

College Knowledge

By SOPHIE MORE



Life has become pretty much of a meanness, so far as Sophie can see. In fact, it looks as though vacation were going to mean a lot of galloping up hill n'down dale trying to catch up with all you travelers, long enough to find out what you're doing. House-parties? Still going strong. House-guests? We gotta mellow 'em. Traveling? Dun't ask; Everbody does it.

Annual Gala
One of the big-time ideas so far this summer is that which a group of Vaughan School's cutest alumnae pulled. They decided it would be perfectly terrific to lose touch among themselves, so what do they do but start the very swell custom of having a house party every year. Susan Hartman is sort of general chairman for the affair, and Virginia Kells will be in charge. This second annual affair will mean fun for Nora Ails, for one and Jacqueline Bell for two, to say nothing of Mary Grabs and Barbara Curtis. Others who will spend the fortnight in fun and frolic are Betty Reass, Ann Nichols and Marilyn White. They'll be up at Traverse City, and in advance plan a GALA, who less, will be the order of the day.

Going Up!
Of course there ARE such things as schools, and they keep right on giving out seasonal bits of news. One of the choicest items concerns Jane Brown, pride n'joy of Moline, Ill. It's choice because so many of you know her, (she's the niece of the E. L. Birch family and has visited here before), and also because she's going to come here soon. But more of THAT later. The University of Illinois recently told her that she was the highest in her county to take the exam for a scholarship!!! ALL of which means she'll get a four year scholarship at Illinois, and will take courses in journalism principally, and will probably cause a perfect STORM soon. At present the gal's of visiting Sara Getz, pride of Smith, at her summer home at Michilinda, along with mutual friend, Mary Dunsmore. Janie and

Mary are coming up to visit the Birthtrongs along about the middle of next week, and will be here long enough to cause FRENZY of the best sort.

Kid Cupid Scores
While we're on the track of STUFF, it might be well to announce that we have a couple more double-luckies for ya. This time it's all about one of our cutest l'il gals plus a Dike pin, which is MOST becoming to her. Of course Sophie means none other than our own Betty Miller, and if you think the man in the case isn't Chuck Evans (a fairly recent menace in town, from the Pacific coast) why you're simply cunnery!! What more to do but give three and a tiger for them? See you in the cheering section.

Pre Freshmen
Incidentally, we have a RIGHT important choice for yez. College is even now beginning to occupy the minds of them what seeks higher education and all. And the grape-vine has it that Kate O'Brien will make the hearts at Olivet beat faster, on accounta she's going to enroll there in the fall. Which is a sa-smooth break for both sides. Then, too, we have blonde n'terrific Peggy Bailey, who announces that she's chosen Albion as her alma mammy-select. Sophie hopes they realize whatta good thing it is, and knows that they will. So if you want to know—that's it.

Checker-Upper
Found out at last what several important pipples is doing. Y'know how it is—all of a sudden you wake up and realize they aren't around and then it's a MAD scramble to locate 'em. Ginny Richardson is one of the elusive, and in case you want to know, she's one of the ones who LOVES school. Yep, she's in Ann Arbor, summer schooling it and having fun by the yard. John and Mary Lou Shepherd, who are among THE younger-marrieds, are two more 'oughta check up on now 'tween them. And if THEY aren't the luckiest! They're in a tizzy over their new house, which is busy being built out here. Swell!

Accent on Print



As bold a print as you can get—that's the cue for summer afternoons. For example, the crepe gown, above, worn by Dorothy Howe, screen actress, which uses great white leaves against a field of black. The dress has a shirred treatment at the waistline and fullness is added to the skirt by inserted panels. The unlined cape is trimmed with black fox.

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DISPLAY ADVERTISING

CLASSIFIED ADVERTISING

Sauces, Sweet or Savory, Are One Method of Improving Your Cooking

The housekeeper who is thrifty as well as a good cook knows the art of making good sauces. The most indispensable of all sauces is the white sauce. It appears throughout the menu; in soups, entrees, sauces with vegetables and sometimes as the base for desserts. Any leftovers combined with the appropriate sauce may appear to the family as a new and interesting dish.

Horse Radish Sauce
1-2 cup cream or evaporated milk.
4 tablespoons horse radish.
1 tablespoon vinegar.
1-2 teaspoon salt.
Beat cream until stiff. Mix horse radish, vinegar and salt. Fold into cream. This is a favorite sauce to serve with beef. For variety add 1-2 cup apple sauce and serve with roast pork or duck.

Thin White Sauce
1 tablespoon fat.
1 tablespoon flour.
1 cup milk.
1-4 teaspoon salt.
Use for creamed soups, bisques and sauces.

Medium White Sauce
2 tablespoons fat.
2 tablespoons flour.
1 cup milk.
1-4 teaspoon salt.
Use for creamed and scalloped mixtures and sauces.

Chocolate Sauce
1-2 cup milk.
2 squares chocolate unswweetened.
1 tablespoon butter.
1-2 cup powdered sugar.
1 teaspoon vanilla.
Salt.
Put milk, chocolate and butter in a saucepan. Cook until mixture is smooth and thick. Add sugar, cook until it thickens again, stirring constantly. Add vanilla and salt. Serve hot.

Marshmallow Mint Sauce
1-2 cup sugar.
1-4 cup water.
8 marshmallows cut in small pieces.
1 egg white, stiffly beaten.
1-4 teaspoon peppermint extract.
Green coloring.
Cook sugar and water to a thin syrup. Add marshmallows. Let stand until marshmallows are dissolved. Pour syrup slowly over the egg white, beating constantly until mixture is cool. Add peppermint extract and enough coloring to make delicate green.

Mint Sauce
1 tablespoon powdered sugar.
1-4 cup fresh or dried mint leaves.
1-2 cup vinegar.
Heat sugar and vinegar to the boiling point, then pour over chopped mint leaves. Serve with lamb.

Sauces For Game or Vegetables
2 tablespoons butter.
2 tablespoons flour.
1 cup sour cream.

1-2 teaspoon salt.
Cayenne.
Melt butter, add flour and salt. When well mixed add all of the cold, sour cream at once. Boil until thick or creamy. This is an unusually piquant sauce to serve with asparagus or game.

Thick White Sauce
3 or 4 tablespoons fat.
3 or 4 tablespoons flour.
1 cup milk.
1 teaspoon salt.
Use for souffles and croquettes.
Melt the fat in a saucepan. Stir in the flour and cook until bubbling and smooth—2 or 3 minutes. Add the milk, about one half at a time, stirring constantly until perfectly smooth and creamy. When all the milk is added, cook the mixture over boiling water while seasoning and other ingredients are added. If after careful mixing the white sauce is lumpy, beat with a rotary beater until smooth.

Cucumber Sauce
1-2 cup cream or evaporated milk.
1 large cucumber.
2 teaspoons vinegar.
1-4 teaspoon salt.
Beat cream until stiff and add salt and pepper. Add vinegar a little at a time. Peel cucumber, chop and drain well. Beat into cream. Chill. Serve with cold salmon or broiled flounder.

Spanish Sauce
2 tablespoons fat.
2 tablespoons chopped onion.
2 tablespoons chopped celery.
1-2 tablespoons flour.
1 cup brown stock.
1-2 cup thick tomato pulp.
Heat fat, add onion and celery. Cook until delicately browned. Blend in our stock, add to tomato pulp and combine with the mixture. Cook about ten minutes. Chopped ham or bacon may be added.

Lemon Sauce
4 tablespoons sugar.
1 tablespoon cornstarch.
1 cup water.
3 tablespoons lemon juice.
2 tablespoons butter.
Salt.
6 marshmallows cut in halves.
Mix sugar, cornstarch and the water; cook in a double boiler until slightly thick, stirring constantly. Remove from fire, add lemon juice, butter and salt. Add marshmallows, beat until dissolved. Serve hot with bread pudding or ginger bread.

WPA Foreman: What kind of work can you do, young man?
Applicant: Nothing.
Foreman: Now I won't have to lose any time breaking you in.

Wally: Gee, pop, there's a man in the circus who jumps on a horse's back, slips underneath, catches hold of its tail, and finishes up on the horse's neck.
Father: That's easy. I did all that the first time I rode a horse.

Stephens Alumnae Work For Banquet

Alumnae of Stephens College in Columbia, Mo., will join current and prospective students in Detroit and the surrounding suburbs in a banquet to be held on the evening of Friday, July 15, at Dearborn Inn. Honor guests at the affair will be educators throughout Michigan's public school system.

A large contingent from Birmingham, headed by Miss Janet Peabody of Quarton road and Miss Barbara E. Horton of Pilgrim road, are working towards the success of the affair. Miss Peabody and Miss Horton are serving as co-chairmen of arrangements. Other alumnae in the area are serving on the central committee, and all will preside as hostesses at the banquet. James Madison Wood, president of the college, will act as master of ceremonies for the occasion, and will also appear on the program. This is the most elaborate function to be planned by the group, former gatherings having been restricted to smaller luncheons. About 200 invitations have been issued for the affair.

Social Briefs

Mr. and Mrs. LeRoy Braisted and LeRoy Jr. of Pilgrim road, left Tuesday for an extended tour through the far west including stops at the national parks as well as dude ranches and other scenic spots, they will be gone about six weeks.

Mrs. Milton H. Fegley and her son, Milton Jr., of Waddington road, returned recently from Seneca Falls, N. Y., where they had made a visit. On Saturday the entire family left for Otsego Lake, near Gaylord, to spend the rest of the summer. Mr. Fegley will join his family for the week-ends.

Mr. and Mrs. Max M. Gilman entertained on two different occasions over the holiday, in their home on Dunstan road. On Saturday evening they were hosts at dinner to Dr. and Mrs. William Lloyd Kemp and their house-guest, Mrs. John Gilray; Mrs. Henry Whiting and Mr. and Mrs. Horace W. Potter. On Monday evening they entertained at supper for Mr. and Mrs. John C. Lane and their daughters, Joan and Gloria; Mrs. Whiting and her son, Peter. Later the party went to Orchard Lake Country Club to view the fireworks.

Miss Hazel Caldwell of Detroit, entertained her sister, Mrs. Frank Boyd, of Franklin road, and Miss Estlin and Miss Lucy Purdy of Birmingham, at luncheon Tuesday.

Fashion Tips

New gloves for protecting hands while doing housework are made of chiffon weight gun rubber. They fit tightly at the wrist and are inexpensive.

To make nail polish last longer, the latest wrinkle is to apply a colorless polish before putting on the desired shade. Some women also put an application of colorless on top of the other polish.

A sensible play suit for the girl camper is of blue cotton which buttons down the blouse across the waistline and down the side of the shorts.

Paper things for summer are pretty and cut down work for the housekeeper. A new guest towel with one's initials on it has been put on sale. A water-proof shelf paper is also new.