Sugar Ray primed for step upward

Sugar Ray Leonard, 3 for 3 in his professional career to date, was looking to an opportunity to step up the ladder when he appeared at a press conference at Baltimore Civic Center on Tuesday.

He and trainer Dave Jacobs feel that chance arrives Sept. 24.

That is when the young Olympic boxing gold medalist from Palmer Park, Md., takes on flashy Frankie Santore of Orlando, Fla.

Not only is Santore a classier foe than Leonard's first three victims — Luis Vega, Willie Rodriquez and Vinnie DeBorris — but the bout, an 8-rounder, is longer than any of Ray's previous outings.

The fiery Italian, a junior at Florida Tech University, has a record of 27 wins in 31 fights and is a former Marine Corps champion.

Twenty of his victories were by knockout.

Oldtime ring stars rally for hospital

Kid "Bola Punch" Gavilan is donating his time. Baltimore's Harry Jeffra, former bantam and featherweight champion of the world is donating his time. Mack Lewis, Baltimore fight manager and bout matchmaker, is donating his time. Amateur fighters from Baltimore-Washington-Virginia and Pennsylvania are donating their time.

They've all teamed to benefit Lutheran Hospital of Maryland.

The main event, a boxing card featuring ranking amateur competitors, is booked in the Civic Center for Sunday, Sept. 25, at 3 p.m., with all proceeds and $2 for students and those under 12, are available through the hospital and those under 12, are available through the hospital or at the Civic Center.

The promotion is being managed by Lutheran's Johnny Marco, an assistant in physical therapy at the hospital during the day and fight trainer at night.

MSU GRADUATE

Col. Johnson takes command of army plant

Lieutenant Colonel Clifton R. Johnson has assumed command of the Indiana Army Ammunition Plant where recent ground breaking ceremonies marked the beginning of another phase in the modernization and expansion of this giant complex.

Colonel Johnson, his wife Janis, two sons, Tony, 17, Mark, 14 and 11-year-old daughter Valaria, have established residence in the military housing area overlooking the Ohio River.

Mrs. Johnson, the former Janis McCaw, is a native of Omaha, Nesbraska.

Col. Johnson is originally from Perry Hall, Md., He is an honor graduate of Morgan State University where he earned a Bachelor of Science degree in Biology. Col. Johnson has also earned a Master of Science degree in Bacteriology from the University of Wisconsin.

His military education includes completion of courses covering such fields as artillery, ranger, airborne, special forces, material testing, inspector general, installation management, plant operations and defense procurement management.

He is a graduate of the US Army Command and General Staff College.

His military specialities include research and development, special forces operations, nuclear-biological-chemical defense and procurement.

Col. Johnson's many awards include the Legion of Merit, Bronze Star Medal, four Meritorious Service Medals, five Air Medals, the National Defense Service Medal, Vietnam Cross of Gallantry with Palm, the Vietnam Medal, Presidential Unit Citation and Meritorious Unit Citation.

HE has also earned the Parachutist Badge and the Ranger Tab.

LIEUTENANT COLONEL CLIFTON R. JOHNSON

Mr. Ford flanked by Elder (left) and wife Rose

Ex-President Ford, Aaron highlighted Elder golf field

Former President Gerald R. Ford and major league homerun king Hank Aaron are among the celebrities, sports greats and professionals gathered at Williamsburg (Va.) this weekend for the Lee Elder Pro-Am golf tournament.

About 200 persons will participate in the tournament at Williamsburg's Kingsmill Golf Course on Saturday and Sunday.

Proceeds will go to the Lee Elder Scholarship Fund, which benefits underprivileged children in the Washington area.

Elder said pro golfers Don Bies, Ron Cerrudo, Bruce Devlin, Bob Wynn and Jim Weichers will participate in the tournament.

Among the sports heroes scheduled to play are former baseball stars Willie Mays, Don Newcombe and Joe Black and Aaron, and recently retired Washington Redskins running back Larry Brown.

The list of celebrities includes Teamsters Union president Frank Fitzsimmons, comedians Bob Hope and Foster Brooks and actor Greg Morris.

Elder said he hopes the tournament "will be more successful this year than it has in past years."

"The money raised here goes to the scholarship fund to help needy students continue their education through college," he said. "We hope to raise money this weekend to provide some full scholarships."

He said two students have received partial financial assistance.

Elder established the Lee Elder Foundation in 1973. He said it also sponsors a summer youth program in the Washington area for underprivileged children.

Durden among late Colt cuts

Former Morgan State star Mark Durden was among seven players removed from the roster Tuesday when the Colts cut back to the NFL's 52-player limit.

Durden, who starred for four years at wide receiver for the Bears, was put on waivers along with Jim Cheyunski, Glen Capriola and Brian Ruff, while three others were placed on injured lists.

The 6-foot, 205-pound Durden was rated fourth among wide receivers in camp and was considered expendable when all-pro Roger Carr ended his holdout.

Cal Peete gains 100 list of PGA

A third black name pried its way onto the list of pro golf's 100 leading money winners last week when Calvin Peete used his earnings in the Hall of Fame classic at Pinehurst, N.C., to take over 96th place.

The smallish Californian joined longtime residents Lee Elder (51st) and Jim Dent (77th) in the moneyed ranks.

Elder's latest total is $52,453; Dent's is $28,473, and Peete's $19,657.

Hunt back again for International

Nelson Bunker Hunt, the Texan whose horses have won the Washington, D.C. International three of the past four years, has entered his colt Eceller in the Nov. 5 turf classic, bringing the field to five.

Exceller joins three-time horse of the year Forego, Triple Crown champion Seattle Slew, British stakes winner The minstrel and J. O. Tobin in the select field.

Hunt's three winners at Laurel were Dahlia in 1973, Nobiliary in 1975 and Youth last year.

Hole-in-One golf for cancer benefit

The Baltimore Golf Association is hosting a "Hole - In - One Contest" through September 6, for the benefit of the American Cancer Society.

The event is being held at the Mount Pleasant Golf Club, 6:30 p.m. each night.

Cost will be from three balls for a dollar or one dollar each ball depending upon the category of play selected. This event is open to the public.

Aaron homer mark erased by Sadaharu Oh...so?

TOKYO (UPI) — Japanese slugger Sadaharu Oh belted his 755th career homer Wednesday night to tie the home run record held by Hank Aaron of the United States.

The 37 - year - old Oh slammed the record - tying homer in the bottom of the first inning at Tokyo's Korakuen Stadium before a capacity crowd of more than 50,000.

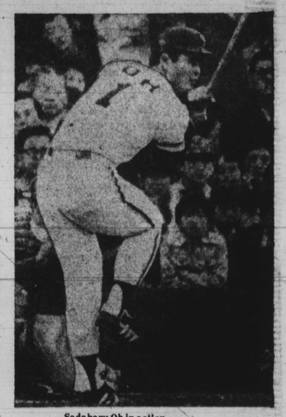
Oh, a left - handed first baseman for the Yomiuri Giants of the Central League, is playing in his 18th year as a professional in Japan.

In his quest to reach Aaron's mark, Oh has become a national hero in Japan. Prime Minister Takeo Fukuda has instructed his cabinet to honor Oh when he hits his 756th homer.

Oh, a son of a Chinese father and Japanese mother, has also become a national celebrity in Taiwan, which has been following the slugger's home run production with great interest.

Oh, the only professional baseball player in Japan with an annual income of more than $230,000, has hit more than 30 home runs in every season since 1964.

There has been much controversy as to whether Oh's home run output should be compared with Aaron's.



Sadaharu Oh in action
Japanese slugger's feat questioned

In Japanese ballparks the outfield fences are closer to home plate than those in the United States. It is also argued that the caliber of professional baseball in Japan is similar to that of Triple A ball in the United States.

Oh himself has said he was just interested in hitting as many home runs as possible. He set his goal at 800 and said he could achieve it if he remained active until 40 or 41 years old.

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Elaborate wedding joins two prominent Baptist families

By Elizabeth M. Oliver

The marriage last Saturday of two young ministers joined together two of Baltimore's most prominent Baptist families, the Crawleys of St. Paul Baptist Church and the Joneses of Jones Tabernacle Baptist Church.

Wed in late afternoon ceremonies were the Rev. Benjamin Cornelius Jones, son of Mr. and Mrs. William (Elizabeth Crawley) Jones and the Rev. Miss Cynthia Bernadette Jones, daugher of the Rev. Mr. and Mrs. Arthur Eugene Jones.

The bridegroom is member of the sixth generation of Crawley ministers; nephew of the Rev. Geroge A. Crawley Jr., pastor of St. Paul Baptist and grandson of the late Rev. George A. Crawley Sr., the St. Paul founder.

The bride is the daughter of the Jones Tabernacle pastor and granddaughter of the late Rev. Arthur D. Jones and the late Rev. Mamie Jones.

The Rev. Mr. Jones gave his daughter away and then joined the Rev. Mr. Crawley Jr. at the altar for the wedding rites which were outlined in a four-page printed program.

Over 1,000 guests attended the actual ceremony and the reception, both held at Jones Tabernacle where the bride is administrative assistant to her father and director of three of the church choirs.

The newlweds were attended by a total of 16 bridesmaids and ushers, the matron of honor and best man, a flower girl and ringbearer, all wearing formal attire in the wedding color scheme, yellow, apricot and green.

The new Rev. Mrs. Jones was dressed in a formal bridal gown embroidered in pearls and with a cathedral train. Her bouquet of white roses and lillies of the valley trailed satin ribbons and rosebuds.

The bridegroom was frocked in a white tuxedo. The bride's mother wore apricot chiffon and the mother of the bridegroom, pale green chiffon.

Highlight of the impressive ceremonies was the lighting of the candles at the altar which was banked with myriads of white flowers. The wedding party was given communion at the conclusion of the rites.

The reception in the lower auditorium of Jones Tabernacle extended far into the evening. The catered event witnessed the entire wedding party and the parents of the young couple seated at a half-circle banquet table.

Following the elaborate buffet, the guests joined in a toast which was led by the brother of the bridegroom, Bestman Armstead Jones.

Pre-nuptial music was by James Alston at the organ. Soloists were Norman Dudley and Miss Georgene Crawley, cousin of the bridegroom.

Mrs. Joann Hamilton was matron of honor.

Bridesmaids included Priscilla Dudley, Elfreda Massey, Ruby Bond, Verdena Hurt, Georgene Crawley, Amy Benjamin, Pattie Johnson and Reba Brown.

Ushers were Gregory Turner, James Cain, Joseph Randall, Dwight Goodman, Arnold Carter, Sherman Hodge, Harvey Justis and Walter Hurt.

Little Miss Marcia Thorpe was flower girl and the groom's nephew, Walter R. Hurt Jr., the ring bearer.

Mrs. Maggie Thorpe directed the wedding and was assisted by hosts and hostesses, Jerome Scruggs and Marion Dennis; Misses and Mesdames Ellen Wilkens, Essie Richardson and Debbie Gross.

Registering the guests were Ms. Charlotte Standbury and Ms. Marilyn Jones. Displaying the gifts which numbered in the hundreds, were Ms. Lovie Williams and Ms. Laura Roberts. Music at the reception was by Ms. Lolita Dorsey and decorations by Ms. Janie Johnson and James Cain.

Limousines were courtesy of close friends of the family, Charles Rice and Samuel Redd, both morticians.

As a postscript to the occasion, the newlyweds enscribed on the program this note to those attending:

WELCOME TO OUR MARRIAGE

Each of you has given something of yourself into our lives. Your love, guidance and encouragement will forever be appreciated. It is fitting then that you should share today in this celebration of our commitment to God and to each other, to live our lives as one. We are glad that you are with us.

Much though has gone into our service. We wanted music which would create an atmosphere of seriousness as well as happiness, a meditation which would guide us in further commitment to God as well as to each other, and last but far from least in importance, a total service which would bind all who participate into a common spirit.

We welcome you to our mountain and we want you to know how much your presence enriches this experience for us. — Love, CYNTHIA and BENNIE.

After the two-week honeymoon in the Poconos Mountains and in Miami, Florida, the new Rev. Mrs. Jones returns to her post as a supervisor of the blood bank at Provident Hospital. She and her husband will reside in the Sedonia Apartments.

The bridegroom will mark his seventh year in the ministry at 11 a.m. Sunday, Sept. 11 at St. Paul Baptist Church. He is editor of the church newspaper, "The Informer."

He attended the Virginia Union University and the University of Baltimore and will return later for further study at the Virginia Union Theological Seminary.

The Bride is a former student and faculty member of the Virginia Theological Seminary Extension School and graduate of Western High School and Morgan State University.

She joined her father as the Jones Tabernacle Church administrative assistant following her license to the ministry in 1971. A former voice student at Peabody Conservatory in Baltimore, she directs the Young Adult, Women's Chorus and the Tabernacle Voices choirs.

Planning your wedding

THE AFRO-American Newspaper is glad to run wedding, engagement and anniversary stories and a photograph of the bride-to-be or couple free with each story, however, in order to provide this service, we must ask that engagement announcements and photographs be submitted to us not later than ONE MONTH before the wedding. Wedding forms and anniversary information and photographs must be submitted to us no later than ONE MONTH after the affair.

24-MEMBER WEDDING PARTY, which includes the two ministers who officiated, is shown in photo by Werner Jordan. (L to R) Bridesmaids Priscilla Dudley, Elfreda Massey, Ruby Bond, Verdena Hurt, Georgene Crawley, Amy Benjamin, Pattie Johnson and Reba Brown; Matron of Honor Joann Hamilton; Flower Girl Marcia Thorpe; Newlyweds Rev. and Mrs. Benjamin Cornelius Jones; Ring Bearer Walter R. Hurt Jr.; Best Man Armstead Jones; and Ushers Gregory Turner, James Cain, Joseph Randall, Dwight Goodman, Arnold Carter, Sherman Hodge, Harvey Justis and Walter Hurt. Officiating ministers, the Rev. George Crawley and the Rev. Arthur E. Jones, are standing center behind the bride and bridegroom.

IT'S SCHOOL TIME AGAIN!

Breakfast is the most important meal of the day

When cooler weather comes along, a good breakfast should be a must for every member of the family. This is particularly true for children starting back to school, with their classroom and athletic activities requiring lots of bright attention and energy. Many people, young and old as well, have fallen into the bad habit of omitting breakfast or eating a poor one.

To feel better and to work and play better during the morning hours, scientific research has shown that an adequate breakfast is a good way to start the day. This nutrition principle applies to everyone but especially to teenagers and school children, because they can't exert their best mental and physical efforts in the late morning if they skip or skimp on breakfast.

Breakfast should be adequate nourishing and good to eat. It should supply about one-quarter of the daily caloric requirement and protein allowance, and contain important amounts of essential minerals and vitamins.

Orange juice is the all-American waker-upper at breakfast time. An 8-ounce glass provides more than the recommended daily dietary allowance of valuable vitamin C, needed each day as the body does not store it. Frozen Florida orange juice concentrate, reconstituted with three equal parts water, is a quick and easy way to prepare the morning beverage.

As a change from the usual cereal or egg breakfast, Orange Griddlecakes with Orange Butter Topping are delightfully different and delicious. The two recipes together use a whole 6-ounce can of thawed, undiluted frozen concentrate, so there is nothing left over. Served with hot crisp bacon, griddlecakes make a breakfast dish everyone will love.

Orange Griddlecakes

1½ cups sifted all-purpose flour
2 teaspoons baking powder
¾ teaspoon salt
2 tablespoons sugar
1 egg, beaten
1 cup milk
6 tablespoons (½ 6-ounce can) frozen Florida orange juice concentrate, thawed, undiluted
3 tablespoons melted shortening or oil

Sift together flour, baking powder, salt and sugar. Combine egg, milk and undiluted orange concentrate. Add to flour mixture, stirring only until mixture is blended. Mix in shortening. (Batter will be slightly lumpy.) Use about 3 tablespoons batter for each griddlecake. Bake on a hot, lightly greased griddle until bubbly on top and brown on bottom. Turn to brown other side. Serve with Orange Butter Topping.

YIELD: 15 3-in griddlecakes.

Orange Butter Topping

½ cup soft butter
dash salt
1 cup honey or maple-flavored syrup
6 tablespoons (½ 6-ounce can) frozen Florida orange juice concentrate, thawed, undiluted

Cream together butter and salt. Add honey, 2 tablespoons at a time, beating after each addition until thoroughly blended. Gradually beat in undiluted orange concentrate. Serve on griddlecakes, French toast or waffles. Refrigerate remaining topping. Beat thoroughly or soften at room temperature before serving.

Orange-Flavored Syrup

6 tablespoons frozen concentrate for imitation orange juice
1½ cups maple blended syrup

Combine concentrate and syrup in a saucepan. Mix well. Heat until warm. Serve over French toast, pancakes, or wraffles. Makes about 2 cups.

Coffee Butter

½ cup butter
2 tablespoons maple-blended syrup
2 teaspoons instant quality or premium blended coffee or instant decaffeinated coffee

Cram butter until soft and fluffy. Combine syrup and coffee. Stir until coffee is dissolved. Gradually add to the butter, blending thoroughly. Use as a spread for toast or pancakes. Makes about 2-3 cup.

Fresh Nectared Fruit

Makes 10 servings

1 large cantaloupe
1 large honeydew melon
1 pt. fresh strawberries
¼ cup dark rum
½ cup maple-blended syrup
¼ cup lemon juice
1 cup pear nectar

For melon balls, cut with melon ball cutter from cantaloupe and honeydew melon; drain. Slice strawberries. Place melon balls and strawberry slices in large bowl.

Combine rum, syrup, lemon juice and pear nectar. Pour evenly over fruits tossing lightly. Cover and chill several hours.

To serve, spoon into dessert dishes. Garnish each serving with a sprig of mint.

Fresh orange juice gives fresh-tasting natural flavor to Orange Griddlecakes with Orange Butter Topping.

Fresh Tomato Aspic

3 pounds fresh tomatoes
3 tablespoons fresh lemon juice
2 tablespoons water
¼ cup chopped fresh onion
¾ cup chopped celery
2 teaspoons sugar
1¼ teaspoons salt
½ teaspoon paprika Few grains pepper
1 bay leaf
1 teaspoon Worcestershire sauce
2 envelopes unflavored gelatine
One third cup cold water

Coarsely chop tomatoes (to make about 8 cups). Combine medium saucepan with lemon juice, 2 tablespoons water, onion, celery, sugar, salt, paprika, pepper, bay leaf and Worcestershire sauce. Bring to a boil. Cover and simmer 45 minutes.

Strain tomato mixture, reserving liquid. Soften gelatin in one third cup cold water in small cup; place over boiling water and stir until dissolved. Stir into strained tomato liquid.

Pour into 6 individual ¾-cup molds. Chill until firm. Garnish with chicory and cumcumber slices.

Makes: 6 servings.

Speaking of women

(A look at what black women are doing locally

Rosetta G. Kerr

Rosetta G. Kerr was recently named Associate Director of the Baltimore Urban League's Health, Welfare and Housing Department. The announcement was made by Travis W. Vauls, Executive Director of the Baltimore Urban League who stated, "Miss Kerr has successfully run our Youth Diversion Project since May 1974. By joining the core staff of the League, she will have the opportunity to broaden her skills."

In her new position, the 29-year-old Miss Kerr will be in charge of the operation of programs such as consumer health education, welfare rights, home ownership counseling and landlord-tenants relations.

In addition, Miss Kerr will be responsible for helping minorities and other disadvantaged persons with problems in the areas of health, welfare and housing through advocacy efforts, direct service and in conjunction with state and local entities.

A social welfare major, Miss Kerr received her bachelor's degree from Morgan State University in 1973. She is presently attending the University of Maryland Law School.

Miss Kerr began working at the League in 1972 as a Student Intern. In July 1973 she joined the professional staff as a Juvenile Counselor in the Youth Diversion Project. She was promoted to Project Director in May, 1974.

Inside Reflections...
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Columbia Capers
YWCA highlights
Diet Corner
and much more

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