



FSU REGIONAL ALUMNI CONFAB — A portion of the conferences to the third annual Regional Conference of the Fayetteville State University General Alumni Association take time out from their busy schedule for pose for an informal picture. The one-day conference was termed a huge success.

WOMEN on Wheels

Plymouth's Liz Stimley In the Driver's Seat

How The Charging System Works
Your car has a self-contained electrical system that we all take for granted, but it would have been regarded as one of the wonders of the world not too many years ago.

It starts your car, provides the spark that makes your engine run, and generates electricity for you lights, horn, heater, air conditioning, windshield wipers, and radio. The alternator, which is part of this system, not only charges the battery but supplies all the electrical energy needed by the engine except during starting. That's when the battery supplies the juice.

The voltage regulator insures that enough electricity is produced, but not so much that it damages other electrical components. To let you know whether or not the charging system is functioning, your car has either an indicator light or an ammeter on the instrument panel. The light should ignite when you first turn on your key, and go out soon after the engine has started. If your car has an ammeter, the needle should move to the right to that portion of the face marked "C". If the light doesn't go out or the ammeter needle doesn't move to the right, you know the charging system isn't working properly. The car should be taken in for service.

SALAD GREENS

When preparing salad greens, "tear" into bite-size pieces, don't cut. Toss with dressing just before ready to serve. Use just enough dressing to coat, not drown greens, advises Mrs. Marjorie Donnelly, extension food specialist, North Carolina State University.

GOLDEN TOUCH OF HOSPITALITY

... from Best Foods Kitchens

Bake Chocolate Cream Pie
For good "country kitchen" flavor, make a traditional Chocolate Cream Pie—complete with meringue.

- Chocolate Cream Pie**
- 1 baked (9-inch) pastry shell
 - ½ cup sugar
 - ¼ cup corn starch
 - ½ teaspoon salt
 - 2½ cups milk
 - 2 (1-ounce) squares unsweetened chocolate
 - 3 eggs, separated
 - 1 teaspoon vanilla
 - 6 tablespoons sugar

Mix together sugar, corn starch and salt in double boiler. Gradually stir in milk until smooth. Add chocolate. Cook over boiling water, stirring constantly, until thick enough to mound slightly when dropped from spoon. Cover; cook 10 minutes longer, stirring occasionally. Do not remove from boiling water. Beat egg yolks slightly. Stir a little hot mixture into egg yolks. Then stir all into remaining hot mixture. Cook, stirring constantly, 2 minutes. Remove from boiling water. Add vanilla. Cool to room temperature. Turn filling into baked pastry shell. Cover with meringue made from egg whites and 6 tablespoons sugar. Bake in a 350° F. oven 15 to 20 minutes until lightly browned. Cool away from drafts. Makes 1 (9-inch) pie.

America's First What ???



Leslie R. Henry, curator of Transportation Collections at the Henry Ford Museum in Dearborn, Michigan, seems unable to convince this young lady she is actually looking at America's first sports car.

America's first production car was a sports car. This may come as no surprise to those thousands of car owners who demand the ultimate in power, maneuverability and design associated with today's sports models, but that first sports car had a top speed of 20 mph, was steered with a tiller instead of a steering wheel and looked more like a wagon than a motor vehicle.

In 1896, when others were still building experimental cars, Charles E. and J. Frank Duryea, were already manufacturing, advertising and selling the practical and rather sophisticated vehicle that bore their name. That year 13 identical Duryea motor cars were made, making the Duryea Motor Wagon Company the country's first automobile manufacturer. Recently the last survivor of that historic production run and the third produced was acquired by the Henry Ford Museum in Dearborn, Michigan for its automobile collection.

Standing among the 200 other antique, classic and historic automobiles in the collection it seems to fit no one's idea of a sports car, but its engineering innovations and its record on the race track fully qualify it for that classification. The Duryea was the first American car to have an electric ignition system, a water pump and pneumatic tires. Its 2-cylinder, 138 cubic-inch displacement engine developed 6 horsepower. It had a three-speed, belt driven transmission.

The Duryea prototype was

the winner of America's first automobile contest, the Chicago Times-Herald race, which took place on Thanksgiving Day, 1895. Driven by Frank Duryea, the car averaged 7 ½ mph over the 55-mile course and was one of only two finishers out of a field of six.

On Decoration Day the following year, the very car in the Museum together with another Duryea won all the prizes offered in the Cosmopolitan Magazine race from New York City to Irvington-on-Hudson and return. Six months later another Duryea won the famed Emancipation Day Run from London to Brighton celebrating England's repeal of the "Red Flag Act" which had effectively banned all self-propelled vehicles from the highways. This event also marked the first time an American car was seen in Europe.

While it may be difficult to convince today's generation, turned on to the muscle and sleek styling of contemporary sports cars, that it all began with this unimposing little vehicle, it is nevertheless true that the 1896 Duryea was not only America's first production car, but it was also, in the purest sense, America's first sports car.

President's Slashes "Bloated" Health Budget

WASHINGTON — President Nixon has moved to cut the "bloated" health budget of the nation by cutting out 6,252 jobs in the next 15 months. Employees of HEW's Health Services and Mental Health Administration in more than 15 major cities are affected by the drastic reduction.

The cuts will affect a number of HEW's health services units including those in Atlanta, Lexington, Ky., Cincinnati, Tucson, Ariz., Rockville, Md., Providence, R.I., and Fairbanks, Alaska.

Eight Public Health Service hospitals will see patient admissions halted by September under the President's plan to shift these facilities to local management. The affected hospitals are in Baltimore, Boston, Norfolk, San Francisco, Seattle, New Orleans, Galveston, and Staten Island, N. Y.

These hospitals serve merchant seamen and their dependants and more than 4,000 jobs will be abolished after September of this year.

The action by the Administration was immediately criticized by various members of the Congress.

"This action indicates the administration is proceeding to undo laws, which the Congress has fashioned, without benefit of Congressional approval, and I strongly object to this tactic," said Congressman Paul Rogers of Florida, chairman of the House Health Subcommittee.

"I cannot believe that the full consequences of some of these proposals have been brought to the personal attention of the President."

Sen. Edward Kennedy of Massachusetts, chairman of the Senate health subcommittee, has introduced legislation to stop the curtailment of various health services.

Many of the jobs cuts will result, Kennedy said, from the proposed elimination of the Hill-Burton aid for hospital construction.

The President has also scheduled a number of other "milestones" including:

The termination of the Cen-

ter of Disease Control's Chronic Disease and Nutrition program in Atlanta by June 30, 1973.

Elimination of the Arctic Health Research Center in Fairbanks by June 30, 1974.

Congressman Rogers, who just opened a series of hearings on the cuts, has introduced a bill that would authorize \$744 million over three years to set up a national program for health research training grants.

And Sen. Kennedy is expected to question HEW Caspar Weinberger at length about the proposed cuts.

There is little likelihood that the cutbacks will permit many of the affected Public Health employees to get employment in other government offices after they are terminated.

MONEY'S WORTH

Is a small garden worth the investment? Probably. A 20 x 20-foot garden plot should yield roughly \$150 worth of vegetables. It'll cost you around \$10 to \$15 to get the garden established and keep it safe from insects.



DOUB

Doub Receives Doctorate From Rutgers University

FAYETTEVILLE — A Fayetteville State University faculty member recently completed requirements for the doctorate degree in Sociology. He is Hubert R. Doub.

Doub, former head football coach at the institution, is presently serving as assistant professor of Sociology at Fayetteville State University.

Prior to completing his work on his doctorate at the New Jersey-based institution,

Doub received the B.A. degree at Howard University and the M. A. degree from the University of Pennsylvania.

Demitasse Deluxe



Turn an ordinary cup of coffee glamorous! Make an exciting beverage that's not bitter with Freeze-Dried Sanka Decaffeinated Coffee flavored with orange and rum. Top with whipped cream and a few slivers of orange rind... or, if you prefer, with ground cinnamon or shaved unsweetened chocolate. Make coffee your entertaining medium, and enjoy this special demitasse deluxe.

- Coffee Carioca**
- 2 oranges, peeled
 - ½ cup freeze-dried decaffeinated coffee
 - ¼ cup sugar
 - 4 cups boiling water
 - ¼ cup rum
 - Sweetened whipped cream

Remove all white membrane from oranges; cut into ¼-inch thick slices. Place in a large heatproof bowl with the coffee and sugar. Stir in boiling water. Let stand 30 minutes. Strain coffee into saucepan; heat just to boiling. Remove from heat and stir in rum. Serve in demitasse cups topped with sweetened whipped cream. If desired, garnish with grated orange rind, shaved chocolate, or cinnamon. Makes about 4¼ cups or 10 to 11 demitasse servings.

For more coffee recipes, send for your free copy of "The Sanka Spirit," P.O. Box 3045, Kankakee, Illinois 60901.

EBONY DIRECTIONS

With Your Host, KYSER WILSON



This Week Directions In Politics

SUNDAY 10:30 PM

wrtvd 11 Durham-Raleigh

THE HOUSE OF KLEEN ONE HOUR CLEANING

3028 Fayetteville St. 682-3828

Dry Cleaning Specials

- 3
- Pair PANTS..... 1.50
 - Plain SKIRTS..... 1.50
 - DRESSES, Plain.... 2.99
 - SUITS..... 2.99
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These Prices Good For 3 Day Service Only Specials Offered Monday, Tuesday, and Wednesday Only

SKIPPY SAYS



This Is A Peachy Dessert

It's a new version of an old fashioned dessert — a peach crumble. What's new about it is the addition of peanut butter to the crumble mixture, a good blend of flavors that should appeal not only to the youngsters but to everyone in the family. The peaches are canned halves filled with currant jelly and topped with pecans. The dessert is baked for a short 20 minutes and served with a peach sauce made from the peach syrup.

The addition of peanut butter to an old fashioned crumble adds flavor and also adds nutrients. Peanut butter, no matter how it is used, is a good source of protein, polyunsaturated oil and B vitamins.

Peach Crumble: Drain and reserve syrup from a (1-pound 13 ounce) can of peach halves. Arrange the peach halves in a shallow 1½ quart casserole. Sprinkle with ¼ cup sugar, ½ teaspoon grated lemon rind, 2 tablespoons lemon juice and 2 tablespoons of the reserved peach syrup. Fill centers of peach halves with currant jelly and top with pecan half. Mix ¾ cup flour with ¼ cup sugar. Cut in ¼ cup Skippy creamy or chunk style peanut butter and ¼ cup margarine with pastry blender or 2 knives until mixture is crumbly. Sprinkle over and around fruit. Bake in a 350° F. oven about 20 minutes or until thoroughly heated. While dessert bakes, prepare Peach Sauce. Serve with Peach Crumble. Makes 6 servings.

Peach Sauce: Add water to reserved peach syrup, if necessary, to make 1½ cups liquid. Measure 1 tablespoon corn starch into small saucepan. Gradually stir in the peach syrup. Add ¼ teaspoon grated lemon rind; stirring constantly, bring mixture to a boil over medium heat and boil 2 minutes or until sauce thickens slightly and clears. Serve hot over Peach Crumble.



Just ask Chico Black what he thinks about Greyhound's new youth movement.

Don't be surprised if he says "Right-on." We sold him that bike he's riding. It collapses, and fits in a special carrying case. Which fits inside the baggage compartment of our buses.

This was an idea of ours. A change, to give our young friends the freedom and mobility they want today. The chance to get closer to our environment.

We find we're moving more and more young people.

Maybe it's because we can take them closer to where they want to go. (Ever see a train or plane parked in Big Sur?)

Or, maybe it's our Ameripass. A new economical way to see America from sea to shining sea.

Most certainly, the economy we're famous for has a good deal to do with it.

But perhaps the main reason we're stowing away more bikes, bedrolls, and backpacks on our buses has to do with an attitude we share.

The young people of America are out to change a lot of things today. To make things better. So are we. Go Greyhound. And leave the driving to us.

