

# NAACP Report On Housing Is Published Under HUD Grant

WASHINGTON, D. C. - The National Association for the Advancement of Colored People has published a report on housing building systems in European cities, the U. S. Department of Housing and Urban Development announced this week.

The report, "New Housing Concepts," was published under a HUD Urban Renewal Demonstration Grant.

The 120-page book is designed to bring to Americans related to the building industry, knowledge about the relatively new industrialized housing pro-

cess, and its adaptability to overcome the housing shortage in the Nation.

HUD officials said they expect the report will have special value as a guide to local public and private organizations in their efforts to encourage greater use of minority group builder, planners, and other professional persons as well as skilled and unskilled workers in the development of housing.

Data for the report was gathered in the course of a tour organized by the NAACP and participated in by more than 100 minority entrepreneurs, architects, engineers, and community organization representative. The group visiting building system plants, constructed sites and new towns in Milan, Amsterdam, Paris, London and Stockholm, William R. Morris, NAACP director of housing programs, was director of the tour, the expenses of which were borne by the participants.

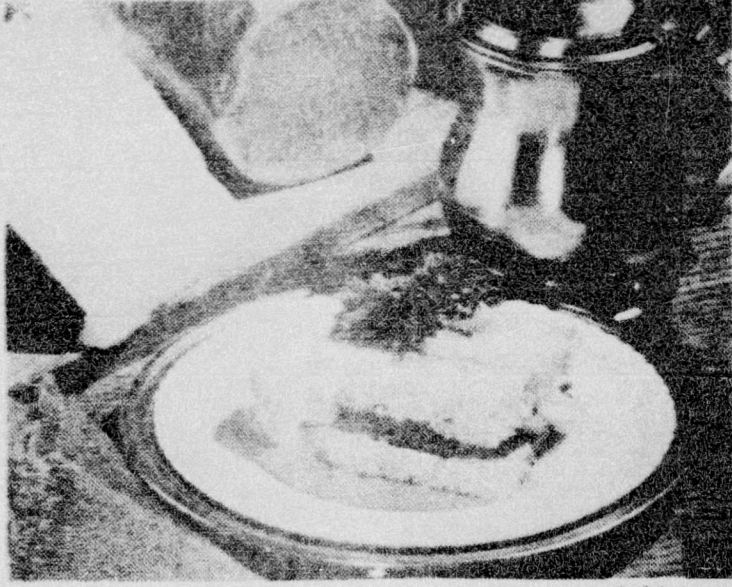
Single copies of "New Housing Concepts" are available without cost upon written request to: NAACP Housing Programs, 1790 Broadway, New York, N. Y. 10019.

## FSU's Lyons Appointed To Task Force

FAYETTEVILLE - Fayetteville State University's President Dr. Charles Lyons, Jr., has been named to the Task Force for Planning for the upcoming White House Conference on Aging.

Dr. Lyons' appointment was announced by Dr. Ellen Winston, Chairman, Advisory Committee for Governor's White House Conference on Aging,

## Super Supper: Sauce 'N Sandwich



Rabbit or rabbit? No one really knows the origin of this tasty cheese dish. But legend says that when a Welsh clan exhausted its game supply, the chieftain requested that the cook improvise from supplies on hand; the resulting dish was called cheese "rabbit." However it began, we're glad it did!

Try this variation of the traditional: a sauce of sharp cheese and cream—flavored with Worcestershire, mustard and cayenne—served atop crunchy corn bread sandwiches. It's so easy to make the corn bread with convenient corn muffin mix. Then split the hot corn bread, sandwich Canadian bacon between and spoon the sauce over.

### Welsh Rabbit-Corn Bread Sandwiches

*Makes 6 servings*

**Corn Bread:**  
One 12-oz. pkg. Flako Corn Muffin Mix  
1 egg  
½ cup milk

**Sauce:**  
1 tablespoon butter or margarine  
1 lb. sharp Cheddar cheese, grated

¼ teaspoon salt  
¼ teaspoon Worcestershire sauce  
¼ teaspoon dry mustard  
Dash cayenne  
½ cup light cream or half and half  
1 egg yolk  
6 slices Canadian bacon, heated

For corn bread, heat oven to hot (400° F.). Empty contents of package into bowl. Add egg and milk. Blend only until dry ingredients are thoroughly moistened. (Batter should be slightly lumpy.) Pour batter into greased 8-inch square baking pan. Bake in preheated oven (400° F.) 20 to 25 minutes.

For sauce, melt butter in top of double boiler over hot water. Add cheese, stirring frequently until melted. Stir in salt, Worcestershire sauce, dry mustard and cayenne. Gradually stir in cream. When mixture is thoroughly heated, remove from heat and beat in egg yolk.

To serve, cut corn bread into 6 pieces; split each horizontally. Place a slice of Canadian bacon between 2 pieces, sandwich style. Spoon the sauce over each. Garnish with parsley and sprinkle with paprika.

and Nathan E. Yelton, Chairman, North Carolina Governor's Council on Aging. The White House Conference

on Aging is an opportunity that occurs once in a decade, designed to develop new programs and services for the elderly.

## Livingstone Students Now In Rochester

SALISBURY - Six Livingstone College seniors began eight weeks of practice teaching in the Rochester, N. Y. area public schools last week, according to an announcement by Mrs. Eliza Miller, coordinator of the Southern Student Teacher Program at the college.

The program was begun three years ago in cooperation with the University of Rochester, the Genesee Valley (N. Y.) School Development Association, and the Monroe County (N. Y.) Human Relations Committee.

Robert L. Osborn, University of Rochester associate professor of education and coordinator of the 1970-'71 program notes that the program is believed to be one of the few cooperative efforts of its kind in the country. About 50 to 60 student teachers, coming from southern, predominantly black colleges, will take part in this year's program.

Last year's program involved 47 black student teachers with more than 350 persons being directly involved, including sponsoring groups, student teachers, host families, representatives of the southern colleges, college-level supervisors, and school district personnel.

All student teachers who responded to an evaluation questionnaire said that to a great degree the Southern Student Teacher Program was a logical way to help persons of different races understand each other. Almost all felt the school children with whom they had contact had a more positive feeling toward black people as a result of the program.

Some cooperating teachers with whom the students worked said the program gave the children and the school staff an opportunity to work with and view a black individual "as a professional and educated person."

Cooperating teachers also noted that the program was "a viable means of ameliorating the polarization between races."

Eight students from Livingstone College participated in last year's program.

The six who are participating in this year's program through April 2 are as follows:

Miss Patricia Long, daughter of Mr. and Mrs. John Long of Post Office, Box 354, Spencer, in intermediate education at Pittsford Central Schools.

Miss Carrie Nelson, daughter of Mr. and Mrs. J. R. Nelson of 620 Second Ave., New Bern, in business education at Fairport Central Schools.

Miss Estee Jones, daughter of Mr. and Mrs. Leroy Jones of 805 Campbell Street, Carver Courts, Kinston, in French at Fairport Central Schools.

Miss Peggy Simmons, daughter of Mrs. Christine Armstrong of 202 North Pender St., Wilson, in English at Wayne Central School District No. 1.

Miss Velma Paulson, daughter of Mr. and Mrs. Eddie L. Paulson, Sr. of Route 2, Box 304, Littleton, in English at Wayne Central School District No. 1.



PROUD MOM SALUTES OFFICER SON—Mrs. Vella Watson of Raleigh, (right), uses a most unique way to congratulate her son, Robert, after he was commissioned a Second Lieutenant in the U. S. Air Force ROTC program at A&T State University last week. Looking on is Second Lieutenant Gwendolyn Alston of Philadelphia.

## Winn-Dixie's Sales-Earnings Reach New Highs During Year

Sales and earnings at Winn-Dixie Stores, Inc., reached new highs during the first half of fiscal 1971, with a record volume exceeding \$1 1/2 billion forecast for the full year.

"We are highly pleased with the results for the 28 weeks ended on Jan. 9," said President Bert L. Thomas in reporting that supermarket sales were \$29,427,783, an increase of

12.79% over the previous year. After-tax earnings of \$15,312,259 or \$1.19 per share, represent an increase of 20.43% over the previous year's figures.

Total sales of approximately \$1,580,000,000 in the current fiscal year ending June 26 were predicted. The fiscal 1970 volume was \$1,418,916,046.

"At present, earnings are

benefiting from both improved operating results and a lower tax rate due to elimination of the surtax," Financial Vice President Robert D. Davis stated.

"Fiscal 1971 earnings estimates originating from the financial community in the area of \$2.40 to \$2.50 per share appear reasonable and are attainable if all goes well."

## Dessert Warms Winter Day



Old-fashioned fruit cobbler is a favorite winter time treat. But here that old-time dessert appears with modern preparation ease. Canned cherry pie filling and canned blackberries combine for the luscious filling, while convenient pie crust mix, brown sugar and cinnamon are blended to make the tempting topping.

Warm and fragrant, Cherry-Blackberry Cobbler is delicious served with vanilla ice cream. Share the nostalgic goodness of this dessert with your family soon.

### Cherry-Blackberry Cobbler

*Makes 8 servings*

One 1 lb. 5-oz. can cherry pie filling  
One 1-lb. can blackberries, well drained  
One 10-oz. pkg. Flako Pie Crust Mix  
½ cup firmly packed brown sugar  
1 teaspoon cinnamon  
Vanilla ice cream

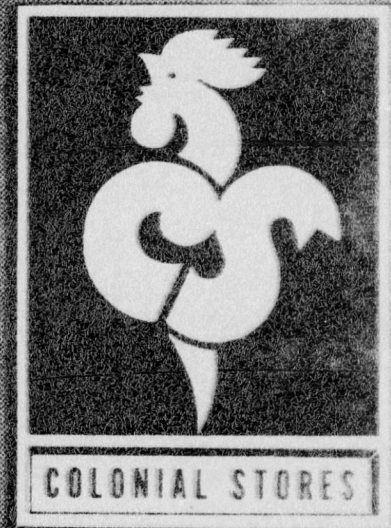
Heat oven to moderate (375° F.). Lightly grease bottom and sides of 9-inch square baking pan. Spread cherry pie filling in pan. Top with blackberries. Thoroughly combine pie crust mix, brown sugar and cinnamon with fork. Sprinkle over cherries and blackberries. Bake in preheated oven (375° F.) 45 to 50 minutes. Serve warm with scoops of ice cream.

Clip & Redeem This VALUABLE COUPON!

COLONIAL PURE CANE

**SUGAR** 5 LB. BAG **19¢**

WITH THIS COUPON AND \$5 ORDER OR MORE  
LIMIT ONE COUPON PER FAMILY  
VOID AFTER SAT., FEB. 13, 1971



GARDEN CHAM

TOMATO SOUP

10 3/4 oz. CAN **10**

RED BAND FLOUR

5 LB. BAG **49¢**

SILVER LABEL COFFEE

LIMIT ONE WITH \$5.00 ORDER

2 LB. CAN **\$1.00** SAVE **77¢**

MORTON FROZEN DINNERS

11 oz. SIZE

**39¢**

MOTHER'S MAYONNAISE

QUART JAR

**39¢** SAVE **16¢**

FRESH CRISP ICEBERG LETTUCE

LARGE HEAD **19¢**

RED or GOLDEN DELICIOUS

APPLES

10. for **59¢**

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PRICES GOOD THRU SAT. FEB. 13

To Celebrate Valentine's We've Got A SWEETHEART of A Sale!

Lustre Creme Unscented—Hard-to-Hold  
**HAIR SPRAY**  
Save **47¢** **3** 12.15 oz. CANS **\$1.00**

Astor Pure Vegetable

**SHORTENING**

SAVE **49¢**

3 LB. CAN

**39¢**

LIMIT ONE AT THIS PRICE. PLEASE, WITH \$5.00 OR MORE FOOD ORDER

Astor Or Libby's

Sliced or Halves **PEACHES**

Save up To **56¢**

**4** 1 LB. 13 oz. Can **\$1.00**

LIMIT 4 CANS OF YOUR CHOICE. PLEASE, WITH \$5.00 OR MORE FOOD ORDER

**PICNICS**

Smoked - Short Shank 4 to 8 lbs. Avg. Whole -Pound

Sliced lb. **45¢**

**39¢**

McKenzie Mixed Vegetable

McKenzie Green Peas

McKenzie Baby Limas

McKenzie Cut Sweet Corn

Your Choice Mix or Match Em

**4** 1-lb. \$1.00 2 oz. **1.00**