

Fayetteville Happenings

By Mrs. T.H. Kinney

Happy Birthday Anniversary to Ms. Chrystal Vann, P.G. Mays, Brian Goforth, Mrs. Ruth Howell and Peter O'Neill from your many relatives and friends.

Mrs. Emma Wimbish Greene has climbed to the top of the ladder. She is a native of Henderson. She received her B.S. degree from Fayetteville State University, the M.A. degree from Teachers College, Columbia University and the Doctor of Education degree from Nova University, Fort Lauderdale, Fla.

Dr. Greene is the Supervisor of Title I programs, Grades 1-8 in Reading and Math for Fayetteville City Schools. She has done one book on *The Tutorial Reading Program* and one on *Mathematic Skills for Primary Grades*. Dr. Greene believes she has found an approach to teaching reading vastly different from techniques used in many American public schools. We are proud of her and we congratulate her for she has done her homework.

Hayestown Seniors Feted At Last Meeting of Year

The Senior Citizen Club held its last meeting for 1980, in the Hayestown Community with and enjoyed a combination Thanksgiving and birthday dinner.

Mrs. Roberta Allen, president, led the devotion which centered around the Thanksgiving theme. Club activities for the remainder of the year are visiting the sick and gifts to residents of the Convalescent Home on Pettigrew Street.

A beautiful program of music, poems and readings followed Mrs. Della Hubbard's welcome to a visitors, Mrs. Lillie Bullock from Operation Breakthrough and two of her co-workers, Carl Williams and Ms. Louise Lee.

From a beautifully decorated table, dinner was served buffet style.

Attending members were Mmes. Odessa Flake, Bessie Barrington, Roberta Allen, Alice Carrick, Edna Royster, Annie Webb, Georgia Williams, Della Hubbard, Messrs. Rhuba Allen, Richard Patterson, Henry Hubbard, Robert Lee, Clyde Lee, Thomas Royster, Ollie Ray, Clarence Thompson and James T. Rempson.

Mrs. Shaw Entertains Better Homes & Gardens Club

On November 10, the Better Homes and Gardens Club opened the garden gate at the home of Gardener Thomasenia B. Shaw, 903 Delray Street. Gardeners Rose Tucker and Frances Watson led the devotions, after which Gardener Ella Brown conducted the business session.

During the pre-Christmas "Show and Tell," Gardener Mable Bryant delighted the group with her colorful, intricately designed afghans. Club activities include the Duke Power Company Christmas Craft Night on last Monday, a party for Dillon School girls on November 22, and a Christmas Brunch at the Hilton on December 27.

A delicious repast was served to the following Gardeners Louise Jenkins, Beulah Hill, Catherine Page, Frances Watson, Magnolia Eings, Mable Bryant, Ell Brown, Rose Tucker and Lenora Hooker.

After the thanking of the hostess by Gardener Tucker, who will be hostess at the next regular meeting on December 1, the meeting was adjourned.

The "Perfect Recipe"

Ask a group of cooks what makes an ideal recipe, and you are likely to get a flood of different opinions. These days, however, many would say a prime "ingredient" is low cost — spiced with plenty of eye and taste appeal, a dash of imagination, topped off with easy preparation.

Here's a nutritious recipe that fits this description to a

"T." A blend of chicken, bris, canned pineapple chunks a crunchy zucchini, "Aloha Baked Chicken" is an inexpensive one-dish entree that goes together in a jiffy.

Serve this delicious combination, basted in its ging lemon sauce, with fluffy hot rice, and you'll have a meal that is guaranteed to be popular with the cook as well as the diner.

ALOHA BAKED CHICKEN

- 1 tablespoon flour
- 1/2 teaspoon onion powder
- 1/2 teaspoon ginger
- 8 pieces frying chicken (2 half breasts, 2 thighs, 2 drumsticks, 2 wings)
- 1 (1 pound 4 ounce) can pineapple slices
- 1/2 cup syrup from pineapple
- 1/2 cup soy sauce
- 2 1/2 tablespoons brown sugar (packed)
- 2 tablespoons lemon juice
- 2 teaspoons cornstarch
- 1/2 teaspoon prepared mustard
- 1/2 teaspoon pressed garlic (2 large cloves)
- 1/2 teaspoon salt
- 4 small zucchini (1/2 pound)



One of the secrets of the dish is not to overcook the zucchini or pineapple. Add them to the chicken the last 15 minutes of cooking, drench with sauce and handle gently to keep them firm and attractive.

Mix flour, onion powder and ginger together. Dredge chicken pieces with mixture. Arrange skin side up in shallow baking dish. Bake in very hot oven (450 degrees F) 15 minutes. Meanwhile, drain pineapple, reserving 1/2 cup syrup. Combine 1/2 cup syrup with soy sauce, brown sugar, lemon juice, cornstarch, mustard, garlic and salt in a small saucepan. Heat stirring, until sauce thickens slightly. Brush half the sauce over chicken pieces. Reset thermostat to moderate (350 degrees F). Bake 15 to 20 minutes. Trim and cut zucchini in 1/2-inch diagonal slices. Cover with boiling water and let stand 10 minutes. Drain. Add zucchini and pineapple slices to chicken. Continue baking and brushing with remaining sauce, until chicken and zucchini are tender, about 10 minutes longer. Skim off any surface fat before serving. Make 4 to 5 servings.

Members and guest of Council IV, Blue Ridge Region, held their second meeting for the year on Saturday past at the Lakeview Country Club. Theme "Persuade"; motto, "To Love Our Language and to Use It with Grace and Facility" — both demonstrated in their proper places.

The Edifice Club and Skyway Club hosted the meeting. Ms. Jewell Waddell, president. Mrs. Francis Lennox gave the welcome. Business session was conducted. Mrs. Veatrice Davis, president of Blue Ridge Region, conducted a "Committee Functions Workshop". A fashion show was enjoyed and directed by Mrs. Karen Darlington. Lunch was served promptly. Everyone fellowshiped graciously, comfortably and shared their experiences.

During the afternoon, our "Women in Politics" participated, they were: Mrs. Mildred Evans, City Council; Mrs. Virginia Thompson, County Commissioner; Mrs. Jeanette Council, Political Organizer; and Mrs. Mary McAllister, County Commissioner. Invitation to the next meeting was announced and the evaluation was given. The meeting adjourned after the Closing Thought was delivered by Mrs. Marian McKoy.

The staff and teachers at Lucile Sanders Elementary recently held a retirement reception for Mrs. Rosa Lowery, a former elementary teacher. Mrs. Lowery taught fourteen years in the city school system, and 34 years total as an educator in other systems. She is a former principal of the adult program of Fayetteville Technical Institute, Wade Division.

Members of the Zeta Phi Beta Sorority held their November meeting at Horne's Motor Lodge Restaurant at 3 p.m. on Saturday past. Soror G.T. Hollingsworth presided. Dinner was enjoyed by all. Various sorors

were recognized for their achievements. After the business sessions, fellowship was enjoyed.

Members of the Omega Psi Phi Fraternity will have a talent program on November 23, 4 p.m., at St. Luke AME Church.

Some enjoyed "The River Niger" at 8 p.m. (throughout the weekend at Fayetteville State University in the Little Theater.

The Rev. W.E. Beamon, pastor of Second Baptist Church celebrated the 13th anniversary of the church Sunday. A special service was held at 3 p.m. Rev. Beamon is an instructor of ministers at Burgaw Institute, Executive Board Chairman of the Middle District Association and a member of the Presbytery Board. His travel included visits to the Holy Land and World Conference in Toronto, Canada.

A memorial service for the late pastor, the Rev. R.P. Farrior was held at First Baptist Missionary Church in Stedman at 8 a.m. Sunday.

Dr. Charles Lyons, chancellor of Fayetteville State University, was honored recently as a distinguished alumnus of Ohio State University. Dr. Lyons a five top academic seniors at Fayetteville State University attended a banquet.

Mrs. Anita E. McBride has joined the staff of John Canady Realtors, 136 McPherson Church Road.

Ms. Tonia Dew, a senior, was chosen "Miss E.E. Smith" at a pageant held at the school recently.

"Birthday Night Celebration" was enjoyed Friday night past at the Lake View Country Club.

Leon McNair preached his trial sermon Sunday evening at Savannah Baptist Church in Cedar Creek.

Sympathy is extended to the families of the late Mrs. Andrew Thogard, formerly of the city; Gilbert McPherson; James Banks, a retired sergeant; Sgt. 1st Class Orlee Williams; and the Johnny Darden family in the death of his mother.



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