

# FAMILY FAVORITES

By PAT HOLLAND  
(Mr. and Mrs. H. T. Holland Jr. have three sons—all students at A&M Consolidated—Jerry, a senior; sophomore Jimmy, and Terry, who is in the seventh grade. Pat is the bookkeeper in the Student Activities Office at A&M, while her husband is a postal clerk at the North Gate post office.)

**BARBECUED HAMBURGERS**  
2½ pounds ground beef  
1 can condensed tomato soup  
\*1 cup beer  
½ cup tomato juice  
½ cup catsup  
¼ cup lemon juice  
2 tablespoons Worcestershire sauce  
1 teaspoon Tabasco sauce  
2 tablespoons chili powder  
1 large onion  
dash garlic salt  
salt and black pepper to taste

Place meat and chopped onion in a skillet with just enough bacon drippings to prevent sticking and brown slightly, stirring constantly. Add all ingredients except tomato soup. Cover skillet and allow to cook very slowly for about 45 minutes. Then add the tomato soup and allow to simmer until you are sure the mixture will work well on buns.

Heat large size hamburger buns, preferably poppy seed buns, in oven. Cut them in half and spread with mustard. Place a generous helping of the barbecued beef on one half. Proceed as you would for making a regular hamburger. \*The beer should be poured into a cup and allowed to stand for at least 30 minutes at room temperature before being used in the meat. It may be omitted in this recipe; however, it does add a rich mellow flavor.

**GREEK CHICKEN AND RICE**

This recipe was given to me by a man who moved here with his family from Greece while he was still a young boy. This was one of his mother's favorite recipes and has become one of our favorites, too.

1 large fryer  
1 8-ounce package rice  
1 large can tomatoes  
celery  
large onion  
1 small clove garlic  
salt and black pepper

Cut up chicken as for frying. Rub inside of large heavy skillet or stew pan with garlic clove. Then put about 2 heaping tablespoons of butter in the pan and heat. When butter has melted, place pieces of chicken which have been salted and peppered in the skillet and brown slightly. Put in chopped onion and celery and stew pan with garlic clove. Then put about 2 heaping tablespoons of butter in the pan and heat. When butter has melted, place pieces of chicken which have been salted and peppered in the skillet and brown slightly. Put in chopped onion and celery and simmer for about 5 minutes.

Then pour in rice and tomatoes. Cover pan and cook very slowly until rice is tender and mixture is of a thick, slightly dry consistency. Do not stir the mixture while it cooks unless absolutely necessary as stirring causes the rice to become gummy.

This dish is delicious served with a tossed green salad and hot French bread spread with garlic butter.

**CHEESE CAKE**

2 dozen graham crackers, crushed  
½ cup butter or margarine  
1 can sweetened condensed milk  
¼ cup lemon juice  
2 small packages cream cheese  
2 egg yolks

Melt butter and mix with crushed graham crackers to form crust. Line loaf pan with this crust, saving a portion of the mixture for the top. Place loaf pan in refrigerator so crust can set while you are preparing the filling. Soften the cream cheese by placing it in a dish over steaming hot water. Beat egg yolks until they are fluffy. Add the milk and mix well. Add lemon juice and stir until mixture thickens.

Mash and stir cheese until it becomes creamy and add to the milk mixture. Remove loaf pan from refrigerator and pour mixture into it. Sprinkle the remaining crust over the top of the mixture and return to refrigerator.

The cake can be removed from the pan after it has chilled and will slice beautifully. Crushed pineapple or bananas may be added to the filling for variations.

**APPLE PIE**

Line large pie pan with unbaked pie shell made by your favorite pastry recipe. Fill the shell with peeled chopped fresh apples. Sprinkle lightly with granulated sugar and nutmeg. If the apples do not seem juicy, sprinkle with water.

In a mixing bowl place 1¼ cups brown sugar, ¼ cup flour, 1 cup chopped pecans, ½ cup melted butter or oleo, and ¼ cup Karo syrup. Mix well. Cover apples with this mixture. Bake in 325-degree oven for approximately 1 hour.

This pie is very good topped with whipped cream or ice cream.

**CHICKEN AND SPAGHETTI**

1 2½-3 pound chicken  
1 package spaghetti  
1 can condensed tomato soup  
1 can mushrooms  
1 small can ripe olives  
¼ pound cheese  
1 cup tomato juice  
1 large onion  
2 or 3 teaspoons chili powder  
celery  
dash of garlic salt  
salt and black pepper to taste

Boil chicken until tender enough to be removed from bones. Chop meat of chicken into small pieces. Chop onion, olives and celery and mix with chicken. Boil spaghetti in broth in which chicken was cooked. Allow spaghetti to cook as quickly as possible and avoid stirring unless absolutely necessary.

When spaghetti is tender, add all other ingredients except cheese and mix well. Grate cheese and sprinkle generously over top. Place in oven at very low temperature and cook slowly for 2½ to 3 hours. Be sure the oven temperature is very low, so the cheese will not brown too quickly.

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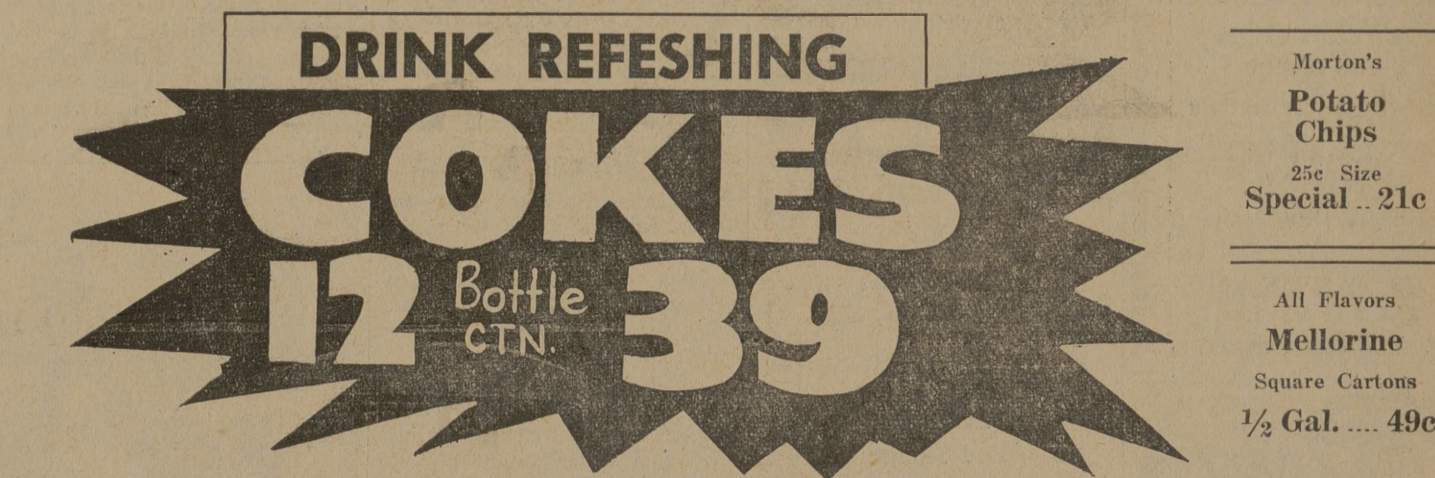
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Alma, No. 300 Can  
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