Off The Beaten Path —

BY ELIZABETH M. OLIVER

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One of the town's most beloved of the old families is the Joseph Spriggs family whose members gathered at the Woodyear St. residence Mother's Day to celebrate with Mr. and Mrs. Joseph Spriggs.

The Spriggs have been wed 54 years and have lived at the same address 54 years.

First came Sunday morning service at Metropolitan Methodist where they have been members 50 years. Then came the family dinner at home and friends in for the afternoon.

Present of the five living generations were sons, daughters, grand, great-grand and great, great grand - children including Mrs. Helen Clayton, Rye, N.Y., Joseph Leon Clayton, Phillip Clayton, Baltimore; Bettye Spriggs, Washington; Mrs. Lillian Moulden, Mrs. Eleanor Mills, Mrs. Naomi Jenkins, Thomas Spriggs, Mrs. Shirley Harris, Mrs. Doris Cooper, Baltimore; Miss Mary Spriggs, Scarsdale, N.Y.; Harry Spriggs, Jamaica, L.I.; Mrs. Mrs. Grace Butler, Asbury Park, N.J.; Miss Lillian Moulden, Kim and Dori Cooper, Baltimore.

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A DRIVE to Rockville, Md., recently proved delightful as we visited George M. Johnson, the town's senior citizen, who has operated a tavern there almost half a century.

Mr. Johnson was a member of the federal jury which sat from October, 1960 through March, 1961, the longest term in history, to hear a fraud case.

A member of the Rockville Chamber of Commerce and most of the other citizens organizations, he is known for his youth but still wears knickers, the fashion of a bygone day.

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DINING OUT for Mother's Day were the members of the Gilbert family, Mrs. Genesta Gilbert, Mrs. Genesta Lane, daughter, John Lane, son-in-law, their children, Harriett, John, Gina and Yvonne.

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KNOX PRESBYTERIAN CHURCH where the Rev. Herman Octavius Graham is pastor, held Women's Day on Mother's Day with Mrs. Beulah Caldwell, general chairman, Mrs. Josephine Jones, co - chairman, Mrs. Edith Bryant, wife of the Rev. Harrison J. Bryant, was guest speaker.

The 5 p.m. pageant, "Hand Maidens of the Lord", was one of the most impressive, featured costumes in the tradition of ancient Bible times.

Total offering was $1,260 but the Rev. Mr. Graham says the ladies expect that, when all funds are in, the total will reach $1,500.

The remaining May days will see Knox Presbyterian stresssing Family Life during the worship services.

The progressive church's young people added another star to their crown with the talent and fashion show last Sunday under the direction of Miss Ruth Anderson.

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OFF TO Delaware, Ohio this evening, Friday, are the Rev. and Mrs. Edward Carroll and daughter, Nancy, who are driving to Ohio Wesleyan University to attend graduation services for son, Edward Gonzales Carroll Jr., who will be commissioned lieutenant in the Air Corps and will be awarded an AB degree in English.

THE REV. JULIUS CARROLL, pastor of Washington's Randall Chapel Methodist Church, flew his little red airplane to Winchester, Va. Monday to attend funeral services for the Rev. Mrs. Homer Bullett, pastor of John Mann Methodist Church. The Rev Kenneth Barnes district superintendent of the Methodist West Baltimore District, delivered the eulogy.

On Wednesday, the Rev. Mr. Carroll landed at Friendship airport in Baltimore, drove into the city to attend funeral services for Mrs. Genevre Mussenden who had been a member for more than half a century.

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MRS. ELLA LARKINS was buried from Sharp Street Tuesday. Her sister-in-law, Mrs. Sallie Larkins, wife of Henry Larkins, was 1961 Mother of the Year at Sharp Street. Mr. Larkins is a retired postal worker. Another brother is George Wallace Larkins, supervisor of maintenance at Gilmor Homes.

Years ago Mrs. Larkins was the leader of the Girls Interest Group, Women's Society of Christian Service.

THE REV. Mr. Carroll held communion for another longtime member, Harry Franklin, who is seriously ill at the Carver Nursing Home.

Eddie Carroll serves as a member of the all-denomination seminary movement to integrate pulpits throughout the country.

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AT SHARP STREET this summer will be a white student minister, Dudnee Breeze, Union Theological Seminary, New York City, who will assist in the pulpit from June 17 until Labor Day.

Miss Joan Hemmingway, also a white Union Theological student, will work at Knox Presbyterian Church this summer. Miss Alma Wolber, a junior at a Connecticut Seminary, will be assigned either to Randall Chapel in Washington or a church in Baltimore.

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BROADWAY METHODIST Church of the all-white Baltimore conference has agreed to take a colored student pastor who will probably come from Nashville, Tenn., the Rev. Mr. Carroll says. A colored student pastor has already been assigned to Raleigh, N.C.

Leaders of the project hope to increase person-to-person communication between the races through the Christian church.

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THE REV. John Tilley, who has resigned from pastorate at New Metropolitan Baptist Church goes to Raleigh, N.C., to take a post at Shaw University.

Raleigh, he says, is one of the most liberal of Southern towns, has integrated lunch counters, buses and most public accommodations. Recently elected was a colored city councilman.

The Rev. Mr. and Mrs. Tilley are not moving as yet, although they have owned their home in Raleigh since 1940. They will reside in their 2101 Whittier Ave. home here and also spend time in the North Carolina residence, "whenever they feel like it."

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THE CITY HEALTH Nurses party is at the Park Plaza June 17.

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MORGAN'S DEAN Thelma Bando entertained her staff Wednesday at dinner at her home, 1238 W. Lafayette Ave.

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MRS. HATTIE TYLER, School No. 125, Dolphin and Pennsylvania Ave., teacher, is improving at her home, 1323 W. Lanvale St. She fell and injured her arm last week.

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MRS. VICTORIA SMITH HALL'S birthday party was Sunday at her home, 901 W. Saratoga St.

Mrs. Mayme Rocholt Bradford's only daughter, Mary, died in Philadelphia, was buried Saturday. The Rocholts are an old Baltimore family.

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IN THE MAIL are invitations for the wedding reception for Shirley Louise Beard and Ernest James who will be wed June 7. The affair is set for the Kappa House. Parents of the bride are Mr. and Mrs. Henry Beard of Brunswick, Md.

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MRS. SADIE MURPHY entertains the Folyannas on Saturday.

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MRS. MARIE PAYNE entertained the Bon Ton's, an old Baltimore club, Tuesday.

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MRS. J. MILLARD TAWES is hosting the membership tea for the Women's Auxiliary of the Crownsville State Hospital on Saturday at the Governor's Mansion in Annapolis at 3 p.m. Mrs. Eloise Richardson is president of the group.

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THE NEW FRONTIER version and all the most modern ideas on the "birds and bees" subject will be presented Saturday at the Urban League's Family Life Conference.

The director who has worked nearly six months is coordinate the gigantic affair (at the Masonic Temple, Eutaw and Lanvale Sts.) is Cortez Puryear the Urban League's Family Life secretary.

There are 57 co - sponsors cooperating agencies joining hands with the Urban League, the Community Chest agency.

Moderator who has a great responsibility is Dr. Wilmer Bell, Baltimore public school director of adult education.

CHANSONIAN CHORAL GROUP — These pupils of School 106, Hill St., near Sharp, recently performed on a program broadcast over Radio Station WEBB May 21, in connection with the fight against tuberculosis. Left to right are Sarah Williams, Essie Jackson, Charlotte Gray, Jacqueline B. Thomas, Diane Covington, Yolanda Ryan annd Marlene Boone.

Church honors Mrs. Cora Reed

The Greater Harvest Baptist Church, 2661 Harlem Ave., honored Mrs. Cora Reed, an East Baltimore pianist and organist, for her outstanding church and community work, Sunday, May 14.

Music was by the Male Chorus and the Naptali Gospel Chorus of Fountain Baptist Church, the Reed Gospel Singers, and soloists Mrs. Olivia Browne, Mrs. Elena Seward, Mrs. Myrtle Henson and Mrs. Louise Gibles.

Also on the program were Mrs. Mary Wooldridge, Mrs. Doris Allen, Richard Williams, Mrs. Hill and others. Program sponsors were, Mrs. Ophelia Eggleston, W. B. Jefferson and the pastor, the Rev. Wilmore Gilmore.

York Eggleston is chairman of the deacon's board, Mrs. Catherine Howard is church clerk.

MARRIAGE SUNDAY Miss E. Virginia Fryer, of Severna Pk., will be married Sunday at Town Neck Methodist Church in Robinson, Md., to Harold J. White, 1831 Dukeland St. Miss Fryer, a 1960 Morgan State College graduate, is a clerk in Baltimore's Western District police station, Mr. White is an employee of the Longshoremen's Assoc.

Attends meeting

Seth C. Robinson 33 degree most excellent grand high priest of Maryland and Jurisdiction, is attending the General Conference of Grand Chapters Holy Royal Arch Masons of the United States Inc. which is being held May 24 in Jacksonville, Fla.

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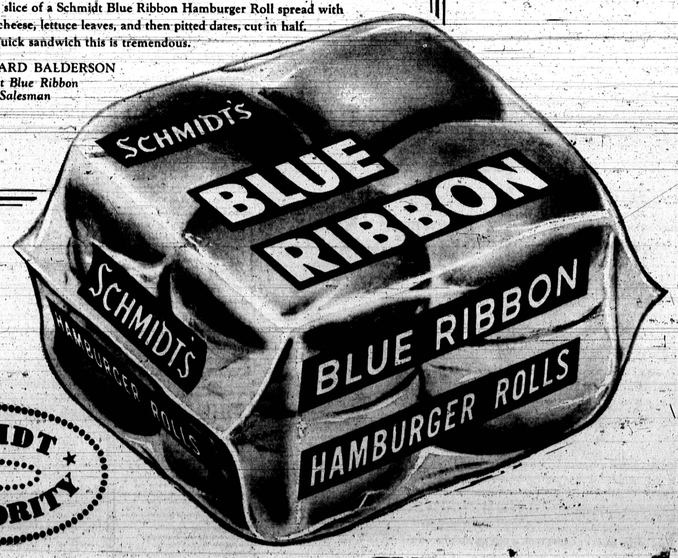

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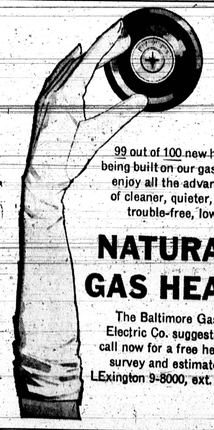

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COOKING IS FUN

Culture also counts in matter of meals

Some of the most sophisticated people these days are acquiring a great taste for some of the old homespun-type of dairy products, known and loved by our grandparents out on the family farm. These are the so-called "cultured" products, with the off - beat, somewhat tangy flavors that are delightfully subtle and intriguing.

For those of us who have long enjoyed the remarkable trio of cultured products — buttermilk, sour cream and yogurt — the recent upswing in popularity of these items appears but as a well deserved reward.

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THE SMOOTH, cultured products are real warm weather favorites. Just out of the refrigerator, they're cool and refreshing, just the right thing for a light meal or snack. A chilled glass of buttermilk can be so pleasant when temperatures start climbing!

It's perfect for any meal of the day and for mid - morning or afternoon or even for evening pick - me - ups. Yogurt, either plain or flavored, is equally appropriate, but a bit more full-bodied.

Sour cream can be either a luncheon main dish or a dissert for it's often served with berries, fresh or canned peaches and other fruit, as well as with spring garden vegetables, or other combinations.

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THE CULTURED products have other uses, too.

Buttermilk pancakes and waffles and an assortment of biscuits, cookies, cakes, and pastries are exceptionally pleasing.

Try this Chocolate - Buttermilk Waffles recipe recommended by Department of Agriculture home economists, about as tempting a breakfast or after - theatre dish as you're likely to find.

Beat three egg yolks. Gradually add one - half cup cooled melted butter and two cups buttermilk, and mix well. Sift together two cups sifted flour, one tablespoon sugar, two teaspoons baking powder, one teaspoon baking soda and one-half teaspoon salt. Add liquid to the dry ingredients.

Mix only until the batter is smooth. Beat three egg whites until peaks form. Fold whites into batter. Pour batter into pre - heated waffle baker. Sprinkle with semi-sweet chocolate pieces, allowing one-fourth cup per waffle.

Serve piping hot with a sprinkling of confectioner's sugar or a scoop of vanilla ice cream. Serves eight.

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SOUR CREAM will add subtle flavor and rich texture to sauces and salad dressings, and to omelets and many cakes. Cabbage-sour cream cole slaw, company - bared back — Cool coming, cooler going. This snappy - wrap with the low, low back is delightfully swift to sew — a delight to wear from the first sunny blining two plentifuls, is a fine garnish for either meat, poultry or fish dishes.

Combine equal amounts of sour cream and mayonnaise. Season with lemon juice, celery seed, sugar, cayenne and salt. Add pineapple tidbits if desired. Pour over shredded cabbage and serve.

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IF YOU'RE looking for an unusual but easy - to - make dessert, Orange - Yogurt Pudding is for you. Prepare one package of a favorite vanilla pudding mix as directed, using one and one-half cups plain yogurt as part of the required liquid. Stir in one tablespoon orange juice. Chill in parfait glasses or custard cups. Serve with a brown sugar or maple syrup topping.

Serves four.

day on. Whip it up now in gay, carefree cotton.

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* * *

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2 tablespoons fat
2 onions, sliced
2 green peppers, sliced
1 clove garlic, chopped
1 teaspoon paprika
1 teaspoon salt
1 teaspoon celery salt
1 teaspoon Tabasco sauce
1 1-pound 2-ounce can Krey Chitterlings
½ cup chopped parsley

Fry onions, peppers and garlic in fat 10 minutes. Add seasonings. Drain chitterlings and add to pan. Heat 10 minutes. Sprinkle with parsley. Makes 4 servings.

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* * *

TANGY PORK CHOPS require four pork chops (about one - pound), dash pepper, four lemon slices, four green pepper rings, and one can (ten and one - half ounces) condensed tomato soup.

In skillet, brown chops on both sides; pour off drippings. Sprinkle chops with pepper; place a lemon slice and green pepper ring on each.

Pour soup over. Cover. Cook over low heat about 45 minutes, or until chops are tender, stirring now and then. If desired, four onion slices may be substituted for lemon slices.

Makes four servings.

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MAKE CHICKEN CACCIATORE with two packages (one pound each) frozen chicken parts, one - fourth cup flour, one teaspoon salt, dash pepper, one - fourth cup olive oil, eight small white onions, one medium green pepper, cut in strips, one can (four ounces) sliced mushrooms, drained, one small clove garlic, minced, one can (ten and one-half ounces) condensed tomato soup, one-half cup water, two tablespoons vinegar or lemon juice, one tablespoon Worcestershire, and one - half teaspoon whole thyme.

Thaw chicken as directed on packages; dust with mixture of flour, salt, and pepper. In large skillet, brown chicken in oliv eoil; remove chicken. Brown onions, green pepper, mushrooms, and garlic in same skillet.

Blend in remaining ingredients. Add chicken. Cover. Simmer about 30 minutes, stirring now and then.

Very good served with spaghetti.

Makes four to six servings.

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FOR A MAIN dish you can't beat tomato beef stew. The stew is made with two tablespoons flour, one - half teaspoon salt, one - eighth teaspoon pepper, one pound beef, cubed, two tablespoons shortening, one can (ten and one - half ounces) condensed tomato soup, one soup can water, six small onions, six small carrots, cut in half, three potatoes, quartered, three poratoes, quartered, and one - fourth teaspoon whole thyme.

Combine flour, salt, and pepper; roll meat in this mixture. Brown meat in shortening in large heavy pan. Add tomato soup and water. Cover and simmer one and one - half hours; stir now and then.

Add onions, carrots, potatoes, and thyme. Cook covered, until vegetables are tender, about one hour.

If desired, cook uncovered during the last ten minutes to thicken sauce.

Makes four to six servings.

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SAVORY MEAT LOAF is made with one can (ten and one - half ounces) condensed tomato soup, two pounds ground beef, one - half cup fine dry bread crumbs, one-half cup chopped onion, two tablespoons chopped parsley, one tablespoon Worcestershire, one egg, slightly beaten, one teaspoon salt and dash pepper.

Combine all ingredients; mix thoroughly. Shape into a loaf; place in shallow baking pan. Bake in a moderate oven (350 degrees F.) about one and one-fourth hours.

Makes eight servings.

Corn with spiced butter

Some things are worth waiting for. Take sweet corn, for instance. Local supplies of fresh corn, with its golden goodness, is here now in abundant supply, priced most economically.

This summertime delicacy is at favorite produce counters just begging to be brought home to satisfy the appetite of the family's most critical gourmet.

* * *

SHOPPING FOR sweet corn is almost as easy as talking about it if you just remember that the corn's sweet flavor is due to its natural sugars.

After the corn is picked, these sugars change into starch — unless prevented. A good grocery man keeps the corn farm - fresh by keeping it on ice, to slow the corn's inner change. You'll be wise to serve corn as soon as you can at its flavorsome best.

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