



EXPLAINS STUDENT EMERGENCY LOAN FUNDS - Lawrence Allen, Director of Financial Aid at Shaw University assists Miss Alma J. Coles, 3rd year business major from Chester, Va. in completing her Student Emergency Loan application. In its April 24 edition, The CAROLINIAN omitted the following contributors and members of the Loan fund: Delta Sigma Theta Sorority, Sigma Gamma Rho Sorority and the Zeta Phi Beta Sorority.

Professor Tapped By Association

ATLANTA, Ga. - Dr. Gloria Scott, director of institutional research at North Carolina A & T State University has been elected Board of Directors of the Southern Education Foundation. There have been three distinguished women associated with the Foundation through the years since its founding in 1867.

Miss Anna Jeanes of Philadelphia established the Jeanes Fund in 1907, and it was one of the constituent funds of the Foundation. Miss Virginia Randolph was the first Jeanes Teacher—a supervisor of rural Negro schools in Henrico County, Virginia—and a fund was established in her memory which is also a constituent fund of the Foundation. Another distinguished woman, Mrs. Franklin D. Roosevelt, served on the board of directors for a period during the 1940's. Dr. Scott becomes the first woman since Mrs. Roosevelt to serve on the Board.

Foundation, Incorporated has as its main purpose to assist Negroes in the South, through education, to become full and participating members of the region of which they are a part. Joining Dr. Scott as new members of the Board whose terms expire in 1974 were: Dr. Gordon Foster, Dr. Tobe Johnson, and Anton Rice, Jr. Others Members of the Board include David F. Freeman, president of the directors, Dr. George Gardner, Dr. Frederick D. Patterson, Dr. Homer P. Rainey, Samuel W. Allen, Dr. Cleveland L. Dennard, Harold Fleming, and Dr. Samuel M. Nairn. Dr. Benjamin E. Mays served on the Board with Dr.



Maple Trinity Bread
Bread, a mainstay during Biblical times as well as today, has always had religious significance. Homemade bread still has a mystical reverence about it and Maple Trinity Bread's unique shape has special meaning.

Three round portions of dough, symbolizing the Trinity, form the base of this loaf. Atop this, twisted and coiled strips of dough fashion a cross. A surprise ingredient—maple syrup—gives the bread an unusual but not too sweet taste.

Today's enriched flour gives all your home baked goods important nutrients—the essential B vitamins, thiamine, niacin and riboflavin, and the mineral, iron.

MAPLE TRINITY BREAD

- 1 loaf
- | | |
|-------------------------------------|------------------------------|
| 4 1/2 to 5 1/2 cups enriched flour* | 2 teaspoons salt |
| 2 packages dry yeast | 1 egg |
| 3/4 cup maple syrup | 1 egg yolk |
| 1/2 cup milk | 1 egg white, slightly beaten |
| 1/2 cup water | 1 tablespoon water |
| 1/2 cup oil | |

Stir together 2 cups flour and yeast. Heat maple syrup, milk, water, oil and salt over low heat only until warm, stirring to blend. Add liquid ingredients to flour-yeast mixture and beat until smooth, about 2 minutes on medium speed of electric mixer or 300 strokes by hand. Blend in egg and yolk. Add 1 cup flour and beat 1 minute on medium speed or 150 strokes by hand. Stir in more flour to make a moderate stiff dough. Turn onto lightly floured surface and knead until smooth and satiny, 8 to 10 minutes. Shape into ball and place in lightly greased bowl, turning to grease all sides. Cover and let rise in warm place (80 to 85°) until doubled, about 2 1/2 hours. Punch down. Divide in fourths; cover and let rest 10 minutes. Shape 3 portions into balls. Place on greased baking sheet in cloverleaf design. Flatten each to 1 inch high. Cut remaining dough in quarters, with palms of hand shape each into 20-inch ropes. Twist ropes together in pairs; press ends to seal. Arrange to form cross on cloverleaf, curving ends in semicircles and tucking under cross. Cover and let rise in warm place until doubled, about 45 minutes. Combine egg white and water; brush on loaf. Bake in preheated 350° oven 40 to 50 minutes or until done. If necessary, cover loosely with foil to prevent excess browning. Remove from baking sheet immediately.

John E. Bryan and F. J. Purves who rotated off this year.

The executive Officers include: Dr. John A. Griffin, director; Dr. Elridge W. McMillon, program associate; and Mrs. Virginia Frank, Washington Representative.

Dr. Scott also serves as a member of the National Board of Directors of Girl Scouts of the U. S. A. and as a member of the Corporation PREP, an educational consulting firm. She is the wife of Dr. Will Scott, chairman of the Department of Sociology at A&T.

Feeling Mom

Lucky families that have several mothers to honor on Mother's Day—Mom, two Grandmas, maybe even great-Grandmas—can find taking them all out for the day an expensive proposition.

Yet every one wants all the mothers in the family to be honored on this day dedicated to them.

An easy, inexpensive and yet charming way to please the whole family is a Mother's Day Four O'Clock. On a pretty spring Sunday it gives the guests time to gather together and allows the host to invite a longer list of relatives and friends.

A while back this sort of party would have been called a "tea", but today, since coffee and lightly alcoholic beverages are often served the name is somewhat misleading. So "Four O'Clock" has become popular in many areas. An added advantage of the Four O'Clock is that a four-to-six time schedule is taken seriously and guests don't linger on and on.

What to serve? A sandwich assortment including: thin cucumber slices with dill on buttered white bread; minced chicken; cream cheese and date-nut bread; liver pate pin-wheels; chopped egg and olive triangles. Chocolate brownies, cookies, tiny tarts, and miniature Danish will please the sweets eaters, along with chocolate mints.

To drink, serve freshly brewed tea and coffee, both hot and iced if the day is warm. For those who prefer a more sprightly pickup have a chilled aperitif handy, such as the European favorite, Campari. A smartly refreshing, garnet-colored Campari and soda looks festive in the glass and gives Grandma (who knows?) and all the adults a low proof alternative to the other beverages.

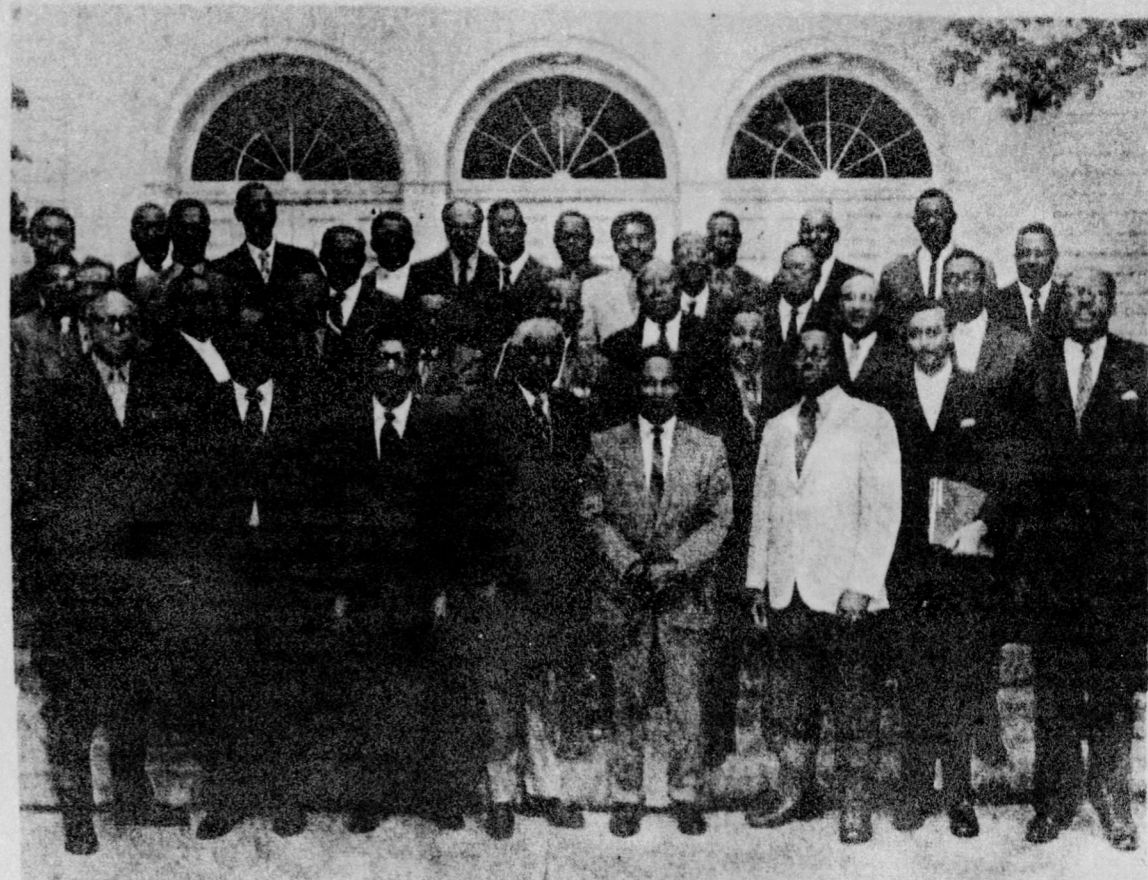
Provide a guest book for each Mother you are honoring and ask each guest just to write a small thought in each. These make lovely, sentimental mementos for Mom. A Four O'Clock is neither too early or too late to bring out the charm and friendliness in everyone—just the right formula for a happy Mother's Day.

My affections are first for my own country, and then, generally, for all mankind.

—Thomas Jefferson.

I hope to find my country in the right; however, I will stand by her, right or wrong.

—Stephen Decatur.



ATTEND THEOLOGICAL ALUMNI DAY AT SHAW UNIVERSITY - Shaw University Theological Alumni pose for photographer in front of the University Church on Shaw's campus following the Theological Alumni Convocation April 28. From left, front row, are officers of the organization: Dr. Paul F. Johnson, Martin Street Baptist Church, Raleigh and chairman of the Divinity School's Board of Trustees; Dr. O. L. Sherrill, Executive Secretary, N. C. General State Baptist Convention; Rev. T. A. Watkins, vice president-elect and pastor, University Park Baptist Church, Charlotte; Rev. O. B. J. Burson, pastor, Concord Baptist Church, New York City and convocation speaker; Rev. J. Z. Alexander, Dean of Shaw's School of Divinity; Rev. J. C. Harris, president-elect, Shaw Theological Alumni Association, Statesville; Rev. E. B. Turner, outgoing president and a member of the Executive Committee of Shaw's Divinity School.



Quantity Rights Reserved
None to Dealers

It's WINN-DIXIE'S ANNUAL DIXIE PRODUCTS DAYS!

AT WINN-DIXIE WE TAKE THIS TIME EACH YEAR TO SALUTE AND PROMOTE PRODUCTS FROM THE SOUTH AND ESPECIALLY THE PEOPLE WHO PRODUCE THEM.

WE'RE SIMPLY TRYING TO MAKE THE SOUTH GROW GREATER AND OFFER YOU MONEY-SAVING BARGAINS AT THE SAME TIME ON OUR

PRICES GOOD THRU SAT., MAY 8

THRIFTY MAID PURE CANE

SUGAR

SAVE 36¢

5-LB. BAG

37

Limit one at this price, please, with \$5.00 or more food order

THRIFTY MAID

ORANGE JUICE

SAVE 35¢

3

\$1.00

Limit 3 cans at this price, please, with \$5.00 or more food order

1 QT. 14 oz. CANS

W-D BRAND - U. S. CHOICE BEEF

Sirloin STEAKS

T-Bone or Porterhouse

\$1.25

-YOUR CHOICE-POUND

MORTON FROZEN

MEAT DINNERS

ASSORTED FLAVORS "Fast Easy Meal"

3

\$1

11 oz. SIZE

FRESH-DRESSED

WHOLE FRYERS

TWO OR MORE IN BAG

27¢

LB.

TRAY-CUT LB. 31¢



COLONIAL STORES

CITATION ICE MILK

Lb. 39¢

Silver Label COFFEE

1-lb. CAN 69¢

TENDER LEAN FRESH PICNICS

LB. 39¢

SAVE 35¢

FAB

WITH BORAX

84 oz. PKG. 99¢

PURE CANE DOMINO SUGAR

5 LB. BAG 37¢

Limit One With \$5.00 Or More Food Order

RUSSET BAKING POTATOES

10 Lb. BAG 69¢

FRESH GREEN BEANS

Lb. 27¢

PRICES GOOD THRU SAT. MAY 8, 1971 - QUANTITY RIGHTS RESERVED.