

St. Aug.'s Business Students

St. Aug.'s Business Students receive proclamation from Mayor - left to right: Mrs. Mable B. Writht, assistant professor of business at Saint Augustine's College, and adviser to the Business Education club; Misses Marian Peele, Oak City; Lottie Harding, Pleasant Hill; and Deborah Ricks, Rocky Mounty, president, Business Education Club. They are receiving a proclamation from Mayor Isabella Cannon, in observance of National Education for Business Week.

## HAPPENINGS

By MRS. T. H. KINNEY

The Bronco Booster Athletic Club of Fayetteville State University presented its first regional gospel concert on Sunday afternoon in the Seabrook Auditorium on FSU Campus. Participating in the groups were the Williams Chapel Choir Gospel Choir of Spring Lake, The St. James Gospel Ensemble of Raeford, St. Thomas Young Adult Choir of Roseboro, New Creation Singers of Clinton, M.B. Hayes Young Adult Choir, Voices of Deliverance, Fayetteville State University Gospel Choir and Smith Chapel Young Adult Choir.

The Missionary Group No. 1 of Friendship Baptist Church will sponsor its annual candlelight service in honor of the late Sister Mary Raleigh, May 6 at 6:30 p.m. The Rev. Clyde McLaughlin will be speaker.

A week long crusade to help alleviate some of the problems of Hay Street is being held there and at Fayet-teville State Uuniversity April 30-May 5 by Fayetteville evangilist James L. Monroe. The crusade starts each 6-7 o'clock with prayer conducted by the evangilist in front of the Colony Theater on Hay Street. A motorcade each evening travels from Hay Street at Fayetteville State University Auditiorium at 6:30 p.m. Special events include Civic night for city officials; Ministers night; Youth and Women's night, A parade is scheduled at 10 a.m. on Saturday from Hay Street to FSU where a

gospel sing will be held by area choral groups and chouses. Drama will climax at the Auditorium, "The Old Ship OF Zion"

Mr. and Mrs. Roy L. Chance announce the engage-ment of their daughter, Lana Carol, to Randy Wayne Gilchrist, son of Mr. and Mrs. Wilbur Ghilchrist of Fu-

A June wedding is planned at the First Baptist Church

in Buies Creek. The bride elect is a graduate of Campbell College and is employed as a development specialist with Chicopee in Benson. The prospective bridegroom is a graduate of Campbell College and attended the University of Texas. He is employed as a petroleum engineer with Gearlfart-Owen Petroleum Co. in Kansas.

Members of the La Madrinna Toastmisteress Club met and held their regular meeting Monday past at Belk's Conference Room, Cross Creek Mall with Mrs. Thelma H. Kinney, president, presiding, Mrs. Jessie Devane conducted a mini-workshop on "Parliamentary 'Procedures''.

Mrs Dorothy Cabbiness, Brooklyn, N.Y.; Mrs. Learlie Caston, Westbury, Conn.; Mrs. Arlean Allen of Long Island, N.Y.; and Kenneth Cabiness of New York City are visiting their North Carolina and Atlanta, Georgia relatives and friends. They will also travel to Disney World in Orlando, Florida.

A Regional contest for the "Miss Black Galaxy" pageant will be held Saturday at 6:00 p.m. in Seabrook Auditorium at FSU, five finalists will be picked.

The Southview Senior High School Drama Department presented the '20s musical comedy "The Boyfriend" Friday. Dinner was served in the cafeteria before the show for those wishing it.

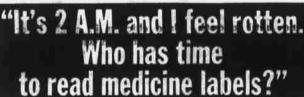
The Friday Film Connection featured Roberto Rossellinni's "Open City" at 8:00 p.m. sponsored by the Cumberland County Public Library and FSU.

Two students at E.E. Smith have received "All-American Hall of Fame" band awards. They are Jeff Johnson, 970 Dandridge Dr., who plays the tenor saxaphone, and Pam Jones, 343 Collinwood Dr., who plays the French Horn. The schools symphonic band recently received a rating of "Excellent" at the third annual Carowinds band competition.

Try to see and hear Dr. Samuel Procter, Martin Luther King, Jr. professor at Rutgers University, who will be the Commencement speaker at graduation exercises for FSU on Sunday May 6, at Cumberland County Arena at 2:30 p.m.

A program on domestic violence and the family was held May 1, in the Belkk's conference room, Cross Creek Mall. Mrs Dororthy Andrews, president of the association, invited all area home economists to attend the meeting. The program Citizens Aware and Responding to Emergency (CARE) was presented by Mrs. Betty Lord and Ms. Jane Malpass.

Members of the Zeta Phi Beta Sorority held their regular Meeting on Sunday past at 4 p.m. at the Pig and Chicken on Rosemary Street with Soror Gladys Hollingsworth, Basileus, presiding. Various reports were heard and discussed. A buffet luncheon was enjoyed by those who attended. Soror W. K. Patten thanked the following hostesses: Sorors Cummings, Carter and



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**SOFT DRINKS** 

AAP COUPON **ORANGE JUICE** 

AP B DURHAM

EIGHT O'CLOCK INSTANT COFFE

PINEAPPLE-STRAWBERRY DELIGHT 1 pint fresh strawberries\* Sugar 1 envelope (1 tablespoon) unflavored gelatin 1 can (8-1/4 ounces) crushed pineapple (drained; reserve syrup)

Light but nutritious, a fluffy rice dessert that subtly

suggests lovely weather is a wonderful way to satisfy your family's "sweet tooth" and balance meals, too.
Ranging from simple to elaborate, rice desserts typical-

ly contain rice and milk and usually contain less sugar

than many other sweets. Few other desserts are as easy

They're economical too. The cost of a half-cup serving

of cooked rice is about three cents. And rice pudding can be combined with seasonal freshly sliced summer fruits, natural or sweetened, to make luscious desserts.

Among the more delicious dishes you're likely to find is this Pineapple-Strawberry Delight that takes its cue from strawberries that blend so well with the crushed pineapple mixed with the cooked rice and whipped

2 cups cooked rice 1 teaspoon vanilla extract 2 egg whites

cream or topping.

or as nearly foolproof to prepare.

1/4 teaspoon salt 1 envelope (1-1/2 ounces) whipped topping mix, prepared or 1 cup of heavy cream, whipped and sweetened

Wash strawberries; remove stems. Sprinkle with 1/2 cup sugar. Set aside. Soften gelatin in pineapple syrup. Heat to dissolve. Combine gelatin, pineapple, rice, 1/2 cup strawberries (including some juice) crushed, and vanilla. Whip egg whites with 3 tablespoons sugar and salt until stiff but not dry. Fold into rice mixture. Spoon into individual modes (showt 1/2 cup cosh). Chill until firm Unmodes. ual molds (about 1/2 cup each). Chill until firm. Unmold onto cold plates and top each with a dollop of whipped topping and remaining strawberries. Makes 6 servings.

\*Or use 1 package (10 ounces) frozen strawberries, thawed.