

Social Briefs

By Dorothy Green

Mrs. Izzetta Malone pleasantly surprised her daughter, Jeanne recently on the occasion of her birthday. A delightful evening was spent with friends and classmates.

Miss Charlotte Loving left Thursday morning for her home in Los Angeles. The former Lincolnite arrived here by plane a month ago, after an absence of 13 years. She was guest of her sister and brother-in-law, Mr. and Mrs. Clayton P. Lewis.

Mr. and Mrs. Robert Hammonds of Omaha, spent Sunday with their daughter and son, Martha and Robert, who are students here.

Mr. Clayton P. Lewis, General Conference delegate and the Rev. J. B. Brooks, pastor of Quinn Chapel motored to Kansas City, Missouri on Wednesday where they attended the meeting of the A.M.E. Presiding Elders Council and Fifth District Delegation held at Ward Chapel A.M.E. church.

Ministers and their wives attended a dinner party Saturday evening given in honor of the Rt. Rev. E. W. Kelley of St. Louis, who was on an official visit to the Methodist church. The Rev. and Mrs. R. G. Nathan were hosts, assisted by Mrs. Dora Hubbard, Mrs. Lucille Bowman, Mrs. C. O. Shepard, Mrs. L. Gray and Miss Emma White. Other guests were District superintendent Rev. J. J. Johnson, Kansas City, Mr. and Mrs. Charles Smith and Kenneth Smith.

Mr. and Mrs. William Perkins and Mrs. Perkins sister, Mrs. Rachel Woods of Omaha were house guests of Mrs. Rachel Fields on

Sunday. After attending morning worship at Quinn Chapel they visited their niece, Miss Mary Sampson.

After the Nebraska U.-Kansas U. home coming game on Saturday Dorothy Green and Robbie Powell were co-hostesses at a supper given at the home of Miss Green's sister, Mrs. M. L. Shakespeare. Guests attending were: Freddie Powell, Ada Coffey, Martha Hammond, Joyce Williams, William Rogers, Golden Zenon, Holbert Bradley, James McField, Harold Dickens and Kenneth Groggs of Lawrence, Kansas.

Miss Freddie Powell was in Lincoln on Saturday to attend the Homecoming game.

The Quinn Chapel Senior Choir rendered a musical program at Raymond, Nebraska on Sunday evening. After the program refreshments were served in the church basement.

The Friendly Girls Club entertained their parents at a Halloween party at the home of Mr. and Mrs. H. C. King. This is a pre-teen club that meets every Thursday afternoon.

They presented group singing, Halloween verses and solos. Gifts made by each girl was presented to their respective mother and fathers. Refreshments were cake, ice cream, candied apples, peanuts, favors and punch. Members of the club are Myrna McWilliams, Patricia King, Joanne Whitmon, Jo Ann Botts, Theresa Mosley and Barbara Lewis.

Miss Constance Morrow and her brother of Omaha were guests of Mr. and Mrs. Raymond Botts Sunday. They visited Melvin Botts who has been confined to Veterans Hospital the past two

Mrs. Ferebee

(Continued from Page 1, Col. 5) forces was condemned by the Council.

The Council asked that special attention be given to measures which will overcome discrimination against women workers. It urged that steps be taken in every community to stop the illegal sale and distribution of narcotics especially to the youth.

It pledged support to the United Nations in its efforts to stem aggression in Korea and throughout the world. It urged our government to continue its effort to promote world peace through understanding and cooperation with other nations.

The NCNW urged the government of the United States to take a firm stand in the United Nations on the matter of the attitude of the Union of South Africa. It urged the ratification by the United States of the Genocide Convention in order that the mass extermination of peoples because of race, religion, or political belief may be abolished.

Reminding the government that "human rights for all people are the foundation of international understanding and peace. The Council therefore urged the government to assist in bringing about the completion of an International Covenant on Human Rights and a ratification of the same by the United States.

Detroit to Honor Joe

DETROIT. (ANP). Members of the City Council have launched plans to honor Joe Louis, former World heavyweight champion.

A resolution commending the Brown Bomber and his fighting spirit was passed last week by the Council. President Louis C. Miriani introduced the resolution, and it was acted upon unanimously.

The committee will be named by Miriani at a later date.

weeks. Monday, Melvin was scheduled to be moved to a hospital at Great Lakes, Mich., for future surgery.

HOUSEHOLD HINTS

It's a great comfort to know that no matter how things are in this hectic and confused world, we still have a day. — A day set aside from a long time ago from being thankful. So lets be thankful for more than the harvest home. More for the corn in cribs, for the pumpkin pies and turkeys, for the crocks of pickles and bins of apples. We have a heritage to give thanks for. We have America. Let's be thankful!

On that last Thursday we have our turkey—Dedicated to this years crop of new brides.

Menu (Serves Eight)
Oyster Cocktail
Deviled Crackers
Roast Turkey
Giblet Gravy
Corn Bread Stuffing
Celery Corn Shocks
Brussels Sprouts
Turnip & Potatoe Puff
Cranberry Sauce
Grapefruit and Apricot Salad
Pepper and Onion Dressing
Rolls
Mince Pie
Coffee
Butter
Hard-Sauce Balls

1. Corn Bread Stuffing. Make recipe for corn bread and dry your white bread the day before. For a 10 to 12 pound bird, use 1 qt. dry bread crumbs and 4 cups crumbled corn bread. Add 3 beaten eggs, 1 large onion, finely chopped, 1 tablespoon melted butter or margarine, 2 cups sour milk, ½ teaspoon baking soda, season with ¼ teaspoon pepper, 1½ teaspoons salt, 2 teaspoons poultry seasoning and ½ teaspoon sage. Now add 1½ cups broth. This dressing is different from your regular one. It should be very wet and thin. It bakes in the bird nice and fluffy.

2. Corn In the Shock. This is a garnish that'll fool those not in the know. But they will be in the know class right away. Cut pieces of celery three inches long so they are all even. Make regular celery curls, but make the gashes at both ends of the celery sticks, without cutting clear through the middle. Cut out rings from Eight-inch slices of carrot. But two celery pieces together and slip the carrot ring over them. Put in ice water—the celery curls back and the two pieces are held fast in the middle by the carrot ring, and there you have a corn shock; stands up as nice as you please.

3 DEVILED CRACKERS. Cream 1 up butter or margarine. Add a dash of Tabasco, a pinch of dry mustard and about ½ teaspoon Worcestershire sauce. Spread salted crackers with the "butter." Sprinkle generously with paprika and heat them in moderate oven, 350 degrees, about five minutes or so. Spreads about 20 crackers.

4 TURNIP AND POTATO PUFF. Cook 6 or 8 potatoes. Cook 1 good sized peeled yellow turnip, diced to cook quickly. Mash both vegetables until smooth. Mix the two and add a little hot milk and

butter or margarine. Season to taste with salt and pepper. Add 2 well beaten eggs. Pile in fluffy mounds on a greased baking sheet. Brown in a moderate oven, 350 degrees, and lift out onto hot platter with pancake turners. Serve with brussels sprouts around the edge.

5 GRAPEFRUIT AND APRICOT SALAD with PEPPER AND ONION DRESSING. Make the dressing first. Add ½ cup finely chopped green pepper and ¼ cup finely chopped onion to ¾ cup French dressing. Serve in bowl with grapefruit sections, canned apricot halves and salad greens. O. K.!

"Age cannot wither, nor custom stale."

6 MINCE PIE—needs no explanation. But here's a hard sauce—served in a different way. Cream ½ cup butter or margarine and ½ cup fine sugar until very light and fluffy. Add a few drops vanilla and chill sauce until firm. Scoop out little balls of the hardened sauce with a melon-ball scoop. Cut off peel of an orange—very thin, so you don't get any of the white membrane. With a sharp knife cut the orange peel into fine shaved pieces. Roll balls in rind. Top with a stem of citron.

The present day may bend but not break us. It is possible to make cranberry sauce without sugar, this is how you do it.

7 CRANBERRY SAUCE. Mix 8 cups washed cranberries with 1½ cups water and 1 cup of honey and 2 cups white corn sirup. Mix well. Let stand a few minutes—bring to a boil. Cook 5 minutes—let stand 5 minutes off stove—cook another 5 minutes and then cool.

THE DAY. May it always be ours and always have the ways we know. It's America. LET'S BE THANKFUL!

GRACE

"For what we are about to receive" That is grandfather's voice I hear. Earth has been bountiful In this short, pregnant year. Lord, make us truly thankful— As the sweet winter days Close in, and keep us safely In our accustomed ways. For what we are about to receive, Lord take the thanks we give.

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