

# Southern Hospitality Prevails In London

By DON BISHOP

LONDON — The man who knows more Americans in London than anyone is generally agreed, is Frank Strickland, who operates the popular dining room, cafeteria, commissary and canteen of the American Embassy.

Strickland's "ther home" is Dunn, N. C. His Southern accent is easily spotted in all the British accent which curiously seems to dominate this city. His Southern hospitality serves as a beacon to attract all Americans, especially Southerners.

**WARRANT GAVE HIM JOB**

Strickland is managing the services at the Embassy because he did such a good job of feeding thousands of invasion troops in the months before D-Day in Europe. The late Ambassador John Winant gave him the job when, because of drastic food rationing in England following the war, it was found necessary for the United States to take care of feeding its employees.

The dining room and other services are operated as a co-operative, with membership open to employees of the State Department and its appended services and the London representatives of the American press.

The co-operative is operated at no expense to the Government. When Winant awarded the job to Strickland, he could say only, "If it goes, you'll get paid. If it doesn't, we'll see that your fare home is paid." At the end of 12 months Strickland had cleared a considerable profit for the operation.

Strickland was interviewed for the job by Winant on the day he was to have sailed for home following the war.

"I've never had as many knots in my stomach as I had then," Strickland recalled. However, the project offered an interesting challenge and he decided to take it. After two and a half months of preparation the dining services opened for business Nov. 20, 1945. One thousand meals, the maximum possible with present facilities, are served each day. Food comes from America, including precious beef and pork which are in very limited supply in Great Britain.

**ADVISED ARMY PERSONNEL**

The War Department sent Strickland, then technical sergeant, to England in 1943 as one of 12 specialists to advise Army mess personnel already here on how to store and prepare frozen foods and other supplies sent from America.

He was assigned to the Northern Ireland Base Section, where he spent 18 months moving about from one division to another issuing the instructions.

When the invasion juggernaut got moving, Strickland was detailed to run the mess service for the marshalling yards in Northern Ireland. He directed the serving of three million meals in nine days.

"That's pretty good feeding," said Strickland in characteristic understatement. "And all the meals were hot, too."

As D-Day approached, he was transferred to Southampton to continue the same vital duty of serving hot food to troops headed for the shores of France. He set up 835 field stove units and had two battalions of men washing pots and pans.

Strickland was about to move on to France after the bulk of the troops had landed there, but before he could go to Paris to get set, the Army decided he'd best stay in Great Britain and prepare to do the whole thing all over again in the opposite direction.

The tide of war was moving sufficiently well that the Army was now thinking of its redeployment of troops to the Pacific.

**GOES INTO REVERSE**

Once again Strickland found himself at Southampton once again serving 35,000 meals a day. But this time he had German prisoners of war to wash the pots and pans.

He finished this job, the war ended, and he was ready to go back to North Carolina or to New York, where he had worked prior to the war. Then Winant called.

He has settled down as a more or less permanent member of the American colony. He married Miss Rita Emden of London.

# A CHALLENGE TO NEW YORK FROM CARRIER CREW



WHILE THEIR CARRIER STEAMS UP the East River, eleven hundred crewmen of the U.S.S. Oriskany spell out a challenge in living letters on the flight deck. Every man aboard the vessel has volunteered to donate blood to the armed forces. Challenge reads: "Hi New York... Oriskany Can Do 100%—Can You?" (International)

# Social Security And The Self Employed

(Beginning January 1, 1951, over 1-2 million self-employed persons were brought under the Federal old-age and survivors insurance program. This is the last of six articles written by Stanley B. Earl, Field Representative of the Social Security Administration, explaining many of the self-employed provisions of the Social Security Act Amendments of 1950.)

**VI. Action and Responsibility of the Self-Employed.**

The Social Security Administration assumes responsibility for maintaining the earnings records of all persons assigned a social security account number card. However, certain obligations rest with every self-employed person whose work is covered by the amended social security law.

Unlike other workers covered by the social security law, the individual who works for himself does not have his earnings reported

Each wage earner or self-employed person should check on his account at least once every two or three years by writing to the Social Security Administration, Baltimore, Maryland, and asking for a statement of his account. Errors may occur when the account number is omitted on the report, or a wrong number is shown. If an error is detected the local social security office will help to get it corrected.

The self-employed person who makes complete and accurate reports, who checks regularly on his record, and who advises his family about his social security protection, can be reasonably certain the correct amount of benefits will be paid when entitlement is established. By treating his social security account like an insurance policy, he can be more certain of a measure of economic security in old-age—payments to himself, and his eligible wife and young children—and provision for his survivors at the time of his death.

(Informational material about the social security program may be obtained free of charge from the social security field office located in the Huske Building, Fayetteville, North Carolina.)

# Revival Meet Now Underway

Rev. Halston Butler, pastor of the New Zealand Free Will Baptist Church near Benson, and his wife, Mrs. Winnie Ham Butler, who is also an ordained minister are holding a two-week revival meeting at the church.

The meeting which began Sunday, November 1, will continue through Sunday, November 25, with services each evening. The song service is led by Leonard A. Strickland.

The New Zealand church was established about fifty years ago and has a membership of approximately 100. The Woman's Missionary Society of which Mrs. Marshall Sutton is president, is active.

The Young People's Organization of the church, organized about nine months ago by Rev. Butler,

# Linden Students

A Home Economics bazaar was staged by students at East Carolina College recently under the leadership of Orace Giles of Linden. Several hundred buyers were present to select purchases from a variety of hand-made articles.

Home Economics students had prepared a cook book, which went on sale at this bazaar. Low cost meals are given special attention in this 64 page mimeographed volume which proved a popular purchase with bazaar patrons.

has an enrollment of thirty and Miss Margie Blackman is president.

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