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Social Briefs By Dorothy Green

the funeral of their brother-in- on Children and Youth, law the Rev. Trago McWilliams, Sr.

Mrs. Vernon Coffey of Kansas from Detroit, Mich., where she City, Kansas was a recent guest of attended the funeral of her her daughter, Miss Ada E. Cof- mother. Accompanying Mrs. fey, who is taking nurses training Powell to Lincoln was her father, at Bryan Memorial hospital.

Mr. and Mrs. Joseph A. Green, Powells. of St. Louis, Missouri left Wednesday after spending several days with Mr. Green's parents, Mr. and Omaha on Sunday were, Mrs. Mrs. Joseph Green.

The Mary Bethune Literary and Art Club- has scheduled a luncheon meeting at the Y.W.C.A. of Mrs. J. H. Dean.

The Malone Missionary society of Quinn Chapel A.M.E. church Peterson, president of the club. will meet Friday, April 27th, at the home of Mrs. Clinton Conrad.

League auditorium.

Mr. Lynnwood Parker, Execu-

tive Secretary of the Lincoln Urban League is attending an Urban League Regional conference in Milwaukee, Wisconsin. He will The Rev. and Mrs. Targo Mc- return April 30th. Mr. Parker has Williams, motored to Omaha Fri- been recently appointed by the day to return their aunt's, Mrs. Governor to be a member of the Jessie Freeman and Mrs. Allie Nebraska Committee for the Mid-Harding home after they attended century White House Conference . . .

> Mrs. R. H. Powell, wife of the Rev. R. H. Powell, has returned Mrs. W. B. Galloway. He plans to make his home with the

Among Lincolnites visiting in J. A. Shelby, jr., Mr. and Mrs. I. B. Colley, Misses Betty and Hazel Wilson.

The Young Married Couples for Wednesday, May 2nd An club are sponsoring a Benefit Va- Nebraska's top point getter durannual spring tea will be given riety Show on Friday, April 27th, ing the indoor season. His long Sunday, May 27th, at the home at the Urban League. The pro- stride and tremendous drive in ceeds from the show will be given the 880 was something to watch. to the Clyde Malone Scholarship fund, it was reported by Harry three cinder stars hurt the team

Among the guests at Quinn Miss Elizabeth Miller, director of Chapel Sunday afternoon at the education at St. Paul Methodist Family Reunion service given by church, will be guest speaker. She the Laymen's League were, Mr. will discuss her trip to Palestine. and Mrs. Chester Campbell, Mr. and Mrs. Ernie Starkes, Mr. and The Urban League has planned Mrs. James Fellows and son Regits annual Duke and Duchess Re- gie, Mr. and Mrs. William Wright, vue to be May 25th, in the Urban Mr. and Mrs. Pete Cortez, Mr. and Mrs. O. W. Wise and Miss Alma Clark all of Omaha.

Please Ask For

Huskers laced Colorado 76-28. But later, without them, the track the Buffs 63-59.

sec the Varsity-Alumni football game left the stadium well pleased with this spring's ediotion of the varsity squad.

However, the coaching staff, after viewing the same movies, was not quite so pleased. In their opinion, the basic blocking and tackling left much to be desired. Nebraska's baseball team is off That's a .631 batting average. **Jo Baker**



THE CORNHUSKER CORNER By Heward Launer It's a little late to talk about basketvall. But in looking over the top scorers in the Big Seven this year, an unusual fact was evident in that not one of the otp five scorers was a forward.

THE VOICE

Coach Harry Good's explanation was that forwards are not used for scoring ability as they were formerly. Instead, their chief role today is that of a rebounder.

Therefore the scoring load falls upon the shoulders of the center and guards.

Personally, I'll take the old fast-breaking type of ball with high scoring forwards.

When Coach Ed Weir lost Hobe Jones, Lincoln; Wendell Cole, Weeping Water; and Ken Jacobs, Minden, to the Air Guard, he couldn't have lost three more valuable men.

Jones, only a sophomore, was

Just how much the loss of the can be proved by the fact that before they were called to duty, the squad had to go all out to edge

The juicy, flavorful combination of ham and crisp, spicy red apples baked in a casserole, is a grand idea for family dinners and makes a delicious meal in itself when served with a mixed green or jellied salad. Both appetizing and nutritious, it's also thrifty now while local markets are featuring choice quality Winesap apples from Washington State at real economy prices. These tangy red Winesaps are equally good for eating and for use in salads and cooked dishes. The smaller schoolboy sizes are just right to tuck into lunch boxes and, since this apple is a good keeper, you can buy in quantity and have them cold and crisp in your refrigerator. Most fans fortunate enough to

3 cups cooked ham, ground 3 red Winesap apples 3 red Winesap apples 3 tsp. dry mustard 1 tbsp. onion, grated 2 tbsps. bu Combine ham. mustard, onion, egg, milk and bread crumbs and place in greased baking dish. Core apples and cut into ½ inch thick slices. Arrange slices to overlap on top of ham mixture. Sprinkle

sponsored by the Chicago Urban

SAVORY HAM-AND-APPLE CASSEROLE 1 ean V2 cup milk 1 cup bread crumbs V4 cup brown sugar or margarin

> with brown sugar and dot with butter or margarine. Bake uncovered in moderate oven (375°) about 40 minutes or until apples are brown and tender. Serves 6.





Thursday, April 26, 1951

HINTS