Maryland seafood festival

ANNAPOLIS — From the Atlantic Coast to the Appalachian Mountains, Marylanders will be treated to the delicious bounties of the Chesapeake Bay this summer, at four major festivals.

Gordon P. Hallock, director of the State's Seafood Marketing Authority, a division of the Maryland Department of Economic and Community Development, noted that seafood festivals are already planned for Ocean City on July 14, Annapolis on August 2-4, Crisfield on August 30-31 and September 1 and Cumberland on September 2.

The first major festival of the summer season is scheduled for Ocean City on Sunday, July 14. The Fifth Annual Festival, which will feature a special seafood platter, will be the Ocean City Convention held from noon to 7 p.m. at the Ocean City Convention Hall sponsored by the Ocean City Lions Club. Chairman Norman R. Connell says that more than 4,000 platters will be available to local residents and visitors to the resort community.

On the first weekend in August the 9th Annual Maryland Clam Festival will be held on the Annapolis City Dock. Officials of the Annapolis Chamber of Commerce, sponsors of the event, expect more than 30,000 persons to attend this year's three-day event. Naturally the major seafood item served at this festival is clams — the way you like them — fried and steamed. Selection of a Maryland Clam Queen and other fine entertainment is planned.

Beginning Labor Day weekend in Crisfield, the seafood capital of the state, will be the 27th Annual National Hard Crab Derby and Fair. The weekend starts off with an exciting cooking contest, followed by a fishing contest and the crowning of Miss Crustacean. Saturday will feature contests for log sawing, catching a greased pig and a tug o'war contest. The running of the 27th Annual National Crab Derby, between the nation's fastest crabs will also be held. A street and water parade, plus nationally known entertainment will be featured on both days.

On September 2, in cool mountains of Western Maryland, the Cumberland Jaycees will be sponsoring the Fourth Annual Seafood Festivel at the Cumberland Fairgrounds. Highlights of the two-day event will be the serving of more than 5,000 seafood platters. Also available to patrons will be steamed crabs, fresh oysters and clams, steamed clams and fried clams. An entertainment program is planned for both days according to chairman Carl Belt.

Hallock said that hundreds of local crab feasts and other seafood festivals are held around the state.

For further information on Maryland seafood festivals write, Seafood Marketing Authority, 2525 Riva Road, Annapolis, Maryland 21401.

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INEZ KAISER

Hints For Homemakers

June's blue skies mean many new brides who will not know the least bit about which products to choose for their household and cooking needs.

When these brides ask their mothers for advice, many will surely recommend Lever Brothers products, just like their moms did when they were brides. Today's mother knows that these quality products go a long way towards helping anyone with household responsibilities.

'all' HAS THE 3 B'S

CONCENTRATED "all" is one product the new bride needs to handle those tough laundry problems she will encounter. CONCENTRATED "all" contains the important 3 B's —bleach, borax and brighteners—that help "all" get out the toughest of stains, especially grease.

I know one newlywed couple where the husband likes to work on their car and often gets his clothes really greasy. I wondered how his wife ever got his clothes clean, so I asked her one evening.

"My mother recommended CONCENTRATED 'all' when we were first married," she said, "and I've used it ever since."

I knew what she meant. It felt good to know that even with trends changing so quickly, people are not changing their minds about the most effective detergent to use.

DOVE LIQUID GETS 'EM SPARKLING CLEAN

Speaking of brides, while rummaging through our pantry the other day I discovered some dishes that we had received as a wedding present and had not used for years. They happened to have been very good dishes, but years of neglect had taken their toll. They were dingy looking.

I decided to try my luck with DOVE LIQUID to see if they could be brightened. Well, DOVE left those dishes so clean and sparkling that they actually looked as good as new.

My hands were so smooth and soft after I'd finished that I think I could have washed dishes all day. And I wouldn't have to worry about running out of detergent if I had decided to do just that.

Just one squeeze or capful of DOVE certainly goes a long way! It's enough to make anyone a permanent DOVE LIQUID fan.

LIFEBUOY BUILDS CONFIDENCE

Perspiration odor is a problem that most people have to worry about whether they're single or married. And if you're constantly on the go like I am, attending conferences and workshops all the time, you need a deodorant soap that's going to keep you feeling your freshest all day long.

LIFEBUOY provides you with long-lasting deodorant protection that keeps you smelling clean where other soaps might let you down. You need that kind of protection to give you the social confidence you need when you're around a lot of people, whether it's at home, on the job or at social gatherings.

My mind goes back to when a friend of mine was called on unexpectedly to give a speech at a sorority meeting. She was so worried about how she looked and about her perspiration problem that she couldn't build up enough confidence to deliver a really good speech.

Later on, after the meeting, I told her about LIFEBUOY and how it keeps you smelling clean even when the day lingers on.

I also told her how it provides long-lasting deodorant protection. Now many of our sorority sisters use LIFEBUOY, too!

CLOSE-UP GIVES WHITER TEETH, FRESHER BREATH

No one likes to be caught off guard. And even though we always try to be at our best at all times, sometimes we, too, find ourselves in unexpected situations.

Like the day we rushed to the supermarket to pick up a few last-minute items for supper and ran into a friend we hadn't seen for years. Brushing with CLOSE-UP toothpaste that morning made the reunion a bit more comfortable—for me, that is.

CLOSE-UP gives you whiter teeth and fresher breath—just the protection you need when you come in close contact with a person or a group of people. I sometimes find myself in situations where I am called upon to interact with a group I haven't met before.

That is why CLOSE-UP is my favorite toothpaste. It gives me a bright smile and fresh breath so that I never have to worry about being offensive.

Count on CLOSE-UP toothpaste whether you are a bride or a seasoned wife. Try it and see!

REGISTER NOW so you can VOTE in the PRIMARY ELECTIONS SEPT.10,1974—AUG.12,1974 LAST DAY TO REGISTER At SUPERVISORS OF ELECTIONS Fayette and Gay Sts OR REGISTER BY MAIL

JOHN H. CROMWELL has been appointed assistant Food Services director at the Provident Hospital.

MT. WINANS NEWS

Alamont Club plans July 6 bus, boat trip

By Gertrude M. Parker

The Fabulous Alamont Pleasure Club is sponsoring a Twilight Bus Trip and Moonlight Boat Ride at Marshall Hall Recreation Amusement Park, Saturday, July 6.

Buses will leave the Arch Social Pleasure Club, North and Pennsylvania Avenues at 6 p.m.

Mrs. Bertie Brooks is president. James Harris is treasurer.

METHODIST WOMEN

The United Methodist Women of Mt. Winans United Methodist Church met at the church last Tuesday evening.

Members of the South West District United Methodist Women were guests.

Present were Mesdames Doris Harry, president; Mrs. Barbara Ditts, vice president; Ramona McClatchey, mission coordinator of Christian sociality; Blanche Powell, mission coordinator for the district and Janet Williams, secretary.

The Rev. Rudolph Flood is pastor of the church.

GRADUATES

Continuing congratulations to this year's grads, among who are:

Miss Robin Nell Parker, receiving an M.A degree from Stanford University in California.

Miss Karen Jackson and Ray Thompson, Southern High.

Twin sisters, Misses Willie May Johnson and Lillie May Johnson, Cortez Business School.

Tyra Hemsley, school No. 86.

WESTERN UNION

The Western High School class of '69 recently held its five-year reunion at the Overlea Hall.

Among those attending were:

Mrs. Cassandra Johnson and husband, Bernard; Mrs. Barbara Hill and husband, Walter and Miss Robin Nell Parker and friend, Ken Ware.

Mrs. Francis Sigale of Huron Street recently attended the Homemaker's Council at the University of Maryland, College Park campus.

Cherry Hill 1974 summer fun camp

The Cherry Hill Recreation Center will present Summer Fun of 1974 from June 24 through Aug. 16.

Activities begin 9:30 a.m. to 3 p.m. week days. These activities include swimming, fun songs, story hour, arts and crafts, cookouts, ball games, fun trips and films.

Litsinger is new juvenile court director

William C. Litsinger Jr., with 12 years' experience in Maryland's juvenile justice system, has been named Assistant Director for Juvenile Court and Community Services, it was announced today by Robert C. Hilson, director of Health and Mental Hygiene's Department of Juvenile Services.

New parking meters near Belair market

Two new permanent off-street metered parking lots in the Old Town Belair Market area are now open.

The lots are adjacent to the Belair Market and are bounded by Forrest, Low, East and Orleans Streets.

Superintendent Peter W Kowalski, Jr., of the Department's Parking Meter Section, said that the two lots add 78 parking spaces to metered parking facilities throughout the City.

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CORONET PAPER TOWELS 39¢ jumbo roll

HAWAIIAN PUNCH 43¢ 46-oz. can

WILKIN'S GRAPE JELLY 79¢ 2-lb. jar

OPEN PIT BARBECUE SAUCE 39¢ 18-oz. bottle 59¢ 28-oz. bottle

KLEENEX FACIAL TISSUE 37¢ 200 2-ply pkg.

PETER PAN TINY SHRIMP 79¢ 4-oz. can

EVAPORATED PET MILK 3 tall cans 85¢

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Marriages

SLEAR-RESAU — Thomas D., 22, 6006 Roland; Elizabeth A., 720 Pleasantry

STEYER-BRADSHAW — Mark A., 19, 3918 Wilke; Robin I., 19, 5228 Frankford

COLEMAN-FAYALL — Leroy A., 39, 1713 Cliftview; Barbara A., 29, 306 E. 25th

PHILLIPS-LEY — Frank W., 23, 9 Sukly; Sheila M., 22, 3014 Wayne

EASTWOOD-BURKE — Robert D., 19, 3518 Elm; Sandra L., 23, 835 Wellington

FRAZIER-CROWNER — Oliver, 31, 4308 Seminole; Cora, 26

WOOD-VEREEN — Wilbert, 17, 1427 Winchester; Rosalee, 21, 611 N. Calhoun

COLLINS-GILLIAM — Ronnie, 20, 2402 E. Oliver; Juanita, 60, 1506 N. Port

HUGHES-TANN — Urit, 48, 319 E. Lafayette; Joyce P., 34

SLEDGE-UTLEY — Herbert, 27, 3902 Dorchester; Janice, 30, 3312 Barrington

CANE-DOYLE — Cleavern O., 19, 211 W. Mulberry; Patricia A., 18

JENNINGS-JACKSON — Ronald R., 23, 5414 Orthwood; Luia, 26, 422 N. Monroford

THOMAS-WILSON — Ray N., 48, 1622 Ruxton; Eloise, 42, 2728 Giles

STIFLER-LIND-ENBERGER — Norman, 47, 3404 Toone; Catherine, 49, 4604 Renwick

CHES-GOSSAGE — Walter J., 55, 118 S. Washington; Marie M., 64, 2016 Eastern

DIXON-WATSON — Illie L., 40, 1211 Nolan; Lucille, 31.

HARVEY-ROBERSON — Karl L. 19, 20 N. Morley; Sharon D. 17, 3004 Fernadale.

HULL-NELSON — Rodney L. 20, 2752 W. Mosher; FMarcia R. 24, 3220 Normount

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Cookin with Soul

By Marie P. Cooke
AFRO Women's Editor

Entertainer Pearl Bailey has a cookbook out entitled "Pearl's Kitchen" that is probably the most enlightening cookbook-autobiography I've ever read.

It's a basic sort of thing where Pearl reveals some of her favorite dishes in easy how-to-prepare language. The writer gives credit for her art in the kitchen to her late mother, whom she says, started her out cooking at age eight. In addition, she throws in some of her friends recipes that she feels are noteworthy.

"Pearl's Kitchen" is published by the Harcourt-Brace Jovanovich, Inc.

Here is just a sampling of what's found in the book. Try 'em, you'll like 'em!

HAMBURGER CASSEROLE PEARL

"Mix salt and pepper into the hamburger thoroughly (I seldom start with less than 6 pounds of meat), then spread a layer of hamburger all across the bottom of a roasting pan. Sprinkle with chopped parsley, onion, and cheese. Over the top of this, sprinkle enough rice so that you can't see the hamburger any more—about ½ inch of cooked rice.

"Then put on another layer of hamburger, more parsley, onion, and cheese, and a bit more rice. Keep repeating this process until you run out of hamburger. If you like to use Accent, as I do, it will make this dish even better. By the way, I hope that the consumers' bureaus or the medical people don't find something wrong with Accent. It seems to me they always find that something is unhealthy about the time I begin to dig it.

"After you have cooked this roasting-pan casserole about 3/4 done (it takes about 1 hour in a 350 degrees oven) pour 1 can of tomatoes over it—not tomato paste or sauce, but the real tomatoes. Let it simmer for about 15 minutes with the top on."

SPINACH WITH OIL AND GARLIC

"While I am on the subject of greens, I am going to tell you about something else terrific. Cook the spinach ¾ done in barely enough water to do the job, then pour off the excess water and pour in some cooking oil (as much as you and your family like).

"Then add oodles and oodles of garlic cut in very tiny pieces. Add salt and pepper. Simmer. If you have been eating spinach about once a year, the old way, then please do try it this way. I think it may change your schedule to once or twice a week.

KNOCKWURST AND BEANS

"This is not really a recipe, but just a recommended combination of good things.

"I get the nice big fat knockwurst and steam it in a small amount of water—they pop open quickly that way. Then I dress up some canned pork and beans—what the heck, they are only canned beans and they need a little help sometimes.

"I put in a little salt and pepper and add about ¼ pound of butter to 2 very large cans of beans. Then I add about 3 tablespoons and even a dash more of sugar.

"Finally, I boil them long enough so that they get thicky. (Well, if I make up my own dishes, then I ought to be able to make up some of my own words.)

"We have a good green salad and that makes our meal. That, by the way, is a favorite dinnertime meal for my children."

BEETS AND BEET TOPS

"Beets are another thing that I cooked almost everyday on the ranch.

"I just simply boil them in their skins. Get 6 or 8 bunches of beets (they are very reasonable), slice them, boil them (40 minutes to an hour, or until a fork will go through), and store them in a big bowl. Then you can prepare them various ways quickly. You can take a few sliced beets out and put butter on them, warm them, and eat them that way.

"Sometimes, I take them out and put a little vinegar and sugar on them, and they are very tasty. They are good for you too.

"Many people just automatically throw away beet tops. My Mama used to cut off those beet tops and cook them. They are very tangy, and I think that it makes no sense to throw them away because, after all, they are greens. You can do anything with beet tops that you can do with any other kind of green leafy vegetable.

Send your favorite recipes to:
Cookin' with Soul,
AFRO-AMERICAN NEWSPAPERS,
P.O. Box 1857,
Baltimore, Md. 21201

Week's best buys

Keep in mind dairy products, of all kinds as we are into June Dairy Month. You can obtain good nutritive value as well as economy at the dairy case, says Virginia McLuckie, Food, Economist, Cooperative Extension Service, University of Maryland.

When you can buy good quality milk and cultured products, your means may take on more zest. With the exception of sour cream, all the cultured dairy products utilize skim milk, which contains all the milk solids.

These are the protein, the minerals, and all the vitamins except Vitamin A which is found in the fat or cream.

From the separated cream, we pasteurize it, add a lactic acid culture, homogenize and turn out smooth, thick, velvety cultured or dairy sour cream. Usually, this is table cream with an 18 per cent butterfat that has 30 calories per tablespoon. It has many uses for salad dressing, sauce for cooked vegetables and sweetened with brown sugar it is delicious to top berries or fresh fruits.

Cottage cheese is a real popular uncured curd type of cheese. It is made by cultured added to skim milk. The curd formed is cut in large or small size, the whey washed off and the curd dried, this is skim or dry cottage cheese. When a cream dressing of 4 per cent by volume is added we get regular cottage cheese. If a low fat dressing is added to the curd, you buy it as low fat.

Actually, cottage cheese is very nutritious, easily digested, and useable cold or in place of other expensive cheeses in cooked dishes like lasagna. One-half cup cottage cheese equals 3 ounces of lean meat, fish or poultry in protein value.

Yogurt is a product of recent popularity and is made on a whole, low fat or skim milk base. The culture added gives the tang and smooth texture. Plain flavored or sundae type and swiss type with fruit mixed throughout are both available in individual cup-size servings. Besides eating as is, it can be used for salad dressings and is low in calories. Many people must acquire a taste for yogurt.

Food clips

Lamb may be marinated in a seasoned mixture of half oil and half vinegar or other acid ingredient for several hours in the refrigerator before broiling, according to U.S. Department of Agriculture home economists.

* * *

Canned fruit servings—You'll find that a 29 ounce can yields about seven servings if liquid is served with the fruit; four or five servings if the fruit is drained, according to USDA home economists.

Summer jobs for students

Young adults from the Washington, D.C.-Baltimore area are flocking to The Wildlife Preserve in response to a recruiting drive for summer jobs.

The Preserve, a drive-through wild animal park scheduled to open here in July, drew some 600 applicants during the first week of job interviews.

Located in Prince Georges County, 12 miles east of Washington, D.C., the Preserve will give high school and college students an opportunity to work outdoors and to assist visitors as they enjoy the varied facilities of the park.

Hundreds of jobs currently are being filled. Students will help man the multi-media Wildlife Theater, where films on animals and ecology will be shown, help out in the snack shops and restaurants, sell tickets, and work as rangers on horseback, some in gaucho costumes, some dressed as cowboys.

Facts about preserving

A wide variety of fruits and vegetables may find their way to your table as pickle products — adding spice to meals or snacks. Skillful selection and blending of spices, sugar, and vinegar with fruits and vegetables give crisp, firm texture and pungent, sweet-sour flavor.

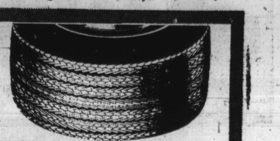
Basic steps —

1. Use only good quality ingredients, firm, not too ripe fruits or vegetables.

2. Use vinegar that is high grade cider or white distilled of 4 to 6 percent acidity. Strength of vinegar is usually shown on the label. Use pure granulated salt. Alum and lime are not needed if quality ingredients and up to date procedures are used. Do not dilute the vinegar, unless the recipe so specifies.

3. Use tested recipes. Measure or weight all ingredients

4. Use proper equipment. For heating pickling liquids, do not use utensils of copper, brass, galvanized, or iron; these metals may react with acids or salts and cause undesirable color changes in the pickles or form undesirable compounds. For fermenting or brining, use stone, glass, or unchipped enamel-lined containers.



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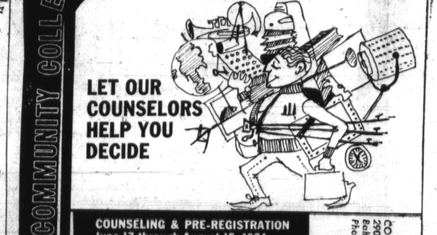

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June 17 through August 15, 1974
9:00 a.m. to 4:00 p.m.
6:00 p.m. to 9:00 p.m.
Mondays through Thursdays

GENERAL REGISTRATION
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6:30 p.m. to 8:30 p.m.

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