Black conventions

(Continued from page 21)

trum" — Chicago, Ill., sponsored by Alpha Chapter, Chicago, Illinois.

Dr. Fredda Witherspoon, National First Vice-President, and project chairman, will introduce Miss Ethel Payne and the presentation of the award will be by Miss A. Lucile Reynolds, National President.

Workshops

On Monday, Aug. 11, Mrs. Virdell I. Hall, National Director of Education, Shreveport, Louisiana, will conduct workshops that will be open to the public. The workshops focusing on the observance of International Women's Year 1975 are coordinated by the Community Relations Office Special Staff of Social Security Administration, with Mrs. Bernice S. White, Community Relations Officer. Workshops include, Women in Health Education and Welfare Parameters of Volunteer Service, conducted by Dr. Beryl Williams, Dean of Continuing Education, Morgan State University;

Sexism in Education, conducted by Dr. Rebecca Carroll, Assistant Superintendent, Division of Instruction and Curricular Development, Baltimore City Department of Education;

Women and Social Security, by Mrs. Elaine B. Gutman, Social Security Administration;

Problems of the Elderly, by Mrs. Patricia Thomas, Assistant to the Director, Commission on Aging;

Perspectives on Prejudice, Moderator, Mrs. Thelma B. Cox, Superintendent, Region II, Baltimore City Department of Education.

The Male Viewpoint, by Dr. G. James Fleming, Former Professor of Political Science, Morgan State University.

The Maturing Woman, by Sister Kathleen Feeley, President, College of Notre Dame of Maryland;

Women and the Law, Moderator, Ms. Roberta L. Gill, Attorney at Law;

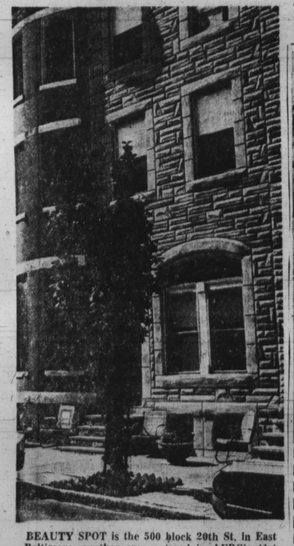
Employment Legislation Affecting Women, by Ms. Elise J. Mason, Attorney at Law; and Credit Trends For Women in 1975, by Ms. Jo Glasco, Social Security Administration Staff Attorney.

National officers of Iota Phi Lambda are: Mrs. Lola M. Parker, Founder-President Emeritus, Chicago, Ill.; Miss A. Lucile Reynolds, National President, Los Angeles, Calif.; Dr. Fredda Witherspoon, National First Vice-President, St. Louis, Mo.; Mrs. Clarice E. Brown, National Second Vice-President, Chicago, Ill.; Mrs. Billie O. Glover, National Recording Secretary, Tuskegee Institute, Ala.; Mrs. Mary B. Ames, National Financial Secretary, telephone 235-1749, Baltimore; Mrs. Etheldia C. Conley, National Treasurer, Huestown, Ala.; Mrs. Nellie H. Thompson, National Dean of Pledgees, Columbus, Ga.;

Mrs. Virdell I. Hall, National Director of Education, Shreveport, La.; Mrs. Helen B. Harris, National Journalist, Toledo, Ohio; Mrs. Veronica Myrick, Northern Regional Director, Akron, Ohio; Mrs. Fannie B. Poulson, Eastern Regional Director, Baltimore; Mrs. Mattie H. Winkfield, Southern Regional Director, Columbus, Ga.; Mrs. T. Bernice Evans, Southwestern Regional Director, San Antonio, Tex.;

Miss Theresa Faith Cummings, Western Regional Director, Springfield, Ill.; Mrs. Evelyne J. Brown, Farwestern Regional Director, Los Angeles, Calif.; Mrs. Mable C. Waters, National Convention Chairman, Baltimore.

MRS. MABLE C. WATERS
Convention chairperson



BEAUTY SPOT is the 500 block 20th St. in East Baltimore, another area entered in AFRO's 41st annual campaign. In this AFRO staff photo by Carl Matthews can be seen flower urns. Note bricks decorate trees. Captain here is Wayne Cooper.

AFRO bridal register

MISS SHARON D. EPPS
To wed Aug. 16

Miss Epps to wed

Mr. and Mrs. Walter Lee Epps of Watty Court, Baltimore announce the engagement of their daughter, Miss Sharon Denise Epps to Lieutenant Charles Andrew Smith, son of Mr. and Mrs. Everett Smith of Fairfax Rd., Baltimore.

Miss Epps, a graduate of Douglass High School and Morgan State College is a teacher in the Baltimore City Public Schools. Lieutenant Smith was graduated from Mount Saint Joe High School and Loyola College.

A military wedding is planned for Aug. 16 at the Post Chapel, Fort Meade Military Base, Fort Meade, Md., 3 p.m.

Engaged

Mr. and Mrs. William Golder announce the engagement of their daughter, Miss Deborah Ann Golder to Everette West, son of Mr. and Mrs. Henry West of Baltimore.

Miss Golder is a graduate of the Community College of Baltimore.

Her fiance is serving a four-year term in the U.S. Navy and will be discharged soon.

An August wedding is scheduled.

Harriday-Williams

More than 500 people were in attendance last Saturday, in a garden setting at Perkins Square Baptist Church, when Anita B. Harriday, daughter of Mrs. Mildred Wilson Harriday and the late Littleton M. Harriday, and Samuel R. Williams, son of Mrs. Mildred P. Williams and the late Charles S. Williams were wed in a double ring ceremony.

The bride was given in marriag by her godfather, Mack S. Williams. The Rev. Richard H. Ogle IV officiated at the ceremony. Professor Wilton Bullock was at the organ. Special music was rendered by Mrs. Evelyn Dixon. Mrs. Helen P. Moore, and Charles Williams. Just before the exchange of vows, there was a special dedication of roses to both mothers, followed by the sharing of symbols and special prayers. The ceremony was both sacred and beautiful.

MISS DEBORAH A. GOLDER
Engagement told

Miss Jacqueline McGuire was maid of honor. Edwin Williams was best man. Tammy Anderson and Lori Sheppard were flower girls, Timothy Anderson was ring bearer.

Bridesmaids were Ms. Gracie Dawkins, Barbara Leatherbury of Wilmington, Del., Doris Nelson, Yvette Platt, Laverne Rawlings and Alyce Williams.

Ushers included William Byrd, John Fountaine Jr., Donnell Hanson, Kenneth Jones Jr., Clarence Young Jr., and Anthony Waters. Hostesses included Ms. Sharon Harriday, Dana Harriday, Wanda Brown, Annie J. Sinclair, Sharon Carroll, and Elva Tillman.

An elegant reception followed, at Essex Rd. clubhouse catered by Mrs. Mary Williams, and special music was rendered by Charles Williams and Lionel Giggetts. Mrs. Mildred A. Williams, the bride's godmother, was toastmistress, Mrs. Evelyn Scott was hostess at large. Zeta Phi Beta Sorority sang.

Leading up to the wedding there were garden parties, dinners, bridal luncheons, surprise showers, bachelor parties, and many fun filled activities for the entire wedding group. They enjoyed every minute of bliss before taking off for a honeymoon somewhere in the mountains.

Mrs. Mildred Harriday, mother of the bride, wrote a beautiful poem of thanks for everyone who participated in any way.

The newlyweds will reside in Baltimore County.

MR. AND MRS. SAMUEL R. WILLIAMS
(former Miss Anita B. Harriday)

Send for form

Attention brides-to-be: You can have your wedding story printed in this section at no charge. Send for special AFRO wedding form: P.O. Box 1857, Baltimore, Md. 21203 or call 728-8200, ext. 31.

CATONSVILLE NOTES

Golden Age Club to honor founder

By Liz Williams

The Golden Age Club at Grace AME Church will honor its founder Hartborne Smith Sr., on Friday, August 1. Mr. Smith, who organized this group in October, 1965, will also celebrate a birthday on Aug. 3, so the group thought that this would be the most appropriate time to do "their own thing" for him.

There will be a testmonial service in the church, followed by dinner in the church hall. Elhana Washington Sr., is the chairperson, assisted by Mrs. Louise Lynch, pianist, and Mrs. Elizabeth Washington, head hostess. Other hostesses assisting Mrs. Washington are Mrs. Jessie Steward, Mrs. Marie Young, Mrs. Florence Jackson, and Mrs. Addie Hall. Will tell you more about this affair next week.

• • •

This writer was really on the go Sunday afternoon. The Emma William Temple No. 358 continued celebrating their 50th anniversary with a program at the Morning Star Baptist Church where Rev. Gentry McDonald is the pastor. Among the participants on the program were the Morning Star Jewel Tones, Mrs. Carrie Scott, Mrs. Nettie Page, Mrs. Gladys Talley, and the Annapolis Chorus, directed by Roland Colbert.

Greetings were brought to the group in recognition of the fine work that it has done in the last 50 years by Mrs. Hannah Linsay who represented the Catonsville community, James R. Pennington who represented the Baltimore County Executive, Ted Venatoulis; and Rev. Eugene King who brought personal greetings from his family.

Rev. King paid a special tribute to one of our oldest and dearest friends in Catonsville, none other than Mrs. Ida Torsell. We all fondly know her as Mr. Sam's widow. From a selection that Mr. Colbert sang, I think it would be good if we always keep this in mind: "If I can help somebody, then my living will not have been in vain."

Isn't that what life is all about? There is so much more that I would like to say about the Emma Williams Temple No. 358, but space will not permit it this week, but next week I will tell you something about its founder, the char-

(Continued on Paeg 23)

Marriage Licenses

JORDAN-MOORE — William N., 24, 2226 N. Calvert; Cynthia A., 17, 2611 Llweelyn.

FLANGAN-HARREL — Ricky R., 22, 36 N. Morley; Gail G., 19.

JACKSON-JOHNSON — Johnnie E., 25, 1812 W. Lanvale; Linda D., 21.

COOMBS-JONES — Paul D., 34 3013 Throndale; Jasmine, 24, 4946 Denmore.

ADAMS-MOORE — Luther T., 24, 333 E. 21st.; Donna L., 20, 2631 Waterview.

TOOMEY-FARMER — Donald M., 21, 1102 W. Hamburg; Joanna L., 16, 844 Woodward.

NOE-MATTIO — James E., 24, 6 Lyndale; Rose Mary, 21.

OWENS-COOPER — Rogers 22, 3015 Brighton; Joan, 24, 2642 Loyola Southway.

WINN-HELLIN — Alan B., 23, 3124 Parkington; Elaine R., 22, 3221 Shelburne.

WILLIAMS-TAYLOR — Clarence, 26, 3311 Belle; Diana, 24, 2704 E. Preston.

SHILLING-FODEL — John E., 42, 1514 Vesper; Elaine B., 39, 7001 Railway.

SHADE-TODD — Michael A., 21, 4031 Edgewood; Joyce D., 19.

HUGHES-WALKER — John E., 18, 1730 Bell; Robin A., 16, 132 E. Barney.

LEMASTER-WENGER — John A., 23, 1021 Jack; Peggy J., 20, 4211 Ritchie.

GREEN-BARRESI — Herman L., 20, 3412 E. Baltimore; Vennera, 20, 3410 Gough.

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POTTY-CHAIR $5.98
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THIRD ARTICLE IN SERIES

Instructions for canning tomatoes

By Michele L. McRae
Reflections Staff Writer

(Editor'S NOTE: the U.S. Department of Agriculture has supplied the AFRO wih much of the information below — enabling this publication to present its readers with proper instructions for canning and freezing. This week's article gives details for canning tomatoes, fruits and vegetables.)

Tomatoes, fruits and vegetables are canned according to the general directions for preserving given in last week's article. The process for packing should be given special attention remembering that for raw pack: place cold, raw fruits into container and cover with boiling-hot syrup, juice or water. Press tomatoes down in the containers so they are covered with their own juice; add no liquid.

For hot pack: heat fruits in syrup, in water or steam, or in extracted juice before packing. Some juicy fruits and tomatoes may be preheated without added liquid and packed in the juice that cooks out.

Sweetening

Sugar helps canned fruit hold its shape, color, and flavor. Sugar syrup is the form of sweetening most canning directions give for fruits. For very juicy fruit packed hot, use sugar without added liquid.

Sugar syrup may be made by mixing sugar with water or with juice extracted from some of the fruit. Sweeten to taste by using a thin, medium, or heavy syrup. Heat sugar and water or juice together until sugar is dissolved.

Crush thoroughly ripe fruit to extract juice. Heat to simmering point over low flame. Strain through cheesecloth.

For juicy fruit to be packed hot, add ½ cup sugar to each quart to raw, prepared fruit. Heat to dissolve. Pack fruit in the juice that cooks out. For sweetening other than sugar you can use light corn syrup or mild-flavored honey to replace as much as half the sugar. (Do not use brown sugar, or molasses, sorghum, or other strong-flavored syrups. Their strong flavors may darken the fruit.)

Sweetening is not necessary to prevent spoilage.

Processing

To process, place filled jars into canner with hot water for raw packing. For all other packs, jars should be placed in boiling water.

While processing if you need to add boiling water an inch or two over tops of containers, remember NOT to pour boiling water directly on glass jars. Canner should be covered.

Start counting processing time when water in canner comes to a rolling boil. Boil gently for time recommended for product being canned. When processing is completed, immediately remove jars and place upright on rack to cool. Label and store.

Reminder: Pack cold raw vegetables (except corn, lima beans, and peas) tightly into container and cover with boiling water. When hot packing, first preheat vegetables in water or steam.

Cover with cooking liquid or boiling water. Cooking liquid is recommended for packing most vegetables because it may contain minerals and vitamins dissolved out of the food. Boiling water is recommended when cooking liquid is dark, gritty, or strong-flavored, and when there isn't enough cooking liquid.

Use a steam-pressure canner for processing all vegetables except tomatoes and pickled vegetables (vegetables that must be packed with salt or vinegar).

Write Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402 for these publications:
Home Canning of Fruits and Vegetables G-8, $.35;
Home Canning of Meat and Poultry G-106, $.30;
How To Make Jellies, Jams, and Preserves at Home G-56, $.40;
Making Pickles and Relishes at Home G-92, $.35

Special tips

To assist you in proper canning of some of your favorite foods, here are some special tips:

— Apples: To can apples, first pare and core; cut in pieces. To keep fruit from darkening, drop pieces into water containing two tablespoons each of salt and vinegar per gallon. Drain, then boil five minutes in thin syrup or water.

When packing hot fruit in glass jars leave ½ inch at top. Cover with hot syrup or water, still leaving ½ inch space at top of jar. Adjust jar lids. Process in boiling-water bath. Remove from canner, complete seals.

— Applesauce: Make applesauce, sweetened or unsweetened. Heat to simmering, stir to keep it from sticking. Pack hot applesauce to ¼ inch of top. Adjust lids. Process in boiling water bath.

— Peaches: Wash peaches and remove skins. Dipping the fruit in boiling water, then quickly in cold water makes peeling easier. Cut peaches in halves; remove pits. Slice if desired. Drop peaches in water with two tablespoons each of salt and vinegar per gallon to prevent fruit from darkening during preparation. Drain just before heating or packing raw.

To hot pack, heat peaches thoroughly in hot syrup. If fruit is very juicy you may heat it with sugar, adding no liquid. Raw pack fruit to ½ inch of top. Cover with boiling syrup. Both are processed in boiling-water bath. Remove from canner, adjust lids.

— Tomatoes: Use only firm, ripe tomatoes. To loosen skins, dip into boiling water for about ½ min.; then dip quickly into cold water. Cut out stem ends and peel tomatoes.

Leave tomatoes whole or cut in halves or quarters. Pack them ½ inch from top pressing gently to fill spaces. Add no water. Add ½ teaspoon salt to pints; one teaspoon to quarts. Adjust lids. Process in boiling-water bath.

— Squash: Wash but do not pare squash. Trim ends. Cut squash into ½ inch slices; halve or quarter to make pieces of uniform size.

Pack raw squash tightly into clean jars to one inch of top of jar. Add ½ teaspoon salt to pints; 1 teaspoon to quarts. Fill jar to ½ inch to top with boiling water. Adjust jar lids. Process in pressure canner at 10 pounds pressure (240 degrees F.) As soon as you remove jars from canner, complete seals.

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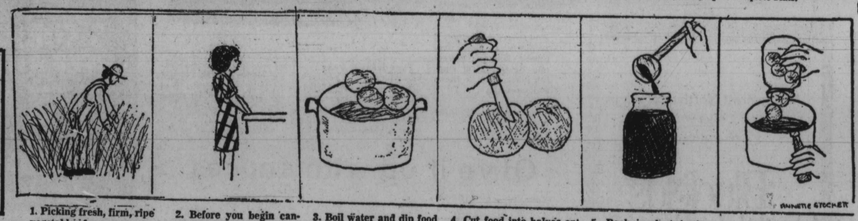

1. Picking fresh, firm, ripe vegetables from your garden can be as much fun and fruitful.
2. Before you begin canning process, wash product throughly in cold water.
3. Boil water and dip food quickly into boiling water and then run under cold water. This will make peeling of skins easier.
4. Cut food into halves or quarters before canning.
5. Pack product in jars leaving ½ inch head space at top. Pour juices from product into jar to fill; adjust lids, process, cool, label and cool.
6. If you follow directions carefully, your family will enjoy home-grown produce throughout the year.

ANNETTE STACHER

Catonsville Notes

(Continued from Page 22)

ter members, and a little about its history.

Mrs. Amy Warden was the general chairman for this grand celebration. By the way, Mrs. Nettie Smith, New York City and Grand Daughter Ruler, was the guest speaker and was introduced by Mrs. Willa Moss from Philadelphia. Grand Daughter Ruler Mrs. Jessie Steward presided.

• • •

We left Morning Star and hurried over to Grace Church to the second anniversary service of the Allen Gospel Chorus. This group was named after the late Rev. Donald Allen who was a music lover and the former pastor of the church.

Among the participants for this service were: Miss Annie Beverly, the Rev. Earline Houston, Mrs. Rachel Gaither, Mrs. Mabel Fletcher, Mrs. Martha Hudson, Mrs. Grace Jackson, William Hebron, and Mrs. Martin. The singing groups that participated were: Ragland Memorials, Metropolitan Choir, Senior Choir of Grace, Mt. Zion United Church of God Choir, The Sons of the Cross, Mt. Lebanon Choir No. 2, the Emmanuel CC Church Choir, The Johnson Singers, St. Stephen Choir and John Highsmith from the Whitestone Baptist Church.

Most of us know that all of the church choirs are great because at some time or another we get an opportunity to hear them but seldom do we get a chance to hear The Sons of the Cross, The Johnson Singers, which is a family group, and Mrs. Highsmith. I would like to tell you more about them at a later time.

Isn't it wonderful when there is such a beautiful fellowship that exists between the churches and their choirs. Congratulations to all of those beautiful people who came from Baltimore City and Sunday afternoon, to share other places on such a hot their God-given talent with the Allen Gospel Chorus and the the Catonsville community.

• • •

The members of the Allen Gospel Chorus were dressed in orange and black outfits which were designed and made by Mrs. Charlotte (John) Boston. The tops were orange, trimmed with black rickrack, with the ladies wearing black skirts and the men wearing black pants. Congratulations to all of you. You did a beautiful job.

To look up and not down
To look forward and not back,
To look out and not in, and
To lend a hand.

Edward Everett Hale
(Treasures — Hallmark)

Have a good week and remember that line — "If I can help somebody, then my living will not be in vain," Also lend a hand wherever it is needed.

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WOODLAWN HIGHLIGHTS

SSA employees expand new Day Care Center

By Marjorie R. Green

The Social Security Administration Employees Day Care Center, 5007 Bellville Ave. is currently entertaining extensive expansion plans. The plans include hiring additional staff members and expanding the day care center enrollment from 45 to 120 children by elderly fall. The present staff consists of three full time teachers, one part-time teacher, a cook, janitor and several full-time aids. According to Mrs. Gladys Parrish, center director "The objective of the program is to provide many experiences that will help the children develop physically, emotionally, intellectually, and socially."

The Day Care Center is operated by a non-profit corporation, consisting of a group of SSA volunteer workers. The center opened this year on February 3 at the Howard Park United Methodist Church, which is located about 3 Miles from the Social Security Administration headquarters building in Woodlawn and is on the number 28 bus line.

The lack of federal funding for the center made it necessary for fund-raising to be an on-going project for a committee of SSA employees chaired by Beverly Mosley. This committee is continuing in their efforts to raise at

(Continued on Page 25)

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