

Family Favorites

By ASSOCIATED PRESS
 LIME SOUFFLE PIE

This is a dream of a dessert—high and puffy, light and airy.
 4 eggs, separated
 1/4 cup sugar
 1 teaspoon grated lime rind
 1/2 cup lime juice
 1/2 teaspoon cream of tartar
 1/2 cup sugar
 one 9-inch baked flaky pie shell

Beat egg yolks until thick and pale colored; beat in 1/4 cup sugar gradually, then grated lime rind and lime juice. Cook in top part of double boiler over very hot (not boiling) water, stirring constantly, until thickened. Cover and cool.

Just before serving, beat egg whites until foamy; add cream of tartar and beat until peaks stand straight up when beater is slowly withdrawn. Gradually beat in 1/2 cup sugar; continue beating, if necessary, until very stiff. Fold into lime custard mixture. Turn into prepared pie shell. Bake in a moderate (375 degrees) oven 15 minutes so filling will set and top swirls will be touched with brown. Serve at once.

LIGHT SALMON LOAF

This fish loaf uses an economical grade of salmon.
 1 can (1 pound) chum salmon white pepper
 2 eggs 1 tablespoon finely grated onion
 1 cup milk 1 tablespoon lemon juice
 1/2 cup fine soft bread crumbs paprika, parsley sprigs
 1/4 teaspoon salt

Turn salmon, including liquid in can, into a medium-sized mixing bowl; remove skin; crush bones and flake fish fine. In another bowl, beat eggs until yolks and whites are combined; add milk, bread crumbs, salt, a dash of pepper, onion and lemon juice; beat together. Mix thoroughly with salmon.

Turn into a buttered loaf pan. Stand in a larger pan of very hot water. Bake in moderate (375 degrees) oven until a knife inserted near the center comes out clean—about 1 hour.

Loosen loaf from edges of pan with spatula; turn out onto serving platter. Sprinkle with paprika and garnish with parsley sprigs. This loaf, although it has a delicate texture when hot, unmolds and slices well. Makes 4 to 6 servings.

PECAN PENNIES

These crisp, extra-crunchy brown-sugar cookies are wonderful for snacks.
 2 cups sifted cake flour 1 1/2 cups dark brown sugar
 1/2 teaspoon baking soda 1 egg
 1/2 teaspoon salt 1/4 cup finely chopped pecans
 3/4 cup shortening 1 1/4 cups small pecan halves

Sift together the cake flour, baking soda and salt. Cream shortening and brown sugar; beat in egg thoroughly. Add sifted dry ingredients and chopped pecans, and mix in with a spoon. If dough is too soft to shape with hands refrigerate until firm or overnight. Or roll at once into small balls, each about 1/2 inch wide.

Place about 1 1/2 inches apart on very lightly greased baking sheets. Press a whole small pecan half on top of each cookie. Bake in moderate (375 degrees) oven 8 to 12 minutes. Remove from oven and allow to stand a minute or two before removing to cooling racks with spatula. When cold store in tightly covered container. Makes about 100 cookies.

SKILLET CHICKEN WITH TOMATO SAUCE AND NOODLES

This good main dish is prepared on top of the range.
 1 large broiler-fryer, cut up 2 cans tomato sauce
 1/2 cup peanut oil 2 tablespoons water
 1 small onion, finely diced 1 1/4 teaspoons salt
 1 small clove garlic (crushed) 1/2 teaspoon pepper

Wash chicken and dry. Heat peanut oil in large deep skillet until very hot; add chicken pieces and brown rapidly on all sides. Add onions and garlic; cook, over low heat, until onion is wilted—about 10 minutes. (Stir onion at bottom of skillet several times.)

Add tomato sauce, rinsing out cans with the water; add salt and pepper. Cover tightly and simmer until chicken is tender—30 to 45 minutes. Serve chicken and sauce over noodles. Makes 6 servings.

Federation Of Mothers Clubs Sets Executive Board Meeting

Initial meeting of the executive board of the Federation of A&M College Mothers Clubs will be held at 10 a. m. Saturday, Sept. 14, in the Memorial Student Center.

Mrs. Paul Holladay of Baytown, president, will preside. Other officers for 1957-58 include: Mrs. D. W. Williams of College Station, acting honorary president; Mrs. Frank Milstead, Tyler, vice president at large; Mrs. Ralph Plumlee, Dallas, first vice president; Mrs. Bill C. Kendrick, Fort Worth, second vice president; Mrs. E. W. Blitch, Port Arthur, third vice president; Mrs. J. M. Simpson, Amarillo, fourth vice president; Mrs. A. P. Boyett, College Station, fifth vice president; Mrs. John Hall Brown, Sherman, recording secretary;

Mrs. W. E. Duplantier, Baytown, corresponding secretary; Mrs. E. T. Olsen, Taylor, treasurer; Mrs. Joseph Ping, Laredo, parliamentarian; Mrs. Douglas Smith, Del Rio, historian.

Mrs. Ran Boswell of College Station, president of the Brazos County A&M Mothers' Club, will attend as a member of the executive board.

Social Whirl

Officers' Wives Club of College Station will hold its regular luncheon followed by bridge and canasta Thursday, Sept. 5, at The Oaks, 200 South Congress. Sherry hour will be at 12:30, with luncheon at 1 o'clock.

Reservations may be made before Tuesday noon, Sept. 3, with any of the following hostesses: Mrs. G. P. Jones, VI 6-4346; Mrs. D. E. Newman, TA 2-6575; Mrs. A. G. Porcher, VI 6-5801, and Mrs. R. P. Foster, VI 6-4882.

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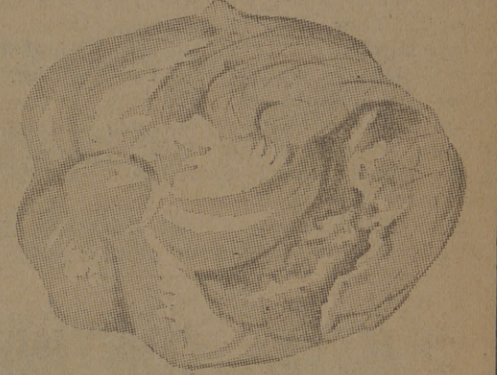
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