



Skin Analysis Instructor-  
Wanda Nelson-Kansas City, Mo.



Picture #1 shows the beginning of removing the Mask #2 shows the firmness and how the skin is left 2 shades lighter, #3 shows how to keep the mask straight, also keep it from tearing apart to be used for further analysis; #4 shows the finish products. The skin is now clean and on its way to a brighter, better, cleaner, and healthier life.

*Skin And Hair Care*

## Ervin's Holds Beauty Clinic

by Azzie Wagner  
Social Editor

Ervin's Beauty Services (formerly Ervin's Modern Ways to Beauty) had a special treat for its customers Tuesday!

That "special treat" involved a visit to the salon by Mrs. Wanda Nelson, skin and hair care analyst. Ms. Nelson was in Winston-Salem for 1 day specifically to demonstrate the correct and professional way to do skin and hair analysis and personally to stress the importance of correct skin care for women, especially Black women.

Mrs. Nelson, who is the Educational Director for Glanicha Natural Cosmetics based in Louisville, Ky., also announced the fact that Mrs. Minnie Ervin, owner of Ervin's Beauty Services is the only cosmetologist in this area who has qualified to be a skin and hair consultant-analyst. Mrs. Ervin earned this right by completing a training program of 50 units (hrs.) in skin care and hair analysis.

She has attended seminars, workshops and classes in theory connect-

ed with this field.

According to Mrs. Nelson, the co. she represents was founded by a Black lady studying in Europe Mrs. Gladys Wyckoff who wondered why Blacks couldn't have pretty skin without makeup just as the European women had. Mrs. Nelson also noted the fact that "Most Blacks don't like to pay the price to be beautiful," but also noted that there are a few exceptions.

Kay Slade, who was receiving a facial analysis at the time stated that she had been seeking a place that could aid her in the correct treatment of both her hair and skin but did not discover one because there was nowhere in this area to turn to for a service of this kind. Ms. Slade also stated that even though it might seem like a luxury to have regular skin and hair analysis treatments, each Black woman should allocate a segment of her budget for this worthwhile purpose.

When asked how she became involved with this field Mrs. Nelson stated



Technicians-Juanita W. Smith-Indianapolis, Ind.

### Garden Path Holds Meeting

Along the Garden Path Flower Club held its dinner meeting recently at the home of Mrs. Mildred Batchelar of 2326 Gerald Street.

Mrs. Romelia Mason discussed Ferns. Mrs. Robert Cook gave a report of the 4th District Council.

Mrs. Madie Xuma reported on the Flower Show she attended in

Brevard, N.C. There was a Club worship at the First Baptist Church on Highland Ave. during the 98th Anniversary of the Church in October.

Our project for November is contributing can food and clothing to rescue missions and to the needy.

## Rams Of The Week

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"Ram of the Week" and defensive back of the week in the CIAA for his performance on Saturday he talked about his first three years at WSSU. "I'll never forget my freshman year. There were 60 of us who came in but there are only nine of us on the team now. That year was the hardest. It was my first time away from home and things weren't what I expected. We lost seven games. My sophomore year we won only one game and lost 9. Even last year was rough for me. I only started three games and we had another losing season," he sadly recalls.

Last summer Anthony began to do some serious working towards the 77 season. "I worked out with weights at N.C. State during the summer to stay in shape and keep my weight up. Before I left home for fall practice I told my friends that this year it was do or die for me. I decided to take the season one game at a time and give it my best. I wanted desperately to go out a winner. Then things just started falling into place. The guys worked hard and we had more

confidence in the coaches and the system. As the season progressed things worked better and better."

Oates says he is looking forward to the December 3 bowl game. "I'm glad we are playing S.C. State. They have been number one and beating them will prove that we are number one."

After three years of

losing the hard work has finally paid off. "This year has been great for the players, the school, and the fans. It will help coach Hayes in recruiting and it will make people aware of WSSU. The main thing though is going out a winner, not just a winner but a winner every week. That makes up for the other three years. Man, it's been a great year."



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### "Bird" To Play Aggies

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Marvin Brown, who had an outstanding prep career at Philadelphia's Simon Gratz High. Brown, a junior, is a strong rebounder (he was awarded the Top Rebounder Award in Philly's famed Sonny Hill League) and has a good jumper inside 15 feet of the basket.

At 6-9, junior L.J. Pipkin is perhaps the best pure shooter on the team. He's thin at 185-pounds but will probably play center for the Aggies this season. He was the top scorer and rebounder for the Aggies last season averaging 15.6 points and 8.6 rebounds per outing.

Other frontcourt players expected to see action include 6-8 Harold Royster, a highly sought after freshman prospect from Yonkers, New York; 6-8 Steve Cassell (4.6 ppg and 6.1 reb.); 6-10 sophomore Melvin Palmer (4.2 ppg and 4.3 reb.), and transfer Cleveland Smith.

### Skillet Porkers With Florida Sauerkraut



It's a natural! The sweet fresh flavor of Florida oranges combined with taste-tongling sauerkraut to be served with...

Popular pork is a wintertime favorite, and economical chops cooked with a bit of onion are delicious topped with a fruit sauce of orange juice and rind. Sauerkraut sprinkled with caraway seeds makes a marvelous accompaniment for the porkers when you add fresh Florida orange sections and a bit of the rind for tartness.

#### SKILLET PORKERS WITH FLORIDA SAUERKRAUT

- |                            |                              |
|----------------------------|------------------------------|
| 1 onion, sliced            | 1 teaspoon cornstarch        |
| 6 pork chops               | 1 can (27 ounces)            |
| 1 1/2 teaspoons salt       | 1 sauerkraut                 |
| 1/4 cup water              | 1/2 teaspoon caraway seed    |
| 1 cup Florida orange juice | 2 Florida oranges, sectioned |
| 1/4 teaspoon orange rind   | 1/2 teaspoon orange rind     |

In large skillet, saute onion in a little fat until onion is tender. Add pork chops and sprinkle with salt. Cook chops on both sides until golden brown. Add water; cover and continue cooking until tender, about 1 hour. Remove chops from skillet to platter. Stir orange juice and rind into skillet. Mix cornstarch with 2 tablespoons water and add to skillet. Bring just to boil, stirring constantly. Serve over chops. While chops are cooking, put sauerkraut in saucepan; add caraway seed. Heat to serving temperature. Add orange sections and rind. Cover and heat 5 minutes longer. Serve with skillet porkers. YIELD: 6 servings.

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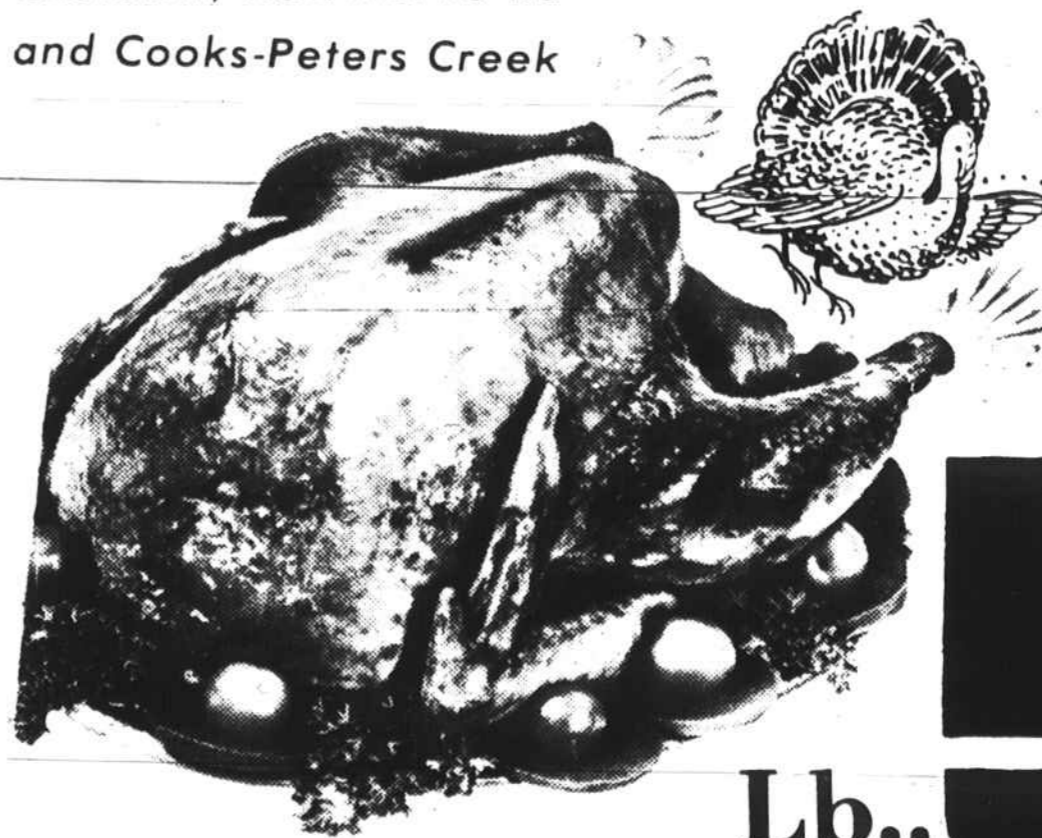
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# FOOD FAIR

10 Convenient Locations To Serve You In The Winston-Salem Area