

# The Future Outlook

Keep Up With The Times — Read The Future Outlook!

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## DEATHS AND FUNERALS



**MISS BEVERLY D. PATILLO**

Miss Beverly Diane Patillo, 13 year old student at St. Pius Tenth Catholic School died at

Moses Cone Hospital Friday, July 16th following a brief illness. She lived at 1623 Glenridge Rd.

Rosary was said at Brown's Funeral Home Chapel Monday evening, 7:00 P.M. Funeral Mass was held Tuesday, July 20th, 11:00 A.M., Our Lady of Miraculous Catholic Church. Burial followed in Maplewood Cemetery.

Survivors include mother, Mrs. Texola Patillo of the home; brother, Jerry Patillo III; sisters, Pamela and Cheryl Patillo, all of the home; maternal grandmother and grandfather, Mrs. Lillie Mae Booker and Mr. Sam Booker, Greensboro; paternal grandparents, Mr. and Mrs. Jerry L. Patillo, Sr., Greensboro, great grandmother, Mrs. Bell Ancrum, Greensboro.

Brown's Funeral Directors in charge of arrangements.

Mr. Jimmy Lee Byrd, age 23 of Rt. 2, Gibsonville, N. C., was pronounced dead upon arrival at Moses H. Cone Memorial Hospital from injuries he received in an automobile accident, Friday, July 17, 1971.

Funeral services were held Monday, July 19, 1971 at 3:00 p.m. from McLeansville Baptist Church, with Rev. C. L. Thompson, Jr., officiating. Burial was in McLeansville Baptist Church Cemetery, with full military rites.

Survivors are: his wife, Mrs. Sabra Cheek Byrd, 1 son, Rodney Byrd; his parents, Mr. and Mrs. George Byrd, Sr., all of Sedalia, N. C.; 1 brother, George Byrd, Jr. of Forestville, Md.; his maternal grandparents, Mr. and Mrs. Robert B. Martin of Sedalia, N. C.; several aunts, and uncles, other relatives and

friends.

Hargett Funeral Services in charge of arrangements.



**MR. JIMMY LEE BYRD**

### MR. CHARLIE A. WRIGHT

Mr. Charlie A. Wright, age 69, died Friday, July 16th following a brief illness at Moses Cone Hospital.

Funeral services were held Tuesday, July 20th, 2:00 p.m. at the Indian Mission Methodist Church, Harleson, Delaware. Burial followed in the church cemetery.

The body remained at Brown's Funeral Home until Sunday evening.

Survivors include brother, Robert Wesley Wright of Millsboro, Dela.

Brown's Funeral Directors in charge of arrangements.

### MR. CHARLIE BRIDGES

Mr. Charlie Bridges, age 82, died at his home, 115 E. McCulloch St. Tuesday, July 13th following a brief illness.

The body was carried by Brown's Funeral Home to Bennettsville, S. C. Thursday, July 15th where funeral services were held at the Mt. Zion Baptist Church. Burial followed in Ideal Cemetery.

Survivors include wife, Mrs. Ella Bridges, Durham, N. C.; sons, Gospel Bridges, Bennettsville, S. C., Sam Bridges, Durham, N. C. Walter Bridges, Great Neck, N. Y., Lindsay Bridges

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**MISS LAURA PRICE**

### Price and Gladney Engagement Announced

Mrs. Jasper A. Price of 1601 Alice Ave. announces the engagement of her daughter, Miss Laura Ruth Price, and Larry Leroy Gladney, son of the Rev. and Mrs. W. L. Gladney of Route 1.

A Saturday, Sept. 4, wedding is planned in St. James Presbyterian Church.

The bride-elect, who is also the daughter of the late Jasper A. Price, is a graduate of Dudley High School and King's Business College. She is employed by Edmonds Drug Co.

The bridegroom-elect, also a Dudley High School graduate, recently completed two years active duty with the U.S. Army. He is employed by Gladney & Howell Construction Co.

### St. Matthews Church To Consecrate Anderson Library

The Alexander M. Anderson Memorial Library of St. Matthews United Methodist Church will be consecrated in a special service at the church on Sunday, July 25 at 11:00 A.M.

Rev. Anderson was pastor of St. Matthews in 1965; before his untimely death in September of that year he perfected the organization of the church for building the new edifice which today is located at Asheboro and Florida Streets.

The library in the new church building was made possible by a gift of books and money by Mr. Anderson's wife, Julia and his children Alexander, Kathy, and Kimberly. A number of

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## DR. RALPH ABERNATHY SAYS: MR. AGNEW IS STUMBLING BLOCK

Atlanta, Ga. — Dr. Ralph David Abernathy, President of the Southern Christian Leadership Conference (SCLC), today made the following statement concerning Vice-President Spiro T. Agnew:

"Spiro T. Agnew, a major stumbling block to black progress, has insulted the entire black leadership and all black people in America. He apparently does not think that black people should complain about racism, oppression and injustice.

"The black leadership of this nation has tried very hard to make this a decent and just society, at a time when blacks are fed up with the present cruel system of exploitation led by a

repressive and reactionary Administration.

"Black people generally have been teaching the entire nation what human dignity and freedom are all about.

"It is regrettable that Mr. Agnew does not have the capacity to understand this.

"Spiro T. Agnew is in reality the biggest complainer in America. He complains about a free press, constitutional dissent, civil rights and basic freedoms.

"Mr. Agnew says that black people should take constructive action. I believe the most constructive action black people can take is to help remove from public office irresponsible, bigoted and irrational politicians such as Spiro T. Agnew."

## PUT SUMMER ON ICE WITH A COOL GREEN SALAD

Look around and you'll see many today women wearing chic, hot fashions and serving crisp salad greens — to put summer on ice! Their culinary style is simply this: Use a variety of colorful greens, give a special touch to the dressing, and serve crisp salads any place on the menu.

### A Variety of Salad Greens

Sure — iceberg or leaf lettuce has been the basic salad ingredient for years! But not anymore. Now it takes variety in greens to dress up a fresh vegetable bowl: a mix and match of strong-flavored greens with mild-flavored ones, smooth crisp greens with the crinkly curly kind, and light color greens with dark ones. Any combination brings refreshing taste, texture, and eye appeal to this summertime treat.

To lend sophistication to the simplest selection, use romaine, Boston or Bibb lettuce, Chinese or green cabbage, curly endive (also known as chicory), broad leaf endive (escarole), or French endive. Such high Vitamin A vegetables as beet tops, mustard greens, spinach leaves, and watercress are becoming salad regulars.

Any salad greens you purchase should be fresh and free from decay. Wash them carefully when you get home, and allow the clean leaves to crisp

before using. Do this by storing in a damp cloth or plastic bag in the covered hydrator drawer of your refrigerator.

For a few crunchy, color contrasts, toss in radish roses, carrot curls, ripe olive twists, or fluted celery sticks. For enchantment in flavor, add an herb or two. Basil, chervil, chives, dill, mint, parsley, and tarragon will bring garden freshness to any treasure of clean, crisp greens. Who knows? Maybe you've gone "organic," which are growing your own herb garden in the window box or backyard.

### Add Your Touch to the Dressing

Such an unusual selection of invigorating greens deserves the finest dressing. Much of the unique flavor of salads is contributed by this finishing touch. Whether making your own or using a prepared salad dressing mix, add a little something to heighten the taste. A pinch of herbs and spices, like basil, caraway seeds, chervil, curry, mustard, oregano, paprika, whole black pepper, poppy seed, rosemary, seasoned salts, or tarragon all make great salad mates.

The vinegar you choose is a matter of personal preference. Cider, with its mellow fruit flavor, is America's favorite. A less expensive variety is crystal-clear salad vinegar; its delicate

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