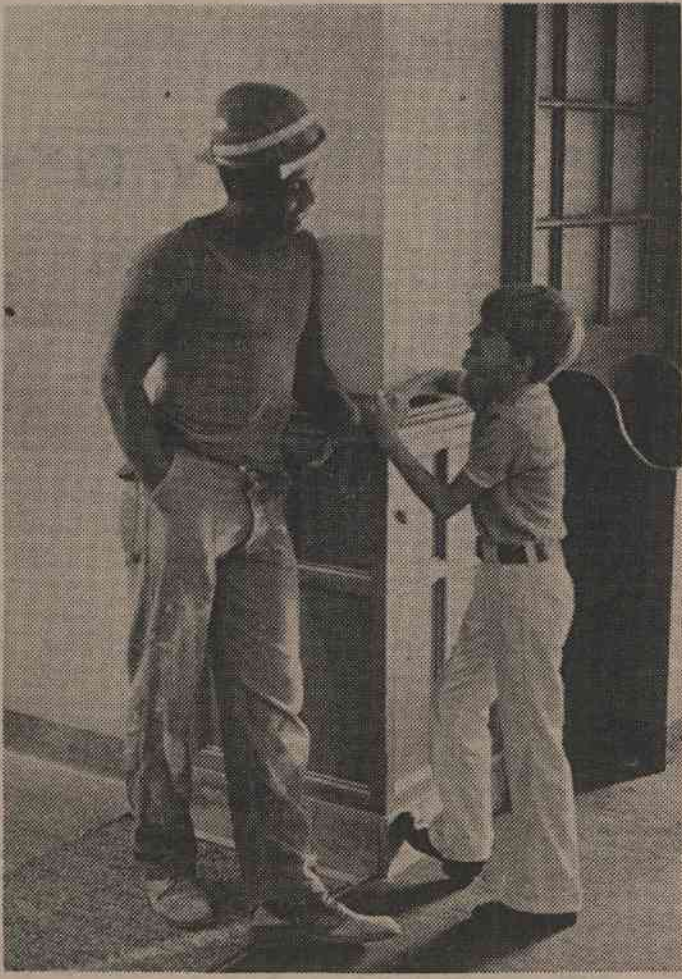


CORNERED by the Camera



HALLWAY SUPERINTENDENT—Ten-year-old James Woody, son of Hospital Store salesperson Marilyn Woody, gets a progress report on Davison Building renovations from hard-hatted Gregory Webb, 20, a workman for L.A. Downey and Son. (Photo by Bill Erwin)



Trading Post

You may send ads to "Trading Post," Box 3354, Hospital. Ads are printed free, but we do not advertise real estate, personal services or commercial enterprises. Please give your home telephone number. Duke extensions will not be listed.

FOR SALE--Mobile home furnace, used 1½ years, all parts included, \$150; set headlight aimers, \$30; and Shop mate wet and dry vac., \$45. Call 383-5303 between 7 a.m.-5:30 p.m. or 489-6195 after 6:30 p.m.

FOR SALE--Girl's 26" 3-speed bike; Columbia stereo; twin baby stroller; and G.E. 3-speed window fan. Call 477-5011 or see at 101 E. Maynard Ave.

FOR SALE--Munsey toaster/oven combination, like new, \$15; 20" Spyder bicycle, girl's, \$10; 20" Spyder bicycle, 3-speed, girl's or boy's, \$5; Royal electric typewriter, office model, all automatic features, excellent condition, comparable new machine is over \$500, make offer; Norge 30" electric range with clock and oven timer, \$25; and 19-piece stainless steel "waterless" cookware, new, never used, lifetime guarantee, original price \$200, make offer. Call 682-4702 after 5 p.m.

FOR SALE--Gold swivel rocker, good condition, \$20; highboy dresser, 5 drawers, \$45; long dresser with mirror and 6 drawers, \$50; one bed frame with bookcase headboard and footboard, \$20; sewing machine, just repaired and serviced, \$65; auto air conditioner, all parts included, \$60; Singer floor buffer, good condition, \$20; one end table, \$5; Caine back foot stool, \$5; hand made coffee table, \$5; Smith Corona portable typewriter, used very little, \$35; and portable Hoover apartment size dryer, in good condition, used very little, \$35. All of the above items have been used very little and are in good condition. Call 286-9504 after 6:30 p.m.

WANT TO BREED--AKC registered German Shepherd, male, black, tan and silver markings, 2 years old, beautiful dog and good natured. Call 286-3213 after 5 p.m.

FOR SALE--One Frigidaire (brand) automatic washer, 17 lb. capacity. Call 477-5011.

WHAT IS ENTHUSIASM?

ENTHUSIASM: — That certain something that makes us great — pulls us out of the mediocre and commonplace — builds power into us — it glows and shines — it lights up our faces.

ENTHUSIASM — The maker of friends — the maker of smiles! — the producer of confidence; it cries to the world, "I've got what it takes." It tells all men that your job is a swell job — the outfit you work for just suits you — the products you sell are the best!

INTERCOM NOTICE

Because of moving in new equipment at the Composition Shop on the main campus where typesetting is done for Intercom, the offices at the plant will not be operating during the coming week.

Therefore, Intercom will not publish next week but will resume publication with the issue of August 16.

Taste Ticklers

In response to a request from a reader, the recipe for **CHICKEN A LA KING** as served in the hospital cafeteria is reprinted below.

Ingredients:

Green Peppers ¼"	1 oz.
Fresh Mushrooms ¼"	3 oz.
Oleo	¼ oz.
Chicken Stock	2½ pts.
Cream Sauce Base	3 oz.
White Pepper	1/8 tsp.
Pimiento ¼"	¼ oz.
Diced Chicken ½"	1

Preparation:

1. Dice peppers ¼" and slice Mushrooms ¼". Saute in Oleo. Do NOT brown. If canned mushrooms, do not saute.
2. Make Chicken Stock. (Place 2 oz. Chicken Base in one quart measure, add enough water to make 1 quart yield).
3. Bring stock to a boil and add cream sauce base (using recipe for cream sauce base listed below). Cook until thick using wire whip to blend well.
4. Add sauteed vegetables, diced chicken, white pepper and pimientos. Taste for seasoning.

Preparation: Cream Sauce Base (third step Chicken A La King)

Oleo	12 oz.
Flour	5 oz.
White Pepper	1/8 oz.

1. Melt Oleo and add flour.
 2. Cook at least 5 minutes, stirring while cooking.
 3. Add pepper and cool at room temperature until all fat is absorbed.
 4. Stir 2 or 3 times while cooling
- Yield 6 servings at 4 oz. per person

Service:

Serve ladle of chicken a la king over split biscuit, toast crouton, rice or in patty shell.

Carowinds Trip Planned by NOC

The Night Owl Club is preparing for a trip to Carowinds on Saturday, Aug. 10.

Any Duke employee, family member or friend may make reservations. The number of buses going will depend on the number of people registering.

A bus seat will be reserved for \$7 each, round trip. The entrance fee for Carowinds is \$6 for adults (12 years and older); \$5 for children (three-11 years) and free admission for children under three years of age.

The medical center Personnel Office is making \$.50 coupons available that will reduce the Carowinds entrance fee for each person going.

The Southern Coach buses will leave from the parking lot behind the graduate center at 8 a.m. and will return before dark. There will be adequate parking spaces for those who choose to drive and leave their cars.

Contact any N.O.C. member or the following for reservations or information:

PCA Thomas Nichols (11-7 shift)—Reed Ward

LPN Belvear McLean—Private Duty

LPN Gamaliel Pretty (11-7 shift)—Matas Ward

RN Velma Rohla (midnight)—Nursing Office, Ext. 2432.

"CAN'T HANG UP UNIFORM"

On behalf of the members of the Night Owl Club at the hospital LPN Belvear McLean, club secretary and treasurer, presents a gift to LPN Lucretia McCoy, vice president of the club who will be performing her private duty nursing responsibilities on a semi-retirement basis. Also on hand for the presentation are N.O.C. members RN Velma Rohla, night nursing supervisor and LPN Hazel Quick (at right).



Mrs. McCoy who is a member of the first graduating class of LPNs in the State of North Carolina received her training and certificate here at Duke in 1949. Following graduation Mrs. McCoy remained at Duke for the next six years as a staff employee. A member of the Professional Nurses Registry for the past 20 years, she has spent most of her time at the medical center on the 11 p.m.-7 a.m. shift. She has worked as a private duty nurse at Watts Hospital and other hospitals and nursing centers in Durham. Aside from her role as a nurse, Mrs. McCoy is a master barber who received professional training in Raleigh and has worked at the Bull City Barber Shop and the East End Barber Shop in Durham for 15 years. Though in semi-retirement, Mrs. McCoy is still president of the Nurses Breakfast Club at Duke and a devoted member of her profession. "Everytime I go to hang up my uniform," she frankly admits, "I find that I have to go put it back on again because I can't tear myself away from my work." Mrs. McCoy has five children and eight grandchildren. Her daughter, Vivian, works in the business office at the hospital. (Photo by Dale Moses)

Intercom

is published weekly for Duke University Medical Center employees, faculty, staff, students and friends by the Medical Center's Office of Public Relations, Joe Sigler, director, Miss Annie Kittrell, secretary.

Co-Editors

DAVID WILLIAMSON
DALE MOSES

Public Relations Advisory Committee: Sam A. Agnello, audiovisual education; Dr. Robert Anderson Jr., surgery; James L. Bennett Jr., vice president's office; Wayne Gooch, personnel; Dr. Athos Ottolenghi, physiology and pharmacology; Richard Peck, hospital administration; Miss Isabelle Webb, RN, nursing service; Dr. Tom C. Vanaman, microbiology and immunology.