Court reduces Powell's bill

NEW YORK (UPI) — An appellate court Tuesday cut to $155,785 a judgment against Rep. Adam Clayton Powell, D-N.Y., convicted of slandering a Harlem woman by calling her a "bag woman" (graft collector) for corrupt police.

A judgment of $575,000 in damages was returned against the Harlem congressman last December. Powell made the defamatory remark while appearing on a television show six years ago.

The $575,000 award to Mrs. Esther James, a 68-year-old widow, was set as the result of charges that Powell and his wife, Yvette, fraudulently transferred ownership of property to avoid paying Mrs. James the original damage judgment of $211,500, later reduced to $46,500.

MRS. JAMES'S ATTORNEY, Raymond Rubin, said he expected the $155,000 to be paid by month's end.

The reduced figure includes $33,250 owed on the original $46,500 judgment, $22,500 in travel and legal expenses and $100,000 in punitive damages.

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'If they destroy Doub they destroy me'—Bush

Reacting to CORE criticisms which question the effectiveness of its chairman, a potential Republican candidate for attorney general, the city's Minimum Wage Commission revealed plans Thursday for bringing more workers under its umbrella.

Joseph A. Bush, director, told the AFRO the commission's attention will be directed, beginning in full force July 1 to these establishments:

1.) The 37 variety stores checked in the city; 2.) the 699 private owned grocery stores; 3.) the 91 confectionery stores; 4.) the city's 490 service stations; 5.) the 302 drug stores; 6.) the 312 hobby, gift and pet shops and 7.) nursery schools of which there are 75.

These establishments in the order given will be covered, Mr. Bush said, in the July to February period.

Those places with seven or more employees will be screened to determine whether there is compliance with the city's $1 an hour minimum wage law.

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THE COMMISSION, he said, has completed its survey of hotels, nursing homes and theatres, and has affected to date wage increases for approximately 1,800 workers totaling some $800,000.

Still to be checked for coverage are nearly 70,000 workers, most of whom are in the aforementioned categories know on the priority listing, Mr. Bush stated.

He was replying to sharp criticisms from CORE that William O. Doub, Minimum Wage Commission chairman, headed an agency that had done little or nothing for workers until spurred by that rights organization.

The criticisms were directed to Spiro T. Agnew, Republican candidate for governor, who had indicated Mr. Doub would be his choice for the attorney general slot on his ticket.

CORE urged Mr. Agnew to reject Mr. Doub.

In a letter to Mr. Agnew earlier this month, Mr. Bush termed CORE "headline grabbers" and praised Mr. Doub for having done an effective job with the commission.

"If they destroy Mr. Doub," he told the AFRO, "they destroy me."

1,000 people attend service for late Evers

JACKSON, Miss. (UPI) — About 1,000 people paid tribute to Medgar Evers Sunday on the third anniversary of his ambush slaying.

They attended a memorial service at the Masonic Temple on Lynch Street and then marched about 20 blocks across town to a small church to conclude the services.

During the memorial services, Roy Wilkins, executive director of the National Association for the Advancement of Colored People, (NAACP) eulogized Medgar Evers as a "Man who came home from the war determined to eliminate the Hitlerism in Mississippi that he had helped eliminate in Europe."

Wilkins praised Evers for his leadership and accomplishments in Mississippi and termed him a great leader of his people. Medgar Evers was a man who "lead from the front," Wilkins said.

• • •

WILKINS AND Charles Evers, who took over the post of State NAACP Field Director after his brother's death, told the group that Mississippi's future would pend on both the black man and the white man.

Evers told the marchers at the end of their trek that "we're going to make Mississippi the best state in the nation and we're going to do it with the black people and the white people whether they like it or not."

Baltimore County

By PINNIE L. ROSS

More than one hundred and fifty guests crowded in the spacious and cozy home of Mr. and Mrs. Roger Smith Sr. of 306 Penn. Ave. Towson, Md. recently to celebrate their Golden Wedding Anniversary.

New friends as well as old were there, including life-long friends such as: Mr. and Mrs. Benjamin Wilson, Mrs. Virginia Augins, and Mrs. Gladys Williams. Invocation was given by the Rev. Edward Watkins. Charming Mrs. Smith wore an elegant gold street-length dress with a green pin, gold accessories and a beautiful corsage. Her dress was designed by Mrs. Clever Posz.

Persilla Mason and Geneva Jones, both daughters of the honoree, presented gold earrings to all of the guests. Special guests present were: Monsignor L. Joseph, pastor of the Conception Church where Mr. Smith Sr. has been employed for thirty five years; also present was Mrs. Minnie Woolford.

Mr. and Mrs. Smith received many lovely gifts; one of the sure to be cherished gifts will be a picture of the more than one hundred fifty guests attending the affair. The nonorees are the very proud parents of four girls, Iona Smith, Percilla Mason, both Baltimore County school teachers, Mrs. Genever Jones, City school teacher, and Valerie Britton, cosmotologist. Also four sons: Walter, Jehue, Leonard and Roger Jr., who owns the A. B. C. Janitorial Service.

MT. Calvary A.M.E. Church, Towson, Md. welcomed the Rev Reginold Boston, formerly of St. Stevens A.M.E. Church, Middle River. In his initial sermon the Rev. Boston stated that "he was committed to community action and the civic rights movement. His commitments have been evidenced by his leadership for fair housing in Baltimore County last summer.

Order mental exam for accused killer

NEWPORT NEWS, Va. (UPI) — Carl Edward Keanney, 17, was assigned to a mental hospital for observation Tuesday to determine his ability to stand trial in the rape-slaying of a mother of two.

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Tots' Matching Picnic Table — Seats 4 youngsters comfortably for snacks or games; all-weather finish. Built of sturdy wood. orig. 6.99 — 4.47 — 24 to sell
Signature Deluxe Disposer — Precision grinding pulverizes everything faster and better! Complete epoxy corrosion protected. orig. 38.95 — 24.97 — 6 to sell
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Cotton Folding Sling Chair — Strong 13-oz. cotton seat laced to lightweight aluminum tubing. orig. 6.99 — 4.97 — 18 to sell
Cool Car Cushion — For compact cars, 52" wide. Inner core between open weave fiber fabric. orig. 6.79 — 3.77 — 24 to sell
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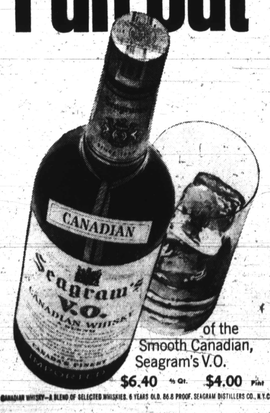
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food FEATURES

'Land Of Pleasant Living' offers much more than just crabs, shrimp

By JEAN WILLIAMS

Maryland, "The Land Of Pleasant Living," has always been noted for its Southern Hospitality and its tables laden with good food and drinks.

The Chesapeake Bay offers Marylanders recreation as well as a variety of sea foods. Heading the list of these foods is the Chesapeake Bay Crab that is used in a variety of ways on the Maryland table.

One of the pleasures of summer is the traditional crab feast with bushels of steamed hard crabs.

Then there is the Maryland crab cake that is featured in every restaurant, large or small.

The bay also gives us oysters, clams and fish of all discriptions.

From the many farms around Maryland we get varieties of vegetables and fruits, including the Boonborough cantelope, tomatoes, corn, apples and peaches.

We also boast of our canning factories where these vegetables are prepared for shipment to all parts of the country.

The state long has been famous for its beaten biscuits and Maryland fried chicken.

• • •

EVEN THOUGH the steamed crab and crab cake are the best known ways of serving crabs, there are others equally as appetizing. Among them is:

Crab Meat Maryland
¼ cup butter or Margarine
3 tablespoons flour
2 cups milk
2 tablespoons minced onion
½ teaspoon celery salt
1/8 teaspoon grated orange rind
1 tablespoon snipped parsley
1 tablespoon minced green pepper
1 pimento minced
Dash Tabasco
2 tablespoons sherry
1 egg beaten
1 teaspoon salt
Speck pepper
4 cups flaked fresh or canned crab meat, drained
½ cup fresh bread crumbs
1 tablespoon melted butter or Margarine

Start heating oven to 350 degrees. In double boiler melt ¼ cup butter, stir in flour, milk; cook stirring, until thickened. Add onion, celery, salt, rind, parsley, green pepper, pimento, Tabasco. Remove from heat; add sherry. Stir some sauce stir egg mixture into rest of slowly into egg; stir egg mixture into rest of sauce.

Add salt, pepper, crab meat; turn into greased 1½ qt. casserole. Sprinkle with crumbs mixed with 1 tablespoon butter. Bake, uncovered 15 to 20 minutes or until brown. Makes 6 servings. For 2 halve ingredients; use 1 qt. casserole.

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ANOTHER delicious way to use crab meat is in salad, which is perfect for hot summer meals.

When speaking of crabs we certainly cannot forget that wonderful delicacy the soft shell crab which graces many a gourmet's table.

Nor can we forget the oyster. Even though Virginia boasts of larger and better ones, certainly the Maryland oyster cannot be discounted.

The oyster is also a very versatile sea food that can be served in many different ways. They are eaten on the half shell, fried and scalloped, to mention a few.

Here is one of my favorite oyster recipes.

Scalloped Oysters and Mushrooms
4 dozen oysters
¾ lbs. mushroom caps, sliced
1½ tablespoons grated onion
1 cup butter
1½ cups cracker crumbs
1½ c. French bread crumbs
¾ teaspoons salt
1/3 teaspoon pepper
1/3 teaspoon nutmeg
1/8 teaspoon Savory
3 tablespoons cream

Drain oysters and reserve the liquor. Saute the mushrooms in 2 tablespoons butter with the grated onion until tender. Season the cracker and bread crumbs with salt, pepper, nutmeg and savory.

Stir in ¾ cup melted butter, 3 tablespoons cream and ¼ cup liquor from the oysters. Butter a shallow glass baking dish about 9x12x2.

Put a thin layer of crumbs on the bottom then a layer of oysters and mushrooms mixed, another layer of crumbs, the rest of the mushrooms and oysters, and top with a layer of crumbs. Dot with butter and bake in 375 degree oven for about ½ hour. Serves 8.

• • •

WITH MORE and more people moving to the suburbs a distinct change is taking place in the cooking and entertaining habits of the young moderns.

The cookout is becoming the number one food-with-fun pastime of more and more families.

Nothing is more appetizing than the aroma of food cooking over charcoal and the taste of charcoal-broiled meats and vegetables is so delicious that it seems a shame to end it with the fall season.

Aside from the appetizing aroma and delicious taste of food cooked outside, this is also one of the best ways to entertain a small or large crowd once you have mastered the art of cooking outside.

The first thing that one must master is the fire. No fire is ready for grilling until it has reduced itself to bright coals that are smokeless, or, if using charcoal they should be ash-grey.

If some of the coals still are black the fire is too low and your grilling will be less than perfect. If grease causes a flare-up, a little water squirted fro ma plastic bottle will end the danger of charred meat or vegetables.

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THERE ARE several basic rules for fire building that will give you a fire that will produce near-perfect results.

1. Before you light the fire have on hand all the fuel you expect to use.

2. Once your fire is kindled and burning add all the rest of the fuel so that it can burn down all at once.

3. Use a little more fuel than actually is necessary.

4. If you must add fuel during cooking add it around the edges.

5. Allow plenty of time for your fire to reach cooking heat. 45 minutes to an hour is minimum.

Once your fire is well underway, disturb it as little as possible.

• • •

THERE ARE several types of fuel that may be used for your fire. Wood is the classic fuel for campers and still the favorite of many backyard and fireplace barbecuers.

The most suitable woods for grilling are hard ones such as oak, birch, maple, fruit and nut woods. Hard woods produce hot, long-burning coals and even heat.

Charcoal is the most popular fuel because it comes in compact units. It produces a bed of bright coals more quickly than do logs, without the hazzard of flying sparks.

All fires are going to give off some smoke and many a party has been ruined because the eating area is too close to the fire, causing both the food and the guests to be well smoked. Always place your tables farther from the cooking area than you think is really necessary.

Flare-ups will cause meat to taste of burned fat; so it is important that they be controlled during grilling. Cut off most of the outside fat as the first step.

If the meat is marbled with much fat arrange the coals around a drip pan, or in a circle that leaves the center of the fire bed open so that melting fat drips into a layer of sand or gravel instead of on the coals.

THE COST of equipment for outdoor cooking ranges from small units costing as little as $3 to elaborate outfits costing $300 and over.

If you have not had first hand experience with open air cooking, resist the temptation to buy costly equipment.

Start with a cheap grill. Discover for yourself how much outdoor cooking you really want to do and whether you are going to confine it to your family or entertain large groups.

Your first small grill will not be wasted. After it has served to give you the experience you need to indoor cooking it can be used to carry on picnics for the beaches or for the children to toast marshmallows or hot dogs.

BEFORE ANY outdoor meal make a list of everything you need. Assemble everything before you start cooking. Keep your outdoor party outdoors.

Set up some kind of working surface for the chef near the fire a place for easy reaching of tongs, gloves, seasonings etc. Folding aluminum tables are practical, inexpensive and easy to store.

Before placing them over an open fire, rub pots and pans with soap. It makes cleaning much easier.

Have plenty of everything —fire and food alike. The outdoors sharpens appetites. Leftover may be a little trouble to store—but nothing can save a meal that is too little or too late.

Now that your fire is ready, your equipment ready and you've assembled all of the items needed, try some of these recipes and have a good time.

SMOKY SAUCE
2 tablespoons vinegar
¾ cup water
1 teaspoon brown sugar
½ teaspoon prepared mustard
¼ teaspoon pepper
¾ teaspoons salt
1 thin slice lemon
1 slice peeled onion
2 tablespoons butter
½ cup catsup
1 tablespoon Worcestershire sauce
¾ teaspoons liquid smoke

Mix vinegar, water, brown sugar, seasonings, lemon, onion and butter. Bring to boil and simmer 20 minutes uncovered. Strain and add remaining ingredients. Heat to boil.

SPICY BARBECUE SAUCE
½ cup vinegar
½ cup vegetable oil
1 small onion, minced
1 teaspoon salt
1 teaspoon dry mustard
¼ teaspoon each mace, nutmeg, cloves
1 clove garlic, crushed
⅓ teaspoon Tabasco
Combine Ingredients.

SPEEDY BAKED BEANS
4 strips bacon, diced
1 large onion, minced
2 cans baked beans (with pork)
1 teaspoon prepared mustard
¼ cup chili sauce

Heat oven to 350 degrees. Saute bacon and onion until bacon is crisp and onion yellow. Stir in the beans, mustard and chili sauce. Pour into greased 1½ qt. baking dish. Bake 45 minutes uncovered, until beans are brown and bubbly.

GRILLED SWEET CARROT STICKS
8 to 10 large carrots
2 tablespoons butter
Salt and pepper
¼ cup brown sugar (packed)

Clean and par carrots. Cut carrots into strips. Place on double thickness of heavy-duty aluminum foil. Add butter, salt and pepper. Wrap very securely in foil. Barbecue 1 hr. on grill or 30 to 40 min. on coals.

Just before serving sprinkle brown sugar over carrots. Heat of carrots will melt the brown sugar.

ROASTED POTATOES AND ONIONS
Peel baking potatoes. Cut into slices 1" thick. Brush with butter and sprinkle with salt.

Reassemble the potato with 1" slices of onion between the slices of potato on a double thickness of aluminum foil.

Drench the top with butter. Sprinkle with salt and pepper. Seal in foil and roast on coals about 45 minutes.

Gadabouting In Baltimore

Dr. Smoot first on Johns Hopkins staff

With Lula Jones Garrett

The Johns Hopkins Hospital image took on a pinker glow this week with the addition of the first colored American to the staff.

He is Dr. Roland T. Smoot who will begin his duties in the world-famed hospital on July 1. Dr. Smoot is a graduate of Howard University, and received his medical degree from the same university.

He interned and did his first year of residency in the K. B. Reynolds Hospital in Winston-Salem, N.C. His second and third years were in Veterans Hospital at Tuskegee, Alabama.

A board certified specialist in internal medicine, Dr. Smoot has been chief of the department of medicine at Provident Hospital for the past five years.

He is also on the staff of St. Agnes Hospital. Dr. Smoot is the son of Mr. and Mrs. James H. Smoot and the grandson of Mrs. James A. Smoot of Washington. He and Mrs. Smoot (Minnie), and four sons live on Copley Road, where he also maintains offices.

• • •

THAT WAS a fun thing for the Dental Wives, who donned gay summer frocks and pert hats, garnered a flock of guests and went off to Brentwood Inn, Dundalk, Saturday afternoon.

There were good conversation, cocktails and such a smorgasbord as you have never seen, throughout the afternoon. And then the ladies provided the sort of entertainment that other ladies could really appreciate. . . . An expert coiffeur to instruct them in hair styling and an expert cosmetologist to talk to them on complexion care and make-up.

Mr. Francis was the gentleman who told and demonstrated (on three beautiful models) ways of arranging hair. . . right on down to manipulating those wiglets.

And Mrs. Josephine Brown of Carver Vocational High School, described the complexion routine from cleansing to applying lipstick.

The hostesses included Joan Phillips, Jan Tribble, Eula Mae Watts, Bernice McDaniels, Mary Taylor, Elise Hunt, Winifred Ashby, Faye Burnett, Vashti and Jeanette Christmas, Mable Alleyne, Olga Rodney, Mrs. Billy Davis.

Among the guests were: Mamie Williams, Noel Willis, Leone Carpenter, Millicent Henderson, Lucille Rhodes, Arnita Woodlon, Llewellyn Walker, Anethia

(Continued on Page 10)

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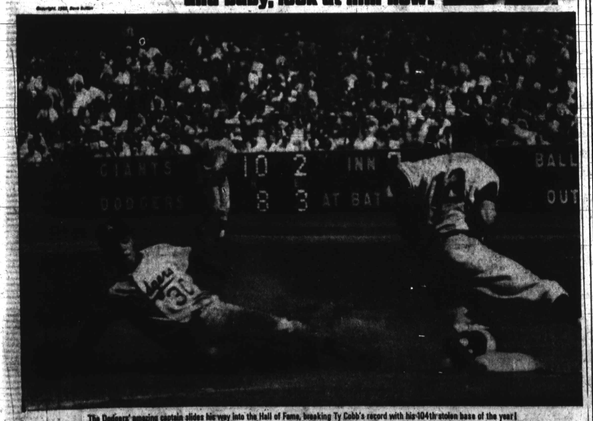
The Dodgers' amazing captain slides his way into the Hall of Fame, breaking Ty Cobb's record with his 104th stolen base of the year!
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