Social Briefs By Dorothy Green

Mr. and Mrs. Joseph Adams and with Mrs. Adam's parents, Mr. St. Elizabeth hospital. and Mrs. Joseph Green.

Miss Freddie Powell spent the week-end with her parents, Mr. turned to Omaha on Monday.

home of Mrs. John Humbert. The ber 24. Moss, secretary; Mrs. Velma Car- the past week.

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ter, treasurer and Mrs. Effie Car- Edith Sampson ter, courtesy committee chairman The motto of the club is "Love Ye Leaves for Paris One Another."

family arrived Tuesday from Ne- hospitalized Wednesday to under- alternate deelgate to the United braska City to spend a few days go surgery. He is in Room 342 at Nations, left Chicago Wednesday

Thanksgiving week-end visiting in colnite, Mrs. Kathryn Lytle who Women as an observer. Des Moines, Ames and Iowa City. is now making her home in St. Louis, Missouri.

and Mrs. R. H. Powell. She re- home of Mr. and Mrs. E. B. Pow- her embarkation point, to confer ell, 1949 Vine Street starting at with State Department officials. 5 p.m. The chitterling and fish A new organization was formed supper is being given by Mt. Zion convened at Denton Chapel, 2000

Bronze Matrons, met at the home Topeka, Kansas spent the week- with Elder C. S. Williams, Host of Mrs. Oscar Moss on Sunday. end with Mr. Walker's sister, Mrs. and Entertaining pastor. Officers elected were: Mrs. John Corena Williams. Mr. Walker, a

> Mrs. Myrtis Gipson recently an-McMoore to W. L. Norman Ruth- weeks. erford to be solomized on Saturday, November 24th, 1951, in dent of Lincoln.

Mr. and Mrs. Matthew Johnson and Mrs. Marie McDonald of South 9th. Miss Graves is sched- to undergo surgery. uled to enter the hospital for surgery shortly.

Meeting of the Grand Island Dis- Chapel church recently. trict Church of God in Christ

CHICAGO - (ANP) -The Rev. John Humbert was Edith Spurlock Sampson, former on the first lap of a journey which will take her to Paris. Mrs. Samp-Spending several days in the son's official task will be to serve Miss Ionna Adams is spending city recently was a former Lin- the National Council of Negro

> It is probable, however, that she will perform a mission for the State Department. She stopped by

November 4th. Supt. Earl Pergroup of ladies, known as the Mr. and Mrs. D. E. Walker of kins presided over the meeting Roast

Mrs. Eva Smith of San Diego, Humbert, president; Mrs. Gladys former Nebraskan visited Valen- Calif., came to be with her mother 1 stalk celery Moore, vice president; Mrs. Oscar tine and other points of Nebraska Mrs. Susie O'Donnell who is very 4 sprigs parsley

> Mrs. I. B. Colley is still hospital- 11/2 teaspoons salt nounced the approaching marriage ized at St. Elizabeth hospital. She 1/2 teaspoon poultry seasoning of her daughter, Dorothy Marion has been confined for several This will stuff a 5 pound duck. smooth, add milk gradually then

Mr. George J. Jones, president Rutherford and is a former resi- in Lincoln Thursday, on official business at the Laymen's Voice newspaper office.

Mrs. Herman Tapp, 448 North Omaha spent the week-end as 42nd Street, will enter the hospital guests of Miss Hattie Graves, 2700 during the week of November 26th

Mrs. Lela Beck and daughter, Mrs. Louise Patton of Beatrice, The Second Annual District Neb., were worshippers at Quinn

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

Church, 28th and S Street on November 22nd, at 10:00 AM.



Household Hints

Miss Mary Sampson 2811 S. 24 — 3-6212 Mrs. Odessa Johnson

Miss Sampson

Editor's note:

if you couldn't afford one. In- for a 5 lb. duck. stead of Mincemeat pie the following should have appeared.

Stuffing

1 cup fresh cranberries

1/3 cup sugar

2 tablespoons orange juice

4 cups bread crumbs

and parsley and mix up with the cheese sauce:-

berries and mix very well. pin feathers with tweezers. Wash mesan-style cheese. inside and out under cold water Heat milk until thin film shows and dry thoroughly. Fill cavity on top. In other words scald but lightly but do not pack dressing do not boil. Melt butter in a heavy in as it swells in cooking. Fold sauce pan. Stir in flour until the neck skin back and fasten with scalded milk and continue stirring a skewer. Sew up the body open- until completely smooth. Slice ing or close it by inserting tooth-onion and add to sauce along with picks across the opening and lac-salt. Cook about 15 min. over low Quinn Chapel A.M.E. church ing with a light string. Don't heat, stirring frequently. Then will be a part of the Thanksgiving tie up or truss the legs because a strain. Beat egg yolks slightly, Union Service at Second Baptist ducks legs are short and the then stir cream sauce into yolks wings lie close to the body. Now very slow-so as not to cook yolks.

crease the amount of fat that Last week there was mentioned cooks out. Do not add water. Roast A supper will be given at the Washington enroute to New York, a recipe to substitute for Turkey 25 minutes per pound or 21/4 hours

Turkey Hash

3 cups white turkey meat-11/2 A new organization was formed supper is being given by Mt. Zion convened at Denton Chaper, 2000 Enjoy Your Turkey To The Very Cups light cream—1½ tablespoons Last Bite (If there's any left). butter or margarine-11/2 table-Duck, with cranberry spoons flour-11/2 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 Chop up the cranberries and mix with the sugar and orange juice cream. Combine with turkey and Washington, D. C. W. L. Ruther of the Fifth District Laymen of and let stand to dissolve sugar. In pour into a shallow baking dish. ford is the son of Mrs. Lesli. the African Methodist church, was the meantime chop up the celery Keep hot while you make this

> > bread crumbs along with the sea- 1 cup scalded milk-2 tablesonings. Now combine with cran- spoons butter-2 tablespoons flour -1 medium onion-1/4 teaspoon salt—3 egg yolks—1½ tablespoons To prepare duck.—Remove all butter—3 tablespoons grated par-

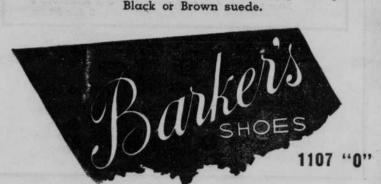
> > smooth, then gradually add start your oven at 325 F or slow. Next stir in the butter and cheese. Place duck breast side up on a Spoon this mixture over the hash rackin a shallow roasting pan. Do and place dish under the broiler not baste. Finally, do not prick 4 or 5 inches from unit or tip of skin sice some of the meat juices flame. Broil until sauce is a pretty may escape and it will not in- brown. Serves 4 generously.

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