

"We Are Americans First and Trade Unionists Second"

"LET'S GO U.S.A.—KEEP 'EM FLYING"

WILLIAM GREEN, PRES. A. F. OF L.

MACHINISTS WIN A LARGE AIRLINE UNIT

WASHINGTON, D. C.—One of the biggest airlines in the world—Pan-American Airways—was brought under the banner of the International Association of Machinists for all employees in its maintenance shops, numbering over 4,000.

An agreement just signed between the IAM and Pan-American recognizes the union as exclusive bargaining agency for these workers engaged mostly in repairing, maintaining and servicing planes. They are employed largely in five big shops — at Brownsville, Texas; LaGuardia Field, New York; Seattle, San Francisco and Miami.

The Machinists hitherto represented the workers at the Brownsville and LaGuardia field shops, but signed up a sufficient number of employees at the other shops to give the union a substantial majority over the entire system. On the basis of evidence of this majority, the pact was entered into under terms of the Railway Labor Act, which also governs labor relations in air transportation.

This recognition agreement will be followed later by negotiation of a system-wide contract, covering wages, hours and working conditions, with supplements for the various divisional shops.

WSA ANNOUNCES THE SALE OF BOATS

WASHINGTON. — Many families living in crowded war areas are considering purchases of small boats for homes, the Small Vessels Division of WSA announces. The Division, which has charge of the sale of small vessels requisitioned for use by the armed forces and now released for disposal, bases its statement on inquiries received by WSA asking for information on the 44 vessels to be sold.

INDEBTEDNESS OF INDIVIDUALS ON INCREASE

WASHINGTON, Jan. 2.—

Charge account indebtedness jumped up \$148,000,000 in November.

The Federal Reserve board's report today said it was the second straight month of a greater than usual seasonal increase.

The total of all charge account bills November 30 was \$1,644,000,000, or \$198,000,000 more than a year ago.

Total consumer credit increased by \$180,000,000 during November to stand at \$5,600,000,000.

Installment credit on automobile sales declined slightly for the first time since early in 1944.

IT'S LABOR'S WAR — LET'S FIGHT—WITH PAY DOLLARS IN WAR BONDS.

PATRONIZE JOURNAL ADVERTISERS

STARS IN SERVICE



U. S. Treasury Department

BUY WAR BONDS OUT OF EVERY PAY ENVELOPE

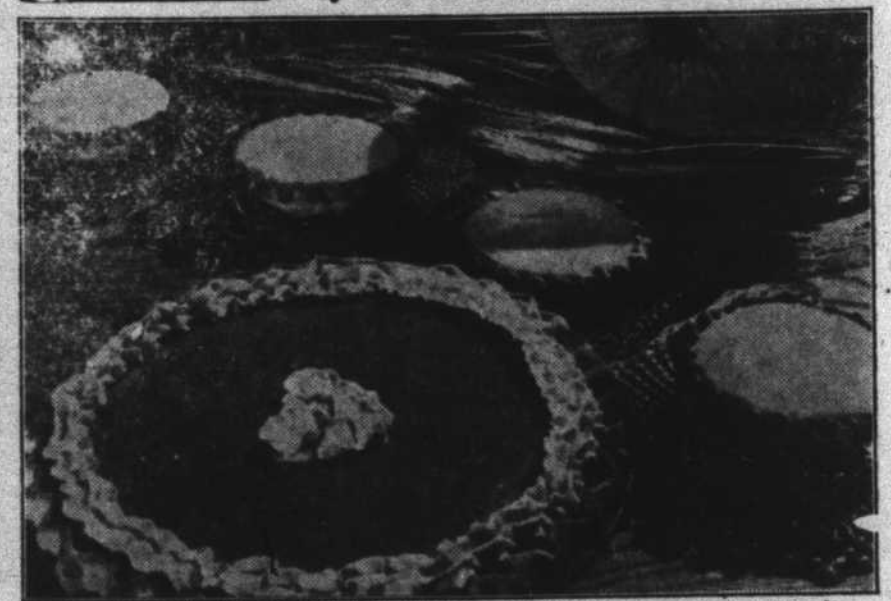
OUT OF EVERY PAY ENVELOPE BUY WAR BONDS



FREE LABOR WILL WIN

One Gesture -- Two Desserts!

By MOLLIE MARTIN



Two delicious musts for Fall—and both with no more effort than it takes to make one. Spicy Pumpkin Chiffon Pie and Inviting Lemon Chiffon Tarts will set off to perfection your favorite Fall menu!

"THE frost is on the pumpkin" — which means that the pumpkin is just right for a pie. And it means too, that busy days are ahead for housewives getting the children off to school, and planning the Winter food supply.

If you're at a loss for time, try out this quick-method system for preparing desserts for two meals with little more effort than it takes to make one dessert. Make a double batch of pastry. Line pastry tin with half the dough and fill it with a spicy Pumpkin Chiffon filling. Mold the other half of the pastry into tart shells, and fill with Lemon Chiffon. It's as simple as 1-2-3, and you're all set with a pie for dinner at night, and tempting tarts for lunch the next day!

- Pumpkin Chiffon Pie**
- 1 envelope plain unflavored gelatine
 - 3/4 cup cold water
 - 3 eggs
 - 1/2 cup sugar
 - 1/2 cup honey
 - 1/2 cup lemon juice
 - 1/2 teaspoon salt
 - 1 teaspoon grated lemon rind
- Lemon Chiffon Tarts**
- 1 envelope plain unflavored gelatine
 - 3/4 cup cold water
 - 3 eggs
 - 1/2 cup sugar
 - 1/2 cup honey
 - 1/2 cup lemon juice
 - 1/2 teaspoon salt
 - 1 teaspoon grated lemon rind
- Add honey, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Soften gelatine in cold water and dissolve in hot custard mixture. Add grated lemon rind. Cool, and when mixture begins to thicken, fold in stiffly beaten egg whites to which sugar has been added. Fill baked tart shells and chill. Just before serving, spread a thin layer of whipped cream over tarts, if desired.

"WORMS THAT TURNED"

A floor-walker, tired of his job, gave it up and joined the police force. Several months later a friend asked him how he liked being a policeman. "Well," he replied, "the pay and the hours are good, but what I like best of all is that the customer is always wrong." — Sales Scrap Book.

Orson Welles tells of a busboy he knew in Ireland who won \$5000 in the Irish Sweepstakes. "Are you going to quit your job now that you're rich?" the busboy was asked. "No," he answered, "but I'm going to be awfully impatient." — Leonard Lyons in N. Y. Post.

ABRAHAM LINCOLN ON LABOR

All that serves Labor serves the Nation.
 All that harms Labor is treason.
 No line can be drawn between these two.
 If any man tells you he loves his country, yet hates Labor, he is a liar.
 If any man tells you he trusts his country, yet fears Labor, he is a fool.
 There is no country without Labor, and to fleece the one is to rob the other.

—Abraham Lincoln.

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Good-looking capeskin leather jackets in Cossack style with zipper fastening. Tan only.

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Button-on sur-coat in dark tan capeskin leather. Gives a smart, swagger appearance.

\$19.75

All-Wool Plaid Mackinaws \$9.95 and \$12.95

BELK'S MEN'S STORE

The Pie's The Thing

Frances Lee Barton

A piece of pie; cool and firm; flavoured from lemon juice and rind; what more could one desire for dessert? Lemon chiffon pie is "perfect pie plus." Easy to make, economical and oh, so delicious.

Lemon Chiffon Pie

- 3 or 3 egg yolks, slightly beaten;
- 1 cup water; 1/2 cup sugar; 1 package lemon-flavored gelatin; 3 tablespoons lemon juice; 1 1/2 teaspoons grated lemon rind; dash of salt; 2 or 3 egg whites; 1 baked 9-inch pie shell.

Combine egg yolks and water in top of double boiler, mixing well. Add 1/4 cup sugar and cook over hot water about 3 minutes, or until well heated, stirring constantly. Remove from fire. Add gelatin and stir until dissolved. Add lemon juice and rind. Chill until slightly thickened.

Add salt to egg whites and beat until foamy, then add remaining sugar gradually, and continue beating until stiff. Fold into gelatin mixture. Turn into cold pie shell. Chill until firm.

FLY A BOMB TO BERLIN—PUT 10 PERCENT OF PAY IN WAR BONDS.

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