Labor Is On the Job For Victory

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N. C. UNION VICTIM OF TERROR CAMPAIGN—"TORIES" "GANG UP" TO PREVENT FAIR ELECTION

Lenoir, October 4, 1943.

Enclosed is a clipping out of LABOR, October 2nd edition. It's good. Hope you can run it in this week's edition of Charlotte Labor Journal, for distribution here.

[From LABOR, Washington, D. C.]

LENOIR, N. C., Sept. 29.—Just what workers are up against in small Southern towns dominated by anti-labor employers was graphically demonstrated in this "open shop" city.

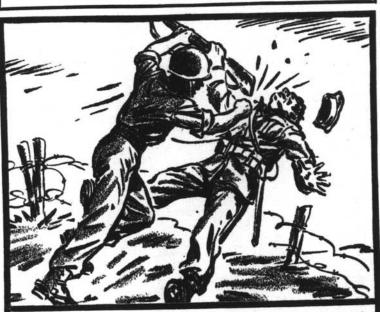
Over 500 workers are employed in the town's furniture manufacturing plants. Wages are at a sweatshop level—as low as 40 cents an hour. Workers pleaded with the A. F. of L. Carpenters' Union to come in and organize them, and for many months the union worked at the task.

Finally, a National Labor Relations Board election was obtained at the Kent-Coffey Manufacturing Company. Though the management, under the Wagner Act could not interfere, a campaign of anti-union terrorization was launched by other sources.

launched by other sources. The town's bankers, Chamber of Commerce officials and other employer interests propagandized against the union. And to climax the drive, the Lenoir "News-Topic," daily paper, ran huge scare editorials, smearing organized labor and calling upon the workers to reject the union. Significantly, the paper seized upon the propaganda of Maurice R. Franks, promoter of a fake labor publication known as the "Railroad Workers' Journal," and

the played it up as an argument against unionism. Naturally, under that barrage, it was impossible for a fair election to be held, and as a result workers voted by 357 to 126 against the union.—Labor, Washington, D. C.

AMERICAN HEROES



Scouting on foot in Tunisia, Pfc. Charles H. Evans was captured by 30 Italian infantrymen and marched to the rear. A bayonet at his back, Evans whirled, disarmed his guard, and escaped. Although wounded by rifle fire, he hid in a cactus patch till nightfall, slipped For this he wears the Purple Heart and the Silver Star. Celebrate Evers' escape with another War Bond. back to our forces with valu

THE LABOR PRESS

Year in and year out, the labor press presents the case for unionism in plain, convincing terms. To the labor press must go much of the credit for public education on labor matters in the last 60 years, and for the changed public sentiment now reflected in legislative and popular recognition of labor's right to organize and strive for better conditions.

OUT OF EVERY PAY ENVELOPE **BUY WAR BONDS**

NOTICE TO THE PUBLIC

THE CHARLOTTE LABOR JOURNAL is the only weekly published in the Piedmont section of North Carolina representing the A. F. of L. It is endorsed by the North Carolina Federation of Labor, Charlotte Central Labor Union and various locals. JOURNAL HAS A RECORD OF 13 YEARS CONTINUOUS PUBLICATION AND SERV-ICE IN THE LABOR MOVEMENT.

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A SEAMAN'S SONG

I left my girl in Oregon I left my Ma in Maine An' the sunny face of my native land I carry in my brain. I've pitched my tent on the open sea under the lonesome sky An' my Ma an' my gal an' my land will live Even if I die.

I'd give an arm for a Georgia farm With cotton by the door An' I'd swap my eyes for Kentucky skies Or the sight of the 'Frisco shore. Oh, give me the lights of Manhattan's nights . . . But I'll ride the pitching sea 'Til my Ma, an' my gal an' my native land An' all that I love is free.

Let 'em rave, every fascist knave Who ever drew a sword But they all will meet on a dead end street Wheer the grapes of wrath are stored. Let 'em crack the whip, let 'em blast my ship Let 'em fill me full of lead! But my Ma an' my gal an' my land will live Even when I'm dead.

Sweet as the rai non the Texas plain Is the kiss on my honey's lips An' I've never seen a Mom like mine An' I've sailed a hundred ships. But sweeter to me than my gal or Mom Or the taste of my daily bread Is my native land, and my land will live Even when I'm dead.

You can smash the ships of a thousand trips. Kill a billion men or more But the truth will ride on the swelling tide And make its way to shore. So I've pitched my tent on the smashing waves An' my home is the blazing sea 'Til Ma an' my gal and my native land An' all that I love is free.

Irene Paull, In Midwest Labor.

All The Lemon Pies You Want!



Lemons play a leading role these days for they help through their numerous household uses and cooking aids, to make work lighter for busy war-time homemakers. There may be many food shortages but the lemon crop promises to meet all fall and winter demands. Every member of the family can have his fill of lemon pie and all the other lemon flavored delicacies of which he is fond.

Perhaps in all groups the favorite of favorites is the Lemon Meringue Pie, and by taking three tiny precautions, every cook can be sure of serving such a pie with a flaky crust, a fragrantly fresh filling, and a tender, easy-to-cut meringue. First, be sure to add lemon juice and egg to the pastry mix; second, cook filling first, then add freshly squeezed lemon juice after remov ing from the stove; third, add a little lemon juice to the meringue. Here's the full recipe:

Lemon Meringue Pie

3 cups sifted flour 1 teaspoon salt 1 cup shortening

1 slightly beaten egg 2 tablespoons lemon juice Ice water

Sift flour and salt together. Cut in shortening. Add egg, combine with lemon juice. Add gradually with lemon juice. Add gradually just enough ice water to bind dough weether. Roll pastry out thin and line pie plates. (This recipe makes three 8-inch single pie shells & Keep unbaked dough in refrigerator until needed.) Bake in hot oven (475 degrees F.) for 15 minutes.

For filling use: 1 cup water or milk cup sugar teaspoon salt

1 teaspoon grated lemon peel tablespoons cornstarch cup cold water well-beaten egg yolks tablespoon butter

6 tablespoons lemon juice

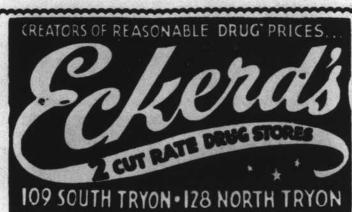
Bring water or milk, sugar, salt and lemon peel to a boil in saucepan on direct heat. Add cornstarch, blended with ½ cup cold water. Cook over low heat, until thickened (about 5 minutes), stirring constantly. Remove from heat.
Add separately, mixing well after
each addition, the egg yolks, butter
and lemon juice. Pour filling into

baked pastry shell. When filling is cool, top with a meringue, made from:

2 egg whites 4 tablespoons sugar 1 teaspoon lemon juice Beat egg whites until frothy. Add sugar gradually. Conting beating but only until egg holds its shape in peaks. Fold in lemon juice. Brown pie in moderate oven (325 degrees F.) for 15 minutes.

(Makes one 8-inch pie.)

Now that there'll be plenty of lemons on hand, you'll want to serve lemonade often. For quick lemonade, squeeze out enough fresh





The A. F. OF L. STANDS WITH AND FOR THE FLAG

Honor Roll of THE CHARLOTTE LABOR JOURNAL Employees of this paper in the services of their country.

EDWIN A. WITTER
U. S. Air Forces JESSE J. KINLEY U. S. Navy ROBERT E. BROWN

100

JAMES (RED) KINLEY
U. S. Army ROBERT KINLEY U. S. Marine Corps JOHN KINLEY

Wounded Soldier Thanks Woll For Cigarettes

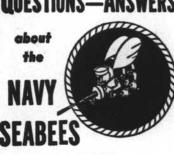
To Matthew Woll, president of the Labor League for Human Rights, last week came a soldier wounded in the battle of Tunisia, and on convalescent leave in New York. "I wanted to thank you per-sonally," said the soldier, "for the cigarettes our outfit received from your organization while we were in the front lines. As an AFL member, you can imagine how proud I was to see that the cigarettes were a gift from my fellow union members. What made the whole thing even more exciting was that we got the smokes while we were actually under fire on the battlefield."

DEMAND THE UNION LABEL

Label in your hat? Label in your shoes? Label in your clothes? Label in your clothes?
Label on your printing?
Union barber shave you?
Union carpenter build youd house?
Union painter paint it?
Union bricklayer put the foundation
under it and the pillars in front of it? Union plumber fit out your sanitary

PATRONIZE ADVERTISERS JOURNAL

QUESTIONS—ANSWERS



- What are the educational qualifications for getting into the Seabees?
- There are no specific educational requirements. Seabees are chosen primarily on the basis of practical experience
- Are non-citizens ascepted? No, only native-born or naturalized citizens.
- Can a WAVE's husband join the Seabees?
- Yes. A woman whose husband is in the Seabees, however, cannot join the WAVES, although girls who join the WAVES may marry Navy men after indoctrination.
- What are Seabee"Specials?" Seabee Specials, often known as Stevedore Battalions, are men who perform the various functions connected with loading and unloading of ships. Usually they are former employees of steamship and stevedoring companies, but the Navy has a training ship at Camp Perry, Virginia, where unskilled men are trained of this

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