

Merit Examination To Be Announced Within Two Weeks

Dr. Frank T. deVyver, Duke Professor of Labor Relations Is Named Director.

Durham, N. C. — Notices of merit examinations for positions under the North Carolina Unemployment Compensation Commission will be published throughout the state within the next two weeks, Dr. Frank T. deVyver, supervisor of merit examinations, stated today. Dr deVyver is a member of the faculty of Duke university.

The examinations will be strictly competitive. Pursuant to the law, notices of the pending examinations will be sent to newspapers, postoffices, clubs and professional groups, colleges and universities, labor organizations and employment bureaus, so that every individual in the state will have ample opportunity to familiarize himself with these opportunities in state service.

The appointment of Dr. deVyver to supervise the administration of the merit examinations is an assurance to competitors for positions that the register of eligibles will be prepared without favoritism or partisanship, because Dr. deVyver has made a distinguished record in the field of labor relations and of public administration. He received the M. A. and Ph. D. degrees from Princeton university and is now assistant professor of labor problems at Duke university.

Professor deVyver has an outstanding reputation as a teacher, writer and student of industrial conditions. From 1928 to 1930 he worked at the University of Virginia, and, with G. T. Starnes and A. Berglund, published "Labor in the Industrial South". In connection with this study, Dr. deVyver spent a year visiting industrial plants throughout the South to study labor and industrial conditions at first hand. He was connected with the Industrial Relations Section at Princeton university in the summer of 1930, and was a member of the faculty of that university from 1930 to 1935. He taught at the

CCC Boys Send Over 2 Million Home Each Year

Approximately 7,200 Enrolled In State At End Of June.

In the five years that the Civilian Conservation Corps has been operated in North Carolina a total of 45,058 Tar Heel boys have been enrolled in the organization to send back to their parents over two million dollars a year from their wages.

Enrolled in the state at the end of the fiscal year were approximately 7,200 boys in the 42 camps scattered throughout North Carolina, said T. L. Grier, state CCC selection supervisor.

Since the Corps was first organized, enrollees from North Carolina have allotted approximately \$10,467,760 to their families, helping to mend family ties and rebuild morale.

Designated by the federal department of labor as the selecting agency for enrollees in this state, the North Carolina State Board of Charities and Public Welfare helps maintain the corps by sending replacements every three months.

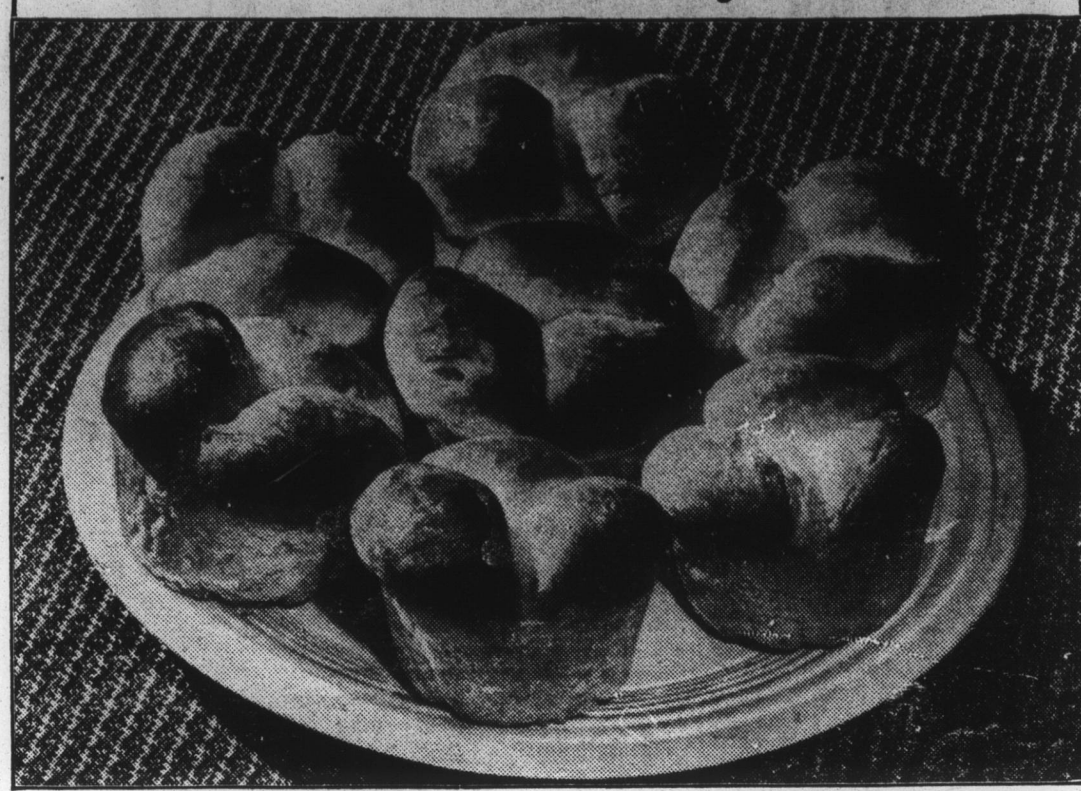
"Neither the state office nor the local selecting agencies would undertake to justify the corps merely as a means of furnishing \$22 or \$25 a month for the relief of a needy family," Grier stated.

"Justification can best be made on the record of accomplishment of the boys enrolled, the real values of camp experience in working, living and learning together giving social and human results defying statistical analysis."

FOR NEWSPAPER SERVICE DIAL 4501.

University of North Carolina in the summer of 1935 and, since then, has been a member of the Department of Economics at Duke university.

Now—An Easy New Way To Make Clover Leaf Rolls



So light and tender—they're simply grand with coffee, salads or Sunday supper

• Everyone enjoys tender, tempting rolls, light as a feather. But no woman likes to be tied down too long in making them.

That's why every home-maker will welcome this easy new recipe at the right. For you can mix, let rise, shape and bake your rolls in two and one-half hours! And they're just as light, just as tender, just as delicate in flavor as when made by the old-fashioned way.

Mix up a batch tomorrow morning and let it rise while you're working around the house. The recipe is so simple that your rolls will be a success the first time you try them! At lunch time they'll be in tempting, golden rows, fit for a king. Once your family tastes these Clover Leaf Rolls, they won't let you rest till more appear. But with this easy new way of making, you won't mind in the least.

CLOVER LEAF ROLLS

2 compressed yeast cakes
 1/2 cup lukewarm water
 1 teaspoon sugar
 3 tablespoons Spry
 2 teaspoons salt
 1 tablespoon sugar
 1/2 cup boiling water
 1 cup milk
 5 1/2 cups sifted all-purpose flour (about)

Crumble yeast into small bowl or cup. Add lukewarm water and sugar and set in warm place until it becomes light and spongy (about 15 minutes). Combine Spry, salt, and sugar in large bowl and add boiling water. Stir until Spry is melted, then add milk. Add yeast mixture and mix. Add flour gradually, mixing very thoroughly, until a stiff dough is formed. Place in large bowl greased with Spry, brush top of dough with Spry, cover, and let rise in warm place until double in bulk (about 45 minutes). Grease hands thoroughly with Spry, take a small portion of dough, and squeeze between thumb and forefinger into small balls. Place three balls in each cup of muffin pans greased with Spry. Let rise in warm place until double in bulk (about 40 minutes). Bake in very hot oven (450° F.) 15 minutes. See what light, tender, fine-grained rolls Spry makes. Whole process, including baking, requires about 2 1/2 hours. Makes 2 1/2 dozen.

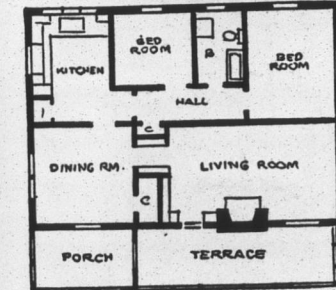
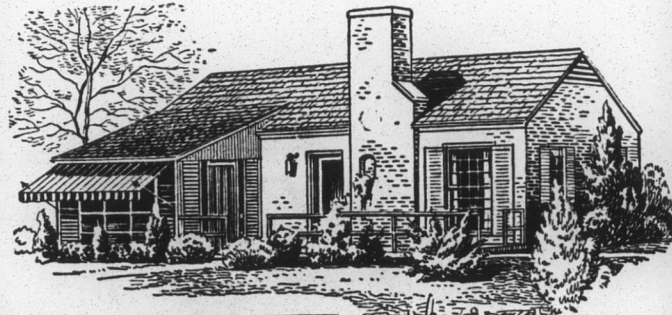
(All measurements in this recipe are level)

MEXICO REFUSES DEMANDS
 Mexico City—Secretary of State Hull's demand for arbitration of payment for American oil lands expropriated by Mexico was refused by President Cardenas. Declaring that the U. S. itself had been guilty of confiscation of property when it forced an exchange of gold for paper currency, Sr. Cardenas stated that Mexico would pay for seized land only with the profit obtained from the sale of petroleum.

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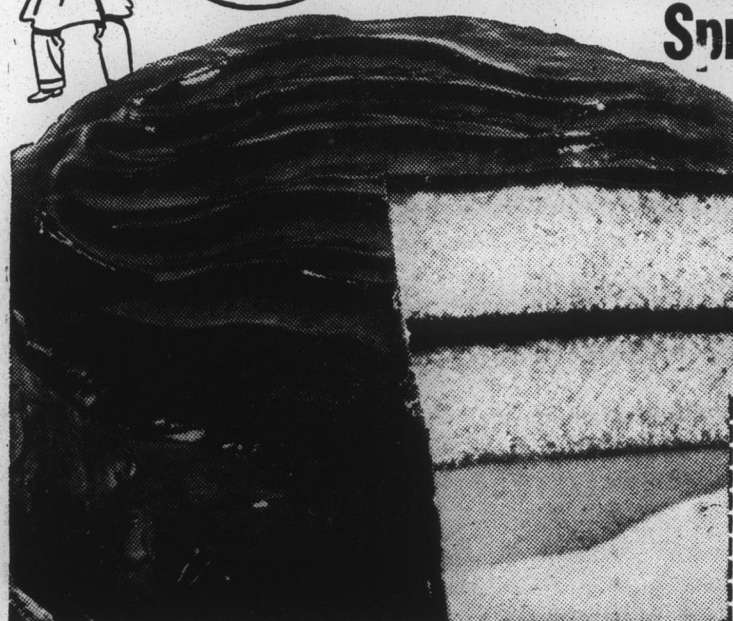
Emett Wilkerson

BUILDER AND CONTRACTOR
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SEE WHAT LIGHT, TENDER CAKES Spry GIVES IN HALF THE MIXING TIME. TRY THIS RECIPE

OLD FASHIONED CHOCOLATE LAYER CAKE

1/2 cup Spry 2 cups sifted flour
 1/2 teaspoon salt (cake flour)
 1 teaspoon vanilla (preferred)
 1 cup sugar 2 1/2 teaspoons baking powder
 2 eggs, unbeaten 1/4 cup milk

Combine Spry, salt and vanilla. Add sugar gradually and cream until light and fluffy. (So quickly done with smooth, creamier Spry!) Add eggs, one at a time, beating thoroughly after each addition.

Sift flour and baking powder together 3 times. Add small amounts of flour to creamed mixture, alternately with milk, beating after each addition until smooth. Pour batter into two 8-inch layer pans greased with Spry. Bake in moderately hot oven (375° F.) 25 minutes. Spread Chocolate Frosting between layers and on top and sides of cake.

CHOCOLATE FROSTING

2 tablespoons Spry 1 1/2 cups sifted confectioners' sugar
 3 ounces chocolate 1/4 teaspoon vanilla
 5 tablespoons hot milk

Melt Spry, butter and chocolate together over hot water. Pour hot milk over sugar and stir until sugar is dissolved. Add vanilla and salt. Add chocolate mixture and beat until smooth and thick enough to spread. Makes enough to cover tops and sides of two 8-inch layers.

(All measurements in these recipes are level)
 In 3-lb., 1-lb. cans. Also in the big 6-lb. family size.

So EASY to bake and fry with Spry — foods are doubly delicious, so digestible

THERE'S a delightful new motion picture coming and it's FREE. Be sure to see "Star in my Kitchen." Watch this paper for time and place. You'll find real entertainment in it and real help, too. For it shows you a new, easier way to bake and fry—with Spry, the new ALL-vegetable shortening.

creamiest shortening they ever used. Cakes are mixed in half the time with Spry, yet they're lighter, finer, with a wonderfully delicate flavor. Just try this recipe. See if the most expensive shortening ever gave you so delicious a cake.

Spry pastry is flakier and more tender—Spry-fried foods crispier and tastier and so digestible a child can eat them. Try Spry today.

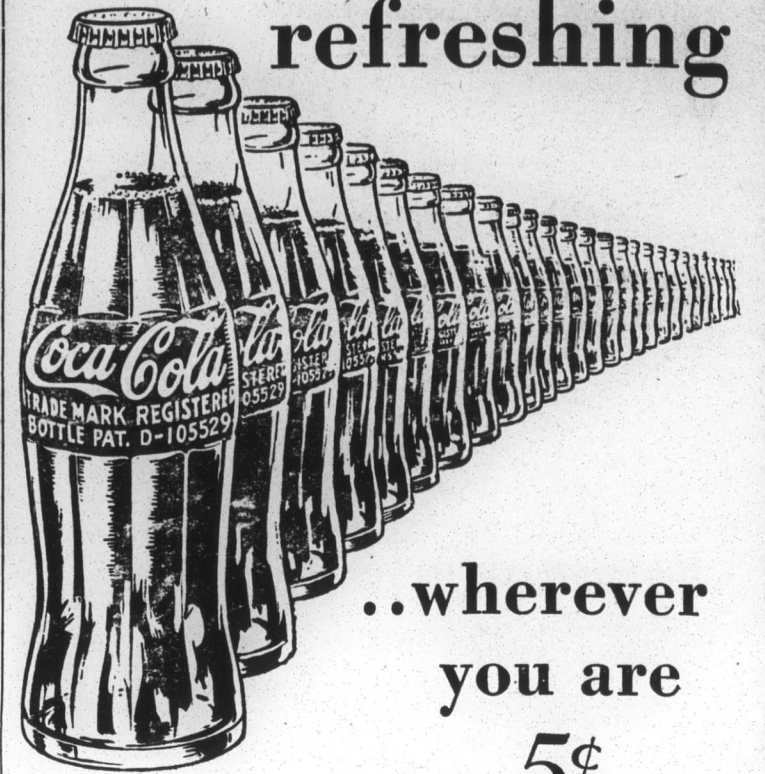
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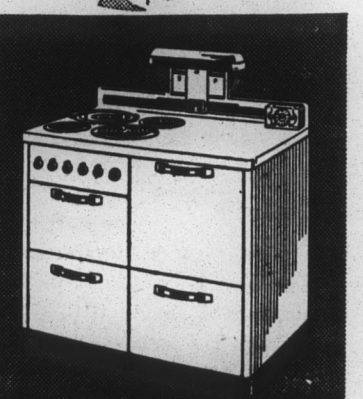
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