Woodlawn Highlights

...by Marjorie Green

I am not an envious person by nature but early this week as I listened to the vibrant voice of Mrs Louise Mapp bubbling with excitement over the telephone about her anticipated retirement next month, I couldn't help but feel just a little bit envious.

Along with that feeling of envy was a sincere feeling of happiness that here was a woman who had spent 30 years in government service and even as she counts the days until retirement, she is busy planning another career

This is beautiful and true!

Mrs. Mapp, accounting technician in SSA's Fiscal Management Section, is planning a new and exciting career in the political arena. She has an urge to help people and is convinced that she must accept any opportunity or challenge that will help her to reach her new goals

Born in Bristol, Tenn., she moved to Washington, D.C., around the age of two. Most of her formal education was received in Washington. She completed two years of business college and several governmental Accounting and related credit courses.

Prior to her arrival at the Social Security headquarters office, Louise worked for several other government agencies. All of her work has been in the payroll and accounting field

Travel plans are at the top of her priority list and she says, "these plans will be fulfilled." Even though she has traveled abroad in the past, European countries as well as cities in the U.S. have been selected for her vacation visits In addition to travel, community and church work will occupy a vital part of her every day life.

She is an active member of Holy Trinity Church and serves as treasurer of the church's Mothers Guild and Altar Guild. She is a member of the Herbert M. Frisby Historical Society; vice president of the Continental Societies; member, Echo House board of directors, and vice president of its auxiliary.

She is married to Walter Mapp, a retired Dupont employe. They have one daughter: 16-year-old Patricia is a member of the Walbrook High School honor society. The family resides in the Hanlon Park area.

Word from Mrs. Eleanor Anderson is that a retirement party honoring Mrs. Louise Mapp, former union steward, will be held at Blue Crest North on Sunday, March 27 at 12:30 p.m.

There will be a retirement luncheon for Mrs. Henrietta H. Jones in the Altmeyer Multipurpose Room, Monday, March 4, at noon. Committee contact members are Bernice Thomas and Charlotte Murray.

Send news items for this column: c/o Woodlawn Highlights, P.O. Box 765, Baltimore, Md. 21203 or call: 594-3401 or 448-1399.

P.R.E.D. REPORT

The Renovation and Expansion Drive for the Baptist Aged Home, located at 2901 Rayner Ave., will climax with the Celebration Banquet on Thursday, March 17 at Martin's West

Subscriptions can be secured by calling 728-5777 or 462-4800. Mail contributions c/o F.R.E.D., P.O. Box 6962, Baltimore, Md. 21216.

All $1,000 church donors will be listed prior to the banquet date. Listed below are individual contributors in the honorary trustee and special gifts categories.

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276-0306

AFRO Bridal Register

Puryear-Cruz wedding set for March 12

Miss Magaly Cruz engagement told

Mr. and Mrs. Rogello Cruz of Brooklyn, N.Y. announce the coming marriage of their daughter, Miss Magaly Cruz to 2nd Lt. Cortez M. Puryear Jr. of Baltimore.

Lt. Puryear, now stationed at Ft. Benning, Ga. is the son of Mrs. Geneva Puryear of Baltimore and the late Cortez M. Puryear Sr., formerly of the Baltimore Urban League and the U.S. Defense Dept.

The double ring ceremony is set for noon, March 12, at the Chapel of Le Cordon Bleu, Woodhaven, N.Y., with the reception following immediately in the Florentine Room.

Pastor John L. Heinemeir will read the vows The bride will be given in marriage by her father with her sister, Miss Damaris Cruz as maid of honor. Benjamin J. Kimbers III of Baltimore is best man.

Bridesmaids include Misses Laaida Batista, Maritza Chimelis, Migdalia Allen and Patrica Mena. Ushers are Angelo Batista, Richard Chimelis, Kent Allen and Robert Roldan.

A Bermuda honeymoon is planned.

Catonsville Notes

...by Liz Williams

Sympathy cards to the family of Russell Frisby (Kathryn) whose funeral services were held last Saturday. He is also survived by his son Russell Jr., his father, Dr. Herbert Frisby; the late Annie Russell; his uncle, Arnett; Mabel Frisby, an aunt, Ruth Russell. Russell was a member of the Kappa Alpha Psi Fraternity.

The Peed family wishes to extend, through this column, their gratitude to everyone for all of their kind expressions of sympathy shown to them at the loss of their niece, Carmelita Campbell Continue to remember her uncle, Richard Peed, who is still confined to the house.

Get well cards to Elizabeth Washington who is now at home after having undergone surgery. Also cards to all the known sick and shut-ins in your community.

Congratulations to Florence Jenson who hosted the site managers and their assistants at the Banneker Lunch Plus Program-Baltimore County last Thursday, at an all day conference.

In addition to hosting the group, this lady was able to carry on her own lunch program. There were 40 senior citizens at the luncheon. Keep up the good work, Florence.

Congratulations to John Miller who transports our good neighbors to the daily luncheons. There is no excuse for our friends not attending because of lack of transportation. Call Florence or Mr. Miller and they will see that you get to Banneker

Ernest Johnson (Marie) called me to remind you that the Golden Age Group will hold its Annual Fun and Game Day in April. Tickets are available now. You will read more about this activity in coming columns. Please give this group your support.

Do not forget the pancake supper which will be held at Grace AME Church on February 22nd at p.m. It is being sponsored by the Senior Choir. Dorothy Johnson is the chair-person and Florence Pollock is co-chairperson.

The Giant Food store in the Ingleside Shopping Center has an assistant manager who is not only a black, but who is also a woman. Her name is Mary Murdock. This attractive young lady is most efficient.

Do not forget the G.I.O. heritage weekend activities which will be held February 26th and 27th at Grace AME Church.

Continue to be a good friend and a good neighbor. Help others whenever and wherever you can. Have a good week.

There will be a week of "Old-Fashion-Religion," a revival which will be given by "The Gospel Ensemble" of St. Luke AME Church of Ellicott City, Md.

The revival will start on Monday, Feb. 21st and will continue throughout the coming week. Raymond Johnson is the president and Rev. Seawood Blackstone is the pastor.

ON THE EASTSIDE

Continuing education for nurses

By Georgianna Moody
AFRO Correspondent

Due to the popularity of three nursing continuing education courses offered since the first of the year, the Health and Education Council's Community Center for Continuing Education announces two additional courses to begin the middle of March.

The first, Intensive Care Nursing, will be a 12-session course introducing the fundamentals of intensive care nursing. The 30-hour course is designed for recent nursing graduates and entry level ICU nurses. The course will be held Wednesday evenings from 7 to 9:30 p.m. beginning March 13.

Due to the overwhelming response of the course New Nursing Roles in Childbirth, a second session will be offered on three consecutive Tuesday evenings beginning March 15.

The course focuses on discussion of the controversial book by Suzanne Arms, Immaculate Deception. Prior experience in an obstetrical or nursery unit is a pre-requisite.

Al classes will be held at the Essex Community College campus; registration deadline is March 15.

For registration details and information regarding other continuing education courses upcoming this spring, contact the Health and Education Council at 686-3610.

Congratulotions to:

Mr. and Mrs. James Smith who have an addition to their family, a boby boy, Tyrone, born Feb. 9.

Also to, Mr. and Mrs. George Gunn who have a new baby girl, Gwylon born Feb. 13.

Happy birthday greetings to: Patricia Johnson, Feb. 14; James Nicholos, Feb. 17; and Steve Hopkins, Feb. 19.

Roland Bostic and mother Mary will visit relatives in North Carolina the week ending Feb. 19th.

Mr. and Mrs. Samuel Twiggs visited friends in Atlanta, Ga. last weekend.

John Simpson is back in the City after visiting parents in Los Angeles, Calif. and Hazel Knight plans to spend the week of Feb. 21 with friends in Tampa, Fla.

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No hungry children: understanding school free meal programs is vital

By Arnetta Lottier

Today, with so much talk about hungry families, parents should take a look at what food programs are available in the schools.

In many schools there are lunch programs where children can get free meals or pay very little for them. There is also a breakfast program that is available if parents want it.

If your child can get a free breakfast and free lunch, two of the basic meals are taken care of. This would enable parents to use that money for much needed heat bills.

Clean Blockers could take the lead in seeing that many of the schools provide breakfasts for the youngsters in their areas. Which schools are eligible to take part in the schools lunch and breakfast programs?

• • •

On October 7, 1975 Congress passed a new child nutrition law over the veto of President Ford.

That was Public Law 94-105 which strengthened the child nutrition programs, not only in schools but also in child care centers, residential institutions, summer camps and recreation sites as well as health facilities.

The law says that any school that wants to operate in the School Lunch or Breakfast Program must be provided with the funds necessary to operate the Programs.

There can be no limitations on number of schools which may participate or the number of children which a school can serve.

Since the 1940's, the Federal government has helped local school districts serve meals to their students.

This had a twofold purpose, to guarantee that schools could afford to serve nutritious meals to their students at a reasonable price and to dispose of agricultural surpluses and maintain farm prices.

Educators have also recognized that a hungry child or a child suffering from the effects of under-nutrition, cannot learn. Therefore the National School Lunch and Breakfast Programs are available in every school that wishes to participate.

To start a Breakfast Program, you should get a group of people who are concerned about the lack of a School Breakfast Program and who are willing to work to improve school food services.

The committee should include representatives from as many interested groups as possible: welfare rights, religious groups, community service agencies (Health and Housing Unit Neighborhood Service Division, Urban Services), League of Women Voters, PTA, Student groups, etc.

In Baltimore city there are 48 schools out of 200 that have the Breakfast Program. They include schools: 1, 1A, 2, 7, 8, 13, 16, 18, 19, 27, 28, 29, 32, 57, 61, 68, 78, 82, 85,

Also 95, 96, 101, 102, 115, 122, 125, 139, 149, 150, 161, 223, 238, 240, 250, 254, 298, 303, 309, 414 and 451.

So if your child's school has no Breakfast and Lunch Program, why not?

If you want more information about these Programs, contact Melvin Wachs, supervisor or Jerry Bullock, team leader in Health and Housing Unit Neighborhood Service Division, Urban Services, 11 E. M. Royal Ave. 396-7904.

If your child's school doesn't have a Breakfast Program, here's how you can start one:

1. Form a committee of interested parents.
2. Get the facts.
3. Get enough parents interested to make a program worthwhile.
4. Have a meeting.
5. See the principal of the school.
6. Stick together and persist.

Donating blood is investment

The donation of one unit of blood will assure coverage of the blood needs of the donor's family for one year.

February, 1977 has been proclaimed as Volunteer Blood Donor Month in Md. by Gov. Mandel.

In urging citizens to support the volunteer endeavor, the governor states, "The need for human blood has nearly tripled in the last decade to the point where more than 18,000 pints are transfused each day in the U.S. It is estimated that only a fraction — three per cent of Americans physically eligible to be blood donors actually give."

Healthy persons between the ages of 17 and 65 may donate blood by making an appointment at any hospital blood bank or Red Cross facility, or by participating in one of the group programs offered by many businesses, organizations and institutions.

Blood donation is a safe and simple procedure which, if made in advace, will protect a family at the time of an unexpected accident or illness.

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NOTICE

All persons wishing to apply for position to Baltimore City State Central Committee of the 42nd. legislative district, send application with $5.00 fee before Feb. 25th to M. Alperstein, 3641 Glengyl Ave. 21215.

Meeting to be held at Democratic Headquarters, Sunday Feb. 27th. at 1 P.M. at 223 W. Read St.

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Our way of cookin' has 'roots'; here are recipes of African descent

By Marie Phillips-Cooke
AFRO Women's Editor

Our style of cooking has "roots." The way black folk prepare food—we call it soul food, so do white folk—is an authentic link between American black people and our African forefathers. It's part of our rich culture that didn't lose its identity and can be traced way back before the slave years—back to the days when our sisters and brothers cooked over the open fires in the Motherland.

Soups

Giblet soup

2 chicken livers
2 chicken gizzards
2 chicken necks
Salt
Garlic powder
Paprika
Flour
2 tablespoons butter
6 cups water
½ medium onion, minced
2 tablespoons chopped celery
¼ teaspoon thyme
¼ teaspoon black pepper (optional)
1 medium white potato (optional)

Wash giblets and pat dry. Season with salt and a whisper of garlic powder. Season with paprika. Dredge in flour.

Melt butter in frying pan. Add giblets and brown on all sides.

Transfer giblets to a large pot. Add remaining ingredients, except potato.

Bring to a boil. Lower heat. Cover and simmer for 1½ hours or until giblets are fork tender.

If desired, peel and dice a white potato and add to the soup 15 minutes before the end of the cooking time. Correct seasoning.

(Serves 2-4)

Black-Eyed Pea Soup

2 cups dried black-eyed peas
2 quarts water
1 teaspoon salt
1 pound hot pork sausage flavored with sage or smoked sweet pork sausage
2 tablespoons margarine or butter
2 tablespoons flour
2 cups milk

Wash peas. Discard any discolored ones. Place in a large pot. Add water and salt. Bring to a boil. Lower heat. Cover pot.

Meanwhile, brown the sausage. Add it and its fat to the peas. Cover the pot. Continue cooking for 1-1½ hours.

Drain. Reserve the liquid. Mash the peas. Slice the sausage.

In a saucepan, melt the butter. Stir in flour. Gradually stir in milk and 3 cups of the liquid in which the peas cooked. Add mashed peas and sliced sausage. Correct seasoning. Reheat, but do not boil.

(Serves 4-6)

Roberts Savory Pork Chops

4 center cut pork chops
1 teaspoon mustard
2 tablespoons catsup
1 tablespoon vinegar
Salt, pepper, and onion salt to taste
½ medium onion, sliced

Preheat oven to 350 degrees F. Wash meat in cold water and pat dry.

In a small bowl mix the mustard, catsup, and vinegar.

Season chops with salt, pepper, and onion salt. Place in a shallow baking pan.

Spread the mustard mixture over the chops. Cover chops with onion rings. Bake uncovered in oven for 1 hour and 15 minutes.

(Serves 2-4)

Neck Bone Stew

2-3 pounds fresh pork neck bones
2 medium onions, chopped
3 carrots, sliced
3 stalks celery and their leaves
3 bay leaves
¾ teaspoon black pepper
¾ teaspoon ginger
1 teaspoon salt
1 cup canned green peas
4 potatoes, peeled and quartered

Add water to cover meat and combine all of the ingredients, except the peas and potatoes.

Bring to a boil. Lower heat. Cover pot and simmer 45 minutes.

Add potatoes. Continue cooking until potatoes are fork tender.

Add peas. Cook another 5 minutes. Correct seasoning.

(Serves 4-6)

Barbecued Short Ribs

2-4 pounds short ribs of beef, Salt and Pepper to taste
Flour
¼ cup vinegar
2 cups water
2 tablespoons tomato catsup
1 tablespoons Worcestershire sauce
3 medium onions, chopped
1 clove garlic, minced
½ teaspoon dry mustard
1-2 tablespoons sugar
1 tablespoon flour (optional)
2 tablespoons water (Optional)

Preheat oven to 350 degrees F. Season meat with salt and pepper. Dredge with flour. Place meat in a 4 quart ovenproof casserole.

In a saucepan, combine remaining ingredients except flour and 2 tablespoons water and simmer sauce for 5 minutes.

Pour sauce over meat. Cover and cook in oven for 2½-3 hours or until meat is fork tender. Meat should be turned and basted with the sauce every 30 minutes.

Remove cover 30 minutes before meat is done to permit browning. When done, remove meat and skim fat from sauce.

If desired, thicken sauce with 1 tablespoon flour mixed with 2 tablespoons water.

(Serves 4-6)

Chicken Wings 'n Gravy

8-10 Chicken wings
Salt and pepper to taste
Flour
1 cup lard or bacon fat

Gravy

1 tablespoon dripping from friend chicken
1 tablespoon margarine or butter
1½ tablespoons flour
2 cups hot chicken broth or hot water
1 teaspoon salt
¼ teaspoon black pepper
⅛ teaspoon nutmeg
2-3 drops Red Devil or tabasco sauce

Season the meat with salt and pepper. Dredge with flour. Fold the tips of the wings behind the thicker portions of the wings.

Fry in hot fat until golden brown. Remove meat from pan.

Pour off all but 1 tablespoon of the fat. (Reserve the excess fat in the refrigerator for future use.)

Add the margarine to the pan and after it melts, add the flour. Stir constantly until the flour becomes dark brown.

Gradually pour in the hot broth, stirring constantly.

Add the remaining ingredients and simmer, uncovered, for 20 minutes. Add the wings. Cook another 5 minutes, stirring constantly. Correct the seasoning.

Serve over rice.

(Serves 4)

Stewed Chicken

3-1 pounds chicken, cut into serving pieces
2 medium onions, minced
1 stalk celery, minced
1 large green pepper, seeded and diced
2½ cups canned stewed tomatoes
1 teaspoon salt
¼ teaspoon black pepper
2 cups water

Place all of the ingredients in a large pot. Bring to a boil. Lower heat. Cover and simmer for 50-60 minutes.

Stewed Chicken in Dumplings

3-4 pounds young chicken, cut into serving pieces
Salt and pepper
Pinch nutmeg
Paprika
Flour
1 medium onion, chopped
6 tablespoons bacon fat or butter
1 green pepper, seeded and diced
1 stalk celery, chopped
2 carrots, sliced
1 bay leaf
6 cups water
1 cup whole kernel corn

Dumpling Batter

1¼ cups flour
1½ teaspoons baking powder
1 teaspoon salt
1 egg, beaten
½ cup milk
1 tablespoon margarine or butter, melted

Wash meat and pat dry. Season with salt, pepper, nutmeg, and paprika. Dredge with flour.

In a frying pan, saute onion in 2 tablespoons bacon fat. Remove onions from pan and reserve.

Add remaining 4 tablespoons bacon fat to frying pan. Brown chicken in it.

Pour chicken, onion, green pepper, celery, carrots, bay leaf, and water into a large pot.

Bring to a boil. Lower heat. Cover and simmer for 30 minutes.

Meanwhile, to make the dumpling batter, sift the flour, baking powder, and salt together in a bowl. Add egg, milk, and melted margarine.

Add corn to the chicken pot. Drop dumpling batter by the tablespoonfuls into the pot. Cover pot and simmer 20 minutes. Don't remove the cover while dumplings are cooking. When done, correct seasoning.

(Serves 4-6)

Smothered Chicken

3-4 pounds frying chicken, cut into serving pieces
Salt and pepper
Paprika
Flour
2 tablespoons bacon fat or butter
2 tablespoons minced onion
2 chicken bouillon cubes dissolved in 2 cups hot water or 2 cups water
2 tablespoons minced green pepper (optional)

Wash meat in cold water. Pat dry. Season with salt, pepper, and paprika. Dredge with flour.

Brown chicken on all sides in fat. Add onions and brown.

Stir in bouillon or water. Add green peppers, if desired.

Cover pot. Simmer for 40-60 minutes, or until meat is fork tender. Correct seasoning.

(Serves 4)

Corn Pudding

2 cups cooked corn kernels
2 tablespoons flour
3 tablespoons sugar
½ teaspoon nutmeg
1 teaspoon salt
½ teaspoon black pepper
4 tablespoons butter, melted
2 eggs, well beaten
1 cup milk

Preheat oven to 350 degrees F.

Combine the above ingredients. Mix well. Pour into a greased 1 quart ovenproof casserole dish.

Bake in oven for 45 minutes or until custard is set and knife inserted in the center comes out clean.

(Serves 4)

Candied Sweet Potatoes

4 medium sweet potatoes, boiled
½ teaspoon salt
4 tablespoons margarine or butter
1 cup brown sugar
⅔ cup orange juice

Peel the cooked potatoes. Cut them lengthwise into ¼-to-½-inch slices. Sprinkle with salt.

Slowly melt the butter in a heavy frying pan which has a cover. Add the sugar and stir constantly until the sugar dissolves. (Make sure that the heat is low or the sugar-butter mixture will burn.)

Add potatoes to pan. Turn potatoes to coat both sides with the sugar-butter mixture.

Pour the orange juice over potatoes. Cover pan tightly. Cook over low heat 5 minutes. Turn potatoes over. Cook another 5 minutes.

(Serves 4-6)

Candied Yams

2 large yams or sweet potatoes
½ teaspoon nutmeg
1 teaspoon cinnamon
½ cup white sugar
2 tablespoons margarine or butter

Two-thirds cup evaporated milk

One-Third cup water

Heat oven to 350 degrees F.

Peel and slice raw potatoes. Place one layer in a greased oven-proof casserole.

Mix nutmeg, cinnamon, and sugar. Sprinkle half of the mixture over the potatoes.

Dot potatoes with one half of the butter. Add another layer of potatoes. Sprinkle with the remaining sugar mixture and butter.

Mix the milk and water. Pour over potatoes. Cover casserole. Bake 45 minutes.

Remove cover and turn oven up to 400 degrees F. Bake 10-15 minutes more or until potatoes are done and the top is delicately brown.

(Serves 4.)

Chicken is a favorite food!

Sweet Potato Pone

1 cup mashed cooked sweet potato (approximately 1 large potato)
¼ cup butter, melted
One-third cup white sugar
One-third cup maple or corn syrup
One-third cup milk
2 eggs, well beaten
½ teaspoon allspice
¼ teaspoon cloves
¼ teaspoon ginger
½ teaspoon cinnamon
2 tablespoons rum or bourbon (optional)
½ cup chopped walnut meats

Preheat oven to 350 degrees F. Grease a 9-inch shallow baking pan.

Mix the ingredients well. Pour into pan. Bake for 1 hour. Serve at room temperature, or cold.

(Serves 4-6)

Greens 'n Dumplings

½ pound slab bacon
2 large onions, minced
1 quart water
2 pounds fresh collar greens, cut into small pieces
1 teaspoon salt
¼ teaspoon black pepper

Dumpling Butter

1 cup yellow corn meal
¼ cup all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
2 eggs, beaten
½ cup milk
1 tablespoon margarine or butter, melted

Sift the dry ingredients together. Add the remaining ingredients and mix well.

Simmer the meat and onions in the water for 1 hour.

Add remaining ingredients. Cover and cook for 1½ hours.

Add teaspoonfuls of dumpling batter on top of greens. Cover and cook 15 minutes.

(Serves 4)

Mixed Greens

¼ pound slab bacon sliced
½ medium onion, chopped
1 package (10 ounces) frozen chopped kale
1 package (10 ounces) frozen chopped collard greens
1 tablespoon bacon or chicken fat
2 cups water
1 teaspoon salt
¼ teaspoon red pepper flakes (optional)
2 tablespoons vinegar

Fry bacon until crisp. Remove bacon. Add onions to pan and brown.

Place in a pot the kale, collards, bacon, onions, pan drippings, as well as the bacon fat. Add water, salt, and pepper flakes. Cover and simmer 35-45 minutes. Stir occasionally.

When the greens are tender, add vinegar. Correct seasoning.

(Serves 4)

Buttermilk Rolls

1 package dried active yeast
¼ cup lukewarm water
6 cups flour
½ teaspoon baking soda
1½ teaspoons baking powder
3-6 tablespoons sugar
2 teaspoons salt
4 tablespoons butter
2 cups buttermilk
4 ounces melted butter or margarine

Dissolve yeast in water or as directed on package.

In a large bowl, sift all the dry ingredients together. Add the solid butter and with your fingers crumble it into small pieces, about the size of small peas.

Add dissolved yeast and milk. Mix well.

Knead dough on a lightly floured board until smooth.

Roll out dough to ¼ inch thickness. Cut out rolls with biscuit cutter.

Brush each roll with some of the melted butter. Fold dough in half. (The back of the blade of a knife can be used to make an indentation in the center of the dough to aid in folding it.) Press the top and bottom edges together.

Use the remaining butter to grease the bread pan. Place rolls in the pan and allow them to rise for 1½-2 hours in a warm place or until double the size.

When the dough is light, bake the rolls for 15-20 minutes in a 400 degree F. oven until brown.

(Yields 2 dozen)

Hush Puppies

1 cup water
½ teaspoon salt
1 cup white corn meal
1 teaspoon baking powder
1 tablespoon lard, melted
½ onion, minced
Bacon fat or vegetable oil, for frying

Boil water. Add salt. In a bowl, mix water, meal, baking powder, lard, and onion. Shape into flat cakes about the size of a silver dollar.

In a frying pan, heat enough oil for deep fat frying. The oil should be very hot.

Fry the cakes until golden. Serve hot.

(Serves 4)

Hot rolls are a specialty!

Community calendar

Feb. 27

Zeta Chapter of Theta Nu Sigma National Sorority holds annual Hair and Fashion Extravaganza, La Fontaine Bleu, 7 to 11 p.m. Marie S. Cherry, basileus.

Annual Worship Service of Alpha Zeta Chapter, Zeta Phi Beta Sorority, Inc., Morgan Christian Center, 11 a.m. Soror Nathalia E. Roberts, basileus.

Feb. 28

Rare book specialists will present the Edward G. Howard Memorial Lecture on Book Collecting at the Maryland Historical Society, 8:15 p.m.

March 4

Kappa Alpha Psi Fraternity, Inc. holds Annual Las Vegas Night, Martin's West, 10 p.m. - 2 a.m. Howard Tutman, polemarch.

Columbia Capers

(Continued from Page 26)

member on the Standard Oil of Ohio accounts (selected national accounts). In 1970-73, he developed a virtual memory operating system for mini-computer environment, 1973 to 74, performed research aimed at enchanging certain features of the VM-370 System. In 74-75, development and analysis of various types of queing models used to assess computer system performance.

Dr. Bronner is one of 12 children of a late Akron rubber plant worker, Mr. and Mrs. Ezra Bronner, who died when he was seven years old.

Dr. Bronner is a faithful and diligent worker at St. John The Evangelist Baptist Church in Columbia. He and his wife Yvonne, an M.A. in Public Health Nutrition from Case Western Reserve University, Cleveland.

Dr. Bronner was a former chairperson for the Christian Education Task Force and also former church school coordinator. He is a member of the registered professional engineers an active Board member of the Columbia (Md.,) chapter of Kappa Alpha Phi Fraternity.

The Bronners are parents of three Leslie, Eric, and Philip. They live in the Hobbit Glen section of Columbia.

Jack 'n Jill

In celebration of Black History Week, the Columbia Chapter of Jack and Jill of America, Inc., presents The Howard Dr. Woodson Male Chorus of Washington, D.C. in concert, 5 p.m., Sunday, Feb. 20, in the auditorium of Wilde Lake High School, 5400 Trumpeteer Road.

THOUGHT FOR TODAY

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NOTICE

The Annual Meeting of the Mid-West Inner City Federal Credit Union will be held on Sunday, February 20, 1977 at St. Peter Claver Church Hall, Carey and Pressman Sts. at 3:00 P.M. Please plan to attend!!

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