

**HOUSEHOLD HINTS**

By Mrs. Brevy Lilly

Phone 2-4051



We would like for you to share your choice recipes with us. They will be printed with grateful appreciation, with your name.

**Chicken a la King**

By chef—Marvin Winston,  
a Burlington Employee

2 tablespoons butter  
¼ lb. fresh mushrooms  
1 teaspoon salt  
2 tablespoons flour  
2 cups milk or chicken stock  
½ cup cooked diced chicken  
1 medium green pepper diced  
1 large pimento pepper diced  
Melt butter, add mushrooms. Cover and cook about 5 to 8 minutes dredge with flour. Add chicken, pimento, green pepper, and salt. Serve on toast.

**Okra Savoy**

By Mrs. Richard Huston,  
2420 Holdrege Street

½ cup rice  
1 cup mushrooms diced  
1 cup celery diced  
1 green pepper and 1 pimento diced  
Medium sized onion chopped fine  
1 teaspoon salt  
4 tablespoons butter  
2 cups okra sliced  
1 cup diced chicken or left over meat  
2 cloves of garlic  
½ bay leaf ground  
1 tablespoon margarin  
1 teaspoon thyme

¼ teaspoon red pepper  
4 tomatoes or 1 small can  
Wash rice thoroughly, brown in butter and add other ingredients except okra. When ready to put in baking dish, add okra and one cup of chicken broth. Cover and bake in oven 350 degrees about ½ hour.

**Barbecue Slaw**

¼ cup vinegar  
½ cup tomato juice  
4 tablespoons minced onion  
1 teaspoon salt  
½ teaspoon pepper  
¼ teaspoon dry mustard  
8 cups shredded cabbage  
Combine the vinegar, tomato juice and onion. Add salt, pepper mustard and sugar and pour over the cabbage in a salad bowl. Toss the cabbage until well mixed with the dressing. Serves 6 to 8.

**Vacation Reminders to safe guard your home summer and winter**

Turn off gas and water  
Pull main electric switch  
Clean blankets, seal against moths  
Clean out refrigerators  
Check all window locks  
Clean rugs thoroughly, spray against moths  
Remove candles and lay them flat  
Wrap silver in non-tarnish paper  
Bring in out-door furniture  
Notify telephone company  
Leave key with neighbor

**Looking Ahead**

By Laura Lee (your secret pal)

We have had several requests for something about mothers and their problems. Daily we hear about Juvenile and Parent Delinquency. There seems to be no solution to these problems.

I think that it would be very interesting to have a mother's and children's discussion in this column for a while. Since neither the parent nor the child is entirely to blame, why not let the parents get together and express their ideas and give the teenage or even the younger people the same privilege.

In order to begin this discussion I would like to make a few suggestions. First, I believe that training of children begins at or even before birth. Feedings and rests at definite periods promote regular habits before the child is really conscious of it.

Little habits such as fits of temper and unwillingness to cooperate, and even strike the parent may be noticed and corrected at a very early age. Then later a more strict method of discipline will not be needed. The child's respect and love for the parent develops from the parents self-control, self-respect, and complete interest in the child and its welfare.

When we express our dislikes of our acquaintances, churches, or other community organizations before the child, he will in most cases form a prejudice against these individuals with no other reasons except the parent's personal opinion which may or not be fully justifiable. Above all never prejudice a child against his teacher or others who have charge of him at any time.

Now let us here from you.

Dear Laura Lee:

I am an out of state student attending the University of Nebraska, a G. I. still feeling the sting of loneliness as a result of my three years over seas's service. I am terribly discouraged-perhaps I am expecting to much, but it seems to me that the people of Lincoln are terribly selfish and unfriendly to Newcomers. I came here to study, it is true, but to me the social aspect of life is very important. My family is as nice as any and we always retained certain moral standards but in Lincoln one is almost forced to deviate. No one ever invites you to their home; at church there is a gradual nod and any number of times I have had people to simply stare at me until I came within a few feet and then turn their heads. What can I do that the people here might know that I and many other students would like to feel a part of the community.

Very truly yours,  
V. C.

Dear Laura Lee:

I am a mother who has failed utterly in the rearing of my daughter who is now 15. I see many of my mistakes but it is too late now. I have little or no control over her and I love her so I can't bear to think of something happening to her. All of my talking seems to do no good. If you have any suggestions please help me. I would like to talk personally with you. I am at the point of desperation.

Yours,  
A Bewildered Mother

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