Noteen

World Federalist March 1. The meeting, scheduled to begin at 8 p.m., will be held at the Church of the Redeemer, 5603 N. Charles St.

A pro and con report of the subject will be given by members of the Foreign Policy Committee of the league.

Speaker for the affair will be William A. McFadden, deputy director, Mutual Defense Control Staff, Department of State.

JR-1 SR-22

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EXHIBITING the most outstanding poster in School No. 141's recent poster contest are the teacher, Mrs. Ruth Clever, and the contest winners, Yvonne Kearson, Stephen Atkins and Gary Clark. The school principal, Mrs. Vivian H. Bundy, said the contest served as a springboard for the annual clean-up campaign.

Evolution subject of public forum

In the second of a series of panels dealing with the relationship of the church to the technical world, "The Genetic Future of Man" will be discussed in a public forum at 8 p.m., Sunday, in Whitby Gymnasium of the National Cathedral School for Girls, 3607 Woodley Rd., NW.

The forum is being sponsored by the Washington Cathedral and the Population Reference Bureau of the National Presbyterian Center and will present Catholic and Protestant views on the evolution of the human race.

Entitled "This New Age," the series enables scientists to raise publicly some of the difficult social questions they face and gives churchmen a chance to evaluate these problems in relation to their Christian faith.

* * *

SPEAKERS are Father William A. Wallace, O.P., Philosophy Editor of the "New Catholic Encyclopedia"; the Rev. Clement W. Welsh, Canon Theologian of the Cathedral; Dr. Alis Bolton, a geneticist at Carnegie Institute; and Robert C. Cook, President of the Population Reference Bureau.

The subject matter will be concerned with the social problems raised by recent discoveries in genetics and biology, and guests may take part in the question-answer period.

Baldwin sees Malcolm X's death as 'sinister'

LONDON (UPI) — U. S. author James Baldwin said Monday the racial situation in the United States has reached "a very sinister point" as a result of the assassination of Malcolm X.

"I am very worried," he told a news conference. "It was a very sinister event . . . At this moment I am not trying to foresee anything. I suspect things which I would rather not tell myself. The American situation has reached a very sinister point—a very serious point."

Baldwin, here in connection with publication of one of his books, was asked to explain his comment Sunday that "It is because of you North Europeans, the men who created the white supremacy, that this man is dead. You are not guilty, but you did it."

* * *

BALDWIN SAID, "I am not interested in blaming you."

"What I am trying to suggest to you is that the assumptions of the western world, by which most Westerners live without realizing it, make the problem of color a terrible reality," he said. "It is a nightmare.

"It is not an accusation but a historical fact that you did rape a continent, that we were bought and sold like animals.

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Jones to survive Green Bag shake-up

By MA X JOHNSON
AFRO Political Analyst

ANNAPOLIS —Gov. J. Millard Tawes, who did a flip flop with one of his Baltimore greenbag appointments, and may meet some more reversals, will not disturb his selection of Marshall W. Jones, as a Republican minority member to that city's Board of Supervisors of Election.

Mister Jones, East Baltimore mortician and Park Board member, is the first of his race to be named to that vital board.

Gov. Tawes, yielding to respectful pressure from a combination of four of Baltimore's six senators earlier in the week, recalled a nomination of the city's Orphan's Court, and named instead C. Warren Colgan, of the 2400 block Pickwick Rd.

Sens. Joseph Bertorelli (1st), Joseph V. Mach (D., 2nd), Paul Dorf (D., 5th) and William L. Hodges D., 6th) joined in a merge of convenience to pull off the unexpected coup.

* * *

STILL hanging in the balance as a result of this combine of the moment are Democratic Greenbag appointments to Baltimore's Liquor Board and a Democratic appointee to the Supervisors of Elections.

More likely the latter will be a reversal of the governor's nomination of Joseph L. Manning, in order to retain Henry W. Stickle, Jr., whom Sen. Bertorelli is known to favor.

The governor having rejected any selection for the post from the James H (Jack) Pollack controlled Baltimore Democratic Committee lists of nominees, all Pollack allies, is expecting another list from that committee.

Everybody concerned thought there would be no Pollack appointments. Mr. Pollack is the Northwest Baltimore Political leader.

If this seems somewhat bewildering, there is even more such confusion in the General Assembly itself.

Both chambers are locked in arguments on reapportionment. The House tackles this matter again today, (Friday). The Senate has put the thing off until Tuesday, after first killing it and then reconsidering its action.

The Senate is also having trouble agreeing on a bill to tighten the state's election laws, principally limiting campaign contributions, and knocking out paid workers on election day.

* * *

BALTIMORE's house delegation has a host of police bills and other proposals it will not tackle until Tuesday. Congressional redistricting is up in the air.

This assembly, facing a March 30 adjournment, has yet to pass a major piece of legislation. At this point, nobody seems to know when it will.

But they are still adding to the over 500 bills and resolutions before each chamber, and committees are diligently holding hearings.

The House's Judiciary Committee spent some time Thursday morning listening to the pros and cons on a sterilization bill. There are other measures of a similar unwanted cut nature which must b dealt with in a time-consuming fashion.

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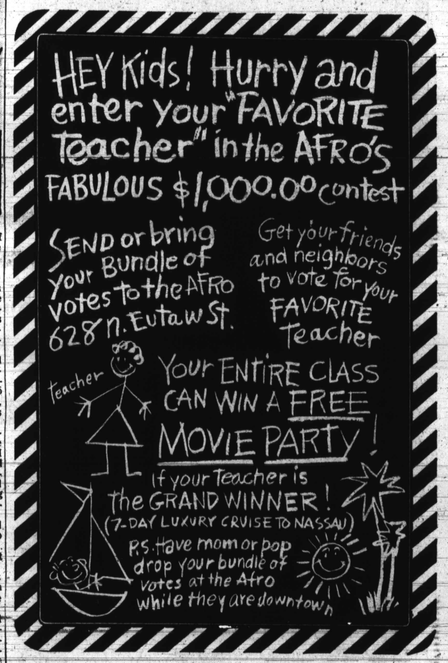

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MY FAVORITE TEACHER CONTEST RULES

The contest game to select, by popular vote, your Favorite Teacher begins in the issue of January 30 with the Nominating Ballot on Page 2. The Nomination balloting will run Tuesday and Friday editions until the issue dated February 27 and will be stopped. All votes cast will then be counted to select the candidates who will contend for the top prizes. Candidates in the final voting will be the teachers receiving the largest number of nominating votes. From each school.

All finalists candidates will be notified by the AFRO.

FIRST AND SECOND PRIZE

Two deluxe expense paid best trips to Nassau-plus 12 other cash awards.

3rd Prize	$150.00
4th Prize	100.00
10-$10.00 prizes	

Final balloting will begin in AFRO Friday, March 6 issue. This will run Tuesday and Friday until issue dated Tuesday, March 30.

The winners will be announced in issue dated Tuesday, April 6.

RULES:

1. Classroom teachers from all levels of education public and private schools are eligible.
2. A voting coupon equaling 100 votes will be published in each issue of the AFRO.
3. Any teacher can be nominated by receiving 100 votes.
4. The teacher in each school with the highest number of nominating votes will be the finalist from that school. The winners will come from this group of finalists.
5. Anyone may send or bring to the Afro-American, 628 N. Eutaw Street, Baltimore, as many coupon votes as he desires.
6. Two top winners must take trip at specified time. Selling April 10, 1965.
7. Afro employees or their immediate families are not eligible to win.
8. Contestants agree to allow the use of their names and pictures by the AFRO for publicity purposes.
9. Decisions on eligibility of candidates and interpretation of these rules by the AFRO shall be final.
10. In making prize choices, the candidates or winners agree to abide by these rules.

Vote Today—Coupon on Page 2

Finals Start March 6th

The AFRO AMERICAN'S food FEATURES

FEBRUARY 27, 1965

A YOUNG TENDER French leg of Milk-Fed Spring Lamb is ideal for dinner. Roasting directions are easy to follow and results in a feast for all.

Leg of Lamb roast is perfect for an especially gala dinner

The magnificent leg of Milk-Fed Spring lamb roasted to golden brown perfection, and garnished attractively, has become a spring tradition.

Of the leg roasts you might like to choose the French style . . . which has the shank bone exposed so that it might be decorated with a paper frill after roasting. With the American style leg, the shank bone is removed without cutting off any of the meat around it.

But it is festive to dress up the roast with a frill so, for Sunday dinner, ask your butcher for the French-style leg of lamb. He'll also give you a frill or two.

IF YOU WONDER how much meat to buy, the American Lamb Council suggests one-third to one-half pound for bone-in cuts. But if you're like most homemakers you'll want some meat left for later use, in a favorite skillet dish or casserole, so order a heavier roast.

Nothing could be simpler than roasting a leg of lamb, just place it on a rack in a shallow roasting pan. Do not add water and do not cover.

* * *

IF YOU wish to season it at this time then sprinkle with salt and pepper. Your oven temperature should be 325 degrees or slow. Allow 30 to 35 minutes per pound, or use a meat thermometer.

When you insert the thermometer take the meat make certain it does not touch the bone but is firmly implanted in the flesh of the roast for an accurate reading. When the temperature reaches 175-180 degrees the lamb will be perfect for eating.

These recipes should have great appeal for your family.

* * *

FRENCH MARINATED LEG OF LAMB requires one cup french dressing, two small onions, sliced, two cloves garlic, slivered, one teaspoon ginger, and 5-pound leg of lamb.

Mix together French dressing, onions, garlic and ginger; pour over lamb. Chill 6 hours or overnight, turning occasionally.. Drain lamb, reserving marinade; place meat on rack in shallow roasting pan.

Bake in 325 degrees (slow) oven 2-1/2 hours or until meat thermometer registers 175 to 180 degrees, depending upon desired degree of doneness. Baste occasionally with marinade. Makes 6 to 8 servings.

* * *

FOR PINEAPPLE GLAZED LEG OF LAMB use six to eight pound leg of lamb, one tablespoon whole cloves, two teaspoons salt, one can (1 pound, 4 ounces) crushed pineapple, one tablespoon grated lemon peel, three tablespoons lemon juice, one-half cup firmly-packed brown sugar, one-half teaspoon ginger, two teaspoons cornstarch, and two lemons, cut in wedges.

Place lamb on rack in shallow roasting pan. Stud with cloves. Sprinkle with salt. Bake in slow oven 325 degrees 3 hours. Meanwhile combine undrained pineapple, lemon rind, lemon juice, sugar, ginger and cornstarch; mix well. Cook over low heat, stirring frequently, until thickened and clear. Spread over lamb. Arrange lemon wedges over lamb.

Bake 30 minutes to 1 hour, or until meat thermometer registers 175 degrees to 180 degrees, depending upon desired degree of doneness.

AFRO patterns

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Printed Pattern 4532: Women's Sizes, 34, 36, 38, 40, 42, 44, 46 48. Size 36 requires 4¼ yards 39 inch fabric.

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Household Hints

Slant the cutting edge of an electric knife blade in toward food for very thin slices.

* * *

Lose a clip earring? Use the other as a decorative hair - clip for a little girl.

* * *

When painting your kitchen or other room buy a little extra paint and keep it on hand to touch up chipped corners or other spots as they occur.

* * *

Wash leader belts with mild, soap suds and rinse with a cloth wrung out of clear water. Dry and rub lightly with wax polish.

* * *

Figure the cost per serving when buying meat, the U. S. Department of Agriculture advises. Meat with lots of bone or fat allows one to two servings per pound; moderate bone or fat, two to three servings per pound; no bone and little fat, four servings per pound.

* * *

Make candles by preparing a wick from heavy cotton cord and rolling a sheet of beeswax around it. Give different shapes and sizes by rolling lengthwise or diagonally.

* * *

Stop radiator cover vibration by placing a strip of adhesive latex foam rubber along the inside edges of a close cover.

* * *

A toothpick stuck in a clove of garlic will make removing the clove easier after a dish of food has been cooked.

* * *

Hold curtain tie - backs with adhesive - backed picture hooks that will not damage wall window frames.

BEST BUYS:

Cherry pie is budget dessert

By VIRGINIA McLUCKIE
food economist

February has come to be thought of as the month to eat cherries. This year there is an abundance of cherries. About one-eight of the annual crop is consumed during February but they are delicious anytime.

Sour cherry production in 1964 was a record crop nearly triple the small tonnage of 1963 and seventy-two percent above average. Ninety-six percent of the sour cherry crop is canned or frozen. For the homemaker red sour pitted cherries are available canned or in prepared pie filling which is ready to use. Most of the frozen pack of cherries is used by food processors, bakeries and mass feeding establishments.

* * *

RED SOUR PITTED, water pack cherries are available in No. 303 cans which is one pound, and a tall No. 303 can which contains 20 ounces. Recent surveys among homemakers indicate they feel one No. 303 can of cherries is about right for a six inch pie. To get the desired filling thickness they like it takes two No. 303 cans for a nine-inch pie. Read the label for can content and style of pack.

Cans of cherry pie filling have fewer cherries than the same size can of cherries packed in water because of in water because of ingredients added and because cherries in these fillings with starch "plump up."

* * *

FROZEN READY to bake cherry pies are attractive in price, are convenient to prepare and generally are very good in quality. Frozen pies are six to eight inch pies and usually provide four generous or six average servings. Larger pies are available in some brands.

When the cost of a frozen pie is the same or less than the price of one can of R.S.P. cherries or a can of prepared filling the frozen pie is a better buy cost-wise. If you make pie at home add 17 cents to the cost of a can of fruits for the crust and additional ingredients added to the filling. Both types of pies require baking time which is the same in cost.

* * *

CHERRIES ARE good in pie but they are equally good in tarts, cobblers, steamed puddings, gelatin desserts, salads and toppings for puddings or ice cream. A cherry sauce goes well with poultry or cured and fresh pork adding a tart flavor and color to the meal. Plan to make the use of cherries this month to perk up your table fare.

Fresh fruits you will find an economy are Temple oranges, grapefruit and apples. California Navel oranges have started to come into markets in larger volume. Pink and white Florida grapefruit is generally good in quality. When selecting citrus fruit pick fruit that is heavy for its size to insure juicy fruit.

* * *

STORAGE holdings of the remaining apple crop are above average but about the same as last year. When apples come from storage the prices are usually higher than in the early fall when harvesting is at a peak and apples are shipped from orchard to market, because of the extra cost of storage and handling.

However, apples are still a best buy fruit. Canned fruit supplies are liberal. Watch for specials for good buys.

ROOT vegetables are good winter economy buys. Selections are good in carrots, yellow onions, sweet potatoes, rutabagas, turnips and cabbage. These are excellent for boiled dinners, stews and pot roast meals. Salad vegetables are moderate in price. These include western iceberg lettuce, green onions and celery.

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