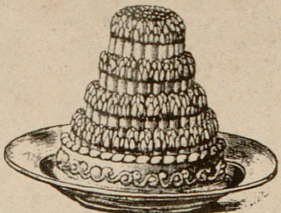


Mrs. Vandiver narrowed
first
campus, their recipes will go
from the last name on

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 its name of Mouse Stew.

Don't worry, though, the only things Reynolds duplicated in this recipe were the spices.

Reynolds adds, while laughing, that his recipe will feed 15 people or nine students. You also should note the antidote and disclaimer at the bottom.



Hunter's Chili

(Alias: Jayhawk Chili, Killer Chili)

- 2 pounds ground beef
- 2 large onions
- 2 large bell peppers (1 green and 1 red if available)
- 5 cans of beans (2 red kidney, 2 dark red kidney, 1 brown)
- 3 cans (2 pounds each) whole tomatoes, drained
- 2 cans (8 ounces each) tomato sauce
- 1 can (10 ounces) Rotel tomatoes
- 1 can Snappy Tom tomato juice
- 2 packages Williams chili seasoning
- 2 tablespoons garlic salt
- 1 teaspoon red pepper (add a second if cold weather!)
- Anything else lying on the cabinet which looks edible, but non-explosive
- 1 pound coon or sharp Cheddar cheese, grated
- 1 large bag of Fritos

Slowly brown ground beef in large skillet. Coarsely chop onion and bell peppers, adding to ground beef as it begins to turn gray. Onion and pepper should cook about 5 minutes. Drain.



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 the mixture has a tendency to tarnish anything with which it comes in contact. Simmer for 3 hours, minimum. The longer the better. (The mixture expands by approximately 20 percent when heated.)

It's OK for the cook to eat a little of the cheese and a few Fritos just before serving.

SERVING: Place a small handful of Fritos in the bottom of each bowl. Scoop on chili. Sprinkle liberally with grated cheese and toss on a few more Fritos. (The cheese and Fritos hold in the heat.) Pray. Eat. A large (2 cup minimum) high walled regulation chili bowl is best for serving—keeps the stuff warm even for slow eaters.

ANTIDOTE: Carbonated beverages in substantial quantities should be made available. Pineapple sherbet and shortbread cookies can help if served approximately 1/2 hour after ingestion. Victim should refrain from any strenuous activities, except hunting or fishing, for 24 hours.

DISCLAIMER: No warranties expressed or implied. Eat at your own risk. Preparation may be hazardous to your kitchen. The Surgeon General has determined that preparing and/or consuming Hunter's Chili may destroy brain cells.



To follow such a hearty entree, the director of security and University police offers a fitting dessert.

This recipe, Robert E. Wiatt says, was aquired from his gourmet cook wife, Ann, who is known throughout the community for her delicacies which she prepares for community and social functions.

But unfortunately, Wiatt says, he never gets to try any of these treats.

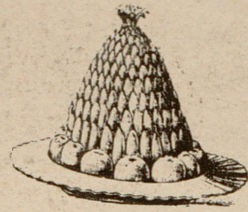
"I am confined to consuming bologna and cheese sandwiches and popsicles for dessert," he says.

One day, however, his luck changed.

After a full day of Ann's preparation of tray upon tray of "Frozen Lemon Ribboned Layered Meringue Pie," Wiatt saw his chance.

"While I was placing them in her car for delivery for an upcoming gala event, 'a small slice' slipped off the tray onto the garage floor," Wiatt says. "Realizing it should be discarded, I promptly retrieved it and devoured it with passion."

Here, Wiatt says that he fondly submits it for your taste pleasure.



Frozen Lemon Ribboned Layered Meringue Pie

- 1 ten-inch pastry shell, baked
- 9 tablespoons butter
- Grated peel of 1 1/2 lemons
- 1/2 cup lemmon juice
- 1/4 teaspoon salt
- 1 1/2 cups sugar
- 3 whole eggs plus 3 extra egg yolks
- 1 1/2 quarts vanilla ice cream
- 3 egg whites (left from the extra yolks)
- 6 tablespoons sugar

Make the lemon butter by melting butter and adding lemon peel, lemon juice, salt and the 1 1/2 cups sugar. Slightly beat the 3 whole eggs with the 3 extra egg yolks. Combine eggs with the lemon mixture and cook in double boiler over boiling water, beating constantly with a wire whisk until mixture is thick and smooth. Cool mixture, then spread half the mixture in the baked pastry shell and freeze. Spoon half the ice cream evenly over frozen lemon mixture and freeze. Add the remaining layer of lemon mixture and freeze. Top with remaining half of ice cream and freeze it again. Then beat the 3 remaining egg whites until stiff, gradually beating in the 6 tablespoons of sugar. Spread meringue over the top of frozen pie. Place pie on wooden board and lightly brown in a very hot (475 degrees) oven for 3 to 4 minutes, watching carefully for overbrowning.

Serve pie immediately, or freeze. (Freezing actually improves the texture of meringue.) This pie will keep for weeks in the freezer when well wrapped.



Another person whose name is well known around campus is Coach Jackie Sherrill. He, too, has a bit of a sweet tooth, says Lauren Alexander, manager of the Texas A&M University Athletic Dining Facility.

The recipes that are his favorites are well known at the dining hall since Sherrill eats all of his meals there. The recipe included here is probably his absolute favorite, and Alexander says she faithfully prepares his special chocolate chip cookies herself and constantly keeps them on hand.

"The staff at Cain Dining Hall knows that these are Coach Sherrill's favorite cookies, because, even though he carefully watches his weight, he always has to have his one cookie to get him through the day," Alexander says.



Coach Sherrill's Favorite Chocolate Chip Cookies

- 1 cup butter, softened
 - 3/4 cup sugar
 - 3/4 cup firmly packed brown sugar
 - 2 eggs
 - 2 teaspoons butavan
 - 2 1/4 cups all-purpose flour
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 1 (12 oz.) package semisweet chocolate morsels
 - 1 cup chopped pecans
- Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add eggs and butavan; beat well.

Combine flour, soda and salt in a small mixing bowl; gradually add to creamed mixture, stirring well. Stir in chocolate morsels and pecans.

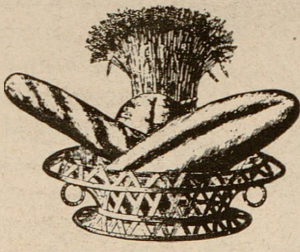
Drop dough by heaping tablespoonfuls 2 inches apart onto ungreased cookie sheets. Sprinkle a generous amount of chopped pecans on top and

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.



Just so you'll know, this last recipe will prove once and for all that journalists actually do eat things that are good for them.

Sondra Pickard is editor of the Battalion and although her recipe for stir-fry Chinese food came from her mother, she happily gives it her very own name.



Sondra's "Unnamed" Stir-Fry Chinese Food

- Peanut Oil
- Chicken breasts
- Vegetables: snow peas, bamboo shoots, celery, carrots, water chestnuts, bean sprouts

Heat peanut oil in a wok on high heat. Chop chicken breasts into slivers, put into wok, and stir. Chop up vegetables while alternately stirring chicken. When chicken is almost cooked, add chopped vegetables and stir. Add the sprouts last because they cook fast. Sprinkle soy sauce, salt, lemon pepper and Konriko's Cajun Seasoning while stirring constantly.

Remove from heat when chicken is done, but while vegetables are still crisp. Serve with crunchy Chinese noodles.

