

**Social Briefs**

By Dorothy Greene

Phone 5-7508

Mr. and Mrs. Elwood Randol and their two children, Ann Frances and Elwood Eugene, are visiting Mr. Randol's parents, Mr. and Mrs. George Randol. The Randols' are from St. Louis, Mo. While in the city they are the house guests of Mr. Randol's grandparents, Mr. and Mrs. W. R. Colley and his uncle and aunt, Mr. and Mrs. Clyde W. Malone.

The Rev. G. W. Harper of Coffeyville, Kas., was in the city Sunday. Rev. Harper is a former pastor of Newman church.

Miss Betty Bowman returned recently after spending two months in St. Paul, Minn.

Kenneth Butler was the week end guest of his aunt, Mrs. Sophronia Green. Kenneth is making his home in Omaha.

**POWELL GUEST ENTERTAINED**

Monday night after the dinner party of which Robbie Powell was hostess the guests gathered at the home of Mrs. J. H. Dean for a lawn party . . . Tuesday evening there was a picnic which started at Pioneers park and ended at Capitol Beach for about 15 persons . . . Tuesday afternoon Mrs. Ralph Johnson was hostess at a 12 o'clock luncheon, honoring Freddie and Robbie Powell and Charles Self . . . Charles Self left for St. Joseph, Mo., Wednesday night after spending three days in Lincoln . . . Freddie Powell returned to Omaha Sunday evening after having spent a three weeks vacation from the University hospital nursing school in Omaha.

Mrs. Rosa Lee Parsons will leave for Monroe, La., Aug. 27 to spend three weeks visiting friends and relatives.

Wednesday evening Mrs. Mary Burden Davis and Mr. Joe Burden were hosts to several members of the Quinn Chapel choir in honor of their sister and her husband, Mr. and Mrs. Alfred Pickins and Mrs. Beatrice Stutts all of Pasadena, Calif.

Out-of-town worshipers at Quinn Chapel Sunday morning were Mr. and Mrs. Alfred Pickins and Mrs. Beatrice Stutts of Pasadena, Calif., Mrs. Lucille Hopkins and Mrs. Lella Hult of Lawrence, Kansas, Mrs. Viola McDaniels and Mr. John J. Burden of Omaha.

Mrs. Ralph Johnson left Wednesday evening to spend some time in California with relatives and friends.

Mr. Stephen Anderson is recovering after receiving surgery

at St. Elizabeth hospital recently.

John K. Horton, Louisville advertising manager of the Louisville Defender, was the recent house guest of Mr. and Mrs. Horace Cooke.

Misses Ethel, Anna and Carol Blackburn of Omaha, Nebraska, were in the city Sunday visiting Norma and Clifford Dunn.

Mr. Clyde Malone returned to his duties as Executive Secretary of the Lincoln Urban Tuesday. Mr. Malone had been vacationing three weeks.

**White-Johnson**

Miss Betty June White, daughter of Mrs. Doris White Williams became the bride of Mr. Herman Johnson, Sunday, August 13, 1950, in Omaha, Nebraska. Lincolnites attending the wedding were her grandmother, Mrs. Corene Williams, her sister, Castelteen White and Patience Riley.

The Rev. and Mrs. J. B. Brooks and children, Eugenia, Walter Wendell and Julius Blain, jr., spent the week end in Omaha, Nebraska.

Mr. and Mrs. Delmar King are the proud parents of another boy born August 18, 1950. Mrs. King was Orpha Delaney.

**Leaders Urge Jobs for All**

WASHINGTON.—A delegation representing major organizations concerned with minority group problems has urged W. Stuart Symington, chairman of the National Security Resources Board, and Secretary of Labor Maurice Tobin to include in mobilization planning provisions for full and equitable utilization of all manpower without discrimination.

The group of twelve, headed by A. Philip Randolph, co-chairman of the National Council for FEPC, and Walter White, secretary of the National Association for the Advancement of Colored People, pointed out that in con-

**FASHION-OF-WEEK**



A one-piece dress with the new two-piece look in linen and rayon fabric. A huge green and brown sash sets off the sand-beige eyelet embroidered top with plain matching skirt. (ANP).

trast to the situation in 1940 when there were 9,000,000 unemployed, the nation today has a high level of employment and a rapidly dwindling pool of available labor.

"To cultivate kindness is a valuable part of the business of life."—JOHNSON.

**Army Needs More Nurses**

WASHINGTON. (ANP).—The U.S. Army last week issued a call for 650 more nurses, 70 dieticians, 40 physical therapists and 65 occupational therapists to bring the Army Nurse Corps and Women's Medical Specialist Corps up to full strength.

The army also asked for the passage of a bill which would allow women doctors to serve in the Medical Corps on the same basis as men. In World War II women served only as members of the WAC and limited their services to WACs.

**HOUSEHOLD HINTS**

By Mrs. Brevy Miller

Phone 2-4051

The time has come when I'm sure some good canning recipes will come in handy. So I've listed a few.

**Apricot Pineapple Conserve**

- 6 cups sliced or chopped apricots
- 1 1/2 cups crushed pineapple
- 1 tablespoon lemon juice
- 1 tablespoon orange juice
- 3 1/2 cups sugar
- 1/2 teaspoon salt
- 1/2 cup blanched, chopped almonds

Blend apricots, pineapple, lemon and orange juices in large enameled shallow saucepan. Cook until apricots are tender. Add sugar and salt. Cook until thick and clear—about 10 minutes. Blend lightly. Before removing from heat add almonds. Blend lightly. Pour into hot sterilized glass or half-pint jars. If glasses, paraffin at once. If jars, seal immediately.

**Honey Gooseberry Jam**

Select perfect gooseberries that are nearly ripe. Wash, stem, and crush completely. Allow 3/4 cup honey to each cup gooseberries. Simmer honey 5 minutes. Spread gooseberries in shallow pan. Pour hot honey over fruit. Cover with glass. Let stand in sun until thickened. (Several days may be required.) Bring into house every night. Pack in hot sterilized glass or half-pint jars. If glasses, paraffin at once. If jars, seal immediately.

**Spiced Baby Carrots**

Wash, scrape and trim as many tender young carrots as desired. Cook whole in boiling water until just under done. Drain. Pack in hot sterilized jars. Pour over carrots hot pickling liquid. Seal.

**Pickling Liquid**

- 4 cups sugar
- 4 cups vinegar
- 1/2 teaspoon oil of cloves
- 1/2 teaspoon oil of cinnamon

Dissolve sugar in vinegar in enameled saucepan. Bring to a

boil. Cook until slightly thick. Add spice oils. Blend thoroughly. Pour over carrots as directed.

**Carrot Conserve**

- 4 pounds young carrots
- 2 pounds sugar
- 2 cups water
- 1/2 cup vinegar
- 2 tablespoons whole mixed spices
- 1 grated lemon rind
- 1 grated orange rind
- 1 orange, thinly sliced
- 1 lemon, thinly sliced
- 1/2 cup seedless raisins

Steam carrots until very tender. Put through sieve or food mill. Blend together in enameled saucepan, sugar, water, vinegar, spices tied in cheesecloth bag, orange and lemon rinds. Bring to a boil. Remove spice bag. Boil 5 minutes. Add orange and lemon slices. Add raisins. Blend thoroughly. Simmer gently until mixture sheets from spoon. Pour into hot sterilized glasses or half-pint jars. If glasses, paraffin at once. If jars, seal immediately.

**Pickled Peaches**

- 6 pounds peaches, cut in half
- 4 cups sugar
- 2 cups vinegar
- 4 3-inch sticks cinnamon
- 1 4-inch piece whole ginger root
- 3 tablespoons whole cloves

Select ripe, firm peaches of good color. Wash. Scald. Run under cold water. Peel. Cut in halves. Pit. (Leave whole if desired—whole peaches do decorate a meat platter very acceptably.) Prepare just enough fruit at one time to fill one jar. Combine sugar and vinegar. Blend thoroughly. Bring to a boil. Add spices tied loosely in a cheesecloth bag. Boil 5 minutes. Add peaches. Simmer gently until tender, not soft. Remove spice bag. Pack while hot in sterilized jars. Cover with hot sirup. Seal at once.

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