

PHI BETA MEMBERS TO ENTERTAIN AT RECEPTION AFTER PAUL ENGBERG CONCERT THURSDAY

Event Will Be In Music Building On Campus

By MARIAN LOWRY

Informal reception is to be held Thursday evening in the lounge of the music building following the concert of Paul Engberg, baritone, who is singing here under the auspices of the Phi Beta Kappa society. The reception is being given to meet Mr. Engberg and his wife, Mrs. Engberg, who are in the city on their way to the University of Oregon where she is a member of the Alpha Delta Pi sorority and of the Phi Epsilon women's national music honorary. She is now teaching and studying piano in Portland.



Mrs. S. S. George, former president of the American Legion auxiliary, who will be among those honored at the entertainment to be given by the Legion and auxiliary Thursday evening at the army to honor past heads of both organizations.

Legion Auxiliary Meets Tuesday Evening

The monthly business meeting of the American Legion auxiliary was held Tuesday evening at the armory. Further plans were made for the joint social to be given by the auxiliary and the Legion on Thursday evening to honor the past heads of both groups. A potluck dinner will be served at six-thirty o'clock, followed by entertainment. Mrs. Clinton D. Chezen, president, Mrs. Sam Withers, Mrs. N. B. Sleeper, Mrs. Annie Evans, Mrs. R. L. Moon and others are in charge from the auxiliary.

YOUR CHILDREN

By OLIVE ROBERTS BATHON

CHILDREN are like moths. They rather than a flame.

And a flame is often the best dressed little girl in school who lives in the biggest house. Most little girls in school, I have seen it over and over, often centralize around such a figure. Little boys group mostly about the strongest boy, or the sports hero or something of that sort. But girls, being more imaginative, make a sort of fairy princess out of the child whose material background fascinates them.

Now I have seen this little rich girl at her best—I have in mind some of the most adorable children I ever taught who came from splendid families who had money. Such children were an enormous influence for good simply because they had the glamour to support their fine qualities.

But I have seen the other side, too, and I've tried to break up more than one of these cliques with a spoiled darling as its center. The other little hangers-on never had a chance.

When ranks broke outside the school there would be a rush of little girls to take the arm of the queen. One queen I remember made me parrot-furious. I knew about her, before she came into my room—I observed her when she left it. She never did change.

Little Ladies-in-Waiting. She always called her court. Some walked in front—backward in order to face her. Some trailed along behind. Others piled on each side. She would shake off those who had her arm and say, "I want Lucy and Dorothy to walk beside me today."

And Lucy and Dorothy, tickled to death, would dance up in attendance and high-tail the rest of the crowd. There were some lovely children in that group—children who were superior in every way to the duchess. But they were modest, less pushing, and they had succumbed to the general dominance of the leading lady. She was strong-willed, selfish and over-bearing, but she had personality too.

She was unkind to all of them. A favorite one day would be beheaded the next—deliberately. She liked to set them up just to make their downfall the greater. Half the time she didn't speak to her schoolmates on the street. The whole crowd was in hot water all the time.

In a few weeks every little girl in my room had an inferiority complex. I began to get it myself. When I didn't get it, I was humiliated and a star on the board that was a bad day for everyone.

Mothers began to complain. "Tell your girls to walk to and from school alone or in twos or threes where they are evenly matched and congenial," I advised. "Then they will get away from that feeling of 'taggers-on.'"

In time the court dwindled to three or four and there it stayed. But I never saw the star, or duchess, or queen—as you like—anywhere else but in the middle, no matter where she was. No fringe for her! I do not assert that all little crowds are like this. Crowds usually do have a leader, but unless that leader's influence is a happy one, I believe there is too much heartache and misery.

FLU SPREADS. SALEM, Ore.—(AP)—Influenza swept over 15 Oregon counties for the week ending January 2, claiming 65 victims. Other communicable disease cases numbered 160.

Lane county reported 13 cases of communicable disease for that week.

TODAY'S RECIPES

By SISTER MARY

ALTHOUGH the fritter has lost some of its prestige as a separate course or entree in the dinner menu, the fruit fritter is welcomed as a dessert and the fritter of meat or vegetable as a main dish in the supper or luncheon menu.

Fritters also provide an attractive and easy way to use up leftovers. Not only is it possible to combine leftovers that are too small to serve separately, but the fritter batter acts as an extender and serves to make the dish more interesting both in appearance and flavor.

Since fritters are a fried food, some homemakers may be in doubt as to their digestibility. But fried food, if properly cooked and not eaten in too great amounts, is perfectly wholesome and permissible for anyone with a properly functioning digestive tract. Small children and invalids are, of course, excepted.

A certain amount of care and of thought must be used in planning the menu in which fritters are included. Remember that the fritter furnishes calories and bulk but lacks minerals and vitamins. Fresh vegetables and milk dishes should always be served with fritters in order to provide a balanced meal.

Tomorrow's Menu

Breakfast: Grapefruit sections, cereal, cream, poached eggs, graham muffins, milk, coffee.

Luncheon: Ham and pineapple fritters with raisin sauce, head lettuce hearts, floating island, ginger snaps, milk, tea.

Dinner: Stew of mutton and vegetables with rice, spinach with lemon sauce, jellied lime and cheese salad, coconut cream pie, milk, coffee.

How to Heat the Fat

In cooking fritters, the most important factor is the temperature of the deep fat. The correct temperature is 350 degrees Fahrenheit during the cooking process. The fat should be heated to 325 degrees F. when the batter is dropped into it, for the cold food lowers the temperature. If the bread test is used, the fat should be hot enough to brown an inch cube of bread in 60 seconds. Increase heat slightly as food is added to prevent fat from being cooled below the necessary temperature.

The time for cooking the average-size fritter is from six to seven minutes. The crust should be a crisp, golden brown and the inside thoroughly cooked in that length of time. Fritter batter is a "drop" batter, but even so there are different degrees of stiffness. A good way to determine whether the batter is stiff enough is to drop a teaspoonful of batter in the hot fat. If the batter keeps its shape, the mixture is thick enough to cook. If it spreads and separates, a little more flour should be added.

From one-half to one cup of solid material is allowed for each cup of fritter batter. The material may consist of meat or fish, vegetables or fruit, combinations of meat and vegetables or fish and vegetables.

Meat fritters are often served with a tomato or Hollandaise sauce. Finely chopped ham and pineapple fritters are delicious served with raisin sauce. Fruit fritters, such as peach, apple and pineapple are very good served with maple syrup.

One egg, 1/2 cup milk or water, 1/2 teaspoon salt, 1 cup flour, 2 teaspoon baking powder, 1 tablespoon melted butter, 1/2 to 1 cup extra material. Beat egg until light with milk or water. Mix and sift flour, salt and baking powder. Add to first mixture with melted butter. Mix until smooth and add extra material which has been drained. Drop from tip of spoon into deep hot fat. Drain on crumpled paper when done.

Two tablespoons sugar can be added to the fritter batter when fruit is used.

Honorary Group Initiates Tuesday

Forty attended the initiation and banquet of the Pi Lambda Theta, women's national education honorary, Tuesday evening. The initiation ceremonies were at five o'clock at Westminster house, the banquet following at the Green Lantern tearoom. Miss Kathryn Fry, president of the organization, presided at the banquet and gave the talk of greeting to the new members. As a special feature of entertainment, original poems by the initiates were read. Among faculty members attending were Dr. Ethel Sanborn, Dr. Marion Hayes, Mrs. Edith Patten, and others.

The initiates were: Miss Margaret Ormandy, Miss Dorothy Sherman, Miss Cleo Hoselton, Miss Gertrude Larsen, Miss Barbara Conly, Miss Katherine Ellison, Mrs. I. A. Mathers, Miss Christine Baxter, Miss Rose Holliman, Miss Helen Smith, Miss Margaret Lorette, Miss Gertrude Harriman, Miss Gertrude Sears, Miss Melvina Black, Miss Mildred Hayden, Miss Betty Lewis, Miss E. Marie Clancy, Mrs. Ostrud Williams, Miss Vivian Coss, Miss Marcella Billgren.

The group's next meeting will be January 26 when members will entertain with a dinner to honor the freshman majors in education.

Two Hostesses For Surprise Event

Mrs. N. K. Hitchens and Mrs. H. S. Grindell planned a surprise no-hostess bridge luncheon Tuesday in honor of Mrs. F. G. Weinick, the newly installed worthy matron of Blue River chapter, Order of Eastern Stars. Originally the party was planned to be held at the home of Mrs. Grindell. These plans were changed at the last moment on account of Mrs. Grindell's illness and the party was held at the home of Mrs. Weinick.

Guests present were Mrs. F. G. Weinick, Mrs. M. G. Howard, Mrs. F. A. Hand, Mrs. N. K. Hitchens, Mrs. C. R. Swango, Mrs. L. D. Moxley, Mrs. R. L. Collins, Mrs. L. W. Waldorf, Mrs. E. T. Helms, Mrs. R. E. Brown, Mrs. C. B. Ruth, Mrs. T. E. Farnish, Mrs. I. O. Stewart, Mrs. Ed Voldstorf, Mrs. C. F. Hyde, Mrs. C. H. Emery, Mrs. J. P. Christie, Mrs. O. W. Peterson, Mrs. Wayne Robertson, Mrs. George Ash, Mrs. E. M. Mathews, Mrs. A. R. Woodell, Mrs. E. C. Hall, Mrs. K. M. Tait, Mrs. Olga Kracke, Miss Jessie M. Tait.

After the luncheon Miss Tait entertained with several violin selections, accompanied by Mrs. Olga Kracke. Bridge was the diversion of the afternoon and honors went to Mrs. Farnish and Mrs. Tait.

Sorority Alumnae Entertained

Mrs. N. Patrick Barbour was hostess for the January meeting of the Delta Delta Delta Alliance Tuesday evening, inviting the group to the chapter house of the sorority for supper.

Those attending were Miss Anna Kathryn Garrett, Mrs. Florence Carley, Mrs. Raymond Walsh, Mrs. Helen Addison Everett, Mrs. Walter Swellaby, Mrs. F. C. Carlsson, Mrs. James H. Gilbert, Mrs. Charles Adams, Mrs. Carlton E. Spencer, Mrs. Gibson A. Hoss, Mrs. Frederick K. Davis, Miss Lucille Carroll, and Mrs. Barbour.

The group's next meeting will be the second Tuesday of February.

Ph. S. E. Stevens for piano tuning.