

OPEN MON.-SAT. 10 A.M. 'TIL 10 P.M.

**SHOP at DURHAM'S ONLY DISCOUNT FOOD CENTER AND YOU WILL SAVE MONEY**

**BIG STAR**  
*mammoth*  
**FOOD CENTER**  
WELLONS VILLAGE

CRY-O-VAC FRESH FROZEN

**HENS 32c LB.**

**BACON 48c LB.**

**SAUSAGE... 3 LBS. \$1.00**

OSCAR MAYER LUNCHEON MEATS

Bologna • Liver Loaf • Pickle & Pimento • Luncheon • Salami

Gold King FISH STICKS 4 8-Oz. Pkgs. \$1

And SWIFT'S PREMIUM BEEF at DISCOUNT PRICES

JEWEL OIL 24-OZ. BOTTLE

FLEETWOOD COFFEE

LB. BAG

**18c**

SHOP BIG STAR AND SAVE!

**38c**

BIG STAR 16-Oz. Loaf

**BREAD 9c**

GIANT BAG

**POP CORN 39c**

SPRY

**SHORTENING 3-LB. TIN 38c**

16-Oz. NO LIMIT 3 CTNS.

**COKE \$1**

6 DIFFERENT FLAVORS CAROLINA

ICE MILK 39c HALF GAL.

SUNSHINE KRISPY CRACKERS 28c LB. BOX

LETTUCE 2 LARGE HEADS 25c

U.S. NO. 1 WHITE POTATOES 15 LB. BAG 39c

Prices Effective Through Sat., Nov. 2. We Reserve the Right to Limit. None Sold to Dealers.

**Miss Doris Burke and Charles Harrison Exchange Nuptial Vows**

Miss Doris Kaye Burke and Charles Randolph Harrison said their vows Saturday, October 19 at the Mt. Vernon Baptist Church with Rev. E. T. Thompson officiating for the double ring ceremony. Mrs. Madyne Hewitt, accompanied by Mrs. Hazel Smith presented nuptial music.

The bride, daughter of Mr. and Mrs. John Burke, was graduated from Winston-Salem Teacher's College. She is now employed at the Maude B. Hubbard Elementary School in Rocky Mount.

The bridegroom, son of Mr. and Mrs. Frank Harrison of Nashville, is a graduate of Fayetteville State Teacher's College and is also employed at the Maude B. Hubbard Elementary School.

Given in marriage by her uncle Osborne Bagley, the bride wore a white formal gown of silk, lace, ruffles and hand clipped chantilly, accented with sequins and pearls, designed with a fitted bodice, scalloped necklines and bracelet length sleeves. The princess full domed skirt had an apron front and back, matching lace weeping into a chapel train. Her accessories were a necklace and earrings of baby pearls.

She carried a bouquet of white orchids over a prayer book.

Miss Edna Kaye Burke, sister of the bride, was maid of honor. Bridesmaids were Mrs. Harrison, Mrs. Theodore S. Murchison, Miss Ruth Pettiford of Oxford and Mrs. Annie R. Brown of Cary.

The maid of honor wore an American Beauty delustered satinet dress fashioned with a fitted bodice and redingote skirt, with matching accessories. The bridesmaids wore dresses in antique gold identical to that of the maid of honor, and carried bouquets of yellow chrysanthemums.

Alfred Marbley of Morehead City was best man. Richard Miles Grover Hannon of Rock Mount; Bobby Dunn, Zebulon; and Frank Rayley of Brooklyn, N. Y. were ushers.

Master Van Keyey was ring bearer and Little Miss Ovetta Harrison was flower maiden.

The mother of the bride wore a pink lace dress with matching accessories and the mother of the groom wore a blue dress with matching accessories. Both wore a corsage of white carnations.

Miss Edythe Harrison, Miss Josephine Yarborough, Mrs. Earline Thompson, and Mrs. Margaret Laton served as hostesses at the wedding reception in the Fellowship Hall of the Church following the ceremony.

Out-of-town guests were Mr. and Mrs. D. D. West, Nashville; Mrs. Mabel Williams, Mrs. Mabel Lewis and Miss Edythe Harrison, all of Rocky Mount; Miss Josephine Yarborough, Louisville; Frank Bagley, Brooklyn, N. Y.; Mr. and Mrs. Samuel Corbin, Jamaica, I. L. N. Y.; and Charles H. Dade, Jr. of Philadelphia, Pa.

For the wedding trip, the bride wore a green dress with a cap and matching accessories.

Prior to the wedding the bride was honored at a kitchen shower given by the faculty of Maude B. Hubbard Elementary School. A shower given by Miss Edythe Harrison and Miss Josephine Yarborough and a wedding party given by Mr. and Mrs. Richard Stewart the ushers and the best man.



MRS. CHARLES RANDOLPH HARRISON

**Hillside Lists 135 on Honor Roll**

One hundred thirty-three Hillside High School students made the "honor roll" for the first six weeks grading period in the present academic year according to an announcement received from Hillside Principal J. H. Lucas.

Alice Odessa McCollum all listed on the "A" Honor Roll.

**To Share in Awards**

Five student earned honors on the straight "A" honor roll, and 128 students were cited for earning a berth on the "B" honor roll at the Durham School.

The names of homeroom teachers, grade sections, and students who were cited for honors for scholastic achievement for the first six weeks included: Mrs. K. C. Thomas, 12-1; Sylvia Jones, Mrs. V. S. Willis, 12-2; Sylvia Sloan; and Mrs. Ruth Pool, 11-8; Gwendolyn Eves; Brown, Rita Joyce Grant, and

**Increased Mechanization, Sidelines Are Trends Among Negro Farmers**

A growing trend among successful Negro farmers in the South is toward increased mechanization, more off-farm sidelines, and higher goals.

This opinion is based on observations I made during the past two and a half weeks in South Carolina, Georgia, Alabama, Mississippi where Cooperative Extension Service workers took me to see outstanding results of some of their education at work with Negro farm families.

Almost every farm had a tractor or two, grain combines were not uncommon, and some farmers either owned a mechanical cotton picker or hired one to harvest their crop.

In Georgia, for example, 38-year-old Plezy Nelson of the Americus area has a \$13,000 mechanical cotton picker that can harvest a bale, or 1,500 pounds of seed cotton, an hour. After gathering his own crop, he had begun harvesting for neighbors at \$2 a hundred, or about \$240 a day.

Alabama's merit farm family of the year, Mr. and Mrs. Ulysses Stanford, of Abbeville, showed me 145,000 worth of modern equipment they own, including two peanut combines, to handle their 300 acres of peanuts, 100 acres of cotton, and 140 acres of corn.

None of the farmers I visited was satisfied with one or two crops. Most of them grew a variety of crops and also raised live stock for market. And some either held off-farm jobs or were developing promising sideline enterprises.

In Pageland, S. C., I saw an unused school building being converted into a garment factory by a group of farmers. Eighty young women were in training for jobs in the farmers' enterprise which will specialize in children's clothing.



Three happy, healthy little girls keep the David J. Johnson, Jr. home in Baltimore ringing with laughter and music. Here they enjoy a comparatively quiet "tea" party beside their doll house. Left to right: Avis, 1½ years; Marchell, 10; and Dana, 3.

What are these little girls made of?  
Sugar and spice and everything nice...  
and plenty of Carnation—the milk with extra Vitamin D for sparkling teeth, sturdy bones and glowing good health

"When they are good, they are very, very good," declares Mrs. Johnson. "And they often get a reward—banana pudding for dessert!" (Recipe at right.)

"Marchell collects dolls and plays the violin—and she and Dana are taking ballet." Mrs. Johnson studied voice and music at Capitol University. Mr. Johnson studied at Pennsylvania Academy of Fine Arts. He is sales supervisor for a leading Baltimore company.

"All my girls were Carnation babies," Mrs. Johnson points out. "The doctor recommended it—and it's still their favorite milk." Even when you add an equal amount of water, Carnation is richer than sweet, whole milk.

U.S. Dept. of Agriculture Handbook #8, Composition of Foods

recipe:  
**CARNATION double-quick BANANA PUDDING**  
(Makes 4 to 6 servings)

24 to 28 vanilla wafers  
1 package vanilla pudding and pie filling mix  
1 cup undiluted CARNATION EVAPORATED MILK  
1 cup water  
1 to 2 sliced bananas

Line a 1 quart casserole with vanilla wafers. Mix the pudding mix, Carnation and water in a saucepan. Cook according to package directions. Pour half of pudding mixture into lined casserole. Top with banana slices. Place remaining wafers on top of pudding. Cover with remaining pudding mixture. Chill before serving.

**Carnation**  
EVAPORATED MILK  
VITAMIN D ENRICHED

"From Contented Cows"