DR. HARRISON PREACHES:

Many Who Served God Well Had Dark Past-Cleric

WASHINGTON

"Many who served God well had dark pasts," the Rev. Earl L. Harrison reminded his flock on Sunday morning, citing such persons in the Bible as Manasseh, David, Simon called Peter, and Paul.

Delivering his first sermon of the New Year at Shiloh Baptist Church, Dr. Harrison pointed out that each of these persons later repented. He also declared:

"Each of us undoubtedly has had some experience or experiences during the past year which we would rather forget — some sorrow, or sin, or transgression.

"That is like the desert over which the Children of Israel had to pass to reach the Promised Land. It is part of the past and is to be put away and forgotten."

The pastor of Shiloh took as his text the verses in the 34th chapter of Numbers in which Jehovah told Moses what the boundaries of Canaan would be.

These boundaries, Dr. Harrison said, are a "suitable metaphor" for what he called the boundaries of life — the desert land on the South of Canaan representing the hardships which the Children of Israel had gone through in the past.

Challenge, Religion, Hope

"The Mediterranean Sea on the East, he declared, represents life's challenges to man, as well as the links which connect an individual with other human beings.

Dr. Harrison called the mountain on the North of Canaan a "symbol of adoration," an "invitation to Worship," signifying the importance of religion in man's life.

The Eastern border of Canaan, facing the sunrise, he described as symbolizing hope and the endless promise of the future.

Every Seat Taken

There was an outburst of emotional cries from several members of the congregation as Dr. Harrison concluded his sermon by singing a few bars of an anthem which he said he recalled hearing his grandmother sing during his childhood.

Every seat in the main auditorium and balcony of the church was filled for the 11 a.m. service, Sunday, with some latecomers standing to listen to their minister's message.

Another group sat in the downstairs auditorium of Shiloh where, because of some trouble with the public address system, Dr. Harrison sent a preacher and pianist to conduct services.

Both Choral Groups Sing

"Is there an electrician in the house?" he inquired as he announced that the public address system was not working.

Both the volunteer chorus and the senior choir of Shiloh sang at the service. Mrs. Ruth Milner being director-pianist of the former group.

Mrs. Wilhelmina B. Patterson is director of the senior choir, with Marilyn Peterson as organist and Sterling Thomas as pianist.

Baptism, Communion Scheduled

Eulene James, mezzo-soprano, and Reginald Jackson, baritone, were announced as soloists for the offertory anthem which was Dett's "City of God."

Applicants for membership were welcomed by the Grace Circle of which Mrs. Martha Gaskins is leader.

Other events scheduled at Shiloh after the morning service, Sunday, were baptism at 7:30 p.m. and the Lord's Supper at 8 p.m.

Mrs. Helen Benjamin of 200 Clinton Lane, says:

"For perfect fitting, latest New York styles in ladies' wear and those famous nationally advertised Saks New York Shoes, Baltimore now has one store which can fill all my shopping needs. I no longer have to go to five or six stores. I can select, and try on, to my heart's content, latest New York fashions in dresses, suits, and coats at Lincoln Credit Shoe Store.

"Lincoln Credit Shoe Store also has Jarman Shoes for men and Chapman's for children. And too, you can open a Charge Account while you wait, and take the clothes or shoes home with you. Payments are $1.00 weekly."

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Estate of
REUBEN N. COLLEY
trading as
The Uptown Electrical Appliance Co.
567 W. Mosher Street

This is to give notice, that the Subscriber has obtained from the Orphans' Court of Baltimore City letters of Administration on the above Estate. All persons having claims against the deceased are hereby warned to exhibit the same, with vouchers thereof legally authenticated, to the subscriber on or before the 11th of June, 1953; they may otherwise, by law, be excluded from all benefits of said estate.

ALL PERSONS INDEBTED TO SAID ESTATE ARE REQUESTED TO MAKE IMMEDIATE PAYMENT.

Given under my hand this 31st day of December, 1952.

LOUIS SILBERSTEIN,
Administrator of the Estate of REUBEN N. COLLEY
503 Mathieson Building, Baltimore 2, Maryland. LExington 7920.

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Season's Greetings
J. Howard Payne
Attorney at Law
622 AISQUITH ST.
BR. 2442—EA. 6042
MA. 1142

Southern College Head Agrees Segregation Hurts Black And White

COLUMBIA, S.C.—A southern educator agrees that both white and colored races suffer from segregation.

Dr. J. W. Marshall, president of Wayland Baptist College in Plainview, Texas, warned a regional conference of students and faculties of 100 colleges that "a segregated world cannot produce an integrated world.

"The non - segregated classroom provides a much-needed laboratory in which our potential leaders can practice democratic human relationships," he said. "Separate classrooms are too great a price to pay for the privilege of prejudice."

Dr. Bullock Gets Injunction

Surgeon Wins Round In Fight For Home

WASHINGTON

The second round of the fight being waged by Dr. Samuel Bullock, popular surgeon and fraternity leader, to save his $27,000 home from foreclosure was won by him in district court Monday.

Judge F. Dickson Letts issued a preliminary injunction against the parties attempting to sell the surgeon's palatial home, located in the 2600 block, Myrtle st., nw.

Granting of the restraining order marked the second legal skirmish in which Dr. Bullock was able to stall off the holders of a second mortgage note on his home from putting it on the auction block.

Halted Auction

Last Monday, attorneys for the surgeon were able to halt an auction sale, scheduled for 2 p.m., Dec. 29, on an order issued by Judge Luther Youngdahl.

Every seat in the main auditorium and balcony of the church was filled for the 11 a.m. service, Sunday, with some latecomers standing to listen to their minister's message.

Another group sat in the downstairs auditorium of Shiloh where, because of some trouble with the public address system, Dr. Harrison sent a preacher and pianist to conduct services.

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NAACP Board Elects Tobias

Succeeds The Late Dr. Louis W. Wright

By JAMES HICKS

LONG ISLAND CITY, N.Y. — Dr. Channing H. Tobias, director of the Phelps-Stokes Fund, was elected chairman of the NAACP's national board of directors Tuesday, succeeding the late Dr. Louis T. Wright who died Dec. 19.

Dr. Robert C. Weaver, director of the John Hay Whitney Foundation, was named vice chairman of the board. The vice chairmanship is a new office created by the board Monday. The board also elected four new members.

They are Walter Carrington of Everett, Mass., a law student at Harvard university; Dr. Buell Gallagher, president City College, NYC; Earl G. Harrison, a lawyer, and John G. Lewis Jr., Baton Rouge, La., lawyer.

Re-elected To Board

Re-elected to the board were Kelly Alexander, Charlotte, N.C.; Dr. Alan K. Chalmers, Boston; W. Montague Cobb, Washington; Earl Dickerson, Chicago; Dr. Nathan K. Christopher, Cleveland; Dr. George D. Flemings, Fort Worth, Texas; Dr. Harry J. Greene, Philadelphia;

Mrs. Lillie M. Jackson, Baltimore; Carl R. Johnson, Kansas City, Mo.; W. W. Law, Savannah; Theodore Spaulding, Philadelphia; Robert Weaver, New York. Dr. Tobias and Mr. Weaver were elected by the board following the association's 44th annual meeting Monday at Freedom House.

The association also adopted a resolution calling on Senator Taft, Republican majority leader, to support a by-partisan move to change Senate Rule 22 to help eliminate filibusters.

White Outlines 1952 Aims

Secretary Walter White, in a report to the annual meeting, said the association's goal of the elimination of enforced segregation is "at last in sight."

He added that the greatest need of the association in 1953 will be to expand the staff "so that we can develop public opinion at the community level to assist the process of integration." He stressed the importance of "activating white and colored people in every community to become vocal against bigots."

The more than 150 members from 20 states attending the meeting heard Thurgood Marshall say that as the association approaches its goal its job becomes more and more difficult "because the opposition solidifies and our lukewarm friends run to cover."

Mr. Marshall said that in the coming year the fight against segregation must move ahead and "every semblance of segregation in transportation and allied facilities must go."

Mr. Dickerson's election to the board came as a surprise to some. The nominating committee had not seen fit to submit his name for re-election, but friends of the Chicago lawyer entered his name by petition and he was re-elected.

Dr. O. Clay Maxwell of New York and Dr. Allan F. Jackson of Hartford, Conn., were dropped from the board of directors. They were "kicked upstairs" to the non-voting position of vice-president.

Man, 25, Is Treated For Traffic Injuries

Walter Williams, 25, of the 1400 block Rutter st., was treated at Provident hospital Saturday for cuts of the neck and tongue after he was struck by an automobile about 7:35 p.m. at the corner of Preston st. and Linden ave.

The driver of the car, Frank H. Wyatt, 38, of the 800 block Forrest pl., told police that he was turning left into Preston st. off Linden ave. when the accident occurred. A charge of reckless driving was placed against him.

Party Held At House Of Good Shepherd

The third annual Christmas party for girls at the House of Good Shepherd, Franklintown rd. and Franklin st., was held Dec. 28 by an interracial and interdenominational group headed by Earl Koger and F. Addison Fowler.

The party was sponsored by the Fifth Tuesday club, a small group of white Catholic laymen engaged in the insurance business, in cooperation with Mr. Koger, prominent insurance broker and civic leader, and the Little Vincentions of Calvert Hall college.

Entertainment was provided by the following:

Entertainers

The Douglass Trio — Sarah Johnson, Bernita Kelley and Veronica Tyler — accompanied at the piano by Raymond Kelley; A. Briscoe Koger, attorney; Sherman Berry, magician, and associates; the Melody Notes—Fred Conway, Charles Keys, Vernon Johnson and Cornell Muldrow, and Albert Komin, accordionist, and Calvert Hall student.

The girls were treated to ice cream and candy during the party.

The House of Good Shepherd is a Catholic institution operated by the Sisters of the Good Shepherd.

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Today's Duz is made especially for your washer! Read these facts, proved under typical home washing conditions, comparing Duz with all leading washday "detergents"!

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Duz cleans more safely! Today's Duz cleans more colored washables with *greater safety!* Nice cotton prints are safer from fading. Woolens are fluffier, safer from shrinkage. And Duz gives you almost toilet-soap mildness for your hands!

Duz does a better job in your washer... **DUZ DOES EVERYTHING**

Friendly Boxing Bout Proves Fatal To Schoolboy, 16

National Training School Pupil Dies After 3 Trips To Hospital Prove Futile; No Probe Slated

WASHINGTON

The death of a 16-year-old orphan at the National training school for boys was ruled an accident on Monday by a coroner's jury.

The youth, Melvin Coble, died Sunday in the school's hospital from a ruptured bowel, which a physician traced to a blow suffered in a playful boxing match with his closest friend.

Records at the school list Mrs. Ettie Smith, of the 400 block Neal st., nw, an aunt, as the dead youth's closest relative. He had been at the school for almost eight months, and according to school officials had a good record.

Hospital Ignored Wound

Coble first appeared at the hospital for treatment on Friday evening, after a friendly boxing match with the boy who shared his locker, in packages from home, and his friendship.

Receiving no treatment, it was testified at the inquest, Coble returned to his dormitory and came back to the hospital on Saturday morning.

Once again, according to Dr. Milton Helpern, assistant medical examiner, Coble was examined by a medical technician and allowed to return to his quarters.

(Dr. Meltzer said a medical technician has training similar to that of a pharmacist's mate in the Navy.)

In answer to a query from the other youth in the fight, Dr. Meltzer admitted that the boy had appeared at the hospital as early as Dec. 30 (last Tuesday) with complaints of stomach pains.

He said that at that time, the technician said the boy's trouble was "vague" and prescribed no medication.

For Third Time

At approximately 6 p.m. on Saturday, according to Dr. Meltzer, the boy returned to the hospital for the third time and was admitted by the technician when he complained of stomach pains.

In his testimony at the coroner's hearing, Dr. Meltzer said he did not believe the boy received any medication from the technician on any of the visits, but might have "received some aspirin tablets."

The physician said that when he first saw the boy it was at 9:30 a.m. Sunday, when he pronounced him dead.

Left To Technician

Dr. Meltzer also said that a physician is always on call at the hospital, but it is left to the judgment of the technicians whether a boy should be admitted, when a doctor is not actually on duty.

No further investigation into the circumstances surrounding the boy's death is being planned, according to Louis Jacobs, superintendent.

Testimony at the hearing from police and several of the boys at the school revealed that Coble and his partner in the fatal fight were close friends.

'Friendly' Match

One of the boys testified that after dinner on Friday, the two youths engaged in a "friendly boxing match in one of the restrooms at the school.

During the match, Coble was struck in the stomach and began to complain of abdominal pains.

When Coble slumped to the floor a few seconds later, one of the boys called Norvel Lee, Olympic light heavyweight champion and correctional officer at the school.

Mr. Lee summoned assistance and the boy was taken to the hospital, where he remained a short time and then returned to his dormitory.

During the night, Coble became nauseated, according to one of the boys, and returned to the hospital in the morning.

After hearing testimony that there was no ill feeling between the two boys, the coroner's jury ruled the death an accident.

First Aid Class To Be Held At Poe Homes

A First Aid class will be held tonight (Tuesday) from 8 p.m. to 10 p.m. in the assembly room of Edgar Allan Poe Homes, 206 N. Fremont ave.

This class is one of the weekly events sponsored by the Civil Defense organization.

Registration For YMCA Golf Classes Underway

Registration for classes in golf at the Druid Hill YMCA, under the supervision of Robert Wallace, will start today (Jan. 6) and continue through Jan. 16th.

Chairman of the golf committee is Earnest H. Brown. Information concerning registration may be secured from the physical education department of the Druid Hill YMCA.

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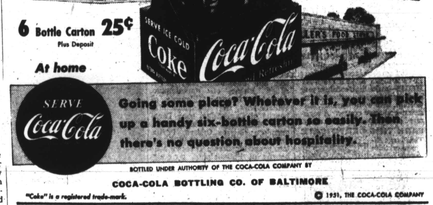

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"Ever since our children were little tots, BOND BREAD's been the mealtime favorite in this house. We like BOND BREAD's oven freshness and flavor . . . and we know that it's enriched with the vitamins and minerals that mean real, wholesome nutrition."

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Cookery Americana Is Tops With World-Wide Gourmets

What's wrong with American cooking?

Nothing!

It's as good as any Homard Parisienne, bombs pistachio or petite marmite! Plain old American food is just the best in the world, and it's as varied as ever a food could be.

We've got clam chowder from up East; Minnesota wild rice; New Orleans gumbo; southern fried chicken; Spanish rice from somewhere in Texas or New Mexico; steak from the west; and citrus delights from the coasts.

But to look at a restaurant menu in almost any part of the country, you'd think there was nothing desirable in American culinary arts other than steak and apple pie. Even standardization has crept into our American bones.

And our American history yields some wonderful stories of the heritage of our fine regional dishes. Wasn't the first great American meal the first Thanksgiving? Then it was that the Pilgrim forefathers and the Indians of Chief Massasoit's tribe joined together in the great American meal — roast turkey, cranberry sauce and pumpkin pie.

Indian Influence

The American Indian we can thank for many varieties of the plain old bean. He gave us and cherish limas, string beans, soy beans, lima beans, and many others. In Europe they know only the kidney bean. People of the Orient depend upon the soy.

A temperamental chef at Boston's most famous restaurant clenched handfuls of dough and threw them in the air. Out of the air came the sweetheart had been accused of thievery.

The brownies, folded, rolls were served, nevertheless, to the evening guests for lack of other rolls. We've been calling for them ever since, served with greasy, sticky margarine and spilling out over the cream.

Another famous chef, Oscar of the old Waldorf, whipped up a very special salad for a dinner to be attended by 400. So, Waldorf salad came into being.

One-dish meals originated back in the days of the old pioneers. It was common practice for the meat and vegetables to be cooked together in a pot hung over the fireplace. In various parts of the country, today, families gather together for "pot luck suppers."

In the Middle West folks have their "fish boils," much as Southerners down in the land of cotton have their fish fries, the Easterners their clam bakes.

Another "up East" gathering is the "suzaring off party." Families gather up snow, spread freshly tapped maple syrup over it, then eat it with doughnuts and dill pickles!

Out West it's "spuds and steak." In Minnesota, they boast about their wild rice, a succulent, rich durum food.

When you're in New Orleans you eat shrimp "gumbo" and jambalaya. Louisiana's famed Creole dishes get their exotic flavorings from the days when both the Spanish and the French ruled that territory.

Texas dishes have the stamp of Mexico. The Utah Mormons brag about their salt pork pancakes. A Nebraska farmer you he never boils his corn in salted water. He claims it toughens the product.

Pacific coast cooks say they soak chicken in rich buttermilk a half hour before frying in shallow fat. This method, they say, gives chicken a crisp outside, juicy meat with the subtlest flavor.

Marylanders stuff their country cured hams with kale and mint leaves before they bake. New City got tired of seeing the Jewish delicacy lox and cream cheese on the bagels to find the Geoduck (goo-ey-duck), a colossal clam which they cut up and fry.

So it's a big country, and it's got wonderful food . . . and more of it than anyone else in the world.

West Coast Fare

The West Coast is famous for its fine seafoods and its delightful ways of serving them.

Large shrimp, or prawns, are not "native" to the West Coast, but they are so popular that visitors to California find many of their happiest food experiences revolving around fried shrimp. Californians prepare big prawns the same way.

Cleaned shrimp are rolled in flour, dipped into beaten egg, then rolled in fine bread crumbs. The final step is frying to crisp, golden brown in margarine. Serve the shrimp piping hot, with a sauce made by mixing ½ cup catsup, 1 teaspoon soy sauce, 1 tablespoon hot mustard. Or serve the catsup-soy sauce and the hot mustard separately. French bread, spread with margarine and lightly toasted in the oven makes an excellent accompaniment, along with a salad of tossed greens.

Fried Shrimp

Wash raw jumbo shrimp and peel off shells, leaving tails on. Remove dark veins. Rinse in cold water. Drain well. Sprinkle lightly with salt. Roll in flour. Dip in well-beaten egg and then roll in fine bread crumbs. Brown on both sides in margarine in skillet. Cooked or canned shrimp may be prepared the same way, as may big crab legs.

New England Way

New Englanders often call Codfish Balls "Cape Cod Turkey." On the northeast coast cod is served in many delicious ways, but none is more traditional then codfish balls. Soft and creamy inside, they have delightful thin crisp crusts. The potato-cod combination is nicely flavored with margarine. The cracker meal in which the balls are rolled browns beautifully when fried in deep fat.

Cod fist balls are traditionally made with salt cod, now available in small neat boxes at most fish dealers. But nowadays many cooks make them with canned or frozen fish. When these are used Add the flaked fish directly to the hot, drained potatoes and mash them together, with seasonings and margarine.

One of the conveniences in making this fine old economy dish is that the balls may be made ahead of time, even to crumbing. Store them in the refry as needed.

Codfish Balls
(Makes 6 Servings)

1½ cups salt cod
2 cups potatoes, diced
2 tablespoons margarine
Pepper
1 egg
½ teaspoon minced onion, if desired

Cracker crumbs

Soak codfish in cold water ½ hour. Drain and flake. Boil fish and potatoes together until potatoes are tender. Drain and shake over heat to dry. Mash, making sure there are no lumps, and beat until mixture is fluffy. Add egg and continue beating. Shape in balls with tablespoon. Roll in cracker crumbs and fry in hot deep fat (375 degrees F.) until golden brown. Fry only a or 5 balls at a time. Drain on paper towel or other absorbent paper.

Serve with gherkins or sliced green tomato pickles.

Treat From South

Good Southern Fried Chicken is tops in fried chicken, especially when accompanied by flaky hot biscuits and creamy chicken gravy.

Southern cooks have long been accustomed to depending on modern nutritious margarine for adding flavor to many of their favorite dishes. Small wonder that cooks famous for their fried chicken cook it in this flavor-some spread. They know they can do this without even straining the food budget.

Plump, fresh frying chickens weighing 2½ to 3 pounds are preferred. They are meaty and tender. Each piece of chicken is rolled in flour with which a little salt and pepper have been mixed, — about 1 teaspoon salt and ¼ teaspoon pepper for each cup of flour.

Southern Fried Chicken
(Makes 5 to 6 Servings)

1 3-pound frying chicken, cut up
1 cup sifted flour
1 teaspoon salt
½ teaspoon pepper
Margarine for frying

Mix flour, salt and pepper. Roll pieces of chicken in flour. Melt a half to ¾ pound of margarine in a large heavy skillet. When it is hot (be careful not to let it scorch) brown the pieces of chicken carefully on all sides, turning often.

When chicken is golden brown, turn heat low and continue cooking until chicken is easily pierced with fork, but not until meat falls from bones. Some cooks like to cover the chicken after browning, letting it cook slowly for 30 to 45 minutes.

When chicken is done, remove from skillet. Keep hot while making gravy: Pour each 2 tablespoons of margarine in the skillet, add 2 tablespoons of flour, stirring smooth. Gradually add 1 cup milk, stirring constantly until thickened.

Beef Stroganoff For Easy Entertaining

Beef stroganoff over precooked rice is an old recipe with a new treatment in serving. Try it for party fare served with a fresh fruit salad and coconut pie supreme to complete the menu.

Stroganoff With Rice

1/3 cup butter
½ cup finely chopped onions
½ pound fresh mushrooms, sliced
1¼ pounds beef (chuck), cut in ¼x¼x2 inch strips
2 tablespoons flour
1 cup bouillon
½ teaspoon salt
2 tablespoons tomato paste, sauce
¼ cup sour cream
½ cup heavy cream
1 1/3 cups packaged precooked rice
1½ cups water
1 teaspoon salt
1 tablespoon butter

Melt 2 tablespoons of the butter in saucepan. Add onions, saute until golden, then remove and set aside. Melt 2 tablespoons more of the butter. Add mushrooms, saute until lightly browned, then remove and set aside. Melt remaining butter. Roll beef in flour and saute until browned. Add bouillon, ½ teaspoon salt, and the onions. Cover and simmer gently until beef is tender (about 1½ hours). Then add tomato paste, Worcestershire sauce, sour cream, heavy cream, and the mushrooms. Heat thoroughly.

Meanwhile, combine rice, water, and ½ teaspoon salt in boiler. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing rice gently once or twice with a fork. (Do not stir.) Cover and remove from heat. Let stand 10 minutes. Add 1 tablespoon of butter and mix lightly with a fork. Arrange on platter and top with Beef Stroganoff. Makes 4 servings.

X- If desired, 1 bouillon cube dissolved in 1 cup hot water may be used.

Yule In Virgin Islands Enthralls Baltimorean

By DAVE (Skip) WILLIAMS

CHARLOTTE AMALIE, St. Thomas, V. I.—Christmas was quite a lavish spectacle here.

Dancing in the streets and a mock war between the colorful Zulus and the long-haired Indians was staged on every corner to the delight of the camera enthusiasts and the financial gain of the Zulus.

Exudes Good Will

The atmosphere here seems to exude nothing but good will, even among the most calloused visitors.

Imagine spending Christmas Day swimming in the beautiful blue Caribbean! There is a nice beach club here for guests of the hotel (Caribbean).

Presidio Absent Hero

Can you also imagine a Tennessee white woman enjoying the beach facilities with a colored man from Mississippi?

There are no statesie acts here other than my Four Notes. However, there is a wonderful band here from St. Croix, which spent some time in the States.

Top Native Band

Comprised of natives, it is called the Casa Blanca Steel Band. Their instruments consist entirely of steel oil drums, cut in half, and tuned through some mysterious process which they refuse to divulge.

They are played in a similar manner to a vibraphone, with mallets.

Set For Radio Date

We have a tentative engagement at the local radio station, WTSA, here, and at least three more weeks at the hotel.

(THEATRICAL EDITOR'S NOTE: The Four Notes is a Baltimore combination headed by Dave (Skip) Williams).

Byars Given Scout Honor

WASHINGTON

In recognition of his "long and faithful service" to scouting, Rufus G. Byars, local community leader, recently was given a life time membership as chairman emeritus of the Russell-Douglass District.

Mr. Byars prior had won the Silver Beaver, highest special award which was presented by the National Capital Area Council.

As recipient of the latest award, Mr. Byars was cited as a "pillar of strength in the environment of the Boy Scouts of America, and especially in the Russell District before it was merged with the Douglass District.

H. T. Eagleson, Howard University professor, made the citation at a dinner held in the Douglass Hotel.

Brothers Bequeath Recreation Center To Farm Workers

SHREVEPORT, La. (ANP)—Workers on the Hodges plantation near Gilliam, Bossier parish, had a happy Christmas when told they were the recipients of a $15,000 recreation center, the gift of their late owners, Will H. and C. E. Hodges, brothers.

The center will be completely managed by the plantation employees and will accommodate religious services, meetings, parties, movies and educational functions.

News of the donation was made known by W. H. Mercer, co-owner and manager of the plantation.

How do you like your pork sausage?

Either way—mild or highly seasoned—you always get all pure pork in
ARMOUR STAR PORK SAUSAGE
—and it's made fresh every day right here in Baltimore!

Here's Your Change!

By changing to Phillips Soups—the Delicious Soups made in the garden country—you cut your food cost: Phillips costs less than other brands. The saving is like "getting change" in cash with every can! And—very important—Phillips *Quality* is the finest at *any* price.

Change to PHILLIPS and Keep the Change!
TOMATO VEGETABLE-BEEF CHICKEN-NOODLE CHICKEN-RICE VEGETABLE