

Social Briefs

The Rev. R. L. Moody has returned after spending a week in Kansas City, Mo., with the Gospel workers of the Midwest Ministerial Assembly of the Church of God. Rev. Mr. Moody, dean of the institute is also superintendent of the Sunday school convention under the direction of the board of Christian education. He is pastor of the Northside Church of God.

The Mary Bethune Literary and Art Club will meet today at the home of Mrs. Jennie R. Edwards, 2420 P street. Election of officers will be held and arrangements completed for the annual Christmas party. Mrs. W. B. Davis is president.

Mrs. Effie G. George has returned to her home in Hope, Ark., after spending two weeks as guest of her sister and brother-in-law, Mr. and Mrs. Ralph W. Johnson.

Mrs. R. C. Brooks left Monday night for Kansas City, Kas., where she attended funeral services for two friends. She will remain in Kansas City several days.

Mr. A. E. Simms and Mr. L. L. Chambers made a trip to Omaha Monday to see Rev. O. J. Burkhardt who was hospitalized sev-

eral weeks ago as the result of a stroke. Rev. Mr. Burkhardt is reported somewhat improved.

The Rev. and Mrs. Alfred Newton and Mrs. Otis Washington of Beatrice, Neb., motored to Lincoln Friday to hear Dr. Walter White who was speaker for Convocation at the University of Nebraska.

Returning to Lincoln Saturday from a visit home for Thanksgiving, was Miss Charlene Colbert, sophomore at the University of Nebraska.

Mr. and Mrs. C. O. Shepard served a family dinner on Thanksgiving day. Those present were Mr. and Mrs. Raymond Smith, of Sedalia, Mo., and their three daughters, Gertrude, Ramona, a student at business college, St. Louis, and Shirley, a student at Union College, Mr. and Mrs. Willis Baker, all of Omaha, Mr. Willis Baker of Lincoln, Mr. and Mrs. R. W. Shepard and Mr. and Mrs. F. H. Pierce.

Mr. Shepard's mother, Mrs. Mable Shepard of Sedalia, Mo., was also invited but is visiting in Chicago and will not arrive until this week end. She will spend a week in Lincoln.

Miss Marie Collins, student at the University of Nebraska spent Sunday afternoon in Omaha, Neb.

Mr. Bert Johnson of Omaha was week end guest of Mrs. R. G. Huston, other guests for dinner Sunday were Mr. and Mrs. John Johnson of 1310 A street.

A few of the Alpha brothers left in town over the week end, gathered at the home of Mr. and Mrs. J. D. Bowen on Saturday, Dec. 3. Among those present for the social occasion were George Riley and Charlene Dudley, John Foster and Maxine Stith, Leroy Bookhardt, Mozeal Dillion and Eloise Jones, James Valentine, Alfred Grice and Lia Mae McKinley.

Mr. and Mrs. Lonnie Bass of 1900 Vine street, celebrated their sixth wedding anniversary on Thanksgiving day. With a host of friends and relatives and out-of-town guests, including Mrs. Bass' mother, Mrs. Phyllis Bass of Cam-

Teen Age Chatter

By Eloise Finley

Hi! Teens,
Well, another week's rolled by and the teens are at it again.

Some of the teens seen at Jean Burn's birthday party November 24th were: Doris and Birdie Powell, Donna Alexander, Betty Bowman, Robert Hammonds, Frank King, Eugene Graham and many others, they reported having a swell time.

Surprise Dats Of The Week

Loretta McWilliams and Murice Russell. Seems as though this might be a steady affair. Swell, kids.

Glad to have seen more teenagers out Friday night. Keep it up, teens.

A few of our teens took in movies Friday night. How about that Delores Bowen and Charles Frills, Vonna Finley and Albert Bowen?

Say! I hear we have an all-star football team. The team seems to be as follows: Hazel Wilson, Chester Scott, Betty Wilson, James Ware, Betty Bowman, Curtis Hill, Curtis Buster, Willie Ricks. A little out numbered weren't you girls, but keep up the good work.

I hear Betty Bowman has an old heart-throb again. Oh! don't worry, it's our secret.

Hey!! Birdie, I must say you keep the "Key to my Door" very busy lately.

Calling all Girls!!! If you want to join the basketball club at the Urban League under the supervision of Mrs. Roberts, meet at the center Tuesday evening at 7:15. Come one, come all, we'll have a real ball!!

Seen going to the show Monday night was none other than Hazel Wilson and Warner Lightener.

Well, teens, let me have some more news next week. See you next week. ELOISE.

den, Ark., Mr. Odel Nelson of McCook, Neb., and the Hess brothers of Bennet, Neb.

The Bass' were presented many lovely gifts including a ham, given by The Hess brothers. Mrs. Bass was assisted by Mrs. Rudolph Parsons in the serving of the delicious six course turkey dinner.

Our Children

A beautiful first birthday party was given on Wednesday, Nov. 30 for Willard Franklin, by his mother, Mrs. C. O. Shepard, 1929 U street. Willard was six years old and entertained his 23 guests from 4 to 5:15. Movies entitled, "Once Upon a Time" and "Good Things To Eat," were shown by Rev. William I. Monroe.

For refreshments the children enjoyed a three-layer birthday cake served with ice cream. A good time was had by all.

Barbara Elizabeth Adams, 4, is ill, it was reported by her parents, Mr. and Mrs. Joseph Adams of 2221 S street.

HOUSEHOLD HINTS

By Mrs. Brevy Miller

Phone 2-4051

Barbeued Duck.

Serves 2 to 3

Cut breasts from 2 large ducks. Broil under flame until brown, about 10 minutes.

Sprinkle with 1 teaspoon salt, 1/2 teaspoon paprika.

Baste frequently with following barbecue sauce:

4 teaspoons Worcestershire sauce
4 teaspoons tomato catsup
4 tablespoons butter, melted

Continue broiling until done, about 20 minutes.

Roast Duck.

Allow 1 to 1 1/2 pounds per serving.

Push back neck skin of cleaned duck; cut off neck close to body and remove windpipe.

Fold neck skin over back and fasten with large toothpick or skewer.

Rub 1 teaspoon salt inside body cavity.

Stuff with wild rice stuffing or other favorite dressing. Or stuff with sliced apple or whole peeled onion.

Sew opening together with cord. Truss and lace on rack in roasting pan.

Rub surface with melted fat, or lay bacon slices over breast. If bacon is not used, baste frequently with fat.

Roast, uncovered, at 325° to 350° (moderate); allow 15 minutes per pound for young duck, 20 minutes per pound for old.

One-Egg Muffins.

2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
1 egg
2 tablespoons sugar
1 cup milk
2 tablespoons shortening

Mix and sift dry ingredients. Do not over-mix. Add milk gradually and well-beaten egg, to which melted butter has been added. Bake in buttered pans 25 minutes. If old-fashioned iron pans are used heat first.

Smothered Pheasant.

Serves 6 (2 pheasants)

Dredge pheasant in flour. Brown slowly in deep skillet in 1 cup hot fat (part butter)

Sprinkle with 1 teaspoon salt, 1/4 teaspoon pepper.

Pour enough sour cream in skillet to make its depth 1 inch.

Add 1/2 pound butter. Cover skillet tightly. Cook slowly or bake in oven 300° to 350° (moderate) for about 1 hour, or until bird is tender.

Make gravy from drippings. Note: Old pheasants are best prepared in this manner.

News From Elwood, Kansas

By Wilberta Brady

Christmas is just around the corner and Elwood is going to be a busy city. The Lincoln school play will be held Thursday evening (Dec. 23) at the school. The Y-Teens are having their party the following evening (Dec. 24). The church Christmas programs will be held on Christmas Eve.

Miss Nova Barker is home and is doing fine. She had many visitors Sunday afternoon. Among the visitors were Miss Madlene Bryant and sister from Topeka, Kans.

Mr. Earl Wynn is ill with the flu and tonsillitis.

The Missionary society of Bethel A. M. E. sponsored services Sunday afternoon. Rev. Mr. Phelps was the speaker.

First Baptist held baptismal services Sunday afternoon. Those that were baptized were: Grant Butcher, sr., and Sammy Hoggatt of Wathena, Kans., Harmen Crews of St. Joseph.

Miss Darlene Watson entertained a few friends at her home Saturday evening.

The grade students had a little vacation December 1st. The teachers had a meeting at Troy, Kans.

Well folks that is all the news for this week. Bye now! BERT.

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