

**Social Briefs**

Mrs. Fred Bradley has just returned from a week's visit with her mother, Mrs. Tom Fields of Rockford, Ill. Mrs. Bradley was accompanied by her niece, Beatrice Hall who spent the summer here. She returned via of Chicago, where she attended the game between the Brooklyn Dodgers and Chicago Cubs on Monday.

Mrs. Richard G. Huston had as dinner guests Sunday Miss Eloise Finley and Charles Goolsby.

Mrs. W. B. Davis had six ladies as dinner guests on Thursday. Honoree was Mrs. Marian Wilson of Chicago who left Saturday after spending three weeks with her sisters, Mrs. Birdie Artis and Mrs. Sam Roy.

Mrs. John Johnson, 1310 A, had as her dinner guests on Wednesday, Mr. and Mrs. Clayton P. Lewis and family and Mrs. La Verne Markham of Los Angeles and her children, Mrs. Markham had spent several weeks with her sister, Mrs. Lewis and left for Los Angeles on the eve of the dinner which was given in her honor.

Mrs. William Beach has returned from Los Angeles where she attended the funeral of her foster brother, Eugene McCaw whose death resulted from several months' illness. A brother, Arthur B. McCaw of Omaha accompanied Mrs. Beach on the trip. While in California they were entertained by the Roundtrees, who were formerly of Omaha.

Word was received here of the death in Kansas City, Mo., of a sister of William Dean formerly of this city.

The sound of school bells have met with enthusiastic response from a number of adults. Mrs. Constance Winston, wife of Marvin Winston 1946 S, is registered in elementary education at Teachers College at the University of Nebraska. Mrs. Winston is the mother of three children Winnifred 16, in Lincoln high, Marva 7, in grade school and Ronney who is in kindergarten. The Rev. Robert L. Moody, pastor of the Northside Church of God and the Rev. Melvin L. Shakespeare are studying at Cotner College, school of religion. Mrs. Edith Hill is on the campus for her third year.

Mrs. Henrietta Brown wishes to thank her many friends for the lovely flowers, gifts, cards and other expressions of kindness during her illness.

The Rev. W. I. Monroe returned Saturday after spending a month in California attending the National Baptist convention and visiting relatives and friends. Mrs. Monroe remained there for a while longer.

Mrs. Lillian Rife spent a few days recently with her cousin, Mr. Henry Buckner of Denver, Colo.

Mrs. John Miller returned Friday from St. Louis, Mo., after undergoing surgery there. She is getting along nicely.

Tuesday evening the senior choir of Quinn Chapel A.M.E. church gave a concert in Beatrice, Neb., at the Centennial Methodist church.

The program consisted of several very good spirituals and an address by the Rev. John Adams, sr., and two special numbers by the male chorus, "I Heard the Preaching of the Elders" and "The Crucifixion" with Verne Wilson, Fletcher and Walter Bell and Collins Davis taking leads.

The offering was presented to the Beatrice A.M.E. church for their building funds. The Rev. John Foster is the pastor of the church. Mrs. James Wilson had charge of the music.

**Truck Plunge Into River Kills Six**

NEWAYGO, Mich. (ANP). A truck loaded with farm workers ripped through a bridge railing and plunged into the Muskegon river here last week and caused six persons to meet their death by drowning. The truck, enroute from Baldwin, to onion fields at Grant, was carrying 21 men and women when the accident occurred.

The vehicle failed to straighten out after it hit a sharp turn approaching the bridge. It ripped off 25 feet of the railing and plunged into the river.

**Richard Wright Plays Lead in Film of Own Book, "Native Son"**

NEW YORK. (ANP). Richard Wright, author of the best seller "Native Son," has turned actor and will appear in the film version of his book as "Bigger" Thomas, central figure in the novel. The film is being made by a foreign movie outfit and will be completed in Argentina.

**Teen Age Chatter**

By Dorothy Greene

Greetings Gates:  
Eloise Finley was the dinner guest of Bettie Rose Huston, Sunday afternoon.

Henry Mayes of St. Joseph, Mo., is in our fair city for awhile. Hope you enjoy your stay Henry.

Betty Wilson was among several people who were in Omaha last week. They had a real cool time. I hear.

Bye now. Dotty.

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**HOUSEHOLD HINTS**

By Mrs. Brevv Miller

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**Salad Dressing**

Keep a supply of this dressing on hand for mixed garden salads.

- 1/4 c sugar
- 1 tsp. dry mustard
- 1/2 tsp. salt
- Few grains pepper
- 2 tsp. paprika
- 1 10 1/2-oz. can condensed tomato soup
- 1 c vinegar
- 1 c salad oil
- 1 clove garlic

Mix dry ingredients and stir in liquids; blend well. Add garlic cut in 3 pieces. Stored in jar in refrigerator dressing will keep several weeks. Remove garlic after 24 hours. Serve on lettuce, greens or mixed vegetable salads. Makes 3 cups.

**Crunchy-Crust Peach**

- 6-8 peeled, sliced peaches
- 1/2 recipe pastry
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1/2 cup flour
- 1/4 cup butter
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Fill pastry-lined pie pan with peach slices and cover with mixture of sugars, flour, butter, cin-

namon and nutmeg. (To prevent soaking crust, brush lightly with beaten egg white before filling with peaches.) Bake in a moderate oven (350°) until the peaches are tender, about 40 minutes.

**VEAL PIE-HEART BISCUITS.**

- 1 1/2 pounds veal for stew
- 4 tbsps. enriched flour
- 3 tbsps. dripping
- 2 tbsps. salt
- 1/4 tsp. pepper
- 2 small onions
- 4 carrots, sliced
- 3 potatoes, quartered

Dredge the veal with flour. Brown on all sides in drippings. Cover with water, cover closely and cook slowly for 1 1/2 hours. About 30 minutes before the end of the cooking time add the vegetables. When meat and vegetables are done, remove to a casserole. Thicken the liquid and pour over all.

Make biscuits according to your favorite recipe. Cut into heart shapes and place on top of casserole and bake in a hot oven (450°) for 12 to 15 minutes. Bake remaining biscuits on cookie sheet and serve.

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