

Family Favorites

By CECILY BROWNSTONE
 AP FOOD EDITOR

SHRIMP WIGGLE

This recipe is a fine one for career girls and busy mothers because it should be left in the refrigerator overnight so the sauce will thin and the flavors develop. We like it served with crisp buttered toast and a crisp tossed salad. Make the toast as usual, then butter it lavishly and put it in the oven (on aluminum foil) to get really crisp and have the butter soak in.

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| 1 pound medium-sized shrimp | 1/2 teaspoon salt |
| 1 can (1 pound and 1 ounce) young small green peas | 2 teaspoons Worcestershire sauce |
| milk | Tabasco sauce |
| 4 tablespoons butter or oleo | 1 drained canned pimiento (minced) |
| 4 tablespoons flour | |

Cook the shrimp in lightly salted simmering water to cover; drain; devein. Cut each shrimp in half lengthwise. Drain peas thoroughly; add enough milk to the pea liquid to make 2 cups. Melt butter in saucepan over low heat; stir in flour. Add milk mixture all at once; cook and stir constantly over moderately low heat until bubbly and thickened. Stir in salt, Worcestershire sauce, Tabasco sauce (to taste) and minced pimiento.

Add shrimp and drained peas. Cover and cool. Turn into container; cover tightly; refrigerate overnight so sauce will thin and flavors develop. Reheat gently in saucepan over low heat stirring often. Serves 4.

CHERRY COMPOTE

We tested the following recipe for a cherry compote with the golden-colored delicate Royal Annes; but you may wish to try it with the dark juicy Bings. The compote may be garnished with coconut but it is not necessary. Bring on a plate of lady fingers with the compote; they're available in most food markets or can be easily baked at home.

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| 2 cans (1 pound each) pitted sweet cherries | 2 large seedless oranges shredded fresh or canned |
| 1/2 of a lemon | flaked coconut (optional) |

Drain cherries thoroughly over a saucepan. Cut end from lemon, then slice into 4 rounds; cut each round in half. With sharp knife, cut rind from oranges so no white membrane remains. Slice each orange into 8 rounds. Cut away the white membrane from a piece of orange peel and then slice into 8 matchstick-sized pieces.

Heat cherry syrup. Add lemon slices and orange silvers and boil 5 minutes. Skim off foam with spoon. Add the drained cherries and heat gently for about 1 minute. Pour into serving bowl and top with orange slices and coconut. Makes 8 servings.

COCONUT COOKIES

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| 2 cups sifted flour | 1 cup granulated sugar |
| 1 teaspoon double-acting baking powder | 1 cup firmly packed dark brown sugar |
| 1 teaspoon baking soda | 2 eggs |
| 1/4 teaspoon salt | 1 cup quick-cooking rolled oats |
| 1/2 cup butter or oleo | 1 cup flaked coconut |
| 1/2 cup vegetable shortening | |

Sift together the flour, baking powder, baking soda and salt. Cream butter, shortening and sugars; beat in eggs well, one at a time. Mix in dry ingredients, oats and coconut. Roll in balls about 1 inch in diameter; flatten with fork tines in cross-cross fashion. Place on buttered cookie sheets a few inches apart and bake in moderate (350 degrees) oven 10 to 12 minutes or until lightly browned. Makes about 100 cookies. Store in tightly closed container and cookies will stay crisp.

PANNED VEGETABLES

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| 2 tablespoons butter or oleo | 2 tablespoons water |
| 2 cups coarsely shredded cabbage | 1/2 teaspoon salt |
| 2 medium-sized carrots, grated | white pepper |
| 2-3 tablespoons short thin strips green pepper | 1/4 teaspoon Worcestershire sauce |

Melt butter in skillet over low heat. Add the cabbage, carrots and pepper strips. Turn over a few times to mix and coat vegetables with the melted butter. Sprinkle with water, salt and a dash of pepper. Cover tightly and cook about 5 minutes—until vegetables are wilted but still crisp; stir a few times. Mix in Worcestershire sauce and serve at once. Makes 2 servings.

Note: The cabbage may be shredded with a knife into 1/2 to 3/4-inch strips. Although not much green pepper is used, it gives a delicious flavor.

PINEAPPLE QUICK BREAD

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| 2 cups sifted flour | 1/2 cup butter or oleo, melted and cooled |
| 3 teaspoons double-acting baking powder | 1 can (9 ounces) sweetened crushed pineapple |
| 1/2 teaspoon salt | 1/2 cup coarsely cut pecans |
| 2 eggs | |

Sift together the flour, baking powder and salt. Beat the eggs until thickened and lemon-colored; beat in sugar gradually. Fold in melted cooled butter. Add sifted dry ingredients, undrained crushed pineapple and pecans; stir just until dry ingredients are moistened.

Turn into buttered loaf pan; bake in moderate (350 degrees) oven 50 to 60 minutes or until cake tester inserted in center comes out clean. Loosen sides of bread from pan; turn out on rack. Cool thoroughly. Bread may be sliced about 1/4-inch thick a few hours after baking; or stored overnight in tightly covered container and sliced thinner.

BAKED CREAMED POTATOES

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| 4 tablespoons butter or oleo | salt |
| 4 tablespoons flour | pepper |
| 2 cups milk | 1/4 pound thinly sliced cheddar cheese |
| 3 cups diced cooked potatoes | |

Melt butter in a saucepan over low heat; blend in flour thoroughly. Add milk all at once; cook and stir constantly over moderately low heat until thickened and bubbly. Mix lightly with diced potatoes in a shallow baking dish, adding salt and pepper to taste. Arrange the thin slices of cheese over the top. Bake in 350-degree oven until cheese melts—20 to 30 minutes. Makes 6 servings.

Federal Reserve Reduces Deposits

WASHINGTON, (AP)—The Federal Reserve Board yesterday reduced by one-half of one per cent the reserves which must be maintained by its member banks against demand deposits.

The action, another credit-easing and anti-deflationary move, will release about 500 million dollars from the legally frozen funds of the system's 6,400 member banks.

This means a theoretical additional three billion dollars in lending capacity in the reserve banking system.

For banks in the central reserve cities—New York and Chicago—the reduction is from 20 per cent to 19 1/2 per cent, effective Feb. 27. This will release about 125 million dollars of reserves.

Shooting Exhibition Slated for BAFB

A firing exhibition, featuring the M-1 rifle and .45 caliber weapons, will be staged by College Stations' third platoon of the Marine Corps Reserve at Bryan Air Force Base Sunday from 9:30 a.m. to 3 p.m.

Approximately 1,800 rounds of ammunition will be fired, with the most emphasis to be placed on the M-1 rifle.

Social Whirl

Aggie Wives Bridge Club will meet at 7:30 tonight in the Memorial Student Center.

Winners last week were Jeanette Gummalt, high, Mary Lou Behne, second, J'Nene Morgan, low, and Jean Harvey, slam, in the regular group, and Evie Henson, high, and Barbara Powell, second, in the intermediate group.

Specials Thur - Fri - Sat ... Feb. 20-21-22

IMPERIAL PURE CANE SUGAR 535 LB. BAG

Birdseye Frozen PERCH 12-Oz. Pkg. 33c	Birdseye Frozen COD 12-Oz. Pkg. 39c	Birdseye Frozen CATFISH 16-Oz. Pkg. 63c
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Orange JUICE Pasco Frozen 2 6-Oz. Cans 33c

BIRDSEYE FROZEN FISH STICKS 8 Oz. Pkg. **29c**

Campbell's TOMATO SOUP	2 Tall Cans	19c
KOUNTY KIST CORN	Whole Kernel 2 12-Oz. Cans	25c
BLACKEYE PEAS	Frozen Hills-Of-Home 10-Oz.	21c
MENNEN SKIN BRACER		49c
Johnson's BABY POWDER	Giant	49c
MELLORINE	All Flavors Square Carton 1/2 Gal.	49c
STOKELY R.S.P. CHERRIES	303 Can	21c
LIBBY VIENNA SAUSAGE	2 cans	39c

fussy about meat?



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SWIFT'S PREMIUM BEEF CHUCK

ROAST lb. **49c**

Swift's Premium Beef ROUND BONE ROASTLb. 59c	Swift's Premium Beef Boneless STEW MEATLb. 65c
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BACON 2 Lb. Pkg. **98c**

Swift Premium Boneless BEEF ROASTLb. 69c	Rath's Canned Smoked HAMS 3-Lb. \$3.49 5-Lb. \$5.49
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OYSTERS Pt. 89c	TROUT lb. 39c
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KRAFT'S CHEESE FOOD VELVEETA 2 LB. LOAF 69c	STAR-KIST CHUNK TUNA FISH NO. 1/2 CAN 25c	LIBBY'S POTTED MEAT 2 NO. 1/2 CANS 29c
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SNOWDRIFT The Perfect	SHORTENING 3 Lb. Can 65c
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Fruits & Vegetables

CALIFORNIA LONG WHITE POTATOES 10 Lb. Bag 39c	Ruby Red GRAPEFRUIT 5 For 29c
	FRESH CRISP CARROTS 2 cello pkgs. 19c
	FRESH GREEN ONIONS 2 Bun. 15c

Kraft Sliced, 6-Oz. Pkg. Mozzarella Cheese 39c
Kraft Plain, 8-Oz. Jar Cheez Whiz 32c
American, Pimento or Swiss, 1/2-Lb. Pkg. Kraft Sliced Cheese .. 35c
Kraft Sliced, 6-Oz. Pkg. Big Eye Swiss Cheese 35c
Kraft Sliced, 6-Oz. Pkg. Caraway Cheese 35c

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