Nat'l Distillers Pledges \$150,000 to Negro College Fund

The elegant Bottle & Cork Sales Club Dinner Dance benefitting the United Negro College Fund featured a special highlight this year. It was a pledge by National Distillers to contribute a total of \$150,000 to the Fund over a five-year period. Sanford M. Whitewall (left), Executive Vice President of National Distillers and Chemical and General Manager of posh Pierre Hotel. the Liquor Division, is seen here presenting the well known for its support first \$30,000 check to of educational activities. Francis Edley, Executive One of the country's Director for the United leading providers of col-Negro College Fund. Na- lege scholarships through tional Distillers markets the Old Grand-Dad, Old Scholarship Program, Na-Taylor and Old Crow tional is a long-time sup-Bourbons, Windsor Cana- porter of the United

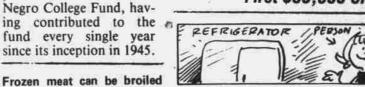
dian, Gilbey's Gin and Vodka, Gilbey's Liqueurs, Dekuyper CocoRibe Liqueur, Vat 69 Scotch and Sauza Tequila, among many famous brands.

The Bottle and Cork Sales Club of New York, a group composed of New York City wine and spirits salesmen, sponsors the black tie fundraising dinner-dance annually. Corporation This year it was held at the

National Distillers is Natic ial Merit



First \$30,000 Check



Meat will generally cook better and faster if you remove it from the refrigerator and let it warm at room temperature 1 1/2 to 2 hours.

Duke Chapel a group of Duke University Faculty whatever public forums we can to achieve our member announced the ends." formation of the Duke The first order of Faculty Committee for Alternatives to Nuclear power. Dr. John O.

On July 16, in front of

business of the committee will be to testify before the North Carolina Utilities Blackburn. Chairman of Commission which will the Committee and Probegin hearings July 17 on fessor of Economics at Duke University, said that the analysis of long-range for the group, which was formed last May, already electric needs generating facilities in North Carolina. Dr. comprises some fifty faculty members from the Blackburn and Duke **Economics Professor Roy** sciences, the humanities, Weintraub will appear as a the Medical School, and panel in the hearing under the Schools of Law and Engineering. "We intend to follow an active prothe sponsorship of the Public Staff. They will testify that the projections gram of mobilizing public opinion to change some of needs which are being used to make decisions Dr. Blackburn said. "We shall testify about energy development in the state are exagbefore relevent legislative gerated. "Since the major committees in Raleigh and companies are relying heavily on nuclear for future needs, our views, if adopted, will have the effect of cancelling several nuclear plants and deferring others," Blackburn stated.

Duke Faculty Members

Form Committee for Alternatives

to Nuclear Power

Washington,

Additional testimony will be brought by pharmacologist Joe Graedon on the health and safety issues of low-level radiation and by Professor Larzaro Mandel of the Duke Department Physciology. Dr. Mandel is concerned that the Staff Public underestimated the cost of

providing new energy both in economic and social terms. "Energy is not cheap anymore," Dr. Mandel said, "and we need to take measures to enhance conservation. And by conservation we don't only mean lowering thermostats but using the available energy more effi-ciently."

For the fall, the comteach-ins, and utilize mittee projects a series of workshops and lectures on alternatives to nuclear energy. Professor Peter Wood of the Department of History stated: "We spent last year dutifully turning out the lights; now it's time to shed a little light. Since Three-Mile Island, more and more otherwise well-informed members of the Duke Community are discovering how little they know about crucial energy issues, and they are beginning to ask hard-nosed practical questions." Dr. Wood said that the workshops and lectures will provide a forum where such questions can be raised and continued: an "It's exciting challenge, since informed discussion should always be at the heart of a lively University."

> the first such groups formed at a University and its organizers are hopeful that it may become a model for similar activity on campuses across the country. Thomas Wartenburg, Vice-President of the Committee and a Professor of Philosophy at Duke, stated: "This country's commitment to the development of nuclear energy as the central means of meeting our energy needs has been made without any extended public debate. We all believe that our own futures and those of our children are dependent upon our success or failure in bringing a new direction to energy policy. The formation of this committee is the first step

The committee is one of



The word host is believed to come from the Latin hostis,

Put Up Peaches In · Freezer Jam



If making a homemade dishwasher with really hot (1500 or higher) rinse water. jam intrigues you, now is the time to discover how Then prepare the fruit. Peel, pit and chop or grind easy it is with a recipe for freezer Minted Peach Jam. very fine about 2 pounds The fruit is not cooked—just mixed with sugar, mint, peaches. Measure 2-1/4 cups into large bowl or pan. Add lemon juice and powdered fruit pectin. It's the pectin lemon juice and ascorbic that assures a good "set" Then make the jam. and helps capture fresh fruit flavor. Put your blender to Thoroughly mix sugar into fruit. Add mint and let stand work chopping the peaches. 10 minutes. Mix water and fruit pectin in small sauce-pen. Bring to a boil and boil Use plastic containers with tight-fitting lids to store and freeze the prepared jam, which stores well up to six 1 minute, stirring constantly. Stir into the fruit. Continue months. Jam, either freshly

room temperature until set (may take up to 24 hours); then store in freezer. If jam MINTED PEACH JAM

made or thawed from the

freezer, can be kept up

to three weeks in the

refrigerator.

2-1/4 cups prepared fruit (about 2 lb. fully

ripe peaches)
2 tablespoons lemon juice

1 teaspoon ascorbic acid crystals (optional) 5 cups (2-1/4 lb.) sugar 1 tablespoon chopped fresh mint

3/4 cup water 1 box Sure-Jell (1-3/4 oz.) fruit pectin First prepare the containers. Use only containers

1 pint or less in size that

have tight-fitting lids. Wash, scald and drain containers and lids: or use automatic

Blender method: Place fruit, a few pieces at a time, in electric blender container so blades are just covered. Cover and turn control from low to off several times until fruit is chopped or ground. (Do not puree.)

stirring about 3 minutes.

(A few sugar crystals will remain.) Ladle quickly into

containers. Cover at once

with tight lids. Let stand at

will be used within 2 or 3

weeks, it may be stored in refrigerator. Makes 5-3/4 cups or about 5 (8 fl. oz.)

containers.

Note: Ascorbic acid helps maintain color and flavor of fruit; purchase at and local drugstores.



TEM POLICY

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