PACE FOUR

Social Briefs

Wednesday evening, May 18, to a who is in her second year nurse farewell party at her home, hon- training at Provident hospital is oring her sister Mrs. Nannie King expected home this week to rewho left immediately following to cuperate. make her home in Oakland, Calif. Mrs. King had been visiting in Chattanooga, Tenn., and Gadsden, Ala.

Mrs. Louise Patterson attended Janice. Sunday morning services at Quinn Chapel. They are from Beatrice, Neb.

Mrs. Virginia Brown entertained at a 2 o'clock luncheon for 23. Mrs. Jennie R. Edwards and the gang, a group of old-timers Mrs. Golden Brooks were among who frequently met together in the guests present. years past.

Noticed in the city Sunday were Mrs. B. T. McDaniels and daughter Patricia and son Booker, of Omaha. They were in the city over Monday.

Mr. and Mrs. Millard T. Woods arrived in Lincoln Saturday to spend the Memorial day with Mr. Woods' mother, Mrs. Elizabeth Woods.

Mr. and Mrs. Joseph Adams Patricia Johnson had a picnic at and children Barbara, Jeannette Antelope park for Caroline, Beaand Joe, jr., spent the holidays with Mr. Adams' mother, Mrs. Mary Adams in Nebraska City, Joanny Whitmon was also a guest. Neb.

The Mary Bethune Literary and Art club spent a delightful evening Thursday in Beatrice,

Mrs. James Fuller was hostess | Ill., last week end. Miss Stith.

Mr. and Mrs. Arthur Patrick spent the holiday in Omaha visiting their daughter and sonin-law, Mr. and Mrs. Francis Mrs. Lela Beck and daughter Thomas and their daughter,

> The home of Mrs. W. D. Spaton, 457 No. 25th street, was the scene of a beautiful breakfast for W.C.T.A. women Monday, May

> Mr. and Mrs. James King of Broken Bow, Neb., were among the worshippers at Quinn Chapel morning services on Sunday.

> Battle Creek, Mich., for the holidays. She expected to get in some fishing before returning to Lincoln via Chicago. She will be gone until the week end.

> Jr. Misses Gwen Bowler and trice and Delores Green, who left

> May 15, the Allon Chapel SDA church sponsored a picnic at Pioneers park. A bus-load of people

Jeen age Chatter By Dorothy Greene. Greetings Gates:

Congratulations to the grads from both schools, Lincoln high and Whittier junior high.

Lois Hatcher and Phyllis Holcomb were in Omaha Friday night. Saturday night Ted Johnson of Omaha gave a party. Lincolnites attending were Susie May White H.II, Lelores Bowen ond Richard Holcomb, Susie May reported they had a real groovey time.

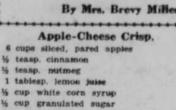
. . . Sunday afternoon were Phyllis Holcomb and George Alexandra and Vonna Finley and Albert Bowen. "Real cool, hey!" .

Colo., returned home to spend a Mrs. J. C. Hudson journeyed to few days during the holiday. . .

In the fashion parade, Bettie Rose Huston was wearing a two piece navy dress which she made. "It was real cool." To set it off she had on a cute red hat. . . .

Ted King has proved himself in three different ways in sports. He won medals in three different for California last Saturday, races at Whittier junior high school during Health day. . .

> Panola Bradford and Beverly Holcomb spent the holiday vacation in Omaha, Neb. I know they



HOUSEHOLD

- cup sifted all-purpose flour
- 1/4 teasp, salt
- 15 cup butter or margarine 14 lb. grated process American Cheddar

se (1 cup) che

Heat oven to 350° F. (moderate). Arrange apples in greased 10" x 6" x 2" baking dish. Sprinkle with cinnamon and nutmeg. Pour lemon juice and corn syrup over Seen strolling down "S" street apples. Combine sugar, flour, and salt; cut in butter until mixture is consistenucy of coarse corn meal. Lightly stir in cheese; then top apples with this mixture. Bake, uncovered, at 350° F. for 1 Mattie Sue Nevels, who has hr., or until apples are very tenbeen attending school in Denver, der. Serve warm, with or without cream. Makes 6 generous servings.

Ruby-Ring Salad.

- 3 cups drained, finely chopped, cooked or canned beets % cup vinegar
- 1/2 cup granulated sugar
- 1% tablesp. unflavored gelatin
- % cup cold water
- cups beet liquid 1½ teasp. salt
- 1½ cups minced celery
- 1 tablesp. minced onion
- 2 tablesp. bottled horse-radish Salad greens

Combine first 3 ingredients; chill 1 hr. or longer. Sprinkle gelatin on cold water; let soften 5 min. Heat beet liquid to boiling; add salt. Remove from heat, add gelatin; stir until dissolved. Chill until it mounds slightly when dropped from spoon. Fold in beets, celery, onion, horse-radish. Pour

mold on greens. If ring, arrange cole slaw (green and red cabbage) in center. Makes 8 servings. **Baked Pork Chops Different.**

dividual molds. Chill until set. Un-

- 4 loin pork chops, %" thick
- 1/2 cup top milk 1 teasp. salt
 - % cup sifted, dried bread orumbs % teasp. black pepper

Heat oven to 325° F. (moderate). Trim excess fat from chops. Grease 9" pie plate, and pour milk into it; add salt. Dip each chop in milk, then roll in crumbs. Fit chops snugly together in milk in pie plate. Sprinkle with pepper. Scatter remaining crumbs over chops. Cover with 8" or 9' pie plate. Bake at 325° F. 1¼ hrs., or until tender. Makes 4 servings.

Billy Hart Is Triple-Threat Athlete At New England College

WINOOSKI PARK, Vt. (ANP). Billy Hart of Williamstown, Mass. is the first major three-letter man at St. Michael's college in the past 15 years.

The Negro sophomore has earned the big "S" in football. basketball and baseball and is a top-ranking student.

To get tie-backs on curtains even, pull the shade down to the height at which you want the ties. This serves as a guide.

