

Poitier Learns Sax For Latest Movie Role; Wants to Direct

Success sits easily with Sidney Poitier. Despite his intensity both as an actor and as a person, he has learned to take life as it comes. And maybe it's because he's a man of inquiring intellect who has discovered that each new success as an actor has something to teach him personally.

"I like to work at it," he says frankly. "I've found that if I approach each new part as a brand new experience that has something to give me, as well as being a job, I not only can give it more, I can achieve greater satisfaction from it."

For his latest role, that of tenor saxman Eddie Cook in the Pennabaker production "Paris Blues," Poitier learned how to play a saxophone. He had company in his efforts, for Paul Newman, who co-stars with Poitier and Joanne Woodward in the United Artists release, was simultaneously learning the trombone at the behest of producer Sam Shaw and executive producers George Glass and Walter Seltzer.

The rudiments of the saxophone opened new doors for Poitier. He had always been interested in jazz, but with his new skill—and the fact that "Paris Blues" is based on the lives of expatriate American jazzmen in Paris—he dug deeper into the background and effect of the American music. It is typical of Poitier that his research led him into a philosophical analysis of what makes jazzmen tick.

"Their creative urge," he believes, "isn't like the urge that impels a man to be a painter, a sculptor or even an actor. Musicians know, from the beginning—particularly jazz musicians—that they have entered a field that is economically limited. But they have a real desire to express themselves creatively through their music."

In a very real sense, this discovery gave Poitier a stronger

affinity to the character he portrays in "Paris Blues." As a Negro actor, he too operates in a somewhat limited sphere. But he plunges into his chores with a zest and a curiosity that underlines his desire to create characterizations that will be full dimensional.

Acting, however, is not the end goal for Poitier. "I'd like to direct," he explains, "both for the stage and for films. I think this should be the ultimate goal for an actor since acting creates certain limitations and certain strait-jackets. There is always a tendency to slip into a familiar mold. Some people have done this."

"As a result, after a number of years, they aren't playing a character anymore, they're playing themselves. They use the same tricks and the same nuances. It may be a successful device, but it isn't creative."

"The director on the other hand, is the key creative figure in a production. He visualizes the totality of the effort and everything he does is aimed at bringing that to realization. Inside himself—and sometimes externally too—he plays all the parts, knows all the lines, sets up all the situations and bits of business."

The desire to direct, however, doesn't mean that Poitier is dissatisfied with what he has achieved thus far. On the contrary, he sees it as a logical extension of his acting career.

"There comes a time," he points out, "when an actor is no longer right for the parts he has been playing. Some make an easy transition into character parts, but it isn't usually a good thing."

"But with a successful acting background, and given both some degree of intelligence and an interest in the theatre in general, he should be able to bridge the gap and become a good director. That's what I'd like to do."



GINGER BREAD TOPPED WITH LEMON CHIP SAUCE

Maybe I won't make it. But in the meantime, I figure that the way to maintain what success I've had is to keep on doing what I'm doing—learning about people and things as well as about acting."

Convenient Lemon Chips Helpful In Preparing Desserts

"Easy does it" should be the kitchen slogan when summer comes. It's a time for the skilled homemaker to use all the tricks in her bag—and in her supermarket—to save energy in preparing family meals.

With all the convenience foods available, time-saving meals need not mean the sacrifice of quality, wholesomeness or gustatory pleasure. For example, for a hearty dessert to fill up any empty corners left by a light supper of cold cuts, salad and rolls, serve warm gingerbread squares, made with a mix, of course.

Top them with a lemon hard sauce made with easy-to-use lemon chips, delicately spiked with grated orange rind, and folded into whipped cream to give a lovely smoothness. It's a perfectly delicious dessert and hearty enough

--Chapel Hill

Continued from 4-A

school. The Board approved the assignment of Ted Stone in a closed session Friday night that lasted until after midnight.

The Board denied requests of two other Negro students for re-assignment. One had asked for assignment to Carrboro Elementary School and the other to Chapel Hill Junior High School.

School Superintendent Joseph Johnston said the denials were made "for the good of the children."

The Stone boy is the son of Mr. and Mrs. Theodore Roosevelt Stone. The parents had applied last year, but the request was denied then. The board said it made the assignment because the school was the closest one to where the family lived.

to satisfy even a small boy's ravenous appetite.

CARNATION COOKING HINTS

by Mary Blake

HOME SERVICE DIRECTOR AND HER STAFF



For asparagus at its best...serve it with Mock Hollandaise Sauce! Because it's made with Carnation Evaporated Milk, this sauce is extra-rich and smooth. Only about half the water has been removed from fresh milk to give Carnation its cream-like consistency. Use Carnation often for never-a-lump sauces and gravies, meat dishes, gelatin salads and desserts. Make cooking easy, fun and delicious...cook with Carnation!



MOCK HOLLANDAISE SAUCE

(Makes about 1 1/4 cups)

- 1 tablespoon butter
- 1/4 teaspoon flour
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup undiluted CARNATION EVAPORATED MILK
- 2 egg yolks
- 2 tablespoons melted butter
- 3 tablespoons lemon juice

Melt 1 tablespoon butter in saucepan over low heat. Add flour, salt and pepper. Stir until smooth. Slowly add Carnation. Continue cooking until thickened, stirring constantly. Remove from heat. Beat in egg yolks. Gradually beat in melted butter and lemon juice. Serve at once on cooked hot asparagus or broccoli.

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Summer School Graduation at HHS Saturday

Hillside High School will observe its Annual Summer School graduation program next Sat., July 22, at 11:00 a.m. in the school auditorium where approximately eighteen students are expected to receive diplomas.

Dr. C. E. Bouleware, Professor of mathematics at North Carolina College is scheduled to deliver the principal address, and Assistant Superintendent E. L. Phillips is slated to award diplomas to these students who are completing requirements for graduation.

B. F. Page social science instructor at Hillside will introduce the speaker, and Hillside Principal Harold M. Holmes will present the graduates to Mr. Phillips.

Music for the special summer school graduation exercises will be rendered by the Hillside Special Chorus, and the Summer School Band under the direction of Profs. J. H. Gattis and Joseph T. Mitchell respectively.

The public is invited to attend the graduation exercises.

If Only He Hadn't Passed On The Right...



Two people were injured and a perfect driving record destroyed in this accident when one driver attempted to pass on the right. The accident could easily have been prevented, according to traffic engineers of Liberty Mutual Insurance Company, if only the motorist had not disregarded traffic laws and the rules of common sense. Safety authorities say that while chronic violators account for more than their share of the nation's 10,000,000 annual traffic accidents, the majority of accidents involve normally conscientious drivers. The company calls these "If-Only" drivers, since nearly all of their accidents can be avoided if only they are not momentarily inattentive or careless. The company is waging a major campaign against If-Only drivers who last year contributed to the nation's \$2.5 billion traffic bill, 1,400,000 injuries and 33,200 deaths on the nation's highways.

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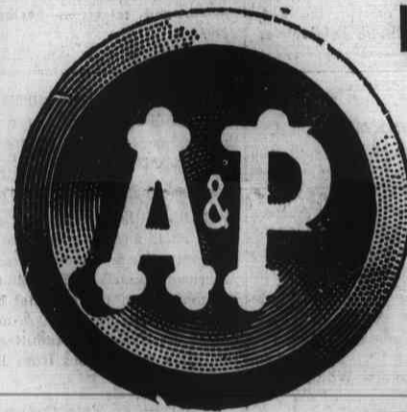
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