

## Durham Social Notes Of Interest

SYMNER DAYE 314 Todd St. Telephone 477-3370

### Happy New Year!

Mr. and Mrs. Marvin Johnson, Durham spend Christmas holidays with their daughter and son-in-law, Mr. and Mrs. Howard Grice in Mass. They also visited their sisters and brothers in Boston, Mass.

Miss Cheryl Parker and Anthony Parker of Greensboro have returned to school after spending several days including the holidays with their parents and sisters, Mr. and Mrs. Wilbur Parker in Bahama.

Visiting parents Mr. and Mrs. Leroy Parker, Sr., were Miss Beverly Parker of Michigan and Leroy Parker, Jr., of Detroit, Michigan.

Miss Carlyon Hamlet was hostess to a pajama party at Rt. 2 Box 253. She is the daughter of Mr. and Mrs. Kelly Hamlet. Those attending the enjoyable party were Peggy and Carolyn Hamlet, Chapel Hill, Deborah Thorpe, Angel Thorpe, Tina Taborn, Rosita Taborn, Tonya Wade, Sandra Hamlet, Linda Hamlet, Anna Taborn, and Latasha Taborn.

Mr. and Mrs. Isiah Parker of Bahama enjoyed the company of Mrs. Desirio Sanders of New York City, Mr. and Mrs. Hugo Carter and sons of Hampton, Va., Mr. and Mrs. Maceo Bullock and daughters of Chapel Hill.

Miss Annetts Love, daughter of Mr. and Mrs. Milton Love who reside and work in Chicago, spend the Christmas holidays with her aunt and family Mrs. Blanche Allen in California.

S/M and Mrs. Sterling Harris and son Kenneth, of Fayetteville spend the holidays with Mrs. Harris' father in Texas and they spend the last weekend with his parents

Mr. and Mrs. W. A. Harris in Rougemont.

Sgt. and Mrs. Walter Jackson and children of Maryland are visiting her parents Mr. and Mrs. Bonnie Harris and family.

Wilbert Harrison and son of Chapel Hill visited his mother Mrs. Alease Harris Slowe in Baltimore.

Mrs. Inez Isom and children spend the holidays with her parents, Mr. and Mrs. W. A. Harris, Rougemont.

Mr. and Mrs. Stanly Organ and daughters of Washington, D. C., spend the holidays with parents Mr. and Mrs. Ervin Daye, Rougemont.

Mrs. Virginia Kenion spend Christmas with her daughter Louise Perry and family in Seat Pleasant, Md.

Best wishes and congratulations to newly weds Mr. and Mrs. Ronald Watson, Mr. and Mrs. Michael White and Mr. and Mrs. Gerald P. Shanklin.

Mrs. Nellie White and sons and Mrs. Igustus McEachen attended her son's wedding in Pa.

Mr. and Mrs. Maceo Bullock enjoyed the company of Mr. and Mrs. Bobby Bullock of S. C., Mr. and Mrs. Connie Bullock, Gastonia and Mr. and Mrs. Maceo Bullock, Jr., of Chapel Hill over the holidays.

Mr. and Mrs. Linwood Parker and children of Maryland visited their parents Mr. and Mrs. Eddie Cozart, Mr. and Mrs. Joseph Parker, Bahama.

Misses Edith Lewis, Richmond, Va. and Ruth Lewis of New York visited

their grandparents, Mr. and Mrs. Will Jefferson of Henderson and Mr. and Mrs. Elvis Lewis of Fayetteville, their brother, Mrs. Symner Daye spend the holidays with her daughter and family in Fayetteville, Attorney and Mrs. Elvis Lewis.

Sympathy is extended to the families of the late Thomas Warren, the late Herbert McCrae, the late William T. Laster, the late Herbert Anthony, the late William Walker, the late Clarence Horton, the late Rev. Carl Martin, and the late Nathaniel Cook, and the late Lee Johnson.

I will lift up mine eyes unto the hills, from whence cometh my help. My help cometh

from the Lord, which made heaven and earth. Psalm 121: 1-2.

Pray for sick and shut in: Mrs. Geneva Jones Rev. and Mrs. D. F. Brown, Mrs. Estelle Bullock, Mrs. Lucenda Parish, Mrs. Ludie B. Parker, Mrs. Leora Parker, Mrs. Viola Smith, Mrs. Allie M. Bullock, Mrs. Maud Lucas, Mrs. Mary Justice, Monroe G. Long, Mrs. Bertha McCloud, J. C. Scarborough, Jr., Ellis D. Jones, Mrs. Annie Strickland, Mrs. Victoria Lawson, Mrs. Bettie Short, Mrs. Mary L. Norris, William Carrington, Mrs. Annie Fuller, Harvey Tilley, Mrs. Florence Bailey, Oscar Glenn. Ask, and it shall be given you; seek, and ye shall find; knock, and it shall be opened unto you. St. Matthew 7:7.



## INFOGRAMS

By Mary J. Whitmore,  
Home Economist

### URGE TO COOK

What gives a woman the urge to cook? There are several psychological drives to blame it on.

It may be you like to cook to please the family. Many women don't consider themselves full-fledged wives and mothers until they've acquired some ability in preparing a wide assortment of dishes.

Or the health of the family may be your thing. Nutrition may be the prime goal - getting the right foods in front of the family for their daily needs.

With some women, the reason they like to cook is to escape the boredom of other household chores. It's fun to try new and challenging recipes when life gets dull around the house.

In many cases - a woman's cooking reflects her hopes and moods. Cooking becomes a means of expression - a chance to be creative.

With other women, it's a case of pinching pennies. It becomes a point of honor to prepare attractive meals as economically as possible. Any by being both a wise shopper and a creative cook, a homemaker can cut corners to save her family from waste of both money and food.

How old a woman is may determine her interest in cooking. The newlywed may go to the limit on trying the new and unusual - while the family woman cooks to please her husband and children.

But after she's older, a woman may again strive for the sensational in new and interesting dishes.

What spurs you on to better cooking?



KIDDIE KOLLEGE - Kiddie Kollege Day Care Center held its Annual Christmas Program at St. Joseph AME Church on Fayetteville Street. In addition to songs and poems, the children gave an original skit, "What Christmas Really Means." After the children gave gifts to their parents, Santa gave each child a handmade personalized tooth brush holder made from a snowman that contained a tooth brush and a candy cane. The program which ended with refreshments was a very enjoyable celebration by relatives, friends, children, and staff of Kiddie Kollege.

Children who took part in the program are left to right; Dendra Mangum, Chiquetta Leathers, Vickie Porter, Chenetta Williams, Joey Parker, Chuckie Graves, Sonja Lassiter, Monica Turrentine, Jackie Cheek, Chesenna Ray, Vaughn Gibson, Tenica Poole, Jermaine Clement, Tonya Hunt Wilford-Hamm, Corey Lee, Michael McCollough, Jennifer Johnson, Maurice Adams, and Brian Johnson. Not shown is David Williams and Steven Vinson.

David Williams is on the drums. In the wing is Shella Porter and Gena Tolbert. (Photo courtesy of Wagstaff).

**STORE HOURS**  
MONDAY THROUGH SATURDAY 8:30 - 12 MIDNIGHT  
SUNDAY 9 AM TO 9 PM.

**WHY PAY MORE?...**  
**SHOP BIG STAR and SAVE!**

**FRESH CRISP LETTUCE**  
LARGE HEAD **32¢**

**FARM CHARM**

**ICE CREAM AND SHERBET**

HALF GALLON **77¢**

**LARGE RIPE BANANAS**

LB. **17¢**

**Compare...Quality Savings!**

**CREAM WHITE Shortening**

3-LB. CAN **98¢**

**PHILLIPS PORK & BEANS**

16-Oz. CAN **19¢**

**More Everyday Low Prices!**

**U.S. CHOICE BEEF-BLADE**

**CHUCK ROAST**

LB. **58¢**

**HOLLY FARMS-"FAMILY PACK"**

**FRYER PARTS**

U.S. GRADE A LB. **38¢**

**EVERYDAY DISCOUNT PRICES!**

## A Chance To Win \$10,000 Cooking Contest

If you often get compliments on your good chicken cooking, here's a chance to be a winner in the big chicken cooking contest. It's worth a try for there are many ways to win in this contest.

First prize is \$10,000; second, \$4,000; third, \$3,000 fourth, \$2,000 and fifth, \$1,000. Each of the 51 finalists one from each state and the District of Columbia wins \$100 a trophy and much more.

According to the National Chicken Cooking Contest, all you have to do is pick out your best chicken recipes and make changes in them so that they meet the contest requirements. Cook your new recipe over and over, making changes according to your tastes, until you are happy with it, then send it in.

Now for the requirements: Your recipe (or recipes) must each include a broiler-fryer (2 to 3 1/2 pound) chicken (or it can call for any part or parts). It must also include at least 1/4 cup Mazola corn oil and at least 1 teaspoon Ac'cent flavor enhancer. Each recipe should make about 4 servings and use only ingredients that you believe are nationally available. Make sure, too, that all ingredients amounts are exact and that the instructions in your recipes are complete.

The recipes will be judged on simplicity, interest, appearance and flavor. Each recipe should take no more than 3 hours total preparation time, for that's all that will be allowed at the cook-offs.

From recipes that are mailed in, judges will pick five or so recipes from each state. Then, through cook-offs in each of the 50 states plus DC, the state finalists will be selected by the judges. Each finalist receives an expense-paid trip to the national cook-off on July 27, in Jackson, Mississippi. In this cook-off the 51 states and DC winners will cook their dishes to be judged for the five big money prizes.

All kinds of recipes have won in past years including many national and ethnic type dishes. The recipe here for Spicy African Chicken, a popular stew made with Chicken, vegetables and farina is an example of how to write a contest recipe entry.

When you have your own recipes ready, mail them, with your name, address and telephone number clearly written



**TRY THIS RECIPE FOR SPICY AFRICAN CHICKEN.** It's the type of chicken dish African cooks often serve. Because the recipe given here meets all the rules for the 1977 National Chicken Cooking Contest, making it may also help you get started preparing your own recipes for the big contest.

### Spicy African Chicken

on each to: Chicken Contest, Box 28158, Central Station, Washington, DC 20005. They must be postmarked no later than March 1, 1977.

For a recipe folder with more contest information and recipes that won first prizes in the past, send a self-addressed, stamped envelope to: "Six \$10,000 Chicken Recipes" at the same address.

The contest is sponsored by The National Broiler Council and the makers of Mazola Corn Oil and Ac'cent Flavor enhancer.

1 broiler-fryer chicken, cut in parts; 1 teaspoon Ac'cent flavor enhancer; 1/4 cup Mazola corn oil; 1/2 cup chopped onion; 3 cups water; 1 1/2 teaspoons salt; 1/4 teaspoon pepper; 1/16 teaspoon ground ginger; 1/16

teaspoon cayenne; 2 medium turnips, peeled and sliced; 4 carrots, cut in 1 inch pieces; 1 medium soft-skin squash, sliced; 2 cups cooked farina or rice.

Sprinkle chicken with flavor enhancer. In large skillet, heat corn oil over medium heat. Brown chicken on all sides. Add onion; cook until tender. Add water, salt, pepper, ginger, and cayenne. Cover and cook gently 15 minutes. Add turnips and carrots; cook 15 minutes. Add squash and cook 10 minutes, or until vegetables are tender. Serve with farina or rice. Makes 4 servings.