

College Knowledge

By SOPHIE MORE



To arms, comrades! By the great horn spoon, it looks as though the tearing around which usually marks the fall and winter season for you had really started.

He's Tops!
This week's who-does-what column should really SHOUT about Harry Brelsford, one of Ann Arbor's smoothest law students. And if you don't realize it, just listen to this: Harry's the new vice-president of the Law School. We're all in such a tizzy we can hardly muster enough of breath for to give three cheers. And aren't YOU proud of him?

Welcome Home
Word of blonde Hort Smith is good, on account she transferred from Connecticut College for Women to U. of M., and are WE glad. Because that means that she'll be nearer us this year. Ann Arbor, you know, is sister Ruth Smith's alma mammy, and incidentally, she did us PROUD while there. This year she's having her shot at career hunting, so we hope to be seeing her 'round.

Gridiron Hero
Football is DEE-finitely the thing, all over the country, and local talent is right in there, too. At Oberlin, plenty of football being pinned on a certain sophomore yelet Ed Watkins. Sowell's Word from Coach Lyons: Butler sez that Ed did such a good job of practice that he'll be used often this year.

Neither Departure
A little while ago, a gent from here known as Dave Thompson, got over to Albuam—which is nothing unusual, for that lad really gets around. But with him went Neil Stark, and Neil didn't come back! Yep, he's over there for his freshman year and already convinced that there's no place like it. And all kinds of local talent will bear him out in that assertion, we think. Big stuff—Neil's a brand new A. T. O. pledge, Ken?

Career Women
Collegiana isn't the only news of the year by any means, because careers' sum up on the horizon with ever-increasing importance. You've probably heard that June Painter's on the way to the top via the office. She's a secretary in Detroit already, and may be even more before very long. And speaking of things like that, Jean Wokelife's landed something that would make anybody proud. She's modeling, no less, and thinks it's pretty keen. So does everyone else, because that's one IT gal who could really do it. And this seems as good a time as any to

Social Briefs

Mr. and Mrs. Howard R. Estes of Riverview avenue will have as their home guests over the weekend, Mrs. Edwin Stroud and her son, Wallace of Cleveland.

Dr. and Mrs. N. T. Shaw of Redding road were hosts over the weekend to Mrs. Hugh Haperty and Mrs. Jennie Pevy of Adrian. Carol Sanford of Grosse Pointe was the weekend guest of Patty Stanch, the Shaw's granddaughter.

Mrs. Ruth Saunders of Bloomfield Hills left for New York at the middle of the week. She will return next week.

Mrs. Bessie M. McMechan has returned to her home on Larchlea drive after a fortnight in Cambridge, Mass. She was accompanied on the trip by her sister, Miss Elizabeth Gillespie. The pair drove east with Mrs. McMechan's son, Jervis, and Arthur Neff, son of Mrs. Helen Wagner Neff, and each of the boys entered Harvard College.

Mrs. C. C. Richard and her daughter, Miss Doris, will motor to Oberlin, Ohio, over the weekend where they will visit Oberlin College.

Sam Garber, formerly of Birmingham and now of Hampton Bay, L. I., returned to town for a short visit. He has been the house guest for several days of Mr. and Mrs. Jules Agramonte of Beach road.

Mr. and Mrs. Henry Whitman of Lake Park drive were hosts at a Sunday evening supper in their home for members of St. Dunstan's Guild who will appear in "Still Life," one of the group's opening plays for the season.

A foursome which played together at the bridge luncheon and fashion show held at Oakland Hills Country Club Tuesday included Mrs. R. O. Mead, Mrs. Paul E. Carick, Mrs. J. H. Bolles and Mrs. Donald B. McLaughlin.

Miss Barbara P. Horton, who is spending this year in East Jackson, as a physical education instructor, will spend the week-end in Birmingham. She will stay with her parents, Mr. and Mrs. J. K. Horton of Pilgrim road.

Mr. and Mrs. Benjamin H. Anhalt returned Saturday to their home on Lone Pine road after a week's motor trip to Washington, D. C., and the Carolinas.

Mr. and Mrs. Arthur J. Pelander will depart by motor today for their home in Lorraine, O., after a brief sojourn in Birmingham. They were the house guests of Mr. and Mrs. Maynard E. Boukema of Bloomfield Court.

Mr. and Mrs. Theodore F. MacManus of Bloomfield Hills have as their home guests at present their son-in-law and daughter, Mr. and Mrs. Alexander Toluboff and their son, Alexander Jr., of Hollywood, Cal. The visitors arrived at the end of last week for a sojourn of several days.

Mrs. Marc James Parson of Ft. Wayne, Ind., is the house guest of her parents, Mr. and Mrs. Lane Bishop of Poppleton avenue, at present. The visitor plans to remain in Birmingham for at least another week.

Mrs. H. Stanley Ford of Riverview avenue was hostess at luncheon Wednesday in her home for eight of her friends. Bridget followed the luncheon.

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Rice Is A Treat For Dinner Or Dessert When Properly Cooked And Served

In the South, rice is served often, since few foods are as dainty a flavor. It blends ideally with vegetables, meats, cereals, fruit and milk. The most important of all rice dishes is boiled rice, as it is the basis of most all rice recipes, therefore, it is necessary to master the art of cooking it properly before attempting any rice dishes. These recipes below will suit all the ones from plain boiled rice to elaborate whipped cream concoctions.

Boiled Rice
Wash the rice in cold water several times. Have ready boiling water—8 times as much water as rice—adding 1 teaspoon salt for each quart of water. Add the rice to the water slowly, taking care not to let the water stop boiling. Let cook undisturbed for 25 minutes, or until the rice is tender. When done, empty the rice in a colander and pour hot water through it, until the grains separate. Drain, place the colander back of the stove 5 to 10 minutes.

Spanish Rice
4 tablespoons shortening.
1 cup white rice.
2 teaspoons salt.
1-4 teaspoons paprika.
1-8 teaspoon pepper.
1 small onion, chopped.
5 stalks celery, leaves and all, chopped.
4 cups canned tomatoes.
1 cup stock or boiling water.
1 cup left over meat cut in small pieces.

Wash rice and drain thoroughly. Heat heavy frying pan, then add shortening. Fry the raw rice 5 minutes until brown, stirring occasionally to keep from sticking. Add salt, paprika, and pepper, stir and fry until well blended. Add onions and celery, cook 5 minutes more. Add tomatoes, left over meat, cover, lower heat, cook closely. Simmer slowly until rice is done, about 25 minutes. Stir occasionally with a fork to prevent sticking. If you prefer, a brown crust, uncover skillet and brown 5 minutes in a hot oven.

Rice Peaches, Raspberry Sauce
1-3 cup rice.
1-2 cup milk.
1-2 teaspoon salt.
2 egg yolks.
2 tablespoons sugar.
2 tablespoons melted butter.
Grated orange rind.
Cook rice in boiling water for 5 minutes. Drain off water and add rice to milk in the upper part of double boiler. Add salt and cook until rice is tender and has absorbed all of the milk. Add beaten egg yolks, cream, melted butter and grated orange rind. Mix lightly and spread on platter

to cool. Shape into balls with indentations to look like a whole peach. Roll in lady fingers or macaroni crumbs, dip in cheese, then roll in crumbs again. Fry—Insert pieces of angelica and serve with crushed sweetened raspberries or with any other fruit sauce.

Rice Jumbo
3-4 lb. of ham diced.
4 cups of tomatoes.
2 cups of water.
1 lb. of beef diced.
2 tablespoons parsley, chopped.
4 cups okra, cut crosswise.
Bay leaf or celery seed.
1 green pepper chopped fine.
Cooked Rice.
1 onion sliced.
Pepper.
1-2 cup celery cut in pieces.
Cook the ham and beef in a little fat, until brown. Add pepper and celery. Cook mixture for a few minutes and add water and tomatoes. Cover the skillet and simmer. Then add rice, pepper, salt and bay leaf. Simmer uncovered until the okra is tender and the stew has thickened. Serve on boiled rice.

Creamed Eggs With Chili and Rice
To 2 cups well seasoned, medium white sauce, add 1 teaspoon of chili powder and 6 hard boiled eggs, cut in quarters. Meanwhile, cook 1 cup of rice, season and arrange in a border around a platter. Pour egg mixture in the center.

Baked Rice
2 cups cooked rice.
1 cup cooked meat.
2 onions.
2 large tomatoes.
2 tablespoons olives.
1 tablespoon green peppers.
1-4 cup cooked potatoes.
1-4 cup cheese, grated.
1 egg.
1 teaspoon capers.
Run the meat, onions, green pepper, olives, and capers through the meat grinder and mix thoroughly. Grease a baking dish and place in it a layer of cooked rice, then place the meat mixture over it. Peel the tomatoes, slice and arrange over meat. Sprinkle with half the cheese. Beat the eggs and pour half of them over the dish. Cover with the remainder of the rice, egg and cheese. Bake in a hot oven for 15 minutes. Serve hot.

Pineapple Rice
1-3 cup rice.
1-2 cup pineapple.
2-3 cup cream.
Cook rice until tender. Cook pineapple in syrup and drain. Beat the stiffly beaten cream and add the chilled pineapple. Garnish with crystallized leaves and maraschino cherries.

Black Velvet



Flattering and snug is the high waistline of this jumper of black velvet. The straps, front and back, and the buttons are of the same material. Brilliant shades of red, green, blue and yellow are combined in the Roman-styled metallic blouse. The hat is black velvet, with gloves and shoes of black suede.

CHOICE FRUITS AND VEGETABLES ALWAYS!

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