

Warsaw Socials, Personals And Church News

Phone No. 293-4420 Mrs. Shirley Costin

WARSAW CHURCH SOCIALS



Mrs. William Edward Chaiken

DUKE GRADUATES SPEAK VOWS IN WARSAW

Miss Judith Anne Rollins, daughter of Mr. and Mrs. Glenn William Rollins of Warsaw, and William Edward Chaiken, son of Mr. and Mrs. Leon Edward Chaiken of Durham, were united in marriage at five o'clock on Saturday, July 21st, at the First Baptist Church in Warsaw.

The bride's pastor, the Reverend Delmar E. Parkerson, officiated using the double ring ceremony.

Proceeding the ceremony, Mrs. William James Middleton, Jr., organist, played "To A Wild Rose," "McDonald," "Wings On Son," "Mendelssohn," "Ave Maria," "Back To Home," and "The Swan-Saint." Miss Helen Ann Parkinson of Greenville, North, sang "Because." Dr. Hardelet, "Entreat Me Not To Leave Thee," "Gounod and as a benediction, "O Perfect Love," etc.

The vows were spoken before a background of palms and other floral greenery with burning white tapers in six seven-branched candelabra and spiral candelabra on either end.

The bride was given in marriage by her father. She wore a fitted gown of white peau de soie with a band of self scroll cording, embroidered with seed pearls at the waist and extending in points over the tops of the pleats of a chapel length train. Her finger tip veil of illusion was attached to an orange blossom crown of mock pearls. She carried an embroidered lace handkerchief of her paternal grandmother, the late Mrs. George Willie Rollins, and a cascade of Cimbidium orchids and stephanotis.

The maid of honor, Miss Margaret Gail Pafford of Durham and Bluefield, West Virginia, wore a ballerina-length dress of pink pure silk organza with lace bodice and skirt applique. Her headpiece was a Miss Lillian Epsay original of pure silk

fashioned into a three bow effect with a full circular veil. She carried a nosegay of pink and white roses.

The bridesmaids were Miss Sylvia Kay Hart of Durham and Charlotte, and Mrs. Douglas McCall of Rhodhis. Their attire was identical to the honor attendants.

Mr. Chaiken was best man for his son. Ushers were Robert Chaiken of Durham, Louis Selby Pursell of Alexandria, Virginia, John Hepting of Asheville and Glenn William Rollins, Jr., of Warsaw.

The bride's mother wore a dress of pink pure silk with a circle neckline designed with pearls and rhinestones over lace with matching accessories and a white cymodium orchid corsage.

The mother of the bridegroom chose a beige lace sheath with matching accessories accented with a bronze orchid.

The bride's maternal grandmother, Mrs. Graham Wells of Wallace, wore a blue embroidered silk chiffon dress with matching accessories and a lavender orchid corsage.

The bride received a B. S. degree in Nursing from Duke University in June. She was chosen as a member of Santa Filomena (Nursing honorary) and named to Who's Who in American Colleges and Universities.

The bridegroom, also a June graduate of Duke University, received his A. B. degree in political science. He is a member of Phi Kappa Psi Social Fraternity.

For traveling the bride wore a bone summer wool suit with brown accessories and a bronze corsage.

After a wedding trip, the couple will be at home at 3904 Hope Valley Road, Durham.

Mrs. Sterling W. Marriner directed the wedding, assisted by Mrs. Avon Sharpe.

Out-of-town Guests

Among the out-of-town guests attending the Chaiken-Rollins wedding were: Mr. and Mrs. Loren R. Withers and children, Pattie and Andy Withers; Mr. and Mrs. Fred Whitner and children, Lynn, Mary Brooks and Claire Whitner; Mr. Grayson Hall Via, Mr. and Mrs. Richard Spong, Mr. and Mrs. H. N. Haines, Mr. and Mrs. J. N. Macduff, Mr. and Mrs. C. W. Ralston, Mr. and Mrs. Fred M. White, Mr. Robert Chaiken, Mr. and Mrs. L. E. Chaiken and son, Dickie Chaiken; Misses Margaret Gail Pafford and Sylvia Kay Hart of Durham; Miss Judy Shoemaker and Mr. Graham Wells, III, of Chapel Hill; Mrs. Helen Anne Parkinson and Mrs. Keith Hobbs of Greenville, North Carolina; Dr. and Mrs. George H. Hepting and Mr. John Hepting of Asheville; Mrs. Paul Sharpe of Lenoir, Mr. and Mrs. Douglas McCall of Rhodhis, Miss Peggie Li-

BUFFET SUPPER

Following the reception, Mr. and Mrs. Rollins, entertained the wedding party and out-of-town guests at a buffet supper at their home on Plank Street.

The home was beautifully decorated with pink and white summer flowers, marionias, and three branched candelabra with burning pink tapers carrying out a pink and white motif. In the gift room the mantle was centered with a pink nosegay, ivy and old fashioned figurines.

Mr. and Mrs. Rollins invited five guests into the dining room and the table was overlaid with a white muslin embroidered linen cloth. Thirty guests were served delicious congealed fruit salad, ham biscuits, spiced crab apples, open-face sandwiches, assorted crackers, potato chips, dairy palate shells filled with chicken salad, iced tea, ice cream and wedding cake.

Mrs. Emily Honeycutt, assisted by Mrs. Louise Mitchell, Mrs. Frank Hayslip, catered the affair.

RECEPTION

Immediately following the ceremony, the bride's parents entertained at a reception held in the Church Parlor.

Greeting the guests were Mr. and Mrs. John Anderson Johnson, Mrs. W. A. Carter and Mrs. Edgar Pollock presided at the bride's registry. Mr. Avon Sharpe welcomed the guests and Mr. and Mrs. Robert L. West presented them to the receiving line composed of the parents of the bride and groom, Mrs. Graham Wells, grandmother of the bride, and members of the wedding party.

Mrs. B. F. Hobbs and Mrs. J. P. Harmon assisted by Mr. Virgil Rollins directed the guests to the reception table that was thrown with a white cloth overlaid with white net. A nosegay of pink roses with tiny pink streamers caught each corner. The large table held two five branched silver cupid candelabra on either side of a silver cupid holding an aperioge filled with a floral arrangement of pink snapdragons and roses and resting on a silver reflector.

A separate table covered with a lined white nylon cloth with pink rose appliques around the border,

held the three-tiered wedding cake and two three branched candelabra with burning pink candles.

Mrs. Louise Mitchell of Kenansville served individual bridal cakes from a large silver tray at one end of the table, assisted by Mrs. Margaret Wells of Wallace. Mrs. George Hepting, aunt of the groom, of Asheville, poured punch from a silver punch bowl at the opposite end of the table. The punch served featured peaches. Assisting in serving were Miss Peggie Limer of Sumter, South Carolina, Mrs. Ralph Honeycutt, Miss Helen Torrains, Mrs. W. C. Martin and Mrs. Emmons Garner.

Goodbyes were said by Mr. R. V. Wells of Kenansville and the Reverend and Mrs. L. T. Wilson.

After the guests had been served, the bride and groom cut the wedding cake and Mrs. Mitchell served the wedding party and parents.

Hostesses at the home where the many beautiful gifts were displayed were Mrs. Frank Hayslip, and Mrs. Virgil Rollins assisted earlier in the afternoon by Mrs. A. B. Baines and Mrs. Ed Hill.

DINNER PARTY

On Friday evening, Mr. and Mrs. Avon Sharpe and Mrs. W. A. Carter honored Miss Judy Rollins, bride-elect, and the wedding party with a dinner at their home on Center Street at 7:15 o'clock.

Upon arrival of the guests, Mrs. Sharpe pinned a beautiful white carnation corsage on the honoree. The guests were invited into the dining room where Mrs. J. P. Zarnes poured tomato juice from a crystal bowl. The dining table was covered with a white cutwork linen cloth and centered with a five branched candelabra holding an aperioge filled with pink snapdragons and pink and white roses and miniature ivy.

A beautiful Victorian arrangement of pink snapdragons and roses graced the chest in the living room. On individual dining tables covered with white cloths, pink candles in hurricane lamps burned brightly.

The hostesses chose for their menu chicken a la King in noodle nests, frozen fruit salad and french green beans, ham biscuits, tea and frozen pineapple pie.

Those enjoying this delightful dinner were the bride-elect, Miss Judy Rollins; the groom, Mr. William Edward Chaiken, Mr. and Mrs. Glenn Rollins, Misses Gail Pafford, Kay Hart, Ann Parkinson, Barbara Hanner, Mrs. W. J. Middleton, Jr., and Messrs. Bill Rollins, Bob Chaiken, Louie Peurnell, John Hepting, Mr. and Mrs. Douglas McCall and Mrs. S. W. Marriner.

REHEARSAL BREAKFAST

Prior to rehearsal on Saturday morning, July 21st, Mr. and Mrs. Robert L. West entertained the Chaiken-Rollins wedding party at a

breakfast honoring Miss Judith Anne Rollins and Mr. William Edward Chaiken.

The buffet was adorned with a love bird scene flanked by tapers in crystal candelabra. The breakfast table was covered with a beautiful maderia cloth and centered with an arrangement of white and thistle mums.

Guests included the honoree and Mrs. Dodie McCall, Miss Gail Pafford, Kay Hart, Anne Parkinson, Messrs. Robert Chaiken, John Hepting, Lodie Purnell and Bill Rollins.

AFTER REHEARSAL LUNCHEON

Following the rehearsal on Saturday morning at 10:30 o'clock, the Chaiken-Rollins wedding party and guests were invited to the Country Squire at 12:30 o'clock for a delightful luncheon. Mr. and Mrs. Leon Edward Chaiken, parents of the groom were hosts.

Hors d'oeuvres were enjoyed in the Squire's Pantry before luncheon was served in the main dining room.

The tables were tastefully decorated in keeping with the early American decor of the dining room. The centerpiece was an arrangement of white gladiolus and greenery with white randles in old candle molds.

The bride and groom each presented gifts to their attendants and the bride also remembered those assisting in her wedding.

The menu was Chinese almond duck, baked potato with dressings, french string beans, tossed salad, french bread and hot rolls, tea and coffee. For dessert, Mr. West served melon balls centered with a flaming brandied cherry from a melon half.

Those attending were the bride and groom, Misses Gail Pafford, Kay Hart, Ann Parkinson, Barbara Hanner, Helen Torrains, Messrs. Jack Hepting, Louie Peurnell, Bob Chaiken, Bill Rollins, Grayson Via, Mr. and Mrs. Douglas McCall, Mr. and Mrs. Glenn Rollins, Mrs. Graham Wells, Dr. and Mrs. George Hepting, Mrs. Louise Mitchell, Mr. R. V. Wells, Dickie Chaiken, Mrs. S. W. Marriner, Mrs. W. J. Middleton, Jr., Mrs. Avon Sharpe, and Rev. Delmar E. Parkerson.

Personal's

Mrs. H. J. Kinlaw of Clinton visited with her son and family, Mr. and Mrs. M. L. Kinlaw Wednesday of last week.

Friends of Mrs. Eerman Hollingsworth will regret to learn that she is a patient in Duplin General Hospital.

Friends of Dr. O. S. Matthews will be glad to learn he has returned home from N. C. Memorial Hospital in Chapel Hill.

Mrs. Florence Houston, Mrs. Elwood Revelle and girls, Connie, Judy, and Gail spent Thursday in

Wilmington and a Carolina Beach. Little playmates of Leslie Best, daughter of Mr. and Mrs. Bill Best will regret to learn that she underwent a tonsillectomy in Babies Hospital in Wilmington Friday.

Mrs. Joe Kornegay and son Joe Jr. returned home Sunday after spending the week at Morehead with her sister and children, Mrs. Graham Quinn.

Rev. and Mrs. J. Paul Edwards and children of Troy spent a few days with Mr. and Mrs. Walter Bodie Sr. this week.

Rent . . .

FORMAL WEDDING CLOTHES

- Full Dress Jackets
- Dinner
- Tuxedos

M. H. Barr Men's Shop

"Exclusive Men's Wear"

Warsaw, N. C.

STORE HOURS

Mon., Tues., Thurs. 8:30-6:30
Wed. 8:30 a. m. - 12:30 p. m.
Fri. 8:30 A. M. to 7:00 P. M.
Sat. 8:30 A. M. to 8:00 P. M.

AP WARSAW

"Super-Right" Fresh

FRYERS Whole **27c lb.**

Top Quality Young **TURKEYS** 4-8 lb. avg. **35c lb.**

Young Turkey **HENS** 10-14 lb. avg. **35c lb.**

"Super-Right" All Meat **FRANKS** 1 lb. Pkg. **45c**
2 Lb. Pkg. **89c**

"Super-Right" Sliced All Meat **BOLOGNA** 1 lb. pkg. **39c**
CHUNK BOLOGNA **39c lb.**

Marvel Brand All Flavors **ICE CREAM** 1/2 gal. **49c**

Jane Parker Large Special! **Apple Pies** 1 lb. 8 oz. size **39c**

MORTON CREAM Pies Choc., Banana, Lemon Coconut. 14 oz. size **39c**

ORANGE JUICE 6-6 oz. cans **89c** 2-12 oz cans **55c**

"OUR FINEST" A & P FROZEN SLICED **STRAWBERRIES** 10 oz. pkg. **19c** 1 lb. pkg. **29c**

Greer Yellow Free Stone **PEACHES** No. 2 1/2 Can **19c**

VINE RIPE **MELONS** Half **29c** Whole **49c** **Blueberries** Crate **\$2.95** Pint **29c**

Prices In This Ad Are Effective Thru Saturday July 28th.

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TIME TO SAVE CUT FOOD COSTS WITH A FRIGIDAIRE FREEZER

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• Big slide-side Basket for bulky packages, plus special fast-freeze shelf!

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Model CFB21A 13.52 cu. ft. net capacity

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