

Rep. Andrews Against Cancellation of Draft Registration

RALEIGH — Fourth District Rep. Ike Andrews announced Monday that he is asking his colleagues in Congress to join him in urging President-elect Ronald Reagan not to cancel draft registration after he takes office.

Andrews is seeking co-signers of a letter to Reagan stating that cancelling the draft "will represent a giant step backwards in our nation's military preparedness."

"It is estimated that the information obtained from draft registrants should save the United States at least sixty days in a time of national emergency," the letter states.

"Events have a way of getting out of hand quickly in Afghanistan, Poland, Iran, Iraq, and other trouble spots in the world, proving that we don't have the luxury of waiting for two months or longer for conscription to get under way."

At a news conference here, Andrews said he prepared the letter after seeing a news report last week stating that Sen. Mark W. Hatfield (R-Ore.) was pressing Reagan to wipe draft registration off the books.

The news account said that Martin Anderson, Reagan's domestic policy coordinator, had warmly received Hatfield's suggestions and that Reagan, in a May 5 letter to Hatfield, had expressed opposition to the Carter administration's draft registration plan.

Andrews, in his two-page letter to Reagan, pointed out that the Carter administration's plan had been adopted by both houses of Congress

by substantial margins and that a Gallup Poll "has shown that draft registration is favored by more than eighty per cent of the eligible age group."

"If you cancel the draft after you take office, you will not only be acting against the will of Congress but against the national will," the letter warned.

Andrews' letter expressed hope that Reagan would fully share the view that, in terms of military readiness, personnel is equally as important as weaponry.

"For some of us, quite frankly, the present draft registration plan is barely adequate," the letter continued. "During this time of increasing concern about our nation's defense posture, many of us feel strongly that tests, physicals and classifications should be part of the registration process."

"Cancelling the January registration order would, at most, save five million dollars. Such would be penny wise and pound foolish," the letter stated, noting that House-Senate conferees on Thursday reached agreement on \$159.05 billion in defense outlays during Fiscal Year 1981.

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Duckling Creates Holiday Spirit

Happy holiday time can happen any time of the year! Roast duckling with fruited rice stuffing is easy to prepare and elegant to serve for two couples.

Golden peach halves or slices accompany the duckling, which is prepared whole and then can be halved or quartered for serving.

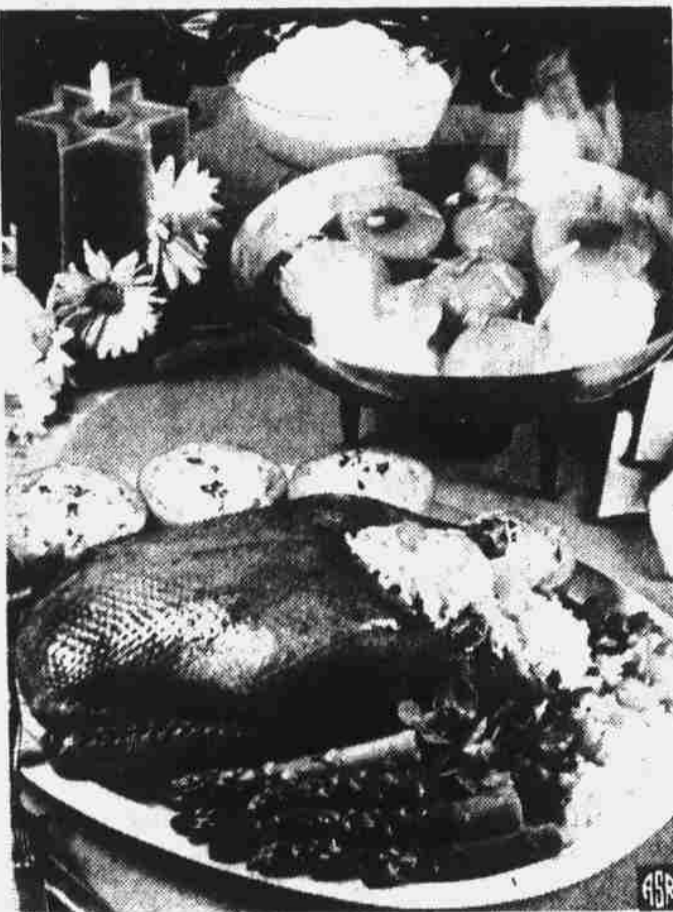
A highly nutritious food, duckling is low in saturated fatty acids and is a source of complete protein. It is high in linoleic acid, which is an unsaturated fatty acid that helps in normal growth. Duckling supplies one-third to one-half of the U.S. recommended daily allowance of niacin, and it also supplies some iron.

For your convenience, the National Duckling Council suggests that you always keep a brace of frozen duckling in your freezer.

Roast Duckling With Fruited Rice Stuffing

- 1 frozen duckling, defrosted
- 1/2 teaspoon salt
- Fruited Rice Stuffing (recipe follows)

Wash, drain and dry skin with paper toweling. Sprinkle body and neck cavities with salt. Fill neck and body cavities loosely with stuffing. Skewer neck skin to back. Cover opening of body cavity with aluminum foil and tie legs together loosely. Place on rack in shallow roasting pan. Bake in slow oven (350°F) 40 minutes per pound until drumstick meat is tender. Brush duckling with pan drippings several times during last 30 minutes of roasting. Cool 8 to 10 minutes before carving. Arrange on serving platter and garnish as desired. Makes 4 servings.



Fruited Rice Stuffing

- 1 can (30 ounce) fruit cocktail
- 1/2 cup butter
- 3/4 cup finely chopped celery
- 1/2 cup finely chopped onion
- 2 tablespoons chopped parsley, optional
- 6 cups hot cooked seasoned rice

Drain fruit cocktail. Melt butter in skillet. Add celery, onion and parsley. Cook over low heat until vegetables are transparent, stirring frequently. Add to rice; mix and fold in fruit. Stuff body and neck cavities of duckling with mixture.

Extra dressing may be spooned into a small baking dish and heated with the duckling the last 30 minutes of cooking. Makes enough stuffing for 2 ducklings.



Kraft, Inc. Supports NAACP ACT-SO Youth Program

During the recent Atlanta Branch NAACP vice-president of sales, presented Cordell Polk with a \$1,000 Savings Bond to help further his education. Cordell was the outstanding winner of the ACT-SO Award in the field of science, in competition held during the 1980 NAACP Convention. ACT-SO is the Afro-Academic Cultural Technological Scientific Olympics program. Cordell is finishing his senior year at southwest High School in Atlanta, with an eye toward an engineering career. At this time, he is strongly considering attending Georgia Institute of Technology in Atlanta.

Attending the presentation, from left, are Georgia State Senator and President of the Atlanta Branch NAACP, Julian Bond; Dan Bronson; Cordell Polk, Mrs. V.M. Bolton, mother of the recipient; Miss Carithers, Cordell's science teacher; and Herm Wille, Kraft's vice-president of urban affairs.

Dial 682-2913 For News Service

Dr. Hatch Receives Poindexter Award

CHAPEL HILL—Dr. John W. Hatch, associate professor of health education in the Scholl of Public Health of the University of North Carolina at Chapel Hill, has received the 1980 Hildrus A. Poindexter Service award from the Black caucus of Health Workers of the American Public Health Association.

ministry of Health, Cameroon, West Africa. He is a member of an Institute of Medicine, National Academy of Sciences, committee to examine problems of health care access and quality from racial and ethnic minorities and from the handicapped.

The award honored Hatch for his leadership in the community organization programs for minorities. His most recent project was in Chatham County, where he helped leaders in local churches learn good health practices in order to deal with such problems such as hypertension and diabetes.

He also has published numerous articles on rural health, minority health, consumer involvement and community organization. He has been a consultant to state, national and international groups, including N.C. Baptist Convention, the John Macy Foundation and the

Hatch joined the UNC-CH faculty in 1971 after serving as director of community health action at the Tufts Delta Health Center in Mound Bayou, Miss. A Kentucky native, he earned his B.A. from Knoxville College, his M.S.W. from Atlanta University and his D.P.H. from UNC-CH.

In 1978 he was presented a faculty service award by the Graduate Black Student Caucus of the UNC-CH School of Public Health.

He is a member of Delta Omega, national public health honorary society; the American Public Health Association; the Society for Public Health Education; and the National Conference of Black Social Workers.

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