

Attend Graduation

Dr. and Mrs. Leroy Vaughn and their two children attended graduation exercises at UNC-Chapel Hill in May. Mrs. LaVerla Vaughn is the daughter of Mr. and Mrs. J.H. Peace of Chapel Hill and sister of Dr. James H. Peace, Jr., who received his M.D. degree.

THE VOLUNTEER SERVICES BUREAU reports that opportunities are available for youth ages 13 and up as volunteers in the Summer Youth Program. Young people can become involved in a hospital, library, museum, office, and various other areas during the summer months. Helping others is a rewarding experience and volunteer service offers individuals a chance to gain valuable work references for the future.

For more details on this program, call 688-8977 weekdays, 9 a.m.-4 p.m.



Cake Wins A Hand

When you entertain at your next card party — Bridge, Poker, Pinochle or whatever — nothing scores high with the players like a super dessert.

College View Bridge Club

Winners

Winners in the College View Bridge Club, May 20, were: First place: Mrs. Hedy Echard and Tom Hunt; second place: Mrs. Mary Duncan and Douglas Kemnitz; third place: Mrs. Dorothy Mewborn and Curtis Norris; fourth place: Mrs. Theresa Jeffries and Wiley Hammond.

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Such could be our Double Deluxe Chocolate, made with an old pantry shelf favorite, cocoa. Cocoa is a chocolate in its most concentrated form, ready to measure and mix, right from the can. No messy pre-melting necessary and, therefore little risk of lumpiness. It gives the cake a smoother batter, better texture and a richer, more chocolatey flavor. Since over 4/5 of the cocoa butter is removed, it's also much lower in fat - lower in calories, too. Cocoa desserts that only taste sinful! Get a winning hand at your next card party with a super dessert. Make it a double Deluxe Chocolate Cake. Enjoy!

Double Deluxe Chocolate Cake

- 1 cup Hershey's cocoa
- 2 cups boiling water
- 2-1/2 cups unsifted all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup softened butter or margarine

- 2 1/2 cups firmly packed light brown sugar
- 4 eggs
- 2 teaspoons vanilla extract
- Chocolate whipped cream (recipe below)

In bowl, combine cocoa and water until smooth. Let cool completely. Combine dry ingredients. In mixer bowl, cream butter with sugar. Add eggs one at a time. Add vanilla. Add flour mixture alternately with cocoa mixture beginning and ending with flour mixture. Spoon evenly into 3 greased and floured 9-inch pans. Bake at 350° F. 25 minutes or until cake springs back when lightly touched. Cool in pans on wire racks for 10 minutes. Remove from pan and cool on wire racks.

Fill and frost. Refrigerate at least one hour.

Chocolate Whipped Cream: In bowl, combine 2 cups heavy cream, 1/4 sifted confectioners' sugar, 1/2 cup sifted hershey's cocoa and 1/8 teaspoon salt. Cover and refrigerate 30 minutes. using rotary beater or electric mixer, beat until stiff.

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Fayetteville Happenings

By Mrs. T.H. Kinney

Vacation time is here! It's time to start treating yourself to a good time.

Registrations are still being taken for children ages 6-14 who wish to participate in the Fayetteville YMCA Trails End Day Camp scheduled to begin Monday, June 14. The camp operates Monday through Friday and transportation is provided for youth throughout the county. Children can enjoy swimming, archery, crafts, soccer, softball, games and canoeing under the supervision of trained counselors.

Ms. Frankie Broadus Ray, daughter of Mr. and Mrs. John A. Peachey of Spring Lake, and Capt. Rayford Elliott Truesdale, son of Mr. and Mrs. Roy E. Truesdale of Lancaster, S.C., were married Saturday afternoon in the JFK Chapel at Fort Bragg. Chaplain Daniel Davis officiated at the ceremony.

A reception was held at Lewis Heights Recreation Center following the ceremony. The bride is a graduate of Fayetteville State University. The bridegroom is a graduate of South Carolina State College in Orangeburg. He is serving as a captain in the U.S. Army. The couple will live at Fort Benjamin Harrison, Indiana.

Ms. Paula Rojean McNair of Fairmont and Elmore Brown of Newport News, Va., were married Saturday afternoon in Williams Chapel.

The bride is the daughter of Mrs. Lillie Ann McNair of Fairmont. The bridegroom is the son of Mr. and Mrs. Thomas Brown of Newport News, Va.

A reception was held at Williams Chapel following the ceremony.

The bride is a graduate of Fayetteville State University. The bridegroom attended Fayetteville State University and is serving in the U.S. Army at Fort Bragg.

The couple will live in Fayetteville.

Mr. and Mrs. Norman E. Melvin announce the engagement of their daughter, Sharon Renae, to Thomas Lee Dixon of Fayetteville.

The prospective bridegroom is the son of the late Mr. and Mrs. Ervin Dixon.

The wedding is planned for July 17, in Lock's Creek AME Zion Church.

The bride-elect is a graduate of Cape Fear High School and is a student at Fayetteville Technical In-

stitute. The prospective bridegroom is a graduate of Seventy-First High School and is employed at Fort Bragg.

Mr. and Mrs. Hezikiah Young of Fayetteville announce the engagement of their daughter, Beverly Arlene of Washington, D.C., to Bruce Ellis Black of Buena Vista, Va., son of Mrs. Rexter Black of Buena Vista, Va., and the late Mr. Black. The wedding is planned for July 10 in the Fayetteville Technical Institute Rose Garden.

The bride is a graduate of NCA&T State University. She is employed by Fairfax County Government in Fairfax, Va.

The prospective bridegroom is a graduate of NCA&T State University. He is working toward completion of a master's degree in administration at Howard University. He is employed with Leary School in Alexandria, Va.

Mr. and Mrs. Hector Baldwin announce the engagement of their daughter, Precious Kay, to John Willys Glenn, Jr.

The prospective bridegroom is the son of Mrs. Catherine B. Glenn of nearby Lumber Bridge and John W. Glenn of Plainfield, N.J. The wedding is planned for July 4 in Laurel Hill Baptist Church.

The bride-elect is a graduate of the Mandel School of Medical Technology. She is employed at Southeastern General Hospital in Lumberton.

The prospective bridegroom is a graduate of Parkton High School and is employed with Bryant Memorial Learning Center in Lumberton.

Ms. Tonnie Yvonne Sullivan of Tampa, Florida, and Isaac Earl Bacoat of Fayetteville were married on Saturday evening, May 22.

The bride is a graduate of Bennett College in Greensboro. She is employed at Smithkline, Patterson and Coleman Clinical Laboratory.

The bridegroom is a graduate of NCA&T State University and is serving in the U.S. Army.

The couple will live in Germany.

Funeral services for Anthony Maurice Jones of nearby Eureka Springs were held Wednesday at Piney Grove Free Will Baptist Church. He is survived by his parents, daughters and other relatives.

Funeral services for Mrs. Emma Carter, 77, of 218 Hawthorne Road, were held Wednesday at Shiloh United Church of Christ.

EVERYDAY DISCOUNT PRICES!