

## THE OWL CLUB BANQUET

One of the most pleasant social events of the season was the Owl club banquet given at the Jackson cafe, Monday evening, Nov. 20th. A delightful six course dinner was served, after which minute talks were given by the members and lady guests as to the aims and purposes and hopes of the club. After the banquet and speaking was over, the members repaired to Peterson Hall and spent the rest of the night dancing. Those present were:

Messrs.	Mesdames
Larry Peoples	C. H. Chiles
E. Buford	-G. Fitzpatrick
C. H. Chiles	M. Garret
G. Fitzpatrick	H. Hunter
C. Gordon	J. Peoples
H. Hunter	Misses
M. Garret	F. Bell
A. Harrold	B. Grayson
H. Harrold	V. Cropp
S. Harrold	B. Brown
Dr. Morris	E. Cowans
J. Peoples	G. Hutten

## THOUSANDS OF JAPANESE GO TO BRAZIL

Tadao Kamlyn of the Oriental Emigration Company, who went to Brazil representing his own company as well as the South American Emigration Company and the Morioka Emigration Company, to negotiate with the Brazilian Government for the transport of Japanese laborers to Brazil, is understood, according to Vice Council M. D. Kirjassoff at Yokohama, to have arranged to send 20,000 Japanese to Brazil within two years. A group of 5,000 men will be sent twice a year, in the Spring and Autumn, and the Brazilian Government will contribute \$39 toward the transportation expenses of each emigrant.—N. Y. Times.

## IN MEMORIAM

BOOKER T. WASHINGTON

Died November 14, 1915.

I chant no dirge of dark despair,  
I shed no grief-wrung tear  
A tribute rare, of deathless hope,  
I lay upon thy bier.

I do not mourn what might have  
been  
Hadst thou lived out thy span.  
Rejoice I in thy selfless life,  
Thy sacrifice for MAN.

Thy cold repose disturbs me not,  
Thy earth-pent spirits free,  
Triumphant service crowns thy  
name.

Thank God for Victory!  
—G. A. Steward in Tuskegee Student.

## The KITCHEN CUPBOARD

## WEEK END MENU.

**SATURDAY—BREAKFAST.**  
Greengages. Uncooked Cereal.  
Broiled Kidneys.  
Raised Rusks. Coffee.  
**LUNCHEON.**  
Browned Vegetable Hash.  
Egg Sandwiches. Cracker Pudding.  
Cocoa.  
**DINNER.**  
Scotch Broth (from lamb bones).  
Roast Pork, Apple Sauce.  
Riced Potatoes. Buttered Carrots.  
Lettuce, French Dressing.  
Fruit Jelly.

## Grape Fancies.

**G**RAPE JUICE.—Grape juice has come into great prominence lately, and, although the commercial grape juice is delicious, still the home made variety is sometimes preferred. To make it, mash the grapes gently and put them in a crock. Heat them gradually either by standing the crock in water or by placing it in the oven; then pour the grapes through a double cheesecloth bag and let drip. Do not squeeze or the juice will be cloudy. To every pint of juice add a cupful of sugar and heat just long enough to dissolve the sugar thoroughly. Bottle while boiling hot in sterilized bottles.

**Grape Jelly.**—Jelly from ripe grapes is prepared in this way: Mash the grapes and heat them until the juice runs. They must be heated very slowly; then strain through a colander and then drip through a jelly bag. Measure the juice and allow a pound of sugar to a pint of juice, which is the same as a pint to a pint. Melt the sugar with the juice and boil rapidly for thirty minutes. Try by dropping a little on ice and if thick enough pour into jelly glasses.

**Grape Sherbet.**—Boil a cupful and a half of sugar with two cupfuls of a half of sugar with two cupfuls of water for five minutes and mix with two cupfuls of grape juice, two teaspoonfuls of orange juice and freeze. Just before removing the dasher beat in the whites of two beaten eggs.

**Grape Jam.**—Heat grapes, skins and pulp in a crock in hot water for half an hour and cool; then rub through a colander, removing seeds, but pressing pulp and skins through. Weigh, and for two pounds of pulp allow two pounds and a quarter of sugar. Simmer together until it is the consistency of thick jam. Pack into small jars.

**Grape Pie.**—Remove pulps from the grapes and simmer until soft. Rub through a colander and add the skins to the strained pulp. Add sugar to taste, about a cupful to a pint of the grape pulp. Pour into a deep pie plate lined with paste. Cover with an upper crust and cook until brown. A little grated orange peel may be added.

*Anna Thompson*

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## DIDN'T BLAME HIM

**F**OR the trappings of society James J. Hill had little use. He abominated the stiffness and formality of social functions. An old friend, recalling Mr. Hill's dislike for formal society, told of how upon one occasion, when the Hill family gave an evening reception at St. Paul, Mr. Hill was persuaded, only with the utmost difficulty, to don a dress suit.

For the occasion an old colored man from the Great Northern offices was to act at the door of the Hill residence. He stood at his post, awaiting the guests, when Mr. Hill, attired in his evening clothes, came downstairs. The attendant, who had been with Mr. Hill for years, when he saw his boss in the unaccustomed attire chuckled aloud. Mr. Hill caught the sound and looked up. The retainer turned in dismay. Mr. Hill strode up to him, caught him by the shoulder and said, "What are you laughing at?"

"Deed, I wasn't laughing!" gasped the servant.

"Yes, you were," admonished Mr. Hill. "You were laughing at me, and I don't blame you a darn bit."—Wall Street Journal.

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