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Thursday, April 29, 1948

Phone 2-4051

Social Briefs

By Basilia Bell

Mmes, Stella Davis, Sarah Walkof Mrs. Lewis at the monthly fel- Legion. lowship meeting of missions at Westminster Episcopal Church Monday.

Mrs. Smith gave a travelogue of her visits to India, China, Hawaii, Cuba, Italy and Panama. 2 2 4

Mrs. Mable Shepard of Sedalia, Mo., is visiting her sons, Willard and Comelius.

. . . Mrs. C. W. Chapman of Battle Creek, Mich., the sister of Mrs. Evelyna Hudson and her niece. Miss Thelma Martin of Marianna, Ark., are house guests of the Hudsons.

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Mrs. Anna Newton observed her birthday with eighteen of her friends Saturday night in her home. After playing games and ning at the University Club. Elois eating the delicious food prepared and Vonna Finley, Winifred Winby Mrs. Newton, the guests pre- ston and Cecil Hatcher accomsented her with many lovely presents. She also received a lovely Kelley, Sr., was accompanist at gift from Mrs. Gaines of Los the piano. Angeles.

Miss Jackie Farr has returned to her home in York, Neb.

at the Urban League with the were made for the "Stack-Em-Up"

About twenty people were pres-

Elbert sang Friday night at the er and Izetta Malone were guests Hotel Lincoln-for the American

> The Kensington Club met with Mrs. Virginia Brown Friday night. The meeting was opened with a Bible verse by Mrs. Connie Winston. The president, Mrs. Miller presided.

The object of the club is to create a spirit of good fellowship among the women of all churches and to do mission work.

Three new members were received: Mrs. Wilma Todd, Mrs. Lillian Rife and Mrs. Basilia L. Bell.

A hankie shower was accepted by the club to observe the members' birthdays.

Miss Barbra Kelley gave a Gershwin program Tuesday evepanied Miss Kelley. Mrs. Jewell

. . . The Urban League Boys Glee Club was organized last Thursday at the Urban League with Mr.

Mrs. Edith Harrison of Omaha,

Mrs. William Molden was visit-

The Executive Committee of the NAACP met last Thursday night and organized several committees. Those organized were: Legal Redress, Legislative, Housing and Education Committees.



Jeen age Chatter By Dorothy Green

DATE-TIME DO'S AND DON'TS

DON'T pile into the car ahead of your girl. Hand her in, then go around to your side. DO let him help you out, girls (right). This makes you the girl he'll ask again.

DON'T forget to agree on what you're going to do. Betty Wilson dressed for the movies, but Richard Holcomb had a picnic in mind. Girls, you could ask, if he forgets to say.

DO say hello to the chaperones.

Ever feel ill at ease and unhappy when you're out on a date -especially with someone you like? Isn't it because you don't quite know how to handle the little situations in boy-girl manners that come up?

Being sure of your date-manners leaves you free to enjoy yourself whole-heartedly, without those little doubts to clutter up your fun. And such knowledge makes you the kind of poised adult who's bound to be a success.

DON'T make your girl a contortionist when you're putting on

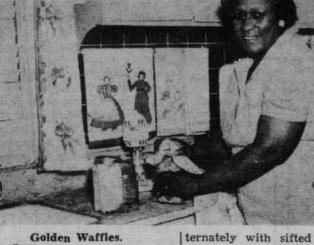


"DON'T act like this if you want

"DON'T plunge by the hostess

DO take off your hat, and let * *

coat—usually after you are seated.



HOUSEHOLD HINTS

By Mrs. Brevy Miller

cup flour teaspoons baking powder teaspoon salt tablespoon sugar egg, separated cup milk tablespoons melted shortening Sift the flour, measure, add

baking powder, salt and sugar, sift again. Beat egg yolk, add milk and melted shortening, pour into flour mixture and stir just enough to moisten dry ingredients. Beat egg white until stiff but not dry. Fold it into the batter. Bake in a moderately hot waffle iron.

that's unusual, yet easy to make:

cup flour teaspoon salt teaspoon cinnar cup shortening '3 cup sugar eggs, separated cup milk namon salt and cinnamon and sift again. charm. . . .



ternately with sifted flour mixture. Add melted chocolate and nuts. Beat egg whites until stiff but not dry, fold them into batter. Bake in a moderately hot waffle iron for about five minutes. Remove, cut in small triangles or squares, sprinkle lightly with confectioners' sugar. Serve plain with coffee or tea, or topped with chocolate ice cream. Four portions.

