

# Global Jottings

By RUBY TENNYSON

NEW YORK, (GLOBAL) — New York took on the Global atmosphere on Friday night with Vice President Nixon being received in such a grand manner by all at the Press Awards Dinner. This was the 10th anniversary of Global News Syndicate, and the 10th Annual Project directed, aided and geared to noteworthy success by the Chairman, Julius J. Adams, who is also President of the Corporation. He also is General Manager and Executive Editor of the New York Age. Debra He and Lou Lutour, Global's founders, have one aim as far as newspapers are concerned — to develop greater interest in our Negro newspapers.

FORTH WORTH, TEXAS' own George Levitan, owner of the Good Publishing Company, seemed happy to chat with his Global friends last Saturday morning by long distance, extending best wishes for Mrs. Adele Jackson, Editorial Manager of Supia and the other magazines published by the company. The newest addition to the GOOD family is Hep.

St. Louis, Missouri friends sent congratulations to Global and, of course, since its Founder stems from the "Sho-me" city, her sisters Pearl Schwartz, Sarah Schwartz and Yvonne Schwartz, Jennings and to skip hop jump fly here for the 10th anniversary. Anyway they were here and might be here for a while.

Your writer took time out to receive the diploma which OK'd her as practical nurse, and thank all her friends for the lovely congratulatory messages. Events were held at Mother A.M.E. Zion Church Friday evening, June 17th.

In last week's column you noted the coming of Global Portraits and Global Homemaker Club, and the later will naturally call for another — Global Boy Lines. So you see, we are thinking for the best for our readers.

Think now to pay homage to our Global Awardees who were: Nora Douglas Holt, Mary Caldwell Dawson, Leo Shall, George Edmund Haynes, Sadya Williams, Louise Weston, Emanuel M. Churchman, and Walton A. Pryor. They were honored for distinguished community service.

LOS ANGELES, CALIFORNIA will put out the welcome mat for Mrs. A. Arnold Hodgeman when she takes a quick run down that way to see her brother and sister-in-law after the San Francisco UN meeting. Mrs. Hodgeman is Assistant to New York's Mayor Robert F. Wagner.

Both the spiritual and classical songs of Dorothy Poyas, soprano, won no end of applause in her recent Carnegie Hall Recital.

"The winner never quits, and quitter never wins."

# FOR WOMEN ONLY

BY BETTY COOK FOR ANI MORE SWEET SPREADS FROM STRAWBERRIES

Strawberries can be doubly rewarding when you stretch them. They're so easy to use. Drain and measure 3 1/2 cups juice from one batch of fruit. To do this you use the crushed berries to make jam, and the remaining juice for jelly — and know that each variation will bring all the glorious fresh flavor of strawberries to your table long after the strawberry season is past.

For this two-part recipe, you have 10 glasses of sweet spreads ready for family enjoyment. Natural fruit pectin makes this great yield possible because with the short-boil method, none of the fresh fruit flavor boils away. Strawberries, sugar, and pectin are all the ingredients you need, with but a short time in the kitchen.

Fruit should be fully ripe in order to assure the natural fresh fruit flavor and color that is so desirable in jellies and jams. And although jam and jelly making is an exact form of cookery, just follow directions carefully, and you'll have perfect results. The recipe given below has been tested in one of the country's most famous test kitchens, and is scientifically designed to give sweet spreads of ideal consistency and flavor.

**STRAWBERRY JELLY AND JAM**  
YIELD: About 8 medium glasses (4 1/2 lbs.) jelly and 11 medium glasses (6 1/2 lbs.) jam.

REQUIRES: About 3 1/2 qts. ripe strawberries, 5 1/4 lbs. sugar, and 2 boxes powdered fruit pectin.

First, prepare the fruit. Crush thoroughly about 3 1/2 quarts fully ripe strawberries. Place in a large sieve lined with a double thickness of cheesecloth. Drain and measure 3 1/2 cups juice into a large saucepan. Use juice for making jelly; use fruit remaining in sieve for making jam.

**STRAWBERRY JELLY**  
5 cups (2 1/4 lbs.) sugar, 1 box (2 1/2 oz.) powdered fruit pectin, 3 1/2 cups juice.

Second, make the jelly. Measure sugar and set aside. Add powdered fruit pectin to juice in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jellies at once with 1/8 inch hot paraffin.

**STRAWBERRY JAM**  
7 cups (5 lbs.) sugar, 4 1/2 cups berry pulp, 1 box (2 1/2 oz.) powdered fruit pectin.

Then make the jam. Measure sugar and set aside. Measure 4 1/2 cups berry pulp into a very large saucepan. Add powdered fruit pectin and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and cook slightly to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin.

# Watts-McKinney Marriage Vows Said In Greensboro

GREENSBORO — Miss Ann Watts and Thomas L. McKinney were married recently at the beautiful apartment home of Mr. and Mrs. H. R. Humphrey by Rev. James T. Douglas. The house was decorated with white carnations, gladioli and baby breath.

The bride is the daughter of Mr. and Mrs. Archie Watts of Greensboro, S. C. and the groom is the son of Mrs. Louise C. McKinney and the late T. Howard McKinney of Farmville, N. C.

Given in marriage by her father, the bride had her sister, Mrs. Catherine M. Cates of Corona, L. I., New York, as her attendant. The bridesmaid had for best man, George Lawson.

The bride's ballering leotard dress of white tulle had over white tulle and scalloped neckline and neckline. Medallions of pink satin were applied on the long torso bodice with two pink satin bows where the bodice joined the skirt. Her shoulder length veil of tulle was attached to a single strand of pearls. She wore a bouquet of white carnations and baby breath with a single white orchid in the center.

# State College HINTS TO HOMEMAKERS

**SCRATCHES, DENTS, GOUGES ON FURNITURE** — Scuffs on furniture will be minimized by the regular use of good furniture polish. Paste or liquid wax applied with a soft, dry cloth will sometimes hide scratches. Or use the oil from a Ballpoint pen or fountain pen. Break nut meat in half and rub well into bluish. And rubbing the mark with boiled linseed oil may help — don't use crude oil.

You might try coloring the stain in the finish with brown coloring crayon or liquid shoe polish. This dye comes in various shades of brown and is especially good on walnut. Be careful to touch only the spot that needs coloring.

Wax sticks made especially for furniture in wood tones are softer than ordinary crayons and easier to work with. Fill scratch with wax and rub in with finger. Wipe with a soft, dry cloth.

To conceal scratches on red-finished mahogany, use new linoleum for brown or cherry mahogany. Some that has turned dark brown. For maple, dilute white shellac 80 per cent with denatured alcohol. You may feel better by mixing linoleum in your motor oil liquid wax. It's all right if you want to do this.

Rottenstone and oil — get an ounce of rottenstone from paint or hardware store and keep in old saw shaker. Put a few drops of sewing machine oil on bluish and shake on some rottenstone — enough to make a paste. Rub briskly with grain of wood using clean, soft cloth. Wipe frequently and compare gloss of damaged area with original finish.

# from the Woman's Angle

## COOKING HINTS

by Mary Blake  
Carnation Home Service Director and her staff



Rosalie Scott

How to serve three satisfying family meals every day without spending all my time in the kitchen! That's my problem, and one of my time-saving secrets is this Savory Frankfurter Casserole made with Carnation Evaporated Milk's "3-Minute Cheese Sauce." 3-Minute Cheese Sauce is so quickly prepared... there's no shortening or flour needed thanks to Carnation's double-richness Evaporated Milk and better-blending Carnation gives extra-flavorful good eating.

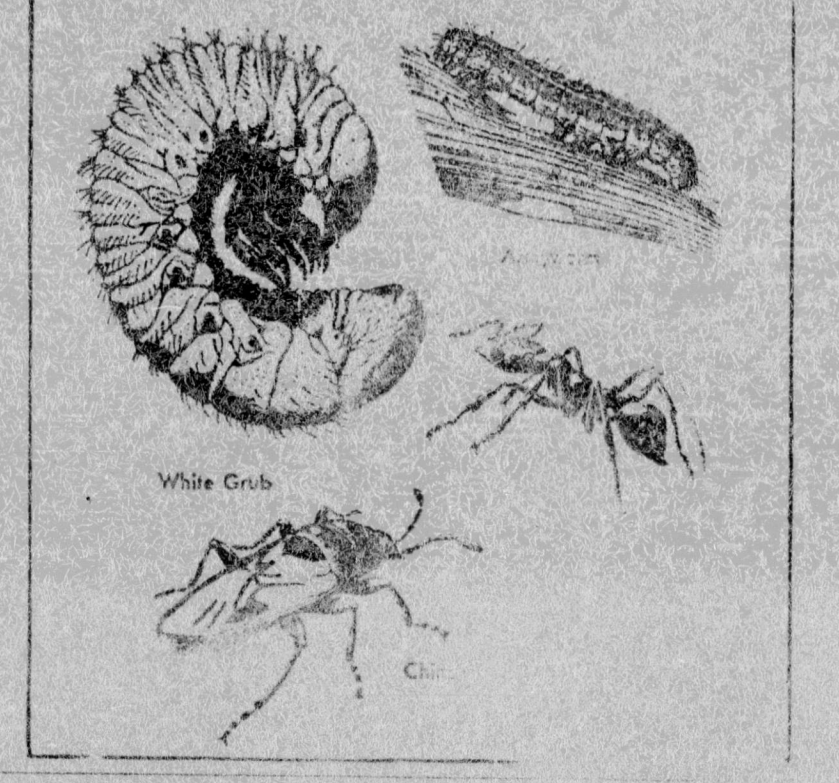
### SAVORY FRANKFURTER CASSEROLE

- 1 1/2 cups large can undiluted CARNATION EVAPORATED MILK
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon dry mustard
- 2 cups (about 8 oz.) grated process-type American cheese
- 4 cups cooked noodles (about 2 1/2 cups uncooked)
- 2 cups sliced frankfurters
- 1 sliced fresh tomato

Simmer Carnation and seasonings in saucepan over low heat to just below boiling about 2 minutes. Add cheese. Stir sauce over low heat until cheese melts (about 1 minute longer). Pour sauce over noodles and frankfurters combined in buttered 2-quart casserole. Top with tomato slices. Bake in moderate oven (350°F.) about 30 minutes. Serve with green salad.

Hot or iced coffee "creamed" with Carnation is the perfect way to finish a meal. Do fill your cream pitcher with Carnation for rich satisfying flavor, good body, and appealing color in every cup of coffee!

## Wrecking Saw Now at Work on Home Lawns



White Grub

## STATE COLLEGE ANSWERS

**QUESTION:** Where can I get training for Dairy Herd Improvement Association testing work?

**ANSWER:** State College will conduct a course to train prospective testers August 29 to September 10 at Raleigh. You county agent can give you details about the job opportunities open to people with such training.

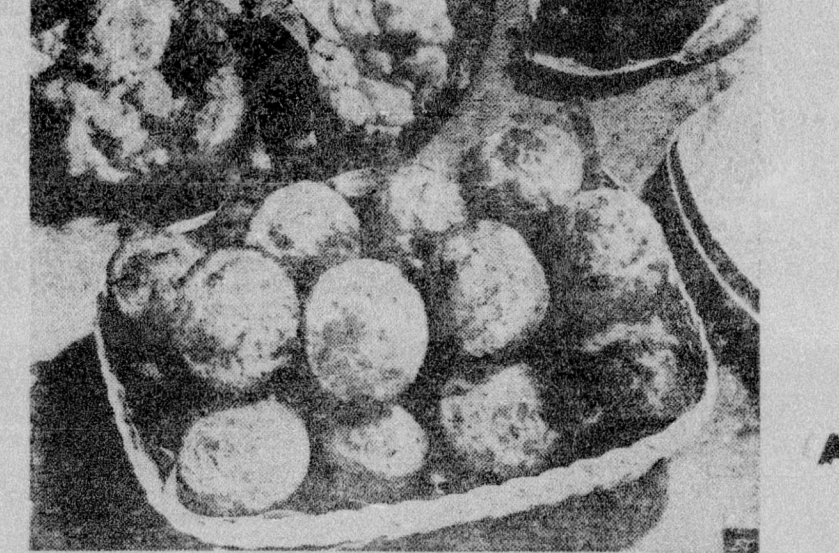
**QUESTION:** Ladybird beetles are showing up in large numbers in my tobacco fields. What should I do about them?

**ANSWER:** Offer thanks. These beetles are beneficial insects in both the adult and larval stages, since they feed on aphids.

**QUESTION:** After treating with a "stick-can" applicator for budworms, my tobacco showed some damage. How can I avoid this in the future?

**ANSWER:** Be extremely careful to follow directions for using insecticides. State College recommends six to 10 pounds per acre of either 10 per cent DDT dust or 10 per cent DDT dust. Many cases of injury have been reported where dusts were applied too heavily. Generally, soilicides have given good control of budworms this year.

## Time To Change!



There's a change in the weather and a change in the sea when summer rolls around. And it's time, too, to make some changes in your family's food.

When the temperature soars, hot and heavy foods are not necessary. A fresh and filling salad can be the mainstay of either luncheon or dinner. Particularly when served with a good hot bread, such as these Caraway Cheese Muffins. The muffins require just one mixing and a quick 20 minutes baking. Their main flavor-giving ingredients are wholesome All-Brand cereal, Caraway Seeds and American Cheese. The combination is unusual and delicious. The recipe was taste-tested in the kitchens of the Kellogg Company of Battle Creek, Michigan so you can be sure of exceptionally fine flavor.

- Caraway Cheese Muffins
- 1-1/2 cups sifted flour
  - 3 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1/4 cup sugar
  - 1 cup grated American cheese
  - 1 cup Kellogg's All-Brand cereal, slightly broken
  - 1/2 cup milk
  - 1/2 cup margarine melted
  - 1/2 cup shortening
  - 1/2 cup milk
- Sift together flour, baking powder, salt and sugar. Add cheese, All-Brand and caraway seeds; stir gently. Combine egg, melted cooled shortening and milk; add to dry ingredients, stirring only until combined. Fill greased muffin pans 2/3 full. Bake in moderately hot oven (400°F.) about 20 minutes. Yield: 12 muffins, 2-1/2 inches in diameter.

## Air Your Closet Phobia



**BEFORE**  
When it comes to closets, everybody's got a pet peeve. One of the most common complaints voiced by the modern housewife is that they're hard to keep well-organized and neat. For example, you no sooner have your shoes all neatly lined up than you scatter them reaching for the recalcitrant pair that's way back there. (Left Photo)

**AFTER**  
See-through hat boxes and blanket boxes keep your things in perfect order for easy selection, and are just as pretty as they are practical. You can be sure that your vinyl film closet accessories are durable as well as attractive when they conform to the high standards set by the vinyl film industry's seal of quality. These standards give you assurance that seal of quality vinyl film products will not wrinkle or crack, are dust and water repellent in addition to giving protection from moths. And it's easy to keep your vinyl film closet accessories bright and fresh looking by occasional wiping with a damp cloth.

After Sure cure for any closet complaint is the new vinyl film closet accessories available in a variety of colors, designs and textures to coordinate with the latest fashions in home decoration. Garment bags, shoe bags,



CUTLINES FOR WOMAN'S PAGE THE ATTRACTIVE HOUSEWIFE ABOVE proudly displays the strawberry jelly and strawberry jam that she made from one batch of fruit by using the crushed berries for jam and the remaining juice for jelly.

## Fashion Hints For Milady

BY FREDDIE S. HENDERSON

**MORE, MERRIER JEWELRY FOR MEN**

Ever since wrist watches for men popularized during World War I, modern men have shown a steady inclination to adorn themselves with jewelry. Granting that they still possess sufficient restraint to omit the beads and it is increasingly obvious that men baubles which women so enjoy, are going in for the decorative as well as the functional in jewelry.

Take cuff links for example — time was when they were relatively small and quite elegant, being made, in the main, of semi-precious, if not precious, tones and metals. Now they have become big, bold and brazenly "costume" in character. Generally speaking, however, men's cuff links tend less toward the "frankly fake" characteristic than is true of women's costume jewelry.

If men's cuff links have become more showy, their tie clasps have become just the opposite. Small, and very slim, they are designed to conform in function and line to the trend toward thin, narrow ties.

And wedding rings — it seems there will be bumper crop of them this year. Men's wedding rings, that is Estimates indicate that 90 percent of the weddings for 1955 will be double ring ceremonies. Such a record would seem to indicate that the increased interest in styling of men's jewelry is in its infancy. Let us hope that styling does not deviate too far from the genuine and elegant. It would be sad indeed if the old diamond stick pin were revived to become a gaudy rhinestone.

## HANDS NEED HELP In Hot Summer Weather



(Photo courtesy of Trushay)

Sunshine, fun and pretty night dresses are all wonderful signs of summer. But hot weather can be extremely hard on your skin, particularly hands, which are in the hot sun, and in and out of water many times a day. So treat your hands to regular applications of Trushay, a hand lotion especially rich in protective beauty ingredients. Smooth lotion along fingers and around cuticle, with particular attention to backs of the hands where oil glands are scarce. You'll find that just two drops of Trushay are enough to do a really s-m-o-o-t-h job. And, in this season of short sleeves, don't overlook your wrists and elbows. They'll benefit from lotion treatments, too.

## GARDEN TIME

ROBERT SCHMIDT  
N.C. STATE COLLEGE

Each kind of tree, shrub or plant has a best time and method for propagating it. We cannot discuss all of them here, but there are a few plants that are most successfully propagated at this season of the year. For example, many gardeners in eastern North Carolina are growing the evergreen species of azaleas.

Of course, it is easy to purchase azaleas from the nurseries, but that will take money and it is not very difficult to grow your own if you are willing to give them some care. These azaleas may be easily propagated by cuttings taken from the plant in June or July. The cuttings should be made of the present season's wood, about four inches long, after the base of the new stem has become partially matured.

The best medium in which to root azaleas is a mixture of half peat and half peat moss. This material may be put in a special frame or shallow box to a depth of about six inches, in a place where the frame can be shaded and watered when necessary. The leaves should be stripped from the lower half of the cutting, the basal end with a sharp knife, and dipped in routine powder. Then the cuttings are inserted in the sand and peat mixture about half their length and firmed. They may be set close together in rows. Strik attention should be paid to shading and watering. In a few weeks roots will appear. The cuttings should be potted up or transplanted to a cold frame where they can be protected until ready to set out in a permanent place. Routine powder may be obtained at any large seed store.

The peach is another plant that must be propagated at this time of the year. The peach will not come true to variety from seed, and therefore if you have any peach seedlings it is best to graft a known variety upon them. Since the peach cannot be grafted successfully in winter like the apple, it must be budded during July or August. Contact your county agent at once for instructions or bulletin on budding peach trees.

Peas are also budded at this time of the year. A pean does not come true to variety from seed.

## Charm

BY LOU LUTOUR

NEW YORK, (GLOBAL) — A sure method of insuring a healthy scalp and beautiful tresses, is to massage the scalp regularly. Work the fingertips all over the scalp, actually lifting it from the skull. This rigorous action stimulates the circulation of the blood in the scalp, promotes the growth of hair, and prevents dandruff as well.

## Hot Weather Hints For Baby

by Martha Logan

"Take Baby Along On Your Motor Trip"

No need to exclude baby from your family pleasure trips this summer. Chances are he will enjoy them just as much as the rest of the family and won't be a bit more troublesome.

Tops on your "trip list" will probably be a portable car-crib for baby. Or, if one isn't readily available, a wide bed made by building up the floor in the back of that it's level with the seat. Other "traveling musts" will be plenty of disposable diapers and some new playthings.

Another important consideration will be to check with your doctor, or pediatrician, about changing baby's formula. Since fresh milk varies a great deal in different sections of the country, the doctor will probably recommend starting your wee one on powdered or evaporated milk before the trip, so that his formula will stay constant. Changes in water supply will affect baby too, so a quantity of bottled water will be another must.

If the excitement and change of locale causes baby to show a temporary loss of interest in food, don't be too concerned. Just keep offering his standard diet of strained meats and strained vegetables along with the liquids, and he will soon be taking them again. Contrary to popular belief, noted pediatricians agree that baby doesn't lose his appetite in summer. He still needs all his vitamins and minerals and plenty of protein. Remember to stock an ample supply of canned baby foods for the trip and don't forget that baby likes variety too. There's no reason why he shouldn't have it either, since Swift & Company alone has eight different varieties of especially prepared meats for babies. This large selection gives you a chance to take along just what baby likes.

## The Family Roundtable

BY ELGIVA BALL  
NEW YORK, (GLOBAL) —

Dear Miss Ball:

I have a so-called B.F. named Clinton, and don't know what to think of him. He has never said he loved me, but he presented a nut and dried plan the other night. Here is the gist of it.

"You can make at least \$300 a month if you accept your commission again and with my officer's pay, we can clear about \$800 per month. If we live on the Post and buy at the commissary, we can save enough for me to go to Medical school in three years. Of course, you will have to do the laundry. If a baby comes along, well that's okay."

He also frequently mentions how well-off my family is and how much they could help a young couple. All of this and much more was thrown in, but never a word of love or "I like you." What do you think of the situation? What should I do?

Lois — Arizona

Dear Lois:

Are you contracting for a lifetime job, or do you want a husband, home, happy family, love and affection? It seems that your "dear" Clinton is a fortune hunter, a lazy person and one who feels the world owes him a living. Apparently, it would be better to marry well and make his wife do the honors. But my dear child, marriage is not an institution that can be run on cold calculated theories. Humanity must be considered.

Reports from Tar Heel cabbage growers as of June 1, indicate that production from the state's 2,400 acres of late spring cabbage will be about 9,600 tons, an average yield of 40 tons per acre. This compares with 15,400 tons produced in 1954 and an average yield of 7 tons per acre.

In the past five years, use of corncribs in industry has increased 60 per cent.

Processors usually will not pay top prices for poorly-feathered chickens.

Disappearance of cotton this year is expected to total about 12-14 million bales.