

Festive Raisin and Peach Accents for Ham



A flavorful raisin sauce and a handsome cling peach garnish add dressy touches to a baked ham. Serve the sauce hot. It has a spicy wine base and both dark seedless raisins and currants to give it the rich flavor. In cool, colorful contrast, golden peach halves straight from the can, add decorative touches to the ham platter.

These quick ideas will come in handy for holiday entertaining or anytime company's coming.

- COMPANY RAISIN SAUCE**
- 1 cup dark seedless raisins
 - 1/2 cup currants
 - 1/2 cup brown sugar (packed)
 - 2 teaspoons mustard
 - 1/2 teaspoon cloves
 - 1/2 teaspoon nutmeg
 - 1/2 teaspoon cinnamon
 - 2 tablespoons flour
 - 2 cups red table wine
 - 1 teaspoon grated orange peel
 - 1/2 cup orange juice

Combine all ingredients. Cook, stirring, until thickened, about 5 minutes. Serve with smoked meats such as ham or tongue. Makes about 3 cups sauce.



Mrs. Alma H. Wade, Director of Advertising and Public Relations and Thaddeus B. Gaillard, Assistant Agency Director Training, were among promoted officials of North Carolina Mutual



Life Insurance Company, announced at its 65th Annual Policyholders Meeting on January 13. They were promoted from the Administrative to the official staff of the company.

--Mutual Savings

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Total mortgage lending volume at Mutual Savings increased to \$1,023,271.73 in 1963. Stewart commented that the strong savings inflow and substantially increased home lending volume at the institution was indicative of the consistently growing demand for savings and loan services in this community and elsewhere in the nation.

"The savings and loan system provides the most efficient employment of real savings toward the investment in long-term in the area of private single-real estate lending, particularly family homes," he said, "we feel that savings and loan institutions have now achieved a critically important place in our total economy and that their influence will continue to expand in the foreseeable future."

The saving and loan executive predicted a further increase in housing and home financing activities during 1964.

Members re-elected to serve on the Board of Directors were:

the Celtics is second in rebounds. Bill, however, leads Chamberlain in average rebounds per game, 24.7 to 22.8. West is second to Robertson in free-throw percentage, while Guy Rodgers is a distant second to Oscar in assist. The latter has 456 for a 10.4 average while Guy has 264 for 6.8.

Clyde Dornell, J. W. Goodloe, R. N. Harris, C. C. Spaulding, Jr., J. J. Henderson, W. J. Kennedy, Jr., J. S. Stewart, G. W. Logan, J. H. Wheeler, E. R. Merrick, H. M. Michaux, T. D. Parham and A. T. Spaulding.

Stewart also paid a glowing tribute to the late R. L. McDougald and his contemporaries who had the courage, wisdom and foresight to organize the association to promote thrift and homeownership in the Durham community.

Following reports of the president a silver tray was presented Dr. A. Elder, in absentia, who is retiring from membership on the Board of Directors of the association.

Greetings were brought by A. J. Clement, vice president and agency director of N. C. Mutual Life Insurance Company in behalf of its president, A. T. Spaulding, who was unable to be present on account of a previous engagement, as did I. O. Funderburg, cashier of Mechanics and Farmers Bank, for its president, J. H. Wheeler, who was likewise unable to attend.

The report of the Nominating Committee was made by Wm. Jay Walker, Jr., who presented a recommendation from the committee, recommending the reelection of all members of the Board of Directors with the exception of Dr. Elder. Other members of the nominating committee were J. H. Wheeler, chairman and J. W. Goodloe.

Invocation and the benediction were offered by Rev. L. W. Reid, pastor of New Bethel Baptist Church of Durham.

Officers and staff in addition to Stewart and Allison are: R. Merrick, Chairman of the Board; Clyde Dornell, vice president; W. J. Kennedy, Jr., vice president; A. T. Spaulding, vice president; Mrs. J. S. Strayhorne, assistant secretary; Mrs. J. W. Brown, accountant and Mrs. E. P. Brown, teller.

--Marchers

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to outlaw discrimination based on race in restaurants, soda fountains, other eating or drinking places, inns, hotels, motels, hospitals motion picture and stage theaters, music and concert or meeting halls, sports arenas, parks, and swimming pools.

The proposed ordinance was sidestepped when the Board of Aldermen adopted a substitute

ordinance instead of establishing a mayor-headed committee to work at solving instances of segregation through negotiation. The vote came after Mayor Sandy McClamrock, heretofore silent on the matter, expressed his belief that every effort should be made to "bring about the end of segregation without a law."

Declaring the newly-created committee is "just another stall and has no more power than the present Human Relations Committee," Quinton Baker, Co-Chairman of the Chapel Hill Freedom Committee, said this action would lead to a resumption of demonstrations.

As the announcement was made, a group of Negro and white citizens remained in the Aldermanic chambers in a sit-in demonstration to protest the vote.

Threatening "whatever is de-

demanded necessary inclusive within the non-violent philosophy," Baker said similar civil disobedience demonstrations would continue until "Chapel Hill is an open city."

Since mid-December, 239 persons have been arrested in Chapel Hill in sit-ins and marches as the Freedom Committee, composed of CORE, NAACP, sought service at restaurants, a motel, drug store, a grocery store and elsewhere.

Despite a study by the University of North Carolina newspaper, The Daily Tar Heel, showing that 25 per cent of the business in Chapel Hill are still segregated, Mayor McClamrock expressed belief that a public accommodations law "will neither

benefit the community nor the state but hinder progress being made."

--Sanford

Continued from front page
The Negro will direct and chart his course of conduct and his own progress clock," McKissick said.

McKissick further said, "if the Negro is to be free he will have to free himself. He cannot depend on so-called friends. The situation in Chapel Hill was not created by the Negro, he is only the victim of segregation. Eradicate the evil, segregation — and there would be no demonstrations. The people who segregate are the evil doers, who actually break the laws."

Wilt Chamberlain Boosts Point Lead as Warriors Capture Four

NEW YORK — Scoring at a 43-point per game clip, Wilt Chamberlain boosted his individual point lead in the National Basketball Association last week and, in so doing, carried the San Francisco Warriors to a four-game winning streak.

Wilt poured through 175 points in four games, including a fat 50 as the Warriors turned back the Los Angeles Lakers in a key Western Division game. The Warriors' win-binge enabled them to move within a half game of the second place St. Louis Hawks and to within three and one-half games of the Lakers.

Meanwhile, in the Eastern Division, Oscar Robertson of the Cincinnati Royals maintained second place in the point totals (through January 12, 1964). Walt Bellamy of Baltimore is Oscar scored 122 points as the Royals won three and lost one for the week. The one defeat, however, was a big one as it came at the hands of the division-leading Boston Celtics. The latter, though splitting 2-2 for

the week, still holds a two game lead over the Royals.

Chamberlain leads the NBA in three departments. His 1,426 points lead the individual scoring race, as does his 35.7 point per game average. Will also leads in field goal percentage (.528) and in rebounds with 913.

Robertson is second in scoring, 135 points behind Chamberlain with 1,291. Oscar continues to lead the League in assists, with 456, and in free throw percentage, with .865.

Bob Pettit of the St. Louis Hawks, hopped into third place in scoring over Jerry West of the Lakers. Pettit has 1,263 points but West, with 1,228 points, owns a 30-point average, second only to Chamberlain. Walt Bellamy of Baltimore is fifth in scoring with 1,100 points.

There were no significant changes in other departments. Jerry Lucas of the Royals is second to Chamberlain in field goal percentage and Bill Russell of

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SEW & SAVE

CARNATION COOKING HINTS
by Mary Blake
HOME SERVICE DIRECTOR AND HER STAFF

Big on flavor, this new way to serve ground meat will surely please your family. With double-rich Carnation Evaporated Milk, your meat balls will always be juicy, never crumbly. And, thanks to Carnation, there's no chance of lumps in the sauce. Keep several of the familiar red and white cans on your kitchen shelf. You'll use them often.



FRENCH-STYLE MEAT BALLS
(Makes 6 servings)

MEAT BALLS

- 1 pound ground round
- 1/2 cup cracker crumbs
- 1/4 cup chopped onion
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup undiluted CARNATION EVAPORATED MILK
- 2 tablespoons butter

Combine ground round, cracker crumbs, onion, salt, pepper and Carnation in mixing bowl. Shape into 12 meat balls. Melt butter in a large frying pan over medium heat. Add meat balls and cook until done, turning occasionally to brown all sides.

SAUCE

- 1 beef bouillon cube
- 1 cup boiling water
- 1 cup sliced fresh or canned mushrooms
- 1/2 cup small onion rings
- 2 tablespoons flour
- 1 cup undiluted CARNATION EVAPORATED MILK
- 1/2 teaspoon dried crumbled tarragon leaves
- 1/2 cup minced parsley

Dissolve bouillon cube in boiling water. After meat balls are browned, remove from frying pan and keep warm. Add mushrooms and onion rings to frying pan and saute until mushrooms are browned and onions are tender, turning occasionally. Remove onion rings from frying pan and pour off all but 2 tablespoons fat. Add flour and stir until smooth. Gradually stir in the hot bouillon and cook over low heat. Then gradually stir in the Carnation and cook until thickened. Stir in tarragon leaves and parsley. Serve over meat balls and onion rings.

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