

## INDIANS TAKE TO ADVANCES

Navajo Tribes Now Support White Man's Hospital

BY MURRA Y. SINCLAIR  
GANDADO, Ariz., July 26 —(P)—Superstitious medicine men and modern medical science are working hand-in-hand to cure ills of the Navajos, North America's largest and fastest growing Indian tribe.

The man who has largely brought this about is Dr. Clarence G. Salsbury, head of the Presbyterian Sage Memorial hospital here, 60 miles from railroad or town.

Salsbury says it is true some Navajo medicine men still practice the weird rites handed down for generations and crown upon white man's medicine.

It also is true that more than once four or five medicine men have been patients in Dr. Salsbury's hospital at the same time. Tribal healers have played an important part in the sagebrush surgeon's life at Gandado.

Shortly after the Presbyterian board of national missions' office in New York sent him on a temporary assignment to this remote hospital in 1927, Salsbury was threatened with lynching because a Navajo child under his care had died.

"It was Red Point, a medicine man, who saved the situation," he says. "He told the Indians to go home, that even medicine men made mistakes." Within a few days Dr. Salsbury had added Red Point to his hospital staff.

At that time the only hospital on the 16,000,000 acre reservation was a small building with 12 beds. It served 50,000 Navajos.

Sage Memorial is still the only hospital on the reservation. But it is rated one of the best Indian hospitals on the continent; has a reputation for the finest nursing school for Indians in the world; and the 200-acres that make up Gandado contain more than 50 buildings.

In the 20 years Dr. Salsbury has been at Gandado 25,000 patients have passed through the hospital.

Not one of them suffered from scarlet fever. White children on the reservation would come down with the disease, but never the Navajos. Dr. Salsbury cannot explain why they are immune.

Only five patients had diabetes. For some reason, possibly diet, the sugar content of Navajos' blood is far less than whites'.

A small proportion of Navajos suffer from cancer, but Dr. Salsbury has known of only one case of cancer of the breast, and that in a man.

It has taken years of work to correct some of the strange Navajo beliefs.

According to tradition, a dead person must not be looked upon except by the burial party. A hogan in which death has taken place must be abandoned forever.

A few years ago one of our field nurses found a Navajo child that had been tossed upon a sand heap," Dr. Salsbury explains.

"The mother was sure the youngster could not recover and in order not to contaminate the hogan had left him to die.

"The nurse brought him to the hospital and we were able to save his life. His mother was overjoyed and amazed when he was returned in good health."

Once Dr. Salsbury was sick. A group of medicine men gathered in his hospital room and went through a chant for his recovery.

As the hospital grew and his work became known, Dr. Salsbury was asked to speak at medical meetings and conventions. He was also anxious to do post-graduate work.

"It was hard to get away from Gandado, so I brought a post-graduate school here," he says in explaining the Harlow Brooks Navajo Clinical conference that will be held for the eighth time this August.

Some of the top medical men of the country travel long distances to deliver papers at the conference which cover the whole field of American medicine and surgery. "They seem glad to do it," Dr. Salsbury says.

The conference indirectly caused a tribal meeting a few weeks ago. The hospital has its airplane landing strip. A trader, with a plane of his own, thought the strip too short for the planes that will be landing.

The Navajos, always suspicious, refused to sell or give ground with which to lengthen the strip.

Dr. Salsbury talked to them. He said the white doctors traveled many miles to treat and study Indian ailments. They gave time, white people wanted, and would

## 'Commission Of One' Eats Many Shrimps To Ascertain Proper Methods Of Cooking

BY BOB KLINE  
Staff Writer

After governor R. Gregg Cherry appointed the North Carolina Shrimp Commission to make a survey of the Tar Heel coast and find out why the shrimp population is so low here, this reporter appointed himself a commission of one to find new ways to eat shrimp.

The North Carolina Shrimp Commission has \$50,000 to conduct its survey—the Commission of One to Discover Tastier and Modern Methods of Preparing Shrimp has no dollars at its disposal.

Some argue that Governor Cherry's commission is more important than the Commission of One. They say, no matter how deliciously chefs conjure their shrimp, the people can't eat 'em until somebody finds 'em.

On the other hand, the Commission of One argues that no matter how many millions of shrimp in little crannies along the coast, they won't be great in demand until somebody thinks up some sure-fire shrimp recipes.

After extensive research by the Commission of One, in which the director heroically has eaten hundreds of shrimp for the cause, approximately 12 whoopee-do shrimp recipes have been uncovered.

Irma S. Rombauer deserves much credit for her help to the Commission of One by contributing about 15 toothsome shrimp dishes in her culinary reference, "The Joy of Cooking."

Irma tells the basic method of boiling shrimp. But anybody who can boil an egg can boil shrimp. She goes further. She explains how to prepare creamed shrimp and oysters, shrimp and celery au gratin, shrimp and cucumber salad, shrimp in grapefruit, the famous shrimp Newberg, shrimp New Orleans, shrimp wiggle, and shrimp souffle.

But Irma is apparently ignorant of the most luscious method of treating a shrimp before popping it in to an anxious mouth.

The Commission of One discovered this secret recipe on a boat trip last Sunday when the director was a guest of L. B. McCormick aboard the McAnn at Wrightsville Beach.

The name of the dish is deceiving. When the director first heard of it, he said, "none of that mess for me, and I don't think it will help out survey."

"Shrimp in Beer" was the handle they fastened in the dish that stole the heart of the Commission of One. After Chief Cook Ralph Riggs dumped in the vital ingredients and set them over an alcohol stove in the forward compartment, the director and his wife sat on the after deck, already decided not to eat any "Shrimp in Beer."

But soon a remarkable aroma started drifting back under their nostrils. "Smells good doesn't it? It couldn't taste that food though."

In about 45 minutes the powerful Shrimp in Beer aroma overcame the director, and he rushed forward to get a sample as soon as they were done. Other guests politely waited, but not the director. He had his nose over the cauldron, with mouth drooling and hands extended.

"Yes," he said as he stuffed handfuls of shrimp into his mouth, "this recipe, Mr. McCormick, will head the least of the report of the Commission of One to Discover Tastier and Modern Methods of preparing Shrimp." Munch munch.

In this enthusiastic mood, he demanded the recipe from Cooke Riggs. This is it:

Wash 10 pounds of fresh shrimp, dump them in a pail.

Pour 10 cans of warm beer over the shrimp.

Add one finely chopped onion. Pour in one small bottle of hot sauce.

Add about five tablespoons of salt and one tablespoon of pepper. Cook until the shrimp turn pink.

Then serve hot in large quantities to eager customers.

The Commission of One salutes Shrimp in Beer as the foremost of all shrimp recipes. As soon as

pay for. If the Navajos did not think this worth while they were right in refusing the ground.

Again a medicine man helped. The Indian told of falling off a cliff at night. He expected to die. But the white doctors found him and saved his life. They should have the land, he said.

Black Sheep spoke. He said if the hospital wanted to land planes on the ground where his hogan stood, he would move the hogan. The hospital got the ground.

the Governor's Commission finds enough shrimp to go around, the Commission of the One predicts that Shrimp in Beer will be the No. 1 national favorite.

## NCGHA EXPANDS DIRECTORS BOARD

38 New Members Are Appointed To Serve State's Health Association

DURHAM, July 26.—The North Carolina Good Health association has announced that its board of directors has been expanded from 12 to 50 members.

Dr. I. G. Greer, president, said the decision to enlarge the board was based on the association's plans to expand the scope of its activities.

The 40 new board members announced by Greer, each of whom has accepted the appointment, follow:

Dr. Frank A. Sharpe, Ralph C. Price, L. P. McLeod, Harry B. Caldwell, and Spencer Love, Greensboro; Ralph Scott and Reid Maynard, of Burlington; William H. Ruffin, Knox Massey, Dr. C. C. Spaulding, and C. T. Council, of Durham; J. G. K. McClure and D. Hiden Ramsey, of Asheville; W. D. Carmichael, Jr., and William Meade Prince, of Chapel Hill; J. E. Broyles, of Lenoir; and Mrs. Elizabeth Dillard Reynolds, and E. L. Sandefur, of Winston-Salem.

Charles R. Jonas, of Lincolnton; Judge Henry L. Stevens, Jr., of Warsaw; J. Malville Broughton, Dr. John Ferrell, Mrs. Tom Bost, and Dr. Clarence Poe, of Raleigh; Charles A. Crutchfield, Mrs. E. B. Hunter, Dr. Watson S. Rankin, of Charlotte; James H. Clark, of Elizabethtown; Dr. Paul F. Folderness, of Tarboro.

Also Dr. J. Street Brewer, of Roseboro; Mrs. P. P. McCain, of Southern Pines; Dr. H. S. Willis, of Sanatorium; C. A. Finn, of Spencer; Dr. Paul B. Bissette, of Wilson; Dr. C. W. Armstrong, of Salisbury; R. Grady Rankin, of Gastonia; George Coble, of Lexington; J. E. Mills, of High Point; Mrs. A. B. Stoney, of Morganton; and H. Galt Braxton, of Kinston.

The 12 original board members of the association, who are also the incorporators, will continue to serve. They are: R. Flake Shaw, Mrs. Harry B. Caldwell and Benjamin Cone, of Greensboro; Dr. William M. Coppidge, Senator William B. Umstead, and George Watts Hill, of Durham; Dr. I. G. Greer, of Thomasville; Charles A. Cannon, of Concord; Josephus Daniels, of Raleigh; Thomas J. Peersall, and Hyman L. Battle, of Rocky Mount; and Irving Carley, of Winston-Salem.

The Executive committee will also be increased in number, Dr. Greer said. The committee, which is given wide latitude in the administration of the association's program, is now composed of Hill, Battle, and dCone, all of whom will continue to serve. New members will include Sharpe, Caldwell, Greer, Massey, Crutchfield, Clark Braxton, and H. C. Cranford, executive director of the Good Health association.

## Austrian Love Blossoms Here



Mr. and Mrs. Ray T. Wagoner, Jonesville, pose for the photographer in the Star-News office shortly after their marriage. Mrs. Wagoner is from Vienna, Austria where Wagoner met her while in the service. (Staff Photo)

## Vienna War Romance Ends On North Carolina Farm

A romance which began in Vienna, Austria several years ago had its culmination in Jonesville, Yadkin county, July 22.

The romance began when Ray T. Wagoner Jonesville farmer, went to Vienna as a member of Gen. Mark Clark's party during the past war.

Wagoner was a cryptographic technician with the 63rd Signal corps and his first night in Vienna was a dance at the Victoria hotel. There he met pretty Miss Oswald Miskulnig, secretary to the Vienna chief of police.

Romance blossomed and last April Wagoner was to return to the states but did not want to leave without his, by that time, fiancée.

Wagoner's father posted a \$500 surety bond through Jennings Ott, occupied homes under section 203.

It shows that 54.4 percent of the families financing new homes under section 203 and 58.0 percent of those financing existing homes had incomes of less than \$3,500.

The average income of families financing new homes under section 203 last year was \$3,169. Other new home averages under this section for 1946 were: FHA valuation \$5,545; mortgage principal \$5,533 or 84.8 percent of value; monthly payment \$46.06 (including payments to principal, interest, mortgage and hazard insurance, taxes, and other fixed charges); monthly housing expense, including estimated maintenance, \$63.04.

There are 1,442,000 miles of rural free delivery mail routes in the United States serving an estimated 29,641,000 people.

More than half the families who built or bought homes last year under the permanent program of the Federal Housing Administration had incomes of less than \$3,500. It is reported by an article on "Family incomes of Small Home-Buyers" in the second quarter 1947 issue of the Insured Mortgage Portfolio, official FHA publication.

The analysis is confined to families financing single-family-owner

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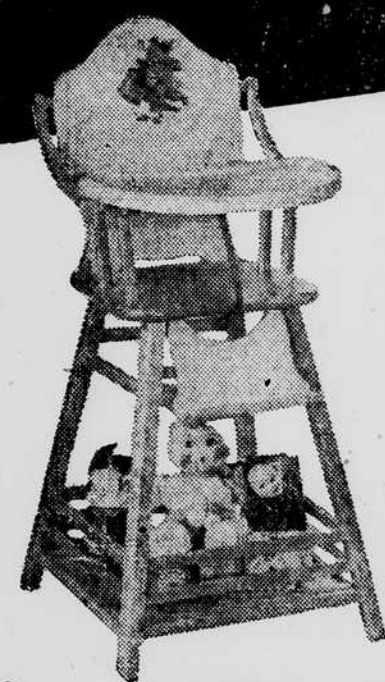
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