

Family Favorites

Mrs. Bythel Oney

Bobbie Oney, whose husband is a junior electrical engineering major, is receptionist in the Military Science department. Six of the recipes this week were written by the ladies employed in that department.

SKILLETBURGER SUPPER

1 lb. hamburger pepper
 1½ cups chopped onion 1-10½ or 11 oz. can condensed tomato soup
 1½ cups chopped celery sed tomato soup
 1 t. salt 1½ t. barbecue sauce

Brown meat in small amount of hot fat. Add onion and celery cook until tender, but not brown. Add remaining ingredients. Cover. Simmer 30 minutes. Serve on toasted buns.

OATMEAL CRISPIES

1 cup shortening 1½ cups sifted enriched flour
 1 cup brown sugar 1 t. salt
 1 cup granulated sugar 1 t. soda
 2 well-beaten eggs 3 cups quick-cooking oats
 1 t. vanilla ½ cup chopped nuts

Thoroughly cream shortening and sugar; add eggs and vanilla beat well. Sift dry ingredients; add to creamed mixture. Add oats and nuts; mix well. Shape in rolls; wrap in waxed paper and chill thoroughly. Slice ¼ inch thick; bake on ungreased cookie sheet in moderate oven (350°) 10 minutes. Makes about 5 dozen. (Can be placed in freezer and cooked as needed.)

Mrs. Leonard McPherson

Elsie McPherson, secretary to Col. Taylor Wilkins, assistant Commandant, is the mother of three children and resides at 105 Fleetwood, Bryan. Mr. McPherson is the district scout executive.

OVEN-FRIED CHICKEN

1 fryer (cut up) 2 t. salt
 ½ cup all-purpose flour pepper
 ½ cup salad oil paprika

Mix flour, oil, salt, pepper and paprika in bowl. Dip or roll each piece chicken in this mixture until well coated. Place on foil-lined cookie tin or other shallow pan, and bake at 400° for one hour or until browned and tender.

CHERRY CREAM PIE

1 can Eagle Brand milk 1 cup whipping cream
 juice of 2 lemons Vanilla wafer crumbs
 1 can sour red cherries

Pour Eagle Brand milk into large bowl. Add lemon juice and stir until milk thickens. Drain cherries thoroughly and add to milk. Whip cream and fold in. With rolling pin, crush enough vanilla wafers to line bottom and top of oblong Pyrex dish (about 12 x 7). Line bottom of dish with crumbs, pour filling over crumbs and sprinkle remaining crumbs over top. Chill in refrigerator for 24 hours. Serves 8. This makes a rich party dessert. May be garnished with whipped cream and nuts or green cherries.

Mrs. Bill Huffhines

Barbara and Bill Huffhines live at A-8-Y College View with their daughter. Barbara is a clerk typist with the Military Science Department, while Bill is an architectural engineering major.

SPAGHETTI WEST TEXAS

½ lb. hamburger ½ small bottle stuffed olives
 ½ onion diced ½ can tomato soup
 ½ green pepper ½ lb. grated cheese
 ½ pkg. cooked spaghetti ½ small can corn

Fry hamburger, onions and pepper together. Put in casserole with spaghetti, corn, olives, soup. Use half the cheese in the mixture and use the remaining half on top. Put in oven and bake until cheese has melted and browned. Serve hot. (oven 375°).

LEMON MERINGUE PIE

1 crumb or baked pastry 8" 2 eggs, separated
 pie shell ¼ t. cream of tartar
 1 t. grated lemon rind or if desired
 ¼ t. lemon extract 4 T. sugar
 1½ cups (15 oz. can) Eagle Brand milk ½ cup lemon juice

Combine lemon juice and grated lemon rind or lemon extract. Gradually stir into milk. Add egg yolks and stir until well blended. Pour into chilled crumb crust or cooled pastry shell. Add cream or tartar to egg whites; beat until almost stiff enough to hold peak. Add sugar gradually, beating until stiff but not dry. Pile lightly on pie filling. Bake in slow oven (325°) until lightly browned, about 15 minutes. Cool.

We found these remaining two recipes in our files:

CHILI CON CARNE

¾ lb. hamburger 1 can tomatoes
 ½ t. salt 1 can beans
 3 t. chili powder 1 chopped onion

Brown hamburger and onion in frying pan, add tomatoes, salt, beans, (inexpensive brand does just as well), chili powder and mix thorough, stirring occasionally. Cook for about ½ hour.

THOUSAND ISLAND DRESSING

1 cup mayonnaise 1 T chopped green pepper
 2 T chili sauce 1 T minced onion or chives
 2 T minced stuffed olives ¼ to ½ cup heavy cream, whipped or plain

Ingredients mixed together will make about 2 to 2½ cupfuls dressing.

Ag. Teachers Offered Special Courses

Special one-week courses in arc welding, shop skills, grass and pasture development and the training of judging teams will be offered teachers of vocational agriculture in Texas this summer.

E. V. Walton, head of the Agricultural Education Department, said the courses—eight in number, and non-credit in nature—will be sponsored by his department and by the Department of Agricultural Engineering.

Only 20 students may enroll in each course, Walton said. The Texas Education Agency specifies that a vocational agriculture teacher may attend only one course.

Teaching Arc Welding will be offered June 4-8, June 25-29, July 9-13, and August 20-24. Teaching Shop Skills will be offered June 11-15 and August 6-10. Grass and Pasture Development will be taught July 9-11 and Training Judging Teams will be offered July 30-August 3.

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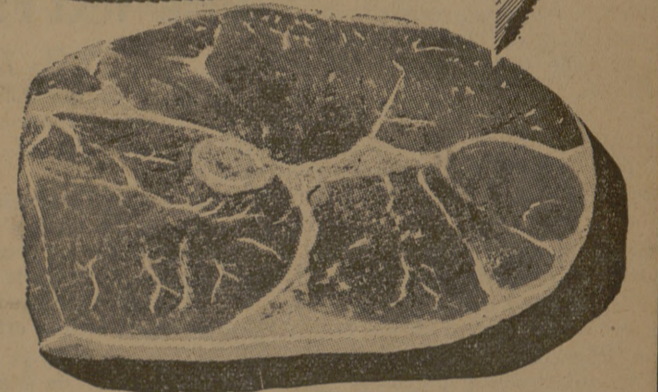
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