

College Knowledge

By SOPHIE MORE



Hurry up and call the meeting to order, kids, because there's a lot of ground to be covered. The committee-in-charge of staff has been working like mad, and the results are enough to thump-rill you to the core. For it seems that glamor has come to Beham residents in a big way. And the sooner you learn about it, the sooner you can hurry and join the parade.

'41 Frolics
One of the most eagerly-anticipated events of the year, about which you should know all, took place at Wellesley on Saturday. And Nancy Weeks is only one of the reasons why you should know it. The other is her classmate Rhea Ewald. The girls were both present at the annual Sophomore Tea Dance, at which the class of '41 took the place by storm. Dartmouth's Barbary Coast Orchestra provided music and decorations were definitely snooky, all tropical in touch. Rhea's date was Henry Reikau, who trucked over from his classes at Harvard University for the affair. Nancy brought an M. I. T. (Massachusetts Institute of Technology, if we MUST go into all that) flash, name of Edward Heller. Of course bids to such affairs are great prizes among the '41s, and we know Beham's girls helped add to the fun.

Official Note
Not so frivolous but definitely intriguing is the latest flash from Monticello, where blonde Franny Chandler is going collegiate. The girls held all-college election and WHO is now class secretary but our own Miss Franny? She took office at a delightful formal installation, along with Bette Bitter of Quincy (Ill.), the new president, and Ruth Wright of Concordia (Kan.), vice-pres. T'was loads impressive, with corsages for the trio of honorees and other pomp and ceremony. As one of her official duties, Missy Chandler acted as toastmistress of the junior-senior banquet, held on Washington's birthday. And PLUS all this, her name was on the Honors List at mid-semester. And it's nice to note the name of brunette Anne Caldwell on no less than the Honors List at the same period. To copy the song, Annie doesn't live here any more, but Chicago isn't so far away that you need consider her lost to us forever.

Honors Abroad
You just can't get away from the fact that Beham kids have the gold STUFF, whether at home or

abroad. And down in Staunton, Va., they're all cheering for Mary Jane Hastriter. The 1917 lady's just been invited to join Delta Pi Epsilon literary society, BIG group at Stuart Hall, where she'll carry in an honor for this cute blonde light of the junior class, wouldn't you say?

Masculine Note
Cornell, as you doubtless know, is STILL primarily a men's school, even though all kinds of charming coeds have invaded the place. Nevertheless, this place is masculine enough to make the Sophomore Smoker Council a palatial big thing. And that's where Winthrop Allen comes in, on account the old smarty has been elected as one of the BIG 14 who will run the Council! He's an outstanding member of the class of '42, you'll remember, and studying Architecture in the College of Architecture.

Active Member!
Down at Washington and Lee, where something thrilling is usually happening, George Woolfenden has just earned himself a double honor. BIG item is that he recently took formal initiation into Delta Upsilon, and is now the proud owner of his active pin. To other honor is that of being the first officially noted Beham lad to BE made an active fraternity man this year. Of course George and the rest of his brothers are mutually happy about the whole thing—so a double order of congratulations would be MOST appropriate.

Fashion Tips

Coats have that "little girl" look with trim waists and flaring skirts. Broad shoulders and flat backs seem to feature most of the newer designs.

Colors in coats, particularly the tweeds for country wear, is on the rampage. Checks, stripes and plaids are good. Such combinations as pink and green or blue and yellow are popular.

Patent leather for belts and shoes is in favor once again.

Although skirts of coats are full, they are very carefully fitted and the silhouette is the thing.

Try an Eccentric Classified Ad.

CRAB MEAT IS A BOON TO THE BUSY HOSTESS

Have you ever thought about how many ways you can fix crabmeat? It may start off a tasty breakfast omelet, reappear in many luncheon dishes, emerge in a delightful variety of afternoon tea dainties, grace the most elegant dinner and even pop up at supper. Try these recipes—perhaps they'll spur your imagination to create some new ones of your own.

Crabmeat Omelet
1 can crabmeat.
4 eggs.
4 tablespoons milk.
½ teaspoon salt.
Pepper.
1 tablespoon butter.
Beat eggs slightly just enough to bind the yolks and whisk cold milk, salt and pepper. Melt butter in frying pan, then add egg mixture. As this cooks, lift the cooked portion with a spatula, letting the uncooked portion run underneath. Continue until the egg omelet is a creamy consistency. Cover with small pieces of flaked crabmeat, turn up heat for a few minutes so the omelet can brown. Fold and serve on a hot platter. Sprinkle with parsley finely chopped.

Crabmeat and Curry
1 can crabmeat.
2 tablespoons butter.
1 teaspoon finely chopped onion.
½ tablespoon curry powder.
1 cup chicken broth.
3 tablespoons flour.
Seasoning.
Cook onion in butter for 3 minutes. Add flour mixed with curry powder, add chicken broth. Bring to boiling point and add crabmeat. Season to taste.

Crabmeat and Corn
1 can crabmeat.
1 cup milk.
1 green pepper, chopped.
2 tablespoons butter.
1 teaspoon salt.
1 onion, chopped.
Cayenne pepper.
2 green peppers, chopped.
1 egg yolk.
1 can corn.
Toast or crackers.
Cook chopped onion in butter until soft. Add corn, salt, milk and pepper. Add chicken broth, add crabmeat, then beaten egg yolk. Cook until thick. Serve on toast or crackers.

Supper Dish
2 cans crabmeat.
1 small can mushrooms.
2 cups milk.
1 green pepper, chopped.
½ lb. grated cheese.
Salt and pepper.
1 uncooked pie crust, cracker crumbs and butter.
Make white sauce in double boiler, blend cheese into sauce, stirring until smooth. Add celery, salt and chopped green peppers. Then add the flaked crabmeat and sliced mushrooms. Season to taste. Cool. Pour this mixture into a deep baking dish which has been lined with the pie crust. Cover top with cracker crumbs and dot with butter. Bake in oven 375 degrees until brown. Serve hot.

Crab Cocktail
1 can crabmeat.
3 tablespoons catsup.
2 tablespoons horseradish.
1 tablespoon lemon juice.
1 tablespoon Worcestershire sauce.
Salt.
Mix catsup, horseradish, lemon juice, Worcestershire sauce and season with salt to taste. Chill thoroughly. Flake crabmeat and add to sauce. Serve in chilled cocktail glasses.

Crabmeat Croquettes
1 cup flaked crabmeat.
1 cup cleaned and finely cut up shrimp.
Salt and pepper.
Lemon juice.
1 cup thick white sauce.
Mix the meat and season with a little salt, pepper and juice. Add to the white sauce and mix well. Spread on a platter to cool. Shape into balls, make a depression in the top of each ball. Roll them in bread crumbs, dip in egg slightly beaten, again in crumbs and fry in deep hot fat. Drain and fill the depression with a little tartar sauce. Garnish with parsley and lemon cut in fancy slices.

Baked Crabmeat
1 can crabmeat.
2 cans of fresh bread cubes.
1 cup medium white sauce.
2 eggs.
1 tablespoon butter.
1 small onion, chopped.
Brown chopped onion in melted butter. Mix with the other ingredients and bake in a casserole in an oven 350 degrees until done.

Baked Tomatoes With Crabmeat
Heat 1 cup of flaked crabmeat in 1 cup of white sauce. Fill tomatoes from which ½ of the pulp has been removed. Cover each tomato with buttered bread crumbs. Bake in a hot oven until crumbs are brown.

Cold Crabmeat Platter
Flake crabmeat. Cut into small pieces and marinate in French dressing and chill. Mix with equal quantity of crisp celery cut in small pieces and moisten with mayonnaise. Put in cup of lettuce and sprinkle with capers. Arrange on large platter with halves of stuffed eggs, canapes and asparagus tips.

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