

AKA SORORITY INDUCTS NEW MEMBERS — Alpha Zeta Omega Chapter of Alpha Kappa Alpha Sorority, Inc., recently inducted eight new members into its group. Shown from left to right are the new members: Sorors LaVorne Walker, Eve Barnes, Jocelyn Simpkins, Clara Lawson, Carolyn Bolden, Mamie Lewis, Millicent Rainey and Vivian Spencer. Mrs. DeLois Washington serves as president of the chapter.

Dinner Party Honors Alexander Baskerville

A dinner party honored Alexander Baskerville, upon his retirement from the Veterans Adminis t r a t i o n Hospital. The party was held at the home of Mr. and Mrs. John Caldwell. 415 Highview Drive, Chapel Hill.

The covered dish dinner was given by the "Old 4-A Group" which is a group of current and former V. A. employees who worked on Ward 4-A during the late 60's and early 70's. Mrs. Irene Caldwell serves as head nurse. The group meets as Christmas and during the year on various occasions. Friends of the 4-A Group meet regularly with them.

dinner, gifts were presented to Baskerville as guests enjoyed cake and champagne.

Following a delicious

Guests and friends attending were: Overtha Spicer, Willie Johnson, Hugh Easton, Kathleen Moses. Kathleen Kusel, Peter Kusel. Peggy Edwards. Cora Ingraham, Valeretta Bell, Jean Hauchy, Alice Young, Mabel Farrish, Mildred Easterling. Dodson, Sylvia Annie Richardson, Ben Taylor, Lucinda Harris and Flla Mae Bailey. Children enjoying the treats were Joanne Dodson, Sylvia Caldwell, Sonja Caldwell. Lora Caldwell, William William Richardson, Rodney Richardson, Tyrone Young, Kenneth Kusel and Melanie Hauchy.

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SEATED IN THE CENTER is Mrs. Minnie Savage surrounded by her grandchildren and great grandchildren as she celebrated her 90th birthday anniversary here on Saturday, June 11.



LOOKED AND SAW

By Rev. C. R. Stone

"HIS COMMITTMENT TO THE HELPLESS"

While on earth, the primary mission of Jesus was shown through His determination to help people. He was dynamically committed through the will of the Father to keeping their divine cause alive. Jesus spoke of His Father and Himself as being one in unison. Because of the divine truth in His speech, He and His Father represent the closest relationship to be recognized in earth, as in heaven. They were in complete agreement in Spirit but the flesh of Jesus raises some doubt about their completeness. In fact, the Spirit and flesh cannot remain in total agreement under all circumstances. Because of the idea expressed here, there were times when Jesus responded to men's needs and became weak in His flesh. Therefore, the Son of God sought spiritual help from the Father. Further, Jesus knew that He was His Father's servant, thus He could depend on assistance

Why did Jesus become weary in flesh while being the public servant? Jesus was not well received by individuals who were possessed with evil. Many of these persons called upon Jesus for help in the form of miracles knowing that they would not believe Him if they were performed. Man of evil abused the strengths of Jesus during times of desperation for their own selfish gain. As soon as Jesus performed His act to aid them, they were immediately finished until the next point of desperation. In fact, Jesus was the push-button servant to be hated rather than to be loved.

He who hath ears to hear, let him hear.

INFOGRAMS

By Mary J. Whitmore, **Home Economist**



A POT POURRI OF STRAWBERRY RECIPES

STRAWBERRY SHORTCAKE

2 cups flour; 4 tablespoons fat; 4 teaspoons baking powder; 1/4 teaspoon salt; 1 teaspoon sugar; 3/4 cup milk — Sift dry ingredients. Cut in the fat and milk as for biscuits. Divide the dough into two equal parts. Turn out on a slightly floured board and roll each piece to 1/3 inch in thickness. Place one on top of the other with butter spread between. Bake in a hot oven for 20 minutes; then split open ready for fruit. Mash and sweeten to taste 1 quart strawberries. Spread between the two layers and on top of the shortcake. Keep out a few berries to put on top of cake for garnish. Or use frozen berries.
FRENCH TOAST WITH STRAWBERRIES

2 eggs; ½ teaspoon salt; ¼ cup milk; 2 tablespoons melted butter; 6 bread slices; 3/4 to 1 quart strawberries (fresh or frozen) Sugar-sweeten fresh strawberries to taste Beat first four ingredients together. Place butter in frypan. Dip bread in egg mixture until both sides are coated. Brown on both sides. Remove to platter. Mix enough sugar with strawberries (if fresh) to sweeten them and put 3 tablespoons of this on each slice of bread. Serve.

UNCOOKED STRAWBERRY JAM

(From Fresh Fruit)
2 cups finely mashed or sieved strawberries; 4 cups sugar; 1 package pectin; 1 cup water - Directions for combining Powdered Pectin ingredients: Combine fruit and sugar. Let stand about 20 minutes, stirring occasionally. Stir the pectin into the water, bring to boiling and boil rapidly for 1 minute, stirring constantly. Remove from the stove. Add the fruit and stir about 2 minutes. Pour into jelly glasses. Cover and let stand at room temperature 24 to 48 hours or until jellied. Seal with paraffin and store in a freezer. Or it will keep several weeks at refrigera-

tor temperature. This makes about six glasses.

Directions for combining Liquid Pectin ingregidents: To use liquid pectin . . . omit the powdered pectin and water and use ½ bottle of liquid pectin (1/2 cup). No cooking necessary.

STRAWBERRY PRESERVES

(Makes about 4 half-pint jars)
6 cups prepared strawberries (takes about 2 quart boxes berries): 4½ cups sugar - To prepare fruit. Select large, firm

tart strawberries, wash and drain berries; remove caps.

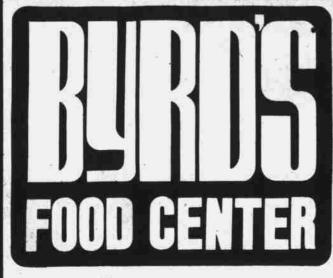
To make preserves. Combine prepared fruit and sugar in alternate layers and let stand for 8 to 10 hours or overnight in the refrigerator or other cool place.

Heat the fruit mixture to boiling, stirring gently. Boil rapidly, stirring as needed to prevent sticking.

Cook to 9 degrees F. above the boiling point of water, or until the syrup is somewhat thick (about 15 to 20 minutes). Remove from heat; skim. Cover pan with cheese cloth and let fruit mixture stand until cool. During this time the fruit absorbs much of the syrup

and it will be a juicier product. Return fruit and syrup to a hot unit and bring just to boiling point. Do no tecook. Pack hot fruit into hot sterilized jars and add syrup to fill a jar to ½ inch to top. Remove air bubbles

Cover jars of preserves with hot water and process at simmering point 180 degrees for about 10 minutes. Store in a cool, dark, dry place.



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