

WHO'S WHO and doing what

By EDDYE K. KIM

The social spotlight was focused exclusively on the myriad festive and glittering array of events which composed the entertainment segment on the agenda of the 19th Annual Meeting of Kappa Alpha Psi Fraternity's Western Province Council the past week-end.

Headquarters for the Kappa Conclave was

the Stardust Hotel from which native and visiting Kappas and their ladies, The Silhouettes, dashed to and from champagne cocktail sips, sight-seeing at Boulder Dam, Luncheons, a Fashion Show, a Banquet and (the frosting on the cake) a magnificent Ball at Convention Center.

Much deserved praise was given the host



FIRST THINGS FIRST--But even the delaying bore of registration is made a pleasant chore for Kappa Men with local Silhouettes at the Registration Desk at the Stardust Hotel. From left (seated): Yvonne Smith, Joanne Pughsley, Shirley Satterfield. Standing (from left): Joyce Carnegie, Lorena Haynes, and Ethel Booker.



FRESH AS DAISIES on Saturday morning (despite the previous evening's Champagne Cocktail Sip hosted the Las Vegas Greek Letter Council at the home of the Kermit Booker Srs.,) Kappa ladies applaud fashion show models as they enjoy a sumptuous lunch at El Cortez Hotel.



GRAND POLEMARCH, Atty. Thomas Bradley (a Los Angeles City Councilman) (left) apparently has heard that song before, but Mrs. Bradley (right) is attentive as Kermit Booker delineates it, with gestures, to Mr. and Mrs. C. Felton Gayles of Langston, Oklahoma. Gayles, Athletic Director at Langston University, was guest speaker at a closed formal banquet held in the Stardust International Room, Saturday evening...Someone talked--the Subject was "Essentials of Leadership".



GATHERING OF EAGLES--Heads of joint host groups check the scene and like what they see - From left; Kermit Booker, local Kappa Polemarch; Miss Margaret Crawford, Basileus, local AKA Chapter; Mrs. Acquilla Guy, local Delta Sigma Theta Chapter-Basileus; and George Simmons, Vice-Prexy, local chapter, Alpha Phi Alpha Fraternity.

WHO? - KAPPA ALPHA PSI FRATERNITY

WHAT? - ANNUAL MEETING WESTERN PROVINCE COUNCIL

Las Vegas Alumni Chapter for a splendidly organized convention by their visiting fraternity brothers. In turn, the gallant Kappas pass the kudos to their loyal and capable Wives Auxiliary, The Silhouettes. It was the Kappa's first "Meet" in Las Vegas, but the second is sure to happen soon.



RED CARPET TREATMENT--Mayor Oran Gragson presents the Key to the City to Kappa Grand Polemarch, Thomas O. Bradley, Los Angeles (left) as Province Polemarch, Robert Green (Los Angeles) and Kermit Booker, Sr., (right), Polemarch, Las Vegas Alumni Chapter beam acceptance. After the ceremony, Mayor Gragson made a welcoming address to Kappa Delegates in Stardust International Room.



LADY LUCK'S FAVORED--Bernie Lenz, Commentator and owner of Fashion Agency (right) presents "goodies" to Prize Winners at Fashion Show - From left: Mrs. Frances Bishop, Los Angeles; Mrs. Doris Hickman, Seattle; Mrs. Verna Williams, Los Angeles; and Mrs. Thomas Bradley, Los Angeles.



COCKTAIL CAUCUS--Bay Areas pleased at lovely home of the Kermit Bookers and hospitality of Greek Letter Council are from left: James Bradford, Berkeley; Mr. and Mrs. Johnny Wheaton, Oakland; and Robert Hayman, Berkeley.

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STUNNING Avanelle Lewis, Anti-Basileus, Gamma Phi Delta's Tau Chapter makes the photographer happy at the Kappa's Formal Saturday night as she poses with long-time buddy, Tommy Southern, Kappa delegate from Los Angeles (right), and distinguished hubby, Gene.



THE YOUNGER SET represented at the Ball are (from left) Joseph Porter, Los Angeles; Lorraine Holford, San Francisco; Andrea Granderson, Berkeley; and Horace Coleman, Oakland.



HEART-TUGGING MOMENT--Surrounded by Kappa Men, lovely Silhouettes silently applaud presentation of roses to Kappa's First Lady, Mrs. Thomas Bradley by Robert E. Green, Polemarch of Western Province; after which the First Lady was encircled by Kappa Alpha Psi Brothers singing the Kappa Hymn by the glow of the Kappa Alpha Psi insignia.

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BASIC CAKE & COOKIE MIXES

I've been asked for recipes made from ready mix cakes and cookies; here are a few I find as simple to make and as variable in utilization as they are delectable.

Angel food cake mix is a boon to weight watchers (not me). It contains no fat, a minimum of flour, and makes umpteen cakes.--Make cup cakes of it, or bake it in loaves or sheets. Cakes and cookies made from this base stay moist and fresh for days in saran wrap, aluminum foil or an airtight container.

You can bake angel food cake in layers too. My idea of cake is that there should be just about as much frosting as cake; so I make four thin layers, and a lemon or chocolate filling for between layers. This allows me to pile heaps outside, making a most delectable production. The moist, tangy filling adds so few calories per piece that I forget (conveniently) to count them. Garnish with crushed peanut brittle, mints or chopped nuts; grated orange rind, coconut or chocolate.

SUNSHINE SPONGE CAKE

Measure into a large mixing bowl 1 cup (minus 2 tbs.) water and 1 tsp. vanilla. Add egg white mix from package. Mix slowly with rotary egg beater until all egg-white powder is moistened. Then beat vigorously by hand or highest speed of electric mixer, until the fluffy whites form stiff peaks when beater is raised. Sprinkle in 3 tbs. sugar and beat about 10 seconds longer--set aside. Sift flour mixture into small bowl. Add 3 unbeaten egg yolks, 1-1/2 tps. grated lemon rind and 1/2 c. water. Beat until just blended.

Fold in stiffly beaten egg whites with about 40 fold-over strokes, using a spoon or wire whip. Turn batter into ungreased 9-1/2 to 10 inch tube pan. Bake in preheated moderate oven (375) 35 minutes or until cake springs back when pressed lightly. Cool cake in pan, upside down on wire rack, until cold (1 to 2 hours).

CHOCOLATE ANGEL CAKE

Prepare angel food cake mix as directed on package increasing water to 1-1/3 cups and sifting 3 tbs. cocoa with last 1/4 of flour mix. Fold until well blended. If desired, fold in 1/2 c. chopped maraschino cherries, well drained, or 1/2 c. finely chopped nuts, before pouring into pan.

CHOCOLATE CHIP ANGEL CAKE

Prepare angel food cake mix as directed on package. Fold in 2 squares (2 ounces) semi-sweet chocolate, grated, before pouring in pan.

QUICK TRICKS WITH STORE BOUGHT SPONGE OR ANGEL CAKES

(This is a good dessert for the working wife). Ice Cream Cake: Turn cake upside down; enlarge the hole in the center by cutting out one inch of cake from center. Fill with softened ice cream. Immediately wrap carefully with freezer weight paper such as aluminum foil or cellophane. Freeze until firm and serve immediately. If kept in freezer overnight or longer, allow about 1-1/2 hours for cake to thaw. Before serving, cover sides and top with whipped cream--sprinkle chopped nuts over top.

NUTTY BROWNIES

Prepare angel food cake mix according to directions. Just before spreading batter in pan, add one 7 ounce jar Choc-Low and 1 c. cut up English walnut meats. Makes 30 fudgy, chewy brownies.

DATE NUT BARS

Make up angel food cake mix according to directions. Spread batter in thin sheet cake pans. On the top, cover with 3/4 c. coarsely ground walnuts and 3/4 c. of quartered pitted dates. Bake in moderate oven. Dust lightly with powdered sugar before cutting in squares.

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