

## Campus Clubs And Capers

By Audrey Milligan

The William Bartram Scientific Society has really been working during the past week or two. We appreciated and enjoyed their splendid chapel program which gave us some of the facts about polio, some of its symptoms and some preventive measures that have been and are being used. This program was presented by Ellen Howard and Frances Shaw. Programs such as these prove helpful to those of us who do not keep up as well as we should with the happenings in the field of science. Keep up the good works, girls; we appreciate it.

The Student Volunteer group, organized to promote interest in world missions is planning a retreat at Camp New Hope near Chapel Hill on March 6 and 7. The purpose of this retreat will be to interest other colleges in the Student Volunteer Movement, and to try to encourage them to set up organizations on their campuses. It is hoped that there will be a representative from each of the North Carolina colleges and universities.

The principal speaker will be Miss Benita Biswas from Pakistan, who is travelling for the Student Volunteer Movement. Miss Biswas will be here at Flora Macdonald March 27-29.

We will be hearing more from SVM next time.

## IRC Holds Annual Birthday Party

The International Relations Club's annual birthday party is to be February 24 at 6:45 p. m. in the college parlors. Miss Carol Robertson, advisor, will be the hostess. Those serving on the entertainment committee are Mary Lisle Tucker, Delanie Boney, Betty Lou Lamb and Emejeane Wormeldorf.

The decoration committee is composed of Jo Ann Drummond, Barbara Lambert, Charlotte Calhoun, and Carolyn Robinson. Faye Jenkins and Nancy Andrews are in charge of invitations.

The Birthday Party is one of the major highlights of IRC events each year, and all the members are looking forward to a delightful evening.

## Frosh And Sophs Plan For Dance

The freshmen and sophomores are busy making final plans for their dance to be held February 27. The theme is to be "Ebb Tide."

Serving as chairmen for the freshman class is Julia Lee Ribet and for the sophomore class is Frances Shaw. Working with them are Jane Wood and Mary Matze, decoration committee; Barbara Arrington and Carolyn McKenzie, invitation committee; Agnes Markham and Sally Bald, refreshment committee.

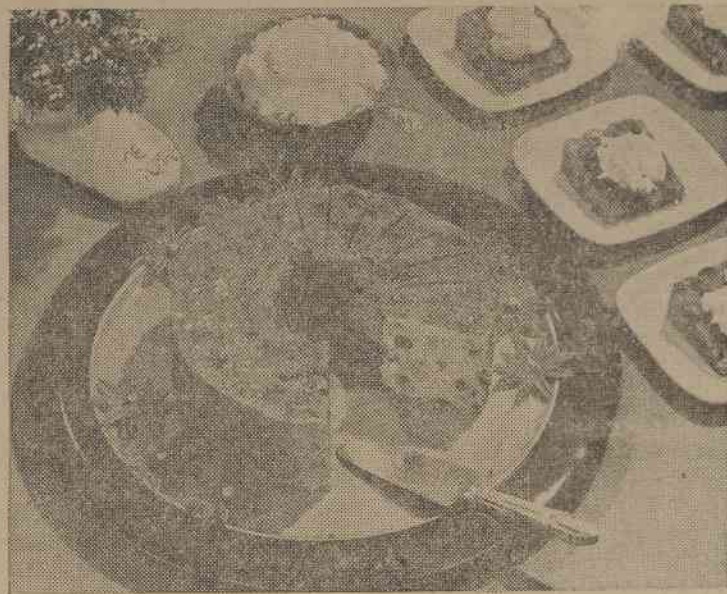
## Capsule Day

Today is Capsule Day and have you found out who has been so nice to you today? Plan to meet your capsule tonight at 10:15 on the second floor in the rotunda at which time punch and cookies will be served.

Capsule Day, symbolic of Flora Macdonald fellowship, has been observed for many years. It is FMC's way of celebrating St. Valentine's Day. Happy Valentine, capsules!

GO TO CHURCH SUNDAY

## BAKED PLUM PUDDING



For centuries the English have served plum pudding at holiday time, and it is a real part of the festivities. But it is as welcome in our homes today as it was in the castles of the feudal English lords and in the cottages of their serfs. Plum pudding has always been a wonderful way to say Merry Christmas and a Very Happy New Year.

A big plum pudding, topped with lots of creamy-rich buttery hard sauce is a perfect ending to any festive meal. And when both the plum pudding and the hard sauce have that extra-special flavor that only butter can contribute, people will be sure to come back for a second piece. For butter is one of nature's most flavorful foods and it retains its natural flavor throughout any cooking process.

Instead of steaming this pudding, the batter is baked in a ring mold or a spring form pan in the oven. It's easy and quick to prepare, and tastes as if you have spent hours working on it. Bread crumbs form the base, and there are raisins, dates, currants, and candied orange and lemon peels in it in addition to orange juice for moistness.

Butter and confectioner's sugar are the main ingredients for the hard sauce, which can be put in the center of the ring if desired. When you're planning to serve a number of people, increase the recipe one-half and you'll have a pudding that will serve sixteen, for it takes only a small piece of this delicious cake for dessert, it is so rich. In this case it will have to be baked longer, however. For a snack at tree trimming time, this pudding is without equal. It can be prepared in advance like a fruit cake and kept for weeks in aluminum foil. If it is then baked in the oven

in its aluminum foil, it will be just like it was when originally made.

**BAKED PLUM PUDDING**  
2 qt. ring mold—8-10 servings  
250 degrees, 50-55 min.

1 cup sugar  
½ cup butter  
6 eggs  
½ cup orange juice  
1 cup chopped dates  
¼ cup chopped lemon peel  
¼ cup chopped orange peel  
¼ cup currants  
½ cup light raisins  
½ cup dark raisins  
1 cup pecans  
2 Tablespoons flour  
2 cups bread crumbs  
2 teaspoons cinnamon  
½ teaspoon cloves  
½ teaspoon allspice

Sift the sugar. Cream the butter and add the sugar to this. Beat the eggs in one at a time, beating well after each addition. Combine the chopped fruit, pecans, and flour. Add to the egg mixture. Combine the bread crumbs and spices and add this to the batter. Add the orange juice and pour into a greased waxed paper lined 2 quart pan. Since this cake does not rise, the batter can fill the pan. Bake for 50-55 minutes in a 250 degree oven. Serve warm with hard sauce.

### HARD SAUCE

½ cup (1 stick) butter  
Pinch of salt  
1 teaspoon vanilla  
2 cups sifted confectioners sugar

Cream the butter and add the salt and vanilla. Then add the sifted confectioners sugar and mix well. Chill and serve.

Plum pudding and hard sauce combine as a perfect duo for any and all holiday entertaining.

## Here, There, And Everywhere

By Mary Ella Mize

Jo Drummond should be more careful next time that her date knows what time to leave. Recently she came upstairs to sign in and when she went back downstairs he had already left!

When Marlene's "one and only" came by one night last week he gave some of the girls quite a scare with that big hump in the back of the ambulance.

In case some of you have wondered about the little Crosley sitting out behind the conserve—it belongs to Anne Turner and its name is "Peps"—You know that advertisement—"More bounce to the ounce."

There's nothing like these people who do things on the spur of the moment. Like Mary Mac and Mary Hale who one minute

were sitting on the bed studying and suddenly decided to go to Wilmington; then the next minute they were on the bus going there. Of course they had to get up at five o'clock the next morning to come back but didn't seem to mind that too much.

## Funeral Of Dead Spirit

By Joanne McMillan

The captain and some of the members of the freshman basketball team held a surprise gathering for the other team members on February 3 in Mrs. Neighbor's classroom.

The hostesses presented a skit entitled "Funeral of Dead Spirit". After burying the dead spirit the group enjoyed the birth of the new spirit which was stimulated by punch and cookies.

A talk about the basketball

tournament by the captain, Carol Jones, instilled great zeal in the team to try hard to win the tournament.

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