Results from the Grade "B" tourney are now in

Sixteen players from Winston-Salem participated in the Gate City Duplicate Bridge Club's annual Grade "B" Tournament on Saturday, Ma; 30. Charles and Irma Gadson of Winston-Salem won second place trophies and master

Other local players making the trip to Greensboro were: Waldo and Marjorie Lester, Jean Joyner, Juanita Wynecoff, Ruby Walker, Bessie Allen, Floyd Neal, Pauline Caldwell, Inez Geralds, Reginald McCouley, Geraldine Cary, Geneva Coleman, Billie Matthews and Ruth Washington,

Other winners were: Willie Smith and Wilma Peterson (1st Place - Greensboro), Richard Bowling and Thomas Hunt (3rd Place - Greensboro & Henderson) and Walter Twitty and Bertha Robinson (4th Place - Charlotte).

Congratulations to the Gadsons and other winners! We are very pleased with the excellent representation of players from Winston-Salem.

Winners Last Week Monday, June 1 - 2 p.m. - Carl Russell Recreation Center

Olivia Thompkins

Thursday, June 4 - 7 p.m. -Rupert Bell Recreation Center



practice session, however no mus-ter points were awarded because of an insufficient number of tables.

Biertievelune 2 - 7 p.m -Winston Lake Family YMCA Winston-Salem Duplicate

and Goldin Anderson Second & Third Place Tie:

Bridge Club

Pauline Caldwell and Floyd Neal Second & Third Place Tie: Renits Thompkins-Segers and

The players had an excellent Kings and Queens Duplicate Bridge Club

Because of a Nationwide Ben-efit Game, scheduled for Pridey. June 5 at the Rupert Bell Recreation Center, the weekly game on Ga. Thursday was canceled...

After a two-day hospitalization, Sarah Boone is doing quite First Place: Flonnie Anderson, well. She is getting back to normal routine activity. It is also good to know that Arlethia Thompson is back to work on an abbreviated schedule. Dr. J.C. Jordan, Dr. Isaac and Anna Rogers are recovering

from bereavement and illness respectively. We hope to see these and others back at the bridge tables in the near future. We miss you and extend our hearts at and help! A report of the Nationwide Benefit Tournament results will be reported in next week's column. Be on the watch! Make plans for the following tournaments:

June 19-21 - College View Duplicate Bridge Club's Grade "A" in Durham - Sheraton University Center

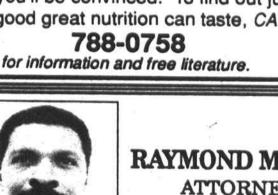
July 2-5 - Mid-Atlantic Sectional - Holiday Inn/Kroger Center, Richmond, Virginia

August 5-15 - Summer National - Hyatt Regency Hotel Atlanta,

The Triad Bridge Unit held their annual meeting at the Rupert Bell Recreation Center on Friday. June 5 prior to the Nationwide Benefit Game. Reports from the 1992 Spring National and other business were on the agenda. Look forward to reading the local bridge/players update!

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RAYMOND M. MARSHALL ATTORNEY-AT-LAW

Has re-located his law office to 8 West Third Street (BB&T Building) Suite 450 in downtown Winston-Salem.

Raymond received his BA. from West Virginia University and his J.D. from Wake Forest School of

Raymond is a General Practice Lawyer with experience in but not limited to auto accidents, personal injury, workman's compensation, criminal, traffic, DWI, trial and appellate litigation.

Raymond M. Marshall – Attorney At Law 8 West Third Street 777-0046 BB&T Building

St. John CME to hold Hats & Things Brunch

The women of St. John CME Church will present a "Hats & Things Brunch" on Saturday, June 13 from 11 a.m.-1 p.m., at the Holiday Inn-North. The brunch will showcase hats, apparel and accessories for casual, business, evening and church. The shop Audrey Jones, Inc. at Hanes Mall, and four other vendors will feature their summer collections in the program. Trunk sales will be provided by Elsie Brady of Winston-Salem, Michael Williams and Glen Burnie of Maryland, Bruce Mann of Greensboro, and Linda Wilkerson of Los Angeles, Calif.

There will also be door prizes contributed by Anastasia Fur, Belk, Best Western Regency Inn, Hinkles, Holiday Inn-North, Helig Meyers, Citizens & Southern bank of Atlanta, and others.

"This will provide an afternoon

of unity, love, and Christian involvement for the St. John CME church members, and their families and friends," said Chairperson Adri-

for a single and \$35 for a couple,

Tickets for the event are \$20

enne Speas and Co-chair Garcelia and are available at the church office, located at 650 Crawford Place. For more information, call

the Secret To reat Kraft Barbecue Sauce is slew simmered with great taste. Perfect from the bottle. Perfect for you own secret barbecue sauce recipes. KRAFT AMERICA'S FAVORITE KRAFT BARBECUE SAUCE SPICY GINGER CHICKEN Prep time: 5 minutes / Cooking time: 1 hour 1 broiler-fryer chicken, cut up (21/2 to 3 pounds) Salt and pepper 3/4 cup KRAFT Barbecue Sauce 1/4 cup orange juice 2 tablespoons brown sugar 1 teaspoon ground ginger CONVENTIONAL:

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Season chicken with salt and

Mix remaining ingredients.

· Place chicken, skin side down, on greased grill over low coals (coals

tender, brushing frequently with barbecue sauce mixture during last 30 minutes and turning occasionally.

will be ash gray). Grill, uncovered, 1 hour or until

Heat oven to 350°F.

occasionally with remaining barbed sauce mixture. Makes

4 servings.

Place chicken in 12 x 8-inch baking

dish. Brush with barbecue sauce

Bake 1 hour or until tender, brushing

Creative

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