

Family Favorites

CHEESE CAKE

- 2 large packages cream cheese
- 2 eggs
- 3/4 cup sugar
- 2 teaspoons vanilla
- 16-20 graham crackers
- 1/2 cup melted butter
- 1/4 cup sugar
- 1 box sour cream
- 3 1/2 tablespoons sugar
- 1 teaspoon vanilla

Cream the cheese, add eggs one at a time, and beat well. Add 3/4 cup sugar, beating until smooth. Add 2 teaspoons vanilla. Make a crust of the graham crackers, melted butter and 1/4 cup sugar. Pour cheese filling into crust and bake 15 minutes at 350 degrees. When cool top with a mixture of the sour cream, 3 1/2 tablespoons sugar and 1 teaspoon vanilla.

Mrs. V. G. Young

COFFEE CAKE

- 1/2 cup sugar
- 1 1/2 cups flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg
- milk
- 1/2 cup shortening

Beat egg in measuring cup and add milk to fill to one cup. Sift together dry ingredients. Combine with egg and shortening and mix well. Pour into small baking pan.

TOPPING

- 1/4 cup sugar
- 2 tablespoons flour
- 2 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1 heaping tablespoon butter

Mix together topping ingredients and sprinkle generously over cake. Bake for 45 minutes at 375-degree oven.

Mrs. Barbara Rubin

CHERRY PUDDING

- 2 tablespoons butter
- 2 cups sugar
- 1 cup milk
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 cups sour cherries, drained

Warm cherry juice and enough warm water to make one cup. Cream butter and one cup sugar. Add milk and sifted dry ingredients. Beat until smooth and pour into a greased baking dish. Mix the cherries with one cup sugar and the juice and water. Pour over the batter. Bake 30 minutes at 375 degrees. Serve with cream, milk, or soft custard. Serves eight.

Mrs. Grace Brown

SWEET POTATOES A LA CREOLE

- 4 large Louisiana yams
- 1 small can pineapple chunks
- 1 cup whole pecan halves
- 1/2 stick butter
- 1 1/2 cups sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- 1/2 cup water

Cut potatoes in one-inch squares. Combine sugar, potatoes and water. Let this cook until potatoes are slightly tender and juice is thick. Keep stirring lightly until desired tenderness is reached, then remove from fire.

Grease baking dish with butter, add remaining butter to potatoes, also salt, vanilla, cinnamon, pineapple and pecans. Bake in 350-degree oven about 20 minutes. Serve hot or cold. Especially good with pork or broiled ham steaks.

Mrs. Odile Smith

BEANS AND BARLEY

- 1 cup navy beans
- 1/2 cup barley
- beef brisket (about 1 pound will be enough for flavor; more if you want some meat to eat)
- 1 large onion
- 1/2 cup canned tomatoes
- salt (it will take more than you think)
- pepper

Soak beans overnight. Pour off water. Combine all ingredients in a large casserole, roasting pan, or what-have-you, and cover with water. Bake in slow oven at 275 degrees about 5 hours. Uncover last hour for browning. Add water if necessary, since beans should not be baked dry.

Mrs. Gertrude Luther

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Women's Club Hears Chorus Give Program

A program of choral selections was enjoyed by members of the A&M Women's Social Club Friday afternoon in the Memorial Student Center.

The choral group was presented by Mrs. J. C. Miller, general chairman, and introduced by the president, Mrs. T. W. Leland, as follows: Mrs. James Stewart, director, Mrs. C. W. Simmons, accompanist at the piano, Mrs. C. H. Groneman and Mrs. Barton Adams, violinists; the Mesdames Marvin Butler, Richard Downward, Leslie Hawkins, Karl Koenig, R. L. Riding, Horace Bass, W. F. Krueger, Harold Allen, W. A. Varvel and Don Young.

Mrs. Groneman and Mrs. Adams entertained the club with two violin selections, after which Dr. Robert Lee Harris gave a slide-illustrated talk on Williamsburg, Va. Dr. Harris of the A&M History Department was introduced by Mrs. Horace Blank.

Rugs Displayed

Mrs. Chester O'Donnell, chairman of the Rug Group, and her members presented an unusual display of rugs made by the Mesdames Gordon Gay, D. A. Anderson, Howard Johan, Neal Graham, O'Donnell, A. R. Wopple, J. D. Lindsay, R. E. Callender, Mason Cloud, John Allphin and S. E. La Vigne.

Fashion Sewing Group displayed a formal dress made by Mrs. Jack Konecny and a jersey afternoon dress made by Mrs. John Riggs.

Art Group, under the direction of Mrs. J. F. Fudge, arranged for the club choice pictures by local artists.

Co-Hostesses Introduced

Mrs. Miller presented Mrs. Allan Madeley, chairman of the hostess committee, who introduced the afternoon's co-hostesses: the Mesdames Horace Blank, Peter Dehlinger, Howard Badgett, John Q. Hays, C. K. Hancock, W. C. Freeman Jr., Price Hobgood and R. N. Craig.

The tea table was centered by a red and white arrangement of stock, candy tuft, mums and carnations, flanked by jet candles in modern brass holders. The decorations were the work of Mrs. Hobgood and Mrs. Craig.

Mrs. Fudge and Mrs. Konecny presided at the tea table from which coffee, tea and cake were served to members and guests.

The meeting was conducted by Mrs. J. E. Roberts, president.

No celery in the house when you want to make a chicken or lobster sandwich or salad? Substitute chopped toasted almonds and you'll achieve a desirable crunchy texture.

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