R.S.V.P. With Marie

By Marie P. COOKE
Reflections Editor

If marriages are really made in heaven, then this one was, too and has received the blessings of Venus, the goddess of love.

It was on Saturday, May 29, Venus waved her magic wand and the Rev. Darneal Johnson conducted the wedding ceremony which united the former Mrs. Delores Williams and Jerald Snell at Wayland Baptist Church. A second after the pronouncement, the Richard Cummings trio played and sang, "You'll Never Walk Alone."

The romance between Mrs. Williams and Mr. Snell began two years ago when they were just introduced by a former classmate and longtime friend. The relationship grew and soon began to blossom—folks say it's better the second time around—and it wasn't long before they knew they had found their lifetime mates. And now their families of four and three have combined to make a total of seven!

Snell has three sons, Shaun, 20, a senior at the University of Maryland Baltimore County; Ray, 18, recipient of a four-year scholarship to Northwestern University, and Neil, 13. Delores has two daughters, Roxanne, 16, student at Garrison Junior High, and Rana, 12, sixth grader at Woodlawn Elementary.

The new Mrs. Snell is not a stranger to many of us. She's the TV talk show hostess and director of the Public Service Institute for the State of Maryland. Hubby is a manager at Pigments Corporation.

Following the ceremony attended by Don Miller, best man; Jaki Hall, bride's sister, matron of honor; Dwayne Brandford and Benjamin Thomas, ring bearer, and Shavaun Brooks, flower girl, a reception was held at Hunt Valley Inn.

There, the couple gave thanks to God for allowing the relationship to grow into a marrage and for their many family members and friends who witnessed it. Shortly afterwards the couple took off for a two-week stay in Hawaii. They have now returned and are living in their new Ashburton home.

Ministers Wives

My good friend, Emma Cee Daniels was in the office this week and gave the following report on a gala affair held.

The Interdenominational Ministers' Wives of Baltimore and Vicinity recently held a Founder's Day Banquet at the La Fontaine Bleu. It was filled to capacity. Mrs. Doretha Jordan was the chairperson, Mrs. Emma Lee Daniels co-chairperson.

The occasion marked the founding of the organization now which is in its 30th year, however this was the first time the founder and co-founder were honored.

Mistress of ceremonies, Mrs. Doretha Jordan, brought greetings to the guests. An invocation was given by the Rev. Howard Queen, pastor, Pleasant Hope Baptist Church. Mrs. Janet Cox of the Edmondson United Methodist Church, spoke eloquently of the occasion.

Music was by the Founder's Day Ensemble consisting of Ministers' wives and members of various churches. This group was formed by the president of the organization, Mrs. Lantha R. Clark who, in her own right is a musician. Mrs. Clark has her own music studio and is the organist for several churches.

The guest speaker was Mrs. Edith Holland Bryant of Kansas City, Kansas. She is the the wife of Bishop Harrison Bryant of the AME Church, 5th Episcipal District. Mrs. Bryant's topic was about women.

A wife, mother, teacher, missionary, Civil Rights Worker, Professional Social Worker, she is devoting considerable time and energy to the development of the Vernon Multi-Service Center in Kansas City Kansas.

Special tribute to the founder and co-founder by Mrs. Roberta Williams, president, Maryland Association of Ministers' Wives, gave recognition and praise. The founder, Mrs. Myrtle Lofton, was cited for the vision, idea, the great dream of an Interdenominational Ministers' Wives Organization and for the ability to make it a reality. Mrs. Estelle Dobson, co-founder, was instrumental in helping to encourage the women to become interested in such an organization. She held the office for several years.

A plaque was presented to Mrs. Lofton for dedicated service as founder and first president, and a facsimile of a pocketbook made with money.

To Mrs. Dobson, a plaque for dedicated service and co-founder and she was presented a hat made of money. Each gift was "unique." Both honorees gave a response.

Mrs. Mary K. Revels, presented a plaque to Mrs. Bryant as being a past president and a plaque was presented to Mr. Lantha Clark, the outgoing president in July. Remarks was given by President Clark. The Benediction was given by the Rev. John N. Hollis, Jr., pastor of Huber Memorial U.C.C. Presbyterian Church.

Grad Honored

Mr. and Mrs. Philip Marner, (Naomi) honored Louis Samuel Butler on May 30 with a dinner party at their Berlin Avenue home. Mr. Butler was graduated from Morgan State University receiving a Bachelor of Science Degree in Business Administration.

It was a most festive occasion. Among the more than 40 guests attending the gala affair were the honoree's lovely wife, Sylvia D. Butler and children, Louise S. Butler Jr., Ivan B. Butler and Angela L. Butler.

Also the Nathaniel Bests, William W. Butlers, George Forbeses, Nathan Joneses, Troy Lewises, Herbert Muldrows, Frederick Smiths, Clyde Stokeses, Morris Wrights. Mrs. Bernadette Christmas, Mrs. Virginia Foster, Mrs. Sadie Granderson, Mrs. Betty C. Harrell, Mrs. Shirley E. Muldrow, Mrs. Dorthy Stencil, Mrs. Nona Thompson, Mrs. Alice Williamson, Mrs. Clarissa Woodson, Ms. Kelly Roberson, Ms. Vida L. Harrell.

Thomas Leavy, A. Myron Muldrow, Gregory Stokes, Claude H. Williams, Morris Wright Jr., Martin L. Wright and Kirk Wright.

A Lovely Day

On Mother's Day, some 80 family members and friends gathered at the Northgate Road home of Mrs. Sally Yancey. It was a beautiful gathering.

Out-of-town guests were: Mr. and Mrs. Watts and family, Philadelphia; Mr. and Mrs. Taylor and family of New York; Earl Yancey, Floyd Yancey and family all of Newark, N.J.

From Oxford, N.C. came Mr. and Mrs. Harris and family. Willie Harris, Alex Yancey and family, and Mr. Clemon Yancey.

Her family in Baltimore included: Mrs. Bernice Adams and family; Mr. and Mrs. George Yancey and family; John Yancey and family; Mrs. Beatrice Yancey and friend; Ms. Jacqueline Foster and sons, Paul, Lewis and Maurice Yancey.

Ms. Jacqueline Foster and sons, Paul , Mrs. Yancey received many cards and gifts. In closing she mused, "It is good to be a mother."

ARE MARRIAGES MADE in heaven? Perhaps this one was. Mrs. Delores Williams and Jerald Snell tied the marriage knot recently at Wayland Baptist Church. The (AFRO staff photo by Norma L. Spencer) bride's sister, Mrs. Jaki Hall, in background, was the matron of honor. Also in back is Don Miller, best man.

Columbia Capers

... by Pinnie L. Ross

The Columbia Chapter of the National Epicureans, Inc. held their gala installation ceremony recently at the New Rouse Building facing the beautiful Kittamoquanda Lake.

"Out of sight" are the words the guests are using to describe the well-planned affair by a diligent committee coordinated by Gloria Hagan.

The installation ceremony lasted about an hour. It was officiated by the national president, Mrs. Sabeina Morris of Richmond, Va. During the ceremony Columbia members were not alone. They had their sponsoring chapter standing beside them.

The ladies of the Baltimore Chapter of Epicureans, stood by their sides as they were presented to the national president. It was a beautiful sight to see, each member of the sponsoring chapter was given a token of appreciation from members of the Columbia Chapter. The gift was a crystal wine glass. Members of the Columbia chapter received a silver Maryland charm from Beck Jewelers and a Columbia people tree.

Champagne flowed and treats were then in order.

The Columbia chapter received a scrapbook from the Richmond Chapter and a variety of colorful flowers from Charlotte, Danville, Richmond, Petersburg and Hampton, Va., Baltimore and New York chapters.

The Columbia Eppos, husbands of the wives, were on the ball. They hosted the visiting Eppos at the Cross Keys Inn, while the ceremony was in progress.

The table decorations were beautiful, red table cloths, with silver circles in the center and topped with a large Bicentennial red, white and blue hat. Placed at each seat was a scroll with all the members names on it and still carrying the theme with red, white and blue ribbon tied around it.

The food was superb. It was prepared by Bluefeld from Pikesville.

The mounted fruit tree held all kinds of fruits. The platter was filled with a variety of meats and pastries. Guests continued to come back for more, but as it diminished it was replenished again and again.

Enjoying the dinner and fun were some special guests from out-of-town. They were:

Mrs. Melba Johnson and Mrs. Gertrude Spencer of Los Angeles, Calif., sisters of Rosa Hall, a Columbia member.

Installation committee members were: Gloria Hagan, Gail Clark, Suzanne Price, Sarah Turner, Carolyn Parrish, Jean Cooper. The officers for the ensuing year are Jeanne Cooper, president; Carolyn Parrish, vice president; Suzanne Price, treasurer; Gloria Hagan, secretary; Gail Clark, corresponding secretary; Ada Woodland, journalist; Iola Smith, chaplain and Doris Walters, parlimentarian.

Thought for Today: "The noblest of all studies is the study of what man is and of what life he should live."—Plato

AN AMAZING NEW FORMULA

Aids In The Growth of A Longer Head of Healthier Hair In 30 Days or Money Back

CHECK YOUR HAIR PROBLEMS

( ) Dandruff ( ) Scalp Flaking ( ) Lifeless Hair
( ) Excess Hair Fall ( ) Tender Scalp ( ) Scalp Sofiness
( ) Scalp Itch ( ) Promotes Growth ( ) Thinning Hair

"For Hair Relaxed by Dyes & Hi-er Irons"
A Scientific Formula for Hair and Scalp

At most Cosmetic Counters or Order Direct
Send $3.00 for big 4 ounce jar
-Alfonse's A&W Products
Dept. DH

P.O. Box 12461
Overbrook Station
Phila., Pa. 19151

S. BALTO. NOTES

Sample House gets approval

By Walter W. E. Hill

The greatest news in or about Mt. Winans: the contractor has the OK to begin erecting the Sample House at 2524 Hollins Ferry Rd.

Not only that, but the surveyors have already staked it for utilities. In a few weeks the building will be ready for inspection by prospective buyers.

The celebration of this event will be held July 8, 3:30 p.m. Former residents, ministers, congressmen, senators, the mayor, housing authorities and members of the present neighborhood are expected to be present neighborhood to be present.

The officers, committees and members of the Mt. Winans Civic Interest Group Inc. extend thanks to all participants, visitors and neighbors for their part in helping make the 7th anniversary the success it was.

When it opens in September another program will be presented with new members and a great surprise is planned.

* * *

A salute to graduates: Mrs. Catherine Johnson, Coppin State; Miss Paula Burley, Morgan State University; Clarence Johnson, Southern High.

Also, Charlene Burley, Patricia Renee Clemons, Darryl John Lewis Felder, Stephanie A. Green, Daryl Hill, Rodney A. Hill, Gretchen Ophelia Rose and Valerie Lenora Sampson, all from Southwestern High.

* * *

The Veterans Administration Regional Office awarded checks and certificates for superior performance to Miss Arlene Jackson, Mrs. Audrey Stokes, and Miss Coretha V. Dutton.

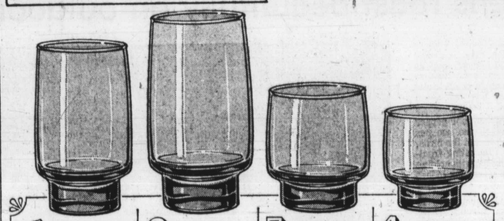
BLACK STRAND HAIR COLORING for MEN AND WOMEN
Hides that GRAY The Lasting Way
In just 15 minutes or less . . . even dull, faded hair becomes younger looking. Restores natural appearance with highlights. Won't rub off or wash out. Safe with permanents, too. TRY IT TODAY.
BLACK STRAND 4 CAPSULE SIZE ONLY $1.69
Choose from 3 Natural Shades JET BLACK • BLACK • DARK BROWN
At your druggist or mail $2.25 to Strand Products Co., P.O. Box 2187, Phila., Pa. 19103. Specify shade wanted.

Orchid Shoppe
Florist
2305 E. Monument St
• Floral Arrangements
• Flowers & Plants
• B.A.C. — Master Charge
276-6274

A&P presents its LIBBEY GLASSWARE BAZAAR

featuring 8 more good reasons for shopping at our stores...

ADVERTISED ITEM POLICY
Each of these advertised items is required to be readily available for sale at or below the advertised price in each A&P store, except as specifically noted in this ad.



1 12-oz. Beverage — First and fifth weeks
2 16-oz. Cooler — Second and sixth weeks
3 9-oz. Rocks — Third and seventh weeks
4 5-oz. Juice — Fourth and eighth weeks

TAWNY ACCENT TUMBLER ITEMS OF THE WEEK

Libbey's beautiful Tawny Accent Tumblers in the four popular sizes shown above will be available during our Libbey Glassware Bazaar in the weekly sequence shown under each.

2 for 49¢

You get more with Libbey—the best known name in table glassware.

So we're especially pleased to offer you the beautifully upswept profile and rich earthen color of Libbey's Tawny Accent tumblers and stemware at very special prices.

This offer will be valid during an eight-week program that presents an outstanding opportunity for you to acquire both starter and completer sets.

Tawny Accent is Libbey's ultimate glassware answer for any style of life... take advantage of these excellent values now during our Libbey Glassware Bazaar.

Look for this Libbey Tawny Accent display in all of our stores.

5 6½-oz. Wine
6 11-oz. Goblet
7 8-oz. Sherbet/Champagne
8 9-oz. Stem Rocks

TAWNY ACCENT STEMWARE COMPLETER PIECES

Completer pieces may be acquired at anytime during the entire eight week duration of the Glassware Bazaar.

available anytime 49¢ each

Items offered for sale are not available to other retail dealers or wholesalers!
Prices effective thru Sat., June 19, 1976 in A&P Stores in Local Store Mgr. To Insert Address.

Cabbage provides much Vitamin C; can be prepared different ways

By E. York Kiker
Marketing Home Economist

RALEIGH, N.C. — Cabbage has grown in most gardens in North Carolina since the days of the early settlers. Fresh supplies of cabbage are available from the commercial production areas of North Carolina for nine of 10 months out of the year. Cabbage is one of the oldest vegetables and has probably been in cultivation over 4,000 years.

This "antique" vegetable is so familiar that it is often taken for granted and is not held in the esteem it richly deserves. Generally, antiques are scarce and hard to acquire, but not so with cabbage. Currently, the North Carolina cabbage crop is plentiful. The quality is good and the price is enticing to smart shoppers.

Fresh crisp cabbage has much to offer. It is an important source of essential Vitamin C which is often lacking in diets and is low in calories. Furthermore, cabbage cooks very quickly, hence, is an energy saver in preparation. Overcooking has long given cabbage a bad reputation of poor flavor and digestibility.

Purchase solid firm cabbage heads; heavy for the size with crisp leaves of good color. Fresh cabbage ordinarily has more green leaves than stored cabbage which tends to fade until almost white in color. One pound of cabbage yields approximately 3½-cups raw or 2½ cups cooked cabbage (five half cup servings).

Ideas for using cabbage are numerous. Shredded cabbage makes an excellent hot vegetable in addition to being one of the top favorite raw salads (cole slaw). Try mustard sauce on hot shredded cabbage.

To improve cole slaw, crisp the shredded cabbage in cold water, drain, and marinate cabbage in dressing for at least an hour and toss occasionally.

Shredded or chopped cabbage teams well with other vegetables such as grated onion, shredded carrots, cut spinach, diced celery, chopped green pepper or sliced cucumbers. Apples, pineapple, chopped peanuts and raisins can be mixed with cabbage for interesting salads.

For basic preparation, put about 1 inch of water in a saucepan; add cabbage cut into wedges. Season with about ½ teaspoon salt per pound. Cook rapidly uncovered 2 to 3 minutes; then cover pan, lower heat and cook for 10 to 12 minutes longer or until tender but still crisp.

For shredded cabbage follow the same method as for wedges, but use only ½ inch water and cook for only 5 to 8 minutes. Season cabbage with butter or margarine and other seasonings when ready to serve. Do not discard liquid from cooked cabbage. Serve it as "pot likker" or use in soup.

If you use ham or other meat for seasoning, cook until tender before adding cabbage to cook. Never never overcook cabbage.

Cabbage With Butter Chili Sauce

1½ pounds shredded green cabbage
1 teaspoon salt
1 tablespoon lemon juice
One-third cup butter
One-third cup chili sauce

Shred green cabbage. Cook in lightly-covered saucepan in 1-inch of boiling salted water (½ teaspoon salt to 1 cup boiling water) until tender, about 7 minutes; drain. Add salt and lemon juice, toss lightly and turn into hot serving dish. Stir chili sauce into hot melted butter and pour over cabbage.

Yields: 6 servings

Sweet and Sour Cabbage

6 cups shredded cabbage
3 tablespoons butter
2 tablespoons flour
2 tablespoons brown sugar
1 teaspoon salt
½ teaspoon celery salt
⅛ teaspoon pepper
One-third cup vinegar
½ cup water
½ cup finely diced onion

Cook cabbage in covered saucepan in a small amount of rapidly boiling, salted water until tender, about 5 to 6 minutes. Drain; keep hot. Melt butter; stir in flour, sugar, seasonings, vinegar and water. Cook over low heat until smooth and thickened, stirring constantly. Add sauce and minced onion to hot cabbage, blending lightly with fork. Heat through. Yields: 6 servings.

Have a nice day!

EMERGENCY EYEGLASS SERVICE

Medical Assistance, Medicare, and Union health plans accepted
• QUICK LENS DUPLICATION
• EYEGLASS PRESCRIPTIONS FILLED
• FRAME REPLACEMENTS WHILE YOU WAIT
• FRAMES ADJUSTED AT NO CHARGE
SPECIAL RATES FOR SENIOR CITIZENS
2 CONVENIENT LOCATIONS FREE PARKING IN BALTIMORE BELTWAY EXIT 20

5506 REISTERSTOWN RD. AT ROGERS AVE.
OPEN DAILY INCL. SAT 8:30 AM TO 5:30 PM
TUES & FRI 8:30 AM TO 9 PM

IN PIKESVILLE 46 E. SUDBROOK LANE
OPEN DAILY INCL SAT 10 AM TO 6 PM
THURS TILL 8 PM

BUTLER OPTICAL CO.
358-7666 • 653-2777
All major credit cards accepted.

NO-DEPOSIT LAY-AWAY SALE
REAL FURS
30% AND MORE OFF M.S.R.P.*
*MANUFACTURER'S SUGGESTED RETAIL PRICE

NOW! LINDA LYNN HAS GENUINE FURS AT A FRACTION OF THEIR WORTH! THE BIGGEST AND MOST EXCITING COLLECTION THAT WE'VE EVER SEEN! SPECIALLY PRICED PLUS ADDITIONAL DISCOUNTS ON EACH AND EVERY PRECIOUS PIECE!

NO DEPOSIT NEEDED
ON ANY FUR COAT IN STOCK!

WE WILL HOLD YOUR COAT FOR TEN DAYS WHILE YOU SHOP ELSEWHERE FOR A BETTER VALUE . . . IF YOU CAN FIND ONE! WHEN YOU CAN'T, A SMALL DEPOSIT WILL HOLD YOUR COAT UNTIL NOVEMBER 1st OF THIS YEAR. THIS OFFER WILL EXPIRE JULY 3, 1976.

GENUINE NORWEGIAN BLUE FOX CHUBBY
$229.80
MFG. SUGGESTED PRICE $350
ONLY ONE OF MANY INCREDIBLE VALUES FROM OUR VAST SELECTION OF THE FINEST QUALITY FURS. ELEGANT TOPPING FOR EVERYTHING YOU WEAR FASHIONED FROM LUXURIOUS NATURAL BLUE FOX SIDES. SIZES 5 MJL 3-15, 6-16. COAT SHOWN OFFERED AT THIS PRICE FOR ONE WEEK ONLY.
FURS LABELED AS TO COUNTRY OF ORIGIN
THERE'S NEVER A CHARGE FOR LAY-AWAY OR STORAGE.

LINDA LYNN FOR THE SMART CONTEMPORARY WHO LOVES FASHION AT A BARGAIN!

Linda Lynn
210 W. LEXINGTON MALL
GOLDEN RING MALL • EASTPOINT MALL
WESTVIEW MALL • TOWSON PLAZA MALL
FREDERICK TOWNE MALL
VALLEY MALL, HAGERSTOWN

FOOD A RAMA
FOOD-A-RAMA SUPER MARKETS
GRAND OPENING
WEDNESDAY, JUNE 23 at 9 A.M.
WABASH AVENUE & NORTHERN PARKWAY
IN THE NORTHWEST PLAZA SHOPPING CENTER
FREE GIVE AWAYS
IN STORE BAKERY
SILBERS DELLY DEPT.
SERVICE SEAFOOD DEPT.
FRESH SNACK COUNTER