

Family Favorites

By DELORIS BERTINO

(Joe and Deloris Bertino live with their two youngsters—David, 3, and Donna, going on 2—in College View. Deloris spends five very busy days each week as wife and mother, then works Saturday and Sunday as a registered nurse in St. Joseph's Hospital. Joe is a senior majoring in agricultural education at A&M.)

OVEN BARBECUED CHICKEN

Heat oven to 400 degrees. Place fryer (2½-3 pounds) skin side up in well oiled pan. Do not overlap pieces. Brush with jiffy barbecue sauce; bake uncovered 40-50 minutes, basting with sauce at 10-minute intervals. Serve on hot platter; pour sauce from pan over chicken.

JIFFY BARBECUE SAUCE

½ cup cooking oil
 ¾ cup chopped onion
 ¾ cup tomato catsup
 ¾ cup water
 ½ cup lemon juice
 3 tablespoons sugar

3 tablespoons Worcestershire sauce
 2 tablespoons prepared mustard
 2 teaspoons salt
 ½ teaspoon pepper

Cook onion till soft in hot cooking oil. Add remaining ingredients. Simmer 15 minutes. Enough sauce for basting and serving with two chickens.

PERFECTION SALAD

1 tablespoon (1 envelope) unflavored gelatin
 ¾ cup cold water
 1 cup hot water
 ¾ cup sugar
 ½ teaspoon salt

¾ cup vinegar
 1 tablespoon lemon juice
 ½ cup finely chopped cabbage
 1 cup chopped celery
 2 tablespoons chopped pimento

Soften gelatin in cold water. Add hot water. Stir till dissolved. Add vinegar and lemon juice. Cool. When mixture begins to thicken, add remaining ingredients. Turn into molds. Unmold on lettuce. Makes 4-6 servings.

YELLOW 2-EGG CHIFFON CAKE

2 eggs, separated
 1½ cups sugar
 2¼ cups sifted cake flour
 3 teaspoons baking powder

1 teaspoon salt
 ½ cup cooking oil
 1 cup milk
 1½ teaspoons vanilla

Heat oven to 350 degrees. Beat egg whites until frothy. Gradually beat in ½ cup sugar. Beat until stiff. In another bowl sift remaining sugar, flour, baking powder, salt. Add cooking oil, half of milk, vanilla. Beat 1 minute on medium speed of mixer. Scrape bowl often. Add remaining milk, egg yolks. Beat 1 minute. Fold in meringue.

Pour into two ungreased layer cake pans, 8 by 1½ or 9 by 1½ inches or one oblong pan, 13 by 9½ by 2 inches. Bake layers 30-35 minutes, oblong 40-45 minutes. Cool on cake rack; frost.

BROWN SUGAR FROSTING

1 cup brown sugar
 ¼ cup water

2 stiffly beaten egg whites

Cook sugar and water to soft ball stage (236 degrees) or until syrup makes a thin string 6-8 inches long; gradually add to whites, beating till mixture forms peaks and is of spreading consistency.

Cooperative Power Plant Run By 28-Year-Old Woman

MINTURN, Maine (AP)—The moment you meet her eyes, smiling with interest and kindness, you tone down your complaints and thank her for being so kind as to make out your receipt.

She is Mrs. Phyllis Temple Stinson, who works on remote Swan's Island as one of the nation's youngest managers of a cooperative power plant.

The day the power was to be turned on for the first time, one elderly lady sat near the door of her home with packed suitcases ready to leave "in case the darn thing blows up," Mrs. Stinson recalls.

But more and more residents are coming to her office on the 20th of the month to pay their power bills, due on the date. Only last year a cable was laid to the village of Frenchville on neighboring Long Island, and Mrs. Stinson believes her plant is capable of serving many more customers.

"The newfangled thing can't last, you just wait and see," said some when electricity moved onto Swan's

"REMEMBER,
 BILL DEAR..."



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"When you enter the business or professional world, there will be about twenty thousand A&M men who would rather deal with you, one of their fellow Aggies."

"Let them know where you are by putting your ad in the monthly former-student newspaper The Texas Aggie, and they'll beat a path to your door in a hurry."

"All you have to do is write a letter to The Texas Aggie, Association of Former Students, College Station, Texas, and they'll send you the rate card and, if you wish, help you plan and compose your ad."

The Texas Aggie

Association of Former Students
 College Station, Texas

MOHAWK HICKORY SMOKED, SUGAR CURED WHOLE

PICNICS

32c

BACON Mohawk Thick Sliced 2 Lb. Pkg. \$1.39

SWIFT PREMIUM—Brown and Serve
 BREAKFAST SAUSAGE 8-oz. Pkg. 49c

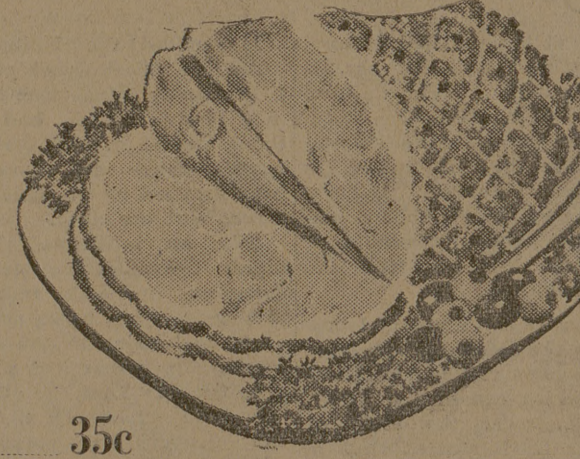
FRANKS Hormel Dairy Brand Pound 49c

CANNED HAM Swift's 1½ Pound Size \$1.89

JUMBO SLICED BOLOGNA Lb. 39c

SHOULDER CROWN ROAST Veal Pound 35c

SHOULDER STEAK Orr's Gold Seal VEAL Pound 49c



SPECIALS THUR. — FRI. — SAT.
 AUG. 15-16-17

INSECTICIDE
 GULF SPRAY Pt. 39c

COLGATE
 TOOTH PASTE

Giant Tube 39c

LUSTRE CREME
 SHAMPOO Value \$2.00 \$1.59

BAYER ASPIRIN Bottle of 100 49c

WHITE, YELLOW, BUTTER SCOTCH or
 DEVIL'S FOOD
 SWANSDOWN
 Cake MIX
 20-oz. PKG. 25c

PENT HOUSE

PEACHES Elberta No. 2½ Can 23c

FREE! ONE POUND NUCOA MARGARINE WITH PURCHASE

ONE PINT HELLMANS MAYONNAISE BOTH 39c

• FRESH FROZEN FOODS •

BIRDSEYE FROZEN FISH STICKS — 8-oz. Pkg. 29c

BIRDSEYE FROZEN PERCH FILLETS — 12-oz. Pkg. 29c

PASCO ORANGE JUICE 2 6-oz. Cans 23c

• DEL MONTE FOOD SALE •

CORN Del Monte Golden Cream 2 303 Cans 25c

Del Monte — 303 Cans PEAS 2 cans 39c
 Del Monte—No. 1 Tall RED SALMON 85c

Del Monte — 303 Cans SPINACH 2 cans 25c
 Del Monte—211 Cans PINEAPPLE JUICE 3 cans 29c

MARY WASHINGTON ASPARAGUS 300 Can 35c

DEL MONTE BARTLETT PEARS 2 303 Cans 49c

DEL MONTE FRUIT COCKTAIL 2 303 Cans 49c

CATSUP Del Monte Tomato — 14-oz. 13c

Admiration
 COFFEE
 LB. PKG. 75c

GOLDEN AGE BEVERAGE 2 32-oz. Bottles 25c

French—1-oz. BLACK PEPPER 29c

26-oz. Packages GULF SALT—Plain or Iodized 2 pkgs. 19c

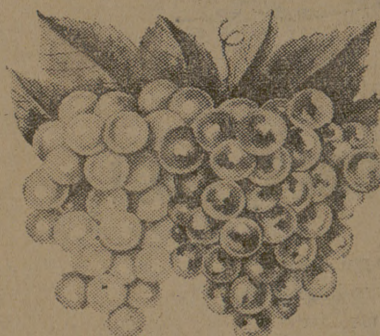
6-oz. Jar FOLGER'S INSTANT COFFEE \$1.15

NORTHERN COLORED TISSUE 3 rolls 27c



Fruits & Vegetables

GRAPES THOMPSON SEEDLESS



2 Lbs. 25c

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