# THEGLEANER Up and Down the Streets of Greensboro, Geo. Delaney Continued from Page Five.

Garden street in Greensboro.

GRAHAM, N. C., AUG. 1, 1946

# **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.

made friends with the homeless dogs civic nature which are intended to tion made friends with the homeless dogs they found huddled on the beaches and in the foxholes. They took these dogs everywhere they went—on pa-trol duty, on flying missions, on fur-lough or shore leave. No wartime regulations, no military red tape, no hardships or discomforts or threats of punishment could keep these bud-dies apart for long. The end of the war found so many enduring attachments that a way

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 offi-cers, 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

fee, could have his dog shipped home with a reasonable expectation of having him arrive safely. The plan involves the use of spe-cial War Shipping Administration boats and the facilities of the Rail-way Express Co. The serviceman delivers his dog to one of the desig-nated pet collection points. The desig-proximate \$75 fee he pays covers the dog's passage, inoculation, food in



# A reporter "interviews" two service-men's dogs on arrival at a U. S. port.

men'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 thou-sands 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 have returned home. The docking of such dog ships usually finds a num-ber of the owners on hand to greet the pets in person, and the atmos-phere is not unlike that surrounding the arrival of the much-publicized "bride ships."

According to the Center, the serated 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 re-marks or the pertinence of your ob-servations. If you sing, he will not, as a rule, embarrass you with com-ments on your voice, your enunciaments on your voice, your enuncia-tion, or the lyrical quality of your performance. A dog is a silent, yet responsive companion, a long-suffer-ing, patient, satisfying, uncritical, ing, patient, satisfying, uncritical, seemingly appreciative, constant, faithful companion, more affection-ate than you deserve and apprecia-tive far beyond what any one could expect from a human rival."

It is a heartening fact that a man's | raise the livings standard of the people rue character must come through his as a whole.

work; whether in business or profes- Mr. McAdams is a sound busines sional activities or public life, a man man and has found that genuine, friends. cannot conceal his innate characteris- ly service to his patrons is the only key ics. So when a man conducts himself to successful business. His leadership over a period of time in a manner as in the wholesale sandwich business of to cause the public to spot in him cer- the city has won for him the confidence tain qualities over and above the aver- of the people throughout this section age, that man is deserving of special His replitation for integrity has grown commendation. Such a personality is with the years, and he has become Thomas A. McAdams, owner of the one of the leading wholesale sandwich Stanley Sandwich Shop at 1843 SprThg men and an outstanding citizen.

## Mr. McAdams is a man with years of Mr. McAdam's main interests have experience, whose exploits in the businot been solely confined to his private ness and civic life of Greensboro meril For this lesson we are indebted to affairs, and that of building up his more than a passing attention and the GI's of World War II. Our boys business, but have also included the this writer is indeed glad to give him no sooner got "over there" than they development of these projects of a here a little part of his dud recogni-

## BUY U. S. SAVINGS BONDS

Most cities, if they amount to much [ mention the matter, but when the call are man made. They do not just hap- goes forth to rally around something pen. It has been a realization by it: worth while for his community, he is citizens that their city must grow and among the first to volunteer. The prosper and be something other than friends of Mr. Stephens are outspoker just a place in which to live. That has in paying him well deserved tribute brought results and made it possible and they know he deserves it.

for Greensboro to be outstanding and Successful in business, he is equally one for those within it to prosper. T. successful in the promotion of civic A. Stephens, manager of the Greens-boro Hearing Ald Service, dealers for of the business ability and forenght of the amazing new One-Unit Beltone Mr. Stephens. They are the kind that 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 the men to whom credit the growth and development of Greens the growth and green due to the T. A. Stephens is the last man to betterment of his city.

BUY U. S. SAVINGS BONDS

This publication would indeed be fout its great trading area as well. lacking in appreciation, if we failed to Greensboro is one of the most pros perous cities in the state, Gullford county is one of the best counties in who has played an important part in the state, and North Carolina is one the affairs of Greensboro and sur- of the best states in the union, and rounding area. We wish to present to there is a natural reason for this, bethe readers of the Alamance Gleaner cause of our progressive business the name of P. B. Comer, owner of the leaders.

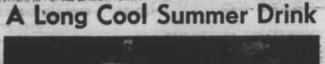
P. B. Comer Automotive Machine Such is true of Mr. Comer. whose Shop with offices located at 431 Walk- progressive abilities in his particular er avenue in Greensboro, offering a line of business makes him a man complete machine shop service for productive to the alghest degree. Dutautomobiles, trucks and tractors. ing his business hours, he has always found time to devoto to the advance. Mr. Comer is one of the most ment of Greensboro's fundamental in. successful business leaders in Greens. boro and he offers the people of this terest .

area first class service in Automotive P. B. Comer performs his duties machine work. For the past number of methodically, never wearing in their years and during the time he has been dispatch, and he is most faithful, com the business, Mr. Comer has petent, and a popular business leader

aism and faith which he so consistent- economic wealth, not only for himself ly displays towards the future of and his immediate associates, but for

Carolina that we are prompted to call We are more than pleased to give particular attention to the readers of such a worthy man recognition in the this publication of the fine service that columns of this issue, as he | has not Raymond Starr, president of The Starr only played an important part in the Electric Co., Inc., who offers the business and civic affairs of Greens. people through this area 24 hour boro but has aided by working indefin service in wiring, fixtures and sup- tigably for the best interest of all. plies, with offices located at 231 Notth Mr. Starr is one of Greensboro's Green street, in Greensboro, who leading business men and during the has been in business for a number of time he has been in business he has years, performs in the successful conused his spare time in assisting other duct of his business. He is entitled to in the welfare, growth and developour highest praise and any tribute ment of Greensboro and this area. We

Mr. Starr is a resourceful, domin- well deserves for his achievements





Leed-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. it double-strength by using the usual amount of coffee or half the usual amount of water.

Also excellent is home-made coffee soda. Make a syrup by blending 1% cups cooled black coffee with ½ cup light corn syrup. Add ½ cup light cream. Mix well and pour into 4 tall glasses. Add coffee ice cream and fill with sparkling water. Here also is a tested recipe for the coffee ice cream.

Your New Home

3 eggs, separated 1 cup double strength cold 1 envelope (1 tablespoon) strength cold unflavored coffee gelatine s cups light cream 15 cups light cord syrup to cord 5 cup of sugar 1 tolsp. vanilis

I tbisp. vanilia Beat egg yolks until thick and lemon colored. Add confee and cream. Cook over hot water, stirring constantly until mix-ture thickens and coats the spoon. Cool. Sprinkle gelatine on coid water. Combine corn syrup and sugar. Heat to boiling point. Remove from heat. Add gelatine. Silr until dissolved. Beat egg whites stiff. Add gela-tine 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.

Wise Use of Bright Colors Can Make Home Extremely Attractive

## By W. WADSWORTH WOOD

A LACK of color confidence is re-sponsible for the drab, neutral solor schemes which predominate in so many American homes. A sur-

prising number of people are afraid of strong, clear ' col-ors; they fear such reation areas. Blue-green, blue, blue-purple, and purple are tranquil, cool and receding colors with spe-cial suitability for quiet rooms. Green is soothing, cool and balanc-ing; consequently it is the color most adaptable to a wide range of tones will be tire-some, unrestful and clashing. Confidence in color arises from use,

It will be seen that the first basic rule is to pick colors that harmo-nize with the function of each room. knowing just what it will accomplish, 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 intensi-

fy 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 light-ing. 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, galety, restraint or con-ventionality through the psychologi-cal 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 nar-rower. 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 ex-perienced 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 manufactur-ers have come to your assistance

# For Meals of Distinction Serve Your Own Homemade Jelly



-Photo Courtesy Ball Bro

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 fore making jelly. Apricots, cherries, peaches, raspberries, pears, straw-berries 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 unsweet-ened 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, manufactur-er 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 un-der 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 fla-vor, that which is "cream and sugar" ripe won't jell; 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. The amount of water to add to fruits for cooking varies. Apples require enough to cover. Most julcy 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 enamel-ware 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. Cane and beet sugar are equally satisfactory for making jelly. One-fourth of the granulated sug-ar called for in a recipe may be

replaced with corn sirup. Sugar crystals are likely to form in jelly if: (1) it is cooked too long, (2) too much sugar is used, (3) there is not enough acid in the juice,

(4) it is left standing unsealed. The needle shape crystals in grape jelly are caused by the tar-taric acid in the grapes. These crystals seldom form in jelly made from unsweetened canned juice. Canned juice should be strained before using. Jelly made from fresh grape juice is less likely to contain crystals if the juice is left in the re-frigerator for 24 hours before us-ing. It should be strained to remove any crystals which may form in it. Gummy jelly is usually caused by overcooking or by long slow

ng. Jelly may be cloudy if: (1) the Jelly may be cloudy if: (1) the julce is not carefully strained, (2) under-ripe fruit is used, (3) allowed to cool too much before pouring, into glasses, (4) sauce pan is held high above the glass when the jelly is poured (this traps in air bubbles). Jellies may "weep" if: (1) not cooked enough, (2) glasses are filled too full, (3) glass not clean above the paraffin, (4) paraffin more than one-eighth inch thick or does not touch sides of glasses.

touch sides of glasses.

Use regular jelly glasses as they are the right size and shape. Boil jelly glasses 20 minutes to starllize—then drain dry. Cook jelly rapidly and in small batches not more than two quarks at

batches, not more than two quarts at a time.

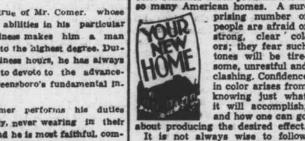
Jelly must be cooked to the finish point. That's when it sheets from a metal spoon. This happens when instead of leaving the side of a tilted spoon in a stream, the last of the sirup divides into two large drops which meet and then slide off the

which meet and then slide off the spoon together. Leave at least one-fourth inch space at the top when filling jelly glasses. Do not spill or splash jelly on the inside rim of the glass.

Use a sterilized spoon to remove bubbles or scum from jelly before it is covered with melted paraffir When covering with melted paraf-fin, turn the jelly glass in the hand so that the paraffin will touch the sides of the glass all the way around. Never use paraffin more

than once. Cover jelly with metal lids and store in a dry place. Dampness causes spoilage. Haphazard methods yield haphaz-

ard results whereas following reli-able instructions gives reliable re-sults in form of excellent jelly.



made thousands of friends not only in We can truthfully say that his friend-the city of Greenstoro, but through-BUY U. S. SAVINGS BONDS

It is because of the unfailing opti- has resulted in a very material gain is Greensboro and this section of North the people of his city as well.

we can pay him.

are glad to give him the credit he so

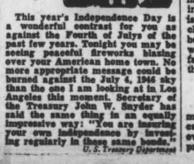


### **Poultry Management**

Egg prices in 1945, which were the highest since 1920, encouraged farmers to take better care of their laying flocks; and the highest chickany micross, and the nignest chick-en 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 Poppasa Sabina, wife of Nero, em-peror 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







be wrung or twisted. Acetates iron best when quits wet. They need not be ironed dry but should be hung up after ironing and aired until theroughly dry. They have the best appearance when ironed on the vrong side and fin-ished on the right with a pressing cloth. This avoids flatfening the fi-bers so they reflect light — in other words it prevents these shiny sur-faces that add six months' wear to the appearance of the garment.

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

cossories. 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 dross into gold, but it can also inverse the process. When you reverse the process. When you strike out into the realm of strong colors you must be armed with mowledge that can be acquired only hrough study and experiment,

ter to avoid drabness, and to choos

patterns that are outstanding. Bold colors bring drama to window treat-ments and will help to reveal hid-

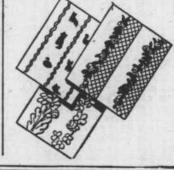
ion character in furniture and ac-

Almost everyone has some inher-ent ability to recognize color val-ues. Poor color blends are vague and cloudy, somehow annoying; good ones are clear and harmoni-ous. Basic colors awaken definite responses in us. Green, for exam-ple, is nature's rest color—the color of forests and meadows. Brown sug-gests autumn, old leather, mellowed woods. Gray reminds one of mists and soft rain. Bright yellows and buss are cheavy colors. End is the

and sort rain. Bright yellows and hists are cherry 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 secm to "ad-

Speed Centrel In a detailed study of 892 acci-dents 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 casually company after years of study of highway accident causes and pre-vention, asserts that the record above clearly "That the control of for driver licenses in Cor 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, vention, asserts that the record shows clearly "That the control of speed is the greatest single need in the field of highway safety," add-ing that in the last year of unra-tioned driving, 1961, "exceeding the speed limit caused 11,310 deaths." glasses. The balance had apparent ly never discovered their shortcom-ings and had taken ne steps to over-come their hardian ne their handicap.

with a wide selection of special tones at lower costs. New quickdrying, 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,



# Faulty Eyesight In a group of 44,591 applicant only 24,272, or little more than half of the applicants, were found to have normal vision. Of the 20,319 fresh produce. found to have visual shortcomings, 72 were denied licenses and 13,042 Whereas by older drying proc-

**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 developed and is known as anhydration. "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 11/2 hours instead of 18. As a result, the attractive appearance of fresh food can reportedly be re-tained and the foods can be rapidly rehydrated. Since foods dried by this process require no soaking and a minumum of cooking (carrots need be boiled only 6 to 8 minutes), the nutritive value and the flavor compare favorably with cooked

esses the carrots, potatoes, appl es or other foods were arranged in thin layers on trays or a belt, over which warm dry air was passed, in the an-hydrating process pieces of foods are dried throughout by a combination of conduction, convection, and infrared radiant heat. This mass atintrared radiant neat. This mass at-tack by all kinds of heat at once avoids long exposure or scorching, and is said to insure adequate dry-ing without "case-hardening."

### Corny Discovery

A piece of Peruvian pottery taken from Incan ruins in 1919 and rushed to the United States was proclaimed after due study to be a true fossil after due study to be a true tossa of an ear of corn. Agricultural his-torians were crossed up by the an-nouncement by the archeologists, because there had been a general agreement that corn probably orgi-nated within the last 1,500 years. But here was perification offering 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 geologi-cal survey discovered that the pot-tery was a perfect double for corn, all right, but that it was hollow and a clever clay conv. Perturys it had 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 21/2 feet above should extend at least 2½ 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 snace filed with fireproof and this space filled with fireproof insulating material. Masonry chim-neys must be free-standing-giving heys must be ree-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 chim-ney cap aheds water and preserves the masonry.