

Social Briefs

Mrs. Sadye Berry of Kansas City, Missouri, is visiting her niece, Mrs. W. B. Davis.

Mrs. Rachel Fields had as her Thanksgiving guests; Mr. and Mrs. Luther Allen, Mrs. Harriet Williams, her daughter, Mrs. Charlotte Jackson, and daughter, Patty Ann.

The La Follets, met at the home of Mrs. Evelyn Anderson, on Monday. The topic of discussion was on their coming events. The next meeting will be at the home of Mrs. Walter Bell Jr.

Rev. and Mrs. Melvin L. Shakespeare were honored at a farewell reception on Friday, Nov. 28th, in the Lounge of the Urban League. Among guests that were seen were: Rev. John E. Harris, Rev. Alfred Newton of Beatrice, Nebraska, Rev. R. G. Nathan, Rev. Drago McWilliams, Rev. Wm. L. Monroe, and Miss Sylvia Spicer.

Mr. and Mrs. Harry Peterson and children, Donna and Jerry, Mr. and Mrs. Felix Folt, Mr. and Mrs. L. W. Horne, Mr. and Mrs. Duke Weeks and daughter, Carol, Mr. and Mrs. George Randol, Mr. and Mrs. Elbert Sawyer, Mr. and Mrs. Joseph Lytle, Miss Charlene Houts, Mrs. Corena Williams and grand daughter, Patience, Mrs. John Robinson, Mrs. Clinton Conrad, Mrs. John Adams, Mrs. W. B. Davis, Mrs. Sadye Berry of Kansas City and Mrs. Sara Walker.

The colors of pink, blue, yellow, and green, were used very effectively in the candles, monogrammed napkins, candies and cookies, and flowers. A cooling and refreshing Holiday punch was served along with assorted nuts and cookies.

The hostess, Miss Dorothy Green, presented Rev. Shakespeare with a red carnation boutonniere, and Mrs. Shakespeare with a corsage of baby red rose buds. Each minister and his wife were presented a yellow carnation boutonniere and corsages of

The Voice Salutes

Parrish Motors, located at 120 No. 19th Street, is owned and operated by Mr. Oliver Parrish. He has been in this location since March, 1947.

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yellow and rust pompons respectively.

The honored guests received many beautiful and useful gifts. Mrs. Joseph Adams, Mrs. Rudolph Parsons, Mrs. Marjorie Winston, Miss Robbie Powell and Miss Freddie Powell were assistant hostesses.

Miss Marjorie Watts and Mr. U. S. Watts, were hostess and host to family and friends on Thanksgiving day in Fremont, Nebraska. Among those eating dinner at 1 p.m., were: Mr. and Mrs. Lawrence Hickman, and Mr. and Mrs. Thomas Hickman of St. Paul, Minnesota, Mr. and Mrs. Joseph A. Drake of Omaha, and Mr. and Mrs. R. Eugene Edwards, of Lincoln. The Edwards' daughter, Evelyn, was unable to attend because she is still confined to a hospital in Omaha. Other members of the family in Kansas and Ohio were unable to attend the family reunion because of weather difficulties.

Mr. and Mrs. Donald Stith, returned from Detroit, Michigan, after attending the funeral of Mr. Stith's mother, Mrs. Mary Stith, a former Lincoln resident.

Mr. James Wadkins, is recuperating at home, after suffering a heart attack.

Mrs. Harriet Williams, returned to Lincoln on Wednesday, after attending her brother's funeral in Topeka, Kansas.



Miss Sampson

Household Hints

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



Mrs. Johnson



GOOD BISCUITS THE SODA WAY—This housewife has discovered a new way to make good biscuits. She utilizes a new baking recipe which includes white vinegar. This recipe ends up as tasty, fluffy biscuits that enhance any meal. (ANP)

Biscuits, the New Baking-Soda Way

Every good cook knows the wonderful characteristics of products made with baking soda—moist crumb, rich flavor, and fine keeping qualities. So every good cook will be glad to know about the modern way to bake with soda.

Experiments have proved that correct proportions of sweet milk and vinegar in combination with baking soda give the same luscious texture obtained from sour milk and soda mixtures.

There's no guesswork the modern baking-soda way. It's completely reliable because the amount of milk and vinegar has been carefully worked out to

guarantee perfect results every time. So don't wait for milk to turn. It's easier for you to turn to baking the new baking-soda way.

Start your vinegar and sweet milk baking by making up a batch of light and tender soda biscuits. Serve them with a simple lunch or supper and it makes the meal something special.

Grape-Nuts Bread

1 1/2 cups milk, scalded
1/2 cup Grape-Nuts

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2 cups sifted flour
2 1/2 teaspoons double-acting baking powder
1 1/2 teaspoons salt
1/2 cup sugar
1 egg, well beaten
3 tablespoons melted shortening
1 cup currants or chopped raisins

Pour milk over Grape-Nuts and let stand until cool. Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add egg, shortening, and currants (or chopped raisins) to Grape-Nuts mixture and mix well.

Add flour mixture, stirring only enough to dampen all flour. Turn into greased 10x5x3-inch loaf pan and let stand 20 minutes. Bake in moderate oven, 350 degrees F., 1 hour, or until done. Wrap in damp cloth or waxed paper and store several hours or overnight before slicing.

Dinner Menu

Cream of Tomato Soup
Hot Soda Biscuits
Beef Stew with Vegetables
Mixed Green Salad
Stewed Peaches Cookies
Tea or Coffee (Milk for Children)

Soda Biscuits

2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup shortening
1/4 cup white vinegar
1/2 cup sweet milk

Sift some flour onto a piece of waxed paper. Measure 2 cups and sift with soda and salt into mixing bowl. Cut in shortening until it resembles coarse corn meal. Mix together vinegar and milk and add all at once to flour mixture. Stir lightly until flour is dampened. Turn onto floured board and knead about 10 times. Roll about 1/2 inch thick and cut with small biscuit cutter. Place on baking sheet about 1 inch apart. Bake in a hot oven, 450 degrees F., 12 to 15 minutes. Serve hot from the oven, makes about 20 biscuits.

Notes-of-Interest

Mr. and Mrs. Wyatt Williams had as their Thanksgiving dinner guests, Mr. and Mrs. Walter Colley, Mr. and Mrs. J. H. Dean, Mr. and Mrs. eGeorge Rondal and Mrs. Izetta Malone.

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Fashion Trends

By FREDDYE S. HENDERSON FOR ANP

Miracle Fabrics

The day of miracles has not passed. At least that is the case as far as fabrics are concerned. With the advent of the new man made fabrics, the fashion industry is undergoing a metamorphosis if not a complete revolution. And the fortunate thing is that the customer is reaping the benefits.

For a long time rayon, the oldest of the man made fibers was looked upon as a sort of step-child in the fabric picture. It took a world war to awaken us to the versatility and beauty of it.

For one reason, it was introduced as artificial silk, which was a mistake, for it neither looked like silk, nor did it have the properties of silk. Naturally we mere customers expected it to look like silk since it was supposed to be artificial silk.

When it didn't, we just plain didn't like it. However, when the industry began to promote rayon as such it was appreciated and became popular.

Now a number of other man-made fabrics are reaching mass acceptance, the most recent and talked of which is orlon. It seems

that orlon is God's gift to the working class. The fact that it is completely washable, won't sag or stretch, holds pleats even when wet, resists wrinkles and wears so long means that many fashions which were long considered luxury fashions are now within the reach of average pocketbooks.

Take the matter of a white suit. How many of us have not looked longingly at a white suit, wanted to buy it, but decided against it because the cost of cleaning it after each wearing was prohibitive? Or drooled over a white pleated skirt, but are afraid that it would have to be pressed after each sitting?

Now with orlon we can have wonderful white suits and gorgeous pleated skirts, because they can be washed out in an evening and dried and worn next morn looking good as new.

Then there is millium, the wonder fabric which makes a coat lining not just a lining but an insulation, keeping out cold air, adding warmth without weight. Why there are even stain resistant fabrics, so you can just wipe off the finger prints that Junior might chance to get onto your handsome skirt.

Truly, the day of miracles has not passed. I do not agree with the rather skeptic fashion designer who said, "There is so much talk about miracle fabrics, but as for me, I refuse to get excited until someone makes miracle mink."