Four

Thursday, November 10, 1949

Social Briefs

Mrs. Carrie King and Mrs. Brevy Miller were guests of Mrs. G. S. Willey at a 6 o'clock dinner of Beatrice also came. held at the Student Union on Wednesday evening of last week.

Mr. A. E. Simms went to Omaha on Monday of last week of A. Phi A. on the UN campus to see the Rev. O. J. Burkhardt, who is reported little improved after having suffered a stroke on Friday, October 28.

Mrs. Gertrude Jones had friends from Lawrence, Kas., to stop in and pay her a visit on Saturday. They were Mrs. Lucinda Dunn and Mr. Judkin Smith who came to Lincoln with the Kansas football special.

Mrs. R. G. Huston had as her guests on two occasion recently Mrs. Anna Graves, mother of Mrs. Wendell Thomas and Mrs. Burt Johnson both of Omaha.

Mr. and Mrs. Ernest Cruder are the proud parents of a baby girl born Wednesday, October 26.

Mrs. Walter Colley, 1035 Rose St., was taken to University hospital in Omaha on Thursday of last week. Mrs. Colley has been ill for some time, but she has been in attendance at church for the past few Sundays.

Injured in car accidents recently were Mrs. Fred Nevels and Mrs. Daisy Hill. Mrs. Hill was hospitalized for several days but is now recuperating at home. It is reported that Mrs. Nevels is also improving.

Mr. and Mrs. Richard Stith of Casper, Wyo., spent several days with Mr. and Mrs. Donald Stith. They were enroute home after visiting relatives and friends in Kansas and Missouri.

Delmar Woods of Omaha, son of Mrs. William Woods, spent several days visiting his mother during the past week. Mr. Woods is near a complete recovery after

ball game.

Negro Soldier." Mrs. Winnifred Newton and the Rev. A. Newton

Mr. Leonard Herndon, Springfield, Mo., U. of N. freshman, became a member of the Spinx club last Sunday.

Henry McWilliams and David Shakepeare spent Sunday in Omaha.

Many social courtesies were tendered Mr. and Mrs. Johnnie Jones who left Wednesday for Memphis, Tenn. They were dinner guests of Mr. and Mrs. Leonard Forbes, Mr. and Mrs. Wyatt Williams, Rev. and Mrs. John Humbert, and Mrs. J. B. Brooks, Mrs. Bert Williams and Mrs. Dovie Boyd. Mr. and Mrs. Jones will make their home in Chicago after spending some time in Memphis with relatives and friends.

The Deca club was organized Oct. 14 by a group of ladies at the home of Mrs. Carl Finley. The first meeting was held at the home of Mrs. Estelle Powell Oct. 28. Wonderful ideas were given and will be executed in the near future according to reporter, Mrs. Finley.

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Two-Week Revival Started

Monday marked the beginning of a two week revival to be held at Mt. Zion Baptist church, 12 and F. Other churches will cooperate to make it a community service. A special speaker will deliver the sermon each evening. The public is invited. Mrs. Lenora Lechter reporting.

Alliance News

By Theresa Marie Motley John Chandler Shores of Greeley, Colo., was the house guest of his grandparents, Mr. and Mrs. Hayes Chandler, sr., from Thurs-

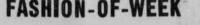
ver, Colo.

Jeen age Chatter

By Dorothy Greene Greeting Gates:

For the past few weeks I have been mentioning holidays, so let us not forget Thanksgiving. I'm sure all of you will be doing things and going places so why not give me a ring and let me know what's happening.

The Klique Klub met Sunday afternoon at the home of Betty Bowman. She and Betty Wilson





with sharp white accents in the mandarin-tailored collar, cuffs and pocket piping makes a perfect all-

were hostesses. In a short time we covered a lot of interesting

Henry Mays of St. Joseph, Mo.



'Recipe Of Week Is **Bread Pudding That Slices**

4 cups stale bread 1 cup raisins % cup almonds eggs, beaten 2 cups milk 1 teaspoon cinnamon 1/2 teaspoon almond flavoring 2 tablespoons butter teaspoon salt teaspoon nutmer 1 cup sugar Soak bread in water and squeeze dry. Add beaten eggs, Pumpkin Custard. 1 cup mashed pumpkin 1 cup sugar 1½ cups hot milk or cream 1 tablespoon melted shortening 3 eggs 1 teaspoon lemon juice 1 teaspoon nutmeg

1 unbaked pie shell Beat eggs and add sugar and pumpkin. Add shortening, milk and spices. Pour into an unbaked pie shell and bake 35 to

40 minutes. Serve plain or with whipped cream. **Baked** Pork Chops

6-8 pork chops Salt, pepper, parprika, celery and gar-

lic salts, flour (to taste) 2 large onlons 1 tablespoon prepared mustard sugar and milk. Blend together well, add raisins and spice flavoring. Place in greased baking pans (either a loaf pan or cake pan with a hole in the center). Bake one full hour. Serve warm with sauce, or slice and eat cold

with whipped cream.

By Mrs. Joe Greene, 2221 S St

1 green pepper 2 teaspoons grated iemon rind

Rub chops with mustard. Sprinkle with pepper, seasoned salt, paprika and flour. Brown in a heavy skillet in a small amount of fat. Place in flat baking dish. Cover with onion and green pepper rings, water and lemon rind. Bake in a slow oven (325 degrees F.) approximately 45 minutes. Bake your potatoes at the same time.

By amending the state constitution in 1934, Nebraska's citizens set up a unicameral legislature of 43 members elected without party affiliation.



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