

Holiday E-Edition of the Beta Journal

Karen M. Ing, Editor

Special points of interest:

- Great Prices/Deposit Special/ Extended Deposit Deadline on Foliage Cruise! \$250 per person—deposit/Deadline 12/31/2006
- Halloween Wright Story—save for your next social
- Read how sisters pulled together from near and far in order to help a sister find her way to convention.
- Learn how to make rosebuds from napkins and display them at your next gathering
- On line sisters meet in Overland Park, Kansas for a really good time!
- Enjoy many recipes for Halloween

Yummy Apple Dumplings by Judy

1 Granny Smith Apple (Peel and cut into 8 slices)

1 Can Pillsbury Crescent Rolls (8 Count)

1 Stick of Butter (no margarine)

1 Cup Sugar

1/2 Cup of Sprite Soda Pop

Cinnamon to Taste

Wrap a crescent roll triangle around each apple slice and

place in a baking dish. Melt butter in a saucepan, add sugar and Sprite. Stir well and pour over the apple dumplings. Sprinkle with cinnamon if desired. Bake at 350 degrees for 30-35 minutes. You may cover this with foil for the first 20 minutes of baking or bake the entire time without any covering. It is delicious with or without vanilla ice cream.

Enjoy!

Judy in Oklahoma



“The Dumplings are all gone the 1st Day!”

Fall Foliage Cruise to New England and Canada—Sept 28-Oct 7, 2007

http://www.betajournal.com/newengland_canadapacket.pdf—Cruise Packet & Details

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The last week of September through the first two weeks in October is the right time to see the leaves fall in the New England states as they begin their journey of promoting all the wonderful happenings of fall down through the U.S. There is always a breathtaking view from your own private balcony to the many views throughout the ship.

From the abundant lighthouses that decorate the coastline to the splendor of the sea that surrounds you, you will feel like you are truly on vacation in the magnificent floating city of luxury onboard the Explorer of the

Seas, Royal Caribbean Cruise Lines. Whether you enjoy golf, ice skating, basketball or swimming, there's always something to do and see along the promenade laced with shops and cafes. Plenty of dining abounds you in the 3-tiered dining facility or the romantic dining area atop the ship along with the many excellent shows that follow.

Come sail away with sisters and the creators of the Beta Journal to the New England/Canada area and enjoy this 9 day cruise at a special group discount and deposit extension. Limited number cabins especially balconies are available. A special group trip to New York City is

planned prior to the cruise. Not to mention the gift exchange and other exciting things that we will encounter onboard and together.

Initial Deposit Deadline Dec. 31, 2006 (was Nov 1, 2006—extended)
Initial Deposit Group Special \$250 per person (was \$450 per person)

Inside \$870.00 per person
Outside \$1080.00 per person
Verandah \$1260.00 per person
Excludes taxes and port charges
(9 Day Cruise with incredible deals!)

AAA Texas
Denise Wolf, Travel Agent
7200 Independence Parkway, Suite 224
Plano, TX 75025
1-800-838-4377 ext. 7786
Wolf.Denise@aaa-texas.com



Halloween was almost there and Mother WRIGHT ...

HALLOWEEN WRIGHT STORY

Halloween was almost there and Mother WRIGHT was just about finished decorating.

Father WRIGHT and Bill WRIGHT returned from their last minute pumpkin picking.

"There is not much LEFT to be done," said Father WRIGHT as he came into the kitchen.

"Did you hang the skeletons in the trees where I told you to?" asked Mother WRIGHT.

"I LEFT them RIGHT where you told me to," said Father WRIGHT.

I am glad we got all the candy we needed ----I don't have any money LEFT," said Billy WRIGHT.

The hall phone rang and Susie WRIGHT ran to answer it.

She came running back into the kitchen exclaiming, "Aunt Tillie WRIGHT LEFT some candy for us on Gramma WRIGHT's back porch."

"I'll go RIGHT over there and get it," she said as she LEFT the house.

Father WRIGHT LEFT the kitchen and brought in the pumpkins they bought.

By the time Susie WRIGHT

returned, Mother WRIGHT, Father WRIGHT, and Billy WRIGHT had begun to carve the pumpkins.

The entire WRIGHT family sang new Halloween songs as they finished carving the pumpkins.

Then they LEFT all the pumpkins sitting in windows and went to bed, hoping they had chosen the RIGHT candy for the big day.

Now I hope you have the RIGHT present for yourself because that's all that is LEFT of our story----except to say Happy Halloween !!!!

Isn't that RIGHT ?????

Halloween in Other Countries

Many have believed through the years that Halloween and Trick or Treating were traditions only celebrated and unique to the United States. It is recognized and celebrated by neighboring borders and countries overseas in a number of ways.

In the US children parade up and down streets in their costumes of many colors seeking treats of patrons that leave a light illuminating around their entrance or porch. Celebrations are not restricted to the very young, but the adult world engages in their own delights with costumes a glow and parties during the days before and during Halloween.

In England, the people light bon

fires as the children go trick or treating and white cats are considered bad luck instead of black ones. Halloween in England is also called "Nutcracker Night" or "Apple Snap Night" as these are treats the people often enjoy on Halloween.

In Ireland, it is Jack O' Lantern time where carving of the pumpkins take place and candles are lit. Stories are often told of how poor Jack was not allowed to enter heaven.

In Scotland, they engage in spooky traditions and play games involving cabbage heads.

In Canada, trick or treaters are greeted with Candy. Without

the candy, these trick or treaters can be little devils.

In Mexico, All Souls Day is celebrated on Halloween and remembrance of the dead recognized with altars of flowers, candy, food and drink.

In Spain, Halloween is a two day religious festival on Nov 1 & Nov 2 remembering those that have passed. A special cake is eaten on Halloween before the festival begins.

A special thank you goes to Rhonda for her research on the OLETA - Oct Program



Halloween is for Everyone!

Memories of Sisters Helping Sisters by Eleanor

Beta Sigma Phi Ontario Provincial and New York State conventions have introduced me to some Very Special Sisters and given me many lasting memories. In 2004 the Albany, New York BSP convention, themed Women In History, proved to me once again just how close the sisterly bonds of sorority can be and how much my sisters can mean to a sister in need.

I had met Sheila Alder (Ontario Laureate Alpha and On Line Sigma) from Ottawa (a three hour drive from my home in Belleville) at convention in 1975. For several years after that we'd look for each other at sorority functions. The 1981 Rochester, N.Y. Convention sealed our friendship and we decided that we would attend conventions and room together. Whomever received the registration form first would register for both of us. This progressed to pre-registering a year ahead for the next New York state convention.

In 1999 Sheila contacted me with exciting news. A new On Line Chapter was being formed and we could finally be in the same sorority chapter. We quickly applied and became charter members of On Line Sigma.

2004 was almost my undoing when Sheila phoned at the last minute to say that she was unable to leave town and would have to back out of going to this convention. I couldn't drive. What was I to do?

In an e-mail to BJ (Barbara) Burkett (MAL, Schenectady, N.Y. and a member of On Line Sigma) I expressed my problem and the thoughts that I, too might have to forgo convention .

Don't cancel yet. BJ replied, I'll talk to Karen Lahey (N.Y. Theta Pi) in Canton. Maybe we can work something out for you.

Soon Karen and I were conversing over the phone with the idea that if I could get a ride to Canton, I could join Karen's car load and get to convention. So I wrote down directions to get to Karen's Mom, Pat Trombley's (N.Y. Theta Pi) home where Karen agreed to meet me after she finished work.

Hubby/envoy Wayne agreed to drive me as far as Canton, N.Y.

Soon it was Wednesday evening and I was settled in at Pat's to stay overnight. Theta Pi had a social that evening, dinner out at a restaurant and I was made to feel most welcome. Yes! I was one of their sisters.

Thursday morning Karen picked up her mom Pat, sister Caroline and myself and we were off to Albany for a weekend of fun and renewing sisterly friendships.

Upon our arrival at the hotel BJ met me and insisted that I come home with her to Schenectady for the night. This would save me a nights hotel cost and I wouldn't be alone.

Friday we returned to the hotel where once more my sisters stepped in. Marge Siedlicke and Helene Burkett (sisters in N.Y. Laureate Theta) took me in as their room mate.

Convention, as always was a lot of fun and laughter with many sisters asking about Sheila's absence and marveling about how our sisters had pulled together to help me attend.

BUT, my story doesn't end there! After Closing Ritual on Sunday Norma (Mom) Burkett (N.Y. Laureate Theta) took me home with her to Syracuse and treated me to a lunch at her favourite diner. Then at supper time Helene and her hubby, Dick Burkett picked me up and took me out to their favourite dining spot.

Mid morning on Monday the telephone rang to announce that Diane Wood (N.C. Laureate Alpha Beta and On Line Sigma) and her husband Marvin, were almost at Syracuse. Mom and I drove to an agreed upon meeting place where I said my Good-byes to Mom and Hello to Diane, Marvin and their poodle, Nina. Then we were off, traveling north once more. This time we were heading to Lowville, N.Y. where my husband, Wayne was waiting for us to join him for a week of riding at Otter Creek Horse Trails.

My Beta Sigma Phi sisters were certainly Women In History for me that weekend, each in her own way extending their hand in friendship. They were sisters in far reaching places who came together to make my convention attendance not only possible, but also to make my weekend fun and most memorable. Certainly a weekend I shall not forget. Thank You Beta Sigma Phi Sisters!

Eleanor Waite

Ontario Laureate Sigma



My Beta Sigma Phi sisters were certainly Women In History for me that weekend!

Look for These Installations for Officers in the FILE CABINET

- Angels
- Bunny
- Butterflies
- Carousel
- Cat
- Cup
- Diamond
- God Bless America
- Nothing Like a Sisters Love
- Teddy Bear Hugs & Kisses
- Teddy Bear Tea Party
- The Best Things in Life

A Special Thank You to the California Councils/Chapters & Inez

AVAILABLE—November 1st!

FILE CABINET

http://www.betajournal.com/lockdown/main_page01.htm

Enter Area or Sign Up

Rosebud Napkin Folding

Step 1:



Open the layer of the napkin out and fold the top edge down about two inches. Catch the fold between the index and middle finger approximately 1 inch from the end. Wrap the napkin around the index and middle finger so that the folded down portion stays on the inside.

Step 2:



Keep wrapping the napkin around the index and middle fingers until it is completely wrapped around the two fingers. Wrap securely but not too tightly, because in step 3 you will remove the napkin from the fingers to complete the rose.

Step 3:



After you have completely

wrapped the napkin around the two fingers, index and middle, pinch the napkin together with your opposite hand. While the two fingers are still in the napkin, give the spot at which you have pinched the napkin a firm twist or two. You can remove the fingers from the wrapped napkin at this point. The cup shaped upper portion is the rose bud and the lower portion is the stem and leaf. Continue to twist the napkin downward from the point at which you pinched below the twist. Twist firmly and evenly to about half way down the lower portion of the napkin.

Step 4:



After you have twisted the stem about half way down, hold the twist securely with one hand and with the other hand, find the lower outside corner of the napkin. Work the corner loose and gently pull the corner up to the twisted portion to form a leaf.

Pinch securely at the leaf and continue to twist the remainder of the napkin securely and firmly. When you reach the end of the napkin with the twisting, the rose is just about complete.



Step 5:

Your rose is ready for the finishing touches. Hold the rose securely at the base where the flower joins the twisted stem. Reach into the center of the flower and pinch the center with two fingers and give a twist in the direction of the turns. This will separate the layers slightly and give a pretty effect to the center of the flower. Gently position the leaf, and the rose is ready for your special presentation to the recipient.

Karen of Georgia



Tip: Make a dozen of these roses & put them in a vase.

INTERNATIONAL CRUISE—7 DAY CRUISE

The 2007 Beta Sigma Phi International 7-Day Historic Coasts Cruise out of Boston, MA will be August 11-18, 2007. Come join your sisters, family and friends for a fun time again on an BSP International cruise. We will visit Newport, RI, Portland, Me, St. John, New Brunswick,

Canada, Halifax, Nova Scotia and Bar Harbor, Ma. We sail on Holland America Line, the MS Maasdam. **\$250** deposit due to hold cabin, 2nd pmt of **\$500** due before Nov 15, 2006 and **balance will be due April 30, 2007**. Call Darlene or Dennis at **1 866 618-7765** for additional information.

Inside \$1050.00

Ocean View \$1335.00

Verandah \$2,195.00

Rates do not include tax and port charges

Fax 1-210-579-0249

FANTASY WORLD TRAVEL—Darlene



Enjoy activities, a cocktail party, door decorating and more...



Fun ways to enjoy Halloween on line!

Sister Web Site Picks

Here are some sites sure to make your Halloween/day a bit more interesting!

<http://www.dedge.com/flash/hangman/>

HALLOWEEN HANGMAN

<http://www.mpr933.com/russlock/cat.swf>

HALLOWEEN CAT BOWLING

GMAC'S DRIVERS TEST

<http://www.gmacinsurance.com/SafeDriving/2006/test.asp>

PUMPKIN CARVING

http://www.cubpack81.com/images/carve_pumpkin.swf

Beta Shoppe—http://www.betajournal.com/main_shoppe.htm



Any Beta Sigma Phi member, sister or council can submit their item(s) to sale in the Beta Shoppe.

Beta shoppe I & II

Form for submission found on line
Some items go fast!



http://www.betajournal.com/main_shoppe.htm



75th Anniversary Pins
\$5 each

BSP Scarf—No Photo Sent
\$25 each

Some items were removed and are awaiting approval from Beta Sigma Phi Executive Council. You will be notified by E-mail if your item was to be removed until approval.

If you have an item carrying the BSP lettering, logo or copyrighted emblems, seals, crests etc... please download the approval form online and send it to Laurie Lummus, torch@betasigmaphi.org ASAP

Apple Upside-Down Gingerbread

- 3 large baking apples, sliced into thin wedges
- 1/4 C. butter
- 1 C. brown sugar
- 1 egg 1/4 C. molasses, light or dark
- 1 1/2 C. all-purpose flour
- 2 t. ground ginger
- 1 1/2 t. ground cinnamon
- 1/2 t. baking soda
- 1/4 t. freshly grated nutmeg
- 1/4 t. ground cloves
- 1/2 t. salt
- 1/3 C. boiling water



Steps are similar to Pineapple Upside-Down Cake.

- In a 9 inch square metal pan, melt 1/4 cup of the butter over very low heat. Add 1/2 cup of the brown sugar and stir until blended. Add the apple slices, then cover the pan loosely and allow the apples to cook gently

while preparing the cake batter.

- Preheat the oven to 350°F. In a mixing bowl, beat together the remaining 1/2 cup butter and 1/2 cup sugar until light. Add the egg and molasses and beat until well blended. Sift together the flour, salt, soda and spices, and divide this mixture in half.
- Fold half of the flour mixture into the butter mixture, then stir in the boiling water. Fold in the other half of the flour mixture, and stir just until well blended. Remove the pan of

apples from the heat, and spoon the batter over them.

- Bake the cake until it is springy to the touch, 30 to 40 minutes. Let cool on a rack about 5 minutes, then invert onto a serving plate. Serve with whipped cream.



Tip: Pumpkin is becoming a popular additive, dish and/or dessert.

Snakes in the Grass

1/3 cup LAND O LAKES® Sour Cream
 1/3 cup thick and chunky salsa
 6 (7 1/2-inch) breadsticks, sliced in half lengthwise
 8 (1-ounce) slices LAND O LAKES® Deli American Cheese, each cut into 3 strips
 Chopped black olives
 Cream cheese, softened
 Sliced red bell pepper or pimiento
 Sliced stuffed green olives
 Shredded lettuce

Combine sour cream and

salsa in small bowl. Spread cut-sides of each breadstick with 1 1/2 tablespoons sour cream mixture. Place 4 strips cheese onto bottom half of each breadstick; cover with top half.

To decorate each snake sandwich, attach 2 pieces chopped black olive to one end of top of sandwich with dot of cream cheese for eyes. Cut a piece of red pepper into tongue shape; place it between breadstick halves for a tongue. Attach slices of green olives to the

top of sandwich with dot of cream cheese for snake skin design.

From: Judy

Dinner in a Pumpkin

1 8 to 10 lb. pumpkin
 1 1/2 lbs. ground beef
 1 small onion, chopped
 1 clove garlic, minced
 2 T. sugar
 2 t. Italian herbs
 1 1/2 t. salt
 1/4 t. pepper
 4 C. tomato juice
 1 C. regular rice, uncooked
 3 C. shredded cabbage
 1/2 lb. green beans, fresh cooked

Rinse pumpkin, cut off top and scrape out and discard seeds.

Cook ground beef slightly; drain off grease. Add onion and garlic, and saute slightly. Add seasonings and tomato juice; heat. Mix with uncooked rice.

Shred cabbage and cut green beans into 1-inch pieces. Layer one-third each of cabbage, green beans, rice and meat mixture in pumpkin placed in a large baking dish or pan with sides. Repeat layers. Replace pumpkin lid.

Bake at 350°F. for two-and-a-

half to three hours or until done. Pumpkin is done when it is soft when pierced with a fork.

From: Judy

Pumpkin Cobbler

3 eggs, beaten
 15 oz. Can pumpkin
 12 oz. Can evaporated milk
 1 C. Sugar
 1/8 teaspoon Salt
 1 1/2 teaspoon Cinnamon
 1 teaspoon ground ginger
 1 Tablespoon vanilla extract
 18 1/4 oz. Pkg. Yellow cake mix
 1 1/4 Cup margarine, melted

1 Cup chopped nuts

Mix the first 8 ingredients together; pour into an ungreased 13"x9" baking pan. Sprinkle cake mix over the top; drizzle with margarine. Bake at 350 degrees for 25 minutes; top with nuts. Bake for an additional 15 minutes. Makes 15 to 18 servings.

Bake at 350°F. for two-and-a-half to three hours or until done. Pumpkin is done when it is soft when pierced with a fork.

From: Judy

Pumpkin Flan



- 1 1/2 C. sugar, divided
- 1/4 C. water
- 1 C. canned pumpkin
- 1 t. cinnamon
- 1/2 t. ginger
- 1/4 t. allspice
- 1/4 t. nutmeg
- 6 eggs
- 1 C. half-and-half
- 1 C. heavy cream

- Heat oven to 350° F. Heat 3/4 cup sugar and water to boiling in a heavy, 2-quart saucepan over low heat, stirring constantly. Boil, without stirring, until syrup is

deep, golden brown. Place square glass dish 9 x 1 1/2 inches or 10 x 1 1/4 inches in hot water until warm (to prevent it from cracking when pouring hot syrup into it); dry completely. Pour syrup into dish, rotating it immediately to cover bottom.

- Beat rest of sugar and the remaining ingredients, except the half-and-half and cream, in a

large bowl until well blended. Beat in the half-and-half and cream. Pour over syrup. Place dish in shallow roasting pan on oven rack. Pour very hot water into pan until 1 inch deep. Bake 1 to 1 1/4 hours or until knife inserted in center comes out clean. Remove dish from water; cool 15 minutes and refrigerate for about 3 hours until chilled.

October On Line Gathering/Dinner in Overland Park, Kansas



ON LINE ALPHA (OLA)
1st On Line Chapter

Rather than describe the evening from my point of view, I decided to give you, the members, the sisters take on our evening . I can tell you it was an evening to remember and my special thanks goes to my long-

time friend, sister and phone buddy, **Irene Jarvis**. She helped with gathering the money, rounding up the International guests and dealt with the restaurant crew.

From the group to our guests from Beta Sigma Phi International, thank you for attending after a long day of work and coming back out into the chill of night and winds during that evening. We feel privileged that Laura, Bill, Marilyn, Vivian, Viola, Lola and Hazel were able to attend.

Irene and I (Karen Ing) thank the 30 people that took the time out of their own schedules

to fly and drive into Kansas for an evening of dinner and/or the Kansas Convention for the weekend.

More pictures to be placed on line **November 3, 2006**

betajournal.com

It was wonderful to reconnect with sisters I have known for 10 years and to meet some for the first time. Hope to do it again soon! Leslie Rose in CO

I thought it was great. I'll never remember them all, but for a while I could put faces with names I only see on the screen. I'd like to do it again in a couple of years. "Hi, ya'll"
Deby Stelling
San Antonio, TX
OLA/Laureate zeta Psi

10th Anniversary On Line Dinner

DATE: October 12, 2006

Time: 6:00 PM Cocktails

Dinner: 7:00-9:30 PM

Fiorella's Jack Stack

Exchange Gifts Welcome!

Overland Park, Kansas Convention to Follow

"Beta Sigma Phi High"

What fun to finally put faces to the sisters I have grown to care so much about. The food was super and having the chance to talk with Bill Ross once again was a highlight. - Ann in AK



ON LINE DELTA (OLD)
On Line Dolls

October On Line Gathering/Dinner in Overland Park, Kansas

"I really enjoyed seeing old friends and putting new faces together with names and e-mail addys. I also appreciated that some of the International staff came to the dinner. It's was nice to spend a bit of time with them."

Hugs,
Liz Ferraro
On Line Beta and NY Preceptor Beta Gamma

I can't even explain how wonderful it was to renew old acquaintances and put faces to new ones. Everyone should attend an online gathering at least once . . . if not more.

Karon Cowan
Colorado Laureate Beta Zeta Colorado Springs
President, Colorado Springs Area Council
Immediate Past President, Online Delta



I noticed that, at the close of our gathering, some of the sisters repeated our slightly altered version of the Mizpah: May the Lord watch between me and thee while we are *offline* one from the others. How sweet it was to actually clasp hands with sisters who had previously been only a string of electrons.
Nola Riggs
OnLine Delta &
KS Alpha Delta Master

I thought the dinner was outstanding. It was great to finally meet those gals I email regularly. And of course, the best part was seeing and renewing old friendships and sharing special hugs.

Beta Hugs,
Charlene
OnLine Theta
ckgibson@centurytel.net



Betty and I enjoyed meeting everyone that we hadn't met and really enjoyed seeing friends from many of the other gatherings that we have attended. Visiting and meeting sisters from all over the country is the most exciting thing that has happened to me in Beta Sigma Phi.

Thank you Karen and Irene again for a wonderful evening. Love and Beta Hugs, Liz Caires, OLB and Betty Cabral land sister.

Our evening together was magical and so full of loving sisterhood!

Maureen in CO

I loved meeting all of the sisters who I have been writing on line to for so many years. Only wish it had been for a week instead of an evening so could have gotten to know each one of them better. - Carol Reese OLA





Karen M. Ing, Editor

JOIN ON LINE LEGACY ALPHA AND MEET NEW FRIENDS FORM AROUND THE GLOBE!

<http://www.betajournal.com/lockdown2/memberform2.htm>

SUBMIT YOUR STORY OR ITEM TO THE E-EDITION ONLINE
NEXT EDITION IS DUE OUR DECEMBER 31, 2006

http://www.betajournal.com/eedition_form.htm

On Line Legacy Alpha began December, 2003 in order to join legacies ages 8 to 18 together in an effort to build friendships and maintain relations between them at an early age. There are 14 young ladies that now form On Line Legacy Alpha, and they meet monthly on Sunday afternoons on line in their own private and secured chat

On Line Legacy Alpha Ages 8 to 14

MODERATORS KAREN, CHARLENE, JULIE
Enrolled Legacies under 14 years!
Meets On Line 3rd Sunday 5:00 PM Eastern

room from 45 minutes to one hour depending on how much they need to share. They tell of things in there life that are important to them, share links and games they like on line and have fun. Any interested and enrolled legacy under the age of 18 can join the Connection. Legacy Alpha is mostly made up of girls ages 8 to 14 years.



On Line Chapters Are For Everyone! - <http://www.betajournal.com/memberap.htm>

How do we communicate is often asked of us and is truly quite simple and the average person is doing it right now on the Internet.

We communicate over several days by E-mail to a Mail List for meetings of which most are using Yahoo, a free mail service. Records are kept the same way a land chapter would with officers except for a treasurer in most cases because dues are for the most part not taken or required by most on line chapters. Meetings are generally monthly for most with program requirements as well.

If you often wondered how a program was done online, it's no different than if you re-

searched it on line before your land chapter meeting—the exception would be that it is sent with links and information to a Mail List. The nice part is you have no clue if someone didn't read it, slept, did her nails or made calls during it.

Voting is usually done with a voting web page and tellers are assigned to tally the votes and present the results to the membership in the on line chapter.

The online chapter membership can be of that chapters choosing as far as numbers, and what they feel they can manage. One can be as big as 75 members or as small as 12. The size of ones home or meeting room isn't an issue. There are no

floors to clean, snacks to prepare or missions to send your husband and kids on as he often returns telling you, "I am tired of driving around the block with the kids, and there's a game on TV."

We are grouped in many ways by chance, application and choosing. Our chapters know no social status, location dilemma, degree or age boundaries. Tardiness is not an issue unless you are a day late and a dollar short.

If you are a Member-At-Large, please join so that you can acquire your time served and earn a higher degree or recognition in Beta Sigma Phi once again!

- MAL's Welcome
- Land Sisters Welcome (Earn Time for Make-Up Meetings)
- Degree and Age Not a Problem
- Location not a problem
- No driving or sitters required



What began as a need to further extend our learning and friendship blossomed into forever lasting bonds!

October On Line Gathering/Dinner in Overland Park, Kansas

I enjoyed meeting all my online sisters, especially my "Special Sister" this year, Jane Morrow.

Donna Mills
Kennewick, WA

I loved meeting new Sisters (particularly Special Sisters that I had communicated with over the years) and renewing friendships with those that I had met in the past. It was a nice touch to have International join us for dinner.

Carol Neel

I really enjoyed meeting my on line sisters. Now I can put a face with their email addresses. So much fun. Lets do it again soon.

JoAnn Bartle
California OLA

