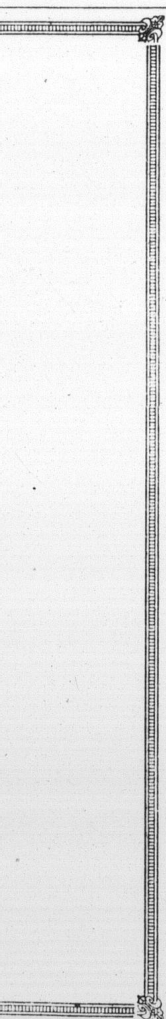


deathbed speech. He should be Lu-trailing a brim-of evil, but Lee makes Othello's more like a nimble schemer from middle manage- and rightly, ra- s are muted in on, for Shakes- mbolically con- the darkness in and not the black- skins.

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Merry Christmas and a Joyous New Year

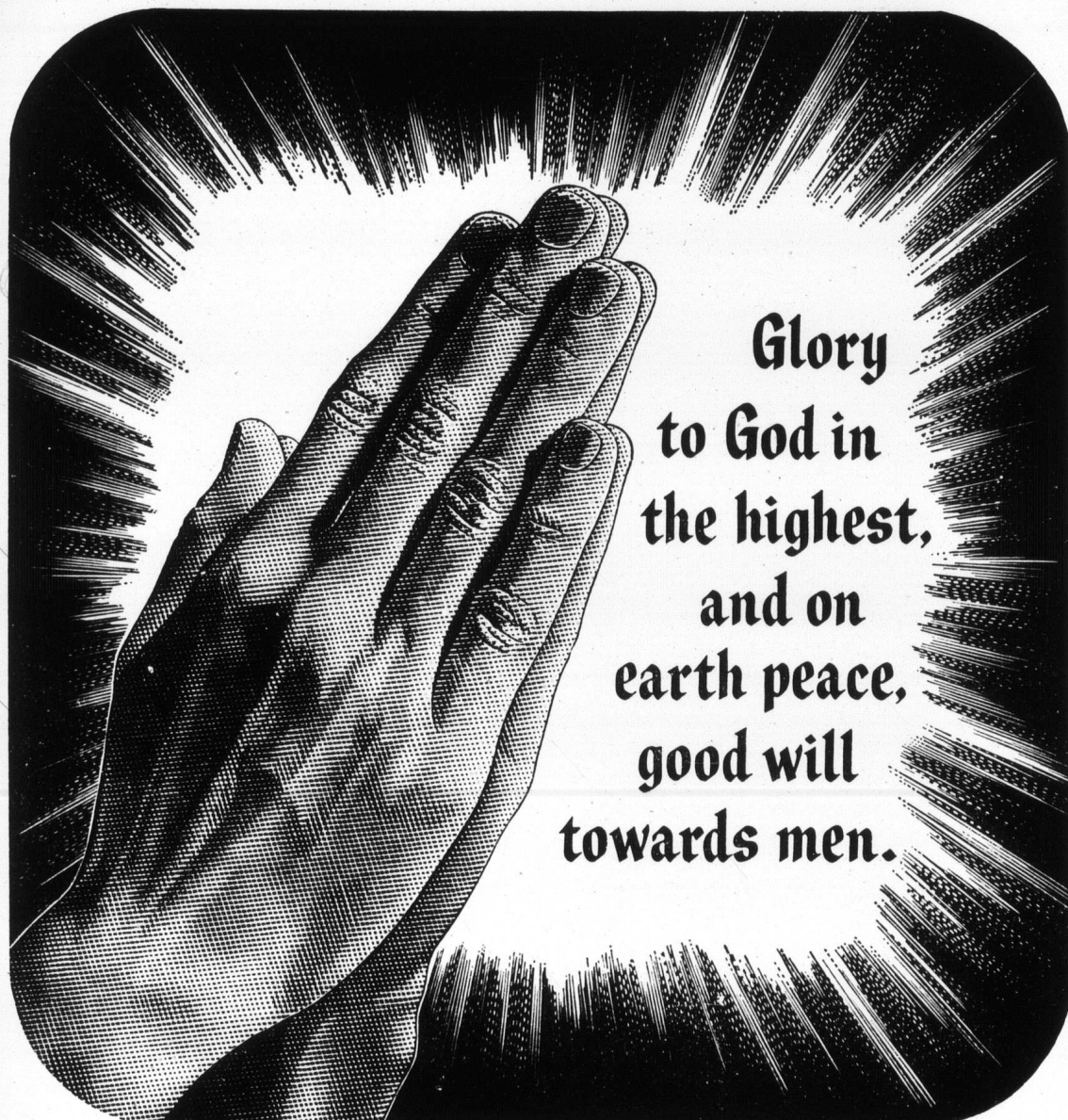


THE NATIONAL NEGRO PAPER
DEVOTED TO THE INTERESTS OF THE DARKER RACES

VOL. 50

LONDON, CANADA, DECEMBER 1970

PRICE: 5 Cents



Glory
to God in
the highest,
and on
earth peace,
good will
towards men.

Frazier Knows I'm Real Champion —Muhammad Ali—

By ED SHEARER
of The Associated Press

ATLANTA, Ga. (AP) — "I imagine it is a funny feeling to be fighting for the title, as they call it," says Muhammad Ali of tonight's heavyweight championship bout in Detroit between champion Joe Frazier and Bob Foster.

"In the back of his mind, Frazier knows I'm the real champion," Ali said after his arrival Tuesday to promote and watch in Atlanta the closed circuit telecast of the fight.

The Frazier-Foster winner probably will get a multimillion-dollar shot at Ali early next year if the former unde-

feated champion defeats Oscar Bonavena in New York on Dec. 7.

Ali, who won the title as Cassius Clay, left no doubt that he expected to meet Frazier for the championship.

"No, it'll be no contest with Bonavena," Ali said. "Bonavena will be rougher than Frazier. Bonavena is four times slower than me, so I see no trouble that I'm down to 210 pounds."

"If Foster wins, I'll be surprised," said Ali. "He'll fight tonight at around 190 pounds

and his frame is built to carry 175 tops. After five or six rounds, that extra weight is going to tell on Foster. He'll give Frazier a good show until then, but in the end his arms will get tired and weary and Frazier will catch him."

Ali, who never lost a professional fight, was stripped of his crown following his conviction of refusing induction into the Army.

He scored a seventh-round knockout over Zora Folley in his last title defense on March 22, 1967. He returned to the

ring for the first time since then in Atlanta on Oct. 26 when he destroyed the then No. 1 contender, Jerry Quarry, in three rounds.

"Frazier is easy to hit," said Ali. "Jimmy Ellis beat him for three rounds and I just played around with Ellis when he was my sparring partner."

"You can't sell him to me," he said. "Frazier has no skills. He's just a machine. He has no sense. He's just like a robot."

"It's a different atmosphere when you fight Muhammad Ali. Russia and China will be watching that fight. He'll be under so much pressure. Me, I thrive on pressure."

FIRST MY LAI VERDICT

Soldier Wins Acquittal

FORT HOOD, Tex. (AP) — S. Sgt. David Mitchell was acquitted Friday night in the first My Lai case to reach a court-martial verdict.

Mitchell, 30, a 10-year United States Army veteran, had been charged with assault with intent to murder by shooting at 30 unarmed civilians at the South Vietnamese hamlet March 16, 1968.

Nine other American soldiers are charged in connection with the incident.

At Fort Benning, Ga., the prosecution in the court martial of Lieut. William L. Calley Jr. turned Friday from testimony about bodies found on a trail near My Lai to a ditch filled with bodies of Vietnamese.

One of the specific acts with which Calley is charged is the murder of 30 unarmed Vietnamese civilians along a trail near the village.

Thus far in the court martial, which began Tuesday, no witness has testified that he saw Calley kill anyone. He is on trial on charges of murdering 102 unarmed Vietnamese civilians.

Mitchell was a squad leader in Company C, the same outfit in which Calley was a platoon leader. The army still is processing charges against eight other members of the Americal Division.

For three days at the Calley trial in Fort Benning, Charlie Company veterans have testified to seeing the bodies of 10 to 20 Vietnamese along the north-south trail during a combat assault on the hamlet.

Four of the five witnesses who testified Friday said they encountered no hostile fire at My Lai.

The court martial is in recess until Friday.

RANDOM NOTES

The Christmas Eve segment of 'Bewitched' was written by 22 black students at Los Angeles' Jefferson High School. The class visited the set of the show about a year ago, and decided to write the script as a Christmas present for producer William Asher.

NOW CELEBRATING OUR 50TH ANNIVERSARY

Festive Quickies For Those Yuletide Boxes

Pack these festive quickies in Yuletide boxes for Christmas gifts. The family will also appreciate some extras for their enjoyment.

CHOCOLATE SHORT-BREAD—store this popular scotch-type cookie in tightly covered containers.

Measure and sift together 1 1/3 cups sifted all-purpose flour, 3/4 cup icing sugar and 1/4 cup Cocoa. Blend 1 cup butter or margarine into dry ingredients with a spoon to form a soft dough. Shape into 1-inch balls; place on ungreased cookie sheet 2 inches apart. Flatten dough with a floured fork. Bake in slow (300°F.) oven 20-25 minutes. Yield: 3 1/2 dozen cookies.

COCOA NOUGAT — needs no cooking or beating—easy to make.

Mix together in large bowl 1 cup peanut butter, 3/4 cup corn syrup and 1/2 tsp. vanilla. Add 1 cup sifted icing sugar and 1/2 cup sifted Cocoa; blend into peanut butter mixture. Add 1 cup skim milk powder; knead with hands to mix well. Place on board and knead until smooth. Pat out to 1/2 inch thickness; allow to set 10 minutes. Cut into squares with a sharp knife. Yield: 2 pounds.

COCOA DREAMS — traditional two-layer square.

Cream 1/2 cup shortening; add 2 tbsp. icing sugar mixing well. Add 1 cup sifted all-purpose flour and a few grains salt. Mix to blend well. Pat into well-greased 8-inch square pan. Beat together 2 eggs, 1/2 tsp. salt and 1/4 tsp. almond extract until light and

lemon coloured. Add 1 cup brown sugar, 1 tsp. baking powder, 3 tbsp. sifted all-purpose flour, 3 tbsp. Cocoa, 1/4 cup chopped coconut and 1/4 cup chopped nuts. Mix to blend well. Pour batter over above mixture in pan. Bake in 350°F. oven 35-40 minutes or until dry in centre. Cool and frost with Butter Icing, if desired. Yield: 16 squares.

Christmas Steamed Pudding

1/3 cup Cocoa
1 cup sifted all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
1/4 cup butter or margarine
1/2 cup brown sugar
1 egg
1 cup milk
3/4 tsp. vanilla
3/4 cup chopped, pitted dates

Measure and sift together Cocoa, flour, baking powder and salt into waxed paper or small bowl. Melt butter or margarine in large saucepan; remove from heat. Add brown sugar and egg; beat until smooth. Add dry ingredients alternately with milk. Mix in vanilla and dates. Pour batter into greased 1 1/2-quart mould or 8 custard cups. Cover tightly with greased paper. Steam 1 1/2 hours for large mould or 45 minutes for individual moulds. Remove cover and loosen sides. Garnish and serve immediately with lemon sauce. Yield: 6-8 servings.

LEMON SAUCE: Mix together 1/2 cup sugar, 1 1/2 tbsp. corn starch and few grains salt in small saucepan. Stir in

1 1/4 cups water gradually. Cook, over medium heat, until thickened and boiling. Stir constantly. Boil 2 minutes; add 1 tbsp. butter or margarine, 1 1/2 tbsp. lemon juice and 1 tsp. grated lemon rind (Optional). Remove from heat and serve hot.

Marble Square

2 tbsp. hot water
2 tbsp. sugar
1/4 sp. baking soda
2 tbsp. Cocoa
1/4 cup sugar
2 tsp. baking powder
1/4 tsp. salt
1 1/4 cups sifted cake flour
1/3 cup water
1/4 cup vegetable oil
3 egg yolks
3/4 tsp. vanilla
Few drops red food colouring
1/4 tsp. cream of tartar
3 egg whites

Measure hot water, sugar, baking soda and Cocoa into small bowl; mix until smooth then cool.

Sift together sugar, baking powder, salt and cake flour into mixing bowl. Make a well in centre and add water, oil, egg yolks, vanilla and a few drops red food colouring; beat until smooth. Add cream of tartar to egg whites in separate bowl; beat until very stiff peaks are formed. Fold egg whites into pink mixture; do not stir but fold gently until well blended. Divide batter in halves; place one half in another bowl and quickly fold in Cocoa mixture. Pour pink and chocolate batters alternately into ungreased 9-inch square pan. Mix gently once or twice. Bake in moderate (350°F.) oven 35-40 minutes or until cake springs back when touched lightly with finger. Turn pan upside down immediately; suspend so surface does not touch anything and allow to cool completely. Loosen sides; remove from pan then frost as desired.

Mushrooms Fun for Cooks

Holiday Crab and Mushrooms is a rich and satisfying main dish suitable for a special luncheon or supper party. It can be prepared in less than half an hour. Tossed greens, rice, toast or a crusty roll, and chilled sparkling wine are suggested accompaniments.

Holiday Crab and Mushrooms

1/3 c butter or margarine
1/2 c chopped celery
1/4 c chopped onion
1/2 pound mushrooms thinly sliced
1/4 c flour
1 tsp. salt
2 c milk
1 c grated cheddar cheese
2-6 1/2 oz. can crabmeat OR
2-5 oz. can lobster
drained and flaked
1 tbsp. lemon juice
2 tbsp. cooking sherry (optional)

1 c toasted bread crumbs
In a large skillet over medium heat, melt fat, cook celery and onions until tender, about ten minutes. Add mushrooms and cook over low heat about 3 minutes or until just tender. Blend in flour and salt. Gradually add milk, stir until thickened. Add cheese, stir until melted. Add flaked fish, lemon juice and sherry,

(optional). Cover and cook over low heat until bubbly, about 5 minutes, stirring occasionally. Top with toasted bread cubes. 6 servings.

NOTE: More mushrooms and fish may be used than recipe calls for.

Ideas for serving Holiday Crab and Mushrooms:

1) From a chafing dish with toasted bread cubes.

2) Fill scallop shells with hot mixture, sprinkle with buttered bread crumbs. Broil until lightly browned, about 3 minutes.

3) Place mixture in an oven-to-table casserole. Cover and bake in a moderate oven, 350 degrees F. until heated through and bubbly, about 30 minutes.



The Late

Born in London, where the daughter of a widow of the late S. Howson. As a community activist, Mrs. Bethemaneal C. Home and For member of the

Mrs. Howson's Family Community Women's Club, Women's Council of the Consumer and the Family, took an active part in serving as the

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The fellow with an explosive temper often gets all banged up.

Chart your course before you start on your journey through life.

The world accepts the rule of gold rather than the golden rule.

"I'm Mr. Brown's wife," said the brunette, introducing herself to a blonde at the party.

"I'm his secretary," said the blonde.

"Oh," said the brunette, arching her eyebrows slightly, "were you?"

Except as permitted by the regulations no person shall drive a motorized snow vehicle upon the King's Highway or a secondary highway.

The Minister may make regulations designating any part or parts of the King's Highway or a secondary highway along or across which motorized snow vehicles may be driven.

The Dawn Celebrates Its 50th Anniversary



The Late Christina Elizabeth (Jenkins) Howson

Born in Chatham, Ontario, Mrs. Howson was educated in London, where she resided for over sixty years. She was the daughter of the late Michael and Elizabeth DeGroat, widow of the late James F. Jenkins and of the late Frank S. Howson. As a devoted humanitarian of her race and community, Mrs. Howson participated actively in church and community affairs. As one of the oldest members of the Bethemanual Church she was President of the Women's Home and Foreign Missionary Society, as well as a former member of the choir, and a church treasurer and trustee.

Mrs. Howson was the founder and president of the Family Community Club, a past member of the Canadian Women's Club, and held an executive position on the Women's Council of Churches. She was also a former member of the Consumers' Association, the Toronto Eureka Club, and the Family Service Branch of the United Appeal. She took an active part in the Women's World Day of Prayer, serving as the City's Key Woman for one year.

A half-century ago, a dream was realized, when James Jenkins and his wife, Christina (Jenkins) Howson founded The Dawn of Tomorrow, the first Canadian Negro newspaper that would be a voice for the darker races, a newspaper that has come to be recognized in many countries of the world, as a paper that has its roots grounded in truth, dignity, as well as a high standard of ethics — a tribute to the founders.

A sense of trust, confidence, and good management must be the reason why "The Dawn" has survived, while so many other newspapers, large and small, have folded. Throughout the years, The

Dawn of Tomorrow has changed its size, number of publications, areas of distributions, as well as championing the legitimate causes of other minority groups.

For fifty years both advertisers and subscribers have exhibited their confidence and trust in The Dawn for fifty years. The Dawn has always sought the truth, and approached each publication with a conscience.

Surely such principles are a tribute to the founders, Mr. James Jenkins and his wife Christina, whose concept of newspaper ethics has been and still is the basis upon which The Dawn of Tomorrow is printed.



Late J. F. Jenkins, B.A.

Atlanta University graduate also Bryant Straton Business College; student University of Western Ontario; founder and owner of the Dawn of Tomorrow; executive secretary and organizer of the Canadian League for the Advancement of Colored People; Assistant Judge, Juvenile Court of Canada; religion, British Methodist Episcopal. Died, May 6, 1931, at London, Ont.

NOTES OF INTEREST

The 31st annual southern fried chicken dinner held on December 2nd was a great success. Congratulations ladies.

The West Indian Clubs plan to hold its next dance on December 26 at the Plumber's Hall on First Street. Everyone is welcome.

BORN — October 26th. James David Jenkins, son of David and Maureen Jenkins.

Doug Fountain has left Victoria Hospital and is continuing to make a speedy recovery at his home.

The B. M. E. Missionary Society plan to make its annual visit to the home of the aged, Sunday, December 12. After bringing season's greetings to the shut-ins, the ladies of the Missionary Society will gather at Miss Cameron's home for a social evening.

Mr. Fred Jenkins, Zone Chairman of Lions International, plans to make a bid for Zone Deputy-Governor. Good Luck Fred!

SEASON'S GREETINGS

from the staff and management of the

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Senior 'A' Basketball Returning to London

By BOB GAGE
of The Free Press

London is going to have its first senior men's basketball team since 1965-66 when the Five B's hold forth.

The local entry is sponsored by Host Rent-A-Car whose manager Ken Feasey stepped into the breach when a group of basketball players found themselves without a backer.

Nine of the players who will make up the London team formerly played with Sarnia Drawbridge Knights who were last season's Ontario senior men's champion and runner-up for the Canadian title.

The team is presently under the direction of Barry Howson, the former Beck and Western star, who now teaches high school in Sarnia.

It is planned to enter the team in the Ontario Senior "A" league which was last season composed of Brantford, Windsor, Toronto and Sarnia with Ottawa playing a series of exhibition games with league members.

At present, the Host Rent-A-Car team is working out in Sarnia. League games will be played locally at a gym site to be named later when the schedule is released. A schedule for the league has not been forthcoming from convenor Ray Jones of Hamilton as he has been awaiting the fate of the local entry.

Along with Howson, the team will have four other starters back from the 1969-70 Ontario champions. They are Ron Vercnoche, the Knights' leading scorer last season who averaged better than 20 points a game; Pete Misikowetz, the former Clarke Road and Waterloo Lutheran star; Norm Cuttifford, who was a teammate of Misikowetz at Clarke Road and WLU and Doug Shaver.

Howson, who averaged better than 15 points a game and was the team's second leading rebounder, was a member of Canada's national team at the world championships in Yugoslavia last summer. He is 6-foot-2.

Vercnoche is 6-foot-1 and formerly played at Port Huron Junior College. Cuttifford is 6-foot-6 and has good moves under the basket for a big man. Shaver is 6-foot-5 and sets up many baskets with his screening ability and as a feeder.

Reserves include 6-foot-2 Grant Gordon who is a good rebounder; 6-foot-2 John Brikmans, a good percentage shooter and the outlet man on the fast break; 6-foot-2 Paul McCarrey, who is rapidly improving as a playmaker and 5-foot-11 Len Denomme who is a good offensive rebounder.

There is a chance too that former Western Mustang, Doug Morton, who is now teaching at Saunders Secondary School, will turn out with the local senior squad.

The man who weighs his words usually retains his balance.

The man who speaks to please himself has a captive audience.

The main thing mother has to save for a rainy day is patience.

The future and the past have a lot in common with the present.

Black Coalition Seeks Church Help

Representatives of the National Black Coalition are asking the Canadian Council of Churches, in conference in Hamilton, to help to eradicate racism, poverty and exploitation in Canada.

Last December the council gave \$10,000 to the Coalition, and it has committed itself to give a further \$10,000 this year and \$10,000 in 1971, its executive committee reported. Member churches in the 11 denomination CCC are being urged to find ways to guarantee these sums.

Joe Drummond, of Saint John, N.B., a seventh-generation Canadian negro, a member of his province's human rights Commission, is attending the annual meeting of the council's Central committee as a consultant.

"I'm not here hunting for man's word," he said in an interview. "Confrontation is furthest from my mind."

"I'm here to ask the churches to work with us."

Mr. Drummond is a vice-chairman of the National Black Coalition, as is Mrs. George Livingstone, of Toronto, another consultant at the conference.

He said that the \$10,000 given last year had been used already for educational and cultural purposes, and alleviation of poverty, particularly among new black immigrants, mainly from the West Indies.

"Relationship with the Council of Churches is good, but not formal," he said, "because the black people have to march to their own drum. We make our own decisions, and our own mistakes, we develop our own source of black pride and black identity, and we reserve the right to define Christianity by our black experience."

He said that according to

the government there are 60,000 negroes in Canada, but figures provided by negro organizations total about 150,000 — "from lily white to ebony black."

How does Canada compare with the United States in its treatment of negroes?

"In Canada there are gentlemen bigots," he said without apparent bitterness, "because when they call us nigger they tip their hats and they smile."

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And she brought
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there was no
And there were
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THE CHRISTMAS STORY

And she brought forth her first-born son, and wrapped him in swaddling clothes, and laid him in a manger; because there was no room for them in the inn.

And there were in the same country shepherds abiding in the field, keeping watch over their flock by night. And, lo, the angel of the Lord came upon them, and the glory of the Lord shone round about them . . .

And suddenly there was with the angel a multitude of the heavenly host praising God, and saying, Glory to God in the highest, and on earth peace, good will toward men.

Luke 2:7-9, 13, 14

Now when Jesus was born in Bethlehem of Judea in the days of Herod the king, behold, there came wise men from the east to Jerusalem, saying, Where is he that is King of the Jews? For we have seen his star in the east, and are come to worship him . . .

And when they were come into the house, they saw the young child with Mary his mother, and fell down, and worshipped him: and when they had opened their treasures, they presented unto him gifts; gold, and frankincense, and myrrh.

Matt. 2:1, 2, 11

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OF SPICES AND KINGS

The aromas that permeate kitchen at this season of the year deserve special thought for it is the wonderful spices and herbs we have at our finger tips that make them.

So often, we take these flavor enhancers — the dried leaves, the shrivelled seeds, the curled bark—for granted but can you imagine a world without them?

Would you derive much pleasure from eating a roast turkey stuffing with no sage or thyme, a fruit cake without spices, an oyster stew without celery salt and paprika, mince pie without allspice, a citrus toddy without cloves, a roast goose without marjoram and mustard, gingerbread without ginge, apple pie without cinnamon or nutmeg, roast pork without garlic and a pumpkin pie with no ginger, cinnamon, nutmeg or cloves? The answer is obviously "no."

In fact, much of the joy of cooking as well as eating, would disappear if spices, herbs and seeds were lost to us. So don't just take them for granted. Instead, make particular use of them to bring appealing flavor to family holiday meals. Here are a few ideas to help you cook imaginatively with spices and herbs.

Stuffing: Add a pinch of nutmeg as well as the usual sage or thyme to stuffing for turkey, chicken or goose. If the stuffing is a rice one, then add one-third cup toasted sesame seeds to each 4 cups cooked rice, for crunchiness.

Applesauce Treat: For a light holiday dessert, combine 2 cups of fresh or canned applesauce with 1 cup fine gingersnap crumbs, ¼ teaspoon ground ginger, 1 teaspoon dried lemon rind and ½ cup heavy cream whipped. Chill, then spoon into dessert dishes and sprinkle with toasted sesame seeds.

Chive Butter: Here's an easy canape spread or topping for baked potatoes, hot vegetables or steaks. Add 2 teaspoons tarragon vinegar or lemon juice to 2 teaspoons dried minced chives, parsley or mint. Then blend into ½ cup soft butter. This keeps well in a covered container in the refrigerator.

Seafood Spread: Finely shred 1 cup cooked shrimp, lobster or crabmeat. Then blend with ¼ cup soft butter and season to taste with salt, cayenne pepper and paprika.

Cheese Straws: After rolling out dough and covering it with grated cheese, sprinkle with paprika. Fold over, roll out, cut into strips, twist and bake. The paprika helps them bake to a golden brown.

Sour Cream Dressing: A delicious dressing for tossed salads or sliced cucumbers — whip or shake together in a jar, ½ cup dairy sour cream, freshly ground pepper, 1 tablespoon sugar, ½ teaspoon each of paprika and dry mustard, and 2 tablespoons vinegar.

Oyster Stew: This spells traditional New Year's hospitality. For about 6 servings, heat in a large saucepan 1 quart oysters with their liquid, 1 teaspoon celery salt and 1 teaspoon paprika until

edges of oysters curl. Add 1 quart of milk and ½ teaspoon tabasco sauce. Heat to serving. Place a tablespoon of butter in each of the warm soup plates and then laddle in the hot oyster stew. Serve with oyster crackers.

Tangy Rice: Gixe extra flavor and color to the rice you serve with poultry, by measuring into cooking water a teaspoon each of instant minced onion, dried parsley and dried lemon peel.

Curried Green Beans: A pinch of curry added to the seasoned butter served over fresh or frozen beans will give them a flavor fillip. Try the added touch of curry in turkey or chicken a la king.

Devilled Eggs: Dry mustard is just the thing to give party eggs an interesting flavor. Using 12 hard cooked eggs, combine 1 teaspoon dry mustard, ¼ cup mayonnaise, salt, pepper and 1¼ oz. can devilled ham to the mashed yolks. Refill whites then sprinkle

with paprika.

Sesame Seeds: Browned under the broiler, sesame seeds taste like almonds and substitute nicely for them in cookies or sprinkled on tossed salads and hot cream vegetables.

BONE WARMING TODDY

(about 10 servings of 6 oz.)
1 cup brown sugar, packed
1 cup white sugar
1 cup brown sugar, packed
12 whole cloves
1 quart apple cider
2 cups fresh orange juice
2 cups fresh lemon juice
Lemon slices, cinnamon sticks

In large saucepan, combine sugars, cloves tied in a small cheesecloth bag, and cider. Stir over medium heat until sugar is dissolved, then simmer for 5 minutes. Add juices and heat to serving temperature but do not boil. Pour into warm mugs with a cinnamon stick stirrer and lemon slice in each.

Mushrooms Fun for Cooks

Holiday Crab and Mushrooms

1/3 c butter or margarine
½ c chopped celery
¼ c chopped onion
½ pound mushrooms
thinly sliced
¼ c flour
1 tsp. salt
2 c milk
1 c grated cheddar cheese
2-6½ oz. can crabmeat OR
2-5 oz. can lobster
drained and flaked
1 tbsp. lemon juice
2 tbsp. cooking sherry
(optional)
1 c toasted bread crumbs

In a large skillet over medium heat, melt fat, cook celery and onions until tender, about ten minutes. Add mushrooms and cook over low heat about 3 minutes or until just tender. Blend in flour and salt. Gradually add milk, stir until thickened. Add cheese, stir until melted. Add flaked fish, lemon juice and sherry, (optional). Cover and cook over low heat until bubbly, about 5 minutes, stirring oc-

asionally. Top with toasted bread cubes. 6 servings.

NOTE: More mushrooms and fish may be used than recipe calls for.

"I'm Mr. Brown's wife," said the brunette, introducing herself to a blonde at the party.

"I'm his secretary," said the blonde.

"Oh," said the brunette, arching her eyebrows slightly, "were you?"

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for 50 years of service to the community.



FLIP WILSON

NEW YORK (AP) — Televisions hottest item for the fall season was relevancy, but the public isn't buying it.

In the Nielsen ratings new shows stressing involvement with today's problems — usually by young people — form an almost solid foundation at the bottom of the list.

The networks, particularly CBS, campaigned hard for the youth market by throwing in nearly a dozen new shows with "now" themes. The irony is that CBS is firmly in first place — on the strength of its veteran shows and a selection of strong movies.

The fact is that most of the new shows, including some comedies and variety shows, are doing badly. According to the ratings viewers are sticking to the old favorites and the movies.

As happens every season at about this time, a number of new shows are warming up in the bull pen for midseason replacement. But conspicuously absent are any with relevant themes. They are all comedy, variety and adventure series.

Only Flip Wilson among the new shows has nailed down a place in the top 10. His closest rival is Mary Tyler Moore, whose show also is strictly for laughs.

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The numbers of blacks in these two fields are growing, and one would not find it difficult to find either in a hurry. Toronto has about six black dentists, and at the least fifty doctors, many of them specialists. (Many husband and wife team).

One of Toronto's most modern clinics is owned by Dr. Alvin Liverpool and houses four other doctors and a brother, Dr. Allen Liverpool, dentist.

Dr. Liverpool is from St. Vincent and has two children.

Toronto born Dr. Douglas Salmon is rated as one of the busiest surgeons at the Scarborough Centenary Hospital. Dr. Salmon, who also has his own private practice graduated from the University of Toronto, and interned at the Toronto Western Hospital, and did his extra training for 4 years in the Detroit Receiving Providence Hospital.

Doug and his wife Beverly have four children.

He is one of the few black doctors who has received his F.A.C.S. and F.R.C.S. (Canada).

Dr. Salmon who relaxes by playing the piano has his A.T.C.M., and is a representative for the Ontario Association for Scarborough.

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TUNA NUGGETS
(40 small canapes)

- 2 cans (6 1/2 oz. size) Chunk Tuna
- 1 tablespoon lemon juice
- 4 oz. package relish Cream cheese
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon tabasco
- 1/2 teaspoon onion salt
- Chopped parsley or toasted sesame seed

Empty tuna with its few drops of broth into bowl. Break up with a fork. Add next five ingredients and beat thoroughly. Chill. With a tablespoon shape mixture into 1/2 to 3/4 inch balls then roll in parsley. Chill. Serve on wooden picks.

In bygone days, when you asked, "Is it a boy or a girl?" you were looking at a baby.

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(1835-1893)

The earth has grown old
with its burden of care,
But at Christmas it always is young.
The heart of the jewel
burns lustrous and fair,
And its soul full of music
breaks forth on the air,
When the song of the angels is sung.

It is coming, old earth,
it is coming tonight;
On the snowflakes which cover thy sod,
The feet of the Christ-Child
fall gently and white,
And the voice of the Christ-Child
tells out with delight
That mankind are the children of God.

On the sad and the lonely,
the wretched and poor,
That voice of the Christ-Child shall fall;
And to every blind wanderer opens the door
Of a hope which he dared
not to dream of before,
With a sunshine of welcome for all.

The feet of the humblest
may walk in the field
Where the feet of the holiest have trod;
This, this is the marvel
to mortals revealed,
When the silvery trumpets
of Christmas have pealed,
That mankind are the children of God.

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A. F. Atkin
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Reached The Top, Emmett Ashford 'Calls' It A Career

LOS ANGELES (AP)—Baseball, regally attired in a plush Hollywood setting on the final night of its winter meetings, will be somewhat poorer next spring without Emmett Ashford calling 'em as he sees 'em.

The bouncy, 56-year-old umpire, first black man ever to call balls and strikes in the major leagues, bowed out after five turbulent seasons.

His retirement announcement came several hours before Cincinnati Reds' Johnny Bench, St. Louis Cardinals' Bob Gibson and San Francisco's Giants' Willie Mays received top honors at baseball's

inaugural national awards banquet in a swank Beverly Hills hotel.

Bench, the major league slugging king last season, was named player of the year. Gibson, a 23-game winner, captured 1970 pitching laurels. Mays, the Giants' 39-year-old superstar, was selected as the player who best typifies the game on and off the field.

Other award winners included third baseman Brooks Robinson of world champion Baltimore Orioles, named defensive player of the year, Pittsburgh Pirates' Danny Murtagh, named manager of the year, and Orioles' front

office chief Harry Dalton, executive of the year.

Ashford, who reached the normal retirement age of 55 for American League umpires a year ago, announced he was stepping out "with a great deal of reluctance" after 20 years on the job—the first 15 of them in the minors.

Joe Cronin, American League president, who brought Ashford up from the Pacific Coast League in 1966, and who invited him back last years, denied that pressure had been put on the ebullient showman to retire. Commissioner Bowie Kuhn hinted that he would offer Ashford a job in his office.

Ashford, who worked the World Series for the first time this year, insisted he merely wanted to "depart on top."

"Trying to top . . . the thrilling events of the 1970 World Series would be superfluous and anti-climactic," he said.

"He wasn't pushed out," Cronin said. "He certainly has been a credit to baseball and contributed greatly to it."

"You can't give him (Cronin) enough credit," he said. "In every league I worked in, the president has been on the spot and I've had to get him off—by working."

Ashford did his job with a flourish, and his antics behind the plate and on the bases delighted the fans.

"I've toned down on that stuff the last two years," he said. "I think I was taking a little away from the players."

He said he was disappointed at first that there were no other black umpires in the majors.

"Now I'm very happy, because we have about half a dozen black umpires on the way up."

Ashford will receive a pension of only \$1,600 per year for his five-year stint in the big leagues. He intends to stay active, he hopes within baseball.

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THE DAWN OF TOMORROW

**LINCOLN MacCAULEY
ALEXANDER, Q.C., M.P.**
Progressive Conservative
Member of Parliament
for

Hamilton West, Ontario
Born: January 21st, 1922—
Toronto, Ontario.

Educated: McMaster Uni-
versity (1949); Osgoode Hall
Law School (1953).

Married: September 10th,
1948, to the former Yvonne
Harrison, in Hamilton, Ontar-
io, one son—Keith.

Profession: Lawyer—Queen's
Counsel.

Armed Forces: R.C.A.F.
(Corporal) 1942-1945.

Politics: Elected to the
House of Commons at Gener-
al Election, June 25th, 1968.

Clubs & Associations: Past
President and Member Ham-
ilton Optimist Club; Secre-
tary, Hamilton Goodwill Afri-
ca Foundation; Hamilton Law-
yers Club; Wentworth County
Law Association; Member,
Hamilton Chamber of Com-
merce; Member, Canadian Bar
Association; Past Director and
Member Hamilton Wesley
House; Past Director and
Member Youth Anonymous;
Member, Scottish Rite—33rd
(PHA); Hadji Temple Shrine.

Parliamentary Associations:
Member—Inter-Parliamentary
Union (Canadian Group);
Member—Executive Commit-
tee — Commonwealth; Par-
liamentary Association (Can-
adian Branch); Member—Can-
adian NATO Parliamentary
Association; Delegate—Can-
ada-United States Inter-Parlia-
mentary Group.

Standing Committees: Jus-
tice and Legal Affairs; Broad-
casting, Films and Assistance
to the Arts; Labour, Manpow-
er and Immigration; Party
Spokesman on Housing (ap-
pointed November, 1969).

Award: Recipient St. Ursula
Medal Award (1969).

Lo! The Light

Above the manger stood a star,
A star all wonderous white;
And all about His lowly bed
There welled a flood of light.

It bathed the stable in its glow,
It shone 'round Mary's head;
And on the kneeling shepherds' cloaks
Its radiant beams were shed.

Star of the world! Through time and space
It flames in glory bright
To make man's pathway through the years
A pilgrimage of light.

It shines for us — that light still shines!
No cloud can dim its spark;
Its radiance blossoms bright with joy,
A beacon in the dark.

The path leads on, the path leads up;
We walk it mile by mile,
And lo! the light His love has lit
Grows brighter all the while.

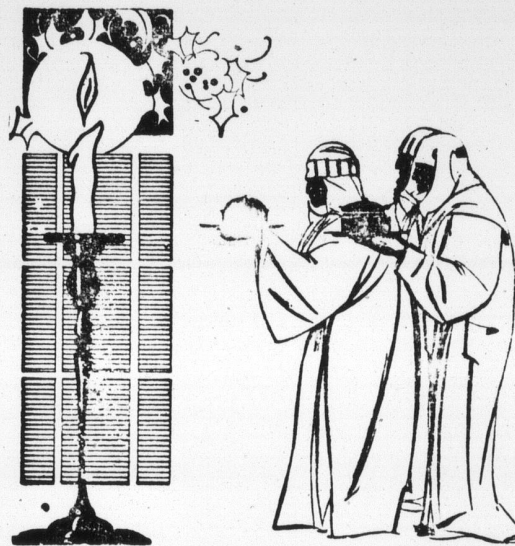
Oh, never doubt it shines for you,
Though skies seem dark and low—
Keep looking up, keep lifted up,
Somewhere a star will show!

Let not your heart be trouble filled,
The darkest night must clear,
And life be glad and life be sweet,
For lo- The light is here!

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NIGHTLY SU
LONDON'S

THE DAWN OF TOMORROW



For Nancy Brittain, who owns and runs Nancy's Barber Shop at 689 Hamilton Rd., barbering is more than just a job, it's one of the joys of her life. Douglas Jenkins of London gets a trim.

Of Spices, Herbs and Hospitality

The aromas that permeate kitchens at this season of the year deserve special thought for it is the wonderful spices and herbs we have at our finger tips that make them. So often, we take these flavor enhancers—the dried leaves, the shrivelled seeds, the curled bark—for granted but can you imagine a world without them? Would you derive much pleasure from eating a roast turkey stuffing with no sage or thyme, a fruit cake without spices, an oyster stew without celery salt and paprika, mince pie without allspice, a citrus toddy without cloves, a roast goose without marjoram and mustard, gingerbread without ginger, apple pie without cinnamon or nutmeg, roast pork without garlic and a pumpkin pie with no ginger, cinnamon, nutmeg or cloves? The answer is obviously "no". In fact, much of the joy of cooking as well as eating, would disappear if spices, herbs and seeds were lost to us. So don't just take them for granted. Instead, make particular use of them to bring appealing flavor to family holiday meals. Here are a few ideas to help you cook imaginatively with spices and herbs.

Stuffing

Add a pinch of nutmeg as well as the usual sage or thyme to stuffing for turkey, chicken or goose. If the stuffing is a rice one, then add 1 3 cup toasted sesame seeds to each 4 cups cooked rice, for crunchiness.

Applesauce Treat

For a light holiday dessert, combine 2 cups of fresh or canned applesauce with 1 cup fine gingersnap crumbs, ¼ teaspoon ground ginger, 1 teaspoon dried lemon rind and ½ cup heavy cream whipped. Chill, then spoon into dessert dishes and sprinkle with toasted sesame seeds.

Chive Butter

Here's an easy canape spread or topping for baked potatoes, hot vegetables or steaks. Add 2 teaspoons tarragon vinegar or lemon juice to 2 teaspoons dried minced chives, parsley or mint. Then blend into ½ cup soft butter. This keeps well in a covered container in the refrigerator.

Seafood Spread

Finely shred 1 cup cooked shrimp, lobster or crabmeat. Then blend with ¼ cup soft butter and season to taste with salt, cayenne pepper and paprika.

THE EVERGREEN

There are many beautiful stories and legends regarding the origin of the Christmas tree. One of the most beautiful of the myths is the story of the three trees which grew near the manger where the Christ Child was born. The olive tree and the fig tree gave generously of their fruits to the infant child but the evergreen, not being blessed by nature, had no fruit to offer. The stars, seeing its plight, came down and rested in its branches, proclaiming henceforth it should be the emblem of that Holy Night.

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Cosby For T

NEW YORK (AP) — Cosby said on the Day After Thanksgiving Show taped Wednesday for showing Jan. 4 that he will give up his television career to return to school to become a teacher.

Cosby said he would like to obtain his master's degree from the University of Massachusetts at Springfield.

Cosby, who played the role of a school basketball teacher on his NBC series, has been a teacher for a number of years. He would become a teacher again when he reached his early 30s.

The popular comedian was in New York for a special, but was not immediately available to talk on the Frost interview.

Cosby told Frost he wanted to become a teacher since he was old, but first the need to make a stand in the way.

"I will work to pay

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Cosby to Quit TV Show For Teaching Career

NEW YORK (AP) — Bill Cosby said on the David Frost Show taped Wednesday night for showing Jan. 4 that he will give up his television series to return to school to become a teacher.

Cosby said he would enter the University of Massachusetts at Springfield, Mass., to obtain his master's degree.

Cosby, who plays a high school basketball coach on his NBC series, has said for a number of years that he would become a teacher when he reached his early 30s. He is 32.

The popular comedy star was in New York to tape a special, but was not immediately available to comment on the Frost interview.

Cosby told Frost he had wanted to become a school teacher since he was 20 years old, but first the navy and then the need to make money stood in the way.

"I will work to pay the rent,

but my real work is education," he said, indicating he would continue to appear on television.

Cosby first gained fame on I Spy and won three successive Emmy awards for his portrayal of a spy masquerad-



ing as a trainer to a tennis player, played by Robert Culp.

His present show began in September, 1968, and is produced by Cosby's own company, Jemmins Productions.

Dr. Daniel Hill Director Of Human Rights

Director of Human Rights Commission for Ontario. This commission deals with all aspects of human rights including housing, employment, public accommodation, informing and educating the public of cultural activities amongst all groups of people. The Human Rights Commission under Dr. Daniel Hill has handled literally hundreds of cases in the past year.

Dr. Hill and his wife came to Canada from the United States twenty years ago, and have three children.

Dr. Hill received his Ph.D. from the University of Toronto, and has been a frequent lecturer at Macdonald College in Guelph, North Bay Teachers' College and the University of Toronto.

Dr. Hill's special interest is Negro History, and more specifically the Negro history in the Toronto area, and he has written an excellent thesis on this subject.



Muhammad Ali hits Oscar Bonavena with a left hook sending the Argentine fighter to the canvas in the 15th round.

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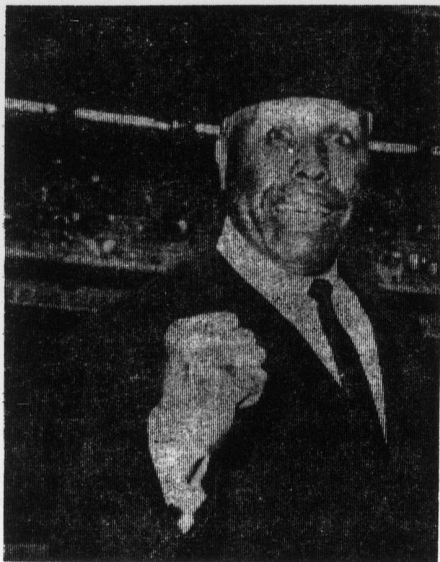
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EMMETT ASHFORD
— ends umpiring career

LOS ANGELES (AP) — Baseball, regally attired in a plush Hollywood setting on the final night of its winter meetings, will be somewhat poorer next spring without Emmett Ashford calling 'em as he sees 'em.

The bouncy, 56 year old umpire, first black man ever to call balls and strikes in the major leagues, bowed out after five turbulent seasons.

His retirement announcement came several hours before Cincinnati Reds' Johnny Bench, St. Louis Cardinals' Bob Gibson and San Francisco Giants' Willie Mays received top honors at baseball's inaugural national awards banquet in a swank Beverly Hills hotel.

Ashford, who reached the normal retirement age of 55 for American League umpires a year ago, announced he was stepping out "with a great deal of reluctance" after 20 years on the job — the first 15 of them in the minors.

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since has been in constant demand as a speaker for organizations interested in this form of investment.

Herb and his wife Audrey have four children, and four grandchildren and live in one of the high-rise apartments in Willowdale.

Herb and his brother Aussie, formed one of the first black line of defence in hockey, and thrilled many a spectator as they played the amateur circuit of hockey, especially in the Shawinigan Falls area.

Golf is also one of the many things Herb does well, and he is well-known in the golf leagues of Ontario having won many tournaments.

Herb was born in Canada, and went to school in the Willowdale area.

His friends and neighbors honored him by staging "this is Your Lif" . . . where old teachers, friends, fellow workers joined to wish him well.

Kathleen Livingstone Is Busy Volunteer

Born in London, Ontario, Kathleen Livingstone is often referred to as one of Canada's busiest volunteers.

Early education in London, took special courses at U of T in journalism and Ryerson in Public relations. Worked with United Nations at the local and National level as Chairman of Public Relations and served as Chairman of the Women's Section of U.N.

As a member of the National Board of the Y.W.C.A. she has travelled throughout Canada and to Europe in her capacity of Chairman of World Service for the YWCA.

Primarily trained as an actress, Mrs. Livingstone has appeared on radio, stage and TV. Kathleen and her husband George Livingstone, who has his own contracting business, have five children.

Kathleen is at present Regional Chairman for Ontario of the National Black Coalition. When she finds time she likes to ride horses and play golf.

Chart your course before you start on your journey through life.

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Season**

**If you
Drink
Don't
Drive!**

The Negro Lawyer In Canada

The black lawyer in Canada was at one time a rarity, and one probably best remembered by most folk was "Lawyer Pitt" the lawyer from Jamaica, and to whom most black people turned for legal advice. Today one would be hard put to number the amount of black lawyers in Canada, and especially in Toronto. Many of the lawyers operate in individual practice, many others in partnership either with a black partner or white. Several are Q. C. and others employed in the Government. Almost at any time in courts you may perceive the black lawyer with his client which could very likely be black or white.

In the field of law will be found the Native Canadian Black and the West Indian.

A taxpayer recently moaned: "I owe the government so much money they don't know whether to throw me in jail or recognize me as a foreign power."



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GARN

Born and educated in London, Ontario, Garnet was encouraged to sing from an early age. He received vocal lessons while in school, but was more interested in his father's career than in taking singing lessons. When the London Theatre held auditions for The King and I, however, he was encouraged to try. With "Stout-hearted" practised and polished very nervous teenager at the audition had to contend with waning confidence to a succession of nine equally nervous renditions of "We Kissed Under the Stars". When his turn came and he was what he wanted to do, he promptly said "We Kissed Under the Stars", confident at least the pianist knew if he didn't. To his surprise, Peter Dearing, director of the theatre, was sufficiently impressed to offer him a job and encourage him to continue singing as a career. In 1961, Garnet entered the Royal Conservatory.

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Born and educated in London, Ontario, Garnet began vocal lessons while in high school, but was more interested in his father's car business than in taking singing seriously. When the London Little Theatre held auditions for The King and I, however, he was encouraged to try out. With "Stout-hearted Men" practised and polished, the very nervous teen-ager arrived at the audition hall and listened with waning confidence to a succession of eight or nine equally nervous tenors' rendition of "We Kiss in the Shadows". When Garnet's turn came and he was asked what he wanted to sing, he promptly said "We Kiss in the Shadows", confident that at least the pianist knew it, even if he didn't. To his surprise Peter Dearing, director of the theater, was sufficiently impressed to offer him a role and encourage him to consider singing as a career.

In 1961, Garnet enrolled at the Royal Conservatory of

Music in Toronto and was later awarded a three-year scholarship in the Opera Department. Meanwhile, he rapidly gained recognition for his concert and oratorio work and was cited by a Toronto critic as "a young tenor ... who has a voice that is one of the most promising that we have heard in a long time".

Then came the Messiah success, after which Garnet was offered the title role in the production of Benjamin Britten's Albert Herring, which officially opened the MacMillan Theatre, University of Toronto, in 1964. That same year he was engaged to sing Pinkerton in Madame Butterfly and Alfred in Die Fledermaus with the COC in Toronto. In 1965 he appeared in The Marriage of Figaro at The Stratford Festival, went on an extensive concert tour of Western Canada, sang with the Detroit Symphony, repeated the Messiah with the Mendelssohn Choir in Toronto and was engaged by Heinz Ungar

for Mahler's Das Lied von der Erde.

Outstanding among his many appearances during the following two years were Beethoven's Ninth Symphony in Toronto, under the baton of Seiji Ozawa, and the CBC productions of two operas by Harry Somers: The Fool (title role) and Louis Riel (Gabriel Dumont).

In 1968, Glyndebourne Festival conductor Myer Friedman heard Garnet sing in Toronto and, although the Festival had already booked its artists, invited him to join the Glyndebourne Touring Company as an understudy. It was during a performance of Mozart's The Magic Flute in Sheffield that the Tamino of the evening became ill and had to be replaced in the brief time between one exit and the next entrance! While the disrobed, shivering Tamino stood by, Garnet was pushed, pulled and pinned into the elaborate costume; wigged, made-up, powdered, dusted and finally propelled out of the dressing room, scattering assorted make-up artists, costume assistants, directors and stage hands in his wake. Pitching forward precariously in the unaccustomed elevator boots, he just had enough time to circle the sets and make his entrance, dead-on, to face a very startled conductor and leading lady. The audience loved it, the critics loved it and Garnet loved it. For those who survive such experiences, the stage has to be one of the most exciting places in the world.

Last season Garnet Brooks was engaged by the Western Opera Theatre, the touring branch of the San Francisco Opera Company, where he was leading tenor in Così fan tutti.

te, La Traviata, La Bohème and Gianni Schicchi. A scholarship to the Merola Foundation Opera Workshop enabled him to study with the world-famed operatic baritone and vocal coach, Robert Weede.

Back in Canada, Garnet was chosen to sing the lead in the North American premiere of Britten's Prodigal Son at the Guelph Spring Festival in 1969 and the role of Pong in this past season's COC Toronto production of Turandot. This year he was on tour as the Servant in the Prologue to the Performing Arts production of The Boor and was

featured in the Guelph Spring Festival '70 production of The Village Barber. For the COC 1970 season, he has been engaged to sing the role of Don Ottavio in Mozart's Don Giovanni.

Two factors make Garnet Brooks stand out as a unique singer: first, the richness and warmth of his voice and, second, his versatility. He is equally at home in opera, concert and oratorio, in front of television cameras or just improvising blues, for which, by the way, he plays a very neat piano. Garnet's main ambition for the future: "just to always sing better".

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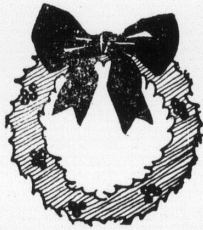
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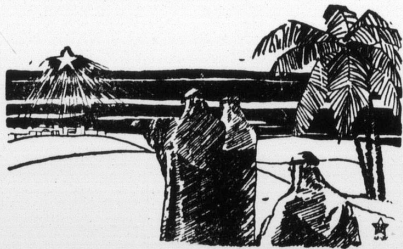
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MISSIONARY SUNDAY

On Sunday, November 29, the Beth Emanuel Women's Home and Foreign Missionary Society held its annual Missionary Sunday. The program was capably chaired by Mrs. George Johnson, president of the Missionary Society. Rev. E. Crawford, the local minister, expressed on behalf of the church, congratulations and sincere appreciation to Mrs. Johnson and the Missionary Society, for their interest in, and devotion to the church

and needs of the community.

Mrs. M. Malatt, the senior member of the Missionary Society, brought words of greetings to members, and guest Mrs. George Lिंगstone, of Toronto, read inspiring passage from the writings of Dr. Therman, a well-known American Negro Theologian. Mrs. Livingstone also related her work with the Ontario Black Coalition.

The guest speaker, Mrs. E. Badger, of Wellington St.

United Church, had as her theme, Hand, the hands of friendship, prayer and peace, incarnate God's work and God's will.

After Mrs. N. Fountain had thanked the guest speaker, Mrs. A. Walls presented Mrs. Lिंगstone and Mrs. Badger with tokens of appreciation.

A dinner-supper prepared by the Missionary Society was enjoyed by all at Mrs. Green's home.

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J. C. Best Regards New Job as Most Interesting in His Career

By W. Q. KETCHUM

A career civil servant, J. C. (Cal) Best, regards his appointment as assistant deputy minister operations, department of manpower and immigration, as one of the most interesting jobs he has embarked upon.

He took possession of his spacious office on the top floor of the Bourque Building June 1.

All day-to-day operational work relating to manpower

and immigration is under his jurisdiction. This takes in some 350 Canada Manpower Centres across the country and 94 immigration centres.

He feels his new work will afford him an opportunity to use the knowledge of French he acquired at Laval University.

He moved his family from Ottawa to Quebec City July 1, 1969, to participate in the public service bilingual program. Spaced over a year, it included language training, a university program with seminars on Quebec, and an opportunity to be part of Quebec life and society.

Mr. Best became one of Canada's most widely-known and respected civil servants on May 5, 1958, when he was elected first national president of the Civil Servant Association of Canada. He was re-elected 1960, 1962 and 1964 and resigned January, 1966. During his tenure of office, membership mushroomed from 25,000 to 35,000.

Mr. Best is a quiet-spoken down-to-earth, friendly Nova Scotian, who was born in New Glasgow, July 12, 1926, the son of Albert T. and Carie May (Prevoe) Best. After his senior matriculation at Glasgow High School he entered Dalhousie University where he obtained his bachelor's degree. In 1948 he acquired a diploma in journalism at the University of King's College and the next year undertook post-graduate studies in public administration and political science at Dalhousie.

Mr. Best's civil service career started in 1949, when he became a junior administra-

tive officer in the economics and research branch of the department of labor. In 1950 he was transferred to the Labor Gazette as staff editor, serving in this capacity for 18 months. In 1951, he was transferred to labor-management co-operation service, industrial relations branch as information officer and was subsequently promoted to administrative officer.

In February, 1966, he was appointed director, personnel and administration, office of the comptroller of the treasury. In 1969 he became director - general administration, department of supply and services.

Mr. Best is a former executive member of International

House, Ottawa, and is on the executive of King's College Alumni as well as serving on the board of governors. He is immediate past president of the Ottawa chapter, Public Personnel Association and has membership in a number of other bodies.

He attends St. Aidan's Anglican Church. He is on the national board of the Unitarian Service Committee.

He lists his hobbies as reading, music and photography. Also he has found time to be an assistant coach for the Alta Vista Little League baseball team.

Mrs. Best is the former Barbara Doreen Phillips. There are four children, Christine, Jamie, Stephen and Kevin.

Joey Hollingsworth Professional at 12

Joey Hollingsworth was born and raised in London. He started dancing at the age of 3, turned professional at 12. He and Tommy Hunter went to school together, and when they were 16 decided to go to Toronto to get established in Show Business. They stayed at the "Y" and the first six months were rough.

Then he was on "Pick the Stars" twice. Alex Barris gave him a good write-up. Billy O'Connor became his manager along with a Japanese partner. He was on the Juliet Show, Across Canada, Hit Parade, and Razzle Dazzle. Mr. Rogers, Show-top Manager for children's shows in the States, saw Joey in Razzle Dazzle, an invited him to Pittsburgh to do several shows there.

The Hollingsworth Trio has done 16 TV. shows in Halifax. Joey himself plays the piano, drums, and sings. Joey has performed in Japan, Manila, China, Okinawa, Bangkok, Thailand—where he married a school teacher from Toronto 4 years ago.) Hawaii, England,

France, Germany, Italy, Lima Peru, Texas with Tennessee Ernie Ford. He played the "Harraha" Club in New York, Chicago T.V. show, the Ed Sullivan Show.

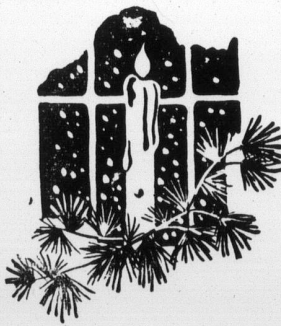
Right now Joey is working with the Bridge Crossings. Curley Bridges on Organ and Vocals, Marge Stanley — Drums and comedy, and Linda Bell, Dancing and singing. Joey has been on the Canadian Circuit for 18 months, from Vancouver right across country. At time of writing, Joey is in Sudbury.

Joey's home is now in Toronto, and they are expecting their first baby in December. His agent, Bud Matton—of Theatrical Entertainment Enterprises, has him booked into Las Vegas after January. A good start for the New Year.

Joey will be spending New Years week at the Red Lion in London, so everyone be sure to get down to see him.

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Hampton Retains Big Beat— New Ideas Keep Him Swingin'

By BRYAN JOHNSON
of The Free Presse

Reading the newspaper ads for his show at the Ivanhoe Thursday night, Lionel Hampton's old-time fans must have thought "The Hamp" had mellowed with age.

Somehow the man who "played at President Nixon's inauguration" doesn't sound like the same re-bop, be-bop maestro with the "walking beat" who drove jazz crowds of the 40s and 50s "quite crazy" as he romped into the wee hours at the Stork Club in Port Stanley.

But Lionel is quick to reassure them.

"It was wild, man," he tells of Nixon's party, bouncing in his chair at the memory. "I played nothing but jazz all night and those old stale Republicans loved it."

Get him started on the topic of music and he'll bounce all night. Ask him how his music has changed over the years, and stand back.

"Hey, I've always kept a big beat in my music. I'm the first one who came up with a back-beat in everything, and some cat picked up and called it rock and roll."

"Sure, I'm not playing the same way I played in 1937 with Benny Goodman, but if I wasn't advancing my ideas I wouldn't be a musician. I wouldn't be doing anything, you understand?"

"I take my music from the things I see, from the environment around me. Hey, I'm just playing what I see."

The show he brought to the Ivanhoe, he said, is the best in his career, and watching him perform, that becomes a difficult opinion to dispute.

A song like A Taste Of Honey is almost unrecognizable in a smooth but syncopated arrangement with Hampton literally strutting across the vibraphones, scattering wispy, harplike notes all around the theme, but somehow never seeming to touch it.

Meanwhile, the rest of the group — coolly professional trumpets, saxes, organs, drums and guitar shunted to a clearly secondary position — wait their turns for solo bursts or provide a punchy-smooth background.

On a song like Ain't Misbe-

havin' (which he titles Ain't This Behavin'?) Hampton is a black man rasping the blues. It's amazing that a man so polished by nearly 40 years of stardom stays only a slight change of mood from the gutsy roots of his culture — albeit with the grace of a contented, not angry, black man.

Then on Rockabye My Baby he's suddenly the old-time band leader, crooning a familiar tune.

"Look," he says, spreading out his big vibre-playing hands expansively, "the band I got right now is mostly all around me. It allows me to do what I want, allows me to express

myself.

"Sure, sometimes they want to hear one of the old arrangements, you understand? But I have other interesting things they can hear — to blow their minds out of that place."

"I never play the same thing twice. Sure, I play the song again, but it's not the same, you understand? This is the challenge that you have. Nothing can get down on your imagination, it's got to be upgrading all the time."

But surely he can't be serious. Doesn't this guy who played drums for Louis Armstrong when he was 16, who played with Benny Goodman in the 30s, who got his first band in 1941, doesn't he realize the big-band era is over? Doesn't he understand that he's supposed to be past his prime?

"Hey man," comes the answer, "I'll be playing better and I'll be better than that the year after. I don't think age has anything to do with it. Music is music, you understand? And with experience you know what you're doing, you can do more things than you ever did."

"The music I got now has got good feelings. It's got good arrangements, and it swings. A lot of the stuff they do now is good, real good, but it don't swing. My music still swings, you understand?"

Montreal To Hollywood

HOLLYWOOD — To Percy Rodrigues acting is a serious business. It would have to be, as his home is in Montreal, Canada, and his job is in Hollywood.

The handsome, solidly-built actor is working in the new ABC Television Network action drama, "The Silent Force." He and co-stars Ed Nelson and Lynda Day play undercover agents fighting organized crime.

"I believe in making the most of every acting opportunity," said the veteran of 150 episodes of "Peyton Place" on ABC. (Nelson is also a graduate of that long-running series).

"I had a ball on 'Peyton Place.' It was good for me and definitely furthered my career. That show had a great deal of truth to it," Rodrigues pointed out that the same can be said of "The Silent Force," which features the war on the syndicates.

"The shows are full of excitement and the suspense is greater because we're dealing with true happenings," he said. "We get into some ticklish situations."

Rodrigues was not idle in the interim between the end of "Peyton Place" and the start of "The Silent Force."

Rodrigues is well-known for his deep mellow speaking voice. But he never had any formal speech lessons.

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