

Family Favorites

By POLLY PATRANELLA

(Happily occupying a lovely new home "out in the country" in north Bryan are Polly and Luke Patranella and their son, Kenneth, a sophomore at Bryan High. Folks have a way of dropping in on the Patranellas to see their new home, but rumor has it that the tasty homemade refreshments served there might encourage visitors just a little. Polly works in the Student Publications Office at A&M, while Luke is route supervisor for the Bryan Coca-Cola Bottling Company.)

HOT TOMATO COCKTAIL

3 cups water
2 medium onions, chopped
1 stalk celery, chopped
1 green pepper, chopped
1 teaspoon salt
3 tablespoons brown sugar
2 tablespoons vinegar
1 bay leaf
8 cloves
1 No. 2 1/2 can tomato juice
Boil all ingredients except tomato juice 1/2 hour. Strain. When ready to serve add tomato juice and heat. (Do not boil.) Serve hot.

SAND TARTS

4 cups flour
8 tablespoons white powdered sugar
1 pound oleo
2 tablespoons water
1 tablespoon vanilla
8-ounce package pecans, chopped fine
Sift flour and powdered sugar together. Gradually work in oleo. Add water, vanilla and nuts and work until mixture is easy to handle. Shape dough into crescents and place on cookie sheet. Bake at 350 degrees about 25 minutes. Roll in granulated sugar while hot.

RAW CRANBERRY SALAD

1 box lemon Jello
1 cup hot water
1/2 cup sugar
1 1/2 cups raw cranberries
1 whole orange
1 1/2 cups celery
Dissolve Jello in cup of hot water. Add sugar and stir until dissolved. Set in refrigerator to cool. Grind raw cranberries and whole orange and mix with celery and nuts. Add this mixture to Jello. Allow to congeal and serve with salad dressing on lettuce.

GUM DROP COOKIES

9 candy orange slices, diced
1 cup nuts
4 eggs, beaten
1-pound box brown sugar
2 cups flour
2 cups water
pinch of soda
1/2 teaspoon salt
3 tablespoons melted butter
Mix eggs, butter and sugar. Sift flour, soda and salt together. Mix dry ingredients with orange slices and nuts and add to egg and sugar mixture. Spread in greased pans and bake 30 minutes at 350 degrees. Cut into slices when done.

BANANA NUT CAKE

1/2 cup butter
1 1/2 cups sugar
2 eggs, well beaten
2 cups flour
4 tablespoons sour milk
1 teaspoon soda
3 bananas, mashed
1/2 cup nuts, chopped
1 teaspoon vanilla
salt
Cream butter and sugar well. Add beaten eggs and beat well. Sift flour, soda and salt together and add with milk to creamed mixture. Beat vigorously. Add bananas and nuts. Bake in tube pan about 1 hour at 325 degrees. This cake is also good baked in layers. Frost with Banana Icing.

BANANA ICING

1/2 stick butter
2 small bananas, mashed
Combine butter with bananas. Add powdered sugar and beat until fluffy. Fold in nuts.

New Class For Gray Ladies To Begin April 3 in Bryan

An orientation course for Gray Ladies will be held starting Wednesday, April 3, at the Brazos County Red Cross Chapter House, 213 West 25th St., Bryan. All women of the community who would like to take instruction for Gray Lady service are invited to meet with this class. Women 21 years of age or over may participate in the activities of the Gray Ladies, a Red Cross volunteer group. While they are primarily regarded as hospital volunteers, Gray Ladies often serve in other capacities, as assistants in blood centers, clinics, disaster operations and in homes for children and the aged. The course which will be held next month will include two sessions, a morning orientation class lasting from 10 a.m. to noon, and an afternoon session, which will convene at 1 p.m. Vernon Ostenby, Red Cross Field Director of Bryan Air Force Base, will conduct the morning session, and Mrs. E. C. Winters, Gray Lady chairman, the afternoon class. Further information may be obtained by calling Mrs. Winters, TA 3-2862, or Mrs. Clifford F. Holske Jr., assistant chairman, VI 6-6070.

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