

# OREGON EMERALD

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## The Spirit Is One of Impartiality.

FOR AN atmosphere surcharged with neutrality of the I-don't-care-who-licks-Germany variety, we recommend the library. Recently we were attacked with a transient state of bibliomania, and sought solace in the library, where one would naturally suppose the atmosphere would be clear from intolerance, one of the most dangerous germs to the spirit of free intellectualism.

Among the new books on the war is "The Meaning of the War," by Henri Bergson, the master philosopher of the twentieth century. Bergson attempts to reduce the war to a struggle between life and matter. "Creative Evolution" is a much better book.

Villa Montmorency in Paris is an ideal spot for a French philosopher to contemplate his own mind for ultimates, especially when all's well in France. Henri Bergson has for fifteen years lived in this ideal place, and has given to the world a wonderful philosophy.

But France, with the rest of continental Europe, is plunged into war, the greatest war the world has ever seen. And, according to Henri Bergson, war destroys philosophy and creates poetry. "The Meaning of the War" is empiric proof of this as far as Henri Bergson is concerned. For the time being he has forsaken philosophy and has plunged headlong into a pseudo-philosophic-historical prose-poem, which hurls the wrath of France at Germany with the vigor of a thirty-centimeter and the mawkish prejudice of a biased foe.

Of course this is neither here nor there. But we wanted to review the book, and write an editorial at the same time.

Here goes the editorial!

A library, to our idea, should be the home of impartiality. The University library is full of war books which have been written since the war began. Most of them come from England and France, and with a few exceptions all of them are pro-ally. Without considering the justice of either side in the war—for to our idea neither side can be just in a war that is exterminating the race of man—we believe that for an American reader both sides should be placed at his command. The United States is ostensibly neutral. There's so much bad in both causes that one should not gormandize himself on the pre-digested alibis of the one cause only. Besides, we question the value of the contemporaneous literature of the warring countries. What we have read thus far, like Henri Bergson's "The Meaning of the War," is supersaturated with a passionate patriotism.

## CAMPUS NOTES

Some cases of gripe and a good many colds and sore throats have appeared on the campus this week. Miss M. L. Cummings, head of the physical training department for women, thinks it is due to exposure and lack of sleep during the Thanksgiving holidays. She has a remedy which may be obtained by calling at her office in the woman's gymnasium.

Mrs. Edward Webber, formerly Miss Alma Aupperle, who was an assistant in the zoology department last year, visited the campus Friday. Mr. and Mrs. Webber are moving from Hermiston, Oregon, to Creswell.

Miss Janet Young, '14, and Miss Mildred Lawrence ex-'16, spent the week-end at the Delta Gamma house.

Miss Gladys Hutchins, of Portland, is spending the week-end at the Delta Gamma house.

Mr. and Mrs. Ben Chandler, of Coos Bay, and Mr. and Mrs. Elmer Paine, of Eugene, were Monday night dinner guests of Kappa Alpha Theta.

Delta Tau Delta announces the pledging of Harvey Madden, of Eugene.

Dr. Conklin had as dinner guests Thursday evening Clark Burgard and Will Burgard.

Mrs. Johnson was a dinner guest Thursday evening at the Alpha Phi house.

Kappa Alpha Theta entertained the heads of the houses at dinner Friday evening.

Walter Muirhead, of Portland, is spending the week-end at the Delta Tau Delta house.

Theta Sigma Pi met last Wednesday in the Y. W. C. A. Bungalow to discuss the history of women journalists and make arrangements for their initiation to be held just before the Christmas vacation.

Gamam Phi Beta entertained with a formal dance Friday night. Xmas greens,

ropes and garlands of them; Xmas trees, holly wreaths and mistletoe, gave proof that St. Nicholas soon will be here. Santa Claus distributed toys, which were piled beneath a lighted Xmas tree.

Patronesses were: Mrs. Hamilton Weir, Mrs. Albert Geiser, Miss Guppy.

Guests were: Naomi Marcellus, Gretchen Smith of Portland, Anne Dawson, Janette Dawson of Albany, Dorothy Parsons, Margaret Fell of Eugene, Alec Bowen, Bill Tuereck, Jimmy Sheehy, Wyville Sheehy, Joe McLean, Charles Tisdale, Charles Dundore, Dave Wilson, Bob Malarkey, Howard McKinney, Paul Smith, Jack Elliott, Bill Garretsen, Billy Wootten, Paul Downard, Kenneth Moores, Bill Snyder, De Witt Gilbert, Clark Thompson, Russel Ralston, Chester Fee, Bob McNary, Joe Hodges, Orville Monteith, George Davis, Bert Ford, Don Roberts, George Gates, Chester Huggins, George Eichner, Victor Chambers, Ray Couch, Kenneth Farley.

Phi Delta Theta announces the pledging of Henry Proctor of La Grande.

Frieda Ball of Astoria and Marion Chapin of Portland, are spending a few days at the Delta Delta house.

Delta Gamma's formal dance Friday night was a Xmas dance, with decorations all suggestive of the coming holidays. Each guest received a Xmas package from a Xmas tree.

The patronesses were: Mrs. C. C. Page, Mr. and Mrs. Frederic Dunn, Mr. and Mrs. W. W. Calkins, Mr. and Mrs. Clifford Summers, Mr. and Mrs. I. P. Hewitt, Mrs. Guthrie, Miss Amy Dunn.

Guests were: Lucille Morrow, Gladys Hutchins, Myrtle Campbell of Portland, Verdie Pugh of Brownsville, Mary Parker, Inez Lemke, Henry Finn, Clare Ogle, Russell Calkins, Linn McCredie, Roger Jane, Howard Bowlis, Fred Heitzhausen, Donald Outbank, Don Belding, AlBowles, Francis Yoran, Russell Fox, Carol Wagner, Walter Muirhead, Thurston Laraway, Bert Peacock, Royce Brown, Sprague Adams, Percy Boatman, Borden Woods, Marshal Woodworth, Turner Neil, Everett George, Joe Din, Ralph Giger, La Rue Blackaby, Warren Edwards, Bill Blackaby, Bob Earle, C. M. Corbett, Prentiss Brown, Walter Kirk, Tom Campbell.

## SCIENCE CLUB MENUS

Contribution in way of suggestions for week of December 6 to 10 by Home Science club.

It is false economy to use canned goods for two months simply because it saves time in cooking. We find in our market almost the entire year round a number of green vegetables, like lettuce, cabbage, radish and celery, that can be served uncooked, and a list such as parsnips, carrots, beets, cauliflower, greens, give us the succulent vegetables to serve hot. Of the fresh fruits the apple and the cranberry reign supreme.

The meat and fish are about the same as last month. Pork is more abundant and can now be used quite freely. Chicken at 11 cents per pound is not extravagant to use at least twice a week.

Breads, too, appear in new ways for the cooler months. Cornbread, graham, nut and roman meal bread add a touch to the lunch hour.

The meals this week are planned with three ends in view; to save time and fuel, to utilize left-overs and to give approximate cost per day. The dinner planned for Monday and the luncheon for Wednesday are examples of meals with an economy of fuel. Now is the time to buy in bulk sweet and Irish potatoes, cooking apples, prunes and nuts.

### MENUS.

(Cost and receipts are for 20 people) (Total cost, \$3.70).

#### MONDAY.

##### Breakfast (80 cents)

- Prunes Toast
- Oatmeal and Cream
- Coffee

##### Luncheon (\$1.40)

- Baked Beans Boston Brown Bread
- Country Salad (see recipe)
- Ginger Snaps and Tea

##### Dinner (\$1.50)

- Baked Spare Ribs and Dressing (see recipe)
- Gravy and Hot Beets
- Baked Sweet Potatoes
- Brown Betty

#### TUESDAY.

##### Breakfast.

- Steamed Apples
- Hominy Graham Muffins
- Coffee

##### Luncheon.

- Vegetable Soup
- Hominy Muffins (recipe given)
- Pickled Beets Apple Sauce
- Butter Milk, Tea or Cocoa

##### Dinner.

- Roast Beef, Brown Potatoes, Gravy
- Vegetable Salad
- Pumpkin Pie

#### WEDNESDAY.

##### Breakfast.

- Fruit, Choice
- Fried Corn Meal Mush
- Syrup Coffee

##### Luncheon.

- Stuffed Peppers (recipe)
- Creamed Potatoes
- Roman Meal Bread
- Celery Preserves Cocoa

##### Dinner.

- Corn Soup
- Stewed Chicken and Gravy
- Baked Potatoes
- Cold Slaw
- Cranberry Pudding

#### THURSDAY.

##### Breakfast.

- Baked Apples
- Sausage
- Hot Rolls Coffee

##### Luncheon.

- Creamed Chicken
- Bread Butter
- Tapiooca Pudding

##### Dinner.

- Celery Soup
- Ham and Spinach
- Mashed Potatoes
- Lettuce Gelatin Pudding

#### FRIDAY.

##### Breakfast.

- Cereal and Cream
- Eggs Toast Coffee

##### Luncheon.

- Carrot Chowder (recipe)
- Bread Butter Tarts and Tea

##### Dinner.

- Boiled Halibut with Egg Sauce
- French Fried Potatoes Greens
- Fruit Salad
- Ginger Cake Tea

#### SATURDAY.

##### Breakfast.

- Prunes Cereal
- Hot Cakes

##### Luncheon.

- Tuna Fish or Cheese Tomato Souffle
- Bread and Tea

##### Dinner.

- Beef Steak

##### Lentils

- Parsnips Lettuce and Apple Salad
- Gelatin Desert

#### SUNDAY.

##### Dinner.

- Fruit Cocktail
- Chicken and Noodles
- Currant Jelly Mashed Potatoes
- Cauliflower
- Cream Pie

##### Supper.

- Tuna Fish and Celery Salad
- Preserves and Cake

Country Salad—Three cups shredded salad. Three cups chopped apples. Three cups chopped celery. Salad dressing.

Hominy Muffins—Five cups boiled hominy. Five cups of flour. Five eggs. Five tablespoons melted butter. Ten teaspoons baking powder.

Carrot Chowder—Five cups diced raw carrots. Five cups diced raw onion. Five cups diced raw potatoes. Five cups milk. Five tablespoons flour. Five teaspoons salt. Five tablespoons butter. Five teaspoons chopped parsley. Directions—

Put carrots and onions on in sauce pan with four quarts boiling water. Cook thirty minutes without cover. Add potatoes and boil twenty minutes. Cover. Melt butter. Add flour and milk. Add to chowder and boil five minutes. Sprinkle with parsley.

Baked Spare Ribs and Dressing—Wash and dry spare ribs and fill with following dressing and bake: Six cups bread crumbs. Two teaspoonsful of sage. One teaspoon pepper. Two teaspoons salt. One onion chopped fine. Four tablespoons parsley chopped fine. One cup melted butter.

Baked Stuffed Peppers—Twenty peppers. Three cups any cold meat. Three cups rice or bread crumbs. Three teaspoons salt. Wash peppers. Boil in salt water three minutes. Remove seeds. Fill and bake 40 minutes.

Tuna Souffle—Six eggs. One and half cups tuna. Two cups milk. Six tablespoons flour. Six tablespoons melted butter. Half teaspoon paprika. Half teaspoon celery salt. Two teaspoons salt. Directions—Make white sauce. Cook well and add fish. Cool. Add beaten yolks and seasoning. Fold in beaten whites. Place in buttered pan and then place inside other pan with cold water. Bake until brown at top of oven and then remove to bottom rack. Bake one hour.

### Women to Play Basketball.

January 8 and 9 are the dates set for the women's inter-class basketball games for the Hayward cup.

Bill Hayward presented the cup to the women's gymnasium department five years ago as a trophy for the class basketball championship. Last fall the class of 1918 won it.

Numerals will be given by the different classes to their players.

All persons interested in the sport are asked to report at once to Hazel Rader at the women's gym.

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