The Battalion -- College Station (Brazos County), Texas Thursday October 24, 1957 PAGE 6

Family Favorites

(Editor's Note: With the coming of fall and football weekends, everyone's looking for tasty, easy-to-prepare main dishes to serve guests. Here are some recipes-by Family Favorites contributorswhich should fill the bill.)

DANISH MEAT BALLS

This is a good recipe to serve to football guests because with a salad, a hot bread, a beverage, and a dessert you have a hearty and tasty meal.

1 pound ground beef	2 tablespoons milk
1/2 pound pork shoulder, ground	1 large onion, chopped
5 tablespoons cornstarch	2 tablespoons bacon dripping
1/2 teaspoon mace	½ cup green pepper strips
1/2 teaspoon ginger	2 cans vegetable soup
1/2 teaspoon pepper	½ can water
2 teaspoons salt	1 cup tomato puree

Have the butcher grind beef and pork together. Add cornstarch, seasonings, egg and milk to ground meat. Mix lightly, being careful to avoid overmixing. Form into balls the size of golf balls. Saute onion in drippings until tender, then remove from the skil-

let. Fry meat balls in fat until brown on all sides. Drain off all but one tablespoon fat. Add onions, pepper, and remaining ingredients. Stir until well blended.

Cover and simmer for 15 minutes, stirring occasionally. Arrange on serving platter; pour a little of the sauce over meat balls. Serve rest of sauce in gravy boat.

Mrs. Georgia Belle Landiss

BARBECUED SANDWICHES

During football season when we are all thinking of dishes we can have ready for weekend company, I like this one. Do it the day before if you wish and have it ready to heat throughly and serve with heated or toasted hamburger buns. They are served without further relishes or spread

2	onions	2 pounds ground be
	green peppers	1 can tomato soup 1 tablespoon sugar
8	slices bacon	T turner and

Chop onions, green peppers, and bacon. Brown slightly. Add meat and stir until brown. Season with salt and pepper and sugar. Add soup and simmer an hour, or until thick. Flavor with a little Worcestershire sauce.

Mrs. Darnell White

CHICKEN SPAGHETTI

I find this recipe very helpful for "expected" guests, as it may be prepared in advance and is as good, if not better, when warmed

1 4-or 5-pound hen	1 large onion
1 bay leaf	1 can pimiento (4-ounce)
4 pieces celery	1 large bell pepper
1 clove garlic	2 boxes spaghetti
salt and pepper	2 cans mushroom soup

Boil chicken with bay leaf, celery, garlic, salt, and pepper until tender. Cut chicken in small pieces. Cook with onion, pimientos, and bell pepper in small amount of shortening. Do not brown.

Boil the spaghetti in the chicken stock, adding more water if needed. Drain the spaghetti and add to other ingredients with the mushroom soup. One can of mushroom soup may be sufficient, according to taste.

If warmed over, an additional can of mushroom soup is needed. Add Worcestershire sauce to taste and serve with Parmesan cheese. The chicken spaghetti can be served with a sweet pickle cole slaw and hot

Mrs. Darnell Besch



By

NEW! TODAY'S HANDIEST

DEODORANT STICK FOR MEN!

Complete protection in an unbreakable, push-up case; no foil to fool with; easy to pack; he-man size. \$1

YARDLEY PRODUCTS MAY BE SECURED AT

ELLISON PHARMACY

YOUR REXALL STORE College Station and Bryan