

THE GLEANER

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GI'S DEMONSTRATED MAN'S LOVE FOR DOG

Licked Military Red Tape to Bring Pets to Homes in America

Dog's love for man is proverbial, but only now we are beginning to appreciate anew that man's love for the dog is no less great, according to the Gaines Dog Research Center, New York City.

For this lesson we are indebted to the GI's of World War II. Our boys no sooner got "over there" than they made friends with the homeless dogs they found huddled on the beaches and in the foxholes. They took these dogs everywhere they went—on patrol duty, on flying missions, on furlough or shore leave. No wartime regulations, no military red tape, no hardships or discomforts or threats of punishment could keep these buddies apart for long.

The end of the war found so many enduring attachments that a way simply had to be found for the GI's who wanted to bring their canine pets with them to their American homes. Soldiers and sailors—and officers, too—were resorting to all sorts of measures for "sneaking" their pets into this country. They were hiding them in their own and their friends' luggage and stowing them away on departing ships and planes. Some high-point servicemen even elected to remain abroad rather than leave their beloved pets behind. Ultimately, a practical plan was worked out whereby any serviceman, for a fixed fee, could have his dog shipped home with a reasonable expectation of having him arrive safely.

The plan involves the use of special War Shipping Administration boats and the facilities of the Railway Express Co. The serviceman delivers his dog to one of the designated pet collection points. The approximate \$75 fee he pays covers the dog's passage, inoculation, food in



A reporter "interviews" two servicemen's dogs on arrival at a U. S. port.

transit, shipping crate, leash and muzzle, etc. Aboard ship the dog's needs of food, water, exercise, and the like, are looked after by enlisted men who volunteer for this sort of work by way of facilitating their own departure for home. On arrival at the U.S. port, these "dog" ships are met by representatives of the express company, who look after the care and delivery of the animals to their final destination. Already thousands of servicemen's dogs of every known and many unknown breeds have made the journey "to the States." In many cases the shipments are arranged by companions still overseas after the masters of the pets have returned home. The docking of such dog ships usually finds a number of the owners on hand to greet the pets in person, and the atmosphere is not unlike that surrounding the arrival of the much-publicized "bride ships."

According to the Center, the serviceman—or anybody else for that matter—who has the companionship of a pet benefits from what mental hygienists have described as "the mental hygiene of owning a dog." A paper on this topic by James H. S. Bossard, of the William T. Carter Foundation, University of Pennsylvania, appeared recently in the journal "Mental Hygiene." The following from this paper deals only with one of the 13 enumerated contributions the dog makes to his master's welfare.

"A dog offers companionship. He stays with you when you are alone. He serves as solace when you are lonely. And what excellent company he can be. You can talk to him, you can sing to him. He does not argue concerning the propriety of your remarks or the pertinence of your observations. If you sing, he will not, as a rule, embarrass you with comments on your voice, your enunciation, or the lyrical quality of your performance. A dog is a silent, yet responsive companion, a long-suffering, patient, satisfying, uncritical, seemingly appreciative, constant, faithful companion, more affectionate than you deserve and appreciative far beyond what any one could expect from a human rival."

Poultry Management
Egg prices in 1945, which were the highest since 1920, encouraged farmers to take better care of their laying flocks; and the highest chicken prices in 37 years of record, with the exception of 1920, encouraged farmers to cull closely and sell off the weak and undesirable layers.

Milk Bath
Poppaea Sabina, wife of Nero, emperress of the Romans in 64 A. D., is reported to have paid a sum equal to four cents in American money per quart for asses' milk to bathe in.

Up and Down the Streets of Greensboro, Geo. Delaney

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It is a heartening fact that a man's true character must come through his work; whether in business or professional activities or public life, a man cannot conceal his innate characteristics. So when a man conducts himself over a period of time in a manner as to cause the public to spot in him certain qualities over and above the average, that man is deserving of special commendation. Such a personality is Thomas A. McAdams, owner of the Stanley Sandwich Shop at 1842 Spruce Garden street in Greensboro.

Mr. McAdams' main interests have not been solely confined to his private affairs, and that of building up his business, but have also included the development of those projects of a civic nature which are intended to

raise the living standard of the people as a whole.

Mr. McAdams is a sound business man and has found that genuine, friendly service to his patrons is the only key to successful business. His leadership in the wholesale sandwich business of the city has won for him the confidence of the people throughout this section. His reputation for integrity has grown with the years, and he has become one of the leading wholesale sandwich men and an outstanding citizen.

Mr. McAdams is a man with years of experience, whose exploits in the business and civic life of Greensboro merit more than a passing attention and this writer is indeed glad to give him here a little part of his due recognition.

BUY U. S. SAVINGS BONDS

Most cities. If they amount to much are man made. They do not just happen. It has been a realization by its citizens that their city must grow and prosper and be something other than just a place in which to live. That has brought results and made it possible for Greensboro to be outstanding and one for those within it to prosper. T. A. Stephens, manager of the Greensboro Hearing Aid Service, dealers for the amazing new One-Unit Beltone Mono-Pac, with offices located at 521 Jefferson building, Greensboro, is one of Greensboro's leading business men. He is one of the men to whom credit must go for playing no small part in the growth and development of Greensboro and its surrounding area.

T. A. Stephens is the last man to

BUY U. S. SAVINGS BONDS

This publication would indeed be lacking in appreciation, if we failed to include in this column our honest and non-partisan opinion of a man who has played an important part in the affairs of Greensboro and its surrounding area. We wish to present to the readers of the Alabama Gleaner the name of P. B. Comer, owner of the P. B. Comer Automotive Machine Shop with offices located at 431 Walker avenue in Greensboro, offering a complete machine shop service for automobiles, trucks and tractors.

Mr. Comer is one of the most successful business leaders in Greensboro and he offers the people of this area first class service in Automotive machine work. For the past number of years and during the time he has been in the business, Mr. Comer has made thousands of friends not only in the city of Greensboro, but through-

out its great trading area as well. Greensboro is one of the most prosperous cities in the state, Guilford county is one of the best counties in the state, and North Carolina is one of the best states in the union, and there is a natural reason for this, because of our progressive business leaders.

Such is true of Mr. Comer, whose progressive abilities in his particular line of business makes him a man productive to the highest degree. During his business hours, he has always found time to devote to the advancement of Greensboro's fundamental interest.

P. B. Comer performs his duties methodically, never wearing in their dispatch, and he is most faithful, competent, and a popular business leader. We can truthfully say that his friendship is a privilege to have.

BUY U. S. SAVINGS BONDS

It is because of the unflinching optimism and faith which he so consistently displays towards the future of Greensboro and this section of North Carolina that we are prompted to call particular attention to the readers of this publication of the fine service that Raymond Starr, president of The Starr Electric Co., Inc., who offers the people through this area 24 hour service in wiring, fixtures and supplies, with offices located at 231 North Green street, in Greensboro, who has been in business for a number of years, performs in the successful conduct of his business. He is entitled to our highest praise and any tribute we can pay him.

Mr. Starr is a resourceful, dominant personality, whose progressive policies of business administration have earned for him wide spread reputation as a leader in his chosen business that

has resulted in a very material gain in economic wealth, not only for himself and his immediate associates, but for the people of his city as well.

We are more than pleased to give such a worthy man recognition in the columns of this issue, as he has not only played an important part in the business and civic affairs of Greensboro but has aided by working indefatigably for the best interest of all.

Mr. Starr is one of Greensboro's leading business men and during the time he has been in business he has used his spare time in assisting others in the welfare, growth and development of Greensboro and this area. We are glad to give him the credit he so well deserves for his achievements, and to wish him a continued successful career as one of the outstanding leaders in the business world of Greensboro.

BUY U. S. SAVINGS BONDS

Uncle Sam Says



This year's Independence Day is a wonderful contrast for you as against the Fourth of July's of the past few years. Tonight you may be seeing peaceful fireworks blazing over your American home town. No more appropriate message could be burned against the July 4, 1946 sky than the one I am looking at in Los Angeles this moment. Secretary of the Treasury John W. Snyder has said the same thing in an equally impressive way: "You are insuring your own independence by investing regularly in these same bonds."

Mexicans Play Music by Ear
Mexicans buy almost no sheet music. Once they hear a song they can repeat it accurately on whatever instrument they play, without printed notes.

A Long Cool Summer Drink



Iced-Coffee drinks are versatile and easy to prepare. Plain iced coffee, shown at left, is tops if you pour fresh hot coffee over the ice cubes. Brew it double-strength by using twice the usual amount of coffee or half the usual amount of water.

2 eggs, separated
1 cup double strength cold coffee
2 cups light cream
1 cup light corn syrup
1/2 cup of sugar
1 tblsp. vanilla

Also excellent is home-made coffee soda. Make a syrup by blending 1 1/2 cups cooled black coffee with 1/2 cup light corn syrup. Add 1/2 cup light cream. Mix well and pour into 4-tall glasses. Add coffee ice cream and fill with sparkling water.

1 envelope (1 tablespoon) unflavored gelatine
1 cup cold water
1 cup light corn syrup
1/2 cup of sugar
1 tblsp. vanilla

Here also is a tested recipe for the coffee ice cream.

Beat egg yolks until thick and lemon colored. Add coffee and cream. Cook over hot water, stirring constantly until mixture thickens and coats the spoon. Cool. Sprinkle gelatine on cold water. Combine corn syrup and sugar. Heat to boiling point. Remove from heat. Add gelatine. Stir until dissolved. Beat egg whites stiff. Add gelatine mixture gradually while beating. Add vanilla. Fold into cool custard. Freeze in refrigerator tray or freezer. If frozen in refrigerator tray, beat once during freezing to a thick mush. Beat smooth with egg beater. Return to tray and freeze until served. Serves eight.

Your New Home
Wise Use of Bright Colors Can Make Home Extremely Attractive

By W. WADSWORTH WOOD

A LACK of color confidence is responsible for the drab, neutral color schemes which predominate in so many American homes. A surprising number of people are afraid of strong, clear colors; they fear such tones will be tiresome, unrelaxing and clashing. Confidence in color arises from knowing just what it will accomplish, and how one can go about producing the desired effect.

It is not always wise to follow the easy course, such as choosing neutral and lifeless tones because they show less dirt and are easy to match. Timid wallpaper, with vague designs and faded colors, is a decorative liability. It is far better

to avoid drabness, and to choose patterns that are outstanding. Bold colors bring drama to window treatments and will help to reveal hidden character in furniture and accessories.

Color will yield more results per dollar spent toward making one's home attractive and livable than any other factor—it is a veritable magic wand. But it is a wand to use with caution, for it can not only turn drab into gold, but it can also reverse the process. When you strike out into the realm of strong colors you must be armed with knowledge that can be acquired only through study and experiment.

Almost everyone has some inherent ability to recognize color values. Poor color blends are vague and cloudy, somehow annoying; good ones are clear and harmonious. Basic colors awaken definite responses in us. Green, for example, is nature's rest color—the color of forests and meadows. Brown suggests autumn, old leather, mellowed woods. Gray reminds one of mists and soft rain. Bright yellows and blues are cheery colors. Red is the "danger" color, a strong stimulant, and should be used sparingly.

Reds, oranges and yellows are all exciting colors. They are warm in temperature and seem to "advance"—that is, they appear to move toward you. These shades should not be used in vast areas of the home, but are splendid for recreation areas. Blue-green, blue, blue-purple, and purple are tranquil, cool and receding colors with special suitability for quiet rooms. Green is soothing, cool and balancing; consequently it is the color most adaptable to a wide range of use.

It will be seen that the first basic rule is to pick colors that harmonize with the function of each room. Bedrooms are sleep-provoking when done in soothing, restful colors. Dining room colors should have appetite appeal—delicious creams, pinks and greens. Kitchens are best in active, clean-looking colors. Color can be used to help intensify or subdue light. Bright colors, for example, are particularly important in attic or basement rooms, which need light-reflecting surfaces to make the most of limited lighting. Glossy paints in white, pale yellow, ivory and pink are high on the list as light reflectors.

After a little experiment you will learn how to attain an appearance of force, gaiety, restraint or conventionality through the psychological effects of various colors. With your magic color wand you can whittle down the size of a room, or stretch it out. You can make it seem higher or lower, wider or narrower. You can style a room with color, dress it up when it looks too bare, hide architectural defects, minimize faulty lines.

Perhaps you have previously experienced some trouble getting the exact shade of paint you wanted for a special room. In many cases painters couldn't afford the time and materials to mix the precise tone you desired. Now manufacturers have come to your assistance with a wide selection of special tones at lower costs. New quick-drying, easily applied paints are available for you to use, not only to save the surfaces of your walls but to raise your morale with color.

Remove grapes from stems and caps from berries to prevent off-flavor.

The amount of water to add to fruits for cooking varies. Apples require enough to cover. Most juicy fruits need just enough to prevent sticking; however, a few cranberries, for example, require more.

If you have no jelly stand and bag, tie two thicknesses of cheese cloth over the top of a deep enamelware kettle of a clean dish pan. Pour the hot fruit on the cloth and let drip free of juice. (The fruit from which the juice has drained may be put through a colander and used for making butter or jam.)

Don't make the mistake of using too much sugar. The general rule is three cups to one quart of juice, but currants and green gooseberries usually work out better if three and a half to four cups of sugar are used to each quart of juice.

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Speed Control
In a detailed study of 892 accidents reported by the U. S. bureau of public roads, speed excessive for conditions was given as one of the accident causes in 636 cases—three out of four. According to this report, speed outranked by far any one of the other accident factors. One expert of a large casualty company after years of study of highway accident causes and prevention, asserts that the record shows clearly "That the control of speed is the greatest single need in the field of highway safety," adding that in the last year of unregulated driving, 1941, "exceeding the speed limit caused 11,310 deaths."

Faulty Eyesight
In a group of 44,591 applicants for driver licenses in Connecticut only 24,272, or little more than half of the applicants, were found to have normal vision. Of the 20,319 found to have visual shortcomings, 72 were denied licenses and 13,042 were granted unconditional licenses because their shortcomings, at the time of examination, were not great. Of the 7,215 who, without glasses, had visual errors sufficiently great as to render them unsafe drivers, only 4,436 were voluntarily wearing glasses. The balance had apparently never discovered their shortcomings and had taken no steps to overcome their handicap.

For Meals of Distinction Serve Your Own Homemade Jelly



—Photo Courtesy Ball Bros. Co.

Home made jelly adds distinction to any meal. Good jelly is made by cooking the correct amount of sugar with the juice of any full flavored fruit. Many juices can be used as is, but some require the addition of fruit acid or a solidifying agent called pectin and others need both acid and pectin.

Tart apples, blackberries, dewberries, cranberries, currants, gooseberries, grapes, sour plums, sour oranges, usually have enough of both acid and pectin for making jelly. Apricots, cherries, peaches, raspberries, pears, strawberries usually lack either or both acid and pectin, but make excellent jelly when combined with an equal amount of tart apple jelly juice or with commercial pectin. If pectin is used, the instructions supplied with it must be followed.

It is a good plan to can unsweetened fruit juice and make it into jelly as needed, because freshly made jelly has a much better flavor than that which has stood several months.

We are indebted to Gladys Kimbrough, Home Service Director for Ball Brothers Company, manufacturer of fruit jars, for a few notes which should be helpful to those who have not already mastered the art of making jelly or superior quality.

JELLY NOTES

For natural jelly "like mother used to make," use fruits which under normal conditions contain enough pectin and acid to yield a good jelly.

For unusual jellies, combine the juices of such fruit as red cherries, strawberries, or apricots with an equal amount of apple juice or with a good commercial pectin.

Fruit should be hard-ripe for jelly making. Under-ripe fruit lacks flavor, that which is "cream and sugar" ripe won't jelly; however, some persons prefer to use half under-ripe and half fully ripe fruit.

Cook fruits until soft but not mushy to extract the juice. Cooking is necessary in order to extract the pectin from the pulp. Cut apples in small pieces, skin, core and all. Crush small fruits before cooking.

Remove grapes from stems and caps from berries to prevent off-flavor.

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Develop New System Of Drying Vegetables

A revolutionary new method of drying fruits and vegetables, which promises to add substantially to our supply of preserved foods, has just been developed and is known as anhydrous. "Anhydrous" refers to the nearly moisture-free final condition of the foods as the consumer receives them, rather than to the process by which the result is attained.

The new process, invented and developed by Clarence Birdseye, who also gave us quick-frozen foods, differs from earlier drying processes in that it is much more rapid, averaging 1 1/2 hours instead of 18. As a result, the attractive appearance of fresh food can reportedly be retained and the foods can be rapidly rehydrated. Since foods dried by this process require no soaking and a minimum of cooking (carrots need be boiled only 6 to 8 minutes), the nutritive value and the flavor compare favorably with cooked fresh produce.

Whereas by older drying processes the carrots, potatoes, apples or other foods were arranged in thin layers on trays or a belt, over which warm dry air was passed, in the anhydrous process pieces of foods are dried throughout by a combination of conduction, convection, and infrared radiant heat. This mass attack by all kinds of heat at once avoids long exposure or scorching, and is said to insure adequate drying without "case-hardening."

Corn Discovery

A piece of Peruvian pottery from Inca ruins in 1919 and rushed to the United States was proclaimed after due study to be a true fossil of an ear of corn. Agricultural historians were crossed up by the announcement by the archeologists, because there had been a general agreement that corn probably originated within the last 1,500 years. But here was petrification offering undeniable proof that good maize existed 100,000 years ago. All corn research progress had to be undone, it seemed, until Dr. Roland Brown of the United States geological survey discovered that the pottery was a perfect double for corn, all right, but that it was hollow and a clever clay copy. Perhaps it had been a Peruvian child's plaything.

Safe Chimneys

Chimneys located on a side roof should extend at least 2 1/2 feet above the roof peak; located at the peak they should extend 2 feet above it; on a flat roof at least 3 feet above the roof. Every masonry chimney should have fire-clay flue lining. House roof, floors and walls should be built so no combustible material is within 2 inches of the chimney, and this space filled with fireproof insulating material. Masonry chimneys must be free-standing—giving no support to and receiving none from the house. A spread footing below frost line should support the chimney. A stone or concrete chimney cap sheds water and preserves the masonry.