Four

THE VOICE

Thursday, September 28, 1950

24 firm ripe tomatoes, chopped 2 cups vinegar

1 teaspoon broken stick cinnamon 1 teaspoon whole cloves

Combine first 7 ingredients in

FASHION-OF-WEEK

By Dorothy Green

Dear Readers:

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

Jp to now Social Briefs have been rather limited, due to the Jenkins while attending the Nefact that some of you have failed braska state fair. to contact me. If you would like to see your name or your frendi'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. This box number is P.O. Box 2023, Lincoln, Nebraska.

S. B. Ed.

Social Briefs

Mrs. Hazel Wilson spent several days recently in Colorado visiting with her mother, Mrs. Emma B. McVey ...d her brother and sister-in-law, Mr. and Mrs. Kenneth McVey. Mrs. Wilson was accompanied by her brother and sister-in-law, Mr. and Mrs. George McVey of Chicago, Ill.

Visiting with friends and relatives in Lincoln recently were Beverly Davis, Freddie Brown and Lemuel Jennings of Omaha, Neb

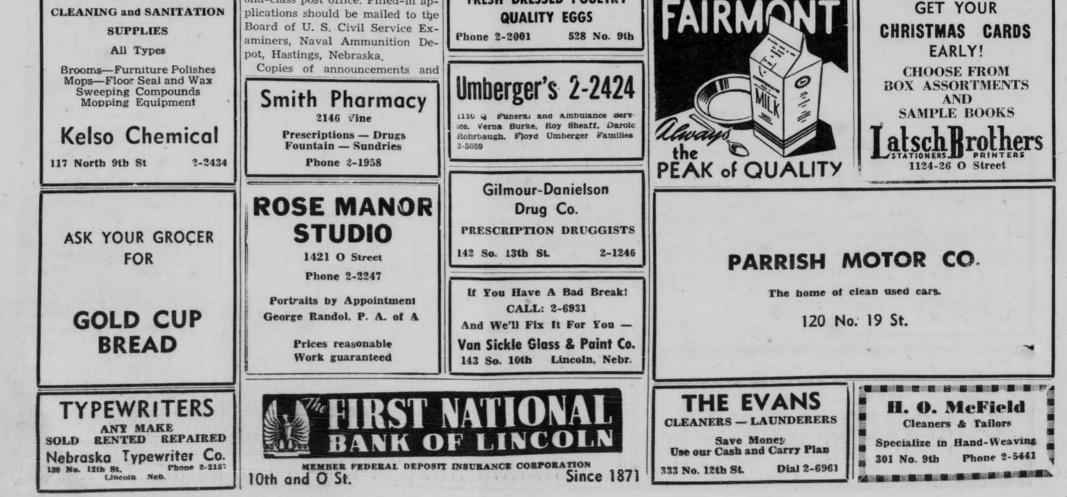
YOUTH DAY AT QUINN CHAPEL

Sunday, September 24th when the youth of Quinn Chapel had their day the theme was "Challenges of The Youth," Miss Jeanne Malone was chairman of the program. In the morning Charles Goolsby was the speaker and a special selection was given by Miss Clara B. Scott, whom you remember as the little lady with the golden voice that presented the wonderful concert at Quinn Chapel several weeks ago. Others on the morning program were Albert Bowen and the Youth choir. In the evening the program was highlighted with a round table discussion.

Mrs. Mary Scott of Kansas, City, Mo., is a house guest at the home of Mr. and Mrs. Clyde Coulter. Mrs. Scott is mother of Mrs. W. A. Leake, frequent visitor here, came to Lincoln in company with her daughter, who returned after a short stay. Mrs. Scott will remain indefinitely.

Mrs. Pearl Watkins of Omaha was also a house guest of the Coulters recenity.

Mrs. Mary Jenkins saw her mother, Mrs. Addie Staples of Kansas City, Kas., and her young



son off Saturday morning. They will remain in Kansas City three weeks before returning to Lincoln. Mrs. Arthur Abner was also a recent house guest of Mrs.

Phone 5-7508

* * Miss Evelyn Edwards was in the city last week visiting her parents Rev. and Mrs. R. E. Edwards.

Mrs. Frank King is in St. Elizabeth hospital after being seriously ill for the past several days. We wish Mrs. King a speedy recovery.

Mr. and Mrs. Luther Givehand and daughter Janie and Mrs. Givehand's aunt, Mrs. Josephine Fields, of Nebraska City, were in Lincoln Sunday.

Mr. and Mrs. James King and daughter were in the city Sunday, They live in Broken Bow, Neb.

Mr. and Mrs. Clinton Conrad and their daughter Shirley have returned to Lincoln to make their home at 2544 Vine street. Shirley has enrolled in Whittier junior high school.

Mr. and Mrs. E. A. Beck were in Lincoln Saturday afternoon to see the frosh-varsity football game at the University of Nebraska. While in the city they were the guests of Mr. and Mrs. Tom Carodine.

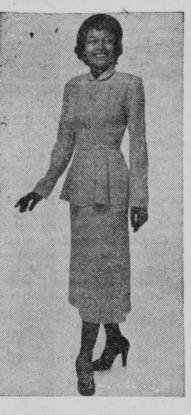
The Stewardesses are sponsoring a fish dinner Friday evening at the home of Mrs. William Hightower, 1924 T street, starting at 5:30 p.m. The public is invited. Hot dogs will also be served.

UNITED STATES CIVIL SERVICE COMMISSION Board of U. S. Civil Service Examiners

Naval Ammunition Depot Hastings, Nebraska

Defense workers in six specific occupations are needed by the Naval Ammunition Depot, Hastings, Nebraska, the Board of U.S. Civil Service Examiners at the Depot announced.

Positions for which applicants are needed are the following: Ordnanceman, \$1.18 to \$1.30 per hour; Ordnance Worker, \$1.03 to \$1.15 per hour; Munitions Worker, \$0.97 to \$1.09 per hour; Fireman Stationary Boiler, \$1.15 to \$1.27 per hour; Laborer, \$0.91 to \$1.03 per hour; and Laborer (Cleaner),



MAKE BELIEVE COINS are used for buttons in this ripple-peplum suit. The pincheck rayon suiting. adapted from a British worsted, has the look of fine wool.

Elwood, Kansas By Wilberta Brady

Hello Folks:

Let's see what is happening this week in the city of Elwood.

Mr. and Mrs. Ben Baker have returned home from a summer at Lake Okabojia.

George and Theodore Johnson were home Monday resting up for the big football game at Highland Tuesday night. They both play guard.

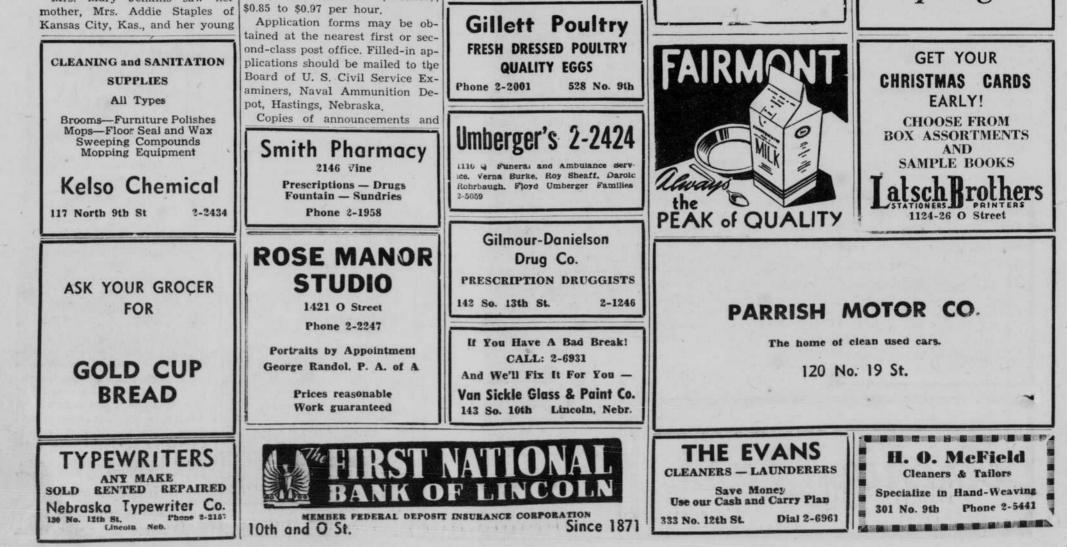
Mrs. Delores Dawson visited relatives and friends here Sunday.

Elwood High played Lawrence in a game of softball Wednesday afternoon here. Lawrence won, 7 to 6.

The Jr. and Sr. Y-Teens had their first meeting of the year Thursday evening. They elected officers for the new year. Miss Davis of St. Joseph Branch Y met with them.

Well folks that is all for this week. Will see you next week. "Bert"

necessary application forms may be obtained from: A. W. Edling, Secretary Board of Civil Service Examiners Post Office, Lincoln, Nebr.



Chilly Days Call For Hot Sweet Potato Pie

By Mrs. Brevy Miller

HOUSEHOLD

With sweetpotato marketings heavy now, why not try a sweetpotato pie? It's made somewhat like pumpkin pie. Start by combining 11/2 cups of boiled and riced sweetpotatoes with 2 cups of milk, preserving kettle. Tie spices in 1/4 cup of sugar, and 1/2 teaspoon cheesecloth bag. Add to relish each of salt and ginger. Heat the mixture. Bring to a boil. Reduce mixture in a double boiler. Beat heat. Simmer about 2 hours, two eggs, and add a little of the stirring occasionally. Remove spice heated potato mixture to them. bag. Pour into hot, sterilized jars. Then mix the eggs back into the Seal at once. sweetpotatoes and add 2 tablespoons of butter.

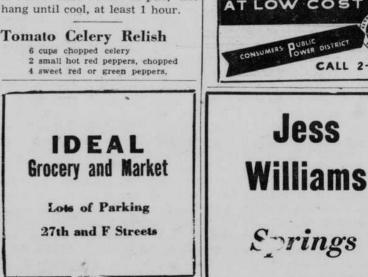
This hot filling goes into a baked pastry shell and into a moderate oven until the filling is set -about half an hour.

Chocolate Sponge Cake

- 5 eggs, separated ¼ cup cold water
- 1% cups sugar
- 1 teaspoon vanilla flavoring
- 1 teaspoon grated orange rind teaspoon salt 1 cup plus 2 tablespoons sifted
- cake flour
- 6 tablespoons cocoa 1/2 teaspoon baking powder
- % teaspon cream of tartar

Beat egg yolks until thick and lemon-colored. Add water and beat until thick. Slowly beat in sugar. Add flavoring, orange rind, and salt. Blend thoroughly. Sift together flour, cocoa, and baking powder. Add in three parts to egg yolk mixture, folding in each time only until blended. Beat egg whites until foamy. Add cream of tartar and beat until peaks form and bend over slightly when beater is pulled from bowl. Carefully fold into batter. Bake in 10-inch ungreased tube pan in moderate oven (325° F.) 60 to 65 minutes, or in moderately hot oven (375° F.) 35 to 40 minutes, or until done. Invert in pan. Let hang until cool, at least 1 hour.

6 cups chopped celery small hot red peppers, chopped



In testing a custard pie put a silver knife in the side of the filling to see if it comes out clean. The center may be a bit soft when the pie is done but it will set later.

Station Being Built

chopped

21/2 cups sugar

2 tablespoons salt

1 teaspoon allspice

teaspoon mustard seed

1 teaspoon celery seed

A new 1,000 watt radio station, owned and operated exclusively by Negroes is scheduled for construction in Winston-Salem, N. C. The station, first all-Negro radio facility within the state, will be designed to cover the Winston-Salem, Greensboro-High Point area.

