

Social Briefs

By Mrs. Basilia Bell Ph. 5-5531

Mrs. Pansy Beard had as her dinner guests Friday, Mrs. Thelma Hammond Rutherford and her niece, Mrs. Zelma Hubbard Millard and her two children all of Washington, D. C. Mrs. Rutherford who has been visiting her mother, Mrs. Williams Hammond, left immediately to return to her home. Mrs. Millard is visiting her parents, Mr. and Mrs. Gilbert Hubbard.

The Rev. and Mrs. Targo McWilliams, jr., were called to Omaha, Sunday, September 6 because of the illness of Mrs. McWilliams' aunt, Mrs. Bessie Spencer, who passed while they were enroute back to Lincoln.

Mrs. Pearl Benford of Minneapolis, aunt of Mrs. McWilliams and sister to Guy Stephens, attended the funeral of Mrs. Spencer on Friday and spent a few days in Lincoln before returning to her home.

The Urban League Glee Club will appear in the Fall Opening, September 24, at the Urban League.

The wedding of Mrs. Mamie Berry and Mr. Son Bizer will take place at The Urban League, Friday, September 17, at 8:00 P. M.

There was some damage done when lightning struck the home of Mr. and Mrs. E. H. Hammond, 2219 T St. last week.

There was considerable damage done to a clothes closet upstairs where the lightning struck.

Mr. and Mrs. Wayne Hassel left last Wednesday night for Madison, Wisconsin to attend the funeral of Mrs. Hassel's father, Mr. William La Velle. Mrs. Hassel's mother, Mrs. Grace La Velle accompanied them.

Mr. and Mrs. McKinley Tarpley Sr., became grandparents for the twelfth time last week. After eleven granddaughters, they finally have a grandson. Mr. and Mrs. McKinley Tarpley Jr., are the proud parents of the fine 4½ pound boy that arrived September 11th at St. Elizabeth's Hospital. He will probably be named McKinley Tarpley III.

Mrs. Mary Duncan, Denver, Colo., is a house guest of Mr. and Mrs. McKinley Tarpley Jr., at

2000 "T" Street.

Mrs. Tarpley is back from Denver where she went to recuperate and to visit her mother, Mrs. Emma Beard of that city. Mr. Tarpley joined his wife in the "Mile High" city for the trip home.

Mr. and Mrs. Clyde Coulter have returned from Kansas City, Mo., where they went to attend the funeral services for Dr. J. O. Henley who died while vacationing on the West Coast.

Mrs. Marie Wilson of Wichita, Kas., sister to Mrs. Oscar Moss have arrived in the city for an indefinite stay.

Mrs. Herman Tapp and her two children are spending the week in Nebraska City with Mrs. Tapp's mother, Mrs. A. R. Adams.

Mrs. Basilia Bell returned Monday from a three week vacation to Cincinnati and several southern states. Her aunt, Mrs. Amy Fletcher of Chanute, Kas., accompanied her here and will remain about two weeks.

Mrs. Rozena Dean has left for California to visit her new grandson.

The Rev. and Mrs. O. A. Askerneese of Oakland, Calif., were guests at Christ Temple recently. Rev. Askerneese preached and Mrs. Askerneese sang.

Saturday evening September 18 the pastor, Rev. Trago McWilliams and members of the church will go on a wiener roast at Pioneer's Park. Members and friends are cordially invited.

The United Church Women's kensington will sponsor a tea Sunday, October 17 at Mt. Zion Baptist church. The public is invited. Mr. John Miller is president.

Mrs. Irene Moseley Is Taken by Death

Mrs. Irene Moseley, 67, of 1335 Rose, died Sunday night. She had lived in Lincoln a number of years. Survivors include a niece, Birdie Wilburn, Chicago.

Funeral services were held at 2 o'clock Wednesday, September 15 at Brown's mortuary, Rev. T. McWilliams was in charge.

Teen Age Chatter

By Dorothy Greene.

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Look who's talking... it's Sub-Debs reporting in a round-the-country, just-for-fun survey on the newest slang language — what teen-agers say they're saying these days. These colorful new additions to the high-school dictionary range from variations on the familiar jive-talk oldies to an original and amusing kind of corner-casbah chitchat called the "few" language.

Slang expressions vary greatly from the East Coast to way out in the cactus country (and many fellows and girls still prefer to have their says in straight English); but just for instance, out in Wyoming a "buzz boy" might pick up his "neat deal" or "cream cutie" for a "rocky-doo" evening, unless he's too "bushed" or "feeling watery" and would rather just spend the time with the boys.

A girl from Wisconsin (according to her favorite fella) is a "cutie," and if she's had a good date, she'll tell you it was "hmmmmmm" or "rah-tee-dah." In Arkansas only a "knot-head" (that's a character from the carnival) would turn down a date with a "creampuff" when the chances are the evening would be "something to be about."

And down in the magnolia country—Alabama, that is—any "steady Freddy" wants a "sweet sue" for his date so they can pool their fun in planning a "swoonful time."

And "ruff and ragged" Arizona is the state with a teen-talk all its own. It's called the "few" language and it has "few" rules—just one, to be exact. That rule states that the only adjectives allowed in teen-age conversation are "few" and "very." So if a local hombre out Arizona way happens to ask you, "How's the weather, bub?" the only possible answer is "It's raining 'few'" or "The sun is shining 'very.'" Sounds confusing at first, but it's just amusing—"very"!

And now for some miscellaneous translations to help your eavesdropping round any high-school hangout from coast to coast. In other words, "everybody's saying it!" and here are some of the newest, favorite slang terms: the opposite of B.T.O. (you remember—"big-time operator") is now T.W.O. ("teeny-weeny operator"); W.O.W. means "worn-out wolf"; and D.D.T., of the high-school variety, means just what you think it does—"drop dead twice." Selected.

Bye now. DOTT.

Girls Glee Club At St. Paul Church

The voices of the Urban League Girls Glee Club were raised in sweet harmony last Sunday as the group furnished the special music for the 11 a. m. service at St. Paul Methodist Church. The young ladies group, which looks as lovely as it sings, rendered two spirituals, "Jerico" and "Were You There?" The group appeared at St. Paul last Spring when they participated on the program for the Music Teacher's association. Mrs. Eugenia Brown directed.

Yesterday (Wednesday) the girls were featured at a double assembly at Lincoln high school where they were well received by both students and faculty.

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Scalloped Tuna and Salmon

- 1 can tuna, flaked or solid pack
- 1 can red salmon
- Butter or vitaminized margarine
- Fine, dry bread crumbs
- 2 cups cream sauce, well seasoned
- Salt, pepper, cayenne
- Grated Parmesan cheese.

Drain off oil from tuna and salmon. Save to use in sauce. Shred and blend salmon and tuna. In a well-buttered baking dish arrange a layer of fine, dry bread crumbs, a layer of fish, and a layer of sauce. Salt and pepper each layer of crumbs lightly. Repeat until the dish is filled. Top with a layer of bread crumbs lightly browned in butter or vitaminized margarine. Finish with a light sifting of grated Parmesan cheese, salt, and cayenne. Bake in hot oven (400° F.) 30 to 40 minutes. Serve with Fish Scallop Sauce.

Fish Scallop Sauce

- 2 tablespoons butter or vitaminized margarine.
- Oil from fish
- 3 tablespoons enriched flour
- 2 cups whole milk
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon paprika
- 1 tablespoon chili sauce
- ½ teaspoon dry mustard
- 1 teaspoon lemon juice
- ¼ teaspoon Worcestershire sauce
- Dash cayenne

Blend butter or margarine and

oil with flour over hot water. Add cold milk slowly, stirring constantly. Cook, stirring constantly, until thickened. Add remaining ingredients. Blend thoroughly. Continue stirring until all ingredients are blended with sauce mixture. Serve over scalloped tuna and salmon.

Household Hints

"I've had a great deal of trouble with garbage pans rusting out in days gone by, so two years ago when I invested in a good one I gave the inside a coat of clear varnish before it was ever used. Not only has it prevented all rusting, but there isn't an unsightly stain in it anywhere."

"I also learned that raisins won't sink to the bottom of a cake if they were boiled for five minutes, drained, and then cooled before adding to the batter."

When making jelly or jam use a vegetable brush to pick up the foam that boils up. It is much easier than trying to take it off with a spoon, and the brush may be cleaned simply by holding it under the hot water faucet.

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