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1) sources of money to start new businesses and to expand existing businesses
2) new markets and ways of increasing their market shares.
3) better methods of management.
4) improved techniques of supervising and developing their employees.
5) communicating with the general public and projecting a positive image of their business.
6) ways of avoiding, reducing and transferring risks, and
7) creating and maintaining a favorable business climate.

PROGRAM
MONEY, MARKETS, MANPOWER, RISK, AND PUBLIC RELATIONS IN BUSINESS MANAGEMENT
8:00 p.m.

First Session — April 7
Where is the Money and at What Cost?
Dr. Satish M. Parekh ..... Director of Business and Finance, Morgan State College
Ashnell M. Muldrow, II ..... Commercial Credit Corporation
Robert G. Merriet, Jr. ..... Partner, Alex Brown and Sons
Second Session — April 14
Where are the Markets and at What Price?
Sidney Hollander, Jr. ..... President, Sidney Hollander Associates
Third Session — April 21
What are the Methods, Systems, and Procedures and How Can They be Adapted and Applied?
Emerson E. Jones ..... Chief of Methods Development and Computer Applications Department, Western Electric Continental
William E. Evans ..... President, EZ Data System, Mainstream Computer Service Inc.
Fourth Session — April 28
Where are the Workers and How Can They be Trained and Motivated?
William C. Clark ..... Manager, Employment Service Component of Baltimore Concentrated Employment Program
Anton K. Endle ..... Specialist, Supervisory Training and Development Department, Baltimore Gas and Electric Company
Harry S. Davis ..... Employment Manager, The Union Memorial Hospital
Fifth Session — May 5
What are the Risks and How Can They be Avoided, Reduced or Transferred?
John E. Allen, CLU ..... Metropolitan Life Insurance, Consultant
Carroll A. Smith ..... Metropolitan Insurance, Consultant
Richard Fowler ..... President, Baltimore Association of Insurance Agents
Dr. W.O. Brown, Jr. CLU ..... Chairman, Department of Economics and Business Administration, Morgan State College
Banquet Session — May 12
The Business Environment and The Entrepreneur
Address: Dr. Melvin Humphrey
Chairman, Division of Business Hamilton Institute and Founder of the Baltimore Business Institute

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Complete the Registration Form now. Registration is limited and registrants will be accepted on a first come first served basis. Forward the completed Registration Form with check or money order to
Cleveland A. Christopher, Coordinator
1001 Morgan State College
Baltimore, Maryland 21212

Make checks payable to Morgan State College. The fee includes the cost of registration and participation and a copy of the book, The Banquet Session, Registration Deadline: Friday, April 4, 1969. The program consists of a five (5) week series of meetings on Saturday mornings at 8:00 a.m. These sessions will be held in Holmes H-11 and on the campus of Morgan State College, Hillen Road and Coldspring Lane. The Banquet will be held in the Memorial Refectory and will begin at 6:30 p.m. Morgan State College is accessible by the Northern Parkway Bus, Coldspring Lane, Baltimore, Maryland. Ample parking facilities are available. Morgan State College is approximately one (1) mile from the Coldspring Lane exit of the Jones Falls Expressway and Hillen Road. Holmes Hall is located one block north of Hillen Road and one block west of the Student Union Building. Parking facilities are also available near the Student Union Building. Transportation will be provided from the campus to the Banquet Hall. For additional information call the Institute coordinator, Cleveland A. Christopher, on campus, Ext. 205 from 9:00 a.m. to 5:00 p.m. or 664-6605 during other hours.

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Through the Institute, Trade Associations, Business Associations and publications of Dun Bradstreet, Dun and Bradstreet and Dun and Bradstreet will be available to participants. These publications include:
Wall Street Journal
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The National Observer
AFRO-American Newspaper

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323-2270, Ext. 205—9 A.M. to 5 P.M.—eves. 664-6605

Be in the know this spring have a wine tasting party

Everybody gives cocktail parties. But you'll have to hurry to be the first on your block to give a wine tasting party. People are discovering the advantages of tastings — more fun, more conversation, less smoke, fewer political arguments and best of all: painless education.

Californians, prideful of their own vintages, have made the tasting party a growing part of the social scene. Hostesses the nation over who want to enliven instead of deaden their guests' senses are catching on.

Happily, the tasting party is almost infinitely flexible. It can accommodate the staff of a medium-sized hospital or please a cozy sixsome. And can consist of an elaborately conceived series of tasting stations and tasting games or — simplicity itself — offer four or five red wines for comparison.

The tasting party can be held almost any time, from Sunday brunch to afternoon to the cocktail hour to evening. Before dinner, while palates are fresh, is probably the best time, but beware lest your guests linger so long over their scorecards that the dinner burns.

Here's how it is done ... Gather a group of friends. Or strangers, for that matter. The tasting party is a great ice breaker. If it is your first tasting, six to twelve is a manageable size for an average large room. Don't ignore people who say they know nothing about wine. They are liable to enjoy themselves the most, and pick up some information in the bargain.

Food is the easiest part. Bits of French bread and squares of mild cheese are all you need. Such food clears the palate between sips, and can be strategically located (with a pitcher of water for rinsing glasses) between tasting stations. If you like, and it's not just before dinner, some finger foods might go well at or just beyond the final tasting station.

The first move, of course, is to decide how many wines to serve, whether to have tasting games and how many guests. From this you can plan how many wines to buy. A single bottle of each wine will serve up to two dozen tasters at about an ounce each. If you have time, try the wines yourself at home, to make sure they are the ones you want to have, before buying for the party.

Get props, if you want to use them. These can be fresh grapes, if they are in season, posters, a small grape (or cider) press, leaves, candles stuck into bottles and wine racks. Prizes also can be displayed — a silver wine taster's cup is good if you want to spend up to $10. A folding wine rack is appropriate, or a corkscrew, a book such as the Wine Advisory Board's "Favorite Recipes of California Winemakers," a set of wine glasses, or, naturally, bottles of wine.

On the day of the party, chill the white and Rose wines. Open the reds at least an hour in advance of the tasting. Put out perfection clean glasses. (You can get by with one glass per guest, but fresh glasses for the blindfold test and for Champagne are desirable). A clear, stemmed all-purpose wine glass is ideal, but any kind of clear (uncolored) glass will do.

Bag the wines. This can be done in advance, before the wines are chilled — but the host or hostess must be sure not to lose track of which bottle is which. Colorful bags in one-bottle size are available at art and gift shops. They may be folded down to bottle-lip height and fastened with colored scotch tape. The bags can be numbered with marking pen or decals.

You can have as many tasting stations as you like. There are no limits. Some fast rules, but a few guide lines will help. It is a good idea not to smoke while tasting (it deadens the sensitivity to taste and smells). Pour only an ounce or less into a glass. If the contestants swallow the wine, this will keep them from downing too much and save on your wine bill. Professional tasters taste the wine, then spit it into buckets. Fortunately, most of us aren't that serious about it and can drink ours.

Glasses ought to be rinsed between wines, so one doesn't mix one wine with another. Participants also can clear their palates with bites of bread or crackers and cheese.

The wines should be arranged — ideally — on separate tables, or at least with a few feet between for holding glasses to the light and for intense conversation at each of the tasting stations.

This party is fun. The people are in competition instead of the wine — and as a bonus, almost everybody finds a new wine they like. There are variations, of course. You could have simply a tasting of various chilled white wines, or of dessert wines, or any type you choose.

These days with the President and the State Department serving American wines, it's even the patriotic thing to do.

Man has drunk wine from hollow gourds, jeweled goblets and goatskin "botas," but none of these gets much play in the modern California dining room or restaurant.

What does get used nowadays ranges from picnic-style cups to long-stemmed crystal. Anything that doesn't leak will do, the Wine Institute says from San Francisco, but taste and tradition play a part in most wine glassware.

As in drinking wine, personal preference is the only real criterion for choosing wine glassware. As with wines, however, beginners ought to find out what the experts say before making up their own minds.

The experts are saying this: The ideal wine glass is clear, without color or decoration. It is stemmed. It is tulip-shaped, slightly smaller at the mouth than the widest part of the bowl. And it is large — usually eight or nine ounces.

They offer reasons. Part of the pleasure of drinking California's brilliant wines is seeing the color. Any glass color or extra decoration detracts from this. The size is large because one can pour a generous serving (4-5 oz.) and still leave the top half of the glass empty to gather the "nose" or odor of the wine. The tulip shape helps to contain this fragrance. The stem is partly for beauty and partly so one may grasp the stem to avoid warming chilled wines.

Such a glass is perfectly acceptable for any and all wines, from Champagne through Claret to Port. With appetizer and dessert wines you simply pour a smaller serving. The same glass even is suitable for your after-dinner brandy.

The all-purpose wine glass is one answer to the problem of tradition and ritual in wine service. Our winemen concede that many people find the relatively formal ritual of wine service a pleasant part of their meals. But this same tradition can needlessly complicate the introduction of beginning wine drinkers.

Those who want to stay with the classic types of glassware would have to stock separate glasses for Rhine wines, Claret, Burgundy, Sherry, Port, Champagne and Brandy.

A tall, tulip-shaped glass is favored for Claret and Burgundy, while Rhine Wine glasses have longer stems and somewhat smaller and flatter bowls. Sherry ordinarily is served in a small, conical-stemmed glass, and we are accustomed to seeing Champagne poured into a flat saucer-like glass, often with a hollow stemp or a slender tulip glass. Port is served from a smaller version of the Burgundy glass, and Brandy from the traditional snifter or balloon glass.

These are suitable for the wines they hold — but nothing more substantial than tradition dictates that they are the only appropriate glasses.

The Rhine Wine glass, for example, is used simply because it was developed in the Rhine country. Similarly, the Claret wine glass is the result of the Bordeaux region of France for all wines — not just the fard red Claret for which the region is known.

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