

# Women's Activities and Sandhills Social Events

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## Sandra Younts Has Easter Egg Hunt On 11th Birthday

Sandra Younts celebrated her 11th birthday with a party and Easter egg hunt on Monday at the home of her parents, Mr. and Mrs. J. S. Younts on Bethesda Road.

After Sandra had opened her gifts, her friends were invited into the dining room where they were served party ice cream and cake. The table was centered with a decorated train, the cars loaded with tiny chickens and candy eggs.

Following refreshments, the guests played spin the bottle and other games with Sandra's brother Millard in charge, they then adjourned to the yard for the Easter egg hunt with prizes being awarded to the girl who found the most eggs and a consolation prize for the one who discovered the least number.

Sandra's grandparents, Mr. and Mrs. R. K. Mendenhall of Winston-Salem who were weekend visitors with their daughter and her family, were on hand for the festivities and others attending were Nancy Blake, Gerry Gilmore, Janet McPherson, Elizabeth Vale, Elizabeth Brown, Carolyn McRae and the latter's guest, Terry Thomas.

## Auxiliary Members To Receive Service Pins at Spring Tea

Mrs. Duwayne D. Gadd of Pinehurst, incoming president of the Moore Memorial Hospital Auxiliary, will be installed at the Auxiliary's annual spring tea, to be held May 4 at 3:30 p. m. at the home of Mrs. James Boyd in Southern Pines.

Chairman of the nominating committee, Mrs. Stuart Patterson of Pinehurst, who has Mrs. Leon Seymour of Southern Pines and Mrs. Alec Roberts of Pinehurst as committee members, will present her nominations for officers for the coming year, and brief annual reports will be given by the various other committee chairmen.

During the short business session, one-year service pins representing 100 hours of work will be awarded to volunteer hospital workers with several teen-agers numbered among the group to receive this recognition of service. Following the meeting, tea will be served to the members with Mrs. Voit Gilmore and Mrs. Paul Butler serving as hostesses.

## Teen-Agers Enjoy Dancing Under Stars At the Wedge Inn

Dr. and Mrs. Boyd Starnes were hosts Friday evening at a formal dance at the Wedge Inn for members of Mrs. Starnes' teen-age ballroom class, a group of sub-teens and teen-agers from 10 to 15 years of age. The young terpsichoreans brought dates and danced under the stars on the Inn's terrace to the music of a jukebox. Between dances, including rock 'n roll, rumba, fox-trot, cha-cha, waltzes, the stroll, Mexican hat dance, conga and samba, the group enjoyed refreshments of hamburgers and soft drinks.

Those members of the class attending were Martha Ellen Parks, Bill Shockley, Mary McMillan, Bill Bodine, Anna Delle Smith, Buddy Smith and Jeff Donovan from Southern Pines; from Aberdeen — Charles Wicker, Marsha Wicker, Ann and Babs Arey, Courtney Bowen and Linda Wooten; and from Rockingham — Georgia Howell and Ann Baxley. Unable to attend were Warren Hannah and Debbie Hicks of Southern Pines, and Paula Frye and Mack McCrummen of Aberdeen.

## Bill Darden Has Supper Party on Eighth Birthday

Bill Darden, who was eight years old on Thursday, had seven young friends in for supper that evening at the home of his parents, Mr. and Mrs. W. C. Darden. The boys enjoyed a supper of hot dogs and trimmings, including ice cream and cake, and were given favors of horns, paper caps, Easter egg baskets and pin wheels.

The guest list included Chuck Cole, Charles Still, Tommy Howerton, Ray Trudell, Carlton Deaton, Denny Morrison and Tommy Wright.

## HOSTESSES AT 12th ANNUAL TOUR SPONSORED BY LOCAL GARDEN CLUB

Serving as hostesses at the different houses and gardens on Wednesday's garden tour, the 12th annual event sponsored by the Southern Pines Garden Club, were the following, in Southern Pines:

Henry Flory house — Mrs. Charles Crowell, Mrs. L. T. Avery, Mrs. Eugene Stevens, Mrs. Norris L. Hodgkins, Jr., Mrs. Voit Gilmore, Mrs. W. Fred McBride.

E. D. Andrews house — Mrs. B. F. Krafft, Jr., Mrs. R. B. Hill, Mrs. F. B. Howland, Mrs. William Allen, Mrs. Charles Phillips.

Harry Vale gardens — Mrs. A. V. Arnold, Mrs. Marion Taylor-Brawley, Mrs. Donald D. Kennedy, Mrs. David Drexel.

Audrey Kennedy house — Mrs. R. E. Rhodes, Mrs. William F. Hollister, Mrs. W. Lamont Brown, Mrs. John Ponzer.

## Mrs. Ives to Be Honor Guest at Democratic Luncheon

Mr. and Mrs. Ernest L. Ives leave Monday for Washington, D. C. where they will visit friends. Mrs. Ives is to be one of the honor guests at the annual benefit luncheon of the Women's National Democratic Club being held Tuesday in the ballroom of the Mayflower Hotel.

## Mrs. Marley Speaks, Shows Slides at Whiteville TB Meet

Mrs. Joseph Marley spoke Wednesday night at the Columbus County Tuberculosis Association meeting in Whiteville. As coordinator of the McCain Regional Patients Services committee, Mrs. Marley also showed the group slides picturing the activities of the committee at the McCain hospital.

## Looking Ahead

**PLANT SALE**  
A plant sale for the benefit of the Civic Garden Club will be held Thursday, April 28, beginning at 9:30 a.m. at the Civic Club.

**LEARN MORE CLASS**  
The Learn More Bible Class meets Monday evening at 8 o'clock at the Pinehurst Convalescent Home.

**SB&P CLUB**  
Rep. H. Clifton Blue will be guest speaker at the supper meeting of the Sandhill Business and Professional Woman's Club which will be held Thursday, April 28 at the Manly Presbyterian Church at 7:15.

**BENEFIT LUNCHEON**  
The Women of Sacred Heart Parish in Pinehurst are having a luncheon Saturday, April 24, from noon to 2 p. m. for the benefit of Maryhurst Retreat House. The Luncheon will be held at Maryhurst in the garden, weather permitting, and tickets are available at Sacred Heart Rectory.

**BOARD MEETING**  
The executive board of the Women of the Church of Brownson Memorial Presbyterian Church will meet Monday, April 25 at 8 p. m. in the church parlor.

## New Heir-Rivals

**JAMES WATSON BRADIN, JR.**  
Lt. and Mrs. James W. Bradin are the parents of their first child, James Watson, Jr., born April 11 at Fort Bragg. The boy weighed eight pounds at birth. Lt. Bradin, who is the son of Lt. Col. and Mrs. B. M. Bradin of Columbia, lived in Southern Pines with his parents for many years.

**THOMAS LOREN MEADORS**  
Mr. and Mrs. Larry M. Meadors announce the birth of a son, Thomas Loren Meadors, weighing eight pounds, 14 1/2 ounces, on Saturday, April 16 at St. Joseph of the Pines Hospital. They have a daughter, Cheryl Ann, two and a half years old.

Myron Barrett and his son of Wheeling, W. Va., former residents of Pinehurst, were guests over Easter of his brother, Robert Barrett and his family on Fields Road.

Denison K. Bullens gardens — Mrs. Clarence von Tacky, Mrs. R. F. Hoke Pollock, Mrs. E. N. Jackson.

In Pinehurst: Countess of Carrick house — Mrs. Denison K. Bullens, Mrs. R. M. McMillan, Mrs. T. C. Darst, Jr., Misses Carole and Anne Hotchkiss.

Udell C. Young house — Mrs. Lehman W. Miller, Mrs. Francis Smith, Mrs. A. Mangum Webb, Mrs. Thomas Robbins.

Mrs. O. F. Liddell house — Mrs. Allan Preyer, Mrs. Harold A. Collins, Mrs. Clement R. Monroe, Mrs. Heizmann Mudgett, Mrs. Claude Reams.

Hostesses at the Shaw House in Southern Pines were: Mrs. N. L. Hodgkins, Sr., Mrs. James S. Miliken, Mrs. J. R. Marsh and Mrs. C. Robert VanderVoort.

## Rainbow Girls Sell Lilies for Easter Seal Sale Society

A group of Rainbow girls who took part in an "Easter lily" sale, for benefit of the Moore County Easter Seal Society, in the Southern Pines business section Saturday collected \$165 for the Society current fund drive.

Girls taking part in the sale were: Karen McKenzie, Shiela Maness, Nancy Rowe, Susie Hill, Brenda Watkins, Linda Smith, Nancy Wiggs, Jeanie Butler, Clara III Harper, Phyllis King, Diana Fields, Carol Powell and Roberta Austin.

Funds raised by the Easter Seal Society (Moore County chapter of the North Carolina Society for Crippled Children and Adults) provide physical therapy, wheel chairs, braces, summer camping and other services for handicapped children and adults.

## INS AND OUTS

Mr. and Mrs. Michael Smith of Pensacola, Fla. were here for the Easter holiday visiting her family, Mr. and Mrs. Tyler Overton in Southern Pines and his parents, in Pinehurst, Col and Mrs. C. A. Smith.

Miss Grace Thwing, who has made her home at 875 North Leak Street, has moved into the former Foster house which she has purchased in Pinebluff and where she plans to make her home.

Lt. Col and Mrs. B. M. Bradin of Columbia were Saturday dinner guests of Mr. and Mrs. Alden Bower after visiting their son and James Bradin and the latter's daughter-in-law, Lt. and Mrs. James Bradin and the latter's newborn son at Fort Bragg.

House guests of Mrs. Millard F. Tompkins in Knollwood are her granddaughter and family, Mr. and Mrs. Charles B. Butler and son, Bradford, and Mrs. Olive Adams and her daughter, Colleen, who plan to return Saturday to their homes in Riverside, Conn.

Weekend guests of Mr. and Mrs. Dan S. Ray were their son, John and Miss Harriett Walton of Scarborough, N. Y. Both are students at the University of North Carolina.

Mrs. John Leland has returned to Charleston, S. C. after spending the weekend visiting her father, S. B. Richardson and Mrs. Richardson. Miss Mary Richardson, who has been visiting her niece Mrs. Leland in Charleston, returned here to spend the summer with her brother and sister-in-law.

Easter weekend guest of Mr. and Mrs. Sherwood Brockwell and their family was her mother, Mrs. Robert Rainey of Petersburg, Va. Arriving to spend this weekend with the Brockwells are Mr. and Mrs. Edwin Davis of Battle Creek, Mich.

Bill Marley, a student at State College in Raleigh, spent the Easter holiday here with his parents, Mr. and Mrs. Joseph Marley, who drove him to Winston-Salem Sunday so he could enplane for a business trip to Philadelphia and Boston. While in Winston, the Marleys were dinner guests of Mr. and Mrs. Brantley C. Boe.

Mr. and Mrs. Allen R. Gibbs and their children spent the weekend with her parents, Mr. and Mrs. H. G. Crafton in Danville, Va. En route to Virginia, they stopped off in Greensboro for a visit with his parents, Mr. and Mrs. Ira A. Gibbs.

Mrs. James Boyd returned Wednesday after spending the long Easter weekend visiting Mr. and Mrs. Thomas A. Stone at Snee Farm, Mt. Pleasant outside of Charleston, S. C.



MISS MARCIA POWELL BLACK

The engagement of Miss Marcia Powell Black to Donald Francis Xavier Schumacher is announced by her mother, Mrs. Thomas Leon Black of 1107 Minerva Avenue, Durham. Miss Black attended Woman's College in Greensboro and is presently teaching in the Durham City Schools. She is the granddaughter of the late Mr. and Mrs. John N. Powell of Southern Pines and of the late Mr. and Mrs. William Jasper Black of Carthage. Miss Black and her mother and sister moved to Durham from Pinehurst in 1958. Her fiancé, who is the son of Dr. Francis Xavier Schumacher, Professor of Forestry at Duke University, and Mrs. Schumacher, is a student at Duke following two years of duty with the U. S. Navy. An August wedding is planned.

## In and Out of Town

Mr. and Mrs. John M. Montz were pleasantly surprised with a visit Saturday from friends from their hometown, Columbus, Ohio, Mr. and Mrs. Glen Logue who stopped off here at the Montez Morganton Road home en route to Florida.

Mr. and Mrs. Harry Willis have returned to their home, 360 North Delaware Avenue, after spending four months in Florida where they visited in Miami, Key West, Lakeland and Juniper.

Mr. and Mrs. Wescott Burlingame and son, Wes, Jr., who have been guests of her parents, Mr. and Mrs. J. Talbot Johnson in Aberdeen for two weeks, leave Friday for their home in Rochester, N. Y. with a stopoff en route to visit Mrs. Burlingame's uncle, Admiral Felix Johnson and Mrs. Johnson in Leonardtown, Md.

Easter week visitors with their respective families were Mr. and Mrs. James Spring and their children, James, Jr., Robert and Heather, who returned Wednesday to the Fort Worth Hilton Hotel in Texas which Mr. Spring manages. While here, Mr. and Mrs. Spring and Heather visited with her parents, Mr. and Mrs. Robert Jellison while the boys were guests of their grandmother, Mrs. J. J. Spring.

Mr. and Mrs. John W. Van Winkle plan to leave this week end for their home in Berea, Ky., after spending a week here with their daughter, Mrs. Charles Marcum and her family on Hillside Road.

Mr. and Mrs. James E. Besley had as weekend guests her sister and brother-in-law, Mr. and Mrs. Lyman A. Brusie who were en route from Florida to Merchantville, N. J. where they will spend the summer months.

Mr. and Mrs. W. C. Darden and children, Patricia, Linda and Bill spent the Easter weekend visiting friends and relatives in Athens and Atlanta, Ga.

Guests of Mrs. R. P. Brown at her home on Country Club Drive over the Easter weekend were her son and family, Mr. and Mrs. R. Swann Brown and daughter Robin, of Norfolk, Va.

Col. and Mrs. P. D. Calyer, en route home to Washingtonville, N. Y. from Florida, were guests this week of Brig. Gen. and Mrs. John D. F. Phillips, on Country Club Drive.

Mr. and Mrs. Donald Uhbrock of Atlanta, Ga. were Easter Sunday guests of his parents, Col and Mrs. Harold W. Uhbrock.

Mr. and Mrs. James Ratliff, Jr. returned Monday from a weekend visit in Cherry Grove Beach, S. C. Accompanying them to the beach were her aunt and uncle, Mr. and Mrs. Donald Travers of Hickory. House guests of Maj. and Mrs. Francis F. Rainey and their children are Major Rainey's parents, Mr. and Mrs. George Klein of Ft. Lauderdale, Fla.

## Country Kitchen

Checking with the local stores this week, I find that the first of the spring lamb is just now coming in to the markets. Now, there are two schools of thought about lamb dishes. It's about like buttermilk, you either like it a lot or not at all! For those who do, lamb is acceptable all four seasons, but there's really nothing to compare with the lovely, tender lamb of spring. It runs a little higher per pound, but is well worth it if you want something just a little special.

The recipe I am giving you today is designed to make those who simply hate lamb pass their plates for a second helping. It is for Stuffed Leg of Lamb, and I never fix it without thinking of my good friend and former neighbor, Willetta Ponzer, when she and John first came to Southern Pines shortly after their marriage in the late 40's. Willetta, an attractive airline hostess before her marriage, was quite removed from cuisine chores the housewife falls heir to. One day, she wanted especially to cook something for a buffet supper that was a little out of the ordinary—so together we fixed this stuffed lamb. It turned out beautifully, along with the whole wheat rolls she dropped on the floor just before putting them into the oven. It was a minor catastrophe, but she and I were the only ones who knew about it and we weren't talking!

I'd like to add that since those early years of housekeeping, she has turned into one of the town's finest cooks and hostesses. Her cooking is wonderful now, and it was all learned by study and experience—and a desire to turn out a perfectly finished product.

Now for the STUFFED LEG OF LAMB: Have the butcher bone and skin a good-sized leg of lamb, but ask him to leave on the last few inches of shank bone. Have 1-2 pound smoked ham, 1-4 pound veal, 1-4 pound fresh pork and the trimmings from the lamb ground together two or three times. This will make forcemeat with which the lamb will be stuffed. (Not horse meat, as my horrified butcher once thought I said. The last of that I will never hear!) Better tell him what you're up to, so that in boning the lamb he will leave big flaps for sewing up the ends.

Work the ground meat with your hands to make it very smooth, add a pinch of cayenne and nutmeg, 1-2 teaspoon marjoram, a little salt, a bit of bay leaf, crumbled, 1-4 cup fine dry bread crumbs, 1 whole raw egg and 1 raw egg yolk, a clove of garlic very finely minced, and 1-4 cup top milk or cream. Work until thoroughly blended. Chop 1-2 pound fresh mushrooms fine and saute a few minutes in plenty of

## INS AND OUTS

Mr. and Mrs. J. H. Cash and son, James, Jr. of Raleigh were weekend guests of her mother, Mrs. George Moore.

Mrs. James Douglas left last week for New York City to visit her son and daughter-in-law.

Mr. and Mrs. J. D. Sitterson spent the Easter weekend visiting their daughter and son-in-law, Mr. and Mrs. J. W. Guin and sons, Jimmy and Johnny in Greensboro.

butter or margarine. Add mushrooms to meat and again blend well.

Now you're ready to stuff in the forcemeat, but first put your hand inside the leg of lamb and stretch outward to make the cavity as large as possible. Put in as much forcemeat as the cavity will hold and sew neatly with twine.

Cover the bottom of a roasting pan with several strips of bacon and put leg of lamb on this. Sprinkle meat with salt and pepper and put a bay leaf over it. If fat covering lamb is very thin lay several strips of bacon on top, too.

A meat thermometer will register 175 degrees for medium-done lamb—180 for well-done. If you wish a glaze on the roast you may baste it during the last hour of cooking with a sauce made of current or grape jelly mixed with an equal amount of a good red wine.

If you really do try this little number—and I hope you will—I believe it will be a party favorite. It's a beauty when finished, decorated with parsley and served with new Spring vegetables. Of course, this is the carver's dream dish. Just clean neat slices right through the whole leg of lamb—no bones except the little shank bone at the end which you can dress up with a paper frill.

Having trouble finding all the books you need in your local library? Consult your librarian about inter-library loan service. Books not available in your local library can be requested from other libraries.

## Smokey Says:



The great American way—leave a good heritage!

**After Easter Sale**  
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**SPECIAL GROUPS**  
**2 DAYS ONLY**  
**FRIDAY AND SATURDAY**  
**Pastel Jerseys - Below Cost**  
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