BIG DAY — Inaugural Monday was an exciting day for not only Richard M. Nixon and Spiro T. Agnew, as these AFRO pictures show. In first panel, Daniel Holmes, watching the parade with his mother, Mrs. Erma Holmes, gets squared away with binoculars for the parade. They are of Washington, D.C. One of the floats he saw was that from Maryland (center) with the theme of "Teamwork." The float pictured the Maryland sports of football, basketball, baseball, hockey and horse racing. Carrying out the teamwork theme as they watch the parade, at right, is the pyramid of kids — sisters Denita and Kimbery Banks and Charles Morgan.

'Tremors of uncertainty' as Agnew gavels Senate

By STEVE GERSTEL

WASHINGTON (UPI) — Spiro T. Agnew, the first vice president in 24 years to preside over the Senate without having served there, took over from Hubert H. Humphrey Tuesday expressing awe and tremors of uncertainty."

When the buzzer called the Senate into session promptly at noon, the former Maryland governor walked past his secret service guards through swinging doors and took his seat at the massive desk facing the Senate.

He banged the gavel for the first time and intoned the traditional words, "The Senate will come to order, the chaplain will offer the prayer."

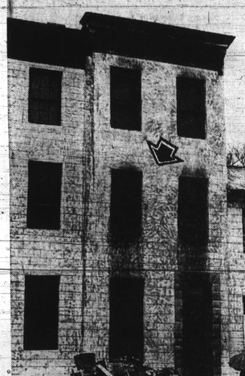
While his wife Judy watched from the gallery, the vice president recognized various leaders who welcomed him warmly in brief speeches.

They included Senate Democratic leader Mike Mansfield, Republican leader Everett M. Dirksen, GOP whip Hugh Scott, Democratic whip Edward M. Kennedy and Richard B. Russell, Senate president pro tempore.

Granted two minutes to respond, Mr. Agnew said in a subdued voice that he felt "tremors of uncertainty — not personal uncertainty, but awe" in presiding over the Senate. He said he hoped he could perform the task, one of the few assigned the vice president

(Continued on page 27)

3 children saved from house fire



"They found the children huddled under a blanket in a corner of the bedroom. They were unconscious," Fire Chief John M. Frazier told the AFRO in describing the dramatic rescue of three small children in the 1000 block of W. Lexington St. yesterday morning.

The blaze started in the front room of the second floor of a three story brick house and the fire had spread to the stairways and the bedroom by the time firemen arrived.

Capt. Walter Smith of Engine Co. 13 discovered the two girls and one boy, and they carried to a house next door by Ken Perger of Engine Co. 38, and Calvin Washington and Charles Williams, both of Co. 13.

Little Ronice Garnett, 3 years old, her four-year-old brother Brian Garnett, and Ronlee Weathers, five years-old, were all unconscious and suffering smoke inhalation, according to Chief Frazier.

Mouth-to-mouth resuscitation was administered by Alfred Landon and Reginald Jackson of Co. 8, Rob-

(Continued on page 27)

DRAMATIC RESCUE — Firemen saved three children from this house in the 1000 block W. Lexington St. during a fire Thursday morning. Mouth-to-mouth resuscitation was used.

Bill outlaws defaming persons

AFRO Bureau

ANNAPOLIS — "If Rap Brown can be charged with inciting to riot for some things he has said, then anybody who maliciously defames a person or group of persons should be liable for criminal prosecution."

Sen. Verda F. Welcome (D. 4th Balto.) was commenting Wednesday on a bill she is preparing to place before the Senate.

The bill would open for criminal prosecution any person or group that maliciously causes material of every kind and nature to be printed, published or disseminated which defames a person or group of persons.

It provides penalties of up to $1,000 and/or up to a year imprisonment.

The measure is patterned after one proposed by the Governor's Advisory Commission on Human Rights, which is headed by William H. Adkins 2nd.

It would add a new section to Article 27 of the Annotated Code of Maryland, title "Obscene and Other Objectionable Publications."

Tax hike, new programs in cards for Marylanders

By MAX JOHNSON
AFRO Political Analyst

ANNAPOLIS — Maryland citizens face strong possibilities of a tax hike for the coming fiscal year, if pressing state demands are to meet adequately.

This was indicated Thursday, as Governor Marvin Mandel presented the state's new budget to the General Assembly, a budget he inherited intact from former Gov. Spiro T. Agnew.

It is a budget not to the liking of the governor.

Gov. Mandel is now studying the state fiscal picture, preparatory to submitting later his own supplementary budget.

The governor has just enlarged the Medicaid program. He would like to see a pay increase for state employees, a Department of Transportation established, and a funding program for a newly-created Secretary of Health among some other projects.

In presenting the Agnew budget, which calls for a record $1,295,417,401, an increase of $123,722,436 or 10.6 per cent over the 1969 appropriation of $1,171,692,965, Gov. Mandel told a joint session of the Senate and House:

"I have no choice but to submit this budget, prepared for you by the previous administration, because of the unusual circumstances under which I took office.

"But the spending proposal before you in no way reflects the attitude of this administration.

"You will note, as you leaf through the budget, that it meets the constitutional requirement that it be balanced."

He then further hinted of new commitments with this statement:

"Dollar for dollar black equals red on the ledger books. But the question we must decide is whether this legally and fiscally balanced budget is also a plan for progress."

Further along in the comparatively short eight-minute speech, Gov. Mandel gave further indications of the present problems facing the state. He said:

"Even a hurried glance through this budget will show that its increases, where they do exist, were forced by expansion of facilities and normal population growth.

"To compound the problem, our hold-the-line budget for the current fiscal year has caught up with us and now we must make up a deficit of $21 million. As you know I have already ordered 22,000 of our needy citizens added to the Medicaid rolls at a cost of approximately $2 million for the remainder of this fiscal year.

"Let this be the signal that in this new order of priorities this administration is as concerned with the plight of its citizens as with new buildings or miles of concrete."

The governor pointed out that the new budget provided funds for 1,544 new positions, but that 1,479 of these jobs are necessary to staff expanded facilities authorized by a previous session of the General Assembly.

He said further that only 65 new positions are allowed in this program for all established agencies, as compared with the past annual average of 700. He stated that no salary increases other than increments were provided for state employees.

"With you I intend to shift wherever possible," the governor told the assembly, "the emphasis of our budget from non-essential to the needs of our citizens."

Gov. Mandel gave further evidence of his stake in the provision of the Agnew budget by concluding with these statements:

"Can you who have faced fiscal problems in the past accept a budget that blunts progress? Will this program fulfill our responsibilities to the future?"

"Can Maryland grow, can she reach her full potential, of she is standing still?

"Ladies and gentlemen, this is a challenge, this decision is yours and mine, it is ours to make together in days to come."

Gov. Mandel, prior to opening his formal statement from the rostrum in the House where he had served so long as speaker, told the assembly:

"It's a funny feeling to ascend this rostrum as a guest. I have had many guests here, some welcome and some unwelcome. I hope I am welcome."

The new House Speaker Thomas Hunter Lowe (D. Talbot) had presented the new governor to the assembly as a "guest" for the budget presentation.

Balmy weather, new methods speed Provident completion

Balmy weather plus a crash method of preparing substances to prevent freezing have enabled construction of the new Provident Hospital to move ahead rapidly.

In fact, reports this week indicate that the 15-million dollar seven-story facility is likely to be ready ahead of its July 1970 completion date.

Already, columns on the fourth floor are being poured, and scaffolding on the fifth floor is going up on the Liberty Heights Ave. site.

Construction of the Hospital and the Helene Fuld School of Nursing has been underway six months.

Not a single day has been lost because of the cold so far, indicating the extra work possible during the coming spring will put the job ahead of schedule.

On some of the cold days during the winter, the Provident job was the only one in town pouring concrete.

* * *

This was possible because of the stringent crash methods used to insure the continuity of work. These included:

Hot water is used in mixing the concrete; Calcium chloride is added to the mixture to prevent freezing and to make the concrete set faster.

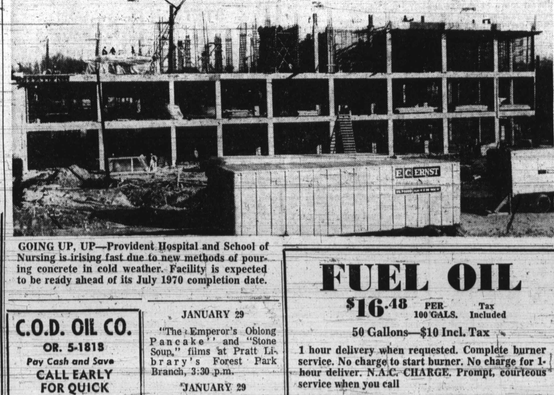
Plastic sheeting, hay and tarps are placed over the slabs and gas heaters are used underneath to prevent freezing on cold days.

* * *

The large multipurpose auditorium to be housed between the main hospital and the nursing school is up to the third level now.

On the first floor of the main hospital, plumbing and sheet-metal duct work and vents for heating, etc. are being laid. The foundation of the nursing school is

(Continued on page 27)



GOING UP, UP—Provident Hospital and School of Nursing is irising fast due to new methods of pouring concrete in cold weather. Facility is expected to be ready ahead of its July 1970 completion date.

Senate won't act now on McCourt seat

AFRO Bureau

ANNAPOLIS — The vacant seat of Sen. Frank J. McCourt (D. 2nd Balto.) will not be filled by anybody else during this 70-day session of the General Assembly.

This was the announcement Wednesday by Sen. William S. James (D. Harford), Senate president, after per and 1st! bolby's Rules Committee had discussed the matter.

Sen. James said the committee's decision was to defer action until the last week of the session, should Sen. McCourt not return in the interim, and then a determination of what to do would be studied.

* * *

The Senate president pointed out three factors

(Continued on page 27)

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JANUARY 29

"The Emperor's Oblong Pancakes" and "Stone Soup," films at Pratt Library's Forest Park Branch, 3:30 p.m.

JANUARY 29

"Kumak, the Sleepy Hunter" and "Adelie Penguins of the Antarctic," films at Pratt Library's Dundalk Avenue Branch, 3:45 p.m.

Family Fare

Food, Social, Fashions and Homemaking

Food—1 JANUARY 25, 1969

Dime march by mothers Jan. 25-26

January 25th and 26th have been set as the days for the Mothers' March of the current March of Dimes campaign for funds to fight birth defects.

Ten thousand or more volunteers, about equally divided between Baltimore City and Baltimore County, will make their door-to-door appeal under the leadership of Mrs. Thomas D'Alesandro III, wife of Baltimore's Mayor, and Mrs. N. Dale Anderson, wife of the Baltimore County Executive.

In a pre-Mothers' March statement, Mrs. D'Alesandro and Mrs. Anderson jointly appealed to residents of the city-county area to open their doors and their hearts to help combat the Nation's Number One Child Health problem.

"Each year about 250,000 babies are born in the United States with birth defects that seriously affect their futures and the lives of their families, "the Mothers' March leaders declared.

"Contributions go toward the more than one hundred centers sponsored throughout the country by the March of Dimes for treatment of birth defects victims, as well as for a number of research projects on the causes of the defects," they said.

* * *

Among those working with Mrs. D'Alesandro are Mrs. Louis E. Harmon, Mrs. Donald Donathon, Mrs. Antoinette Baccala, Mrs. Pauling Ovehareк, Mrs. Alec Cushman, Mrs. Ethel Johnson, Mrs. Edith Allen, Mrs. Anna Clindscales, Mrs. Rosetta Tilghman and Mrs. Lena Spriggs; Mrs. Dorothy E. Costin, and Mrs. Ella A. Bailey.

The Greater Baltimore Chapter of the National Foundation-March of Dimes is a consolidation of the former city and county groups, and is headed by Judge Robert L. H. Hammerman of the Supreme Bench.

GRAND LADY — Mrs. Ruth Reed, right, receives a bouquet of roses from Floyd Hall, one of her former students and a South Ward businessman and council candidate, at a birthday party in her honor at the Bessie Smith Community Center last Saturday. Mrs. Reed, an accomplished musician and teacher, maintains a studio at 184 Champman St., Orange, and still accepts a limited number of voice and piano students. She is a graduate of the Bell Canto Conservatory in Atlantic City, N.J., studied under several internationally known music and voice teachers and served many years as organist at the 13th Ave. Presbyterian Church. Miss Carolyn Kelley was mistress of ceremonies at the party. (Cunningham Photo)

How to freeze meat at home

Freezing meat and fish at home need not be a chore. It can be done easily and with good results if certain procedures are followed.

The U. S. Department of Agriculture booklet that tells how is called "Freezing Meat and Fish in the Home." Close to 30 detailed illustrations help with the explanation.

Some important facts to remember:

Freeze quickly at 0 degrees F. or lower and store at that temperature.

Limit the amount of food frozen at one time in a home freezer to 2 pounds per cubic foot of total storage space.

Limit storage time. A table gives maximum storage periods recommended for fish and the different meat cuts.

Freeze only high-quality fresh meat and fish. Freezing does not improve quality.

Keep all food to be frozen clean. Freezing does not sterilize.

Thoroughly chill meat and fish. The bulletin tells you what temperature and how long.

Prepare and package in quantities to be cooked at one time.

Label each package with data, kind and type of product and weight number of servings or pieces.

Cook thawed foods promptly.

For a copy of USDA's Home and Garden Bulletin 93, "Freezing Meat and Fish in the Home," send 25 cents to the U. S. Government Printing Office, Washington, D.C. 20402.

For volunteers

Women interested in Army Community Service (ACS) volunteer work at Edgewood Arsenal will attend a day-long training program Jan. 30 at the Arsenal Officers' Club at 9 a.m.

Wives if enlisted and officer personnel attached to the Arsenal are eligible.

ACS provides a helping hand for military personnel and their dependents with family or personal problems. The women's volunteer group gives assistance in times of emergency.

BEST BUYS:

Chicken choice as winter dish

Make chicken your choice for an economical, nutritious and appealing main dish now, advises the U. S. Department of Agriculture's Consumer and Marketing Service.

Since they're in abundant supply, you might find it convenient to stock up the freezer with an extra number of birds, either whole or cut into desired portions.

Both whole and cut up chickens freeze well. For greater economy, cut up the bird at home. But you may prefer to buy halved, quartered, or special parts, such as wings, thighs, breasts, or legs to suit particular recipes or family likes and dislikes.

When freezing, wrap the chicken in an airtight wrap, so each package contains the amount you intend to cook and serve at one time. Be sure to write the date and quantity on the package wrapper for future reference.

Keep chicken frozen until ready to use, or until ready to thaw before cooking. Thaw it in the refrigerator. Allow 12 to 24 hours for thawing, depending on the amount of chicken.

Here's a menu for a day's good eating using foods in plentiful supply and reasonably priced:

BREAKFAST
Orange Slices
French Toast
Milk
Coffee or Tea
LUNCH
Tuna Patties on Toasted Buns
Cole Slaw
DINNER
Polynesian Oven-Fried Chicken
Sweet Corn
Prune Compote
Milk
Coffee or Tea

This recipe for Polynesian oven-fried chicken is for the main dish of the dinner meal:

To Prepare: Dip chicken parts in an egg-milk-salt mixture; then in orange juice; then in shredded coconut to coat thoroughly. Melt ¼ pound (½ cup) butter or margarine in shallow baking pan in a 350 degree oven. Roll coated chicken pieces in melted butter to coat thoroughly. Arrange pieces skin side up in pan, one layer deep. Bake at 350 degrees for 1 to 1½ hours, or until meatiest portions are fork-tender. Garnish with orange sections.

Public hearings on Sausage Standards:

Cooked sausage products go by a wide variety of names — franks, frankfurters, weiners, knockwurst.

But what do these names mean to you? And what do you want the various types of sausage products that you buy to contain?

That's what the U. S. Department of Agriculture wants to find out at a series of public hearings begining on Feb. 19, 1969 to consider establishing a standard for frankfurters, knockwurst, bologna, and other cooked sausages.

They will be held in four locations — Washington, D.C., Atlanta, Chicago, and Denver.

The Wáshington hearings are scheduled for 10 a.m., Feb. 19 and 20 in Room 218-A, Administration Bldg., U. S. Department of Agriculture, 14th St., and Independence Ave., S.W.

USDA's Consumer and Marketing Service has proposed several amendments to the federal meat inspection regulations for consideration at the hearings.

One of the proposed amendments would spell out the required meat or poultry ingredients for cooked sausages, as well as optional ingredients which could be used by processors, permissible curing and seasoning ingredients, and processing and labeling requirements.

C and MS officials said there are currently no specific standards for individual types of cooked sausages. Content, processing and labeling requirements and limitations are now contained in various general regulations and policies relating to processed meat products.

These regulations require that products be made from clean redients and be truthfully and informatively labeled.

ment — requested by the poultry industry — would

Another proposed amendment permits the use of up to 25 percent poultry in cooked sausages, without requiring the name of the product to reflect the poultry content.

The ingredient statement — required on most Federally inspected meat products — would still have to show the poultry as an ingredient.

Advertisement

Ham and Sweet Potato Bake

Traditionally, ham and sweet potatoes are served together at a meal.

And why not? Since they are both favorite foods, they should be served often. Every once in a while, though, you may want to try adding a slightly different flavor to the pot. If so, this Ham and Sweet Potato Bake recipe is just the thing for you.

It gives you a new and exciting way to serve ham and sweets. This new flavor is in the bag — it comes from Good Seasons Shake 'n Bake Seasoned Coating Mix for Chicken — Original Recipe. Crushed pineapple and brown sugar are added to give it that really special taste. Try this bake today and see if you don't agree.

* * *

By just adding a green vegetable like peas or string beans you'll complete the meal, and then you're in business. Wait a minute — we hear a lot of talk about serving a complete meal to the children. What makes a meal complete anyway?

Well, to make a meal complete one must first be sure to include some kind of meat or fish or a food that takes the place of it, like eggs, dried peas, or Limas.

Second, there should be, of course, milk, ice cream, or even pudding — or possibly some other food containing milk.

* * *

Third, one should have a nice green vegetable like collards or turnips. It might be a yellow vegetable like carrots. Fruits should be chosen sometimes. Last, serve bread or crackers with butter. Just remember, a wide selection like this makes your child's meal complete.

Lookin' for a way to make old favorite food popular again? Try this Ham and Sweet Potato Bake soon.

Ham and Sweet Potato Bake requires one can (1 3½ oz.) crushed pineapple, one can (26 oz.) sweet potatoes, drained, three tablespoons brown sugar, two teaspoons prepared mustard, one pound boiled or cooked ham, cut in about 12 pieces, and one envelope seasoned coating mix for chicken — original, recipe.

One and one-half pounds medium sweet potatoes (about 4 potatoes), cooked and drained can be used instead of the canned potatoes.

Place pineapple in bottom of shallow baking dish. Top with sweet potatoes. Sprinkle with brown sugar. Spread mustard on one side of ham pieces and coat with seasoned coating mix as directed on package. Place on top of sweet potatoes.

Bake at 400 degrees F. for 20 minutes or until ham is lightly browned and mixture is heated throughout. Garnish with parsley, if desired. Makes 4 servings.

Any type of cooked ham may be used and the size of the pieces may vary.

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Instant Coffee Maxwell House 10 oz. jar $1.23
Fabric Finish Raggedy Andy 20 oz. can 29¢
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Advertisement

Hints For Homemakers

INEZ KAISER

"I have made an unbreakable resolution this year," a friend announced to me recently. "And, mine, I have you to thank. It is all because I read your column that I first decided to try new Concentrated 'all' with the three B's—bleach, borax and brighteners. It got out tough dirt and stains that never came out before. Right then and there I resolved to make three-B 'all' the detergent for all of my family's laundry," she said.

If your clothes carry stains that are reminders of last year's soils and spills, then to use three-B "all" should be your 1969 resolution, too. You get superior cleaning power, because it is a unique, heavy-duty laundry product.

But that is not all. The blue, green and yellow granules aren't there just to look pretty. They are the bleach, borax and brighteners that you need to solve even your most difficult laundry problem.

If you resolve to have the cleanest wash possible, then "all" with bleach, borax and brighteners is the detergent for you.

It's my guess that this is one resolution you won't break.

Do you have some slow starters at your house on these cold winter mornings? Often it's not just the car that has difficulty getting in gear. I've discovered that our day gets off to a much better start when a hearty breakfast of fluffy pancakes topped with delicious MRS. BUTTERWORTH'S syrup is served. Everyone hurries to get to the table on these mornings.

You just can't beat this delicious syrup when it comes to flavor! Its flavor offers a superior taste that's more than just maple—there's butter in it, too—the perfect combination for a syrup.

You'll find MRS. BUTTERWORTH'S stays where you pour it—right on the pancakes. As you know, this isn't true of all syrups. That's because it's thick as well as well as being rich.

For a doubly warm breakfast, serve piping-hot MRS. BUTTERWORTH'S syrup with pancakes, French toast or waffles. Don't limit this Lever Brothers syrup to just pancakes alone.

Start your family off right in the New Year by serving MRS. BUTTERWORTH'S syrup on waffles and French toast, too. They'll be glad you did.

I wonder if you make many New Year's resolutions! Well, I did not. I decided after last year, "What's the use?" If you are like me, why make resolutions? Instead, why not make some practical decision you can live by—like making PHASE III a regular item on your shopping list.

Let me give you two reasons why you should do so. First, it is a deodorant bar, which is needed by every member of the family. Secondly, it has a creamy texture that leaves your skin feeling as fresh as the aqua or pink color of the bar.

Now, you ask, what more can you expect? Well, I had to admit getting deodorant protection from PHASE III and all the pluses that you expect from a creamy beauty bar is exceptional. Chemically speaking, it has been shown that this beauty bar does not disturb the normal acidity of your skin, will not dry it out or cause irritation.

PHASE III is just what you have been wanting, and I assure you that you, too, will enjoy all of its features, no matter what day of the year it is. If you use it, I know you will agree it's practical to use PHASE III throughout the year.

Did the holiday baking and parties leave you with dishpan hands? Dry wintry days ahead offer no solution to this problem, but I have one I'd like to share with you. It's real simple. Use DOVE dishwashing liquid and see the difference in your hands.

Although you probably never dreamed you could remedy your rough, red hand situation while doing dishes, it can happen when you switch to DOVE.

This fantastic product is definitely the answer to every woman's wish. It contains a special skin-lotion ingredient that softens your hands and keeps them soft. In fact, DOVE'S luxurious fragrance is that of a hand lotion.

Regardless of what we do or how old we are, all of us girls want lovely and soft hands. I am no exception! When I am home, the task of doing dishes is mine. But once I leave Kansas City, it is important for me to extend a soft hand as I greet people all over the country.

So take a working homemaker's advice, use DOVE dishwashing liquid and see how soft your hands will be, too.