Miss Sampson

comes from the heart.

Social Briefs BY DOROTHY GREEN

Here's wishing all of you a very Happy New Year.

Mrs. John C. Holland has returned from San Francisco and Oakland, California where she spent Thanksgiving with her mother, sister and brother. On returning home she visited with Mrs. Frances Green and daughters in Sacramento.

Mr. Harry Adams spent several days in Des Moines, Iowa recently.

Rev. and Mrs. John L. Humbert had as their house guest last week Maurice Crouch. On Sunday afternoon they had dinner for Maurice and Miss Emma Camel.

. . .

Sunday night Rev. and Mrs. Humbert entertained Mr. and Mrs. Edward Gore of Kansas City, Kansas. Mr. Gore is Mrs. Humbert's cousin and Mrs. Gore is cousin of Janet and Leon Byron. .

The Quinn Chapel senior choir presented a Christmas program on Sunday, December 23rd. The program consisted of special numbers and songs by the choir. The special selections were rendered by the following: An organ solo, Mr. Van Slonecker, piano selections by chairman of arrangement. Miss Donna Gardner, violin solo by Miss Vonna Finley and a read- husband in Kansas City. ing by Mrs. M. L. Shakespeare. Mrs. John C. Adams was mistress of ceremonies.

The Masonic Lodge, Lebanon and Mrs. John Irving. No. 3 F.&A.M., is having its annual St. John's day banquet Thursday, December 27th at the Lincoln Urban League, 7:30 p.m. Special music will be featured following Nebraska, Friday, December 28th the banquet Estell Powell is

For Everything in

HARDWARE



FASHION-OF-WEEK

as you can take. Take a lot.

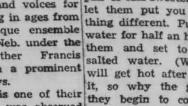
PERFECT INVESTMENT for an all-year costume suit is this popu-lar grey menswear rayon flannel, with its nipped in waist, hip atiffening, and feminine detail in the sure silk flame colored trim.

Mrs. William Beach left Mon-Mrs. Evelyn McGinnis

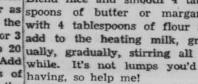
of the Omaha area of the Ne- cold. Just like a red dress. So ones aren't about, do all right. braska conference of the AME what more do you want? church will be held in Omaha,

W. A. Fowler is pastor.

Mrs. Eugenia Brown is home You want to keep it as clear as spoons of butter or margarine spending the holidays with her possible, a clear ruby red. To the with 4 tablespoons of flour and



by Miss Wanda Garder, vocal solo day to spend Christmas with her apple punch, and that's a good ter try out what is a limpet on softened gelatin. Stir until dismany. But here's a Cranberry job that an extra 15 or 20 minutes of com- cream, 1/4 cup chopped nuts, 1/4 may take your fancy. I hope it munion with the ice cubes. This cup chopped figs, 1/4 cup of Kansas City, Missouri spent will. Somehow cranberries seem is quite a recipe, isn't it? Christmas with her parents, Mr. so nice and appropriate in winter. Chop pretty fine and mix in 1/4 cup of maraschino cherries. I guess it's because they're red, 11/2 cups of chopped, cooked Chill until thick. Beat 8 egg The first inspirational meeting and red takes the mind off the mushrooms. Canned ones, if fresh whites stiff but not dry. Add 1 HOT SPICED CRANBERRY sauce-one that can take it, as this fluffy meringue into the cus-PUNCH: Cook 8 cups of cranber- the boys say. Put in the double tard. Pour into the two pie shells at Bethel A.M.E. church. The Rev. the chirs way of water until all boiler 11/2 cups of milk. (I call or the large one. Sprinkle the top



Household Hints

Miss Mary Sampson

2811 S. 24 - 3-6212

Mrs. Odessa Johnson

1310 A St. - 3-6701

word puzzle.

a cheesecloth. Do not stir or press. Blend nice and smooth 4 table- maraschino cherries.

sweetbreads and mushrooms together with the cream sauce. And I forgot to say that before you put in the sweetbreads, etc., it would be well to treat the sauce to a little egg-beater technique. Smooths things out just wonderful. Season with a couple of tablespoons of grated onion, salt and pepper to taste. Leave herbs and carrots out of this.

Stir a lightly beaten egg in now and cook a few minutes more, over water always. But stir. Oh, Happy New Year! be careful not to overcook, and how you must stir. Now pour be sure not to undercook, but out into a shallow pan and chill

Happy New Year. From your cook carefully just about 20 min-in the refrigerator until firm. old, tried and true friends, Mary utes after they begin to cook. Is FINAL STEP THIS SIDE OF EATING. Shape the mixture into

Second Step Ahead .- Now take fingersized croquettes. (I wear a Winter nights are cold. But them off and plunge—and I mean size 6½, and this recipe should New Year cheer is warm within, PLUNGE, and no nonsense about make 25 to 30 croquettes.) Dip and there was and never will it-into a bowl of ice water. Let in fine cracker crumbs, then in be a better time for a party than them (the sweetbreads and the beaten egg, again in crumbs and the day we start on another cycle ice cubes) stick around in the fry in deep fat or salad oil. Drain on New Year's Day. Then we bowl for a good half hour. That's on paper. Serve hot. Garnish the welcome the new friends along time enough to hear the news and plate with parsley! with the old, and there is a cer- try to remember who was Mark PLUM-PUDDING PIE: Use an

tain glow about the house that Antony's third wife on the cross-oblong casserole for a pie dish, or word puzzle. Well, the gong has rung.—No New Year's party would be com-plete or right at all without a punch bowl. Having the bowl, you muscle and fat, and take off the gelatin in 1/2 cup of milk. Scald must have something to put in it. thin membrane that clings closer 2 cups of milk. Beat 8 egg yolks No doubt you all have your own than the petal to the bud. ideas and your own old treasured NOW YOU ARE ALL SET. slightly and mix with 1 cup of sugar and 1 teaspoon of salt. Cook recipes for punch. There are more Chop the sweetbreads quite fine. in the double boiler until the cusof such than of all the punch cups (Be sure now, they've got to be tard coats the spoon. Take from manufactured since Eve made that cold and firm.) Maybe you'd bet- over the hot water and add the your puzzle. That will give them solved. Cool and add 1/2 cup cup of sugar a tablespoon at a Proceed to make a thick cream time. Beat well in between. Fold the skins pop open. Strain through this cream, but don't mind me.) with toasted coconut and chopped



