HONORED — A reception was held Sunday at the Me-De-So Club in honor of Roland Williams, Jr., a June graduate of the Howard University Medical School. In the reception line, left to right, are: Miss Betty Williams, Mrs. Lula Mackay, Mrs. William Watts, and Mrs. Donald O. Wilson; Mr. and Mrs. Roland Williams, parents; the honoree and Dr. and Mrs. M. L. Barksdale, the grandparents.

NAACP Baby Contest yields over $7,000

The Baltimore NAACP Branch's Annual Baby Contest brought in over $7,000 last Sunday at the Douglas Memorial Community Church.

Among the "group sponsored" babies, the first prize winner was Earlie Francis 3rd, who reported $646.25 and was sponsored by Mrs. Susie Murphy and Wayland Baptist Church.

In third place and reporting $383.28 was Alan Grant, sponsored by Mrs. Twilah Grant and Israel Baptist Church.

Among the individually sponsored babies; first prize went to Wanda Russell, who reported $437.50 and was sponsored by Mrs. Ida Russell, chairman of the Freedom Fund Committee.

In second-place, reporting $283.50, was Queenie Bridgett Brown, who was sponsored by Dr. Charles E. Watts, branch treasurer; in third place and reporting $230.50 was David Lee Weatherby, sponsored by Mr. James Bastfield, the grandfather.

Forty seven of the 63 babies enrolled have made reports. Each baby received a prize. Mrs. Eliza Costin was chairman of the Baby Contest. Mrs. Violet Hill Whyte, the guest speaker, gave valuable advise to the parents.

The children's choir of City Temple, under the direction of Miss Sylvia Staples, sang beautifully.

Other youthful participants on the program, which was planned and handled by Mrs. Eula Mae Watts, were Vonita Caldwell, Denise R. Powell, Wanda Russell, Gregory Johnson, Tanya Payne, Singleton Bascom, Reginald Collins, Penelope Callaway, Anjalessa D. Johnson, Vonda Michelle Borum, Tamara Johnson, Keah Denise Crosby, and the little Collins Singers.

TAKE TIME to help somebody less fortunate, than you. Join a community group or church and VOLUNTEER your service.

—Gadabouting

(Continued from Page C-1)

Briscoe, Mr. and Mrs. Raymond Jorley and Mrs. Norma Wolst.

It is that time again. It is graduation time again and parents and friends are honoring the graduates with receptions and parties befitting the occasion.

One highlight was the lovely reception given by Mr. and Mrs. Roland Williams Sr., on Sunday, at the Me-De-So Club, in honor of their son, Roland Jr., who graduated this week from Howard University Medical School.

In the receiving line were: Mrs. Pauline Watts, Mrs. Thela Wilson, Mrs. Lula Mackay, Mr. and Mrs. Roland Williams, Dr. and Mrs. Moses Barksdale and Mrs. Thelma Ashe.

At the guest book were Mrs. Hilda Higgins and Mrs. Ida Smith.

Hostesses were: Mrs. Mary C. McPherson, Miss Patricia Carrington, Mrs. Mae Chamberlain, Miss Betty Williams, Mrs. Bernice McDaniels, Miss June Harris, Mrs. James LaForest, Mrs. Harriett Trader, Mrs. Evelyn Barksdale, Mrs. Magnolia Williams, Mrs. Saretha Greene, Mrs. Jacqueline Branch, Mrs. Charlene McCargo, Miss Joan Sessoms, Miss Pamela Johnson, Miss Gayle Williams and Miss Gloria Cross.

Hosts were: Dr. Ivan Higgins, Dr. John Harrison III of Washington; Dr. Rodney Lynk, of Los Angeles, Henry Collins, Carroll Woodford, Cylburn Soden, Robert Payne, William Proctor, Jesse Ritchie, James McGlothern, Michael Mitchell and Lafayette Singleton.

* * *

More graduation party news:

Surprise is the only word that can describe how Dr. Eugene Scott felt when he was honored at Meushaw Restaurant on Sunday.

It was a cocktail-dinner and graduation party for Dr. Scott, who received his Ph.D. in physics this month from Johns Hopkins University.

Dr. Scott's lovely wife, Margaret, is employed for the Department of Social Services.

He has taught physics at Florida A and M University and Morgan State College, is presently a research physicist at Aberdeen Proving Grounds.

Among guests at the Welcome affair were: Mayor Thomas J. D'Alesandro 3rd. Dr. and Mrs. Martin Jenkins, Dr. and Mrs. King V. Cheek, Mrs. Mary B. Adams, Delegate Lena K. Lee, Mr. and Mrs. Charles Michaels, Dr. and Mrs. Maurice Adams, Dr. and Mrs. Gilbert Banfield, Mr. and Mrs. A. Paul Moss, Mr. and Mrs. John H. Murphy, III

Also Senator and Mrs. James Clark Jr., Senator and Mrs. Victor Crawford, Senator and Mrs. Jervis Fenny, Senator and Mrs. Edward T. Hall, Senator and Mrs. Julian Lapides, Senator and Mrs. Alfred Lipin, Senator and Mrs. Charles Smelser.

And, Lt. James Watkins, Delegate and Mrs. Troy Brailey, Judge and Mrs. Robert Watts, Judge and Mrs. Harry Cole, Delegate Rosalie Abrams, Mr. and Mrs. Bradford Jacobs, Dr and Mrs. Frederick Dedmond.

Also, Dr. and Mrs. Benjamin Quarrels, Dr. and Mrs. G. James Fleming, Mr. and Mrs. Lewis Asrael, Dr. and Mrs. Clifton Jones, Mr. and Mrs. Moses Newson, Dr. and Mrs. Clarence Monroe,

(Continued on Page C-12)

Maryland historian honored by Loyola

By
DR. SIDNEY KOBRE

Harold Randall Manakee, director of the Maryland Historical Society, who has devoted most of his adult life to teaching and writing about Maryland's past, has been awarded the Doctor of Humane Letters by Loyola College.

This is an honorary degree given in recognition of Dr. Manakee's many significant contributions to the study of Maryland history and his effort to arouse interest in the state's past. The degree was conferred upon the historian by President Joseph Sellinger.

Dr. Manakee will be remembered by faculty and alumni for the course he gave at Morgan State College on Maryland history.

In a special interview for the AFRO-AMERICAN Dr. Manakee told this correspondent that he was particularly proud of his four-volume work "Maryland's Participation in World War II."

This series covered the military as well as the manufacturing, business and agricultural aspects of the state's war-time effort. It told also of the volunteer work of civilians.

The first such compilation to be made, the series stands as the official record of Maryland's participation in the war.

After discussing these volumes in his office in the society's building on West Monument street, Dr. Manakee walked over to his book-shelves and pointed also to the other volumes he compiled, covering the separation-from-service records of 237,000 Marylanders. These records would have been destroyed had it not been for Dr. Manakee.

Since then, there has been a steady stream of requests for copies of the volumes from surviving next-of-kin, law-enforcement officers and persons who need the records to obtain death-benefits.

Dr. Manakee combined his interest in the U.S. armed forces with his interest in history. He served in the U.S. Naval Reserve, beginning in 1942, commissioned as a lieutenant. He became an intelligence officer, and then officer in charge of Advanced PT Operations Base, in the Mediterranean.

Upon returning to Baltimore, he became director of the World War II Records Division and began to work on the volumes relating to the state's participation in the war. His headquarters was at the Maryland Historical Society.

Dr. Manakee became business manager of the society and worked with schools, increasing and enlargening the scope of the society's guided tours. He became assistant director in 1959, and then, upon the death of Mr. James W. Foster, was appointed director in 1962.

Dr. Manakee became a member of the society's building committee which supervised the construction and led to the occupation of the organization's new additions on West Monument St.

These buildings now house the records and museum of the society.

The historian's work with school children was a natural outgrowth of his teaching experience. Following his graduation from the Baltimore City College in 1925, and the Towson Normal School in 1927, he began to teach social studies at the elementary level in Baltimore's first platoon school.

Afterwards he taught at Hamilton Junior High School, where he became vice principal in 1941. That same year, he received his collegiate degree from the Johns Hopkins University. He has written a number of widely used volumes on Maryland history.

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Rhuberry Ice Cream Pie is the perfect summer dessert — easy on the hostess, easy on the eye and refreshing to the taste.

Rhuberry Ice Cream Pie

The rhuberry doesn't grow on trees and it doesn't grow on bushes. In fact, it's a refreshing hybrid whipped up in the kitchen especially for hot summer days. And what could be more refreshing than the flavor combination of rhubarb and strawberries?

These two favorite fruits, one tart, the other sunshine sweet, make perfect partners in a colorful, mouth-watering glaze to serve over cold vanilla ice cream nestled in a crunchy butter-crumb crust.

Vanilla wafer crumbs and butter create the tasty foundation for this warm-weather dessert. Ice cream — right from the carton — becomes the quick and easy filling. For the clear red glaze, blend sliced fresh strawberries with cooked rhubarb that has been sweetened and thickened with cornstarch.

Serve this attractive, easy-prepared dessert tonight and we'll bet the rhubarry will soon be a favorite at your house.

RHUBERRY ICE CREAM PIE: 1-1/3 cups vanilla wafer crumbs, ¼ cup (½ stick) butter, melted, 1 quart vanilla ice cream, 1½ cups rhubarb, cut in 1-inch pieces, ½ cup sugar, 1 tablespoon cornstarch, 1 tablespoon water, ¾ cup sliced fresh strawberries.

Combine crumbs and butter. Press mixture firmly against bottom and sides of a 9-inch pie plate. Freeze. Place ice cream in refrigerator 10-20 minutes to soften slightly; spoon into crust; return to freezer. In a saucepan over medium-low heat, heat rhubarb and sugar, stirring occasionally, until sugar dissolves and mixture comes to a full rolling boil. Meanwhile blend cornstarch and water; stir into rhubarb. Cook, stirring constantly, until thickened; cook 2 additional minutes. Cool. Fold in strawberries; chill thoroughly. Spread strawberry-rhubarb glaze over ice cream; serve immediately.

WEEK'S BEST BUYS

Dairy food and milk are outstanding food bargains

Dairy foods and milk furnish consumers with outstanding food bargains. In June, dairy production reaches a peak, so we call your attention to the use of milk, butter, ice cream, cheeses and other dairy foods, says Virginia McLuckie, Food Economist, Baltimore Office, Department of Markets, University of Maryland.

In the most recent food consumption studies done by the U.S. Department of Agriculture, findings indicate that diets in this region are low in calcium, Vitamin C and Vitamin A. Have you checked your family's food habits to make certain everyone is getting the recommended milk quota to supply enough calcium?

Milk is the best source of calcium available and also an excellent source of protein, Vitamin A and several B vitamins. Children and teenagers should have 4 glasses of milk daily and adults two or more glasses.

This means everyone should have his daily quota should have his daily quota

This means everyone should have his daily quota whether as milk to drink or taken in puddings on cereals, as ice cream, cheese or in other foods. The easiest and least expensive way to get the calcium needed daily is to drink milk.

It takes one half cup of cottage cheese, or one half cup of ice cream or two tablespoons of cream cheese to equal the calcium in one fourth cup or four tablespoons of milk.

* * *

In the past year milk prices have increased but milk is a bargain because of the excellent nutritional return for your money. Milk is sold in convenient to use containers, and is 100 per cent edible. Special laws concerning the handling of milk from the dairy herd and farm to the processing plant and at the retail level are rigidly enforced. Milk is wholesome and readily available to all people in Maryland.

The dairy products and use of milk components in other foods increase constantly. There is an impressive number of basic dairy products: whole milk, skim milk, buttermilk, evaporated milk, milk, cream, half and half, sour cream, yogurt, butter, cottage cheese, other cheeses and ice cream.

With such an array to select from there need be no monotony in dairy foods.

* * *

Broiler fryer chickens are in great demand for outdoor cooking and for picnics as well as regular tablefare. The popularity of chicken and the depressed market from large production is giving the consumer a price advantage at the retail store. Try a new recipe for preparing chicken to tempt the family's appetite.

The produce counters are becoming more lush as the season progresses. The weather conditions earlier in the spring were adverse in many areas with cool, dry and wet conditions causing replanting or slow germination and plant growth.

The best buys are in Southern cabbage, Florida sweet corn and celery. Local spring onions rhubarb and leaf lettuce are also available. Some slight price drop may be noted as late spring green peppers, cucumbers, tomato and lettuce crops come to market.

Watermelon and cantaloupe recipes are increasing. Local strawberries have passed their peak on the Eastern Shore but not the Western shore areas. Frozen orange juice, bananas and canned peaches are best buys.

WAIKIKI NOG

Two cups milk, four egg yolks, one fourth cup sugar, one eighth teaspoon salt, two cups pineapplegrapefruit juice drink, four egg whites, one quart vanilla ice cream, Nutmeg.

Yield: 7 cups.

In a mixing bowl combine milk, egg yolks, sugar and salt, beating until foamy. Gradually add pineapple grapefruit juice. In large mixing bowl beat egg whites until stiff but not dry. Fold fruit juice mixture into egg whites. Ladle into glasses; top with a scoop of ice cream. Sprinkle with nutmeg.

JUNE 15

"J. T.," a fictional but realistic account of what it is like to grow up in Harlem, will be the featured film on a program set for 3:30 p.m. today at the Hollins-Payson branch of the Enoch Pratt Free Library, 31 South Payson Street. Admission to the library screening is free.

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Lead paint poisoning increasing

There have been seven cases of lead paint poisoning reported to the Baltimore City Health Department so far this year, the same number of cases were reported by June 1, 1970.

As was the case last year, the poisonings showed a sharp increase in the month of May. This points up the fact that during months with higher temperatures more lead paint poisoning cases are reported.

When a child has eaten a sufficient amount of lead paint, early signs of poisoning are pains in the abdomen, nausea and vomiting, irritability, lack of interest or persistent constipation. Later, if the child continues to eat paint, he develops frequent headaches and finally convulsions that can result in death.

It is dangerous, however, for parents to wait for symptoms to appear. Lead effects children differently and youngsters with high levels of lead in the blood may not show symptoms. Further, symptoms indicate the poison is already damaging the child's body and brain.

Parents should watch closely the activities of their preschool, teething age children particularly in the hot months ahead. If a child is seen eating paint or plaster from the walls, woodwork, or repainted household items such as cribs and chairs, he should be taken to a doctor or clinic right away.

Early discovery can prevent the damage to the child's health that lead paint poisoning can bring.

Surveying offered at CCB

The Community College of Baltimore has announced, due to heavy enrolliment, a second section in an elementary course in surveying which will be presented for seven weeks from June 15 through July 31.

This course, which will carry three credits, will be presented on Tuesday and Thursday evenings from 6 to 9:15 p.m. and Saturdays from 9 a.m. to 12 noon.

* * *

Students will learn principles and practices volved in the operation of the surveyor's transit and level in the determination of linear and angular measurements in the horizontal and vertical planes.

For further information on this course, phone C.E. Schissler, Head, Engineering and Engineering Technologies Department, 462-5800. CCB is located at 2901 Liberty Heights Ave.

$50 A WEEK is the total the AFRO pays for news tips. YOU may be a winner if you are FIRST to call and your tip wins. Simply dial 728-8200, and tell City Desk, 'I've got a news tip.'

Recipe ideas for tranquility

To promote tranquility between man and women who eat together, often seven nights a week, a collection of peace-loving recipe ideas have been gathered in a booklet, "Once Upon A Table."

Selected as meals that please a man, the recipes include complete menus and even-tess in a few ing ecious serving ideas. All the dishes can be made easily, even in a small apartment kitchen, and most of them within a fairly short time.

There are simple, interesting dishes to prepare quickly for dinner before an early movie, or bowling date. And there are thrifty, cozy family suppers to prove that being short of household cash has never defeated a good cook.

One chapter includes a delicious Springtime Quiche, a simplified Jambalaya, and an herbed Lemon Chicken, all especially selected for working wives, brides, and single girls who entertain.

All the recipes are based on Birds Eye Combinations Vegetables that give a tasty head start to such family dishes as Glazed Pork and Tyrolean Lamb with Noodles; both included in the booklet.

The full-color, illustrated 32-page book is being offered free with one tear strip from any Birds Eye Combinations Vegetables package. Just send name, address, ZIP code, and package tear strip to:

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University Hosp., Provident have joint program

This week it was announced that Provident Hospital and University Hospital will work together to develop joint programs for patient care and educational training.

Provident will remain a corporate entity and community hospital as it is at present and only in cooperation with the University Hospital on the program, it was announced.

A spokesman for the hospital quoted Dr. John H. Moxley, dean of the University Medical School as saying, "University Hospital and Medical School includes Provident Hospital as one of the community hospitals most desirable as an affiliate."

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