

# Electrical Engineers Wives, Lester's Set Fashion Show

Approximately 200 members of Aggie Wives Clubs will attend the style show Monday sponsored by the Electrical Engineering Wives

Club in conjunction with Lester's Smart Shop of Bryan.

Scheduled for 8 p.m. on the second floor of the YMCA, the program will feature fashions for the working woman, formal and informal wear, maternity styles and children clothes. Wives from 18 clubs will model clothes in rooms recored in a fall motif.

The show is open only to members of Aggie Wives Clubs who were extended the invitation thru the Aggie Wives Council.

Models and the clubs they represent are listed: Jean Cunningham, Electrical Engineers; J'nece Morgan, Electrical Engineers; Bonnie Douglas, Aggie Wives Bridge; Beverly Noack, Architects; Narcis Arledge, Petroleum Engineers; Marge Stubbleman, Electrical Engineers; Janice Jordan, Aeronautical Engineers.

Sally Darris, Range and Forestry; Nola Campbell, Chemical Engineers; Peggy Finch, Dames;

Marsalu Delaney, Agriculture Education; Sandy Hegler, Electrical Engineers; Nancy Graham, Veterinary Medicine; Ann Condray, Dames; Margaret Brown, Business Administration; Marene Edwards, Wild Life; and Katy Brain.

Additional models will be listed in tomorrow's Battalion.

Children modeling fashions for youngsters are Marsha Gaddy, Willie Robson, Donna Morgan, Dennis Johnson, Burch Clayton, Valerie Mills, Becky Zuckero, and Betty Hoffman.

## Bang-up Salesman

KALAMAZOO, Mich. (AP)—Police went a-hunting for a small boy with a fast line of talk who sold a stick of dynamite as a highway flare. The man who bought the stick didn't notice until he got home that it was clearly marked as dynamite. Officers said the youngster apparently stole the explosive from a construction job.

## Letters

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under many officers, but I can't recall ever hearing one make such a foolish statement.

A good officer doesn't have to say a word to command the respect of his men, he would never lower his station to the point of being laughed at by his troops. Most of the officers I refer to probably have more time in combat than some ROTC instructors have in the chow-line.

I realize you care little for what Joe Delatte, I, and other second-rate Aggies think, but I'm telling you anyway, you can take my place in your Air Force ROTC and . . .

A. M. Hoffpauir '59

# Family Favorites

By Battalion Society Editor  
SEAFOOD-CORN BREAD CASSEROLE

Filling:  
3 cans tomato soup  
1 1/2 cups cleaned shrimp (fresh, frozen or canned)  
1/2 cup chopped green pepper  
1/4 cup chopped onion  
1/4 t. dry mustard

Topping:  
1/2 cup Quaker or Aunt Jemima Corn Meal  
1 1/4 cups sifted flour  
3 t. baking powder  
3/4 t. salt  
1/2 cup shortening  
3/4 cup milk

For filling, combine all ingredients; place in 6 individual casseroles or one 2-quart casserole. Place in hot oven (425 degrees) while making topping.

For topping, sift together dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Add milk, mix lightly only until dry ingredients are dampened. (Add more milk if needed to make a soft dough.) Turn out on lightly floured board; knead gently a few seconds. Roll out to 1/4-inch thickness. Cut in 6 circles, shape edges as desired.

Take casseroles from oven. Place topping on each; return to oven and continue baking 20 to 25 minutes. Makes 6 individual casseroles.

## COCOA DROP COOKIES

1/2 cup soft shortening (part butter)  
1 cup sugar  
1 egg  
3/4 cup buttermilk or sour milk  
1 t. vanilla

1 1/4 cups sifted Gold Medal flour  
1/2 t. soda  
1/2 t. salt  
1/2 cup cocoa  
1 cup chopped nuts

Mix shortening, sugar, egg thoroughly. Stir in buttermilk and vanilla. Sift dry ingredients together and stir in. Stir in nuts. Chill 1 hour. Heat oven to 400 degrees. Drop rounded teaspoonfuls dough about 2 inches apart on greased baking sheet. Bake 8 to 10 minutes, until set. Frost cooled cookies with Browned Butter Icing. Makes about 3 1/2 dozen.

## BROWNED BUTTER ICING

1/4 cup butter  
2 cups sifted confectioners sugar

2 T. cream  
1 t. vanilla

Melt butter and keep over low heat until golden brown. Blend in sugar. Stir in cream and vanilla.

## FRENCH MEAT PIE

2 T. shortening  
2 T. chopped onion  
1 lb. ground beef  
1 lb. sausage meat

1/2 t. sage  
1 t. salt  
1/4 t. pepper  
1 cup mashed potatoes

Prepare your favorite pastry dough or mix. Roll out half and line 10-inch pie pan. Place above ingredients in a large skillet. Stir well. Cook over medium heat for 15 to 20 minutes, stirring with a fork until lightly browned. Drain off fat. Stir in mashed potatoes. Fill pie shell with meat mixture. Top with pastry. Cut slits for steam to escape. Bake in hot oven (400 degrees) for 10 minutes. Reduce heat to moderate (350 degrees) and continue baking for 1 hour, or until evenly browned.

## BAKED APPLES

1/2 cup sugar  
6 apples (Red Delicious or Rome Beauties)

1 cup water  
1 cup water

Boil 2 minutes and add 1/2 cup sugar and 1 cup water. Core 6 apples and pare the upper halves. Place in baking dish. Pour the syrup around apples. Bake until soft, basting occasionally with the syrup. Center cavity may be filled with chopped figs, almonds or orange marmalade, or cut-up dates and nuts. Serve warm or cold. Oven should be 350 degrees. Apples should bake 45 minutes to 1 hour.

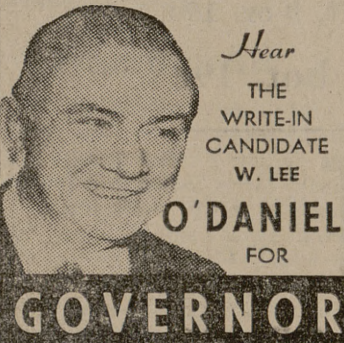
## Diet Failure

SAN DIEGO, CALIF. (AP)—A navy wife whose letters told of the success of her reducing diet got back this demand from her husband serving in the Far East: "Just what are your measurements these days anyhow?" Knowing that her husband wouldn't be home for six months, she gave an optimistic reply. Back came three tailored silk dresses—all hopelessly small for her.

## LISTEN DAILY

(Except Sunday)

to KORA at 11:55 A.M.



Hear  
THE  
WRITE-IN  
CANDIDATE  
W. LEE  
O'DANIEL  
FOR

GOVERNOR

(Pol. Adv. Paid for by W. Lee O'Daniel)

By Al Capp

Good service is the rule...  
by just being Good Neighbors  
...let's not tie-up the party line!

- \* Space your calls so that everyone can use the 'phone conveniently.
- \* Replace the receiver gently when you find it in use.
- \* Release the 'phone cheerfully when your party line neighbor has an emergency.

THE SOUTHWESTERN STATES TELEPHONE CO

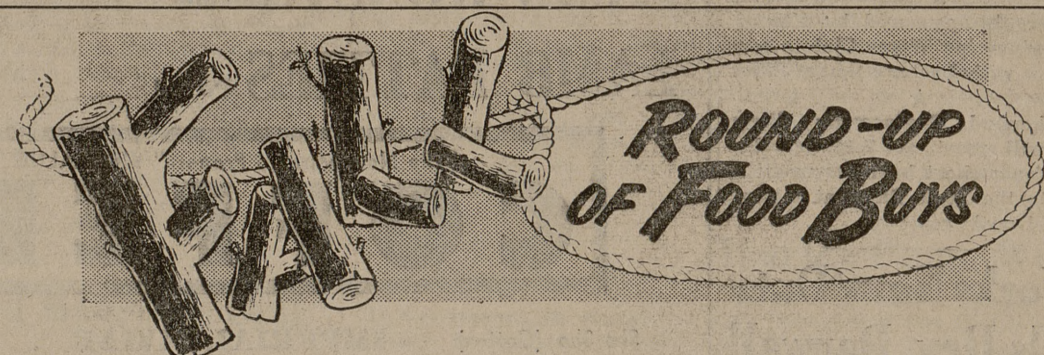
L'L ABNER



POGO



By Walt Kelly



## GROCERIES

CAMPBELL'S—YOUR CHOICE SOUPS . . . . . can 15c  
STAR KIST BLUE LABEL SOLID PACK TUNA . . . can 33c  
ARMOUR'S STAR—16-OZ. CAN CHILI WITH BEANS . . . . . 25c  
ARMOUR'S STAR—4-OZ. CAN VIENNA SAUSAGE . . 3 cans 50c  
ARMOUR'S STAR TREET . . . . . 12-oz. can 39c  
VAN CAMP'S—NO. 2 CANS PORK & BEANS . . . 2 cans 35c  
DUNCAN'S ADMIRATION COFFEE . . . . . 1-lb. bag 93c

## GROCERIES

LIBBY'S TOMATO JUICE . . 46-oz. can 29c  
LIBBY'S—NO. 2 1/2 CAN SLICED PEACHES . . . . . can 30c  
DIAMOND BRAND—303 CANS HOMINY . . . . . 3 cans 25c  
DELMONTE—MARY WASHINGTON ALL-GREEN ASPARAGUS SPEARS . . can 49c  
KIMBELL'S—303 CANS PITTED PIE CHERRIES . 2 cans 45c  
3-POUND CAN CRISCO . . . . . 89c  
KIMBELL'S—303 CANS SMALL GREEN LIMAS . 2 cans 35c

## PICTSWEET FROZEN FOOD

BABY LIMAS, FORDHOOK  
LIMAS, CUT GREEN BEANS,  
BROCCOLI SPEARS, BABY  
WHOLE OKRA . . . . . pkg. 27c

## PRODUCE

EXTRA FANCY WINESAP APPLES . . 2 lbs. 25c  
CALIFORNIA CELERY . stalk 9c  
YELLOW SKIN ONIONS . lb. 5c  
490 SIZE SUNKIST LEMONS . . doz. 20c  
FRESH SMALL WHITE INFERTILE EGGS . . . . . doz. 29c

## MARKET

ARMOUR'S STAR WEINERS . . . . . lb. 45c  
WISCONSIN DAISEY CHEESE . . . . . lb. 59c  
ARMOUR'S SPICED LUNCHEON MEAT . . . lb. 39c  
PEN FED BABY BEEF CUTS ROUND STEAK . . . . . lb. 65c  
LOIN STEAK . . . . . lb. 65c  
PORTER HOUSE STEAK . lb. 39c  
MEATY SHORT RIBS . . . lb. 25c  
FRESH GROUND MEAT . lb. 30c  
SQUARE CUT SHOULDER ROAST . . lb. 39c

**CHARLIE'S FOOD MARKET**  
NORTH GATE — WE DELIVER — COLLEGE STATION  
SPECIALS FOR THURSDAY AFTERNOON—FRI. & SAT.—OCT. 11-12-13