

Social Briefs

By Dorothy Greene

Phone 5-7008

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. This box number is P.O. Box 2023, Lincoln, Nebraska. Please sign your name to all articles.

Mr. and Mrs. Temore Lee Terry left recently for Texas, where they will spend their vacation with relatives and friends.

Mrs. Frank King was released from St. Elizabeth hospital Friday. Mrs. King had been hospitalized for two and one-half weeks.

Mrs. James Fuller returned recently after attending the Missouri-Kansas Annual Conference of the C.M.E. church held in Mexico, Mo.

It was a son born to Rev. and Mrs. John Simpson, September 19, 1950.

Students of Nebraska University, Nebraska Wesleyan and Union College numbering 75 attended the Annual All Univer-

sity party given by the Urban League, Saturday night. Refreshments were served and the evening was spent informally.

CLUB INSTALLS OFFICERS

New officers were installed by the out-going president, John Reed during the regular meeting of the Y.M.C. club, October 3, 1950. The following took office, Harry Peterson, president; Walter Bell, vice president; Rae Lee Harris, secretary; Thurman Williams, assistant secretary, and Margarite Bell, sergeant-at-arms.

Plans for a party to be given November 18 at the Urban League were formed at this meeting. Watch for further information on this event and others to follow, for the club is planning great things for the community in the near future.

ANNUAL FALL OPENING HELD AT URBAN LEAGUE

"Periods of Progress 1900-1950" was the theme of the annual Urban League fall opening, held at the league building Friday night. The program was as follows:

Song, America the Beautiful, accompanied by Mrs. Edith Hill
 Invocation—Rev. Ralph G. Nathan, Down by the Old Mill Stream.
 Zippety Do Dah—Children's chorus; Directress Mrs. Lenore Letcher.
 Skit, Madame Luella of Chicago "Beauty Shop for Men Only,"—Mrs. Gladys Moore.
 Mrs. Estelle Davis, Mr. Charles Bradley.
 Courting in 1890 compared with courting in 1950—Bettie Rose Huston, James Ware and Mrs. Margarite Williams.
 Solo—Mrs. Fred Bradley.
 Quilting Party 1890—Mrs. Roy Brooks, hostess.

Solo—"Aunt Dinah's Quilting Party"—Mrs. Kathryn Dean, Accompanist, Miss Margaret McGregor.

Tea Party 1950—Miss Betty Wilson and Mrs. Virginia Botts, hostesses.
 Violin solo—"The Old Refrain," Miss Donna Gardner, Accompanist, Mrs. Clyde Malone.

Dance Group—Mrs. Grace Kelly, director—Marla Hayes, Mina Beutigenback, Charlene Lewis, Joyce Burns and Dona Ray Maul.

Music—Treble Clef club. Come to the Fair and Pale Moon, directress, Mrs. Odessa Johnson, Accompanist, Charles Goolsby.

Remarks and introductions—C. W. Malone, executive secretary.

In his remarks Mr. Malone introduced the staff of the Urban League who in turn told of the future plans on the Urban League program this year.

HOUSEHOLD HINTS

By Mrs. Brevy Miller

Phone 2-4051

This week we are featuring a favorite recipe of Mrs. Thomas Estes, 535 North 22nd street.

Prune Pudding

2 cups bread crumbs
 2 cups flour
 2 cups suet
 2 cups sugar
 2 cups prune pulp
 1 cup milk
 3 teaspoons baking powder
 3 eggs (well beaten)
 Little salt
 1/4 teaspoon cloves
 1 teaspoon cinnamon
 Mix together, steam 2 hours. Serve with caramel sauce.

Spicy Peach Roll

1/2 pound dried peaches (1 1/2 cups)
 3 cups water
 1/2 teaspoon salt
 1/2 cup sugar
 1/2 teaspoon ground cloves
 1/2 teaspoon ground ginger
 2 tablespoons lemon juice
 2 cups biscuit mix
 1/2 cup milk

Rinse peaches, put in saucepan with water and salt. Bring to a boil. Turn down heat, cover and simmer about 30 minutes, or until soft. Stir in sugar and simmer 5 minutes more. Add cloves, ginger and lemon juice. Stir to blend well. Following directions on the package, prepare dough with biscuit mix and milk. On lightly floured board, roll dough into rectangle. Spread with peaches, roll up as for jelly roll. Place, seam down, on greased baking sheet. Pinch ends together. Bake in hot oven, 400° F., for 25-30 minutes or until a golden brown. Serve warm. Serves four.

Boston Oatmeal Cookies

1 cup uncooked oatmeal
 1 egg, the yolk and white beaten separately
 1/2 cup granulated sugar or brown and 2 tablespoons flour
 white sugar mixed
 1/2 cup melted but not hot butter
 Pinch of salt
 Mix dry ingredients. Add egg and melted butter. Drop by teaspoonfuls on a cookie sheet. Bake at 425 degrees for exactly 5 minutes and remove from cookie sheet at once. Makes about 3 1/2 dozen.

Sausage Corn Loaf

1/2 lb. bulk sausage
 2 eggs, slightly beaten
 1 cup canned cream-style corn
 1/2 cup milk
 2 tablespoons catsup
 1/2 teaspoon salt
 Heat oven to 350° F. (moderate). Cook sausage in skillet 7 or 8 minutes, stirring with fork to break it up (don't brown). Drain off fat. Beat eggs in bowl, add sausage, rest of ingredients. Bake in greased 8"x4"x3" loaf pan at 350° F. 45 to 50 minutes, or until firm. Serve in thick slices from pan. Makes four or five servings. May be baked in 1-quart casserole.

Lacy Raisin Cookies

1/2 cup sifted all-purpose flour
 1/2 teaspoon salt
 1/2 teaspoon soda
 1/4 teaspoon cinnamon
 1/4 teaspoon nutmeg
 1/2 cup golden raisins
 1/2 cup shortening
 1/4 cup water
 1 teaspoon vanilla extract
 1 cup brown sugar, packed
 1 1/2 cups rolled oats
 1/2 cup chopped nuts

Sift together flour, salt, soda and spices. Rinse and drain raisins. Put raisins, shortening and water in saucepan, heat. Cool. Stir in vanilla, sugar, oats, nuts and sifted dry ingredients. Chill dough. (Chilled dough is very crumbly, but runs together as it bakes.) Put teaspoonfuls on greased cookie sheet 1-inch apart. Bake in moderate oven, 350° F., 12 minutes. Make about 4 dozen cookies.

Note: This pie may be made with 2 eggs by adding 1 tablespoon flour to egg mixture.

Eggs in Creole Sauce

8 hard-cooked eggs
 4 teaspoon butter or margarine
 4 teaspoon minced onion
 4 teaspoon minced green pepper
 4 teaspoon minced parsley
 1 bay leaf
 1 teaspoon thyme
 4 whole cloves
 1 teaspoon mace
 4 teaspoon flour
 2 cups tomato juice
 1 teaspoon salt
 1/2 teaspoon pepper
 4 slices toast

Cool eggs under running water; remove shells at once; quarter. Melt butter in saucepan, saute onion and green pepper until tender but not brown; add parsley, bay leaf, thyme, cloves and mace. Simmer 3 minutes. Stir in flour, then tomato juice slowly; cook, stirring, until thickened. Strain; return to saucepan. Add salt, pepper, eggs; bring to boil, stirring gently. Serve on toast. Make 3 servings.

Fraternity Supports Negro Membership

STORRS, Conn.—(ANP).—The University of Connecticut chapter of Pi Epsilon Pi fraternity threatened this week to leave the national organization if it were refused authority to admit a Negro.

The national grand council of the group recently "black-balled" the student, Alfred R. Rogers of Manchester, a varsity football player, president of last year's freshman class and head of the 1947 boys state.

Irving R. Channels of New Haven, president of the local chapter, said the fraternity would initiate Rogers if the national council doesn't withdraw the blackball within two weeks.

It was revealed here that eight other chapters throughout the country would uphold Connecticut's action and walk out of the national group unless Rogers were admitted.

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