

### Television's Prettiest Milk Maid



Although Inger Stevens, who stars in the title role of "The Farmer's Daughter," seen Friday nights on ABC-TV, knows how to milk a cow by virtue of childhood summers spent on a farm in her native Sweden, she is just as glad her current role does not require her to perform this rural chore. As any authority on things agrarian (even the artist who drew this sketch with his tongue poked firmly in his cheek) knows, manual milking went out with high button shoes, giving way to the highly specialized mechanical equipment which is now routine on the average farm. These days Kay spends her time in more sophisticated surroundings while she runs the home of Congressman Glen Mor-

ley, played by William Windom. Though the scent of orange blossoms still hovers over Katy and the congressman, no formal announcement of an engagement has yet been made. The other members of the household, the congressman's mother and his two young sons, played by Cathleen Nesbitt, Mickey Sholander and Rory O'Brien, respectively, are equally fond of "The Farmer's Daughter."

### Hillside PTA to Hold Youth Panel Discussion

Attorney Walter E. Ricks, president of the Hillside PTA announces the Hillside High School PTA will meet on Monday night February 1, at 8:00 P.M. There will be a panel discussion on "Some Aspects of Youth." Rev. David B. Nickerson, rector of the St. Titus Episcopal Church will give the opening prayer and serve as moderator. The panelists will be Dr. A. J. Courts, Child Psychiatrist at the Child Guidance Clinic, Dr. W. A. Cleland, pediatrician, Rev. Lawrence E. Hunt, pastor of The Church of the Abiding Savior, Lutheran, and Attorney Daniel N. Sampson, of the N. C. College Law School.

### HOUSEHOLD HINTS

**Kitchen cabinet chaos? Make believe you are a supermarket manager and code your supplies to make a place for everything. But first follow these three steps.**  
1. Clean the cabinets one by one. Take everything out and organize contents on a large table. Soaps, juices, fruits, vegetables, baby foods, bottled and canned beverages, spices and herbs and whatever other staples you like to keep on hand.  
2. Meantime, while the cabinets are still empty, dust them thoroughly, then wash shelves with a cellulose sponge dampened with a pine oil cleaner and warm water. This treatment will clean, disinfect and deodorize all at once. Dry shelves with paper towels.  
3. Line shelves with washable plastic shelf paper.  
The next step is the big one—Coding your own galley for the shipshape look.  
4. Code your shelves in either of two ways: Color-code by taping magic tape at the front of each shelf as you open the cabinet door. For example, a swatch of red tape means soups on that section of the shelf, blue tape signals baby food. Another way of labeling shelves is to write the contents on transparent tape. Obviously, most-used foods should be on the easy-to-get-at shelves, inventory and unexpected-company supplies can be stored in less accessible spaces if you're short of room. Be an optimist and encourage the family to put everything in its place.  
Efficient arrangement of food supplies helps make writing the family shopping list an easier job, storage after shopping is organized for you and—if you train the family well—the "where-is-it?" questions will be kept at a minimum. Don't forget a pine oil cleaner—disinfectant when you make out that shopping list. From closet shelves to kitchen corners you can keep the shipshape look with a triple-duty pine oil product.

For a set of twelve free "Household Hints" leaflets and a Cleaning Checklist, write to Dept. MN, Pine Cleaner Information Center, 1028 Connecticut Avenue, Wash. 36, D. C.



**ENGAGED**—The engagement of Miss Betty Jo Goodloe to William Edward Merritt, III, son of Dr. and Mrs. W. E. Merritt of Clinch, has been announced by the prospective bride's parents, Mr. and Mrs. Joseph W. Goodloe of 19 Masondale Avenue. Miss Goodloe attended Vassar College, and was graduated magna cum laude from Howard University last June. She is a teacher in the public schools of Washington, D. C.  
The future bride's father is the Executive Vice President and Secretary of the North Carolina Mutual Life Insurance Company. Mr. Merritt, who was graduated from Hampton, is a senior in the College of Medicine at Howard University.

### Y Holds Officers Training Session

The Harriet Tubman Branch YWCA Teen Age Department held a Y-Teen Officers Training Workshop Saturday, January 23, from 10:00 A.M. until 3:00 P.M. The purpose of the workshop was to acquaint the officers with their specific responsibilities as a leader within a Y-Teen club and the YWCA.

The morning session was highlighted by a presentation entitled, "The Role of a Leader," by Miss Easter James, Teen Age Program Director. Miss James discussed the qualities of a good leader and the responsibilities of the Y-Teen leaders to the school, community and the YWCA. The morning session was concluded with a discussion on Y-Teen membership and programs.

The highlight of the afternoon session was a discussion "Specific Responsibilities of Y-Teen Officers." Misses Audrey Fairley, Joan Baker, and Easter James, were discussion leaders.

Y-Teen hostesses were Misses Mary Mitchiner and Glenda Riche. Miss Jacqueline McCrae was in charge of devotions.

### C. Chavis YMCA To Give Annual Dinner Meeting

HIGH POINT—Carl Chavis Memorial YMCA will hold its 21st annual meeting Monday, Feb. 1 at 6:30 p.m. with the Rev. Dr. James Cheek, president of Shaw University, Raleigh, as the main speaker.

Atty. Sammie Chess, chairman of the annual meeting committee, will preside at the meeting during which new officers for 1965-66 will be elected.

The YMCA's annual statement will be read by N. S. Morehead, chairman of the board of management. Recognitions and awards will be presented by Charles A. Whitaker, executive secretary of the YMCA, and music will be rendered by the Griffin Junior High School Chorus, directed by Stanley Grady.

In his annual statement, acknowledging the Y's commitment in the task of raising "the quality of our leadership," Morehead has stated, "During the past year, we feel that we have done much to strengthen the leadership potential of all who have participated in our program, whether that participation was in a Gra-Y Club,

your nurseryman. He will have suggestions about plant materials suitable for all locations in your landscape plan.

If you have a small greenhouse, you can expect improvement in growth from now on as the days are getting longer. Over-watering is a common error. There is no rule-of-thumb. One must use

Stick pretty closely to those varieties which have proven themselves but do not hesitate to try a few new ones.  
If you are landscaping a home, or "sprucing-up" a bit around the established home, check with  
Continued on page 5A

### Tangy Oranges Lift Winter Menus



Bring a breath of spring into your winter menu planning with juicy, luscious oranges. Try these sparkling recipes using Jaffa oranges imported from sun-drenched Israel. Jaffa oranges combine the high quantity of juice and good eating qualities of Valencia and Navel oranges. Also, try adding a few orange sections and roasted almonds to your favorite chicken or turkey salad. Tangy molded salads, too, gain added appeal with the addition of fresh orange juice, slices or sections. Oranges are a natural at dessert time, too, whether in a simple fruit compote or custard for the family, or an elegant Bavarian, parfait or meringue for special company buffets. Pancake suppers are family-friendly with pancake sauce made with maple syrup mixed with orange juice. And pancakes for company? Crepes Suzette, of course, in a chafing dish, smothered with scrumptious orange sauce and fresh orange sections.

- |   |   |
|---|---|
| <b>ORANGE SEAFOOD SALAD</b><br>Combine bite-size chunks of cooked lobster, crabmeat and shrimp with orange sections. Toss with Orange French Dressing and serve on crisp lettuce leaves. Garnish with orange sections, cucumber slices and parsley. | <b>ORANGE FRUIT SALAD DRESSING</b><br>3 ounces, cream cheese<br>2 tbsp. honey<br>half cup mayonnaise<br>pinch of salt<br>3 tbsp. fresh orange juice<br>1 tbsp. lemon juice<br>half cup heavy cream, whipped<br>3 sprigs mint, cut up (optional) |
| <b>Orange French Dressing:</b><br>Shake together—<br>2 tbsp. salad oil<br>2 tbsp. vinegar<br>quarter cup orange juice<br>1 tsp. sugar<br>half teaspoon salt   | Combine all ingredients except cream and mint, and beat together until smooth.<br>Fold in whipped cream and mint. Chill.  |

### BETHUNE YWCA HOLDS ANNUAL REPORTS SESSION

HIGH POINT—The 21st Annual Report and Dinner Meeting of the Mary McLeod Bethune Branch YWCA was held Jan. 18 with the theme, "Match Us to This Hour."

Mrs. Thomas Torain, director of Career and Job Placement at Bennett College, Greensboro, who was introduced by Mrs. F. O. Bass, made an address on the theme.

Two persons were given citations of merit at the meeting—Mrs. Sarah Herbin, employment services representative with the State of North Carolina, and Mrs. J. J. Wilson, a member of the Public Affairs Committee.

Mrs. Victor Blackburn, chairman of the Committee on Administration, presided, and music was provided by Miss Audria Kimble and Stanley Grady, each of whom played instrumental solos.

Mrs. Sarah Horry Jones is branch executive of the Mary McLeod Bethune YWCA.

### TO GIVE FACULTY TRIBUTE:

Dr. Permilla Flack Dunston, assistant professor of music at Livingstone College, will pay tribute to the Founder, Dr. Joseph Ches. Price, on Feb. 10th during student-faculty memorial services to the founder. A graduate of the college, Mrs. Dunston is director of the Concert Choir at Livingstone.



Stick pretty closely to those varieties which have proven themselves but do not hesitate to try a few new ones.  
If you are landscaping a home, or "sprucing-up" a bit around the established home, check with

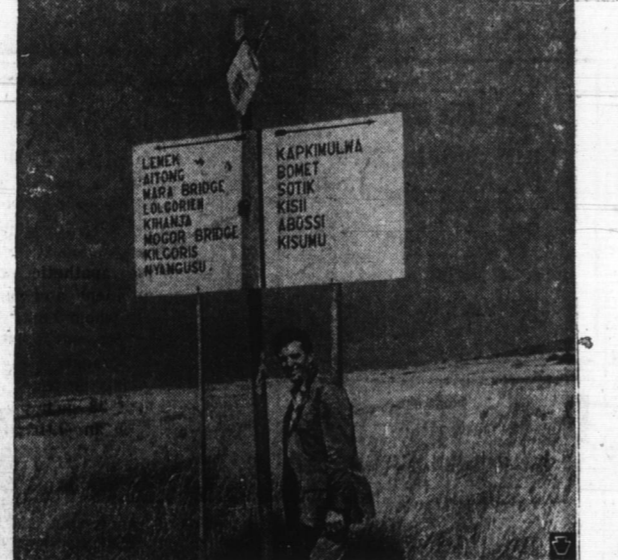
### North Carolina Garden Time

By M. E. Gardner  
If you have not accomplished your January planning chores, some suggestions may be helpful.  
Get your seed-orders in. You have in mind many flowers and vegetables that have done well for you or that you might have observed in the gardens of friends.

### CLOTHING SPECIAL

- HUNDREDS TO CHOOSE FROM
- MEN'S SUITS, Values to \$29.95 .. \$10.00
  - MEN'S SPORTS COATS from ..... 3.95
  - MEN'S DRESS AND CASUAL SHOES from ..... 4.50
  - MEN'S OVERCOATS from ..... 5.45
  - MEN'S JACKETS from ..... 4.50
  - TRANSISTOR RADIOS from ..... 8.88
  - ELECTRIC RAZORS from ..... 3.88
  - CAMERAS 35MM from ..... 8.88
  - MOVIE CAMERAS 35MM from ..... 8.88
  - MEN'S WATCHES from ..... 9.88
  - STONE RINGS from ..... 7.50
  - RECORD PLAYERS from ..... 17.50
  - TYPEWRITERS from ..... 39.95
  - GUITARS from ..... 19.88
  - Elec. STEAM & DRY IRONS from 4.88
- FINEST SELECTION OF NEW AND USED MERCHANDISE — E-Z CREDIT  
WE LOAN MONEY ON ANYTHING OF VALUE  
**LIBERAL CREDIT STORE**  
PHONE 688-8533  
125 E. MAIN ST. DURHAM, N. C.

### Robert Stack On Safari



Robert Stack stars in a real life adventure on "The American Sportsman," to be seen in color on the ABC-TV Network Sunday, Jan. 31, 8:00-9:00 P.M. EST, for Liberty Mutual Insurance Company. Stack goes on safari in Kenya in this episode and kills a huge lion who has been menacing members of the Masai tribe.

Robert Stack kills a marauding lion who has been decimating Masai cattle herds in Kenya. The hunt constitutes some of the most dramatic safari footage ever filmed and will be seen on "The American Sportsman" in color on ABC-TV, Sunday, Jan. 31.

Stack, who won three All-American skeet shooting titles when he was 16, takes his first try at big game hunting on this trip. He proves as adept with a rifle as with a shotgun and accounts for the "big three" of safaris: the lion, the elephant and the cape buffalo.  
Joining Stack on safari is Joe Foss, World War II Medal of Honor winner and presently Commissioner of the American Football League. Stack and Foss team up for some exciting pigeon shooting which will also be shown as part of this segment of "The American Sportsman."  
This is the first of a series of four "specials" starring Stack who became famous all over the world for his portrayal of Elliot Ness in TV's "The Untouchables" series. The programs are being sponsored by Liberty Mutual Insurance Company.

**CARNATION COOKING HINTS**  
*By Mary Blake*  
HOME SERVICE DIRECTOR AND HER STAFF

Searching for a different bridal shower dessert idea? Try tangy Pineapple Maraschino Cherry Squares! They're tart and refreshing—and airy-light, because they're made with Carnation Evaporated Milk, the milk that whips to three times its original volume. Use Carnation for "creaming" the party coffee, too. Keep the familiar red and white cans handy, and use Carnation for all your cooking needs.



- PINEAPPLE MARASCHINO CHERRY SQUARES**  
(Makes 9 servings)
- |   |   |
|---|---|
| 1 1/2 cups graham cracker crumbs          | 1 package (3 ounces) lemon-flavored gelatin |
| 1/4 cup melted butter                     | 1/2 cup sugar                               |
| 1/2 cup diced pecans                      | 1/2 cup lemon juice                         |
| 1 cup (8 3/4-ounce can) crushed pineapple | 2 tablespoons grated lemon rind             |
| Pineapple juice plus water to make 1 cup  | 1/4 cup diced maraschino cherries           |
|   | 1 cup undiluted CARNATION EVAPORATED MILK   |

Combine graham cracker crumbs, butter and pecans. Place 1/4 of mixture in bottom of 8 x 8 x 2-inch pan. Drain pineapple, save juice. Heat pineapple juice and water to boiling. Pour over gelatin and sugar. Stir until dissolved. Reserve 2 tablespoons lemon juice; add remaining lemon juice, lemon rind, diced cherries and pineapple to gelatin. Chill until the consistency of unbeaten egg whites. Pour Carnation into refrigerator tray. Chill until soft ice crystals form around edges of tray (15-20 minutes). Whip until stiff (about 1 minute). Add the 2 tablespoons lemon juice. Whip very stiff (about 2 minutes longer). Fold whipped Carnation into gelatin mixture. Spread half of filling mixture over crumbs in pan. Repeat with a layer of crumbs and a layer of filling. Top with remaining crumbs. Chill until firm, about 2 hours. Serve, garnished with cherries.

C-823A Printed in U.S.A. (64)

**LAIRD'S GIN**  
100 PROOF

\$2.25 PINT  
\$3.50 FIFTH

DISTILLED FROM GRAIN  
LAIRD & CO., SCOTTSVILLE, N. C.



### Solid citizens

We at General Telephone take great pride in serving our community. Because we work and live here, spend our earnings here, and pay tax money for community growth, we like to think of ourselves as good neighbors. We believe that a healthy telephone company is a definite asset to our community—and we do our very best to keep it so.

**GENERAL TELEPHONE**

America's Largest Independent Telephone System

8 YEARS OLD

\$2.50 PINT  
\$4.00 4 1/2 qt.

**ECHO SPRING KENTUCKY STRAIGHT BOURBON**

80 PROOF • ©1964, ECHO SPRING DIST. CO., LOUISVILLE, KY.