KOTZEN ELECTED

Sanford Kotzen, administrator of the Franklin Square Hospital, was elected president of the Maryland - District of Columbia - Delaware Association Monday.

Baltimore youths win yo-yo tourney

Carl Pund representing the Westview Area, won the Baltimore - D.C. Yo Yo tournament.

Carl lives at 2007 Cedar Circle Drive. Second place went to David Blair of the Ingleside Area.

Third place went to Jimmy Woodward of the North Harford Playfield.

Each received a trophy.

* * *

IN THE special tournament for girls, the winner was Cathy Callender of the Joseph Lee Playfield.

In second place was Paula Green of the Rutland Recreation Center.

Sketter Beebee conducted the tournament.

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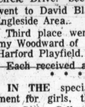

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FROM 27 TO 550 MEMBERS!

Mt. Ararat pays its bills

By BETTYE M. MOSS

Week-long mortagage-burning services begin Sunday at Mt. Ararat Baptist Church, Gwynns Falls Parkway and Longwood St.

Nine years ago, Mt. Ararat moved to the Walbrook location from Canton with just 27 members. It pay down $23,000 and promised to pay the rest of the $50,000 purchase price as soon as possible.

REV. REDD

This week's services will celebrate the fact that the church has all of the $27,000 balance, and has increased its membership to 550, or over 2,000 per cent

In addition, it has made $15,000 worth of improvements to the church site.

* * *

The Pastor, the Rev. Samuel B. Redd Sr., [illegible] this unusual accomplishment.

Additional proof that Mt. Ararat members are progressive is the fact that they have purchased a new home for the minister. He and his family moved to 3611 Grantley Rd. this week.

The old nine-room parsonage, which adjoins the church, has been converted into an educational center.

* * *

How did the congregation raise the money to pay its bills?

'We had women's day and men's day, and the people just worked hard for this first church in the Walbrook section," explained the Rev. Mr. Redd.

This year, for example, under the chairmanship of Mrs. Delores Mitchell and Mrs. Ida M. Redd, the pastor's wife, the women raised $3,500 on their day.

The men's day raised $1900 under the direction of Filmore Hart and the Rev. James B. Gray.

* * *

Chairman of the trustee board is Mr. Beatrice Hamlett. Deacon board chairman is Troy Chosby.

Mt. Ararat was founded in 1896 by the Rev. James Burley, who built the first church in 1902 at Conkling and O'Donnell Sts. in Baltimore's Canton section, now the site of the F. and M. Schaefer Brewing Co.

The Rev. Mr. Burley served as first minister for 24 years.

The Rev. Matthew Wilkerson followed for 11 years, and then the Rev. Moses P. Clark 13 years.

* * *

THE REV. Mr. Redd has served for the past 20 years.

He recalls that his painter-father, Samuel Redd, and his mother, Mrs. Marie Redd, were pioneer members of the church, and that he was baptized there sixty years ago.

The Rev. Mr. Redd is a native of Baltimore. He finished the old Baltimore Colored High School and studied at Howard University, School of Religion.

His family includes his wife, who is a nurse, and three sons.

They are: Bernard, Chicago, Randolph and Samuel Jr., both of Baltimore. There are also nine grandchildren.

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Open 9-9 Weekdays 9-5 Saturdays

Bishop Love to speak at Morgan State

When Morgan State College celebrates its 97th Founder's Day, Wednesday, Nov. 25, a retired Methodist Bishop who was graduated from the school's academy in 1909, will be the guest speaker.

He is the Rt. Rev. Edgar A. Love who will speak on "Heritage and Destiny," 10 a.m., in Murphy Auditorium.

The Rev. Mr. Love came to Morgan 27 years after his mother, the Late Susie Carr Love, the first woman graduate. She received a diploma in 1878 from what was then the Centenary Biblical Institute, 44 E. Saratoga St.

Bishop Love received his A.B. and B.D. from Howard University, and S.T.B. from Boston University.

He was awarded an honorary degree by Morgan in 1939.

Tickets for Royal-Bullet game on sale

The Prince Hall Masons are selling tickets for the Cincinnati Royals and the Baltimore Bullets basketball game on Nov. 25 at the Civic Center.

Tickets for the sports event may be purchased now at the following locations:

Federal Lounge, 2306 E. Federal St.

Club Casino, 1500 block Pennsylvania Ave.

Hosea's Barber Shop, Liberty Heights Ave. and Garrison Blvd.

Up Town Bar, Edmondson Ave. and Monroe St.

Hall of Fame Record Shop 311 N. Howard St.

Modern Music House, Mondawmin Shopping Center.

Red Rooster, Westwood and McKean Aves.

Garrity named warden at Cut

John P. Garrity has been appointed acting warden at the Maryland House of Correction to replace Warden William F. Steiner who will go on vacation and terminal leave into retirement. Mr. Garrity's appointment became effective Nov. 17.

Miss Lamour named to Traffic Comm.

The appointment of Miss Dorothy Lamour, former movie star and now a state resident, to the Maryland Traffic Safety Commission" Citizens Support Committee was announced Tuesday by Gov. J. Millard Tawes.

She replaced Sydney Turner, of Chestertown, who has moved to Arizona.

Miss Lamour is a member also of Baltimore's Civic Center Commision.

St. James plans Gilbert-Sullivan evening for Feb.

St. James' P. E. Church will bring to Baltimore on Thursday Feb. 18th "An Evening With Gilbert and Sullivan" at the Lyric.

Committees were formed Tuesday night in a meeting of workers with Father Donald O. Wilson.

Mrs. Agnes Underwood and Sinclair Swan are co-chairmen of the activity to raise funds for the church's Capital Improvement program which started recently with the replacement of doors.

"Bunk!"
"Hard to believe..."
"Must have had a 50-year-old Rolls..."
"Come on now..."
"Amazing..."

The 1965 Ford rides quieter than a Rolls-Royce!

"This ad kills me..."
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"Far fetched!"
"Hooey!"

To the 5 out of 10 people who didn't believe this ad...
a sporting proposition

Take a no-obligation test drive in a 1965 Ford. Maybe you just couldn't believe the ad (reprinted above) which appeared in this paper a few weeks ago. After all, many consider Rolls-Royce to be one of the world's finest cars. But Ford does ride quieter. The world's leading acoustical experts (Bolt, Beranek and Newman, Inc.) made the tests. The U.S. Auto Club certified the results.

This year's Ford has the strongest body ever . . . a revolutionary new frame that "tunes out" vibrations . . . new ultrasoft coil-spring suspensions—all contributing to the new hushed ride. But the ride is only part of what's new.

■ New swept-back instrument panel adds five inches extra knee room. ■ Transmission tunnel is lower than in competing cars for extra foot room. ■ Trunk has more usable space than ever—holds four 2-suiters standing upright.

■ New ultra-luxurious LTD series — unmatched by any other car in Ford's class. ■ Silent-Flo ventilation (standard on 4-door hardtops) removes stale air, provides fresh air even with all windows closed. ■ Exclusive new twin-edge key—works with either side up.

■ Hot, but hushed, 289-cu. in. V-8 is standard equipment in XL and LTD models.

■ Smooth, thrifty all-new Big Six in other models—the most powerful standard Six offered by any car in Ford's class. ■ V-8 options to 425 hp.

■ All Ford automatic transmissions have 3 speeds, not 2 as in many competing cars. ■ Fully synchronized manual transmissions—you can even shift down to first without clashing gears.

If all this sounds like a lot for one car to offer . . . take a test drive. See why more people are buying Fords than ever before in post-war history.

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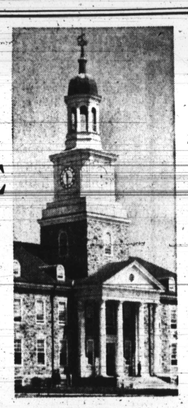
1964-1965
SECOND SEMESTER
THE GRADUATE SCHOOL MORGAN STATE COLLEGE



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1964 - 1965

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ECONOMICS	POLITICAL SCIENCE
EDUCATIONAL RESEARCH	PROGRAMMED INSTRUCTION
ENGLISH	READING
GEOGRAPHY	SCIENCE IN ELEMENTARY SCHOOL
HISTORY	SOCIOLOGY

MATHEMATICS IN ELEMENTARY SCHOOL

DEGREES: Courses from the preceding fields may be applied to one of the following degrees:

(1) Master of Education (Elementary Education)
(2) Master of Arts in Teaching (English)
(3) Master of Arts (English)
(4) Master of Social Science (Economics, geography, history, political science, and sociology)

APPLICATION PROCEDURES: Applicants for admission must submit to the Graduate School: (1) an application for admission; (2) a transcript from the institution which awarded the baccalaureate degree; and (3) transcripts of all graduate work. A maximum of 6 semester hours of transferred graduate work may be accepted toward the degree requirements.

APPLICATION DEADLINE: The deadline for submitting the undergraduate transcript and application for the second semester is January 1, 1965.

FEES: The tuition fee for full-time students is $180 per semester. The tuition fee for part-time students is $18 per semester-hour or $54 for each three-hour course.

In addition, each student must pay a matriculation fee of $10.00. This matriculation fee is paid once only, upon the student's first registration in the Graduate School.

REGISTRATION: February 4, 5 (6 p.m. to 8:30 p.m.) and February 6 (9 a.m. to 12 noon). Students may pre-register at the Office of the Graduate School in Holmes Hall, Room 110, prior to these dates. Pre-registration is advised since enrollment in all classes will be limited.

APPLICATION FORMS: Application forms and further information may be obtained by writing:

THE GRADUATE SCHOOL
MORGAN STATE COLLEGE
HILLEN ROAD AND COLD SPRING LANE
BALTIMORE, MARYLAND 21212

A new cranberry salad with a pumpkin pie

Now that the holiday season is beginning, there are certain foods that we Americans traditionally choose for festive, occasions...turkey, of course . . . cranberries. . . pumpkin pie . . . and many more.

Do you wish you could make a creamy pumpkin pie, fragrant with spices, the way Grandma used to make it?

You can create the same perfect pumpkin pie in your own kitchen with this modern adaptation of an old-fashioned recipe. It's made with 4 eggs and 1½ cups of half and half or light cream for extra goodness.

A bouquet of exotic spices contributes delightful flavor and aroma.

* * *

THIS PUMPKIN PIE recipe harmonizes cinnamon with ginger, mace, nutmeg and cloves for a pleasing flavor-blend.

Dark brown sugar adds its richness, too.

Use your imagination when it comes to garnishes. Some people like pumpkin pie with a dollop of whipped cream, a spoonful of sour cream, or a scoop of ice cream.

For a change serve your sharp or mild Cheddar cut into wedges or slices shaped into tiny pumpkins, ridged with a fork and provided with a stem.

This traditional Pumpkin Pie makes the perfect dessert for your family's Thanksgiving dinner.

* * *

WHEN Thanksgiving Day has passed, and you're having friends in for a special luncheon or buffet supper during the holiday weekend, serve a luscious Cranberry-Gobbler Salad.

It's a different idea for party fare, using generous amounts of leftover turkey and cranberry-orange relish. Made ahead, it's easy on the hostess, and this two - layer salad is most appetizing on your buffet table.

The first layer is a tangy one which teams orange-flavored gelatin, cranberry-orange relish, and a dash of lemon juice.

* * *

WHILE THIS layer chills, you can mix together cottage cheese, diced celery, 2 cups of turkey, lemon juice and a little cranberry relish, which goes into more orange-flavored gelatin.

When the second layer begins to set, whip sour cream until peaks form and fold it in.

While this takes about 10 minutes, it's well worth it for the piquant, pleasing flavor sour cream gives to your salad.

Cottage cheese adds creaminess, and both provide you with good milk protein.

Serve Cranberry Gobbler salad with crisp relishes and hot buttered rolls for a light, yet satisfying, meal.

PUMPKIN PIE PERFECTION, first choice for Thanksgiving-time meals. This one's made with half and half cream and garnished with tiny cheese pumpkins.

PUMPKIN PIE

Pie plate, 9-inch, 8 servings. Preheated 400 degree oven

1 unbaked pie shell 9 - inch, 2 cups (1 - lb. can) pumpkin, 3/4 cups firmly packed dark brown sugar, 2 teaspoons cinnamon, 3/4 teaspoon salt, 3/4 teaspoon ginger, 1/2 teaspoon nutmeg, 1/4 teaspoon mace, 1/8 teaspoon clove, 4 teapoon mace, 1/8 teaspoon clove, 4 eggs, slightly beaten, and 1 1/2 cups half and half or light cream.

In a large bowl combine pumpkin and brown sugar. Add cinnamon, salt, ginger, nutmeg, mace and clove; blend thoroughly. Add eggs lurdually; stir in half and half. Pour into pie shell and bake 40 - 45 minutes or until a metal knife inserted off center comes out clean. Cool on wire rack.

Note: Pumpkin Pie is more flavorful when served at room temperature.

CRANBERRY GOBBLER SALAD

Salad mold, 2 - quart, 8 - 10 servings

First Layer: 1 package (3 oz.) orange - flavored gelatin, 1 cup boiling water, 3 tablespoons sugar, 1 tablespoon lemon juice, 1 package (10-oz.) frozen cranberry-orange relish, thawed.

Second Layer: 1 package (3 oz.) orange - flavored gelatin, 1/3 cup boiling water, 1 1/2 cups cottage cheese, sieved, 2 cups diced cooked turkey 3/4 cup diced celery, 2 teaspoons lemon juice, and 1 cup dairy sour cream.

For first layer: Dissolve gelatin in and 3/4 cup cranberry - orange relish. (Save the remaining relish to use in second layer.) Pour into mold which has been rinsed with cold water; chill until set. For second layer: Dissolve gelatin in 1/3 cup boiling water. Stir in cottage cheese, turkey, celery, lemon juice and remaining cranberry-orange relish. — Annne meemeu(S). Ilagency. In a chilled bowl whip sour cream until peaks form (takes about 10 minutes). Fold gelatin mixture into whipped sour cream. Pour over first layer. Chill until firm.

With your dinner serve sauerkraut

Tradition dictates what your family serves with the turkey main course for the Thanksgiving day feast.

Sauerkraut is a traditional vegetable in this area. It is available canned or packaged in film bags and a relatively inexpensive vegetable with low calorie content unless fat is added in cooking.

* * *

OTHER vegetables suggested as best buys include sweet potatoes, turnips, broccoli and cabbage.

Moderately priced vegetables include Brussels sprouts, mushrooms and celery.

Sales on canned and frozen vegetables are attractive and will enable shoppers to round out weekly menus with variety.

How to select your turkey

By VIRGINIA McCLUCKIE
U. of Md. food economist

The day of the freshly killed turkey is fast passing out of the picture. Today over eighty-five percent of the turkeys are marketed quick frozen and ready-to-cook. Public acceptance of the frozen turkey is well established.

In order to make a selection of a frozen turkey shoppers should judge breast width and tickness from the point of the V at the wishbone across the breast side to the point of the shoulder socket of the wing.

The wider and thicker the bird is in this area the more meaty is the breast.

Remember the neck cavity usually contains the package of giblets which makes this area well-filled and rounded.

LOOK FOR a turkey with a short body and thick meaty thighs. This indicates a smaller boned carcass.

If proper handling has taken place the frozen turkey should be one of top quality.

Avoid birds that show dark, blistered or dry skin and those with the film bags torn as these are signs of poor handling.

Thaw the turkey in its film bag in the refrigerator and allow one to three days depending upon its size.

PLENTIFUL—There is an abundant supply of turkeys this Thanksgiving season, reports the U.S. Agriculture Department's Marketing Serivce. Accompanying article tells how to select your turkey, how to cook it and how to prepare the dressing.

Turkeys plentiful this Thanksgiving

Whether your family is small or large, there'll be plenty of just - the - right size turkeys to meet your needs at the poultry counters as Thanksgiving approaches, says the U.S. Department of Agriculture's Marketing Service.

The king-size birds will be especially plentiful, which will be welcome news to all who look forward to extra-generous portions and then some additional turkey dishes in post - Thanksgiving meals.

Turkey growers have raised 98.7 million birds in 1964, compared with 93 million in 1963, and have emphasized the heavier weights.

As a result, this year's traditional Thanksgiving dinner may be la bit more economical, and supplies considerably more abundant.

* * *

WHEN buying your turkey, it's wise to bear in mind that the larger the bird, the more meat there is to bone, meaning the more you get for your money in terms of quantity.

You'll get 4 to 10 servings from a 4 to 8 - pound ready-to-cook turkey.

There are 10 to 20 servings from an 8 to 12 pounder; 20 to 30 servings from a 12 to 16-pound bird; 30 to 40 servings from a 16 to 20 pounder; and 40 to 50 servings from a 20 to 24-pound turkey.

HOW TO FIX IT

Here are some hints from USDA home economists on preparing your turkey for roasting: Remember, frozen unstuffed turkeys must be thawed before cooking.

* * *

BUT, do not thaw commercially frozen stuffed turkeys before cooking. Thaw the unstuffed turkey until pliable in its original container in the refrigerator.

Allow 2 to 3 days for thawing large birds, 1 to 2 days for smaller ones.

Turkeys sealed in watertight wrappers may be thawed in cold water.

This takes 2 to 6 hours, depending on the size of the bird and if the water is changed often to keep it cold rather than warm.

Cook the turkey soon after thawing.

SLOW ROASTING

Most turkeys sold today are "ready-to-cook," that is cleaned inside and out and pinfeathers removed.

However, when preparing to cook your turkey, check to see that all the pinfeathers have been removed.

Rinse the bird inside and out under cold running water, and blot it dry.

Salt the cavity, and stuff if desired.

If you're planning to stuff the turkey, be sure to stuff just before roasting — not ahead of time.

For a very flavorful and evenly browned turkey with a minimum amount of shrinkage and juice loss use SLOW OVEN ROASTING (325 degrees F.) in an open pan.

To hold the wings in place during cooking bring the wing tips onto the back of the bird and place over the flap of neck skin.

Wrap string around the ends of the legs and tail and tie; or, if there's a band of skin above the tail, tuck the legs into it.

Brush the skin with soft butter, margarine, or other shortening.

If you use a meat thermometer, place it in a thick meaty part like the thigh so it doesn't touch bone and can be read easily.

USE CHEESE CLOTH

Place the turkey on a rack in the roasting pan to keep it out of the juice.

To insure even browning of large turkeys, start roasting breast side down, then turn the bird breast side up for the last hour of cooking.

If turning the bird is too difficult, however, you can also get good result by roasting the turkey breast side up for the entire cooking period.

To prevent excessive browning and drying out, cover the bird with a piece of cheesecloth dipped in melted fat or a tent of aluminum foil.

WHEN IT'S DONE

Be sure to baste the turkey several times during roasting. When half or two thirds done, cut the string or skin to release the legs.

You can tell the turkey's done when the drumsticks twist freely and the joints breaks easily. The fleshy areas like thighs and breast should feel soft when pressed with the fingers.

If the meat thermometer is used, the internal temperature should register at the poultry mark, around 190 to 200 degrees F.

TO SAVE TIME

If you need to save time, try cooking your TURKEY IN FOIL or covered with the roaster lid in a hot (450 degrees F.) oven.

You can save up to half the cooking time this way, depending on the size of the bird — the larger the bird the greater the time saving.

Cooked this way the turkey is just as tender, flavorful, and juicy as when roasted without a cover, but it doesn't develop the same rich brownness of the slow roasted bird.

When wrapping the bird in foil use heavy duty aluminum foil and seal tightly with the seam on top. Place on a rack in the pan.

Uncover for the last 15 minutes of cooking to allow the turkey and the juices to brown. Baste the bird once or twice.

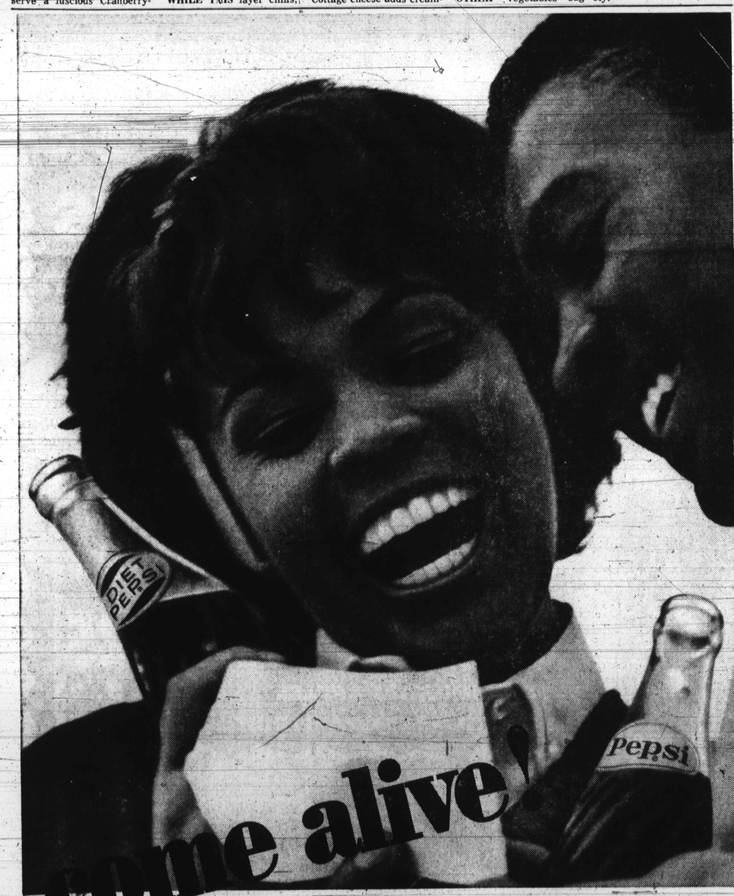
IN A PAPER BAG

Turkey in a paper bag will also give a "covered" effect. Rub shortening inside a clean heavy brown paper bag, butter the ready - to - cook bird, and slip inside the bag.

Close the bag leaving about 5 inches of room at the end to collect the juice.

Grease the outside of the bag, place it on a rack in a shallow pan, and roast in a 325 degree F. oven until ready.

Then split the bag, remove the turkey, and save the juice for gravy.



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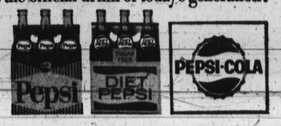

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