

### To Launch Drive For Perpetual Upkeep Of Frederick Douglass Home



HOME OF BOOKER T. WASHINGTON

Recurrence of the birthday of the great Frederick Douglass and the decision of the women of the Frederick Douglass Memorial and Historical Association and the National Association of Colored Women to preserve the spirit of the Will of Helen Pitts Douglass, have been causes for the relaunching of the \$100,000 Drive for the perpetual upkeep of the home of Frederick Douglass.

The drive for funds will be relaunched in a nationwide effort by the Frederick Douglass Memorial and Historical Association, endorsed and assisted by the membership of the National Association with leaders from the Douglass Home Committee that grew out of the agreement entered into in July 1936, at Washington by the two organizations.

#### WOMEN ENTER INTO SPIRIT OF DRIVE

One member of the National Association of Colored Women from each state has been named as a member of the Frederick Douglass Home Committee that shall have equal share of management and upkeep of the Douglass Memorial Home, with the life trustees of this organization. This Douglas Home member has been named as the director of the drive in her state and

has the duty of organizing the drive and supervising its activity of her state until the \$100,000 for this perpetual upkeep of the Douglass Home is assured.

#### UPKEEP OF DOUGLASS HOME A CHALLENGE TO NEGROES OF A COUNTRY

For ages back, peoples of all nations have perpetuated the memory of those great and dear to them by the preservation of their homes; by the preservation of their writings; by erecting monuments to them; and by holding sacred any relic or memento which had a personal touch. The Negro Women of the Country are determined that the life of Frederick Douglass, yes, his home also, shall serve as inspiration point for ambitions of the Negro Youth of the Nation.

Mrs. Sallie W. Stewart, president of the Frederick Douglass Memorial and Historical Association, heads this drive and is determined that it shall be completed. Mrs. Christine Smith, president of the National Association of Colored Women, is boasting that the drive may be completed within the biennial term of the meetings of the National Association of Colored Women.

### Pep Up Your Lenten Menus With Chef's Tricks in Cooking Fish



IT'S easy to be a strict conformist in Lenten menu restrictions and win high praise from the family for tempting menu variety, if you master a few chef's tricks in the matter of fish serving. To begin with, you will always be sure of fish with real ocean-fresh flavor, no matter how far from the surfline you live, if you use the quick-frozen variety. All chores of preparation are done for you, and it comes to you all cleaned, boned and filleted, with all its tangy freshness sealed in by quick-freezing within four hours after it is landed on the docks.

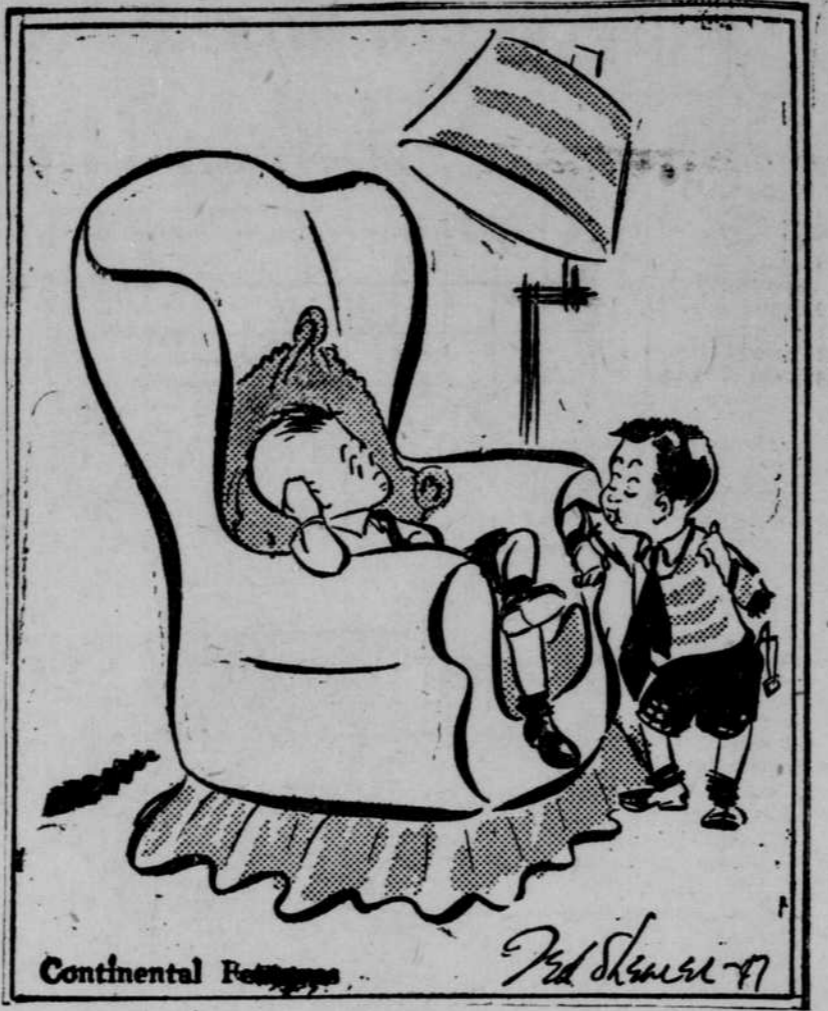
Such shrewd favorites as quick-frozen red perch and quick-frozen cod are delicious served boiled, baked, broiled, or fried. You can rely on various seasonings and garnishings to give distinctive variety to these basic cooking methods. Tartare sauce is a natural affinity for fried fish, and can be easily made by adding chopped pickle and other ingredients to mayonnaise. Egg sauce—hard-cooked eggs sliced or diced in white sauce—is the classic accompaniment for boiled fish. When you bake fish, the addition of canned tomato, onion, green peppers or carrots gives additional interest to the dish. With broiled fish, one of the butter sauces is usually served. Lemon parsley butter, made by creaming 4 table-

spoons of butter, with two to three tablespoons of lemon juice and 4 tablespoons of minced parsley, is a zestful addition to any broiled fish. Spread it gently on the fish as it comes piping hot from the oven. Lemon, in slices or lengthwise sections, and crisp parsley are appetizing garnishes.

**Broiled Fillets of Red Perch**  
Separate fillets; brush with mixture of melted butter, paprika, salt, and pepper. Broil on well-greased broiler 10 to 15 minutes, turning to brown both sides.

**Cod Baked with Tomato Sauce**  
2 packages quick-frozen fillet of cod  
2 tablespoons chopped onion  
2 tablespoons finely diced celery  
2 tablespoons shredded green pepper  
4 tablespoons butter  
1 tablespoon flour  
1-1/2 cups canned tomatoes  
1/2 teaspoon salt  
Dash of pepper  
1/2 teaspoon sugar  
1/4 bay leaf  
1 tablespoon chopped celery  
Cut fillets (frozen or thawed) into servings and place in buttered shallow baking dish. Sauté onion, celery, and green pepper in butter until tender; add flour and mix well. Add remaining ingredients and cook slowly 10 to 15 minutes, stirring occasionally. Pour over fish and bake in hot oven (450°F.) 25 to 30 minutes, or until fish is tender. Serves 4 to 6.

### "Next Door" By TED SHEARER



Continental Features "Aw, Come on, Let's have a swig of cough syrup!"

### GEM PRINT



THE new one-denier spun rayon is especially effective in dark background prints. Pictured above is a smart, cap-sleeved frock, in the gem print. The rayon fabric is washable and will give good service. Sheer, washable spun rayons like this one should be laundered in lukewarm water, mild soap, and ironed with a hot iron when almost dry, according to the American Viscose Corporation.

### EASY-TO-SEW



THIS spring date dress is in the latest style with its shirred cap sleeves, flattering low waistline, and full skirt. It's cut from an easy to follow pattern and can be made in a jiffy. Choose a fabric like this serviceable navy rayon crepe which is so easy to drape and sew. And look for informative labels showing that the material has been tested for service qualities. For more tips on choosing fabrics, you can obtain the free leaflet, "Selecting Rayon Fabrics for Simple Sewing," by sending a stamped, self-addressed envelope to the women's department of this paper.

### GRANTS DIVORCE DECREE ENDING MARRIAGE OF BISHOP WM. SHORT, WIFE

Judge Gustave G. Gehrz, presiding judge of the Circuit Court of Milwaukee, Wis., granted a divorce decree ending the four year marriage of Most Bishop David Wm. Short, D. D., B. Th., national president, bishop and founder of the National David Spiritual Temple of Christ Church Union, (Inc.) USA, and Mrs. Mary Belle Short, formerly Mrs. Mary B. Morris. Mrs. Short was issued the uncon-

### SQUIRE EDGEGATE—It Should Dry in Ten Hours.



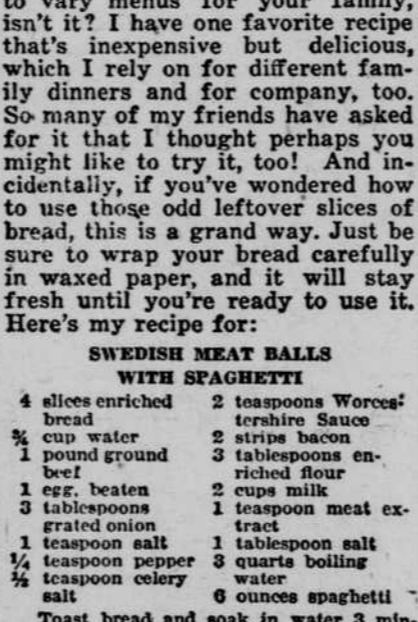
### HUCKLEBERRY FINN



### THIS IS AMERICA



### DO'S AND DON'TS



Sometimes, it's quite a problem to vary menus for your family, isn't it? I have one favorite recipe that's inexpensive but delicious, which I rely on for different family dinners and for company, too. So many of my friends have asked for it that I thought perhaps you might like to try it, too! And incidentally, if you've wondered how to use those odd leftover slices of bread, this is a grand way. Just be sure to wrap your bread carefully in waxed paper, and it will stay fresh until you're ready to use it. Here's my recipe for:

**SWEDISH MEAT BALLS WITH SPAGHETTI**  
4 slices enriched bread  
1/2 cup water  
1 pound ground beef  
1 egg beaten  
3 tablespoons grated onion  
1 teaspoon salt  
1/4 teaspoon pepper  
1/2 teaspoon celery salt  
2 teaspoons Worcestershire Sauce  
2 strips bacon  
3 tablespoons enriched flour  
2 cups milk  
1 teaspoon meat extract  
1 tablespoon salt  
3 quarts boiling water  
6 ounces spaghetti

Toast bread and soak in water 3 minutes. Add beef, egg, onion, pepper, celery salt, and Worcestershire Sauce. Shape into balls, allowing 2 tablespoons for each. Brown in skillet. Remove bacon and brown meat balls in bacon drippings. Remove meat balls and add flour, stirring well. Gradually add milk and meat extract, stirring constantly until thickened. Add brown sauce in bits. Cover and cook for fifteen minutes. While meat balls are cooking, cook spaghetti. Add 1 tablespoon salt to actively boiling water. Gradually add spaghetti and boil until tender (about 15 minutes unless otherwise specified on package directions.) Drain and rinse. Arrange spaghetti and meat balls on hot platter. Yield: 4 servings.

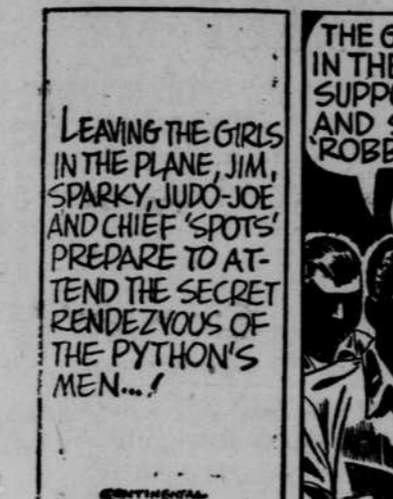
Try this recipe the next time you wonder what to serve for dinner. It's healthful and nourishing—and I'm sure your family will pronounce it delicious!

### BOOKED FOR STABBING

Motor Terry, 34, 2513 Seward St. was booked Sunday, February 23 at Central Police headquarters for investigation in a stabbing fracas occurring at Rabe's Tavern, 23rd at Lake Streets.

41 year old Edward Cole of 2865 Ohio reported to police he received knife wounds as a result of an argument with four men at the Tavern. Mr. Cole received treatment at Doctor's hospital.

### JIM STEELE



### By MELVIN TAPLEY



### By T. MELVIN



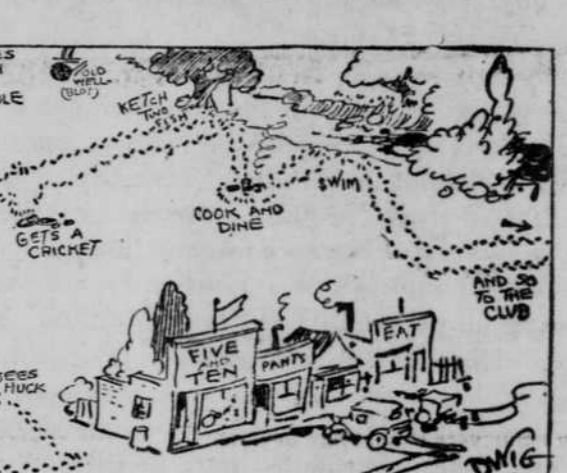
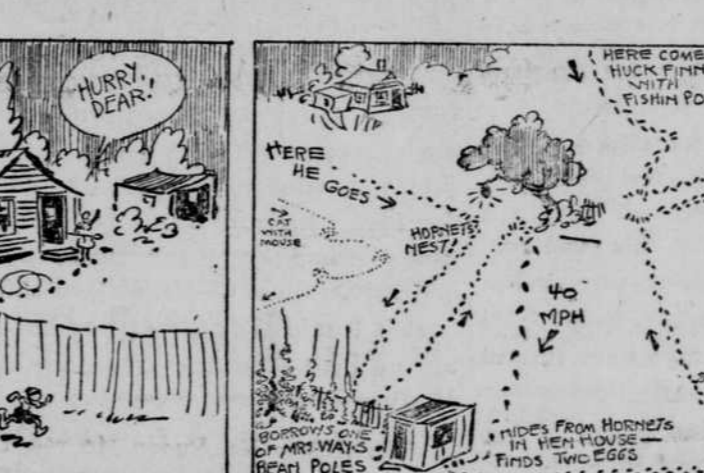
### BREEZY



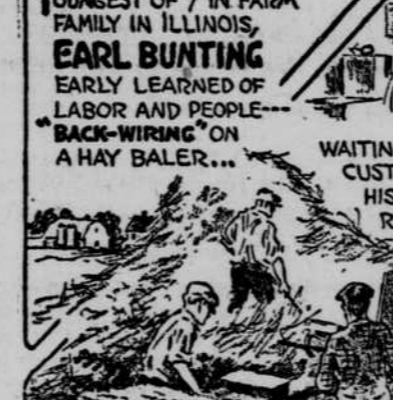
### BY LOUIS RICHARD



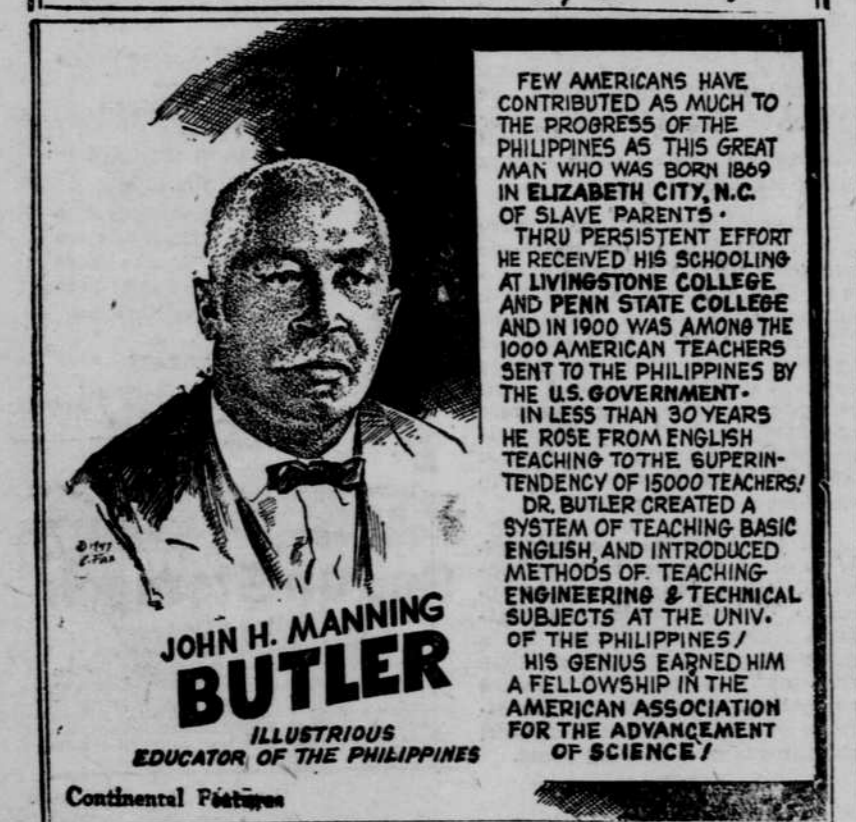
### BY JOHN RANCK



### TAN TOPICS



### THEY'LL NEVER DIE By Elton Fax



JOHN H. MANNING BUTLER ILLUSTRIOUS EDUCATOR OF THE PHILIPPINES Continental Features

FEW AMERICANS HAVE CONTRIBUTED AS MUCH TO THE PROGRESS OF THE PHILIPPINES AS THIS GREAT MAN, WHO WAS BORN 1869 IN ELIZABETH CITY, N.C. OF SLAVE PARENTS. THRU PERSISTENT EFFORT HE RECEIVED HIS SCHOOLING AT LIVINGSTONE COLLEGE AND PENN STATE COLLEGE AND IN 1900 WAS AMONG THE 1000 AMERICAN TEACHERS SENT TO THE PHILIPPINES BY THE U.S. GOVERNMENT. IN LESS THAN 30 YEARS HE ROSE FROM ENGLISH TEACHING TO THE SUPERINTENDENCY OF 15000 TEACHERS! DR. BUTLER CREATED A SYSTEM OF TEACHING BASIC ENGLISH, AND INTRODUCED METHODS OF TEACHING ENGINEERING & TECHNICAL SUBJECTS AT THE UNIV. OF THE PHILIPPINES/ HIS GENIUS EARNED HIM A FELLOWSHIP IN THE AMERICAN ASSOCIATION FOR THE ADVANCEMENT OF SCIENCE.

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### 258 Churches and Missions Listed In Omaha Directory

In a new 22 page directory of Omaha churches issued last week by the Omaha Council of Churches, 315 YMCA Building, 215 churches and missions are listed. When 8 synagogues and 35 Roman Catholic churches which are listed in the city directory are added to this figure, a total of 258 churches for the city of Omaha is obtained.

### EMPLOYEE HURT BY FALLING SACK OF FLOUR

Mr. Richard Bailey, 2213 Grace street, was the victim of a falling sack of flour, which rammed his head into the rim of a large can in the kitchen of the Blackstone hotel, where Mr. aBiley is employed. Mr. aBiley was taken to Doctor's hospital following the accident and is reported progressing satisfactorily.

### Read The Greater OMAHA GUIDE