The Battalion ---- College Station (Brazos County), Texas PAGE 8

Family Favorites

By Mrs. Charles W. Pickering

Karen Pickering, this week's guest editor, and her husband Chuck, senior petroleum engineering student, are parents of a five-week old son, Joe David. The couple, who are from Victoria, live at C-9-Z College View. Karen is president of the Pet. E. Wives Club and a member of the Dames Club.

CONGEALED HAM SALAD

1 pkg. gelatin

1/2 green pepper, chopped fine 1 pimiento, chopped fine

1 t. prepared mustard

SPECIALS

THUR.-FRI.-SAT. JUNE 28-29-30

Dissolve gelatin in hot bouillon broth. Add cold water and salad dressing. Blend well. Pour into refrigerator freezing tray. Chill in remaining ingredients. Pour into 1-quart mold. Chill in refrigerator until firm, about 30 to 60 minutes. Unmold on lettuce leaves.

Dash pepper

CABBAGE-PEPPER SLAW 4 cups shredded cabbage 1/2 cup chopped green peppe 2 T. sugar 1 t. salt

1 t. celery seed

Combine vegetables, sugar, salt, celery seed and pepper. Combine vinegar, mustard, and salad dressing. Add to vegetables and mix

MOCK VEAL CUTLETS 11/2 lb. hamburger meat 1 egg crushed cracker crumbs

Salt and pepper meat and press into round patties, as for hamburgers. Freeze with two pieces of waxed paper between each patty. When ready to use, let patties partially thaw and dip into beaten egg then in crumbs. Brown on both sides in hot fat. Cover and cook over low heat about 20 minutes.

	FROZEN LEMO	N PUDDING
1/2 cup ice cold	evaporated milk	1/4 t. grated lemon rind
1 egg		2½ T. lemon juice
5 T sugar	· · · · · · · · · · · · · · · · · · ·	¼ cup crushed graham
		cracker -crumbs

Mix in a large bowl the egg yolk, 3 tablespoons sugar, lemon rind, and 1 tablespoon lemon juice. Beat the egg white until stiff adding the remaining sugar. Fold egg white mixture into egg yolk mixture. Whip chilled milk with beater until fluffy.. Add remaining lemon juice and whip until stiff. Fold into egg mixture. Put into

	QUICK CU	CUMBER PICKLES
3	or 4 large cucumbers	1/4 cup salt
3	or 4 stems, fresh dill or	1 pinch alum
	1 t. dill seed	1 cup apple cider vinegar
1	onion	1 cup water

Place in bowl, and salt. Let set 6 or 8 hours, or overnight. Dry cucumbers with a cloth. Place cucumbers, onions, dill and alum in covered dish. Bring to a boil the vinegar and water and pour mixture over cucumbers. Cover and let set a couple of days before eating.

Certificates Given; The Grove **Ends Roultry Class**

Poultrymen from many sections of Texas were presented certifi-cates at the end of a "Flock Se-uled to be shown at The Grove lection and Pullorum Testing Short next week: Course" held recently on the campus of A&M.

"Each poultryman who finished Grant and Katherine Hepburn. the five-day school is eligible to become a licensed selecting and Stars and Stripes Forever startesting agent," said Ed Parnell, of ring Clifton Webb and Debra students did the work under super- Gunbelt with George Montgomvision of faculty members and were ery.

Schedule

Thursday

Bringing Up Baby with Cary Monday

Tuesday Wednesday

July 4th Holiday, no movie.

with more than 900 attending, will

VVVVVV BACON Swift Premium FRANKS Swift Premium CS Swift Premium (4 to 6 Lb. Size) Fully Cooked HAMS Swift Premium C 8 to 12 Lb. Size Swift Premium (Whole) PICNICS Swift Premium 41/2 Lb. Size Swift Premium AST Veal VEAL CHOPS Swift Premium AKFAST SAUSAGE Swift Premium Brown 'n Serve Pkg.

Swift's Premium

FANCY FAT

CK OF THE FLOCK



Cheese Food 2 lb. 5	9c
SALMON Seafast No. 1/2 Can	31c
MARGARINE Sungold 2 Lbs	s. 33c
CANE SUGAR 5 ^{Lb} _{Ba}	· 46c
PREM LUNCHEON MEAT ^{12 Oz.}	- 33c
HUNT'S PEARS Can	_29c
VINEGAR National White Gal	45c
POTATOES Kobey's 2 Can	s 19 c
RANCH STYLE BEANS 2 Can	s 25c
PARD DOG FOOD 2 Tal Can	s 25c
II BEWLEY CORN MEAL 5 Ib Bay	37c
TOILET TISSUE Northern 3 Rolls	. 23c
LUNCHEON NAPKINS 2 80-Coun Boxes	t 23c
KRAFT MIRACLE WHIPPint	_31c
KRAFT FRENCH DRESSING ^{Casio} 8-0z.	ⁿ 28c
FOLGER'S COFFEE Can	_95c
ALL FLAVORS	
LILLY MELLORINE Gallon	_59c
	OF

for a certificate."

Included in the instruction was training on poultry breeding, diseases, flock management, care of Firemen's Training hatching eggs, incubation, feeding,

Dean of Agriculture J. E. Adams presented certificates to the 22 Course Scheduled presented certificates to the 22 persons who completed the course. The Firemen's Training School,

EXAM SCHEDULE

be held at A&M July 8-13. The Final examinations for the first school is sponsored by the Texas term of the summer school at A&M Engineering Extension Service and will be held July 13. Registration the State Firemen's and Fire Marfor the second term will begin shals' Association. Henry D. Tuesday, July 17. Final examina-tions will be held August 24. Smith of the TEES will chair the school.

READING TIME 45 SECONDS

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