

Family Favorites

By BETSY CUTCHIN

(Lexington, Ky., was formerly "home" to Betsy Cutchin, her husband Phil, assistant A&M football coach, and their daughter, Melinda Lou, who is four. They moved here in 1954.)

HOT TAMALES

1 cup corn meal 1 heaping teaspoon chili powder
 2 small onions, chopped 1 small can tomato puree salt and pepper
 1 pound hamburger
 Make a thick paste of the corn meal and cold water. Add 1 cup boiling water and cook until mush. Set aside to cool while mixing filling.

Brown onions and meat in skillet, then add other ingredients. Simmer for about a half hour. While the filling is cooking, line a casserole with the mush, leaving enough to cover the top after filling has been added.

Bake in 350-degree oven until golden brown on top.

CLAM DIP

2 teaspoons lemon juice 2 teaspoons Worcestershire sauce
 1 can clams, chopped (No. 1/2 can)
 1 teaspoon salt and pepper
 1 large package Philadelphia cream cheese
 Mix all ingredients to a soft consistency that is easy to dip with potato chips.

CHESS PIE

1 stick margarine or butter, melted 1 teaspoon vinegar
 1 1/2 cups sugar 1 teaspoon cornstarch
 3 eggs 1 teaspoon vanilla
 Mix cornstarch and sugar, add melted butter and then blend in other ingredients. Pour into 9-inch unbaked pie shell. Bake in 375-degree oven for 10 minutes, then reduce heat to 350 degrees and continue baking for 30 more minutes.

FROZEN FRUIT SALAD

1 cup heavy cream 1 cup Miracle Whip
 1 No. 2 can pineapple salad dressing
 1 cup grated longhorn cheese 1 cup pecans
 10 ounces marshmallows
 Whip cream. Drain and cut up pineapple. Cut up marshmallows, and break pecan halves once. Mix together all ingredients. Place in two refrigerator trays and freeze. Serves 16.

BANANA NUT BREAD

1 cup sugar 2 cups flour
 2 sticks butter or margarine 1 teaspoon soda
 2 large bananas, mashed 1/2 teaspoon salt
 1 cup chopped pecans 2 eggs
 Cream sugar and butter. Add eggs and mix. Sift all dry ingredients and add to creamed mixture. Add bananas and nuts. Bake in greased and floured loaf pan in 255-degree oven for 1 hour. Test with a toothpick to be sure center is done.

Social Whirl

Mechanical Engineering Wives Club will hold a dinner-dance at 8 p.m. Friday, Feb. 22, at Zarape's Restaurant. Reservations are to be made not later than Feb. 19 with either Marge Stubbeman, TA 2-4957, or Nancy Osborne, VI 6-4492, after 5 p.m.

The menu consists of either the Mexican or shrimp dinner. Those who will attend are asked to indicate their choice when making their reservations. The charge will be \$1 per person, payable at the door to Marge Stubbeman.

Members and prospective members of the club and their husbands, as well as all mechanical engineering faculty members and their wives, are invited to attend.

The picnic scheduled by the Agricultural Engineering Wives Club for this Saturday has been postponed. A business meeting to decide on another date will be held from 7:30 to 8 p.m. Monday in the Memorial Student Center.

Electrical Engineering Wives have planned a social for 8 p.m. Saturday on the second floor of the YMCA. All E.E. wives and their husbands are invited to attend. Each couple is requested to bring a pie, and there will be a 50-cent admission fee per couple.

The club's regular meeting will be held Monday night in the quest set located behind A-13 in College View.

Virgil Phipps will give a demonstration and show films concerning "Civil Defense." All EE wives are urged to attend. Any one needing transportation should call VI 6-7493 after 5 p.m.

Regular monthly meeting of the Marketing Wives of the Department of Agricultural Economics and Sociology will be held at 7:30 p.m. today in the home of Mrs. James M. Ward, 804 South Dexter.

Mrs. Harley Bebout will serve as co-hostess. A Valentine theme will be carried out, with each of the guests being asked to tell how she met her husband.

Aggie Wives Bridge Club will have its second meeting of the spring semester at 7:30 today in the Memorial Student Center.

Hostesses for the evening will be Georgia Johnson and Beverly Sharp for the beginners; Jo Benedict and Emily Wicker, intermediates, and Barbara Jones and Lillian Powers, regulars.

Last week prizes were won for high, second high and third high scores by Mary Brown, Jo Benedict and Gail Channing, respectively, in the intermediate group. Mary Lyles won a prize for high score and a traveling slam in the regular group.

In order to observe Religious Emphasis Week, the Petroleum Engineering Wives Club will not meet Monday. Instead, the group will meet at 7:30 p.m. Feb. 25 in room 102 of the YMCA. Hostesses for the meeting will be Jan Moore and Lee Cod. All petroleum engineering wives are invited to attend.

Industrial Education Wives Club will have an important business meeting at 7:30 p.m. Monday in the Fountain room of the YMCA. All members are urged to be present. An effort will be made to close the meeting by 8, so that members may attend Religious Emphasis meetings.

Mrs. J. H. Milliff entertained the freshman wives of the AVMA Auxiliary at a Valentine party Thursday in her home. Mrs. A. A. Price and Mrs. L. W. Gibbs assisted Mrs. Milliff.

The regular February meeting of the auxiliary was also held Thursday, with Dr. P. F. Jungerman as guest speaker. The seniors entertained.

Mrs. Harley Bebout will be guest speaker at the meeting of Agricultural Economics and Rural Sociology Wives Club, at 7:30 p.m. Monday in the fourth floor seminar room of the Agricultural Building.

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 5 Lb. Bag **37c**

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 SQUARE CARTON 1/2 Gallon **48c**

POTATOES California Long White **10 LB. BAG 39c**

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LETTUCE Fresh Crisp 2 BIG HEADS **25c**

BANANAS Golden Pound **10c**

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 Van Camp—300 Cans **PORK AND BEANS** **2 cans 25c**
 Texsun—46-oz. Can **GRAPEFRUIT JUICE** **23c**
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WESSON OIL **Qt. 59c**

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 3 10 1/2 OZ. **69c**
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 Youngblood—Frozen—16-oz. **CHICKEN GIZZARDS** **19c**
 Pasco—Frozen—6-oz. Cans **ORANGE JUICE** **2 cans 25c**

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