# PLAIN TALK BY DAN GARDNER

**ON WHAT THEY CALL US AND WHAT WE WANT TO BE CALLED**

Among the many issues affecting the Negro American is the one involving identity and the proper racial designation. There are some who want to be known as Negroes. And there are others who say they are colored. Some prefer the designation, Afro-American, and still other want to be known as Race Men and Women. Most southern whites know what they want to call us and arbitrarily call all of us "niggers." They see no reason why it should be something we take pride in the employment of the term, pronouncing it, in some cases, with actual affection. The adept manner which the southern white uses the appellation is also shared with most dominant white racial stocks, including the British, German, Irish, Italian and the Dutch. All seem to relish the usage of the term, "nigger."

"Nigger" is a nasty word. It is the root of interracial friction because of the things it implies. The white man's interpretation runs the gamut in his use of the abhorred designation. Sometimes he wants Negroes to feel the full impact of what he means and uses the word in such a manner as to cover the idea that the object is low, dirty, degraded, black, evil, etc. Sometimes he wants it known that when he says "nigger" he means he "dear old mammy" or "old Uncle Tom" who bowed himself to death waiting on his father and mother back home on the old plantation. Foreigners such as the British, German and Dutch call the brown and dark racial stocks "nigger" contemptuously and with the idea of conveying racial supremacy, as he does. Incidentally, the American white man, singled out particularly for identification with "nigger" are all African stocks of whatever shade recognizable.

The word "nigger" is also one which Negroes are increasingly using among themselves. Highly educated Negroes of culture, position and money find the expression common place in polite conversation and seem to get the satisfaction out of using it among themselves or in conversation with Negroes of a lower level as a former gets out of a chair at Brown's Mule or old Aunt Hannah got out of a good jigger of Garrett's Snuff. Negro school kids from the time they first begin to pick up the word "nigger" and make a permanent part of their vocabularies. In fact, "nigger" has been put unconsciously to many uses and while most Negroes who use the term do not mean to convey the implications put into it by the white man, nevertheless "nigger" is part and parcel of our racial vocabulary, whether we like it or not.

Although we use the word so universally we resent it and rebel at being called "nigger" by the white man. We fight it as long as we can but if we are called "nigger" by a white man, for that matter by a moron, Negro for enough of us to make it the common practice of the Negro race. Historically the white man in establishing the social and economic structure of America established inferior groups, his racial and cultural inferiors, which classes in combination the world have been known as "niggers." Yes, there are hundreds of millions who whatever may be their color, have been dominated and exploited by the white man who has called them "niggers."

Many are the times we have gone on continental campaigns against the use of the term "nigger" and it was by white people who have had and still have racial prejudice, economic and other ends to gain, the most battling were against the use of the word "nigger." yet, in private or among themselves, one can hear the term freely used. All this brings up the question: what actual harm does the word do? Does it black the eye, kick the pants, shoot, burn, maim, or blind its objective? Are we reduced in stature or changed physically when called such a name by a white man and remain as we are when a Negro calls us the same things. There's a lot of head-scratching that can be done about this matter. If we solve this problem, what shall we be called, it seems that the way will be cleared for the greatest advancement of us in our history.

It would appear that there has been much wasted time spent on figuring out what we are, why and what we want to be called. If half that time were devoted to being practical, in getting things, saving money, developing poise, and racial cohesiveness, our battle would have more prospect of being won quickly. In other words, the time we spend fighting against a word could be used constructively for our advancement. They called the Jew everything throughout the history of the world, yet he continued to advance until today where he wields international power and prestige and this can leisurely take up the squabble about being called "kike" or "sheeny." During the days of his pilgrimage from the Egypt of bondage and oppression, however, he discarded things that overburdened his advance and among them were the useless fight, and expend necessary energy that could go into something else.

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## Person Street USO's 4th Anniversary Program Gand Success

FAYETTEVILLE — The Person Street USO Club operated by the National Catholic Community Services at Fayetteville, celebrated its Fourth Anniversary recently. The 210th Army Ground Forces Band conducted by Warrant Officer Louis E. Whitworth, was presented in concert, numbers most popular with the audience included an unusual rendition of "Fantasia Angelicus" and an arrangement of "The Lord's Prayer" with Sgt. Britt Woodman as trombone soloist. Sgt Thurman Pirtle of the 16th Bn. FA RTC sang a stirring rendition of "Invictus" with Mr. J. Walker Freeman as accompanist.

Among those present representing various community organizations were: Mr. William D. King, Seabrook Road USO Club; Rev. E. J. Gregg, Ministerial Alliance; Dean F. B. MacRae, State Teachers College; Major V. M. Robertson and Lt. Colonel Walter J. Wadlington represented General Gennedy of Fort Bragg.

Rev. William P. Ryan, O. M. I., Club Moderator, introduced the guest speaker, Rev. Vincent A. Smith, S. V. D., of the Church of Our Lady of the Divine Shepherd, Trenton, N. J.

Pvt. Walter Johnson, formerly of the 77th G. A. lighted the Anniversary candles and little Lawrence Murphy had the honor of blowing them out.

Rev. George P. Buckley, O. M. I., of Essex, N. Y., gave the benediction and Mr. Charles Murphy of the NCCS Advisory Board acted as Master of Ceremonies.

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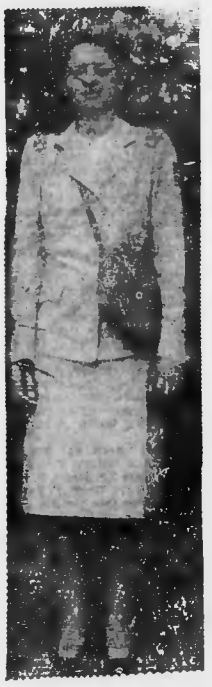
"Shortening and cooking and salad oils will not be plentiful for many months to come," stated Secretary of Agriculture Clinton P. Anderson.



CADET NURSE AT DILLARD UNIVERSITY — Annie Robinson, a popular member of the 1946 class at Dillard University. She is also a member of the U. S. Cadet Nurse Corps. Dillard is one of the few schools in the country where nurses are given the Bachelor's degree upon graduation. Miss Robinson's home is in Jackson, Mississippi.

## Hints To Homemakers

Keep sugar syrup on hand for sweetening fruit drinks and iced tea. It goes further than plain sugar. To prepare, boil together for 3 to 5 minutes equal parts of sugar and water. Keep covered tightly in refrigerator.

Add a little salt to frostings, pie fillings, and puddings. It brings out flavor.

Chop dried fruits, combined with nuts, moisten with honey or corn syrup, and use as filling for layer cakes. Used strained honey or maple syrup and chopped nuts as an ice cream sauce.

When you do find sheets for sale don't be stampeded by the mere sight of them and snatch them up, regardless. Look for a label giving size, and remember that "torn size" means the size before hemming. Sheets which are too short like blankets which are too short are uncomfortable and are necessarily subject to more strain than those which are long enough to tuck in firmly.

A good bath towel is one that absorbs moisture quickly, and doesn't hang on the rack soggy and heavy for hours. That's the bather's viewpoint — and a very sound one. But there are also other factors to be considered when you shop for towels.

Absorbency depends on the amount of pile or looped surface a towel has. The more pile yarns to the inch the greater the drying power. Long loops make for a soft fluffy towel, but for good wear too long loops are not advisable. Loops about one-eighth inch long are considered a desirable length.

—V—

## Lincoln U. (Mo.) Opens September 17

JEFFERSON CITY, Mo. — Registration for the 1945 fall term in all schools of Lincoln University will be held Monday, September 17, President Sherman D. Scruggs announced recently.

All new students are required to participate in the orientation program, directed by Dean Earl E. Dawson of the College of Arts and Sciences, which begins Thursday, September 13. The program includes testing, a reception, tours of the various campus units and special orientation features designed to thoroughly acquaint the new-comers with all aspects of social, academic and extra curricular college life.

The cafeteria and residence halls will open Tuesday, September 11, providing housing and boarding facilities for the early arrivals. Admission examinations for those students coming from unaccredited high schools will be conducted Wednesday, September 12, at 1:30.

A meeting of the faculty of the College of Arts and Sciences is scheduled for Wednesday, September 12, 2:30 p. m. at which Dean Earl E. Dawson will preside.

The President of the University will hold meetings of various administrative officers throughout the morning of Saturday, September 15. A convocation of all officers, instructors and other employees will convene at 1:30 p. m. of the same day.

The high light of the fall term opening will be the opening convocation of all students and faculty Tuesday, September 18, at 8:00 a. m. in Page Auditorium. Classes begin following the convocation.

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**CARD OF THANKS**

I wilsh to express my deep appreciation to my friends for their many kindnesses shown me during my recent illnesss

Mrs. Juanita Young

—V—

**CARD OF THANKS**

Miss Elizabeth Mae Jordan wishes to thank all friends for their many gifts and kind thoughts during her illness.

Miss Elizabeth Mae Jordan

—V—

**THE HEART'S DESIRE**

(Continued from page four)

children. We go freely to worship as we allow our neighbor the same privilege. No church, regardless of denomination, is safer than its neighboring cathedral, church, or synagogue. Freedom is based on the self-respect of man, and on his corresponding respect for his neighbor as a man.

"Freedom is the right to seek for one's heart's desire — and to let the other man hunt for his."

—V—

North Carolina farm women are asked to accelerate the collection of used cooking fats to offset the most critical fats and oils shortage in the nation's history.

## BOY SCOUT NEWS

BY G. F. NEWELL

**Occoneechee Scouters To Attend Conference**

The Occoneechee Council will be represented at the four day Scouters Conference to be held at the Greensboro A. and T. College, Sept 27, 28, 29, and 30. Those who plan to attend from the Council will include Father J. H. Thompson, J. W. Eaton, Leadership Training Chairman, M. D. Williams, Chairman Troop Committee 127, J. M. Schooler Chairman Durham Divisional Committee, G. F. Newell, Council Field Executive, R. Kelly Bryant, Jr., Advancement Durham-Durham County, J. H. Betts, Divisional Commissioner, J. C. Hubbard, Area Camping Chairman, N. A. Cheek, Durham Leadership Training Chairman, C. A. Harris, Area Divisional Commissioner and Rev. St. Paul Epps of Henderson.

**Durham Court of Honor**

The Durham Court of Honor for September will be held on Thursday, September 20, at the West Durham Baptist Church. This is the sponsoring institution for Troop 110 of which C. P. Graham is the Scoutmaster. R. Kelly Bryant, Jr., the Advancement Chairman will preside.

**Pack No. 100 To Hold Pack Meeting**

Cub Pack 100, sponsored by the Grace Chapel Methodist Church will hold its September pack meeting on Friday, September 14, at the Church. Several Cubs are to be awarded badges of Wolf, Bear, and Lion Rank.

**Raleigh-Wake County Court Of Honor**

The Raleigh-Wake County Court of Honor will be held on Tuesday September 25, at the First Baptist Church. The Board of Review will be held on Thursday, September 20, at the same church.

**Durham Scouts To Hold Fall Camporee**

At a recent meeting of the Durham Scoutmasters Roundtable it was decided that all Troops would go on a fall Camporee the third week end in October. A Committee was appointed to work out final plans.

—V—

## Canny Canners Use Safety Hinst From Red Cross Service

With food expected to be less plentiful this year than at any time of the war, millions of wise American housewives are relying on home canning to guarantee a sufficient supply of fruits and vegetables for the family table next winter.

No matter how good their intentions, many will not only waste precious food but may meet with personal injury unless they observe basic rules of safety. Common canning accidents can be prevented, the Red Cross Home Accident Prevention Service asserts, if homemakers will plan efficiently and take essential precautions.

First, the Red Cross suggests, plan to start your canning early in the day while you are rested and the weather is reasonably cool. Arrange your other household duties to avoid interruption and plan to do only what can be conveniently accomplished during the day.

Make arrangements for children to be safely out of the way. Knives, pan handles and seaming kettles have a dangerous attraction for the small fry who "wanna help."

Before starting, make sure you have all the necessary utensils at hand. A long handled dipper, jar tongs, a wide-mouthed funnel, sharp paring knives, long wooden-handled spoons, pans, bowls and plenty of hot- pan lifters are basic requirements. But don't have your stove, pantry shelf or work table cluttered with materials not needed for the canning job.

Examine all jars and lids carefully and eliminate any that are cracked or chipped. Wash the jars and lids in hot, soapy water and rinse thoroughly. Be sure you have a lid to fit each jar and that you know how to seal them.

In preparing food for canning, wash thoroughly. Discard bruised, overripe or imperfect products that may cause spoilage. Use paring knives with care, cutting away from yourself and using a board or solid surface as a base.

If you plan to can such non-acid foods as beans, corn, peas, spinach and other common vegetables or meats or poultry, use a steam pressure canner if possible. To process these foods safely in reasonable time takes a temperature of 240 degrees Fahrenheit or higher, which can be obtained only by holding steam under pressure. This temperature is necessary to kill "botulinus" bacteria that may be present.

The boiling water bath is safe for canning fruits and tomatoes. Oven canning is not recommended as a canning method. There is danger of explosion and it also is unsafe because even when the oven temperature is 250 degrees or higher, food in jars stays at about the boiling point of 212 degrees, which is not hot enough to kill bacteria.

Opening kettle canning is risky and wasteful. Bacteria can get into the jars during the transfer of food from the kettle to the jar and cause food to spoil. For vegetables this method is dangerous because it does not generate sufficient heat to destroy bacteria. Open kettle canning should be used only for preserves, pickles and other foods with enough sugar or vinegar to help keep them from spoiling.

The first thing needed in using the steam pressure canner is to follow carefully the directions that come with the canner. Make sure that your canner is in perfect order. Check the dial-type pressure gauge with a test gauge to make sure it registers right. Usually, cleaning is all a weighted type of gauge needs. Keep the pet cock, the safety valve and the edges of the lid of the canner absolutely clean at all times.

In placing jars in the pressure canner, follow the manufacturer's directions carefully. Keep the pressure even by adjusting the heat under the canner. When time is up, slide the canner away from the heat and allow the pressure to register zero. Then slowly open the petcock. Unfasten the cover and remove by tilting the farside up so steam escapes away from you. Use sturdy tongs or a dry towel to lift the jars. Grasp the glass shoulder of the jar, not the metal cap.

For the boiling water bath canner, have water boiling in the canner and put preheated jars in as soon as packed. To remove jars from the canner use a strong rack with handle or use tongs if possible. If of the hot water and grasp the jars neither is available, dip out some firmly with a well-padded dry cloth to avoid steam burns.

After removing from canner, place the jars on a rack, or pad, right side up. Do not allow them to strike against one another or against hard objects and do not place them in a draft.

If you use paraffin, melt it slowly, preferably with an asbestos pad under the container, keeping the heat to a minimum. Even a little water added to hot paraffin can cause an explosion.

Stores canned food on a strong shelf in a dark, cool place. Do not attempt to carry more jars than you can handle safely. Use a step ladder to reach high shelves.

Pamphlets on canning and other methods of food preservation are available through the U. S. Department of Agriculture. For further information regarding safety in the home, enroll in an American Red Cross Home Accident Prevention Course. The Red Cross Nutrition Service, through local chapters, offers a food preservation course for persons who wish detailed instruction in canning.

—V—

A chicken drinks 2 pounds of water for each pound of feed eaten. Waterers must be kept filled despite the fact that it is almost an endless job.

Average yields of oats at the Piedmont Test Farm at Statesville have been more than twice as large when planted October 1, as when planted on November 15.

## LEGAL NOTICES

**EXECUTOR NOTICE**
NORTH CAROLINA
WAKE COUNTY

Having qualified as executor of the Estate of Stalla Jane Burgess, deceased, late of Wake County, North Carolina, this is to notify all persons having claims against the Estate of said deceased to exhibit them to the undersigned at 406 East South Street, Raleigh, North Carolina, on or before the 22nd day of August, 1946, or this notice will be pleaded in bar of their recovery. All persons indebted to the Estate will please make immediate payment.

This 22nd day of August, 1945.
Nathaniel Burgess, Executor
F. J. Carnage, Attorney
Aug. 25-Sept. 1, 8, 15, 22, 29.

**IN THE SUPERIOR COURT**
NORTH CAROLIN A
WAKE COUNTY
BERTHA LEAK
VS.
ALBERT LEAK

**NOTICE**

The defendant, Albert Leak, will take notice that an action entitled as above has been commenced in the Superior Court of Wake County, North Carolina, to obtain an absolute divorce on the grounds of two years separation, as provided in the Statute of North Carolina, plaintiff and defendant having lived separate and apart for more than two years next preceeding the institution of this action, and that said defendant will further take notice that he is required to appear at the office of the Clerk of the Superior Court of Wake County, North Carolina, in the Courthouse in Raleigh, North Carolina, on the 30th day of Septmeber, 1945, or within thirty days thereafter, and answer or demur to the complaint of said action, or the plaintifff will apply to the court for the relief demanded in said complaint.

This 30th day of August, 1945.
SARA ALLEN, Assistant
Clerk of Superior Court
F. J. CARNAGE, Attorney
Sept. 1, 8, 15, 22.

**EXECUTOR NOTICE**
NORTH CAROLINA
WAKE COUNTY

Having qualified as executor of the Estate of William Stone, deceased, late of Wake County, North Carolina, this is to notify all persons having claims against the Estate of said deceased to exhibit them to the undersigned at 115 1-2 East Hargett Street, Raleigh, North Carolina, on or before the 13th day of September, 1946, or this notice will be pleaded in bar of their recovery. All persons indebted to the Estate will please make immediate payment.

This 13th day of September, 1945.
F. J. CARNAGE, Executor
Sept. 15, 22, 29-Oct. 6, 13, 20.

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**JACK DAVIS** By TED WATSON

**JIM STEELE** By MELVIN TAPLEY

**BREEZY** By T. MELVIN

## Baited Hooks

By GEORGE S. BENSON
President of Harding College
Searcy, Arkansas

Looking Ahead

TWO YEARS ago when national legislation affecting schools was proposed (S-637) nobody who favored the bill ever called it the "federal school control bill." That alone would have defeated it. No sincere friend of America's public schools wants them bossed by the national government. The thing was always called "federal aid to education." That sounded much better.

Not many people were fooled. They had seen bait used to hide hooks before by political as well as practical fishermen. Although the bill stated, right in *Section One*, that it would be a nice little law if passed and not help any government men grab the schools and run with them, the platitude was ignored by our sage and seasoned Senate.

**This Is Control** ON THE FLOOR of the Senate the "federal aid" bill underwent some changes. As changed, no part of the federal funds therein provided nor any part of the local funds thereby supplemented could be used to make or maintain any distinction between races. That's federal control, beyond dispute. Federal control will follow federal aid as night follows day.

The Supreme Court of the United States, most powerful tribunal on earth, has established a precedent in favor of federal aid. It has ruled that the federal government can control that which it subsidizes. Little, protesting sentences in the preamble of new legislation figuratively fade away in the light of this Supreme Court ruling.

**Grasping Power** SOME people may want to argue that federal aid to schools is not federal subsidy of schools. I maintain that this is a distinction without a difference. Once more I am emphasizing that financial aid to local schools from far-away Washington will bring federal control of local schools in spite of all the protective clauses ever built out of words.

The plan calls for a 300 million dollar annual outlay of federal funds, and it's only a start. Testimony of people who journey to Washington boosting the idea is very clear. It translates the handwriting on the wall. They expect federal aid to grow rapidly after the first bill is passed. I also think it could grow quickly from federal subsidy to federal control.

I am opposed to federal aid therefore for several reasons: (1) It will lead directly to federal control of education. (2) When the national government controls the local schools, the children's parents have nothing to say about what takes place at school. (3) If it happens, popular education will be only a stepping stone toward political dictatorship.

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