

**Social Briefs**

Miss Panola Bradford spent the week end in the city visiting her grandmother, Mrs. Frank Williams, sr., and other relatives and friends.

Lt. Eugene Williams of Des Moines, Iowa was a recent house guest of Mr. and Mrs. Lintz. Lt. Williams was enroute to Fort Ore, Calif.

**To Attend Convention**

Mrs. Bettie Rose Woods and Mrs. Barbara Moore will attend the National Y.W.C.A. Convention in Chicago, Illinois, May 1-7. They will represent the Business and Professional Girls League of the Lincoln Y.W.C.A. Mrs. Woods is to be one of the four voting delegates from the Lincoln Association. Both Mrs. Woods and Mrs. Moore will be voting delegates at the Business and Professional Assembly during the Convention.

The National Y.W.C.A. Convention, a triennial event, will be attended by eleven women from the Lincoln Association and by three from the University of Nebraska Y.W.C.A.

Little Miss Myrna Winston, daughter of Mrs. Marjorie Winston is home after being hospitalized recently.

As of April 1, 1952, Mrs. Nelson Moore, formerly Barbara Kelley, daughter of Mr. and Mrs. Jewell Kelley, sr., was promoted from clerk typist to Library Assistant by the University Love Library. Mrs. Moore received a personal congratulatory letter from Mr. Lundy, head and director of Love Library. Mrs. Moore is a graduate of Langston University, majoring in music and education, and a member of Alpha Kappa Alpha sorority.

Mrs. J. R. Kelley, sr., and daughter, Barbra Moore, recently returned from St. Louis, Missouri, where they attended the graduation services of Mr. Moore. Mr. Moore was attending the mortuary school of science where he graduated, April 8th, with distinction and the only Negro student in his class. Mr. Moore is also a graduate of Nebraska University, majoring Zoology and Science.

Donald Botts, son of Mr. and

**FASHION-OF-WEEK**



**WONDERFUL** for a limited economy is this polka dot fashion leader, in navy, grey and wisteria. Spanking white collar and cuffs accentuate the white of the dots. (ANP).

**Maine Girl to Go to D.C. With School Mates**

PORTLAND, Me.—(ANP)—Thanks to efforts by the governor of Maine and a senator, Beverly E. Dodger, 17, a winner in Portland high school's "best citizen" contest, will visit the nation's capital, Washington, D.C., after all.

Miss Dodge, a senior, had decided to miss the trip because she was told she could not stay with her classmates because of segregation in the capital.

Hearing of this Gov. Frederick G. Payne asked Sen. Margaret Chase Smith to do something about it.

Mrs. Hobert W. Botts, 944 Whittier, returned to Lincoln Easter Sunday morning from Norfolk, Va., where he received his discharge from the Armed Forces.

Mr. and Mrs. Stephan Anderson and son, Kevin spent several days in Hannibal, Mo. They returned to Lincoln last Thursday.

Mr. and Mrs. Louis Botts of Glenwood, Iowa were Lincoln visitors Easter Sunday.

WANTED—Small tracks of garden plowing with small garden tractor. Reasonable rates. Call Tapp, 6-6805.



Miss Sampson

**Household Hints**

By Miss Mary Sampson  
2811 S. 24 — 3-6212  
and Mrs. Odessa Johnson  
1516 A St. — 3-6701



Mrs. Johnson

**Sour Cream Nut Bread**

One egg—1 cup brown sugar—1 cup sour cream—2 cups flour—½ tsp. baking powder—1 tsp. salt—1 cup chopped nuts—1 tsp. baking soda. Mix in order given, sifting flour, baking soda and baking powder together. Add cream and flour alternately. Pour into well greased loaf pan, bake at 325 degrees for 1 hour.

**White Nut Loaf**

Preheat oven to 350 — Mix together thoroughly—¾ cup sugar—2 tbsp. soft shortening or cooking oil (Wesson)—1 egg. Stir in 1½ cups milk. Sift together and stir in 3 cups sifted flour—3½ tsp. double action baking powder—1 tsp. salt. Blend in cup chopped nuts. Pour into well greased loaf pan. Let stand 20 minutes before baking. Bake 60 to 70 minutes in moderate oven (350), until wooden pick thrust through center comes out clean. Serve warm or cold. Cut with thin, sharp knife to prevent crumbling.

**Icebox Rolls**

Slowly heat 1 cup milk until foamy, but do not boil. In a large bowl (3-qt. or larger), mix hot milk with ½ cup shortening, 2 tbsp. sugar and 4 tsp. salt. Stir in 1 cup cold water. Cool to lukewarm. Add 2 packages compressed or dry granular yeast. Mix well. Add 2 unbeaten eggs. Stir until mixture is well blended. Sift flour, then measure—6 cups. Mix about 3 cups of flour at a time into egg mixture. Then mix well. Dough will be soft. Put dough into a large greased bowl, cover. Chill in refrigerator 2 hours or until needed. (Dough can be kept 2 or 3 days.) Just before shaping rolls, grease as many 2-inch muffin cups as you will need. Pull off a teaspoonful of dough at a time and with floured hands shape into inch balls. Put 3 balls into each cup. Brush tops with melted shortening. Cover and let rise in warm place (80 to 85) until double in size, about one hour. Bake on oven rack slightly above center in moderately hot oven (400) for 15 min. or until brown. Makes about 4 dozen rolls.

**Just Hints**

Don't believe it if you don't want to, but a faint whisper (faint as scandal while the parson's wife is out in the kitchen) of nutmeg in succotash is what was in my mind.

Something to do about BREADED CUTLETS. Instead of dipping in beaten egg before you crumb them, dip in butter milk or sour milk. I will continue my studies.

HERB NOTE: When you think of garlic, think of lilies. A relation. Garlic rubbed on a pot roast, lamb, roast beef or steak is not painting the lily, no matter what they say.

Hang up the shovel and the hoe, take down the fiddle and the bow; but before you start that tune, get out the griddle and I'll tell you about shrimp gridders—for supper.

TOSS together your usual, regular, expected griddlecake batter. DON'T add sugar. MASH up fine a nice CUP of SHRIMPS. MIX with the batter. Season well. Bake on a hot griddle. Serve with some sharp sauce. CLAMS are wonderful this way too.

Now listen. You like caraway or you don't. If you do, put some in the creamed cabbage. Be sure it's liked before you try it.

We shall eat macaroni and cheese till the cows come home. Stuff parboiled green peppers with it and you have a new taste thrill. (Bake? Well, you will, won't you?)

A beautiful thing is a French omelet in whose folded charms you discover perfect creamed sweetbreads. Easy, but rare!

Pot roasts come and go. Something new may be added by way of those mushrooms that, before being concealed in a tin, were

broiled and buttered. This for the gravy.

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