

SOCIAL WHIRL

Buying" by Mrs. John Hays. Hostesses for the evening will be Gerry Turner and Peggy Miller. Aggie Wives Bridge Club will meet tonight at 7:30 for their regular meeting in the MSC.

Family Favorites

By THE ASSOCIATED PRESS
BUTTERSCOTCH BROWNIES

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| 1½ cups sifted flour | 1 tablespoon butter or oleo |
| 1½ teaspoons baking powder | 1 teaspoon vanilla |
| dash salt | 1½ cups coarsely chopped walnuts |
| 4 eggs | |
| 2 cups firmly packed brown sugar | |

Sift together the flour, baking powder and salt. Beat eggs in the top of a double boiler just until yolks and whites are blended; stir in brown sugar; add butter. Stir constantly over rapidly boiling water just until mixture is hot—about 5 minutes; remove from heat. Add sifted dry ingredients; mix until blended. Mix in vanilla and walnuts. Turn into well greased, lightly floured baking pan. Bake in moderate (350 degrees) oven until cake springs back when touched lightly in center—25 to 30 minutes. Place pan on rack to cool. Cut into small squares and store in tightly covered container.

CORN PUDDING

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| 2 tablespoons butter | pepper to taste |
| 2 tablespoons flour | ¼ cup minced green pepper |
| 1 cup milk | 2 eggs (slightly beaten) |
| 1 can (1 pound, 4 ounces) cream-style whole-kernel corn | ½ cup fine cracker crumbs mixed with a little melted butter |
| ½ teaspoon salt | |
- Melt butter over low heat; stir in flour. Add milk; cook and stir constantly until thickened. Stir in corn, salt, pepper and green pepper. Remove from heat. Blend a little of the mixture into eggs; stir back into pan. Turn into buttered 1-quart baking dish. Sprinkle with buttered crumbs. Set dish in pan of very hot water. Bake in 350-degree oven until knife inserted near center comes out clean. Makes 6 servings.

BUTTER COOKIES

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| 2¼ cups sifted flour | 1 egg |
| 1½ teaspoons baking powder | 2 tablespoons milk |
| ½ teaspoon salt | ½ teaspoon vanilla |
| nutmeg | ½ teaspoon almond flavoring extra sugar |
| ½ cup butter | |
| 1 cup sugar | |
- Sift together the flour, baking powder, salt and a pinch of nutmeg. Cream butter and 1 cup sugar; beat in egg thoroughly; beat in milk, vanilla and almond flavoring. Stir in sifted dry ingredients gradually; chill. Roll out to ¼-inch thickness. Cut out in desired shapes; sprinkle with extra sugar. Bake on buttered cookie sheets in 375-degree oven until edges are lightly browned—about 6 minutes. Makes about 8 dozen thick cookies if 2-inch cutter is used.

CREAMED PEAS WITH SALMON

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| 1 package frozen green peas | ¼ cup finely diced green pepper |
| ½ cup boiling water | 2 tablespoons finely diced milk celery |
| 1 can red salmon | ½ to ¾ teaspoon salt |
| 3 tablespoons butter or margarine | pepper |
| 3½ tablespoons flour | ¼ teaspoon instant minced onion |
- Put peas and boiling water into saucepan; rapidly bring to a boil, breaking up peas if necessary with fork. Cover and boil gently just until tender—about 5 minutes; drain. Drain liquid from salmon into a measure; add enough milk to make 2 cups. Melt butter in saucepan over low heat; stir in flour. Add salmon liquid and milk mixture, green pepper, celery, salt, pepper to taste and onion. Cook and stir constantly until thickened and bubbly. Add salmon, breaking into chunks, and drained peas. Reheat, stirring gently so as not to break up salmon into flakes. Makes 4 servings.

Junior Garden Club Hears Tips On Flower Show Exhibits

Mrs. Ty Timm gave "Do's and Don'ts of Flower Show Exhibiting" at the May meeting of The Little Sprouts Junior Garden Club. She demonstrated and discussed a number of design forms. Among points she emphasized were proper conditioning of flowers and foliage, concealing the needlepoint holder, developing the center of interest and finishing the design at the back. Arrangements by members of The Little Sprouts are being exhibited in today's A&M Garden Club flower show, in a section reserved for them and for the children of senior club members. Mrs. Edward Madeley, junior chairman, announced that The Little Sprouts were judged the outstanding junior garden club in the state at the 30th annual convention of Texas Garden Clubs, Inc. The club was also given a special achievement award for presenting a complete flower arrangement demonstration for the A&M Garden Club in March.



It takes two to fill the bill
TWO BY TWO CLASS
 For Aggies and Aggie Wives
 9:45 Sunday Morning
 First Baptist Church
 College Station

Newcomers Club will hold a picnic at 6:15 this evening in Hensel Park, rain or shine. Officers for the fall semester will be elected when the Junior Chapter of the AVMA Auxiliary meets at 8 tonight in the social room of the Memorial Student Center. The freshman class will be in charge of refreshments.

Graduation party for Mechanical Engineering Wives will be held next Thursday at Franklin's. Reservations must be made by Friday with Barbara Baylis, VI 6-5963; Tommie Breazeale, VI 6-5127; Jessilyn Holderman, VI 6-4474, or Betty Rice, VI 6-6891. Tickets are \$3 per couple. Animal Husbandry Wives will meet at 7:30 tonight in the south solarium of the YMCA. The program will be "Points on Home

Attend the Annual Saddle and Siroin
HAM AUCTION
 Animal Industries Building
 MAY 10 8:00 P. M.
 Help Support the Saddle and Siroin Club

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 We Buy All Current Titles
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 North Gate Open Every Day 8-6

SWIFT PREMIUM

FANCY FAT, FEET OFF

FRYERS
35
 CUT-UP Swift Premium—Just Perfect for Barbecueing
 SPLIT FRYERS

39¢ lb
 39¢ lb

Whole Lb.

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|-----------------|---|
| Orr's Gold Seal | VEAL RIB STEW MEAT lb. 43c |
| Orr's Gold Seal | VEAL T-BONE STEAK lb 89c |
| Orr's Gold Seal | VEAL SIRLOIN STEAK lb. 79c |
| | BACON Swift Premium lb. 69c |
| | CHEESE Wisconsin Daisy lb. 59c |

Danish Maid
 Cloverleaf or Parkerhouse
ROLLS
 25 oz. Pkg. **35c**



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| TOILET TISSUE Northern 3 Rolls 25c |
| DILL PICKLES Rainbo Hamburger . . Qt. 31c |
| DEL MONTE PEAS 2 - 303 Cans 35c |
| Kounty-Kist GOLDEN CORN Whole Kernel . . . 12-Oz. 10c |
| Betty Crocker CAKE MIXES White-Yellow-Devil . . Pkg. 29c |
| PINTO BEANS Dry 2 lb. pkg. 19c |

Look
 Gold Medal Kitchen-Tested
Flour
 Makes a "flower" of a cake or cookie
 5 lb. bag **39c**

SPECIALS
 GOOD FOR
 THUR. - FRI.
 SATURDAY
 MAY 8-9-10

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| Pillsbury or Ballard
BISCUITS 3 Cans 25c |
| Sungold
MARGARINE 5 Lbs. 99c |
| COCA-COLA or PEPSI-COLA 12 Bottles (Plus Deposit) 49c |

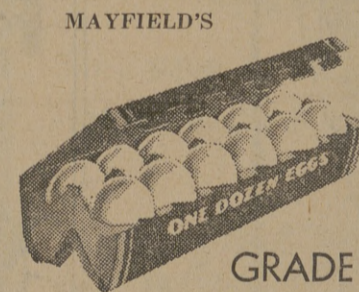
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| Sarah Lee COFFEE CAKE Frozen 14½ Oz. 79c |
| Ken-L-Ration DOG FOOD 2 Tall Cans 29c |
| Phillips MILK-OF-MAGNESIA 12 Oz. 49c |
| BAN DEODORANT \$1.00 Size 89c |
| Economy Size COLGATE DENTAL CREAM 49c |
| Woodbury's AFTER SHAVE LOTION Save ½ 49c |
| TOMATO SOUP Campbell's Tall 11c |
| Van Camps PORK & BEANS 2 - 300 Cans 25c |
| Kobey SHOESTRING POTATOES 2 - 300 Cans 19c |
| Renown CUT GREEN BEANS 2 - 303 Cans 25c |

SUNKIST FROZEN **LEMONADE** Regular Or Pink—6 Oz. Can 10c

We Reserve Right to Limit Quantities



Look
CHEER
 Washing Powder
 GIANT Size **59c**



MAYFIELD'S
EGGS
 DOZEN **48c**
 GRADE "A" LARGE

BANQUET FROZEN PIES Chicken - Beef - or - Turkey 8-Oz. 5 For \$1.00

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| BANANAS
Central American Pound 10c | |
| YELLOW SQUASH Fresh Tender 2 lbs. 19c | |
| BLACKEYE PEAS Fresh Green 2 lbs. 19c | |
| YELLOW ONIONS Pound 5c | |

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THURSDAY
Gilford's Restaurant

Our Motto
 Finest In Quality: Best In Service

OPENING SPECIAL:
 1 Lb. Sirloin Steak
 • French Fries or Baked Potatoes
 • Mixed Green Salad
 • Hot Rolls and Butter **\$1.50**

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Daily: 9 A. M. - 11 A. M. : 2 P. M. - 5 P. M.

SELF-SERVICE COFFEE BAR
 With Hot Donuts

North Gate 6 A. M. To 8 P. M.