



getting ready for March
at Park in Champaign
at Springfield + 3rd St

Ruthie Harper
Lynel Easley

Ruthie Harper
Sr. James.



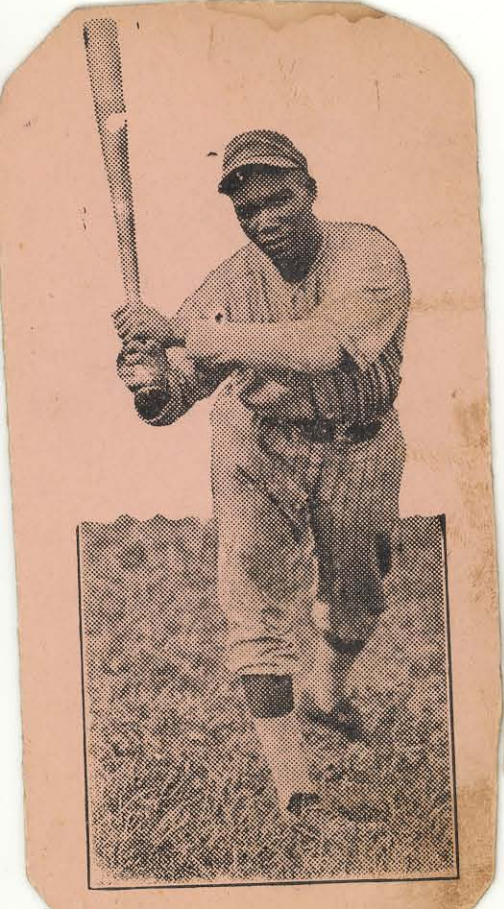






Monday - August 1st

1911 *Thomas Birthday*





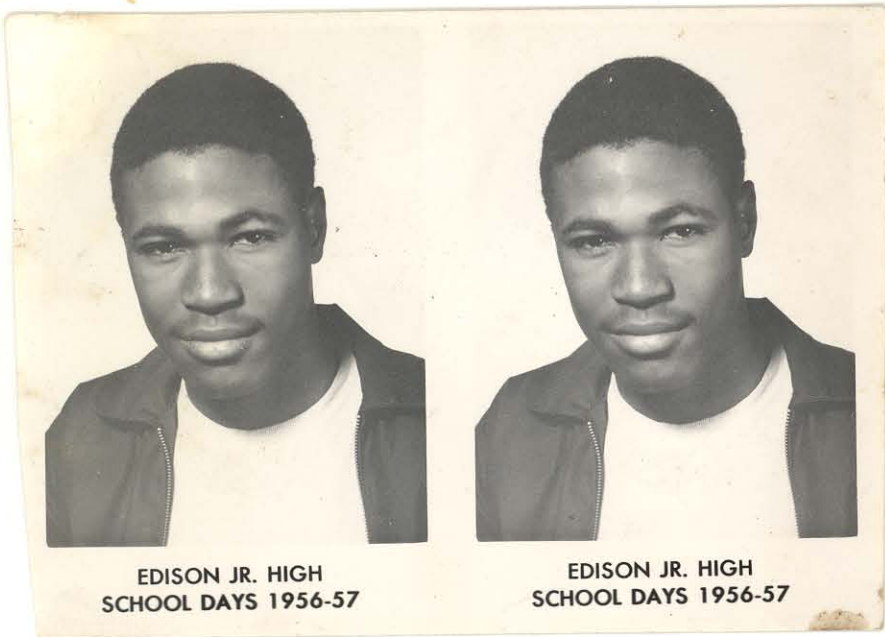
Carmen about
3 mo. old,

Jim
Smith

aunt Mary
Sude Nelson my mother
Sarah Jones my
grand mother
Pauline Allen my
aunt
in Canton Miss

POST CARD
CORRESPONDENCE
ADDRESS IN A
PLACE
STAMP
HERE
M. J. Powell
Birmingham Ala

Rev Bergdens
Daughters



AN ORIGINAL POLAROID® LAND PHOTOGRAPH

SUBJECT Willa rose DATE _____

NAME at home

ADDRESS _____

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3
73
Maggie Johnson

Timothy Smith

Robert Casey

CORRESPONDENCE

POST CARD

Mrs Lila Casey
Minnie McKelvey
Sister

ADDRESS

PLACE
STAMP
HERE





James Conway & Family

Bill Dubslo
Friends

Carmen

Johnnie
Jones
Mrs. Sheltens
Boulder

POST CARD
CORRESPONDENCE
ADDRESS

PLACE
STAMP
HERE

Timothy Smith
School Days

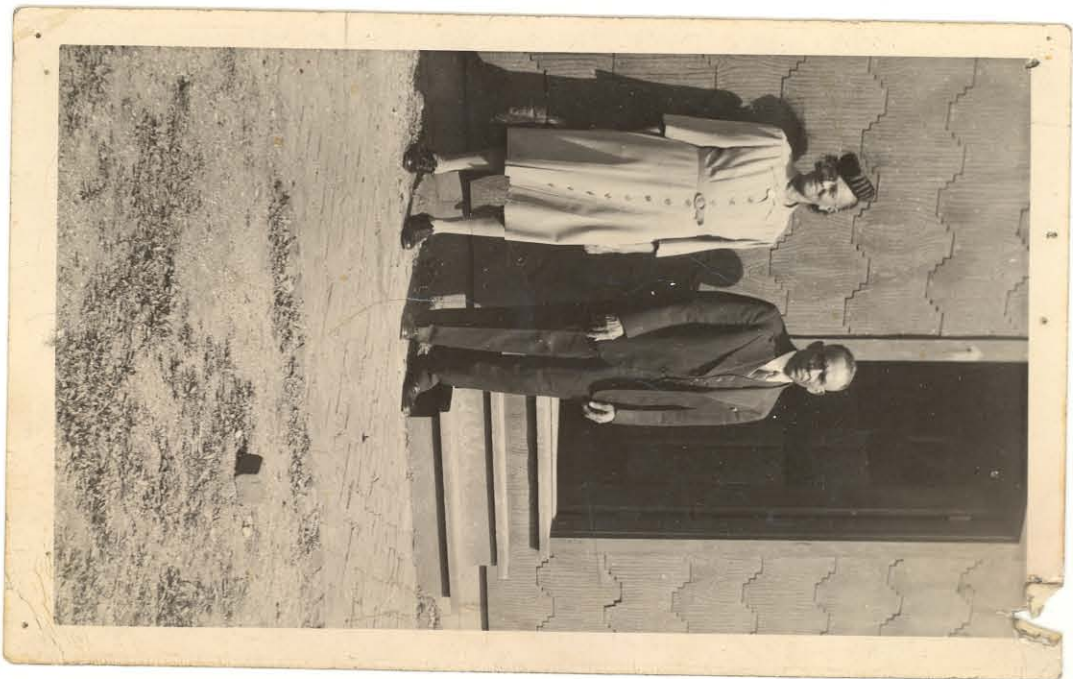
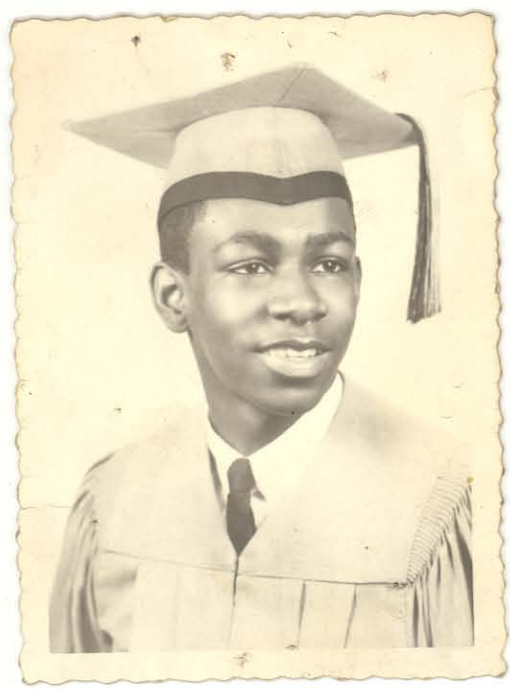
Pierre Evans



Wishop - in California.



To Carmen Lee
Donald Smith



Give this to Mrs
Sweets

17th + Franklin streets
Young Men's
Building "1112
+ Mrs. J. J. Jones

ROBERT DAVIS,
Born Nov 3rd 1944
Detroit Mich
Graduated
June 20 1962
S. Eastern High Sch.
School
Detroit Mich

Corona Patterson
Canton Mich
a friend

C.W. Saunders
Rev. + Mrs. Saunders

Mrs Sprattling
Ray mother + Step Father



The Metropolitan Baptist Church

cordially invites you to the

Installation Services of

The Rev. Craig Melvin Smith

Sunday, the thirtieth of August

nineteen hundred and eighty-seven

11:00 A.M. and 4:00 P.M.

2151 W. Washington Blvd, Chicago, Illinois



WASHINGTON SCHOOL
1958-59



WASHINGTON
1959-60





Barbara Smith
+
Grand Daughter

2089 POLAROID
Dora Licquias
Manager of Round Barn
1992

Skelton Place
Senior Citizen
Bld.
on 28: 2nd fl

Jasmine Murphy
1817^W. John St. C.

Grand Daughter

Jeline Holden
on First floor
girl in "wheel chair"
at Round Barn
April 1992

N.Y.

1992 Carmen Ball



Richard 19 years







T/13.71 Poplar



NOV • 67

Cover of Dining room



Max Seat

NOV • 67



Taken in Miss

My Aunt Pauline Allen



My Grandmother & her sister
Sue & Mary Jones





*Deborah
Grand Father for Judge
Memphis, Tenn.*



Sadie Nelson
+
Daughter N. M. M. C.

Andry Dowding

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If published, credit
GARLAND B. FLETCHER

KODAK PAPER
Maine
White
68
A KODAK

Sadie Clark



Ladies' Entrance 28

MEMPHIS, TENN.

49 & 51 B. B.

GEBHARDT

See Jackson
of Jackson Tenn



Pauline Allen
Tweety

To Mrs. Willa Kibrell,

Jasmine Cheyres Boston

Born 1/10/91

7 lbs 3 oz

My Great Granddaughter
(Nancy Jo Carter)

Pauline Allen
my mother's
sister

Willa Mae

Donald

Mother

Mrs. Nelson

Sage

6700

W. M. Nelson
as a Baby

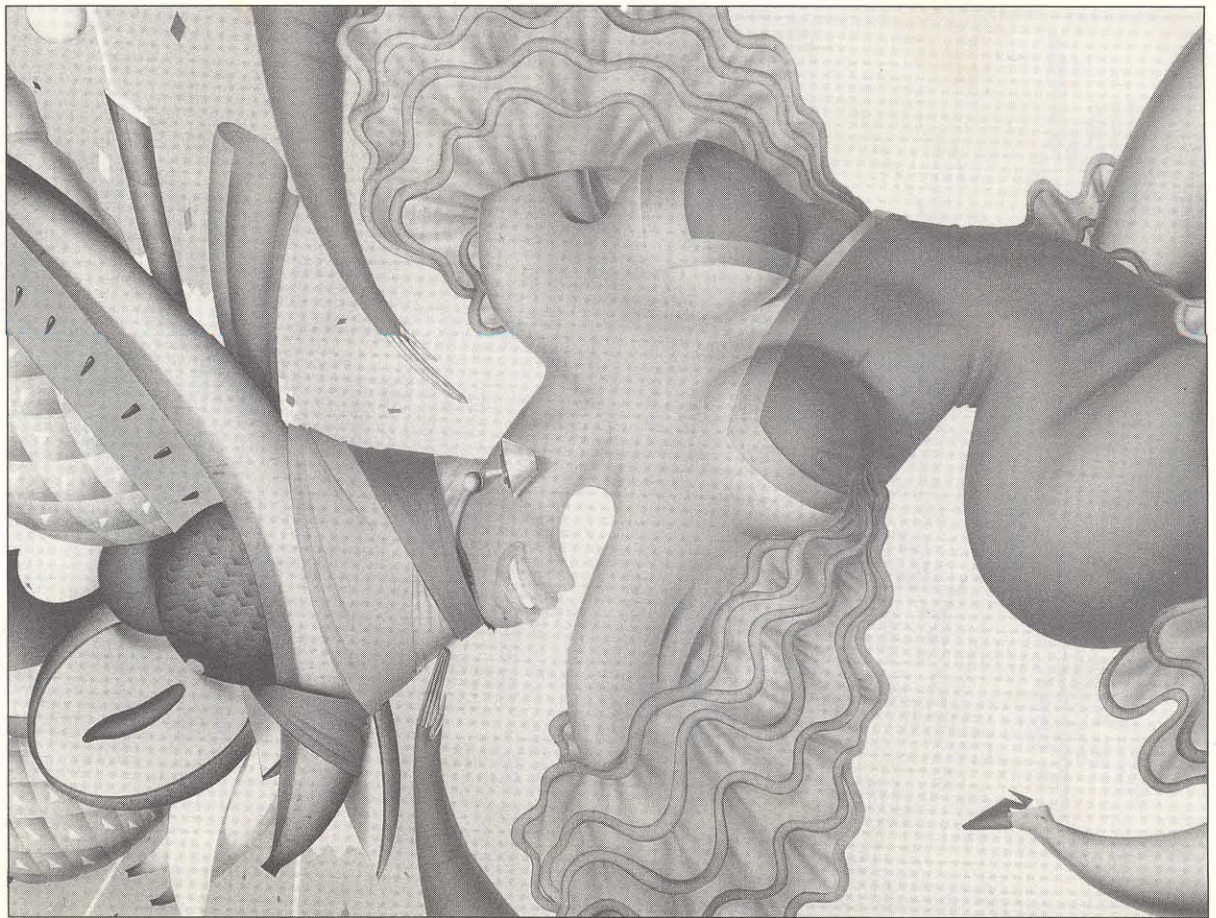


Miss M. D. Dibell - mother 1950
Carmen J. Evans (husb)
Angels, Evans, Lou.

Piñon Evans,
Carmen Albert
Boys.

I went to Isere
Carmen Evans

Annin - Rowling
This is Zella & Alf.



MAMBO

RESTAURANTE CUBANO

1402-8 North Highland Avenue, N.E.
in the Morningside/Virginia-Highlands Area
Atlanta, Georgia 30306
(404) 876-2626

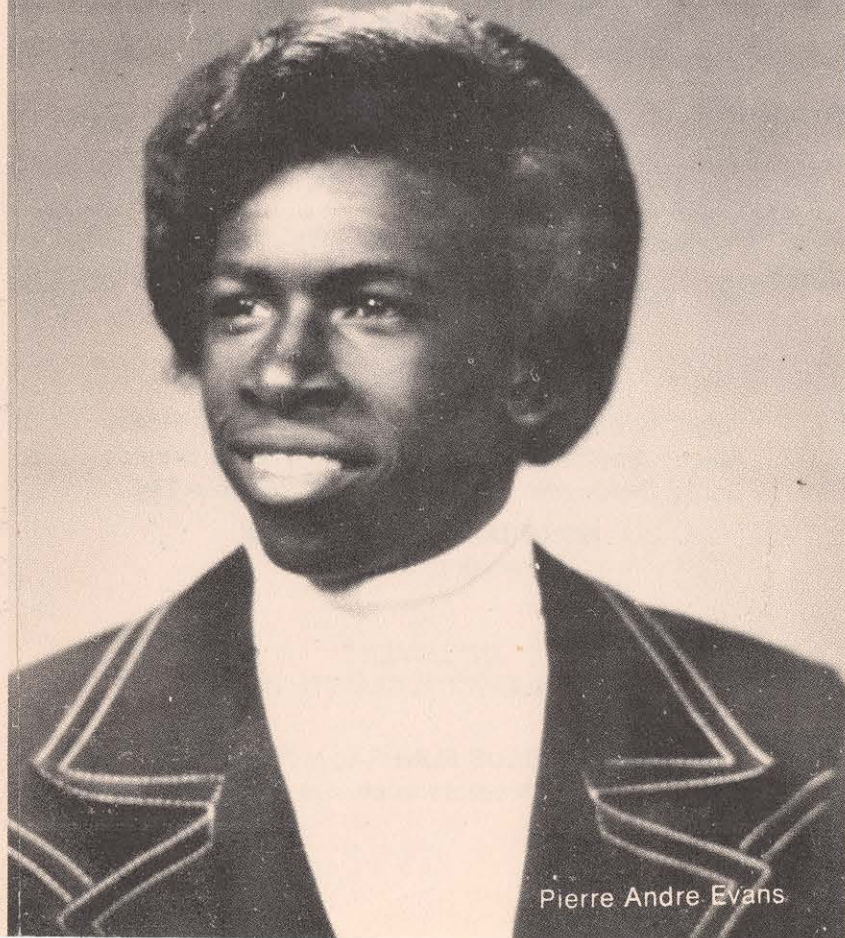
POSTAGE

*Now featuring —
The "Tapas" Adventure!
A culinary treat of five
exciting "Tapas" (appetizers).
Served Monday-Thursday only.
\$9.95*

*Atlanta's First —
serving Cuban-Chinese Specialties*

MAMBO. One of Atlanta's most exciting restaurants featuring authentic Cuban dishes in a fun, tropical setting. The mood is *contagious*, the food is *fantastic* and the value is *incredible*. Entrees from \$4.95. OPEN DAILY, INCLUDING SUNDAYS, AT 5:30 PM.

Remember The Smile



Pierre Andre Evans

MAMBO EXCITS YOUR MOUTH AND YOUR SENSES!

We use only extra virgin olive oil, canola oil and culinary light mayonnaise - for light taste and healthy hearts.

BOCADITOS ♦ Appetizers

CROQUETAS PASEO DEL PRADO - (3) 3.95
A different variety each day, like a stroll down the Prado; ask your server what today's fresh croquetas are. A side of homemade alioli accompanies them.

CEVICHE 5.25
Lime-marinated fresh fish, garlic, cilantro, onion and a bit of "heat" - guaranteed to get your attention.

MEJILLONES VIZCAÍNA 4.95
Fresh mussels, prepared the Spanish way, sautéed with onions, sweet peppers, tomatoes and olives.

CALAMARES BAHÍA HONDA 4.95
Tender, lightly fried squid; these tasty creatures from the sea come with a spicy cilantro sauce.

QUESO A LA TROPICANA 4.95
Creamy, tempting goat's cheese, baked in a tomato olive sauce; it sizzles, like a night at Tropicana.

SOPAS ♦ Soups

FRIJOLE NEGROS 1.95
Luscious black beans, as spicy as a Cuban *mulata*.

SELECCIÓN DEL CHEF 2.25
Chef Picasso's daily choice, refreshing in summer, warming in winter.

ENSALADAS ♦ Salads

Choose from mango vinaigrette, extra virgin olive oil vinaigrette or lime basil dressings.

HABANA VIEJA 4.35
Named for Havana's historical old district, this tropical, smooth avocado and thinly sliced onion salad will take you back to Calle Obispo.

VARADERO BEACH 4.95
Thick and juicy tomato, onion, and cheese. If you request it, we'll add fresh anchovies, for a taste of sea breeze and salt water.

ATÚN TROPICAL 5.25
This cool, tropical salad will make you feel the sun's warmth on your skin. We poach fresh tuna in herbs and olive oil, serve it over lettuce and garnish it with tomatoes and cucumbers.

CARMEN MIRANDA 2.75
MAMBO's house salad. Lettuce, sliced tomato, radishes and cucumbers.

ACOMPANAMIENTOS ♦ Side Orders

PLÁTANOS MADUROS or TOSTONES 1.95
Plantains - ripe and sweet or green and crisp.

YUCA CON MOJO 1.95
Young Upwardly mobile Cuban-Americans, or just a very traditional, wonderful vegetable served with onions, marinated in lime juice and garlic.

MOROS Y CRISTIANOS 2.95
Moors and Christians, literally. Cooking the black beans with the rice, gives this dish its beautiful *mulato* character.

FRIJOLE NEGROS 1.95
ARROZ BLANCO 1.50

BEBIDAS ♦ Beverages

CAFÉ Y TÉ
Café Cubano/decaf 1.25/1.50 Café con leche 1.50 Cappuccino 1.75
Café Americano/decaf .95 Tea .95
Coke, Diet Coke, Sprite .95 Agua mineral Crystal Geysir 1.25
Jugos De Frutas Tropicales 2.50 Orangina 1.75 Caribbean Cool Sparkling Tropical Fruit Blends 1.75

POSTRES ♦ Desserts

FLAN HABANERO 2.95
Smooth, velvety caramel custard; if you're not in love now, you will be! Faithful rendition of old family recipe.

CAKE DE CHOCOLATE BABALÚ 2.95
Layered with dulce de leche and black walnuts, served over guava sauce - rich and chocolately.

PUDIN DE PAN MAMBO 2.95
Bread pudding, studded with almonds and raisins, caramelized during baking.
BRISA TROPICAL 2.95
Luscious, fresh tropical fruit of the season; your server will describe how Chef Picasso is presenting them today.

ARROZ CON LECHE 2.95
Rice pudding, served sinfully drizzled with chocolate, will sail through the beaches of your mind for days to come.

LA CENA ♦ Entrees

Ask your server about our daily featured Fresh Fish with a Cuban Accent!

PICADILLO or "CHICKADILLO" 6.95
Picadillo means "chopped" - we chop our sirloin (or skinless breast of chicken, if you prefer), sauté it with onions and green peppers and finish it with olives and raisins. Served with black beans and rice.

ROPIA VIEJA 7.95
Shredded flank steak - its torn look lending credibility to the name "old clothes". Spiked with sherry, seasoned with garlic and updated by sun-dried tomatoes. Black beans and rice.

BOLICHE MECHADO 8.95
Taste this marriage of tender meat and Spanish sausage. Eye of round, stuffed with chorizo. Black beans and rice escort the wedding party.

BISTEC A LA PARRILLA 8.95
Thinly sliced, mojo-marinated top sirloin steak; grilled and topped with onions - black beans and rice.

PUERCO ASADO 8.95
Roast pork, marinated in garlic and lime juice (mojo) - lean and tasty - with your choice of black beans and rice, or moros y cristianos.

MASITAS DE PUERCO 8.95
Lean and garlicky pork chunks; quickly fried and crispy. Choose moros y cristianos or black beans and rice.

POLLO AL AJILLO 7.95
Boneless, skinless breast of chicken, marinated - and then sautéed in - garlic, rosemary and olive oil. Black beans and rice.

POLLO A LA PARRILLA 8.95
Marinated boneless, skinless breast of chicken, grilled, then topped with braised sweet peppers and sliced avocado, served on a nest of moros y cristianos.

ARROZ CON POLLO 8.95
Perhaps the best known Cuban dish; simple and delicious, combines chicken and rice with exotic saffron for a real taste of our island.

PAELLA 13.95
Seafood baked in saffron rice, enhanced by chicken and chorizo sausage. "Peasant fare" - truly fit for kings.

ARROZ NEGRO 14.50
Black rice - music turned into food. Fresh seafood, including squid and its ink, lend this beautiful dish its deep purple-black richness; a taste expert

ZARZUELA DE MARISCOS 13.95
Fresh seafood stewed in tomatoes, onions, sweet peppers, white wine and spices; a Spanish operetta.

CAMARONES ENCHILADOS or AL AJILLO 12.50
Enchilados: A sauté of onions, garlic and sweet peppers, simmered in a sauce of tomato and wine make this shrimp dish close to "creole" - only better. Served with white rice.
Al Ajillo: quickly sautéed in garlic and olive oil. Simple preparation, delicate flavor. Served with white rice and black beans.

* **PESCADO A LA VIZCAÍNA** Market Price
Fresh catch of the day marinated in garlic and olive oil then topped with sautéed onions, sweet peppers, olives and tomatoes. Lightly fried in canola oil and served over white rice. We'll bake it or grill it if you prefer, for a mere 15 minutes longer wait.

* **PESCADO FRITO** Market Price
Crisp, crackling skin, flavorful and moist within; this fried (canola oil) catch of the day will bait your heart. Served with alioli sauce and white rice.

SANDWICH CUBANO - El Cubanazo 4.95
A monster of a Cuban sandwich! 6 oz. of pure delight; our homemade roast pork, sweet ham, Swiss cheese and pickles, "pressed" until cheese melts. Served with plantain chips.

PLATO VEGETARIANO 5.95
Moros y cristianos, yuca and sweet plantains.

* Vizcaína and Frito - we serve the **whole fish**, head to tail to keep it moist and looking great!
Please be considerate of others and refrain from smoking pipes and cigars (yes, even Cuban cigars.)

Minimum per person \$4.95 Sorry, we do not accept checks.

"It is unlawful for any person to remove any alcoholic beverage served here to any area beyond these premises."

Obsequies

Of

Pierre Andre Evans

WEDNESDAY, MARCH 31, 1976—2:00 P.M.

INGLEWOOD CEMETERY (GRAVESIDE)

ACTIVE PALLBEARERS

Allen Fortier
Maceo Sheffield
Jeffry Dickerson

Earl Rideau
Brian Steptoe
Bennie Taylor

HONORARY PALLBEARERS

Friends of the family

INTERMENT

INGLEWOOD CEMETERY

ANGELUS FUNERAL HOME

Directors in charge

OBITUARY

Pierre Andre Evans was born in Champaign, Ill., August 9, 1956, the son of Carmen and Rudolph Evans. He attended Los Angeles and Santa Monica primary and secondary schools, and graduated in 1974 from Champaign Central High in Illinois.

He was presently attending Santa Monica City College.

He leaves to mourn him his parents, 1 brother, Angelo, uncles, Timothy Smith and Charles McMullen, grandparents, Mrs. W. M. Dibnell, Mrs. Madeline McMullen, Mr. Adrain Macklin and a host of friends.

Robert Nelson + Anne B. Miller + Winnie ^{His sister}





In front of Lawhead
School

Timothy Smith

Angelo Evans
in Class
at School

In front of
Lawhead School

Waiting for Bus.

Edith T. Sudnut in
yellow

Emma
Margaret M.
Church & Fifth St
Campaign, Ill
Anne B.
Miller



196

Walter Mae.

E. Wells.

Nala Branch

Budak Townland

Myrtle Donaldson

Willie Lykes.

Stella M. Debell

Edmonton

Hughes

Patterson





POST CARD

CORRESPONDENCE

PLACE
STAMP
HERE

ADD

one of
Chungking's
Bare Talk team

Dyano
Wabe



Harold Johnson



10c
PLACE
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HERE
Helen Brown
of Ruland's
Miss

ADDRESS

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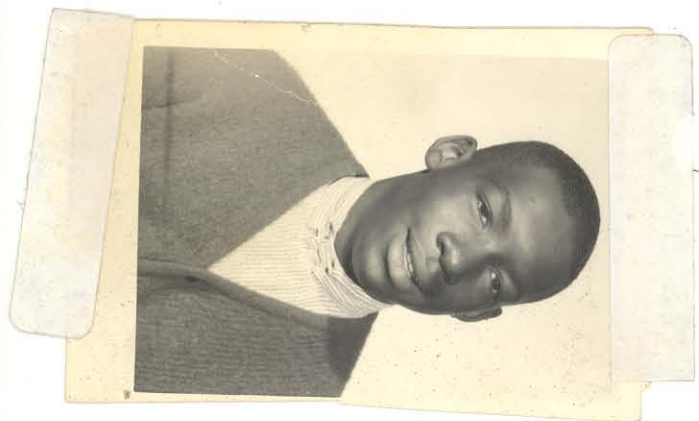
Tips
Smek

To Tweet
Pierre

56 yr old
1892

Carol + Carmen

young we - Jeyla





opie. Round Barn Demo
1992

Round Barn
Gardens

211

Maria Muller
Maria Taylor

1992