



SOMETHING FOR SPECIAL DOINGS — For a special dessert treat for the family, serve Coffee Nesselrode Pudding.

This light, fluffy coffee pudding is chock-full of nuts and raisins. The delightful coffee

flavor is provided by instant decaffeinated coffee so the kids may partake of it, too.

Something For Special Doings

At some time or another there arises an occasion that needs celebrating. I don't mean holidays or special days, but some family doing that's out of the ordinary. A new promotion, a new job, or maybe all A's on a report card. Something that takes place within the family that makes everyone sort of happy.

On days like this we want to add a festive touch to the family meal to make it seem like a celebration. There is no better time than this to serve your family Coffee Nesselrode Pudding, indeed a special dessert. The good coffee flavor is provided by instant decaffeinated coffee, so no need to worry about the kiddies' partaking of it.

This recipe takes a little doing to put together but both you and your family will be thrilled at the results. This fluffy coffee pudding with nuts

and raisins and garnished with whipped cream and maraschino cherries is as tempting in appearance as it is in taste. You will begin wishing for more special occasions as an excuse to serve it.

COFFEE NESSELRODE PUDDING

- 2 tablespoons instant decaffeinated coffee
- 1 envelope unflavored gelatin
- 1 tablespoon cornstarch
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1/4 cup chopped raisins
- 1 1/2 cups water
- 3 eggs yolks
- 3 egg whites
- 1/4 cup sugar
- 1/2 cup heavy cream, whipped
- 2 teaspoons brandy extract
- 6 maraschino cherries, quartered
- 1/4 cup chopped nuts

Combine instant coffee, gelatin, cornstarch, 1/4 cup sugar, the salt, and raisins in saucepan. Add water; stir to blend. Bring to a boil over medium

heat, stirring constantly. Beat egg yolks until smooth. Add small amount of hot gelatin mixture to egg yolks, stirring. Add small amount of hot gelatin mixture to egg yolks, stirring vigorously; return to saucepan and cook over low heat 3 minutes longer, stirring constantly. Chill until slightly thickened.

Beat egg whites until foamy throughout. Add 1/4 cup sugar, 2 tablespoons at a time, beating thoroughly after each addition. Beat until egg white mixture will form soft rounded peaks. Fold into whipped cream. Add brandy extract, cherries, and nuts. Fold in slightly thickened gelatin mixture. Chill until almost firm—about 15 minutes. Pile lightly into sherbet glasses. To serve, garnish with additional whipped cream and maraschino cherries if desired. Makes 4-1/3 cups or 6 to 8 servings.

(Peg Leg) Bates Honored by Home Town Folks of S. Carolina

GREENVILLE, S. C.—A lot of folks up north hadn't heard of a beautiful and quiet little southern city, named Fountain Inn, until last week when a northern man who has made good—Clayton (Peg Leg) Bates—received the town's Rotary Club's Honor Day award.

It was the return of the hometown-boy-made-good kind of saga, and during the impressive ceremonies, Peg Leg reminisced over his happy childhood, received a coveted plaque, and later cut a few capers just to show his townspeople that, although sixty years young, he could still dance at a fast and entertaining pace.

During the annual Honor Day luncheon sponsored by the Fountain Inn Rotary Club, Bates shared the group's tribute with three other equally distinguished men. The other honorees were Dr. I. N. Patterson who had been a missionary and educator in Nigeria for 42 years and is presently visiting professor at Southeastern Baptist Theological Seminary at Wake Forest, N.C.; Robert H. Yeargin, successful and youthful president of Year-Construction Company; and N.C. State Representative Charles G. Garrett.

Peg Leg Bates had warm words of thanks to the men's organization following the presentation of his plaque: "I have danced before royalty but nothing has ever touched me like being honored by the Rotary Club near the streets where I once played as a child and danced and sang for pennies." Then, he added, playfully, "I'm sure glad that it's not necessary for me to dance for pennies anymore."

In presenting the award, many guests and members present recalled the accident by which Bates received his now-famed first nickname—Peg Leg. When he was 9 years old, he went to sleep on a pile of cottonseed in the local mill near Fountain Inn, where his body was just a little too near the seed conveyor—which decided to take him along with the seed. In his efforts to extricate himself, one leg was so badly mangled that three doctors decided on immediate amputation. The operation took place on top of Peg Leg's mother's kitchen table. An uncle fashioned a peg leg (or wooden leg) for Bates, and after a while, he learned to dance with dexterity on his artificial leg. He rose to dancing fame throughout the world as Peg Leg Bates.

Now one of the country's top businessmen, he does very little dancing; serves as producer and master of ceremonies when his bigtime summer resort—in the Catskill Mountains of New York State puts on equally bigtime shows.

Peg Leg Bates Country Club is located in the healthy and high mountain town of Kerhonkson, New York, which was made famous by the Rip Van Winkle legend. Bates and his wife, the former Alice E. Sampson, dote on their six-year-old cute daughter Melody Ann.

After 42 years of theatrical travel through exotic foreign places such as Paris, London, HongKong, Tokyo, Manila, and several trips into Austria, Belgium, South America, Australia, and Canada, Peg Leg Bates is

ready and willing to settle down in the Catskill Mountains and, with his wife, put his mad and heart into continued successful operation of his Peg Leg Bates Country Club.

We will readily tell you that the now-famed mountain resort is't a seasonal business. It remains open winter for the Jet Set skiers and runs right through the spring season into the hot summer weather when the place is packed with New York City dwellers who join the thousands of guests from all over the country. Some have heard of the place and come up to see for themselves.

Drive Launched In Ala. Against Police Murder

Birmingham, Ala.—A major campaign to stop the murder of Negroes by police is under way here and is beginning to spread over the state of Alabama.

Civil rights leaders here point out that 10 Negroes, but no whites, have been killed by police in the past 14 months in Birmingham.

Since the protest started, there have been street demonstrations almost daily. A campaign of economic withdrawal is organizing people to quit buying in downtown stores and shopping centers until definite action on policy changes comes from police.

The campaign has already resulted in a major policy statement from the Birmingham Police Department. This lays down methods of procedure and states, among other things, that "excessive force on the part of officers will not be tolerated."

However, civil rights groups are demanding that this statement be backed up by adoption of a procedure requiring an automatic Grand Jury investigation each time police kill anyone. Police and city officials thus far have refused to grant this demand.

This week, at the call of of Birmingham groups, 75 people representing 20 civil rights and civic organizations from throughout the state met in Birmingham. Plans were made to carry the campaign for "decent and equal law enforcement policies" throughout Alabama.

In a statement opening this meeting, the Rev. Fred L. Shuttlesworth, president of the Alabama Christian Movement for Human Rights (ACMHR) and the Southern Conference Educational Fund (SCEF) said:

"In the past, police policy appears to have been.... 'apprehend and arrest the whites and shoot the Negroes'.... For Negroes, this is a simple matter of life or death.... Let the Non-violent Movement now regroup and reorganize and let us creatively begin now to insist and demand equality in the total legal system throughout Alabama...."

Shuttlesworth said the campaign might lead to a mass march on the state capitol.

The statewide meeting was called by the ACMHR, the Birmingham branch of NAACP, and the Tuscaloosa Citizens for Action Committee.



TO RUN AGAINST POWELL—(New York)—Mrs. Lucille Pickett Williams adjusts her hair in feminine fashion as she talks to newsmen after she was

named by Republicans to run against deposed Democratic Congressman Adam Clayton Powell next month. Mrs. Williams, 50 and a grandmother,

said she wants to "demonstrate to the people of America that not all Negroes endorse the antics" of Powell. (UPI Photo)



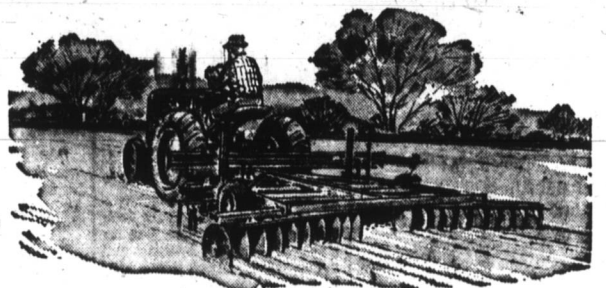
WOUNDED BUDDY—(Tay Ninh City, Vietnam)—G. L.'s of the First Division rush one of their wounded to waiting heli-

copter during Operation Junction City near Tay Ninh City here. A medic (2nd, L) runs alongside holding a bottle of

plasma, which is being supplied to the wounded man. (UPI Radio-Telephoto)

Central Carolina Farmers Says

"It's Time To Get Growing"



Let Us Supply Your Farm Needs

LAWN AND GARDEN SEEDS

Ky. 31 Fescue
Certified
19c lb.

Creeping Red Fescue
55c lb.

Bermuda Grass
Hulled
70c lb.

LAWN MIXTURE
55c lb.

Ky. Blue
55c

WIN

THE MO

Bulk or Lq

• TOB
• GAR

Ammon

H

Fla

Seed Potatoes **\$5.50**
RED PONTIAC
OR
IRISH COBBLERS Per 100 lbs.

ONION SETS
Yellow White
22c lb. 23c lb.

TOMATO SEED
MANAPAL

CONTI



Just 32' wide

CSF618G

Hotpoint

Treat Your Family to These Value-Packed Features!
1/2 GALLON STORAGE ON DOOR — PORCELAIN-ON-STEEL MEAT AND PRODUCE DRAWERS — DELUXE ICE SERVICE — GLIDE-OUT FREEZER BASKET — BUTYBIN — JUICE CAN DISPENSER — FULL-WIDTH FOODROOM SHELVES — BUTTER SPREAD CONTROLS

SELECT YOURS TODAY

\$399⁷⁷

Convenient Terms

CENTRAL CAROLINA FARMERS, Inc.



Durham—Roxboro—Oxford—Carrboro
Creedmoor—Hillsborough—Pittsboro—Siler City

PHONE 682-9295

New Method Laundry and Dry Cleaners

CASH & CARRY OFFICES

Corner Roxboro and Holloway Streets
Chapel Hill St. at Duke University Road
Quick As A Whirl—Roxboro Rd. at Arundale Dr.
Drive-In, Car, Broad and Englewood Aves.

Watches **Rings**

BULOVA **SPIDEL** **WEDDING**

WALTHAM **TWISTERFLEX** **BIRTHSTONE**

Bull City Watch And Clock Repair

Drivers License Sealed in Plastic

504 E. PETTIGREW ST. DURHAM, N. C.