

# Fashion Trends

By FREDDYE S. HENDERSON FOR ANP

## GIVE UNTO OTHERS—

If we paraphrased the Golden Rule to read, "Give unto others as you would have them give unto you," there would not be the perennial problem of what to do with the gifts which were received and invariably cannot be used.

Instead, it is just about this time of the year that we realize that too often the spirit of giving takes precedence over the wisdom of our choices. As a result the stores make lots of money, but our selection of gifts are often left forgotten in their gay gift boxes.

The question always arises as to just what to do with the unwanted things anyway. Now we could pass them on to some other unsuspecting person, comes another holiday, but we might end like the woman who received the same pair of red flannel C.D.s that she pushed off on an unsuspecting nephew six years before. It had made the family round and finally came back to the starting point.

Or we could join the throngs who stand in the lines for hours at the service desks in order to make changes or to get the more versatile cash value. Now, this is all right, provided one has the patience of Job, and is willing to be left without a permanent memento, for cash money is a very illusive sort of thing. Even if one can manage to hold on to it, there would not be that personal quality to keep us reminded that it was a gift from Great Aunt Susie.

There is still another choice: One can go directly to the giver and confront her with "The Thing" and say, "Now look here, you know you should not do this to your worst enemy." If you are not her worst enemy, that is one sure way to become it.

Some people I know just put the things out of sight and bring

## Notes of Interest

The R. E. Edwards were the recipients of a cluster of rare flowers, The Star of Bethlehem and a long spray of cedar from Miss Kathryn Thompson, a former Lincolnite, Cleveland, Ohio, who had the flowers relayed from the Union of South Africa, a distance of 7,000 miles, reaching here in perfect condition. After the flower buds opened they were displayed at Quinn Chapel church Sunday.

Mrs. Joseph Green, was the Christmas dinner guest of her daughter and son-in-law, Mr. and Mrs. Joseph Adams.

them into view when it is known that the giver is going to be coming to visit. This solution has its merits, but I shall never forget how silly Uncle Charlie looked sitting around in that dust cap while Aunt Susie's gift to him. It had its merits, though, for when Aunt Susie saw him she never gave another gift to anyone—not a dust cap, anyway.

As for me, I have no solution. You will have to decide for yourself what to do with the monstrosities.

Perhaps sometime before next Christmas someone will start a movement to "Give unto others—"

## Lincoln U. 'J' School Gets AP Wire Service

JEFFERSON CITY, Mo. (ANP)—With November came once again the steady tut-tut-tut-tut all day long down at the Journalism building on the Lincoln university campus. It meant that the class in News Editing is now working on telegraph copy supplied, this time, by the Associated Press.

Heretofore, Lincoln journalism students have been working with copy from the United Press, but this year the change was made for the sake of variety. The typesetting machine runs 12 hours daily from November to May in the News Editing laboratory.

During class time, students take the copy off the wire, edit it, write headlines, evaluate the stories, and make up front pages and, later on, complete newspapers.

## Negroes Win First Place in Chicago Musical Festival

CHICAGO (ANP)—Three Negroes were judged winners in their respective divisions of the eighth annual Harvest Moon Festival held in the Chicago Stadium here Saturday, Nov. 22.

The talented persons are Joe Young, named best male singer of some 1,200 vocalists, and Fayette Polk and Tiger Weems, this year's champion jitterbugs.

An Air Force veteran, Young, won \$300, a Chicago theater contract and will fly to New York for an appearance on Kate Smith's TV show.

Some 22,000 spectators jammed the huge arena to watch the gala show.



### Household Hints

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



## Corn Bread Topping Puts a "New Face" on Meat Pie!



Look for the smiles that will light up family faces when you serve meat pie with delicious, crusty corn bread topping.

Here's a dish that has a winning way with left-over roast beef and plenty of good vegetables. It's practically a meal in itself, and it takes so little time to prepare.

Your meat pie with corn bread topping can be served at the table in its baking dish. As the serving spoon breaks through the corn bread crust, you'll love the wonderful aroma that greets you, and really welcome the good flavor that has been sealed in by the corn bread. There will be no cold second helpings because the corn bread tends to hold the heat in.

**Meat Pie With Corn Bread Topping**  
(A good way to use left-over meat and vegetables)

- Filling:**
- 1 cup cooked, diced carrots
  - 1 cup cooked, diced celery
  - 1 cup cooked, diced potatoes
  - 1/2 cup cooked peas

- 1 tablespoon grated onion
- 3 cups diced left-over roast beef
- 2 cups celery

- Topping:**
- 3/4 cup corn meal
  - 1/2 cup flour
  - 1/2 teaspoon salt
  - 1 1/2 teaspoon baking powder
  - 1 egg yolk
  - 1/2 cup milk
  - 1 tablespoon melted butter or margarine

(If self-rising corn meal and flour are used, omit salt and baking powder.)

Combine all filling ingredients in a 1 1/2-quart greased casserole. Sift together corn meal and other dry ingredients. Combine beaten egg yolk, milk, and melted fat. Add to dry ingredients, mixing only until moistened. Pour batter evenly over meat and vegetables in casserole. Bake in a 400° F. oven, for 20 to 25 minutes, until the corn bread just starts to shrink from the sides of the casserole. Yield: 6 servings.

## Lest We Forget . . .

- those who are ill:
- Mrs. Ray Holcomb, St. Elizabeth hospital, Room 109.
  - Mr. Henry Harris, St. Elizabeth hospital.
  - Mr. Jewell Kelley, 2641 South 9th Street.
  - Mrs. Virginia Brown, 930 Short Street.
  - Mrs. John Johnson, St. Elizabeth hospital.
  - Mrs. Ida Hassell, University Hospital, Omaha, Neb.

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## The Voice Salutes

The Gillett Poultry house, located at 528 North 9th, is owned and operated by Thelma and Wright Gillett.

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If you're in the market for fresh cut up pieces of chicken, fresh ducks, geese and turkeys, see Gillett. They have fresh quality eggs in three sizes. So if your holiday needs call for special chicken parts or the best in eggs for those special holiday treats or any fowl see Gillett for complete satisfaction.

## Negro Registered Nurse Serving In Hawaii

By Richard A. Graddick  
HONOLULU, T. H. (ANP)—Miss Valarie Braxton, formerly of New York City, is the only Negro registered nurse employed at the swank St. Francis hospital here in Honolulu, Hawaii.

Miss Braxton is a graduate of Washington Irving high school, New York City, and East Los Angeles Junior College. She received her nurse's training at the Los Angeles County hospital. She is the daughter of Mrs. Helen Wollen of Los Angeles. Miss Braxton is residing in

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