

College Knowledge

By SOPHIE MORE



Gotta notion things are beginning to pick up. At any rate, you all are busy as beavers once more and that usually makes news in a big way. Because no matter how gaily young Becham whirls about on the social merry-go-round, you'll usually find the names of local lights connected with all the big doings and such that college and school has to offer.

Beauty Queen
THIS will really make you sit up and take notice if anything ever did. Way out in Montana, where Montana State has claimed our own Margaret Lynd, the student yearbook sponsored an election of Beauty Queens. Our Margaret is one of them, and will reign over the Mountain Ball, BIG event of the year, along with the rest of the royal ladies. Nice? Our queen is a junior there, whipping it up in secretarial studies, and one of the prize members of Kappa Delta sorority.

Sorority Officer
Yep—Becham really figures in the election news this week. At the University of Michigan, Alpha Gamma sorority held elections recently and Charley Lucht, another of your local playmates, is now the new secretary and treasurer! The '39 smartly is in the engineering school no less, and off to a fine start, evidently, to her sophomore year.

Busy Bee
Alma coeds are wearing bees in their bonnets these days, on accounts finals are even now enthralling 'em, and sorority initiations are next on the calendar. Betty Dick will be an active in good standing by the end of February, y'know. Meanwhile, she's doing all SORTS of things. Only in her first year, the blonde Betty in writing regular features for the collieth paper—character sketches of all the bigwigs on campus, if you please. As for brother Richard Dick—we suppose he's doing well, as usual, but chum the whole town is gaga waiting to hear from you. Therefore, in her most commanding manner, Sophie sez: "KINDLY give off with a letter home."

Army Life
Just to give you an INKLE of the fun and frolic to be had, we pass on the latest bulletin from Randolph Field, "way down in Texas." Member this summer when Jane Fowler married Art Smith, just after he'd become a lieutenant and graduated from West Point? Well, the two kids are having a whirl that's best described as elegant. As a slight holiday di-

version they joined forces with another couple and motored to Mexico for about a week recently, and if THAT'S a sample item, no wonder they aren't lonesome.

The Southern Touch
Speaking of lonesome, you might pause between shivers for a look of sheer ENVY down Palm Beach way, where Lorraine and Bill Martin (known formally as Mr. and Mrs. William L. Martin II), are having all kinds of fun. They were honored at a VERY swish tea recently, at which Lorraine's parents, Mr. and Mrs. Walter Thompson, were hosts. "Toss given on the lovely terrace, facing the lake at Whitehall. Kin you imagine a lake with real water in it instead of ice, at this point?"

Northern Ditto
One way of keeping warm these days is through exercise in a BEEG way. And that's just what a group of our smart young post-college girls are doing. They play badminton weekly at Quorum school and report more FUN. Alice Riekse is one (she's one of our popular bride-elect, incidentally). And there's Charlotte Wooden too, as well as Pat Ead and Lemme see you, yep. Harriet Bredford for another and several more. Sound like a plenty good idea, anyway.

Valuable Body-Building Elements Are Contained In These Egg Dishes

In one New York hotel a choice of 141 egg dishes are offered to patrons. How many can you offer for your family? It is very important that children enjoy eggs because they are so valuable in building healthy little bodies, so try serving them in some of the many attractive ways and your family won't tire of them.

Eggs Benedictine
Split and toast muffins. Saute circular pieces of cold boiled ham. Place ham in the toaster and toast halves. Place a poached egg on top of each. Cover with hollandaise sauce. To make the sauce, melt 2 tablespoons of butter in top of double boiler over boiling water. Add 2 tablespoons of flour and stir to a smooth paste. Add 1 cup of milk gradually, stirring constantly. Add ¼ teaspoon salt and a dash of pepper and cayenne. Slowly add the beaten yolk of 1 egg mixed with a little of the sauce. Continue stirring and add 2 tablespoons of lemon juice. Re-

Eggs in Nest
Place a thin slice of tomato in buttered individual ramekins. Fill up with beaten egg white. Make a hollow in center and add unbroken egg yolk. Bake in a slow oven.

Stuffed Eggs, Hawaiian Style
6 hard boiled eggs.
½ cup minced ripe olives.
French dressing, salt.
½ teaspoon mustard, pepper.
Lettuce, crushed pineapple.
Thousand Island dressing.
Cut hard boiled eggs in halves. Remove yolks, mash well, add olives, seasoning, and sufficient French dressing to moisten. Roll whites with this mixture. Chill thoroughly about 1 hour.
Use well diced lettuce leaves to cover each plate completely. Upon this put crushed pineapple, an average sized helping with 2 eggs on top. Garnish with 3 or 4 ripe olives and a spoonful of Thousand Island dressing.

Eggs in Sausage Cups
Use thin slices of large bologna sausage, the soft kind. Do not remove the skin from the edges. Fry in bacon drippings on one side until the edges curl forming cups. Break an egg in each sausage cup, season with salt and pepper. Cover the pan and cook slowly until eggs are as firm as desired.

Bacon and Toasted Egg
Dip as many slices of bread in beaten egg to which a little milk has been added, as you wish servings. Fry the bread lightly on both sides in a little fat. Place the rounds of bread on a greased shallow baking plate. Carefully drop an egg on each round. Place over each egg a cut slice of bacon. Broil under flame until bacon and eggs are done. Serve at once.

Try an Eccentric (Classified Ad for quick results.

LEGAL NOTICE
To the members of the Birmingham Community Home Association.
Notice is hereby given that the regular annual meeting of the Birmingham Community Home Association will be held at the Birmingham Community Home, 1015 1/2 St. Charles, Oakland County, Michigan, Monday, February 6, 1939, at 8 P. M.

ADELLE BAKER, President.
HELEN JONES, Secretary.

Sir Ronald Storrs Town Hall Speaker

Sir Ronald Storrs, British diplomat, will come to Detroit Town Hall in the Fisher Theatre next Wednesday, Feb. 1, at 11 a. m. on his first American lecture tour. He will speak on "The Problem of Palestine."

In the historic drama that culminated in the capture of Jerusalem by Allenby and the Zionist migration to Palestine, Sir Ronald played a leading part. He was a Governor of Jerusalem when the Arab-Jewish conflict was brewing, and a Governor of Cyprus later when the Greeks were screaming. He was credited with having contributed more than anyone else to the sanitation and restoration of Jerusalem.

Storrs began his 30-year career, fresh from Cambridge, with five years in and out of the Egyptian Ministry of Finance. His first real chance came as Oriental Secretary to Sir Elton Gorst and Lord Kitchener. In 1917, when General Allenby took Jerusalem, Sir Ronald Storrs became Military Governor and was later appointed Civil Governor. From 1922 to 1924 he was Governor and Commander-in-Chief of Northern Rhodesia.

HUMAN FLY.
Romeo. (MPA)—Charles E. Dodge, gasoline station attendant, earned in a professional job of the human fly of wall climbing recently. When he noticed sparks on the roof of a nearby church, Dodge ran from his station. Climbing up the porch column and eaves, he reached the roof and ripped off the burning shingles, holding the fire in check until the firemen arrived.

Scrambled Eggs.
2 cups canned tomatoes.
2 teaspoons sugar.
1 teaspoon salt, pepper.
4 tablespoons fat.
1 sliced onion.
6 eggs.
Add sugar to tomatoes and cook slowly for 5 minutes. Add salt and pepper. Heat fat and fry onion until yellow. Remove onion and pour in tomatoes to which the slightly beaten eggs have been added. Stir with a fork until light and creamy. Garnish with parsley.

Japanese Platter
Two cups cooked rice. Four tablespoons melted butter, three-fourths teaspoon of salt, one and a half cups of cooked peas, half cup diced cheese, six eggs, four stuffed olives, parsley. Combine rice, peas, butter and cheese, spread on a greased glass platter. Make six small wells in the mixture, break an egg in each. Bake in an oven until eggs are set and cheese melted. Garnish with sliced olives and parsley.

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GENUINE SPRING

LEG O LAMB LB. 25¢

Pork Loin Roast SPECIAL

RIB END LB. 19¢
WITH TENDERLOIN LB. 25¢

SLICED YOUNG BABY BEEF

LIVER LB. 22¢

SHOULDER ROAST

VEAL LB. 25¢

With Pocket for Dressing

PRIME SHOULDER

Roast Beef

For Oven or Pot Roast

LB. 25¢

ARMOUR'S STAR—FIXED FLAVOR

BACON SLICED LB. 34¢

FRESH

SPARE RIBS lb. 18¢

Sweet Cream FAIRMONT

ROLL

BUTTER

2 LBS. FOR 59¢

TASTY—KRISP

POPCORN

1-LB. CAN 43¢

HILLSIDE BRAND—ROYAL ANN CHERRIES AND

Fruit Cocktail NO. 2 1/2 CAN 19¢

DOZEN CANS—\$2.25

LUX SPECIAL

Large Pkg. Lux 21¢
Small Lux Soap 1¢
BOTH FOR 22¢

DROSTE'S CHOCOLATE

PUDDING 4 PKGS. 29¢

FERNELLE—All Flavor

Pure Preserves DOZEN \$2.79

LB. JARS

STAR CROSS—SOLID PACK

Tomatoes

3 No. 2 55¢ cans
DOZEN CANS—99¢

2 No. 2 1/2 25¢ cans
DOZEN CANS—\$1.39

LIBBY'S

Tomato Juice

DOZEN SMALL CANS 75¢

LIBBY'S

PINEAPPLE SLICED OR CRUSHED

2 NO. 2 CANS 29¢

OXYDOL

Washing Powder

2 LG. PKGS. 37¢

GIANT SIZE 55¢

BEECHNUT COFFEE

LB. 27¢

Kaffee Hag AND Sanka LB. 33¢

GOLDEN CLOUD BRAND

Fruit Salad, Freestone Peaches AND Pears

NO. 2 1/2 CAN 19¢

DOZEN CANS \$2.25

NESTLE'S—EVER READY

Sweet Milk Cocoa

1-LB. PKG. 39¢

1/2 LB. PKG. 21¢

LIBBY'S

PINEAPPLE JUICE

NO. 2 CANS 23¢

NO. 5 CAN 25¢

LIBBY'S—PLAIN OR KOSHER

DILL PICKLES

2 QT. JARS 27¢



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MICHIGAN BELL TELEPHONE COMPANY

You are cordially invited to visit the Bell System exhibit at the Golden Gate International Exposition, San Francisco, California, which opens February 18.