

MR. AND MRS. JAMES A. NORRIS CELEBRATE 45TH ANNIVERSARY

Mr. and Mrs. James A. Norris celebrated their 45th Anniversary recently. Rev. F. D. Terry, pastor of the West Durham Baptist Church, read the scripture and offered prayer. Those who attended from Durham were: Rev. and Mrs. F. D. Terry, Frederick Terry, Linda Terry, Mrs. Mary Love, Mrs. Nonie Johnson, Mr. and Mrs. Lee Jones, Mr. and Mrs. Alex Daye, Miss Mary Stanfield, Miss Minnie C. Lyons, Miss Gloria Hester, Mrs. Ruth N. McCowan, Mrs. Rosa E. Holloway, Miss Ethel M. Stanfield, Mrs. Ada Holeman, Mrs. Captolia Thompson, Mrs. Inez Vickers and from out of town were Mr. and Mrs. Thomas Torrain and son from Hillsborough; Mr. and Mrs. Charlie Torian also from Hillsborough; Mr. and Mrs. Harold Daye and daughter, Jackie and James Norris, Jr. from Greensboro.

WALKER BIBLE CLASS OF FIRST CALVARY BAPTIST HOLDS MEET

The E. W. Walker Bible Class of First Calvary Baptist Church held its monthly meeting at the home of Mrs. Rosa Grafton, 1101 W. Proctor Street recently. The devotional period was opened with singing "Glory To His Name." The President, Mrs. Belvin Mitchell read the 23rd Psalm and also offered prayer. The minutes of the last meeting were read by the secretary, Miss Hattie White. Various reports were read and received. The class discussed final plans for the Annual Program to be held the fourth Sunday in August. The hostess served a delicious repast to the following members: Mesdames Rosa John-



ENJOY A PITCHER OF PUNCH — (Sunset Punch) — What could be more relaxing than to sit back, prop up the feet, and enjoy cool, refreshing Sunset Punch? Tang Instant Breakfast Drink, pineapple juice, and ginger ale provide such a delightful flavor combination that glass after glass will disappear in a hurry.

Enjoy A Pitcher of Punch

There's nothing in the world like relaxing at the end of the day. The man of the house probably knows this better than anyone. How nice for him to come home, change into something comfortable, move out to the porch or patio, and, by all means, put his feet up. — Now it would be rather nice to let him know how aware you are of his need to relax. Serve him the perfect drink. Sunset Continued on page 4B



GIFTS FROM WOOLWORTH— (Cleveland, Ohio)—Robert J. Brown (c) president of B. & C. Associates, presented gifts from Woolworth Stores to Frank Stanley, (l.) outgoing president of the National Newspaper Publishers Association and J. H. Murphy, the newly-elected president of the NNPA at their 27th annual summer convention held in Cleveland, June 21 thru 24. These gifts and others were given by the F. W. Woolworth Company of New York City in recognition of their outstanding contributions in civic, business and political endeavors throughout the year.

Funeral Services Held For Charlie M. Parker

Funeral services for Charlie Morris Parker, who died in Washington, D. C. June 23 were held Wednesday, June 28 at Gethsemane Baptist Church. He was the son of the late Eulis and Lila Harris Parker. He was educated in the Durham City Schools and was baptised at an early age at the Chestnut Church in Wake County.



PARKER

It's Peach Jam Time



Put a little of summer's golden sunshine in jars in the form of jam made from fresh peaches. You can add your own special touch of spices in making Spiced Peach Jam, an elegant one for later gifting. The recipe is made by the short-boil method using Certo Fruit Pectin, and the jam is assured a perfect set.

Spiced Peach Jam
Yield: about 11 medium glasses

4 cups prepared fruit (about 3 lb. fully ripe peaches)
1/4 cup lemon juice (2 lemons)
7 1/2 cups (3 1/2 lb.) sugar

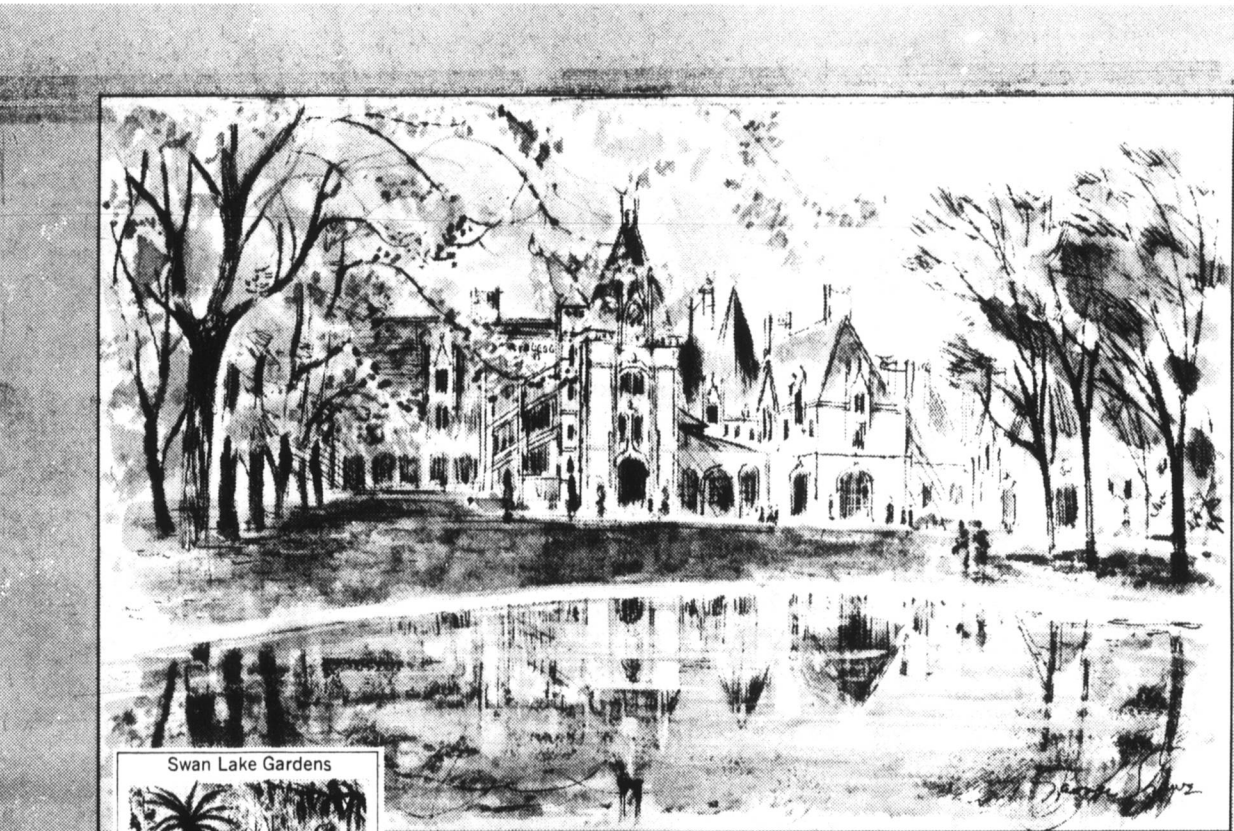
1/2 to 1 teaspoon each cinnamon, cloves, and allspice
1 bottle liquid fruit pectin
*Or use any desired combination of spices.

First prepare the fruit. Peel and pit about 3 pounds peaches; chop very fine or grind. Measure 4 cups into a very large saucepan. Squeeze the juice from 2 lemons; add 1/4 cup to peaches.

Then make the jam. Thoroughly mix sugar and spices into fruit in saucepan. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and add once stir in fruit pectin. Skim off foam with metal spoon. Then stir and skim for 5 minutes to cool slightly and prevent floating fruit. Ladle quickly into glasses. Cover at once with 1/2 inch hot paraffin. Note: Jam may set slowly—allow about 2 weeks.

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THIS IS A RELEASE YOU REQUESTED



FOR IMMEDIATE RELEASE

An International Entree And Your Own Mountain!



On warm summer days you need something to lift your spirits. This recipe features an American version of the sweet and pungent concoctions that Oriental cooks have perfected. It goes well with a cold refreshing beverage. This is one of the reasons why ice cold Coca-Cola is commonly served with Oriental meals at home and abroad.

SWEET AND SOUR FRANKFURTERS
(Serves Six)

2 tablespoons salad oil
8 scallions, split, or 1 onion, thinly sliced
1 green pepper, cut into triangles
2 pkgs. (1 lb. each) frankfurters, halved
1 can (No. 2) pineapple slices, quartered and well-drained
1/2 cup pineapple juice

1 cup bouillon or water
2 teaspoons soy sauce
1/4 cup vinegar
1/4 cup brown sugar
1 tablespoon cornstarch, mixed with
1/4 cup cold water

APRICOT FIRE MOUNTAIN
Make your Fire Mountain as large as you wish. One quart of ice cream with a cup of Apricot Sauce (combine one cup of apricot preserves with one tablespoon of lemon juice for best consistency and zip) will generously serve four. Shape fire mountain by packing soft vanilla ice cream into a metal bowl lined with several thicknesses of cheesecloth or a clean linen towel and freezing firm. Or, wrap ice cream in large piece of heavy foil and shape with hands when slightly softened; freeze. At serving time unmold mountain on large serving plate. Scoop out top and fill with sauce. Garnish with drained, canned apricot halves.

In an electric or large heavy skillet, heat the salad oil. Add the scallions, or onions, and green peppers; cook for three minutes. Add the halved frankfurters, pineapple pieces and juice, bouillon or water, soy sauce, vinegar and brown sugar. Bring to a boil; cover; reduce heat to simmer and simmer 7 minutes. Mix the cornstarch in the cold water. Stir into hot mixture; stir and cook for 3 minutes. Serve from electric skillet or in a hot serving dish, with hot fluffy rice or crisp noodles.