

**Social Briefs**

By Dorothy Green

Mrs. Georgia Harriston of Gary, Ind., spent the week-end at the home of Mrs. Ida Allen.

Mrs. Calvin Hightower, 1952 T Street had as her dinner guests Mr. and Mrs. Hershel Kitchen and Mr. Alfred McNear of St. Joseph, Missouri Saturday evening also Mrs. Lulu Talbert of Lincoln.

Mr. and Mrs. Hershel Kitchen and Mr. Alfred McNear of St. Joseph, Missouri were the recent house guests of Mrs. Lulu Talbert. The group came to Lincoln due to the fact that Mrs. Talbert wasn't feeling well but while they were here Mr. Mose Stepney was rushed to Bryan Memorial Hospital for an emergency operation.

The Rev. and Mrs. Melvin L. Shakespeare entertained three couples at a waffle supper Friday evening. Those attending were the Rev. and Mrs. Trago McWilliams, jr., the Rev. and Mrs. J. B. Brooks and the Rev. and Mrs. H. A. Simmons.

The Ministers Wives will meet at the home of Mrs. J. B. Brooks Thursday, March 8th. Refreshments will be served.

Mr. George Jone, President of the A.M.E. 5th district Laymen, made an official visit at the home of the Rev. and Mrs. M. L. Shakespeare, Wednesday.

Nolen Davis was in the city recently visiting his parents. He had left Chicago after competing in the Golden Gloves tournament.

The Rev. H. A. Simmons was the guest speaker at morning services at Quinn Chapel A.M.E. church Sunday. He was accom-



Miss Louise Vinegar, 18, daughter of Mr. and Mrs. Hubert Vinegar of Detroit, Mich., and granddaughter of Mr. and Mrs. Charles Scott of this city, was killed in an automobile accident Friday, February 16 in Detroit.

Miss Vinegar would have been a graduate of the 1951 class at Inkster High School where she was a member of the High School band.

Miss Vinegar visited several times in Lincoln with her sister Jeannette who was a graduate of the Lincoln High 1951 class.

Mr. and Mrs. Vinegar were former residents of Lincoln.

panied by his wife who gave a vocal selection. Among other visitors attending were Mr. and Mrs.

Richard McWilliams and Mrs. Marjorie Turner.

Mr. and Mrs. Joseph Adams and children enjoyed television at the home of Mr. and Mrs. Rudolph Parsons Sunday afternoon.

Mrs. Mary Shelby was the dinner guest of Mr. and Mrs. Felix Polk Sunday afternoon.

Mrs. James Fuller has been confined to her home due to illness.

Mrs. Mary Scott returned from Detroit Tuesday where she attended the funeral of her granddaughter, Miss Louise Vinegar.

**Card-of-thanks**

We wish to thank our many friends for the cards, flowers and contributions during the recent death of our granddaughter.

Mr. and Mrs. Scott  
1928 U Street

George Randol was guest speaker for the YPF at 1st Methodist Church Feb. 26. Addressing the group of Wesleyan students, Mr. Randol stressed that many aspects of race relations should be a matter of individual choice. The worship portion of the service featured a race-relations skit written by Joan McInnis, Wesleyan student.

Irv Noren, rookie outfielder with the Washington Senators led American league gardeners in assists last season with 20, one more than Dave Philley of the White Sox.

**Household Hints**

By

Brevy Miller  
2-4051



**Barbecued Meat Balls**

- 1/2 pound chopped beef.
- 1/2 pound chopped pork.
- 2 tablespoons finely diced onion.
- 1/4 cup fine dry bread crumbs.
- 1 teaspoon salt.
- 1/4 teaspoon pepper.
- 1/4 teaspoon thyme.
- 1 egg.
- 1/4 cup milk.
- 2 tablespoons fat.
- 1 teaspoon kitchen bouquet.
- 1 cup water.
- 1 tablespoon vinegar.
- 1 tablespoon prepared mustard.
- 2 tablespoons tomato paste.
- 1 tablespoon brown sugar.
- 1/2 teaspoon chili powder.
- 1 tablespoon savory brown meat sauce.
- 1 small clove garlic (minced)

Place beef and pork in mixing bowl. Add onion, crumbs, salt, pepper, thyme, egg, and milk. Mix together thoroughly. Shape into 12 rounds. Arrange in shallow greased baking dish. Blend together fat and kitchen bouquet. Brush mixture over the tops of the meat balls.

Bake in moderate (350-degree fahrenheit) oven until meat is lightly browned. Meanwhile, mix water, vinegar, mustard, tomato paste, brown sugar, chili powder, savory brown meat sauce, and garlic. Bring to boil and pour over meat. Continue baking until meat balls are thoroughly done and

sauce has cooked down, about 30 minutes longer. Make 4 to 6 servings.

**Friend Shrimp**

- 1 pound raw shrimp
- 1/2 cup milk
- 1/4 teaspoon paprika
- 1/4 teaspoon salt
- Salt
- Cornmeal

Soak the shelled shrimp in milk for 30 minutes. Drain them well. Sprinkle with salt and roll in cornmeal. Fry in hot fat. When they are golden brown place them on absorbent paper to drain. Serves four.

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