Pot pourri

BY MARIE MURPHY PHILLIPS COOKE
AFRO Women's Editor

There's no better way to end the summer than with a Labor Day picnic with mom and dad, the kids, a grandmother or two and a sprinkling of uncles and aunts. Pick a grassy site and make sure the picnic basket is bursting with goodies.

After the youngsters play ball and the older people have lounged under the trees enjoying the fresh air, it's time to eat. And a glazed Labor Day Picnic Porker is a most welcome sight.

It's a pork butt, the kind that offers pink, juicy hamlike meat. Simmer the pork in orange juice for about an hour to remove any trace of saltiness and then bake the pork for another hour.

The glaze is a delectable mixture of Florida orange juice concentrate with mustard, brown sugar and cloves. The pork butt travels beautifully, tastes most delicious cold. Sliced thinly, it goes into sandwiches. Sliced with a generous hand, it's fork food to be served with slaw and potato salad.

Youngsters and grownups alike will love the dessert ... mellow Orange Picnic Cake. It's an orange cake that includes oats, walnuts and cinnamon in the ingredients list ... and it's frosted with a crumbly Orange-Coconut Topping.

The perfect Labor Day picnic has plenty of cold beverage ... picnicking is thirsty work. Include a jug of Orange-Mint Cooler, a tea punch with Florida orange juice, honey and mint. It's just the ticket to see you through a long, hot afternoon. Nutritious, too. Oranges are the richest source of vitamin C, needed for growing and maintaining strong teeth and bones. Unlike most other vitamins, vitamin C doesn't store in the body and needs a daily supply. And even when you're on a picnic, why not provide the family members with a high-nutrition beverage?

For Adults only

When the picnic basket is unpacked, no single item in it sets the mood as well as a bottle of wine. It's immediately apparent that the meal was planned by someone who knows that good food tastes even better when accompanied by wine.

If on Sept. 3 it's hot, chill the wine for two or three hours in the refrigerator before packing it. Then wrap it well in several layers of newspaper and carry it if possible, in an insulated hamper. Even those who would normally prefer a dry red wine, such as California Burgundy or Claret, served at room temperature, will appreciate this refreshing coolness with an outdoor meal. White dinner wine or Rose's travel well in a vacuum bottle. Just be sure both wine and bottle are well chilled before leaving home.

Picnic Porker

One 3-pound smoked, boneless, pork shoulder butt, two cans (6 ounces each) frozen Florida orange juice concentrate, thawed, reconstituted, one half cup frozen Florida orange juice concentrate, thawed, undiluted, two tablespoons Dijon mustard, one-third cup packed brown sugar, one-half teaspoon ground cloves.

Place pork in large kettle. Add reconstituted orange juice; cover and simmer for 1 hour. Remove pork from liquid and place in shallow baking pan. Combine undiluted orange concentrate with remaining ingredients; brush over pork. Bake in 350 degree F. oven for 1 hour, basting with orange sauce every 15 minutes. Slice pork and serve hot or cold on rolls with remaining sauce.

YIELD: 4 to 6 servings.

Orange Picnic Cake

One and one-half cups Florida orange juice, one cup quick-cooking oats one-half cup soft butter or margarine, one cup granulated sugar, one-half cup packed brown sugar, two eggs, one teaspoon vanilla, one and three-fourth cups sifted all-purpose flour, one teaspoon baking powder, one teaspoon baking soda, one-half teaspoon salt, one-half teaspoon cinnamon, one-half cup chopped walnuts, one tablespoon grated orange rind.

Heat orange juice to boiling and pour over oats; set aside. Cream butter with granulated and brown sugar; beat in eggs one at a time. Add vanilla. Sift together flour, baking powder, baking soda, salt and cinnamon; blend into creamed mixture alternately with orange juice and oats, beginning and ending with flour mixture. Fold in nuts and orange rind.

Pour into greased 13 x 9 x 2-inch baking pan. Bake in 350 degree F. oven for 40 minutes, until cake tests done. Cool and spread with Orange-Coconut Topping. Place under broiler for 1 minute, or until topping is golden brown and bubbly. Serve warm or cold.

YIELD: 12 servings.

Orange-Coconut Topping

One-half cup packed brown sugar, one-fourth cup butter or margarine, grated rind of one Florida orange, one tablespoon Florida orange juice, one cup flaked coconut, one-half cup chopped walnuts.

Combine brown sugar, butter, orange rind and juice in small saucepan. Bring to a boil and cook 1 minute, stirring constantly. Add coconut and walnuts.

Orange-Mint Cooler

One quart boiling water, twelve tea bags, one quart cold water, one can (6 ounces) frozen Florida orange juice concentrate, thawed, undiluted, one-half cup honey, eight to ten sprigs of mint, bruised, two trays of ice cubes.

Bring 1 quart of water to a full rolling boil in a saucepan. Remove from heat and while water is still bubbling, add the tea. Let brew for 5 minutes; remove tea bags.

Add 1 quart cold water to a pitcher or container and then add hot tea. Cool at room temperature. Add reconstituted orange juice, honey and mint; mix well. Pour into insulated gallon jug and add ice cubes.

YIELD: 12 servings.

TRINIDAD BOUND — Miss Doria M. Shorter of Baltimore plans to fly Saturday to the West Indies Island of Trinidad with the Zerrubabel Grand Lodge Order of Free Masons and Eastern Stars of the United States, West Indies and England.

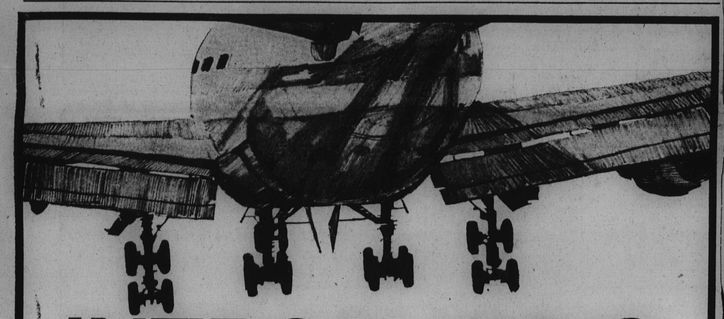
Bowie to open 2 new buildings

Bowie State College opens the doors this fall of two new facilities which will double the floor space available to students, faculty and staff.

Ready for occupancy are a Communication Arts Center and a new physical education facility which constitutes only a portion of the multi-million dollar building program currently underway on the campus.

Melvin Fox, director of admissions, said the new buildings make it possible for 200 more students to enroll in the school.

"Applications will be accepted until August 31," he said.



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Miss Pumphrey Weds Mr. Hall In Dunkirk, Md. Ceremony

Pretty Miss Janice P. Pumphrey became the bride of Henry L. Hall recently, in a beautiful ceremony at Coopers Methodist Church, Dunkirk, Md.

The Rev. Charles Bourne performed the ceremony.

Their Attendants

The elegant bride was attended by maid of honor, Ms. Elsie M. Forrester. Bridesmaids were Misses Joan Davenport, Florence Ford, Annette Gilkesson and Marilyn Pumphrey. Flower girls were Bernadette and Faith Ford.

Best man was Raymond Gerald. Ushers were Larry Caroll, Marshall Cooper, Calvert Ford, Jonathan Kirby, Samuel Pumphrey and Welton Hall. Ringbearer was Patrick Peterson.

Following the ceremony, the couple was honored at a reception at the Lothian, Md. home of the bride's parents, Mr. and Mrs. Methuselah (Mary) Pumphrey.

About the Couple

The bride is a graduate of Southern Senior-Junior High School, Lothian, and Morgan State College, Baltimore.

The bridegroom is the son of Mr. and Mrs. Henry Clay (Mary Etta) Hall. He is a resident advisor at the Woodstock Manpower Center. The newlyweds are at home in their Woodside Terrace apartment in Glen Burnie, Md.

MRS. HENRY L. HALL
former Miss Janice P. Pumphrey
(Photo by Glen Studios)

McArthur-Brown Nuptials In Beautiful Floral Setting

Miss Carolyn McArthur recently became the bride of John Edward Brown III, in a beautiful floral setting at Galilee Baptist Church.

The Rev. Shirley Ranson officiated at the beautiful ceremony.

The bride was lovely in a silk mist gown with Victorian bodice, lantern sleeves and chapel train.

Wedding Party

Matron of honor was Mrs. Agnes Hawthorne. Maid of honor was Miss Lucille Barnett. Bridesmaids were: Misses Shirleen English, Bernice Dalton, Norma Jones, Jacqueline McArthur, Sally Nelson, Margaret Beasley and Carmella Randall. Flower girls were Nicole Eames, Charen Ross and Jillian Hawthorne.

Best man was Alvin McArthur. Ushers were: James Johnson, Clyde Green, Leroy Harvey, Thomas Ritter, Reginald Brown, Grease Cohen and Alonzo Cain Jr. Ringbearer was Krevin McArthur.

About the Couple

The bride is the daughter of Mrs. Dannie McArthur. The bridegroom is the son of Mr. and Mrs. John Edward Brown.

The newlyweds are making their home in Brooklyn, N.Y.

MRS. JOHN E. BROWN, III
former Miss Carolyn McArthur
(Photo by Norman Gardner)

for and about Women

Miss Marsha Faye McClary weds Vernon Goodson

Miss Marsha Faye McClary repeated vows recently with Vernon Goodson in a beautiful double-ring ceremony at Union Baptist Church.

Officiating was the pastor, the Rev. Vernon Dobson.

Given in marriage by Charles Graham, the bride was radiant in a flowered chiffon over white taffeta with rounded neck and chiffon bell sleeves. She carried a bouquet of baby's breath and white carnations.

Her Attendants

Maid of honor, Miss Carolyn Holcomb, was beautiful in a pink chiffon gown with white lace. She wore matching accessories and carried a pink bouquet.

The lovely bridesmaid, Miss Rowene Morgan, wore a yellow chiffon gown trimmed in white lace. She wore matching accessories and carried a yellow bouquet.

Flower girl, Rhea Holcomb, was a little princess in a blue and white gown as she carried a matching basket of rose petals.

Best man was Joseph Mack. Usher was Dean Barksdale.

Their Reception

At the reception following the ceremony, the couple was feted by over 100 guests. The buffet-style dinner was served at the Linnard St. home of the bride's mother, Mrs. Mary Lee McClary.

The three-tiered Lady Charles wedding cake was decorated with pink roses and pale green leaves.

Their Guests

Among the guests were: Mr. and Mrs. Leveester (Allie Mae) Whiteside, grandparents of the bride, of Durham, N.C.; Ms. Dorothy Maddox, Bronx, N.Y.; Ms. Ruth Carver, of Durham; Randi Robinson, Salisbury, N.C.

Also, Linwood Ivey, director of the Community Action Agency and Mrs. Ivey; Ms. Roberta Ross, Charles Graham, William McClary and William Crawford Faison.

And, Mesdames and Misses Jackie McClary, Gail, Karen and Darlene Johnson, Gwendolyn Harper, Antoinette Brown, Audrey and Sandra Hurel, Mary Etta Hurel and Teresa and Purlene Goodson.

About the Couple

The bride, formerly of Durham, N.C., is a graduate of Douglass Senior High School, Baltimore. She was a member of the Afro-American and swimming clubs.

The bridegroom is the son of Mrs. Elenora Goodson. He is a graduate of Carver Vocational School and is now employed with Bon-Joy Sales.

The newlyweds are now at home in their Goodnow Road residence. A postponed wedding trip is planned.

MR. AND MRS. VERNON GOODSON
former Miss Marsha F. McClary
(AFRO Staff Photo by Benamin Murphy Phillips IV)

Miss Mary E. Wallace Weds John Hewlett, III at home

Miss Mary E. Wallace repeated vows recently with John Hewlett III in an informal ceremony at the home of the bride's parents, Mr. and Mrs. Harry L. Wallace.

The lovely double-ring ceremony was performed by the Rev. Richard Wallace, uncle of the bride.

Given in marriage by her father, the radiant bride was attended by matron of honor, Mrs. Twila Driggins and maid of honor, Miss Lucinda P. Wallace, sister of the bride.

Best man was Samuel R. Thompson, of Richmond, Va.

Their Reception

The seated dinner reception was held in the Roman Room of the Holiday Inn Downtown. Musical entertainment was provided by Sherman Lewis and the Pyramids.

The bride, a major in the U.S. Army, received her masters degree from Howard University, Washington, D.C. in educational psychology. She is a member of the Baltimore Alumnae Chapter of Delta Sigma Theta Sorority, Inc.

The bridegroom, son of Mrs. Thelma T. Hewlett, of Richmond and the late John Hewlett Jr. received his masters degree from Tuskegee Intem. Following a wedding trip to Montreal, Canada, the couple will make their home in West Chester.

MR. AND MRS. JOHN HEWLETT, III
former Miss Mary E. Wallace
(Photo by Leon Perskie)

Miss Shaw bride of Mr. McIver

Miss Towanda Renee Shaw became the bride of Thornton Delvemore McIver recently in an elegant ceremony at Friendship Baptist Church.

The ceremony was performed by the Rev. William McCoy.

Bridal Party

The lovely bride was attended by matron of honor, Mrs. Karen Walker. Bridesmaids were Misses Sharon Hurston, Colleen Hurston, Anne Essex and Mrs. Mary Stevens. Flower girl was Leah Ray.

Best man was William Murphy. Ushers were Clarence White, George W. Miller Jr., Robert Mercer and John Carter. Ringbearer was Tony Shaw.

Following the ceremony, the couple was honored at a reception at the Arch Social Club.

The bride is the daughter of Mr. and Mrs. Julius Hurston. The bridegroom is the son of Mrs. Annie B. McIver.

MRS. THORNTON D. McIVER
former Miss Towanda R. Shaw
(Photo by Broadway Studios)

MRS. JEFFREY CARROLL
former Miss Sandra Scott

Miss Scott, Mr. Carroll, repeat vows

In a beautiful floral setting of St. Martin's Catholic Church, Miss Sandra Scott spoke her wedding voews to Jeffrey Carroll, recently. Father Danien Nalepa officiated.

Given in marriage by her brother, Preston Scott, the bride was radiant in a beautiful white gown surrounded by her attendants who wore blue and yellow.

Bridal Party

Matron of honor was Mrs. Brenda Ross. Bridesmaids were Miss Cinseray Scott and Miss Juanita Carroll. Best man was Michael Carroll. Ushers were Bobby Birch and Charles Johnson. Ringbearer was Ronald Ross.

The couple was feted by their many guests in the church hall following the ceremony. The guests enjoyed a buffet-style dinner and the large wedding cake which was decorated with blue and yellow roses.

The bride is the daughter of Mrs. Beatrice Scott and the late Thomas Scott. The bridegroom is the son of Daniel Carroll and the late Mrs. Susie Carroll. The couple is now at home at their Pratt St. residence.

MRS. ALPHONSO ROBINSON
former Miss Stephanie V. Evans
(Photo by Leon Perskie)

Miss Evans, Mr. Robinson, repeat vows

Miss Stephanie Vanessia Evans spoke her wedding vows recently to Alphonso Robinson in a beautiful ceremony at Gillis Memorial Church.

The Rev. T. C. Jackson Jr., pastor, performed the ceremony.

The elegant bride was attended by her maid of honor, Miss Denise Patterson. She was also attended by bridesmaids, Misses Shirrell Evans, Jacqueline Elam, Audrey Robinson, Helen Reynolds and Lenwen Sheppard. Flower girls were Kelli Stevenson and Leslie Evans.

Best man was Mingo Robinson Jr., brother of the bridegroom. Ushers were Goldie Phillips, Kelvin Jones, Edward Chase, Mark Kreaggors and Eric Sheppard. Ringbearer was Barry Evans.

The reception was held in the church hall where the couple was feted by their many guests.

The bride is the daughter of Mrs. Edith Evans. The bridegroom is the

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