

Social Briefs

By Dorothy Green

Mr. and Mrs. Joseph Adams and family arrived Tuesday from Nebraska City to spend a few days with Mrs. Adam's parents, Mr. and Mrs. Joseph Green.

Miss Ionna Adams is spending Thanksgiving week-end visiting in Des Moines, Ames and Iowa City, Iowa.

Miss Freddie Powell spent the week-end with her parents, Mr. and Mrs. R. H. Powell. She returned to Omaha on Monday.

A new organization was formed Sunday, November 11th at the home of Mrs. John Humbert. The group of ladies, known as the Bronze Matrons, met at the home of Mrs. Oscar Moss on Sunday. Officers elected were: Mrs. John Humbert, president; Mrs. Gladys Moore, vice president; Mrs. Oscar Moss, secretary; Mrs. Velma Car-

ter, treasurer and Mrs. Effie Carter, courtesy committee chairman. The motto of the club is "Love Ye One Another."

The Rev. John Humbert was hospitalized Wednesday to undergo surgery. He is in Room 342 at St. Elizabeth hospital.

Spending several days in the city recently was a former Lincolnite, Mrs. Kathryn Lytle who is now making her home in St. Louis, Missouri.

A supper will be given at the home of Mr. and Mrs. E. B. Powell, 1949 Vine Street starting at 5 p.m. The chitterling and fish supper is being given by Mt. Zion Baptist church Saturday, November 24.

Mr. and Mrs. D. E. Walker of Topeka, Kansas spent the week-end with Mr. Walker's sister, Mrs. Corena Williams. Mr. Walker, a former Nebraskan visited Valentine and other points of Nebraska the past week.

Mrs. Myrtis Gipson recently announced the approaching marriage of her daughter, Dorothy Marion McMoore to W. L. Norman Rutherford to be solemnized on Saturday, November 24th, 1951, in Washington, D. C. W. L. Rutherford is the son of Mrs. Leslie Rutherford and is a former resident of Lincoln.

Mr. and Mrs. Matthew Johnson and Mrs. Marie McDonald of Omaha spent the week-end as guests of Miss Hattie Graves, 2700 South 9th. Miss Graves is scheduled to enter the hospital for surgery shortly.

The Second Annual District Meeting of the Grand Island District Church of God in Christ

Edith Sampson Leaves for Paris

CHICAGO — (ANP) — Mrs. Edith Spurlock Sampson, former alternate delegate to the United Nations, left Chicago Wednesday on the first lap of a journey which will take her to Paris. Mrs. Sampson's official task will be to serve the National Council of Negro Women as an observer.

It is probable, however, that she will perform a mission for the State Department. She stopped by Washington enroute to New York, her embarkation point, to confer with State Department officials.

convened at Denton Chapel, 2000 U Street on October 29th through November 4th. Supt. Earl Perkins presided over the meeting with Elder C. S. Williams, Host and Entertaining pastor.

Mrs. Eva Smith of San Diego, Calif., came to be with her mother Mrs. Susie O'Donnell who is very ill.

Mrs. I. B. Colley is still hospitalized at St. Elizabeth hospital. She has been confined for several weeks.

Mr. George J. Jones, president of the Fifth District Laymen of the African Methodist church, was in Lincoln Thursday, on official business at the Laymen's Voice newspaper office.

Mrs. Herman Tapp, 448 North 42nd Street, will enter the hospital during the week of November 26th to undergo surgery.

Mrs. Lela Beck and daughter, Mrs. Louise Patton of Beatrice, Neb., were worshippers at Quinn Chapel church recently.

Mrs. L. W. Horne left Friday to spend some time in Denver with her son and daughter-in-law.

Quinn Chapel A.M.E. church will be a part of the Thanksgiving Union Service at Second Baptist Church, 28th and S Street on November 22nd, at 10:00 AM.



Miss Sampson

Household Hints

By Miss Mary Sampson
2811 S. 24 — 3-6212
and Mrs. Odessa Johnson
1310 A St. — 3-6701

Editor's note:

Last week there was mentioned a recipe to substitute for Turkey if you couldn't afford one. Instead of Mincemeat pie the following should have appeared.

Enjoy Your Turkey To The Very Last Bite (If there's any left).

Roast Duck, with cranberry Stuffing

- 1 cup fresh cranberries
- 1/2 cup sugar
- 2 tablespoons orange juice
- 1 stalk celery
- 4 sprigs parsley
- 4 cups bread crumbs
- 1 1/2 teaspoons salt
- 1/2 teaspoon poultry seasoning

This will stuff a 5 pound duck. Chop up the cranberries and mix with the sugar and orange juice and let stand to dissolve sugar. In the meantime chop up the celery and parsley and mix up with the bread crumbs along with the seasonings. Now combine with cranberries and mix very well.

To prepare duck.—Remove all pin feathers with tweezers. Wash inside and out under cold water and dry thoroughly. Fill cavity lightly but do not pack dressing in as it swells in cooking. Fold the neck skin back and fasten with a skewer. Sew up the body opening or close it by inserting toothpicks across the opening and lacing with a light string. Don't tie up or truss the legs because a ducks legs are short and the wings lie close to the body. Now start your oven at 325 F or slow. Place duck breast side up on a rack in a shallow roasting pan. Do not baste. Finally, do not prick skin sice some of the meat juices may escape and it will not in-

crease the amount of fat that cooks out. Do not add water. Roast 25 minutes per pound or 2 1/4 hours for a 5 lb. duck.

Turkey Hash

- 3 cups white turkey meat—1 1/2 cups light cream—1 1/2 tablespoons butter or margarine—1 1/2 table-spoons flour—1 1/2 teaspoons salt—3/4 cup milk.

Chop the turkey up into pieces about the size of a pea. Combine with the cream and cook over low heat, stirring frequently, until cream is less than its original quantity. Meanwhile, melt butter or margarine in a heavy sauce pan. Then stir in flour, salt. When smooth, add milk gradually then cook stirring constantly until sauce is about as thick as heavy cream. Combine with turkey and pour into a shallow baking dish. Keep hot while you make this cheese sauce:—

- 1 cup scalded milk—2 table-spoons butter—2 table-spoons flour—1 medium onion—1/4 teaspoon salt—3 egg yolks—1 1/2 table-spoons butter—3 table-spoons grated parmesan-style cheese.

Heat milk until thin film shows on top. In other words scald but do not boil. Melt butter in a heavy sauce pan. Stir in flour until smooth, then gradually add scalded milk and continue stirring until completely smooth. Slice onion and add to sauce along with salt. Cook about 15 min. over low heat, stirring frequently. Then strain. Beat egg yolks slightly, then stir cream sauce into yolks very slow—so as not to cook yolks. Next stir in the butter and cheese. Spoon this mixture over the hash and place dish under the broiler 4 or 5 inches from unit or tip of flame. Broil until sauce is a pretty brown. Serves 4 generously.

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