Natural History Society.

The writer is in doubt as to whether, the attractiveness of the program to be rendered, the time of hour during which the effect of the officers of the meeting had to meet with bringing out an unusual number of new members. The meeting last Wednesday evening, ventures the first as the most effective. The meeting was opened by the report of Mr. S. M. Millard, President Phillips called upon Prof. U. P. Hedrick who occupied the meeting on the wonderful hour during which he instructed me thoroughly acquainted with Mackinac Island. He dealt with the island from historical, geographical, botanical, zoological and geological standpoints. One learns of the island as being nine and one-half miles in circumference, oval, though not regular, and having a maximum altitude of about 300 feet above lake level. All the neighboring islands are very low in comparison.

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timed placing a dinner plate in front of guest.

Serve steak before head of the table, with carving set and large spoon. Standing at the left, receive plate with the meat and potato on it, and place it in front of guest. Then offer, in turn, bearnaise, pranipr fritters, peach pickles and orange whip plates.

Third Course:
Remove meat platter, and plates, place, at the same time the salad. Offer salads.

Fourth Course:

Place coffee.

COOK'S DIRECTIONS.

Oyster Stew.—1 pt. of oysters, 1 cup of milk; strain liquor; cook oysters in same; add hot milk. Season with salt, pepper and butter. Serve with whipped cream on top.

Croutons.—Cut bread into slices, then into strips. Dry these then toast. Chateaubriand Steak.—1 lb. chopped beef, 1 egg, 1/2 c. cracker crumbs, pepper and salt. Mix thoroughly; mold into shape; place in pan with a little water and bake 20 min. on top. Serve sent to the table garnish with parsley and Franconia potatoes.

Parsnip Fritters.—Grate potatoes of medium size, put in dripper with meat; bassette thoroughly. Remove, and place, removing place plate.

Parker House Rolls.—2 rolls, 2 eggs, 1/2 c. flour, 1/2 lb. butter, 1/2 c. milk, salt, 1/2 c. flour. Beat yolks, add sugar, then syrup. Whip in as much of the syrup as necessary to form a paste. Knead. (About 2/3 c.) Turn on the table and rise until light. Cut into 1/2 in. pieces, put in a greased pan or turpentine tin, cover and let rise until light. Cut. Bake 9 minutes.

Carrot Fritter.—Serve with the cream. Place before head of the table.

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attended by over 2,200 delegates. Students will be sent as delegates from the institutions of higher learning in all sections of the United States and Canada and it is probable that 500 institutions will be thus represented. Those in attendance will also include professors, national leaders of young people's organizations, representatives of foreign mission boards, and editors of religious papers.

The program will consist of addresses during the morning and evening sessions, and section meetings for the consideration of missions from all sections of the United States. Representatives of foreign mission boards, leaders of young people's organizations, returned missionaries, representatives of foreign mission boards, and editors of religious papers.

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Old Students.

R. L. Clute, '96, has resigned his position in Oakes, North Dakota, and is understood to have accepted a position as teacher in the Philippines and will soon start for his new work.

A letter from Prof. W. W. Munford, '91, to Sec. A. C. Bird, Jan. 2, states that he is to leave Jan. 6 for Topeka, Kansas, where he is to address the Kansas Live Stock Breeders Association and the Kansas State Board of Agriculture.

News reached college Jan. 7th, that Arthur M. Gibson, class of '23, died of appendicitis Friday evening, Jan. 3d, at his home in Northville after a short illness of ten days. The news was received with much sorrow by his many friends at the College.

Dr. N. S. Mayo, '85, was made happy on Christmas by the receipt of a handsome pendant for a watch chain. It is a block of solid gold, on one side a solitary diamond and engraving "Dr. N. S. Mayo from Conn. Friends, 1901," on the reverse it has the seal of the state of Connecticut, engraved "Dr. N. S. Mayo from President Nichols in behalf of Conn. Friends.


S. C. BIRD.

I send you in this letter two years' subscription to the M. A. C. Record. My time was out Dec. 1st and I have neglected attending to it until now. Will send enough this time so I won't have to think of it again now. I spent the evening of Dec. 23d with S. D. Christensen, L. B. Littel, A. H. Hayden, W. J. Bean and F. W. Lamb in Pittsburgh. We saw "Ben Hur" then went to Littel's room and reviewed M. A. C. times.

J. G. ALDRICH.

SOUTH BEND, IND., Feb. 2, '02. J. M. B.

Sec. A. C. Bird.

The party given by the fire department Friday evening was a very enjoyable affair. The members of the department served very acceptably as entertainers. Music was furnished by Prof. Neely. Nearly one hundred were present, the patrons and patronesses were Prof. and Mrs. U. P. Hedrick, Prof. and Mrs. Velder and Dr. and Mrs. Waterman.

Adelphi's Resolutions of Sympathy

Whereas, It has pleased our Heavenly Father to call to his last rest, Arthur M. Gibson; and

Whereas, The departed was a charter member of the Adelphi Literary Society; be it

Resolved, That we, the members of the said society, extend to the bereaved parents our most sincere sympathy; and be it further

Resolved, That a copy of these resolutions be sent to the bereaved family; and be it further

Resolved, That these resolutions be published in the M. A. C. Record.

O. L. ANDERSON, Chairman.

R. H. HOENICK.

C. B. TAYLOR.

Committee.

Y. M. C. A.

The Thursday evening meeting of the Y. M. C. A. was led by Mr. G. S. Pratt, Subject, "Our Resolutions for the New Year."

Counsel services Sunday morning were conducted by Rev. Mr. Ewing, State Sunday school organizer. He chose for his theme, Psalms 119, 150, "The entrance of thy word giveth light; It giveth understanding to the simple."

The union meeting of the Y. M. and Y. W. C. A. Sunday evening was conducted by Mr. Gos, who chose for his subject the words of St. Paul, "This one thing I do, forgetting those things which are behind and reaching forth unto those things which are before, press toward the mark for the prize of the high calling of God in Christ Jesus."

Prof. Towar attends the Griswold and Clinton County Institutes this week.

M. Michieus, of Garrett, Wis., was the guest of his brother last Friday.

State Board meeting at the College Wednesday at eleven o'clock. Miss Elizabeth Johns, of Wisconsin, with Mrs. B. and Miss Jessie Brown have re-entered College.

At the meeting of the State Teachers' Association Dr. Edwards was elected chairman of the College Section.

In honor of his twelfth anniversary, Robert Holdsworth entertained several of his young college-friends last Friday.

Contributions of fruit for the City Hospital may be left with Mrs. W. J. Beal. Cards will be returned when empty.

The College speakers at the Eaton County Institute held at Charlotte Thursday and Friday are Miss Gibrist, Prof. Wheeler, Jefferon and Ferguson.

A new electric clock has just been placed in the hall of the Women's Building. It is a gift from the young ladies who had charge of the alumni banquet in 1900.

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