A Treat for Dad

THE OMAHA GUIDE "Published Continuously for 18 Years" doubt from your mind then he isn't | were in one mile east of Springfield, | used on extra work. Blackstone hotel waiters toping the the amn for you. Judge him solely on Mo., August 16. what he proves himself to be. service at all times. Kansas City, Mo., reported about PROBLEMS of HUMANIT Fontenelle hotel waiters out in 25 thousand persons were out of work front and going good. THE WEEK August 17 as the war had ended. Paxton hotel waiters on the up and By H. W. Smith The U. S. War Labor Board lifts the ban on new autos as the ban on [ Ha. 0800 gasoline is off. We are all overjoyed at the war Regis hotel and White Horse Inn Read the Omaha Guide for all the waiters very much on the front line ending although we were in doubt latest news. A HUMAN RELATION COLUMN WHEREIN THE TROUBLES for a few days but at all times there at all times. Are you a member of the NAACP? IN MIND AND HEART CAN SEEK COUNSEL AND GUIDANCE Waiters at the Hill hotel quick If not why not? is always a silver lining that follows stepping with a smile. On Saturday morning, August 11 a dark cloud. Joe Majeck was par-All the summer clubs on the last go doned from the Joliet, Ill., prison after this writer made a short visit at the serving eleven and a half years for a K. C. Call office and large printing ound Read the Omaha Greater Guide. murder that was committed by an- plant in K. C., Mo. and it was a very lovely few minutes of real pleasure other man. Major League baseball officials to contact the very friendly group of very well pleased with the very good busy employees, who very willingly break for them in the war eending. took time out to extend a friendly U. S. marines an dsailors crushed | greeting to a small town newspaper each other at the Union station man as our eyes were opened to look Thursday evening, August 16 in at the well equipped printing plant. Kansas City, Mo. Two were injured. Orchids to the K. C. Call. We also DICE . CARDS Mrs. Perkins, former secretary of visited the Urban League and the labor, says women will remain on colored fire department and all of the boys extended a brotherly greeting. their jobs after the war. A man and a boy were killed when THE WAITERS' COLUMN a freight train struck the auto they By H. W. Smith K. C. CARD COMPANY 1242 W. Washington Blvd. QUOTES Ha. 0800 Chicago 7, Illinois Colored waiters in K. C., Mo. only OF THE WEEK "It can wipe out everything FOR THE STUDENT BODY bad-or good-in the world. It's up to the people to decide which." -H. G. Wells, on the atomic bomb. Ballerina "Newspapers these days make me too nervous!"-Mrs. Emely Perry, Putnam Valley, N.Y., who refused to read them on her 104th birthday. PANTIES "Both industry and government must hasten their plans for reconversion to peacetime production." - Pres. Ira Mosher,



by the ABBE WALLACE. C.

Natl. Assn. of Manufacturers, after atomic bomb announcement. "'Planned economy' is actually relic of the Middle Ages." — Pres. Roger M. Kyes, Harry Ferguson, Inc., Dearborn, Mich. "This is some way to get votes!"-Vacationing Congress-woman Clare Boothe Luce, Conn., acting in a summer theatre play. "I have more time on my hands now." - Harry (the Hop) Hopkins, who has left the White 

The Greater Omaha Guide's

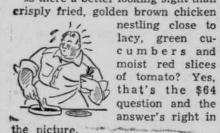
HOME-MAKER'S CORNER

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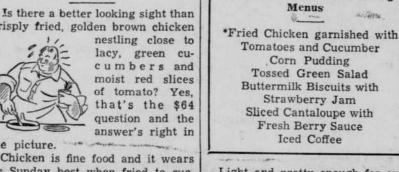
HOUSEHOLD

Fry Chicken Until Golden and Crisp (See Recipes Below)

## Summer's Best Fare



Chicken is fine food and it wears its Sunday best when fried to succulent brownness. It's light enough to make a summer meal well balanced and good enough to be satisfying to all branches of the fam-



## Tossed Green Salad Buttermilk Biscuits with Sliced Cantaloupe with Fresh Berry Sauce

Light and pretty enough for even the hottest days of the season are these two splendid egg main dishes: Eggs A La King. (Serves 6) 6 hard-cooked eggs, diced 2 tablespoons catsup 1/2 cup cooked or canned peas 2 tablespoons chopped pimiente 1 cup sliced, canned mushrooms 2 cups medium white sauce 6 slices tomato 6 slices buttered toast

ducing the supplementary foods in 1 him also. One reason he used to be



Does she hop, skip, run, leap - outdoors, indoors? **Ballerina** panties are made for active girls! An all-around elastic top keeps them up safely. Ribbed cuffs cling snugly. Knit of fine Spun-Lo rayon that loves suds, needs no ironing. Sizes 2 to 16.

Knit Underwear—Main Floor

\*Reg. U.S. Pat. Off.

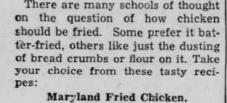
Thomas Kilbatrick 1 Co

Made of

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(Serves 4) 1 3-pound chicken. 1/2 cup flour Salt and pepper 1 beaten egg 2 tablespoons water 1½ cups fine, dry bread crumbs 1/2 cup drippings

Clean chicken and cut into frying pieces. Roll in flour seasoned with salt and pepper. Dip into beaten egg mixed with water, then into crumbs. Brown on both sides in hot fat; cover and cook slowly or bake in moderately slow (300 to 350-degree) oven about 1 hour. Make gravy from drippings. Pour over chicken and serve from a bowl.

\*Country Fried Chicken. (Serves 6 to 8) 2 3-pound chickens 1 cup flour 1½ tablespoons salt

1 teaspoon pepper 1½ tablespoons paprika Fat

Clean chickens and cut into serving pieces. Mix flour and seasonings. Dip chicken lightly into flour mixture. Lightly brown on both sides in fat. Add a little water; cover closely and cook over low heat for 1 hour. Uncover to brown and crisp.

Lynn Says Tricky Tips: When glassware has chipped slightly on the drinking edge, smooth it out with an emery board or sandpaper to make it smooth. To make delicious flavored tea,

add a little grated orange rind to it before serving. It imparts a delicate fragrance and saves sugar.

Lemons which have been heated slightly will yield twice as much juice as chilled ones. Cover lemons with hot water for a few minutes before extracting juice. To flour chops or chicken pieces before frying, place in a brown paper bag with bread crumbs or flour and shake. This will coat the meat evenly and not leave excess in pan after frying. If the family objects to biting

into a bit of garlic in spaghetti or other sauce, spear the clove of garlic with a toothpick and remove it before serving.

Add leftover sausage, bacon or meat balls to potatoes when frying for extra delicious flavor.

Here are some suggestions for the use of leftovers: Broccli may be made into a delightful cream soup, or if there is too much for soup, arrange it on the bottom of a shallow casserole, cover with thin slices of leftover chicken or meat or flaked fish, top with theese sauce and brown in the

Carefully combine all ingredi-ents except tomato slices and toast. Heat thoroughly in double boiler. Broil tomato slices 5 minutes. Place on toast and pour

over creamed mixture Ham and Egg Souffle. (Serves 6) 1/4 cup diced ham 3 slices egg 3. slightly beaten eggs 1 cup milk 1/2 teaspoon salt 1/4 teaspoon dry mustard

1/4 teaspoon paprika Brush bread with bacon drippings; cut slices into small pieces to fit deep casserole. Arrange in layers, sprinkling each with ham.

Combine eggs, milk and seasonings. Pour over bread. Bake in a moderate (350-degree) oven until puffy and mixture does not adhere to inserted knife, about 45 minutes. Summer desserts accent fruit and make a tasty, mouth-watering combination. Here are two suggestions which you will want to make use of

some time this summer: Summer Apple Tarts. (Serves 5) 2 cups sliced apples 1/2 cup honey or dark corn syrup 1 teaspoon cinnamon 1/4 teaspoon nutmeg 1/2 teaspoon grated orange rind 1/2 tablespoon butter 5 baked tart shells Mix together sugar, spices and orange grind. Add to apples and toss together. Fill pas-11 1 000. try shells with MACO SMA apple mixture. Dot with butter. ITT Bake in a hot oven 15 to 18 min-L'éters utes. If desired,

these may be topped with beaten egg white or bits of American cheese. Parisian Peaches.

(Serves 6) 21/2 cups cooked sliced or halved peaches 2 cups milk 2 eggs

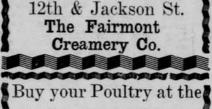
3 tablespoons sugar 1/s teaspoon salt 3/4 teaspoon vanilla

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them.

desired.

Chill peaches well after cooking. Beat egg yolks, add sugar and then blend in scalded milk slowly. Cook in double boiler, stirring constantly until mixture coats the spoon. Add salt. Chill thoroughly, then fold in vanilla and beaten egg whites. Arrange drained peaches in a serving 85¢. Drug stores. dish and pour custard sauce over Sprinkle with toasted almonds or slivered Brazil nuts, if



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to your baby's diet is a program in and not a rigid schedule. Your doc- and up. Another reason, he used to tor will determine the exact foods beat his first wife. Now I want to be added to the menu. Your doc- know if I can trust him? Of course he tor and you, with considerable help claims that he won't ever do these from your baby, will decide how much food is needed and desired. The general outline includes the derful since he has been in service following foods supplementary to but I am a Christian girl and want to the milk - which is the mainstay do the right thing.

of your baby's diet. Cod liver oil Ans.: You shouldn't think of maror other source of Vitamin D and riage until after this boy is returned orange or tomato juice or ascorbic acid are started during the third or to civilian life and had the opportunity to establish himself. If he gets Cereals are usually the next honest employment and proves himfood. The special baby cereals are not only thoroughly cooked but self a gentleman in every respect then have had vitamins and minerals you will have no reason to doubt that added during their manufacture. he has changed. You should not un-Strained vegetables and vegetable der any circumstances give your heart soups come next, usually during the third month. Gradually egg

The amounts of these foods which your baby may eat during the first year are important but not nearly as important as is the training he is receiving in learning to eat new foods and to enjoy a variety of foods. This training is your part of the program. Keep

to a man whom you doubt and fear. yolk, strained fruits and custards | If you cannot erase all suspicion and "Time and Tide Wait on No Man" NOW IS THE TIME TO GET YOUR SHOES REBUILT ....

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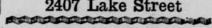
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