

PHILADELPHIA CLERGYMAN BACK 'STRANGE FRUIT' ATTACK

PHILADELPHIA — (ANP) — The minister's associations of two denominations attacked the play, "Strange Fruit," which opened at the Forrest theatre here last Monday.

The Baptist Minister's conference passed a resolution asking Mayor Bernard Samuel to remove from the play a scene which presents what they consider an objectionable portrayal of a minister.

The fight against the play is being led by the Rev. Melvin M. Forney, pastor of Third Baptist church, who attended both meetings and outlined to his fellow clergyman what he considered objectionable in the scene.

The attack on the play by Philadelphia's ministers came as a surprise to the author of "Strange Fruit," Miss Lillian Smith.

"I had thought that the most important experience for Christians," said Miss Smith, "was the philosophy of love and the brotherhood of man. In a land that believes in racial segregation real Christianity cannot flourish."

Miss Smith is a Methodist and her brother, Dr. Joseph A. Smith, is a leading Methodist minister in the south. She is a member of the racial relations committee of the Federal Council of Churches of Christ in America and a paper she published last spring, "The White Christian and His Conscience," has been widely reprinted by Methodist, Baptist, Catholic and Episcopal papers.

The co-producers of the play are Jose Ferrer, a Catholic, and Arthur Friend, a Jew. "One cannot practice the doctrine of brotherhood in a segregated church," said Miss Smith. "We have tried too long in America to hold on to both the slave and Jesus. It looks as if we must give up one or the other. Every attempt to reconcile the two increases our social hypocrisy and mental conflict."

Henry Starr Richardson, chairman of the board of theatre control, said the board has neither approved or disapproved the show. He said the board has taken the play under "advisement" and he did not know when a decision would be reached.

The students should be selected by national tests and from other information concerning their interests, aptitudes and attitudes. President Truman has insisted that this program is urgent. Several congressmen have proposed bills with the essential features of Bush's report. Congress is already having people come to express themselves on these bills and a law probably will be passed this year.

WHEN DOWNTOWN EAT AT Portland's Only Negro Downtown Restaurant BEN'S FOR GOOD EATS 25 N. W. THIRD AVE. Mary Perkins, Prop.

The play came here from Boston, where it had an uninterrupted run after the Watch and Ward society decided that it was not a menace to public morals. It is scheduled to move to New York after playing here for the remainder of the week.

Forney related to the two meetings that in the play a boy is in trouble with a Negro girl comes to a minister for advice, and is told to give the girl some money and try to get a colored man to marry her.

"I, as a Protestant minister," said Forney, "resent that insult on our clergy. It is not a Christ-like minister. It is not a Christian minister. Are we Protestants going to allow a thing like this to go on?"

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WOMEN'S PAGE FASHIONS RADIO RECIPES

EXTENSIVE SOCIAL PLANS FOR LAWYERS



Members of the Ladies Auxillary or Harlam Law Club of Cleveland, Ohio, host organization to the National Bar association which meets in Cleveland November 29-30 and December 1. The auxillary has extensive plans for entertainment during convention off hours.

State College Gets Hospital

NORFOLK, VA.—(ANP)—The entire property of old St. Vincent Hospital here has been transferred to Virginia State College for Negroes located at Petersburg, Va., for the expansion program of the Norfolk division of the college, it was disclosed this last week. Final acquisition of the remainder of the property was assured after the city council here made such a recommendation at its regular meeting.

The nurses' home had already been transferred to the college and improvements and renovation of the property to the amount of some \$70,000 was under way. The transfer of all the property to the college was the culmination of efforts of Norfolk Joint committee of nine persons on Negro welfare center headed by Louis I. Jeffe, editor of the Virginia-Pilot, local white daily, and the college advisory committee headed by Charles J. Duke, director of the Norfolk division of the college of William and Mary.

The state board of education had also expressed its desire that the transfer of the entire property be made for use by the Norfolk division of the college which has experienced much program despite handicaps of the war. The question of the proper use of the old hospital site and buildings came to the fore after De Paul hospital was constructed on its present site on Granby street.

Dr. Lyman Brooks is president of the Norfolk division of Virginia State college and Dr. Luther H. Foster is president of the parent college. Dr. P. B. Young, publisher of the Journal and Guide, and other prominent local Negroes were on the committee.

Plan Race Covenant Meet

WASHINGTON — (ANP) — The Committee Against Unlawful Use of Restrictive Covenants announced last week that an action conference "will be held this week to discuss the "danger of restrictive covenants that many citizens and organizations in the district alarmed over the harmful effects of this situation in the nation's capital, have met together and set up a committee to bring the matter to public attention for action to remedy this form of discrimination in the District of Columbia."

Sponsors of the conference are Charles Hill, Local 209, Hotel Service employees, AFL; Robert Sherman, Washington Industrial Union council, CIO; George Hayes, D. C. Branch, NAACP; Theresa Robinson, IBPOE Civil Liberties Department; Marie Richardson Harris, National Negro congress and the Rev. Francis McPeck, Washington Federation of Churches.

CHICAGO — (ANP) — Bishop Bernard J. Sheil, Roman Catholic Auxiliary bishop of Chicago, and Philip Murray, president of the CIO, have been elected to receive the "Monsignor John A. Ryan award" this year. The presentation will take place during a dinner in New York City on Nov. 28. The award is given for "distinguished service in furthering human rights and interracial amity" and is in memory of Monsignor Ryan, who was a member of the Committee of Catholics for Human Rights.

Alderman Elected

BOSTON — (ANP) — The wisdom of integrating oneself thoroughly in the community was demonstrated here in the recent elections when Herbert L. Jackson, first Negro to run for election in the Malden suburb was elected a councilman. In spite of the fact the ward has only 60 Negroes, he polled more votes than any of his five opponents. He ran on a platform of racial understanding and received 1,448 votes.

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PORTLAND GI ARRIVES

S/Sgt. James Dunn a well known Portland has arrived from the South Pacific and is now in California. Sgt. Dunn will go to Fort Lewis, Washington and expects to be released from the armed forces in a very short while. He is the husband of Mrs. Mary Belle Dunn of N. Williams Avenue. Sgt. Dunn saw service in both the European and South Pacific war theaters. His reactions to the rigors of war were sent to and published exclusively in the Portland Inquirer some months ago.

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Society News

By Ann Morrison and Heleona Searcic

Thanksgiving day dinner celebrations were many and varied and were the main events of the past week. Large parties, small parties, elaborate and plain affairs. With so many families getting together for the first time in many months because of the war, most of the parties were home-comings.

Mr. and Mrs. Dave Gillins were honored by the presence of Mrs. Gillins mother at their Thanksgiving dinner. She was visiting from Chicago. Mr. and Mrs. Henry Myles entertained eight guests including Mr. and Mrs. W. Morton; Mrs. Lee Anderson and her daughter and her daughter, son-in-law, daughter-in-law and two grand children as guests.

Mr. and Mrs. John Minor and daughter Patsy arrived home last week from a fortnight visit in Omaha, Nebraska. Mr. and Mrs. Hayes of Seattle were house guests of Mr. and Mrs. B. Tinsle. Mr. Eugene Pennie of New York arrived in town last Friday to arrange for the funeral rites for his mother, the late Mrs. Marie Pennie. Final service were held at Bethel A. M. E. Church, North McMillen and Larrabee Streets on Monday afternoon. Interment was at Rose City Cemetery.

Mr. and Mrs. Aldrich Allen and daughter have just returned from an extended visit in Arkansas to visit Mrs. Allen's father who has been seriously ill. Miss Jacqueline Thomas spent Thanksgiving week end with her parents Mr. and Mrs. George Thomas. Miss Thomas attends Pacific College at Forest Grove, Oregon. Mrs. W. C. Reynolds of Seattle is visiting her sister-in-law Mrs. Eddie Smith and her mother and father-in-law, Mr. and Mrs. Philip Reynolds. Her stay is indefinite. Mr. William N. Smith and Miss Lillie B. Hayes, the former Mrs. Scruggs were quietly married on Thanksgiving day by Elder Lewis of the Church of God in Christ. Only a few friends were present.

With so many families returning to the old home town, and couples who married during the war finally getting settled together, welcome parties are becoming quite the style. Social engagements books which looked blank are now filled again. Yes, entertaining is due for a revival. This is the time, because the holiday season is approaching in full glory. Food is not the problem it was last year although there still are restrictions, and it's fairly easy to serve something nice and make the table look its prettiest.

If the group is mixed and there are a number of men (big eaters, now that they have learned to have lots of chow or go to mess regularly), plan to have a substantial casserole dish with some hearty trimmings like big salads and rich-looking cakes or pastry. Or, if the affair is to be just a snack, serve bread with a choice of fillings and the usual accompaniments like potato chips, pickles, olives, relishes, and punch or some favorite beverage.

Suggestion I. Assorted Bread: Oatmeal, Raisin, White and Rye. Sandwich Fillings: Nippy Cheese and Peanut Butter. Relishes: Olives, Radishes, Carrot Sticks and Celery Hearts. Beverage: Orange Juice or Fiesta Punch. Nippy Cheese Filling. Combine equal parts of cream cheese and butter. Add salt and paprika to taste and 1 teaspoon each of finely minced parsley, pickles, olives and green pepper. Flavor with sardine paste. Peanut Butter Filling. Peanut butter may be served alone or it may be combined with any of the following for a delicious filling: jam, chopped bacon or grated raw carrots. Fiesta Punch. (Makes 1/2 gallon) 1 cup strong tea 1/2 cup sugar, honey or corn syrup 1/2 cup lemon juice 1 1/2 cups orange juice 1 cup grape juice 1 quart water Make the strong tea by pouring 1 cup boiling water over 4 teaspoons of tea. Dissolve sugar or substitutes in the hot, strained tea. (The tea should steep first for 5 minutes.) For a hot punch, combine the tea with the fruit juices and add the water which should be boiling hot. Serve at once. For cold punch, chill the tea and combine with well-chilled fruit juices and iced water. Garnish the punch with slices of orange and lemons.

LYNN SAYS Bread Baking— For baking bread and rolls, the oven should be fairly hot. On gas, electric or oil ranges, the oven temperature should read from 380 to 400 degrees. Pans (if more than one loaf is baked at a time) should not stand too close together, so that heat may circulate freely around them. After about 10 minutes of baking, the temperature should be reduced to about 350 degrees and maintained until the loaves are done. Medium-sized loaves require 45 to 50 minutes' baking time, while large loaves need an hour or longer. If there is no oven thermometer handy, the temperature may be tested as follows: Spread 1/2 teaspoon flour on an inverted baking tin in a layer 1/4 inch thick and place in the oven. At 400 degrees, the flour will become light brown in about 5 minutes. If it darkens more quickly than that, allow the oven to cool before placing bread in to bake.

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"Babes Meal Planning Corner"

Substantial Quality Food a Necessity on Winter Social Menu

Hot Breads If you want to choose one item that will make a company meal out of a plain menu, then add fragrant bread or rolls to it. Fresh-from-the-oven bread or rolls are meal tonics hard to beat. If you want to add extra nourishment to your menu or to give inexpensive energy to your family, then the formula is bread—or rolls! They contain carbohydrates, some fat and milk and eggs. Bread can be used lavishly in many interesting ways. A fruited coffee ring for breakfast can mean the difference between a well begun day or a dull, prodding one. And think of the difference between fresh, moist bread in sandwiches for lunch and dry, stale bread.

First of all, there's this scarlet-topped and crystal-glazed quick coffee cake to start the day right. Or, if you prefer, it will do nicely for dessert, thank you! Cranberry Coffee Ring. (12 Servings) 1 1/2 cups sifted flour 1/2 cup sugar 2 teaspoons baking powder 1/2 teaspoon salt 1 egg 1/2 cup milk 3 tablespoons melted shortening Cranberry Orange Topping. Sift flour, sugar, baking powder and salt together. Beat egg and add milk and shortening. Stir in dry ingredients, mixing only enough to moisten them. Spread topping evenly over the bottom of a ring mold. Pour batter over topping. Bake in a moderately hot (425-degree) oven for 25 minutes.

Cranberry Orange Topping. 3 tablespoons melted butter 1 teaspoon grated orange rind 1/2 cup sugar 1 1/2 cups whole, raw cranberries Mix together in order given and use it as directed above. Now that cheese is plentiful and unrationed, it's a good idea to use it for main dishes and desserts, too. With plump, checked apples and cheese, you can make this delectable dessert: Cheese-Apple Cobblers. (Serves 6-8) 2 cups sifted flour 3 teaspoons baking powder 1/2 teaspoon salt 1/2 cup nippy grated cheese 2-4 tablespoons shortening 1/2-3/4 cup milk

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JINGLES TO STAGGER YOU! THE BRIDGES' LAMENT OR A BAD BREAK ON THE BROADWAY The Broadway and Hawthorne Bridges Were talking across the river. Said the Broadway to the Hawthorne, "These peak hours make me shiver." "They give me that congested feeling, "And especially is this true "When a car breaks down in the middle of me "Or, say, in the middle of you." "Then the drivers scowl and the horns do blow, "And everything comes to a stop "When everyone wants to be moving, "And everyone's ready to pop." "Trucks, cars, delivery pick-ups, "Trolleys, busses... full to the brim, "Are stalled because of one breakdown, "And the whole blamed thing gets grim." "And it all could be avoided, "This rush-hour jam on our decks, "If folks staggered their hours of travel "And avoided peak bottle necks." DODGE THE PEAKS SHOP 10 to 3 PORTLAND TRACTION COMPANY