

Social Whirl

AERO WIVES CLUB will hold a barbecue supper tonight at 6 at the home of Mr. and Mrs. E. E. Brush for members and their families.

AGGIE WIVES BRIDGE Club will meet at 7:30 tonight in the Memorial Student Center. Hostesses will be Jacky Hungerford and Sally Mosteller, regulars; Elaine Goolsby and Kay Tucker, intermediates; and Barbara Hanson and Wanda Westerman, beginners.

MECHANICAL ENGINEERING Wives' Club will hold their graduation social at 6 p.m. Saturday at the home of Dr. and Mrs. C. M. Simmang, 401 North and Fourth Street. C. W. Crawford, head of the department, will present the diplomas to the wives of graduating M.E. students. Menu will consist of fried chicken, baked beans, potato salad, tossed salad, ice cream, and ice tea. The social will be held for members and families.

ARCHITECT WIVES CLUB will hold their graduation dinner at 6:30 p.m. Saturday at the home of Beverly Jenkins, 803-B Cross Street. Ernest Langford, head of the department, and his wife will present the diplomas.

ELECTRICAL ENGINEERING Wives Club are sponsoring a picnic for all members and their families Saturday at the Bryan Municipal Park. Each family is to bring one fried chicken. Election of officers will be held at 8 p.m. Monday in room 3c of the Memorial Student Center.

PETROLEUM ENGINEERING Wives Club will hold a picnic Saturday at the Boy Scout Camp between Bryan and Hearne. Members will leave from the Petroleum Engineering Building at 1 p.m. Diplomas will be awarded to wives of graduating Pet.E. students. Menu will consist of barbecue chicken, salad, baked beans, cake, and cold drinks. There will not be a meeting Monday.

AGRONOMY WIVES CLUB will hold a picnic at 4 p.m. Sunday at the Bryan Municipal Park. The covered dish affair will be a farewell party for graduating members.

BUSINESS WIVES Club will hold a business meeting and election of officers at 8 p.m. Monday in the south solarium of the YMCA. Plans for the picnic May 11 will be discussed.

AGRICULTURE ENGINEERING Wives Club will meet at 7:30 p.m. Monday in the Ag. Eng. Building. Jimmie Nell Harris of the Extension Service will give a demonstration on inexpensive meal planning.

AG. ECO AND SOC. Wives Club will meet at 7:30 p.m. Monday in the Agriculture Building. C. A. Moore, assistant professor in the Ag. Eco and Soc. department, will tell of his experiences in Alaska and show slides. Members will vote on the Ph.D. degrees. Hostesses will be Augusta Sasser, Karen Tedder, and Betty Jennings.

GEOLOGY WIVES Club hold their graduation party at 8 p.m. Monday at the home of Prof. S. A. Lynch, head of the department, 407 Crescent. Mrs. Peter Dehlinger, sponsor, and Mrs. Lynch, honorary sponsor, will be present.

INDUSTRIAL ENGINEERING AND TECHNOLOGY Wives Club will meet at 7:30 p.m. Monday in the YMCA for the election of officers.

DAMES CLUB will meet at 8 p.m. Tuesday in the YMCA for election of officers.

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Family Favorites

By Cecily Brownstone
Associated Press Food Editor

STUFFED LETTUCE SALAD

1 lb. head lettuce
2 pkgs. (3 oz. each) cream cheese
1/3 cup (packed) Roquefort cheese

2 T. milk
1/4 t. dry mustard
salt
cayenne
pepper

Wash lettuce and remove large outside leaves; save these for tossed salad; remove lettuce center; drain well. Mix cream cheese, Roquefort, milk, mustard and a dash of salt and cayenne until as smooth as possible; electric mixer is good to use. Pack cheese mixture in center of lettuce. Wrap in aluminum foil. Chill overnight or until cheese is firm. Cut in wedges. Serve with French dressing. Makes 6 servings.

MUSHROOM AND PIMIENTO TUNA

1 can (7 oz.) white-meat tuna
1 small can (2 oz.) sliced mushrooms
1 drained canned pimiento (cut in thin strips)

1 T. butter or margarine
1 T. flour
1 cup clear rich chicken broth
2 egg yolks

Turn tuna into a strainer to drain off oil; rinse tuna in hot water; drain and break into large pieces. Drain mushrooms and add to tuna with pimiento strips. Melt butter in top of double boiler or heavy saucepan; stir in flour until blended. Add chicken broth and stir over moderately low heat until thickened and bubbly. Beat egg yolks with a fork for a minute or so; slowly add about 1/2 cup of the sauce, beating vigorously with fork as you do so; egg yolks will thicken slightly in hot sauce. Add tuna, mushrooms, pimiento and salt and pepper to taste. Heat over hot (not boiling) water, stirring occasionally, if double boiler is used; use very low heat if sauce pan is used. Low heat will keep sauce from curdling. Makes 3 servings.

POTATOES WITH CHEESE

5 medium potatoes
2 T. butter or oleo
3 T. flour
2 cups milk
salt and pepper

1/2 cup grated cheddar cheese
1/2 cup soft bread crumbs
1 T. butter or oleo
1/4 t. paprika

Cook potatoes in skins in boiling salted water until tender; peel and dice; there should be 3 cups. Make a white sauce of the 2 tablespoons of butter, flour and milk. Mix with diced cooked potatoes; add salt and pepper to taste. Turn into 1 1/2 quart casserole; sprinkle with grated cheese. Mix bread crumbs with 1 tablespoon melted butter; sprinkle over cheese; dust with paprika. Bake in a hot (400 degrees) oven until crumbs are lightly tipped with brown—about 20 minutes. Makes 6 servings.

ORANGE WALNUT LOAF

1 egg
3/4 cup sugar
1 T. grated orange rind
1 1/4 cup orange juice (fresh or frozen)

2 1/2 cups biscuit mix
1/2 cup instant nonfat dry milk powder
3/4 cup finely chopped walnuts

Beat egg in medium sized mixing bowl enough to combine yolk and white. Add sugar, grated orange rind and orange juice; beat until well blended. Add biscuit mix and instant non-fat dry milk powder; beat gently just until dry ingredients are moistened. Fold in walnuts. Grease the bottom of a loaf pan; turn mixture into pan. Bake in moderate (350 degrees) 50 to 60 minutes, until bread has shrunk from sides of pan and top is golden brown (top will crack). Turn out on a cake rack. When cold, store in a tightly covered container. This bread may be cut in attractive slices as soon as cold; but for cutting very thin slices, leave in tightly covered container overnight.

Display Ends May 14

Art Show Winners Told

Winners in the Annual Spring Art Group Show have been announced, according to Mrs. Emalita Newton Terry, art advisor.

Winners in the Students, Faculty and Staff division for Water Solubles are James B. Rabe, first place and Best of the Show, for "After the Storm." Charteir Newton's "Cotton Gin No. 1" took second place.

Mention in this division went to Boyd Smith, David Morris and D. McGown.

In pencil drawing Norman Ufer took first place for "Figure" while Charteir Newton claimed second place ribbon for "Furrows." Mention went to Bob Monk, Phil Weinert and Luis Villafane.

Luis Villafane was awarded first place in oils for his "Dream City" while Boots Watson received the second place award for "Ruin."

In the Associate Members Division, Water Solubles, Hazel Naylor took first place and Best of the Show for "Ghost Town" and Nina Henry received the second place ribbon for "Industrial Composition."

Mention went to Bertha Cooke Clarke, C. B. Campbell, and Ruth Mogford.

In the oils division Mae Goodlett won first place for "Late Evening" while "Evening Glow" placed second for Hazel Naylor.

Mention went to Bertha Cooke Clark, Bessie Womble and Nina Henry.

Pencil and Pastel awards went to M. Watkins, first place for "Woman of Antiqua," pencil, and second place for Marjorie Morrison's "Studio Table" in pencil. Two of Mrs. Morrison's drawings also received

mention.

In Children's Division, Oils, Bill Braley took first place for "Old Mexico" while Cheryl Lowe won second place ribbon for "Still Life."

Mention went to Tommy Carl, Bardin Nelson, Linda Lowe, and Lunette Varisco.

In Pencil and Oil chalk Linda Rodgers won first place for "In the Studio" and Dee Smith's "Gourd

Kate Hill To Be Installed As TSCW Alumnae Leader

DENTON, TEX.,—Texas State College for Women alumnae returning to the TSCW campus for Homecoming activities June 2 will install a new Alumnae Association president, handle general Association business and hear a report on the progress of the TSCW Foundation Campaign, a drive for \$250,000 for college enrichment for which state appropriations are not assigned.

Miss Kate Adele Hill, studies and training leader, Agricultural Extension Service, will be installed as president succeeding Mrs. B. F. Barden of Houston. Three other officers will be elected. Mrs. Jackie Matthews Greer, TSCW graduate from Houston, will be banquet speaker. She is assistant vice-president of the First National Bank of Houston and a member of the Board of Directors of the TSCW Foundation.

Presidents of local Alumnae Chapters will attend meetings for chapter officers and executive committees and renew acquaintances with former classmates.

Local officers are Mrs. Emmett Wallace, Bryan, president; Mrs. Glen C. Green, College Station, vice-president; Miss Betty Canevespi, Bryan, secretary-treasurer; Mrs. A. K. Sparks, College Station, publicity chairman and Mrs. Carl W. Landiss, College Station, Foundation chairman.

The TSCW Alumnae Association comprises 85 chapters in Texas.

Sul Ross Reunion Classes 1892-1903

The Sul Ross reunion of the classes of 1892-1903 and the 50th anniversary celebration of the class of 1906 will be held here Friday and Saturday.

The class of 1906 will hold a luncheon, afternoon coffee and dinner Friday and breakfast followed by their business meeting Saturday.

E. H. Astin of Bryan, class of '99, will be host Friday evening at a dinner for the Sul Ross reunion. Also at noon Friday the reunion will open with a luncheon. Saturday morning, following breakfast, the group will hold its business meeting.

New Mexico, Illinois, California, Colorado, Rhode Island, Wyoming and New York. There are more than 50,000 TSCW ex-students.

Want new flavor for your standard loaf of banana bread? Add a halfspoon each of cinnamon and nutmeg.

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<p>★ FROZEN FOODS ★</p> <p>— PICTSWEET —</p> <p>BEEF — CHICKEN — TURKEY POT PIES each 27c</p> <p>LEMONADE 2—6 oz. Cans</p> <p>LIMEADE</p> <p>ORANGE JUICE 35c</p>	<p>★ MARKET ★</p> <p>— BABY BEEF CUTS —</p> <p>RIB CHOPS lb. 59c</p> <p>LOIN STEAK lb. 69c</p> <p>PORTER HOUSE STEAK . lb. 49c</p> <p>Square Cut SHOULDER ROAST . . . lb. 39c</p> <p>Meaty SHORT RIBS lb. 29c</p> <p>Hormel Dairy Brand SLICED BACON lb. 49c</p> <p>Hormel Dairy Brand WEINERS lb. 49c</p> <p>LARGE BOLOGNA lb. 39c</p>
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