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Alpha Kappa Mu Honor Society

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**Alpha Kappa Mu National Collegiate Honor Society- Convention
Banquet - March 29th,1963**

Prairie View Agricultural And Mechanical College

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Alpha Kappa Mu National Collegiate Honor Society



Convention Banquet

Memorial Center

29 March 1963

7:00 P.M.

PRAIRIE VIEW AGRICULTURAL AND MECHANICAL COLLEGE

Prairie View, Texas

LE MENU

LES CREVETTES EN MÉDAILLON
LE CONSOMMÉ CLAIR VIENNE
ALOYAU DE BOEUF À SAUCE BORDELAISE
LES POMMES DE TERRE EN ROSETTE
LE BROCOLI AU BEURRE
LES CAROTTES GLACÉES
LA SALADE MÉLANGEÉ À SAUCE MILLE ÎLES
LES PETITS PAINS VARIÉS
LES FRAISES FLAMBANTES ET GÂTEAUX SECS MYSTIQUES
DU THÉ GLACÉ
DU CAFÉ PIQUANT

EXPLANATION OF MENU

Les Crevettes en Médaille:

Delicately sliced shrimp seasoned and placed atop a juicy tomato slice. Drenched with a fine sauce and lavishly garnished.

Le Consommé Clair Vienne:

Double strength chicken consommé seasoned with pungent spices. Served with cheese straws.

Aloyau de Boeuf à Sauce Bordelaise:

Tender sirloin of beef seasoned with forest mushrooms, small pieces of bacon, pearl onions, and a few butter flakes. Roasted to your fancy; basted in its own juice at low temperature to bring out the nuance in flavor.

Les Pommes de Terre en Rosette:

Fresh Idaho potatoes whipped to fluffiness, seasoned with butter and pressed into rosettes.

Le Brocoli au Beurre

Fresh green broccoli is gently simmered to delectable tenderness; seasoned with butter and served with a tart cheese sauce.

Les Carottes Glacées:

Golden orange carrots are julienned and blanched in a crystal sauce.

La Salade Melangée à Sauce Mille Îles:

A tempting combination of crisp limestone lettuce, vivid green parsley, fresh watercress and curled leaf endive. Served with a delicious thousand island dressing.

Les Petits Pains Variés:

An assortment of delicious hot breads with butter.

Les Fraises Flambantes et Gâteaux Secs Mystiques:

Fruit nesselrode ice cream covered with a strawberry sauce. Flaming Madeira Brandy sauce over this dish makes it fit for royalty.

Du Thé Glacé:

Orange Pekoe tea poured over sparkling ice crystals and made slightly tart with fresh lemon wedges.

Du Café Piquant:

A special blend of coffee brewed to perfection and served hot, is the final gustatory delight for this special occasion.

PROGRAM

Toastmaster

DR. G. W. GORE

President, Florida A. and M. University
Tallahassee, Florida

Invocation

MISS ELOISE SMITH

Mu Alpha Sigma Honorary Music Society
Prairie View A. and M. College

Presentation of Speaker

DR. G. W. GORE

Address

DR. S. M. NABRIT

President, Texas Southern University
Houston, Texas

Presentation of Awards

Remarks

DR. E. B. EVANS

President, Prairie View A. and M. College
Prairie View, Texas

Benediction

MR. MORRIS F. JONES

Epsilon Pi Tau Honors Fraternity
Prairie View A. and M. College

BANQUET BY

COMMERCIAL FOODS DEPARTMENT
PRAIRIE VIEW A. AND M. COLLEGE

Maitre d' Hotel

VIVIAN HUBBARD

Head, Department of Food Service Administration

Chef d' Etage

R. L. BARNETT

Commercial Foods Department

Alumnus '60

Chef de Service

J. R. BATTLE

Head, Commercial Foods Department

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