Social Briefs

Phone 5-7508

Mrs. John Miller left vesterday (Wednesday) on an extended trip to the east. She will make stops in Chicago to visit friends and in Detroit where she will be the guest of her daughter and son-in-law, Mr. and Mrs. Dennis Brown, In Cincinnati, Mrs. Miller will visit Miss Evelyn Chew, who is on the staff of the Y.W.C.A. there. Leaving Cincinnati, she will journey to Ashville, N.C., to visit Mrs. Nola Miller, Mr. John Miller's mother, and other relatives. On her return trip she will visit her sister, Dr. X. A. Hill-Fox and her family in St. Louis. The entire trip will take about four

The Mary Bethune Literary and Art club will journey to Beatrice on Friday, July 21, to be the guest of Mrs. Newton for a garden dessert meeting.

Mr. Guy Stevens recently returned from Minneapolis, Minn. His sister accompanied him as far as Omaha. They traveled by auto.

Mrs. Ralph Johnson, and her sister, Mrs. Gene Neely, spent Tuesday in Omaha.

Mr. and Mrs. Walter Bell, sr., spent several days in Omaha last week

Mrs. Katherine Phlips and her son and daughter-in-law of Los Angeles, spent a night with Mrs. Mary Burden Davis as they were en route to Cincinnati. They were accompanied by Mr. John Mills.

Mr. and Mrs. James Wilson had as guests over the week end, Mrs. Wilson's sister, Mrs. Genevieve Weisner and her two sons, Richard and Roscoe, all-of Dover, Del. Richard Weisner graduated from Lincoln (Pa.) University this past June with high honors in his major field, political science. The Weisners were enroute from Denver where they have been visiting their mother and grandmother and left for Chicago on Monday.

Mr. Jimmy Valentine and his sister Marquita Valentine were guests in the city over the week end. Miss Valentine is attending the summer sessions in Kansas City preparatory to taking a position with the public schools there this fall.

Guests of the membership of Christ's Temple, Church of Christ Holiness last Saturday, July 15 at the home of Mr. and Mrs. H. C. King were Mr. and Mrs. Victor McWilliams. More than fifty persons were present to wish the newly-wed couple a long happy life and brought many useful gifts for them. Assisting Mrs. King with the arrangements were Mrs. Gert Davis and Mrs. June Campbell. Mrs. Orpha King and Katheryn King served the guests. Another bridal couple also shared honors. They were Mr. and Mrs. Will Schwabauer, who recently returned from their honeymoon.

Rev. and Mrs. Shakespeare, and Mrs. Shakespeare's sister, Dorothy Green spent last week in cool Colorado vacationing. After spending a few days in Denver, they motored to Colorado Springs and Pike's Peak on Sunday.

Rev. T. O. McWilliams was the recipient of a telegraphic greeting from the Shakespeares wired from the summit of the Peak on Sunday morning. Over 14,000 feet high. That's getting up in the

Admission to Southern Baptist **Seminary Studied**

LOUISVILLE, Ky. Trustees of the Southern Baptist Theological seminary have a special committee looking into the matter of admitting Negro students in response to a petition from white students at the close

Girl Scouts Leave for Cool, Recreation of Summer Camp

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Twelve young girls are very enthusiastic and happy over an opportunity to enjoy a week of camping this year at the Girl Scout Camp, Camp Catron and the Campfire Camp, Camp Kiwanis. It will be quite a new experience for some of them, since seven have never attended a camp before this year.

The program will include such activities as archery, hiking, dramatics, nature lore, singing, cookcampers and eight more counsel- Girl Scout Troop 21A. ors are among the new features

Swam, Lincoln, Ruth Weston, Troop 21. Several members of Champion. Mrs. James Stewart 31 have been attending the Day is camp cook and "Mr. Fixit" is Camp held at Van Dorn park.

The four girls who left for Camp Catron Sunday, July 16, were: Mattie Sue Nevels, Beverly Brown, Rosalie Nevels and Carrie D. Moore, all members of Urban League Girl Scout Troop 21. The campership of Carrie D. Moore was given by the Young Married Couples club, an Urban League organization which is especially interested in the promotion of whosesome recreation for the youth.

Sunday, July 23, the following ing over open fires, handcraft, will go to Camp Catron: Shirley campfires and rowing and boat- Cason and Henrietta Scott, Girl ing, especially at Camp Kiwanis. Scout Troop 21 and JoAnn Botts, A new dining hall, modern Myrna McWilliams, Theresa kitchen and units for 32 more Moseley, Maggie Lee Welch of

Barbara Qualls and Judy Perkadded this year at Camp Catron. ins will leave the same time for Miss Caroline Platt is Camp Di- Camp Kiwanis. Mrs. Irby rector, Miss Ruth Barkhurst Stephens is leader of Troop 21A nurse. Unit leaders are Dana Jean and Mrs. Sara Walker, leader of York and Eloise Dickerson of the Urban League Brownie Troop Henry Strickland, both of Lincoln. Mrs. Lucy Nevels is their leader.

FASHION-OF-WEEK



SUITED FOR THE YEAR round is this lightweight ensemble of rayon wrinkle - resisting sulting. The three-piece outfit features a sheer ribbed dickey with jewel neckline. In navy and white or porcelain pink and navy.

of the last term, it has been announced.

The admission of Negroes came about after the students conducted a poll among themselves to ascertain the attitude of those attending the seminary. Of 754 students, 714 or 94.7 percent voted for admission. There were 13 negative votes and 27 "no opinion."

The idea back of the petition was that the Negro seminary at Nashville is inadequate to train college level men. Information showed the Negro is the only race not allowed to attend the seminary. The students felt that "true Christian principles were not being carried out" by refusing Negroes the right to attend the seminary.

When first appointed, the committee recommended that Negroes be admitted on a graduate level. However, after discussion, the trustees voted to postpone action for a year so that the committee could make a more detailed study and report.

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HOUSEHOLD HINTS

By Mrs. Brevy Miller

and stir into dry ingredients. Beat

vigorously, then pour into 8-inch

square greased baking pan.

Sprinkle brown sugar and cinna-

mon over top. Bake in moderately

hot oven (400°) for 20 minutes

or until it tests done. Especially

Chocolate Chip Cookies.

1/2 cup shortening

1 egg, beaten well

½ teaspoon cinnamon ½ teaspon allspice

1/2 teaspoon vanilla

% cup chopped nuts

1 teaspon baking powder

cup chocolate chips

Cream the shortening; add the

honey, and blend well. Add the

egg and water, and beat well. Add

flour, baking powder, salt, and

spices which have been mixed

and sifted. Stir in chocolate chips,

vanilla, and nuts. Drop by table-

spoonfuls on a greased baking

sheet. Bake in a moderate oven

(375 degrees F.) from 10 to 12

minutes. Yield: About 4 dozen

To keep soft cookies from drying out

store them in a covered jar with a piece of

Serve cold meats so they look partyish.

a row of cheese, another of ham, and so

Plain cup cakes "put on airs" when

Korn Popper

1413 N Street

Only the little white HULLESS

popcorn used. Seasoned just

right with best quality sea-

whipped cream sweetened

Put sprigs of parsley in on. Put sprigs or paratey in a dish, all around the platter to frame the dish.

Use large platters so there's room

with crushed peanut brittle.

apple or orange.

soning.

cup honey

2 tablespoons

1 cup flour

squares.



Panned Oysters on Toast

One portion: 2 tablespoons butter 6 oysters, large

14 cup heavy cream Celery salt

Paprika

2 slices toast

Panned oysters should be good served warm, Makes 9 served at once so this recipe is given for an individual portion. Larger quantities can be made, provided they are served as soon as they are prepared.

1. Slip the oysters through your fingers to remove bits of the shell. Let them simmer in the melted butter only until their edges curl.

2. Add the cream and celery salt. Let the oysters heat two or three minutes.

3. Arrange them on two pieces of toast and sprinkle them with paprika. Garnish this dish with watercress, wedges of tomato and sliced cucumber pickles.

Some people add onion and diced celery to panned oysters, but unless small quantities are used the delicate flavor of the oysters will be lost.

Coffeecake

11/2 cups sifted flour 11/2 teaspoons baking

4 tablespoons 1 beaten egg

% eup milk 1/2 cup brown sugar

Sift together flour, baking powder and sugar. Cut in butter with pastry blender or 2 knives until finely blended. Add egg to milk

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