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Thursday, December 9, 1948

Social Briefs

By Mrs. Basilia Bell Ph. 5-5531

in Hannibal, Mo.

Mrs. Joseph Casmer received word Sunday that her husband, Private Casmer had sailed for Japan. . \$

Mrs. Harry Adams has returned from Des Moines, Ia., where she attended the funeral of a relative.

Mrs. Rozena Dean is reported somewhat improved.

Mrs. Marie Rugg was noticed in the city the past week after having spent several months in Crawford and Alliance, Neb.

* * Mr. Dan Gates of Grand Island was also in the city the past week.

Mrs. Jessie Linear of Alliance is spending an indefinite stay with her mother, Mrs. Lula Williams and sister, Mrs. Lottie Johnson.

Mr. and Mrs. A. E. Simms had as their dinner guests December 4, Mr. and Mrs. H. C. King and Mrs. Ethel Kirtley.

Otis Brown, junior in engineering college, has returned to his home in Memphis, Tenn., because of his health. He will assist his father, who is a construction contractor in Memphis.

The Rev. and Mrs. Alfred E. Newton and Mrs. O. P. Washingto of Beatrice, Neb., motored to Lincoln Thursday. Mrs. Newton and Mrs. Washington, members of the Mary Bethune Literary and

Mrs. Roma Henderson was called | Art club were in attendance at out of the city over the week end its regular meeting which was because of the death of an uncle held at the home of Mrs. R. E. Edwards.

> Mr. and Mrs. Herman Tapp are the proud parents of a baby girl, Paula Marie, born November 30. The little miss tipped the scales at 6 pounds 12 ounces. * * *

Mr. and Mrs. Howard Dean and Mrs. Willie Robinson. children had as their dinner guests on Thanksgiving day, Mr. and Mrs. McKinley Tarpley and children, Mrs. Bettye Rodgers and her daughter, Carolyn.

A pre-Thanksgiving family dinner was given on Sunday by Mr. and Mrs. R. W. Ambers. Those present were Mr. and Mrs. L. B. Henderson, Mr. and Mrs. John Henry Alexander, Mr. and Mrs. Herman Daley and their two children, Miss Patricia Caswell, Mrs. Clara Anderson, George Alexander, Sammy Nevels and Don Adkins.

Little Tommy Davis, son of Mr. and Mrs. William B. Davis was confined to his home the past week but is reported much improved

Mr. and Mrs. Vincent Williams were guests of Mr. and Mrs. Frank Williams, jr., on Thanksgiving. Mr. and Mrs. Vincent Williams have moved into their new home at 2236 R street.

Mr. and Mrs. Luther Givehand were Lincoln visitors Wednesday evening.

Ennis, Texas BY MRS. A. L. TERRELL. Social Chatter.

Mrs. J. M. Jackson had as her house guest for a few days her sister-in-law, Mrs. Geneva Quigley of California, who will also visit relatives in Dallas, Navasota, Corsicana and Houston. A delicious chicken dinner was served in Mrs. Quigley's honor on November 19 with the following guests present: Rev. and Mrs. D. IA. Nicholson, Mrs. Florence Kane, Mrs. Ammie Yarbough and

Mesdames - L. A. Booker and Nettie Chaney are regular substitute teachers in the city's colored school.

Mrs. Greta Swinney had as her house guest recently her niece and friends from Fort Worth, Texas.

Mrs. Minnie Bolton is residing in a new location at the corner of West Brown and Carlton Streets. She likes the location fine.

Mr. and Mrs. J. W. Walker, Jr. are residing at the home of Mr. and Mrs. J. W. Walker, Sr., while Mr. Walker Jr. is teaching in the city high school.

Mrs. A. W. Pointer's mother, Mrs. India Haymes from Ferris, Texas, spent a few days with her recently.

Mrs. Isabell Vinson and family had as their house guest recently Mr. Jodie Burton of Houston, Texas.

Mesdames J. M. Jackson, L. A. Booker and A. W. Pointer are attending an adult class in sewing, supervised by Mrs. M. C. Wilson, Home Economics instructor.

Mr. Irving Flowers, in camp at Tucson, Arizona, spent a few days with his parents, Mr. and Mrs. Will Flowers and other rela-



Baked Stuffed Fish Dressing

1 cup finely crumbed potato chips 1 cup day-old bread freshly crumbed 1/4 cup melted butter or margarine 1/4 teaspoon salt 2 tablespoons lemon juice 1/2 cup chopped parsley 1/3 cup chopped dill pickle

Few capers if desired Cleaned and boned white fish Rub inside and outside of cleaned boned fish with salt. Mix ingredients for dressing and stuff the fish. Close the opening with toothpicks laced with cord. Cut three or four gashes in sides of fish to prevent skin curling. Place in baking dish in 550 degree oven for 15 minutes. Reduce temperature to 425 degrees for an additional baking time of 30 minutes. Serve hot with a cress or parsley garnish.

Tomato Cocktail (Creamy) 1½ cups tomato juice 1/2 teaspoon salt

3/4 teaspoon celery salt 1/2 cup evaporated milk or cream

Few grains pepper 1/2 cup chipped ice

Add seasoning to tomato juice and chill. Chill also evaporated milk or cream. Put chipped ice in glasses and add tomato juice her home very attractive for the

occasion. We are glad that our president is back at the post after visiting

relatives in Nebraska. She also visited The Voice office in Lincoln

slowly to milk or cream-stiring briskly. Pour over ice and serve at once with salt crackers.

Plain Layer Cake % cup butter

1% cups granulated sugar 3 eggs

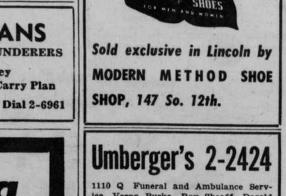
2% cups flour

% cup milk teaspoons baking powder

1% teaspoons vanilla

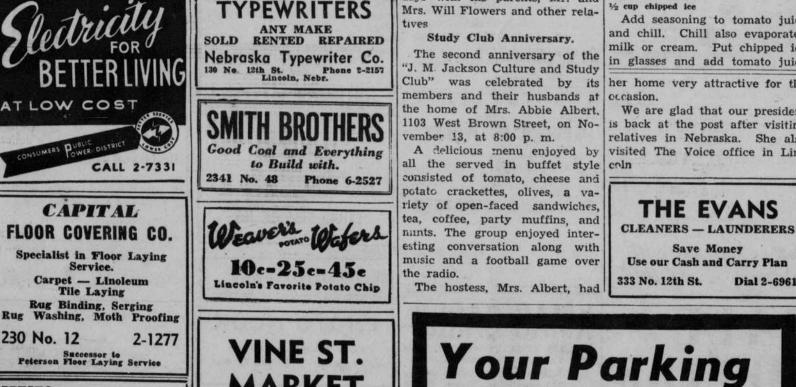
Sift flour once before measuring then sift again with baking powder. Grease two nine-inch cake pans and dust lightly with flour. Cream butter, add sugar and beat vigorously until light and fluffy. Add the whole eggs, one at a time, beating well after the addition of each. Add vanilla to milk then add alternately with flour to butter mixture. Add flour first, then milk, ending with dry ingredients. Beat until smooth and thoroughly mixed. Do not overbeat. Divide evenly into pans. Preheat oven 375 degrees F. Baking time 25-30 375 minutes.

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