

Social Briefs

By Dorothy Green

The Rev. and Mrs. S. H. Lewis of Omaha were guests of the Rev. and Mrs. J. B. Brooks the past week.

Newman Methodist W.S.C.S. is sponsoring a Pew Rally Sunday March 18th a 4:00 p.m. Mrs. Frank Pierce and Mrs. C. O. Shepherd are in charge of the program. Guest speaker will be the Rev. T. O. McWilliams.

Misses Iona Adams and Dorothy Green spent an enjoyable evening at the home of Miss Joyce Williams Friday.

Presiding Elder John Adams held the Second Quarterly meeting at Quinn Chapel A.M.E. Monday. He brought the morning sermon at service Sunday.

With an air of St. Patrick day Mrs. Gladys Moore and Mrs. Walter Washington entertained with a three course dinner Friday evening honoring their friends of many years, Mrs. Stella Ray of Emporia, Kansas.

Mrs. Ray spent the week with her daughter, Mrs. Yovonne Anderson, 669 South 20th.

Other guests included Mrs. Correnne Neal, Mrs. Sara Walker and Rev. and Mrs. M. L. Shakespeare. The dinner was held at the home of Mr. and Mrs. Walter Washington with Mrs. Horace Venerable assisting.

After dinner Mrs. Ray was taken on a tour of the Urban League building.

Television has taken Lincoln by storm. Mr. and Mrs. Rudolph Parsons has as their guests recently, Mr. and Mrs. J. A. Patrick, Mr. and Mrs. Fred Bradley, Mr. and Mrs. James Stewart, Mr. and Mrs. H. O. McFields, Mr. and Mrs. Joseph Adams, Mr. and Mrs. Henry Finney and Mr. Ramsey.

Denver Dentist Awarded For Human Relation

DENVER, COLO.—(ANP)—Dr. Clarence F. Holmes, Negro dentist and president of the local Cosmopolitan club, was awarded a citation last week in "recognition of outstanding service in human relations in the Denver area" by the Mile-Hi lodge of B'nai B'rith, national Jewish organization, at a

brunch attended by some 200 persons.

"Over a period of years Clarence Holmes' thoughts hopes and desires have revolved around the dignity of man and he has constantly labored to enable men to live in peace and harmony with their fellowmen." Colorado State Sen. Ben Bezoff, chairman at the ceremonies, said in presenting the citation.

In accepting the award Dr. Holmes said, "This is one of the best attended of all the brunches—which indicates that fair employment practices, even when applied in the giving of awards, is good business."

He pointed out that all people want the right to develop their God-given potentialities for those types of self-improvement that make it possible for them to buy their homes without restriction and to educate their children for good citizenship.

Gov. Dan Thornton also paid tribute to Holmes' efforts to create mutual understanding among peoples based on the proper respect for each other's rights.

"Dr. Holmes exemplifies the human understanding that will keep America strong and united," Governor Thornton said. He added that while laws are needed to assure us of those rights guaranteed under our constitution only human understanding will keep us on the road to "those freedoms America stands for."

The B'nai B'rith citation has previously been awarded to the mayor of Denver and the editor and publisher of one of the daily papers.

Household Hints

By Brevy Miller 2-4051



Pineapple Cake

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs separated
- 1/2 teaspoon vanilla
- 1/2 teaspoon lemon juice
- 1 drop almond extract
- 1/2 teaspoon soda
- 1/2 cup crushed pineapple and juice
- 1 1/2 cups sifted all-purpose flour
- 1 1/2 teaspoons double-acting or 2 1/2 teaspoons single-acting baking powder
- 1/2 teaspoon salt

Cream shortening and sugar until light and fluffy. Add egg yolks and flavorings and beat well. Stir soda into pineapple and juice and add to mixture. Sift flour with baking powder and stir into mixture beating until smoothly blended.

Add salt to egg whites, beat until stiff and fold into batter. Bake 40 minutes in a moderate oven, 350 degrees. Use an 8x8x2-inch pan.

Crisp Oatmeal Cookies

- 1/2 cup shortening
- 1/2 cup eggs
- 2 cups raw rolled oats
- 1 teaspoon soda
- 1 cup chopped dates
- 1 cup chopped nut meats
- 1 cup sugar
- 1/2 cup sour cream
- 1/2 teaspoon each allspice, nutmeg and salt
- 1 1/4 cups sifted flour
- 1 teaspoon double-acting or 2 1/2 teaspoons single-acting baking powder

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Cream shortening and sugar, add well beaten eggs, sour cream and rolled oats. Mix and sift together the flour, spices, baking powder, salt and soda. Stir carefully into the creamed oats mixture, keeping the dough light and fluffy. Fold in the nut meats and chopped dates. Drop by teaspoons on a well-greased cookie sheet, spacing three inches apart to allow for spreading. Bake in a moderate oven, 350 degrees, until golden brown. Store in airtight tin.



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Easter Bunny—In Person!



CHICAGO—What youngster wouldn't want to receive his Easter eggs right from the hands of the Easter Bunny, in person? Every day during the Easter season in Chicago, Mr. Bunny himself makes a pantomime appearance to pass out eggs to all the young folks who gather at his giant, 24-foot Easter basket in the well of the Marshall Field & Company Walnut Room restaurant.