On The Side

The Finale

The Finale: The opening night of the year’s first big show was on Friday evening, November 27, at the Paramount Theatre. The show was presented by the Salinas Community Players, a group of young people from Salinas High School.

Ave Maria Program

Features Life

Of Mother St. John Fontbonne

The life of Mother St. John Fontbonne was marked by her dedication to the education of young women. She founded the Ave Maria Institute in 1884, and her legacy lives on through the work of the institute today.

Sodality Union’s Carnival Set For This Wednesday

The Sodality Union’s annual carnival, to be held this Wednesday, November 27, from 7:00 to 10:00 p.m. at St. Leo’s Union Hall, will feature a variety of games, prizes, and entertainment. All are welcome to attend.

Majority of Students Fear Red Threat In China

Despite the tensions between the United States and China, the majority of Salinas High School students express concern about the possibility of a red campaign.

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THE FOUNT

November 19, 1945

SPEAKERS

By MARY NICKERT

SPEAKERS INCLUDE guest at Sister Hilda's, the big party of the
successful Hieronymus... at Mary Ann Mooney, the
Crown Queen and the whole Zora
Class; particularly Mary
Monte, who again came through
and took this title for the
consecutive year... Nancy O'Meara
for her excellent bowling at the
Veteran Horse Show... the
Sponsorship for a revolutionary
Futurity.

HALLOWEEN was celebrated by the bandboys in a big way. Ma-
rice Carver took the lead, in the end as long as the bandboys, while
Hilda Bredy proved to be the best conductor. It was a sight to see the
fights between Ruby Williams and Helen Morris for the top
hat really fixed on top and

CHARLOTTE NASH has her set
and her songs, the Leader, the
only male member at Fettenhouse. AMONG THE MOST re-

ner has a post-war version of the
"Poppy-Boy" and Thanksgiving. Mr. Arch
will have plenty of beans in the pot. 
Herry is having trouble with her own house, and may try herself
number, but... future plans for the days until
Herry comes to get the party. For
the best, Glen Peister is looking for a seat at the

Lt. McMahon of WAVES Visits Friends Here

Lt. Frances McMahon, U.S.N.R., of the Women's College, left last week during her short stay in St. Louis, Lt. McMahon

While a student at Fettenhouse, she spent the summer at the L. Maryland University and the
outstanding student of the International
Department: Rose Niederer, Mrs. Thomas McDonald, Betty Rollins, Charlotte Foy-

because her voice varies from cutting

because her voice is so cutting that she

because her voice is so cutting that she

because her voice is so cutting that she
Styles by Sicdonia

Thanksgiving Day's the Time For Extra Taste In “Dressing”
By Sicdonia Nelson

Home for the Thanksgiving holidays—four thankful days to be with the folks, dot off of the baking dishes with a menu in your head, and try.

No Thanksgiving menu is complete without a wild turkey, roasted to perfection, served with all the trimmings of cornbread, cranberries, peas, and sweet potatoes. But there’s something special about the dressing that makes it the star of the meal. The secret is in the stuffing, which combines fresh herbs, aromatic vegetables, and a hint of nutmeg for a savory, flavorful taste.

With a little bit of preparation and a willingness to try something new, your Thanksgiving dressing will be the talk of the table. Whether you are a traditionalist or looking for a twist on tradition, there is a dressing recipe here that is sure to please.

Recipe for Traditional Dressing:

- 6 cups fresh bread cubes (Day-old bread works best)
- 1 onion, chopped
- 4 stalks celery, chopped
- 1 green bell pepper, chopped
- 2 carrots, chopped
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon nutmeg
- 2 tablespoons butter
- 1/2 cup chicken broth
- 1/2 cup milk

Preheat the oven to 350°F. In a large bowl, combine the bread cubes, onion, celery, bell pepper, carrots, salt, pepper, and nutmeg. Melt the butter in a large skillet over medium heat. Add the vegetables and sauté for 5 minutes or until tender. Transfer the vegetables to the bowl of bread cubes and mix well. Add the chicken broth and milk to the bread mixture and mix well. Place the stuffing in a 9x13-inch baking dish and bake for 30-40 minutes, or until golden brown and fully cooked.

Recipe for Herbed Stuffing:

- 6 cups fresh bread cubes (Day-old bread works best)
- 1 onion, chopped
- 4 stalks celery, chopped
- 1 green bell pepper, chopped
- 2 carrots, chopped
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon nutmeg
- 3/4 cup chicken broth
- 3/4 cup milk
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh thyme, chopped

Preheat the oven to 350°F. In a large bowl, combine the bread cubes, onion, celery, bell pepper, carrots, salt, pepper, nutmeg, chicken broth, milk, rosemary, and thyme. Mix well. Place the stuffing in a 9x13-inch baking dish and bake for 30-40 minutes, or until golden brown and fully cooked.

Recipe for Stuffing with Sausage:

- 6 cups fresh bread cubes (Day-old bread works best)
- 1 onion, chopped
- 4 stalks celery, chopped
- 1 green bell pepper, chopped
- 2 carrots, chopped
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon nutmeg
- 1/2 cup chicken broth
- 1/2 cup milk
- 1 pound bulk sausage

Preheat the oven to 350°F. In a large bowl, combine the bread cubes, onion, celery, bell pepper, carrots, salt, pepper, and nutmeg. In a large skillet, cook the sausage over medium heat until fully cooked, about 10 minutes. Drain any excess fat. Combine the sausage with the bread mixture and add the chicken broth and milk. Mix well. Place the stuffing in a 9x13-inch baking dish and bake for 30-40 minutes, or until golden brown and fully cooked.
THANKS BE TO GOD

In 1621, one year after they landed on Plymouth Rock, a handful of Pilgrims thanked Providence for a fruitful harvest. Since that time, Thanksgiving has been celebrated annually, and in this year, 1932, marks the first day of a week-long celebration of the holiday, more than 120,000,000 Americans will participate in Thanksgiving Day.

How different this Thanksgiving will be from the first.

We will thank God for His countless blessings, great and small, but first in the hearts of many there will be an expression of gratitude for peace.

We will thank God not only for peace but for being on our side.

We will thank God for bringing us to a place of safety, and we thank the Lord for His mercy.

For the first time in three years we can conclude our Thanksgiving dinner with a heart full of thanks. "God is good. Let's do it."

MORE THAN A DREAM?

We got our peace... the peace we prayed for. And now it's up to us to make it the way we wanted it... the way we dreamed of it.

As we look forward to the future, let us keep the faith, hold on to our ideals, strive for what is good, and pray that our dreams of a peaceful world will bear fruit with the faith, and become united in peace... in fact and word and deed.

THOUGHT FOR THANKSGIVING

VICTORY LOAN

For the Cause of Victory! Let's Help! Let's loan! Take part in the greatest loan movement for a cause in the history of America.

ALUMNIA NEWS

Shavings...