

**The Charlotte Labor Journal
AND DIXIE FARM NEWS**

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CHARLOTTE, N. C., THURSDAY, MARCH 28, 1940

Americanism is an unfeeling love of country, loyalty to its institutions and ideals, eagerness to defend it against all enemies, undivided allegiance to the flag, and a desire to secure the blessings of liberty to ourselves and posterity.

PEOPLE CAN'T EAT EPIGRAMS

(Reprinted from Labor, Washington, D. C.)

Because of the unique position he occupies in American life—he has won many exalted positions and yet refused to crook his knee to any party or group—Mayor LaGuardia's utterances carry great weight.

"You cannot feed people on epigrams, no matter how snappy they are."
"If a man is a candidate, he seemingly cannot be specific. I have yet to hear the candidates for presidential nominations say anything except 'we must reduce expenditures,' 'we must balance the budget, but we want to continue relief and help the farmer.'"

It is true candidates have been feeding us epigrams for a good many generations. No voter likes such inadequate mental nourishment, but he will continue to receive it until he rebels; and 1940 is as good a time as any to make a start.

A good example of this epigram business was given by Senator Robert Taft just a short time ago when he declared that "relief can't be run from marble palaces in Washington."

Of course, relief has never been run from marble palaces. When Harry Hopkins was doing his biggest job he occupied very modest quarters. Senator Taft knows that. Then why did he talk about marble palaces? Because he wished to prejudice the voters against the present relief setup and thus pave the way for returning relief to the states. This scheme is dear to the hearts of the U. S. Chamber of Commerce and other reactionary interests, but it means more misery for the idle.

UNEMPLOYED

Dependent, tired, with weary feet,
With hope that's now grown dim,
The unemployed man walks the street—
Has God forgotten him?
He walks from rosy dawn's first light,
Now up—then down the street;
Asking for work—a sorry plight!
He must have bread and meat.

He walks until the stars come up
And still "no work today."
"O! God for food with which to sup
A room in which to stay!"
So slowly now he stumbles on
With aching, faltering feet,
Until his strength completely gone,
He falls—there on the street.

Then to a hospital they bear
The prostrate form away;
Poor bit of human waste! His care;
A debt we all must pay.
O world! Why don't you give him work
And wages that are fair?
Try as you will—you cannot shirk,
His burdens you must share.
—PEARL RIDLEY GRUBBS,
in Atlanta Constitution.

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**N. Y. Restaurants
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NEW YORK, N. Y.—An order setting 20 and 30 cents an hour as minimum wages for a week of 24 to 45 hours, affecting 50,000 women and male minors employed in restaurants in New York State, will go into effect June 3, it was announced by Miss Frieda S. Miller, State Industrial Commissioner.

The specified minimum wages are in addition to tips, meals and uniforms. Waitresses are to get no less than 20 cents an hour, with employees having no opportunity for tips getting a minimum of 30 cents.

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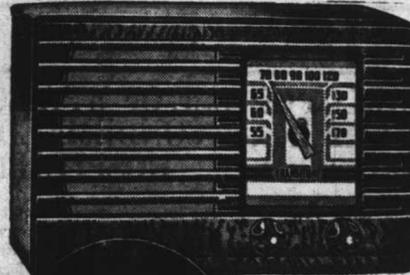
**CHEAPER AUTO PLATES
SATURDAY, MARCH 30TH**

Cut rates on automobile license plates will go in effect Saturday, March 30. The cut will result in all

tags selling at three-fourths the annual price.

The Empire State building in New York City exerts less pressure per square inch on the ground than a woman's French heel.

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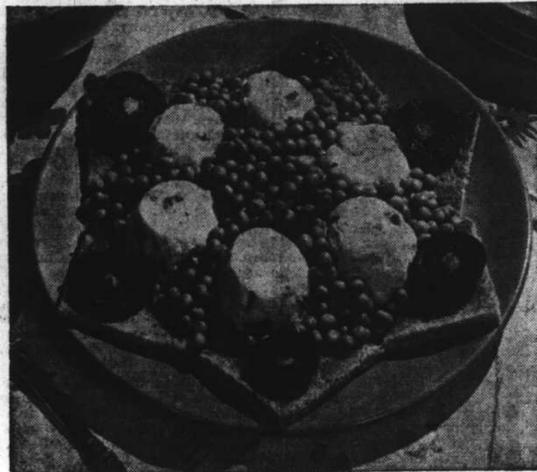


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OPEN
AN
ACCOUNT

**Timbales and Croquettes Deserve
Important Place in Economy Menus**



For a Truly Perfect "Flavor Harmony" Serve Ham and Egg Timbales With Buttered Canned Peas—They're Downright Delicious.

French cooks have long been noted for their ability to prepare tempting and delicious creations from left-overs. Perhaps we can even give them the credit for originating two of the most popular ways in which left-overs are used today, namely—Timbales and Croquettes, since both of these words are of French origin; croquettes coming from the word "croquer," meaning to crunch and timbale is the French word for "kettledrum," the shape of the mold in which this dish is usually prepared.

Timbales and croquettes are alike in that they both offer a splendid use for small quantities of left-over foods. They are unlike otherwise, since the base for a timbale is custard and for most croquettes it is a thick white sauce. The method of cooking them also varies; croquettes are fried in deep fat and timbales are baked at a very moderate heat.

Left-over meats and vegetables often remain left-overs until it is too late to eat them, or until they have been consumed under the heading of a snack. Not condemning the snack in any way, for refrigerator raiders must have something for their efforts, but budgets and food bills can often times be kept out of the red if careful consideration is given to the possibilities of using left-overs in main courses for suppers, luncheons, and even dinners to follow in a day or so.

A cupful of left-over ham, beef or some other meat doesn't seem like much of a contribution toward a main dish to serve 4 or 6 people. Neither does a cupful of macaroni, rice or potatoes, yet there are many croquette and timbale recipes based on just such a foundation. They make attractive and practical main dishes.

Since timbales and croquettes have a definite place in economy menus, it

will also be well to consider what other foods are most appropriate to serve with them. If left-over meats, or meat extenders, are the base, then it is possible to consider almost any one of the vast number of canned vegetables, because they may definitely be considered as budget savers. They make it possible for the homemaker to buy out of season foods at a reasonable price and to buy in quantity when the grocer offers them at a bargain.

In the field of canned vegetables, homemakers will naturally include peas, because they are particularly appropriate for serving with timbales and croquettes. They are extra thrifty, too, and are available in a style for every menu. Their dietetic value should not be overlooked because they are a good source of vitamins A, B and C, and contribute good amounts of minerals such as phosphorus and iron. Because canned peas are packed quickly where they grow, they have that "just-picked" flavor. Then remember their many advantages and use them often, and especially when taking count of the possibilities they offer with timbales and croquettes. Serve them buttered, creamed or in a cheese sauce.

Ham and Egg Timbales With Buttered Canned Peas

1/2 cup milk, scalded.
2 eggs, slightly beaten.
1 lb. fat.
1/2 cup soft bread crumbs.
1/2 cup ground or minced boiled ham.
Dash of paprika.
Assortment of Canned Peas.
2 cups canned peas.
Buttered toast triangles.
Buttered mushroom caps.

Two pigs under a fence would make only 20 per cent more noise than one pig.

It takes 27 singers to sing twice as loud as one singer. A trio is but one-third louder than a soloist.

**STATEMENT BY CHAIRMAN
J. WARREN MADDEN**

Chairman Madden, of the National Labor Board, stated last Saturday that he had been advised that it was being said that the Board was lobby-

ing in connection with its appropriation pending before the House of Representatives. Mr. Madden categorically denied that the Board was lobbying in connection with the appropriation and said that no employee of the Board was doing so, so far as the Board could learn.

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