BROTHER ROBERT GRINER, president, in a relaxing mood with his wife at the dance.

BROTHER CLARENCE WILLIAMS (far R) and his guests enjoy the evening's entertainment.

BROTHER RICHARD HOLLEY (C) chairman, heaves a sigh of relief near the end of the affair as he relaxed with guests.

BROTHER JOSEPH PARHAM (second from L) and Harry Gross pose with their wives during the annual Shangri-La hosted by the Alpha Chapter, Beta Sigma Tau Fraternity, Inc. recently at La Fontaine Bleu, Glen Burnie.

Beta Sigma Tau holds annual Sig-Shangri-La

Recently, the Alpha Chapter of Beta Sigma Tau Fraternity, Inc. held its annual Sig-Shangri-La (Scholarship Dance) at the beautiful La Fontaine Bleu, Glen Burnie.

Guests who attended had a wonderful time dancing to the music of The Esquires and enjoying delightful food and drink.

The local chapter of the fraternity holds this annual affair for the benefit of their scholarship fund. Each year a student from Douglass, Carver, Dunbar or Forest Park High School is selected as a recipient.

The scholarship is given in honor of a deceased brother, Charles Cornick, who was affiliated as student or teacher at one of the schools.

Brother Richard Holley, who chaired this year's activity, is to be commended for an outstanding job.

Other brothers who participated in the activity are Robert Griner, president; Joseph Parham, secretary; Clarence Williams, treasurer; Walter Cole, Gary Cole, Merriman Wilson, David Mitchell, Robert Hawkins, Benjamin Holmes, Arthur Scribner, Eugene Atkinson, Ernest Soden, Meredith Addison, Earl Jones, Edward Boston, Harry Gross and James Pearson.

BROTHER MERRIMAN WILSON AND WIFE DELORES pause for a moment during the course of the evening's festivities.

Councilwoman entertains seniors

Over 250 senior shut-ins were special guests at Councilwoman Agnes Welch's 13th annual Christmas celebration held at St. Edward's Catholic Church, Poplar Grove Street, during the holiday season.

The activities began with a church worship service where Councilwoman Welch extended a brief greeting which was followed by a breakfast of egg McMuffins, donuts, coffee and juice.

The seniors, seated at tables of 10, participated in a Christmas sing-a-long led by Joseph Neal as well as a variety of fun games. Prizes were awarded to each person at the table of seniors singing the loudest. Music was also furnished by the Franklintown Road Children's Gospel Choir.

The dinner meal, financed through the Rosemont Edmondson Community organization, consisted of roast turkey, macaroni and cheese, string beans, rolls, cranberry sauce, punch, coffee and tea.

The Fourth District councilwoman meets weekly in a recreational program with the senior citizens who have become a part of her extended family. It was through her efforts that the city council finally set up a sub committee on aging.

Let's hear the applause for a very caring and sharing person.

SANTA ARRIVES EARLY

Santa Claus delivered an early Christmas gift to Conway and Nancy Bailey of Fairfax Road in West Baltimore. The gift was in the person of a 5-pound 15½ ounce bouncing baby boy named Joshua Ronald Bailey. Little Joshua arrived at Sinai Hospital on Monday, Nov. 30, at 2:52 a.m. in the early morning.

Congratulations to the happy parents and sister Karen on the new addition to the family.

Marjorie Green

WOODLAWN HIGHLIGHTS

CONTINENTAL SOCIETY HOLDS HOLIDAY BASH

The Baltimore chapter of the Continental Societies, Inc., did it again Sunday night at the Palladium. They presented an exciting continental Christmas black tie gala that brought out just about everyone in the area who is somebody or thinks they are somebody of importance.

The group is noted for its charitable interest and support of disadvantaged and underprivileged youth.

A special award was given to Dr. Benjamin Carson of Johns Hopkins Hospital for his work with children in the inner city school system.

We spied several old friends from our days with the Social Security Administration. They were either table hopping or dancing to the rhythmic sounds of the Bobby Felder dance band.

Roberta (Thomas) Russell stopped by our table to tell us how much she is enjoying married life and retirement. Olivia (Cheeks) Stewart shared information about her plans for an early retirement. Eugene and Rae Hillen were also among the yuletide party goers. Warren Hobbs, Audrey Simmons, Doris Street and Mildred Swepson were among others who dined and danced the night away.

In addition to the SSA affiliates, we exchanged hellos with Dorothy polk, the Cedell Robinsons and the Harlow Fullwoods who were accompanied by the Earl Halls.

All in all it was a night of fashion and fun. Alcolades to our lovely hostess Ms. Connie Butler who is a longtime member of the Continentals.

Dorothy Stewart becomes bride of James White

Dorothy Stevenson Stewart and James Edward White were wed recently at the home of the bride in Rognel Heights. The Rev. Kevin A. Rogers of New Fellowship C.C. Church officiated.

Dorothy is a resident of Baltimore and James is originally from Columbia, S.C.

The matron-of-honor was Mrs. Ruthadene Payne of Baltimore, and the best man was Alan Mitchell of Roslyn, PA.

A reception followed the wedding at the Omega Fraternity House.

The bride is employed as a certification technician at Social Security Administration, Metro West. The groom is a quality assurance representative at DCASMA in Baltimore.

Immediate family members and close friends witnessed the marriage.

In attendance were Mr. and Mrs. Otis Stevenson Sr., of Blythewood, S.C. and Mr. and Mrs. Thomas White of Columbia, S.C., parents of the bride and groom respectively.

Guests at the reception included family and friends from Maryland, Pennsylvania, New York, New Jersey, Virginia and South Carolina.

Want to find out more about our custom-made taste? Drop us a line.

WHEN IT'S TAILOR MADE, you can't rush it. Not if you want perfection. Because a good tailor has to take care of every detail. Tuck by tuck. Stitch by stitch. And when he's through, that suit has a fit made just for you.

There's the same kind of commitment here at Jack Daniel's. We still make it the slow, old Tennessee way. No cutting corners. And although it takes a little extra time, we can promise you a smooth, mellow whiskey with a custom-made taste. It's masterfully created for any occasion. Experience it.

It takes time to be the best. Jack Daniel's.

Tennessee Whiskey • 80-90 Proof • Distilled and Bottled by Jack Daniel Distillery • Lem Motlow Proprietor, Route 1, Lynchburg (Pop. 361) Tennessee 37352

Hot meal for those cold nights

What could be more inviting on a cool winter night than a steaming platter of pasta and shellfish in a garlicky tomato sauce? Whether for a busy-day family meal or an important company dinner, Linguine With Clams and Scallops offers a warm and spicy welcome at any table.

The recipe makes eight servings that should satisfy any appetite if accompanied by a loaf of crusty Italian bread and a big bowlful of green salad. At the table, pass lemon wedges and a cheese grater with a chunk of Parmesan for diners to add to their pasta as desired. Almond biscotti cookies (available at gourmet or specialty markets) served with sliced fresh pears or just espresso makes a simple dessert to compliment this robust meal.

LINGUINE WITH CLAMS AND SCALLOPS
(Makes 8 servings)

½ cup sliced green onions
¼ cup olive oil
3½ cups (28-ounce can) Whole Peeled Tomatoes
½ teaspoon salt
¼ teaspoon red pepper flakes
1 pound scallops
3 chopped garlic cloves
½ cup dry white wine
2 tablespoons finely chopped fresh parsley
16 fresh clams

Pour remaining sauce over pasta. Arrange clams around edge of platter. Garnish as desired.

MICROWAVE DIRECTIONS: Microcook onions and garlic in oil in 3-quart microwave-safe dish on high for 2 minutes. Cut up tomatoes; add tomatoes and juice, wine, salt, and red pepper flakes. Microcook additional 10 minutes. Add scallops. Microcook additional 4 minutes or until scallops are just tender. Stir in parsley. Serve according to directions above.

Arrange 8 clams at a time in shallow microwave-safe dish. Cover with plastic wrap or lid. Microcook on high 45 seconds. Remove all opened clams. Microcook any unopened clams, checking every 15 seconds. Discard any clams that have not opened with 2 minutes of cooking. Serve as above.

Hotline answers food safety questions

Whether you have party plans for fifty or two, the food safety tips are the same. Practice kitchen cleanliness. Observe cold-storage, sanitation and thorough-cooking rules to keep food safe any time you prepare for a crowd at home or away from home.

Want some more information on how to handle party preparation? These answers to questions consumers are asking USDA's Meat and Poultry Hotline (800-535-4555) can help you safely prepare food so that everyone enjoys the festivities.

Q: I'm planning a large dinner party and I like to cook ahead. Last night I cooked three large briskets in the same big roasting pot. I refrigerated the cooked meat in the roasting pan while still quite lot. This morning the meat was still warm. I'm concerned about the safety but I've got $60 worth of meat in there!

A: Unfortunately, your meat may not be safe. It has taken much too long to cool. In that time, and in that warm, moist atmosphere, bacteria have had a good opportunity to grow and multiply. Further cooking now could not guarantee the destruction of toxins that may have formed.

For the future, when cooking ahead, it's best to divide hot, cooked foods into small, shallow containers to promote fast cooling in the refrigerator. Don't worry about putting warm foods, in smaller packages, directly into the refrigerator. It's not safe to counter-cool them first.

Q: I bought a cooked, stuffed whole turkey from the local gourment deli and picked it up at 1 p.m. for a dinner at 6. The butcher told me to leave it in the foil-covered container on the counter and reheat it in the oven the last hour before serving. What do you think of these suggestions?

A: It is best to bring home a hot deli stuffed-and-cooked turkey and serve it immediately. We would not recommend buying a fully cooked, stuffed turkey for reheating later at home. Next time plan to pick up the precooked turkey right before serving.

Q: How can I stay ahead of the guests by keeping the food looking and tasting good for several hours during a holiday buffet?

A: Plan to prepare a number of smaller platters and dishes ahead of time. The back-up plates should be either refrigerated or kept in the oven prior to serving. Hot food should be served from chafing dishes or warming trays registering 140 degrees F. Check your chafing dish, because often the warmer only holds food at 110 or 120 degrees — a good growth temperature for some bacteria.

For cold foods, rest the serving dish on a bed of crushed ice, and remove when two hours have elapsed or when the platters are empty.

Give.
American Heart Association
WE'RE FIGHTING FOR YOUR LIFE

Marcia Robinson

BEAUTY TIPS

Eyeshadow creates drama around eyes

Special to the AFRO

Q. What color eyeshadow should I wear? Should it match the clothes I wear? I have dark brown eyes and I'd like to play up the drabness in my eye-zone area.

A. Well, I can see you have been doing some reading on your own! Already you mentioned the "eye zone" area which takes in the entire eye area. There are many ways to create drama around the eyes, regardless of the color of one's eyes.

For some of these techniques you will have to seek a professional makeup artist; others you can do at home yourself with the right product and a mirror!

As for brown eyes, and the feeling you may have that they lack color, this is not true. It is what you put on the outer area to bring out the brown eyes that creates a more dramatic look.

Eyes are the area where one can be adventurous. Eyeshadow does not have to match your clothes. Your eyes should project your mood. Brown eyes can wear almost any shade.

Barbara Walden says, "The black woman can wear eye color in rainbow hues—purples, soft violets and plum shades, some bright blues and subtle teal blues, blue-grays and lavenders."

Because the majority of us have brown eyes, (in various shades and intensities) we should choose shadows to emphasize the white of our eyes. In general, the shadows should blend with our skin tone and help reveal their hidden lights."

Eye color should be like a fashion accessory to complement your wardrobe.

Q. Why have so many of the foundations that I have tried, come out looking greasy on the face? Are there any non-greasy ones?

A. Perhaps you have been wearing the oil-based foundations which do contain oil. There are two types of foundations: oil and water-based.

Oil based foundations are formulated for the dry skin clients that need some agent that gives their skin suppleness. However, if used in excess, or if applied with fingers it will tend to appear shiny and greasy.

There are some foundations that claim to be oil free but when applied are very shiny. The purpose of a foundation is just that: To provide a surface for other products which will not smear.

My suggestion is to look for water based foundations and possibly consult with the beauty consultants to find the best product for you.

Q. I have a problem with flakiness and dandruff. It seems my scalp will feel oily, but still have dry flakes falling on my clothes. I have never been able to get rid of it. What do you think I can do at this point, anything?

A. Let's talk a little about dandruff. The tiny white scales that develop in our scalp is linked not only to the condition of the hair but also of the scalp.

Ms. Naomi Sims describes "drandruff as often being accompanied by uncomfortable itching. Dandruff can occur in either dry or oily hair depending upon the nature of the skin. A little dandruff is normal to us all because extra skin cells are constantly being sloughed off.

Some of the factors that can cause or aggravate the scalp are stress, poor diet and lack of rest, some hair care products which contain a lot of sugar, or some other products containing a lot of grease and perfumes.

So now I want to give you some solutions to your problems.

First, the best treatment for dandruff is frequent shampooing with a mild shampoo. For a severe case of dandruff, as determined by a medical person, use a medicated shampoo.

Keep the scalp clean and drink plenty of water to flush your system. The purpose of an anti-dandruff product is to prevent itching, oiliness, and the flaking.

Finally, I have found the use of an antiseptic like Sea-Breeze, to be most helpful. You may leave this in the scalp after a good shampoo and a thorough rinsing. If your dandruff problem still persists heavily, see a dermatologist.

Q. I am a white female and I have been reading your column and I find it very informative. However, I notice you don't have too much information for the white reader. I, myself, wanted to ask if the black salons are doing more Caucasian hair and vice-versa? Reason I ask is because recently, I walked into a black salon to get a perm and they did not have the necessary products to service me.

A. Dear Reader: Thank you for reading the paper, especially my column.

As for your question regarding your particular incident, the black salons and white salons in the last few years have made big steps in that area. Each has developed cross-training to accommodate all clients that walk in the door. Some are still in the early stages of the crossover.

I feel there should never have been a gap in this area from the start. I was always told, "the money is all green when it goes in the register." It's mostly a matter of experience and expertise to service the client which determines how well whites do blacks and vice versa. It is not the fact that someone is black or white. The white client is worried if they (the black salon) have any perms for them; the black client is worried whether they know how to give a relaxer, and so on.

Reader, I myself was employed in an all-white salon years ago, I was the first black stylist for the salon. I serviced all clients. It happens, and you will find if you visit more black salons they will be able to service you.

A professional stylist knows her trade and knows that a perm is a perm is a perm. I say that, to conclude that you don't have to have a "white perm" on the shelf to give a white client a perm! The professional know what I mean.

Q. Ms. Robinson, my lady friend wears those crimps in her hair and they look real nice and all, but it seems that in order to keep them she has to go to the salon weekly. I tell her that maybe she should wear another style. Any suggestions?

* A. Reader, it's nice to hear from our male readers especially when they're writing about their females. I can tell you are concerned with the upkeep and health of her hair and that's great. Suggest that she switch up sometimes from the crimps to give her hair a break.

The "crimps" as they are called, is popular among our women today but is also deadly on the hair. They require a lot of constant heat on the hair contained in one spot, making the hair subject to breakage and spliting.

By allowing a release from this heat her hair will become conditioned and strengthened. There are many other attractive styles your friend can wear in between-the time she gets her hair crimped. As each individual's hair texture varies, so will the regularity of salon visits vary.

'Apollo' features stars

"Seeing Stars" is the theme of the all-star line-up for 1988 on the popular televison series, "It's Showtime At The Apollo," with Natalie Cole, Run DMC and Freddie Jackson opening the new year the week ending January 2nd.

The following weeks feature Al Jarreau, Ray Parker Jr., Mary Wilson, Melba Moore, Force M.D., Meli'sa Morgan & Kashif, James Brown and everyone's favorite comedian, Bill Cosby.

Each week will also include a showcase of the best in contemporary black and white entertainers, as well as to spotlight the incredible performers of the Apollo's past. Special tributes to yesterday's stars by today's headliners include Melva Moore in a tribute to Billie Holiday; Regina Bell doing a tribute to Dinah Washington; Natalie Cole in a tribute to her father, Nat King Cole; Al Jarreau singing the hits of Sam Cook; the dancing Williams Brothers doing a Nicholas Brothers routine; and comic George Wallace in a classic Pigmeat Markham skit.

Bertha Jordan retires

AFRO proofreader on job 41 years

CAREER'S END—Randy Jordan, his mother Bertha, and sister Sharon celebrate Mrs. Jordan's retirement.

The year's end also signaled a career's end for Bertha Jordan, who is retiring after more than 40 years at the AFRO.

When she first joined the AFRO, the US was winding down the war in the Pacific, and waves of women were still filling the places of men sent off to fight in World War II.

While at the AFRO she met her husband, raised three children, and witnessed the birth of new print technology during a career which spanned the old days of hot type to today's off-set printing.

"When I started here in 1945, I was originally an Addressograph operator," she said. "But (the late) Carl Murphy, who was publisher then, sent me and two other people down to Tuskegee Institute in Alabama to learn how to operate a linotype machine."

Although Jordan admitted she didn't even know what a linotype machine was, she soon became expert at the device. The job entailed a lot of responsibility, as she had to set the type which later was transferred to the presses.

But she enjoyed the work, and enjoyed working for the AFRO, which was then at the height of its influence.

"It was such a prestigous place to work," she said. "Not only were we working under Mr. Carl Murphy, but he gave us an opportunity to learn. The AFRO was the place, the only place, where you could get training in newspaper work."

When the linotype process became obsolete 25 years ago, Jordan became a proofreader. Over the course of her career, she estimated she has read more than 245,000 stories, or 9,800 articles a year.

She said long-time AFRO sports writer Sam Lacy produced the smoothest copy of all the reporters she has edited.

Jordan said the most common errors made by reporters included mis-spelling words such as recommendation, occur, and accommodation.

"They usually have problems with words which have double letters," she said.

Although Jordan originally wanted to be a teacher, she said she has never regretted her decision to stay with the AFRO.

She said one reason why the AFRO no longer enjoys the prestige it once did was because younger people often no longer to choose to devote their entire career to the paper.

"What has happened is that so many opportunities are opening up for younger people coming into the work force," she said. "The kids of today have the chance to earn more money elsewhere so they move on."

But Jordan believes in the visability of the black press, and said there will always be a need for the AFRO.

"Other papers may report 1 on us, but we go into depth when we write about black people," she said.

Jordan has one immediate post-retirement goal.

"I'm going to ride the subway," she said with a smile. "I've never been on it."

She said she hopes to do more visiting and fun-seeking.

"At this point in my life, there are just a lot of little things I'm going to do that I never got the chance to do," she said.

"I want the best value for my money."

"A car's a big investment. I want one that's built right."

"Is anyone building a truck for my needs?"

"The last thing I need from a new car is a lot of hassle."

GM MEETS YOUR CHALLENGE. NOW.

THE FINEST QUALITY WE'VE EVER BUILT.
THE BEST VALUES WE'VE EVER OFFERED.
THE STRONGEST WARRANTY IN GM HISTORY.

Right now, more than 50% of 1988 GM car and personal-use truck models, equipped the way you want them, are priced lower than last year. That's based on Manufacturer's Suggested Retail Prices for 1988 Chevrolets, Pontiacs, Oldsmobiles, Buicks and GMC Trucks equipped with option packages vs. comparably equipped 1987s.

Plus special incentive programs for even greater savings on cars and trucks. At Chevrolet, Pontiac, Oldsmobile, Buick and GMC Truck dealers. An appealing variety of ways to equip your car or truck and save big. Significant savings are also available on many remaining new 1987 cars and trucks. See your dealer for details.

More models than anybody else. That's GM...cars and trucks. That's another way we are meeting your challenge, meeting your own special needs...now.

6-year/60,000-mile power-train warranty protection. And 6-year/100,000-mile body rust-through protection. See your GM dealer for details of this limited warranty. GM's committed to building better cars and trucks, and we're backing them with the best peace-of-mind warranty protection in GM history. GM 6/60 QUALITY COMMITMENT PLAN

Now that's leadership. That's GM.

See your Chevrolet, Pontiac, Oldsmobile, Buick or GMC Truck dealer now, while special savings programs are still in effect.

LET'S GET IT TOGETHER BUCKLE UP

©1987 GM Corp.

JAN 1988