

**'Kneel-In' In Georgia**

Atlanta — (RNS) — A new phase of the Southwide sit-in movement was opened here when small groups of Negro college students visited six white Protestant churches in what apparently was the start of a "kneel-in" campaign to speed church integration. No major incidents were reported.

Accompanying the 25 Negroes were several white students. They visited First Baptist, Druid Hills Baptist, First Presbyterian, St. Mark's Methodist, Grace Methodist and the Cathedral of St. Philip (Protestant Episcopal).

Users at the First Baptist church refused to seat three Negroes among members but permitted them to stand in the foyer throughout the service.



**At Home With Trudy McNall It's Watermelon Time**

Trudy McNall is seen daily, Monday through Friday, on "Home Cooking" from 9:30-10 a.m. on WRGC-TV.

It's watermelon time again. watermelon may have as much as 2 1/2 gallons of juice? This does seem queer when you think of the size of the melon. However, they do much of their growing during rainy spells and develop extensive root systems which let them find the moisture they need.

Melons come in a variety of sizes. Years ago there was a jumbo melon called the Tom Watson which grew to be 40 to 50 pounds in size. The modern melon eater likes a nice big melon with plenty of seed-free flesh, but the big old Tom Watson was replaced by smaller melons with sweeter, more tender flesh, less fiber and seeds.

Today you find "icebox" melons weighing only three to 10 pounds. Scientists have also come up with seedless watermelons. So far they have been too costly to grow but in time may be of considerable commercial importance.

There are many ways of using watermelon. Watermelon, put through a sieve or blender, makes a delightful cold beverage. For a party make a watermelon basket which can be filled with mixed fresh fruit. This requires a whole watermelon. Using a piece of string, find center of the melon. Locate the handle here.

To make a handle, cut crosswise 3/4 inch on either side of the center down to the middle of the melon. Cut melon in half lengthwise, leaving the center handle intact. Cut out the pink fruit with a melon ball cutter, removing the seeds as you go along. Scrape out all pink pulp which is left in the shell and drain well. Save melon juice for the salad and make a cooling drink of the odd bits. Using a melon ball cutter, cut scallops in the rim of the rind. Use scooped-out basket for fruit mixture and garnish with melon balls set in each one of the scallops. Here are some of my favorite watermelon recipes.

**WATERMELON FRESH ORANGE CUBES**  
1 c. fresh orange juice  
1 T. sugar  
1 T. lemon juice  
3 c. watermelon balls  
Fresh or dried mint leaves  
Combine orange juice, sugar, and lemon juice. Mix well. Pour over watermelon balls.

**TRUDY'S FAVORITE WATERMELON WICKLE**  
1/2 lb. watermelon rind  
1/2 lb. alum  
1 quart elder vinegar  
1/2 lb. sugar  
1/2 t. oil of cinnamon  
1/2 t. oil of cloves  
Prepare rind by cutting off the green rind and most of the pink center. Cut rind into strips, circles, or any desired shape. Cover with water; boil until tender but not soft, then drain. Cover with fresh water, add alum and let stand overnight. Drain and rinse well under running water. Combine sugar and vinegar and bring to a boil. Add rind. Let stand overnight. Bring to a boil each day for 4 days. On the fourth morning, add the oil flavorings.

Chill and serve in sherbet glasses. Garnish with fresh mint or crumbled dried mint leaves. Yield: 6 servings.

**TRUDY'S TIPS:** The average size watermelon yields about 2 to 8 pounds of prepared rind. If you wish you may substitute 2 cinnamon sticks and 1 T. whole cloves for the oil flavorings. The oil flavorings makes the pickle very clear while the whole spices have a tendency to make the sirup cloudy. These pickles can also be made in less time by cooking rind in syrup until transparent the first day but they will not be as crisp.

**FRESH WATERMELON JELLY**  
(A cooling dessert)  
2 T. unflavored gelatin  
1/2 c. cold water  
1/2 c. diced watermelon  
2 T. fresh lemon juice  
Dash salt  
4 T. sugar  
Soften gelatin in cold water. Place over hot water to melt. Put watermelon through a sieve. Add sugar, lemon juice and salt. Stir in melted gelatin. Chill until firm and ready to serve. Serve in sherbet glasses. Top with whipped cream if desired. 6 servings.

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**Birth Control Pill Challenged**

New York — (NC) — An oral contraceptive approved by the Planned Parenthood Federation has been challenged in the past on both medical and moral grounds.

The federation's medical committee announced (Aug. 3) that it has approved the contraceptive drug Enovid for distribution at the 170 U.S. clinics operated by its affiliates.

THE DRUG, taken in pill form is intended to suppress ovulation and thus make conception impossible. The cost of a month's dosage is estimated at \$10.

The drug was approved last May as safe for contraceptive use by the Food and Drug Administration. It may be obtained by prescription only.

A Catholic moral theologian declared last April that the use of any drug in order to suppress ovulation is "a form of contraceptive sterilization and hence contrary to moral law as understood and defended in Catholic theology."

The statement was made by Father John J. Lynch, S.J., professor of moral theology at Weston (Mass.) College. He was commenting on discussions of Enovid at a meeting in Cincinnati of the American College of Obstetrics and Gynecology.

A prominent psychiatrist recently questioned medical aspects of the use of Enovid. Dr. John R. Cavanaugh of Washington, D.C., told the international congress of the Federation of Catholic Physicians, meeting in Munich prior to the International Eucharistic Congress:

"Since the medical profession cannot, even yet, offer a guarantee against serious long-range complications of this 'medication,' how can we justify the use of unformed human subjects in an experiment to which certain doctors . . . on their own testimony would not allow their own wives and daughters to submit?"

COURIER-JOURNAL, Thursday, August 11, 1960

**Overheard on Lamplighter's search for a square martini glass, in Africa:**



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**'Motherly Love' Vital For Nun Superiors**  
South Bend — (RNS) — Motherly love is the most important virtue for superiors of religious houses for women, Bishop J. Carroll McCormick declared here.

"What we look for in the mother of a family in the world, we should also look for in the superior of a religious community — on even a higher and holier level," he added.

Bishop McCormick, recently appointed to the Altoona-Johnstown (Pa.) diocese, addressed 1,200 nuns at the University of Notre Dame's eighth annual Institute of Spirituality. He formerly was auxiliary bishop of Philadelphia.

OBSERVING that "today, mother superiors are often heavily burdened with so much that is material," he warned that the nuns "must ever be on their guard lest they rob their spiritual children of the attention, care and love that Mary gave her little family at Nazareth."

In carrying out their obligation of "motherhood" to members of their communities, Bishop McCormick listed these duties for the religious superiors: They should be examples in the observance of the community rule; they should treat "each member of the community as a cherished member"; they should have "understanding hearts, should exercise patience and should be humble."

**Top Court Asked Study Smut Cases**  
Washington — (NC) — The U.S. Supreme Court has been asked to review three new cases involving the distribution of possession of allegedly obscene material.

The cases were brought before the court on appeal from the supreme courts of Missouri, California and Ohio.

The Missouri case involves the constitutionality of a state law under which police seize material they suspect is obscene before the courts have ruled on it.

The California case centers on the constitutionality of a state law under which extradition is sought for six men charged with mailing obscene literature from California to Pennsylvania.

The Ohio case involves a woman convicted of possessing obscene material who claims the state anti-obscenity law violates her "right to own and hold property." She also questions the legality of a police search which uncovered the obscene material in her home.

The Supreme Court is now in recess. It will not announce whether it will assume jurisdiction in the three cases until sometime after it reconvenes in October.

**Repairs Agreed At Sepulchre**  
Jerusalem — (RNS) — Roman Catholic (Latin Rite), Greek Orthodox and Armenian Orthodox representatives have finally reached agreement for sharing the cost of urgently needed repairs to the Church of the Holy Sepulchre in Jerusalem's Old City, it was announced.

Control of the shrine, regarded as the holiest in Christendom, is shared by the three Christian communities. The cost of the repairs is estimated at \$200,000.

The Church of the Holy Sepulchre was severely damaged by earthquake in 1927, by fire in 1949 and by unusually heavy rains in 1954. Restoration work was begun in 1958 and it is estimated that \$1,500,000 will be needed before it can be fully accomplished.

**Capri Club Dance Set**  
Capri Club will hold a dance Aug. 13 in the Columbus Civic Center ballroom from 8:30 p.m. till 12:30 a.m. with music by Johnny Capone and his orchestra. Admission is \$1 for members and \$1.25 for non-members.

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