

For The Ladies

WOMEN IN MILITARY SERVICE FOR AMERICA MEMORIAL FOUNDATION (WIMSA) OFFERS SALUTE TO BLACK WOMEN VETERANS AND SERVICEWOMEN FOR BLACK HISTORY MONTH, FEBRUARY 1992

Registration Drive Announced to Document History of Black Women in the Military

WASHINGTON, D.C. - The Women In Military Service Memorial Foundation (WIMSA) is sponsoring a national campaign to locate and register women veterans, active duty personnel, national Guard and Reserves. In conjunction with Black History Month, February 1992, WIMSA asks news organizations to support them in their search for women veterans.

WIMSA was authorized by Congress in 1986 to build a memorial in Washington, D.C. dedicated to the women who have served the United States military throughout history—from the American Revolution to Operation Desert Storm. A unique feature of the Memorial will be the Register, a computerized data containing a photo, military history and memorable experiences of the 1.8 million women who have served the military throughout history. The search is underway for the women (or their descendants) who can tell the stories which will finally document the role of women in the the military.

Throughout American history, the military relied almost exclusively on men to fill their ranks. Consequently, women's contributions to the U.S. military have been overlooked, and the roles of minority women especially have been sparsely recognized and remain undocumented.

In an attempt to fill in the missing pieces of black women's contributions to our national defense, WIMSA is asking all black women, veterans and active duty service women to register for the Women In Military Service Memorial in order to capture the history and memories of the black women who served in the defense of our nation. During each week in the month of February, we will profile a different period in the history of Black women in the military.

HISTORY OF BLACK WOMEN IN THE MILITARY Revolutionary War

Military forces of this era consisted primarily of combat forces. Women were delegated to unpaid support roles. There were some women, however, who disguised themselves as men in order to fight. Black women of this era undoubtedly contributed in many roles; however, their contributions were rarely noted or documented.

The most famous black woman of that time was Phillis Wheatley, who was sold into slavery in 1761 to a Boston family. She used her literary talents to criticize colonial tyranny and was personally recognized by General George Washington. Although never a soldier or camp follower, Phillis Wheatley contributed to the war effort by making white American conscious of the intellect and patriotism of a race assumed to have no "higher sensibility" or mental capability. She was the first black American and the second American woman to publish a book in this country.

**Added
Touch
Bridals**



Brides/Maid
Flower Girl/
Designer Bridal Gowns
Prom, Pageant
Special Occasion
Invitations

(702) 878-1418
THE SHOPPES
3818 Meadows Lane
corner of Meadows Lane and Valley View
Las Vegas, Nevada 89107

Cooking Corner

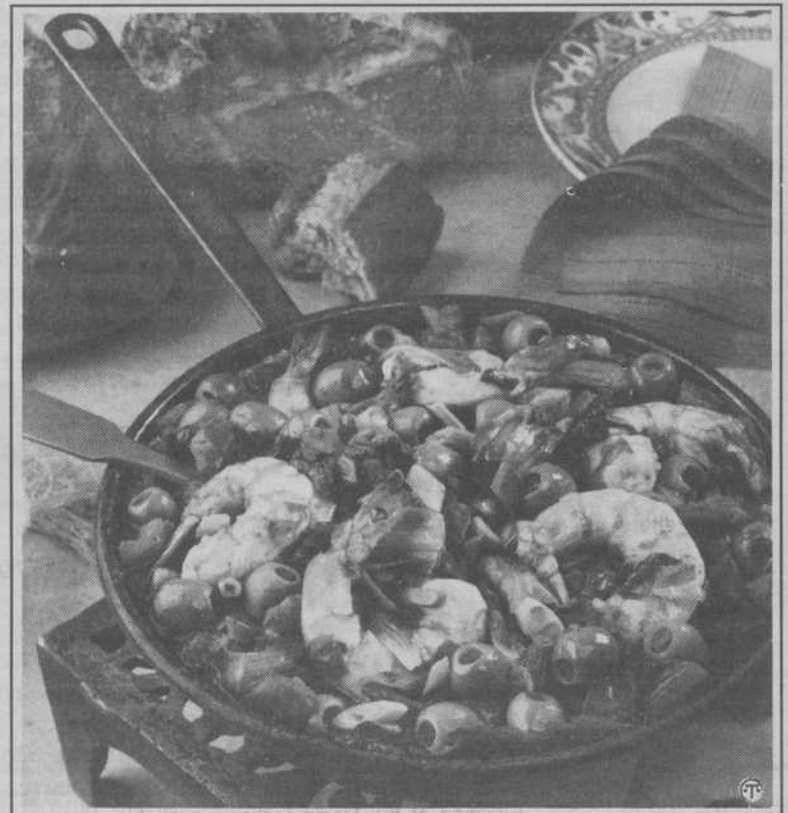
Tips To Help You

Entertaining Idea: Add Fashionable Spanish Olives And Olive Oil To The Menu!

When it comes to easy and sophisticated entertaining, olives and olive oil from Spain should definitely be on the menu, gourmet cooks agree.

In the same way that a certain wine is selected for each dish, the best cooks now tend to select a certain kind of olive oil for each cooking preparation. The choicest olive oils, many agree, are those that come from Spain, the world's leading olive oil producer. Spain grows more than 60 different varieties of table olives and its fine olive oils are wonderfully versatile. These include the mild, smooth and sweet oils from the Catalonia region, excellent for dressing salads, vegetables and boiled fish dishes; and the aromatic, fruity oils from the Andalusia region, best for improving the taste of fried dishes, for preparing sautes, making marinades and much more.

If you're planning a dinner party for friends, family—or just a special treat for yourself—why not try this delightful, easy to make meal that's subtly, but wonderfully, enhanced with flavorful olives and olive oils from Spain?



JUMBO SHRIMP RAGOUT*

3 tablespoons Extra Virgin Olive Oil from Spain
3 cloves garlic, finely chopped
24 escarole leaves, well washed, cut crosswise in 1 inch strips
1 cup stuffed Manzanilla Olives from Spain, (rinsed in water)
3/4 cup defatted chicken broth
1 cup coarsely chopped fresh basil leaves
salt and black pepper, to taste
18 jumbo shrimp, peeled and deveined

8 ripe plum tomatoes, seeded and chopped into 1 inch pieces
1/4 cup thinly sliced scallions, garnish

Place oil in a large round heavy pot. Add garlic and cook over low heat for 1 minute. Add escarole and Olives from Spain. Stir constantly, cooking for 1 minute until escarole begins to wilt.

Add broth and basil and cook over low heat another 2 minutes. Season with salt and pepper. Toss in shrimp and tomatoes.

Cook covered over low heat for 3-4 minutes, stirring once until shrimp is cooked through. Do not overcook.

Divide shrimp between 6 low flat soup bowls. Spoon sauce and vegetables over top equally. Garnish with scallions and serve immediately with hot crusty bread for dipping.

Yield: serves 6

*This recipe was developed exclusively for Olives and Olive Oil from Spain by Sheila Lukins, author of *The Silver Palate Cookbooks*, and *The New Basics Cookbook*.

CITY OF LAS VEGAS DEPARTMENTS OF PARKS & LEISURE ACTIVITIES

MAKE-UP AND SKIN-CARE WORKSHOP

Make-up and skin-care is the focus of a two-hour workshop offered by the City of Las Vegas Baker Park Community School, 1100 E. St. Louis Ave. Taking place Sat. Feb. 1, at 10 a.m., the workshop will cost \$9, plus a \$5 supply fee. The seminar is designed for adults and teens over 16. The seminar will also be offered Feb.

29. Call 733-6599 to register.

EIGHTH ANNUAL CHILI SUPPER

The City of Las Vegas Mirabelli Community Center, 6200 Elton Ave, hosts their eighth annual chili supper, Tues. Jan. 28. Serving begins at 5 p.m. and all family members are welcome. The cost is \$2.50 per person or \$8 per family. Entertainment will follow. Call 229-6359.

BAKING FROM SCRATCH SEMINAR

Registration will be accepted through Feb. 3, for an adult-oriented workshop entitled *Baking from Scratch*. The seminar takes place Thurs. Feb. 6, at the City of Las Vegas Mirabelli Community Center, 6200 Elton Ave. The 90-minute session begins at 7 p.m. Limited to the first 20 participants who register, the cost of the seminar is \$3. Call 229-6359.

GOURMET COOKING

Simple gourmet cooking is the topic of an adult-oriented workshop being offered by the City of Las Vegas Mirabelli Community Center, 6200 Elton Ave. Scheduled for Mon., Feb. 10, at 7 p.m., the 90-minute seminar focuses on delicious meals with minimum effort. Registration will be accepted through Feb. 6, and is limited to the first 20. The cost is \$3. Call 229-6359.

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- Divorce
- Child Custody
- Personal Injury
- Criminal

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