



SHORTCAKE GOES PORTABLE

NEW YORK (ED)—Just as sure as a young man's fancy turns to love, the fancy—and plans—of a suburbanite turns to barbecues, picnics, and beach parties at the first sign of balmy weather. Life outdoors is easy with all the "portables" around—everything from hamburger grills to soft drink coolers to television sets. And now, dining *al fresco* is even more of a joy with portable *shortcake!*

Banana-Berry "Tote" Cake is old-fashioned shortcake filled with mounds of whipped cream, tart strawberry halves, and sweet and mellow banana slices.

Bake the shortcake from packaged biscuit mix. Cool, and leave in the pan. Fluff up whipped topping mix and spoon it into a container. Slice and lightly sugar the strawberries and put them into another container. (Or take along frozen strawberries.)

The bananas are already totable—neatly packaged by Nature in their own protective skins. But be sure to put them into the basket gently so as not to bruise the tender fruit. At the picnic site, just split the cake, slice the bananas, assemble the "tote," and enjoy!

BANANA-BERRY "TOTE" CAKE

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| 2 cups package biscuit mix | 1/2 cup cold milk |
| 1/2 cup milk | 2 bananas |
| 2 tablespoons melted butter | 2 cups fresh strawberries, sliced, |
| 1/2 cup mashed banana | lightly sugared or |
| 1 package (2 oz.) whipped topping mix | 1 package (10 oz.) frozen strawberry halves |

Combine biscuit mix, milk, butter and mashed banana; blend thoroughly with fork. Roll dough around on board lightly dusted with biscuit mix or flour; knead gently 8 to 10 times. Pat dough evenly in bottom of greased 8-inch round layer cake pan. Bake in hot oven (425°F.) 18 to 20 minutes, or until golden brown. Cool; Carry to picnic in pan. Prepare whipped topping mix according to package directions using 1/2 cup cold milk; pack in covered container. Pack sliced, sugared strawberries in container. (Or take package of frozen berries out of freezer just before packing basket and allow to defrost en route.) At dessert time, split shortcake in half crosswise; fill with half the sliced bananas, strawberries, and whipped topping; place top half of shortcake over filling. Top with remaining bananas and berries; spoon rest of whipped topping over all. Makes 6 to 8 servings.

DEATHS AND FUNERALS

MRS. BESSIE MARSH
Mrs. Bessie Marsh age 76, of 801 L. Dunbar Street died Friday, May 22 at Cone Memorial Hospital after a brief illness.

Funeral services were held Monday at 2:00 p.m. from the St. Paul A.M.E. Church, Comet, N. C.

Survivors are: 4 daughters, Mrs. Mildred Brewington of Bronx, N. Y., Mrs. Bertha Batchelor of Washington, D. C., Mrs. Bessie Jane Cox of Sanford, N. C., and Mrs. Erma Donnell of Greensboro; 4 sons, Paul Marsh of Washington, D. C., Banks Marsh of Mt. Vernon, N. Y., Edward and Charles Marsh of Greensboro; 20 grandchildren, and 4 great-grandchildren.

Hargett Funeral Home in charge of arrangements.

MR. WILLIAM (BILL) YOUNG
Mr. William (Bill) Young, former resident of Greensboro, died at his home in Youngstown, Ohio, after a brief illness.

Funeral Service will be held Friday in Youngstown.

Survivors include a son and a brother, and 2 aunts, Mrs. Addie McPhider and Mrs. Georgia Mc-

Phider both of Greensboro, a host of nieces, nephews and other relatives and friends.

Courtesy of Hargett Funeral Home.

MRS. BLANCHE MOORE
Mrs. Blanche Moore, age 65, of Route 2 Brown Summit, N. C., died Wednesday, May 20 at L. Richardson Memorial Hospital after a brief illness.

Funeral services were held Saturday at 2:00 p.m. from Popular Grove A.M.E. Church, with Rev. M. L. Johnson officiating. Interment followed in Greenhall Cemetery.

Survivors are, 2 sons, Mr. Robert Hayes of Stokland, Calif. Mr. Lee Moore of Greensboro, 2 step-sons, Mr. Lonnie Moore of Greensboro and Mr. Fletcher Moore of Brooklyn, N. Y., 3 daughters, Mrs. Sarah Settle of Brown Summit, Mrs. Thelma Bass of Greensboro and Mrs. Mazie Cheek of the home; 1 step-brother, Mr. Willie Womack of Brown Summit; 1 aunt, Mrs. Roxie Summers of McLeansville; 2 daughters-in-law, Mrs. Julia Moore of Greensboro and Mrs. Cassie Moore of Brooklyn, N.Y.; 3 sons-in-law, Mr. Thomas

Cheek of Greensboro, Mr. Robert Settle of Brown Summit and Mr. Norman Bass of Greensboro.

Hargett Funeral Home in charge of arrangements.

MR. WALTER L. BRATCHER
Mr. Walter Lee Bratcher, age 67, a former resident of 1118 McGhee Street died at North Carolina Cancer Institute in Lumberton Saturday morning, May 23rd following several months illness.

Funeral service was held Monday, May 25th at 2:00 p.m. in Brown's Funeral Home Chapel. Burial followed in Piedmont Memorial Park.

Survivors include a daughter, Mrs. Mageline Harris, and a sister, Mrs. Nannie Mae Brown, both of Greensboro.

Brown's Funeral Directors in charge of arrangements.



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