CHARLOTTE LABOR JOURNAL and DIXIE FARM NEWS



A LABOR DAY RETROSPECT

By WILLIAM S. GREENE

Sec. Charlotte Central Labor Union

What a difference in the outlook of the world today, compared with last Labor Day? Only 365 days have passed away since our Labor Day of 1939, but the events during that very short period of time are epochal. International Labor has practically disappeared as an organized body, outside of America, and Great Britain. All efforts of every country are devoted to creation of instruments to destroy, rather than the creation of a higher standard of living. The United States has come to a period in its life, where we are forced to become militaristic or perish. We are the last great country to decide upon such a step. Others have fallen to an invading foe, be-cause they did not prepare with al ltheir resources, in time. The world is aflame. War today is waged as it was in prehistoric times, with no regard for non-combatants. What was once considered civilized, now is savage. We are on the plane of the Ant world in intelligence, in International relations between the countries of the World. We are like the Ants who send their battle forays to grab what they can from their neighbors, and receive in return the same treatment. The standard of living is going down all over the World. The United States once more may becoem the Promised Land in a much greater sense than ever before, to starving peoples on the Earth. This time we will have to give all, instead of giving some and selling some. The A. F. of L. National forecasts are for increased employment in 1941. But let us not forget that this prosperity sign is based on the creation of things to destroy rather than a higher standard of living. It is my own personal feelings, however, that the Foreign policy of our government is correct, that preparadness is essential to protect what we have in the way of Freedom of Thought, which is after all, more important that getting fat with too much food.

South. States Fair Set For Opening **On October 13th**

The Southern States Fair, Mecklenburg's biggest and newest annual entertainment frolic, will open its

to this section another week of gay

hundreds of details incident to the

Shelby man, who also heads the Cleve-land County Fair and the North Carsecond season on October 15, bringing olina State Fair, predicted that this year's show will be bigger and bet-

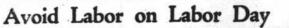
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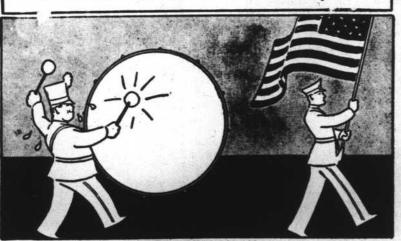
ter in many respects. SHE KNEW "Marry my daughter! Ha! Young

wear." "Well, you haven't been doing so



well at times yourself, Pop.'





By BETTY BARCLAY

Quick-Frozen Scallops

Here's a bit of ocean goodness that's a treat, whether you live hundreds of miles inland or at the surfline. For quick-frozen foods are all ready to cook or serve when you take them from their cartons and thaw them; and they were chosen for their sweet, delicate flavor and tender quality when they were guick-frozer.

quick-frozen. Here is a quice, easy way to serve quick-frozen scallops. Place scallops in greased broiling pan, brush with melted butter, and sprinkle with salt and pep-per. Broil at medium heat 7 minutes. Turn scallops, top with bacon, and broil 10 minutes, turning bacon after 5 minutes inutes

Lemon Gelatine Ring Salad 2 tablespoons (2 envelopes) gelatine 14 cup cold water

- minutes, Add: 1¼ cups boiling wai ½ cup lemon juice ¾ cup sugar Few grains salt

2 cups cottage cheese Pour into a 9-inch oiled, ring mold. Chill. Unmold on serving plate. Fill center of ring with:

2 cups orange segments 1 cup seeded grapes Garnish with mint or lettuce hearts an small clusters of grapes. Serve with Lemon Mayonnaise. Serves 8. Magic Blackberry Refrigerator Cak

11/3 cups (1 can) sweetened con

- cup lemon juice teaspoon lemon extract cups fresh blackberries egg whites, stiffly beaten
- inilla wafers

Labor Day Proclamation for Cooks: Take it easy on Labor Day. Enjoy the parade, the picnic, or the visiting guests at home. Here are recipes that will fit in-to any kind of a Labor Day you may be planning — or any other day when you want delicious dainties without labor: Quick-Frozen Scallops remove wax paper. Cut in slices and serve plain or with whipped cream. Serves 8. For blueberry refrigerator cake, use 2 cups blueberries in place of blackberries.

Picnic Beans

1 1-pound 14-ounce can baked beans with molasses and pork 2 tablespoons dark brown sugar

Dash of salt

teaspoon dry n unce can Hawaiian pineapple

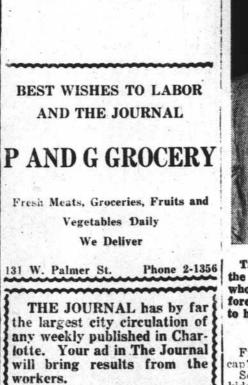
tablespoons sirup drained from geme 4 slices bacon, if desired.

Pour beans into an oven casserole or individual casseroles. Add brown 4 individual casseroles. Add brown sugar, salt, mustard, pineapple gems which have been drained and 2 table-spoons of the pineapple sirup. Mix well, cover and bake in a moderately hot oven (375° F.) for 25 to 30 minutes or until beans are very hot. Beans may be topped with bacon alices before plac-ing in the oven, if desired. Wrap cas-serole in heavy layer of newspapers be-fore placing in picnic basket. This will keep beans warm for one to two hours. Yield: 4 generous servings. Holiday Coffee

Holiday Coffee

Holiday Coffee You can urge your Labor Day guests to indulge in second cups of coffee with-out worrying over sleeping problems if you serve the decaffeinated kind. For a spicy novelty, place a piece of stick cin-namon on each saucer to use instead of

namon on each saucer to use instead of a spoon for stirring. Use one well rounded tablespoon drip grind decaffeinated coffee for each cup (1/2 pint) of boiling water. Preheat drip coffee pot. Put coffee in upper compart-ment of pot. Pour fresh, briskly boil-ing water over it. Cover and let stand in warm place until all water has dripped through once. Remove upper compartment and cover pot. Serve.



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Tiaki Matuda, naval attache at the Japanese embassy in Berlin. who is visiting in Washington before he leaves for Tokyo to report to his government. AND A REAL ONE First Golfer: "What's your handicap? Second Golfer: "A wife and six kids.'

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