

Anniversary Is Observed by Sorority

55th Annual Celebration
Joined in by Local Gamma Chapter.

A special historical program and birthday celebration featured the fit-y-fifth anniversary of the founding of Mu chapter of Kappa Kappa Gamma sorority Wednesday night at the chapter house, 821 West Hampton Drive.

Mrs. P. M. Dill, 3012 North New Jersey street, the only living charter member, was honor guest.

Seventy-five active and alumnae members attended the 6:30 o'clock dinner when copies of the organization's history were presented by the Mu alumnae to Mrs. Dill, and to Miss Mary Elizabeth Search, chapter president, for the files.

Kappa History Read

As a phase of the historical program, several incidents taken from the history were read by Kappas who were active in the chapter at the time of their occurrence.

Seated at the speakers table were Mrs. Dill, honor guest; Miss Search, chapter president, and members and officers of the house board; Mesdames Everett M. Schofield, Austin V. Clifford, Frank Fowler, Harry Jones, John R. Carr, Joseph Osander, Russell P. Veit and Miss Edith Huggins.

Behind the speakers table hung a lighted gold key, the sorority insignia, and a large birthday cake, decorated with candles, centered the table. Individual iced cakes with the figures 55 in blue icing were served to guests. The tables were lighted with light and dark blue candles, the colors of the organization.

Fund Board Meets

Mrs. Harold Gauker, chairman of the dinner, was assisted by Mesdames B. S. Milligan, Royer Knode Brown, and the Misses Margaret Stutz, Elizabeth Hisey and Joan Johnson.

A program furnished by the active chapter included sorority and fraternity songs sung by a quintet composed of Misses Jean Boyd, Betty Kelleen, Betty Price, Betty Humphreys, Lois Gerdts, a solo by Miss Barbara Oakes, and a reading by Miss Joan Clutes.

A meeting of the Mu chapter foundation fund preceded the birthday celebration. Board officers are: President, Mrs. Everett M. Schofield; vice-president, Mrs. Austin V. Clifford; secretary, Miss Edith Huggins, and treasurer, Mrs. Joseph C. Mathews.

BULLETIN BOARD IN HOME SMART IDEA

One home-maker has originated a daily interest for herself. She has nailed up in the kitchen above her work table a two-foot square bulletin board to which she can attach clippings with thumb tacks.

She cuts out bits of poetry, a pretty picture from the rotogravure section, a recipe or a house-hold hint and posts them each day where they will catch her eye as she does her work. She even puts up picture postcards from friends fortunate enough to be traveling abroad this winter.

The whole family take pleasure in helping her get new and different things for the board.

One day she posted an exceptionally good composition her 11-year-old son had written for school and for which he had been praised. She found it worked wonders with the other two children, who immediately did such fine school work that they, too, could bring Mother home a Grade A paper to post.

BRASSIERE STRAP HOLDER IS HANDY

If you are bothered with your strap or brassiere straps slipping down over your shoulders, it will pay you to take a little time off and sew holders into your dresses.

These consist of about one inch of tape, fastened to the shoulder seam of your dresses, with a single snap to fasten them. You attach the two pieces of the snap, one to each end of the bit of tape, making a loop, when shut.

You merely open the loop, slip it around your shoulder straps and then snap it shut. It holds the straps in place and prevents any discomfort from slipping.

STUDENT RABBI TO CONDUCT SERVICE

Moedcael Brill, student rabbi at the Jewish Theological Seminary in New York, will conduct services Friday night at the Central Hebrew congregation, Twenty-first street and Central avenue.

The choir will be led by Abram Bortz, Leonard Levi and Allen Berkowitz.

Daily Recipe

LIMA BEAN CHOWDER

1-1/2 cups cooking oil (preferably from corn) or butter

1 onion sliced

2 cups potatoes (1 inch cubes)

1-1/2 cups water

2 cups cooked dried or green lima beans

3 cups milk

1 tablespoon corn starch (stirred smooth with a little milk)

1 teaspoon salt

Cook oil or butter and onion in a skillet until done, but not brown. Add potatoes and water. Cook until potatoes are barely soft; add beans and milk, bring it to a boil. Stir in corn starch mixture and cook until thickened and until there is no taste of raw starch.

Dried peas or lentils may be used in place of beans.

Four to five servings.

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