Honegger’s KING DAVID

Honegger’s symphonic poem, “King David,” will be presented by the Bennington College and MIT Glee Clubs, and the MIT Symphony Orchestra, Sunday, December 22, in Koege Auditorium at 3 PM. The performance will feature professional soloists and will be conducted by Paul Bowyer, who conducted the world premiere of the work. Reserved Tickets at $1.50 and $1.00 will go on sale in the lobby of Building 10, Monday, December 20, and phone reservations may be made by calling Ext. 1021. Mail orders should be accompanied by a stamped, self-addressed envelope and check made payable to MIT Musical Clubs, 301 Walker Memorial, MIT.

Food Technology Banquet;
Clam Chowder a la Course 20

What is probably the best New England Clam Chowder in the confines of Cambridge is served up approximately two years a time in MIT’s own Food Technology Department. The master chef is Professor John Nickerson, in Course XX registration office. The occasions are the meetings of the Student C. P. Presenters Chapter of the Institute of Food Technologists. In addition to this approximately weekly coffee house, the local student chapter holds occasional large scale dinners in which they try to feature exotic foods from all over the world. They have had Oriental, Middle Eastern, Italian and of course New England dinners.

The Food Technology course which has a rather small enrollment, approximately twenty undergraduate and 60 graduate students is notable for the close contact maintained between the faculty and the students. An outsider is impressed with the friendly relations which apparently exist throughout the whole group. Daniel Pickard, President of the local IFT chapter, stated it as one of the many advantages for undergraduates in Course XX. The Department is apparently going out of its way to build up the enrollment to try and balance off the large proportion of graduate students which it now has.

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