

Chapel Nearing Completion
Aggies returning to the campus this fall will Church and Nagle Sts., will probably be the North Gate nearly completed. The $\$ 280$,- monies are scheduled for October.

## Churches Plan Programs

CHRISTIAN SCIENCE SOCIETY
"The practical importane o of
the healing works of Christ Jesus
to makkind today") will he emphathe healng today" will be
to mankint tized at services Sunday,
sit
Scriptural reading in the lesson.-
sermon entitled "Christ Jesus" will include the account in John (9:1-7)
of Jesus' healing of the hlind man A\&M PRESBYTERIAN CHURCH Intermediate Leanen's chill. The Rev. James B. Argue will


LABOR DAY PMRADE OF FODD



## -GROCERIES-

Instant Coffee
No. $21 / 2 \mathrm{Ca}$
Peaches
${ }_{\text {Treet }}^{\text {12-0z. }}$
14-Oz. Bottles-Libbys
Catsup
Whole Spiced Peaches .... Can $2 \%$
303 Cans-Diamond Brand
Cut Green Beans _......... 2 Cans 25 c
-lb. Cans-Maryland Clu
COFFEE
Can 81c
Orange Luice

Grapefruit Juice
4-Oz. Cans-Regoes
Black Pepper
3 Pound Cans
CRISCO

| Green Peas Brand |
| :--- |
| Cans 27 |

## Whole Green Beans ...... 2 Cans 43 c

Cream Style Corn ........... 2 Cans 35 c

## -FROZEN FOODS-

Sliced Strawberries Pkg Sliced Peaches... $\quad \underset{2 \mathrm{~kg}}{\mathrm{Pr}}$ Beef, Chicken, or Turkey
Pot Pies............................. 27 . Broccoli Cuts Green Peas Peas \&
Squash
Spinach 17.

## -MARKET-



SPECIALS FOR THUR. AFTERNOON, FRI. \& SAT. - AUG. 28-29-30

## CHARLIE'S <br> FOOD MARKET

The Battalion $\because$ - College Station (Brazos Countr). Te.ra. Thursday, August 28, 1958

## - FAMILY FAVORITES -

| SPICED PEANUT BUTTER COOKIES <br> $11 / 2$ cups sifted flour <br> 1 teaspoon baking powder <br> $1 / 2$ cup margarine <br> $1 / 2$ cup crunchy peanut butter <br> $1 / 4$ teaspoon ground nutmeg <br> $1 / 2$ teaspoon ground ginger <br> $1 / 2$ cup granulated sugar <br> $1 / 2$ cup firmly packed brown sugar <br> 1 egg <br> Sift together the flour and baking powder. Cream the butter, peanut butter, nutmeg, ginger and sugars. Beat in egg thoroughly; gradually stir in the sifted dry ingredients. If desired, chill several hours, until stiff enough to handle easily; shape dough into balls the size of a small walnut. <br> Place on ungreased baking sheets. Flatten as thin as possible with tines of a fork dipped in water. Bake in 350 -degree oven for about 12 minutes. Cool on wire racks. Store in tightly closed container. Makes about 50 cookies. | MACARONI DILL SALAD <br> 3 quarts water <br> 4 teaspoons salt <br> 2 cups elbow macaroni <br> 1 tablespoon flour <br> 1 tablespoon sugar <br> 1 egg <br> $1 / 4$ cup water <br> 01 tablespoon butter or oleo <br> $1 / 4$ cup vinegar <br> 2 teaspoons prepared horseradish <br> Local Women Get Nursing Diplomas <br> Mrs. Gladys Dvoracek, 505 Dogwood, and Mrs. Bert Marie Glazener, 403 Jersey, were graduated recently from the School of Nursing, Scott and White Memorial Hospital in Temple. <br> As members of the 55th class graduated from the school, the College Station women were among the first 1,000 nurses to receive their diplomas from Scott and White. | $1 / 4$ cup finely chopped dill <br> Extra salt <br> Salad greens <br> Paprika <br> Bring water and 3 teaspoons of the salt to a boil in a large kettle. Add macaroni gradually so water continues to boil. Cook, uncovered - stirring occasionally - until tender or according to package directions. <br> Drain in colander; rinse with cold water; drain again and chill in a covered container. Stir together thoroughly the flour, sugar and remaining 1 teaspoon salt in top of a small double boiler. <br> Beat egg enough to combine yolk and white; add water; beat enough to blend. Add to flour mixture; stir until smooth. Cook over hot (not boiling) water, stirring constantly until thickened. <br> Stir in butter until melted; slowly stir in the vinegar. Stir in horseradish and dill. Toss with macaroni; add extra salt if desired; chill until serving time. At | serving, garnish with salad greens and sprinkle with paprika. <br> SAVORY CUCUMBERS 1 cucumber <br> $11 / 2$ tablespoons olive oil <br> 2 tablespoons vinegar <br> 2 teaspoons sugar <br> $1 / 2$ teaspoon salt <br> $11 / 2$ teaspoon minced chives Parsley or salad greens for garnish <br> Pare cucumber; draw the sharp tines of a fork lengthwise down cucumber for fluted effect; slice thin. With a fork beat oil, vinegar, sugar and salt together. Add cucumber and mix well. <br> Cover and refrigerate for a few hours; turn cucumbers in marinade a few times. |
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|  | H-1010 |  | 10 |


| A\&M CHRISTIAN CHURCH <br>  | CHRISTIAN SCIENCE SOCIETY | FAITH CHURCH UNITED CHURCH OF CHRIS? |
| :---: | :---: | :---: |
| 11:00 A.M.-Morning service |  |  |
|  | OUR SAVIOUR'S <br> LUTHERAN CHURCH <br> 9:30 A.M. Charch School 8:15 $\&$ 10:45 A.M. | ST. MARY'S CATHOLIC CHAPEL |
|  |  | A\&M CHURCH OF CHRIST 9:45 A.M.-Bible Classes 10:45 A.M.-Morning Worshlp |
| 10:45 A.M.-Morning Worship CHURCH OF THE | UNITARIAN FELLOWSHIP <br> 10:00 A.M.-Adult Forum and Chureb | Evening Seryice |
|  | School, YMCA. First, third and firth Sun- days, in YMCA Cabinet room |  |
| CHURCH OF JESUS CHRIST | COLLEGE HEIGHTS | sermon ${ }^{\text {a }}$ |
| OF LAATER DAY SAINTS | ASEMBLY OF | A\&M PRESBYTERIA |
|  | 11:00 A.M:- - Morang worrht | CHURCH |
| (enter |  | 9:00 A.M.-Worshly |


|  | Faraway Places... |  | , |
| :---: | :---: | :---: | :---: |
|  |  |  | Campus and Circle Theatres College Station |
|  |  |  | College Station's Own Banking Service |
|  |  |  | College Station State Bank NORTH GATE |
|  |  |  | Central Texas Hardware Co. bryan - HARDWARE CHINAWARE - CRYSTAL GIFTS |
|  |  |  | $\overline{\text { Bryan Communities Sinco }}$ |
|  |  |  | First State Bank \& Trust Co. Member Federal Deposit Insurance Corporation |
| The | Bryan Building | City National |  |
| Exchange | \& Loa |  |  |
| Store | Association | $\begin{aligned} & \text { Member } \\ & \text { INSURERAL DEPOSIT } \\ & \text { RORPORATION } \end{aligned}$ |  |

