

College Knowledge

By SOPHIE MORE



So here you all are, with the bit in your teeth and gleams in your eyes, all set for a bit of plain and fancy fun during Thanksgiving week-end. Official greeters will swarm all over the place probably at Beahm's big football game Thursday morning. And a lot of you luckies will be able to stay here for the whole week-end. So we'll be seeing you.

Big-Timers
And NOW, right smack out of the box, comes news of the Post from U. of M., where all sorts of our worthies hang out. Jim Allen, candidate number one and John Hulbert, ditto two for the hall of fame are the big news for all the shouting. It seems that the lads were roused awakened about two o'clock one morning, with thumps on the back and general confusion. But it was worth it because both of them have been elected to SPHINX! That, you know, is about the highest honor junior men can win at the University, so no wonder we're so proud! And while you're at it, remind yourself to congratulate Florence Brotherton with all haste, for SHE, smart gal, is Beahm's member of WYVERN this year. And Wyvern is as big for women as Sphinx is for men. Lots of you know the cute Royal Oak flash Barbara Becker, Gamma Phi de luxe. She's another new Phyn in the recent elections.

One of our most confirmed whippersnappers is going to be in town next weekend, and we want to warn you in advance that she's likely to take off for the ends of the earth at a moment's notice. We mean Barb Sears, Chi O cutie from State, whose week-ends are likely to be spent all over! One of her most recent was at DePaul in Greencastle, Ind. The Sigma Nu Aunch was giving a party and Johnnie Church wanted to loan Missy Barb to it, so there she was! And the gal's probably had to tell the whole campus about this last marvelous week-end, which she spent at Kenyon, down Ohio way. Her host for the period was Tom Navin and the party was DEFINITELY the biggest of the fall season! Some people just don't stay put, wouldn't you say?

Still More Pledges!
And by the way, have you HEARD? Two brand new pledges will be among the celebrities to be congratulated! Both of 'em are

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AT HOTEL PLANTERS
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Social Briefs

Mr. and Mrs. Clinton E. Sears of Ridgedale avenue will be hosts at a family dinner on Thursday in their home. Their guests will include Mrs. Sears' mother, Mrs. George Hebbelwhite of Kansas; Mr. and Mrs. Louis Hascall and Miss Elizabeth Hascall; Mr. and Mrs. Forbes S. Hascall and the Sears' daughter, Miss Barbara Sears, who will be at home during the week-end from Michigan State College.

Complimenting Mr. and Mrs. Percie G. Barnett on their 15th wedding anniversary, Mr. and Mrs. Edward Stephens of Beverly road entertained on Thursday evening in their home, at progressive bridge. The guest list included the names of Mr. and Mrs. Frederick Kemp, Mr. and Mrs. Robert C. Peek, Mr. and Mrs. Raymond H. Peek, Mr. and Mrs. W. S. McAlpine, Mr. and Mrs. Walter Parmenter, Mr. and Mrs. David E. Anderson, Mr. and Mrs. Charles E. McAlpine, Mr. and Mrs. Park H. Smith, Mr. and Mrs. Leland J. Bunyan and Mr. and Mrs. George A. Jackson.

Richard J. Pearson of Cleveland will arrive Wednesday to be the guest during the holiday week-end of Miss Mildred White, daughter of Mr. and Mrs. R. K. White of Lake Park drive. Miss White and her guest will attend the hockey game Thanksgiving, with a party of friends. Mr. and Mrs. White will be hosts at a family dinner on Thanksgiving. Included in the group, besides Mr. Pearson, will be Mr. and Mrs. Wayne E. White of Detroit and Mrs. Bertha Cooper and her daughter, Dorothy, of Ferndale. Chrysanthemums will be employed as table decorations.

Marjorie Baldwin, daughter of Mr. and Mrs. D. Baldwin of Wing Lake, is among the Michigan State College students who will spend Thanksgiving with their families.

Flashes From 'Round'
Got a few more flashes for ya, folks! From State ward to the last with Bonnie eyes of blue, Janet Stanley, and she's bringing a home-made cake to the DeMolay making days for the DeMolay New Year's eve dance, if you can believe it. And if you're in an especially festive mood, drop in at Frank Cavan's house on Thursday. Not only will he have guests but best of ALL, he'll be displaying an active member's pin to Beta Theta Pi. Yep, the honors of formal initiation were conferred on him just a little while ago and naturally everyone's pretty pleased about it.

All over the country, college students and business men and women are looking forward to the one day in November sacred to the family—Thanksgiving Day! Housekeepers, likewise, are looking forward and making plans for the Thanksgiving feast. Be sure to have the week definite plans; the smooth running Thanksgiving dinner depends on careful planning. Here are some recipes that will assist the hostess during the stay of her guests:

Orange Sections Rolled in Toasted Coconut
Divide the orange sections carefully, removing the white skin. Dip in fruit juice, then in toasted coconut.

Crab and Noodles in Patty Shells
Saute one teaspoon of minced onion in 2 tablespoons of butter. Remove onion and blend into 2 tablespoons of flour and 2 cups of milk. Add a half pound can of crab flakes and previously cooked noodles. Allow 1 cup of dry noodles. Salt to taste. When ready to serve add 2 teaspoons of chili sauce. Fill 8 patty shells.

Almond Sweet Potatoes
Pare sweet potatoes and boil until tender. Mash well, season with salt, pepper, butter and cream. Beat until light. Add chopped almonds. Put in greased baking dish. Cover top with whole marshmallows. Bake in oven 350 degrees until marshmallows are brown.

Congeeled Apple Salad
1 cup chopped apples
1-2 cup chopped nuts
1 cup shredded cabbage
1-2 cup chopped olive
1 package lime gelatin
Dissolve gelatin in a 1 1/2 cups of hot water. Stir until dissolved. Add apples, cabbage, olives and nuts after gelatin has become thick enough to hold them in place. Serve on lettuce with may.

Rainbow Casserole
2 hard boiled eggs
3 hard boiled eggs
1 cup cooked peas
1-2 cup baked carrots
1-2 cup finely chopped olives
1 pint sour cream
Arrange a layer of the potatoes thinly sliced in a medium sized baking dish and pour over them some of the cream. Add a layer of eggs sliced crosswise, 1-4 of an inch thick, one layer of peas and one of carrots, also sliced. Cover the top with the olives and the last of the cream. Bake in oven 400 degrees for 30 minutes.

Individual Pumpkin Pies
Mix together 1 1/4 cups of sifted cooked pumpkin, 1-2 cup of sugar, 1-4 cup of maple syrup, 1-2 teaspoon each of ginger, cinnamon, and nutmeg, 1-4 cup of melted butter, 1-4 teaspoon of salt, 1 cup of milk and 3 well beaten eggs. Line very small pie tins with rich flaky crust, bake in it up well about the edges. Fill with pumpkin custard and bake 20 minutes. Cool, spread with a thin layer of strawberry jam or quince jelly. Top with whipped cream.

Charlotte Russe
7 egg whites
1 pint cream, whipped
1 cup sugar
1 1/2 tablespoons gelatin
1-2 cup milk
1-2 cup milk
1 box lady fingers
Beat egg whites stiff and add to the whipped cream which has been sweetened with the cup of sugar. Dissolve gelatin in the milk, place in pan of hot water until melted. Add slowly to the above mixture. Flavor with almond and vanilla. Line mold with lady fingers, pour in half of mixture, then a layer of lady fingers. Add the rest. Chill for several hours.

Thought for Today
Great Britain says she will pay us the war debt if we'll lend her the money. Well, to trusting souls like Americans, who buy property, it seems a reasonable offer.—Alabama (Birmingham).



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WEDNESDAY

7 P. M.

For Thanksgiving Holiday

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WHOLE OR SHANK HALF

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Oysters

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Loin Roast Pork RIB END LB. 27¢

WITH TENDERLOIN ... Lb. 28c

BUTTER FAIRMONT—SWEET CREAM 2 LB. ROLL 59¢

A COMPLETE LINE OF FANCY, GLACED, STUFFED AND DRIED Fruits, Fruit Cakes, Puddings

Beechnut Coffee LB. 26c

LIBBY'S Fruit Cocktail No. 2 1/2 Can 23c

FANCY—CLUSTER RAISINS PKG. 29c

FANCY—CITRON, ORANGE, LEMON PEEL LB. 29c

Lake Shore No. 2 1/2 Cans Pumpkin 2 for 25c

Sylmar Super-Colonial Ripe Olives . pt. 29c

Hadley's Fancy Sun Dried Figs lb. pkg. 25c

Rustic Brand—Mich. No. 5 Tomato Juice 15c

Libby's—No. 5 Can GRAPEFRUIT Juice 25c

California—Sherry, Port, and Claret Wine

Jellies 2 glasses . 45c

Sweet—Juicy—Texas Seedless—Med. Size Grapefruit 6 for 25c

Fancy California Brussels Sprouts 2 qts.—25c

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