

Family Favorites

By MERLE KNIGHT
(Carthage is "home" to Merle and Sid Knight, who now reside in College View with their 15-month-old daughter, Susan. Merle works in the A&M Press while Sid is a senior majoring in wildlife management at A&M.)

STRAWBERRY-ICE CREAM PIE
1 package strawberry Jello
1 1/4 cups water
1 package frozen strawberries
1 pint vanilla ice cream
Dissolve Jello with hot water. Add ice cream and allow to melt. Add strawberries and mix well. Chill until thickened a little and turn into cooked and cooled pie shell. Garnish with whipped cream when ready to serve.

BING CHERRY SALAD
1 No. 2 can Bing cherries
2 bottles Coca-Cola
1 cup crushed pineapple
1 cup copped nuts
2 packages cherry gelatin
2 cups fruit juice
Drain juice from cherries and pineapple. Two cups of juice are needed. Add a little water if necessary to make this amount. Bring juice to boiling and pour over gelatin, stirring until completely dissolved.

When cool, add Coca-Colas, stir and chill until partly congealed. Add drained cherries, pineapple and nuts, and pour into mold. When firm, unmold on salad greens and serve with mayonnaise.

SPAGHETTI
2 pounds hamburger meat
1 box spaghetti (7-ounce size)
1 can tomatoes
1 onion
2 or 3 garlic buttons
salt to taste
2 tablespoons chili powder (more if desired)
1/2 pound cheese

Cook spaghetti until well done. In a separate pan, brown onion and garlic which have been well chopped and mixed with small amount of bacon drippings. To this add hamburger meat and cook until brown. Then add salt, chili powder and tomatoes and

cook until tomatoes are well blended into the mixture.

Cook until thick; add spaghetti; mix well. Place in a casserole and put in oven to heat. When hot, remove from oven and sprinkle with grated cheese. Cover dish until cheese melts. Serve while hot.

BAKED BEANS

2 strips bacon
1/2 cup finely chopped celery
1/4 cup chopped onion
1/4 cup finely chopped green pepper
2 No. 2 cans pork and beans
1/4 cup catsup
2 tablespoons brown sugar
2 tablespoons molasses
5 drops Tabasco sauce

Chop bacon into tiny pieces and add with all other ingredients to the pork and beans. Mix well. Bake at 350 degrees for 35-40 minutes.

SAUCY PORK CHOPS

4 pork chops
1 18-ounce can applesauce
1/2 cup brown sugar
1/2 teaspoon ground cloves or other spice desired

Sear pork chops quickly until light brown. Place them in baking dish. Mix applesauce, sugar and cloves and pour over chops. Bake at 300 degrees for 40 minutes. Turn oven up high for last 10 minutes, if you desire a brown dish.

Youth Meeting Set For Friday

Annual spring youth meeting at the A&M Church of Christ will be held at 8 p. m. Friday.

Theme of this year's event will be "Go Ye into All the World." Among the students who will speak are Esien A. Esien of Nigeria, Africa, from Southwestern Christian College; Ludwig Klinkle of Frankfort, Germany, from Abilene Christian College, and Jimmie Shiu of Korea, from Southwestern Medical School in Dallas.

Several visiting choruses will also appear on the program.

Social Whirl

Industrial Engineering Wives Club will meet at 7:30 p. m. Monday in the lounge of the YMCA to have a picture taken for the Aggieband. All members are urged to attend.

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A Campus-to-Career Case History



Stan Smith (left) discusses characteristics and color coding of polyethylene insulated cable with A. A. Little, Nebraska Area Transmission Engineer.

"Growth makes opportunities in the telephone company"

In October, 1957, only four years after graduation, Stanley W. Smith was appointed District Plant Engineer in Northwestern Bell Telephone Company. Here Stan tells what his responsibilities are and how his promotion came about.

"I'm responsible for outside plant engineering in a district which includes about one-third of all Bell telephones in Nebraska outside of Omaha," Stan says. "That's about 35,000 phones, and the number is growing every day."

"The most important part of my job is to plan for growth and have facilities ready when needed. This means planning for pole lines, aerial and underground cable, and conduit lines to the central office. I also make cost estimates for all

planned construction so that money can be budgeted for it.

"This is the kind of job I really like—one which combines engineering and management. And it was the continuing growth of the business," Stan points out, "that opened up this new assignment for me. My predecessor was appointed to a newly created position and I was selected to replace him."

"What the future holds for me depends on a lot of things. But I can see from my present job that growth will keep opening opportunities for myself and other engineers like me. I'm more convinced than ever that the telephone company is the place to get ahead in an interesting and challenging career."

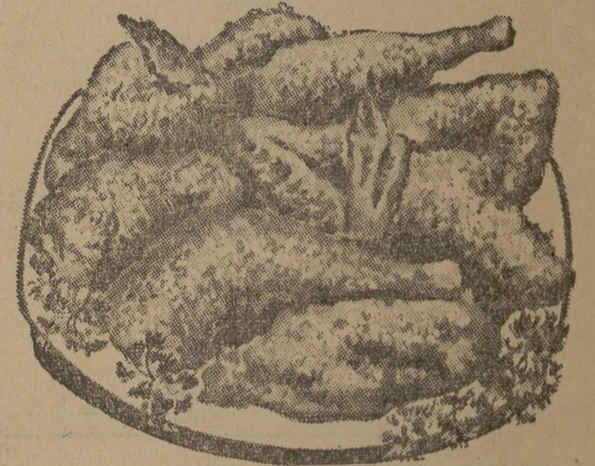
Stan Smith graduated from the University of Nebraska in 1953 with a B.S. in E.E. degree. He is one of many young men who are finding rewarding careers in the Bell Telephone Companies. Find out about opportunities for you. Talk with the Bell interviewer when he visits your campus, and read the Bell Telephone booklet on file in your Placement Office.



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