

eggs, by the use of baking powder, and by beating and blending ingredients. For the texture of the cake much depends upon how it is put together. Add slowly the beaten eggs to the butter and sugar. Add little by little, first milk and then flour—about one-third of milk and one-third of flour. Continue until all is used. Add the flavoring last.

For a loaf cake, the temperature of the oven should be from 350 to 360 degrees. A loaf cake should bake forty minutes. Cake should be cold before icing and never cut while hot.

ALUMNI DAY

On Friday, June 2, 1916, the former students had their day in Chemawa. Promptly at 2:30 in the afternoon the Alumni team crossed bats with the undergraduates. The old ones did not show enough "pep" to win the game, therefore had to be satisfied with the short end of the 12-9 score.

Next in order, at 7:00 P.M., was a reception in the school gymnasium, where the "has beens" and the new comers mingled together and had a general good time. A number of invited guests were present. Promptly at 10:30 P. M. the jolly crowd made their way to the school dining hall, where delicious refreshments awaited them.

At the close of the banquet, brief talks were made by Henry Darnell, '11; Russel Adams, '16; Harry W. Jones, '10; George Wasson, '00; and Mr. Smith. Once more Gordon Hobucket was given the honor to act as toastmaster. Immediately after the speeches followed the election of officers for the ensuing year. The result of the election was as follows: Gordon Hobucket, '08, re-elected president of the association by a unanimous vote. Reuben Sanders, '00, first vice-president; Harry W. Jones, '10, second vice-president; and Nicholas Hatch, '13, secretary-treasurer.

The association proposed a vote of thanks to Mrs. Fulkerson, Mrs. Culbertson, Miss Knox and Miss Skipton for their work in preparing for the banquet.

Thanks to the Junior girls, who so willingly assisted whenever their services were needed.