

**Social Briefs**

by Dorothy Green

Mrs. A. E. Simms and her grandson, Michael returned Thursday after spending five weeks in Texas. They spent two weeks in Jarvis with Mrs. Eugenia Brown and three weeks in Marshall.

Mr. A. E. Simms has recently returned from New York where he saw three of the World Series baseball games. While in New York he attended the Friendship Baptist church, Rev. Thomas Kilgore, jr., minister. He heard a wonderful message on 'A Study In Bible Stewardship.'

**Finley-Johnson**

Miss Eloise Beatrice Finley, daughter of Mr. and Mrs. Carl Finley, 237 So. 20th street, became the bride of Cpl. Thomas Lee Johnson, son of Mr. T. Johnson, San Jose, Calif., on Monday, October 22nd. Rev. J. B. Brooks read the lines for the ceremony. Attending the couple were Miss Vonna Finley and Sgt. George Davis. The bride wore a grey suit with blue accessories.

Mrs. Clinton Conrad and daughter Shirley spent the week-end in Broken Bow, Neb.

The Quinn Chapel Senior choir will render a musical program at the Raymond Methodist church Sunday night, November 4th in Raymond, Neb.

Quinn Chapel Usher board is

**Flood Relief**

When recently the floods of the Missouri and Mississippi rivers destroyed property and made so many homeless in their wake, Bishop D. Ormonde Walker, presiding over the Fifth Episcopal District of our church, where the havoc was heaviest, issued a directive to our African Methodist Episcopal churches in the area. They were ordered to place their resources at the call of those in charge of flood sufferers. This included not only the churches, but the splendid facilities at Western University and Douglas Hospital. Bishop Walker has been commended for this fine step and our church for its unselfish service to mankind.

sponsoring a musical recital to be rendered by the Simmons-Ackers Singers of Los Angeles, Calif., on Tuesday night, November 6th, at 8 p.m.

Mrs. I. B. Colley was entered in St. Elizabeth hospital recently.

Mr. and Mrs. Clayton Lewis and Miss Charlotte Loving spent Sunday in Omaha, Neb.

Miss Jeanne Malone was pleasantly surprised on Saturday evening with a birthday party given by Ada Parnell.

Mrs. Golden Brooks and Mrs. Henrietta Bell will entertain the Ministers Wives Council on November 8th at the home of Mrs. Brooks.

The Mary Bethune Literary and Art club will have a special meeting at the Urban League on Thursday evening, 8 p.m. All members are requested to be present.

**FASHION-OF-WEEK**



FASHION FROCKS of Cincinnati tops an exciting cotton plaid in luscious portrait colors with a perky black velveteen artist's tie.

**Brooklyn's Speech**

Is the Most Romantic  
BROOKLYN, N. Y. (ANP). The Linguaphone Institute of New York named Brooklyn as having the most romantic speech in the country following a survey. Brooklyn citizen's robust "rough and ready" approach to courting placed it first in the use of American-English language.

Other cities listed and the language influences on them are: San Antonio, Spanish; New Orleans, French; Minneapolis, Swedish; Sante Fe, American-Indiana; San Francisco, the Orient; Boston, British-English; Chicago, Italian; Atlanta, Gaelic, and New Bedford, Mass., Portuguese.

**HOUSEHOLD HINTS**

By Mrs. Odessa Johnson and Miss Mary Sampson

Choice things offered during harvest time.

**Hot Tamale Loaf**

- 1 1/2 pounds beef or veal shank
- 3 Tbs. diced onion
- 2 Tsp. salt
- 2 cups tomato puree
- 1 Tsp. chili powder
- 1/2 cup chopped ripe olives. (seeds removed)
- 1 cup corn meal

The meat should be cut into pieces. Barely cover with boiling water, and simmer until very tender. Cool slightly, remove any bones or undesirable portions, and put through the medium coarse knife of a food chopper. There should remain in the pot about 3 cupfuls of meat stock. Add the ground meat to this stock, then add the tomato puree and chili power. Bring to boiling, and gradually add the corn meal, stirring constantly. Cook slowly for 30 minutes. Add the chopped olives and pour into a greased loaf pan. Bake in a medium hot oven for 20 minutes and serve hot in slices with a piquant tomato sauce. This loaf may be reheated for the following meal.

It may surprise you, but the word "menu" means slender. Yes, SLENDER. It's a come on and a warning all in one. Better watch it.

**Cider Sherbet**

Ever have cider sherbet? Make it like any other sherbet, only use cider instead of fruit juices. October is cider month.

**Country Sausage Baked in Acorn Squash**

Scrub 2 acorn squashes with a stiff brush. Split them lengthwise. Remove the seeds and the stringy membrane. Heap pork sausage meat in the center of each squash half. Be sure the meat is well seasoned, and don't forget the sage. About 2 lbs. of sausage will do for 6 acorn squash halves, but have it heaped up, for it shrinks in the baking. Bake in a moderate oven 350 degrees, 45 minutes to an hour or until the squash is tender when pierced with a fork. From time to time during the baking, tip the squashes and drain the sausage drippings out. Give them the last draining before serving. (Save the drip for further use.)

**Creamed Onions**

Here's a hint how to keep the centers of onions from popping out while they are boiling. When you peel them, make a cross on the top with a very sharp knife. Not a deep, full-fashioned cut, but a moderate one. The best part of a boiled onion is the center. All

the rest is designed to keep the center in.

Boil in salted water until tender, drain very well. Dress in a rich cream sauce seasoned with salt and pepper, and serve very hot. A sprinkling of paprika and a dab of butter take away that stark white look which adds nothing to the color scheme of your menu.

**Endive and Romaine Salad**

Crisp the best and whitest leaves of romaine, and the inside stalks of endive. Shake them like crazy to get the water off, then spin them around in a towel. Now make a dressing which for some reason they call "chiffonade," by taking 1/2 cup of good French dressing and adding to it 2 tablespoons of very finely chopped green pepper and 1 hard boiled egg chopped fine. Chill. Mix and fill the endive and romaine. Little cheese sticks or thin buttered and heated whole-wheat crackers are nice with this.

**Celery Stuffed With Cheese and Avocado**

Cut an avocado in half. Remove the pit. Peel one half. Sprinkle the other half with lemon juice, wrap up in wax paper or foil and keep in the refrigerator for future use. Puree the peeled half—use a food mill for this, or put it through a sieve. You have to have a really ripe avocado for this. Add 1 1/2 teaspoons of lemon juice to keep it from looking dark and gloomy.

**Broccoli**

Trim broccoli to get it ready for cooking. Slice the stalks right down the middle. You will find they will cook in seven to eight minutes and come out all green and white and delicate in flavor. Needing only melted butter or margarine, salt and pepper and a squeeze of lemon juice.

**Sweet Pickle Squares**

- 1 package lemon flavored gelatin mixture
- 1 1/2 cups boiling water
- 1/2 cup vinegar
- 4 tablespoons sugar
- 1/2 teaspoon salt
- 1/2 cup finely chopped celery
- 1/2 cup chopped sweet pickles
- 1/4 cup chopped pimientos
- 3 tablespoons chopped green

Pour water over gelatin mixture. Stir until dissolved. Add vinegar and sugar. Cool and allow to thicken a little. Add rest of ingredients. Pour to thickness of 1 1/2 inches in shallow pan. Stiffen. Cut in squares and serve on lettuce. Top with mayonnaise or salad dressing.

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