

Colege Knowledge

By SOPHIE MORE



Don't say a word! It's barely November 1st already Sophie's all worried, wondering if you kids can last until Thanksgiving, the way you're making hay while the sun shines. And even THEN you won't get much of a rest because, unless her old ears deceive her, Sophie's been hearing of simply millions of things which will be crowded into your brief vacation.

Senator
To get down to the serious business of the week, we request all of you to give three rousing cheers for Johnnie Hulbert, Ann Arbor flash and local one too, of course. He's just been elected to the Student Senate, which means plenty of work but also lots of fame, which is always fun. And John's used to both, or should he be by now.

Honor Woman
The gals are getting themselves elected to things too. Whip down to Oberlin, where they have a dormitory with the lovely name of Pyle Inn, and GUESS whom you'll find as social chairman of said dorm? Our own Mary Lou Trimmer, no less. She's been secretary and president respectively of the Women's Band there, so she took it to be a spotlight.

Sh Tap!
Back in home territory once more, we find plenty going on at State! And right at the heart of the struggle is Marge Baldwin, whose latest achievement is to get herself named co-chairman of the social service committee of the college. Y. W. C. A. That's a group that really DOES things, making for fun and frolic and also a mild case of convulsions when the going gets too active. Among other projects coming up soon are a play and a Christmas party for children, both slated for December.

Good Start
On with your hats, children, and down to Illinois we'll fly, for a brief shot of gossip at Monticello. Blonde Franny Chandler is having herself a whirl there, having recently been put on the staff of The Times, school newspaper. Besides that, she sings in the chorus, which is also the school's choir, and she is active in dramatics. Understand she's going in for sports also, so you see she's a pretty busy.

Song Bird
Going 'WAY down south for a change, we find things popping right along at U. N. C. in Greensboro, N. C. Helen Forester, who's really been going to town lately. She was one of the big shots in the traditional ceremony which unites freshmen and juniors as members of Sister Classes. It was given outdoors in a natural amphitheater, and perfectly beautiful. As if that weren't enough, Helen's been singing solos at ALL the big affairs there. Her most recent was the Sunday evening Vesper service, one of the high spots of the week.

New Pledges!
Stick around in North Carolina for a while and you'll find some other elegant bits. One of the

cutest fresh-veggies at Duke is Betty Ann Smith, who has just graduated Kappa Alpha Theta. Shirley graduated from Baldwin in definitely the upper crust, for she was an active member of the Spanish club besides being Salutatorian and a wow in dramatics and sports. This talk of pledges leads us to Cornell, where we find former Kingswood flash Cynthia Adams. She's all excited over Alpha Phi, which group snapped her up not long ago, to the tune of mutual cheers. Cynthia's in the architectural school and doing MARVELOUSLY, 'tis said.

Committee Gals
The Women's League at U. of M. has started the season off with a bang by electing a lot of our capable ladies to various committees. The name of Marjorie Tate is down, on the theater arts committee, as it has been before. Roberta Chisum, incidentally, makes a big splash by being chairman of the group. Betty Ann Bricker will be serving theater arts too, as will Jeanette Rutherford. Betty Anne, known to the public, and meet committees, just to make a real job of it and Jean's another member. Committee woman. They'll have still another, local one on the merit committee, in the person of Florence Brotherton, who's been on the social committee as well. And speaking of things social, Marien Mumford's a dance committee member. Does Becham rate?

Alison Activities
Somebody or other, Alison keeps creeping into the limelight, perhaps because two of our smoothest gals are there. Margaret McKee's been whipping up a storm recently in the women's tennis tournament, a place where she's right at home. And she has a mighty nice little sister in the bonds of Delta Gamma. Name? Shirley Harney, in case you didn't know. Yep, the group made Shirley an active member VERY recently and of course that's enough excitement to last anyone for a long while.

Double Check
The department-in-charge-of checking-up submits herewith its report on two Ohio State gentry. Sam Bell's one of 'em, with everything under control and the sailing smooth. Thought you might like to know where he was. Kathleen Belknap, our other representative, is majoring her interest in ceramics. A fascinating field for study, what?

Now Is Best Season For Avocados; Serve Them In A Variety of Ways

Avocados are available almost the year round but their principal season is from November to May. They are high in energy-producing and body-building elements. They contain vitamins A, B, C, D, E and F. Only the fully ripened fruit should be selected for immediate use. Avocados are ready for use when the flesh has softened so that the fruit yields to the gentle pressure of the full hand. Many unusual and delicious dishes may be created by the modern cook by using avocados.

Tomato and Avocado Cocktail
Pour 1/4 cup chilled tomato juice slowly into 1/4 cup chilled evaporated milk. Stir the mixture vigorously. Add 1/2 teaspoon salt, 1/4 cup chopped ice and 1/4 of an avocado cut in bits. Set in the refrigerator to ripen.

Avocado Sea Food Salad
Peel avocados thinly and cut thin in 16 sections lengthwise. Place 2 sections on this side on each plate. Between the sections place shrimp or crab meat or lobster. Serve with hearts of lettuce and mayonnaise.

Avocado and Grapefruit Salad
1/2 cup mayonnaise.
3 tablespoons cream, whipped.
2 avocados.
2 cups grapefruit sections.
Endive.
Green pepper.
French Dressing.
Fold the mayonnaise into the whipped cream until well blended. Peel the avocados and cut each lengthwise into 16 strips. Marinate in French dressing for 30 minutes.

Social Briefs

Mr. and Mrs. David Golden Murray are expected to return to their Pilgrim road home at the end of the week, after spending nearly a fortnight in the east. They were the house guests for a few days of their son-in-law and daughter, Mr. and Mrs. Lorne T. McDonald of South Hadley, Mass. They also visited their other daughter, Miss Nancy, who is a student this year at LaSalle college, outside of Boston. The couple has spent the last few days in New York, where they are attending the auto show.

Mr. and Mrs. A. W. Collins of Gleanery Circle have as their house guests at present, Mr. Collins' parents, Mr. and Mrs. A. T. Collins of Buffalo. The visitors plan to remain in Birmingham over Thanksgiving week-end.

Miss Lucille Kinnison of Canton, O., is the house guest at present of her brother and sister-in-law, Mr. and Mrs. Charles S. Kinnison of Haworth road.

Mrs. Frederick D. Whittlesey of Latham road will entertain members of her bridge club at luncheon on Friday, in her home.

Winifred and George Roehm, small daughter and son of Dr. and Mrs. Harold E. Roehm of Lone Pine road, were hosts to 12 of their friends Saturday afternoon, honoring Winifred on her birthday. Movies were shown and afterwards the guests sat down to a table of refreshments in red and blue. Clowns formed the centerpiece, and the white birthday cake was adorned with small circus animals. The guests were Mary Booth, Anna Louise Smith, Joan Patton, Elizabeth Drake, Carolyn Harding, Betty Sanderson, Patty Eden, Margaret Barton, Paul and Peter Hoffman, Bobby Storer and Tommy Danie.

Mr. and Mrs. Harry F. Davis of East Maple avenue will be hosts at dinner Friday evening to a group of their friends. Their guest list includes the names of Mr. and Mrs. Charles Terry Beale, Mr. and Mrs. S. James Duncan, Mr. and Mrs. Charles L. Chubbuck and Mr. and Mrs. Norman Helwig.

Mrs. Charles M. Spinning of Jackson is among the visitors in Birmingham at present. She is the house guest of her son and daughter-in-law, Mr. and Mrs. Rolf C. Spinning of Knox street.

Mrs. Morgan D. Douglas will return next Tuesday to her home on Jones Pine road, after a week's sojourn in New York City.



AS thoughts turn to Armistice Day, Our debt of honor we would pay— To those who live and those who died, Whose courage stopped a despot's stride. Though twenty years have passed since then, With full hearts we would thank these men!

LEG O LAMB STEAK BACON GENUINE SPRING PRIME SIRLOIN WELL AGED SUGAR CURED IN THE PIECE

LOIN ROAST PORK SPECIAL RIB END 27¢ WITH TENDERLOIN 29¢

FAIRMONT — SWEET CREAM — ROLL **BUTTER** 2 LBS. 59¢

MIRACLE WHIP Salad Dressing Quart 37¢ Pint 25¢

DINING CAR — BRANDED **Mince Meat** 36 OZ. JAR 29¢

FANCY — CANDIED **PINEAPPLE** LB. 39¢ Slices or Fingers

RIO GRANDE **Breakfast figs** 3 CANS 25¢

RUSTIC BRAND — PURE **Tomato Juice** No. 5 CAN 15¢

BLACK KNIGHT — GREEN **Asparagus** 3 CANS 35¢ Center Cuts

LIBBY'S and DOLE'S **Pineapple Gems** 2 No. 2 1/2 CANS 29¢

DeJeans—Fancy Wet Pack **SHRIMP** 2 CANS 25¢

WEEK-END SPECIALS!

PRE-COOKED HAM 25¢ LB.

SMOKED — WHOLE OR SHANK HALF

Turkeys FRESH DRESSED MICHIGAN **37¢ LB.**

COTTAGE CHEESE FULL CREAM 2 Lbs. For 27¢
CREAM CHEESE PHILADELPHIA 3 Pkgs. 25¢
CHEDDAR CHEESE MEDIUM 32¢ LB.

OLD DUTCH Cleanser 6 cans 39¢

MAXWELL HOUSE **COFFEE** LB. 25¢

OXYDOL Lg. Pkg. 19¢ Med. Pkg. 5¢

Both For 24¢

Camay SOAP 3 Bars 19¢ Washcloth 1¢
KETCHUP 2 LG. BOTS. 33¢

DELIVERY SERVICE to Birmingham Bloomfield Hills and Lathrop Townsite

NORTH BOUND BUSES

7:55 9:55 11:55 a.m. 1:55 3:55 6:05 6:55 8:55 9:55 11:55 p.m.

Extra Buses Saturday 10:55 a.m. 12:55 2:55 p.m.

Extra Buses Sunday 4:55 7:55 p.m.

Buses to Detroit 57 buses a day to Detroit

391 S. Woodward Phone 348

BLUE GOOSE LINES

YES I HAVE THIS HOUSE ALL TO MYSELF SINCE MR. B. CONSULTED THE YELLOW PAGES OF THE TELEPHONE DIRECTORY FOR WHERE TO BUY MRS. B. A GOOD VACUUM CLEANER

Simple Salads
Peel, slice, cube or cut avocados in wedges. Marinate in lemon juice and serve on salad greens.
Slice avocados and spread between the slices finely cut celery, moistened with Roquefort mayonnaise.
Mix cubes of avocado with cantaloupe balls. Serve with French dressing into which has been added 2 tablespoons finely chopped parsley, 1/2 tablespoon chopped pimiento, 1/2 tablespoon of green pepper, chopped, 1 tablespoon finely chopped onion.

SHRIMP'S

QUALITY FOODS • ECONOMY PRICES