

# Fayetteville Radio Listings

**WFNC**  
**Monday - Friday**  
7:30—Brother Strickland show  
9:00—The T. M. Show  
9:30—World News  
10:00—Around the Markethouse  
(Local News)  
10:45—The TM Show  
11:00—Chris Mack Show  
11:30—Bro. Strickland  
12:00—Around the Markethouse  
(Local News)  
1:35—N. C. News  
2:40—World News  
3:45—Music  
4:00—Bill Bowser Show  
4:00—Chris Mack Show  
4:00—World News  
5:05—Sports News  
5:15—Around the Markethouse  
(Local News)  
6:20—The Lloyd Foster Show  
7:00—Bill Bowser Show  
7:00—Tower In The Sky  
till 12 midnight

**SATURDAY - A. M.**  
7:30—Brother Strickland Show  
7:00—The T. M. Show  
7:30—World News  
7:35—N. C. News  
7:40—Around the Markethouse  
(Local News)  
7:45—The T. M. Show  
8:00—Weekend  
8:00—Bro. Strickland

**SATURDAY - P. M.**  
2:00—Weekend  
2:30—Around the Markethouse  
(Local News)  
2:35—County Agent  
2:45—Weekend  
3:00—Tower In The Sky

**NOTE:—Every Hour on the Hour,  
Weather - Every Hour on the  
Half-Hour News**

**WFNC**  
ape Fear Broadcasting Company  
1600 William Clark Road  
Fayetteville, North Carolina  
HU 5004 4-4181  
**Sunday**  
6:30—Bill Bowser  
(Gospel Train)  
7:00—Weekend

# Fayetteville's Directory Of Churches

- A. M. E. ZION**  
Evans' Metropolitan  
Rev. J. W. Watson, Pastor  
Cool Springs Street  
Beaver Creek  
Rev. E. H. Beebe, Pastor  
Black Jack Rd.  
Hood's Temple  
Rev. W. E. Walker, Pastor  
Raleigh Rd.  
Lock's Creek  
Rev. S. L. Brown, Pastor  
Near Vander  
Mattox Memorial  
Rev. A. H. Stairs, Pastor  
Gillespie St.  
New Bethel  
Rev. L. H. King, Pastor  
Raeform Rd.  
New Mt. Zion  
Rev. L. T. Taylor, Pastor  
Eastover
- BAPTISTS**  
Falling Run Church  
Cedar Creek Rd.  
Rev. U. L. Bennett, Pastor  
First Baptist  
Rev. C. R. Edwards, Pastor  
Franklin Street  
Second Baptist  
Rev. C. E. Perry, Pastor  
Friendship  
Rev. J. W. Simpson, Pastor  
Campbell Ave.  
Mount Sinai  
Rev. M. R. Silver, Pastor  
1217 Murchison Rd.  
Park's Chapel  
Rev. E. A. Jackson, Pastor  
Slocomb Rd.  
Smith's Chapel  
Rev. J. C. Smith, Pastor  
Durham St.  
Piney Grove  
Rev. G. L. Elliott, Pastor  
Anthony Ave.
- CATHOLIC**  
Saint Ann's Church  
N. Cool Springs St.
- DISCIPLE**  
Pleasant Grove  
Rev. F. J. Matthews, Pastor  
North Racepoint Street
- EPISCOPAL**  
Saint Joseph's  
Ramsey St.
- METHODIST**  
John Wesley  
616 Cumberland Street  
Rev. R. B. McCrae, Pastor  
Saint Luke A. M. E.  
Cashwell St.  
Rev. W. T. Holland, Pastor
- HOLINESS**  
New Covenant United Church of  
God, Gill St. Elder O. C. Groves  
Pastor; Eldon Prince Purcell,  
Asst.  
The Bible Way Pentecostal  
Bishop O. L. Conyers, Pastor  
465 Vanstory St.
- PRESBYTERIAN**  
Haymont  
Rev. C. H. Thomas, Minister  
Seabrook Rd.  
College Heights  
Rev. R. A. Massey, Minister  
Hay St.

## Beaver Creek

BY MRS. MARY T. ROBINSON  
5106 Higgins St., Phone HU 4-0347

**CHURCH NEWS**  
**FAYETTEVILLE**—Service began at Beaver Creek A. M. E. Z. church Sunday with the Sunday School, with the Supt. Mrs. E. S. Simmons in charge. Following the Sunday School, the pastor, Rev. E. H. Beebe brought the morning message using for his text the 4th chapter of Ephesians. The music under the direction of the Senior choir was furnished by Mrs. E. S. Simmons with Mrs. E. S. Simmons at the piano.

At 3 p.m. the Union Quarterly Meeting was held at Beaver Creek at the 8 p.m. service. The Rev. H. T. McLean conducted the service. The music was furnished by the New Bethel A. M. E. Z. church choir. The Rev. L. H. King is the pastor.

The night service was sponsored by the trustees of the church, the Rev. Frank McLaughlin brought the message and the music was furnished by the Mt. Olive Baptist Church choir. Sunday night ended the 4th and final Quarter for the conference year. Over \$500.00 was raised.

Mr. and Mrs. Henry Baker of Norfolk, Va. are spending the week with Mr. & Mrs. Frank McPherson of 15 A. Cut off.

Mrs. Nellie Shannon Rozier of the Yaddin R. Area has her niece Miss Bessie Ray of Washington, D. C. visiting her for several days.

Miss Helen Diane Shannon was the week end guest of Mrs. Bessie Burkes last week.

Mrs. Emma Haymes returned last week from Wash. D. C. where she spent several day visiting relatives and friends.

Mrs. Sara Jones Ray had as her guest last week, Mrs. Edmansa Bolden of Richmond, Va. Mrs. Bolden was also visiting her son Mr. Charles Bolden.

Mr. Lighton McDonald of Washington, D. C. was guest in the home of his brother and sister-in-law, Mr. and Mrs. Albert McDonald, last Sunday.

Mr. Dave McNeil is still in Duke Hospital and requests your prayers.

## FAYETTEVILLE PERSONALS

**CELEBRATES 12TH BIRTHDAY**  
**FAYETTEVILLE** — Jacquelyn Strother, daughter of Mr. and Mrs. James Strother of Fisher Street, was the happy recipient of a very delightful birthday party given by her mother recently.

Those helping to share Jacquelyn's happiness were: Lagretta Johnson, Gwendolyn McRae, Evelyn Melvin, Luther McKay, Rodney McKay, Charles Burney, James Burney, Dorothy McKinnon, Fredrick Cole, Lena Breese, Mable Gay, Yvonne Hubbard, Devon Brewington, Ruby McMillan, Barbara Johnson, Gwendolyn Generetti, Linda McDaniel, Lanston Adams, Reginald McRae.

Also Yvonne Brewington, Wanda Melvin, Calvin Brewington, Dean Isiah, James Thomas, Clarence Thomas, The Raynor Sisters, Mr. and Mrs. Ira McMillan, Patricia Outlaw, Jackie Fleeta Reid, Leonard Outlaw, Huston Evans, Mrs. Martha Strother, Rev. and Mrs. Oscar Petterson, Beverly Toomer, Mr. and Mrs. Jessie Council, Douglass Wilkerson, Gregory Walker, Ricky Isiah, Harold Crumpler and Earl McRae.

Jackie received many beautiful and useful presents.

Ice cream, cake, peanuts, Kool Aid and mints were served.

The children played games, danced and spent an afternoon never to be forgotten.

**SUNDAY - A. M.**  
7:53—Sign On  
7:54—Meditation For The Day  
7:55—News  
8:00—Protestant Hour  
8:20—News Headlines & Weather  
8:30—Sunday Morning Devotions  
8:45—The Mello-Macs  
9:15—Children's Bible Hour  
9:45—Sunday Music  
10:00—Bible Barbecue Class  
10:30—Weekend News - ABC  
10:35—Sunday Music  
11:00—Church Service

**P. M.**  
12:00—News  
12:05—Sunday Music  
12:30—News Headlines & Weather  
12:32—Sunday Music  
1:00—Sunday Music  
1:30—News Headlines & Weather  
1:32—Sunday Music  
1:55—Weekend News - ABC  
2:00—Employment Security Commission  
2:05—Sunday Music  
2:25—Weekend News - ABC  
2:30—Sunday Music  
2:55—Weekend News - ABC  
3:00—Speaking of Sports—ABC  
3:05—Sunday Music  
3:28—News Headlines & Weather  
3:30—Hour of Decision  
4:00—Old Fashion Revival Hr.  
4:30—News Headlines & Weather  
4:32—Sunday Music  
5:28—News Headlines & Weather  
5:30—The Big Bands  
6:00—Sunday Music  
6:25—A Look at the Weather  
6:30—Sunday Music  
7:00—Speaking of Sports—ABC  
7:05—Sunday Music  
7:30—Weekend News—ABC  
7:35—Sunday Music  
7:55—Weekend News - ABC  
8:00—Music For Young At Heart  
8:30—News Headlines & Weather  
8:32—Music For Young At Heart  
8:55—News - ABC  
10:00—Music For Young At Heart  
10:30—News Headlines & Weather  
10:32—Music For Young At Heart  
10:55—News - ABC  
11:00—Sports Final  
11:05—WFLB Show Time—MYH  
11:30—News Headlines & Weather  
11:32—Sign Off

# CARNATION COOKING HINTS

By Mary Blake  
HOME SERVICE DIRECTOR AND HER STAFF



Discover a new family favorite by serving these Baked Tuna-Cheese-wiches. Ideal for Lent... wonderful the year-round! Because these sandwiches are made with Carnation Evaporated Milk, they stay moist, right through baking. Better-blending Carnation is fresh whole milk with half the water removed. It's wonderful for "creaming" your coffee... and for all your cooking and baking, too. For more family-favorite recipes, see the label on the red and white Carnation can.



BAKED TUNA-CHEESEWICHES (Makes 6 servings)

- |   |   |
|---|---|
| 1 cup undiluted CARNATION EVAPORATED MILK                   | 1 cup chopped celery                          |
| 2 to 3 tablespoons lemon juice                              | 3 tablespoons chopped onion                   |
| 1/4 teaspoon salt   | 1/2 cup sliced ripe olives                    |
| 1/8 teaspoon pepper   | 1 cup (4 ounces) cold process American cheese |
| 2 eggs  | 6 English muffins                             |
| 2 cups (2 cans 6 1/2 to 7 ounces each) drained, flaked tuna |   |
- Combine Carnation lemon juice, seasonings and lightly beaten tuna, celery, onion, olives and cheese. With a fork, tear out the center of the muffins, leaving a 1/2 inch shell. (You should have about 2 cups soft bread crumbs.) Combine crumbs with tuna mixture and toss lightly.

## Fruit-Filled Chops, Frozen French Fries Make Popular One-Pan Dinner



Tender, succulent pork is plentiful, and stuffed pork chops are a family favorite everywhere. Here's a new way to star them in a skillet dinner that's good enough to serve company—and it takes just one pan! Try this gourmet easy-to-dinner with a crisp salad of tossed greens with a tangy French dressing, hot rolls and a dreamy chocolate cake for dessert. At our house this has become one of the favorite menus... and we use it often.

- Fruit Filled Pork Chops with French Fries**
- |   |  |
|---|--|
| 1/2 cup chopped apple                                     | 1/4 cup prune liquid or water                          |
| 1/2 cup chopped cooked prunes (about 1/4 pound, uncooked) | 4 thick pork chops with pocket (at least 1 inch thick) |
| 1/4 cup diced celery                                      | 2 tablespoons shortening                               |
| 1/4 teaspoon cinnamon                                     | 2 tablespoons water                                    |
| 1 tablespoon firmly packed brown sugar                    | 1 1/2-pound package frozen French fries                |
|   | 1 teaspoon salt  |
- Combine first 6 ingredients in small saucepan. Place cover low heat and cook slowly until thick. Cool slightly. Trim excess fat off chops. Fill pockets in chops with fruit stuffing (about 1/4 cup in each). Skewer opening with wooden picks to hold filling in chops. Heat shortening in skillet. Add chops and brown on both sides. Add water, cover, and cook over low heat 30 minutes. Turn chops and arrange potatoes around them. Season with salt, cover and cook until chops are tender and done, about 15-20 minutes more. Remove chops to serving platter. Mix potatoes in drippings and arrange around chops. Total cook time, about 50 minutes. Yield: 4 servings.

## Do's And Don'ts



Watch Your Language. Don't Be A Contributor to Delinquency

# N.C. Vo-Ag Home Economics Conference Held At A And T

**GREENSBORO**—Visiting teachers attending the annual North Carolina Vocational Home Economics Conference held last week at A & T College, were urged to encourage adult education and training for practical nurses and to promote Governor Terry Sanford's program for quality education in the State.

The five-day meet, August 7-11, drew more than 150 teachers from throughout North Carolina.

Three speakers sounded these notes.

Dr. Gerald B. James, director, State Division of Vocational Edu-

cation, Raleigh, N. C., told the group that the hardest discriminations in education today are against the American male.

"We hear a lot today about discriminations in education on account of race, religion and class," the speaker said, "but the greatest discriminations are against adult education."

"More basic education is required for everyone of us, today," he declared, "our grandparents attended schools for approximately four years of four months each, and the complex problems of the society in which we have lived in-

creased the number of years and the average number of school months per year have increased."

## Youth Admits Slaying Of La. Professor

**BATON ROUGE, La.** (ANP) — A 23-year-old youth from Lake Charles, La., last week was booked into the parish jail on charges of murder after he admitted the fatal jackknife-screwdriver stabbing of a Southern University instructor here.

Sheriff's deputies said Joseph Anvot LeMelle admitted to Calcasieu Parish sheriff's deputies that he killed Vernon A. Dauphin, 38, an English instructor at Southern.

Dauphin's body was found sprawled in the hallway about 12 hours after the killing at his home here. Death was attributed to a stab in the right lung.

LeMelle reportedly told officers he stabbed the man because Dauphin made improper advances to instructor, LeMelle told officers, he hit. After arguing with the injured a screwdriver into his head.

## Prospective Father Killed Rushing Wife To Hospital

**CHICAGO (ANP)** — A 26-year-old prospective father was killed here last week when his auto collided with a heavily loaded machinery transport truck as he was rushing his wife to a hospital.

Elbert Cureton's 26-year-old wife, Martha, gave birth to a six-pound, 13-ounce girl in St. Anthony's Hospital, 15 minutes after witnessing the death of her husband in the auto crash.

Mrs. Cureton, who was sitting in the rear seat with her mother, Mrs. Vera Allen, suffered head injuries. Mrs. Allen suffered cuts and bruises.

Cureton's car rammed a steel viaduct after striking the truck driven by Elmer Rehder, according to traffic officer James Smith. The truck had the right-of-way, Smith said.

## Kitchen Hints

**SAY 'GOOD MORNING' WITH FRESH PEACHES**

A bright way to start the day is by adding fresh peaches to the family's regular breakfast menu.

Ways of serving peaches at breakfast are almost limitless. A favorite dish of course, is sliced peaches and cream. Depending upon the person's desires, the cream can be substituted with half a half, evaporated milk, whole milk, or even skim milk. For extra flavor and a color treat, add a few seasonal berries.

Peaches and cereal also make a delightful breakfast team. On cooler days, peaches on hot cereal will be a welcome dish.

A breakfast surprise for the family is any kind of quick bread which has been enhanced with fresh peaches. Piping hot waffles, pancakes, and muffins are just a little bit better when diced fresh peaches are added to the batter.

Peaches also are tops when served as an accompaniment to bacon, sausage, ham or eggs. Drizzle honey over the cut side of the peach halves, broil them until bubbly and touched with golden brown, and then serve.

## WASHINGTON AND "SMALL BUSINESS"

By C. WILSON HARDER

In the recent survey of independent business sentiment on the President's proposed 10-point tax reform program conducted by the National Federation of Independent Business among its district chairmen, the one point they were overwhelmingly in favor of, by a whopping 35-4% was the recommendation to place cooperatives under same tax laws as private business with which they compete.

To many businessmen, with the widespread growth of business enterprises under the guise of cooperatives, there is a strong drive toward socialism in the country.

As one district chairman commented, "Am definitely for taxing cooperatives the same as every other business. These co-ops are a form of socialism and socialism has about ruined Sweden and every other country where it exists."

Under today's system when money is power, and money represents the power to modernize a business to continue to compete or to expand to also survive, a private business can only retain that part of its earnings remaining after taxes to make any necessary improvements. First earnings must be diverted for taxes before anything else.

But cooperatives who are competing with private independent business are permitted to retain even 100% of the earnings in the business. Members are given I.O.U.'s on which they pay no personal tax until such time as the paper is picked up for cash.

Thus, it is no problem for cooperatives to continue to expand, while their privately operated competitors, unable to escape taxes in this fashion, are greatly handicapped.

Commenting on this measure, one district chairman, a leading businessman in northwest, claims over 40% of nation's business now moves through tax-free cooperatives.

Others commented unless cooperatives are put under the same regulations as independent business, in due time, there will not be employment producing enterprise. The survey showed quite a concern among businessmen on the question of providing more jobs for Americans.

On the president's proposal to tax undistributed income of U. S. corporations derive from foreign plants, 71.9% voted in favor of this reform.

As one of the businessmen-district chairman commented, "If labor costs keep driving industry into foreign locations, there eventually won't be any source of taxes here."

Another commented "American plants in foreign countries are there for two reasons. First, to exploit cheap labor, and second, to avoid taxation."

Or as another substantial businessman — district chairman commented "I have checked on the number of American owned plants abroad, and it looks like more to come. No wonder there is so much unemployment here." In the 240 page survey report there is ample evidence everywhere, thinking citizens are asking "There may be problems in Timbuctoo, but what about us American folks at home?"

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MCLEOD'S BARBER SHOP, 228 Franklin Street, HE 3-9298  
J'S BARBER SHOP, 125 Hillsboro Street

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Fayetteville, N. C.

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