

ON THE DEFENSIVE PERIMETER — Gregory Dent "A" Company, 121st Engineer Battalion, Prince Frederick, maintains a careful watch on the edge of his company area. Dent was one of over 3,500 Maryland Army and Air National Guardsmen who participated in Exercise Free State Charger III. The full-scale operation was held at Fort A. P. Hill, Va.

Baltimore Afro American

32 APRIL 26, 1975

Mrs. Campbell reelected HWC president



MRS. EDNA CAMPBELL

Mrs. Edna O. Campbell has been elected to a second term as president of Health and Welfare Council of Central Maryland Inc. Mrs. Campbell, formerly principal of Douglass High School, is also currently serving as treasurer of the National Board of the YWCA.

The election was made at a recent annual meeting of the Health and Welfare Council held in Baltimore.

Re-elected as vice president was Ross Jones, vice president for University Affairs, The Johns Hopkins University.

Newly elected to the position of vice president were Mrs. Rachel Z. Booth, associate director, Department of Ambulatory Nursing, University of Maryland and Yerby R. Holman, assistant to the vice president, Equal Employment Opportunity, Chessie System. Edward J. Poturalski, secretary-treasurer, Teamsters Local Union No. 937, was elected treasurer.

Elected to the Board of Directors for three-year terms were Mrs. Pearl C. Brackett, assistant superintendent, Baltimore Public Schools; Theodore M. Chandlee Jr., president. Chas. H. Steffey, Inc.; Donald L. DeVries, vice president and General Manager, Koppers Company, Inc., Metal Products Division; Lovely Fickling, business representative, Teamsters Local Union No. 355.

Others are Mrs. Norma Ford, administrative specialist, Center for Continuing Education, Morgan State College; Mrs. Jessica Friedman; John D. Hendrickson, manager, Baltimore Branch, United States Fiedlity and Guaranty Company; Francis X. Knott, vice president, Henry J. Knott Company; Mrs. Esther Morris, chairman, Urban Services Council, Area D; Mrs. Margie Muller, vice president-Public Relations, Marylanf National Bank; and Mrs. Patricia Thorpe.

Mandel wanted Death Bill and got it

ANNAPOLIS (UPI) — Gov. Mandel, signaling what he called an end to toleration of rising crime in Maryland, Tuesday signed into law a reinstatement of the death penalty for eight specific first degree murders.

Passage of the bill proposed by Mandel himself, marked the third attempt to get a capital punishment bill through the General Assembly since the U.S. Supreme Court struck down capital punishment in June, 1972.

The Senate, burial ground for death penalty legislation in 1973 and 1974, this year approved a six-crime bill proposed by Mandel and added two more crimes, mass murder and murder while attempting or committing a robbery. Quick approval followed in the House.

"This is a controversal measure and, of course, no one signs this kind of legislation with a great deal of relish," Mandel said, but citizens are asking government to "try in every way to stem that tide" of rising crime.

"The state is not going to tolerate a continuation of the present crime and crime rate we have," he said, adding that rights of law-abiding citizens should be protected as rigorously as rights of criminals have been protected in recent years.

The bill, which becomes law July 1, also mandates death for first degree murder by persons committed to or serving prison terms, murder while escaping custody of police, murder by a person serving a life prison term, murder for hire, and murder of a kidnap hostage or abducted child.

Mandel acknowledged reinstatement of capital punishment might not stem the crime rate and announced he will call a May 13 meeting with law enforcement and penal system personnel to consider "ways and means to expedite the trials of offenders."

The AFRO's inquiring reporter was interested in finding out the reaction of some Baltimore citizens:

CLIFFORD CAIN JR., Construction worker, "I think that the death penalty will be effective only at the beginning when there is a lot of publicity. It might cut down on the number of murders but the only way for there to be a reduction in crime is for all citizens to get involved.

EARL RANDOLPH, graduate student, MBA, Morgan State College, "The only thing that the death penalty does is foster genocide in this country. Black people are the only ones getting put on death row. The death penalty is cruel and unjust and should not be signed into law."

THOMAS MORTON, waiter, "I have to agree with Supreme Court Judge Thurgood Marshall. The death penalty serves no useful purpose."

MS. PATTIE BRIGHT, Saleslady, "I see no reason to put someone to death for a crime that in some cases was committed in the heat of passion. Murder is something that anyone can be guilty of."



EUGENE COLES



EARL RANDOLPH



THOMAS MORTON



M'S PATTIE BRIGHT

NAACP to hear complaints on bias in Maryland universities, colleges

The NAACP Maryland Branches' Hearing on Higher Education Problems in colleges and universities in Maryland is set for Saturday, April 26 from 9 a.m. to 5 p.m. at Coldstream Park Elementary School No. 31, 1400 Exeter Hall Ave.

The hearing will give audience to complaints and gather the facts from both black students and higher education administrators who have constant dealing with the problems of black students.

Major topics to be covered are racial discrimination in the classroom, admission criteria and procedures.

Also, the low black enrollment in the various schools of Engineering, Law, Medicine, Business Administration, Dentistry,

And, the exceeding high percentage of blacks enrolled in Education and Liberal Arts subjects, the high failure rates among blacks taking the Maryland Bar Examination, the financial aid programs, the employment record and trends of subject schools, and the denial of admission of qualified blacks to professional schools.

Any group or individual with valuable testimony and/or information may testify.

Everyone is invited to attend and hear the dynamite and explosive informative testimonies to be presented.

U MES director guilty of attack on President Dr. Buffkins

PRINCESS ANNE, Md. (UPI) — Clevenald L. Harris, a suspended official at the University of Maryland-Eastern Shore, has been found guilty of assaulting the school's chancellor during a dispute last month over an expense account.

Harris, 41, was convictd Monday after a hearing before Judge Lloyd Simpkins in circuit court here. He was given a 14-month suspended sentence, placed on two years supervised probation and fined $400 plus court costs.

The university announced earlier this month that Harris was suspended without pay from his position as the school's recruitment director.

The charges against Harris were brought by the chancellor, Dr. Archie L. Buffkins. Harris in turn charged Buffkins with assault.

But Assistant Somerset County State's Attorney Logan Widdoson said after the hearing that the charges against Buffkins "probably would be dismissed."

"I just don't think he (Harris) has the evidence," Widdoson said.

University officials said at the time of the incident that Harris forced his way into Buffkins office to demand payment of a travel expense account that had been disapproved by another official.

Buffkins was hospitalized for facial surgery following the fracas in his office. He since has announced his resignation effective July.

Jesse Rosenblum, executive assistant to the chancellor, told the AFRO Tuesday, Mr. Harris is no longer an employee of the college. He said Mr. Harris was dismissed some time after his suspension last month.

The AFRO also learned that within an half hour after the sentence of Mr. Harris had been pronounkbburwbout 10 students came to the District Court office with a check for $410 to cover the fine and costs owed by Mr. Harris.



DR. ARCHIE L. BUFFKINS

Judge Simpkins also ordered Harris to make restitution either to Dr. Buffkins or to Blue Cross and Blue Shield for medical expenses caused by the injury. The cost is unknown.

FIGHTING FOR OUR LIVES, a documentary film, will be shown tonight (Friday) April 25, 7:30 p.m. at the premiere, $100-a-plate banquet for the United Farm Workers benefit. The place, College of Notre Dame of Maryland, 4701 N. Charles St., Doyle Hall.

Teen Talk

By Gary Givens



Well, everybody, I went to the Earth, Wind and Fire show and I know you're dying to find out how it was. So, here's my report:—

The Capital Centre was packed (17,000 plus.) Some people were dressed to kill, and some just came as they were, which was good.

Ramsey Lewis started the show, and he was bad. He played such tunes as, "Living in the City," "Hot Dogit" and many other Lewis favorites.

But he left the stage without playing "Sun Godess," and everyone was wondering what had happened. But he came out later during Earth, Wind and Fire's show and played it with them, and they tore it up. Ramsey did a five-minute solo.

Then Earth, Wind and Fire came out, and as they strode up the stairs, the noise became unbelievable. It so loud you could not hear the person sitting next to you.

Their personal m.c. brought them out and then disappeared in a cloud of flames and you knew from the very beginning that it was going to be a bad show.

Earth, Wind and Fire started out with "Africano," from their latest album.

This group puts it all together-singing, dancing and beautiful music. In my opinion they are number one and will be on top for a long time to come. And it was worth the money to see them. If you ever get the opportunity, don't pass it up.

What's Happening: The Area "A" Teen Advisory Board will sponsor a "Teenage Roaring 20's Cabaret" on Friday, May 9, from 8 p.m. to midnight.

Place is the Area "A" teen center located at 901 E. Eager St., near Greenmount.

Advance ticket donations are $1.

It's $1.50 at the door. The Supreme Cort Band and Singers will be featured.

The Area "A" Teen Center is one of the many projects of the Urban Services Agency, and is under the direction of M's Alice Ebb.

Members of the Teen Advisory Board include, Shirl Nelson, Ronald Priester, Josephine Davis, Victoria Venable and Nadine Carter.

For further info, call the Teen Center at 685-6076, Mondays thru Fridays between 2 p.m. - 10:30 p.m.

The Advisory Board is asking all the young people in the city to put on their roaring 20's clothing and come out to help make this a very successful event. Door prizes for the best male and female outfit will be given.

The fantastic "High Energy" will be playing at Walbrook's junior prom tonight (Friday)

Members of this dynamite group are Alvin Robinson, Greg Howard, tenor sax, Tony Douglass-drums; Steve Smith-percussions, Leonard Foust-trumpet; Irvin Madden-bass, Caren Games and Rhonda Perry-singers; Sam Boston guitar.

This band has one of the badest sax players in Baltimore in Alvin Robinson and the same with their trumpet player Leonard Foust Booth are super musicians.

As I promised last week I would have another work of writing by Bernice B. Lewis in print. This piece of writing is about parents. So, after you read this, think about it for a while and ask yourself do my parents follow these guidelines.

1. Everything that you say and do is instrumental in training your child to become an adult.

2. Being a good parent means more than taking care of physical needs. Emotional needs must not be neglected.

3. Taking the time to sit down in a patient relaxed manner with your child is just as important as anything else that you have to do.

4. Feed your child's mind with nourishing and encouraging ideas.

5. Reward your child with enough responsibility to carry his fair share of the families load.

6. Reward your child with fondness and approval. Punishment should not be spirtful or indictive.

7. Talk to your child in a manner that is worthy of duplication.

8. Name-calling, must be delected.

9. Act like you want your child to act.

10. Note that the first three years establish the basis for a child's

a. Self-concept
b. Attitude toward others
c. Creative effort
d, Ability to silve problems and face crisis

II. Remember that your child needs your affection, your encouragement and your time at every stage of his or her life.

The above is dedicated to the parents of Baltimore City. I hope you will show this to your parents and sit down and have a serious talk with them before it's too late to talk.

Are you in the news? Is there a teen you'd like to salute, an activity you like to share? Write, "Teen Talk" c/o Afro-American, P. O. Box 1857, or call this columnist at 323-0431.

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NOTICE
The Joint Apprenticeship Committee will accept applications for the Asbestos Workers Apprenticeship Program between April 15 and May 15, 1975.
Contact:
Mr. Edward Binnix,
Apprentice Supervisor
607 N. Duncan St.,
Balto., Md. 21205
Between 8 a.m. and 9 a.m. and 3:30 p.m. and 5:00 p.m.
Monday through Friday

THIS IS PART II

Seafood recipe series: Fillets have no waste

Are you all agog over fish and shellfish but only when dining in a restaurant? These versatile products are the "in" food with consumers in the know because they have discovered how easy they are to prepare and cook!

You can enjoy the superior flavor and great nutritional values of fishery products in your own home with just a little know-how of your own. The most important thing to remember is that fish and shellfish are naturally tender, must be treated with care, and never overcooked.

Probably the easiest to prepare as well as least expensive of all fishery products are the wide variety of fish fillets on the market. Fish fillets are the no-waste sides of the fish cut lengthwise away from the backbone. High in quality protein as well as essential minerals and vitamins, fish fillets are also low in fat and calories and adapt readily to dozens of savory seafood styles.

Cheese-Topped Fish Fillets, new from the National Fisheries Education Center, are great to eat no matter which fish fillets you choose. This entree has a drizzle of butter or margarine, a sprinkle of lemon juice, and a bit of salt on the fillets while they bake to savory goodness.

A sauce of sauteed onion and celery blended with half and half, milk, shredded Cheddar cheese, and a touch of Worcestershire top the fillets; an additional bit of shredded Cheddar is the finale before serving.

Easy preparation, quick cooking, and eating satisfaction are a part of this recipe. Once you've tried it, you'll probably join other seafood enthusiasts in serving the "in" food at least five times a week, as recommended by nutritionists.

Cheese-Topped Fish Fillets
2 pounds mullet or other fish fillets, fresh or frozen
1¾ teaspoons salt
¼ cup butter or margarine, melted
1 tablespoon lemon juice
½ cup chopped onion
½ cup chopped celery
2 tablespoons flour
1 cup half and half
½ cup milk
1 teaspoon Worcestershire sauce
1 cup (¼ pound) shredded sharp Cheddar cheese
Chopped parsley

Thaw frozen fish. Arrange fillets in shallow 2-quart baking dish. Sprinkle with 1 teaspoon salt and drizzle with 1 tablespoon butter or margarine and lemon juice. Bake in moderate oven, 350 degrees F., about 25 minutes or until fish flakes easily when tested with a fork.

Prepare sauce while fish is baking. Cook onion and celery in remaining 3 tablespoons butter or margarine until tender, but not brown. Blend in flour and remaining ¾ teaspoon salt. Add half and half and milk; cook, stirring constantly, until thickened. Add Worcestershire sauce and ½ cup cheese and stir until cheese is melted.

Ten minutes before end of cooking time spoon ½ of the sauce over fish; sprinkle with remaining ½ cup cheese. Just before serving sprinkle with chopped parsley. Serve with remaining sauce. Makes 6 servings.

A Dieter's Delight

Are you floundering around on a diet and losing weight so slowly that you're about to give up? Dieting with fish and shellfish is rewarding in good eating, weight loss, and improved health. These versatile products provide a powerhouse of valuable nutrients and are low in calories and fat.

Fish fillets are always a good buy because there is no waste, just good eating, and easy preparation. Another good buy now is oranges and grapefruit. Try combining a citrus fruit with delicately-flavored flounder or sole fillets and you'll create a dieter's delight.

Citrus Flounder, a new entree from the National Fisheries Education Center, is so good you'll probably forget that the calorie content is low. Chopped onion and wine top the fillets before baking and the grand finale is the addition of parsley and orange or grapefruit sections for the last baking minutes.

Citrus Flounder
2 pounds flounder or sole fillets, fresh or frozen
1 teaspoon salt
¼ cup finely chopped onion
¼ cup dry white wine
2 tablespoons margarine
1 tablespoon chopped parsley
1 large orange or medium-size grapefruit, skin and membrane removed and sectioned
Lime wedges or slices

Thaw frozen fillets. Arrange fish in shallow 2-quart baking dish. Sprinkle with salt. Add onion and wine. Dot with margarine. Bake in moderate oven, 350 degrees F., about 25 minutes or until fish flakes easily when tested with a fork. Five minutes before end of baking time, sprinkle fish with parsley and arrange orange or grapefruit sections on top. Baste with pan juices. Garnish with lime wedges or slices.

Makes 6 servings.

Fashion model says grooming takes on first priority



What are the most important things you feel a model should know?

"First, I think she should know how to conduct herself. She should be able to get along with people and have confidence in herself. A model should never forget from whence she came and always be willing to extend a helping hand to others."

These are the words of Panthea Wilson, 27-year-old model of Baltimore, Md. Miss Wilson expressed herself this way when she was interviewed this week by Reflections.

Miss Wilson added, "A model should be a model 24-hours a day. It's just not a part-time thing. Her good grooming is very important. A model is continously in the spotlight no matter where she is."

Standing 5'9", for as long as she can remember, weighing 120 lbs. and averaging between a 6-8 dress size, Miss Wilson is a full-time employee at the Federal Communications Commission, Washington, D.C. where she has been employed for 10 years.

Miss Wilson began her modeling career when she was 17-years-old and entered the Patricia Stevens Modeling School, Baltimore. Now 10 years later, Miss Wilson is still with the Stevens Agency and says, "My experiences with the school have been very rewarding. I've always felt free there. Mr. and Mrs. William Howard, managers of the agency, have been great to me. I could call them my second parents."

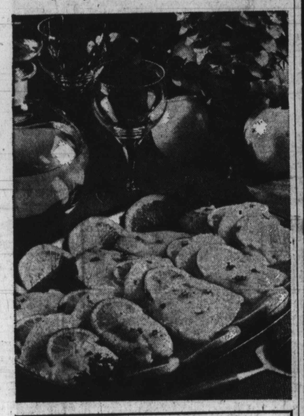
During her years of modeling Miss Wilson visited New York City where she has done professional modeling for well-known designers Bill Blass and Chuck Howard.

She hopes to expand her modeling career by venturing into the Ebony Fashion Fair modeling troupe. Her fashion interests are also in the make-up field, fashion coordination and designing.

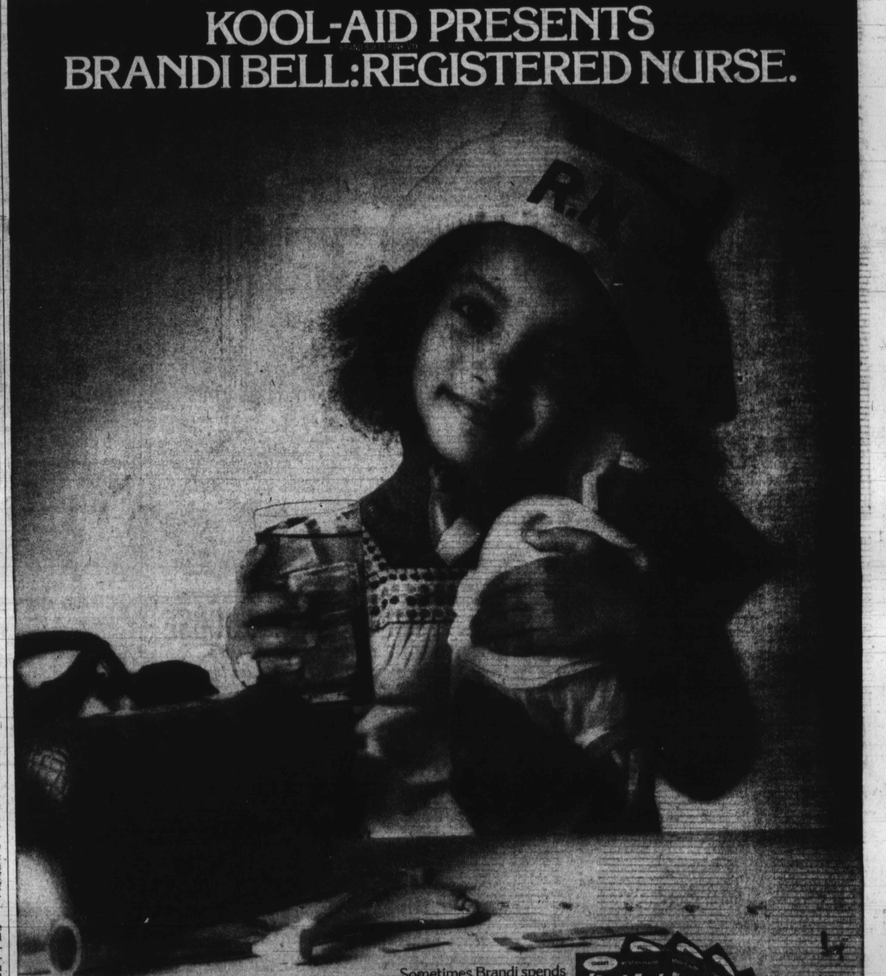
The daughter of Mrs. Rachel Price, Miss Wilson was born in Lunenburg County, Va., came to Baltimore in 1948 and attended Baltimore Public Schools.

In addition to her fashion career, Miss Wilson enjoys bowling, jogging and singing. A member of Bethany Baptist Church, Mt. Winans, Md., she is a member of the church choir.

One of the top black professional models in the Baltimore area is Panthea Wilson who often models before crowded audiences. Here she is pictured showing off a three-piece black and white stripe knit suit by Damon.
(Photo by Richard Lippenholz)



KOOL-AID PRESENTS BRANDI BELL: REGISTERED NURSE.



Sometimes Brandi spends all afternoon just making sure all her dolls are doing fine. And that's a hard, thirsty job. So her mother makes sure she has lots of Kool-Aid soft drink mix around.

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A P R

WOODLAWN HIGHLIGHTS

Wedding bells ring

By Marjorie R. Green

PATRICIA "PAT" JACKSON, SSA's writer-editor in the Office of Information, and Andre Davis, Equal Employment Opportunity Specialist for the Housing Authority of Baltimore city, recently exchanged wedding vows in a quiet, civil ceremony.

The newly married couple later received family and friends in their Columbia home in the Village of Oakland Mills.

Guests included: Mr. and Mrs. John Johnson, parents of the bride; Mrs. Lenora Davis Graves and Gordon Stills, mother and father of the bridegroom; Mrs. Olivia Davis, Mrs. Margaret Davis Truxton, Adrian Davis and Quentin Davis, grandmother, aunt, sister, and brother of the bridegroom, respectively.

Out-of-town guests included: Afeni Alhamisi, Detroit; Karen Aloen El, Camden, N.J.; Clayton Olumolik Ali, George Lancaster, and Shirley Williames, N.Y.; Dennis James, Troy Mich., and Bernadette Green, Fredericksburg, Va.

Others attending were: Mrs. Marie Jennings, Ms. Marie Smith, Heather Shields, Yolanda Woods, Divita Washington, Ken and Jean Metz, John and Glenda Harrod, Rose Lonesome, Milton Willis, Eddie Wright, John Goodspeed.

Dave Kratky, Michael Richardson, Vance Odum, Veronica Mitchell, Patricia Mitchell, Rossie and Margaret Edwards, Debbie Jones, Jim Henry, Sharon and Carolyn Watts, Vernon Chase, Brenda and Brad Cook.

James Baker, Rosalind Gittings, Norfleet Barnes, Cynthia, Anna, and Lroleen Graves, Josephine Williams, Sophia and Blango Ross, Marlene and Melvin Fountain, Shands Dillard, Patricia Blue, Charles Savage, Nathaniel Dailey, Rodney Graves, Carl Bell, Aurelia Blackmore, Donald Rainey, Tom and Ina Dawson, Wanda and Carl Smith, Cleveland and Alma Wooten and other friends and relatives.

Special guest of the happy couple was little Ahmed Jamal Davis.

* * *

Wednesday was Secretary Day at SSA. Each secretary received a corsage from her supervisor.

* * *

Special ceremonies were held at the Social Security Headquarters building this past week in recognition of National Volunteer Week. Volunteers who have given countless hours of their time for the better men of area communities were honored during the week-long observance.

VOSSA members also attended a reception in the Altmeyer building on Wednesday afternoon. Employees who had accumulated and reported more than 100 hours of service in 1974 received a citation and every member of VOSSA received a letter of appreciation from Commissioner Cardwell.

* * *

In the spirit of true Christian fellowship and prayerful sorrow Social Security employees joined together to raise $2,500 in cash as well as food and clothing that was presented to the Harvey Terry family by representatives from the AFGE Local 1923.

Francetta and Nancetta Terry, both Social Security employees were among the seven members of the Terry family who lost their lives on March 27 when fire swept through their Baltimore home. Another sister, Blondola Earl, who works in the Bureau of

(Continued on Page 34)