

HOUSEHOLD HINTS

By Mrs. Brevy Miller Phone 2-4051



CRISP RICE CHOP SUEY

1/2 lb. diced, boned pork or veal shoulder
 1/4 cup fat or salad oil
 1 cup flour
 2 1/2 cups boiling water
 2 beef bouillon cubes
 2 tablespoons soy sauce
 1/4 teaspoon pepper
 1 cup sliced green pepper
 2 cups sliced celery
 1 cup sliced, peeled onions
 1 cup sliced mushrooms (1/4 lb.) (optional)
 1 cup sliced, unpeeled radishes
 4 cups crisp rice cereal

Saute meat in 2 tablespoons fat in skillet until golden-brown. Add flour, and stir until blended. Add boiling water, bouillon cubes, soy sauce, pepper, green pepper, celery, onions, and mushrooms. Cover; simmer for 20 min., stirring occasionally to prevent sticking. Add radishes. Meanwhile, heat remaining 2 tablespoons fat in skillet; add cereal, and heat thoroughly over low heat, stirring frequently. Serve cereal as accompaniment to Chop Suey mixture. Makes 4 or 5 servings.

Serve with: Hot tomato juice, buttered string beans, grapefruit salad, and tapioca cream with grated chocolate on top.

French Dressing.

1 cup oil (Wesson or Mazola)
 1 cup sugar
 1/2 cup vinegar
 1 teaspoon salt
 1/2 cup catsup
 Juice of one lemon
 1 small onion grated
 Dash of paprika
 Ready to use. Shake well.

GABAGE, APPLE AND RAISIN SLAW.

3 cups shredded raw green cabbage, chilled
 1 cup diced, pared, cored apples
 1/2 cup seedless raisins
 1/4 cup French dressing

Arrange chilled cabbage, apples, raisins, and dressing in alternate layers in salad bowl. Toss; serve. Makes 6 servings.

CHEESE HAMBURGERS.

1/2 lb. chuck or round beef, ground
 1/2 cup corn flakes
 1/4 cup milk
 1/4 cup salt
 Speck pepper
 1/4 cup catsup
 2 tablesp. fat or salad oil
 3 tablesp. flour
 1 tablesp. prepared mustard
 1 1/2 cups milk
 1/2 tablesp. salt
 1/4 lb. grated process American Cheddar cheese (1 cup)

Combine first 6 ingredients. Form into 6 patties; then saute in 1 tablesp. fat until brown on both sides. Melt remaining 1 tablesp. fat in saucepan. Stir in flour and mustard, then remaining 1 1/2 cups milk and 1/2 tablesp. salt. When smooth, add cheese, and cook until melted. Arrange hamburgers in baking dish. Pour sauce over them; bake in slow oven 325° F., for 20 min. Makes 4 or 5 servings.

Devil's-Food Cupcakes.

1 1/2 cups sifted cake flour
 1 1/4 cups granulated sugar
 1 tablesp. salt
 1/2 cup cocoa
 1/4 tablesp. cream of tartar
 1/4 tablesp. baking soda
 1/2 cup emulsified vegetable shortening
 1 cup milk
 1 tablesp. vanilla
 2 eggs, unheated

Have shortening, eggs, and milk at room temperature. Measure first 6 ingredients into sifter. Sift into bowl. Drop in shortening; add 1/2 cup milk. Beat with spoon 1 min. or 150 strokes (a stroke is once around bowl with spoon, in beating, stirring motion). Count only actual beating time or strokes. Scrape bowl, spoon, often. Then add rest of milk, vanilla, eggs; beat 2 min.—300 strokes. Spoon into greased, floured 3" cupcake pans, filling each cup 1/2

full. Bake at 350° F. 25 min. Remove from pans. Makes about 18 cupcakes. In using electric beater, make as above, using low speed for same times.

Buttermint Candy Canes.

1/2 c. syrup 1/4 tsp. cream of tartar
 1 1/2 c. sugar 1/2 tsp. soda
 1/2 c. water Oil of peppermint
 1 1/2 tblsp. vinegar 1/2 c. butter

Bring syrup, sugar, water, vinegar, and butter to boil in heavy saucepan. Stir in cream of tartar and boil until syrup tests brittle (260 degrees F.) in cold water. Stir in soda. Stir no more. Pour into lightly buttered shallow pan. Cool pan on rack until it can be handled. Pull candy until light and porous, adding a few drops of oil of peppermint as you pull. Form into strips. Cut in desired length. Shape into canes. Store on waxed paper in covered tin in warm room to mellow. Yield: 8 large canes.

For striped canes: Make a separate batch and mix 1 tblsp. red or other vegetable coloring with the first five ingredients before boiling. Pull finished mixture into thin, uniform strips, and wind around white canes. You need to work fast while strips are still pliable. (Several helpers make it easier—and more fun, you see!) Make large colored canes from remaining taffy.

LAMB PATTIES WITH SAVORY CORN

Ground lamb is always available—always lower in price than choice cuts. Serve with Savory Corn, minted pear salad, hot biscuits, and your favorite pie.

Mix together:
 1 lb. ground lamb
 1 tsp. salt
 1/2 tsp. pepper
 1/4 cup evaporated milk

Shape into five round patties 1 to 1 1/4 in. thick. Wrap a thin strip of bacon around each and fasten with a wooden pick. Place on broiler rack with top 3 in. below heat. Broil, turning once, (5 to 6 minutes on each side). Serve with Savory Corn. Recipe below. Makes 5 patties.

Saute until heated through 1 can whole kernel corn, (drained) 1 tsp. finely minced pimiento, 1 tsp. finely minced green pepper 1/4 tsp. salt, few grains pepper in 1 1/4 tsp. bacon fat. Serves 5.

Contributed by Mrs. Roberta Molden.

BY MRS. BREVY MILLER.

Butter Stretcher: Soften 2 tsp. gelatin in 1/4 cup milk. Dissolve over hot water. Add 1 1/2 cups top milk and gradually beat into 1 lb. butter (room temp.) with rotary beater. When completely blended, beat in 2 tsp. salt and add 10 drops yellow coloring, if desired. Chill until firm. This will keep about a week. Half the amount may be made. For a softer butter, omit gelatin.

There were in 1946 4,000 Negro physicians, 2,000 Negro dentists, and 6,000 Negro nurses helping to maintain the Negro's health, besides more than 100 hospitals conducted by Negroes.

The Voice Salutes The Colliers

Mr. and Mrs. Lester Colliers came to Lincoln in 1945 from Weirton, West Virginia. Mr. Colliers came first and Mrs. Colliers came to visit and they liked Lincoln so well they bought a home at 2153 U street.

They have four children, Lester, 9; Murvia Jean, 6; Pearly Marie, 5; Donald Ray, 2.

Mr. Colliers works at Cushman Motor Company. Mrs. Colliers likes club work and church work. She is especially interested in the Baptist Church.

Season's Gala Affair Presented by Group

By Roberta Molden.

The formal party given at Ideal hall was quite a success. It was attended by approximately 100 people who seemed to enjoy themselves.

The five piece orchestra rendered some very beautiful music.

The following people were responsible for this party:

- Mrs. Alberta Cooke
- Mrs. Beulah Caesar
- Mrs. Virginia Huston
- Miss Dorothy Carr
- Mr. Charles Goolsby
- Mr. Herschel Burden
- Mr. James Adkins

Greetings From Los Angeles

BY ESTHER WHITE GREEN.

Mrs. Theodore Flournoy Dorsey spent the holidays visiting in Hawaii. Mrs. Dorsey is known as one of Los Angeles' prominent photographers.

Mr. and Mrs. James A. Markham are the proud parents of a baby boy, James A. Markham, Jr. They also have two other children, Katherine and Sharol. Mrs. Markham before her marriage was Le Vern Loving.

Mr. and Mrs. Harry Barrent spent the holidays in Sacramento, Calif., with friends.

Blackburn-Beck.

Miss Louise Blackburn and Donald Beck were married during the holiday season.

Joe Knowles is attending Barber College here.

This week the spotlight shines on the Lee brothers, David and Robert. They sell insurance for "The Golden State." One of Los Angeles leading Negro firms, here on the West Coast.

The Negro death rate is less than half that of 50 years ago, but it is still higher than the white race.

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Social Briefs

By Basilia Bell

Mr. Curtis Wimes is home on a thirty-eight day furlough visiting his wife Mrs. Clara Wimes and their three children. He has been stationed in Denver for seven months. He was previously stationed in Lincoln and they bought their home at 1966 S street.

Mr. and Mrs. Arthur McWilliams are again living in Lincoln. They had been living in Omaha, Nebraska, for several years. He has been employed at the Have-lock shops.

Mr. and Mrs. Fred Lankford were called to Kansas City because of the death of Mr. Lankford's brother-in-law. From there Mrs. Lankford came to Lincoln to visit her sister, Mrs. Sarah Simms. Mr. Lankford stopped in St. Joseph to visit relatives.

Mr. John Johnson is a patient at St. Elizabeth hospital.

Mrs. Pauline Tapp and her two children, Herman Jr., and Pamela visited in Nebraska City for several days.

Mr. and Mrs. Joseph Jefferson are the parents of a baby girl born last week. Mrs. Jefferson was Barbara Beard.

Mrs. Charlotte Jackson and daughter, Patricia returned from California where Mrs. Jackson had been visiting her father.

Miss Winifred Winston, accompanied by Mrs. Eugenia Brown, sang at the Lincoln Hotel on Saturday evening, January 17.

Mr. and Mrs. Sherman Nance are the parents of a baby girl.

Cpl. Holbert S. Bradley has been chosen to attend the dinner meeting of the Fellowship of United States and British Com-

rades in Washington, D. C., on January 23. This is an annual meeting and will be held at the Statler Hotel.

Cpl. Bradley is the son of Mr. and Mrs. Charles Bradley and is stationed in Ft. Sam Huston, Texas. He spent seventeen months in the European Theater and came home on a forty day furlough on November 26.

An important meeting concerning Scout Week activities, Summer Camp, Camporees and Training Courses will be held at the Boy Scout Office on January 27 at 7:30 p. m.

Joe W. Adams the Scout Master is asked to attend and also to bring his committee.

Mrs. Charles Bradley will entertain the Sewing Circle of the Church of God in Christ, 20th and U, on Wednesday afternoon. The club is composed of ladies of the neighborhood who are interested in this type of work.

Mr. John Johnson, 1310 A, underwent an operation on Tuesday of last week. He is home and recuperating nicely.

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