

**Social Briefs**

By Dorothy Green

Visiting Kansas City, Mo., over Labor Day week end was Mr. Luther Allen who spent the time with his brother, Frank.

Dr. L. H. Williams and his son Lloyd, jr., who will be attending the University of Nebraska motored here from Tulsa, Okla., arrived Thursday. Accompanying them were Mr. and Mrs. Maurice Russell who spent their honeymoon in Tulsa. Dr. Williams left Saturday.

The Rev. and Mrs. Paul Kidd and their son, Paul, jr., of Kansas City, Mo., motored to Lincoln Thursday. Paul will be a student at the University of Nebraska.

J. R. Nevels, son of Mr. and Mrs. Fred Nevels, sr., arrived here recently and is recuperating after being flown from Turkey to Camp Carson, Colorado.

Mrs. Yvonne Anderson, 669 South 20th., had as her guests recently Mr. and Mrs. Lorin Flowers of Emporia, Kansas. Following a dinner party the guest left for a Labor Day week end in Omaha.

Mrs. Birdie Artis was the official representative of the missionary society of Mt. Zion Baptist Church to Oklahoma City to the National Baptist convention.

Mr. R. W. Ambers informed us of the recent passing of his uncle Perry Ambers of Hannibal, Mo. Attending the funeral which was held in Edina, Mo., were Mr. and Mrs. George Alexander, Mr. and Mrs. L. B. Henderson, Mrs. Clara Anderson and son Phil, Mr. and Mrs. R. K. Henderson, Mrs. Ruth Alexander and Mr. R. W. Ambers.

Mrs. Edward Qualls and her children Barbara, Edward and Sandra have returned from St. Louis, Mo., where they visited with relatives and friends.

Among persons attending The Nebraska State Fair last week were: Clairice Hill, Roosevelt Hill, jr., Ronald Lee, Beverly Booth, Connie Wilson, Jessie Stikes, Leander Nelson and Norman Jean

Bradford of Hasting, Nebraska. From Omaha way there was Mrs. Willard Duncan and daughters, Alice, Pat and Cicelia.

Guests at the home of Mr. and Mrs. W. B. Davis over the week end were Mrs. Lucille Davis of Philadelphia. Mrs. W. B. Davis left for Omaha Tuesday to be with her mother who is ill.

Miss Clara Belle Scott is the house guest of the Rev. and Mrs. M. L. Shakespeare.

Attending the New Era Baptist State Convention held in Omaha recently were Rev. and Mrs. W. I. Monroe, Mrs. W. B. Davis, Mrs. Melvinia Gordan, Mrs. Robert Letcher, Mrs. Birdie Artis, Mrs. Lillian Powell, Mrs. Clyde Coulter, Mrs. Henrietta Bell Mrs. Annie B. Gans, Mr. and Mrs. Fred Bradley and Mrs. Della Meeks.

Women's Jay was observed at Quinn Chapel A.M.E. church Sunday with Mrs. Roberta Molden as chairman. Mrs. Aaron McMillian of Omaha was guest speaker for the morning services. The afternoon program consisted of special numbers by persons through out the city, the Baptist choir being a special attraction.

**Miss Evans Receives Renewal of Award**

WASHINGTON.—(ANP)—Miss Doris Vallean Evans of this city has been granted a renewal of a Fulbright award to continue study at Oxford university in England, for the 1951-52 school year.

Miss Evans was graduated from the School of Music at Howard university, summa cum laude in June, 1945, and in 1946 received the Bachelor of Arts degree from the College of Liberal Arts at Howard. She later received the Master of Arts degree in Musicology at Radcliff college.

From 1947 through 1950, Miss Evans taught at Howard university as instructor in history of music and theory in the school of music. She received a Fulbright grant to study at Oxford during 1950-51.

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**Notes of Interest**

Mrs. John Humbert has returned after spending a vacation in Missouri with relatives and friends.

Mrs. John Johnson attended funeral services for her cousin, Mrs. Irma Robinson in Kansas City, Mo., the past week.

Mr. and Mrs. V. S. Wheatley, 2519 Hamilton, Omaha, Nebr., spent the week end in the city as guests of Rev. and Mrs. R. Eugene Edwards.

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**One Egg Muffins**

Shortening, ¼ cup.  
Sugar, ¾ cup.  
Eggs, 1.  
Flour, 1 cup.  
Salt, ½ teaspoon.  
Baking powder, 4 teaspoons.  
Orange, juice of 1.

Cream the shortening and add the sugar gradually. Add well beaten egg. Sift flour once before measuring then sift flour, salt and baking powder together and add alternately with the milk. Bake in well greased muffin tins 25 minutes at 400 degree F. This amount will make 12 muffins.

Variations—For fig muffins use 1 cup chopped figs. Raisins, dates, currants or candied orange peel may be substituted for the figs. Fresh berries or well drained stewed fruit may also be used.

For apple muffins—Sift ½ teaspoon cinnamon with the flour, baking powder and salt, and add 1 cup sliced apples, sweetened with ¼ cup additional sugar, to the muffin mixture.

**Vegetable Cubes**

Vegetables, diced, mixed, 1 ½ cups.  
Salt, ¼ teaspoon.  
Gelatin, 2 teaspoons.  
Vegetable liquor, ½ cup.  
Tomato juice, boiling, ½ cup.  
Salad dressing, ½ cup.

Soak gelatin in cold vegetable liquor, then add boiling tomato juice. Cool, then add other ingredients, pour into loaf mold and chill. When cold, cut into cubes and serve on lettuce.

**Spiced Beets**

3 cups sliced cooked beets  
1 cup vinegar  
¼ cup water  
¼ cup whole pickle snices  
1 cup sugar

Mix ingredients and simmer fifteen minutes. Cool and chill.

**Sour Cream Fudge Cake**

One and one-fourth cups sugar.  
One cup sour cream.  
One and one-fourth cups cake or pastry flour.  
Four squares chocolate.  
Pinch salt.  
One teaspoon soda.  
One tablespoon boiling water.  
One tablespoon vanilla.

Beat egg whites till stiff and add the sugar. Beat five minutes and then add egg yolks, also well beaten separately. Add one-half cup of sour cream and the flour. Melt the chocolate, add the other half of cream gradually; combine with the first mixture. Add salt, soda dissolved in boiling water and vanilla. Bake in a loaf pan in a moderate oven for fifty minutes. This cake keeps extremely well.

**Caramel Rolls**

2 cups flour  
4 teaspoons baking powder  
4 tablespoons lard  
¼ teaspoon salt  
½ cup milk  
½ cup brown sugar  
2 tablespoons butter

Mix flour, baking powder and salt. Cut in lard and slowly add milk. When soft dough forms, pat it out until ¼ inch thick. Spread with rest of ingredients, roll up and cut off ½ inch slices. Bake 10 minutes on greased pan in moderate oven. Serve warm.

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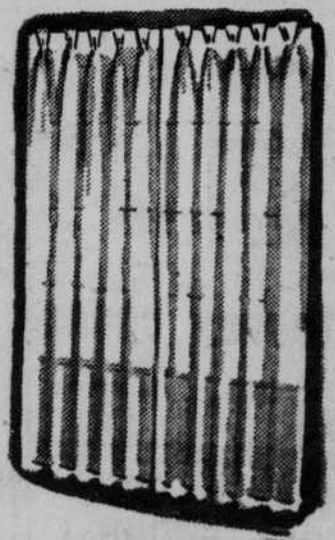
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