

Family Favorites

By GLENNA BRUNDIDGE

(The Brundidges—Kenneth, Glenna and their two-and-a-half-year-old son, Kevin—moved here from Chicago in December 1954. They make their home at 501 Bolton. A meteorologist, Mr. Brundidge is associated with the Oceanography and Meteorology Department on the A&M campus.)

CHICKEN TETRAZZI

1 4-pound chicken
1 teaspoon salt
½ pound fresh mushrooms, sliced*
2 tablespoons sherry (optional)
½ pound spaghetti
3 tablespoons butter
3 tablespoons flour
2 cups chicken broth
1 cup heavy cream
3 tablespoons butter
Parmesan cheese

* Canned mushrooms may be used.
Cover chicken with hot water; add salt and simmer until tender. Cool in broth, then shred chicken, putting skin and bones back in broth. Cook broth down to a little more than 2 cups, so that when it is strained you will have 2 cups for the sauce.

Saute mushrooms in 3 tablespoons butter for 2 or 3 minutes. Cook spaghetti in boiling salted water. Make sauce by blending the additional 3 tablespoons of butter with flour, adding broth and stirring over low heat until smooth and thickened. Add cream and sherry.

Divide sauce; add chicken to one part, and spaghetti and mushrooms to the other. Put spaghetti into baking dish, making well in center for chicken mixture. Cover casserole with grated Parmesan cheese.

Bake at 375 degrees until lightly browned, and serve at once. Serves eight.

SPANISH BEEF SAUCE

This sauce may be served over buns or corn bread.
2 pounds ground beef
1 cup chopped onion
¼ cup chopped green pepper
2 cans tomato sauce
½ cup chili sauce
½ cup hot water
1 teaspoon salt
3 tablespoons vinegar
1 teaspoon dry mustard

Brown meat in a little hot fat in a large skillet. Add onion and green pepper and cook for about 5 minutes. Stir in remaining ingredients and simmer 20 to 25 minutes.

FRUIT ICE

4 cups water
2½ cups sugar
3 bananas, mashed
Juice of 3 oranges
Juice of 3 lemons
¾ teaspoon salt
Boil water and sugar, to which salt has been added, to a syrup. Cool and add bananas and fruit juice. Freeze in 2-quart freezer or refrigerator trays. Beat with electric mixer after it has set well, and then freeze again.

Campus Study Club Enjoys Foreign Travel Program

Members of the Campus Study Club enjoyed a talk on foreign travel by Mrs. Guy Adriance at their meeting Tuesday afternoon at the YMCA.

Mrs. Adriance, who has made six tours of Europe, showed numerous color slides of points of interest in Ireland, Scotland, England, Norway, Sweden, Denmark, Belgium, France, Switzerland, Italy, Germany, Holland and Sicily.

Preceding the program, the president, Mrs. Bardin H. Nelson, conducted the business meeting, which was opened with the reading of the Collect by Mrs. A. D. Folweiler.

The treasurer's report was read by Mrs. D. A. Anderson, and the following committee chairmen gave reports: Mrs. Carl Landiss, education; Mrs. W. S. Allen, federation; and Mrs. D. M. Bass, yearbook. Mrs. R. O. Berry was made a life member of the club.

Mrs. Nelson appointed a nominating committee of Mrs. John

Ashton, chairman, Mrs. C. W. Crawford and Mrs. F. L. Fisher. Following the program the members were served coffee and cake by the hostesses—the Mesdames Carl Landiss, A. D. Folweiler, L. M. Haupt and Jack T. Sloan.



SPRING SEMESTER OFFICERS—Leading the Electrical Engineering Wives Club this term will be (left to right) Sheridan Taack, treasurer; Ann Martin, reporter; Billie Gaddy, president; Jeannie Crist, vice president; Sharron Welborn, Aggie Wives Council representative; Marjorie Swearingen, social chairman, and Barbara Martin, secretary. The group held its first meeting of the new semester, a get-acquainted social, Monday evening.

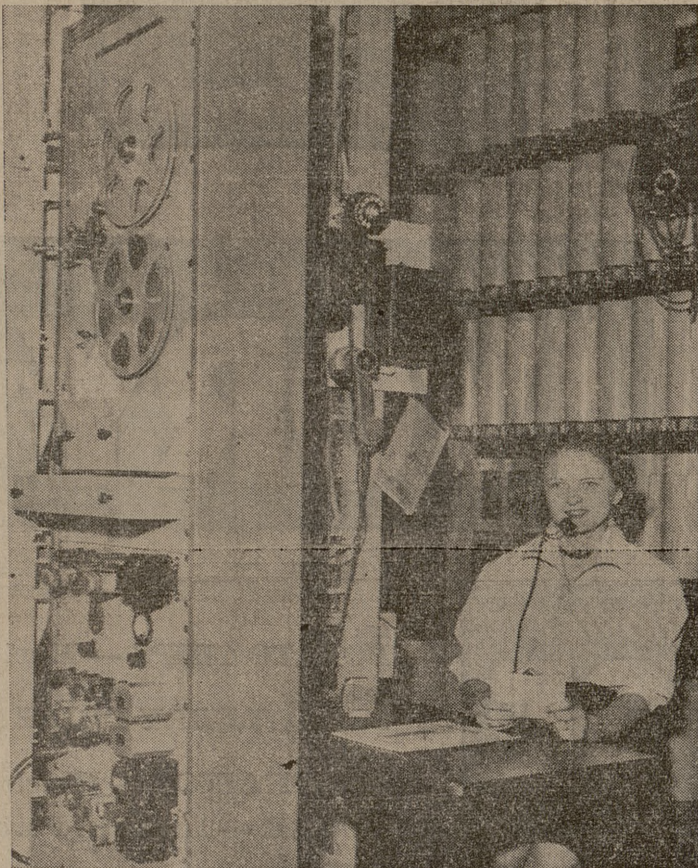
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TIME OF DAY Service by Telephone

The Correct Time Brought to You 24 Hours Daily

FREE To the Public

Just Dial **Taylor 2-6667**



Frieda Buelter, Operator for The Southwestern States Telephone Company in Bryan, is shown above recording announcements for Parker-Astin Hardware Company's "Time of Day" Office of the Telephone Company, transmits the correct time, "Service". The instrument at left, located in the Bryan Central by means of the tape recorder shown at the top of the panel, to as many as four telephone subscribers at one time. All you have to do is dial Taylor 2-6667 at any time of day or night.

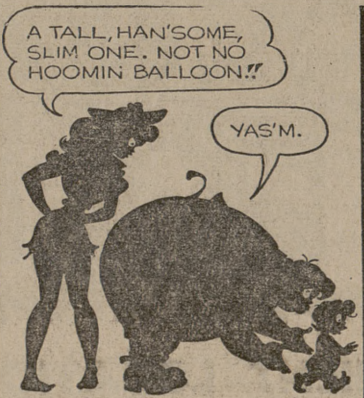
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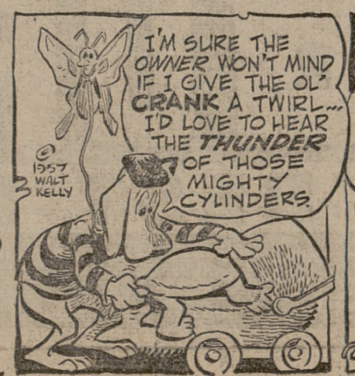


L'L ABNER



By Al Capp

POGO



By Walt Kelly

GROCERIES

No. 2½ Cans—Hunt's **PEACH HALVES** can 29c
300 Size Cans—Kimbell's **CRANBERRY SAUCE** . 3 cans 49c
No. 2 Cans—Lucky Leaf **SLICED PIE APPLES** . 2 cans 39c
Quart Bottles—Lucky Leaf **APPLE JUICE** . . . 2 bottles 49c
No. 1 Flat Cans—Libby's **CRUSHED PINEAPPLE** 3 cns. 49c
No. 2 Cans—Libby's **TOMATO JUICE** . . . 2 cans 29c
Maryland Club **COFFEE** 1 lb. can 99c
Star Kist Blue Label—7-oz. Can **SOLID PACK TUNA** . . . 39c
15½-oz. Cans—Gebhart's **CHILI—No Beans** . . can 29c
Pint Bottles—Mazola **CORN OIL** pint bottle 39c
12-oz. Cans—Armour's Star **TREET** can 39c
303 Cans—Libby's Golden **CREAM CORN** . . . 3 cans 39c
303 Cans—Diamond Brand **CUT GREEN BEANS** . 3 cans 39c
303 Cans—Del Monte—All Green **ASPARAGUS SPEARS** . . cans 49c

FROZEN FOODS

— PICTSWEET —
BRUSSELS SPROUTS
BABY WHOLE OKRA Pkg.
FORDHOOK LIMAS 25c
BABY LIMAS
Sliced
STRAWBERRIES pkg. 25c

MARKET

— PEN FED BABY BEEF CUTS —
ROUND STEAK lb. 69c
LOIN STEAK lb. 69c
PORTER HOUSE STEAK . lb. 39c
SEVEN BONE STEAK . . lb. 59c
VEAL CHOPS lb. 59c
SHORT RIBS lb. 29c
Fresh
GROUND MEAT lb. 29c
Square Cut
SHOULDER ROAST . . . lb. 39c
Wisconsin Daisey
CHEESE lb. 59c

PRODUCE

Yellow Skin
ONIONS lb. 5c
California
CARROTS . . 2 cello bags 15c
Firm Green
CABBAGE 2 lbs. 9c
Juicy Texas
ORANGES . . . 5 lb. bag 25c

SPECIALS FOR THURS. AFTERNOON, FRI. & SAT. — FEB. 7-8-9

CHARLIE'S FOOD MARKET
NORTH GATE — WE DELIVER — COLLEGE STATION