot" by Ivan Abramowitz from Sul Ross State College. They will be read by Brownie McNeil of Austin.

Other papers to be read include "Bee Lore" by Sid Cox of A&M, "The Bandore Rediviva" by Stan Richards, Lee Osborne and Hermes Nye of Dallas. This will be followed by a council meeting for members only and a business meeting of the Folklore Society from 11:15 until 12 noon.



AGRONOMY SOCIAL—Officers of the Agronomy Wives Club receive advice from Helen Page, sponsor of the club at their social Tuesday night. From left to right are Margaret Gilmore, treasurer; Betty Ann Davis, cotton pageant representative; Mrs. Page, Nan Richmond, vice president and Mary Lyles, president.

## Bobby Gross

(Continued from Page 4)

other day, while I need to put the shot every day to stay in shape."

Gross isn't big as weight men go, standing only 6-1 and weighing 205 pounds. The biggest names in the business, Parry O'Brien, formerly of USC, and Bill Nieder, of Kansas, both around 6-4 and 230.

"Weight training has helped me more than anything," admits the muscular Veterinary Medicine student. "I could never have been a decent shot or discs man had I stayed the size I was when I first came to A&M."

Aggies everywhere will be watching Bobby Gross as he drives toward an Olympic Games berth in hopes of following Darrow Hooper and Buddy Davis' march to international track fame.

## Life Was Unbearable For J. Paul Sheedy\* Till Wildroot Cream-Oil Gave Him Confidence



Sheedy's honey kept giving him the cold shoulder. "This is more than I can bear! Why not be nice?" he moaned. "What fur?" she demanded, "It'll be a frosty Friday before I date you again. And just in glacier wondering why, take a look at your shaggy hair." This made Sheedy paws and think. So he got Wildroot Cream-Oil and now he's the picture of confidence. His hair is handsome and healthy looking, neat but not greasy. Wildroot contains the heart of Lanolin, Nature's finest hair and scalp conditioner. Take Sheedy's advice. Whether your hair is straight or curly, blonde, red, black or bruin, keep it neat with Wildroot Cream-Oil. In bottles or handy tubes. It's the berries!

\*of 131 So. Harris Hill Rd., Williamsville, N. Y.

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**HELP YOURSELF TO SAVINGS**

**- GROCERIES -**

Green Giant—Big Tender  
**GREEN PEAS** . . . 2 303 cans 41c  
Van Camps  
**PORK & BEANS** 2 No. 2 Cans 35c  
Nelda Brand  
**TOMATOES** . . . 3 No. 1 cans 25c  
Mrs. Tuckers  
**SHORTENING** . . . 3-lb. Can 75c  
Armours Star  
**VIENNA SAUSAGE** 3 4-oz. cans 50c  
Nabisco — Premium  
**SALTINE CRACKERS** . . . 1 lb. 25c  
Libbys  
**TOMATO JUICE** . 46-oz. Can 29c

**- GROCERIES -**

Libbys—Sliced  
**PINEAPPLE** . . . 2 No. 1 Cans 31c  
Libbys  
**PINEAPPLE JUICE** 46-oz. Can 29c  
Folgers—Mountain Grown  
**COFFEE** . . . . . lb. 93c  
Folgers—Instant  
**COFFEE** . . . . . 6-oz. Jar \$1.23  
Kimbells—Red Pitted  
**PIE CHERRIES** . . 2 303 Cans 49c  
Libbys—Sliced  
**RED BEETS** . . . 2 303 Cans 31c  
Libbys—California  
**SPINACH** . . . . . 2 303 Cans 31c

**- PRODUCE -**

California Sunkist  
**LEMONS** . . . . . dozen 23c  
California  
**CARROTS** . . . . . 2 cello bags 15c  
Firm Crisp  
**LETTUCE** . . . . . head 10c  
**BANANAS** . . . . . 2 lbs. 25c

**- FROZEN FOOD -**

Pictsweet  
**Beef—Chicken or Turkey Pot Pies**  
Each 27c

Pictsweet  
**Sliced Peaches—Sliced Strawberries**  
Each 27c

Pictsweet  
**Lemonade—Orange Juice**  
2 Cans 35c

**- MARKET -**

**- BABY BEEF CUTS -**

**MEATY SHORT RIBS** . . lb. 29c  
Square Cut  
**SHOULDER ROAST** . . . lb. 39c  
**CALVES LIVER** . . . . lb. 49c  
**ROUND STEAK** . . . . . lb. 69c  
**VEAL CHOPS** . . . . . lb. 59c  
Deckers Tall Korn  
**SLICED BACON** . . . . lb. 39c  
Armours  
**ALL PORK SAUSAGE** . . lb. 39c  
Tormels—Dairy Brand  
**WEINERS** . . . . . lb. 49c  
Wisconsin  
**DAISEY CHEESE** . . . . lb. 59c

**SPECIALS FOR THUR. AFTERNOON, FRI. & SAT.—APRIL 19-20-21**

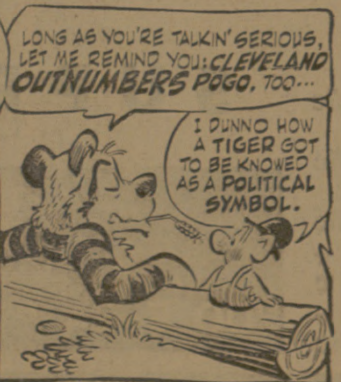
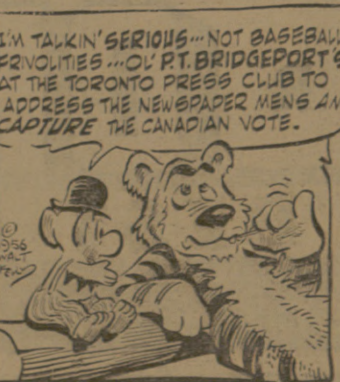
**CHARLIE'S FOOD MARKET**  
NORTH GATE — WE DELIVER — COLLEGE STATION

## LPL ABNER



By Al Capp

## POGO



By Walt Kelly