

Social Briefs

BY DOROTHY GREEN

Miss Natalie Nathan, daughter of the Rev. and Mrs. R. G. Nathan, 2263 S Street, entertained six of her friends at a Christmas party on Thursday afternoon, December 27th, at her home. The afternoon was spent in playing games. Delightful refreshments were served. Those attending were Misses Gwen Bowler, Pat Johnson, Ava Lee Brame, Eugenia Brooks, Wilene Letcher and Donna Peterson.

Mrs. Barbara Moore's dancing class furnished entertainment for the Northwestern Iron and Metal Christmas party which was held Saturday, December 22nd. Persons participating were, Donna Peterson, Jackie Lintz, Paula Bradley, Jo Ann Botts, Beverly George and Mrs. Moore. Mrs. J. R. Kelley, sr., was accompanist.

The Urban League glee club elected new officers for 1952. They are: Norma Dunn, president; Betty Bradley, vice president; Joyce Nevels, secretary; Emma White, treasurer; Beverly Brown, pianist; Shirley Conrad, librarian; Jo Ann Botts, publicity reporter. Mrs. Barbara Moore is directress and she is assisted by Miss Beverly George.

Mrs. Virgie Nevis of Council Bluffs, Iowa, spent Christmas and a few days with Mr. and Mrs. Raymond Botts.

Six o'clock Christmas morning was the time for a Christmas pageant, "The Birth of Christ." The 20-30 club of Quinn Chapel presented this pageant. The club is composed of married couples who are in their twenties or thirties. Mrs. Eugenia Brown, head of the music department at Jarvis Christian college, Hawkins, Texas, played the organ for the group. The beautiful costumes were donated by Mrs. Odessa Johnson. The following took part in the pageant: Mr. and Mrs. Harry Peterson, Mr. and Mrs. George Alexander, Mr. and Mrs. Clifford Harris, Mr. and Mrs. Eddie Thomas, and Mr. and Mrs. Howard Molden. Others participating were: Miss Mary Sampson, Mrs. Wyatt Williams, Mr. Luther Allen, Mrs. John Adams, Rev. M. L. Shakespeare, Paul Lewis and Wendell Brooks.

Newman Methodist church is having a Smile Social at the Urban League on Saturday, January 5th, according to the Rev. R. G. Nathan, pastor.

CARD OF THANKS

We wish to thank all those who were so thoughtful in making a Merry Christmas for the patients here in the home. We want to express our thanks especially to the

Teen Age Chatter



By Mattie Sue Nevels

Edward Qualls had a gathering at his home during the holidays. Those attending were: Beverly Brown, Beatrice Napue, Rosalie Nevels, Barbara Qualls, Phil Whiteman, Virgil Napue, Phil Anderson and Donavan Gatus.

Teacher—Willie, how do you define ignorance.

Willie—It's when you don't know something and somebody finds it out.

Raymond and Fletcher Hill from Kansas City, spent their holiday with their parents, Mr. and Mrs. Walter Gill, grandparents, Mr. and Mrs. James Hill, and cousins, Mr. and Mrs. Leonard Forbes.

Teacher—Freddie: You mustn't laugh out loud in the schoolroom.

Freddie—I didn't mean to do it, I was smiling and the smile busted.

Phil Whiteman had some friends at his home Christmas Day. His guests included Beverly Brown, Rosalie Nevels, Beatrice Napue, Barbara Qualls, Virgil Napue, Phil Anderson and Edward Qualls.

The pupil was asked to paraphrase the sentence: He was bent on seeing her. He wrote: The sight of her doubled him up.

Teacher: Johnny if you had six apples and I asked you for three, how many would you have left.

Johnny: Six.

Lets We Forget

Those Who Are Ill . . .
Mrs. Henry Harris, 2903 So. 8th.

Mrs. I. B. Colley, 847 Sumner.
Mrs. Jasper Brown, 930 Short.

Joe Nevels, 823 No. 17th.
Walter Towles, Veterans Hospital.

Edward Qualls, Veterans Hospital.

Send Out Sunshine Club for their many gifts; Newman Methodist church W.S.C.S. for the fruit and other gifts; Quinn Chapel church for the box of fruit and the Urban League Women's guild for the large box of food donated to the home.

Your thoughtfulness, expressed at this time, was highly appreciated by all the patients.

Mr. and Mrs. Harry Adams
Supervisors, Carver
Nursing Home



Miss Sampson

Household Hints

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

Almond Meringue Cake

- 1 cup almonds
- 4 egg whites
- 1 cup sugar

Get out a quart ring mold and grease it thoroughly. Then—coat with the fine, dry bread crumbs (this step makes—finished cake drop from pan easily). Grind almonds fine—through food chopper and start oven at 300°F. or very slow. Beat egg whites until they stand in peaks, then add the—sugar gradually, beating hard after each addition—until mixture is satiny. Work in the almonds gently and—spoon mixture into the mold. Give it a good shake so there won't be any air holes in the cake, and bake for 1 hour. After cake is completely cool loosen the edges with a knife and remove from pan. (Very good). Serves 6.

Chess Cakes

- Fine, dry bread crumbs
- ¼ cup butter or margarine
- 1½ cups sifted flour
- 3 tablespoons sugar
- 3 eggs, seperated
- 2½ cups dark brown sugar, firmly packed
- 1 cup pecans
- ½ teaspoon vanilla extract

Start oven at 375°F. or moderate oven. Work the butter until creamy soft. Then work flour in gradually, next white—sugar, and continue working until batter is smooth. Pat into ungreased baking pan about ¼-inch thick. Bake 20 to 30 minutes or until crust is golden brown. Beat egg yolks until foamy, then add brown sugar gradually and beat until thick and spongy. Stir in chopped pecans and vanilla. Beat egg whites until they stand in peaks and mix gently into the sugar nut mixture. Spread over crust, return to oven and bake 25 to 30 minutes longer or until filling sets. Sprinkle with powdered sugar and when cool cut into 24 squares.

Nut and Date Squares

- 1½ cups (7½-oz. pkgs.) dates cut in pieces
- 1 cup walnuts broken in pieces
- 2 tablespoons flour
- 2 tablespoon baking powder

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FASHION-OF-WEEK



A bright new star for the holiday wardrobe in this multi-colored full-skirted rayon taffeta with flattering petal collar and fitted bodice.

milk—1 small onion—2 cups turkey, cubed.

Sift the flour, baking powder, salt, mace, nutmeg, thyme and cayenne pepper together in bowl. Stir in melted butter and milk. Add the grated onion and turkey and beat with gusto until smooth. Heat griddle or skillet until a drop of water hops around the surface, grease with shortening and fry a few tablespoons of batter at a time, first on one side then on the other. Makes 10 small pancakes and tastes good with cranberry sauce.

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