DEAR SALLY

BY SALLY SHAW

DEAR SALLY: I hear so much talk and diversified opinions regarding the strict as opposed to the lenient method of rearing children. I'd very much appreciate learning your views on this subject, NEW PARENT,

DEAR NEW PARENT; Well, I go along with the results of one recent study about which I read. This indicated that the parents who grant their children more responsibility, encourage them to voice their opinions, listen closely to these, tolerate different viewpoints . . . and then make the final decision and enforce it, these parents rear a much happier and more successful family than those parents who go in for the "permissiveness" idea.

* * * DEAR SALLY: A blind date was arranged for me last weekend by a good friend with a very attractive young widow with a young child. We had a very enjoyable evening together . . . but then as I drove up to her home at the end of the evening she blandly informed me that I owed a fee of \$2.50 to her baby sitter! I was stunned, and I told her so. I told her this was not my responsibility, but she refused to see it my way. So . . . finally coughed up the \$2.50 to her sitter. This really bugs me! Wasn't I right in my contention? JTM.

DEAR JIM: You were right, I'll agree -- but on the other hand your making such a big issue of the \$2.50 fee wasn't exactly in the best of taste either . . . made you sound a bit on the stingy side!

DEAR SALLY: A certain college boy I know is compelled to keep a close guard over his expenses. He has asked me to go steady with him, and suggested that we can go "Dutch" so easily lured away.

Negro History This Week In

AN "NPI" FEATURE July 1, 1896 - Harriet Beecher Stowe, author of "Uncle Tom's Cabin'' died.

July 1, 1955 - Walter White, executive secretary of NAACP, died.

July 2, 1964 - President Lyddon B. Johnson signed the Civil Rights bill.

July 4, 1831 - Nat Turner's

Course Set For Water Satety Tutors

2

A Water Safety Instructor's Course will be given beginning July 7 at Quail Hollow Swim born. Club from 7-9 p.m. The Course July

on our dates. I like him very much, but still I'm not too keen on the idea of sharing the expenses of all our dates. What do you say about this? DAKOTA.

DEAR DAKOTA: An casional Dutch date is all right under certain circumstances. but not as a steady arrangement. If this boy must watch his pennies so closely, either he should cut out all dating or make only the dates he can afford to pay for himself. Certainly you should not be financing or helping to finace ALL SPLIT his good times. * * *

DEAR SALLY: My husband was a widower with a 19-yearold daughter when I married him two years ago. The girl has been living with her late mother's parents since our marriage and, sadly enough, neither these people nor the girl have accepted me as a friend. Now the girl is going to be married, and they have invited my husband to the wedding and reception -- but no invitation to me. Do you think, just as a matter of principle, that I should attend the wedding anyway? OSTRACIZED.

DEAR OSTRACIZED: I fail to see just what principle you would serve by crashing an affair to which you haven't been invited . . . or what happiness and satisfaction you would gain. I think you's do much better to say at home ... and forget their rudeness.

NOTE TO LOSING-OUT: Verbal belittling of the competition serves only to lower oneself in the estimation of others. Best to continue being the kind of girl who attracted uns wy in the first place. Maybe this will in time wake him up. If not, be happy that you're well rid of the kind of fellow who is

Shop Ahead!

A&P Will

Be Closed

Friday

July

Fourth

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insurrection against slavery

began in Virginia. July 4, 1881 - Booker T. Washington began his work at Tuskegee. July 4, 1900 - Louis Arm-

strong, internationally - known jazz trumpeter and bandleader, born in New Orleans.

July 4, 1952 - Mrs. Charlotta Bass, a Negro woman, was nominated for the vice presidency by the Progressive Party. July 5, 1809 - Abyssinian Baptist Church, where Rep. Adam Clayton Powell, Jr., serves as pastor, was organized in New York City with 19 mem-

bers July 5, 1924 - Sidney Poiter, TV actor, and movie star, was July 5, 1921 - Ezzard Charles.

OC-Lb. 37с **PAN-READY CUT-UP FRYER** 1/4 FRYER LEG WITH **...** 41с WITHOUT GIBLETS 1/4 FRYER BREAST WITH FRYER wecare A&P BRAND U.S.D.A. 10 TO 16 LB. AVG. SELF-BASTING "SUPER-RIGHT" QUALITY 14 TO 18 LB. AVERAGE --- SMOKED "SUPER-RIGHT" FANCY, BONELESS, FULLY COOKED



.OW

YELL



Lb.

9

Whole

Shank Half

Butt Portion

39c

43c

SIZE

'27'

JUICY-SWEET-SEEDLESS

GRAPES

WHOLE

ONLY

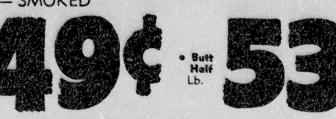
Sizztin Good Super Right Meals



13

THE CAROLINIAN

RALEIGH, N. C., SATURDAY JULY 5. 1969



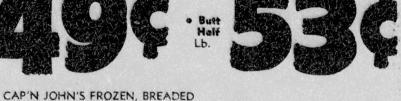
"SUPER-RIGHT" HOT DOG MONTH VALUE-ALL MEAT

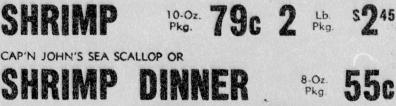
34c



2-Lb. Pkg.

ST15







For

will be taught on Monday, Tues- former heavyweight boxing day, and Thursday nights for four weeks. Mr. Walter H. Mason will be the instructor. All interested candidates should be 17 years or older and hold a current Sr. Lifesaving certificate. For more information and euroflment contact the American Red Cross at 833-3015. payer's money.

champion, was born in Atlanta.

Health, Labor and Welfare

The cost of Health, Labor and Welfare programs in 1968 was \$4612 billion of the tax-



Families on the go need hearty foods. Meat and Potato Casserole will please the family and Mom, too, because it is easy to prepare. Velvetized evaporated milk insures a creamy sauce, so important to tasty casseroles. Serve Meat and Potato Casserole for a quick summer meal. A chilled fruit platter rounds out your menu deliciously.



MEAT AND POTATO CASSEROLE (Makes 6 to 8 servings)

3/4	cup chopped onion	3/4	teaspoon Worcestershire
2	tablespoons melted		sauce
	butter	1/4	cup beef broth
2	tablespoons flour		or 5 medium potatoes
1	teaspoon sait	1/8	teaspoon paprika
3/4	teaspoon pepper		can (12 ounces)
12/3	cups undiluted Carnation		luncheon meat
,	Evaporated Milk	1	cup shredded process American cheese

Saute onion in butter in saucepan until tender. Add flour, $\frac{3}{4}$ teaspoon salt, and $\frac{1}{2}$ teaspoon pepper. Stir until blended. Gradually stir in Carnation Evaporated Milk, Worcestershire sauce and broth. Cook over medium heat until thickened, stirring constantly. Pare potatoes. Cut in very thin crosswise slices to make 4 cups. Place half of potatoes in shallow 112 quart buttered casserole. Sprinkle with paprika and remaining 1/4 teaspoon solt and 1/4 teaspoon pepper. Slice half of luncheon meat 14-inch thick, Place on potatoes. Pour 1 cup sauce over meat. Top with remaining potatoes. Pour remaining sauce over all. Cover and bake in moderate oven (350°F.) 45 minutes. Slice remaining luncheon meat and cut into small triangles. Place around top of potatoes. Sprinkle cheese in center, Return to oven and bake uncovered 15 minutes longer or until potatoes are tender.



CORN 10 607 59c

4TH OF JULY VALUE JUICY-RED-RIPE