

The Dawn of Tomorrow

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

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Sugar Ray Robinson— Neither Saint, nor Sinner

SUGAR RAY by Sugar Ray Robinson with Dave Anderson (Macmillan \$8.75)

This is a book that is a must for every boxing fan. Robinson, who was termed by ring experts as "pound for pound the best fighter who ever lived" when he was in his prime, not only gives you an insight on all aspects of boxing, but spares no punches in bringing to light some of the sordid and seamy sides of the sport.

Born May 3, 1920 in Detroit, Sugar Ray, who was christened Walker Smith, Junior, by his parents, Robinson earned his nickname when his early day manager described his style as "sweet as sugar". From then on he was tagged Sugar Ray.

The Robinson part of his name was taken when he was still an amateur and didn't have his New York State amateur card one night when he was to appear in the ring. The man in charge of his

group, always carried a number of amateur cards with him and gave the promoter one bearing the name of Ray Robinson. Thus Sugar Ray Robinson.

Robinson was a high, wide and handsome liver. When the money was rolling in, during the time he held two titles and nearly won a third, it was flamingo cadillacs, trips to Paris with an entourage that numbered in the dozens and women. Women. Women.

Robinson candidly admits that his only vice was chasing dolls. Live ones.

"My beliefs have sprung from the belief in God. I believe that man of himself can do nothing, that he needs God to guide him and bless him. I don't go to any special church. I believe that it's more important to have a church inside a man than a man inside a church. From childhood I was taught to obey the Ten Commandments and I have—except for the one about adultery and I'm not proud of having broken it.

"But as you'll see, I'm neither saint nor sinner, I'm a gladiator."

That excerpt is from the opening chapter of the book.

Some of the chapters on attempts by mobsters to get him to throw fights—he says (Continued on back page)



Bill Russell hears of his selection as basketball's player of the decade. Now retired, the former Boston Celtics player and coach, is appearing in motion pictures and television.

South African Church Criticized

Nairobi, Kenya — The World Assembly of Presbyterian and Congregational Churches narrowly rejected a move to expel the Dutch Reformists, South Africa's principal church.

The action came on a draft policy statement that asserted any church practising racial separation "cannot be considered an authentic member of the body of Christ."

The assembly rejected that wording and adopted instead a code proclaiming "the church cannot be divided by walls"

such as race.

It also endorsed a statement accusing the South African church of practising racial separation. The Dutch Reformists officially oppose the South African white-minority government's apartheid policy but, supports separate racial development.

Sources said the South African church may have to reconsider its membership in the assembly because of criticism. The assembly now provides that church with its only contact in international church gatherings.

Black Man Role Cited In Canada

Toronto — A Trinidadian Presbyterian minister is switching the traditional missionary role.

He has come to Canada to preach the gospel.

"I think we who have been missionized, so to speak, have a definite role in bringing back the gospel to the very lands from which the missionaries came," said Rev. Albert Baldeo.

Mr. Baldeo, 40, resigned from his position as minister of Trinidad's largest Presbyterian Church to come to Canada.

Many Canadian churchmen didn't understand why he decided to come but Mr. Baldeo said he hopes to bridge the gap between black and white. He believes the church is "the greatest vehicle of reconciliation."

"For more than 100 years we have been listening to the white man preach," he said. "I think it is time the white man listened to the gospel message from the black man. I feel that perhaps we of the so-called under-developed countries can be developed in the spiritual realm and in giving to the Western world a greater perspective and richer values in life."

Mr. Baldeo is no stranger to Canada. He was educated at Mount Allison University in New Brunswick and St. Stephen's College in Edmonton.

In Toronto, he will be involved in a proposed West Indian Centre. The centre, to

be set up by the United Church of Canada, will cater to the cultural needs of the West Indian community in Toronto.

Mr. Baldeo, who has worked on racial programs in the United States, feels that the proposed program will "go a long way towards improving relations between the blacks and whites in the community."

"While I have been told by several persons that Trinidad needs me now, there is also an urgent need for men to preach the gospel in various other parts of the world," he said.

"The time has come when Trinidad must think of exporting not only calypso, steel bands, rum or oil."

Mr. Baldeo believes his "mission of love" will help to restore Trinidad's image abroad.

He claims he has seen more violence in places like Canada and the United States than in Trinidad.

"And when I talk of violence I'm not necessarily talking about bloodshed. In some of the so-called civilized countries you'll find some of the most wicked forms of repressive violence."

Referring to the black power eruptions in Trinidad, Mr. Baldeo believes "the people in the country are seeking some new form of government."

"The country has not had any type of constructive opposition and this naturally had been leading to a type of dictatorship."



Not exactly an extravert himself, Richard Nixon describes his elder daughter Tricia, 24, as the introvert of the family. "She does not like the limelight," he said in a recent interview. Despite her passion for privacy, Tricia handles public appearances with great panache. This month she was featured in a six-page fashion layout accompanying her father's 'Ladies' Home Journal' interview, and shares the centre fold with her sister Julie in 'Vogue'. She led millions of television viewers on tour of the White House living quarters, displaying an enviable stage presence as she showed off family mementos and shared some family secrets. Then she was hostess to 2,000 children at a concert on the White House lawn. Questioned by reporters following the concert, Tricia said that her television appearance had brought her several offers of on-camera jobs. She turned them down. "What I'd really like," she said as she watched newsmen scribble down her answers, "is a job like yours."

Spices Of Far East Favored By Dutch



This Dutch chocolate nut tart is rich and chocolate-y, delicately spiced with cinnamon, cloves and nutmeg.

The Dutch, with their scrubbed-up neatness and their passion for very fresh foods, use spices just because they love them.

These are practical, hard-working people living in a north European climate, so they eat heartily. Seafood is very popular, especially that national fish, the herring. Meat is a luxury in the Netherlands because cattle are needed to supply the milk used in cheese and dairy products. Much of their cheese is seasoned with caraway seeds, grown on part of the half million acres of Netherlands farm land wrested away from the North Sea.

It's not at all surprising that the Dutch are knowing spice-users; for three and a half centuries they acquired much of their wealth in spice trading. Indonesia was known as the Netherlands Indies until less than three decades ago. These far eastern islands, then as now, were rich producers of tropical spices. Nutmeg, mace, cloves, cinnamon, ginger and curry powder are popular. When the Dutch work up a yen for some really bright spicing, they go to one of the many Indonesian restaurants to be found in their country.

Spiced fish cakes and chocolate nut cake are representative Netherlands dishes. Adaptations of authentic recipes for these come from the test kitchens of the Canadian Spice Association.

CHOCOLATE NUT CAKE

- 1 package (1 lb. 2 1/2 oz.) devil's food cake mix
- 3 eggs, separated
- 2/3 cup cold, unseasoned mashed potatoes
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1 package (2 1/2 oz.) blanched almonds

Combine cake mix with egg yolks, mashed potatoes, cinnamon, cloves, nutmeg and 1 cup water; blend well. Using medium speed of electric mixer beat for 2 minutes or until mixture is smooth. Grind or finely chop almonds (makes about 3/4 cup); stir into batter. Beat egg whites until stiff, but not dry. Gently fold into cake batter. Grease and paper line two 9 inch round cake

pans. Spoon batter evenly into pans. Bake in a preheated moderate oven (375 F.) 35 to 40 minutes or until done. Cool in pans 10 minutes. Turn out onto wire racks and continue cooling. Fill and frost with any chocolate or chocolate rum frosting desired.

YIELD — Two 9 inch cake layers.

FISH CAKES

- 1 package (1 lb.) frozen fish fillets, defrosted
- 6 slices white bread
- 1/2 cup milk
- 2 eggs, lightly beaten
- 2 tablespoons butter or margarine, melted
- 2 tablespoons parsley flakes
- 1 1/2 teaspoons salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground nutmeg
- Dry bread crumbs
- Oil for frying

Arrange fish in a single layer in a large skillet. Cover with boiling water or court bouillon. Bring to boiling; reduce heat and simmer, covered, 5 minutes or until fish flakes. Remove from liquid. Flake fish with a fork. Trim crusts from bread; pour milk over bread to soften. Add fish, eggs, butter, parsley, salt, black pepper and nutmeg; mix well. Shape into 12 patties, using about 1/4 cup mix-

ture for each fish cake. Coat generously with dry bread crumbs. Fry fish cakes in hot oil 1/4 inch deep, about 2 to 3 minutes on each side or until golden brown. Drain and serve.

YIELD — 6 portions.

BAR COOKIES

Spice and everything nice—that's what little fruit bar cookies are made of. There are many spices that make the flavour of a bar cookie linger long in one's memory. It might be mace—a sister to nutmeg; cinnamon—often called the fabulous spice; ginger—once known as "the rich man's spice"; cloves—the most fragrant scent in the world; or a combination of two or more of these spices that lend "the added touch" to a cookie mixture. Whatever the spice you use, buy the best and store with care—away from excessive heat and light. Here are some kitchen tested bar cookies that are lusciously spiced.

FRUIT AND NUT BARS

(about 5 doz., recipe may be halved)

- 1/4 cup soft margarine
- 1/2 cup sugar
- 1/2 cup Golden corn syrup
- 1 Egg
- 1/2 cup Milk
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon mace
- pinch of cloves
- 1/2 teaspoon salt
- 2 cups coarsely ground or chopped fruits (raisins, dates, glace mixed fruits or cherries, currants, prunes)
- 1/2 cup chopped nuts

Brush lightly with vegetable oil one 13 by 9 by 2 1/2 inch cake pan or two 8-inch cake pans. Heat oven to 350 degrees. Blend first 4 ingredients very thoroughly. Beat in milk then sifted dry ingredients. Lastly mix in fruit and nuts. Spread in prepared pans. Bake in a moderate oven about 30 minutes. Remove from oven. Sift icing sugar over the top. Cool and cut into bars or squares.

One of the nicest things about the future is that it comes a day at a time.

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Study Haiti Coins For Years 1803-1970

A detailed catalog study of the "Coins of Haiti, 1803-1970" authored by Carmen Arroyo is now available to collectors of the coinage of this Negro republic which occupies the western third of the island of Hispaniola in the

West Indies. The author is a girl from Ecuador.

This comprehensive presentation covers all regular issue, pattern and non-circulating coinage issues of Haiti commencing with the initial releases of 1807. Type and catalog numbers are assigned to each listing, and these are appropriately cross-indexed with the Craig and Yeoman studies of World Coins.

Coin types are generally illustrated with line drawings or halftones. Full descriptions of the devices are also provided, along with the various statistical aspects of the coins. The peculiar characteristics of the various issues are also detailed where appropriate.

A special section of the catalog is devoted to a detailed study of the pattern, proof, essay, provisional and off-metal strikings of Haitian coins, a range which dates throughout the 19th century. Issues of both the sol-denier and decimal system are incorporated, with division according to the type of issue. Valuations or rarity ratings are applied to each.

A final section details the 1967-69 special coin issues released in the name of Haiti

which were not intended for circulation. These large silver and gold pieces range in weight from 3.96 grams to 197.48 grams.

The catalog of the circulation issue coins is arranged by denomination, with all dates of issue being listed. Valuations are provided in four grades of preservation for each date recorded. Mintage figures are not included because the records are unavailable or incorrect.

This 56 page work is priced at \$2.50. It may be purchased through Almanzar's Coins of the World, Suite D, Milam Building, San Antonio, Texas, 78205.

Casseroles are Quick To Prepare, Good to Eat

Meaty Potato Salad

- 6 medium potatoes, peeled and cubed
- 2 cups cold water
- 2 tablespoons vinegar
- 1 beef bouillon cube
- 2 tablespoons butter
- 2 tablespoons minced onion
- 2 tablespoons flour
- 3 tablespoons vinegar
- 1/2 cup left-over meat, chopped
1. Cook potatoes in water and 2 tablespoons vinegar; drain, reserving liquid.
2. Sauté onion in butter; add flour, cook 1-2 minutes.
3. Add reserved liquid, 3 tablespoons vinegar and bouillon cube. Cook until thickened.
4. Add potatoes and meat. Heat until thoroughly warmed.

5. Garnish with chopped green onion or sliced radishes. Serves 4 to 6.

Sweet and Sour Stuffed Cabbage

- 1 large cabbage
- 1 teaspoon salt
- 3/4 - 1 pound ground beef
- 1/2 cup onion, chopped
- 1 clove garlic, crushed
- 1/2 teaspoon black pepper
- 1 egg, beaten
- 1 28-oz. can tomatoes
- 1 small onion, diced
- 2 stalks celery, diced
- 3 tablespoons chili sauce
- 1 tablespoon brown sugar
- 1 tablespoon vinegar

1. Remove and discard any damaged cabbage leaves.

2. With a knife, cut a circle in the top of the cabbage and scoop out as much of the centre as possible, leaving only an intact shell (reserve inside for a salad).

3. Place salted cabbage shell in saucepan; add 1 1/2 inches of boiling water and boil gently for 10 minutes, uncovered; drain carefully.

4. Brown beef, onion and spices. Drain off extra fat. Add egg to meat and mix well.

5. Stuff filling into cavity. Tie cabbage with string.

6. Place in deep saucepan, pour tomatoes around cabbage. Cover and simmer for 30-40 minutes.

7. Transfer cabbage to platter. Remove string.

8. Add remaining ingredients to tomatoes in pan, and simmer for 10 minutes.

9. Pour some sauce over cabbage; cut into wedges. Pass additional sauce. Serves 6.

Braised Liver and Vegetables

- 1 pound beef liver
- 1 1/2 tablespoons flour
- 1/2 teaspoon salt
- pepper to taste
- 1 medium onion, sliced
- 1/4 cup celery, diced
- 2 cups carrots, sliced
- 2 cups canned tomatoes
- 2 tablespoons butter
1. Cut liver in small squares. Dredge in seasoned flour.
2. Brown in butter and remove to taking dish.
3. Brown onion, celery and carrots lightly. Add to liver.
4. Add canned tomatoes.
5. Cover tightly. Bake at 350 degrees F, until liver is tender, about 1 1/2 hours. Serves 4.

THE VISIBLE MAN

It is a measure of America's racial agony that when a black man became mayor of Newark last week, his ascent to political power seemed to many a threat to the system rather than a confirmation of it.

Nothing, really, had changed. A boy born in poverty to hard-working parents had pushed himself through 12 long years of night school to earn a college degree. The long suppressed ethnic group to which he belonged grew in number and in influence. He saw the political process as the correct, the constructive avenue for expressing his people's hopes and dissipating their fears.

If he had been Irish in Boston in the 1930's, or Italian in Buffalo in the 1960's, Kenneth Gibson's victory last week would have been both unremarked and unremarkable. But Gibson is, in Novelist Ralph Ellison's phrase, an invisible man — possessing a black skin that blinds many whites to the humanity within.

Gibson is visible now, having confirmed for himself, his people and his city that the system works. In a runoff election with Mayor Hugh Addonizio — himself the political product of Newark's now diminishing Italian voting bloc — Gibson took a surprising 56 per cent of the vote in what had been considered a close race. He won by 55,097 to 43,086, getting 95 per cent of the black vote and almost 20 per cent of the white.

Among the whites who supported him were hundreds in Italian residential districts and thousands in areas where voters had supported a white candidate, John Caufield, in the first round of voting last month. Former City Fire Director Caufield had thrown his support to Gibson, and despite harassment to himself and his family, had campaigned for him. Caufield may wind up in a city hall job.

The aftermath of the vote

was reassuringly normal. Young blacks snakedanced happily in Newark's streets, where, in the 1967 riots, young blacks had lain dead. Inside, a mostly black, mostly middle-class crowd partied for hours. His celebrators stopped cheering long enough for Gibson to tell them that, as he had said throughout his campaign he would now turn to reconciliation and the desperately needed improvement of Newark's municipal services. "When Robert Treat founded the city of Newark over 300 years ago," Gibson said, "I am sure he never and you never realized that some day Newark would have soul."

Scores Hole In One

O. W. Jury of St. John's Masonic Lodge, London, scored a hole in one Saturday at Pleasant Valley Golf and Country Club when the oldie held its annual tournament. Mr. Jury used a two wood on the 194 yard fifth hole.

The real measure of a man's wealth is how much he would be worth if he had no money.

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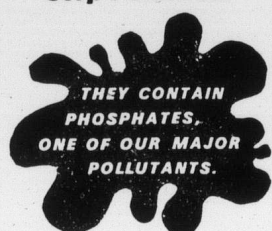
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The International Joint Commission on the Pollution of Lakes Erie, Ontario, and the St. Lawrence River, stated that detergent sources account for 70% of the phosphorous in municipal wastes in the United States, and 50% in Canada. Phosphates in laundering soaps and detergents have been implicated as water pollutants, since they stimulate the excessive growth of algae in our lakes and streams.

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laundry soap for use in soft or softened water. This soap is not only phosphate free, but is also rapidly biodegradable. It breaks down naturally in three days, after disposal to waterways, as compared to about three weeks for the present-day synthetic laundry detergents. Laundering experts have long considered soap and softened water as a superior and economical cleaning combination. Thus, commercial and institutional laundries have used this combination for many years. They find that softened water provides excellent cleaning with less soap, and in addition, lengthens fabric life.

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softening appliances are compact and automatic, and can be quickly connected to the household water supply to provide completely softened water wherever desired.

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Phosphate-free laundry soap is as near as your Culligan Man.

BLACK UNITY WEEK

PHILADELPHIA—Two governors and seven mayors are among the thirteen new honorary chairman of Black Unity Week, September 21-26, recently announced by Samuel L. Evans, general chairman of the observance.

Governor William T. Cahill of New Jersey and Governor Robert S. Scott of North Carolina have officially endorsed the goals of the week and of the First Annual Philadelphia Black Unity Football Classic that will climax its activities on Saturday night the 26th at John F. Kennedy Stadium.

Municipal support of the week-long celebration—aimed at demonstrating the achievements of the Philadelphia area black community in working with all races toward common ends—has been

pledged by Mayor John C. Gilmour, Jr., of Cherry Hill, N. J.; Mayor Harry G. Haskell, Jr., of Wilmington, Del.; Mayor John H. Nacrelli of Chester, Pa.; Mayor Victor R. H. Yarnell of Reading, Pa.; Mayor Joseph B. Conahan of Hazleton, Pa.; Mayor Patricia Q. Sheehan of New Brunswick, N.J., and Mayor Richard G. Hatcher of Gary, Ind.

Also named honorary chairmen were Hon. Paul D'Ortona, president, Philadelphia City Council; Robert W. Geerdes, manager, Upper Merion Township, Pa.; George R. Haines, president, Abington Township Commissioners, Pa., and Fred T. Corleto, managing director, Philadelphia.

Proceeds of the game between North Carolina Central University of Durham, N.C., and Alcorn A. & M. College of Lorman, Miss., will benefit more than 100 non-profitable charitable and civic organizations. A unique arrangement for distributing the proceeds calls for representatives of each locale to designate the benefitting organization in their area. In addition, each locale will participate in the game's receipts through a commission on the sale of tickets.

Preceding the game will be a mammoth American Unity Parade on Broad Street, commencing at 11 a.m. with floats and entertainers from every musical and marching organization in the 26 cities participating in the celebration throughout the Delaware Valley.

Dawn of Tomorrow

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Hardly the last word

Since last fall, the University of California's board of regents, which is packed with Governor Reagan conservatives, has been trying to dislodge Angela Davis, 26, from her teaching post in the department of philosophy at U.C.L.A.

Twice it has been frustrated: first by a Los Angeles superior court, which held that Miss Davis' membership in the Communist Party was not cause for dismissal, and again by Chancellor Charles Young, who irritated the board in May by recommending that her contract be renewed. Last week the regents had what they obviously hoped would be the last word. After arbitrarily taking the matter out of Young's hands, the regents voted 15 to 6 to oust Davis on the grounds that she failed to exercise "appropriate restraint" in her public speeches.

That decision was not likely to be final. There are outspoken dissenters among the regents themselves. Said Fred Dutton, a liberal regent, of the majority decision. "The Angela Davis charade is a con game to mislead the people of this state." Moreover, a majority of students and faculty members has lined up on Angela's side. UCLA's academic senate, composed solely

of faculty members, expressing "our shock, our dismay, our rage," voted to defy the regents by taking steps to keep Miss Davis on the faculty.

"The regents' action sets a precedent," said Angela Davis. "Now they'll be able to move right down the line and get rid of everybody who doesn't agree with their politics. I don't separate the struggle for my job from the struggle against political repression in this country." She plans to file suit immediately, challenging the constitutionality of the board's decree under the First Amendment, which guarantees freedom of speech.

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It Used To Be Rouge — And Water Colours

The 'black is beautiful' idea conceived to instill a new sense of racial pride in Negroes, has had a practical consequence undreamed by its authors. Black women, now more determined than ever to project an image of loveliness, are turning in increasing numbers to a beauty aid that they seldom used in the past: cosmetics. Responding eagerly to

the demand, at least five firms have begun producing cosmetics designed specially for black skin — the field has already grown into a multi-million dollar business.

From the time the great cosmetic boom hit the U.S. at the end of World War II until recent years, it was whites only proposition. "Let's face it," a black beauty specialist says: "The black wom-

an just didn't need cosmetics then. Her job outside the house was almost always as a maid or housekeeper. She didn't need to look attractive."

Receding Eyes
When a few black women began to use cosmetics, the lipsticks and makeup then available did not really work on black skin. Naomi Sims, a model, recalls having to mix her own even in the '60s: "I used to add rouge and water-color paint," she says. Model Pat Evans remembers makeup that "turned black women's mouths into neon signs, turned their skin ashen, made their eyes recede." The fact is that stock cosmetics are bad for blacks.

"Our skin is different from white skin," explains former Actress Barbara Walden, now in the beauty business. For one thing, there is a wider variety of skin colors among blacks. "Do you know," she asks, "that we have undertones of browns, oranges, reds and golds — and even purple — in our skin? But never pink, which is the most common undertone in white skins and white makeup." Accordingly, makeup designed for white women is unflattering for blacks; it tends to make darker toned skin look gray. Lips pose questions too. Many black women find it necessary to use two shades of lipstick to equalize skin color, because their bottom lips often are more pink than their tops.

Like white makeup, the black variety is designed basically to give the skin a uniform tone. But the new black cosmetics have other roles. They are synthesized to meet the problems of black skin — such as oiliness — and differ markedly in ingredients from white makeup. Thus they have lower oil content, for example, and their basic color tones are darker than the pink common to makeup designed for whites.

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PASSION'S FOOL

For actor after actor, the part of Othello proves more a trap than a triumph. Seemingly a model of uncomplicated clarity, the role is replete with opaque ambiguities and calcified misconceptions. Apart from strangling Desdemona and killing himself, Othello initiates less action than any other Shakespearean tragic hero. Indeed, he often seems like Iago's stringed puppet. His credulity makes him appear less than normally intelligent, and the rapidity with which jealousy races through his veins suggests that he is as much passion's fool as passion's slave. At the end of Hamlet, Macbeth and King Lear, the hero has discovered himself. At the end of Othello, the hero has simply unmasked Iago and uncovered

his own calamitous error. He has been tortured but not tutored by his destiny.

The American Shakespeare Festival production of Othello in Stratford, Conn., perpetuates a tradition in which the play and its hero shrink with each successive revival. Moses Gunn and his director Mochael Kahn proceed along the familiar tack that Othello is good, loving, noble, trusting and innocent until jealousy and grief tear him asunder. Gunn conveys all of these qualities admirably. His stage presence is commanding and his line delivery persuasive, though it is somewhat mannered when he elongates single words for emphasis.

Special Vanity

The trouble lies in the fact that Gunn accepts Othello's image of himself. That image is one of soldierly simplicity and unflawed purity. On those terms, he is totally undone by Iago's villainy. But in reality, he is chiefly undone by himself. A different sort of man would have been immune to Iago's innuendos about Desdemona's sexual infidelity and

the circumstantial evidence of the telltale handkerchief unwittingly supplied by Iago's wife (Jan Miner). Othello succumbs to his panicky jealousy either because he is unsure of himself or of Desdemona, or both. A psychologically astute actor must reveal to the audience that Othello is his worst enemy, and Gunn fails to do that. Othello is riddled with a special brand of vanity and pride that British Critic F. R. Leavis has called "self-approving self-dramatization." Apparently no actor, not Gunn or even Olivier, can bring himself to expose the actorish self-absorption and self-inflation that push Othello to his doom.

Gunn is not alone in psychologically violating the play. There should be a good deal of Juliet in Desdemona. After all, she is a virginal young girl swept into sexual love with the Moor, who is anathema to her father in much the same way that a Montague was to a Capulet. But Roberta Maxwell conjures up a prim housewife somewhat baffled by a hubby with a bad case of the sulks. She achieves an affecting poignance

only in her deathbed speech. As for Iago, he should be Lucifers child trailing a brimstone stench of evil, but Lee Richardson makes Othello's ensign seem more like a nimble, two-faced schemer from the ranks of middle management. Wisely and rightly, racial overtones are muted in this production, for Shakespeare was symbolically concerned with the darkness in men's souls and not the blackness of their skins.

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(Continued from page one) he turned down a million dollars in one such attempt—makes one wonder what the New York State Athletic Commission was doing at the time. There's no doubt that the big money racketeers were deeply involved in boxing and had some of the world's best fighters tied up.

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