. . . Fashions, Consumer guides, Food, Beauty, Home decorating, Travel

COLUMBIA CAPERS

Columbians celebrate Dr. King's birthday

By Pimie L. Ross

The 46th anniversary of the birth of Martin Luther King Jr., was the occasion which took three busloads from the Columbia Interfaith Center to Washington, to participate in the "March For Jobs for All" and to dramatize the plight of the unemployed.

Two additional buses left from Howard County High School.

Five days before the trip, a committee from Concerned Black Men of Columbia (CBMC), and the Black Student Union of Howard High, publicized the event and arranged for low cost transportation.

Community organizations helped to notify the public.

CMBC also received financial assistance from two groups, Direction 12, a Columbia group and the congregation of St. John's Baptist Church. They paid for the cost of the two school buses, which were provided free of charge to high school students.

* * *

Activities in D.C. included a pre-march rally, an address by the Rev. Jesse Jackson in which he commended the crowd of approximately 2,500 persons for their support of the concept of guaranteed employment for all.

He urged them to register their support for the Humphrey-Haskin bill pending in Congress.

The march around the White House grounds was orderly and impressive.

The actual March began at noon, as planned and concluded with a brief rally.

In addition to the Rev. Mr. Jackson and the other clergy of the Ecumenical Ministerial Division, several Congressmen joined in cluding the Rev.Walter Fauntroy, District of Columbia, and Rondal Dellums (D-Calif.).

The day's activities were concluded for the Columbia contingent when the last of the buses returned to the Interfaith Center endng a long day that was cold and physically tiring.

But it was emotionally rewarding to register their support for the betterment of their fellow man on the day commemorating the birth of a man who gave his life to all of us for that end.

* * *

It was a sincere pleasure to have been a witness to one of the most fabulous testimonials I've attended.

It was an honor of A P. Moss, associate general executive of the Baltimore Area YMCA, and was held at Blue Crest North on Sunday.

The ballroom was packed to capacity.

After signing a beautiful leather guest book, guests were greeted by members of the King's Leneing Women, sponsors of the affair.

Hey! A sit-down buffet — no way. It was up to you. Those beautiful King's Landing Women had their affair set up a different way.

Guests circulated around in two rooms open to each other and selected piping hot hors d'oeuvres buffet style, set up in the shape of a square.

Food, food—you had a selection of crab cake, Swedish meatballs, barbecued chicken, fried miniature pieces of chicken, beef, and rice . . . as soon as one container was nearly emptied it was replenished again. I mean piping hot. Drinks—yes, two open bars in each room.

* * *

It was an unusual arrangemest but simply beautiful. It gave the guests a chance to chat and greet friends.

This columnist overheard many whispers, such as: "this is really fabulous," "the food is delicious," "have you seen the pastries area?"

Now I know most fashionable women try very hard to keep themselves trim, but the look of those smoll plates being filled with all kinds of miniature sweets—no way—but just one day — who cares. A whole area of fresh fruits and sweties and YOU

Continuous music was provided by the Johnnie Polite Trio. Vocalist Debbie Jacobs, sang "The Way We Were' and "What Are You Doing the Rest of Your Life"? dedicated to the honoree and his wife.

It was a pleasure to sign our names, Mr. and Mrs. W. A. Ross, and to witness a swanky affair for a dedicated person, Alonzo Paul Moss.

Thought for today — It is a fine thing to have ability, but the ability to discover ability in others is the true test. (Elbert Hubbard.)

Spring at the House of Norell

By Gay Pauley
UPI Women's Editor

NEW YORK (UPI) — The dress with the dropped waistline and softly gathered skirt takes center stage in the spring and summer collection from the House of Norell.

The waistline is unbelted in this silhouette and the gathers begin about the upper hipbone.The shape carries from day on into afternoon and formal evening wear, varied only with addition of a triangular scarf tied across the shoulders or big, pussycat bows at the throat, a trademark of this prestigious firm.

It's a classic look to fashion, being continued by Gustave Tassell, who became chief designer after Norman Norell's death in 1972.

At this showing for press and buyers, Tassell pulled out all stops to make a collection, chic in any decade.

"All of my designing life I have been a disciple of the great classicists — Balenciaga Chanel and Norell," he said. "And in this . . . collection I have attempted to express my conviction about purity of design and meticulous tailoring."

He recalled that Norell once remarked, "It is far more difficult to design now. Simplicity is hard to make distinctive enough so that a woman will appreciate it."

Worth watching is the influence Tassell hemlines will have on the industry, which gradually brought them down for daytime, well below the knee, only to have two influential designers revive variations of the miniskirt for spring and summer.

Halston made some dress midthigh in his collection with the Skimp. Adolfo did the same with his Skivvy, a version of the Navy T-Shirt.

The House of Norell hemlines for day were almost midcalf in a group of beautifully tailored and molded jacket suits whose skirts swing plentifully with four and six gore tailoring.

Late day dresses, in floral or star prints, or navy and black solids, came to what the industry used to call "waltz length" — 10 inches from the floor. But there was a good shre, too, of floor length formals, some with that enlongated waist and full skirt again, others sleek and sirony.

Sigmas mark 61 years at Founders' Day meet

Celebrating its 61st Annual Founders' Day on Sunday were the men of the Epsilon Nu Sigma Chapter of Phi Beta Sigma Fraternity, Inc.

The observance began on Sunday morning with church services at the Lewin United Methodist Church with the Rev. James Smith, pastor of the church, officiating.

Guest speaker for the services was Nathaniel Milton, campus minister, Morgan and Coppin State College.

Later that afternoon, members and their friends gathered at the Ramada Inn, for the afternoon luncheon and awards observance.

"Lives Dedicated To Service" was the chapter's theme. Sigma men presented three awards to well-known Baltimoreans who have dedicated their lives to serving the community.

They included Dr. Oakley H. Saunders who received the 1975 Social Action Award presented by Sigma man, Dr. Alan Harris; Dr. W. O. Bryson, president of Advance Federal Savings and Loan Association, Bigger and Better Business Award presented by member, Stephen L. McDaniel and Larry S. Gibson, Esq., Education Award presented by Marvin Cheatham Sr., vice president of the Epsilon Nu Sigma Chapter and chairman of the affair.

Marvin L. Cheatham Sr. served as toastmaster followed by the Rev. James H. Smith who delivered the invocation. Joseph O. Woodfolk gave reason for the occasion and Dr. Albert Roberts, the history of Phi Beta Sigma.

Musical selection was rendered by Michael Camper, a student at the University of Maryland, Baltimore County and a member of the Phi Beta Sigma Crescent Pledge Club.

About for the afternoon gathering were Gilbert Francis, New Jersey, national director of Social Action; Norvell K. Robertson Sr., Virginia, eastern regional director of Social Action; Clayton McNeill, Baltimore, vice-regional director of undergraduate chapters and E. Loving, Richmond, eastern regional treasurer.

Other officers of the Epsilon Nu Chapter include Charles B. Wright, president; Melvin Shorter, secretary; Joseph O. Woodfolk, treasurer; Scherod C. Barnes, assistant secretary-treasurer; Albert Roberts, parliamentarian; Tommy L. Ervin, director of Public Relations and James H. Smith, Dove of Peace.

Rec center plans pageant

A Little Miss Robert C. Marshall Pageant will be held at 7 p.m., Friday, Feb. 14 at the Robert C. Marshall Recreation Center, Pennsylvania Ave. and Lanvale St. Young ladies, 5 to 13 years old, will be judged by community leaders on their personality, charm, poise, diction and talent.

The Valentine Day Pageant, which is open to the public, will be chaired by Mrs. Jacqueline Fuqua. Admission is 50 cents.

Mrs. Lossie Richardson is center director.

CONSUMERS GUIDE

Cutting energy costs

The amount of energy used to heat water for your home should be carefully considered if you're trying to conserve energy, according to a recent report by the Cooperative Extension Service at Purdue University.

Almost 15 per cent of the energy used in the home is used to heat water, the report states.

Hot water, 140 degrees F, is needed for best results in automatic dishwashing and laundering while and colorfast cotions and blends. Hot water is needed to assure sanitation and the best detergent action in your washer and dishwasher—and to inhibit streaking and spotting in the dishwasher.

There are ways that you can make certain that you get the most out of the water you heat—without dropping your setting below the 140 degrees F.

Change your habits and use cold water for rinsing clothes (this will affect laundry results less than cooler water for washing);

Stop any hot water leaks—check all outlets;

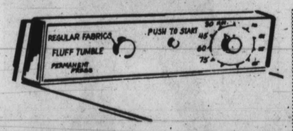
Insulate hot water pipes so you don't heat more water than you use.

Cut down on hot water for personal use such as showering instead of bathing (you can turn the water off) while you're soaping . . . even that helps!

REFRIGERATION TIPS

Is there a way to cut down on the use of energy by refrigerators or freezers? Yes, even here there are suggestions on cutting the energy use, in spite of the fact that the importance must be stressed that low temperature storage protects the quality and safety of many foods.

Any food spoilage or waste would be considered energy waste, too, so adequate refrigeration is of great importance.



However, you might consider lowering the room temperature in the winter when you are adding heat to the kitchen (refrigerator - freezer) area.

For example, if in cooling refrigerator air from a room at 72 degrees F. to 32 degrees F. the temperature must be lowered by 40 degrees F. . . . if the room temperature is reduced 6 degrees F., the interior needs only be dropped 34 degrees F.—a saving of 15 per cent.

You might also be sure to isolate the refrigerator from heat sources such as the sun, heaters, or the range. These sources make heat enter the refrigerator faster so it must run more.

"Promote proper energy exchange" which means to allow space for the condenser coils on the back of the refrigerator—and keep coils dust free. Defrost regularly before frost is ¼ inch thick. And, of course, try not to open the refrigerator (or freezer) door more than necessary. Make each opening count.

The refrigerator temperature should not be set higher, nor the food cooled to room temperature before refrigerating. To protect the quality and safety of foods you should refrigerate food as soon as possible.

In purchasing a new refrigerator, however, it is wise not to buy a refrigerator that is much too large because it uses extra energy, naturally, to keep the extra space cool. You should check for a well insulated box.

Some refrigerators have a high-low humidity switch. Keeping the switch at "low humidity" setting (except when condensation might form around the door) may save up to $15 in electricity costs per year.

RAISIN SAUCE IS DELICIOUS

Louisiana yams, season's best buys

A good supper is a sure way to round out the winter day. And since the whole of a supper is always equal to its parts, the main course, vegetables, salad and dessert should be in top form.

For a top form vegetable, serve cured Louisiana yams. Scan your market and you will find an abundance of cured yams available January through Easter.

Why cured yams? These are special yams which have been stored under conditions of controlled temperature and humidity which converts yam starch. As a result, cured yams bake to an extra sweet and syrupy goodness.

Supper preparation doesn't have to be drudgery when you serve Louisiana Yams in Raisin Sauce, a hearty combination of yams and ham. Bake for just 30 minutes while brushing generously with a tangy raisin sauce.

Or please eager appetites in fifteen minutes with golden Louisiana yams baked with flavorful lime and lemon juices.

Louisiana Yams and Ham In Raisin Sauce
(Makes 6 servings)

1 ham steak, 1-inch thick (about 1½ pounds)
6 medium Louisiana yams, cooked, peeled and quartered or 3 cans (16 or 17 ounces each) Louisiana yams, drained
1-3 (one-third) cup dark seedless raisins
⅔ cup dark corn syrup
½ teaspoon dry mustard
1 teaspoon grated lemon peel
2 tablespoons lemon juice
3 tablespoons butter or margarine

In large skillet, quickly brown ham on both sides. Place in large shallow baking dish; arrange yams around ham. Combine remaining ingredients in skillet; heat until butter melts and pour mixture over ham and yams. Bake in 350 degree oven 20 to 30 minutes, brushing occasionally with sauce.

Lemon-Lime Glazed Yams
(Makes 4 servings)

1 tablespoon cornstarch
¼ cup water
½ cup light corn syrup
½ teaspoon each: grated lime peel, grated lemon peel
2 tablespoons each: lime juice, lemon juice
Dash salt
4 medium Louisiana yams, cooked, peeled and halved or 2 cans (16 or 17 ounces each) Louisiana yams, drained

In small saucepan, blend cornstarch and water. Add corn syrup, peels, juices and salt. Cook, stirring constantly, until sauce boils ½ minute. Place yams in baking dish; pour sauce over yams. Bake in 375 degree oven 15 minutes or until yams are heated through, turning yams once.

Round out winter suppers with golden yams from Louisiana's bayous. Here, they are served, piping hot with ham and a raisin sauce.

AFRO pattern

DENTAL HYGIENE

Plaque contributes to tooth decay, loss

Current knowledge about toothbrush design and recommended methods of toothbrushing, if followed carefully, make it possible to clean teeth and stimulate gums effectively without injuring gums — and to remove plaque.

It is now recognized that plaque, a soft, adhesive, filmy substance which forms on the teeth, must be removed from all tooth surfaces as thoroughly as possible. Plaque is recognized as a major contributor to tooth decay, periodontal disease, and eventual tooth loss.

According to Block Drug Company, makers of Sensodyne toothpaste and toothbrushes, for persons who find it painful to brush with ordinary toothbrushes and who have teeth that are overly-sensitive, a special toothpaste and toothbrush assist in plaque removal and treat tooth sensitivity.

The dentifrice has an active ingredient that helps block the stimuli that may create the wincing pain of overly-sensitive teeth. It also has a unique built-in cleansing and polishing system to aid in plaque removal.

The toothbrush has very "gentle" bristles that have been designed to be effective but non-irritating to teeth and gums.

In a separate, recent publication, a National Institute of Dental Health brochure makes a number of suggestions for controlling plaque.

Because sugar favors the formation of plaque and acids, sweets should be limited. Eat meals instead of snacks is the recommendation.

In addition to thorough brushing with a soft toothbrush, reaching all surfaces of the teeth above the gums, use of dental floss or tape is recommended. Water sprays and jets should be used under the guidance of a dentist, following brushing and flossing.

Disclosing wafers or tablets can be used. They contain a dye that temporarily stains any plaque left on the teeth after brushing.

During a visit to the dentist's office, dental hygienist can remove plaque and calculus. But, the Institute points out, keeping teeth essentially free from plaque remains the patient's responsibility through regular oral self-care.

An important reason for regular, periodic dental examinations is to evaluate home care, now considered an important art of preventive dentistry.

"Proper self-care is a learned skill which requires continuing monitoring and supervision by the dentist on a regularly scheduled basis," the National Institute of Dental Health points out.

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Flowers at home:Tips on selecting

Break the dull winter "hum drums" by adding attractively placed flowers to your home.

The magic of a single rose or carnation transforms the dullest spaces into special areas, according to "Shopper's Guide," the 1975 Yearbook of Agriculture.

Midwinter or early spring is a good time to look for heather, iris, freesia, tulips, and daffodils. Freesia reminds one of the day lily as its buds open over a period of time.

But, if you're buying flowers, remember, they are highly perishable and you should only buy cut flowers from a display that appears to have fresh water. (If they've been displayed in a discolored water container they probably will not have a long life when you take them home).

Wide open flowers also indicate age and should be avoided. Limp foliage suggests that the base of stems have been plugged and little, if any, water has been reaching leaves and petals.

Don't purchase flowers in a small cooler which has allowed bruising of leaves and petals.

Potato tips

Most likely you are using more potatoes in your daily menus since prices are more pleasing than they have been in the past two years. We all have favorite ways of preparing or serving them. Sometimes our usual ways of preparing destroy the valuable nutrients or lead to excess waste of the potato.

Following are some hints that will aid you in your use of potatoes:

PEELING: It is best to boil potatoes in their skins — helps preserve the nutritive values. After boiling, skins will slip off easily after a sharp, initial slice to puncture skin. This saves time, also. If you must peel, use a vegetable parer to keep peelings as thin as possible.

BOILING: Do so with skin on — in minimum amount of water and only until just done to desired degree of softness. Pour off water, turn down flame, place vessel back on fire until the sizzle stops. Now peel, mash, etc.

STEWS: Never peel and cut potatoes to cook in with stew, for the potatoes become tired, soggy and lose their shape. Boil the potatoes separately, peel and add to the plate of stew.

SALTY SOUP: Cut a raw potato in half and put in a small kettle of soup that is too salty. Boil for a short time until the over-saltiness disappears, then remove the potato.

Week's food economies

Vitamin C must be replenished in the body everyday, and the leading source of this food element is in citrus fruit. While these fruits are in peak season, they are a recommended buy, says Virginia McLuckie, Food Economist, Cooperative Extension Service, University of Maryland.

There are good reasons for suggesting a glass of orange or grapefruit juice or an orange or half a grapefruit for breakfast. First, it peaks the appetite for eating breakfast because of its tart wake-up flavor. Second, once you eat or drink your citrus quota early in the day, then Vitamin C is no longer a concern.

Fresh citrus fruits, citrus juices, notably frozen concentrated orange juice are plentiful. Production of early, midseason and Navel oranges is expected to be seven per cent above last season and fifteen per cent more than the past three seasons.

Stocks of frozen juice in Florida are three per cent greater than 1973's large supply. The grapefruit supply is adequate but production is down eight per cent from the past three year average.

For more satisfaction and more juice, buy citrus fruits that are heavy for their size, thin skinned for the variety and free from soft spots and decay.

Citrus is sold by size. The number refers to the count packed to a box or carton. The smaller the number, the larger the fruit. Many times, smaller sizes are bagged in five and eight pound units and are often economical buys.

Skin color of citrus does not determine ripeness or lack of ripeness. Re-greening often occurs on fully ripe fruit. Rust spots, referred to as russeting, are only skin deep and do not affect the quality, appearance or flavor of the inside fruit. Keep oranges on hand for a snack that is nutritious and delicious.

Sweet Potato and Orange Casserole

2 tablespoons cornstarch
1 cup brown sugar
½ teaspoon salt
2 tablespoons grated orange peel
¼ cup butter or margarine
2 cups fresh orange juice
8 medium sweet potatoes, cooked
3 oranges, sliced

Combine cornstarch, sugar, salt, orange peel, butter and orange juice in saucepan. Cook until thick. Slice sweet potatoes and arrange in greased casserole with orange slices. Pour sauce over top and bake at 350 degrees F. for about 30 minutes. Serve hot with turkey or roast chicken. Serves 6.

Food clips

When using frozen corn-on-the-cob it should be partially thawed before cooking, so that the cob will be heated through by the time the corn is cooked. Holding corn after thawing or cooking causes sogginess, according to home economists at the U.S. Department of Agriculture. Roasted frozen cor-on-the-cob? It's easy. Just partially thaw the ears first—then brush with melted butter or margarine—salt and roast at 400 degree F (hot oven) about 20

Cornmeal and hominy grits now on the market are usually enriched with thiamine, niacin, riboflavin, and iron. Calcium and vitamin D also may be added to these corn products.

Cornmeal is ground corn—white cornmeal and grits are traditional in the South; yellow cornmeal and grits are more likely to be found in the North. (These are differences in flavor as well as color in these products).

VATICAN AMBASSADOR — Wearing a colorful gown and headdress, Bernadette P. A. Olowo of Uganda chats with Pope Paul VI after presenting her credentials in Vatican City, last week. She becomes the first woman ever appointed as ambassador to the Holy See. (UPI Telephoto)

R.S.V.P. WITH MARIE

"It was really some Party"; Provident Hospital Auxiliary

By Michele L. McRae
Reflections Writer

Some 500 persons promenaded through the room of a Dogwood Rd. hall Saturday night for the Provident Hospital Auxiliary dinner-dance.

The annual affair was hosted to raise funds to benefit the hospital's functionings. Mrs. Dorothy Tucker is president.

'It was some party'

It was some party . . . the annual dinner-dance of the Provident Hospital Auxiliary. It was held on Friday night at a Dogwood Rd. hall. It seems like everyone was there.

The Bobby Felder Band kept that big band sound going and guests constantly on their feet.

The crowd, as Provident Hospital Auxiliary crowds always are, was stylish.

A promenade of elegance included gowns worn by Naomi Booker, director of Planning and Evaluation at the hospital in a black gown with bared back under a squared off sailor collar edged in white . . . and Bernina Grady, assistant to the executive director in a spaghetti widely flowing gown.

Ruth Pratt, chairperson for the annual Auxiliary fund-raiser in a black satin evening pajama slacks topped by a long vest of silver sequins . . . on Vivian Scott, a miniature multi-colored flowers splashed all over a traditional long sleeved gown of lush black vlevet.

* * *

Various degrees of silver were close follow-ups in popularity to black. Spotted in stand out versions of silver and glitter were radio hostess, Mary Clayburn; delivery room nurses, Audrey Ford and Gloria Hagan.

Just to mention the male sex, let's linger for a moment on Charles Tildon, now director of the Maryland Service Corps who was fashion 'heavy' in a bold navy blue and white plaid tuxedo.

Moving on spotted about in aqua was Dorothy Tucker, president of the Auxiliary and Beatrice Avery, second vice president in a dirndl skirted dress of tomato red. Somehow, Lorraine King and Muriel Cousin, great friends, both chose shades of apricot as did Maggie Watkins, manager of the Auxiliary's gift shop; Sarah Lyles, junior volunteer chairperson social worker, Ann Reed.

Model Cities secretary, Marian Redd was eye-catching in yards of fluttering burgundy ostrich feathers as was Ruby Lee in the same color. Barbara Taylor, on the arm of one of the area's most interesting pediatricians, mixed up all the colors in a demure high necked flounce dress.

There were really to many halters, rhinestones and great evening looks to keep up with it all, but once again, it was an Auxiliary winner.

Birthday party

Mrs. Dorothy M. Steele birthday at her Coleherne Rd. home where she entertained guests. She greeted theme dressed in a long black double knit gown trimmed with ostrich feathers at the bottom and later slipped into a beige crepe pantsuit with white lace jersey tuxedo front and white lace jacket.

About were: The William Johnson Jrs., the John Holmeses, the Lee Lawrences, the Jerome Deases, the Leon Nowlins, the Vernell Pulliums, the Charles Johnsons, the James Lucases and the Troy Rogerses;

Mesdames Roberta Franks, Roberta Hall, Dorothy S. Jones, E. Dowdy, Elizabeth Cox, Marjorie Jackson, Marie Sivels, Lottie Cole, Juanita Dates, Mary Reddick, Willie Sherman, Allester Lawson, Betty Preston and Beverly Jennings;

Peggy Wilson, Michelle Steele, Desha Rene White, Connie Lewis, Wanda Johnson, Tridonna Hall, DeVera Hall, Arnita Hall, Sheri Hall, Nicole Brooks, Rose LaMarzo, Evelyn Joyner and Wanda Johnson;

Jesse Davis, Tony Davis, Earl Thomas; Clare Brooks and Benjamin Bodison, both of Washington, D.C.; Kenneth Owens Sr., Perry Jennings, Cary Jennings, George Jeffries, Marvin Bates, Ivory Jeffries, Willie Steele Jr. and Gilbert Medley.

Marriage Licenses

GRIFFIN-CLOWNEY — Joseph, 22, 1920 Park; Hattie M., 21, 1425 N. Patterson

DAVIS-WILSON — Joseph, 50, 3801 Derby Manor; Cody, 29, 3701 Derby Manor

JOHNSON-PAIGE — James H., 35, 2743 The Alameda; Olymphia T., 23

DISAIA-WILSON — Anthony C., 22, 800 S. Linwood; Evon A., 21, 205 N. Luzurne

YOUNG-STEWART — Paul D., 21, 3706 Fairview; Sandra, 22

ALEXANDER-ROBINSON — Haywood, 34; Nancy, 27, 3615 Haywood

LAUR-GUTHRIDGE — George C., 66, 4409 Monrovia; Edith M., 65, 4508 Willowton

WARD-REDGATE — Richard D., 25, 2328 E. Fairmount; Linda S., 22

Mount Moriah honors Mrs. Catherine Greene

"The success and love that has been extended to me comes from knowing God and being in the church. It was one of the greatest moments of my life."

Mrs. Catherine B. Greene made the above statement. She was speaking of the banquet that was recently given in her honor.

Members of Mount Moriah Baptist Church, 2261 Garrison Blvd. sponsored a "This is Your Life" program for Mrs. Greene at the church.

More than 1,000 citizens attended the gala affair honoring the well-known Mrs. Greene. Mrs. Greene, 50, a beautician teaches cosmotology at Carver Vocational night school.

She has been an active member of Mount Moriah for more than 30 years. Born in Baltimore, she is the mother of the renowned Greene Sisters.

A grandmother of seven children, she has devoted much of her time to community, religious, and civic projects, from which thousands of Baltimoreans have benefited.

Mrs. Greene is always willing to help those in need and always has a kind word to say.

She is the chairlady of the Trustees Aides of the Maryland Baptist Age Home, organizer and director of the Gospel Chorus of Mount Moriah, national supervisor of the National Quartet Association and a member of several other clubs and organizations.

Mayor Schaefer served as Mrs. Greene's escort for the banquet. Her children are Mrs. Edna Isaac; Mrs. Joyce Butler and Mrs. Maxine Webb.

Mrs. Greene received a trophy from the National Quartet Association along with many other gifts from different groups and friends.

Committee members were mesdames Rose Harvin, Lilla Dinkins, Dorothy Middleton, Ernestine Spears, Ruby Davis, Josie Evryuhard, Estelle Fairley, Willie Mae Covington, Esteriena Epps and Audrey Whitehurst.

MRS. CATHERINE B. GREENE

YOU and YOUR welfare

In our recent column we tried to explain the "Emergency Assistance Program," pointing out how the program works and what constitutes an emergency. Since then there has been a drastic proposed rule change regarding the program.

WRO has always received prior notice of public hearings well in advance. This time the administration gave no public notice to anyone. When confronted by WRO and legal aid attorneys about the reason why there was no public notice, we were given an excuse that even the attorneys could not understand.

To us this is just another sneak attack of the administration to make recipients and the working poor endure more hardships than they are already having.

Speaking for the administration, P. Panaggio Jr., assistant director for Income Maintenance, cited the rule change being made for the people who are having problems access ing fuel during the winter months. He stated that the second emergency allotment of $100.00 was to be designated for fuel only. This he stated very explicitly.

WRO questions the motive and intent of the administration. If they are so concerned, which they should be, then we say set up an emergency fuel program for all of our disadvantaged citizens.

Further more, what Mr. Panaggio stated is contradictory to the rule itself which stated that the $100.00 is to be used only for:

1. (b2) Disasters such as fire, flood, tornadoes, civil disorders, theft of possessions or money, or similar situations specifically authorized by the Social Service Administration.

2. (b5) Eviction, either in the form of physical put-out or issuance of a court order directing the tenant to yield or render up possession to the landlord.

3. (b6) Being stranded away from home.

As you can see the administration cannot clearly explain or define themselves. WRO is asking our readers, recipients and supporters to go with us when we call upon the Secretary of Employment and Social Services to leave the program as it stands and after carefully exploring the fuel situation, if it warrants a special program being set up, then do so.

It is not our intent to confuse our readers, but some questions have been asked of us concerning the proposed rule change.

Q: If I use my first emergency grant for appliances and furnishings can I use the $100.00 to purchase fuel?

A: No. The proposed rule specifically states that the second emergency grant cannot be used for the purchase of necessary fuel for homeowners and renters whose heating costs are not included in rent payments with the exceptions of non-public assistance people pending eligibility for public assistance.

Q: Can I purchase furniture and fuel with my first grant of $250.00?

A: Yes. The first grant of $250.00 has not been changed under the proposed new ruling. You may still purchase furnishings, major appliances with the addition of one month's supply of heating fuel.

Since the availability of space is limited we regret that we cannot answer all your questions.

Please send all questions to:

Mrs. Rudell Martin, c/o Baltimore, Welfare Rights Organization, 29 North Fulton Avenue, Baltimore, Maryland 21223

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Choice Crypts For Above Ground Burial Or Lots For Conventional Ground Burial
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For quality no matter how Little it costs!
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• TWIN SIZE REG. $5.50 . . . 2.49
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Choose from a large assortment of patterns and colors all at a tremendous savings to you. First quality and some irregulars in the group.
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LARGE SELECTION OF 100% Polyester Bed Spreads
QUILTED TO FLOOR
IF PERFECT $16.99 to $19.99 10.99
Quilted bedspreads with floral prints on colored background of Yellow, Pink or Blue. Irregularities will not affect wear or beauty. Full size only.
Bedspreads—4th Floor—Downtown and Westview
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A large selection of acrilan blankets. 1st quality blankets in florals and solid colors. Schitli embroidered and some thermals. 72 x 90 size fits twin or full size beds.
Crushed Goose Feather Bed Pillows
Just the right amount of filling for a comfortable night's sleep. Camelotex® washable, featherproof tick with corded edge. Floral cover on white background.
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