

FAMILY FAVORITES

By CECILY BROWNSTONE
 (P) Food Editor

COCONUT CUSTARD PIE

- 4 large eggs
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 can evaporated milk (1-3/4 cups)
- 1 cup water
- 1 teaspoon vanilla
- 1 can (3 1/2 ounces) flaked coconut pastry shell
- 1/2 cup heavy cream salt
- confectioners' sugar
- vanilla

Beat eggs enough to combine yolks and whites in medium-sized bowl. Add 1/2 cup sugar, 1/4 teaspoon salt, evaporated milk, water and 1 teaspoon vanilla; beat enough to combine. Measure 1 cup (lightly packed) coconut; sprinkle it over the unbaked pastry shell. Pour in custard mixture. Place on lowest rack of hot (425-degrees) oven. Bake for 30 minutes or until knife inserted 1 inch from sides of filling comes out clean. Large center area of pie will look quivery.

Place on wire rack to cool and finish setting—1 to 1 1/2 hours. Whip cream with a dash of salt, sweeten slightly with confectioners' sugar and flavor with 1/4 to 1/2 teaspoon of vanilla. Use as garnish for pie wedges with remaining 1/2 cup flaked coconut. Serve at once.

BACON-TOPPED MACARONI AND CHEESE

- 1/2 tablespoons butter or margarine
- 1/2 tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups milk
- 1 1/2 cups grated cheddar cheese (packed down)
- 1 cup (4 ounces) elbow macaroni
- 8 slices bacon (cooked until about three-quarters done but not crisp)

Melt butter in saucepan over low

heat; stir in flour, salt and pepper until smooth. Add milk; cool and stir over moderately low heat until thickened and bubbly. Remove from heat; stir in cheese until melted; cover; reserve. Cook macaroni according to package directions; drain.

Reheat sauce if necessary, over very low heat. Mix with cooked drained hot macaroni. Turn into buttered baking dish. Arrange partly cooked bacon slices over macaroni. Bake in hot (400 degrees) oven until bacon is crisp and browned—20 to 30 minutes. Serve at once. Makes 4 servings.

CANADIAN CABBAGE

- 1 medium-sized head green cabbage
- 2 cups boiling water
- milk
- 3 tablespoons butter or margarine
- 3 tablespoons flour
- 1 to 1 1/4 teaspoons salt
- 1/2 teaspoon pepper
- 1 teaspoon Worcestershire sauce

Shred cabbage with a sharp knife so strands are no more than 1/4 inch wide. Turn into a large kettle with the boiling water. Bring to a boil and cook rapidly, covered, for 7 minutes or until cabbage is tender-crisp; lift cover several times. Drain, reserving 1 cup cabbage liquid; add enough milk to make 1 1/2 cups.

Melt butter in a medium-sized saucepan over low heat; stir in flour; add milk mixture. Cook and stir constantly over moderately low heat until thickened and bubbly; stir in salt, pepper, Worcestershire sauce, then drained cooked cabbage. Reheat. Makes 6 servings.

SALMON PATTIES

- 1 can salmon
- 1 small onion (finely grated)
- 2 tablespoons minced parsley
- 1/2 cup fine dry bread crumbs
- pepper
- 1 egg
- 2 or 3 tablespoons butter

Turn salmon, including liquid in can, into mixing bowl. Remove any large bones if desired; flake with a fork. Mix in grated onion, parsley, 1/4 cup of the bread crumbs and pepper to taste. Beat egg until thick and lemon-colored; fold into salmon mixture.

Shape into 6 small patties; roll in remaining bread crumbs. Melt 2 tablespoons of the butter in skillet over low heat; add patties and fry slowly, turning to brown both sides. Add extra tablespoon of butter if needed for frying.

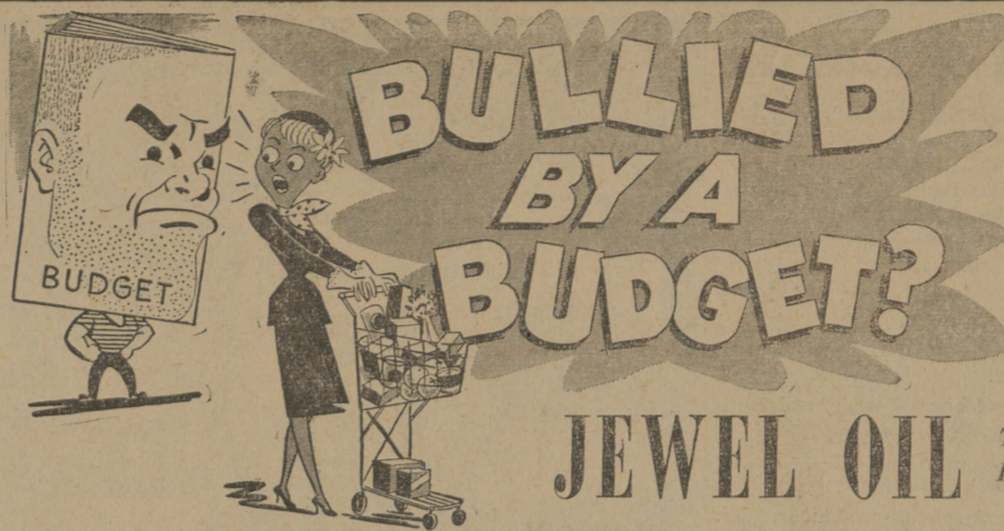
MOLDED AVOCADO SALAD

- 1 cup cold water
- 1 envelope unflavored gelatin
- 1 1/2 cups sieved avocado
- 3 tablespoons lemon juice
- 1/2 cup mayonnaise
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon finely grated onion
- salad greens
- 3 or 4 oranges

Put water in saucepan and sprinkle gelatin over it. Stir over low heat until gelatin softens and dissolves. Mix avocado with lemon juice, mayonnaise, salt, pepper and onion; stir in dissolved gelatin thoroughly. Pour mixture into mold; cover tightly with plastic wrapping; refrigerate until set. Unmold; garnish with salad greens and orange slices or sections.

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Fruits & Vegetables

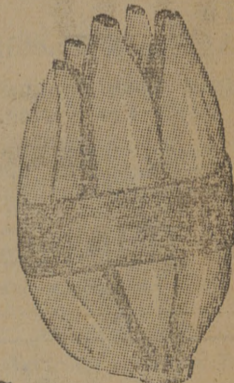
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Social Whirl

Electrical Engineering Wives Club will hold a business meeting at 8 p.m. Monday in the Brooks room of the YMCA. Hostesses will be Amy Harmon and Shirley Cox. Members are reminded that in order to receive Ph.T. degrees they must attend three meetings and pay their spring semester dues.

All members of the Aggie Wives Council are reminded that they should report the type of act their clubs will perform at Aggie Wives Review Night, and the names and telephone numbers of the persons responsible for their clubs' acts, to Bettye Jones, VI 6-5045, or Ruth Erwin, TA 2-4360, immediately.

Each representative is also responsible for a poster to advertise Aggie Wives Review Night. These posters are to be turned in to Mrs. Oldham at the Memorial Student Center by April 3. Further information about the posters may be obtained from Barbara Baylis, VI 6-5963.

Agricultural Economics and Rural Sociology Wives Club has planned a picnic for 1:30 p. m. Sunday at Hensel park. Members are reminded to bring the food they were assigned.

Regular meeting of the Aggie Wives Bridge Club will be held at 7:30 tonight in the Memorial Student Center.

Hostesses will be Frances Reno and Karen Mounce for the regular group; Mildred New and Mary Lou Thompson, for the intermediates; and Narcis Arledge and Katherine Burnett, for the beginners.

Winners last week were Billie Carruth, first; Rosie Whitmire, second, and Marilyn Ibbittson, traveling deuce, in the regular group; and Jean Carson, first, and Faye Brack, second, in the intermediate group.



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