

Social Briefs

By Mrs. Basilia Bell Ph. 5-5531

Mrs. Phoebe Marshall of Manhattan, Kans., spent a few days in the city visiting her aunt, Mrs. Harriette Williams and Mrs. Hubert Jackson. Mrs. Marshall was enroute home after visiting in Omaha.

Earl Allen of Omaha is a new employee at the Lincoln Veterans hospital. Mr. Allen will be employed as supply clerk, effective immediately. He and his wife, the former Christine Dixon of Omaha, will take up residence in the city.

Rev. and Mrs. John S. Favors are spending a three-week vacation in California.

Mrs. Lowell Davis entertained quite a number of ladies in her home in honor of her cousin, Mrs. Verda Rayon of Los Angeles, Calif. Mrs. Rayon was the house guest of her sister, Mrs. Imogene Winters.

The Kensington met at the home of Mrs. Ollie May Davis Friday evening, with president, Mrs. John Miller presiding. A hospitality committee was organized to greet newcomers to the city and to acquaint them with the various organizations of the city.

Wedding bells rang in Pinebluff, Ark., Friday, June 11 when Johnie Henry McConico and Miss Vinetta Moore were married. They are at home to friends at 2017 U street.

Rev. R. B. Lane stopped in Marshall, Mo., enroute home from Tulsa, Okla.

Mr. and Mrs. LeCount Butler are the proud parents of a son, LeCount, Jr., born at St. Elizabeth hospital Wednesday, June 16.

Mr. Edward Blythe is very ill at Lincoln Veterans hospital as the result of a stroke. His

brother and sister-in-law, Mr. and Mrs. William Blythe of Leavenworth, Kans., returned to their home Tuesday after spending some time with him.

Mrs. Virginia Brown is visiting her grandmother, Mrs. Ray Lee Harris in Chicago.

Mrs. Lucille Rife of Des Moines and daughter, Jenette Freeman were week end guests of Mr. and Mrs. Walter Rife.

Fletcher Bell and Wendell Dean left Saturday night motoring to Cleveland, Ohio, where they are to visit Mrs. William Witt, sister of Mr. Dean.

Rev. and Mrs. William A. Greene and Rev. J. J. Johnson, Jr., were dinner guests of Mrs. R. H. Powell Sunday.

Mrs. James Fuller left Tuesday to be in attendance at the District Conference of the C.M.E. church in Kansas City, Mo.

Lest we forget those who are ill, they are:

Mr. Edward Blythe, Veterans hospital.

Mr. Chancey Bartlett, St. Elizabeth hospital.

Mrs. Irene Mosley, St. Elizabeth hospital.

Mrs. John Emma Ford.

Miss Loretta Swanigan was hospitalized Monday as a result of an eye infection—Bryan Memorial. Her sister, Mrs. Rebecca Martin of Omaha is attending her.

Mrs. Clementine Vaughn of Nicodemus, Kans., is the house guest of her son and daughter-in-law, Mr. and Mrs. Norval Vaughn. After an indefinite stay she will visit Chicago and Detroit.

Also guest at the Vaughn home is Mr. Vaughn's sister and brother-in-law, Mr. and Mrs. Maceo Finney of Topeka, Kans.

Teen Age Chatter

By Dorothy Green

BY DOROTHY GREEN.

Greetings Gates:

Now just sit back and relax while you read all this newsy news. Ha, Ha.

I wonder what Robbie Powell will do now that Gerry Thomas has departed? Maybe Bill will have a chance now. "I wonder."

On the chartered bus to Omaha Sunday were three of our teen agers—Doris and Birdie Powell and Ionna Adams. In Omaha they saw Ernestine and Jean Burns who had spent the week with their grandmother, Mrs. Harry Garner of 5628 So. 33rd street. All five girls report having had a grand time. Ernestine and Jean have been honored guests at a number of parties.

George—"Do you play an instrument of any kind, John?"

John—"Only second fiddle." How many times have we heard that.

Can you imagine a certain young lady getting so lonesome that she calls everyone imaginable and even flirts with unknown boys over the phone? "It's amazing."

It's great to see Mitz Woods back in town again. He has just returned from Muskegon, Mich.

P. S.: Say Girls you'd better look into this matter of this available boy—(I think).

Congratulations to our two Lincoln Countesses who participated in the Coronation. From what I can hear they were charming to behold.

WANTED

A Queen—By Bill Whiteman. If any of you Queens are interested, contact Bill at once. Bye Now DOTTY.

HOUSEHOLD HINTS

By Mrs. Brevy Miller

Phone 2-4051

Eggs With Cheese Sauce

- 3/4 cup chopped onion
- 2 tablespoons fat
- 2 tablespoons flour
- 1 1/2 cups milk
- 1 teaspoon minced parsley
- 2 tablespoons chopped pimiento
- Salt and pepper
- 2 tablespoons lemon juice
- 1/2 cup grated American cheese
- 6 hard-cooked eggs
- 4 slices toast

Brown onion lightly in hot fat; blend in flour. Add milk and cook until thick and smooth, stirring constantly. Add salt and pepper, parsley, pimiento and lemon juice. Heat. Add cheese; stir until melted. Slice eggs and arrange on hot, buttered toast wedges. Pour cheese sauce over them. Sprinkle with paprika. Serves four to six.

Puffy Scrambled Eggs.

- 4 eggs, separate
- 1/4 cup milk
- Melted fat
- Few drops Worcestershire sauce
- Salt
- Pepper

Separate yolks and whites of the eggs. Beat the yolks until thick and lemon colored. Add milk and mix well. Add seasoning. Beat the whites until stiff, but not dry. Pour the yolk mixture over the beaten whites and fold until well blended. Melt a small amount of fat in a skillet. Cook as with plain scrambled eggs. Makes puffy, light and tender eggs, and more servings. For a variation, tomato juice may be used in place of milk. Six servings.

Glorified Custard.

- 1 cup shredded cocoanut
- 16 marshmallows, quartered
- 3 slightly beaten eggs
- 1/2 teaspoon vanilla
- 3 tablespoons sugar
- 1/2 teaspoon salt

Place 1/2 cup cocoanut and marshmallows in bottom of greased custard cups. Combine eggs, sugar and vanilla. Pour

into cups. Sprinkle with remaining 1/2 cup cocoanut. Place in shallow pan—1 inch hot water surrounding. Bake in moderate oven 325 F. until mixture doesn't adhere to knife, about 30 minutes. Serves six.

Tomato Horseradish Sauce

- 1 tblsp. bottled horseradish (powdered)
 - 1 c. catsup
- Blend ingredients together. Yield: 1 c.

Tomato Stuffing Trick

When preparing tomatoes to stuff, instead of scooping out the center from the stem end, we have found that reversing things is better. We set the stem end downward and cut off a smooth slice from the stemless end of the tomato. The tomato holds its shape better when scooped out from this end. It will set more evenly on the plate and the tomatoes look prettier with the smooth sides top-side.

Egg Repair

If you find that one of the eggs you are about to boil has a crack in it, cover the crack generously with fat, boil slowly and the white will not ooze out.



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