

Deaths and Funerals

Mrs. A. T. Graham
 Mrs. Alfred T. Graham, 95, granddaughter of Dr. R. H. Morrison, first president of Davidson College, died at 2:30 a.m. today at Presbyterian Hospital. Funeral is set tomorrow at 2:30 p.m. at Harry and Bryant Funeral Home. The Rev. G. Dana Waters, pastor of West Avenue Presbyterian Church, will officiate. Interment will be in Elmwood Cemetery.

Miss M. Hines
 Funeral services for Miss Mary Matilda Hines, 34, of 214 Cherokee St., were held at 11 a.m. today at Harry and Bryant Chapel in the room of the Rev. J. Cecil Lawrence, associate pastor, officiated, and interment was in Sharon Memorial Park.

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Mrs. J. D. Clark

Funeral services for Mrs. John D. Clark of the Berryhill section, were held at 2 p.m. today at Steele Creek Presbyterian Church. The Rev. Watt M. Cooper, pastor of the church, officiated. Burial was in the First Presbyterian Church of Hickory. Burial was in the church cemetery.

Mrs. Evelyn Sellers

Funeral services for Mrs. Evelyn Sellers, 194 N. McCall St., were held Sunday at her home, which will be held tomorrow at 4 p.m. at Greenville Tabernacle AME Church.

Mrs. Sallie Clark

BELMONT—Funeral services for Mrs. Sallie Armstrong Clark, 89, widow of John D. Clark, a native of Belmont, who died at 2 p.m. Monday at her home on Williams Boulevard, Mecklenburg County will be held Wednesday at 2 p.m. at Steele Creek Presbyterian Church, which she attended. The Rev. Watt M. Cooper, will officiate, and interment will be in the church cemetery.

Mrs. M. Sanders

Funeral services for Mrs. Mattie Sanders, 514 S. Davidson St., who died Monday afternoon at her home, will be held at 4 p.m. tomorrow at Ebenezer Baptist Church.

Mike Davis

Funeral services for Mike Davis, 44, of 212 Judson Ave., who died of a heart attack at his home yesterday, are set to begin at 2 p.m. at Douglas & Sons Mortuary. Father Edward Biss of St. Peter's Catholic Church will officiate. Interment will be in Elmwood Cemetery.

W. States Lee Jr.

Funeral arrangements for William States Lee Jr., 51, the son of Mrs. W. S. Lee and the late Mr. Lee, were incomplete early this afternoon. The body will be brought to Harry and Bryant Chapel in the Oaks for several months at the home of Mrs. Lee, 821 Harvard Pl.

J. A. Parsons

Funeral services for J. A. Parsons, 65, of Brownsville, Pa., the brother of Mrs. J. C. Sedberry of Charlotte, will be held at 3 p.m. tomorrow at Watson-King Funeral Home, Rockingham.

Edward Miller

Funeral services for Edward Miller, 78, of 711 Central Ave., who died yesterday morning in a local hospital after being in declining health for several years, were held at 3 p.m. today in the chapel of Douglas & Sons Mortuary. Dr. Henry E. Presley of Tabernacle AME Church officiated and burial was in Sharon Memorial Park.

William N. Ledwell

Funeral services for William N. Ledwell, 30, of St. Petersburg, Fla., the brother of Ted T. Ledwell of Charlotte, were held at 2 p.m. today at Cathey-Hoye Funeral Home, Davidson. The Rev. Jerry Murray of Davidson Methodist Church and the Rev. W. S. Patterson officiated and burial was in Forest Lawn Cemetery.

Samuel M. Wright

Funeral services for Samuel Miles Wright, 78, of 711 Central Ave., who died yesterday morning in a local hospital after being in declining health for several years, were held at 3 p.m. today in the chapel of Douglas & Sons Mortuary. Dr. Henry E. Presley of Tabernacle AME Church officiated and burial was in Sharon Memorial Park.

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Charlotte News Weekly GROCERY NEWS



By Betty Boyer

There's a new shortening in Charlotte and we want you to be sure and have it handy in your kitchen. It's called **ARMOUR & CO. ARMIX** is made a brand new way to give you perfect creaming, regardless of the temperature... faster, easier blending, high-light-textured cakes, flaky tender pie crusts and crisp, digestible fried foods.

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Your grocer is proud to serve you **ARMIX**, he sure and ask him for it! Remember, **ARMIX** will give you better baking, better pies, better biscuits and better fried foods! And here's a money-saving special offer—buy a 3-lb. tin of **ARMIX** at the regular price and pay only for a 1-lb. tin.

To the thousands who love good coffee we want to say this: **BORDEN'S INSTANT COFFEE** is solid, 100% pure coffee through and through... the finest, most aromatic coffee process ever. Only **BORDEN'S** exclusive "Flavor-Control" process can give you coffee in this solid flavor crystal form. Every spoonful of **BORDEN'S INSTANT COFFEE** actually gives you up to 33% more flavor... Flavor as rich as the best ground coffee you have ever served.

BORDEN'S INSTANT COFFEE is prepared from the choicest, top-grade freshly-roasted coffee beans, nothing is ever added. **BORDEN'S** blends, roasts and grinds the precious beans with the utmost care. Then experts brew the coffee. The grounds are thrown away. **BORDEN'S** exclusive "Flavor-Control" process removes the water, magically converting the coffee to solid flavor crystals, 100% pure coffee through and through!

Thrifty housewives find the money-saving 5-oz. jar makes more cups than two pounds of ground coffee... a saving of over 50 cents. So for flavor rich as the best ground coffee... at a big saving... Get **BORDEN'S INSTANT COFFEE** at your grocers today. Your family and guests will enjoy it!

Burn Victims May Not Live

TOKYO (P)—A Japanese doctor said today he had "no optimism" for the recovery of some of the 23 Japanese fishermen burned by radioactive ash from the March 11 H-bomb blast at Bikini.

Dr. Kazuo Miyoshi said "the next week will tell" whether the men will live. He did not say how many are dangerously ill, but previously two of the 23 listed as critical.

Dr. Miyoshi, chief physician at Tokyo University Hospital, where the fishermen are being treated, said their fate hinges on how seriously the radioactivity affects their bone marrow, producer of infection-fighting white blood corpuscles.

Some of the fishermen are running a fever as a result of frequent blood transfusions to wash the radioactivity from their systems, the doctor said.

All of the men are suffering from various degrees of radiation sickness caused by their exposure to radioactive ash which showered their boat, the Lucky Dragon, after the H-bomb blast. The crew said the boat was about 80 miles from the Bikini test site.

American scientists have expressed belief that all of the 23 ultimately would recover.

Fish Salad Bowl

Arrange six nests of lettuce cups in the bottom of a shallow bowl. Spread the bottom of each nest with mayonnaise. Over the mayonnaise place a little chopped, cooked fish, then a thin layer of chopped green pepper. Now add more mayonnaise and another layer of fish. Top with a few slices of ripe olives. Now thin mayonnaise with lemon juice and pour it over the fish mixture. Cover each individual salad cup with mayonnaise flavored with a little curly powder. Fill the space between the lettuce cups with potato salad.

Stuffed Cabbage

Trim off outside leaves of the cabbage. Soak head of cabbage in salt water for an hour or two. Boil one quart of salted water with the soda. Now cook the cabbage head in this water till it begins to soften. Remove, drain and scoop out the inside of the head. Chop up the scooped-out cabbage, dice onion and brown in the milk under the broiler. Combine the meat, onion, cabbage, tarragon, paprika and salt and pepper to taste. Stuff the cabbage with this meat mixture. Bake in pre-heated oven for 30 minutes at 400°.

Save On Your Food Bill Every Day

By Reading The Food Ads In The Charlotte News

Stuffed Cabbage

1 large cabbage
 1/4 teaspoon soda
 1/2 lb. ground lean beef
 1 large onion

2 tablespoons skimmed milk
 1/4 teaspoon paprika
 1/4 teaspoon tarragon
 salt and pepper

Trim off outside leaves of the cabbage. Soak head of cabbage in salt water for an hour or two. Boil one quart of salted water with the soda. Now cook the cabbage head in this water till it begins to soften. Remove, drain and scoop out the inside of the head. Chop up the scooped-out cabbage, dice onion and brown in the milk under the broiler. Combine the meat, onion, cabbage, tarragon, paprika and salt and pepper to taste. Stuff the cabbage with this meat mixture. Bake in pre-heated oven for 30 minutes at 400°.

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