

Dr. Patricia Brumley Appointed to the Administration Staff at University of the Virgin Islands



Dr. Patricia Brumley

Effective May 2, Dr. Patricia Brumley has been appointed to the administration staff of the University of the Virgin Islands at St. Thomas. She will be responsible for the on-going development of the Career Planning and

Placement Office at the St. Thomas main campus and the branch at St. Croix.

Presently Dr. Brumley is the Project Facilitator for JING (Job Incentives for Nevada's Graduates), in Grants Administration/Government Relations.

CAESARS PALACE CELEBRATES MOTHERS DAY WITH LAVISH FEASTS

Caesars Palace will celebrate Mother's Day on Sunday, May 8, with lavish feasts for those who dine in its Champagne Brunch, Palace Court and Palatium restaurants.

Housed in a mini-museum setting filled with art treasures of the past, the Palace Court is designed to provide haute cuisine and continental service in the atmosphere of a private European courtyard. An elegant champagne brunch will be served from 10 a.m. to 2 p.m., featuring gourmet salads, smoked fish platter, assorted poultry platter, poached whole salmon Bellevue, duck Gallantine, ahlibut in caviar beurre blanc, stuffed chicken breasts with lemon and fresh basil, prok medallions with port wine sauce, imported cheeses and fresh fruits, freshly baked breads, assorted vegetables, a carving station with prime rib and stuffed veal breast with whole grain mustard sauce, and luscious desserts from Caesars' own pastry shop. The price per person is \$27.50 plus tax, and includes a special gift for the ladies. For reservations call 731-7731.

The resort's award-winning champagne brunch will be held in Caesars' Circus Maximum showroom from 9 a.m. to 2:30 p.m. at \$15 per person, tax included. Along with the customary breakfast items will be cheese and blueberry blintzes, waffles, eggs Benedict, omelettes, smoked fish, peel-and-eat shrimp, cascading fresh fruits and international cheeses. Therewill also be such temptations as sauteed pork medallions with port wine sauce, fried catfish, carved bone-in ham and roast rib eye, marinated and grilled chicken with herbs, assorted vegetables, salads, fresh breads and fabulous desserts such as starwberry mousse cake, Dutch almond tortes, cherry cobbler, diplomat pudding and much, much more. Each of the ladies will receive a complimentary coleus plant in a Caesars Palace egg cup as a special gift.

Caesars' Palatium Buffet will serve a Mother's Day brunch from 8:30 a.m. to 2:30 p.m. and a dinner from 4:30 to 10 p.m. at \$10.95, plus tax. The brunch will offer eggs Benedict, carved bone-in glazed ham, roast breast of turkey, and roast rib of beef, French toast with starwberry syrup, chicken crepes, and a host of fresh fruit, cheeses, cold cuts,

salads, luncheon entrees, fresh breads and desserts. The dinner will feature crepes Suzette with starwberries and peaches, veal Parmesan, sauteed chicken, Monk fish with asparagus and sherry, carved ham, turkey, prime rib and Chinese-style prok ribs, and plenty of fresh vegetables, salads, freshly baked breads and mouth-watering deserts. No reservations are necessary for the Palatium buffet or champagne brunch.

MOTHERS GIVEN SPECIAL TREATMENT AT THE ZOO!

This Mother's Day, Sunday, May 8, 1988, the Southern Nevada Zoological Park is admitting every mother FREE when accompanied by a child.

The zoo is located at 1775 N. Rancho Dr. Open daily at 9:00 a.m. Call 648-5955 for more zoo information.

Announcing Annual 'Take A Senior To Lunch' Day

A great Las Vegas tradition to honor senior citizens, the 11th Annual Take a Senior to Lunch celebration, will be revived on May 28, 1988, at 12:00 noon, at the main ballroom in the Hacienda Hotel. "The luncheon is the outgrowth of an idea generated by the late Dr. Herbert Derfelt, UNLV Professor Emeritus; the late Jack Fagg, Administrator of Catholic Community Services; Tad Corbett, former director of the sponsoring organization; Maggi Coleman and originators of the Committee; the late Clara Bailey, senior activist and director of the first senior citizen center in Las Vegas; and others," said Bill Sastaunik. "Thirteen years ago they were searching for a plan to honor and entertain seniors, involve the community and be just plain fun. The Take A Senior to Lunch celebration is the happy result," Sastaunik added.

Since 1975, our community's citizens have taken this opportunity to honor their

seniors — many of whom are on limited incomes which permit little to be spent on entertainment — and to show their appreciation for the older generation's contribution to our society. "Seniors have many generous friends in the community," Sastaunik said, "and without them there wouldn't be a Take a Senior to Lunch celebration."

The affair is subsidized in whole or part by private citizens, local businesses, and religious, political, and fraternal organizations, with a donation of \$10 per ticket (or \$100 table for ten). Many sponsors accompany their guests to share the festivities. There will be a luncheon, door prizes, and entertainment. Scott Cragie, chairman of the Nevada Public Service Commission, will again serve as master of ceremonies.

According to Ray Wood, Luncheon Chairman, the hope of the event's founders

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ET NURSES OBSERVE "ET NURSE DAY"

IRVINE—The International Association for Enterostomal Therapy (IAET) observed Wednesday, April 20, as ET NURSE DAY. This date marked the sixth anniversary of ET NURSE DAY.

ET Nurse Day was initiated in 1983 by the International Association for Enterostomal Therapy as a means of making the general public more aware of the work of ET nurses.

ET nurses, numbering 2200, are nurses with advanced specialized training in the rehabilitation of patients with ostomies, pressures sores, incontinence and draining wounds.

Brenda Leeks of the Humana hospital Sunrise of the IAET says that ET NURSE DAY was held to emphasize the importance of the ET nurse in the specialty arena.

"More than twenty million Americans suffer from chronic digestive diseases

and disorders," indicated Anges Smith of University Medical Center of Las Vegas, "and more than 14 million cases of acute digestive diseases are treated in this country each year."

The ET nurse has also become a specialist in the treatment of skin care problems associated with pressure sores and the treatment of incontinence. These are growing areas of concern in the medical community.

The field of ET nursing was formally developed in 1968 to meet the special needs of people who must undergo ostomy surgery. It is a growing specialty in which new developments are constantly occurring.

ET nursing is one of the most caring of nursing specialties. They are celebrating this 20th anniversary of the Association this year.

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