

FOOD To Give Thanks For

By Faculty and Students of
A&T Department of Home Economics

We all pause during the Thanksgiving Season to give thanks for the many blessings the past year has brought us. The tradition, passed on to us by the Pilgrims, is a part of our American heritage.

As in the past, families go near and far to enjoy the fall foliage, to share the season with friends and relatives and to relax to a delicious Thanksgiving dinner. In this modern age, we have added a new delight — that of watching football games, either in the brisk cool stadium or before the television set. We still look forward to the same satisfying climax — that delicious Thanksgiving dinner!

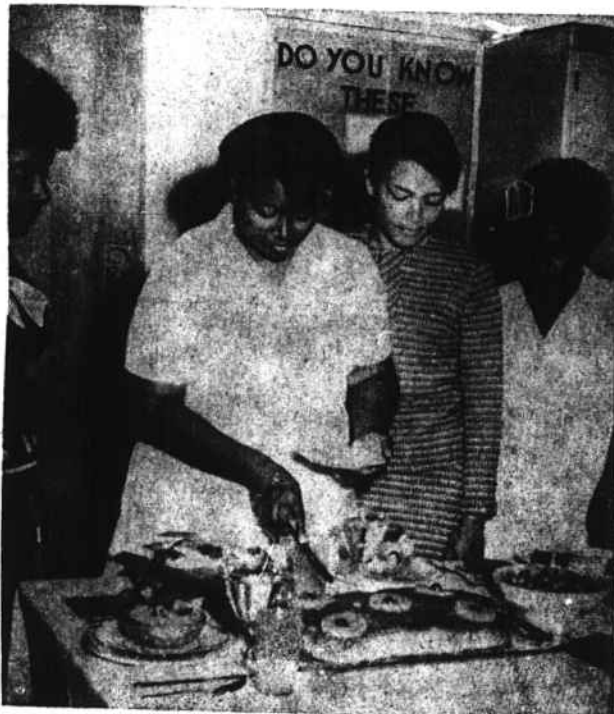
Aggie fans got somewhat of another blessing this year when it was announced that the annual game between A&T and North Carolina Central was shifted to the Saturday preceding Thanksgiving Day. This gives you plenty of time to plan a holiday menu, make adequate preparation and then enjoy the sumptuous banquet with your family.

From our point of view, nothing is more appropriate for the Thanksgiving table than baked turkey, browned to a delightful goodness and sparked by giblet gravy. These and other foods to give thanks for are outlined below:

MENU

- Young Tom Baked Turkey
- Walnut-apple Stuffing
- Green Peas w/Pearl Onions
- Tiny Whole Glazed Carrots
- Cranberry Mold/Lettuce
- Rolls in Assortment
- Pineapple Upside Down Cake
- Fresh Fruited Punch
- Giblet Gravy

Why not try a setting as we did with glittering red



FEAST FIT FOR A KING
Beautiful table setting features Pineapple Upside Down Cake. Mrs. Eula Vereen is instructor of the class.



THEY ARE GIVING YOU THE BIRD

A&T home economics students with their Thanksgiving Day turkey.

candles embedded in green live fern and displayed on red and white linen?

Even with a "Good Old Fashioned Thanksgiving Dinner" to Give Thanks For, the necessary planning should be done in advance if there are other things to be done on Thanksgiving Day.

The entire family may enjoy a menu such as this. Why? Because there are so many preparations which may be done the day before the game as did the Institution Management majors of A&T State University.

All ingredients for the walnut-apple Stuffing may be measured the day before the meal; the Cranberry Mold may be made and congealed the day before the meal as well as the pineapple upside down cake.

The turkey may be seasoned, placed in the refrigerator and cooked hours before serving. The remainder of the menu may be easily prepared while the guests are getting acquainted. Have fun and enjoy your meal!

CRANBERRY MOLD

INGREDIENTS:

- 4 packages cherry jello (standard size)
- 4 cups sugar
- 2 cups nuts
- 4 oranges
- 6 cups water
- 2 lb. fresh cranberries

PROCEDURE

Wash cranberries and discard all soft ones; cut oranges into four pieces, remove the center strip and seeds; do not remove the rind. Run cranberries and oranges through a food chopper.

Dissolve sugar, jello and water together. Then add to the cranberry and orange mixture. Add chopped nuts. Chill until firm.

Serve on crisp lettuce with sour cream. Yield 40-50 one half cup portions.

(Continued on Page 5)

MARRIAGE VOWS TAKEN BY SCALES - MAHONEY

Miss Helen Mildred Scales of Greensboro and Stoneville was married to Leavern Mahoney of Greensboro at 4:00 p.m. Saturday, Nov. 8, 1969, in Trinity A.M.E. Zion Chapel by the pastor, the Rev. Cecil Bishop.

Afterward the bride's parents, Mr. and Mrs. Payton Scales, received in the fellowship hall. After a trip to Atlanta, Ga., the couple will live at 201 Ervin St.

The bride graduated from Kate Bidding School of Nursing, Winston-Salem, N. C. She is on the nursing staff at the L. Richardson Memorial Hospital. The bridegroom was graduated from Atlanta College of Mortuary Science, Atlanta, Ga. and is presently employed by the U.S. Postal Service and associated with Smith's Funeral Home.

Given in marriage by her father, Payton Scales, the bride had her sister Mrs. Thomas Mention of Leaksville for her matron of honor. Bridesmaids were the bride's cousin and niece, respectively Mrs. Laurance Stange of Eden and Miss Vivian Scales of Stoneville. Flower girl was Hattie Scale of Stoneville, niece of the bride and ring bearer was Barry Scales of Martinsville, Va. nephew of the bride.

The bridegroom had Lawrence Strange of Eden for Best Man. The ushers were Weetin Judd and William Spencer, both of Greensboro.

CHURCH BURNS MORTGAGE

The Y.P.H.U. Club of Skeens Chapel Church, 350 Asheboro St., will sponsor a "Mortgage Burning Ceremony", Sunday at 2:30 p.m., November 23, 1969. Elder B. W. Shoffner will preside.

The church was acquired by the late Bishop A. J. Lewis Richmond and her membership of less than 40, for \$35,000 from the Friends (Quaker) Congregation in 1958.

This youth club along with the other members of the church worked hard and faithfully for the past 11 years and now have finally liquidated all indebtedness on the church building. The public is cordially invited to come out and rejoice with us.

Elder B. W. Shoffner, Pres.
Bishop L. R. Lewish, Pastor

ANNOUNCEMENT

Services are now being held at The Bible Way Mission, 500 Macon. St. Sunday morning worship at 11:30 a.m. and Sunday evening at 8:00 p.m. Prayer services each Wednesday night at 8:00 p.m. All are welcome. Elder Harrison Twyman, pastor.

Some 180,000 widows will receive larger checks from the VA in January 1970 under a law signed in October 1969.

COMMUNITY FUNERAL SERVICE, INC.

1930 E. Market St.
GREENSBORO, N. C.
Phone 375-8571
Arthur Lee, Jr.
Alexander Parker
Earl R. Brown, Director

ETHEL'S BAKE SHOP
926 Gorrell Street
Phone 372-8167

THANKSGIVING SERVICE

The Community Willing Workers Club will be holding a Thanksgiving Service at 2 o'clock at the Spiritual Light Church of God, on Cottage Grove. Ave. The Rev. Alfred Pickard will be the guest speaker. Everyone is invited.

CLUB TO SPONSOR TEA

The Susie B. Dudley Club of Bethel A.M.E. Church will sponsor the Annual Harvest Tea on Sunday, Nov. 23, beginning at one p.m.

EXECUTRIX NOTICE

The undersigned having qualified as Executrix of the estate of Charles U. DeBerry, Deceased late of Guilford County, North Carolina, this is to notify all persons, firms and corporations having claims against said estate to present them to the undersigned on or before April 24, 1970, or this notice will be pleaded in bar of their recovery. All persons indebted to the estate will please make immediate payment to the undersigned.

This 24th day of October, 1969.
Mrs. Nellie E. DeBerry
1708 Blufford St.
Greensboro, N. C. 27401
Oct. 24, 31; Nov. 7, 14, 1969.

TALENT PROGRAM

The Caldwell School P.T.A. is sponsoring a Talent Program Thursday, Nov. 20th at 8:00 p.m. in the school auditorium, entitled "Do Your Thing!" The program will consist of Spirituals, Jazz, Popular, Rock and Roll, Soul, Modern and you name it.

Tickets can be purchased at the door. The public is cordially invited.

AUXILIARY TO MEET

The L. Richardson Memorial Hospital Auxiliary will hold its regular monthly meeting on Thursday, Nov. 20, 1969, at 7:00 p.m. in the Staff Library. All interested persons are invited to attend.

Mrs. M. W. Griffin, Pres.

SOCIAL HAPPENINGS

PFEIFFER HALL SINGERS TO PARTICIPATE IN SERVICE AT BROWNING CHAPEL

In spite of the generation gap, the apathy and unrest on campuses there is at Bennett College today a few concerned students who see things a different way. Led by one of their own peers about twenty students have formed a choral group and according to the director, Miss Loyce Harper, there are more requests to join them than they

can handle. The group, called the Pfeiffer Hall Singers of Bennett College will be featured during a special Thanksgiving Service at Browning Chapel United Methodist Church, 1710 E. Market St. on Sunday, Nov. 23, 1969, at 11:00 a.m. The pastor, Rev. P. E. A. Addo, who is also chaplain at Bennett College will deliver the Annual Thanksgiving Sermon. The public is cordially invited. A fellowship hour follows the service.

SOUTHSIDE HARDWARE CO., Inc.
General Hardware and Power Tools
Serving the Public Since 1907