—Black-eyed peas

Continued from page 1

State Senator Troy Brailey remembers a few of those superstitions. "My parents told me they would bring good luck to have black-eyed peas and hog jowls for New Year's. As long as I was in South Carolina (his home state) we always had them and we still follow that tradition here."

The senator ought to know because his wife Mrs. Chessie Brailey is the one responsible for keeping that tradition alive. She too recalled a familia. tale about the peas powers.

"My mother told me about it a long time ago. The hog jowls were suppose to represent good luck and the peas were also a sign of good luck, you'd be prosperous that year and you'd have a good crop.

"The hog jowls (also) meant you'd raise a lot of hogs because they were the only two things they could count on, a good crop and their meat."

Griot Mary Carter Smith also links the practice to slave history. "What I know about black-eyed peas...our families roots were in Lowndes County, Alabama, there my grandmother told me they would always serve black-eyed peas and hogs heads for New Year's Eve," she said.

Continuing with that thought the famous griot said, "I don't know why they served them with hogs heads except that in the meat trade 'offal' was those parts of the hog that was considered unimportant such as the intestines, feet, tail, lights and livers. They were given to the slaves. I heard from my grandmother 'The first of the hog the first of the year'."

— —

Some like black Republican Leonard Blackshear have remembered the custom as a begrudging task imposed by his parents as a boy. "I've been eating them since I was a child because my parents thought they would bring good luck.

"The funny thing was they didn't even like them but they ate them anyway," Blackshear said. He does concede however that he still enjoys a pot every New Year's thanks largely to his wife's consummate cooking skills.

— —

Baltimore native and renowned vocalist Ethel Ennis admits that she does not wait just for the holidays to partake of the southern delicacy.

"I eat them all the time," she confessed. "My mother and grandmother ate hog jowls with the teeth, Oh God, and half the eye and the snout and all that. I try to eat them each year for good luck."

— —

Two soul chefs, Maryland General Assembly Delegate Ruth Kirk (D.39) and second district Councilwoman Jacqueline McLean, both concur that black - eyed peas bring good luck but each adds one or two new reasons for the dish's potency.

Said Del. Kirk, "It was the lady next door...she told me the reason why we're suppose to eat black-eyed peas, collard greens and rice.

"The black-eyed peas (represent being) plentiful, the more you eat the more you have. Rice is silver and collard greens are your green money and that's good luck."

But, says McLean, "All I know is the greens are suppose to represent money and I believe black-eyed peas are suppose to represent health."

Turning away from the insight of these well-versed downhome cooks, two reference books found at the downtown Enoch Pratt Library each provide additional information on the meal.

While each discusses in limited detail such an entree, neither lists it under its familiar name of black-eyed peas. The dish is simply called "Hoppin John".

"The dish is served by nearly everybody on New Year's Day because of a superstition that hog jowls and black-eyed peas for dinner will ensure a bountiful year," according to comments found in the book, Dialect Notes, published in 1900.

From yet another reference source, The Publication of the American Dialect Society, (1944), this same Hoppin John dish is reported to bring "plenty of green backs and loose change throughout the year."

This book suggests that the tradition first began in North Carolina. A later edition of the same book published in 1950 warns the reader, "It is believed that one is tempting fate if one fails to have Hoppin Johns on the table on New Year's Day."

Concurring with the Hoppin' Johns folklore, Griot Mary Carter Smith said it is actually found in many parts of the deep South, however, she recalled one slight variation in the recipe's makeup.

"Its a South Carolina dish...black-eyed peas served with rice. I've found the dish in southern communities and as we have settled up from the South."

Just as there exists any number of theories on the origin of how the practice of serving black - eyed peas and hog came to be, the manner in which the meal is prepared will vary depending on who you talk with.

"We cook them our way, Caribbean-style with pickled beef and herbal spices (but) its not a Caribbean tradition.

"We cook a dish called 'pelau' which is peas and rice (and) we use pigeon peas," explained Esme' Brazzell, head chef and co-owner of Braznell's Caribbean Kitchen located at 1623 E. Baltimore Street.

Rick Pullard, who manages the Yellow Bowl Restaurant at 1236 Greenmount Avenue, says first "We boil the black-eyed peas put in a little salt and cut up a onion and serve them."

About the absence of any meat in the Yellow Bowl's recipe he said, "when you're in a business like this a lot of people don't eat pork." But he assured that at New Year's a piece of ham hock is always added.

Griot Smith reminds the novice that the first thing to do is to go to a neighborhood market and purchase a piece of hogs head. "Bring it home and wash it.

Put it in the broiler with salt and pepper. Pick and wash the black-eyed peas (to remove any small pebbles), put them in the pot with the hogs head and cook till tender and serve with rice or crackin corn bread."

While Patricya Duncan says she follows a similar set of instructions in the beginning she has one or two tricks of her own.

"After you soak them overnight use the same water to cook the peas and, in a separate pot cook your pig feet. Add some of that water and the pig feet to the peas and add stric/o-lean, onions, bay leaves, cayenne, paprika, salt and pepper and cook peas till they are almost soft.

"Add red tili (it) absorbs most of the liquid and serve with peas and pig feet, corn bread and collard greens. That's a Louisiana recipe. I'm Creole and that's my traditional New Year's Day dinner," boasts the proud chef.

— —

Mrs. Queenie Green, who at age 80 has served more than her share of the dish, adds bacon drippings instead of meat and when the peas are almost done, uses the tines (pointed tips) of the fork to "mash them just a pit so the seasoning will seep in."

Ethel Ennis has chosen to ignore the standard approach to preparing the ethnic cuisine. "I don't use the hog meat. I just use chicken stock and sometimes because my daddy likes them I throw in chicken wings and mix the black-eyed peas in and cut-up onion and definitely cayenne pepper and shredded carrots, and cook it under pressure with a pressure cooker."

"I use smoked neckbones," a determinded Ruth Kirk volunteered." Because the pig is always rooting in the ground, always has his head down and doesn't have anything. When...I took out that hog jowels the silver (and) green dollars started coming."

Over at radio station WEBB, owner Mrs. Dorothy E. Brunson, when asked if she included black-eyed peas in her New Year's menu said, "Are you kidding, if you absolutely not sure it doesn't work (the good luck) then do it."

She goes acquainted to fork over her very private but tried and tested recipe secret.

"I usually cook them with ham hocks. I put in a little vinegar, that highlights the taste of the flavor and a little bit of sugar. The sugar and vinegar they pierce and highlight the flavor, and a little bit of sauteed onions."

And what does the lone person who freely admits he never had the black-eyed peas dish before moving to Baltimore several years ago like in his pot?

"My favorite recipe... includes using country ham as the seasoning ingredient," the head of the Baltimore Urban League, Dr. Benjamin C. Whitten offered.

—Provident lays off

Continued from page 1

to refuse to admit any non-emergency patients.

Dr. Saunders is vice president of medical affairs as well as interim president of Providence following the termination of Howard Jemamy as Chief Executive Officer.

"The physicians, who prefer to say they are carrying out "an action of conscience" rather than a boycott are determined to withhold any non-emergency patients as long as Dr. Saunders remains in the executive suite at Provident.

"We are carrying out our action of conscience," declared Dr. Ernest O. Brown, president of the medical staff at Provident and spokerhead of the doctor's boycott, "we have experienced some slippage with doctor's trying to get their patients in and out for the holidays."

Asked whether or not he had been contacted by Dr. Saunders in an effort to resolve physician dissatisfaction Dr. Brown stated, "Dr. Saunders has never attempted to contact me regarding this matter. He knows the whole things revolves around him."

Dr. Brown says the group of physicians are now considering escalating their actions to bring about change at the hospital.

"We had a meeting recently and we are now going to press to have the members of the board who are supporting Dr. Saunders removed. We think their support represents some type of malfeasance."

Brown says the removal of certain board members at Provident could be done, "hopefully through pressure from the community."

—W. Emerson Brown

Continued from page 1

discharged as Sgt. First Class.

Later, he was called to active duty in August, 1950 and was stationed in Korea until March, 1952. From this duty, he was discharged as a First Lieutenant and had earned a service medal with three bronze stars.

With law partners Milton B. Allen and Robert Watts, the law firm of Brown, Allen and Watts was formed in 1949.

In 1968, Mr. Brown was appointed master-examiner of the Circuit Court of Baltimore City, the position he held until his death.

Former president of the Monumental City Bar Association, his organization affiliations were many and quite impressive.

He was a member of the Bar Association of Baltimore City, Maryland State Bar Association, Plaintiffs Bar Association and other local legal associations.

Brown also was a part of the general counsel of Advance Federal Savings and Loan. Dr. W.O. Bryson, Jr., chairman of the board at Advance Federal remembers attorney Brown as "an able member of the Board of Directors."

He joined the Board in 1959, succeeding his father, Emerson Brown, Sr.

The 69-year-old attorney had been on the Board of directors of the Prince-Hall Masons, the Baltimore Community Investment Company, A.M.E. Church Development Corporation and the local council of North Carolina Mutual Life Insurance Company.

He was a member of the NAACP, Sharp Street United Methodist Church, Most Worshipful Prince Hall Masons, Knights of Pythias and was on the board of trustees of the Ashbury Methodist Home and Happy Hill Convalescent Hospital.

He is survived by his wife Donna Miller Brown; daughters, Andrea Portocarrero, Gerri Brown and stepdaughter, Kay Blackford; sister, Ethel Brewington.

Viewings have been scheduled for Friday (Dec. 28) from 3-9 p.m. Family hour is from 7-8 p.m.

Metro Church briefs

Northeast Baptist

Beginning Sunday, January 6 and continuing, free problem cigarette smoking treatment, needs assessment and referral will be sponsored by the Northeast A.M.E. Church, 1111 E. Coldspring Lane, immediately following 11 a.m. worship.

Mt. Calvary Baptist

Rev. Robert Farrow and congregation of Mt. Calvary Freewill Baptist will be worshiping at Mt. Lebanon Baptist on Reisterstown Road on Sunday, January 6, 9:30 p.m.

St. John A.M.E.

Activist Dick Gregory will be at St. John A.M.E. Church on Sat., January 12, 3-7 p.m. For further info. call Dr. Russell Johnson, 235-2125.

—New U of M

Continued from page 1

dent citizens from all walks of life which sets the policy for all of the campuses in the University of Maryland system.

Dr. Carrington joins A. Paul Moss, currently serving on the board.

Moss, who is in his third term on the board said of his soon-to-be colleague, "Dr. Carrington is an outstanding educator, counselor and one who is interested in education of youth and education in general. He will be a welcome addition to the board."

Dr. Carrington's nomination is expected to be confirmed by the Senate during the next legislative session.

—Another two-judge

Continued from page 1

this appointment and I am confident that your judgement and ability in performing the duties of this office will be to the advantage of the state and its people."

Young Judge Allen was graduated from Howard University cum laude in 1954 and the University of Maryland Law School in 1969.

He has two brothers, Milton Jr. and Peter. His mother, Mrs. Martha Allen is employed by the Housing Authority of the city of Baltimore and used to be his father for 43 years. Both are community leaders.

Young Allen and his wife, Dr. Joanne E. Williams, are divorced. Their sons are David Malcolm Allen, 13 and Ethan Allen, 6.

The new Judge Allen has served as an assistant states attorney since 1983. Prior to that appointment he was a practicing lawyer and CPA associated with the Mitchell, Mitchell and Mitchell Law Firm at the 222 St. Paul St. offices from 1981 to 1983.

As an attorney, he has been admitted to practice before the Court of Appeals of Maryland; the Supreme Bench of Baltimore City and the United States District Court for the District of Maryland; the U.S. District Court of Appeals for the 4th Circuit; the U.S. Court of Appeals for the D.C. Circuit and the U.S. Court of Appeals for the 9th Circuit.

He has been a certified Public Accountant since 1967.

Past posts Young Judge Allen has held include:

1979-1981 — Practicing attorney and certified public accountant, associated with Gerald A. Smith, Esq.

1978-1979 — U.S. Department of Justice, Tax Division, Appellate Section, Trial Attorney.

1976-1978 — Practicing attorney and C.P.A., law firm of Mitchell and Lee, Baltimore.

1972-December, 1975 — Assistant Attorney General, Office of the Attorney General of Maryland.

1969-February, 1972 — Associate attorney in the law firm of Brown, Allen and Josey; junior partner in successor firm of Josey, Gibson, Allen and Mitchell.

1977 — Hearing Officer, Board of Unemployment Appeals;

Instructor in Accounting, Morgan State University, Taught Introductory Accounting, Advanced Accounting, and CPA Problems.

Comptroller, Ideal, Building and Loan Association, 1965-1968.

Law Clerk, law firm of Brown, Allen and Josey. 1968-1969.

1966-1968 — Law Clerk-bailiff for George L. Russell, Jr., Associate Judge, Supreme Bench of Baltimore City.

1966 — Accountant, Business Opportunities Center, Baltimore, Maryland.

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Last rites for slain cabbie

Funeral services for Charles Atlas (Sonny) Massenburg will be held tonight (Friday) at 9 p.m. at the March Funeral Home, 1101 E. North Ave. The family will receive friends at 8:30 p.m. prior to the last rites. Burial is set for Saturday at 11 a.m. at Woodlawn Cemetery.

Mr. Massenburg, who resided at 4114 Boarman Ave., died unexpectedly of gunshot wounds Dec. 23. He was 45. He was pronounced dead on the scene of the incident at a house in the 2400 block W. Franklin St.

According to police, Massenburg and a woman acquaintence who resided in the house had engaged in an argument at an earlier date. Police report Massenburg, armed with a .25 caliber revolver, raised the gun and pointed at an officer who had been called to the scene on a "man-with-a-gun" emergency.

Inside the house Officer Brandon Beard, 31, fired three times from his service revolver striking Massenburg in the chest and lower abdomen.

Officer Beard who has been on the force 11 years, has been placed on administrative duty at Western District pending a three-prong investigation: by the Police Department, the State's Attorney's Office and The Homicide Division.

Mr. Massenburg was born April 29, 1939, the son of Mr. and Mrs. Charlie R. Massenburg Sr. of Durham, N.C. He received early education in the Durham public schools and continued in Baltimore schools after his family moved here.

Mr. Massenburg also attended schools in Washington, D.C. He was baptised and received confirmation at St. Francis Xavier Catholic Church in Baltimore and served as an altar boy several years.

He and the former Miss Mary Wagstaff were married in September, 1958. Mr. Massenburg was employed at Continental Can Co. several years and later he became self employed. He owned and operated his own cab which was affiliated with the Royal Cab Co.

An avid bowler, he was well-known and liked in bowling circles around the city.

In addition to his wife, Mrs. Mary Massenburg, surviving are eight children, Laverne, Felicia, Charles A., Tammy, Charles E., Tonya, Keith and Damon. Also surviving are five grandchildren; his father and mother, Mr. and Mrs. Charlie Massenburg Sr.; two sisters, Mrs. Laverne E. Miles and Mrs. Betty J. Newsome, all of Baltimore.

SLAIN CAB DRIVER, Charles (Sonny) Massenburg, an avid bowler, was well-known and liked in bowling circles.

Md. NAACP set for Jubilee Day

By Tea Montier
AFRO Staff Writer

The state conference of the NAACP will be sponsoring the annual Jubilee Day celebration on Sunday, Jan. 6 at the Sharp Street United Methodist Church. The program, which begins at 4 p.m. will feature Dr. John Slaughter, chancellor of the University of Maryland, College Park as the afternoon's keynote speaker.

"We have a good program planned at the Sharp Street Church," acknowledged Dr. Calvin Burnett, president of Coppin State College and chairman of this year's Jubilee Day celebration. "All black churches have been notified. There are quite a few. I've been in contact with a large number of ministers, myself.

Part of a nationwide celebration, which has taken place for the 121 years, the observance of Jubilee Day began in 1863, the year in which Abraham Lincoln issued the Emancipation Proclamation. Since then it has come to represent an important part of black American history, reemphasizing each year the efforts which have been made in the struggle for full freedom, equality of opportunity, and social justice.

Over 10,000 envelopes have been distributed throughout the state which will be used for soliciting funds for the NAACP.

"I'm hoping we can get $50,000 statewide," said Dr. Burnett, "that's ambitious I know." Dr. Burnett says at least 18 churches have already made commitments of $1,000 a piece. He said this year's approach was done through an organizational structure and not individuals. "Efforts so far are shaping up very well," he added. "24 branches are involved, but of course the Baltimore branch is the leader."

"The funds are needed," asserted Barbara Cooper, executive director of the Baltimore branch of the NAACP, "but Jubilee Day is not fundraiser per say...It's a chance for folk to contribute to local branches and to take part in the celebration."

This year's theme of Maryland's Jubilee Day program is the strength of the black family. Members of the community are encouraged to participate actively in the day's celebration. Anyone interested in volunteering their services or obtaining more information should contact the NAACP office at 366-3300.

"One gets more appreciation for the combination of black churches and the NAACP. The two working together represent a powerful force. The two together have been very productive," added Dr. Burnett.

Counseling Services

Sometimes the Holidays can be very difficult because of financial stress, drug and alcohol abuse, and family or other problems.

Grassroots Crisis Intervention and Peer Counseling Center is open twenty - four (24) hours every day for free, confidential counseling, information, referrals and emergency shelter. To talk with a counselor please call 531 - 6677 or TTY 531 - 6080.

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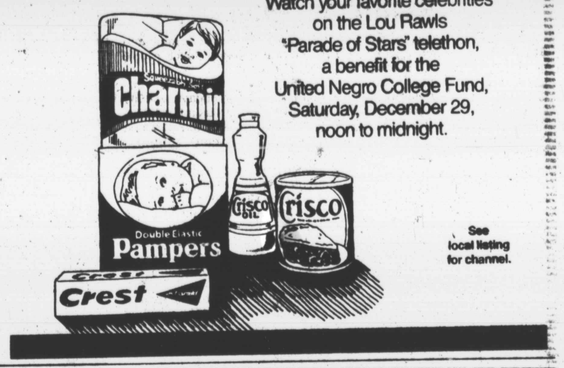

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