

College Knowledge

By SOPHIE MORE



Hi, kiddies! You're whipping right along at these activities projects, aren't you? Yes sir, something doing every minute is the motto of all the Beemah kids who are able to draw a breath. Among the BIG dates which you must mark off on the calendar are March 3-5. Because sorority initiations will be held at Ann Arbor during that time, it's been announced. And other data is coming right along.

Publicity Man
First crack out of the box, this morning, we ask you to give three long cheers and a tiger for your pal Bill Aweall. The lad is simply taking Northwestern by STORM! He seems, and are the college's Sigma Kappa proud? He figures prominently in two big items this week. First of all, he's been awarded a position on the publicity board of the WAA-MU show, the university's annual musical production. His bit towards the success of this very swell affair will include patients of outside work, such as writing stories about members of the cast for hometown consumption. Nice? Bill's also been appointed to the advertising staff of the 1940 Show, the undergrad yearbook at Northwestern. He'll be out canvassing for several MONTHS, as a star.

Oberlin Opera
Things artistic always are im-

Citrus Fruits Will Guard Your Health, So Use Them To Brighten Your Menu

Oranges and lemons are valuable and necessary parts of the well-balanced diet. Through the use of them we get the protective food elements in a most appetizing way. They fit into any part of a meal from cocktail through the dessert.

Lemon Cocktail Sauce For Fruit
1-2 cup sugar.
1 cup water.
1-8 teaspoon each of cinnamon and nutmeg.
1-4 cup lemon juice.
2 cups any dried fruit mixture.
Boil sugar, water, cinnamon and nutmeg for 5 minutes. Cool. Add lemon juice and pour over dried fruit. Serve chilled or cocktail glasses.

Apple and Orange Betty
3 apples.
2 oranges.
1-2 cup brown sugar.
1-4 teaspoon salt.
3-4 lbs. macarons.
Butter.
Slice apples and remove orange sections. Arrange a layer of apple and a layer of oranges in a greased baking dish. Sprinkle with brown sugar and a little salt, then add a layer of crushed macarons and dot with bits of butter. Repeat the process until all the ingredients are used. Bake in an oven until the apples are tender. Serve hot or cold with whipped cream or hard sauce.

Bitter Orange Marmalade
1 grapefruit.
2 oranges.
1-4 cup lemon juice.
Slice unpeeled fruit very thin. Add 3 times as much water as fruit. Boil 20 minutes. Measure. Bring to boiling point. Add 3-4 cup of sugar for each cup of fruit. Boil 30 minutes or until it gives the jelly test. Just before removing from heat, add 1-4 cup of lemon juice. Pour into sterilized glasses, cover with paraffin when cold.

Baked Oranges
6 oranges.
3 cups sugar.
2 tablespoons melted butter.
Simmer oranges gently in water to cover until tender, 2 or 3 hours. Cut crosswise into halves and arrange in baking dish, then pour over them a syrup made by boiling together for 5 minutes the sugar with a cupful of the water in which the oranges were cooked. Put a teaspoon of butter on each, cover and bake until clear, basting occasionally with the syrup in the dish. Serve hot or cold with baked ham, lamb, pork or roast chicken.

Harlequin Dessert Salad
Halve large seedless oranges crosswise. Remove pulp and dice. Mix with equal quantity of diced pineapple, quartered marshmallows, shredded almonds and bananas.

Moisten with salad dressing to which you have added 1-4 cup of maraschino cherries, cut in quarters and 1 cup of whipped cream. Fill the orange slices and garnish with whole raisins. Serve on lettuce.

Orange Salad
Allow 1 orange for each serving. Peel and segment fruit. Arrange segments on lettuce. Garnish with stuffed olives or pimiento strips. Serve with French dressing to which a dash of catsup has been added.

Orange Layer Cake
4 tablespoons shortening.
1 cup sugar.
2 eggs.
1-2 cups flour.
1-2 cups lemon salt.

portant, especially when local talent is working with BIG TIMERS. So this time it's orchids to Jean Seigmann, frosh at Oberlin, who'll take part in the joint concert of the Oberlin Musical Union and the Oberlin Conservatory Orchestra. Part of it will be broadcast, on national hook-up mind you, from 10 to 10:30 p. m., this coming Friday!!! Mile. Nadia Boulanger of France, among the most noted women musicians, will direct the singers. Among the other groups conducted by Mile. Boulanger is the London Philharmonic! No you can see, it's going to be an event of the first water. Jean, incidentally, must be a warbler of note, because, while all 95 members of the union are good, 29 of 'em had to be dropped due to orchestration problems, but after the head-licking ceased she will STILL appear on the program. Keen?

He's Gone!
Closer to home comes news which unites two remarkable forces, in a partnership which will last for the rest of the winter. Detroit's gain is our loss, so it is with mingled feelings that Sophie tells you Steve Wyant will winter in town! Other occupant of the apartment will be D.J., otherwise known as Jasper Parry. Let's hope they come out to visit us often, hey?

Orange Filling
1 egg, beaten.
3 tablespoons cornstarch.
1-2 cup water.
1-2 cup orange juice.
1-2 teaspoon grated orange rind.
Mix well. Cook in double boiler 15 minutes, stirring frequently. Add 1 tablespoon butter. Cool before spreading on cake.

Orange Frosting
1-4 teaspoon grated orange rind.
1 egg white.
3 tablespoons orange juice.
Put in double boiler, heat constantly over boiling water 6 to 8 minutes. Remove from heat, add 1-2 teaspoon lemon juice and a sprinkling of salt. Beat thoroughly and spread on cake.

Fruitcup
1 cup orange segments.
3-4 cup orange juice.
1 cup long, slender, red skinned apple pieces, unpeeled.
1-2 cup shredded dates.
2 tablespoons lemon juice.
2 tablespoons sugar.
Combine ingredients and serve very cold.

PONTIAC—Fees for dog licenses are due now in the southern part of Oakland County according to officials here. Fees range from \$1 to \$2.10 with penalty dates extending from March 1 to June 1. The penalty rates range from 50 cents to \$2.

Beach Beauties' Idol Looks Idle



Not much for size, this life guard on a Florida beach attends strictly to business as a young girl wonders if he's really as intent on his work as he seems.

NEW ROMANCE CHOICE OF GUILD FOR JANUARY

By Lindo Moore

Why romance set on a hospital should prove so irresistible in a novel is a puzzle, but it seems to have been proved so by the dozen or more novels since "The Citadel." The latest addition to a long list is Mildred Walker's novel, Dr. Norton's Wife, literary Guild selection for January. The background is that of a modern medical school with students, quick diagnoses, and emergency calls to lend color to the scene. Doctor Norton, young professor of medicine, loved his wife, Sae, but she was slowly dying of an incurable disease and her attractive sister Jean was managing the household. Slowly the inevitable triangle developed. A sudden tragedy at the hospital with its resultant mental strain brought the Doctor to his senses, for he realized that it was Sue he looked for understanding and sympathy and that while she lived, no one could take her place.

Seascope, by Elizabeth Carfax is a delightfully modern romance that is all about a girl that looked like a dandelion, with her corn-colored hair and perfect complexion. Her name was Jean and she had more proposals than she knew what to do with. Her story makes a delightfully modern romance that shifts its scene from England to a great luxury liner to Jamaica and back again.

Royal Regiment by Gilbert Frankau. The story of one member of the ancient family of Buckingham. With a brother in the air force, another in the navy, Rusty Buckingham chose an army career. There he was unfortunate enough to fall in love with the wife of his commanding officer, Camilla, American, beautiful, bold, immediately became a problem and Major Buckingham's position exceedingly embarrassing. Eventually they decide that there must be no scandal; there must be no divorce until Buckingham can leave the regiment. Then came the abdication of Edward VII. Camilla suddenly realizes that no woman is worth the sacrifice of a man's career but possibly the appearance of her first love on the scene has something to do with it. An interesting story of English army life.

The High Road, by Faith Baldwin is a streamlined modern romance about Jill Hamilton, who had had two million jobs in seven years and decided to make her next one permanent.

Song of Years, by Bess Streeter Aldrich is a novel laid in pioneer Iowa before the war and after the Civil War. It is a story of everyday people who did not know that they were doing anything remarkable in settling the wilderness. Written with the same delicacy that characterized "A White Bird" it is a story of every day people and moving tale.

West Point Today by Kendall Banning. A readable and informative account of the institution which trains officers for the American army. From the railroad station at which the author's airplane arrives, to the day he holds his diploma in hand four years later Mr. Banning follows him, describing his experiences, the conditions under which he works and lives and the extraordinary discipline to which he is subjected. A companion book to this does the same thing for Annapolis, the Naval training school.

TULLY TO TALK ON HOLLYWOOD SECRETS
Jim Tully, noted author and leading Hollywood authority, comes to the Fisher Theatre next Wednesday (Jan. 25) at 11 a. m. to speak before the Detroit Town Hall. His subject will be "Behind the Scenes in Hollywood."

Fashion Tips
Two coats that come from California—and many of the play top designs originated in that state you know—are just right for the casual outdoors. One of rust suede with large pockets and is about finger tip length. The other is of rust mustard colored suede-like rayon and is tied with a belt.

Some of the resort suits which come from California feature appliqued flowers and vines.

Materials are simple, such as crash linen, denim, cottons or unbleached muslin.

The Parisian men of fashion are going in for hand knit garments. Some are wearing entire suits of hand-knit material. One famous man has a hand-knitted top coat.

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Eat A Grapefruit A Day—Keep That Cold Away!
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food
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