The management of the Cross Country Team is endeavoring to make arrangements with the Harvard Cross Country Team for a race. If such arrangements are made, it is probable that the men will be required to eat at a training table which will be provided at some near-by restaurant or hotel.

**Welsh Rarebit.**

Requisites for three persons—Half pound of cheese; two eggs; butter, piece size of an egg; small half cup of Bass's ale or milk; half teaspoon mustard; small amount of celery or table salt; pinch of cayenne; dessert spoon of lemon juice and same amount of Worcestershire sauce; a watchful eye and a lot of care.

**Directions:**—Put ale and butter in pan over water bath. When smoking hot put in cheese, which has been grated or cut very fine and over which has been sprinkled the mustard, salt and pepper. Have the eggs lightly beaten, the whites and yolks in separate cups. As soon as the cheese is of the consistency of cream, pour the eggs in slowly, yolks first.

Do not under any circumstances stop stirring.

As soon as well mixed remove the water bath and hold the pan over the naked flame until the contents boil. As soon as they are smooth and bubbling, gently pour in over the surface the Worcestershire and then the lemon juice. Keep up the stirring. Serve on red-hot toast or biscuits. The addition of a little Chutney on the dished rarebit will add to its savour.

For stirring a fork is to be preferred to a spoon. For larger dishes increase in proportion.

The above is an old recipe of an English cook, and has never proved to be other than a great success. Success depends upon a quick eye and nimble fingers.

Several requests have been made for the foregoing recipe. Mrs. King has kindly provided the much-coveted facts, and the Tech man has now ample reason for absence from lectures.

**The Society of Arts.**

The 558th regular meeting of the society was held at the Institute, Room 22, Walker Building, Tuesday, November 26th, at 8 P.M.

Mr. Alex. Jay Wurts, manager of the Nernst Lamp Company, addressed the society on “The Development of the Nernst Lamp in America.”

The hall was lighted with Nernst lamps. Comparative tests between the Nernst and incandescent lamps were made at the lecture table, and the details of the lamp were exhibited and fully explained.


'92. Thomas C. Wells is assistant electrical engineer of the New England Telegraph and Telephone Company.


'97. Faustine A. Perez is now located at Parras, Mexico.


'00. Robert H. Clary, III., has opened an office in Seattle, Wash., as consulting engineer, and is engineering the Municipal Water Works System of Mt. Vernon, Wash.

'00. F. A. Werner, XIII., has opened a studio in Berlin, Germany.

'00. H. L. Walker, IV., has charge of the draughting room of J. H. Dinwiddie, architect, Atlanta, Ga.

'01. C. R. Hammond, VI., is with the General Electric Company, Schenectady, N. Y.

'01. H. M. McMaster, VI., is with the General Electric Company, Schenectady, N. Y.

'01. C. F. Willard, of the draughting department of the Eastern Shipbuilding Company, has started a class of about a dozen members in the study of naval architecture at Groton, Conn.

'01. George D. Atwood, II., is with H. W. Bulkley, engineer, New York, N. Y.