

# The Greater Omaha Guide's HOME-MAKER'S CORNER

## Some Like Them Bold

By ARTHUR M. YORK  
McClure Newspaper Syndicate.  
WNU Features.

WALTER GATES sat straight as a rod, although it was nearly four hours since he had started waiting to see the managing editor. He was poised hopefully on the edge of the chair, as if he expected each minute might bring back the copy boy with the news that Mr. Pool was ready to see him about the reporting job.

But, instead, the photographer came around the corner for the fourth time from the direction of the clacking city room. Walt stopped him. "You'll never get to see the old man sitting here, Matey," the photographer informed him. "He hates appointments. Funny that way."

"Then how does anyone ever see him?" Walt inquired. His forehead was furrowed deeply, up to the line of his thick blond hair. He explained he had had a little reporting experience before Army service. Now that he was discharged, he wanted to get back into newspaper work. He shifted his weight from one foot to the other, proving to himself again that the artificial legs they pass out these days are no handicap.

The photographer stepped closer to Walt and spoke softly from the corner of his mouth. He suggested Walt break in on the chief. "But don't let on you know who he is," the photographer schemed. "I know a guy who got a job that way, only he didn't know he was talking to Pool, see?"

"But I couldn't do that," Walt protested. "What's to stop you? Pool's a quiet guy, but he likes 'em bold."



"... But I think the paper is too neutral."

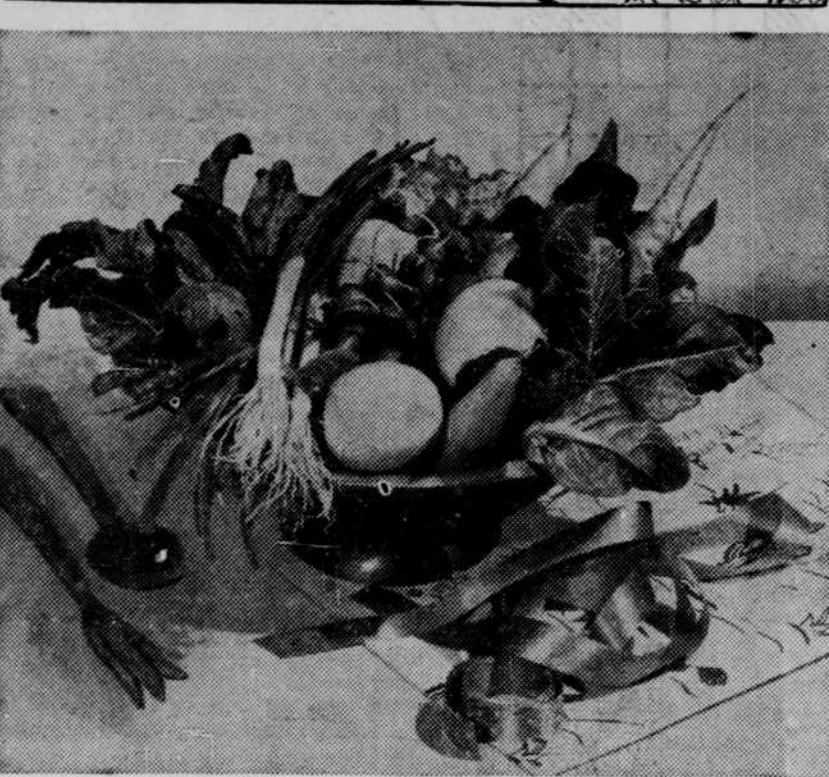
As Walter descended to the press-room where the chief was, the acrid odor of the etching acid reached him. He had always thought it displeasing. But now he recognized it as part of the nostalgic every enthusiastic reporter has for a newspaper office. It was akin to the unkempt appearance of city rooms and the crippled typewriters about which the reporters always complain.

Walt casually observed the blur of newsprint threading through the presses and, pretending he belonged there, from the corner of his eye he hunted for Mr. Pool. All the men wore the handmade boxlike caps which most pressmen fashion for themselves from a piece of newspaper print—all except one.

Walt looked at him more closely. He stood with his hands behind his back, doing nothing but observe moaning machines. He fitted exactly the photographer's description of Mr. Pool. He wore large black-rimmed glasses and his graying hair was parted far to one side. Walt strolled casually up to him and they watched the presses together. After waiting for Mr. Pool to speak first, Walt ventured: "There's no end to the excitement of seeing the paper go to press, is there?" He had to shout to be heard. The man merely glanced at Walt coolly over the dark rims of his glasses.

"I like the Post," Walt resumed. "It's a good solid paper. Lot of tradition behind it. But... here's where he took the photographer's cue. He searched self-consciously for ideas that were not his own. "But I think the paper is too neutral. It never gets excited about anything. Know what I mean?"

There was still no remark from Mr. Pool.



Neighbors Will Appreciate Garden Gift Basket (See Recipes Below)

### Garden Gifts

Now that we once more have peace all over the world, we all ought to start our good neighbor policy right at home. Lots of little friendly gestures that mean so much have been forgotten during the war, but they should be reinstated.

Something that all of us with a garden can do is to share with a neighbor. There are probably lots of things that you yourself cannot use that would be welcomed by a neighbor. Send a basket of garden vegetables or fruit, all dressed up with fancy wrappings and ribbon, and see what a friend you can make. Incidentally, include a lemon or two to make it handy for the home-maker to season either fruit or vegetables.

Another gift that will be welcome is a set of your favorite recipes, with or without a basket of garden produce. Every woman has a few choice dishes which her friends have asked for, and it makes for more friendliness to be generous with the instructions.

Here are some brief suggestions which I'd like to pass on to you, particularly for vegetables:

If you find yourself short of salad dressings for a tossed salad, sprinkle 2 or 3 tablespoons of oil on the individual salad "n" squeeze lemon juice generously over this, salt to taste and toss the salad lightly.

To make a good, old-fashioned cole slaw, add the following amounts to 2 1/2 cups of shredded cabbage: 3/4 teaspoon salt, 1 1/2 tablespoons sugar, 6 tablespoons coffee cream, and 3 tablespoons of lemon juice.

In making pickled beets, cook the beets first, then slice and cover with equal parts of lemon juice and water. Add sugar to taste, and slices of sweet onion, if desired.

Now that fall has come, we can start turning our attention to heartier foods again. Cabbage is a good vegetable to use because it is coming in season:

- Stuffed Cabbage.** (Serves 5 to 6)
- 3 tablespoons uncooked rice
  - 1 pound ground beef
  - 1 egg well-beaten
  - 2 tablespoons minced onion
  - 2 teaspoons salt
  - 1/2 teaspoon pepper
  - 8 medium to large cabbage leaves

**Lynn Says:**

**Refrigerate Your Foods:** Refrigeration is necessary to most foods not only to preserve their appearance and palatability, but also to prevent food spoilage.

In most cases, temperatures of 40 degrees will take care of the situation. This temperature is best maintained.

Meat, milk, vegetables and fruits are extremely perishable and should be refrigerated immediately. Root vegetables do not need as low as 40 degrees and may be kept out of the ice box. Bananas need never be refrigerated.

Keep all foods covered except meat. Cover it lightly with waxed paper. Fruit needs chilling, not freezing.

The crisper or open dish or even paper cartons are excellent for keeping eggs in the refrigerator.

Meat needs the coolest place in the refrigerator—right under the freezing unit. Bacteria multiply very rapidly unless it is well protected.

### Lynn Chambers' Menu.

- Swiss Steak with Gravy
- Browned Potatoes
- Buttered Cabbage
- Fresh Fruit Salad
- Whole Wheat Bread
- Jam
- Baked Apples

- 2 1/2 cups canned tomatoes
- 1 tablespoon flour
- 4 tablespoons sour cream
- 1/2 teaspoon salt

Cook rice in boiling salted water until tender. Drain and rinse. Mix rice, ground meat, egg, onion, salt and pepper. Steam cabbage leaves in 1/2 cup water for 10 minutes. Fill leaves with meat mixture (1/4 cup to each leaf), fold leaf over meat and fasten with a toothpick. Arrange in saucepan, add tomatoes, bring to a boil, then simmer gently for 1 1/2 hours. Mix flour, sour cream and 1/2 teaspoon salt to a paste; remove cabbage balls to a dish and stir sour cream and flour mixture into tomatoes. Bring to a boil quickly and pour over cabbage rolls and serve.

A favorite pie for fall, and incidentally a nice recipe to tuck into one of those gift baskets is for this unusual Green Tomato Mincemeat Pie. It's spicy and fragrant, bound to please:

- Green Tomato Mincemeat Pie.**
- 1 peck of green tomatoes
  - 1 quart sliced apples, fresh or dried
  - 1 pound seedless raisins
  - Salt
  - 1 pound suet, chopped
  - Cinnamon, nutmeg, cloves
  - 2 1/2 pounds brown sugar
  - 3 lemons

Wash tomatoes. Cut in small pieces. Sprinkle with salt. Let stand overnight. Drain. Add sufficient water to prevent sticking. Cook 30 minutes, stirring frequently. Add lemon juice, grated rind and white of 1 lemon, cut in small pieces. Add apples, suet, raisins and sugar. Add spices to taste and a few grains of salt. Simmer slowly, stirring frequently, until tomatoes and apples are tender and flavors are blended. Pack in freshly sterilized jar and seal. Line a 9-inch pie pan with pastry and fill with 2 1/2 cups of the tomato mincemeat mixture. Cover top with pastry, flute edges and bake in a 425 degree oven for 35 to 40 minutes.

Two vegetables which we miss during the other seasons are ready to take their bows now. You will like both green tomatoes and eggplant prepared in this fashion:

- Stuffed Eggplant.** (Serves 6)
- 1 eggplant
  - 1/2 teaspoon pepper
  - 4 tablespoons butter
  - 4 tablespoons cracker crumbs
  - 1/2 teaspoon salt
  - 4 tablespoons milk
  - 1/2 cup grated cheese

Eggplant may be cooked in boiling water for five minutes before scooping out. Cut slice from top or cut in half lengthwise. Remove pulp and mix with other ingredients. Refill shells and cover with cheese and crumbs and bake in a moderate (350-degree) oven for 30 minutes.

- Green Tomato Fritters.** (Serves 6)
- 1 1/2 cups flour
  - 2 teaspoons baking powder
  - 3/4 cup milk
  - 1/2 teaspoon salt
  - 1 egg, well beaten
  - 6 green tomatoes, sliced 1/2 inch thick

Beat egg, add to milk. Mix flour, baking powder and salt. Combine with liquid and mix to a smooth batter. Sprinkle sliced tomatoes with salt and pepper. Drain on absorbent paper and dip in batter. Fry in deep fat until golden brown. Other raw vegetables may be prepared in this way.

Released by Western Newspaper Union

### NEW POLICY ON RENTAL CONSTRUCTION

Washington—An incentive for the construction of apartments and private homes for rent was given builders last week in a new policy by the Office of Price Administration fixing rents in advance of construction, and which provides liberal allowances for increased building costs since 1939.

"The acute need for rental housing demands that we give builders every inducement possible to speed new rental construction without permitting runaway inflation," a constantly increasing burden on the tight housing supply," he added.

Rent regulations are being amended so that maximum rents on new housing units will be based on prevailing rents for comparable accommodations of the maximum rent date plus a substantial allowance to offset current higher construction.

Builders may present their plans and specifications to their local OPA area rent office together with their proposed schedule of rents before starting construction. OPA will check the proposed rents with those on comparable units fixed at maximum rent date rates and add an appropriate allowance for increased costs. Builders then will be given a commitment by OPA as to the maximum rents to be allowed on the proposed units, built according to the plans submitted. This will enable builders to proceed with construction promptly, assured of maximum rents they may charge.

The plan has been under study for some time and has been checked in specific instances with the figures of builders who are ready to go ahead with projects. It has been found that the rent ceilings OPA plans to allow will be in line with those necessary to induce construction on a sound basis, OPA said.



## Your BABY

By Lillian B. Storms

The mother of a "finicky" eater is often surprised when her child goes to nursery school to have him eat with relish whatever is placed before him. This may be a result of seeing other children eat heartily. He wants to be like other children and will try to do what he sees others do. It may be because less attention is paid to him.

Eating is most important, of course, but meal times may be receiving too much of mother's attention. Let Junior feed himself as soon as he shows an inclination to try and manage his cup or spoon. As rapidly as possible, leave him alone—at least part of the time. Put a waxed paper mat under his plate and a newspaper or oil cloth under his chair and don't worry about his awkwardness.

If his strained fruit slides out of a spoon which tips on the way to his mouth, put some of a ready-to-eat baby cereal into it, to thicken it. A cup only half full of milk is not as heavy for him to hold and isn't so serious a matter if spilled. The canned baby foods are of a feeding consistency which most babies like but when he is learning to guide a spoon to his mouth, they can be made thicker with cereal.

by Paul Briggs before he was inducted into the army last year, has been practicing at the Urban League every Wednesday night. Paul, who has just been discharged from the army will again direct this group. If anyone is interested and would like to be in such a singing ensemble please come to a rehearsal on any Wednesday night, for new talents are needed.

### SOCIAL NOTES

#### A Delightful Thanksgiving

Mr. and Mrs. John Bradley were the guests of Mr. and Mrs. Percy Hall of 2230 Franklin Plaza, Thursday, November 22, 1945. The very delicious Thanksgiving dinner was made up of turkey, creamed potatoes, peas, stuffed celery, cranberries, and wine. To top this all off a desert of cake and fruit cocktail was served. After the meal Mr. and Mrs. Hall, and Mr. and Mrs. Althea (Lightner) was married to Mr. Leon Davis. From there to the reception held at the Urban League, and later to the "Cocoanut Grove." This was a very enjoyable day for the four.

There was an announcement Thanksgiving at the "Cocoanut Grove" saying talents are wanted. So you hep cats and chicks look for the date of a first meeting here soon.

Pvt. Warner Lightner was home on furlough visiting his parents, Mr. and Mrs. Charles Lightner of 2625 Charles St. Warner left Sunday evening to return to Camp Crowder, Mo., where he has been stationed since his entrance into the army. Warner hopes to be home very soon to stay permanently.

Many girls were home over the Thanksgiving holidays from the Nebraska U. Some of which were Miss Betty Thomas, Margaret Faisen and Miss Charlotte Preston. It was said that these girls enjoyed themselves to the greatest extent.

The dance at the Y. W. C. A., given by the Bobcats basketball team November 21st was really jumping. This dance was given in order that the Bobcats may purchase new basketball suits for the season. They are planning on giving another dance in the near future. The Bobcats played at Lincoln, Nebraska Saturday, Nov. 24 and won with a score of 45 to 15.

The Paul Briggs Ensemble The ensemble which was directed

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### DINNER GUEST

Mrs. Myrtle Webb, Mr. Roy Harness and Mr. Homer Harness 2120 Ohio were dinner guest last Thursday Nov. 22 of Rev. and Mrs. R. W. Johnson, 2426 Grant St. A very enjoyable evening was had by all.

Mr. O. B. Thomas of Chicago, Ill., spent the week-end with his sister and brother-in-law Rev. and Mrs. R. W. Johnson. Mr. Thomas is enroute to Kansas City, Mo., to visit other relatives.

Nashville, Tennessee, November 24, 1945—The Fisk University Choir of 100 voices, under the direction of John F. Ohl, which has been broadcasting on the "Wings Over Jordan" Hour during the month of November has been requested to continue through the first three Sundays in December. The program for the first two Sundays will continue to feature traditional Spirituals plus one larger work from the repertoire of compositions of the great masters. On December 16 the program will consist entirely of Christmas Carols of all nations.

These broadcasts take place at 9:30 a. m., CST over the network of the Columbia Broadcasting System.

## War Finance Newspaper Head Praises Press

BY S. GEORGE LITTLE  
Special Consultant  
War Finance Division

Washington, D. C. It affords me great pleasure to write about the wonderful cooperation and record of American newspapers in the war loans and to urge them to greater effort in these final days of the important Victory Loan.

The newspapers of our great country have done a truly outstanding job in supporting of past loans and we of our section take great pride in having worked with them in the interest of the public welfare, and financing of the vital war effort.

Since May of 1941 on through August, 1945, the daily and weekly newspapers of America published a total of \$103,605,832.00 worth of War Bond advertising. Some of that space was sold to sponsors and some of it was contributed by the newspapers.

In the 2nd, 3rd, 4th, 5th, 6th and 7th loans, the daily and weekly newspapers published a total of 279,000,000 lines of news supporting those drives. That news space is not purchasable at any price. However, if it were projected at reader rates it would reach a stupendous financial figure.

In the final stages of the Victory Loan, there seems to have developed an unusual enthusiasm among newspapers and among the more than 6 million volunteer salesmen who actually sell the bonds. There is a prouder feeling that this whole operation has been the most successful promotional program ever created in the history of the world, and almost everyone seems to be anxious to make the final Victory Loan a glorious climax to a great patriotic job.

More people have participated in this program than in any other selling activity ever before attempted.

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for both parties. Relieves asthma, colds, pains, bronchitis, sinus and nervous disorders. Send \$1.00 for 2 oz.; 50c-3 oz.; 25c-1 oz.; Pay postage on delivery. FISHER'S FAMOUS FORMULA 77, 914 E. Long St. Columbus, 3, Ohio. Agents Wanted

• Read The Greater OMAHA GUIDE Every Week

**JOSH WHITE**  
AMERICA'S SINGING TROUBADOUR  
ONCE TURNED DOWN \$87,000 IN MOVIE OFFERS IN ONE YEAR BECAUSE HE REFUSED TO TAKE PART IN PICTURES THAT WOULD PORTRAY NEGROES IN A MANNER THAT HE FELT WOULD BE DEGRADING.

**DEPUTY SHERIFF SPEARS**  
THE FIRST WOMAN DEPUTY SHERIFF IN THE STATE OF CALIF.—  
MRS. DORIS SPEARS WAS APPOINTED TO THE LOS ANGELES COUNTY SHERIFF'S STAFF.

**OMAHA BOY, IMPRESSIVE IN SEMI-FINALS IN W-PACIFIC BOXING CHAMPIONSHIPS**  
Manila, Nov. 27—One of the most impressive semi-finalists of the Western Pacific championship boxing tournament was Corporal Leon W. Denmark 2227 1/2 Willis Avenue, Omaha.

**1946 NAACP CONFERENCE TO MEET IN CINCINNATI**  
New York—The 1946 annual conference of the 850 branches and youth councils of the NAACP will meet in Cincinnati, Ohio, it was decided here November 12. The national Board of Directors received an invitation from Theodore Berry, president of the Cincinnati branch, and promptly voted to accept. Cincinnati had been voted the conference by the delegates in Chicago in 1944, but the wartime ban on conventions forced the cancellation of the gathering in 1945.

**NEGRO DOLLS**  
Every home should have a Colored Doll. We offer in this sale two flashy numbers. With hair, moving eyes, shoes, stockings, nicely dressed. Price \$4.98 and \$6.59. If C. O. D. postage extra. Dealers—Agents wanted. Write National Co., 254 West 135th St., New York, 30.

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Lemon Juice Mixed at Home Relieved RHEUMATIC PAIN says Sufferer!

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