

Social Briefs

By Dorothy Green

Mrs. Lynnwood Parker spent the week-end in Omaha visiting Mrs. and Mrs. Douglas Corbin.

Mr. and Mrs. Joseph L. Dunn and James Estes have recently returned from a ten-day motor trip to Lake Minnetonka, Tonka Bay, Lake Calhoun in Minnesota, Clear Lake and Des Moines, Ia., and Omaha, Neb.

Harold Brame and daughter, Jackie, of Rockford, Ill., were the recent house guests of Mr. and Mrs. Ed Todd.

The Rev. and Mrs. C. H. Nicks and their two children of Detroit, Mich., were scheduled to arrive in Lincoln Tuesday to spend a week as house guests of Mr. and Mrs. M. Copeland. Rev. Mr. Nicks a former pastor of Mt. Zion Baptist church has been pastoring in Michigan since leaving Lincoln.

Mrs. Winifred Henry of Detroit, Mich., spent several days with her aunt, Mrs. W. R. Colley and Mr. Colley. Also a guest of the Colley's was Mrs. Gertrude Rafferty of Omaha, Neb.

Returning from vacations recently were Mrs. W. B. Davis who spent some time in Denver. Mr. I. B. Colley who motored to Illinois, Missouri and Indiana visiting friends and relatives and Mrs. Pansy Beard who spent several weeks in Washington, D. C., with her daughter, Mrs. Barbara Jefferson and Mr. Jefferson.

Mrs. J. H. Miller was pleasantly surprised when she was recently informed of her winning First and Second Prizes on entries she sent to a Gary, Indiana Fair.

Guests at the home of Mr. and Mrs. Willia Page was Mrs. Pages' sister, Mrs. Lilly Turnetine of Gary, Indiana.

Mrs. Ida Belle McWilliams and her sister, Mrs. Allie Harding have returned from Omaha and will remain in Lincoln indefinitely.

Mr. J. T. Bell has returned to work after a few weeks of illness.

Richard Holcomb, son of Mr. and Mrs. Ray Halcomb, arrived in Lincoln Friday to spend a two-week furlough with his parents.

Mrs. Basilia Bell was recently released from Lincoln General

Rep. Powell to Study Abroad For Congress

WASHINGTON —(ANP)— Cong. Adam Clayton Powell, Jr. (D., N. Y.) has been designated by the house committee on education and labor to make a four-month tour abroad where he will study the labor and employment situation in a number of foreign countries.

Leaving the country the latter part of this month, the New York congressman expects to visit Europe, Africa, Israel and Palestine before returning the first of next year.

Rep. Powell will be accompanied on the trip by his wife, Hazel Scott Powell and their son, Adam Clayton Powell III.

Mrs. Powell will appear in a piano recital at the Palladium in London in September.

Hospital where she received surgery.

Mrs. Harry Peterson is visiting her parents in Brookfield, Mo. She was accompanied by her children, Donna and Jerry.

Mrs. Thelma Rutherford has returned to Washington D. C. after spending a vacation with her mother, Mrs. Wm. Hammonds and other relatives.

Little Miss Louise Gordan, daughter of Mrs. Melvina Gordan, celebrated her 3rd birthday with a picnic party in Antelope Park. Guests included Gwen and Llewellyn Bowler, Pat Johnson, Stephanie Cooke, Gloria Jean Williams, Nadine and Margaret Jean Dandridge and Sandra Qualls.

Mrs. Hazel Wilson was called out of the city recently due to the death of her mother.

Misses Delight Killenger and Donna Adcock, who have been attend school in Iowa City, Iowa, stopped at the home of Rev. and Mrs. M. L. Shakespeare Saturday evening enroute to Hasting's

Fashion-Of-Week



A romantic Indian print in red, white and black for this Paris styled two-piece dress.

Dist. Judge Upholds Kas. Segregated School Law

TOPEKA, Kas.—(ANP)— An attempt by parents of Negro children in this city to end segregation in public schools was quashed last week when a United States district judge upheld a Kansas law permitting segregation of school children in the first six grades.

Judge Walter A. Huxman held that educational opportunities for Negro and white children in the first six grades were comparable. However, the court found that segregation of white and Negro children in public schools had a "detrimental effect upon the colored children."

Negro parents had sought to have the segregated school law declared unconstitutional.

HOUSEHOLD HINTS

By Mrs. Brevy Miller

Phone 2-4051

Ham Loaf, Serving Two

1 1/2 cups diced cooked ham, 1 egg yolk, 1 egg, hard cooked, 1/2 teaspoon salt, 1/4 teaspoon paprika, 1/4 teaspoon celery salt, 1 tablespoon chopped green pepper, 1 tablespoon onion, 1/2 cup soft bread crumbs, 2 tablespoons fat, melted, 1/2 cup milk. Mix ingredients and pour into buttered, medium sized baking pan and bake 30 minutes in moderate oven. Unmold and surround with savory sauce.

FRANKFURTER VEGETABLE SALAD

1/2 lb. frankfurters (about 4), 2 cups cooked, cubed potatoes, 1 cup cooked new peas, 1 cup cooked green beans, cut in 1-inch lengths, 1 cup cooked, sliced new beets, 1 cup chopped celery, 1/2 cup sliced green onions, 1/2 medium tomatoes, cut in eighths, 1 head romaine or lettuce, 1/2 cup French dressing, 1/2 cup sour cream. Plunge frankfurters into boiling water and cook until plump (about 5 minutes). Cool in cooking water. Peel and slice crosswise into 1/2-inch lengths. Heap in center of large salad bowl. Circle with vegetables placed in groups, then outline with lettuce, broken up into bite-size pieces. Combine French dressing and sour cream. Drizzle over salad. Toss lightly and quickly. Serve immediately with toasted French bread. Four to 6 servings.

Salmon Salad Sandwich Filling

1/2 lb. tin pink or red salmon, 1 tablespoon salmon liquid, 2 tablespoons chopped sweet pickles, 1 hard cooked egg, chopped, 2 teaspoons grated onion, 1/2 teaspoon salt, 1/4 cup salad dressing, Butter for spreading, 8 thin slices bread, Lemon slices, thin, peeled. Remove skin from drained salmon and discard. Crush salmon bones and flake the fish. Add salmon liquid, pickle, egg, onion, salt and salad dressing, and blend together thoroughly. Butter the 8 slices of bread. Lay peeled lemon slices evenly over buttered slices of bread, then spread with salmon filling. Serve immediately, or keep covered until ready to serve. Makes 8 open-faced sandwiches.

Watermelon Salad

Remove the flesh from a ripe, full-flavored watermelon with a teaspoon. Place the pieces, freed from all seeds, in a bowl of cracked ice and set them to chill. When they are ready to use drain off the water, sprinkle them with a little powdered sugar, pour over

them a glass of ginger ale, and set them on the ice twenty minutes to marinate, turning them often with a fork. Drain the watermelon, place it on crisp lettuce leaves and mask it with white mayonnaise made without mustard and lightened with whipped cream. Garnish the salad with sprays of fresh cress.

Cantaloupe Salad.

Choose two firm canteloupes. Quarter them, remove the flesh from the rinds and dice it. Sprinkle the melon with a little French dressing made with part lemon juice and part tarragon vinegar. Wash and carefully prepare a large cupful of fresh watercress. Add to it a tablespoonful of finely-cut chives and a tablespoonful of chopped red pepper. Drain the melon, mix the ingredients together lightly and fill lettuce leaves with the salad, topping each serving with a teaspoonful of mayonnaise made without mustard and with lemon juice. Garnish this salad with radishes cut rose fashion.

Deep-Dish Peach Pie

10 to 12 ripe peaches, pared and sliced, 1/2 cup brown sugar, 1 tablespoon lemon juice, 1/4 teaspoon almond extract, 1/2 cup granulated sugar, 1/2 cup brown sugar, 1/2 teaspoon salt, 1 tablespoon quick-cooking tapioca, 1 tablespoon butter, 1 recipe pie-crust. Combine peaches, lemon juice, almond extract, sugars, salt and tapioca. Mix thoroughly and let stand while making pastry. Arrange peaches in baking dish. Dot with butter.

Roll dough 1/4-inch thick and of a size to cover baking dish, allowing 1 inch all around. Fold in half and cut several 1/2-inch slits on fold. Place pastry over peaches in baking dish, unfold, turn edge under and press on rim all around dish. Bake in hot oven (425°F.) 35 to 45 minutes.

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