

## Family Favorites

### APPLE CAKE

- |  |                                       |
|--|---------------------------------------|
| 1 cup sifted flour                       | 1 teaspoon grated lemon rind          |
| 1½ teaspoons double-acting baking powder | 2 tablespoons butter or oleo (melted) |
| ¼ teaspoon salt                          | 4 to 6 medium-sized apples            |
| 2 tablespoons sugar                      | 4 tablespoons sugar                   |
| 4 tablespoons shortening                 | ½ teaspoon cinnamon                   |
| 1 egg                                    |                                       |
| ¼ cup milk                               |                                       |

Sift together the flour, baking powder, salt and 2 tablespoons sugar. Cut in shortening until particles are fine. Beat egg enough to combine yolk and white; add milk and lemon rind; beat enough to mix. Stir into sifted dry ingredients.

Press into bottom of a buttered baking pan (8 by 8 by 2 inches); brush with 1 tablespoon of melted butter. Cover and refrigerate. Pare and core apples; cut each into eighths. Arrange in rows over dough.

Mix remaining 1 tablespoon butter with 4 tablespoons sugar and cinnamon; sprinkle over apples. Bake in moderate (350 degrees) oven until apples are tender—about 35 minutes. Serve warm.

### SUPER ORANGE SALAD

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|---|-------------------------------|
| 1 quart torn mixed salad greens                 | 1 cup thin celery crescents   |
| 2 large oranges cut into membrane-free sections | ¼ cup coarsely broken walnuts |
| 1 cup green pepper, cut into thin strips        | 4 slices crisply cooked bacon |
| ¼ cup thin strips cheddar cheese                | olive oil                     |
|   | white wine vinegar            |
|   | prepared Dijon mustard        |
|   | salt and pepper               |

Arrange the salad greens, orange slices, celery crescents, green strips and cheddar cheese in a salad bowl; cover tightly and refrigerate. At serving time sprinkle with nuts and crumbled bacon; toss with a dressing made from oil, vinegar, mustard, salt and pepper, using proportions preferred. (Classic proportions are 3 tablespoons of oil to 1 tablespoon of vinegar.) Makes 6 servings.

### OMELET DELMONICO

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|--------------------------------------|-------------------------|
| For an individual omelet—            |                         |
| 2 large eggs                         | ¼ teaspoon salt         |
| 2 tablespoons grated Parmesan cheese | ¼ teaspoon white pepper |
| 2 tablespoons milk                   | 1 tablespoon butter     |

Put the eggs, cheese, milk, salt and pepper in a small mixing bowl; beat with fork until yolks and whites are combined. Have butter in 8-inch skillet very hot; add egg mixture and cook rapidly, stirring with fork and lifting pan from heat as necessary.

Shake the pan, while stirring, to keep the omelet free and have the eggs as flat and level as possible. The bottom should be set but not browned, the top slightly moist. With fork fold edge of omelet near handle to the center; fold over remaining edge. Serve at once.

### SKILLET FRANKS AND KRAUT

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|------------------------------|--------------------------------|
| 3 tablespoons butter or oleo | 3 tablespoons dark brown sugar |
| ¼ cup finely diced onion     | salt and pepper                |
| 1 can (1 pound) sauerkraut   | 1 pound frankfurters           |
|                              | 3 tablespoons minced parsley   |

Melt butter in a 10-inch skillet; add onions and cook gently, stirring often, until lightly browned. Add sauerkraut, undrained; sprinkle with brown sugar and salt and pepper to taste; mix well. Bury frankfurters in kraut, cover and cook slowly about 20 minutes. Sprinkle with minced parsley. Makes 4 servings.

## Social Whirl

Junior AVMA Auxiliary will hold its regular monthly meeting at 8 p.m. today in the social room of the Memorial Student Center. Election of officers will be held.

Aggie Wives Bridge Club will hold its last business meeting of the semester at 7:30 tonight in the Memorial Student Center. All members are urged to attend as election of officers will be held.

At the last meeting prizes in the regular group went to Jeanne Driver, Pat Inmon and Beverly Noack. In the intermediate group Jean Tucker and Patty Packett were winners.

Hostesses for tonight's meeting will be Toni Rothpletz, Pat Fite, Elaine Goolsby, Lavelle Henderson, and Wanda Brown.

Spring semester officers for the Agricultural Economics and Rural Sociology Wives Club are Rita Blackwell, president; Elaine Nail, vice president; Cynthia Dillin, recording secretary and treasurer; Sloe McKinney, corresponding secretary; Hilda Dale, parliamentarian, and Mary Harper, Aggie Wives Council representative.

Members whose husbands will graduate this month are Billie Holder, Rosa Lee Buffington and Nona Myers.

Industrial Education Wives had as a guest speaker at their Monday

night meeting a Merle Norman Cosmetics representative who demonstrated correct makeup and complexion care. A short business meeting followed.

### Sack Dress Gets New Look

By DOROTHY ROE  
 AP Women's Editor

It took awhile, but American designers now have learned how to modify the sack dress so that it bears some relation to the human figure.

By the time women step out in the new chemise silhouette this spring, it will be no shock to the beholder.

At first there was some doubt in New York's garment center as to whether the sack dress would be accepted by the mass market. Some manufacturers felt that it would be successful only among upper bracket customers, who can afford extreme styles.

Then they sent up a few trial balloons and found that women really are looking for a change, and that the chemise can be made flattering. With a little judicious shaping, it doesn't really have to resemble a gunny sack.

### Passing Words Of Wisdom

From Ole Army Lou

- (1) Stay Awake In Class
- (2) Take Good Notes
- (3) And Study Like Mad

Army, If You Don't Have A Book To Study For Finals—

**BORROW ONE FROM LOU**

# Maryland Club

MORE CUPS PER POUND

LB. TIN

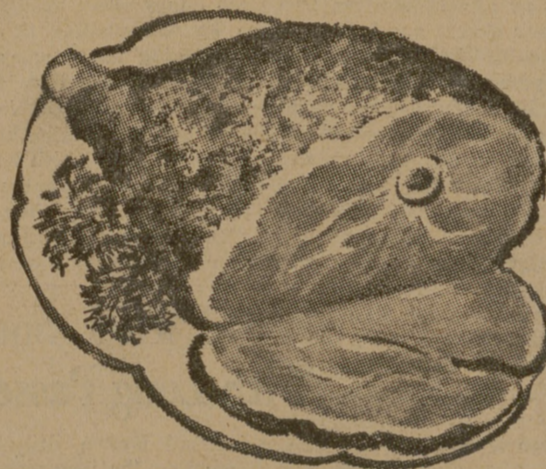
# 75¢



Specials Good  
 Thur-Fri-Sat  
 Jan. 9-10-11

MOHAWK

HICKORY SMOKED SUGAR CURED



# PICNICS

Lb.

# 31¢

MOHAWK THICK SLICED

# BACON

2

Lb.

1 29

- |   |         |
|---|---------|
| Swift Premium BEEF CHUCK ROAST            | Lb. 53c |
| Swift Premium BONELESS BEEF STEW          | Lb. 63c |
| Swift Premium LAMB PATTIES                | Lb. 49c |
| State Brand WISCONSIN CHEESE              | Lb. 59c |
| Orr's Gold Seal, Pin-Bone Cut LOIN STEAKS | Lb. 69c |

California

CALAVOS 2 for 25c

Fresh Snowball

CAULIFLOWER lb. 10c

Crisp Fresh

LETTUCE 2 big heads 29c

- |                      |                     |            |
|----------------------|---------------------|------------|
| WHOLE GREEN BEANS    | Del Monte 303 Can   | 4 for 1.00 |
| COMSTOCK PIE APPLES  | No. 2 Can           | 4 for 1.00 |
| BAMA PEACH PRESERVES | 12-Oz Glass         | 4 for 1.00 |
| VAN CAMP TUNA        | No. ½ Can           | 5 for 1.00 |
| STOKELY PIE CHERRIES | 303 Cans            | 5 for 1.00 |
| BAMA PLUM JAM        | 12-Oz. Glass        | 5 for 1.00 |
| NIBLETS CORN         | Whole Kernel 12-Oz. | 6 for 1.00 |
| HUNTS TOMATOES       | Solid Pack No. 300  | 6 for 1.00 |
| CHICKEN NOODLE SOUP  | Tall Cans           | 6 for 1.00 |

PORK and BEANS UNCLE WILLIAMS 3 300 Cans 25c

SWIFT'S - "SHORTENING"  
**JEWEL 3 lb. CAN 69¢**

All Flavors and Mixers

GOLDEN AGE

Qt. 10c Plus Deposit

Gerber's Strained

BABY FOOD

4 Cans 35c

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CENTRAL AMERICAN  
**BANANAS**  
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### - BEST DRUG BUYS -

- |                         |                   |     |
|-------------------------|-------------------|-----|
| LUSTRE CREME SHAMPOO    | Large Jar         | 69c |
| NOXEMA SKIN CREAM       | 67c Size Special  | 59c |
| WOODBURY'S LOTION       | 1.05 Size Special | 49c |
| CREOMULSION COUGH SYRUP | Medium Size       | 57c |

### - FRESH FROZEN FOODS -

- |                    |   |     |
|--------------------|---|-----|
| STRAWBERRIES       | Birdseye 10 Oz. Pkg.                      | 23c |
| BIRDSEYE WAX BEANS | 10-Oz. Pkg.                               | 21c |
| FRUIT PIES         | Simple Simon Peach - Pineapple Big 24-Oz. | 49c |

