



DEADLINE TUESDAY — Although summer graduates don't have graduation ceremonies, announcements are still sent out telling of your completion of school. Rodger Paige, Pasadena senior, makes his order from various styles of announcements available, assisted by Doris Bahlman, cashier at Student Activities. The new offices are located on the second floor of the recently remodeled YMCA.

Family Favorites

By Mrs. Willie Zapalac
Dorothy and Willie Zapalac, who coaches A&M's footballers, have lived in Bryan for over three years at 906 Edgewood. They have three children—two boys, and a girl. This week's guest editor finished at Blinn Junior College and married Zapalac who is an A&M graduate.

SCALLOPED CHICKEN
½ cup rich milk
2 cups chicken broth
¼ cup soft butter
¾ cup flour
(or 6 T.)
2½ cups cooked chicken
(finely cut)
1 cup bread crumbs (dry)
dash of nutmeg, celery salt,
and poultry seasoning
Heat milk and chicken broth together. Blend butter, flour seasonings together. Mix this into hot liquid. Cook until smooth and creamy—about 15 minutes—stirring occasionally. Place into a greased baking dish, a layer of chicken, a layer of creamy gravy and a layer of fine bread crumbs. Repeat until ingredients are used. Dot with additional butter. Bake 20 to 30 minutes in a moderate oven (350 degrees). Makes 6 servings.

RED DEVIL'S FOOD CAKE
½ cup shortening
1½ cup sugar
2 eggs
4 T. cocoa
1 t. soda
1 cup sour milk (buttermilk)
1 t. red food coloring
2 T. hot coffee
1 7/8 cup cake flour
(sifted)
¾ t. salt
1 t. vanilla
Cream shortening with sugar until soft. Blend in the two beaten eggs. Mix cocoa, coloring, hot coffee. Blend with creamed mixture immediately as cocoa mixture tends to stiffen upon standing. Sift flour, salt and soda and add to creamed mixture alternately with buttermilk. Blend in vanilla. Bake in 2 layers, 30 to 35 minutes at 350 degrees.

APPLE CRUMB PIE
5 to 7 (5 cups) sliced tart apples
1 t. cinnamon
¾ cup enriched flour
1-9 inch unbaked pastry shell
1/3 cup enriched flour
1 cup sugar
Pare apples and slice; arrange in unbaked pastry-lined pieplate. Combine ½ cup sugar with the cinnamon; sprinkle over apples. Combine remaining sugar with the flour. Cut butter until crumbly. Sprinkle over apples. Bake in hot oven (400 degrees) 40 minutes or until done. Cool. Serve with whipped cream or ice cream.

FRENCH DRESSING
1 can tomato soup
½ cup sugar
¾ cup vinegar (white)
1 small onion, quartered
2 t. paprika
1 or 2 slivers, garlic
2 T. mustard
1 T. Worcestershire sauce
1 T. salt
1½ cup Wesson oil
Blend above ingredients and shake. Store in refrigerator. Makes about two cups.

By Mrs. Gilberto S. Trevino
Two recipes were not used in last week's edition of Mrs. Trevino's menu. The remaining selections were French Fried Onions and Golden Grapefruit.

GOLDEN GRAPEFRUIT
(This recipe from Old Spinning Wheel Tea Room, Hensdale, Ill.)
½ grapefruit
1 T. brown sugar
1 T. sherry
Core grapefruit and fill center with sugar and wine. Heat in 350 degree oven until sugar is melted.

FRENCH FRIED ONIONS
(This recipe is from Duncan Hines Diner, Bowling Green, Ken.)
large, mild onions
one egg, beaten
flour
salt & pepper
Peel and slice crosswise in ¼ inch slices. Separate into rings and soak in ice water for 15 minutes. Drain and dry. Season beaten egg with salt and pepper. Dip onion rings in the egg and then into seasoned flour. Fry in deep fat 380 degrees until golden brown. Shake so that they do not stick together. Drain before serving hot.

READING TIME 45 SECONDS

PORTABLE TYPEWRITERS

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Garth STRAWBERRY PRESERVES 20 Ounce Jar 39c
New Nabisco Frost
MACAROONS Box 45c
Northern
NAPKINS 2 80 Count boxes 23c
Plastic
GARDEN HOSE 50 Ft. \$1.99

THE WESSON OIL SHORTENING

SNOWDRIFT 3 79c

LB. CAN

Farm-Fresh Produce

LARGE JUMBO

LETTUCE Head 10c

RED CARDINAL GRAPES lb. 12c

White ONIONS 2 lbs. 25c

Sunkist LEMONS 2 lbs. 25c

Frozen Foods

FRESH PACT STRAWBERRIES 10 Oz. Pkg. 23c

BIRDSEYE—FRESH CUT—10 Oz. Pkg.
Green Beans 21c
RICH WHIP—7 Oz. Topping 39c

BIRDSEYE—10 Oz. Pkg.
Green Peas 21c
PASCO—FROZEN—6 Oz. Cans
Orange Juice . 2 cans 29c

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Beef Roast Swift's Premium Prime Rib 59c

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STEAK LOIN — Orr's Gold Seal Label 49c

PIKE'S PEAK or Rump Roast Orr's Gold Seal Veal 59c

POTTED MEAT ¼ Size Can 5c

Sungold OLEO 2 lbs. 33c

Kraft's—46 Oz. Can ORANGE ADE 25c

Gladiola FLOUR 5 lb. Bag 39c

Personal Size IVORY SOAP each 5c

12 oz. TIN OSCAR MAYER

lunch meat 27c

Del Monte Food Sale

Del Monte CATSUP 5 14-Oz. Bottles 99c

Del Monte—Cut GREEN BEANS 5 303 Cans 99c

Del Monte—Early Garden PEAS 5 303 Cans 99c

Del Monte—Bartlett PEARS 4 303 Cans 99c

Del Monte SPINACH 8 303 Cans 99c

Del Monte—FRUIT COCKTAIL 4 303 Cans 99c

Del Monte—TOMATO JUICE 3 46-Oz. Cans 99c

Del Monte—Garden Cream Style CORN 6 303 Cans 99c

Swift's Brookfield

CHEESE

2 lb. Loaf 59c

STRICTLY FRESH GRADE A

EGGS

Mayfield's Small—DOZ. 33c

TEXAS FINEST

tomato sauce

8 oz. CAN 5c

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