CAMARO

PRICED TO HAVE THE COMPETITION CHASING SHADOWS.

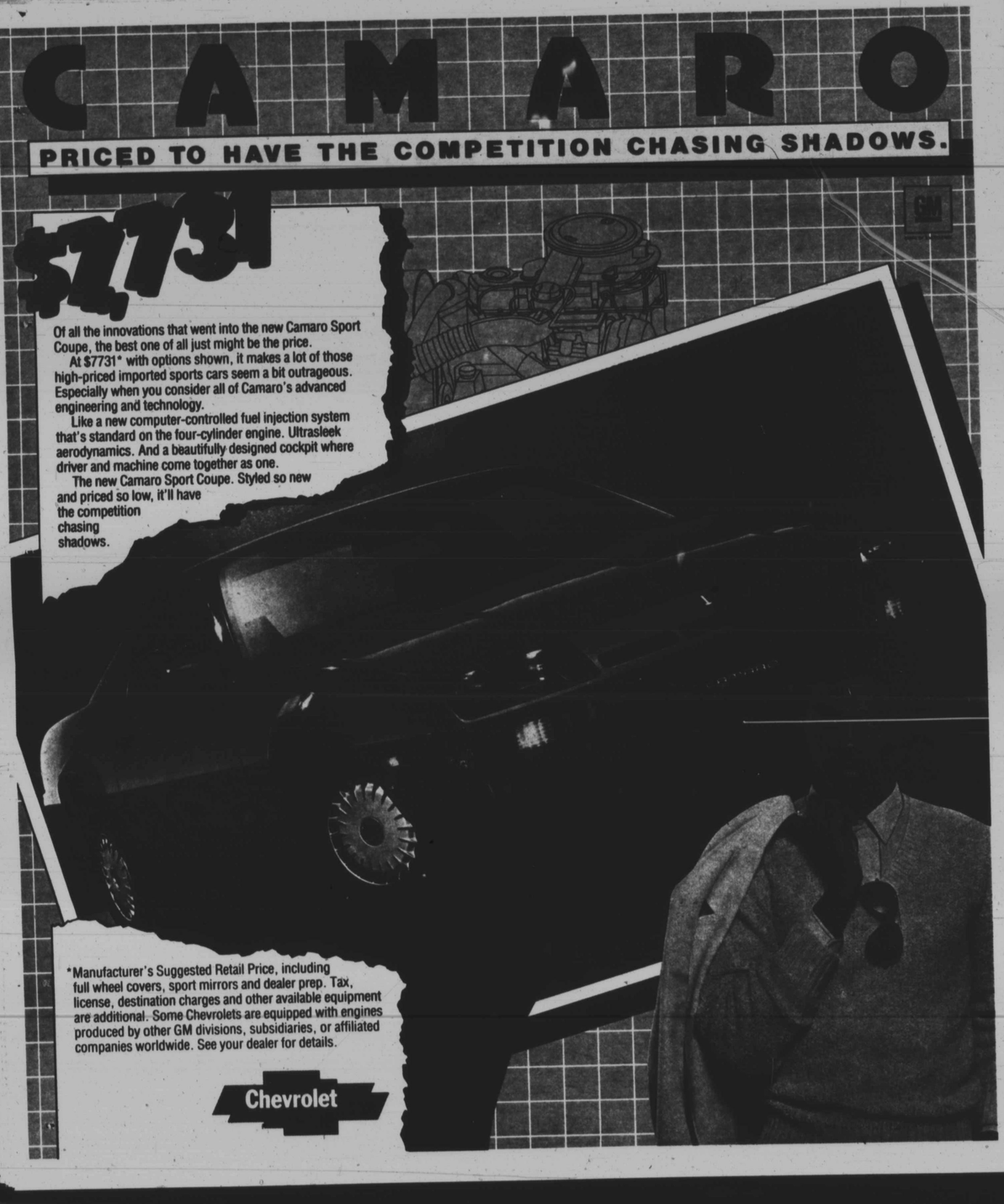
$7731*

Of all the innovations that went into the new Camaro Sport Coupe, the best one of all just might be the price.

At $7731* with options shown, it makes a lot of those high-priced imported sports cars seem a bit outrageous. Especially when you consider all of Camaro's advanced engineering and technology.

Like a new computer-controlled fuel injection system that's standard on the four-cylinder engine. Ultrasleek aerodynamics. And a beautifully designed cockpit where driver and machine come together as one.

The new Camaro Sport Coupe. Styled so new and priced so low, it'll have the competition chasing shadows.



*Manufacturer's Suggested Retail Price, including full wheel covers, sport mirrors and dealer prep. Tax, license, destination charges and other available equipment are additional. Some Chevrolets are equipped with engines produced by other GM divisions, subsidiaries, or affiliated companies worldwide. See your dealer for details.

Chevrolet

...Grandma Said:

By Madelynn Bohannon



When I first began collecting old home remedies, it was mainly as a hobby. However, the more I became involved in collecting them, the more people would call me with some they had heard. I decided perhaps there were others who would be interested in reading them, especially readers of Dawn Magazine.

Documenting these old remedies has been so enjoyable and, yet, so necessary because I am sure, in future years, these remedies will have gone by the wayside, in view of the tremendous strides modern medicine is making.

Fever

Peel white potato, cut in cubes, put on a string and place around wrist and neck. Leave it on until potatoes turn dark. Then change if necessary.

Cover body with peach tree leaves and wrap the body. When the leaves are dry, repeat this procedure until fever breaks.

High Blood

Take dry mustard and make a paste. Spread paste on a rag and tie on the sole of the foot. They say this draws the blood from the head.

Incision Itch

When your incision itches, rub bacon rind over it.

Burns

Rub ink over burned area.
Rub black shoe polish over burned area.

Splinter/Blackhead

Wrap sliced potato around and the splinter or blackhead will be drawn to the surface.

Stomach Ache

Pat turpentine around naval.

Nail in Foot

Beat the bottom of the foot with a flat stick to beat the poison out; apply a piece of fatback and wrap the foot.

Or, soak the foot in kerosene, apply fat - back and wrap foot.

Or, place a copper penny over the wound, put a few drops of turpentine on a cloth and wrap foot.

Coagulation

Stove spot. Cover wound with chimney soot.
Cobweb. Place it over the wound to stop the bleeding.

Cold Feet

The winters seemed colder when we were kids and the nights longer. We had a pot - bellied stove to heat the whole house. Most of the time, you could not feel the heat in the back bedroom where we slept. So, my mother would always have a flatiron heating on the stove. She would wait until the stove fire was dying down, wrap the iron in a towel and put it under the covers to our feet. Delicious!

Breath

Chew whole clove or piece of parsley.

—National Roundup

(Continued from Page 20)

version of the Voting Rights Act instead of the strong version passed by the House of Representatives; the escalating unemployment rate that is three times as high for minorities; the escalating arms race which threatens all humankind; continued insensitivity toward poor and disadvantaged Americans by cuts in the Federal budget and the resulting hopelessness that many are experiencing in this new era of "destructive conservatism . . ."

The 1982 March has the support of the AFL-CIO, the Martin Luther King Jr. Center for Nonviolent Social Change, the Congressional Black Caucus, Operation PUSH, the Black Leadership Forum, the United Auto Workers and others . . . Sponsors hope the Pilgrimmage activities will raise the consciousness of voters in the states along the routes to oust conservative Democrats (Boll Weevils) and Republicans (Dixiecrats) who have been supporting the Reagan budget proposals . . . However, the pilgrimmage will be concentrating upon members of Congress up for re-election this year and the opponents will be targeted by the November elections.

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Once again, the Congressional Black Caucus took the lead in presenting an Alternative Budget to the Reagan administration proposals for low taxes for big business and high military spending . . . Rep. Walter E. Fauntroy (D-D.C.), CBC chairman, was the first to break the "gentlemen's agreement" between Democrats and Administration Republicans when he revealed that the President's budget could reach a $300 billion deficit if taxes for the wealthy are not increased and defense spending is not reduced . . . The President is proposing to spend more than "a million dollars every day since Jesus Crhist was born," Fauntroy told startled listeners in intoroducing the CBC budget which calls for a deficit of less than $90 billion on which most political leaders are willing to agree upon in a compromise.

The CBC seeks decreasing taxes for those making $50,000 or less, eliminating waste in defense spending and resotring social programs previously cut from the budget. Since neither Republican or Democratic leaders could agree on the Reagan plan, many national and independent groups are now rallying to support of the Caucus Budget, especially if the 18 black members of Congress stick together on their plan to provide the decisive votes on the key issues in the new budget proposals. At least 200 major groups of all races, nationalities and political persauasions were contacted to support the CBC budget and at least 40 organizations agreed, including the influential National Education Association, the UAW, the Leadership Conference on Civil Rights and the CBC Dinner has been moved up to Septemeber 17-18 this year.

—Recipes

(Continued from Page 18)

pepper and roast for 1 - ½ hours. While duck is roasting, in a bowl mix together cranberry sauce, barbecue sauce, vinegar and garlic, and marinate livers. When duck is cool, cut off meaty pieces with skin, removing bones. Drain livers.

Reserve marinade and heat. Spear alternating pieces of duckling, zucchini, orange, peppers and livers on skewers. Place kabobs on grill 6 inches above gray coals and brush with reserved marinade every 5 minutes. Grill for 10 minutes on each side. Toast long hero rolls on grill until crusty.

Split roll and place kabob on roll, remove skewer and drizzle with remaining marinade. Close roll and serve with small whole roasted eggplants and grilled plum tomatoes. Expensive duckling is stretched with inexpensive chicken livers to serve 6.