

Social Briefs

By Mrs. Basilla Bell Ph. 5-5531

June 18, Miss Esther Ruth Parker entertained Mrs. Ralph Johnson and daughter Patricia, and Mrs. Ruby Waugh who is attending summer school at dinner. The glass-topped table was set with red and white crystalware and a centerpiece of flowers was arranged beneath. At a later hour Mesdames J. D. Bowen, Walter Young, Horace Cooke and Mary Sampson were guests for games and refreshments.

Rev. and Mrs. D. L. Lilly is spending an indefinite period in the city as the house guests of Mr. and Mrs. James Fuller. The Rev. Mr. Lilly, presiding elder of the Missouri district of the CME church, is interested in securing a building site for the congregation. Rev. O. L. Alford, pastor, spent several days in the city recently.

Mr. and Mrs. E. B. Powell are spending the summer in Hackensack, Minn.

Mrs. Robert Johnson and son Robert, jr., St. Paul, Minn., is visiting her parents, Mr. and Mrs. Gilbert Hubbard, 2042 S street. Mrs. Johnson will be remembered as Almerita (Judy) Hubbard.

Rev. D. L. Lilly will conduct evangelistic services this week at Christ Temple church.

Mr. Sam M. Roy is spending the summer at Columbus, Neb.

Miss Ellen Roy was visiting her parents, Mr. and Mrs. Sam Roy this past week. Also a guest of the Roys was Mr. Alfred Washington of Denver, Miss Roy's fiancé.

Motoring to Columbus, Neb., last Wednesday was Mr. Felix Polk.

Mrs. Loretta Martin, who underwent eye surgery at Bryan Memorial hospital recently, is resting well and on the road to recovery.

The birthday recital of Miss Winifred (Peaches) Winston was a beautiful affair. Miss Winston, dressed in a lovely blue hooped formal made a lovely picture against the new curtains at the U. L. auditorium.

Cecil Whitebear of Billings, Mont., formerly of Lincoln, is visiting his parents, Mr. and Mrs. Levi Whitebear.

Mrs. J. A. Shelby left Tuesday for a two-week vacation. She will visit in Clinton, Springfield and Joplin, Mo.

Mr. and Mrs. Hershel Kitchen and son Alfred of St. Joseph, Mo., were visiting Mrs. Kitchen's mother, Mrs. Medge Talbert last week.

Rev. R. L. Moody was appointed delegate to attend the regional NAACP convention in Kansas City, Kas. He left Thursday for the meeting. He is president of the local chapter.

Mr. and Mrs. B. T. Jefferson announce the arrival of baby daughter, Donna Mae, on June 22 at St. Elizabeth's hospital.

The Vacation Bible school was quite a success the first week with 80 children registered. A trip was made to First Presbyterian church by 66 of the children on Thursday in a chartered bus. They are finding the school's varied program very interesting. Closing exercises will be tomorrow, July 2 at the Urban League, but before that time, the children may expect another surprise.

Mr. Lynnwood Parker spent June 4-8 in Omaha.

In The VOICE, June 10, it was reported that Mr. George Brooks was visiting his mother, Mrs. R. C. Brooks. This item should have read that Mr. Brooks was visiting his parents, Mr. and Mrs. R. C. Brooks, 1971 "S" Street. Mr. G. Brooks is doing work on his doctors degree in entomology at the University of Kansas this summer and spent several days here before the beginning of the session.

The Rev. R. E. Handy and Rev. M. L. Shakespeare accompanied Evangelist Belva Spicer to Grand Island, Sunday, June 27. The Rev. Mr. Handy held the 3rd quarterly conference there in the absence of presiding elder, John Adams of Omaha.

The Mt. Zion Missionary society met at the home of Mrs. Birdie Artis Monday night. They have a new member, Miss Ellen Groves of Oakland, Calif.

Mrs. Irene Moseley is reported quite ill at her home, 1335 Rose St.

Marsha Jean Arnold was baptized at the morning service at Quinn Chapel AME Church Sunday. She is the 8-month-old daughter of Mr. and Mrs. Legion Arnold.

Mr. Val Slaughter of Chicago is in the city as a result of the illness of his uncle, Mr. Edward Bly, who had a stroke several weeks ago and is now a patient at the Veterans hospital.

Mr. and Mrs. William Bly of Leavenworth, Kas. have returned to their home after spending more than a week with Mr. Bly, his brother.

Mr. and Mrs. Franklin Ford, El Reno, Okla., were week end guests of Mr. and Mrs. William Hightower, 1924 "T" Street. Mr. Ford is a brother of Mr. Hightower.

The T. F. Club was entertained at the homes of Mrs. Roma Henderson and Mrs. Beulah Caesar at its last two meetings. At Mrs. Caesar's Mrs. Virginia Huston was hostess and Mrs. Dorothy Lewis presided in the absence of the president, Mrs. Bessie Ambers.

Mrs. Stella Davis is spending a few days visiting her mother, Mrs. Hugh King in Omaha. Master Tommy will accompany his mother.

Mrs. Virginia Davts was dinner guest of Mrs. Fred Bradley on Sunday.

Mrs. Virginia Lewis Brown has returned after spending 10 days with her granddaughter, Mrs. Rae Lee Harris in Chicago.

The kensington club will meet Friday, July 2, at the home of Mrs. J. H. Dean, 1018 Rose St.

Saturday night, students attending the summer session of

the University of Nebraska were entertained at the home of Mr. and Mrs. Jewell Kelley, 2641 So. 9th Street. The evening was spent in informal recreation and later guests were served a buffet supper. Among those present were: Mr. Arthur Shropshire, St. Joseph, Mo., principal; Mr. J. J. Hedgemon, Registrar, Southern University; Mr. and Mrs. Charles Jones of Baton Rouge, where Mr. Jones is a school principal; Mr. James Patty, Louisiana principal; Mr. William Lockhart, Louisiana principal; Mr. Robert Harris, Tiptepecau, La., principal; Miss Jewell Miller, Omaha teacher; Mr. Mozeal Dillon, math instructor at Langston, Okla.; Mr. and Mrs. Granville Coggs, Little Rock, Ark.; Miss Zareta Tate, Little Rock teacher; Miss Betty Patrick, who has been teaching in Kansas City; Mr. Oliver Smith, Pairie View, Tex.; Mrs. Eugenia Brown, Mr. Churley Jones, Baltimore; Miss Florentine Crawford, Omaha; Mrs. Anneta Smith, Mrs. Edith Hill and Mr. Charles Goolsby. Miss Barbra Kelley was hostess.

Miss Jackie Molden of Weeping Water has secured a position in Omaha.

Bill Reuther, Al Short, Bill Broden, Neal Williams and Charles Goolsby were choral readers for the picnic-vesper sponsored by the university Religious Welfare Council at Irvingdale park last Sunday. Rev. Richard Nutt, Methodist student pastor, presented the meditation. The service theme was "Brotherhood."

Mr. and Mrs. Leonard Thornton and their sons, Leonard jr. and Leon were dinner guests of Mrs. R. H. Powell Sunday. The Thorntons were in town to visit their cousin, Bill Broden, university student, and returned to their home, St. Joseph, Mo. the same day.

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Beef and Egg Appetizer

- 2 hard-cooked eggs
- Dash cayenne
- Few drops vinegar
- 1/2 teaspoon finely chopped parsley
- Dash salt
- Dash of paprika
- 1/2 teaspoon dry mustard
- 4 pickled pearl onions
- 4 slices pickled beets

Cook eggs 20 minutes. Remove from heat. Chill in cold water. Remove shells at once. Delay makes shelling more difficult. Chill eggs in refrigerator. Cut in 1/4-inch slices. Remove yolks. Force yolks thru sieve. Blend with cayenne, vinegar, parsley, mustard and salt. Fill slices of egg white with neatly mounded yolk mixture. Place small onion in center of yolk. Sprinkle lightly with paprika. Place egg slice in exact center of large slice of pickled beet.

Dill and Sardine Appetizer

- 4 center slices medium-size dill pickle
- 4 small sardines

Place sardine in center of long pickle slice.

Olive Meat Loaf

- 1 pound ground beef
- 1/2 pound ground veal
- 1/2 pound ground pork
- 1/2 cup bread crumbs
- 2 eggs, well beaten
- 12 stuffed olives, sliced
- 1/2 cup tomato juice
- 1 tablespoon chopped onion
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1/4 teaspoon celery salt

Combine ingredients. Mix thoroughly. Form in loaf. Bake in moderate oven (375° F.) about one hour or until done.

Banana Nut Bread

- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup sieved bananas
- 2 cups sifted enriched flour
- 1 1/2 teaspoons baking powder
- 2 eggs, well beaten
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup buttermilk
- 1 teaspoon vanilla flavoring
- 1/2 cup chopped nuts

Cream shortening with sugar. Add eggs and bananas. Mix thoroughly. Sift flour with baking powder and salt. Dissolve baking soda in buttermilk. Add to creamed mixture alternately with sifted dry ingredients. Mix thoroughly. Add flavoring and

nuts. Pour into well oiled loaf pan. Bake in moderate oven (350° F.) one hour or until done.

Bologna Salad

- 1/4 pound bologna, diced
- 2 hard-cooked eggs, chopped
- 3 tablespoons chopped sweet pickles
- 2 tablespoons chopped onion
- 3 or 4 tablespoons mayonnaise or salad dressing
- 1/2 teaspoon salt

Combine all ingredients. Arrange on nests of lettuce leaves.

Cream Dressing

- 1 tablespoon cornstarch
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 3/4 cup milk, heated
- 1 egg or 2 egg yolks
- 2 tablespoons prepared mustard
- 1/2 cup vinegar
- 1 tablespoon butter or vitaminized margarine

Combine dry ingredients in top of double boiler. Add milk. Blend thoroughly. Add egg, stirring continuously. Cook, stirring continuously, until mixture begins to thicken. Stir in remaining ingredients. Blend vigorously. Continue cooking, stirring until mixture is creamy. Cool. Serve on vegetable salad.

Cream Rhubarb Pie

- 2 tablespoons butter or vitaminized margarine
- 2 cups finely cut rhubarb
- 1 1/4 cups sugar
- 2 tablespoons corn starch
- 1/2 cup sweet cream
- 2 egg yolks, well beaten
- Few grains salt
- 1 9-inch baked pastry shell
- 2 egg whites, stiffly beaten
- 4 tablespoons sugar

Melt shortening. Add rhubarb and 1 cup sugar. Blend thoroughly. Cook eslowly, stirring constantly, 10 minutes or until sugar melts and rhubarb is soft. Mix 1/4 cup sugar, corn starch, egg yolks, cream, and salt. Add to rhubarb mixture. Cook until thick, about three minutes. Cool. Pour into cooled pastry shell. Top with a meringue made from the stiffly beaten egg whites with 4 tablespoons sugar folded in. Bake in slow oven (300° F.) about 15 minutes until lightly browned.

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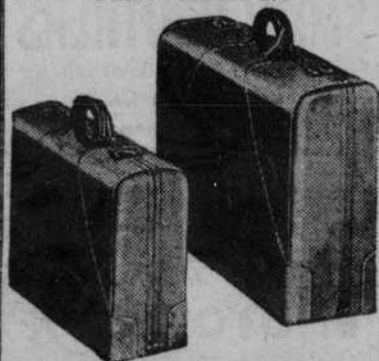
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