

IN THE DISTRICT COURT OF DOUGLAS COUNTY, NEBRASKA IN THE MATTER OF THE APPLICATION OF CHARLES C. CALLOWAY, ADMINISTRATOR OF THE ESTATE OF LE ROY DOZIER, DECEASED, FOR A LICENSE TO SELL REAL ESTATE.

**NOTICE OF ADMINISTRATOR'S SALE**

Notice is hereby given that in pursuance of an order of the Hon. Jackson B. Chase, one of the judges of the District Court of Douglas County, Nebraska, made on the 23rd day of June, 1947, for the sale of the real estate hereinafter described, there will be sold at public auction to the highest bidder the following described real estate, to-wit:

Lot 5, Strickland's Sub-Division, an Addition to the City of Omaha, as surveyed, platted and recorded, all in Douglas County, Nebraska; Said sale to take place upon the 29th day of July, 1947 at the hour of ten o'clock A.M. at the east door of the Court House in Omaha, Douglas County, Nebraska.

Terms of sale as follows: Twenty per cent (20%) of amount bid on date of sale, balance when sale is confirmed. Dated this 23rd day of June, 1947. (signed)

Charles C. Galloway  
Administrator of the Estate of LeRoy Dozier, Deceased



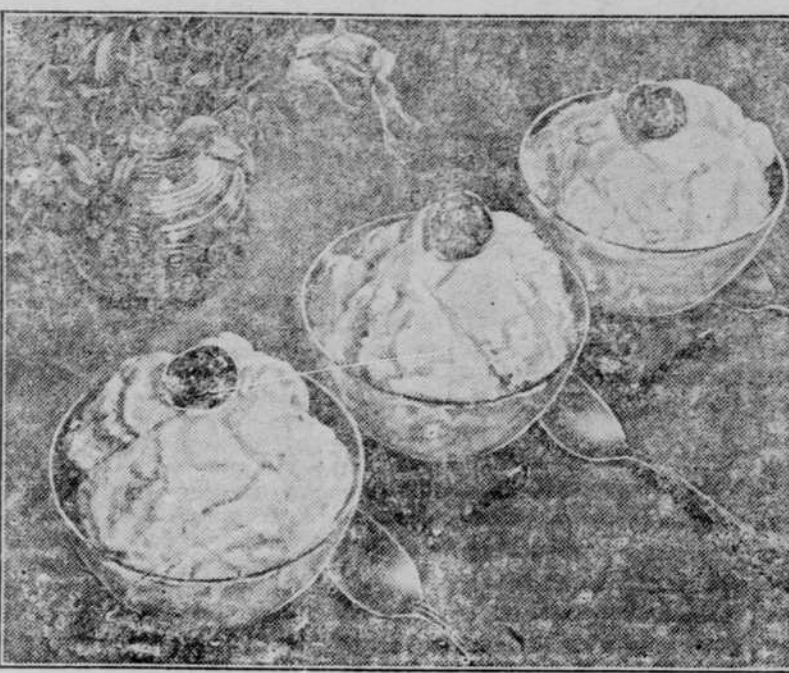
By DR. H. W. SCHULTZ, Nutritionist

I had a very interesting visit recently with the mother of triplets. Having three older children, this mother was naturally busy from morning 'til night... but she told me that ready prepared canned baby foods were one of the greatest conveniences of all, and that she wanted me to pass along to all you mothers her experience with them. At the time of our visit her triplets—two boys and a girl—were 7 months old. She told me that each of the three had doubled his birth weight before reaching the age of five months and that her doctor claimed the infants the healthiest, most alert he had ever seen.

She said that a month or two ago she had almost disregarded her doctor's orders to include meat in her infants' diet, that she could visualize hours of standing over the stove preparing special meats and then straining it. But, she went on, her doctor came to the rescue with a recommendation for special cooked, canned meats prepared especially for babies, and the triplets thrived on it!

Well, I am certainly happy to be able to pass this mother's experience along to you. A baby's growth is so rapid that his protein requirement is from 3 to 4 times that of adults per pound of body weight... and meat, of course, is high in protein content. If you're wondering at just what age to begin feeding meat to your baby—do check with your own doctor. He is best fitted to judge the exact time and will recommend the proper food to you.

**You Can Spare the Hostess and Spoil The Guests with This Magic Ice Cream**



"SPARE the hostess and spoil the guests" is a good slogan for the summer housewife. For the up-to-date cook can furnish glamour refreshments galore and keep cool looking at the same time if she takes advantage of sweetened condensed milk. When she uses this smooth, creamy blend of fresh, whole milk and sugar as an ice cream mix, she can be sure of a creamy, smooth texture free of ice crystals. The recipe is magically just-three-proof and it's easy to follow. Just three ingredients are called for besides the sweetened condensed milk—cream, flavoring, and water. No sugar is required for vanilla or chocolate ice cream, as the sweetened condensed milk provides enough sweetening. Fruit ice cream, however, calls for enough sugar to sweeten the fruit lightly. For eye appeal and flavor, garnish with fresh or canned cherries.

**Magic Vanilla Ice Cream**  
(Automatic Refrigerator Method)  
2/3 cup sweetened condensed milk  
1/2 cup water  
1-2 teaspoons vanilla  
1/2 cup cream  
Set refrigerator control at coldest point.

Set refrigerator control at coldest point.

**AMERICAN JEWISH CONGRESS**

Outlawing by Congress of the poll tax as a requirement for voting federal elections was urged by Shad Polier, vice-president of the American Jewish Congress appearing July 1 before a subcommittee (Representative Gamble, N. Y. Republican, chairman) of the Committee on Administration of the House of Representatives. A favorable report upon the bill under consideration by the Committee ending the poll tax was, Mr. Polier declared, "essential to square our electoral practices with our professions of democracy."

Taking the position that payment of poll taxes had no relationship to fitness to vote, Mr. Polier declared that "every citizen having the mental and moral qualifications ending the right to vote." He called attention to the recent statement of President Truman that the United States, in order to maintain its prestige as a world leader and effectively to spread principles of democracy abroad, must much more completely practice democracy at home.

A Southerner himself by birth, and a resident of South Carolina until his graduation from M. Polier called attention to the fact that the poll tax now required by seven southern states (Alabama, Arkansas, Mississippi, South Carolina, Tennessee, Texas and Virginia), were enacted between 1889 and 1908 for the express purpose of denying the vote to Negroes, and that today they actually have resulted in the disenfranchisement of between eight and ten million white and Negro citizens in the low-income bracket.

Challenged by southern Congressmen on the subcommittee, Mr. Polier was able to point to express declarations of such a purpose by the constitutional conventions of a number of southern states enacting the poll tax requirements. When Congressman Pickett of Texas argued that in his state the poll taxes were used for general school purposes, Mr. Polier retorted that the \$2,000,000 collected in this manner every two years was in fact a high price for denying the most basic education to the people of the community. Participation in public affairs, including election campaigns, selection of candidates, and the voting for office were, he pointed out, most important aspects of adult education, which was in effect denied to men women of the poll tax states. That these men women were ready and anxious to vote was, he showed amply demonstrated by the tremendous increase in the number of persons voting in four southern states (North Carolina, Louisiana, Florida and Georgia) which have abolished the poll tax within the past twenty-five years.

Constitutional objections to the proposed bill outlawing the poll tax, advanced by the southern Congressmen on the Committee were also answered by Mr. Polier. He pointed out that there was a remarkable coincidence in the fact that those who opposed out-lawing of the poll tax as unconstitutional seem largely concentrated below the Mason-Dixon line. Reviewing the legal precedents, including recent legal commentators, Mr. Polier urged that the legislation would be constitutional and that in any event the final word had to be left to the Supreme Court of the United States. That Court, he observed, was "after all the final protector of states' rights."

To the argument that the Constitution entrusted to the states the right of determining the "qualifications" of voters, Mr. Polier answered that the poll tax, every one now realizes, was "not a qualification at all, but a restriction." "Anything which denies the right to vote to men and women fitted to vote," Mr. Polier declared, "is not a qualification but an 'abomination' in a democratic society." To the usual argument that each state should be allowed to decide for itself who should vote, Mr. Polier pointed out that the bills were not concerned with the election of members of Congress, who would make laws not only for the communities which elected them but for the country as a whole. "Indeed," he said, "we are concerned here with restrictions upon the right to elect president who represents all Americans not only in domestic affairs but in the conduct of our relations with other countries."

It is the hope of the proponents of the bill that it will be reported favorably by the House Committee at this session and will be passed by the House before the adjournment at the end of the month. This will leave the decks clear for the fight in the Senate at the second session of the present Congress.

**Blueberry Muffin Time**

As sure as summer comes, blueberry muffins find their way to the breakfast, lunch and supper tables. And here is a top-notch recipe. Light, tender muffins, with blueberries added in such a way that their rich color and flavor are distributed evenly through each muffin.

If you want these delicious Blueberry Muffins for breakfast just follow this easy tip. Measure the dry ingredients and cut in the Spry the night before. In the morning, turn the liquids into the dry ingredients and follow directions for putting batter and blueberries into the muffin pan.

The season is short for fresh blueberries so make some today—and treat the family often. Clip the recipe right now!



**BLUEBERRY MUFFINS**  
2 cups sifted flour  
3 teaspoons baking powder  
1 1/4 teaspoons salt  
1/2 cup sugar  
1/2 cup Spry  
1 egg, beaten  
1 cup milk  
1/2 cup fresh or frozen blueberries

Sift flour with baking powder, salt and sugar. Cut in Spry fine. Combine egg and milk. Turn liquids into dry ingredients and stir vigorously until all flour is dampened. Place 2 tablespoons of batter in each Sprycoded cup of muffin pan, put a rounded teaspoon of blueberries on top of batter, cover with 1 tablespoon batter, and sprinkle with sugar.

Bake in hot oven (425°F.) 20-30 minutes. Makes 12 muffins.

**Your Home**  
By Frances Ainsworth



INSPECTED AND APPROVED BY U.S. DEPT. OF AGR. AS A NORMAL NUTRITION DOG FOOD

Last week-end we received a surprise visit from an old friend, Jim Martin. The children are very fond of Jim—perhaps because he never arrives without some unusual gift for them... and this visit was no exception. Jim raises dogs as a hobby, and he brought the children a cocker spaniel puppy from his own kennel. Of course, they were delighted, and promptly named the puppy "Tuffy" because of his coloring.

Knowing that Jim always kept informed of the newest methods, I asked his advice about feeding the dog... and he gave me some very interesting information. Jim told me that canned dog food is now available bearing the seal of the U. S. Department of Agriculture. This food is prepared and packed under federal inspection. Jim explained, and it must meet government standards of cleanliness and quality—as well as a certain nutritional minimum which provides all the normal nutritional requirements of a dog. These requirements have been determined through many years of research.



"Pink lemonade! Made in the shade and stirred by a maid!" Maybe that isn't exactly how the cry went but we remember some such thing at picnics years ago. Today pink lemonade for grown-ups has glamorous and dramatic flavor made according to this recipe from Katherine Kerry, popular radio food stylist. Miss Kerry, who recently won the Oscar Award of the fashion apparel industry for her foods-and-fashion radio broadcasts, says this tart, pink cooler made with claret wine is her favorite summer refreshment for it's not too sweet, not too tangy and just right to serve on the patio or in the backyard, at bridge parties or informal get-togethers.

**Katherine Kerry Pink Lemonade**  
1 1/2 tbsps. lemon juice  
1 tbsps. sugar  
4 oz. Cresta Blanca Claret  
Ice cubes  
Dissolve sugar in lemon juice. Add claret wine and shake with ice cubes until cold. Pour over ice cubes in tall glass. Add chilled sparkling water or plain ice water to fill. Decorate with lemon or orange slice and serve with straws.

**WALLACE SPEECH NETS \$20,000 FOR SOUTHERN CONFERENCE**

WASHINGTON—The 10,000 persons who turned out this week to hear Henry Wallace paid approximately \$20,000 for the privilege, knowing that the proceeds were going to the Southern Conference for Human Rights. In the preliminary report, it was revealed that \$12,000 came from admissions which ranged from 50 cents to \$3.60 and the remaining \$8,000 from contributions. More money would have been raised if an extra 1,000 seats for the \$1.20 section had arrived on time.

**ANDERSON DRAWS TOP CROWD AT STADIUM**

NEW YORK—Gowned in white lame, complete with train, Marian Anderson drew the Stadium's largest crowd of this season—20,000—on June 28th. In top form vocally, Miss Anderson sang Handel's L'aria with grandeur of style an operatic excerpt from Massenet's Herodias with dramatic power and tenderness and her traditional group of spirituals. The

round of applause caused her to give an additional program of five favorites.

**ENJOY THAT GOOD METZ FLAVOR**



Just SAY "Bottle of METZ Please" Quality Beer Since 1884

**Orchard & Wilhelm Co.**

**Special Bargains in Broadloom Carpet**

- 10-foot Axminster carpet in a good multiple color "block" pattern, square yard ..... 6:50
- 9-foot and 12 foot Axminster of heavy quality in a floral pattern on beige ground. Very attractive, sq. yd. 7:95
- 9-foot Biigelow "Lockweave" in plain rose, green or beige. Slightly imperfect. Regular perfect price 10.75; now, square yard ..... 8:50

**SECOND FLOOR**

**Clearance Sale of Odd Bedspreads, Comforts and Blankets**

- 8.95 Wool-filled Sateen Comfort in floral patterns ..... 5.95
- 5.95 and 6.95 25% Wool Blankets in past colors; a slightly narrower rayon satin trim than customary is our reason for reducing the price to ..... 4.95
- Chenille Bedspreads in discontinued patterns and incomplete color lines. Full and Twin Sizes are in the offering. Qualities ranging from 9.95 to 25.50. Now ..... 7.95 to 14.95
- 45.00 Embroidered Organdis Bedspreads ..... 25.00
- 14.95 Liner Crash Bedspreads with lace insertion ..... 10.95
- 26.50 Fine Rayon Satin Bedspreads, odd twin sizes only 14.95
- 14.95 Homespun Bedspreads ..... 9.95
- 10.95 Homespun Draperies to match ..... 5.95
- 12.50 and 14.50 Summer Challis and Crinkle Crepe Spreads with insertion and eyelet trim ..... 9.50

**THIRD FLOOR**

**Brandeis**

**MORE OF THOSE "TOP-HIT" TOPPERS AT A TIMELY PRICE!**

2.98



Smooth-fitting and smart-looking eyelet organdy or batiste that's so wonderfully cool to wear with just a skirt. These attractive new blouses have shirred waists. Come in lemon-ade yellow, ice cream pink, icy blue and vanilla white. Organdy in white only. SIZES 32 to 38

**Texas City Gets New Fog Fire Fighter**



TEXAS CITY, TEX. — Smoke filled the skies again here, but it was good smoke, the kind people like to see. It came from oil fires set by the Texas City Volunteer Fire Department when demonstrating the fire fighting abilities of their new F.M.C. high-pressure Fog Fire Fighter, a gift of the manufacturer. Top picture, taken on the grounds of a Texas City refinery, demonstrates how an oil fire can be extinguished in 10 seconds with 10 gallons of water. The new fire-fighting unit is self-contained, carries its own water and releases it in fog form under 800 pounds pressure. The value of this unit was proved in the Texas City disaster when a duplicate unit belonging to the Pasadena, Texas fire department fought fire continuously for 60 hours. In lower photo, Mayor J. C. Trahan holds certificate of ownership presented by John B. Crumrey, Chairman of the Board of Food Machinery corporation, as Bob Horton in the cab, Fire Chief Fred Dowdy, left, and E. G. Pulver of the John Bean Mfg. Co., right, look on.