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Staff Photo by Jim Keith

MEDICAL LEADERS—Dr. Monroe T. Gilmour of Charlotte (left) is president of the N. C. Society of Internal Medicine. Dr. Charles W. Stynor of Raleigh is past president and Dr. Kenneth D. Weeks, Rocky Mount (right), is president-elect.

Charlotte Physician Installed As Internal Medicine Unit Head

Dr. Monroe T. Gilmour of Charlotte, installed yesterday as president of the N. C. Society of Internal Medicine, said upon taking office that the physician's fees "should be commensurate with the physician's services in order that we may be able to render that service."

Dr. Gilmour was installed at a business meeting of the society. It was held in connection with the N. C. Regional Meeting of the American College of Physicians at Bowman Gray School of Medicine.

About 120 physicians attended the two meetings.

By virtue of his office Dr. Gilmour will be program chairman for the 1959 regional meeting of the college. He succeeds Dr. Charles W. Stvron of Raleigh.

In other comments the new president said that "we must constantly educate the public and remind ourselves of our chief reason for being—the advancement of the highest standards in the practice of internal medicine."

The specialist in internal medicine, he said, has "the skill to take care of many things, but with the wisdom that there are some things others can do better."

Dr. Kenneth D. Weeks of Rocky Mount was named president-elect of the society. He will take office in 1959.

Other officers are Dr. Joseph D. Stevens of Greensboro, first vice president; Dr. Fred A. Thompson of Lenoir, secind vice president; and Dr. Roy S. Bigham Jr. of Charlotte, secretary-treasurer.

Named to the executive council were Dr. John G. Mebane of Rutherfordton. Dr. Hugh D. Verner of Charlotte, Dr. Luther W. Kelly Sr. of Charlotte, Dr. James A. Taylor of Chapel Hill, Dr. Norman L. Anderson of Asheville and Dr. Styron.

Dr. Elbert L. Persons of Durham, president of the American Society of Internal Medicine, reported on the activities of the national group. He noted that insurance companies welcome physicians' free schedules in order that they can adjust claim schedules and premium rates accordingly.

Dr. Isaac H. Manning of Durham, chairman of the membership committee, reported that eight physicians had been accepted for membership during the past year.

They are Dr. Ira Early, Dr. Benjamin Huntley and Dr. Robert McMillan, all of Winston-Salem, and Dr. Norman Garrett of Greensboro, Dr. Henry McIntosh of Durham, Dr. Lonnie Waggoner of Gastonia, Dr. Phillips Russell of Asheville and Dr. Roy Agner of Salisbury.

The society is composed of qualified physicians specializing in internal medicine. Its aim is to maintain "the dignity and efficiency of internal medicine in relationship to public welfare."

More Interest in Care for the Aged Is Urged

By Lloyd Preslar
Staff Reporter

The dean of the Duke University School of Medicine urged here last night that steps be taken to make medical students more interested in caring for the aged.

Dr. Wilburt C. Davison pointed out that the American life span is lengthening steadily and that 15 to 20 per cent more old people are alive every year.

"We've got to orient ourselves in the need of teaching about old people and their diseases," he said. "We've got to make chronic diseases and the diseases of the aging more interesting to our students."

Dr. Davison spoke to about 120 North Carolina physicians at a dinner meeting of the N. C. Region of the American College of Physicians at the Old Town Club.

The dinner was held in connection with a meeting of the N. C. Society of Internal Medicine. Earlier in the day both organizations held sessions at Bowman Gray School of Medicine.

Dr. Davison centered his talk around a man well-known to most physicians—the late Sir William Osler.

Osler, a Canadian-born physician who worked in his native country, the United States and England before his death in 1919, is best-known today for his writings on the philosophical aspects of medical care.

Dr. Davison studied with Osler during earlier years.

The Duke dean said that Osler had a keen interest in older people and their ills. He described Osler as the pioneer in many medical practices now widely accepted.

Dr. Davison said that today there are three prevailing attitudes toward medical care—the commercial attitude, "which I don't like"; the coldly scientific attitude, "which is almost as bad," and the warm, comprehensive attitude.

He said the latter attitude is the one Osler would have preferred—the attitude which allows the physician to regard his patient "as a person, not as the sign of a disease."

Dr. Robert Wilson of Charleston, S. C., regent of the American College of Physicians, gave a brief outline of current activities of the college.

The scientific session at Bowman Gray included a clinical pathological conference, a discussion of special societies in the pattern of medical care and other topics of interest to internists.

Meetings of the college and the society are rotated each year among the state's three medical schools. Next year's will be held at the University of North Carolina at Chapel Hill.

Major Religions

Most people on earth belong to four major religions: Christians, Mohammedans, Brahmins and Buddhists. There are also about 11 million Hebrews.

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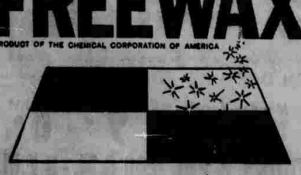

Iredell Grave Offered Heirs Of Tom Dula

STATESVILLE—For the legendary Tom Dula—the condemned lover in the ballad about his life—a new grave site in Iredell County has been offered.

The proposed new burial spot is in Love Valley.

The offer was made yesterday by Love Valley operator Andy Barker after the North Iredell American Legion Post started a movement to restore Dula's grave.

"Since this man was a lover," said Barker, "we'd like to offer a spot in Love Valley in which to bury the dude."

If the plan is carried out, Dula's body will be returned to the county which took his life.

All it will take for the grave restoration is permission from his descendants to carry out the project, Pierce Van Hoy, commander of the North Iredell Legion post, said yesterday.

Barker said yesterday that Love Valley will cooperate with the American Legion group in removal and restoration of Dula's grave—if permission is granted.

"We'll give him a prominent spot in the valley and erect a monument in his honor," Barker promised.

CALLOUSES
To relieve callouses, burning, tenderness on bottom of feet and removes callouses—ask for these soothing, cushioning pads.
Dr Scholls Zino pads

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3 CONVENIENT LOCATIONS
#1—526 Waughtown St. Dial PA 5-0567
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If it's made in a Bakery—We have it

Dandee Lines

• RECIPES • PRIZES • FUN • • SWAPS • HOUSEHOLD HINTS •

RECIPES

With the approach of the Christmas holidays, we're all thinking of all the seasonal foods that'll be going on our table. First thought in everyone's mind is, of course, fruit cake. But, oh my! Fruit cake certainly gets expensive to make. But Mrs. Gladys Dunnagan, 222 Friendship Circle, Winston-Salem, has come up with a fruit cake recipe that should save money for all of us. Here's her recipe for

Economical Fruit Cake
(10-11 pounds)

3 sticks margarine
6 eggs
1 lb. confectionery sugar
2½ cups flour
2 tsp. vanilla
Juice of 1 lemon
3 cups nuts (more or less any desired amount)
2 lbs. mixed candied fruit
2 boxes white raisins
2 oz. candied ginger
1 package dates (optional)

Cream butter, add sugar and eggs, beating after each; add 1½ cups flour, lemon juice and vanilla. Fold in fruit and nuts which have been mixed with the remaining 1 cup flour. Fruits may be varied, or even more used, but not less in pounds. Bake in slow oven till done.

Mrs. Dunnagan, your recipe for such a low-cost fruit cake wins the Dandee award of $50 for the "Recipe of the Month."

Dandee Bread contains ½ more milk!

Sometimes I just go through my recipe file looking for something "different" to serve. Mrs. C. S. Newsome of King, N. C., appears to have solved my problem for this time, at least. She has given us her recipe on how to add zest to that old standby, meat patties.

Barbecued Meat Patties

1 cup Dandee Cubes
1 lb. ground beef
¼ cup vinegar
½ cup water
½ cup chopped onion
½ cup milk
1 tbsp Worchester sauce
1 tsp salt
½ cup catsup
3 tbsp sugar
½ green pepper, chopped
Pepper to taste

Moisten Dandee Cubes with the milk, and mix beef, salt, pepper, with the Cubes. Make out in 8 patties in a baking dish. Combine remaining ingredients and pour over patties. Bake for 45 minutes in oven at 350 degrees.

Dandee's extra milk means a big increase in nutritive value!

Ever wake in the morning, stretch, and wish for a kitchen surprise that will draw praise from the family? Here 'tis!

Banana French Toast

2 eggs beaten
½ cup milk
¼ tsp nutmeg
8 slices Dandee Bread
½ cup shortening
3 medium-sized bananas, sliced

Combine eggs, milk and nutmeg in shallow bowl. Melt shortening in skillet, dip Dandee bread slices in egg mixture, turning them to coat both sides. Brown bread on both sides in hot fat; place a layer of sliced bananas on 4 slices of the toast, cover bananas with second slice of toast. Serve with maple syrup.

If Banana French Toast is made with Dandee Bread does not get you some praise from Hubby, I suggest you lock him out in the cold for an hour or two, until he comes to his reasonable senses. Don't you think so, Mrs. Mary Bogers, Route 3, Mocksville? You should, it's your recipe!

SWAPS

We don't give the men very many breaks in this column, but now and then we get softhearted toward them. Now you take this fellow Dick Blackburn—he's got a raft of things he'd like to swap. There's a 3-hp garden tractor (hp stands for horsepower, girls) with a blade, plow and cultivators. Also, there's some registered Dachshund puppies. Now that garden traetor would help get the garden started next spring. Or you might swap him out of one of those puppies in time to make some little taddler a real "live" Christmas present. Why don't you call Mr. Blackburn at ST 8-1557.

Dandee Bread is Registered for your protection!

HOUSEHOLD HINTS

Here's a hint about helping the buttons stay on Friend Husband's white shirts: when you get a new garment, touch the center of each button with clear nail polish. Keeps the thread from raveling. We offer our thanks and a week's supply of Dandee Bread to Mrs. Dan Coats, 315 Oak Summit Road, Winston-Salem.

An then there's the lady who forgot to sign her name on her letter. Her hint is: Use a bar of soap as pin cushion to keep pins smooth. It's a very good hint; wish I knew who sent it in.

Dandee Bread is fresher, slice after slice after slice!

PRIZES

Every week Dandee Lines will award a $5 prize for the best "Recipe of the Week" and each month a prize of $50 for the "Recipe of the Month."

All homemakers whose recipes and/or household hints are used in the column will receive coupons entitling them to a week's supply of Dandee Bread, the bread that has registered protein value!

Entries should be mailed to: The Editor, Dandee Lines 313 W. Sixth St. Winston-Salem, N. C.

Have you ever been through a bakery? You should see the way our bakers linger over every oven of Dandee Bread—just to make sure that everything is perfect. They're proud that they're baking the very best bread possible—just for you!

Dandee is tested daily by a famous laboratory for your protection — and ours, too!

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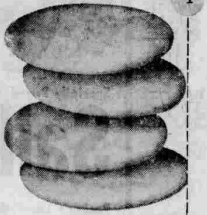
Now! Turn easy-to-make cookies into festive

Holiday Cookie-cakes

with Domino Pure Cane Sugars!

So new, so bright, so gay! And so beautifully simple to make the Domino way! Bake a batch of these delicious Domino Sugar Cookies. Stack them with new Domino 10-X whipped-cream frosting and there you are! Festive Holiday Cookie-Cakes and extra cookies, too. Everyone who eats them will say you're the smartest "cookie" of all!



1 ALMOND COOKIES

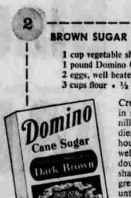
1¾ cups flour • 1¼ teaspoons baking powder • ¼ teaspoon salt
1 teaspoon mace • ½ cup butter or margarine • 1 egg
1½ teaspoons almond extract • 2 teaspoons milk
¾ cup Domino Extra Fine Granulated Sugar

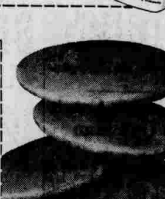
Sift together flour, baking powder, salt and mace. Cream butter or margarine and sugar well. Add egg, beat. Add half of dry ingredients. Stir in almond extract, milk. Add balance of dry ingredients, blend well. Chill two hours. Preheat oven to 400°F. On well-floured board, roll half the dough at a time ⅛ inch thick—shape with cookie cutter. Bake on greased cookie sheet 8 to 10 min. or until lightly brown. Cool on racks immediately. Makes 3 to 4 dozen cookies.

2 BROWN SUGAR COOKIES

1 cup vegetable shortening • 2 teaspoons vanilla
1 pound Domino Old Fashioned Dark Brown Sugar
2 eggs, well beaten • 2 teaspoons baking powder
3 cups flour • ½ teaspoon salt

Cream shortening—gradually beat in sugar. Add beaten eggs and vanilla. Slowly add sifted dry ingredients, blend well. Chill dough two hours. Preheat oven to 400° F. On well-floured board, roll half the dough at a time ⅛ inch thick—shape with cookie cutter. Bake on greased cookie sheet 8 to 10 min. or until lightly brown. Cool on racks immediately. Makes 5 to 6 dozen cookies.

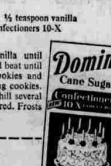




3 FROSTING

1 cup whipping cream • ½ teaspoon vanilla
1 cup sifted Domino Confectioners 10-X Powdered Sugar

Whip cream with vanilla until thick. Fold in sugar and beat until smooth. Spread on cookies and stack 4 high, alternating cookies. Frost top and sides. Chill several hours. Decorate as desired. Frosts 8-12 cookie-cakes.



...more women use *Domino* than any other sugar.