# Family Favorites

By MARY ANN FANGUY

Making their home in College View are the Fanguys-Mary Ann, Roy, and their 41/2-year-old, George. Roy is working toward his Ph.D. (blood groups) at A&M. In addition to her duties as homemaker, Mary Ann finds time to participate in the activities of the Dames and Aggie Wives Bridge Clubs. The Fanguys hail from Greenwood, Miss.)

2 cups white sugar 1 cup buttermilk 34 teaspoon soda

1 tablespoon butter 1 teaspoon vanilla

1 cup nuts

pinch salt Cook sugar, buttermilk, soda and salt to a soft ball stage (looks like scorching), remove from heat and add butter and vanilla. Beat until creamy and thick. Add nuts (which have been broken but not chopped) after beating one minute. Drop by tablespoons on wax paper. Yield: 12 to 13.

½ cup sugar

PEACH COBBLER ¼ teaspoon salt

4 tablespoons butter

1 large can peaches

½ cup flour

½ cup milk

1 teaspoon baking powder Melt butter in baking dish that cobbler is to be cooked in. Mix sugar, flour, milk, baking powder and salt in another dish. Open can of peaches and take out 2 tablespoons of liquid (not used in cobbler). Pour batter in the buttered casserole; top with fruit. Do not stir. The batter will come to the top and form a crust. Bake in 350-degree oven until brown (about 1 hour).

INDIVIDUAL APPLE PIES

4 Winesap apples

3 tablespoons butter

14 cup water

dash of salt 1 teaspoon lemon juice 1 teaspoon cinnamon (about) 2 tablespoons white sugar

Peel, core and slice apples. Put apples in boiler, then add butter, water and lemon juice. Sprinkle sugar, cinnamon and salt over apples. Put close-fitting top on boiler and cook apples on low heat for about 25 minutes.

Use favorite pastry for 8-inch pie. Roll pastry very thin and cut into 3- or 4-inch squares. Put apples on half of each square, and fold the other half over apples. Press edges of pastry together with fork dipped in sugar and then prick tops of pies. Bake at 400 degrees until pies are light brown and crisp.

# Wee Aggieland | Social Whirl

The lawn of the R. R. Lyle June 5, at 2 p.m., at the home of home was the scene Friday evening of graduation ceremonies for the boys and girls and third Wednesdays of the of the Wee Aggieland Kinder- month. Interested players are

Parents, grandparents and 6-5224. friends of the graduates gathered for the occasion. Punch was A business meeting and social served from two tables by Mrs. are planned by the Electrical En-Peter Guth and Mrs. James Stew- gineering Wives Club for 8 p.m. art. Before the presentation of Monday in the south solarium of diplomas, guests enjoyed viewing the YMCA. the art work displayed in the mu-

ing King Stuart Lewis and Queen Apartment 6, 303 Sulphur Springs Mary Darwall. Swapan Ullah and Rd., College Station. Hostesses Blanch Berry carried the crowns, will be Mary Margaret Williford which were placed on the heads and Ditsy Bailey. of the royal couple by Paul Madeley and Marsha Edwards.

Graduates included David Anderson, Chris Dale, Coraleese Chummey, Rusty Wantis, Sue Station will hold its regular lunch-Chummey, Rusty Wantis, Sue Taylor, Jim Colbert, Tommy Dayton, Robbie Schleider, Judy Perry, Scott Pittman, James Lock, Scott McNeil, Paul Madeley, Mike Mills,
Debbie Miller, Peter Guth, Rollo
Griffith, Louis Davids, Marcia
Armitage, Bill Caudill, Douglas
Vestal, Cary Ennis, Johnny Stewart, Roy Silence Stuest Louis art, Roy Silence, Stuart Lewis, Karen Svendsen, Pamela Vance, Aggie Wives Bridge Club will Mary Darwall, and Edwin Hadley. not meet tonight.

Has Graduation Newcomers Summer Bridge Group will have its first meeting

asked to call VI 6-4280 or VI

Industrial Engineering Wives At 5:15 the bugle sounded hail- will meet at 8 p.m. Tuesday in

Officers' Wives Club of College

3 tablespoons brown sugar

After a program of songs, rhythms and poems, the Wee Aggies were presented their diplo-Agronomy Wives will meet for a

## LIGHT BULB SALI

MONDAY, JUNE 3RD 5:30 - 8:30 P.M.

- Sponsors -

College Station Lions Club Bryan - College Evening Lions Club **Bryan Lions Club** 

A member of one of these clubs will knock at your door during these hours.

The three clubs will use the money from the sales for Civic improvement.

> BUY LIGHT BULBS FROM A LION!



REGISTER FOR FREE PRIZES

• FIRST PRIZE: TV SET WITH BUILT-IN ANTENNA

• SECOND PRIZE: ELECTRIC SKILLET

• THIRD PRIZE:

ELECTRIC SKILLET • FOURTH PRIZE:

DINNERWEAR COMPLETER • FIFTH PRIZE:

METAL STEP LADDER

SAT. JUNE 8



Swift Premium—Fully Cooked PICNICS	39с
FRANKS Swift Premium	ь. 39с
BACON Wilson Crisprite	ь. 49с
SAUSAGE Neuhoff's Smoky—12-Oz.	49c
PORK CHOPS First Cut	ь. 49с
ROUND STEAK Orr's Gold Seal	ь. 69с
POT ROAST Orr's Gold	ь. 35с
HAMBURGER Lb. 29c	3 Lbs. 85c



**GOLDEN AGE BEVERAGE** SPEARS VINEGAR Colored or White Quart 10c 2 Pound 29c ADOLPHUS RICE Grain LUSTRE CREME SHAMPOO Size SWANSDOWN CAKE MIXES Package

STRAWBERRIES . . . 5 pkgs. \$1.00

MEAT PIES 4 for \$1.00 8-Oz. Size-Birdseye Frozer FISH BITES 4 for \$1.00 GREEN PEAS . . . . 6 pkgs. \$1.00

Farm-Fresh Produce

LILLY or SANITARY MELLORINE . . . . 49c



NUTRITIOUS PINTO BEANS . . . . . 2 lb. pkg. 19c PENTHOUSE ELBERTA PEACHES—No. 21/2 Can . . . 25c STRAWBERRY PRESERVES—Big 20-oz. jar . . . . 29c

CALIFORNIA WHITE

SUNKIST POUND

FRESH SUGAR LOAF



Fresh Home Grown WHITE

TWO CONVENIENT LOCATIONS

200 E. 24TH ST.

3516 TEXAS AVE

Vete

Loca

for speedy assis

an eye to futur

have established association. It began las

dent was rush

for an emerge

Complications n

tion necessary

bill began to so

Other member

veterinary stude

to the amount

CS Army

Gets Oak

Major Trumar Personal Affairs 1014 Francis D

Cluster to the C

bon for exception

Col. Charles S

sented, the award

who is stationed i

many, said the

for Allen's broad judgement, and u to command per

Allen, a veter

service, went t

November, 1955.

and two children, are also in Germa

a student at th as in Galveston standing stude