

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 Stonecker, piano selections by Miss Donna Gardner, violin solo by Miss Wanda Garder, vocal solo by Miss Vonna Finley and a reading by Mrs. M. L. Shakespeare. Mrs. John C. Adams was mistress of ceremonies.

The Masonic Lodge, Lebanon 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 the banquet Estell Powell is

FASHION-OF-WEEK



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

chairman of arrangement. Mrs. William Beach left Monday to spend Christmas with her husband in Kansas City.

Mrs. Evelyn McGinnis of Kansas City, Missouri spent Christmas with her parents, Mr. and Mrs. John Irving.

The first inspirational meeting of the Omaha area of the Nebraska conference of the A.M.E. church will be held in Omaha, Nebraska, Friday, December 28th at Bethel A.M.E. church. The Rev. W. A. Fowler is pastor.

Mrs. Eugenia Brown is home spending the holidays with her parent, Mr. and Mrs. A. E. Simms.

Miss Evelyn Edward, daughter of Mr. and Mrs. R. E. Edwards is here to spend Christmas Holidays. Miss Edwards is now living in Omaha, Nebr.

Boys Town Choir Hailed

The sweetest voice ever heard are those of the 55 youths who raise their hearts and voices for Boys Town. Ranging in ages from 11 to 17, the unique ensemble from Boys Town, Neb. under the direction of Father Francis Schmitt, has given a prominent place to Negro boys.

Howard McCue is one of their commissioners. He was observed at both the Carnegie Hall and TV and radio concerts as one of the mainstays of the baritone section.



Miss Sampson

Household Hints

By
Miss Mary Sampson
2811 S. 24 — 3-6212
and
Mrs. Odessa Johnson
1310 A St. — 3-6761

Happy New Year!

Happy New Year. From your old, tried and true friends, Mary and Odessa. And as many of them as you can take. Take a lot.

Winter nights are cold. But New Year cheer is warm within, and there was and never will be a better time for a party than the day we start on another cycle—on New Year's Day. Then we welcome the new friends along with the old, and there is a certain glow about the house that comes from the heart.

Well, the gong has rung.—No New Year's party would be complete or right at all without a punch bowl. Having the bowl, you must have something to put in it. No doubt you all have your own ideas and your own old treasured recipes for punch. There are more of such than of all the punch cups manufactured since Eve made that apple punch, and that's a good many.

But here's a Cranberry job that may take your fancy. I hope it will. Somehow cranberries seem so nice and appropriate in winter. I guess it's because they're red, and red takes the mind off the cold. Just like a red dress. So what more do you want?

HOT SPICED CRANBERRY PUNCH:

Cook 8 cups of cranberries in 8 cups of water until all the skins pop open. Strain through a cheesecloth. Do not stir or press. You want to keep it as clear as possible, a clear ruby red. To the juice add 1 1/2 cups of sugar, 2 or 3 sticks of cinnamon and 15 to 20 cloves. Cook for 5 minutes. Add 1 lemon, sliced, and 4 cups of freshly brewed tea. Pour into the bowl (punch bowl, of course). Sprinkle with nutmeg. SERVE HOT.

SWEETBREAD and MUSHROOM CROQUETTES: Get a fine pair of calf sweetbreads, and don't let them put you off with anything different. Put them in cold water for half an hour, then drain them and set to cook in cold salted water. (Well, the water will get hot after a while, won't it, so why the giggles?) After they begin to cook, keep them doing so for about 20 minutes, and

be careful not to overcook, and be sure not to undercook, but cook carefully just about 20 minutes after they begin to cook. Is that clear?

Second Step Ahead.—Now take them off and plunge—and I mean PLUNGE, and no nonsense about it—into a bowl of ice water. Let them (the sweetbreads and the ice cubes) stick around in the bowl for a good half hour. That's time enough to hear the news and try to remember who was Mark Antony's third wife on the crossword puzzle.

Take them out and drain and dry in a towel (clean one), then trim off every scrap of membrane, muscle and fat, and take off the thin membrane that clings closer than the petal to the bud.

NOW YOU ARE ALL SET. Chop the sweetbreads quite fine. (Be sure now, they've got to be cold and firm.) Maybe you'd better try out what is a limpet on your puzzle. That will give them an extra 15 or 20 minutes of communion with the ice cubes. This is quite a recipe, isn't it?

Chop pretty fine and mix in 1 1/2 cups of chopped, cooked mushrooms. Canned ones, if fresh ones aren't about, do all right.

Proceed to make a thick cream sauce—one that can take it, as the boys say. Put in the double boiler 1 1/2 cups of milk. (I call this cream, but don't mind me.) Blend nice and smooth 4 tablespoons of butter or margarine with 4 tablespoons of flour and add to the heating milk, gradually, gradually, stirring all the while. It's not lumps you'd be having, so help me!

THIRD POSITION. Put the

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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, how you must stir. Now pour out into a shallow pan and chill in the refrigerator until firm.

FINAL STEP THIS SIDE OF EATING. Shape the mixture into fingersized croquettes. (I wear a size 6 1/2, and this recipe should make 25 to 30 croquettes.) Dip in fine cracker crumbs, then in beaten egg, again in crumbs and fry in deep fat or salad oil. Drain on paper. Serve hot. Garnish the plate with parsley!

PLUM-PUDDING PIE: Use an oblong casserole for a pie dish, or two regular 9 in. piepans. Line with pastry and bake as you do any pie shell. **FOR THE FILLING:** Soften 2 envelopes of unflavored gelatin in 1/2 cup of milk. Scald 2 cups of milk. Beat 8 egg yolks slightly and mix with 1 cup of sugar and 1 teaspoon of salt. Cook in the double boiler until the custard coats the spoon. Take from over the hot water and add the softened gelatin. Stir until dissolved. Cool and add 1/2 cup cream, 1/4 cup chopped nuts, 1/4 cup chopped figs, 1/4 cup of chopped nuts, 1/4 cup of raisins, 1/4 cup of maraschino cherries. Chill until thick. Beat 8 egg whites stiff but not dry. Add 1 cup of sugar a tablespoon at a time. Beat well in between. Fold this fluffy meringue into the custard. Pour into the two pie shells or the large one. Sprinkle the top with toasted coconut and chopped maraschino cherries.

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Season's Greetings

To the Bishops, General Officers and Laymen: The spirit of the Lord should be upon the church as we come into the Christmas season. It gives us the assurance that God's purpose cannot fail. Through the believers the darkness is passing away. The true light shineth through the gospel which is the power unto salvation will prepare us to face another new year with courage. Let every Layman in every church be steadfast and unmovable in the will of the Lord.

CAMILLA LEFRIDGE, REPORTER

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