OUR OWN QUIZ


Here in America we have 1 telephone for every 5 persons. What would you guess the number to be for Great Britain-
THE $\left\{\begin{array}{l}\text { Great Britaln } 1 \text { telephone for } 12 \text { persons } \\ \text { France } \\ \text { Ster }\end{array}\right.$ ANSWERS $\begin{cases}\text { France } & 1 \text { telephone for } 21 \text { persons } \\ \text { Spain } & 1 \text { telephone for } 62 \text { persons }\end{cases}$ ARE: $\begin{cases}\text { Spain } & 1 \text { telephone for } 62 \text { persons } \\ \text { Russia } & 1 \text { telephone for } 125 \text { persons }\end{cases}$ This is anotiner powerful example of how much more good the American economic system does for us than ny other system does for any other people.
The Independent Telephone Industry is proud to play its vital part in furnishing this service which contributes so much to our American stand

The Lincoln Telephone and Telegraph Co.

## Greetings Gates:

How did you enjoy your trip to Omaha? I understand it was really on. As I get it you balled while and I do mean balled.

It looks great to see two of our service men back in Lincoln during the holidays, they are Donald Botts and Bill Whitemon.
Now for a little platter chatter The Record of the Week is Corn Bread by Hal Singer.

Best dressed giri of the week is Betty Bowman, she was wearing a real fine fur coat Sunday

- Charles Campbell and Sonny Walker are playing basket ball after school at Lincoln High School.


## TEEN CELEBRATES

## 18TH BIRTHDAY

Miss Doris Powell was honored with a Birthday Party on Wed. night December 8, in the Urban

## HOUSEHOLD HINTS <br> By Mrs. Brevy Miller <br> Phone 2-4051


$1 /$ Cups sugar
1 Cup water
1 Egg white

League Gym.
She wore a pretty formal which was a birthday present from her sister, Birdie Powell, and also a lovely corsage.
There were about sixty guests present to enjoy a full evening of fun and entertainment.
The tables were beautifully decorated with pink candles which furnished part of the light, and an exquisite birthday cake.
Some of the gifts that she received were: a fine fur coat (incidently Birdie also got a fur), a Winter White dress, but I think the most beautiful gifts were the two lovely diamond rings she got from her mother and grandmother. Refreshments were Punch, choice of cake, Molded Christmas Tree Ice Cream, candy and nuts. At the closing of the party, the girls were given a slice of the Birthday cake and the guests sang happy birthday.

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## BEAL BROS. GROCERY

Fresh Fruits \& Vegetables Meats

2101 R
Tel. 2-6933 pieces.

2 cups muk
1 pkg. dry yea
$1 \%$ cups sugar
6 cups flour
6 cups nour
2 teaspoons salt

Scald

## VINE ST. MARKET

GROCERIES \& MEATS
22nd and Vine
$1 / 2$ Cup water
$1 / 2$ Cup light corn sirup
$1 / \mathrm{T}$ Teaspoon cream of tartar
1/4 Cup chopped nuts $\qquad$
Combine sugar, water, and corn sirup. Blend thoroughly. Cook to hard ball stage $245^{\circ}$ F.). Beat egg white with cream of tartar. Pour sirup mixture slowly on egg white, beating constantly. After mixture is thick, add nuts and flavoring. Blend thoroughly. Pour into buttered pan. Cool. Cut in

## Two-Loaf Nut Bread

$1 /$ cup softened butter
1 cup chopped
Scald milk and cool to luke warm. Pour into large bowl add yeast and stir until dis-

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IDEAL Grocery and Market
sugar and 2 cups of the flour; beat well. Cover, let rise in warm place until doubled in bulk, about 90 minutes. Sift together remaining sugar, flour and salt; add with butter and walnuts to dough. Mix well. Turn out on lightly floured surface and knead until smooth and elastic. Divide dough in two equal parts; let rest 5 or 10 minutes, "Spank" with hands to form long narrow strip. Fold into thirds; pinch sides together to seal. (This forms a seam on bottom of loaf.) Turn ends under and place top sid down in butte and let rise in warm place until doubled in bulk, about 2 hours Bake in moderately hot oven
(375 degrees F.) 45 minutes or until browned. (Crust will be darker, thicker than most breads because of so much sugar.) Turn out on rack to cool. Makes two $11 / 2 \mathrm{lb}$. loaves.

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