



WINSTON-SALEM STATE LADIES EXCEL-
Two Winston-Salem state College women have recently won high positions in state and local organizations. Mrs. Kenneth B. Williams (left), wife of the college president, was appointed deputy vice chairman of the North Carolina Democratic Executive Committee. Mrs. Williams is the first Negro to hold such a high post in the state Democratic party organization. Mrs. George F. Newell (right), associate professor of mathematics at WSSC, was elected president of the Winston-Salem branch of the American Association of University Women. She will serve a two-year term.

DEAR SALLY

BY SALLY SHAW

DEAR SALLY: I've been dating a lovely doll of 21 whom I like a lot, and I know she likes me, too. The only bug in the ointment however, is that she thinks I'm 22 years old, and I'm really only 18. I lied to her about my age originally because I was afraid she would have nothing to do with me if she knew I was three years younger than she is. This keeps bothering me now, and I'm wondering if I should tell her the truth. STILL A TEEN.

DEAR STILL A TEEN: Yes, tell her. Much, MUCH better than sailing under false colors as you have been. She may of course decide you're too young for her, and this is all right, too. A fellow like you of 18 should be dating girls of his own age or younger. That three-year gap between 18 and 21 is much greater than it is five or ten year later.

DEAR AMIE: No, you should not be compelled to wear clothes you don't like. Of course, if you happen to be clever with the needle or with dyes, you could try your hand at altering the style and colors of some of these things to your taste. But wearing something just because it is free, doesn't make for comfort or attractiveness.

DEAR SALLY: I have been married only five months, and already am a heartsick bride! This afternoon I was getting one of my husband's suits ready to take to the dry-cleaners when I found a small snapshot of one of his former steady girlfriends in the inside coat pocket. This was a great shock to me, and

I've been upset ever since. So far I haven't mentioned anything about this to my husband. Do you think I should? DISTRESSED.

DEAR DISTRESSED: Certainly you should clear the air by telling him of your find. There just might possibly be a simple and logical explanation for the presence of that picture in his pocket. I hope there is.

DEAR SALLY: I'd very much appreciate your advice on just which wines should be chilled, and which not. HOSTESS.

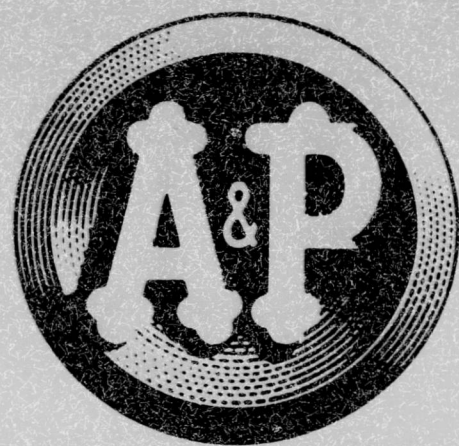
DEAR HOSTESS: Red wines are almost always served at room temperature, and as for the rest, the general rule is the sweeter the wine the cooler it should be served. White and light pink wines should be chilled - - about one to three hours in the refrigerator is enough - - while sparkling wines are preferably served at near-freezing temperatures. Be careful, however, not to overchill, or to chill for too long - - since either could impair the flavor and bouquet of the wine.

NOTE TO MRS. R.: It really isn't necessary nor is it customary to give a prospective daughter-in-law any kind of engagement gift, but if you feel you'd really like to do so, it's quite all right. . . perhaps some little piece of your family jewelry or family silver . . . or in fact any kind of personal gift would be appropriate.

Don't Laugh

WASHINGTON-(NPI) - Black English, Black physical education, and Black mathematics? Don't laugh. These are subjects to be taught as a part of the black studies program at Federal City College of Washington, the only public college in the nation's capital. The college has been divided by controversy over the Black studies program, which aims at establishing a wholly separate "Black nation."

we care



PRICES EFFECTIVE THRU SAT., APRIL 12th.

VA. COUNTRY FARM DRY, CURED, PEPPER-COATED

HAM 10 to 14 Lb. Avg. Whole or Half Lb. **69c** One-Fifth Hom Sliced Lb. **79c**

"SUPER-RIGHT" QUALITY—QUARTER

PORK LOIN Sliced 9 to 11 Chops In A Pkg Lb. **59c**

"SUPER-RIGHT" QUALITY

SLICED BACON 1-Lb. Pkg. **69c**

"SUPER-RIGHT" QUALITY LEAN—CORNERED

BEEF BRISKET Lb. **89c**

CAP'N JOHN'S FROZEN FRIED.

FISH FILLETS 14-Oz. Pkg. **49c**

CAP'N JOHN'S CREAM OF SHRIMP SOUP OR

OYSTER STEW 10-Oz. Can. **37c**

40% MORE IN A BAG Lb. **29c**

CUT UP Pan Ready FRYER Pan Ready Lb. **33c**



"SUPER-RIGHT" ALL MEAT FRANKS 1-Lb. Pkg. **55c**

All Meat SKINLESS FRANKS

STOCK YOUR HOME FREEZER WITH "SUPER-RIGHT" QUALITY HEAVY CORN-FED BEEF, 85 to 100-LB. AVERAGE

WHOLE TRIMMED ROUND

CUT TO YOUR SPECIFICATIONS INTO STEAKS, ROAST, STEW, AND GROUND ROUND Lb. **59c**



Garden-Fresh Fruits & Vegetables!

SWEET, TENDER, YELLOW

CORN 8 Ears **59c**

GREAT FOR SNACKS—MEXICAN

Valencias Peanuts 2 Lb. Bag **59c**

A&P YELLOW

POPPING CORN 2-Lb. Bag **33c**

TART-SWEET 'N JUICY

White Meat Grapefruit 8 Lb. Bag **69c**

CALIFORNIA SALAD PERFECT

AVOCADOS 3 For **49c**

ASPARAGUS Lb. **39c**

POTATOES 5-Lb. Bag **49c**

Frozen Foods!

Baked Foods!

SPECIALY PRICED—MORTON'S

Macaroni & Cheese Casserole 20-Oz. Pkg. **39c**

GUARANTEED TO PLEASE YOU! A&P

Cut Corn 2 10-Oz. Pkgs. **27c** 2-Lb. Pkg. **39c**



ASSORTED FLAVORS—MARVEL

Ice Milk 1/2-Gal. Ctn. **39c**

SPECIALY PRICED—A&P FROZEN READY PREPARED

Pie Shells 2-COUNT 9 1/2-Oz. Pkg. **35c**

GREAT TREAT FOR CHILDREN AFTER SCHOOL!

A&P Chocolate Brownies ALL BUTTER 13-Oz. Pkg. **69c**

JANE PARKER MARBLE POUND CAKE OR GOLD

Pound Cake 25-Oz. Pkg. **59c**

JANE PARKER FRESHLY MADE

Lemon Pies 2 24-Oz. Pkgs. **89c**

JANE PARKER REGULAR SLICED

Cake Donuts 2 11-Oz. Pkgs. **49c**

JANE PARKER BROWN 'N SERVE

Twin Rolls 2 13-Oz. Pkgs. **49c**

JANE PARKER GOLDEN, CINNAMON OR SUGARED

Raisin Bread 2 1-Lb. Loaves **49c**

JANE PARKER FRESH, CRISP TWIN-PACK

Potato Chips 1-Lb. Box **65c**

Grocery Values — Just For You!

SHOP A&P REGULARLY—BRING A FRIEND! BUY HEARTY AND VIGOROUS — OUR OWN

TEA BAGS 100 Count 79c

ANN PAGE PURE GROUND

BLACK PEPPER 4-Oz. Can. **39c**

ANN PAGE REALLY FRESH

MAYONNAISE Quart Jar **59c**

ANN PAGE PEACH, APRICOT OR PINEAPPLE

PRESERVES 2 Lb. Jar **59c**

SPECIAL LOW PRICE ON SUNSHINE

HI-HO CRACKERS 10-Oz. Pkg. **29c** 16-Oz. Pkg. **39c**

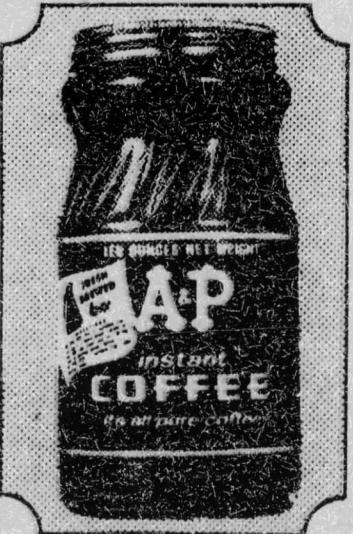
SPECIALY PRICED—CAMPBELL'S

VEGETABLE SOUP OR VEGETERIAN VEGETABLE SOUP 2 10 1/2-Oz. Cans **29c**

CHICKEN VEGETABLE SOUP 10 1/2-Oz. Cans **39c**

SPECIALY PRICED—KLEENEX

PAPER TOWELS Jumbo Roll **29c**



GOLDEN RISE 5-COUNT

BISCUITS 4-Oz. Pkg. **5c**

LOW PRICE ON A&P BRAND

INSTANT COFFEE PREPRICED LABEL 10-Oz. Jar **99c**

SPECIALY PRICED — ARMOUR

POTTED MEAT 2 3-Oz. Cans **27c** 2 5 1/2-Oz. Cans **43c**

ALL FLAVORS—DAILY

DOG FOOD 15 1/2-Oz. Can **10c**

SHOP A&P BRING A FRIEND — BUY SPECIALY PRICED

DELSEY BATHROOM TISSUE 4 2-Ct. Pkgs. 99c

SPECIALY PRICED NABISCO

Snack Crackers

- 8 1/2-Oz. Pkg. **CHICKEN IN A BISKIT**
- 9-Oz. Pkg. **SOCIABLE CRACKERS**
- 8 1/2-Oz. Pkg. **BACON FLAVORED**
- 11-Oz. Pkg. **SIP 'N' CHIP**
- 10 1/2-Oz. Pkg. **WHEAT THINS**
- 8-Oz. Pkg. **DUET CRACKERS**

Each Pkg. of Your Choice **39c**

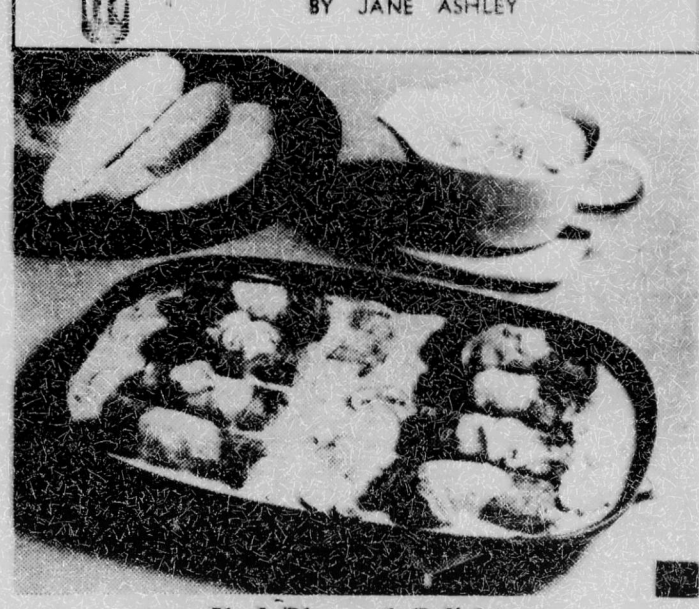
U.S.P. 5-GRAIN—A&P

ASPIRIN 100 Ct. Bot. **19c**

ASPIRIN 250 Ct. Bot. **39c** A&P BUFFERED ASPIRIN 100 Ct. Bot. **59c**

GOLDEN TOUCH OF HOSPITALITY

BY JANE ASHLEY



Veal Dinner A Delight

Change familiar veal cutlets to some fancy veal rolls. Topped with a sumptuous mushroom gravy, these rolls will delight your family and guests alike.

Veal With Mushrooms

- 8 slices Italian-style veal cutlet
- 1 teaspoon salt
- 1 cup finely chopped onion
- 1/2 cup chopped parsley
- 2 tablespoons margarine
- 1/2 pound fresh mushrooms, sliced
- 1/2 teaspoon dried basil, crushed
- 3 sprigs parsley
- 1 small stalk celery
- 1 small bay leaf
- Dash pepper
- 1/4 cup white wine
- 1 cup light cream
- 1 tablespoon corn starch

Sprinkle each slice of veal lightly with salt and 1 tablespoon each of chopped onion and parsley. Roll from smaller end and secure with a wooden pick. Meanwhile, melt margarine in skillet over medium heat or in electric frypan according to manufacturer's directions. Add veal rolls and cook about 10 minutes, turning as needed, or until pale brown on all sides. Add the mushrooms, cover and cook 5 minutes, stirring occasionally. Stir in the remaining 1/2 cup chopped onion, basil, pepper, parsley, celery, bay leaf and wine. Reduce heat; cover and simmer about 15 minutes or until veal is tender. Remove picks from rolls; discard parsley sprigs, celery and bay leaf. Place veal rolls on a serving dish; keep warm. Stirring constantly, gradually add cream to corn starch. Stir into mixture in skillet. Simmer over low heat, stirring constantly, until smooth and thickened. Spoon a little sauce over veal. Serve remaining sauce with the veal.