14-THE CAROLINA TIMES-SATURDAY, APRIL 21, 1982 Spring Flower Show

The Garden Clubs of Durham will sponsor their annual Spring Flower Show Sunday, May 2, in the auditorium of the J.J. Henderson Towers on Duke

The theme for the show will be "The Awakening

Entries will be accepted from 10 a.m. to 1 p.m. The committee is asking the gardeners to get their entries in as early as possible.

Judges will go in at 2 p.m. The Show will open to the public at 2 p.m., and is scheduled to close at 5,

A Fashion Extravanganza

The women of Russell Memorial CME Church will present a luncheon-fashion show on Saturday, May 1 at 12:30 p.m., at the Downtowner Motor Inn. Members of the church will be the models.

Fashions will be provided by Baldwin's Department store in downtown Durham.

Donation is \$10 for adults; \$5 for children under 12. If you are interested in attending, please call

682-6442 after 5 p.m.

Senior Citizens At Saint Titus' Church

On April 11, some members of Senior Citizens At St. Titus' met at the home of a member, Mrs. Elnora Smith, on Nebo Street for an afternoon of fellowship and to enjoy Mrs. Smith's beautiful

The lawn was never more beautiful. Centered upon an expanse of grass that resembled a green velvet carpet was a tall tree, circled at the base by a profusion of pansies of various colors, among them here and there, a sorgeous tulip which had escaped the recent onslaught of wind and water. Smaller trees about the lawn were budding or leafing. The entire lawn was bordered by a variety of blooming plants. Outstanding in the background was a profusion of pink and white azaleas abundantly bloom-

For entertainment, selections befitting the Easter season were read by Mesdames Marian Alston, Annie L. Smith, Ada Leach, and Beatrice White. Also, Mrs. Leach and Mrs. Julia Harris recited ap-

propriate selections.

While the warm sun played hide and seek with the clouds, Mrs. Smith served most enjoyable refreshments. Other members present were Mesdames Lottie Campbell, Gazella Lipscomb and Madge Turner. Miss Maggie Bryant, niece of Mrs. Lipscomb, and Mrs. Mertha Harris, neighbor of Mrs. Smith, dropped in.

Mrs. Lipscomb thanked Mrs. Smith for her

gracious hospitality. Mrs. Smith expressed her

pleasure at having the group.

The next meeting is scheduled for May 5 at 3 p.m., at St. Titus'.

Bridges-Hunter Roundup

Members of the Bridges-Hunter family met recently for their monthly meeting at the home of James and Margaret Peace at 2804 East Pettigrew Street. Ms. Caroline H: Privette, president conducted the meeting.

It was reported that the first quarterly newsletter had been mailed to all known family members and that continued efforts will be made to contact other

persons connected to the family. Ms. Helen B. Crews and Ms. Margaret B. Peace were elected as co-chairmen of the program committee. Ms. Juaneza Peace was selected as a committee member and other family members are to be contacted for their services. The president requested that the program and social committees meet prior to the May meeting to plan the reunion that is to be held the weekend of July 30.

Family members reported as sick were Mrs.
Olivia Brown, Sweetie Hunter and Onie Rogers.
The group also acknowledged birthday anniversaries being celebrated this month. Happy birthday wishes were extended to Nikki Privette, Kenneth Harris, Marva (Penny) Peace, Boyd Jones, Donice B. Jones, Herbert Bullock, Mack Fennell, Sheila Bridges and Beulah B. Williams.

Family members present at this meeting were:
Oscar Bridges, Daisy Bridges, Helen B, Crews,
Donice B. Jones, David Harris, Sr., Gayle B. Harris, Carolina H. Privette, Cher-Rhonda Privette,
Nikki Privette, David Harris, Jr., Kenneth Harris, Nicholas Harris, Marva (Penny) Peace, Juaneza Feace, Cheryl Peace, Reshauna Peace and Margaret B. Peace.

The next meeting will be held on May 8 at the home of Larry and Marva Peace at 5310 Peppercorn Street. All persons who are related to this family are cordially invited to attend.

1% cups granulated sugar

21/2 cups all-purpose flour

In mixer bowl, cream to-gether granulated sugar, but-

ter, and I teaspoon of the peel till fluffy. Add eggs, one at a time, beating well after each addition. Stir together flour and sods; add to creamed mixture alternately with ½ cup milk, beating after each addition. Beat in the lemon juice. Turn into 13×9×2-inch baking dish. Cook, uncovered, at MEDIUM for 9 minutes, giving dish a half turn twice. Cook at HIGH for 6 minutes or till dotse. Cool.

A selection of the second

on of the peel

Miss Tracy McGinness Is Bride of William A. Morrow

Miss Tracy Colleen McGinness and William Andre Morrow were married in an Easter Sunday

ceremony in Sebastopol, California. The Rev. David Beckwith performed the ceremony.

The bride is the daughter of Mrs. Terry McGinness of Rohnert Park, California. She is the granddaughter of Mrs. Jayne Gritton of San Francisco. Mr. and Mrs. William G. Morrow of Durham are the bridegroom's parents.

The bride wore a gown of chiffon trimmed in Alencon lace and seed pearl. A juliet cap held her

fingertip veil of matching lace and pearl.

Maid of honor was Miss April Cox of
Sebastopol. Bridesmaids were Miss Andrea McGinness and M./. Nina Brians, sisters of the bride from Rohnert Park; Ms. Pam Freimuth of Santa Rosa, Ms. Deidre Winsett of Napa; and Ms. Jean Max-well of LaHabra, California. Eric Morrow of Atlanta,, Ga., was his brother's

best man! Head usher was Timothy McGinness, brother of the bride. Groomsmenn were Rodney Morrow of Durham, brother of the groom; Joseph LeCompe of Greensboro, Tom Richards and Peter Commandeur of Las Gatos, California and Bill Fleming of Whittier, California.

Candlelighters were Denise Long of Sebastopol and Christopher Domush, cousin of the groom, San Rafael, Calif.

Children in the wedding were Nichole Brians and Mechelle McGinness, nieces of the bride and Christopher Brians, nephew of the bride.

The wedding was directed by Ms. JoAnne Beckwith.

A dinner reception was given by the bride's family at Mount Gilead Bible Conference in Sebastopol. The groom's parents hosted an after-rehearsal dinner at the Union Hotel Restaurant in Occidental,

Bridal showers were given by Ms. April Cox and Ms. Andrea McGinness.

Out of state guests attending the wedding included the groom's family from Durham, the groom's grandfather, Jacob Dixon, Sr., Burlington; Mr. and Mrs. Joseph LeCompe, Greensboro (all North Carolina) and Mr. and Mrs. Noel Brandon, from New Jersey.

The bride attended Biola University in LaMirada, California and is employed at Mount Gilead Bible Conference in Sebastopol.

The bridegroom is a graduate of N.C. A&T State University in Greensboro. He attended Talbot Theological Seminary in LaMirada and is employed at St. Vincent's Boys School in San Rafael, Califor-

The couple will live in San Rafael.

DUU First Aid Meeting

The First Aid Department of the Durham Ushers Union met recently at Oak Grove Free Will Baptist Church. Mrs. W. McKeithan led devotions and conducted the meeting during which reports were received from all committees. A repast was served.

The next meeting will be held at Mount Gilead Baptist Church on April 17 at 7 p.m., All members are urged to attend.

Friendly Circle Club

On Sunday April 18, the Friendly Circle Club of St. Mark AME Zion Church held its monthly meeting with Mrs. Oveta Byers and Mrs. Mildred Woody.

The meeting was conducted by the president, Mrs. Helen McNeil, following which dinner was served. Those enjoying the hospitality were: Mesdames Louise Frazier, Sarah Cameron, Mary Coward, Corine Brown, Juanita Barnes, Florence Littlejohn, Lena Thompson, Dazel Stevens, Oveta Byers, Helen McNeil, Mildred Woody, Lin Jones; and Grover Burthey. Mrs. Stevens thanked the

The next meeting will be with Mrs. Helen McNeil on June 20.

Mount Vernon Day Care Center To Sponsor Bazaar

The Mount Vernon Day Care Center will sponsor a bazaar on Saturday, May 8, at the Mount Vernon Baptist Church, 1007 South Roxboro Street, Durham. Activities will be ongoing from 10:30 a.m. to 4 p.m. Proceeds will go toward enhancing the Center's developmental program.

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Mrs. Johnnie B. McLester and Miss Rupert Blanchard attended the WICS Regional Conference in Atlanta, Georgia, March 29-April 1.

National and regional personnel from eight states were in attendance — Alabama, Mississippi, Georgia, Florida, North Carolina, South Carolina, Tennessee and Kentucky.

Regional director Keith Weekley, praised the volunteers for dedicated service to the task of helping young people to create a positive self-image in

WICS Reps At Regional Meet

the midst of a desperate world situation.

Durham Mayor Charles Markham declared April 18-24 as WICS Week. The proclamation was signed in his office, and presented to Mrs. Minerva Evana, Church Women United's president and Mrs. Johnnie B. McLester, local WICS project director and state representative. Volunteers were awarded Appreciation Certificates and/or WICS stick pins as a token of appreciation.



Mrs. Evans, Mrs. McLester and Mayor Markham WICS Week Proclamation Presented

5 STORE LOCATIONS: Mon. thru Sat., Northgate open 24 hours; Wellons Village 7 a.m. til 11 p.m.; Riverview open 7 a.m. til 11 p.m. University Drive 7 a.m. til 11 p.m.; South Squere 7 a.m. til 11 p.m. All stores open 9 a.m. - 9 p.m. All prices effective in all Big Stars

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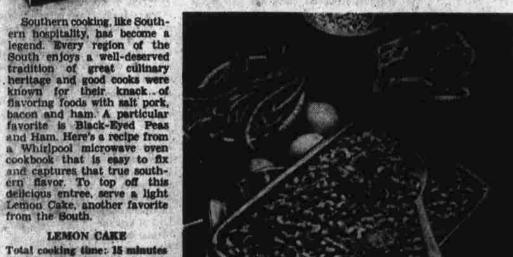
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HISTER WAYS WITH MICROWALS

% cup chopped onion

1/2 cup chopped celery

MICRO TIP: Leftover cake batter can be frozen if you don't intend to bake it right away. Half the batter from a 2-layer size cake can be frozen in a 3-cup freezer container. Thaw, uncovered at DEFROST for 5 minutes. Stir to blend then bake as desired.

cup butter or margarine

vanilla; stir in enough milk (about 2 tablespoons) to make glaze of spreading consistency. Spread glaze on cooled cake.

BLACK-EYED PEAS AND HAM (Shown) 1% cups dry black-eyed peas

In 3-quart casserole, combine peas and water. Soak overnight. Do not drain. Stir in hocks, onion, celery, salt, cayenne and bay leaf. Cook, covered, at HIGH for 15. minutes or till boiling. Cook, covered, at MEDIUM LOW for 156 hours or till peas are done and hocks are tender. Stir in okra. Cook, covered at MEDIUM for 10 minutes, giving dish half turn after 5 minutes. Discard bay leaf. Season to taste. Makes 3 servings.