

Family Favorites

By Mrs. William Cocke

Janice Cocke, this week's guest editor, and her husband list Lake Charles, La. as their home town. Bill, who is a pre-med senior, will enter Baylor Medical School in Houston in September. Jan is employed by Student Publications.

RICE PORCUPINES

- 1 lb. ground beef
- 1/2 cup uncooked rice
- 1 t. salt
- 1/2 t. pepper
- 1 No. 2 can tomato juice
- 1/2 medium onion, sliced thin
- 1/2 green pepper, sliced thin
- dash of nutmeg

Mix together beef, uncooked rice, salt, pepper and nutmeg. Form into small balls about 1 1/2 inches in diameter. Place in a covered baking dish. In a skillet, melt one tablespoon drippings or fat, saute in this the onion and green pepper. Pour the tomato juice and seasonings over the porcupines, cover and place in a 350 degree oven. Cook from an hour to an hour and a half. They are done when the visible rice is tender. Makes eight porcupines.

SHRIMP CREOLE

- 3 cups cooked rice
- 2 T. fat
- 4 ribs celery, chopped
- 2 onions, sliced
- 1 T. flour
- 1 t. salt
- 1 cup water
- 1 No. 2 can tomatoes
- 2 cups peas
- 1 T. vinegar
- 1 t. sugar
- 1 1/2 cups cooked shrimp
- 2 t. chili powder

Saute celery and onions in fat until brown. Stir in flour, add seasonings, and finally the water. Cook 15 minutes. Add tomatoes, peas, vinegar and sugar and continue cooking slowly for 30 minutes, adding water as necessary. Add shrimp and heat. Mold rice either in cones or a ring and surround with the Shrimp Creole. Serves seven.

DEVILED CRABS

- 1 can crabmeat
- 1/2 cup hot water
- 2 eggs
- 1/2 small onion
- 6 shells
- 1 T. butter
- 1 T. vinegar
- red pepper and salt to taste

Rub yolks of hard boiled eggs smooth with tablespoon of butter. Season with salt and pepper. Add chopped onion and parsley. Add vinegar and chopped whites of eggs. Scald crabmeat with 1/2 cup boiling water, and add egg mixture. Put in shells. Cover with buttered cracker crumbs and brown. Serve garnished with sliced lemon and sprigs of parsley.

BARBECUE SAUCE

- 1 pt. salad oil
- 4 large onions
- 1 can tomato sauce
- 6 oz. ketchup
- 1 t. mustard
- 1 t. vinegar
- 1 t. Worcestershire sauce
- 1 bell pepper
- pinch of salt and pepper
- 3 drops smoke sauce
- 1 leaf celery
- 1 t. brown sugar

Cook onions in salad oil until brown; add celery and bell pepper. Simmer a few minutes then add tomato sauce and ketchup. Just before removing from the fire add mustard, vinegar, brown sugar, Worcestershire sauce, salt, pepper and smoke sauce. Cook 30 to 40 minutes.

SUMMER FRUIT CAKE

- 1 lb. graham crackers
- 1 box raisins
- 1 can condensed milk
- 4 cups pecans, chopped
- 1 medium bottle cherries

Crush graham crackers with rolling pin until fine. Mix with condensed milk, raisins, cherries and pecans. Roll in wax paper and place in refrigerator before cutting.



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BRIDGE SESSION—Shown are three of the many tables of Aggie wives who attend the regular bridge club meetings held every Thursday night. The groups, which are divided into three divisions, regulars, intermediates and beginners, can become experts on the game with the supervision of the various instructors.

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