

Dinner Party Honors Alexander Baskerville

A dinner party honored Alexander Baskerville, upon his retirement from the Veterans Administration 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.

Following a delicious dinner, gifts were presented to Baskerville as guests enjoyed cake and champagne. Guests and friends attending were: Overha

Spicer, Willie Johnson, Hugh Easton, Kathleen Moses, Kathleen Kusel, Peter Kusel, Peggy Edwards, Cora Ingraham, Valeretta Bell, Jean Hauchy, Alice Young, Mabel Farris, Mildred Easterling, Annie Dodson, Sylvia Richardson, Ben Taylor, Lucinda Harris and Ella Mae Bailey. Children enjoying the treats were: Joanne Dodson, Sylvia Caldwell, Sonja Caldwell, Lora Caldwell, 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.

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.

I LOOKED AND I SAW
By Rev. C. R. Stone

"HIS COMMITMENT 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 union. 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 in distress.

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 performing. 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; ¼ teaspoon salt; 1 teaspoon sugar; ¾ 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; ¾ 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 refrigerator temperature. This makes about six glasses.

Directions for combining Liquid Pectin ingredients: 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 not recook. Pack hot fruit into hot sterilized jars and add syrup to fill a jar to ½ inch to top. Remove air bubbles and adjust lib.

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.

BYRD'S FOOD CENTER

DURHAM: FOREST HILL SHOPPING CTR., COR. Miami Blvd. & Liberty St. **HENDERSON:** 1501 Dabney Drive **OXFORD:** 111 McClanahan St. **ROXBORO:** Madison Blvd. **CARRBORO:** Main St. **PITTSBORO:** Highway 64 East **CHAPEL HILL:** EASTGATE Shopping Center

These Prices Good Thru Saturday, June 18, 1977

Ask Anybody Red Band FLOUR Plain or Self Risen 59 5 lb. Bag	Ask Anybody Ice Tea Mix NESTEA 169 24 oz. Jar	Ask Anybody Farm Fresh ICE CREAM Assorted Flavors 79 ½ Gal. Ctn.	Ask Anybody Saver's MAYONNAISE 49 Qt. Jar	Ask Anybody Dixie Crystal "Pure Cane" SUGAR 69 5 lb. Bag
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Cut to the Bone Prices on MEATS

USDA CHOICE BEEF **SIRLOIN TIPS**

Tender CUBED STEAK \$1.79 Lb.	Tip Roast \$1.39 Lb.	Tip Steak \$1.59 Lb.	Whole 99¢ Lb. 8 lb. Avg. (Cut Free into Steaks, Roasts, etc.)
VALLEYDALE BLUE RIDGE BACON 99¢ Lb.	CURTIS or SMITHFIELD TENDERIZED HAMS 79¢ Whole or Shank Portion Lb.	Butt Portion 99¢ Lb.	Center Slices \$1.29 Lb.
			CURTIS Regular, Thick or Chunk Bologna 89¢ Lb.
			CURTIS Franks 69¢ 12 oz.
			ARMOUR'S GOLD BAND 4-6 lbs. Turkey Breast 99¢ Lb.

Cream of the Crop PRODUCE

Golden Ripe Bananas 22¢ Lb.	Yellow & White Corn 8.99¢ Ears	Carolina Grown Cabbage 15¢ Lb.
	Red to the Rind Watermelon \$1.59 Ea. 21 lb. Avg.	Large Vine Ripe Cantaloupes 67¢ Ea. 12 Size

Peacocks CANNED VEGETABLE SALE
French or Cut Green Beans, Whole Kernel or Cream Golden Corn, Shoepeg Whole Kernel Corn **3.15¢** 15 oz. Cans

FATHER'S DAY DEE-LIGHTS

Old Virginia JELLY 59¢ Apple or Grape 16 oz. Jar	Luxury Elbow MACARONI 79¢ 2 12 oz. Boxes
Lara Lynn Snack CRACKERS 59¢ 1 1/2 qt. Box	Osage "Freestone" PEACHES \$1.00 3 16 oz. Cans
Swift Potted MEAT 43¢ 2 3 oz. Cans	Twin Pet Reg. Beef Liver DOG FOOD 99¢ 6 15 oz. Cans
Nabisco CHEESE NIPS 59¢ 10 oz. Box	Texize With Trigger FANTASTIC 89¢ 22 oz. Btl.
Nabisco CHEESE TID BITS 59¢ 11 oz. Box	Texize Pine or Spring Scent CLEANER 69¢ 28 oz. Btl.
Jack's "Sweet Treat" THINS 79¢ Butter, Ginger, Lemon Flavors 16 oz. Box	

DAIRY FOODS

MRS. FILBERT'S GOLDEN QUARTERS Margarine \$1.00 2 1 lb. Ctns.	KRAFT AMERICAN SINGLES Cheese \$1.19 12 oz. Pkg.	KRAFT CRACKER BARREL SHARP STICK or EX SHARP STICK Cheese \$1.39 10 oz. Pkg.
SEALTEST Sour Cream 69¢ 16 oz. Ctn.	BIG COUNTRY BUTTERMILK Biscuits \$1.00 5 6 oz. Tubes	KRAFT Orange Juice 99¢ 1/2 Gal. Glass Ctn.
FLAV-O-RICH Sour Cream Dips 49¢ 8 oz. Pkg.	Sour Cream 49¢ 8 oz. Pkg.	GLAD WRAP \$1.00 2 100 ft. Boxes

FROZEN FOODS

OLD SOUTH Apple Blackberry Cherry Peach Cobbblers 79¢ 1 lb. Box	MORTON Chicken Turkey Beef Pot Pies 89¢ 3 8 oz. Boxes	JENO Cheese Sausage Pepperoni Hamburger Pizza 99¢ 12 oz. Ctn.
BANQUET Sliced Beef Sliced Turkey Meat Loaf Cookin' Bag \$1.00 3 5 oz. Pkg.	MORTON Beef Chicken Turkey Saus Meat Loaf TV Dinners 59¢ 11 oz. Box	TATER BOY Shredding Potatoes \$1.09 6 1/2 lb. Bag

HEALTH & BEAUTY AIDS

PRELL Liquid Shampoo \$1.39 11 oz. Ctn.	SECRET Roll On Bonus Pack With Mink Oil Deodorant \$1.59 2 1/2 oz. Jar	COLGATE Toothpaste 79¢ 3 oz. Tube
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