

# 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 Corporation and General Manager of the Liquor Division, is seen here presenting the first \$30,000 check to Francis Edley, Executive Director for the United Negro College Fund. National Distillers markets Old Grand-Dad, Old Taylor and Old Crow Bourbons, Windsor Cana-

dian, Gilbey's Gin and Gilbey's Vodka, Dekuyper Liqueurs, CocoRibe Liqueur, Vat 69 Scotch and Sauza Tequila, among many other 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. This year it was held at the posh Pierre Hotel.

National Distillers is well known for its support of educational activities. One of the country's leading providers of college scholarships through the National Merit Scholarship Program, National is a long-time supporter of the United



First \$30,000 Check

Negro College Fund, having contributed to the fund every single year since its inception in 1945.

Frozen meat can be broiled without thawing. Just allow twice as much broiling time as for a fresh cut.



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 Faculty Members Form Committee for Alternatives to Nuclear Power

On July 16, in front of Duke Chapel a group of Duke University Faculty member announced the formation of the Duke Faculty Committee for Alternatives to Nuclear power. Dr. John O. Blackburn, Chairman of the Committee and Professor of Economics at Duke University, said that the group, which was formed last May, already comprises some fifty faculty members from the sciences, the humanities, the Medical School, and the Schools of Law and Engineering. "We intend to follow an active program of mobilizing public opinion to change some laws," Dr. Blackburn said. "We shall testify before relevant legislative committees in Raleigh and

Washington, organize teach-ins, and utilize whatever public forums we can to achieve our ends."

The first order of business of the committee will be to testify before the North Carolina Utilities Commission which will begin hearings July 17 on the analysis of long-range needs for electric generating facilities in North Carolina. Dr. Blackburn and Duke Economics Professor Roy Weintraub will appear as a panel in the hearing under the sponsorship of the Public Staff. They will testify that the projections of needs which are being used to make decisions about energy development in the state are exaggerated. "Since the major 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," Dr. Blackburn stated.

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 of Physiology. Dr. Mandel is concerned that the Public Staff has 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 efficiently."

For the fall, the committee 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: "It's an exciting challenge, since informed discussion should always be at the heart of a lively University."

The committee is one of 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 in meeting this goal."



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

## Put Up Peaches In Freezer Jam



If making a homemade jam intrigues you, now is the time to discover how easy it is with a recipe for freezer Minted Peach Jam. The fruit is not cooked—just mixed with sugar, mint, lemon juice and powdered fruit pectin. It's the pectin that assures a good "set" and helps capture fresh fruit flavor. Put your blender to work chopping the peaches. Use plastic containers with tight-fitting lids to store and freeze the prepared jam, which stores well up to six months. Jam, either freshly made or thawed from the freezer, can be kept up to three weeks in the refrigerator.

**MINTED PEACH JAM**  
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

**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.)

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