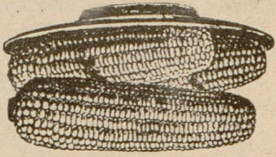


Another campus celebrity, who enjoys cooking as well as eating, is Memorial Student Center Director James R. Reynolds. His recipe evolved over several years after devising an edible concoction for himself and the rest of a field party that was trapping and hunting animals for a museum.



**"Lost Bread"**  
 • 2 eggs  
 • 1 cup milk  
 • 1 cup sugar  
 • 1 tablespoon cornstarch  
 • Sliced bread (stale French or regular white)  
 Beat eggs well, add sugar gradually and continue to beat. Add the cornstarch and when well mixed, add milk. Let bread soak in this mixture, then fry light brown and crisp.

**Sweet Potatoes Caramelized**  
 • 2 tablespoons fat  
 • Sugar  
 Boil potatoes until done, but not soft. Cut lengthwise in halves or quarters. Fry in hot fat, and while cooking (and turning), sprinkle generously with sugar.

**Apple Pie**  
 • 1 dozen tart apples (pared and cubed)  
 • 1 cup sugar  
 Cook sugar and apples together in a heavy pan over very low heat without water. When apples are tender, let cool, then pour in uncooked pie crust shell. Top with: • 3 tablespoons butter  
 • 1/2 cup brown sugar  
 • 1 teaspoon lemon juice  
 Bake in moderate oven (325-350 degrees) about 15 minutes.

Mrs. Vandiver narrowed their list of favorite recipes to three. These recipes belonged to her mother, Mrs. Harold George Aubry, of New Iberia, Louisiana, where Mrs. Vandiver grew up.

Reynolds' preferred name on campus, their recipes will go first.

**Reynolds says that once a week a stew was made from all the meats that had been caught. Ingredients ranged from field rat to woodpecker to plain old mouse. It was this last little critter that gave the stew**

**Drain beans and whole tomatoes, and dump into a 1 1/2 gallon heavy pot. Dump in the ground beef and beans, tomatoes, juice and seasonings. Stir, but don't use your best serving spoon, since**

**After a full day of Ann's preparation of tray upon tray of "Frozen Lemon Ribbed Layered Meringue Pie," Wiatt saw his chance. "While I was placing them in her car for delivery for an**



**press into cookie dough. Bake at 375 degrees for 8 minutes. Cool slightly on cookie sheets. Remove from cookie sheets and cool completely on wire racks. Makes 8 and a half dozen.**

*When someone says the word "celebrity," ears usually prick up and people ask, "What?" As curious humans, we often ask silly questions of T.V. and movie "stars" such as, "I wonder what his favorite color is?" "How many times has she been married?" "What do they like to eat?" Although Texas A&M celebrities don't include our favorites from shows like "Moonlighting," "The Cosby Show" or "Who's the Boss?", several campus celebrities want all to know that yes, they do eat. And thanks to their cooperation, everyone will now have access to their favorite recipes.*

by Melissa Hohit

# Celebrity Cuisine

