

Charlotte's Marcus Grarvey



LUCIUS GREEN

By Charles Earl Cobb
CHARLOTTE — Mr. Lucius Green of 708 Baldwin Avenue is an example of the type individual every Negro community needs. Mr. Green whose home is in St. Matthews, South Carolina, became a resident of Charlotte 14 years ago and his earlier years as a resident were spent in the occupation of landscaping. In 1933 he became connected with the Crespie Baker and Company

Sanatorium

By James Payne
 The Sanatorium Sunday School met at the usual hour Sunday morning. The lesson was enjoyed by all the patients.

James Payne would like for his friends to know that he is convalescing nicely.

Vernon Pollard was visited Sunday by his wife, Mrs. Iola Pollard and friends David Young, Mrs. Annie Mae Cozart and sister Mrs. Conal Jonea.

Misses Thelma Patterson, Vera Johnson and Benjamin Perry are convalescing nicely.

Hawitha Lyons is taking the president of the Independent Chauffeurs club for four years, this club made great civic stride under his administration. In '37 Board of St. Paul Baptist church and has spared none of his energy in proving his diligence as a church worker. In 1938 Mr. Green became connected with the Boy Scout and organized a troop at St. Paul Baptist church; he has worked extensively in the field of scouting and has served on the Courts of Honor and of Revision. He organized the Committee on Colored Boy Scouts in 1940 and at the present is the only Negro serving on the county Board of Management. Also Mr. Green is a member of the NAACP and chairman of the membership committee of that group.

REIDSVILLE HAPPENINGS
 Mrs. Josephine Wright, president of the Zion Baptist Ocapol-Glee Club wishes to announce that the club will render service at Shiloh Church north of Reidsville Sunday September 22nd at 3:00 o'clock. Everyone is cordially invited.

Miss Gertrude Bullock had the following visitors Sunday. Her brothers, D. Bullock and M. Bullock, her mother Mrs. Bullock and sister Mrs. Allison.

Mr. Green is truly an asset to Charlotte's community, and deserves all the credit one can give. So the Carolina Times has it off to Mr. Green and our desire is for him to carry on.

YOU'RE TELLING ME!

By WILLIAM RITT
 Central Press Writer
THERE ARE approximately 35,000,000 automobiles in the United States. And, adds the man at the next desk, they all manage to come up behind you when your car stalls at a green light.
 Zadok Dumbkopf has a warm weather recommendation. Read the political speeches, says Zadok; they ought to leave you cold.
 Now that cloth is to be made of milk, Grandpappy Jenkins suggests the ice cream suit may prove to be exactly that.
 A scientist says that in thinking we use our muscles as well as our brain. Hereafter we'll have more respect for dumbbells. (The wooden kind, you dope.)
 A newly-developed type of hash is said to taste like coffee. What's this? Are they combining our food and drink?
 Mussolini once was quoted as saying he didn't believe in collecting mere desert lands. Maybe British Somaliland is just one gigantic mirage.
 A former football coach has lost a primary election. Despite his experience he apparently did not develop a sufficiently strong line.

IT'S TIME YOU KNEW

by LAWRENCE

BENJAMIN FRANKLIN INVENTED THE HARMONICA! WHAT OFFICE DID HE HOLD IN THE UNITED STATES GOVERNMENT?

THE PIRANHA — A SIX INCH MAN-EATER — HAS BEEN KNOWN TO BITE EVEN AFTER BEING BEHEADED! WHERE IS IT FOUND?

PARTS OF A BULOVA WATCH ARE SO STANDARDIZED THAT THEY ARE ABSOLUTELY INTERCHANGEABLE! WHAT DEGREE OF STANDARDIZATION IS ADHERED TO, TO MAKE THIS POSSIBLE?

QUEEN VICTORIA RULED THE BRITISH EMPIRE FOR 64 YEARS — LONGER THAN ANY OTHER MONARCH, BEFORE OR SINCE! HOW MANY CHILDREN DID SHE HAVE?

Answers to "IT'S TIME YOU KNEW" by Lawrence
 Benjamin Franklin was U.S. Postmaster-General and Ambassador to France.
 The Piranha is found in waters from Venezuela to Paraguay.
 Parts of a Bulova Watch are truly standardized to 1/10,000th of an inch, so that each part is absolutely interchangeable!
 Queen Victoria had 9 children.

Regal Theatre

Tuesday-Wednesday
 Greatest of all Colored Pictures
 Starring
RALPH COOPER
 in
"AM I GUILTY"
 You Will Long Remember This

Thursday Bargain Day, 5 and 10c
 2 Features and a Short
 Jack Randall in
"COVERED WAGON TRAIL"
 also The Little Tough Guys in
"CALL A MESSENGER"
 COMING—MAE WEST

STUDENTS

When In Need Of
SHOE REPAIRING
 Look For
SHELLEY'S SHOE SHOP
 526 E. Pettigrew St.
 Durham, N. C.

Calvin's Newspaper Service

TESTED RECIPE
 By Frances Lee Eaton
NO matter whether the cherries have just been picked from your own favorite tree, or whether they come from a can, they may be used in the following recipe to make cherry rolls that are guaranteed to "touch the spot."
 Most of us like cherry-flavored desserts. All will be delighted with this dainty:
Cherry Rolls
 2 cups pitted and drained red cherries, fresh or canned; ¼ cup cherry juice; 1 cup sugar; 3 cups sifted cake flour; 2 teaspoons double-acting baking powder; ¼ teaspoon salt; 4 tablespoons butter or other shortening; ¼ cup milk; 2 tablespoons melted butter.
 Mix cherries, juice, and sugar, and let stand about 10 minutes; drain and reserve sweetened juice. Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on floured board and knead 30 seconds; roll ¼ inch thick. Cover with cherries. Roll as for jelly roll. Moisten edge and press against roll. Cut in 1½ inch slices. Place in greased pan, cut-side down; brush with butter and pour ¼ cup sweetened cherry juice over slices. Bake in hot oven (425° F.) 30 minutes, basting at 10 minute intervals with remaining juice. Serve hot with whipped cream, if desired. Serves 6.

PROGRESSIVE STORES, Inc.

ANNOUNCES ITS
11th Anniversary Sale at all Progressive Stores
Lasting a Full Week
Beginning Sept. 16th thru the 21st

SUGAR 100 lb. Bag.....	\$4.50	Waldorf Toilet Tissue, 4 rolls.....	17c
10 lb. Bag.....	45c	Scott Tissue, 3 rolls.....	25c
1 Bar Palmolive Soap and 1 package Super Suds, both for.....	9c	Scott Towels, 3 for.....	25c
CALIFORNIA Y. C. PEACHES		Brooms, each.....	19c
2 No. 2½ Cans.....	27c	Borax, pound package.....	15c
SUNNY SOUTH FLOUR		Pillsbury Flour, 24 lb. sack.....	95c
98 lb. Sack.....	\$2.29	Mustard, quart jar.....	10c
48 lb. Sack.....	\$1.17	Rice, whole grain, 6 lbs.....	25c
24 lb. Sack.....	60c	Catsup, 14 oz. bottle.....	10c
HOT BREAKFAST		Cheese, pound.....	18c
Coffee, 3 lbs.....	39c	TOMATOES No. 2 Cans.....	5c
PURE LARD		No. 1 cans, 3 for.....	10c
50 Pound Stand.....	\$3.69	FRUITS AND VEGETABLES	
4 lb. Carton.....	32c	Cabbage, fresh green, 10 lbs.....	19c
		Lemons, large size, dozen.....	19c
		Oranges, dozen.....	17c
		Bananas, 4 lbs.....	19c

Progressive Stores, Inc.

NORTH CAROLINA STORES FOR NORTH CAROLINA PEOPLE

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STRAWBERRIES, raspberries, blackberries, blueberries

These luscious wild or cultivated berries follow each other as the summer comes and goes. They should be enjoyed as they appear in our local stores — not only fresh, but in tasty desserts.

Try the following recipe several times this year — each time using a different berry. You'll be impressed at the difference in flavor yet uniform excellence of the dessert.

Fresh Fruit Tapioca
 4 to 5 tablespoons quick-cooking tapioca
 ¾ cup fruit juice and water
 ½ cup sugar
 ¼ teaspoon salt
 2 cups sliced or crushed fresh fruit
 1 to 3 tablespoons lemon juice
 Sweeten 2 cups sliced or crushed fruit and let stand ½ hour. Drain; add water to juice to make ¾ cup. Combine tapioca, fruit juice and water, sugar and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add fruit and lemon juice. Cool, stirring occasionally — mixture thickens as it cools. Chill. Serves 6 to 8.
 Use any fruits in this recipe. Lemon, fresh strawberries, raspberries, blueberries, etc.