

HOUSEHOLD HINTS

Rollin-pin slip-cover, made from a baby's long white stocking—minus toe and heel—keeps dough from sticking and is washable.

Broken shoelace tips coated with clear nail polish and allowed to harden, will last as long as the laces.

No soap in your eyes if you apply cold cream around them before shampooing.

Mincemeat

- 4 lbs. lean beef
- 10 lbs. tart apples, coarsely ground
- 2 lbs. beef suet, coarsely ground
- 3 lbs. sugar
- 3 lbs. currants
- 3 lbs. seeded raisins
- 1/2 lb. citron, cut fine
- 2 c. molasses
- 2 oranges, rind and juice
- 1 1/2 qts. cider
- 1 qt. pickled peach juice
- 1 glass currant jelly
- 1 tbs. cinnamon
- 1 tbs. nutmeg
- 1 tsp. allspice
- Salt to season

Put meat in large kettle, cover with water, and let simmer until tender, about 1 1/2 hrs. Allow to cool. Remove meat from broth and grind. Cook broth down to 1 and combine with meat and other ingredients. Heat gradually, and simmer to blend flavors, 1 hr. Seal in hot, sterilized jars and process 30 min. in boiling water bath. Yield: 10 qts.

For a 2-crust, 9-in. pie, use 1 qt. canned mincemeat. Bake in hot oven (400° F.) 35 min.

Piccaililli

- 1 peck (8 qts.) green tomatoes
- 12 red sweet peppers
- 12 green peppers
- 1 qt. peeled, small white onions
- 3 qts. cider vinegar
- 7 cups sugar
- 1/2 cup salt
- 1 cup mustard seeds
- 3 tbs. celery seeds
- 1 tbs. cinnamon
- 1 tbs. powdered allspice

Cut out tomatoes' stem ends. Cut tomatoes in eighths. Cut peppers in half; remove seeds and fibrous portions; cut in eighths. Grind peppers and tomatoes, using medium blade. Drain; discard liquid. Place drained vegetables in large kettle; add 2 qts. cider vinegar, and boil, uncovered, 30 min., stirring frequently with long-handled spoon. Again drain vegetables; discard liquid. Add 1 qt. vinegar and remaining ingredients. Then simmer mixture, uncovered, 3 min. Pack piccaililli immediately in sterilized jars. Fill jars to within 1/2" of top. Then pour 1/2" layer of hot, melted par-

affin into each. Seal, and cool. Makes 12 pts.

Steamed Carrot Pudding

- 1/2 cup shortening
- 1/2 cup brown sugar, firmly packed
- 1 egg
- 1 tbs. water
- 1 cup grated raw carrots
- 2 tbs. grated lemon rind
- 1 cup seedless raisins
- 1 1/4 cups sifted cake flour
- 1/2 tbs. baking powder
- 1/2 tbs. salt
- 1/2 tbs. cinnamon
- 1/2 tbs. nutmeg

With spoon, work shortening against sides of mixing bowl until creamy. Then add sugar, while continuing to work with spoon until light. Next add egg, beaten with water, and blend. Add carrots, lemon rind, and raisins. Mix and sift together dry ingredients, and add gradually, while beating with spoon. Turn into 2-pt. greased or oiled covered pudding mold. Place in steamer or deep, covered kettle. Pour in boiling water to half the depth of mold. Cover, and steam on top of range for 1 hr. Uncover; loosen from sides of mold with small spatula. Turn out; serve hot, with sauce. Six servings.

Vanilla Sauce

- 1/2 cup granulated sugar
- 2 tbs. cornstarch
- 1/4 tbs. salt
- 2 cups boiling water
- 1/4 cup butter or fortified margarine
- 2 tbs. vanilla flavoring
- Dash nutmeg

Combine sugar, cornstarch, and salt in saucepan. Add boiling water gradually, stirring constantly. Simmer over low heat for 5 min., or until clear and thickened, which stirring constantly. Then stir in remaining ingredients. Serve hot over steamed pudding. Makes 2 cups sauce.

Our Children

Mrs. W. B. Davis
An Atmosphere of Patience

It is in such an atmosphere that the child can learn the first rudiments of responsibility. The children being born in this period and who are now to be found everywhere are of high grade intelligence; without knowing it, they are spiritually alive and the first indications of this aliveness is a sense of responsibility. They know they are their brother's keeper. The patient inculcation of this quality, the effort to make them shoulder small duties and to share responsibilities will call for much patience on the part of the teacher but it is fundamental in determining a child's character for good and his future usefulness in the world. Is it easier to be patient with our own than other people's children? It's so easy to overlook the faults of our own and magnify the faults of others; thus creating a smug selfishness in most children when they are aware of our attitude toward this kind of a situation. Two major ideas should immediately be taught to the children of every country. They are: the value of the individual and the fact of the one humanity.

Archie Furr

Congratulations to "The Voice"

ROSE MANOR STUDIO

1029 Rose Street
Phone 3-2046

Portraits by Appointment George Randol, P. A. of A.
Prices reasonable — Work guaranteed

Congratulations on your 1st Anniversary

N.A.A.C.P.

Rev. R. L. Moody, Pres.

You'll like—

Weaver's

Potato

Wafers

Lincoln's Favorite

POTATO CHIP

MEADOW GOLD

Means Just The Very Best

Grade A Milk

Ice Cream—Butte:

BEATRICE FOODS CO.

Congratulations to The Voice

to The Voice

We are happy to serve you

GILLETT CREAM & POULTRY

528 No. 9th

If it comes from

The Lincoln Market

it must be good

We Deliver

2201 O

2-7349

Congratulations

TO THE VOICE



Walts' MUSIC STORE

1140 O St.

Lincoln

2-6921



MAGEE'S

Extends Congratulations On Your First Anniversary

It's A Wonderful Winter Bundled In a Warm Alpagora

Hints of winter are in the air, but never mind the weather if you have a Lady Alpagora to keep you snug and warm. It's tailored to perfection by men's tailors . . . you can't ask for smoother lines. Fashioned, too, from the same beautiful covert and tweed fabrics that make men's Alpagora coats famous, this is a distinctive coat style. You'll like its good looks and its small price.

\$37⁵⁰

Alpagoras are Exclusive with Magee's Third Floor