

Charlotte Hadassah

Fabulous Food and Fashions

Hadassah's Annual Donor Pledge Luncheon and Fashion Show

Wednesday, November 17, 1982
11:30 am
Radisson Plaza Hotel

\$8.00 per person Door prizes
(your check is your reservation). If fruit plate is desired, specify when sending check.

Check/reservations must be received by November 11, 1982

Mail to: Doris Edelstein
1116 Scaleybark Road No.309
Charlotte, N.C. 28209

or

Diane Schwartz
5418 Camilla Drive
Charlotte, N.C. 28211

"A spectacular afternoon of fashion with emphasis on the contemporary woman!" explained Donna (Mrs. Norman) Levin, general chairperson of the Hadassah Donor/Pledge Luncheon and Fashion Show.

Mary (Mrs. Simon) Wójnowich, President of Charlotte Chapter of Hadassah, will preside over this gala meeting which is always well attended by Hadassah members and friends.

The Donor/Pledge luncheon and fashion show is one of Charlotte Chapter's major fundraisers which helps support such Hadassah projects as:

- Community health centers
- American and Zionist affairs
- Jewish education
- Youth activities
- Land restoration

The fundraising committee is headed by Faye (Mrs. Gerald) Sinkoe, Vice-President of Fundraising, and Alene (Mrs. Sam) Strause, cochairperson.

A fashion show by Montaldo's will be the feature of this meeting. Hadassah members will model glamorous outfits which range from casual to formal and include evening wear for today's women of all ages.

Fashion show chairperson, Paula (Mrs. Norman) Musler, and Gloria (Mrs. William) Goldberg, cochairperson, will work with Faye Brown, Montaldo's Fashion Coordinator. Margie (Mrs. Julius) Goldstein will be the show's commentator. Models are: Meg (Mrs. Matt Luftglass) Goldstein, Nicki (Mrs. Miles) Levine, Donna (Mrs. Norman) Levin, Mrs. Blanche Palley, Carol (Mrs. Richard) Weiner, Janine (Mrs. Stanley) Rosner, Ruth (Mrs. David) Kossove, Deane (Mrs. Larry) Boxer, Fay (Mrs. Dan) Green, Ilana (Mrs. Lior) Schwartzman, Carol (Mrs. Robert) Speizman, Ellie (Mrs. Sheldon) Saslowsky and Paula (Mrs. Norman) Musler.

— Roz Greenspon



Pictured above is one of the lovely models from last year's fashion show.

Photo by/J. Wes Bobbitt

ORT



Senior adult luncheon

ORT's October meeting at the Fairington Apartments Clubhouse featured Becky Boone who presented an exciting program on color and fashion coordination. Those attending learned which colors are best for them to wear and how to carry this through with make-up and hairstyles. It was a very interesting and informative evening.

A new member get-together was held at the home of Ann Sharif in October. Cheese fondue and wine were served. New member functions are held monthly. Contact Susan Shapiro at 892-5117 if you are interested in joining Charlotte Chapter of ORT.

The special project for October was a Progressive Dinner for members and their husbands. A delightful evening of delicious food was enjoyed by all. Proceeds from this fund raiser were used for

ORT's School Building Fund.

On November 7 ORT will participate in cosponsoring a special program with the Community Relations Committee of the Charlotte Jewish Federation. The program is titled "Mid-East Perspectives: Then, Now,?" and will be held at the JCC at 8 p.m. See page 7 of this issue for more details.

An open meeting will take place on November 17 at the Charlotte Russe. We will learn about making hors d'oeuvres and be able to taste some samples. There will be a nominal charge for this. For more information about this meeting contact our Program Chairman, Dorothy Shapiro at 847-0371.

Other ORT functions for the coming year: Lox Box Sale, December 5; Las Vegas Night, January 29; and a Box Supper in February.

Meichels

By Norma Barach
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Lamb Stew

For a change from all of our multi-course meals during the recent holidays, I'd like to suggest this lamb stew for dinner. It is an all-in-one hot meal. Serve with a citrus fruit cup, lettuce and tomato salad, and apple pie for dessert.

- 3 lbs. boneless lamb, cut in cubes
oil
flour
3 large cloves garlic, crushed
2 large onions, sliced into rings
salt, pepper
3 tbsps. tomato paste
1 large bay leaf
3 stalks celery, cut into 1-inch pieces
8 carrots, cut into thirds
6 turnips, cut into quarters
2 lbs. potatoes, cut into quarters
1 green pepper, cut into strips
1/4 lb. fresh mushrooms, whole

Brown meat quickly in hot oil in a Dutch oven. Sprinkle flour into pot and stir until flour turns brown. Add garlic, onion, salt, pepper and water to cover meat. Dissolve tomato paste with one cup hot water. Stir into meat. Bring to a boil, reduce to simmer, cover and cook 1 1/4 hours. Add vegetables and cook another hour or until vegetables are soft. If necessary, add more water. Serves 6-8. If you omit the potatoes, the stew can be frozen.

VILLAGE MARKET

Foxcroft East Village Center
7804 Fairview Road
366-3417

Hoods Crossroads Shopping Center
Highway 51 at Idlewild Road
847-1331

Fresh Meat

Fresh Seafood

Complete Groceries

Fresh Produce

"Butchers Who Care"

We have everything for your holiday feast

Mon., Tues., Wed., Sat. 8-8
Thurs. & Fri. 8-9 Sun. 10-7