

Durham Social Happenings

By MRS. VIRGINIA ALSTON
DIAL 549-6429



MRS. SOMBEEK

MEN'S DAY AT ALLEN'S CHAPEL SUNDAY

Men's Day Program of Allen's Chapel AME Church of Wooddale, will be held Sunday, September 29. S. N. Knight will be the speaker for the morning service. Rev. Mordecai Johnson and choir of Wilson will render the afternoon service. Everyone is invited to attend both services.

MRS. HATTIE E. SUITT ENTERTAINS DAUGHTER-IN-LAW ON SUNDAY

Mrs. Hattie E. Suitt entertained her daughter-in-law, Mrs. Linda Suitt, at a "Get-Acquainted" hour at her home, 502 Gray Avenue, on Sunday, September 22, between the hours of 4:00 P.M. and 6:00 P.M. Various games were played and prizes awarded the winners. A delicious repast was served the following guests:

Mesdames Bernadette Cooper, Brenda Hopkins, Rosalyn Parker, Sylvia Parker, Sandra Burt, Francis Bryant, JoAnn Dudley, Laura Cockerham, Mary Ann Taylor, Linda Hayes, DeLores Jeffers, Marianne Taylor, Misses Pearl Mae Bledsoe and Rosalyn McCollum.

Mrs. Magerea Glenn assisted Mrs. Suitt with the service.

WOMEN TO MEET AT YWCA ON CHAPEL HILL ST.

Women in Action for the Prevention of Violence and its causes will meet at the Central YWCA on Chapel Hill Street, October 2, at 8:00 p.m. Mrs. A. T. Spaulding is chairman of this committee. Please give her your support in this very important project.

MRS. ALBERTA L. ALLEN RECOVERING NICELY

Mrs. Alberta L. Allen of 925 S. Plum Street, Durham, is recuperating nicely from major surgery since her return home from Duke hospital.

She may have visitors. Mrs. Allen expresses her deepest thanks to the many persons who have shown gestures of kindness toward her in various ways during this illness and also during her past illnesses of the last four years.

ATTEND REUNION HHS CLASS OF 1927

Haywood Townsend, Mrs. Curtis Fleming and her brother Maryland Jeffers returned to Philadelphia after spending a week here attending the reunion of the Hillside Class of 1927. They had a most enjoyable time visiting relatives and meeting many old friends.

VISITORS FROM ATLANTIC CITY, N. J.

Mr. and Mrs. Weldon Lindsay of Atlantic City, New Jersey, spent a week here as the guests of Mr. and Mrs. Kenneth Medlin, 1112 S. Roxboro Street. They enjoyed the hospitality of any old friends, including dinners with Mr. and Mrs. Fred MMKlaty ee-BGOF MW-TY am

Frazier of Beechwood Street and Mrs. Lucinda Harris of E. Umstead Street. Mr. and Mrs. Willis Allison of 2912 Fayetteville Street entertained the Lindsays with a Fish Fry. Mrs. Lindsay is the former Miss Virginia Hayes of Durham.

MR. AND MRS. ROLAND ALSTON ENTERTAINS CRUSADERS CLUB

The Crusaders Club met with Mr. and Mrs. Roland Alston, 2900 Fayetteville St. Saturday evening, September 21, 1968. The meeting was opened by the Vice President, later taken over by the President, Mrs. Lottie M. Kee. Quite a bit of business was discussed, which included a donation of \$25.00 to Lincoln Hospital that is being given by the club.

Our trip to Wilmington, in July was our only activity during the summer. It was enjoyed by all and we are looking forward to another one next summer to another designation.

We were served a very delicious repast and had an enjoyable evening. The following members were present: Mr. and Mrs. Doman Farrington, Mr. and Mrs. Wilbert Richmond, Mr. and Mrs. W. E. Edwards and Mr. and Mrs. C. E. Jemison. Also Mrs. Helen Blair, Mrs. Julia Moore, Mrs. Temple Young, Mrs. Dora Miller, Mrs. Geneva Allison, Mrs. Estell Horton and Mrs. Iris Lawrence.

LYON PARK ROSE GARDEN CLUB HOLDS SEASON'S FIRST MEETING

The Lyon Park Rose Garden Club held their first meeting of the fall season, Saturday afternoon, September 14 at the home of Mrs. M. W. Webb, 1200 Moreland Avenue. The meeting was opened by the group singing the club song, "We Are Flower Loving Ladies." Scripture and prayer was by Mrs. Helen McClain.

Reports from the convention were heard during the business session. Also officers were installed for another year.

Mrs. Webb served a delicious repast. She was assisted by her daughter Miss Mayme Frances Webb and Mrs. Mattie Canty. Those present were: Mesdames Pearl Brown, Elizabeth Bullock, Mattie Canty, Fannie Cozart, Catherine Shaw, Willie G. Sneed, Helen McClain, Fannie Tapp, Misses Alene Mebane and Mrs. Bessie Thompson.

Mrs. Shaw thanked the hostess for the evening.

HOST AND HOSTESS TO FIRST ANNIVERSARY OF MR. AND MRS. H. WINBUSH

Mr. and Mrs. Willie L. Mitchell played host and hostess to the first anniversary celebration of their daughter and son-in-law, Mr. and Mrs. Henry Winbush. Henry Winbush is the son of Robert H. Winbush and the late Mrs. Dorothy Winbush of Boston, Mass. Mrs. Patricia Winbush is one of a family of five children which resides at

Mrs. Sombeek Returns From Tour in Europe

Mrs. Ludmilla Van Sombeek of 1903 Essex Road has just returned from a trip to Europe where she visited Germany, Austria, England, Yugoslavia, Bulgaria, Greece, Italy, and Israel. In Palermo and Haifa she attended the first Oceanic Congress of the Baha'i Faith where 3000 people from every continent, background and race united in celebration of the 100th anniversary of the arrival of Baha'u'llah (Founder of the Baha'i Faith) in the Holy Land. Although a religious prisoner, he addressed the kings and leaders of the world urging them to come together in consultation to resolve their differences in order to bring about world peace and unity, admonishing them with such truths as "The earth is but one country and mankind its citizens." "We must not look for truth in the deeds and actions of nations; we must investigate truth at its divine source and summon all mankind to unity in the reality itself," and "These are not the days of lip service; these are the days of deeds."

These Columns Are Available in Series

GOLDEN TOUCH OF HOSPITALITY

BY JANE ASHLEY

Cherry Cake Tribute

When the fifth edition of Parson Weems' "Life of Washington" was first published in 1806, it was the first time the famous cherry tree legend was put into print.

"George," said his father, "Do you know who killed the beautiful little cherry tree yonder in the garden?"

"I can't tell a lie, Pa, you know I can't tell a lie, I did cut it with my little hatchet."

"Run to my arms my dearest boy," cried his father. "Run to my arms, glad am I George, that you ever killed my tree, for you have paid me for it a thousand fold."

For Washington's birthday this year, bake a cherry cake made this easy way with a cake mix.

Cherry Cake

1 (11 1/2 to 13-oz) package white or yellow cake mix

1 cup coarsely chopped nuts

1/4 cup margarine, melted

2 (1-lb) cans pitted sour cherries

1/2 cup sugar

1/4 cup corn starch

1/2 teaspoon almond extract

Toss cake mix, nuts and margarine together with fork; set aside. Drain cherries; add water to juice to make 2 cups. Combine sugar and corn starch in saucepan.

916 Plum St.

The parents chose an apartment setting for the occasion, which was the home of the couple at 1506 Lakeland Street. The color scheme varied from room to room, but stressed orange and green with accents of white and yellow in the kitchen, the center of decor.

A huge three tier orange cake with green and white decoration reiterated the color scheme. The bride of one year was dressed in yellow lace.

Much laughter, picture making, and many gifts marked the gala occasion as friends and relatives gathered to wish the couple well. An after party from 11:00 p.m. until, attracted the younger crowd, who did their part to carry the celebration over into the next day, September 1, the real anniversary date of the couple.

Mrs. Patricia Winbush is currently a sophomore at North Carolina College. Henry Winbush attended Northeastern University in Boston, Mass. and is now employed in Durham Industry.

Durham Social Notes of Interest

By MRS. SYMNER DAYE

RETURN TO CITY AFTER SPENDING VACATION IN MOREHEAD CITY

Mr. and Mrs. Namon Jones of 1309 Union Street have returned to the city after spending their vacation with their daughter and son-in-law, Mr. and Mrs. Clarence Monroe in Morehead City and Mrs. Jones' brother Luther Hedgepeth in Richmond, Virginia.

HOME FROM LINCOLN HOSPITAL AFTER ILLNESS

Friends and relatives of Mrs. Luella Jones, 1211 Cornell St. is happy to know that she has returned home from Lincoln Hospital and is doing nicely.

SICK AND SHUT-INS

Sick and shut-ins for this week are: Mrs. Rosa Price, Lincoln Hospital; Earnest Long who is in the Veteran's Hospital; Mrs. Nola Roat, 1036 Kent, Mrs. Mamie Harris, Route 1, Rougemont and Rev. Clifton Bullock of Chapel Hill.

HAS ACCIDENT

Friends and relatives are sorry to hear of Eddie Cozart's Route 1, Bahama, accident and hope he will be doing fine

Feminine Scene



HOUSEHOLD HINTS

BY Joan M. Worden
Director
PINE CLEANER INFORMATION CENTER

- Garage getting you down? If your garage is good for nothing — including the family car — organize a family clean-up team and see how effective a garage can be.
1. Be daring with your throw-aways operation. You'll be surprised how many products you intended to use are too old to be efficient or have evaporated in cans or bottles.
 2. Make a clean sweep of the garage with the biggest broom you can find. Use a snow shovel for a dustpan.
 3. After the sweep-up, mop the floor with a pine oil cleaner — disinfectant. This treatment deodorizes, disinfects and deodorizes all at once. Then use the hose. Remember to hose down after sweeping — if you use the hose before you've swept up, you'll have mud puddles from the dust and dirt.
 4. Short of hanging up the car, get as many items off the garage floor as possible.
 5. Organize with pegboard. Hang garden equipment from hooks, add shelves for paints, patio and garden products, car cleaning equipment and outdoor gear.
 6. Spray storage hint: hang up a shoebag for your aerosol products. That way they'll be easy to see and get to.
 7. If the garage is still overcrowded after you organize, consider storing some necessary items in the attic. Garages are often damp and if there is anything which could be damaged by mildew, move it upstairs.
 8. Be sure your garage smells as clean as it looks. After the clean-up, spray the garage with a pine disinfectant spray. Admire your handiwork and your pine-clean garage, now efficient as well.

NEW BOOKS AT PUBLIC LIBRARY

- FICTION
- Bawden—Rain of Truth
Lawrence — In All Walks of Life
MacInnes — Salzburg Connection
Powell—Tickets to the Devil Slaughter—The Sins of Herod
NON-FICTION
Fiedler—The Return of the Vanishing American
Milne—Patterns of Survival
Gervasi—The Case for Israel
Socher—Jewelry to Make Yourself
Williams — Heritage Embroidery

cooking hints

BY Mary Blake CARNATION HOME SERVICE DIRECTOR

ROSALIE SCOTT, STAFF ASSISTANT

Back to school days call for budget-tightening meals. The home economists at Carnation Company suggest Meat and Vegetables Paprika. Ground chuck patties, peas and carrots and a tasty sauce are combined in this delicious entree. Round out your menu with hot noodles, salad and dessert. You'll love it.



MEAT AND VEGETABLES PAPIKA
(Makes 6 servings)

1 1/2 pounds ground chuck	3/4 cup (6-ounce can) vegetable juice cocktail
1 1/2 cups undiluted Carnation Evaporated Milk	1/2 cup water
3/4 cup fine dry bread crumbs	1 tablespoon paprika
1/4 cup minced onion	1 teaspoon Worcestershire sauce
2 1/2 teaspoons seasoned salt	2 cups (10-ounce package) thawed frozen peas and carrots
2 tablespoons oil	2 tablespoons flour

Combine ground chuck, 2/3 cup undiluted Carnation Evaporated Milk, bread crumbs, onion and 1 1/2 teaspoons seasoned salt. Mix gently but thoroughly. Shape into 12 patties, 3/4-inch thick. Brown in oil in large skillet. Remove patties and keep warm. Drain off all oil. Combine vegetable juice, water, paprika, Worcestershire, peas and carrots and remaining 1 teaspoon seasoned salt in skillet. Add meat patties. Cover and simmer 20 minutes. Turn patties once. Slowly stir remaining 1 cup Carnation into flour. Mix well. Stir into meat and vegetables. Mix well. Cook, stirring frequently until thickened. Serve over hot noodles.

Local Births

The following births were reported to the Durham County Health Department during the week of September 16 through 21:

Eddie and Dora Satterwhite, girl; Douglas and Anna Satterfield, girl; Rudolph and Iris Moore, girl; Eddie and Geraldine Tuck, girl; Edmond and Betty Baine, boy; James and Anne Alston, boy.

For newspaper delivery service, dial 682-2913.

money to burn

... is the only reason to tolerate a poor furnace. A Wachovia loan now can mean comfort and increased home value for many years. Come in and see us.

Open until 5

Time Payment Dept. WACHOVIA BANK & TRUST COMPANY

POOH on painted washers!

JUST \$148.77 NOW BUYS A HOTPOINT WITH ALL-PORCELAIN FINISH

FROM HOTPOINT—LONG-LIFE PORCELAIN PROTECTION PRICED LESS THAN PAINTED MACHINES! SEE IT NOW!

Central Carolina Farmers
801 Gilbert St., Durham Phone 682-6141

Carrboro - Creedmoor - Hillsborough - Oxford - Pittsboro
Roxboro - Siler City

Bran Scones Vary Breakfast Menu



Bran Scones are first cousins to those popular and nutritious breakfast breads—muffins and pancakes. Served warm with butter and preserves, the superbly flavored wedges provide a welcome treat for teen-agers who want something different for breakfast. Yet, they fit into the easiest adequate breakfast menu ever planned—fruit juice, cereal and milk, hot Bran Scones, and milk to drink. During Better Breakfast Month, help your children to start each day with an adequate morning meal. Scientific studies prove they will feel and work better all morning long.

Bran Scones

1 cup whole bran cereal	1 1/2 teaspoons baking powder
1/4 cup milk	1/2 teaspoon salt
1 egg, beaten	1/2 cup butter or margarine
1 cup sifted flour	1/2 cup chopped nuts
1/2 cup sugar	

Combine cereal, milk, and egg; let stand 5 minutes. Combine and sift flour, sugar, baking powder, and salt into mixing bowl. Cut in butter or margarine with pastry blender until particles are fine. Add cereal mixture and nuts; stir until all ingredients are moistened. Knead on floured board 10 to 12 strokes. Shape into a circle. Pat out and fit into greased 9-inch layer pan. Cut dough in pan into 8 wedges. Bake in moderate oven (350° F) until done, 20 to 25 minutes. Break into wedges. Serve with butter and favorite preserves or marmalade. Yield: 8 servings.