

Durham Social Notes Of Interest

SYMNER DAYE 34 Todd St. Telephone 477-3870

VISITS IN DURHAM

Mr. and Mrs. Bob Robeson of Los Angeles, California and their sister Mrs. Bailey of Spokane, Washington were house guests of Miss Florida Mack for the holidays. Mrs. Clyde Harris was hostess at a tea given in their honor at her home. They received many of their friends and relatives, including Mrs. Henry Mack of Cleveland, Ohio.

Miss Ruth Lewis of Brooklyn, N. Y. and Mrs. Edith Lewis of Richmond, Virginia spent the holidays with their grandparents Mr. and Mrs. Will Jefferson, in Henderson, and their brother and sister-in-law Attorney and Mrs. Elvis Lewis, Fayetteville.

Mr. and Mrs. Jesse Richie and daughter Robyn of Fayetteville, spent the holidays with their parents and relatives in Baltimore, Md.

Mr. and Mrs. Linwood Parker and children of Washington, D. C. spent Christmas holidays with their parents Mr. and Mrs. Joseph Parker and Mr. and Mrs. Eddie Cozart, Bahama.

RETURNS HOME

Mrs. Virginia Kenion has returned home after spending holidays with her daughter and son-in-law in Seat Pleasant, Maryland. Mr. and Mrs. Ed Lewis, have returned home after spending holidays with relatives and parents in Baltimore.

Miss Mozelle Harris, daughter of Mr. and Mrs. Robert Lee Harris, Sr., Rougemont, has returned to her home in Virginia after sharing the holidays with her parents and relatives.

SHARES HOLIDAYS

Mr. and Mrs. Charles Stabback, Jr. and daughter Sherri, spent Christmas with Mrs. Stabback's parents Mr. and Mrs. Robinson, in Delaware.

Mr. and Mrs. Edward Irving shared their holidays with Mrs. Irving's parents and friends in Charlotte.

Miss Anedia Fuller of Richmond, Va., spent the holidays with parents Mr. and Mrs. George Fuller, Todd St.

Symner Daye shared a week including the holidays with her children.

Attorney and Mrs. Lewis and her grandchildren in Fayetteville.

Mrs. Olinzie Johnson is spending a few days with her parents in Boston, Mass. Mr. and Mrs. Booker DeVaughn who are sick.

Mr. and Mrs. Kermit Parker, Bahama, had as their guest for Christmas dinner, Mr. and Mrs. David Harris and family, Mr. and Mrs. Edgar Johnson, Jr., and family, Mrs. Margaret J. Parker, and Miss Vivian Parker, Mr. and Mrs. Matthew Simpson.

BEST WISHES
Congratulations and best wishes to newly weds Mr. and Mrs. William Anderson Avey, III.

SINCERE SYMPATHY

To the families of the late Benjamin Lockhart, Mrs. Lillie Bell Lockhart Newkirk, and the family of the late Mr. William.

"Blessed are they that mourn, for they shall be comforted." St. Matthew 5:4.

PRAY FOR SICK

William (Bill) Carrington, Mrs. Florence Richmond Bailey, Walter Turrentine, Mrs. Nora Perry, Mrs. Lucinda Parrish, Mrs. Griffin, Mr. and Mrs. Booker DeVaughn, Mrs. Estelle Nixon, Mrs. Estelle Bullock, Mrs. Ludie B. Parker, Maurice Mason, Ellis D. Jones, Sr., Mrs. Viola Smith, Harvey Tilley, Mrs. Flossie Webb, W. A. Harris, Mrs. Maud Lucas, Mrs. Mary Justice, and Mrs. L. Shaw.

"The Lord is my shepherd; I shall not want." Psalm 23:1.

RETURNS TO FLORIDA

Miss Mary Louise Hogan has returned to her home in Live Oaks, Florida to resume her teaching duties after spending the holidays with her family at 1011 Kent Street, and other relatives in Durham.

HOME FROM CALIFORNIA

Mrs. Bertha Green is recuperating at her home at 1011 Kent St., after an extended visit with her son Kenneth in Carmichael, California. Thad Hogan, her brother, has returned to his home in Durham after spending many years living in Philadelphia, Pa.

Mrs. Gertrude Cannady Returns Home From D. C.

Mrs. Gertrude Cannady enjoyed the holidays at the home of her sisters, Mrs. Carley C. Wade in Washington, D. C. The highlights of this occasion was a Christmas Day feast hosted by Mrs. Wade.

Other family members sharing the yuletide spirit included her son, Clyde Cannady of Baltimore, Md., two sisters, Mrs. R. O. Hampton of Roanoke, Va., and Mrs. Alonza Williams and families; Dr. and Mrs. H. Norton Duhaney, Michael and

Cynthia Duhaney of D. C. and families; Mr. and Mrs. Rodney Bruce and daughter Debra of Burlington, Mr. and Mrs. Charlie Floyd of D. C. and Mr. and Mrs. Charlie F. Wilson of D. C.

Mrs. Cannady and her family enjoyed the warm fellowship, chatter and greeted several other friends that stopped by to wish this family a Happy New Year.

Mrs. Cannady also visited Mr. and Mrs. Wilson for tea.

Garden Club Has Christmas Breakfast At Home of Mrs. Anna Duke

On Saturday, December 27, Mrs. Anna Duke was hostess to the West Durham Blossom Garden Club at a Christmas breakfast at her home located 923 Sedgfield St. The home was beautifully decorated.

Mrs. Gertrude Gibson, acting as Santa Claus, presented gifts to the members of the club and other guests.

A delicious breakfast was served buffet style to the following friends: Mr. and Mrs. Palmer Perkins Sr.; Mr. and Mrs. Thomas Pretty, Mr. and Mrs. Robert Sanabria of N. Y., Mr. and Mrs. Joseph Lawrence, Mr. and Mrs.

Benjamin McClary, Mr. and Mrs. Lee Jones, Mr. and Mrs. Matthew Brown, Mrs. Mattye Carty, Mrs. Gwendolyn Bynum, Mrs. Margaret Hedgepeth, Mrs. Mary W. Stephens, Miss Hattie White, Miss Ruby Bolding, Miss Lillie Rogers, Thad Hogan, Burch Coley, Henry Gunn, Jr., William McBroom, Milton Love, and William Fuller.

Members present were: Mrs. Beulah Edwards, Mrs. Margaret Fuller, Mrs. Gertrude Gibson, Mrs. Daisy Gunn, Mrs. Mary Horton, Mrs. Mary Love, Mrs. Gertrude McBroom, Mrs. Naomi Parker, Mrs. Beatrice Spencer, Mrs.



MISS JEWELL PERRY



MARY WHITMORE

Named To Dean's List

Jewell Perry, a 1975 graduate of Hillside High School has been named to the dean's list at A & T State University. She is the daughter of Mrs. Earleen R. Perry and the late Lonnie Perry, Sr. She is a member of the Oak Grove Free Will Baptist Church.

Miss Perry is currently majoring in Speech Communications with a 3.14 average. She plans to become a news commentator.

INFOGRAMS

BY MARY WHITMORE

HOME ECONOMIST

AGRICULTURAL

EXTENSION OFFICE

FINE GOOD FROM THE FOREST

Game hunting is a favorite sport of many men, especially during this time of year. Just as the early settlers found food readily in the forest, present day hunters take to the woods during their leisure to bring home a take, if your hunter comes home beaming in pride with a large deer carcass there is no need to panic. Venison can be frozen and prepared in many delicious ways. Hopefully, these hints and recipes will help you feel more at ease.

In The Locker - Cut up carcass as you would beef. Add fat (beef suet is best) to ground meat. Wrap with moisture-vapor proof packaging designed for freezer storage. (Do immediately after meat is cut.) Freeze quickly at zero degrees F. or lower and keep at that temperature. Don't keep ground meat longer than two to three months, roasts and steaks eight to twelve months.

In Preparation - Compensate for lean or dry meat by cooking carefully or using bacon, salt pork, suet or butter for basting. Use of herbs, spices, condiments, onions or garlic will help bring out flavor. Marinate less tender cuts in tomato or citrus fruit juice, or weak vinegar solution. Commercial tenderizers may also be useful. Otherwise prepare as you would beef.

In Cooking - Use dry heat methods (roasting, broiling, pan-broiling) for tender cuts of meat - sirloin, back, ribs, top round and shoulder steaks from young animals. Combination of dry and moist heat methods (using aluminum foil may also be used. Overcooking venison may result in loss of tenderness and moistness.

Venison Hamburger: To make this lean meat more interesting in ground form, combine two parts ground venison with one part fresh sausage meat. Cook as for hamburger but allow extra time to be sure the meat is no longer pink.

Venison with Mushroom Gravy

5 lbs venison
1 can cream mushroom soup
pepper
Dash of garlic powder (opt.)
1 pkg. dry onion soup mix

Place venison of sheet of heavy duty aluminum foil, large enough to wrap securely around meat. Cover meat with other ingredients. Wrap. Bake at 300 degrees for 3 1/2 to 4 hours or until tender.

Venison Roast

1-2 lb. roast
Fat
Salt and Pepper
1 large bottle cola
Flour

Rub meat with salt and pepper. Dredge with flour. Brown on all sides in hot fat. Remove from fat; place in roaster on rack. Pour cola over meat. Cover tightly. Roast at 350 degrees F. for three hours, basting every 30 minutes with cola.

The Friendly Ladies Meet

The Friendly Ladies Club met on Jan. 4, at the home of Mrs. Lucille Satterfield, Moline St.

After the devotionals and the election of officers Mrs. Satterfield served a delightful repass to the following members: Gertrude Cannady, Hastie Price, Susie Dillhunt, Carrie Green, Lucille Streeter, Evangline Page, Linnie Rose, Annie Crews,

Ella Crawford, Lina M. Saunders, Carrie Saunders, Mattie Tillman, Eva Lyon, Lonise Smith, Annie Massenburt, Lucille Satterfield, Myrtle Taylor, Oveta McIntoch, Margie Bullock, Mary Hayes, Elizabeth Edwards, Viola Thompson, Lillie Newkirk, Almita Hinton, Emly Owens, Ernestine Fikes, Minnie Petty, Alder Harris and Agnes Hinton.

FAYETTEVILLE MARINE GETS PROMOTION

Marine Lance Corporal Robert E. Ketchum, son of Mr. and Mrs. Frank E. Ketchum of 2601 Larry St. Fayetteville, has been meritoriously promoted to his present rank while serving with the 3rd Marine Division, on Okinawa.

He received the early promotion in recognition of his outstanding performance of duty, dedication and military bearing.

A former student of Douglas Byrd High School, he joined the Marine Corps in February 1975.



Mr. and Mrs. Prince Adams

VA Issues Notice To Women Vets

Women veterans who attended school under the GI Bill between June 1, 1966, and October 24, 1972, are reminded that they have only six months to file claims for a special Veterans Administration payment equalizing benefits with male veterans who were married while in training.

VA Regional Office Director, H. W. Johnson, explained the deadline for

retroactive payment to an individual may be as much as \$1,000 in some cases. Proof of marriage while in training must be furnished in connection with the claim. The amount to be paid in a lump sum is about \$30 per month for each month a woman veteran was in training under the GI Bill while she had a husband. Women who trained

Dea. Prince Adams Feted At Mt. Olive Holy Church

On Friday, December 5, an appreciation program honoring Prince Adams was held at Mount Olive United Holy Church on Lee Street in Durham.

Adams, a long time member and deacon of Mount Olive Church, has asserted himself in many facets of the Church's functions. As superintendent emeritus of the Bible Church School, Deacon Adams remains active as a teacher and counselor; he serves as person in charge of the Wednesday night prayer meeting; and, he is a concerned member of both the Deacon and

Trustee Boards. The program honoring Adams, sponsored by Mrs. Beatrice Howell, featured Reverend Miss Priscilla Jones as the principle speaker whose topic was "A Time To Reward", with the Young People's Choir rendering music.

After remarks from the pastor, Reverend James Byrd, and others, the program climaxed with a monetary collection and giving of personal gifts including a plaque to Deacon Adams. The program closed with Adams' favorite song, "Hold Me With Your Hand".

incapable of self-support have already been paid the additional amount, Johnson said.

Education loans from the Veterans Administration of up to \$600 per academic year are available to GI Bill students who qualify for assistance.

STORE HOURS
WELLONS VILLAGE
10 A.M. - 10 P.M.
ROXBORO ROAD
9 A.M. - 9 P.M.
UNIVERSITY DRIVE
9 A.M. - 9 P.M.
Sunday 1-6

WHY PAY MORE?...
SHOP BIG STAR
and SAVE!

BIG STAR FOODS

<p>LARGE FLORIDA TEMPLE ORANGES</p> <p>PACKAGE OF 11 78¢</p>	<p>MOTHER'S Mayonnaise</p> <p>QUART JAR 58¢</p>
<p>Compare...Quality <i>plus</i> Savings!</p>	
<p>25¢ OFF LABEL</p> <p>TIDE DETERGENT</p> <p>84-oz. PKG. \$1.78</p>	<p>CHARMIN BATH TISSUE</p> <p>White & Assorted</p> <p>4 ROLL PAK 58¢</p> <p>LIMIT 2 WITH \$5 ORDER OR MORE</p>
<p>More Everyday Low Prices!</p>	
<p>U. S. CHOICE BEEF ROUND STEAK</p> <p>Full Cut Boneless</p> <p>LB. \$1.38</p>	<p>Holly Farms - U. S. Grade A</p> <p>Fryer Parts</p> <p>"FAMILY PAK" -2 BREAST QTRS. W/WING - 2 LEG QTRS. -2 WINGS - 2 BACKS - 2 NECKS</p> <p>LB. 48¢</p>
<p>EVERYDAY DISCOUNT PRICES!</p>	