

State Employment Service Bans Race On Applications

CHICAGO — (ANP) — In a move to curb unfair employment practices in the state, the Illinois State Service last week announced it would no longer accept job orders from employers containing discriminatory specifications on race, creed or color.

The designation "white, Negro, other" will not be permitted to be part of any workers application, Frank Annunzio, director of the Illinois Department of Labor, said Thursday.

"The employment service has always tried to observe the spirit of fair employment practices," he added. "In the present period of stepped up industrial production, it seemed desirable to put more emphasis upon equal opportunity for all workers."

When asked if there was any reason why a directive was issued at this time, an official of the I.S.E.S. said that he could not think of any.

Although the directive has no enforcement provisions, it is improvement over the old procedure in that employers no longer can specify what race or creed of employee he seeks.



Miss Sampson

Household Hints

By
Miss Mary Sampson
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and
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"Let Nothing You Dismay" I hope the old carol-singing habit still survives in many parts of this land. It use to be popular, I know, in some communities to sally forth, on Christmas Eve or even on Christmas day, boldly into the frost and snow, to sing the immemorial songs of Praise and celebration. A custom that was heart warming, and with a feeling of "Peace on Earth and Good Will to All Men." We could use more of that spirit today.

The English carried this custom for centuries, we got the idea from them. There is nothing more beautiful than to pass a person enough to stand in peaks, then humming a carol under his breath. "God rest you merry, gentleman, let nothing you dismay." Here is a new beginning, a birthday for all to celebrate, a day that belongs to all the world. This is about as appropriate a Christmas song as can be found for all of us. There has been enough trouble and heartache and despair to last a thousand lifetimes. "Let nothing you dismay." No matter how hard the sledding seems, don't be disheartened. Keep going and hoping.

I expect that this year, as in other years the hurry and bustle and mystery of Christmas will go on. Anyway, whether we are the carolers or on the receiving end of the songs that sound so sweet on the midnight clear, we can get together. We can enjoy ourselves and do a few things so others can have some fun too. That's part of the old song—part of what it tries to tell us. "Let nothing you dismay."

To all our readers and The

voice, Mary and I extend our very best wishes to you and your dear ones. Very Merry and Happy Christmas.

—Mary Sampson and Odessa Johnson
Holiday Desserts

- Brandied Mincemeat Bombs**
- 1 cup heavy cream
- 4 tablespoons brandy, sherry or rum
- 2 egg whites
- 1/8 teaspoon salt
- 1/4 cup con. sugar
- 3 cups mincemeat
- 1 quart vanilla ice cream

Beat the cream until stiff enough to stand in peaks, then beat in 2 tablespoons of brandy, sherry or rum. Beat the egg whites and salt until frothy and add the sugar—gradually, beating constantly, until mixture looks satiny—and it too stands in peaks. Stir the two mixtures together very gently and set aside for a

moment. And remaining-flavoring into the ice cream as fast as you can so ice cream won't become soft. Pack a thick layer of the ice cream mixture around sides and bottom of a melon mold or large loaf pan, filling the—hollow with the creamy mousse. Smooth a layer of ice cream over the top and cover securely with wax paper. Freeze 2 hours or until solid—can be frozen in the freezing compartment or in a hand freezer, surrounded by a mixture of 4 to 6 parts chopped ice and 1 part rock salt. Serves eight.

lemon, 1 cup orange juice—(2 large oranges)—1 1/4 cups canned pumpkin, 1/2 cups sugar, 1/4 teaspoon salt, 1/4 teaspoon ginger, 1/4 teaspoon mace, 1/4 teaspoon cinnamon, teaspoon cloves, 2 eggs. Start oven at 350° F. or moderate. Mix rind of orange and lemon with orange juice—pumpkin, sugar, salt and all the spices. Beat eggs until foamy-looking and mix into the pumpkin mixture gently. Pour into 6 custard cups, place in a pan of hot water and bake 50 to 60 minutes or until silver knife tested in center of custard comes out clean. Cool, then serve cold.

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