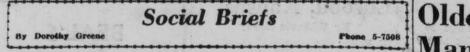
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#### Thursday, July 6, 1950



Mrs. Sallie Brown wishes to thank Amaranth Chapter No. 3 and also the Amaranth Grand Chapter for the thoughtfulness and kindness which was shown her during the Grand Chapter.

Mrs. Florence Anderson, of Springfield, Ill., was the house guest of her cousins, Mr. and Mrs. Bryson and Mrs. Ida Allen recently. While here she was dinner guest of Mr. and Mrs. Luther Allen on Sunday, June 25. Other guests included Miss Hattie Graves, Mrs. Margarite Williams. Sunday evening Mrs. Anderson and Mr. and Mrs. Allen were the guests of Mrs. Odessa Johnson.

Rev. and Mrs. M. L. Shakespeare and Dorothy Greene motored to Elwood, Kas., over the week end, on the trip, they spent Friday in Troy, Kas., to attend the Third Inspirational missionary meeting of the Atchison Area of which Mrs. Shakespeare is Area Supervisor. Friday evening they continued their trip to Elwood. On the return trip they were accompanied by Miss Wilberta Brady who is the delegate for Elwood to attend the Sunday school convention in Kansas City.

Mr. and Mrs. Larman Brame became the proud parents of a daughter, Carman Francine, on June 19. The Brame family live at 2267 Y street.

Mr. and Mrs. Luther Allen had as house guests over the week end, Mr. Allen's brother, Mr. Frank Allen, together with his wife and children, all of Kansas City.

Mr. and Mrs. William McGinnis, jr., and Mrs. William Mc-Ginnis, sr., all of Kansas City, were the house guests of Mr. and Mrs. John Irving over the week end. Mrs. McGinnis, jr., is the daughter of the Irvings.

Mrs. Louise Dysart and Mrs. Nettie Carr of Des Moines were house guests of Mr. and Mrs. William A. Beach over the holiday week end.

. . Wednesday afternoon, June 28, Mrs. Brevy Miller was hostess at a luncheon honoring Mrs. Jimmy Woods, the former Joanne Lee, guests were Mesdames Vincent Williams, Bobbette Rife, Virginia afternoon was spent informally

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Mr. and Mrs. Ralph Johnson had as their guest Wednesday evening, a former school mate of Mrs. Johnson, Mr. Pat Story and his new bride from Kansas City, Mo. From Lincoln Mr. and Mrs. Story continued their honeymoon trip to Des Moines, Ia.

Mrs. Gene Neely and son, James are the house guests of Mr. and Mrs. Ralph Johnson. Mrs. Neely is the sister of Mrs. Johnson. The Neelys' hail from Los Angeles, Calif.

Miss Barbra Kelley was hostess to a five-day party starting Friday and ending Tuesday. Some interesting phases taken in during this party were: Tennis, swimmin, scavenger hunt, barbecue at Pioneers park, slumber party, weiner roast at Robbers cave and closing with fireworks at Oak lake. Over 40 guests were in attendance.

Rev. and Mrs. T. O. McWilliams journed to Junction City, Kas., over the week end.

Mrs. John McWilliams was hostess recently to Mr. and Mrs. Earlin Sparks, visiting here from Des Moines and Mr. and Mrs. Ed Todd.

Mr. Joseph Greene left unexpectedly for Texas upon receiving a telegram that his sister, Phyllis Stone, was seriously ill.

# **Portland Boy Becomes** First Negro to Head

**High School Student Body** PORTLAND, Ore. (ANP). Students at Jefferson high just before school ended voted a Negro student as president for the first time in Portland history. The new leader is Caley Cook, Jr., 18, who moved here six years ago from Mississippi.

Jefferson high has a student population of 2,100 with only about 100 Negroes. Cook was elected on a slate with five white students.

A senior, Caley's high school career at Jefferson has been highlighted by past achievements in sports, scholarship, and popularity.

On the political side, he has served as sergeant at arms of the student body and treasurer of his

# **Oldest Lincoln** Man, 106, Dies; **Born a Slave** Nimrod "Charlie" Ross of 2124

Q street, whose 106 years were believed to make him Lincoln's oldest living resident, died Monday.

Born as a slave on a Mississippi plantation Jan. 11, 1844, Mr. Ross came to Lincoln many years ago. He worked as a houseman for the W. C. and Howard Wilson families here for 65 years. He was also a member of the Lincoln police force from 1902 to 1914.

Mr. Ross was a member of Mt. Zion Baptist church, where he served as a senior deacon and on the board of trustees for many years.

Ed Murphy of Lincoln, one of his long-time friends, said that Mr. Ross once told him that his mother lived to the age of 125. Mr. Ross had been in failing health for some time, and on June 12 he was taken to a hospital where he died.

He is survived by a son, Clinton of Los Angeles and two daughters, Pearl of Los Angeles, and Mrs. Cleo Meeker of Tulsa, Okla. Mrs. Meeker is studying in New York at present.

Clinton Ross, who was graduated from the University of Nebraska law college in 1915, was a star guard on the university football team of his period.

Services will be at Mt. Zion Baptist church at 2:30 p.m. Wednesday, with Rev. William I. Monroe offiicating. Burial will be at Wyuka. The body will lie in state at the church at 1 p.m. Wednesday.

### Draft Board Told to Drop "Racial Tag"

WASHINGTON. (ANP). Under orders of Maj. Gen. Lewis B. Hershey, national director of the selective service system, the line on the classification questionnaire requiring the registrant to indicate celery to fat. Cook about 2 minhis race to be eliminated, it was learned here last week. However, mato sauce, water, seasonings, nothing has been said about the registration card, another form bring to boil. Add shortribs to used by the selective service which also has a space for entering the coat with sauce. registrant's age. According to top recruiting officials, the army and



This is the time of year we like and cook over low heat until meat becued Shortribs which is very good. Once you have tried it you and again.

## **Barbecued Shortribs**

- lbs, beef shortribs than, kitchen bouquet
- tbsp fat
- cloves garlic, minced c. minced onion
- c. minced celery
  - c. water
  - 8 oz. cans tomato sauce
- tsp. salt 1/4 tsp. pepper
- 1/4 tsp. allspice
- tbsp. prepared mustard
- tbsp. vinegar
- thsp. cornstarch 4 c. cold water
- Cut shortribs into 2-inch

lengths. Place in bowl and sprinkle with kitchen bouquet, tossing lightly with fork until all pieces are evenly coated. Melt fat in large frying pan. Add ribs and brown on all sides. Remove ribs utes, stirring frequently. Add tomustard and vinegar. Mix and sauce and stir gently to thoroly

to eat out of doors. I am giving is tender, about 1 hour. Stir now you my favorite recipe for Bar- and then to make sure each piece is cooked in the sauce. To thicken sauce, stir gently to thoroughly will always want to use it again and water paste. Should be served hot so you'll need to plan both the time and the place to prepare barbecued shortribs as a picnic dish. Serves 8.

#### . . . Now for a tasty dessert:

- Applesauce Loaf
- 14 c. shortening
- % c. sugar 2 eggs
- c. applesauce
- c. sifted flour
- 2 tsp. baking powder
- ¼ tsp. soda c, chopped walnuts
- 1/2 tsp. salt

Cream shortening and beat in sugar gradually. Add eggs one at a time, beating well. Sift dry ingredients; add to creamed mixture alternately with applesauce. Add nuts and pour into 8- by 4from pan and add garlic, onion and inch loaf pan lined with wax paper. Bake in moderate oven (350°) for 45 minutes. Cover with Seven Minute icing.

> Be wiser than other people if you can, but do not tell them so. -Lord Chesterfield. Cover tightly

