

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.

A One Egg Cake

- 1/4 cup shortening
- 1 cup sugar
- 1 egg unbeaten
- 2 cups sifted cake flour
- 1/4 teaspoon salt
- 2 1/2 teaspoons baking powder
- 3/4 cup milk
- 1 teaspoon vanilla

Cream shortening, add sugar gradually and cream until fluffy. Add egg and beat thoroughly. Sift dry ingredients together 3 times and add alternately with milk and vanilla. Pour into greased pans. Bake in a moderate oven (350 degrees F.) 25 minutes. This makes 2 (9 inch) layers.

Fried Oysters

- 1 pint oysters
- 2 eggs
- 1 cup fine cracker crumbs
- 1 1/2 cups milk
- 2 cups flour
- 1 teaspoon salt

Drain and dry oysters. Beat eggs, add milk and beat in flour and salt until smooth. Dip each oyster in batter then in cracker crumbs and fry in hot deep fat

Cook County Bar Groups

Chooses Nelson M. Willis

For Presidency

CHICAGO—(ANP)—At the recent annual meeting of Cook County Bar association, Atty. Nelson M. Willis was elected president of the organization. At the same time the association announced that one of its chief aims in 1947 will be to see that a qualified Negro judge is elected to the superior court branch.

Willis, who is widely known throughout the state for his handling of civil rights cases, was a recent candidate for probate judge of Vermillion county. He is

until browned 2 to 5 minutes. Drain on absorbent paper. Serve with lemon. Serves 6.

Tartar Sauce

- 1 cup mayonnaise dressing
- 1 teaspoon onion juice
- 1 tablespoon chopped cucumber pickle.

Make the mayonnaise rather sour with a little more mustard than for salad and mix in capers, pickles and onion juice. Set in the refrigerator until needed. It should be quite thick when served. Quite good with fish of any kind.

Bean Soup

- 3 slices bacon
- 2 cups baked or boiled Beans
- 4 cups cold water
- 1 tablespoon flour
- 1 tablespoon butter
- Salt, pepper, paprika

Cook bacon, add to Beans, add cold water and cook until beans are soft, then rub through a strainer, place on the fire and add a little more water, if needed, as the soup must not be too thick. Bind with the flour and butter. Cook two or three minutes season with salt, a dash of pepper, and paprika.

also director of civil liberties of the elks of the state of Illinois, and has handled civil right cases in Danville, Decatur, Springfield, Joliet and Lincoln, Ill.

CARD OF THANKS

We wish, at this time, to express thanks to Rev. M. J. Bradford for the lovely gifts of fruit that he has contributed to the home in the past year.

We also wish to thank our pastor, Rev. T. O. McWilliams Jr., for the faithful service he has rendered to the home since we have been supervisors.

Mr. and Mrs. Harry Adams

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