Murphy School has session for teachers

The Frances L. Murphy Laboratatory School of Coppin State College opened this year with a general orientation program for the students in the school auditorium. During this time the new faculty members were introduced as follows:

Mrs. Celeste W. Meares, second grade teacher, from St. Mary's County, Md. She holds a BS degree from Bowie State College, Bowie Md. and is currently working on an advanced degree at Temple University, Philadelpria, Pa. Mrs. Meares has previous teaching experience in St. Mary's County, Md.

Miss Charleise E. Toland, third grade teacher, of Philadelphia, who holds a B.S. degree from Howard University, and the M.A. degree from the University of Pennsylvania. She formerly taught in the Army Dependent School in Germany.

Mrs. Stephanie F. Martin, school librarian, of this city. She hold an A.B. degree from Morgan State College, and the M. S. degree in library science from Shannon College, Boston University.

Her previous experiences were at Howard University and Enoch Pratt Library, Baltimore.

Returning teachers are: Mrs. Virgie Camper, first grade; Mrs. Joyce W. Owens; fourth grade; Mrs. Leanna B. Webster, fifth grade; Mrs. Rosalee T. Grizner, sixth grade; Frederick L. Nims, Jr., Principal.

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FHA moves to aid new Cherry Hill homes

WASHINGTON—The Federal Housing Administration has announced that it will consider an application from a lending institution to insure a loan for the construction of 200 new homes in Cherry Hill.

The proposed project is under the Cornerstone Baptist Church Housing Development which has envisioned a 1,000-home development in the Cherry Hill area.

In announcing that it will consider an application for insuring a loan, the government has cleared tht way for the developers to seek financial backing.

The action followed a telegram sent by Baltimore's Mayor McKeldin to the FHA asking for support of the project which would ease the difficulty in relocating families to be displaced by the proposed east-west and south-west expressway.

The homes will be privately financed for families of moderate means.

In Baltimore, speaking for the Baltimore Urban Renewal and Housing Authority, Frank Gay, director of public information, said:

"We welcome the news because it (the project) promises to provide a valuablt relocation resource."

City bands enrolling members

The Bureau of Recreation is enrolling new members for its two concert bands.

These bands are open to those who have experience in playing a band instrument, especially teen - agers and young adults who formerly played in school bands and are now looking for a group to join.

Places and times for rehearsals are:

Chick Webb Recreation Band at the Center, Monument and Eden Sts., Tuesday and Thursday, 7-9 p.m.

Robert Smith, band teacher of Dunbar High School, is the conductor (Phone DI 2-3660).

Northwest Recreation Band, Band Room of Carver High School, Bentalou and Presstman Sts., on Wednesdays 7:30 - 9:30.

Weldon J. Irvine is conductor.

For further information call Miss Moeller, MU 5 - 5826.

Election Monday

The Progressive Improvement - Better Living Neighborhood Council, Area IV, Mount Royal - Fremont, will hold its regular monthly meeting on Monday, Oct. 21 at 7 p.m. in Branch 17, Enoch Pratt Library, Pennsylvania and North Aves.

The annual election of Council officers will be held. The speaker for the evening will be Ross W. Sanderson Jr., renewal area director, Mount Royal-Fremont, Baltimore Urban Renewal and Housing Agency.

Westinghouse gives $253,000

The Westinghouse Electric Corporation, second largest industrial employer in the Baltimore Metropolitan area, had an increase of more than $50,000 in executive and employer giving to the 1963 Community Chest - Red Cross Appeal.

The total collection was $253, 000, with some additional gifts yet to be processed.

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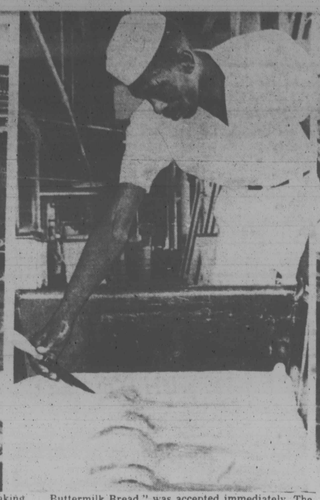
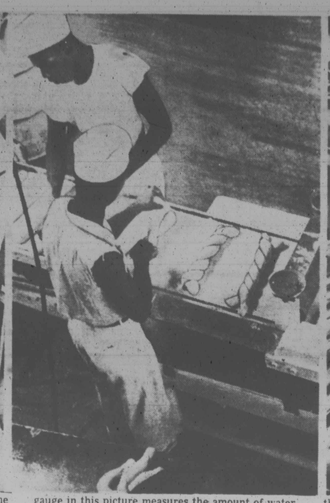
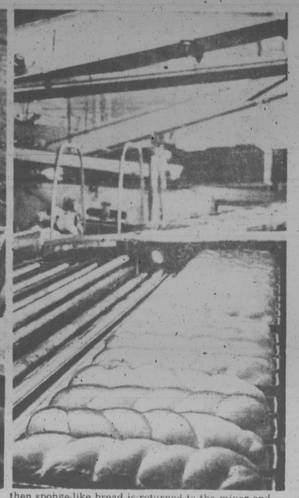
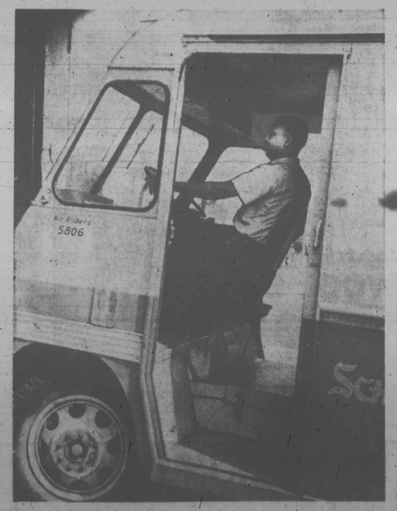
CITY'S DELICIOUS NEW TASTE IN BREAD

A NEW TWIST IN BREAD — Schmidt's Baking Company last month introduced for the first time in Maryland a revolutionary bread product made with a special processed sweet cream buttermilk. According to the company's sales officials this product, sold under the name of "Schmidt's Blue Ribbon Buttermilk Bread," was accepted immediately. The pictures here show some of the steps taken in the making of this new product. Charles McNeill Jr., a trainee for production supervisor, measures the quantity of liquid sugar being added to the bread mixture in the doughing machine. The large bottom gauge in this picture measures the amount of water as it is added. The doughing machine turns out more than 1,000 loaves of bread in each operation. In second picture, Mr. McNeill takes the temperature of the bread as it ferments. The temperature stage of the bread-making takes from four to five hours and then sponge-like bread is returned to the mixer and additional ingredients added. In third picture, Bernard Hopkins and James Wood give the dough five twists before it is placed in baking pans. The twist adds to the bread texture. In the last view, the baked product rolls from the oven automatically after 27 minutes baking time.

THE FINISHED PRODUCT — After being automatically sliced and wrapped the finished product rolls from the machine to loading platforms where they are placed in trucks and delivered to stores all over Maryland. Thousands of loaves like these roll out for the consumer each day.



AND AWAY WE GO — Driver-salesman Morris Brown, starts on his way to the grocers with the ready-to-eat new "delicious" buttermilk bread. Harold MacMannis, the Schmidt's Baking Company president, says, "You don't have to like buttermilk to enjoy our new "Blue Ribbon Buttermilk Bread."

Tasty New Bread

There is an appetizing implication in the words "country cooking," imagination, a mouth-watering picture of the best in eating pleasure.

And, as most country folk know, the basic thing in the preparation of foods are the ingredients.

Take, for example, the use of buttermilk as an ingredient. According to many a farmer's wife, buttermilk is a necessity in the preparation of biscuits, pancakes, waffles, bread, cakes and other bakery dishes.

Schmidt's Bakery last month became the first commercial baking company in Baltimore, to put one of the old country style buttermilk products within the reach of every city housewife.

Advertised, as you have perhaps seen in the AFRO, is the Schmidt's Baking Company's new "Blue Ribbon Enriched Bread," made with a special processed sweet cream buttermilk.

"It adds more body and flavor to the bread," said Edward Finche, the bakery's general sales manager.

* * *

MR. FINCHE said that since appearing on the market on Sept. 12, the new Buttermilk Bread has been widely accepted. He said he attributes its success to people first being attracted by the new blue, white and red and gold wrapper.

"And when they've tried it, they come back for more," he said. "Our buyers like the texture and firmness of the bread, and it tastes good, even if you don't like buttermilk."

The preparation of this bread differs only by the adding of buttermilk, from the other "Blue Ribbon Bread."

* * *

THE MOST essential feature in modern commercial bread-making is to keep the process both economical and automatic.

To do this bread manufacturers utilize machinery which takes the place of a thousand hands. The mechanical process is also better hygienically.

The process of bread-making can be divided into three parts. They are flour-handling, dough-making and baking.

In a recent tour of the Schmidt's Baking Company, the AFRO was shown large mixing machines, each of which mixes enough dough in one operation for more than 1,000 loaves.

The mixing process is where pure water, liquid sugar, yeast and other ingredients are added according to the weight of the flour.

* * *

IT IS in this phase that the dried sweet cream butter milk is added.

When this process has been completed, the dough is automatically placed in a large container and allowed to ferment for about five hours, in a room where the temperature is kept at about 80 degrees.

After fermenting, the sponge-like dough is again placed in the mixing machinery and other ingredients are added.

The dough is then conveyed from the mixers to a divider, where it is cut into exact sizes for the loaves.

In the buttermilk bread only, two pieces of dough are rolled or twisted together to make a loaf, this according to the production manager, contributes largely to the texture of the bread.

Next comes the baking process in large ovens. Then the baked bread is allowed to cool and from this stage is conveyed to the slicing and wrapping machines.

Harold MacMannis, president of Schmidt Baking Co., speaking of the buttermilk bread said, "You don't know what you've missed until you've tried it."

According to one writer, "buttermilk" has become the most popular food since the invention of the hot dog."

"Everywhere you look, buttermilk is the magic-added ingredient," he continued. "It's the latest among the younger set especially...keeps them slim 'n trim."

Its healthful and nutritious qualities, brought it to the farmer's table and now it has become a must, and rightly so, as an ingredient in a bread with quality.

AUTUMN TREAT — Perfect flavors for this time of the year — coffee and walnuts, especially when they are in a baked pudding with a time - saving "built-in" coffee sauce. Serve this one with steaming coffee as the beverage . . . a real plus in flavor.

Week's Best Recipe

Something new and different in the way of recipes is always fun to try, and you'll find them in this excellent Coffee Pudding. The trick is to make the pudding first and half fill the prepared custard cups,

Then make the sauce...add about 3 tablespoonfuls to the pudding in the cups...and bake.

Lo! Out of the oven the delectable little puddings come with their own sauce! Invert onto serving plates, and if you want to gild the lily...so to speak, serve them with whipped cream or your pet whipped topping mix.

* * *

MAKE decaffeinated coffee your speciality for after-dinner beverages. Guests, as well as the family, will appreciate its rich flavor. If you use the instant, it's so easy to make, either by cup or the potful.

To make a cup, simply measure 1 rounded teaspoon of decaffeinated coffee into a serving cup and add boiling water.

Stir and serve, with cream and sugar, if desired. Decaffeinated instant coffee by the potful is just as easy to make: just measure the coffee into the preheated pot, allowing a rounded teaspoon for each cup; then add boiling water, stir and steep for a few minutes to bring out the rich flavor.

BAKED COFFEE PUDDING

1 cup sifted all-purpose flour
½ cup granulated sugar
2 teaspoons double-acting baking powder
1 teaspoon salt
½ cup milk
½ teaspoon vanilla
½ cup chopped California walnuts
1 cup boiling water
½ cup corn syrup
2 tablespoons instant decaffeinated coffee
2 tablespoons granulated sugar

Sift together flour, ½ cup sugar, baking powder, and salt. Add milk, butter, and vanilla, mixing only until smooth. Add nuts. Spoon into greased* custard cups, filling each about half full.

Combine boiling water, corn syrup, instant coffee, and 2 tablespoons sugar in saucepan; mix well. Simmer 2 minutes. Pour over the batter in custard cups, allowing about 3 tablespoonfuls for each. (This makes a coffee sauce in bottom of cup when pudding is baked.)

Bake in moderate oven (350 degrees F.) 25 to 30 minutes, or until tops are firm. Cool 2 or 3 minutes. Loosen around edges with tip of knife; invert into serving dishes so that the sauce will be on top. Serve warm, plain or with whipped cream, if desired. Makes 6 to 8 servings.

Parties For Teens

Now that it's getting too chilly for outdoor entertainment, why not plan parties that are just as much fun as cook-outs?

Try to be casual and interesting, or your guests may get that bored feeling. There are many ideas that can be utilized and fashioned for any particular group.

As a suggestion for a unique party for this month, why not have a U.N. party, being that this is the United Nations Month. It can be very simple; yet a lot of fun and you can learn a great deal.

For the invitations draw the U.N. Flag on white paper and type or handwrite: "Your presence is requested as an ambassador from —— at the United Nations Headquarters, temporarily housed at ——, on —— evening at — P.M."

"Please come prepared to lead one game which might be played at a party in your country. For more effect, have everyone come as ambassadors in their colorful native dress or costumes."

For decorations, flags or facsimiles should be placed in easy view of your room. A table and chair for the chairman of UN, and all others should go in semi-circle.

Refreshments of the evening should be the highlights of the party. This can be very inexpensive. Take your pick or make an elaborate combination.

If you should favor only one country's cuisine, specialize the country by placing a tiny flag along with one of the U.S. in a gumdrop. Suggested foods are: Mexican — chili, Italian — spaghetti, Russian — borsch (soup), English — muffins, Spanish —rice, Chinese — chop suey, French —pastry, American — ice cream.

* * *

OTHER party suggestions are: Charades, which can really be a lot of fun, because each person is responsible for something.

To really get your guests interested, have a sketch of the Keystone Cops. The pantomime can really have everyone laughing, and trying to outdo each others as "Actors."

Another good hint is a Scavenger's Hunt. To make this effective, send each guest to different rooms and have them bring back odd or unusual objects.

To top off the evening select some of your friends to help you to let your guests raid their ice boxes for meals. Of course, you can arrange with them to either donate certain foods, or let you place different items in their boxes.

Among the old favorites for small get-togethers, you can have card parties, a pajamas party, indoor sport type party, and an old-fashioned luau.

There are many more types of parties to enliven the evening, including some that you have thought of. Always use your imagination for best effect.

Scholarships

A four-year scholarship from Food Fair Stores Foundation is helping a Morgan State College freshman to become a doctor.

Food Fair, a well - known grocery chain represented in 11 states, this year added Morgan State College to the various schools to which it has awarded scholarships for worthy students.

The Morgan scholarship provides an annual grant of $250, renewable for the four years, for a total award of $1,000. Morgan was given complete freedom in selecting the recipient.

* * *

THOMAS W. JONES, valedictorian of the June graduating class of Salisbury High, Salisbury, Md., was the institution's choice.

The 17-year-old was presented his first grant of the scholarship this week by Food Fair, Inc., Vice President, Joseph H. Rash, of Baltimore City.

Morgan State College President, Dr. Martin D. Jenkins, who accepted the scholarship for the college, expressed appreciation "for this grant that is helping a promising student prepare for a useful career."

The student, the son of Mr. Daniel W. Jones, Sr., of Salisbury, Md., is enrolled in the pre - medical curriculum at Morgan and is majoring in biology.

BELL & HOWELL