

**Social Briefs**

Mrs. Dovie Boyd has returned after spending two weeks with friends in Omaha, Nebraska.

Mrs. Luxola Williams, 2019 T Street spent the week end in Omaha.

Panola Bradford, granddaughter of Mr. and Mrs. Frank Williams, sr., from Omaha was in the city over the week end.

**Thanksgiving Plans Well Underway**

Mrs. Isaac Johnson has planned to spend Thanksgiving with relatives in Memphis, Tenn., she will be joined there by a sister, Mrs. Johnnie Walker, formerly of this city.

Mr. and Mrs. William Perkins and Mrs. Perkins' sister, Mrs. Rachel Woods of Omaha will spend Thanksgiving with a niece, Miss Mary Sampson, 2481 South 24th. The Perkins are former residents of Lincoln.

The traditional family dinner will be held in the W. R. Colley family with Mr. and Mrs. Clyde W. Malone as hosts.

Mr. and Mrs. H. Denton, 2025 S Street will have a family dinner at home on Thanksgiving, their guest will include Mr. and Mrs. Virgel McGinnis and son, Charles Eugene, Mr. and Mrs. H. O. McFields, Mrs. Clay Lee Brown and Mrs. Denton's father, Mr. E. D. Wesson. Mrs. McGinnis, Mrs. Brown and Mrs. McFields are daughters of the Dentons.

The Electa Chapter No. 14 O.E.S. will have a Chitterling and Fried Fish dinner Saturday, December 2nd at 5:30 at the home of Dorothy Lewis, 1970 T Street. Come and bring your family. Kathryn Peterson, W. M.

The Y. M. C. Club is sponsoring a Hard Times Party at the Urban League Saturday, Novem-

ber 18th at 8:00 p.m. There will be prizes for the poorest dressed male and female. Come and enjoy yourself.

**Les Kliques Dress Revue**

Saturday night at the Urban League the Kliques Klub sponsored a Fashion Revue. Space does not allow me to describe each outfit modeled, but I will mention a few of the outstanding ones. Starting off with **Pajamas**, Betty Bowman styled black and teal blue pajamas with Chinese motifs. **Sportswear**, Loretta McWilliams wore a green two-piece wool jersey with plaid belt, collar and cuffs. **Suits and Furs**, Jeanne Malone modeled a black rose suit, tailored with self buttons and straight skirt. She wore a Persian Paw fur coat. Betty Wilson also modeled a silver fox muff and neck piece. **Afternoon dresses**, Hazel Wilson styled a light blue satin dress with a side drape and navy blue accessories. Betty Wilson wore a black crepe dress with multi-colored collar and draped side. **Formals**, Delores Bowen wore a sky blue formal with rhinestone bodice and gold shoes. Joyce Williams wore a black taffeta ballarina length with scalloped hemline. Black lace net stole with daisies, white mitts and black shoes. **Luggage and coats**, Delores Bowen styled a green gabardine snow coat with green Samsonite ladies wardrobe and Vanity o'nite case. Joyce Williams wore a winter white coat, full, belted with stand up collar. She had blond Samsonite ladies wardrobe and Vanity o'nite case.

Special numbers on the program were solos by Vonna Finley, Elois Finley, Winifred Winston and Harry Peterson. Andrea Santin furnished electric guitar music for intermission. Mrs. Hazel Wilson furnished the musical background for the revue. Mrs. Mary Greene was mistress of ceremonies.

The Quinn Chapel Malone Missionary society met Sunday evening at the parsonage to elect officers, they are as follows: president, Mrs. Marguerite Williams, vice president, Mrs. R. E. Edwards, secretary, Mrs. Roberta Molden, treasurer, Mrs. J. A. Shelby and chairman of program committee, Mrs. Golden

**Ethel Waters' Biography Disappointing**

By Robert Biglow

NEW YORK. (ANP). Ethel Waters has not made any friends for herself or her people with her biography. Appearing in the Ladies Home Journal, the story has won more criticism and condemnation than any recently published article.

One group of women felt so strongly about it. A letter was being sent the publisher.

When the magazine carrying the story appeared on Harlem newsstands, there was a great rush to get it, but few people finished the story after they had bought the book.

Many incidents told in the story, they say, could easily have been eliminated. Not only are Negroes complaining, white readers are surprised and disappointed.

**Youth of the Week**

For Youth of the Week we have chosen Beverly Ann Brown, daughter of Mrs. Margaret Simms. An 8th grade student at Whittier junior high school, Beverly is 13 years old. She was born in Omaha, Nebraska. Her favorite subject in school is Science and her favorite sports are baseball and swimming. A member of Girl Scout Troop 21, she holds the office of assistant secretary. Beverly is an active member of Quinn Chapel Sunday School and lives with her grandmother, Mrs. Ruby Williamson, at 528 North 19th. One of her pet peeves is doing dishes.

**Brooks.**

Mt. Zion Baptist church has completed decoration of the exterior of their church according to Rev. W. I. Monroe, pastor.

Mr. and Mrs. Alvin Goodwin and family motored to Lincoln to visit Mr. and Mrs. John Miller. The Goodwin's are from Omaha.

**Household Hints**

By

Brevy Miller  
2-4051



Here are a few recipes that will help brighten up your menu for the greatest feast of all "Thanksgiving Dinner."

**Oyster Stuffing**

Stuffs 14-pound bird

Combine 1/2 cup chopped celery and 1/2 cup chopped onion. Cook in 1/4 cup butter until soft but not brown. Mix in 6 cups dry bread crumbs, 1 tablespoon chopped parsley. All 3 cups oysters, drained and chopped, 1 bay leaf, 1 teaspoon salt, 1/4 teaspoon pepper, 1 teaspoon poultry seasoning, 2 eggs, beaten. Moisten with 1 1/4 cups milk, 1/2 cup oyster liquid.

**Cranberry Sauce**

Serves 8

Add 1 quart cranberries to 2 cups water. Cook 5 minutes. Run through sieve. Add 2 cups sugar, bring to boil and cook 3 minutes. Cool. Keep in refrigerator until serving time.

**Roasting Chart**

Dressed Wt. in pounds	Oven temperature	Hours
6-9	325°	2 1/2-3
10-13	300°	3 1/2-4 1/2
14-17	275°	5-6
18-23	250-275°	6 1/2-7 1/2
24-30	250°	8-9

**Giblet Gravy**

Serves 8

Simmer turkey giblets 1/2 hour, or until tender, in 1 cup water. Pour drippings from turkey roasting pan 1/4 cup drippings. Blend in 1/4 cup flour, add 2 cups liquid (a combination of milk, cream, or sourcream, and the stock from cooked giblets). Cook until desired thickness. Add giblets, chopped, 1/2 teaspoon salt, 1/4 teaspoon pepper.

**Pumkin Chiffon Pie**

Serves 8

Soak 1 tablespoon unflavored gelatin in 1/4 cup cold water.

**Lawrence A. Dean**

Lawrence A. Dean, 51, of 1018 Rose died Monday.

Born in Lincoln, Mr. Dean had served as porter for several Lincoln business firms.

Surviving are his parents, Mr. and Mrs. James Dean, and a brother, Mearle all of Lincoln.

Combine 3 egg yolks, slightly beaten, 1/2 cup sugar, 1 1/4 cups pumpkin, 1/2 cup milk, 1/2 teaspoon salt, \* teaspoon ginger, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg. Blend well and cook over boiling water until thick; stir constantly. Add gelatin. Stir until gelatin dissolves. Cool, but before custard entirely sets, blend and fold in 1/4 cup sugar, 3 egg whites, stiffly beaten. Turn into gingersnap piecrust made as follows:

Combine 1/2 cup gingersnap cookies, crumbled and rolled, 1/2 cup butter, 1 tablespoon sugar, pinch of salt. Butter generously the bottom of a 9-inch pan, and cover with gingersnap mixture. Press firmly in an even layer. Cut off one side of gingersnap cookies to make a straight edge and stand cookies up around inside of piepan to form scalloped edge. Bake at 425° (hot) 5 minutes. Cool, then add pumpkin filling. Chill pie at least 2 hours or overnight. Decorate with whipped cream before serving.

**Sweet Potatoes New Ways**

**Sweet Potato-Sausage Casserole**

5 medium-sized sweet potatoes  
1 1/2 cups dried crushed pineapple  
1/4 cup pineapple syrup  
1/2 teaspoon salt  
1 pound bulk sausage  
1/2 cup cracker crumbs  
1 beaten egg  
1 teaspoon salt  
1/4 teaspoon pepper

Cook sweet potatoes until partially tender. Pare and slice. Alternate layers of sweet potato and pineapple in well-greased 1 1/2-quart casserole. Top with sweet potatoes. Season with 1/2 teaspoon salt. Pour over pineapple syrup. Combine remaining ingredients. Mix well. Shape in thin patties. Brown lightly. Arrange on top of casserole. Cover. Bake in moderate oven (375°) 40 minutes. Uncover. Bake 10 minute. Serves 6.

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