Family Favorites

(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 tablespoons brown sugar
- 3 cups water
- 2 medium onions, chopped 2 tablespoons vinegar 1 bay leaf 1 stalk celery, chopped
- 1 green pepper, chopped 8 cloves
- 1 No. 21/2 can tomato juice 1 teaspoon salt 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 tablespoon vanilla 8-ounce package pecans, 1 pound oleo 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
- 1½ cups raw cranberries 1 whole orange

3 tablespoons melted butter

2 tablespoons water

- 1 cup hot water ½ cup sugar
- 1½ cups celery 1½ cups pecans
- 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 2 cups flour

- 9 candy orange slices, diced 1 cup nuts
- pinch of soda 1/2 teaspoon salt
- 4 eggs, beaten
- 1-pound box brown sugar
- 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 teaspoon soda

- ½ cup butter 1½ cups sugar
- 2 eggs, well beaten
- 2 cups flour 4 tablespoons sour milk
- 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
- until fluffy. Fold in nuts.
 - 1 cup nuts, chopped Combine butter with bananas. Add powdered sugar and beat

1 box powdered sugar

3 bananas, mashed

1 teaspoon vanilla

1/2 cup nuts, chopped

New Class For Gray Ladies To Begin April 3 in Bryan

Wednesday, April 3, at the Brazos next month will include two ses-County Red Cross Chapter House, sions, a morning orientation class

who would like to take instruction convene at 1 p.m. for Gray Lady service are invited to meet with this class.

Cross volunteer group. While noon class.

An orintation course for for children and the aged.

Gray Ladies will be held starting The course which will be held 213 West 25th St., Bryan. | lasting from 10 a.m. to noon, and All women of the community an afternoon session, which will

Vernon Ostenby, Red Cross Field Director of Bryan Air Force Women 21 years of age or Base, will conduct the morning over may participate in the activ- session, and Mrs. E. C. Winters, ities of the Gray Ladies, a Red Gray Lady chairman, the after-

they are primarily regarded as hos- Further information may be obpital volunteers, Gray Ladies often tained by calling Mrs. Winters, serve in other capacities, as as- TA 3-2862, or Mrs. Clifford F. sistants in blood centers, clinics, Holske Jr., assistant chairman, disaster operations and in homes VI 6-6070.

CABOT SOUTHWESTERN DIV.

will interview

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June '57 and January '58 Graduates

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Cabot is looking for future employees for these three companies:

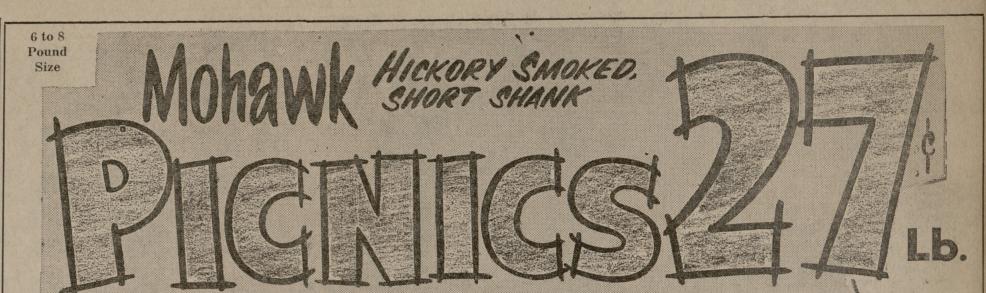
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POTATOES 10 Lb. 49c

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Heads

200 E. 24TH ST.

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4 FISHERMEN — FROZEN FISH STICKS

2 8-oz. 69c

Number 24

Overheard ye mark from a with a math got something pulled a piece pocket.

Promising to fun 'til everyb goes home, the Ball will desen Highway 60 t 8:30. Ball planner

should wear a a mask, remen from last year' The architect place with the characters in tasia and bring

Allen combo to for the dancin' Architects w are not memb tickets for \$3.5

Group For To

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and Raymond Finances for were discussed an approximat was announced expenses were the income de fees, non-stud student wives served seat tic sales.

Program fees are anticipate committee at \$ C. G. (Spike) the committee. Final selecti will be made a the popular a

left up to Whi

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early fall.



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Young, (ce