—Gadabouting

(Continued from C-1)

first the idea of an African wedding didn't quite click in her mind.

After long and careful consideration, she began to see some merit in the idea and gave her consent.

She and Mrs. Walker, mother of the bridegroom, both agreed to wear traditional African garb at the rites — much to the surprise of their children.

Walter Carter, father of the bridegroom, arrived wearing a dashiki, and was handed a more formal African robe for the ceremonies. Carter said he only learned that he had to play such a prominent part in the ritual the night before.

His upset the anxious moments before the ceremony was scheduled to begin puzzling over the Ibo language which was to be used.

His worries were needless, as it turned out, for an interpreter was on the scene to provide instantaneous translations.

The minister, A. Chinedozi Anonye, is a clergyman vested by the United Church of Christ and North America, and the Anglican Communion of Nigeria and world-wide.

In addition to his professorial duties at Morgan State College, Anonye composed and arranged all the special music used in the wedding rites.

Both the bride and bridegroom are 1971 graduates of Morgan State College. Phillip will enter the Univ. of Md. medical school this fall.

* * *

More wedding notes: Miss Marilyn Whiee will wed Mr. Alan Spence tomorrow (Saturday) at 3 at St. Peter Claver Catholic Church.

* * *

Miss Ida Brown and Thomas Lyons will exchange vows tomorrow 4:30 at St. Peter Claver Catholic Church.

And, Miss Zenore Howard and Ensign Charles Collier will wed in the Rosedale Rd. garden of Dr. and Mrs. Maceo Williams at 5 p.m. Saturday.

More weddings scheduled for this week include Mrs. Ida Murphy Smith and D. John Peters, of New Orleans, who exchange vows Sunday at 1 at her Ruxton Ave. home. Home for the weding are her children, Mrs. Stan McKinsey and Carl Edward Smith.

At 2 on Sunday at Trinity Baptist, Anthony Harris and Gloria Day wed.

And more weddings included Miss Joyce Simpkins and the Rev. George Jackson at 4 on Sunday at 4663 Pimlico Rd.

Invitations are in the mail for the wedding of Miss Lynette Marie Gayles and Casper Pigott Hancock, son of attorney and Mrs. Tucker Dearing. They will wed on Saturday, June 26 at Macedonia Baptist Church at noon.

More love notes: Mr. and Mrs. George J. Davis of E. Chase St. mark their 50th wedding anniversary on Friday, June 25.

With plans a plenty for hospital happenings; fund raising, public relations, educational projects, volunteer programs and many more, members of the Provident Hospital Auxiliary still find time for relaxing together.

This was demonstrated anew a Wednesday ago when, following board meeting, officers of the auxiliary, members and friends joined to honor Miss Dorothy Annette Wiggins, second vice president of the auxiliary, with a bridal shower.

Mrs. Sarah W. Lyles, announced the wedding of Miss Wiggin to Mr. John Linwood Tucker which is today (Friday) at 5 p.m. at the New Shiloh Baptist Church.

A reception follows in the church hall.

* * *

Those present at the shower were Mesdames Beatrice Avery, Gloria Basfield, Maggie Watkins, Marjorie Joiner, Ernestine B. Jones, Virginia Brown, Josephine Short, Floree Montgomery, Mary Clayburn, Ruth Tibbs, Harriett Williams, Florence Dixon, Martha Holmes.

Also, Mesdames Johnnie Mae Stevenson, Gertrude Smith, Vivian Scott, Pinnie Ross, Alice Moore, Carolyn Veazey, Rosa Clanton, Victoria Harriday, Hazel Bailey, Lucretia Cumbo, Willia Bland, Carolyn Holmes, Rosa Clanton, Edna Simmons and Miss Mae Thomas.

* * *

We don't hear too much about baby showers nowadays, but this wasn't the case on Saturday when Mrs. Mary Washington and Mrs. Gloria Washington showered Mrs. Carol Washington with gifts, good food and lots of entertainment at the Kitmore Rd. home of Mr. and Mrs. Edward Washington.

The dining room was decorated in the expectant mother's favorite colors — green, yellow and white. The table held a white stork, and there were loads of baby decorations all over the house.

Mrs. Mary Washington delighted with solos "I'm Five" and "Jenny Rebecca." Melvin Miller Washington III recited "What Are Little Boys and Girls Made Of?" and Mrs. Gloria Washington read the gift cards as mother-to-be opened her boxes.

* * *

Guests included Mrs. Elizabeth Thomas, Miss Naomi Parsons, Miss Hermaine Sydnor, Miss Cynthia Sydnor, Miss Leona Powell, Mrs. Leona Powell, Miss Belinda Anderson, Mrs. Sarah Williams, Miss Audrey Shaw.

And, Miss Jo Anne Cotton, Miss Pamela Washington, Mrs. JoAnne Graig, Miss Joyce Garden, Mr. Stanly Boswell, Mrs. Iris Powell and Mr. Anthony Powell.

Also, Miss Carolyn Frannis, Mrs. Brenda Ogelsby, Mr. Harry Oglesby, Mrs. Sandra Gaither, Mrs. Patricia Allen, Mrs. Sophie Satchell, Mrs. Marie Jenkins and Miss Paula Chambers.

And, Mrs. Gwendolyn Marshall, Mr. Charles Marshall, Mrs. Heidi McLendon, Kenneth McLendon, Mrs. Yvonne Dulaney, Melvin Washington Jr., Mrs. Gloria Weaver, Mr. Thomas Weaver Jr., Mrs. Deborah Staples, Miss Barbra Curry and Melvin Washington Sr.

* * *

The Jackson-James households, sharing their happiness with relatives and close friends, found June keeping them busy; because:

Lil James won a Master's Degree in social work from the University of Maryland. Algernon Jackson celebrating his birthday, and he and Carrie marking their wedding anniversary.

So, the two houses has joint celebrations, offering elaborate sippables and sumptables to the following guests on Friday:

Ben and Ruth Brooks, Henry and Ethel Hall, William and Peggy Washington, Paul and Blanche Beckham, Allan and Doris Goldstein, Sam and Lois Adolph, Alonzo and Laura Rogers, Gerald and Merle Venture, Bob and Iris Jones, Cornelius and Natalie Woodson, Harriet Trader, Lois Lewis, Norma Collins, Wilbur and Viola Stokes, Margaret Waddell and James Herrod.

* * *

The 1961 class of Dunbar High School will hold its 10th class reunion on Friday, June 25, 8 p.m. at the Emerald Gardens. For further information contact Mrs. Patricia Albright at 448-1647.

* * *

By all means, don't forget to attend the Miss Black Beauty pageant and cabaret, sponsored by Ne-Mar Productions, Inc., tomorrow, Saturday, at the Famous Ballroom, 1717 N. Charles St.

On hand to entertain friends will be Diamond Jim Sears, of WEEBB radio, who will serve as master of ceremonies. For reservations, call 653-5605. This AFRO writer will be one of the judges who will select the winner.

* * *

Honored: Miss Jacquelyn Carter, daughter of Mr. and Mrs. Purcell Carter of Normount Ave., was recently the recipient of the National Chemical Arts Society Award which was presented to her at Johns Hopkins University.

Miss Carter, 20, is a 1969 graduate of Western High and is a chemistry major at Morgan State College. She plans to work on at the hospital at the University of Pennsylvania this summer while taking a few extra credits.

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Fashion show and tea in Cherry Hill

The Parent-Teacher Association of Patapsco Elementary School No. 163 presented a "Tea and Fashion Show," on Sunday.

The following models, fashions from the Merryman Boutique, Singer's Clothing Store in the Cherry Hill Shopping Center, and original hats designed by Mrs. Sadie Givens, located at 522 Sanford Place.

Models were Misses Jennifer Grimes, Doreen Talbott, Wanda Thompson, Gladys Crawford, Darlene Coleman, Dejla Martin, Masters Raymond Smith, Mitchell Martin, Calvin Wainwright, Kevin McDaniel;

* * *

Also, teachers, Mrs. Johns, Mrs. Wainwright, Mr. McCall, Miss Mayo; secretary: Miss Joyce Watkins; and aides, Mr. Perry and Mr. Gilmore.

And a former teacher and professional model, Percy Hobbs.

Guest model was Jazzy Redd, former manager for Little Richard and James Brown.

Music was rendered by Mrs. Spearman, formgr teacher at the school. Soloist was Miss Florine Poulson, accompanied by her mother.

Welcome was by the PTA president, Mrs. Isabelle Dowery. Mrs. Sonja Ames, a parent, president and Miss Annie Banks, a teacher narrated the fashion show. P.T.A. Coordinator was Mrs. Minerva Lewis.

Afreda Pinkney is principal of Patapsco Elementary.

Mrs. Press new head of Alpha Wives

More than 225 guests joined the Alpha Phi Alpha men and their Wives at the Alpha House recently in an evening in Las Vegas, and remained until the wee hours of the morning.

This is an annual Alpha Wives' closing.

It is patterned after clubs in Las Vegas with a few exceptions. As guests entered, each was given $2,050 in stage money that could be used to enjoy the various games. Plenty of good food added to the pleasure of the evening. Mrs. Ernestine Press chaired the affair.

At a former meeting, the Alpha Wives elected as their new officers for the year, president, Mrs. Ernestine Press; vice-president, Mrs. Alice Shelton; recording secretary, Mrs. Madeline Forrest; corresponding secretary, Mrs. Elaine Hardy; treasurer, Mrs. Ellen C. Jolves; financial secretary, Mrs. Doris Reese.

Plans have been completed for the Alpha Wives Celestial Ball to be held at the Eastwind Oct. 29. Mrs. Alice Shelton is chairman of this affair.

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LOVED ONE DEAD? — You can get a death notice in the AFRO Classified as late as 5 p.m., the day before publication of our Tuesday and Friday editions. Ask your undertaker to call your death notice in to 728-6290.

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(2nd Floor)

-No Name Club

(Continued from C-1)

Dyson, Sherlock Grinage, Miles Harrison.

Charles Hicks, Roger Maurice Owens, Donald Johnson, Clements Nixon, Parker, Donald Patterson, Vernon Prout, Wilfred Seaborne, Robert Umphery, Wilbur Valentine, William West and Isaiah White.

Mr. Cothorn is secretary and Mr. Prout, treasurer of the club.

Each bus had a team of captains, including Walter Dyson and John Cothorn, Donald Patterson and E. Robert Umphery, and Miles Harrison and Clements Nixon.

Their hosting was perfect, from the pre-moments of boarding when they shepherded their particular charges aboard, dispensing drinks and sandwiches, at all on the way to New York, until they did the same, keeping the sippables flowing, and stopping at a wayside inn, where they provided lunch for all guests, and delivered them to their Baltimore base.

As I said, 'twas really a fun thing.

* * *

Guests were:

Messrs. and Mesdames Hiram Butler, William Adams, William Stanford, Herman Clayborne, Thornton Umphery Jr., Donald Patterson, E. Robert Umphery, Charles Hicks, Alfred Gardner, William Harris, Sherlock Grinage.

Messrs. and Mesdames Benjamin Foreman, Aaron Ellis, Vernon Prout, John Pyles, David Wright, William Simmons, John Cothorn, Walter Dyson, Baltimore Simpson, Clarence Dyson.

Mr. and Mrs. Herbert Brown, McNeill Brockington, Edward Collins, Fred Garrett, Walter Brown, James Wood, Wilfred Seaborne, Stephen Moore, Elton Higginbotham, Isaiah White, Wilbur Valentine, Lester Wallace, Harold Kelly.

Messrs. and Mesdames Miles Harrison, Alvin Watson, James R. Harris, L. Clements Nixon, Roy LaMarr, Samuel T. Daniels, Walter Edmonds, Roger Johnson, Paul Turner, G. Carroll, Isiah Larkins, Milton Dugger, William West.

Messrs. and Mesdames Reginald Matthews, William Mumby, John Edwards, Earl Banks, Donald Parker, Malcom Chamberlain, Charles Lynch; Dr. and Mrs. Lonnie Greene, Dr. and Mrs. Ted Pinter;

Mesdames Iris Napp, Mabel Dentkins, Corrine Woodland, Ethel Rich, Lola Moseley, Nikki Randolph, Elite Clarke, R. Garvison, N. Hawkins.

'Sister George' now playing at BRC Theater

BRC Theater, 45 W. Preston St. is presenting Frank Marcus', "The Killing of Sister George," which began June 11 and continues through July 3. The play may be seen Thursday through Saturday evenings at 8:30 P.M.

The cast includes: Pat Gonzalez as June Buckridge (Sister George); Carolyn Eisenberg as Alice (Childe) McNaught; Lillian Croft and Celia estharodil Werden as Mrs. Mercy Croft, and Celia Gennardi as Madam Xenia.

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Protein Oil Sheen Conditioner. Full of the "good life" for your hair. Rich, natural oils for a glorious new sheen. Never greasy or sticky.

Protein Holding Spray. Gently holds today's easy, uncontrived styles. Hair is never dull. Chemically treated or colored hair stays soft, shining.

Conditioner/Hair Dress. For the look that's new and easy —hair that's healthy, glowing.

It's been a long time since hair has been this natural.

Family Fare

Food Fashions and Homemaking

Quick molded gelatin salads

A cool, attractive, molded gelatin goes over well on a bright, sunny day. But, all too often homemakers and working women alike steer clear of "time-consuming" treats like this especially on hectic days.

Time needn't be a factor any longer, for the Jell-O people came up sometime ago with tips for hurrying along a gelatin set. Use these tips when you try this Molded Seasoned Cabbage-Pea Salad on the next bright, sunny day.

When less time than usual is available, simply chill the filled molds in a pan of ice water before placing them in the refrigerator. When you are looking for an even speedier set, substitute ice cubes for cold water in the preparation.

Dissolve the gelatin in boiling water as directed on the package. Then add 7 to 10 ice cubes and stir about 3 minutes or until thickened. Remove any unmelted ice and pour into the molds.

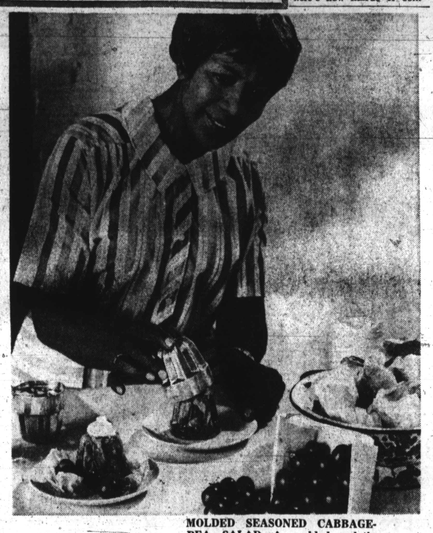
An underliner of crisp and clean Bibb lettuce, decorated with a garnish of succulent cherry tomatoes, will make your salad "picture perfect." (By the way, the added raw cabbage and cooked peas not only give you a hearty salad with an interesting appearance, but important Vitamins C and A.)

You won't waste time making this Molded Seasoned Cabbage-Pea Salad the speedy way.

Molded Seasoned Cabbage-Pea Salad — 1 package (3 oz.) lemon or lime flavor gelatin, 1 cup boiling water, 2 teaspoons vinegar, ½ tray (7 to 10) ice cubes, 1 cup chopped cabbage, ½ cup cooked peas, Salt (optional), 2 teaspoons prepared horseradish

Dissolve gelatin in boiling water. Add vinegar and ice cubes; stir constantly until thickened — about 3 minutes. Remove any unmelted ice.

Season vegetables to taste with salt; fold into gelatin with horseradish. Spoon into individual molds or 1-quart mold. Chill until firm. Unmold on crisp greens and serve with mayonnaise and cherry tomatoes, if desired. Makes 2¾ cups or 5 servings.



MOLDED SEASONED CABBAGE-PEA SALAD—A molded gelatin salad on a bed of crisp Bibb lettuce offers an appealing complement to any meal. The quick-set methods suggested here will let you prepare this Molded Seasoned Cabbage-Pea Salad in a speedy way. Make it tonight for tonight.

WEEK'S BEST BUYS

Cottage cheese always an outstanding value

Cottage cheese gives outstanding values tne year around, but the beginning of summer is a good time to emphasize its goodness and versatility, says Virginia McLuckie, Food Economist, Baltimore Office, Department of Market, University of Maryland.

In the past, this cheese has been made by the farmer's wife. In more recent years it has become an important commercial variety of cheese. Cottage cheese is made from pasteurized skim milk and is classed as a soft unripened variety of cheese. A culture is added to the skim milk and processed to a curd. The whey is drained off.

The soft curd is then cut with fine wire knives into large or small sized particles. The final step in the process is to add a creamy dressing for creamed cottage cheese or leave the curd dry then pack it in various size containers. It takes three to three and a half quarts of milk to make one pound of cottage cheese.

* * *

There are many outstanding values in cottage cheese. It is an inexpensive food that has no waste. It is a buy a pound, serve a pound food. Cottage cheese is a concentrated high quality food. One half cup of cottage cheese supplies as much high quality protien as an average serving of meat.

In addition to being an inexpensive source of protien it is an excellent source of calcium, phosphorus and riboflavin, one of the B vitamins.

Cottage cheese is also good for the calorie counters.

One container of 12 ounce net weight creamed cottage cheese has only 360 calories. The dry or uncreamed style in the same size container has 290 calories.

* * *

The standard for creamed cottage cheese is that it contains a minimum of twenty per cent food solids including approximately 4 per cent milk fat.

Many consumers do not realize that the dressing on creamed cottage cheese is only 4 per cent, one half a per cent more than whole milk which is 3.5 per cent butterfat.

* * *

Cottage cheese is delicate in flavor, creamy curd ready-to-eat convenient food. Modern packaging insures a wholesome clean product. Keep cottage cheese tightly covered and refrigerated.

Plan to use it within three days if possible. It will keep up to a week. However, the quality has started to go down when you open the package and find the whey or watery fluid separation of the curd.

It is possible for you to use cottage cheese in all kinds of fruit salads with fresh or canned fruits. It mixes well with raw vegetables to enhance the flavor of the cheese serving or as a vegetable salad topping.

Molded salads of cottage cheese and any combination of fruits or vegetables in gelatin are summer favorites. Sandwich fillings and spreads and dips may be made with cottage cheese.

There are many ways to use this cheese cooked as with scrambled eggs, in casseroles or as to topping for baked potatoes. So, add cottage cheese to your grocery list this week.

POTATOES SUPREME

Six medium potatoes, cooked (5 cups, diced), one cup dairy sour cream (8 oz.), two cups cottage cheese (16 oz.), two teaspoons salt, one-two tablespoons grated onion, one small clove garlic, minced, one-half cup shredded American cheese, and Dash paprika.

Combine sour cream, cottage cheese, salt, onion and garlic. Gently fold in diced potatoes; pour into a buttered 1½ quart casserole. Top with shredded cheese and sprinkle lightly with paprika. Bake in a 350 degree oven for 40 to 45 minutes or until thoroughly heated and lightly browned on top. Makes 6 servings.

Ag men give pointers on Father's Day beef

They may not notice a wife's new hairdo or compliment her cooking. But most American men are fussy about how their steaks are prepared.

So, with beef being promoted this year, for the first time, as the official Father's Day entree on June 20, it seems appropriate to suggest methods of beef preparation from three male faculty and staff members in the Agricultural Divisions at the University of Maryland.

Dr. John Buric, associate professor of animal science, suggests that nothing in its preparation should detract from the taste of "that gusto quality of prime and choice beef."

* * *

Amos R. Meyer, Extension livestock marketing specialist, agrees. His formula for good steak begins with a juicy cut 1½ inches thick. This is seasoned on both sides with salt, pepper and a light sprinkling of grated garlic. Broil until medium done on the usual four-part scale of rare, medium, medium-well and well-done.

George D. Quigley, director of the Institute of Applied Agriculture, says he only cooks when steak is served in his home. He seasons both sides of the meat with salt, pepper mill-ground pepper and a dash of garlic salt. Barbecuing directions are as follows:

Hit the steak on both sides over hot charcoal so that it is black and crusty, but juicy within. Eat at once.

Along with the steak, Quigley suggests brewing "Cowboy coffee." Here's how:

Use 1 heaping measuring tablespoon of percolator-ground coffee to 1 measured cup of cold water. Place on a slow fire and bring very slowly to a boil. As soon as boiling commences, remove and clarify with a raw egg albumin. Serve as soon as settled. Flavor can be improved slightly with a good dash of bourbon.

As a postscript, Quigley adds that, if someone can hum "Home on the Range," the setting is complete—good beef and good coffee.

Finally, to make a Father's Day beef barbecue just right, consider these tips from the Beef Industry Council of the National Live Stock and Meat Board:

Allow charcoal to burn until covered with gray ash so that steaks will be cooked at moderate temperature. Place steaks on grill and season top side. Steaks cut one inch thick should be placed 2 to 3 inches from the heat. Those cut 2 inches thick should be placed 3 to 5 inches from the heat.

When one side is browned, turn, season and finish cooking the second side. Season again.

Steaks cut one inch thick require approximately 15 to 20 minutes for rare and 20 to 25 minutes for medium doneness. Steaks cut 2 inches thick require approximately 30 to 35 minutes for rare and 40 to 45 minutes for medium doneness.

Warning issued on food poisoning

The Bureau of Food Control has issued a warning to city residents this week concerning the danger of food poisonings in hot weather. Picnics and cookouts increase the possibility of nausea, vomiting and diarrhea because of the time and temperature differences of outdoor meals as compared with the usual preparation and consumption of food in the home.

The Baltimore City Health Department recommends these rules to prevent food borne illness.

1. Always wash the hands before handling food and after using the toilet. This rule is most important in preventing salmonellosis, dysentery, and other acute diarrheal diseases.

2. See that all perishable foods are refrigerated below 45 degree Fahrenheit.

3. When food is to be cooked it should be cooked thoroughly until it is heated all the way through. This destroys the disease-causing germs that may be present in the food.

4. When picnicing it is best to prepare the meal at the scene of the picnic.

5. If the sandwiches are made at home, all ingredients including bread and rolls should be pre-refrigerated and the wrapped sandwiches kept cold until eaten.

6. When refrigeration facilities are not available it is best to use less perishable foods such as hard and soft salami or similar meats, and canned foods.

7. Salads of high acid content are preferable to other types. German style potato salad, sour-type slaw and those salads containing vinegar and salad oils do not spoil readily.

8. Avoid custard-type desserts. Substitute fresh fruit, plain cakes, cookies, or candy.

9. Prepare fruit juice drinks in non-metallic containers preferably glass, plastic or ceramic ware with a higher glazed finish.

10. Always remember perishable food must be kept hot or cold. When in doubt, throw it out.

Additional information on the prevention of food poisoning in summer may be obtained by calling the Baltimore City Health Department's Bureau of Food Control, telephone 752-2000, extension 501.

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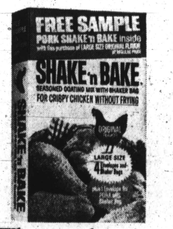

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