Youth wins grant for chemical study

David Stanley Dixon, youngest of the eight children of John Thomas and Mrs. Carole Dixon of the 1700 block Broadway, is attending Catonsville Community College, in the Chemical Technology curriculum, as the result of winning a scholarship from the Maryland section of the American Chemical Society.

His expenses and tuition for a two-year period are covered by the award, and he will receive the Associate in Arts degree when he completes his program.

According to Joseph A. Scarlett, who directs the occupationally-oriented career programs at the community college, this is the first time this particular scholarship has been awarded.

It was created by the Maryland chemists' group to assist urban youth to acquire skills leading to better jobs and to encourage these young people to consider careers in chemical field. The association, therefore, collected funds from various sources and established the two-year scholarship.

A committee to screen applicants was appointed, chaired by Dr. Ernest Silversmith, chairman of the department of chemistry of Morgan State College, and young Dixon was selected as the first recipient.

* * *

A 1970 graduate of Dunbar High School, Mr. Dixon, 19, reports that he especially liked high school chemistry courses and feels that this will lead him to a "rewarding career."

"I find the community college very strong," he says. "And I think I much prefer it to a four-year college. It seems to me a better preparation for life. I could go to a four-year college and maybe still not be prepared for what I want to do when I get out. I'm grateful for the scholarship, but I wouldn't want to be anyplace else."

The Chemical Technology program at the community college was begun several years ago, Mr. Scarlett reports, as the result of interest by the industry in programs which would train much-needed manpower.

It offers courses in qualitative and quantitative analysis, organic chemistry, physics, chemical laboratory techniques, technical mathematics, and technical writing, as well as general academic subjects for a well-rounded education.

A cooperative world study program with local industry, which provides alternating semesters of study and actual work experience, is also available for those who qualify, Mr. Scarlett concluded.

SEASON OF LIGHTS during the holidays is typified by these spectacular homes illuminated in the 2300 block W. Lexington St. AFRO photo by Senior Photographer I. Henry Phillips.

More black banks needed--Dr. Irons

Although the assets of black banks have increased 334 percent in the last ten years, to a total of $303 million, or four times as fast as the preceding decade, this is not enough, according to Dr. Edward D. Irons, executive director of the National Bankers Association.

Dr. Irons' remarks are contained in a comprehensive study of "Black Banking — Problems and Prospects," delivered before the American Economic Association in Detroit on Monday.

Dr. Irons said that of the 26 black-controlled banks, 16 have been organized since 1963, when the first of the newly organized banks opened for business.

"If this number of black banks does not sound impressive in relation to the more than 13,000 banks that were in operation on June 30, 1970, it isn't," Dr. Irons said. "When viewed with the perspective of history of black banks, however, the advent of this increase number of black banks suggests a microscopic revolution."

* * *

Additional black banks are needed, Dr. Irons pointed out, not because they are black, but in response to the banking needs of communities where these banks are located.

"With rare exception black banks are typically located in the nation's ghettos," Dr. Irons observed. "If one accepts the premise that the general population needs a commercial bank that is convenient and empathetic to its financial and economic needs, should the black population aspire to anything less?"

Dr. Irons said he agrees that the major banks could better meet the needs of the ghetto community, but he asked, "Have they done it?"

"Perhaps so, some degree, they have," he answered, "but the preponderance of evidence suggests that the major banks, by nature or by policy, devote a relatively small amount of their loan portfolios to small business, irrespective of race."

Loving hands prepared CAA dinner for elderly

THE YULETIDE FEELINGS — The residents of the 800 and 900 block of Whitelock St. was in the yuletide spirit this year. This is just one example of the many decoration exemplified on the block in the Whitelock Neighborhood Club's door and window decoration contest.

Christmas happiness was extended to more than 200 elderly persons the Sunday before the holiday by citizens of the Community Action Agency at 1138 Pennsylvania Ave.

Mainly, the guests were from the McCullph Project. Included were many children who otherwise may not have enjoyed such a fine dinner.

Turkey and all the trimmings plus extras filled the plates of the happy banquet guests.

More than that was added since, as an AFRO caller revealed. "We girls on the committee put our hearts into it."

The informant was committee member, Mrs. Bonnie Mae Gold, the former AFRO Clean Block worker on Bellont Ave. for 16 years.

Glowing with excitement at the prospect of doing something nice at Christmas time for so many people, Mrs. Gold disclosed that several huge turkeys were being brought in from a farm, "live turkeys" not frozen.

After special preparation for baking, the stuffing would be added and the accompanying side dishes prepared by various other committee members, she said.

* * *

That was Saturday when Mrs. Gold went on to say that bouquets had been ordered from the florist to fancy up the eight, 8-foot tables.

Mrs. Gold delighted in the flowers since she is a member of the Mount Moriah Baptist Church Flower Circle fixing flowers for funerals, the sick and/or special occasions since 1952.

Her husband, Ernest Gold, is an A and P firm employee. They have a son, Charles, age 13; a married son and two grandchildren.

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DAVID S. DIXON

A Dunbar High School graduate, Mr. Dixon is attending Catonsville Community College on a scholarship in the Chemical Technology Department.

Whitelock Neighborhood club in festive spirit

By EDITH HOUSE

The residents in the 800 and 900 block of Whitelock St. had an all-around Christmasy spirit this year. These Baltimoreans not only decorated the inside of their homes with trees and stockings but they also gave the exterior of Whitelock Street that Yuletide expression.

The Whitelock Neighborhood Club sponsored its second door and window contest Sunday, Dec. 27. According to the club president, Mrs. Hallie Gadsden, the purpose of the project is to build interest in beautifying the property in these two blocks.

There were four prize winning doors this year. First prize went to the Lee family of 910, second prize was received by the Summerville family of 829 and the Stephens and McCoy family of 914 and 802 tied for third place.

* * *

For their imagination and artistic ability, the winners received $15, $10 and $5.

To make sure that the judging could be as impartial as possible, the two judges were residents of nearby streets. Mrs. Willie Mae Davis of Newington Avenue and Mrs. Mary Williams of Park Avenue judged the creations according to the art work and the decoration arrangement.

The judges found the winners not only artistic but original and imaginative as well. These residents used articles from the home to decorate their door which impressed the judges.

The young and old residents of Whitelock Street enjoyed preparing their block for the holiday season.

What could be nicer than for a visitor of Whitelock Street to feel the peace and goodwill of the interior of the homes beginning at the front door. Isn't this what the Yuletide season is all about?

ook m8

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Help for elderly tax payers

The Internal Revenue Service is offering to figure the income tax and retirement income credit for upwards of 30 million taxpayers filing 1970 federal income tax returns, it was announced today by Irving Machiz, District Director of Internal Revenue for Maryland and Washington, D.C.

Mr. Machiz said the new rules for figuring the tax could reduce the largest single type of error made by taxpayers each year as well as help elderly persons who have had difficulty with retirement income credit calculations.

Errors in figuring the tax were discovered on 3.6 million of the 78 million income tax returns filed for 1969 Mr. Machiz said. There errors resulted from taxpayers using the wrong table, line, or column to figure his tax.

Under the new rules, the IRS will, on request, figure the tax for persons with incomes up to $20,000 who take the standard deduction and whose income is from salaries and wages, dividends, interest, and pensions and annuities. The new rules include pension and annuity income for the first time so that the elderly can take advantage of the offer.

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FASHION NOTE: Paris designer Guy Laroche did this long sweep of dress to wear on New Year Evening. Grecian and flowing, it is the palest pink polyester crepe. He pulls it together with silver and gold trim at the neckline and cuffs. Choir boy sleeves, deep neckline front and back, raised waistline and reflect the mood of subtle fit and flare in very soft fabrics for 1971.

Variety at YWCA

Stimulating intellectual fare, the chance to tone up the physique, participation in the performing arts, the opportunity to produce sophisticated art objects plus a chance to sell them, are among the many opportunities for heightened living presented by the YWCA classes this winter.

One course, offered by the North Area YWCA consists of ten stimulating evenings of discussion of theatre with a professional director and actor, David Howell, at the Village of Cross Keys.

A new "Health Spa" has been opened at the Central Center YWCA, 128 West Franklin Street, with an exerow and three bikes. Half hour sessions can be scheduled during the day and evening at a minimal charge.

A musical comedy will be produced during the Spring season by children, ages six to twelve, in the music classes of Mr. Harold Stern at the YWCA at 1912 Madison Avenue.

Swedish embroidery and silk screen printing are taught at the YWCA Center in Bel Air and are only two of the many, many creative arts courses offered in the four YWCA centers.

A new feature at Central Center YWCA is a boutique in the lobby where members may place their arts and crafts on consignment for sale.

Best Buys: Pork one way to control budget

By VIRGINIA MCLUCKIE, Food Economist

The New Year is here and after a period of holiday feasting we usually look for ways to cut back spending at the grocery store.

This a good time to inventory your cupboards and plan to use up existing supplies of foods that do not have a long shelf life. This is also a good time to raid the refrigerator and plan to use up perishables while they are in prime condition. Make a list of items you will need to purchase in order to utilize the food supplies you do have in regular family meals.

* * *

We ate more food and spent more money for it in 1970 than in 1969. Food expenditures in 1970 may total 114 billion dollars, up 8 per cent from 1969. For the nation as a whole the increase in food expenditures will about equal the rise in disposable personal incomes. The share of income spent for food will early be the same as the previous year, which was 16.7 per cent.

Food consumption per person in 1970 is averaging slightly higher than the year before. Increased meat and poultry consumption have been major factors. Consumption is also up for fats and oils and for fish. Meat consumption the final quarter of 1970 may average four percent above a year ago, and will continue substantially above 1969 levels in early 1971.

* * *

Expect larger amounts of pork at lower prices during the first half of 1970.

This winter and next spring, hog slaughter will remain very large because 1970's June-November farrowings in the Corn Belt are reported up 14 per cent and slaughter is running 10 to 14 per cent larger than the fall of 1969. Pork will be an attractive buy for consumers.

Beef cattle on feed that usually reach slaughter finish in the winter are about 4 per cent more. Thus, with modest increases in fall and winter placements, fed cattle marketings during the first half of 1971 will likely remain on the plus side.

Output of eggs and turkeys will remain above year-earlier levels through the first half 1971. Broiler production is expected on these poultry items.

With good herd replacements and an eased labor situation the decline in milk cows will be held at a low rate. With continued increase in output per cow, milk production increase is favored.

* * *

The 1971 picture for supplies of the foods that provide protein in the diet is optomistic. Since we spend a large share of the grocery money for meat, milk, eggs and poultry the decline of prices at wholesale should be reflected at the retail level.

Recipe for this week is for Cranberry Pork Chops. Cranberry Pork Chops are made with four prok chops, one cup canned, jellied cranberry sauce, one teaspoon grated orange rind, one half cup crushed pineapple (optional), and one fourth cup water.

Flour chops and brown in a little hot fat in a skillet. Mix rest of the ingredients and pour over chops. Cover and simmer for 1 hour or until fork-tender. Serves 4. Economical end pork chops may be used in this recipe.

Economy meals

Think of a winter dinner, and what comes to mind? First, turkey, of course. Second, probably cranberry sauce.

Between holidays turkey will be especially economical.

Actually, the tart tingle of cranberries is worth savoring all year round in many different dishes.

The U.S. Department of Agriculture's Consumer and Marketing Service says the 1970 cranberry crop is forecast at a record 1,874,000 barrels. Supplies of canned cranberry sauce are also expected to be good. So you should find cranberries priced reasonably at your grocery.

For eye-appeal alone, the deep crimson of cranberry dishes and hostess-red of the fresh berries win top honors. As for good taste, cranberry relishes are unsurpassed main-dish complements, and cranberry desserts are just plain unsurpassed.

Cranberries vary somewhat in size, shape, and shade of red, depending on the variety. When buying, just be sure to select shiny, plump, smooth-skinned berries — and you'll have fresh cranberries at the peak of flavor, ready to use in all manner of delicious ways.

Try the fresh berries, whole or cut, to add crunchy goodness to cole slaws, fresh fruit or vegetable salds, or molded salads. Coarsely chopped and stirred into bread, muffin, or pancake mixes — they're a bit of menu magic!

Canned cranberry sauce — jellied or whole-berry — is a snap to serve and enjoy. Here's a way to rejuvenate leftover turkey and add a touch of elegance: serve them in open-faced sandwiches topped temptingly with heated whole-berry cranberry sauce.

It's easy to have imaginative, just-a-little-different desserts with cranberries. How about a cranberry crisp? Or a cranberry-apple pie? Or — an absolute delight — a cranberry chiffon pie? Or how about all of them? Since cranberries are in abundant supply year round, there's plenty of time to discover for yourself the many facets of their versatile personality.

Here's a menu for a day's good eating, including a light breakfast and lunch and a festive dinner:

BREAKFAST
Orange Juice
Ready-to-Serve Cereal
Milk
Coffee ir Tea
LUNCH
Peanut Butter Sandwich
Carrot Sticks
Fresh Apple
Milk
DINNER
Roast Turkey
with Bread Stuffing
Baked Cranberry
Walnut Relish
Green Beans
with Mushrooms
Mashed Sweet Potatoes
Pumpkin Pie
Milk
Coffee or Tea

Baked Cranberry Walnut Relish tastily teams up two plentiful foods. To Prepare: Wash one pound of fresh cranberries and drain. Place berries in a shallow pan and stir in two and one-half cups sugar. Cover pan tightly with aluminum foil, or a tight fitting lid. Bake in 350 degree F. oven for one hour.

Add one cup coarsely broken, toasted walnuts, (to toast, spread walnuts in separate shallow pan and toast in oven until light golden brown, about twelve minutes), one cup orange marmalade and the juice of one lemon or lime. Stir to blend uniformly and then chill. Use to garnish the turkey entree platter or serve in an attractive relish dish.

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