GRL 500

moted to Director of Membership Services for Frontier Girl Scout Council. She supervises four field executives who are responsible for recruitment and retention of girls and adults in Girl Scouting Frontier Council currently serves 8,000 girls with the support of 2,500 adult volun-

Bolden had been employed with Frontier Girl Scout Council for 13 years as a Field Executive before accepting the new position. As Director of Membership Services, her goals are to increase the girl and adult Girl Scout membership in all areas, especially within the Black community

She has initiated three successful drop-in centers (afterschool programs for girls ages 5-17) at the Doolittle Community Center, in the Herbert Gerson Housing Project, and in the Friendship Center located in the Naked City Area. Bolden supervises six field aides who coordinate Girl Scout programs at the centers. She has also worked with the National Sports Program at UNLV



DIANE BOLDEN

The National Miss Petite U.S.A. Beauty Pageant for 1992 is now accepting applications for Las Vegas contestants to compete in The National Pag-

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eant which will be held in Indiana in November. The contestants must be 5'4" tall or under, 16 years of age of older, single or married, and be a resident of

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Las Vegas. The National winner will receive the official crown, trophy, flowers and prizes.

All young ladies interested in participating in this pageant may write for further details to PAG-EANT, P.O. Box 10938, Merrillville, Indiana, 46411-0938, and all pertinent information will be promptly provided. Entry deadline is June 1, 1992.

NCCW Washington, DC

Playtime Pranks

When I was a child, all of the play activities were centered around the church. My house was right across the street from it, so most of the children in the neighborhood came to my house for water. On the days when my mother cooked fried chicken, we could smell it while we were playing. Most of us knew that mama would put the chicken on top of the stove in a bowl with a cloth cover when she was done. On fried chicken days, everyone took turns going for water and came out with a piece of chicken in one hand and water in the other. We thought we were fooling my mother. Although she never accused us of taking the chicken, at dinner time she would look at the bowl (still mysteriously full) and say, "I know I cooked more chicken than this." When I was older, she told me she knew we were taking it, but that she always had extra hidden in the

Barbara Van Blake, National Treasurer

The Beautification Committee will have their 3rd Annual "Fashion Show", by Exquisite Impressions

April 25, 1992 at 7:00 P.M.

Valet Parking, Live Enterainment Door Prizes and Dinner Buffet

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Tickets are available at Greater New Jerusalem Missionary Baptist Church 399-34334 or 648-8438 Rev. James M. Rogers, Sr.,



CLASSIC SKILLET FRIED CHICKEN

- cup all-purpose flour
- teaspoon salt
- 1/4 teaspoon pepper
- frying chicken (21/2 to 3 pounds), cut up or use chicken pieces
- cup Crisco Shortening or Crisco Oil



- Combine flour, salt and pepper in paper or plastic bag. Add a few pieces of chicken at a time. Shake to coat.
- Heat Crisco Shortening or Crisco Oil to 365°F in electric skillet or on medium-high heat in large heavy skillet. Fry chicken 30 to 40 minutes without lowering heat. Turn once for even browning. Drain on paper towels.

4 servings



Note: For thicker crust, increase flour to 11/2 cups. Shake damp chicken in seasoned flour. Place on waxed paper. Let sit for 5 to 20 minutes before frying.

SpicyFriedChicken :Increase pepper to ½ teaspoon. Combine pepper with 1/2 teaspoon poultry seasonings, 1/2 teaspoon paprika, 1/2 teaspoon cayenne pepper and 1/4 teaspoon dry mustard. Rub on chicken before step 1. Substitute 21/4 teaspoons garlic salt, 1/4 teaspoon salt and 1/4 teaspoon celery salt for 1 teaspoon salt. Combine with flour in step 1 and proceed as before.



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