Founder of job training program outlines preparation for 'hope'

By ROBERT J. NISSLY

"There is a great movement of hope sweeping this country in an extraordinary way."

The hope is OIC — Opportunities Industrialization Center — and its extraordinary founder, the Rev. Leon H. Sullivan, was in Baltimore Wednesday to describe the program in his own forceful way.

The Rev. Mr. Sullivan was featured speaker at the Maryland Conference of Social Welfare's annual meeting on the theme, "Stop the Welfare Cycle. . . I want to Get Off!"

In his dynamic presentation the 44-year-old pastor of Philadelphia's Zion Baptist Church took note of the budding local OIC program, stating it could "become the most significant in this part of the country."

He mentioned Baltimore's year campaign of "selective patronage" led by Rev. Sullivan, the next step was to de-

(Continued on Page 24)

Giles brothers again indicted in rape case

ROCKVILLE, Md. — A new trial looms for the Giles brothers who yesterday were reindicted on charges stemming from the alleged rape in 1961 of a 16-year-old white girl.

The indictment returned by the Montgomery county grand jury charges James and John Giles with rape, assault to rape, and assault and battery.

The indictment also charges the brothers with crimes against Stewart Foster, identified as escort of the alleged rape victim on the night of the attack.

• • •

AN EARLIER conviction of the brothers on almost identical charges was reversed in May and a new trial ordered.

The original conviction was tossed out on grounds that some of the police testimony against the brothers "had been open to question." The reversal and order for a new trial was upheld by the U.S. Supreme Court.

The grand jury returned the new indictment yesterday although the complaining witness, the girl who said she had been raped, could not be found to face the jury.

Unsuccessful attempts earlier to locate the girl, said to be married and living in Florida, had led to speculation the Giles brothers would not be reindicted.

The new rape indictment precludes bail for the two men who have been in jail for six years.

Two bondsmen, dad and son, found guilty

In Criminal Court Tuesday, Clarence Brown Sr. and Clarence Brown Jr., father and son professional bondsmen, were found guilty of defrauding the city of over $1,200 said to have been paid to a detective agency for "helping to locate bail jumpers."

The father was found guilty in one case and the son in four cases by Judges Charles D. Harris and Thomas J. Kenney.

Sentencing was deferred pending possible new trial motion.

According to testimony before the court the father, age 52, and son, age 34, were charged with obtaining money by false pretense.

• • •

IN SWORN affidavits submitted to three Supreme Bench judges in 1964 they claimed to have spent sums of from $150 to $300 in trying

(Continued on Page 24)

Court leans on more in lottery cases

Albert Wilson, 78, 3200 block Lors Lane, was convicted of lottery violation when he appeared before Judge J. Harold Grady in Criminal Court Wednesday.

Judge Grady allowed the elderly man who is on a $190 a month pension two weeks to raise a $1,000 fine or go to jail for two years as a third offender.

Mr. Wilson, who insisted he is not "in the rackets," told

(Continued on Page 24)

Cannon named to head state penal system

Joseph G. Cannon, former head of the Kentucky prison system, was named Thursday by Gov. Spiro T. Agnew to take over Maryland's corrections department.

Mr. Cannon, 42, replaces Vernon L. Pepersack, who

(Continued on Page 24)

New funds granted to Harlem Park

Senators Daniel B. Brewster and Joseph D. Tydings announced Thursday the awarding of a $32,871 Federal grant to the Baltimore Urban Renewal and Housing Agency for the city's Harlem Park Urban Renewal Project.

The grant, awarded by the Department of Housing and Urban Development, brings to $2,670,945 the total amount of Federal money allocated to this project.

BURHA, through this grant, will be able to assist home owners in the Harlem Park project in improving their homes.

Richard L. Steiner, BURHA director, gave the AFRO this explanation:

"This is money to lend to home owners to fix up their properties.

"Much of it has already been lent through funds we borrowed from other expendi-

(Continued on Page 24)

UP N' OUT — Father Neil Verschnieder hoists 100-pound bag of sugar which was part of food shipment donated by U. S. Marshals to charitable organizations after seizure of Panamanian cargo ship. (AFRO photo by Phillips)

Food from ship to help needy families in city

A number of Baltimore's needy families will find life a little easier this summer, thanks to the good ship Galveston Lumberman and the U.S. Marshal's office.

The ship, which is registered in Panama, was seized under a federal lien and the store of food on board was turned over to the Saittinn-cent de Paul Society for distribution to indigent families.

This is the way the wheels started turing on the windfall of food.

U.S. Marshal Frank Udoff informed the AFRO City Desk that the food was available to a charitable organization that could put it to good use.

A call from the AFRO to St. Peter Claver Catholic Church and the St. Vincent de Paul Society, put into mo-

(Continued on Page 24)

'Action 8' slate fights tavern bar

Eight Constitutional Convention candidates, who were arrested on trespass charges while trying to integrate a tavern Wednesday night, were released on their own recognizance the next day when they prayed jury trials on the charges.

Members of the "Action 8" slate in the Second District, the five women and three men were arrested on the complaint of the owner about 11 p.m. in Dickler's Cafe, at North and Greenmount Aves.

Later that night they were released from the Northeastern District on $104 bail each.

• • •

THE THREE-HOUR protest outside the cafe drew a crowd of some 400 at the height of the interest, shortly after a police car struck, but did not seriously injure, a 10-year-old boy.

The slate, supported by U-JOIN, CORE, Rescuers from Poverty, Maryland Freedom Union and Tenants for Justice, includes:

Miss Vivian Benjamin, 23, a nurse of the 1300 block N. Bond St.; Mrs. Jacquelyn L. Caldwell, 24, housewife of the 1500 block Abbottson St.; Mrs. Catherine Carter, 33, community worker of the 900 block N. Washington St.;

(Continued on Page 18)

THE NEW ERA DEMOCRATIC CLUB

CONSTITUTIONAL CONVENTION BALLOT

2nd DISTRICT

VOTE FOR ALL 8

ELSBETH LEVY BOTHE, 9A
SAMUEL DAVIS, JR., 21A
ANTHONY I. EVANS, 22A
HILDA C. PETERSAM, 13B
MARVIN I. SINGER, 18B
MAJOR R. SLADE, 19B
LLOYD TAYLOR, 23B
ADDIE J. KEY, 6B

Authority Wilbur C. Giles, Business Mgr.

CLIP AND TAKE TO POLLS

2nd DISTRICT CONSTITUTIONAL CONVENTION BALLOT

vote for the ACTION '8'

*VIVIAN BENJAMIN (LEVER 6A)
JACQUELYN CALDWELL (LEVER 13A)
*CATHERINE CARTER (LEVER 16A)
*CLARENCE DAVIS (LEVER 20A)
*MARY PAIGE (LEVER 11B)
*JUANITA SHEARIN (LEVER 16B)
*LLOYD TAYLOR (LEVER 23B)
*CHARLES WYCHEL (LEVER 29B)

THE ONLY 2nd DISTRICT TICKET ENDORSED BY CIVIC CIVIL RIGHTS LABOR AND RELIGIOUS GROUPS

VOTE JUNE 13
VOTE ACTION 8

"A TEAM THAT YOU CAN CALL YOUR OWN"

THIS AD DONATED BY U-JOIN AND CORE
AUTHORITY: MARGARET McCARTY

CLIP AND TAKE TO POLLS

4th DISTRICT CIVIC SLATE

The Only Ticket Endorsed by 41 Non-Partisan Community Groups

CON CON DELEGATES

☆ RUBY E. GILL (LEVER 11A)
☆ JOHN HARGROVE (LEVER 13A)
☆ EARL KOGER (LEVER 15A)
☆ DAVID MASON (LEVER 17A)
☆ JUANITA MITCHELL (LEVER 18A)
☆ JOHN WHITE (LEVER 23A)
☆ MIRIAM WINBORNE (LEVER 24A)

PROTECT YOUR BEST INTERESTS

VOTE FOR ALL SEVEN
JUNE 13 AT THE POLLS

BEAT BOSS CONTROL—
6th District
ELECT TO CONSTITUTIONAL CONVENTION

THELMA BROWN BAILEY
LEVER No. 1A

ELECT YOUR REPRESENTATIVE

JOHN T. SMITH
To The Constitutional Convention—
JUNE 13, 1967
LEVER 23B

Member, 9th Ward Republican Organization
Member, 2nd District Citizens Action Organization
Elected Ward Executive—8th Republican District (September, 1966)
Member, Republican State Central Committee (4 year term)
32nd Degree Mason, Prince Hall Masons, F. & A. M.
Appointed Justice of the Peace by Governor Agnew

Authority J. R. Gamble, Treas.

MADELINE W. MURPHY
LEVER No. 20A

Endorsed By
Americans For Dem. Action
United Christian Citizens Dem. and Rep. and Civic Organ. Cherry Hill
Rep. City Commitee

GET 10 PLUS YOU TO THE POLLS

Authority Ruth E. Wilson Treasurer

VOTE FOR DONALD G. HOES
Constitutional Convention
5th Legislative District
Your Neighbor Can Be Your Representative
LINE B
LEVER 2B

– CREDENTIALS –
• B.A. Political Science—Morgan College
• Masters of Education—Johns Hopkins U—Phi Delta Kappa
• Teacher—Baltimore City Public Schools
• Institutional Representative Boy Scouts of America Teachers for Better Government
• 5 Years Military Service U.S. Army and Maryland National Guard
• Member P.S.T.A.—M.S.T.A.—N.E.A.

AUTHORITY: CAROLYN R. HOES, Treasurer.

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720 Mapleton Ave., 21205

Metropolitan Life
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NEW YORK, N. Y.

Pull Lever 1A
VOTE FOR
MURRAY ABRAMSON
for
Constitutional Convention
4th District
June 13, 1967
By Authority JOE NEAL

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THE BALTIMORE SECTION of the NATIONAL COUNCIL OF NEGRO WOMEN
Mrs. Anna J. Clinkscales, Pres.
Mrs. Beryl Williams and Mrs. Celonia Walden, Co-Chrm.
Mrs. Mary B. Adams and Mrs. Flossie Dedmond the Committee and Members wish to thank everyone who helped in their FUND RAISING DRIVE FOR THE MARY McLEOD BETHUNE MEMORIAL.

Elect to Constitutional Convention
ANITA STERRETTE
5th DISTRICT
LEVER No. 23B
☆ Active Civic Worker
☆ Union Member
☆ Pres. of Forest Park Improvement Assoc.
by authority Dorothy L. Bailey, Treas.

VOTE, JUNE 13th
5th District
for Constitutional Convention
Lever 18B
ROBERT ALLEN SAPERO
". . . is an extremely qualified individual and is well-equipped to render great service in the making of Maryland's Next constitution," by Charles E. Moylan, Jr., States' Attorney, Balto. City
Authority of Steven L. Rosenstein, Treas.

"Action Not Words"
Elect
WILLIAM J. MUTH
Lever 12B
5th DISTRICT
Constitutional Convention
The Veteran Who Cleaned Up The Veteran's Housing Scandal
A DEMOCRAT ENDORSED BY MANY PROMINENT CITIZENS INCLUDING
• INDEPENDENT VOTERS OF MD.
• MAYOR THEODORE R. McKELDIN
• Former Rep. Congressman James P. K. Devaux Hero of Wake Island Former V.P. City Council 1947-51
President Nat. Conference Councilmen and Aldermen Holy Name Society All Saints Church of Baltimore; V.F.W.; American Legion; Catholic War Veterans; Monsignor Post; Public Relations Officer Military Order of the Twd World Wars; Member Chamber of Commerce, Metropolitan Area Baltimore Heward Park Improvement Association; Member Board of Directors, ex-officio National Conference of Councilmen and Aldermen; Member of the Board of the Public Relations Executives Association of America.
By Authority of B. A. "Pulsie" McCormick.

Pull Lever 7-A
FOR
REV. SIDNEY DANIELS
Minister - Crusader For Human Right
4th District
Constitutional Convention
by authority J. J. Valentine

FOOD Features-Bargains

THE BALTIMORE AFRO-AMERICAN, JUNE 10, 1967 A-1

Lemonade Chiffon is perfect party cake

Summer is a perfect time for parties. Highlight the occasion with a delicious but easy-to-make specialty. Delicate Chiffon Cake, cut into layers and re-assembled with a refreshing lemonade-custard filling, is such a treat.

Tender and light-as-air, the cake can be made ahead of time, filled and then refrigerated until guests arrive — the real answer to warm-weather entertaining.

• • •

ACCOMPANY the cake with frosty glasses of iced tea or coffee — a sure way to please guests and to maintain your reputation as top-notch hostess.

Whatever you bake, enriched flour is the key ingredient. Thanks to the enrichment process, now more than 25 years old, each sack of flour contains the three essential B-vitamins, thiamine, niacin and riboflavin, plus the mineral, iron, all necessary in the maintenance of daily good health.

• • •

LEMONADE CHIFFON CAKE is made with two and one-four cups sifted enriched flour, one cup sugar, one tablespoon baking powder, three-fourths teaspoon salt, one-half cup oil, two egg yolks.

Also one-half cup water, one-fourth cup lemon juice, one cup egg whites (about eight), one-fourth teaspoon salt, one-half cup sugar, and Lemon-Custard Filling.

• • •

SIFT TOGETHER flour, one cup sugar, baking powder and salt. Make a well in flour mixture and pour in oil. Add egg yolks, water and lemon juice; beat until smooth. Beat egg whites and one-fourth teaspoon salt, until soft peaks form. Gradually beat in one-half cup sugar, beating until stiff, but not dry, peaks form.

Pour flour-egg yolk mixture slowly over egg whites and fold in gently until well-blended. Turn into ungreased tube pan. Bake in preheated 325 degree oven, about one hour and 15 minutes, or until done. Invert pan and cool cake. Remove from pan and slice horizontally into three layers. Fill with Lemon-Custard filling.

• • •

LEMON-CUSTARD Filling requires one cup sugar, two tablespoons enriched flour, one-fourth cup lemon juice, three egg yolks, and one can (3½ oz.) flaked coconut.

Mix together sugar and flour in top of double boiler. Stir in lemon juice and egg yolks, mix to blend. Cook over boiling water until thickened, stirring constantly. Remove from heat and stir in coconut. Cool.

*If you don't sift and in the absence of other directions, spoon flour directly from container into a one-cup dry measure, level off, then remove two level tablespoonfuls per cup.

If self-rising flour is used, omit baking powder and salt.

Coffee Cream

This is an extra rich ice cream with a true coffee flavor. You will need 4 teaspoons instant coffee, 2½ cups sugar, ¼ teaspoon salt, 2 tablespoons flour, 2½ cups milk.

Also 6 egg yolks, slightly beaten; 5 cups heavy cream, 5 teaspoons vanilla, and ¼ cup liqueur (optional).

Combine instant coffee, sugar, salt and flour in a saucepan. Gradually pour in milk and coffee, stirring constantly; cook over low heat until slightly thickened.

Pour some of the hot mixture over the eggs and blend well. Add to hot mixture; continue to cook 1 minute longer. Chill in refrigerator.

Stir in cream and vanilla.

Economy meals for good eating

While the first breath of spring does bring out fishing gear, it's more than likely that most homemakers will buy rather than catch their own fish for the frequent seafood meals so popular during this season.

Frozen fish fillets and steaks are especially plentiful and attractively priced now, according to the U.S. Department of Agriculture's Consumer and Marketing Service. Best buys at the fish counters are frozen cod, flounder, haddock, perch, salmon steaks and whitings. All are readily adaptable to many uses.

• • •

WHEN BUYING frozen fish, bear in mind that you'll have to allow the same amount per person as you would for fresh fish — one-third to one-half pound per person.

Take care of your fish properly to be sure it tastes its best. If you're planning to use it shortly, enclose fish wrapped in plastic wrap in an additional paper wrapping before placing in the refrigerator. The additional wrapping will prevent the absorption of fish odors by other foods. Packaged frozen fish should remain in the unopened package until time to use.

• • •

IF YOU plan to keep the fish frozen for several days, place the unopened package in the freezing unit of your refrigerator. Fish will keep as long as it remains solidly frozen, but once it thaws, it should be used immediately. Never refreeze fish after it thaws.

You can cook your frozen fillets and steaks without thawing but allow a bit more cooking time than for unfrozen fish. If you plan to bread or stuff your fish, you may prefer to thaw because handling will be easier. Thaw in the refrigerator only long enough to permit ease in preparation.

• • •

HERE'S A MENU for a day's good eating using foods that are plentiful and reasonably priced:

BREAKFAST
Orange-Grapefruit Fruit Cup
Ready-to-Cook Cereal with Raisins
Hot Muffins with Margarine and Jam
Milk
Coffee or Tea

LUNCH
New England Fish Chowder
Peanut-Waldorf Salad
Cookies
Milk

DINNER
French Meat Loaf
Buttered Zuccini Squash
Country-Fried Potatoes
Wedge of Lettuce Salad
Baked Apple
Milk
Coffee or Tea

This recipe for NEW ENGLAND FISH CHOWDER is for the main dish of the luncheon meal;

• • •

NEW ENGLAND

Fish Chowder is made with one lb. fish fillets, two tblsps. bacon, chopped; one-half cup onions, chopped; two cups hot water, one cup potatoes, diced; two cups milk, three-fourth tsp. salt, and Dash pepper.

Cut fillets in about one inch cubes. Fry bacon until crisp and browned. Add onions and brown slightly. Add water and potatoes and cook 10 minutes or until potatoes are partially tender. Add fish, and cook until it can be flaked easily when tested with a fork.

Add milk, seasonings and heat. Serve immediately with chopped parsley sprinkled over the top.

Makes 6 servings.

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Printed Patter 4555: Misses' Sizes 10, 12, 14, 16, 18. See pattern for yardages.

• • •

HERE IT is — the young look you search for, seldom find in larger sizes. Unwaisted line makes you look slimmer — curve collar is graceful.

Printed Pattern 4599: Women's Sizes 34, 36, 38, 40, 42 44, 46, 48. Size 36 requires 3¼ yards 39-inch fabric.

FIFTY CENTS in coins for each pattern — add 15 cents for each pattern for first-class mailing and special handling. Send to Anne Adams, care of AFRO-AMERICAN Pattern Dept., 243 West 17th St., New York, N.Y. 10011. Print **NAME, ADDRESS with ZIP, SIZE and STYLE NUMBER.**

SPRING'S Fashions are a JOY FOR ALL SIZES! See 115 styles, 2 free hat patterns fabrics accessories in new Spring-Summer Pattern Catalog.

Gift Coupon for free pattern in Catalog. **Send 50 cents.**

Kraut and Frankfurters fine for teen-agers' go-go party

Kraut and frankfurters have long been a favorite flavor combination with all ages.

The kraut-topped hot dog is practically an American institution and would probably vie with the hamburger for our most popular sandwich. But, even the best-loved recipes benefit from a little imagination and an occasional new twist.

THE LATEST version of kraut and franks is the Kraut Round Dog . . . juicy frankfurters slit to curl when cooked and served on a round bun topped with piquant kraut. This is a "fun" sandwich for teenagers, children and adults, too.

Youngsters are fascinated watching the frankfurters curl slowly on the grill as they heat.

• • • •

Mom will appreciate serving these hearty sandwiches for entertaining, for guests can make their own concoctions from an assortment set out buffet-style.

• • •

LOAD UP the table with several kinds of rolls and breads, kraut relish, a variety of cheeses, fresh sliced tomatoes, onion, cucumbers and green peppers, zesty pickles, mustard, catsup and mayonnaise and let everyone dig in.

There's sure to be a wide variety of interesting creations as guests borrow ideas from one another. Best of all, everyone gets just what they want and happiness will reign. These sumptuous kraut round dogs provide a simple and inexpensive refreshment, even for a party or a very large group.

• • •

MAKE KRAUT Round Dogs with three cups drained sauerkraut, one-third cup diced green pepper, one-third cup diced red sweet pepper, three tablespoons firmly packed brown sugar, one-half teaspoon instant onion, one-eighth teaspoon turmeric.

One-fourth cup butter or margarine, one teaspoon prepared mustard, one-half teaspoon celery salt, six frankfurters (about ½ pound), six slices round bread and six slices Bermuda onion, optional.

• • •

MIX TOGETHER kraut, green pepper, red pepper, brown sugar, instant onion, and turmeric; set aside. Cream together butter, mustard and celery salt; set aside. Cut 10 deep slits in each frankfurter without cutting all the way through. Place bread in broiler; toast lightly.

Spread untoasted side with butter mixture; top with onion slice and frankfurter. Return to broiler; toast 6 to 8 minutes. Fill centers with kraut mixture.

Cheese, shrimp in ramekins

Party day, busy day, any day — thank heaven for the no-fuss dinner.

The Borden Kitchen had just such a hurried homemaker in mind when they created shrimp-egg ramekins smoothly sauced with Gruyere cheese. Complement with a crisp green salad, refrigerated biscuits temptingly browned, and — dinner's ready.

• • •

DEVILED CHEESE and Shrimp Ramekins are made with ¼ cup Danish flavor margarine or butter, ¼ cup finely chopped onion, ¼ cup all-purpose flour, 2 cups homogenized milk, 1½ teaspoons dry mustard, 2 tablespoons Wyler's dehydrated parsley flakes, Dash salt and pepper, 1 teaspoon Worcestershire sauce,

• • •

Also 3-4 drops Tabasco sauce, 1 package (six 1-oz. portions) pasteurized process Gruyere cheese, ½ cup fine dry bread crumbs, ¼ cup finely chopped pecans, 2 tablespoons butter or margarine, melted, 4 hard-cooked eggs, and 1 cup (one 5-oz. can) shrimp, drained.

IN A MEDIUM-SIZE saucepan, melt butter or margarine; saute onion until transparent. Stir in flour; cook until mixture bubbles. Remove from heat; gradually blend in milk. Place over medium heat. Cook; stir constantly until sause it thickened. Stir in mustard, parsley flakes, salt, pepper, Worcestershire sauce and Tabasco. Remove from heat.

Shred four portions of cheese. Stir into sauce. Return to heat; stir until cheese melts. Shred the remaihing cheese and combine with crumbs, pecans and butter. Reserve for topping. Butter 4 individual ramekins.

• • •

DIVIDE cheese sauce in half; spoon into 4 ramekins. Cut eggs lengthwise into quarters. Arrange over cheese sauce. Add shrimp. Top each ramekin with remaining cheese sauce.

Sprinkle each with cheese-crumb mixture. Bake in a moderate (375 degree F.) oven 10 minutes or until crumbs brown and sauce is bubbly.

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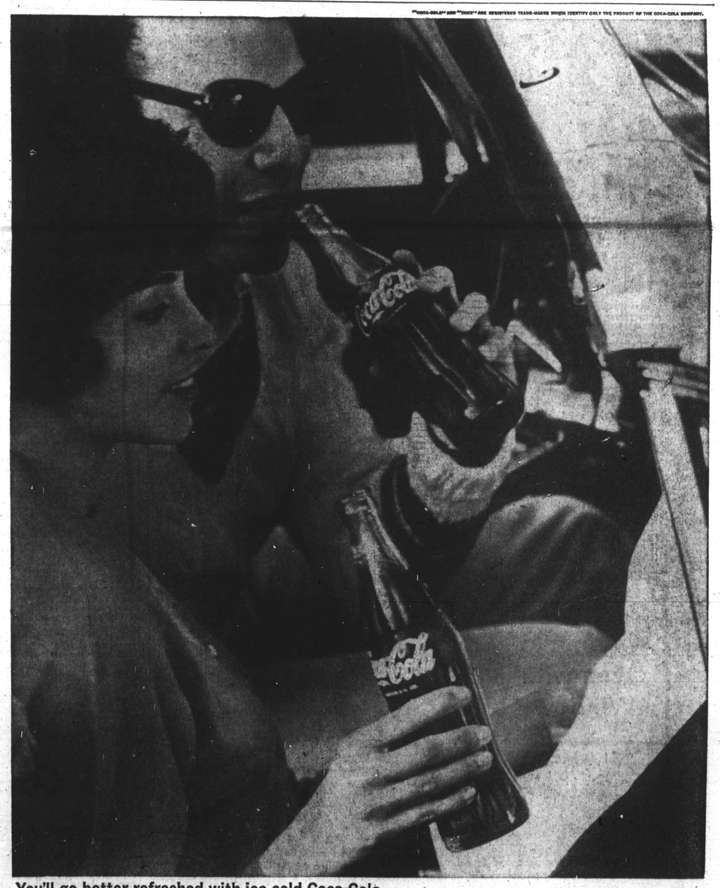

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things go better with Coke

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