'Had To Go Up or Go Broke,' Say City's Dry Cleaners

Took beating since '43, cleaners say

MISS SENIE ROBINSON, 1503 W. Saratoga, customer, explains alterations she wants tailored to Mrs. Damon, pinch-hitting for regular checker, Miss Edythe Evans, records information.

C. DAMON Carroll Palmer J. PALMER MRS. DAMON MISS M. PALMER P. PALMER C. PALMER

They form the brother and sister team which manages the Oriole Cleaning and Pressing firm, which was originally established by their father.

By ELIZABETH M. OLIVER

"Where do you think we will get the money to pay?"

"That's one of the many comments Charles Palmer, one of the owners of the Oriole Cleaners, heard in his shop, 112 N. Gilmore St. last week after the Baltimore Wholesalers and Dry Cleaners of which the shop is a member, raised the price of dry cleaning.

"The raise is not adequate," Mr. Palmer added, "but it was decided that we could not raise the price all at once. It has to be done gradually and we thought 15 per cent was not too drastic.

"You see, the cost of supplies, labor, everything in the dry cleaning business — has been going up since 1943 for the man who operates the shop. Yet we still kept the price of 90 cents, for instance for a man's suit.

"The organization decided that if we were to survive, we had to increase prices or close up.

"If the people will stop to consider that we have been burdened by rising costs for ten years and have not charged them any more on cleaning, they may not feel so badly about the increase."

MR. PALMER said the cost of one box of 500 hangers in 1943 was $4.50. Today the same item costs $7.00. One gallon of cleaning fluid was 13 cents in 1943. Now the same item is 18 cents. Wages have increased over 100 per cent and taxes, he says, "Well, don't mention that."

"Supplies are still going up in price. What else was there to do but raise our prices to the customer?

"The dry cleaners have been meeting for some time discussing the raise and they based it on the over-all cost of operation," he added," then too, people are making more than they were making back in 1943 when we set the old price."

Mr. Palmer is one of four brothers and two sisters who own and operate the Oriole Dry Cleaners. They took over the business after the death of their father, Andrew Palmer, a postal carrier for 30 years, who died in 1954.

Paul is the general manager and business manager, Charles is a spotter, Joseph is a truck driver for the concern. Carroll who works at Glen L. Martin, although inactive, is an owner also.

The sisters, Mrs. Laura Damon and Miss Marcelyne Cook, are clerks in the main plant. The mother, Mrs. Eleanor Palmer, is deceased.

ORIOLE 15 the trade name originated by the original owner, a Mr. Goldstein, who operated the establishment as a neighborhood cleaning and pressing outlet.

Mr. Palmer, the father, was looking for a business enterprise when he retired in 1943. The boys who had been in the service took training to learn the trade.

Charles did on-the-job training under the G. I. Bill at the Sanitary Laundry for one and one-half years. Paul attended Carver Vocational School. All of the children except Charles finished Douglass High School.

The Palmer family has 4 outlet stores located at 1400 West Franklin, 1422 Fulton Ave., 303 Mosher St., and the new store at 1800 Westwood Ave.

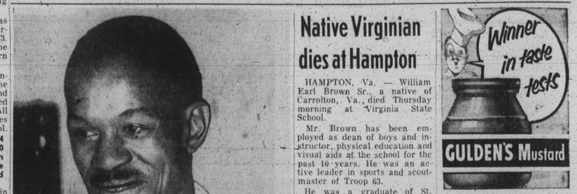
They employ one clerk in each store which makes their staff a total of 9 employees. George Eaton is the dry cleaner Tollie Bailey, the spotter, Pressers are Leon Harris, and Andrew Rivers. The silk finisher is Miss Minnie Nesbitt the tailor, Mrs. Vernetta Rolston.

"When we started in business we invested about $6,000. That was when we were farming the dry cleaning out and pressing them here, handling them over the counter.

"But when we added our dry cleaning equipment we went into money. For instance, the boiler cost us about $5,000, each of the two dry cleaning units cost $6,000. The four pressing machines cost $900 each.

"Chilly weather, the change of season, brings us fairly good business, but in the summer when people wear cottons there is very little business. From the second week in September until the last of June we do good business," Mr. Palmer said.

"This summer was especially slow. Last year we grossed about $67,000."



JOSEPH PALMER, general manager, Oriole Cleaners, pleasantly answers customers' questions on rising prices like "Where do you think we will get the money?"

Baltimoreans at Ideal Society meet

Over 400 delegates from Maryland, Virginia, Pennsylvania and District of Columbia, attended the 44th Annual Convention of the Supreme Lodge of the National Ideal Benefit Society, Inc., which was held September 4 to 6 at the Holy Trinity Baptist Church.

Prominent among the delegates was a large contingent of Baltimoreans led by Mrs. Florence Snowden, district deputy.

The Shiloh Allen Lodge 496 through its presiding master, Mrs. Mary Haynie, was presented the national spring and summer membership prize of $20 for having secured the largest number of members for the year.

Mrs. Rosetta Brown was also presented first prize of $5 for adding a new junior lodge to the order. Twelve of the fifteen lodges sent delegates to the convention and the junior lodge also.

Mrs. Snowden was reelected supreme left hand herald, and deputy over the Baltimore District for the ninth year. The Rev. Daniel Epps was renamed to the board of directors and pointed supervisor over the junior lodges.

PRESENTATIONS made at the convention included one by Miss Josephine Cole, associate deputy, to Mrs. Snowden of a coat, hat and pocket book filled with financial gifts from the various lodges.

Harvey Johnson Memorial Lodge presented a money-decorated flower pot to Mrs. Snowden.

Members and delegates attending the convention were Mesdames and Misses Martha Blackwell, Ardelia Fields, Ruth Bowen, Allan Bussey, Harvey Bullock, Mary James, Lelia Ogle, Ida Winston, Dora Nelson Jackson.

Bessie Barker, Rosetta Brown, Mary Hundell, Waitress Holly, Josephine Cole, Florence White, Dora Faunteroy, Bessie Mathews, Estell Johnson, Evelyn Pitts, Myra Sheppard.

Ruth Patterson, Annie Turner, Fannie-joe Reid, Bessie Dent, Sadie Miller, Mary Johnson, Margaret Bedford, Iola Branch, Evelyn Seay.

Ann Wright, Lulu Wilson, Clara Brooks, James Crockett, Cornelia Harris, Elizabeth Chester, Joan Lockley, Nettie Campbell, Carrie Bagley, Jennie Smith, Maude Carey.

Georgia Ford, Rebecca Johnson, Irene Epps, Daniel Epps, Annie James, Gertrude W. Robinson, Edna Johnson, Marie Lassiter, Violetta Johnson, Veronia Yates, Hilda Holmes, Susie Stansbody, Lucunda Bailey, Clara Jacobs, Marie Morgan, Cora Corbin.

The society was founded in 1912 in Richmond, Va., by A. W. Holmes. It now has 300 lodges and 18,000 members. Zack A. Jones is supreme master, Mrs. Alma B. Wyatt and Mrs. Alicia Jeter are supreme secretaries.

Native Virginian dies at Hampton

HAMPTON, Va. — William Earl Brown Sr., a native of Carrolton, Va., died Thursday morning at Virginia State School.

Mr. Brown has been employed as dean of boys and instructor, physical education and visual aids at the school for the past 10 years. He was an active leader in sports and scoutmaster of Troop 63.

He was a graduate of St. Paul Polytechnic Institute Laurenceville, and attended Columbia College in NYC. He did his work in special education at Hampton Institute.

PRIOR TO coming to Virginia State School, Mr. Brown was a resident of Englewood, N.J.

Surviving are his wife, one daughter, Mrs. Joyce B. Fanning of Brooklyn, N.Y.; two sons, Capt. William E. Jr., U.S. Air Force, and Reginald, U.S. Army;

Two sisters, Mrs. Estelle B. Hart of NYC and Mrs. Louis Pierce of Englewood, N.J.; and two brothers, Willie Brown of Rescue, Va. and Frank Brown of Baltimore.

'I was happy,' relates winner

"My grandmother came home and I was out riding my bike. She had the paper and she said 'Come here, Archie, and look.'

"I saw the circle around my head and she told me I was supposed to get $5. I was sure happy."

That, according to seven-year-old Archie Wanamaker, 1351 Carroll St., is just how he learned the news that his picture was in the Tuesday edition of the AFRO with a circle round his head.

THE CIRCLE meant that Archie was the winner of $5 and he claimed his reward on Wednesday at the AFRO office in company with his smiling mother, Mrs. Mabel Wanamaker.

Somewhere in this edition there is another Lucky Picture in which a circle has been drawn about the head of one person. All that person has to do to collect $5 is to appear at the AFRO office before noon on Tuesday.

Archie's picture was taken last week as he escorted his five-year-old sister, Mitzi, to the Barrister Charles Carroll School No. 34, at Carey St. and Washington Blvd.

Mitzi enrolled in the kindergarten while Archie entered the second grade.

Archie has already made plans for the spending of the $5.

"I'm going to buy me a pair of pants. Black kakhi with the belt in the back."

Firms with government contracts must obey FEP

"We are going after companies holding government contracts, too. They are using the public funds and the law against discrimination must be adhered to by these companies."

This is what Dr. Ross Clinchy, executive director of the President's Committee on Federal Employment Practices, told the public forum sponsored by Prince Hall Masons and Eastern Star Sunday at the Masonic Temple.

"The major problem is not employment of colored workers in federal agencies, but it is how far up in the higher grade level, colored workers are being accepted by these agencies.

"OUR TASK is to persuade federal agencies to make full use of the abilities and training of all employees, without regard to race, creed or color. We are winning that battle because several agencies have reversed their policies," Dr. Clinchy said.

He further stated: "We have the machinery. We have the techniques. If this committee receives no complaint from federal employees who feel they have been discriminated against, we will deal directly with the agency."

Concluding, Dr. Clinchy told of the difficulties encountered by the committee in securing full cooperation from federal agencies.

He said: "Discrimination is not removed by just saying, 'there shall be no more injustices', but through long periods of education and negotiations."

THE FEP official said the committee is now making a survey of conditions of employment by federal agencies in six or eight major cities in order to get an overall picture of the problem.

Lawrence O. Butler, president of the Federation of Civic Associations, and a recent appointee to the President's Committee on Government Contracts, introduced Dr. Clinchy. Robert H. Campbell, assistant corporation counsel, presided.

'Old Baltimore regulars' extend chain of memories

Two "Old Baltimore regulars" come to the fore this week with some more sights, sounds and personalities of that long ago era. They are Creston "Doc" Woingust and Moses "Happy Days" Hicks—both of whom have furnished a large measure of memories.

Mr. Hicks, "The Little Mayor of Lafayette Square," writes:

"Remember when Cardinal Gibbons's flower bed was spring's first harbinger?

"Remember the vehicles at Union Station on North Charles St. — hansoms, barouches and cabs with the high seat on the back for the driver? Also the hacks and the phaetons?

Remember Little Joe Wiesenfeld driving down Charles St. with his high-stepping bays to his buckboard? And Dr. Keer at George and Myrtle manufacturing his famous Kell-a-kough?

"Do you remember Chief Johnson, the Seminole Indian, 800 block Franklin St., making Indian jewelry? And Mary Gray, the "Queen of fried fish?"

"There were Cuban heels and Scotch bottom shoes, sharp-toed patent leathers with spats, brown derbies, shirtwaists, mutton-leg trousers, high choking collars and white vests.

"THE ONLY structure in Baltimore on its original site is old St. Paul's P.E. Church, Saratoga at Charles St. The ground was sold for ten dollars.

"Remember the bull terrier dog fights and chicken fights? I had a cornish game cock and five fighting bull dogs that were never beaten.

"Remember when every home had a flag at the windows on each holiday? Wake up Old Baltimore."

"DOC" WOINGUST'S letter discusses places and personalities. He writes:

"Remember Hall and Greens Drug Store at Caroline and Jefferson Sts. And Dr. Sauer, a druggist and physician at Jefferson and Elder.

"At Druid Hill and Oxford was Stokes and Denys Pharmacy; at Druid Hill and Biddle, Dr. Fennell and daughter, Dr. Theresa Fennell had their Drug Store.

"Wright's Drug Store was at Druid Hill and Prestman. It was later owned by Dr. Hilburn. Then there was Fowlers Drug Store at Dolphin and Druid Hill staffed by Drs. Ruth and Esther Fowler.

"Their father, who was a physician, also resided there. It was the meeting place for John (Always carrying a can) Hawkins, George Watty, the Grand Chancellor of the Knights of Pythias; Gough McDaniels and a host of well-known old-timers.

"DO YOU REMEMBER the old Provident Hospital on Biddle near Madison Ave. Dr. Carr was founder, he was the father of Dr. James B. Carr, now chief of the medical staff of Provident Hospital on Division St.

"Druid Hill Ave. and Biddle St., had their share of physicians—Dr. Grant Scott, Dr. William Cargill were both on Biddle.

"Do you remember Robert Hiram Harris who sold jewelry and was a postal clerk. He was the father of Dr. Bernard H. Harris, one of the surgeons at Provident.

"Do you remember fast walking Dr. Tom Hawkins — the father of (The Fourth Man) Tom Hawkins? And Dr. (Jay) McRay, the father of Jay and Ted McRae.

"Remember Dr. Cook and another horse-and-buggy doctor, Dr. Sebion Caroline and also Dr. Windson on Fayette near Aisquith who also has a horse and buggy.

"I don't really remember these things—they were told to me—I'm too young to remember!"

Come on! Get on the "wake up wagon!" Write in your memories of the good old days and see who else remembers too.

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2. Apply Godefroy's Larieuse with handy applicator included in package.
3. After color has developed, shampoo hair again and set in your favorite style.

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New angle on baked beans

Through the Oven Door by your Ceresota REPORTER

By FANNIE JOE REID
The Cornbread Lady

Most cooks think of baked beans as strictly a cold weather dish, but even the mild autumn season requires a succulent hot dish. Beans fit the bill, and along with a good salad, a light dessert (lemon chiffon, for instance), thin slices of baked ham and a crusty French bread, makes an elegant meal.

I bake my beans by an old New England recipe, cherished for ages.

* * *

I USE A package of pea beans, a half pound of salt pork, two medium sized onions, sliced thin; an eighth teaspoon each of salt and pepper, a half cup Puerto Rico molasses, two tablespoons Worcestershire sauce, a few drops of tobasco sauce, a teaspoon of prepared mustard, three tablespoons brown sugar, a clove of garlic.

Wash and soak the beans overnight in six cups of cold water. In the morning drain and cover with fresh water. Add the pork and simmer until tender, about 1½ hours.

Turn into a baking dish. Add salt, pepper, molasses, sauce, mustard, sugar, garlic (slivered) and onion slices. Arrange slices of the pork on top. Add just enough water or bean stock to cover and bake in a slow oven (300 degrees) for about two hours.

If you prefer, sausages may be baked on top.

YOU MUST, however, take advantage now of ssummer squash.

Select two good-sized tender squash. Wash, dice and cook over high heat for 15 minutes or until tender.

Combine two tablespoons butter, a half teaspoon sugar, an eighth teaspoon pepper, a half teaspoon nutmeg, three-fourths teaspoons salt, a quarter cup of water, three chopped green onions.

Combine and add to drained squash. Place in dish. Sprinkle a bit of melted butter and a dash of brown sugar over the top and bake until thoroughly heated, through and crisp on top.

SQUASH MEDLEY is another delicious way to prepare summer squash.

For this you will need a pound of summer squash, three medium green peppers, a fourth cup of olive oil, a cup of diced fresh tomatoes, a teaspoon of salt and a dash of pepper.

Cut the peppers and squash into two and a half inch strips. Heat oil in heavy skillet. Add squash and peppers and fry until lightly browned. Add tomatoes, salt and pepper and simmer about 12 minutes until vegetables are tender.

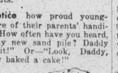
$50 A WEEK for news tips and photos. Be on the alert—call in your tips to the AFRO City Desk. Phones: MU. 5-6015, 6016, 1812 or 1813. Say "I've got a News Tip." If no answer, call LA. 3-2811 or RI. 4-0508.

IT TAKES JUST a yard of material to make slim as a needle skirts that bolster your winter wardrobe.

No. 1516 is in waist sizes 24, 25, 26, 28, 30 and 32. Size 25 takes one yard of 54-inch fabric for each style.

SEND 35 cents in coin for each pattern to Iris Lane, AFRO-AMERICAN Pattern Department, Box 438, Midtown Station, New York 18, N. Y.

Silver Baby Cake



Ingredients

2 cups Ceresota unbleached flour
1½ cups sugar
¼ cup shortening
¼ cup butter
½ teaspoon salt
3 teaspoons baking powder
1 cup milk
4 egg whites—stiffly beaten
1 teaspoon almond flavor

Directions: Cream shortening, add sugar, and continue creaming. Sift dry ingredients together and add alternately with milk and almond flavor. Fold egg whites into batter. Pour into 2 square greased and lightly floured pan. Bake in 350° oven about 30 minutes. Frost with White Butter Frosting and sprinkle silver ball decorettes over top of cake.

White Butter Frosting

Blend:
2 cups confectioners' sugar
¼ cup soft butter

Stir in—beat until smooth:
3 tablespoons cream
½ teaspoon almond flavor

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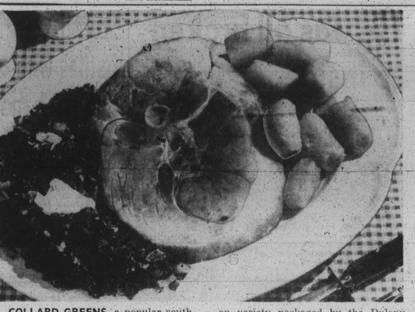

COLLARD GREENS, a popular southern vegetable, is gaining favor in other sections of the country through a frozen variety packaged by the Dulany Company. Dulany's products will be featured at the AFRO Cooking School.

AFRO Patterns

1 YARD or 54 INCH EACH.

1516 24-32"

1529 10-20

DATE-BAIT—Look smart on dates in this young and crisp collared dress that's a stand-out in every group.

The long waisted effect and choice of sleeves are sure to please.

No. 1529 with Pat-O-Rama included is in sizes 10, 12, 14, 16, 18 and 20. Size 12 requires 5¾ yards of 35-inch material.

* * *

Carson models to stage show

The Carson Models and the Models Guild will be presented in their second annual fashion show and cocktail party at the Club Tijuana, 2674 Pennsylvania Ave., on Sunday, Sept. 16, from 6 to 9 p.m.

Highlighting the show will be displays of the latest fall clothing and hair stylings by such beauticians as Mrs. Ann Blair.

Models appearing on the show will be: Virginia Green, Joan Stevenson, Nette Carey, Beatrice Saunders, Sylvia Tilghman, Doris Ricks, Bertha Wilson, Bernice Jones, Vernice Boyd, Evelyn Nobles, Yvonne Walker, Florine Bowens, and Catherine Hightower.

Willia Bland will narrate.

$5 richer after day at the fair

"A friend of mine called me on the 'phone and told me that my picture was circled in the AFRO. Shortly afterwards, my daughter called and told me, too."

Mrs. Lula Biggers, 1504 N. Washington St., winner of the AFRO Lucky Picture award for the Late City (Friday) edition, was photographed at the Timonium Fair last week.

"This is the first time I ever went to the fair—I only went one day. I liked it fine.

"I've seen a lot of Lucky Pictures in the AFRO, but I never knew anybody who won the award. No, I've no special plans for the $5 but with two grandchildren, it won't be hard for me to find someone to spend it on."

Mrs. Biggers, a widow, is the mother of three children, two of whom are married.

There's a Lucky Picture in each edition of the AFRO. If you see your picture circled in the paper, bring it in before noon of the next publication date and collect $5.

Succotash

Use last-of-the-season fresh corn to make "Western Succotash." Add a can of California large dry butter beans, some crisp cooked bacon and consommé to give it special flavor.

Western Succotash requires one (No. 303) can California large dry butter beans, one-fourth cup bacon or margarine, three tablespoons flour, one-half cup consommé, one-third cup milk, one-half teaspoon salt, pepper, one and one-half cups canned or freshly cooked whole kernel corn, and four strips crisp bacon.

Drain limas. Melt butter, stir in flour and add consommé and milk gradually. Cook and stir until thickened. Add salt, pepper, limas and corn. Heat thoroughly. Sprinkle with diced bacon.

Jefferson appointed to Arboretum staff

WASHINGTON

Roland M. Jefferson, 33, has been appointed to the research staff at the National Arboretum. He is the first non-white member of the staff.

Mr. Jefferson, 3111 13th St., NE, is 1950 graduate of Howard University. He holds a B.S. Degree in botany, and has also pursued graduate studies.

His work at the Arboretum includes plant identification.

Orange ring

What's a quick-to-fix hot bread that can be eaten snack out of the oven, practically any time of day? A quick coffee cake, it is. This versatile sort of bread goes together simply and without fuss.

By varying the toppings or adding fruits and spices to the batter, you can come up with a coffee cake elegant enough to be a dessert. And, of course, quick coffee cakes are always perfectly at home with mid-morning coffee or afternoon tea.

ORANGE COFFEE Ring is made with one and one half cups sifted cake flour, one egg, two teaspoons baking powder, one-fourth cup of milk, one half teaspoon salt, one fourth cup of orange juice, one fourth cup shortening, confectioners' sugar icing, three-fourths cup of sugar, and grated orange rind.

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add egg and beat well. Stir in milk. Gradually add orange juice. Add flour mixture to creamed mixture, stirring only until blended.

Pour into greased 9-inch ring mold and bake in moderately hot oven (400 degrees F.) about 25 minutes. Unmold and frost with confectioners' sugar icing and sprinkle with orange rind.

Makes 1 coffee cake.

Prunana cakes

Prunana Cup Cakes are just the ticket if you have lunch boxes to pack.

They're ready to go, just as they come from the pans, and are nice for eating out of hand. Prunes and bananas keep them moist and fresh until the last little cake is eaten.

Prunana Cup Cakes are made with one cup cooked prunes, cup sugar, ½ cup shortening, 2 eggs, 1 teaspoon grated lemon rind, 2¼ cups sifted all-purpose flour, 1 teaspoon salt, 3 teaspoons baking powder, ¼ teaspoon soda, ¾ cup milk, and ¾ cup sliced banana.

Cut prunes from pits into small pieces. Cream together sugar and shortening. Stir in

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WATCH FOR OPENING

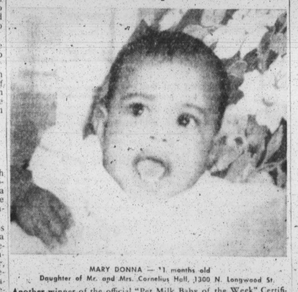
KENNY'S BEAUTY SHOP

1837 W. NORTH AVE.

Booth renters Wanted

"Pet Milk Baby of the Week"

Just one of the millions of happy, healthy babies raised on Pet Evaporated Milk



MARY DONNA — 11 months old
Daughter of Mr. and Mrs. Cornelius Hall, 1300 N. Longwood St.

Another winner of the official "Pet Milk Baby of the Week" Certificate! The proud parents will receive $10 worth of groceries from their neighborhood grocer.

More of America's happy, healthy babies are raised on Pet Evaporated Milk than on any other brand

ENTER YOUR BABY'S PHOTO TODAY! If your baby has been fed Pet Evaporated Milk, and is less than 3 years of age, fill in this coupon and send with photo to: PET MILK COMPANY, 1590 Arcade Bldg., St. Louis 1, Mo.

BABY'S NAME _____ AGE _____

YOUR NAME _____

YOUR ADDRESS _____ (NUMBER) _____ (STREET) _____

(CITY) _____ (STATE) _____

All pictures become the property of Pet Milk Co., whose choice for the award will be final. BA

Look for the "Pet Milk Baby of the Week" in the Baltimore AFRO every week

Getting set for refreshment

Here's a picture of a smart housewife as she insures success of her latest culinary effort.

Bright and bracing Coca-Cola makes good food taste even better. As a refreshing treat for all your family, put frosty bottles of Coke on *your* table . . . today. As you might expect, delicious Coca-Cola is wonderful with meals!

DRINK Coca-Cola

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