MUSICAL MOMENTS

AFRO Music Critic at Tanglewood Festival

By ADAH K. JENKINS

Tanglewood, Massachusetts: for the final week of the annual Music Festival and the Fromm Foundation fellowship program for young critics sponsored by the Music Critics Association.

Directed for the second year by Dr. Elliott W. Galkins the project took place for ten days, with the critics in residence at Tanglewood, the summer home of the Boston Symphony Orchestra.

Serving on the faculty were: Dr. Boris Nelson, president of the Music Critics Association Irving Lowens, Tom Willis and Harold Schonerg, all former officials of the organization and Dr. Galkin.

Miss Grace Clark and Joseph Eshanks (of Morgan State College music faculty), were auditors for the sessions which were held on the balcony of Wheatley House, a handsome castle estate near Tanglewood.

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The fellows in music criticism were: the Rev. James Burns and Ronald Roxbury, of Baltimore; James E. Hervey and Peggy McKay, of Flint, Michigan; Susan Raccoli, of University of Southern California and Carol Steiner, of Buffalo.

With the extensive experience of Dr.Galkin, music critic for the Baltimore Sunpaper and head of the music department at Goucher College, the fellowship program in music criticism offered authorative insights in contemporary and other areas in this country.

During the Contemporary Festival there was a premiere performance of "Four Clans" by Barbara Kolb, which was commissioned by the Berkshire Music Center and the Fromm Foundation.

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At the closing concert of the Berkshire Center Orchestra and conductor was handsome Isaah Jarkson, black fellowship participant in the expanded conducting program at Tanglewood.

He took the podium for the Overture to "Conna Diana" and Debussy's "La Mer."

Gunther Schuller, co-director of Tanglewood, conducted the Berkshire Orchestra in Fountain's "Evolution Question," the soprano and chamber orchestra, which attracted considerable favor and interest.

This fall, Primous will be busy composing for Quincy Jones' latest film. Of the twelve fellows in keyboard at Tanglewood we met Charles Pettava, pianist from the Music Academy in Philadelphia.

Studying with Clauds Frank at Berkshire, this engaging young black musician, is booked for concerts this autumn in Chicago, Atlantic City and Philadelphia.

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Also participating in the fellowship program were Charles Lewis, trumpet (1970 Peabody graduate), David Stewart, oboe and Hyman Gaignard, bassoon.

Seen on the campus were Thomas D. Perry, manager of the Boston Symphony and his assistant Richard White, who, with Joseph Eubanks, afforded us valuable assistance in conteing the many interesting fellows.

At the Berkshire Center an opportunity is afforded of hearing both notable works of contemporary and previous periods performed by the Boston Symphony.

Gunther Schuller, co-director of Tanglewood, conducted in its premiere at the Festival series, his "Spectrum."

For this avant garde composition, Dr. Schuller devised a special seating arrangement of the orchestra, which is better suited for contemporary music.

The players, in seven groups, more like chamber music units, "can operate independently or be joined at any time in a single unit.

With its sweeping lines of melody and climaxes of abandon, "Spectrum" suggests the many changing hues of the color spectrum.

Thousands filled the shed and lawn at the final Sunday concert for the Berlioz "Requiem — Grand Mass for the Dead," conducted by Seiji Ozawa.

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The concert was a memorial for Charles Munch, director of the Boston Symphony from 1944 to '62, who invited Ozawa to Tanglewood to be a conducting student.

The tremendous work was performed by the augmented symphony, four brass choirs stationed near the stage and a huge choir, consisting of the Tanglewood Festival Chorus, Framingham Choral Society and MIT (Massachusetts Institute of Technology) Glee Club.

Leopold Simones, leading tenor of the Metropolitan, who recorded the work under the direction of Munch, was soloist in the deeply moving "Sanctus."

With its full orchestral forces it is an awe-inspiring work, yet there were exquisitely beautiful passages in the Offertory and closing "Requiem."

The huge audience joined Maestro Ozawa and the performers in a moment of silence at the conclusion after which the conductor and his forces were cheered enthusiastically.

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the little cookbook column



Hello, I'm Esther Coley, Home Economist for Hunt-Wesson Foods, Fullerton, California. Read my column every week. I'm sure you'll find something to interest you. I'll have tips and hints about buying and preparing food. And I'll answer any questions you may have about cooking. Be sure to look for my series of Little Cookbooks in Ebony Magazine.

You'll love them. October's Little Cookbook is all about ground beef. How to do it to it deliciously, nutritiously and economically. Get your copy. You'll refer to it time and time again.

This week's tip.

When cleaning your refrigerator wipe the insides down with this mixture: Five drops of vanilla extract to 1 cup of water. You'll have the sweetest smelling refrigerator in town.

Dear Esther:
A lot of recipes call for peeled tomatoes. What's the quickest, easiest way to peel one?
Bette Ramey, Bethpage, N.Y.

Drop the tomato in boiling water for 1 minute. Then peel it. The skin will come off lickity split. That same method works for peeling garlic, too.

Dear Esther:
No matter how I make rice, it always turns out soggy. What's the right way to do it?
Margaret Quarello, Pleasanton, Calif.

Wash your rice. Add twice as much boiling water as rice, a little salt and a few drops of Wesson Oil. Bring to a boil again, then cover. Simmer 20 to 30 minutes 'til tender. Every kernel will turn out light and fluffy.

Dear Esther:
What can I do to keep baked potatoes from getting soggy?
Mildred Humphries, Chicago, Ill.

Pierce baked potatoes after cooking. This releases steam which prevents the potato from becoming soggy.

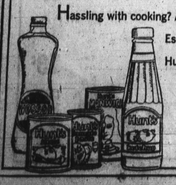
Dear Esther:
When I boil eggs, I have such a hard time getting the shells off when peeling them.
Dickie Foster, Dallas, Texas

One teaspoon of salt added to water after eggs have been boiled loosens the shells, and they peel easier. Always peel them when they are warm.

Dear Esther:
My family likes broiled chicken, but I only know one good way to fix it. Is there something I can do to make it taste different?
Doretha McQueen, Houston, Texas

Ten minutes before the chicken comes out of the broiler, squeeze the juice of one lemon over it. Return chicken to the broiler. Then just before you serve the chicken, squeeze the juice of another lemon over it. You'll get crispy, tangy lemon chicken. Delicious.

Hassling with cooking? Ask Esther for help. Write:
Esther Coley,
Home Economist,
Hunt-Wesson Foods,
P.O. Box 1002,
Fullerton,
California 92634.



Legal Sid opening in Cherry Hill

J. Edward Davis, president of the Legal Aid Bureau, Inc., and Joseph A. Matera, executive director announce the opening of a neighborhood office to provide legal services to the residents of Cherry Hill and surrounding communities, who cannot afford counsel. Legal Aid Cherry Hill is funded by the Community Action Agency of Baltimore City.

An opening day ceremony will be held at the new Legal Aid Cherry Hill Office, located at 710 Cherry Hill Road, on October 24, at 11 a.m.

The Honorable Robert B. Watts, Associate Judge of the Supreme Bench of Baltimore City will be the principal speaker. Mayor Thomas D'Alesandro, III, Peter Moser, Esq., first vice-president, Bar Association of Baltimore City, Benjamin Brown, Esq., President, Monumental City Bar Association, and Leonwood Ivey, Executive director, Community Action Agency will also participate in the ceremony. The public is invited to attend.

Providing assistance at the Cherry Hill Legal Aid office are, Irwin Kimmelman, chief attorney, former chief attorney of the Law Reform Unit, Mr. John E. Anderson, and Elloyd Lotridge.

OCTOBER 28

"Women Need to Know: What are the Election Issues?" lecture by a member of the Baltimore League of Women Voters, Pratt's Herring Run Branch, 10:00 a.m

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Her named changed from 'Elliot' to 'Elsa' when hen became a mother

By Paul Evans

"It was for a science class last year at school. I took an egg from the refrigerator, took it to school and put it in the incubator. Then came a chicken!"

Miss Valencia Willard, 17, junior at Eastern High School, told the AFRO how first there was the egg, then the chicken, then "Elliot," her pet chicken, now seven months old, and "too tame to kill for dinner."

Miss Willard, whose hobbies are sewing and watching television, said that for Biology class at Eastern in 1969, she took the raw egg from her mother's refrigerator for her 10th grade science class project.

"We had no idea that "Elliott" would come from that egg," she beamed.

"Elliott" is the very tame, very friendly, large HEN which came from the egg.

"Everyone was wondering whether "Elliott" was a rooster or a hen," said Valencia's mother, Mrs. Willard.

Another neighbor laug'ed as she said, "Well we sure found out last night what "Elliott" really was."

Valencia happily related that her chicken, now is named "Elsa."

It seems that "Elsa," an egg herself seven months ago, now has lain two eggs. Mrs. Willard produced the two eggs which she keeps in the refrigerator. The family is not sure whether they will let "Elsa" sit on the eggs and produce a chicken or two herself.

Proudly, Valencia told the AFRO that "Elsa" would only eat food from the family's table, and that she and the dog, "Champ," often ate their meals together from the same bowl.

"Champ" is a sturdy boxer-type canine, who inspects everyone who comes into the family's Bonner Rd. residence.

On Saturday after inspecting the AFRO reporter and photographer, he contented himself to roll under the coffee table and play with "Elsa."

"They get along very well," said Mrs. Willard fondly.

"Elsa" is a large hen, very tame, with a red beak and lustrous white feathers.

"We had to clip her wings somewhat," Valencia said. "She is really very naughty with the dogs in the neighborhood. She pecks and bites and flies away leaving them to look on."

After meeting the AFRO, "Elsa" decided that the best place to inspect the entire situation was her favorite perch atop the shoulders of her mistress. Flapping her wings, and cooing to herself, she was quite composed.

The house of the Willard family soon filled up with neighbors and friends who dropped in when they heard that the AFRO was coming.

Everyone was good-natured and seemed to share the enthusiasm for the unusual city pet.

After the interview was over, "Elsa" proceeded to descend the steps into the basement to watch television. The family says that is her pastime.

OCTOBER 24

The annual membership meeting of the American Civil Liberties Union of Maryland will be held 2:00-5:00 p.m., at the Park School, Old Court Road, Baltimore County. The featured speaker will be attorney Philip J. Hirschkop of Alexandria, Va.



THEN THE CHICKEN — Seventeen-year-old Valencia Willard Eastern High School student, tells in accompanying story what happened after her science class experiment.

Dr. Wellner heads Morgan's new mental health program

Dr. Thomas Fraser, interim president of Morgan State College, announced this week that Dr. Alfred M. Wellner has been appointed professor in Community Mental Health, and will be responsible for the development of Morgan's new program leading to a Bachelor's degree in Community Mental Health.

Dr. Wellner was formerly the Chief of Psychology Programs for the Maryland State Department of Mental Hygiene.

In that capacity he was involved in mental health manpower training, development of new programs in community services, consultation to local and state agencies, application of psychological principles to treatment programs in the state's institutions, and general supervision of the psychological services in the State Department of Mental Hygiene.

Dr. Wellner obtained his doctorate degree in Psychology from the University of Wisconsin in 1960 and has been staff psychologist at Mendota State Hospital (Wisconsin), community psychologist in Wahiawa, Hawaii and Acting Chief of the Office of Community Mental Health of the Maryland State Department of Health.

He has taught and held academic appointments at Coppin State College, Catonsville Community College, Community College of Baltimore, and the Johns Hopkins Department of Psychiatry and Behavioral Sciences.

The Morgan program was formally approved by the Board of Trustees of the State Colleges in September 1970.

The first course in Community Mental Health now being offered by the College will cover basic concepts and issues and will include practicum training in local mental health programs.

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