

Social Briefs

By Dorothy Greene

Phone 5-1508

Dear Readers:

I would like to chat with you this week apart from the line of Social Notices.

Up to now Social Briefs have been rather limited, due to the fact that some of you have failed to contact me. If you would like to see your name or your friend's name in this column, why not jot a note on a post card and drop it in the mail so it will reach this office not later than Friday. The box number is P. O. Box 2023, Lincoln, Nebraska.

S. B. Ed.

Social events for the past week have been many and varied for Mr. and Mrs. Alfred Pickens, relatives of the Burden family and Mrs. Beatrice Stutts who accompanied them from Pasadena, Calif. Sunday night they were honored by Mr. and Mrs. Arthur Patrick at supper. A theater party was given by Mrs. Sara Walker on Tuesday. Mrs. Marie Copeland was hostess on Wednesday at dinner. Friday evening co-hosts to a buffet lawn party were Mrs. Mary B. Davis, her brothers, Will and Joseph Burden and Mr. and Mrs. Clayton Lewis. The affair was given at the home of Mrs. Davis. Other out-of-town guests were Mrs. Helen Seward, Columbus, Ohio; Mrs. Betty Gaines, Nashville, Tenn.; Mr. and Mrs. Elwood Randol, St. Louis, Mo.; Mr. and Mrs. Dan Gates, Mrs. Georgia Bowen, Mrs. Alda Gunn and Mr. Will Patrick all of Grand Island, Nebraska; Mr. and Mrs. C. R. Jones, Omaha and Mrs. Grace Williams of Sterling, Ill.

Wednesday Mrs. C. W. Malone and Mrs. J. H. Dean were hostesses at a luncheon, from 3-5, for 29 guests, at the home of Mrs. Dean. The social hour was spent with each guest reviewing their summer vacation trip. Honored guest was Mrs. Elwood Randol. Sharing honors with Mrs. Randol were Mrs. Helen Seward, Mrs. Betty Gaines, Mrs. Alfred Pickens, Mrs. Beatrice Stutts and Mrs. Annetta Smith. On Sunday Mrs. Helen Randol entertained 16 guests at dinner honoring her son and daughter-in-law, Mr. and Mrs. Elwood Randol. The Randols after spending the week end in Omaha as guests of W. Myers, left Monday for home.

Mr. and Mrs. Harold Talbert and grandchildren and Donald Talbert of Los Angeles, Calif., are visiting Mrs. Midge Stepney, mother of the Talbert brothers, and Mrs. Harold Talbert's parents, Mr. and Mrs. Charlie Smith, and relatives. They motored to St. Joseph to visit their sister, Mrs. Delores Ketchen.

Miss Robbie L. Powell, daughter of the Rev. and Mrs. R. H. Powell, left Wednesday for Kansas City, stopping in Omaha to be joined by her sister, Freddie. Miss Powell has accepted a teaching job in the Kansas City school system.

Motoring to Omaha Saturday morning were the Rev. and Mrs. Melvin L. Shakespeare, Dorothy Greene and Joseph Adams. Mr. Adams, being on reserve, was called to take a physical examination at Fort Omaha. On the re-

turn trip they were accompanied by Mrs. Mildred Buxton and her children, Robert and Beverly.

Dorothy Greene was hostess at a farewell handkerchief shower Monday evening honoring Robbie Powell. The guest list included Misses Joyce Williams, Betty Bowman, Betty and Hazel Wilson, Loretta McWilliams, Charlene Colbert and Ada Coffey. The evening was spent informally.

Betty Wilson recently returned from Denver, Colo., after spending several weeks visiting friends and relatives.

Over the week end, Mr. A. J. Colbert of Wichita, Kas., visited his sister and brother-in-law, Mr. and Mrs. Oscar Moss.

Elwood, Kansas

By Wilberta Brady

Hello folks:

I am bringing you what's in the news in this fair city.

Mrs. Grace Chambers and sister, Mrs. Hazel Brown attended the Baptist Convention in Atchison, Kansas.

James Henry of Chicago is spending three weeks with his uncle, Mr. Ed Thorns and family.

Betty Page gave a party Saturday night (Aug. 26). Everyone had a swell time. Sandwiches and punch were served. The party was given at the Lincoln School.

An open house party was given Monday evening at the Scout House by a group of the girls.

Rev. A. Newton of Beatrice filled the pulpit at Bethel A.M.E. Sunday because Rev. and Mrs. Shakespeare made a business trip to Oskaloosa.

The Gorman family reunion was held in Hiawatha Sunday afternoon. Lordy Branham's bus was chartered for the trip.

Well kids another week of vacation and we will have to answer to that long silent school bell. I am so anxious to hear it again and I know you are too. We will see the friends who have been away vacationing and see how many fish they caught and how many times they were heroic.

Barbara Crane of Cameron, Mo., is visiting Mr. and Mrs. Noah Tapp and family.

Shirley York and Marian Chambers spent Friday (Aug. 25) at the Baptist convention. They reported a pleasant day.

Steven and Richard Massey at-

FASHION-OF-WEEK



DWIGHT DARING, featured dancer at New York's Savannah Cafe wears a two piece suit-dress in brilliant red prospector cloth dramatically collared and cuffed in sparkling white pique.

tended Sunday school at Bethel Sunday, Aug. 27.

Mr. Nura Washington returned to the hospital Saturday, Aug. 26. He is doing nicely.

Mr. and Mrs. George Davis of Omaha visited Mrs. Flora Davis Sunday.

Mr. Sonny Greene reported for duty in the armed forces, Aug. 26th.

Well folks that is all for this week. See you again next week. Is it a date? Thanks.

Bert.

\$115,000 Award Upheld

NEW YORK. (ANP). A motion to set aside a judgment of \$115,000 in the death of James E. Naylor, 35-year-old seaman, was denied Tuesday by Federal District Judge Ernest W. Gibson. Naylor died in October, 10 hours after a fall from the fore-castle of the freighter Allegheny Victory. The ship's owners claimed the judgment excessive.

The jury gave Mrs. Naylor \$40,000 for her husband's suffering during the 10 hours before he died; \$15,000 each for Mrs. Naylor and her daughter, Tanya, 15, and \$45,000 for her son, James Ronald, 14.

HOUSEHOLD HINTS

By Mrs. Brevy Miller

Phone 2-4051

This week I have a variety of good tasty recipes for you plus a couple of excellent canning recipes.

He-Man Hamburgers

These are double-decker burgers, done up in bacon bands.
1 pound ground beef
1 egg
1 teaspoon salt
Dash of pepper
1 teaspoon grated onion
1/2 cup catsup
1 cup onion slices
2 tablespoons shortening
4 slices bacon

Mix meat, egg, seasonings, grated onion and catsup. Make 8 thin patties. Brown sliced onion in shortening. Put patties together, sandwich fashion with sliced onion between. Press edges together; wrap a bacon slice around edge of each patty and fasten with toothpicks. Broil patties (3 to 5 inches from heat) for 6 or 7 minutes on each side. Serves four.

Tuna Stuffed Tomatoes

Fresh tomatoes from your garden show off with a zippy tuna filling.
6 tomatoes
1 cup flaked tuna
1 cup diced celery
1/2 teaspoon salt
3 hard-cooked eggs, diced
1/2 cup chopped sweet pickles
1 tablespoon lemon juice
1/2 cup mayonnaise or salad dressing

Wash tomatoes. Turn blossom end down and cut almost thru in 6 sections. Sprinkle with salt and chill. Combine salad ingredients and dip a serving into each tomato cup. Serve on lettuce. Garnish with additional egg slices and olives if desired. For a club refreshment, add crackers. Serves six.

Sweet Potatoes and Apple

(Serves 6)

Pare and slice (1/2 to 3/4-inch thick) about 3 medium sized raw sweet potatoes and 3 raw apples (leave skins on red apples to add color). Then place in hot frying pan with 3 tablespoons of melted table fat. Sprinkle with 1/4 to 1/2 cup of brown sugar and a little salt. Cover. Cook over low heat until tender and lightly browned, about 30 minutes. Turn occasionally.

Peanut Graham Pudding

One package pudding, one cup

seedless raisins, peanuts, coarsely chopped; graham crackers.

Prepare pudding according to instructions on package; add raisins and one-fourth cup peanuts. Line the bottom of pudding pan with graham crackers. Spread crackers with thin layer of pudding; top with graham crackers and continue making alternate layers of each until there are four layers of pudding and four layers of crackers. Sprinkle remaining nuts over top of pudding. Chill thoroughly. Cut in squares. Serve plain, with top milk or whipped cream. Serves six.

Corn Relish

1 dozen ears corn (6 cups kernel corn)
2 medium onions chopped
2 medium green peppers chopped
1 red pepper chopped
1/2 cup of chopped cabbage
2 tablespoons salt
1/2 teaspoon pepper
1 tablespoon celery seed
1 tablespoon dry mustard
1 cup sugar
1/2 cups vinegar

Cut corn from cob; mix with chopped onions, peppers and cabbage, pour into a saucepan. Add seasonings, sugar and vinegar. Cook slowly for one hour stirring occasionally. Turn into sterilized jars and seal at once.

Vegetable Canning Hints.

1. Use care in the selection and handling of vegetables—they should be fresh from the garden, of good quality, and should be canned quickly.

2. Can vegetables in small lots.

3. Precook vegetables and have them hot when filling clean hot sterilized jars. Precook only the amount of vegetables to be processed at one time. Do not let hot vegetables stand before processing.

4. Follow exact time and temperature given with your team pressure cooker for processing.

5. Pack vegetables to not more than one-half inch from top of jar. (Exceptions are corn, peas and lima beans which should be packed to within one inch of top of jar.)

PARRISH MOTOR CO.

The home of clean used cars

120 No. 19 St.

Umberger's 2-2424

1110 W. Funera, and Ambulance service. Verna Burke, Roy Sheaff, Darol Rohrbough, Floyd Umberger Families 2-5059

Smith Pharmacy

2146 Vine

Prescriptions — Drugs
Fountain — Sundries

Phone 2-1958

Gilmour-Danielson

Drug Co.

PRESCRIPTION DRUGGISTS

142 So. 13th St. 2-1246

If You Have A Bad Break!

CALL: 2-6931

And We'll Fix It For You —

Van Sickle Glass & Paint Co.
143 So. 10th Lincoln, Nebr.

GRADE A MILK With GRADE A SERVICE

ROBERTS GIVES YOU Service as you like it

AT YOUR DOOR or Favorite Store

220 South 20th St., Lincoln Neb. • Phone 2-6747

ROSE MANOR STUDIO

1421 O Street

Phone 2-2247

Portraits by Appointment
George Randol, P. A. of A

Prices reasonable
Work guaranteed

The FIRST NATIONAL BANK OF LINCOLN

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION
10th and O St. Since 1871

DEPENDABLE USED CARS

Saville Auto Co.

1520 P St. Ph. 2-1185

TYPEWRITERS

ANY MAKE
SOLD RENTED REPAIRED
Nebraska Typewriter Co.
150 No. 13th St. Phone 2-2157
Lincoln, Neb.

Always use the classified pages of your telephone directory as a shopper's guide

The Lincoln Telephone & Telegraph Co.
A Nebraska Company Serving Its People