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WHATS

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HER NAME'S



Resturant business for the blacks in Las Vegas, has never been a very lucative one. When I first came to Las Vegas-Mattie's and Mom's on Jackson were very popular. Maybe it's because we have large families, so we think of McDonald's and other low priced drive-ins. Ruben's has the decor for a very successful restaurant business. Perhaps its the low-cost buffer's offered by our hotels that our restuarant business in our black community doesn't compare with the black restaurants in other parts of the country.

Wells Home of Chicken and Waffles. After an everning out on the town, there's no need to rush home and eat, if you are in the New York City area.

Any night of the week you can drop in Wells Famous House of Chicken and Waffles and enjoy late evening dinner or breakfast after midnight.

The year was 1938. Joseph I. Wells opened his Chicken and Waffles specialty house in Harlem at its present location, 2249 Seventh Avenue, near 132nd Street. Many things have changed since those early days in the thirties. "More people are eating out and spending more, the demand for better food and service has increased, and relative food and operating costs have gone up.'

From a small over-the-counter carry out service, this establishment now includes two street level dining rooms and a third eating area on the second floor; Downstairs, diners have a choice of eating in the North Room, handsomely lined with red leather upholstered booths, and walled with full-length mirrors. Or, they may go into the South Room which is paneled in wood and filled with linen-covered tables for four.

Up the winding staircase to the second floor is the famed Safari Room, furnished in African-decor. Authentic pieces of art from the East and West coasts of that continent cover the Zebra-striped walls. The Safri Room handles many catered parties any day or evening, including wedding receptions, teas, luncheons, buffets, and the like. Groups as large as one hundred can be accommodated.

In addition to the two house specials -- fried chicken and waffles there is a wide selection of food available for lunch or dinner. Among them, Old-fashioned Beef Stew, Chicken Giblets and Rice, Smothered Pork Chops, Grilled Liver and Onions, Baked Virginia Ham with Pineapple, Barbecued Ribs, and Roast Turkey with dressing. All are offered with rice or sweet potatoes, coleslaw or salad, greens, and other vegetables. And yes, there is an array of favorite homecooked desserts to complete your meal,

Daytime clientele from throughout the neighborhood--surrounding shops, offices, schools, hospitals dine at Wells daily. The "real scene" begins well after midnight, and it goes until three in the morning. During this time you'll find the place packed with delightful night club and theater goers from Uptown and Downtown, and other folks just out for an evening at Wells.

When asked about his success as a restaturteur in Harlam, Joseph Wells contributes it to being courteous to the many types of people whom you come in contact with, having a sense of food purchasing and overhead management, and serving good home-cooked meals. His head chef, Mr. Allen Campbell has satisfied customers for over fiteen years. Even if you're not in New York City to frequent Well's place, you can enjoy light tender waffles with a tasty syrup, much like those served at this old establishment. Simply try these easy recipes. For breakght (or any Dixie Waffles with your choice of the Log Cabin sauces--they're great! WELL'S CREAMY DIXIE WAFFLES

1\3/4 cups unsifted all-purpose flour; 2 1/2 teaspoons double acting baking powder; 3/4

teaspoons double acting baking powder; 3/4 teaspoon salt; 2 eggs, well beated; 1 1/2 cups heavy cream; 2 tablespoons shortening. Mix flour, baking powder, and salt. Combine eggs and crea. Add to flour mixture, add shortening; then mix only until smooth. Bake in hot waffle baker. Serve with hot butter and your favorite syrup.



Fri. 7:30 am -4 pm Sat. 7 am - 4 pm corner Rancho Rd. Mesquite MANOR HOU NO. 1 IN SOUTHERN NEVADA Largest Selections Largest Service Dept. **COMPLETE HOME** FURNISHINGS BEST TERMS ANYWHERE Weekdays 9'til 9 - Saturday 8'til 6 Sunday Noon 'til 6 Phone 642-0993 1310 & 1616 E. Lake Mead Bl North Las Vegas (Within 1 Block Of Each Other)

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