Measurement story exhibit at Morgan on Tuesday afternoon

An exact replica of an ancient Egyptian master cubit, the "Royal Cubit," will be on display at Morgan State College Tuesday, March 26 from 1-5 p.m.

The cubit is a feature of an unusual traveling exhibit, "The Story of Measurement," which is being shown at the college as a public service feature of an Illinois manufacturer of precision machine tools.

The exhibit will be on display in the lobby of the Calloway Science Hall and is open to the public.

SECRETARIAL staff of the Council of Social Agencies is shown at the Monday luncheon held at the Alcazar. Left to right, Mrs. Rose Finister, Mrs. Jeanne Widner, Mrs. Dorothy McGowan, Miss Hilda Pope, Miss Dorothy Leonard and Mrs. Louise Gherkin.

Asks more emphasis toward cooperation

A plea for more emphasis on techniques in the art of social cooperation was made Monday by Mrs. Victor Shaw, chairman of the Joint Committee on Social Welfare Planning, United Community Funds and Councils of America and National Social Welfare Assembly.

She spoke at the annual meeting and luncheon of the Council social agencies at the alcazar.

Over 600 persons attended the combination luncheon meeting which was co-sponsored with the Baltimore Junior Association of Commerce.

A highlight of the meeting yesterday was the presentation of the organization achievement award.

The $250 award, given by Harry Greenstein, executive director, Associated Jewish Charities, was won this year by the Maryland Department of Mental Hygiene, for its foster care program.

* * *

THE NEW president elected was John H. Fischer, superintendent of Baltimore public schools.

Other officers are: George W. Constable, vice-president; the Rev. Willis R. Ford, vice-president; Robert M. Goldman, vice president, and R. Paul Donavan, treasurer.

Other members added to the board were:

Richard F. Cleveland, Mrs. Daniel H. Fitz-Simons, Alexander Harvey, II, and Dr. Paul V. Lemkau.

Also, Dr. Benjamin Quarles of Morgan State College N. Page Worthington and Dr. Alvin Thalheimer.

JOLLYETTES — The saving club met with Mrs. Annie C. Hill, 2303 Bryant Ave.

Plans were made for the Spring activities. The club will be the guest of Mrs. Mildred Williams at the Cowdensville AME Church in Arbutus on Sunday Mar. 24, at which time a play "Evening in Paris" will be presented.

The next meeting will be with Mrs. Helen Jones, 3108 Auchentoroy Terrace on Mar.

ANNUAL luncheon of the Baltimore Council of Social Agencies at the Alcazar on Monday saw these social workers among guests. Left to right, Mrs. Ernestine Ward, Mrs. Annabelle Ruffin, Miss Beatrice Johnson, Mrs. Vera F. Bass, William Lampkin and Writt A. Richards, front.

Foster parents cited for 'devoted' service

"Children to me are like flowers in a garden: when they are cared for they blossom, when unattended, they wither and die. I love children."

This was the answer of Mrs. Lucy Gordon, 1623 Gwynns Falls Pky., to why she is a foster parent.

She spoke briefly on Tuesday night to more than 400 foster parents at a recognition program sponsored by the Baltimore Council of Social Agencies at Mergenthaler School.

Sharing the platform with two other foster parents, Mrs. Gordon said that "some children are nice and contented, and some are not so contented," but she added, "all children need love and care."

MRS. GORDON, who has three children of her own, and who is a foster mother to three, others for the Department of Public Welfare, told the quiet crowd at Mergenthaler, "as a foster mother, I am blessed."

Her reason for this feeling, she said, is that "it is more blessed to give than to receive. I love them."

Tuesday night's recognition program highlighted the Council's annual Social Work Week observance sponsored jointly by the Baltimore Council of Social Agencies and the Baltimore Junior Association of Commerce.

Mrs. Gordon and her husband, John, were among hundreds of foster parents who received certificates of honor "in recognition of generous and devoted service to children in need of foster homes."

BECAUSE OF the large number to receive the certificates, no ceremony accompanied the presentations.

Instead, 10 tables, five of them for the Department of Public Welfare, were placed at the front of the auditorium where the parents picked up the awards after the program.

John H. Fischer, superintendent of Baltimore city schools and president of the Council of Social Agencies, who presided at the program, paid tribute to the foster parents and asked the recipients to "let the certificates represent a debt which can never be paid."

THERE ARE, 3,000 foster children placed in 1,500 foster homes by the Department of Public Welfare, according to Mrs. Esther Lazarus, director of the department.

Mrs. Lazarus told the AFRO that a great job was being done by the private agencies which also supply homes for the foster children.

These private agencies are: the Associate Catholic Charities; the Family and Children's Society; the Jewish Family and Children's Bureau; and the Baltimore County Children and Family Society.

Only the Department of Public Welfare and the County Board are public agencies, Mrs. Lazarus said.

JOLLY MODERNETTES — The club was entertained this week at the home of Mrs. Green, 1313 N. Fulton Ave. The next meeting will be with Oscar Jones of 1143 N. Fulton Ave. Mrs. Essie Mae Snead is president of the group.

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Cherry Hill Notes

By MARJORIE J. WARD

The annual installation service for the officers mof the Cherry Hill Community Presbyterian Church was held on Sunday at 6 p.m.

The pastor of the church, the Rev. E. W. Ward presided. This service also included members of the Sanctuary Choir. Refreshments were served after the service.

Lenten services are being held at the church each Wednesday at 8 p.m. All members and friends are urged to attend.

* * *

THE RADIO CLUB meets every Saturday at 1 p.m. at the church. Membership is open to any interested person. Raymond Washington is the leader.

Members of the church have been asked to find patrons to help make the May anniversary booklet a success. Mrs. Mildred Greene is chairman and Mrs. Madeline Murphy is co-chairman.

The Rev. Mr. Ward will preach at the Church of God and Saints of Christ on Sunday March 24, at 8 p.m. The Minister Ensemble will provide the music.

* * *

MESDAMES Louise Greer, Louise Spencer and Lillian Perell attended a hat show in Washington on Sunday. The Lydie reported that they had an enjoyable time.

The Girl Scout Troop of the Cherry Hill Community Presbyterian Church held "Every bodys Birthday Party" at the church on Saturday. The party was a great success.

The Orchid Social Club will stage their first chicken supper of the season today (Friday), 5 p.m. until 10 p.m. at 2703 Bowaert Dr.

Officers of the club are: Lucille Green, president; Elizabeth Thomas, secretary; Daisy Covington, treasurer; and Marian Curry, business manager.

Mrs. Katherine Harris, aunt of Mrs. Marjorie J. Ward, died last Friday in Chicago. Funeral services were held last Tuesday.

Mrs. Harris and her husband have recently moved into a new home.

The next meeting will be with Mrs. Carrie Hinton of 1903 N. Fulton Avenue.

APOLLO — Mrs. Nora Jones took the guest prize when the club met with Mrs. Beatrice Dabney of 2204 Presbury St.

Club prizes went to Mrs. Mary Briscoe, Mrs. Dora Datcher and Mrs. Ida Dowell.

Members paid tribute to the late Mrs. Alberta Briscoe, who served as treasurer of the club.

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Cooking Is Fun

By FANNIEJOE REID

Going on the premise that, once in a while, everyone likes a real sweet splurge, I've picked up this Coffee Sundae Pie, a delicious concoction, from recipes issued by the Pan-American Coffee Bureau.

Says the bureau:

"If we let overboard in describing Coffee Sundae Pie, it's only because the whole thing is that scrumptious. But it would have to be, what with layer upon layer of frozen favorites.

"First, there's a heavenly crust of crumbly chocolate Cookies. Then comes a whole quart of coffee ice cream, and that's spread with a thick layer of frozen fudge sauce. Over the fudge, you have a blanket of frozen whipped cream. To complete this dessert-bonanza, there is a lot of chopped walnuts strewn across the top."

The pie is served with piping hot demitasse coffee which is the perfect complement for all that chilled sweetness.

* * *

COFFEE SUNDAE PIE is made with 18 cream-filled chocolate cookies, a third cup melted butter or margarine, two squares (two ounces) unsweetened chocolate, a half cup sugar:

A tablespoon butter or margarine, a small can (2/3 cup) evaporated milk, a quart of coffee ice cream, a cup whipping cream and a half cup chopped walnuts.

Crush cookies to fine crumbs with rolling pin and add melted butter or margarine. Mix well. Press around sides and on bottom of nine-inch pie pan. Chill.

Melt chocolate over hot water and stir in sugar and one tablespoon butter or margarine. Add evaporated milk slowly. Cook over hot water, stirring occasionally, until thickened. Chill.

Fill pie shell with ice cream and spread chocolate mixture over the top. Whip cream and spoon over surface of pie. Sprinkle with walnuts.

Serve at once or store in freezer or freezing compartment of refrigerator until ready to serve to six.

* * *

SCALLOPED HAM, using eggplant, is another of the unusual recipes offered this week.

For this you will need a medium eggplant, a large onion, chopped, a fourth cup of butter or margarine, a cup of canned applesauce, a pound (two cups) diced cooked ham, a half teaspoon sage, a fourth teaspoon salt, a cup soft buttered bread crumbs or cubes.

Pare the eggplant and slice. Cook in boiling salted water until tender. Drain thoroughly.

Chop and saute onion in butter or margarine until light brown. Combine eggplant, onion, applesauce, ham, sage and salt. Pour into 1½-quart casserole. Top with bread crumbs or cubes. Bake in moderately hot oven, 375 degrees, for 25 minutes.

CURRIED SHRIMP on noodles is among the tasty dishes that enhances Lenten menus.

Toasted crab on avocado

Calavo avocados are in the markets now. Their lovely fine grained, forest green skins make them easy to identify.

To select table-ready fruit, hold the avocado between the palms of both hands if it yields to gentle pressure it's eating-ripe. Calavo avocados with their delicate nutty flavor combine with so many dishes there is no excuse for winter meals to be dull.

Toasted Crab and Avocado Sandwich makes a deliciously satisfying luncheon or supper treat. Toasted sandwiches make a full meal when accompanied by a bowl of steaming soup. As most crab meat is naturally a little salty, we've omitted salt in the filling, and half cup cooked peas, two tablespoons butter or margarine and one tablespoon diced pimento.

Add two teaspoons salt and noodles to three cups boiling water. Boil rapidly, stirring constantly for two minutes. Cover, remove from heat and let stand 10 minutes. Melt butter or margarine in saucepan. Add peas and pimento.

Rinse noodles with hot water and drain well. Add to peas and pimento. Heat thoroughly. Arrange noodle mixture in nests and top with curried shrimp. Serve hot.

Makes 4 servings.

TOASTED CRAB and Avocado Sandwich is made with one tablespoon lemon juice, one teaspoon instant minced onion, one tablespoon finely chopped raw onion, one-fourth cup mayonnaise, one-half cup finely chopped celery, two tablespoons finely chopped parsley, one-fourth teaspoon paprika, one cup fresh or canned crab meat, one large Calavo avocado, eight slices bread and butter or margarine.

Combine lemon juice and onion; let stand while measuring other ingredients. Combine onion with mayonnaise, celery, parsley, paprika and crab. Cut avocado in half; remove skin and peel; cut into slices. Toast bread; butter each slice lightly. Cover one slice with crab mixture; top with avocado slices, then cover with second toast slice. Cut sandwich into quarters. Garnish with ripe olives, if desired.

Makes 4 servings.

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Curried shrimp on noodle bed

With a plentiful supply of sea foods in the markets, Lenten meals need never be dull.

One that is worthy of trial is curried shrimp on noodles. The distinctive flavor of curry emerges delightfully in combination with a seafood such as shrimp. Sample this new treat for yourself—serve Curried Shrimp on Noodles.

Noodles, like other macaroni foods, lend to take on the flavors of the foods with which they are served. In this instance, the mild, wheaty flavor of noodles heightens the exotic savor of the curry sauce.

To get the finest flavored noodles, choose a package labelled "made from durum wheat semolina." Golden durum wheat gives noodles, macaroni or spaghetti the best cooking quality, too. When durum wheat products are cooked they are still pleasingly firm and chewy.

Let macaroni, noodles and spaghetti make light of Lenten meal worries. Durum foods are never better than when served with cheese eggs, fish and other seafoods.

* * *

CURRIED SHRIMP on noodles is made with two tablespoons butter or margarine, two tablespoons chopped onion, two tablespoons enriched flour, one teaspoon curry powder, one teaspoon salt, few grains cayenne pepper, two cups milk and two cups cleaned cooked shrimp.

Melt butter or margarine in saucepan. Add onion and brown lightly. Stir in flour, curry powder, salt and pepper. Add milk and cook until thickened, stirring constantly. Fold in shrimp and heat thoroughly. Serve curried shrimp on Noodle Beds.

For Noodle Beds use four ounces medium noodles, one

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Find out how quickly this 3-way medicine goes to work. Enjoy a good night's sleep and the same happy relief millions have for over 65 years. Ask for new, large size and save money. Get Doan's Pills today!

'Women a natural' in realty, Mrs. Hall tells clinic group

"Women are a natural in real estate," Mrs. Phinathea Hall of the Carter-Hall Realty Co. told members of a business clinic, here, Wednesday.

"Women have brought the quality of human warmness into a business that was heretofore a cold transaction. Women are more understanding of the desires of home seekers, and more quick to spot the faults in properties.

"While real estate has opened up a new avenue of endeavor to the business woman, surveys show that the ladies have wrought well in the field. The nation's most successful realtors now include its share of women," Mrs. Hall showed.

The Business Clinic, held in the YWCA, as a part of Lambda Kappa Mu Week, also ended the series of affairs which marked the 10th anniversary of Iota chapter of the sorority.

MRS. HARRISON BRYANT, social worker, who spoke on the role of a mother in shaping positive attitudes of the child, emphasized the need of personal care of the parent. Close contact and personal attention is required because, said Mrs. Bryant, each child must be studied as an individual, and group attention will not suffice.

Mrs. Elizabeth Henderson, school principal, discussed community surroundings. She urged women to not spread their energies too thinly, but to concentrate on volunteer service to one organization.

* * *

RECIPE FOR a good saleswoman includes pleasing personality, self confidence, resourcefulness and the ability to listen well, Miss Gwendolyn Conaway told the group.

Miss Conaway, who is on the staff of Valentine's Dress Shop, also emphasized the importance of being well dressed and well groomed.

* * *

THIRTEEN SORORS, who are charter members of the chapter, received scrolls.

They included Sorors Vivian Alleyne, Pearl Jackson, Esther Yancey, Alma Redden, Mary Owens, Eulalia Stevenson, Nevie Wooley, Valerie Butler, and Iola Minson.

Soror Zerita Stokes accepted the scroll for her mother, the late Edna Thrower. Scrolls will also go to Sorors Delores Seabery, Edith Moore and Delia Mojett, who were absent.

Soror Irma V. Dixon was chairman of the committee which arranged the business clinic. On the committee were Sorors Alma Redden, Fannie Glascoe, Eunice Brooks, Malissa Fox, Ida Wroten and Arabella Ross.

Special guests included Sorors Selena Welch, Peggy Hawthorne, Clara Madden and Miss Lois Alexander of Washington.

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Clubs

WIDE AWAKE FRIENDS — Mrs. Elizabeth Jackson of 2534 Biddle St. entertained the club this week.

Mrs. Katie Carter presided. The club made plans for the annual spring tea.

The next meeting will be with Mrs. Virginia Jones of 1048 Milton Ave.

Attending the meeting were Mesdames Carter Jackson, Ellen Whitley, Nellie Adams, Florence Craton and Virginia Jones.

ROMANIA — The club met with Mrs. Kathleen Henson of 1819 McCulloh St., this week.

After the business session pokena was played with prizes going to Mesdames Sarah Maben, first; Edith Toney, second; and Annie Jones, third.

Guests were Mrs. Barbara Franklin, Mrs. Gladys Griffin, Mrs. Oreatha Forster, Mrs. Laura Henson, George Jones and Edward Oden.

The club presented a gift to Mrs. Florence Douglass, who celebrated a birthday. A surprise shower was given for Mr. and Mrs. James Forster, who

GIRL SCOUTS who attended the exhibition on scouting at the YWCA at Park Ave. and Franklin St., are, left to right, Muriel Christian, 13; Betty McCoy, 13; Carmella Randall, 10; and Yvonne Harris, 14. All are members of Troop No. 512 except Betty who belongs to Troop 518. The exhibit was a feature of the 45th anniversary of Girl Scouts. Week-long celebration ended Saturday.

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WINNER OF SILHOUETTE RAFFLE

STEVEN TRAYHAM,

1001 S. Sharp St., a B&M Food store clerk, won the R.C.A. Victor Color Television raffled off at the Y.W.C.A. on March 9, 1957 by the Kappa Silhouettes. Mrs. Vivienne Burnett sold Steven the lucky ticket. The affair was to benefit the Scholarship Fund.

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Lenten dishes use eggs to avoid monotonous meals

Lenten dishes of eggs, cheese or fish are often scorned because they are dull and monotonous. With egg production, however, at an all-time high and fish and cheese very plentiful we should really take advantage of these foods since each is an excellent source of protein and other essential nutrients.

Why not use a little ingenuity to make a dish that will rate high in popularity?

* * *

TUNA CHOWDER is made with one-half cup chopped celery, one medium onion chopped, three tablespoons butter, two tablespoons flour, two tablespoons (6 teaspoons) golden, brown prepared mustard, three-fourth teaspoon salt, dash pepper, two cups water, two medium potatoes, diced, one cup milk one egg and one-half of seven ounce can tuna fish, drained and flaked and one tablespoon chopped parsley.

Saute celery and onion in butter. Blend in flour until smooth, golden brown prepared mustard, salt and pepper. Stir in water until smooth. Add potatoes; cover and simmer about 20 minutes or until potatoes are tender. Add milk and tuna; heat, but do not boil. Serve topped with chopped parsley. Makes six servings.

* * *

CHEESE - ONION SOUFFLE requires three medium onions chopped; three tablespoons butter, three tablespoons flour, six tablespoon (3 teaspoons) golden brown prepared mustard, three-fourth teaspoon salt, dash cayenne pepper, one and one-fourth cups milk, one-half cup grated sharp cheese, and four eggs, separated.

Saute onions in butter until golden. Blend in flour, until smooth. Stir in golden brown prepared mustard, salt and pepper. Gradually add milk and cook over low heat until thickened. Add cheese and cook until cheese is melted. Cool.

Beat egg yolks; add to cream sauce. Beat egg whites until stiff; fold into cheese mixture. Turn into a 1½ quart casserole. Place casserole in a pan of warm water. Bake in a moderate oven 375 degrees 30-35 minutes. Makes six servings.

For Mushroom stuffed eggs use four hard-cooked eggs, one-half pound fresh mushrooms, chopped, one medium onion chopped, six tablespoons butter, two tablespoons (six teaspoons) golden brown prepared mustard, three-fourth teaspoon salt, one-eighth teaspoon pepper, one-fourth teaspoon Worcestershire sauce, three tablespoons cream, four tablespoons flour, two cups milk, and three-fourth cup grated cheese.

Cut hard-cooked eggs in half lengthwise. Remove yolks and mash. Saute mushrooms and onions in three tablespoons of the butter add to egg yolks. Blend in one tablespoon of the golden brown prepared mustard, salt, pepper, Worcestershire sauce and cream.

Refill whites. Melt remaining butter in saucepan; add flour and remaining golden brown parpared mustard and blend. Stir in milk and cook until smooth. Add cheese and cook until cheese is melted.

Place stuffed eggs in a shallow baking dish; cover with cheese sauce and bake in a moderate oven 375 degrees about 25 minutes or until piping hot. Makes four servings.

Ham, mushrooms in yam rings

"Pretty—perfect" for a party . . . this fine way to use up left-over mashed potatoes and bits of ham which result in gourmet eating!

And, with the Louisiana yam season at its height, you'll get peak enjoyment—too, in these easy-to-make, and easy - to-serve yam rings. With the delicate flavor of maple-blended syrup enhancing the yams, you can be sure of requests for second helpings. Sweeter not depend upon having "left-overs." Better double the recipe, in fact!

Ham and Mushrooms in Yam Rings require one egg, slightly beaten, two tablespoons milk, two tablespoons melted butter, two cups mashed cooked Louisiana yams, three-fourth teaspoon salt, dash of pepper, one-fourth cup Log Cabin Syrup, one and one-half cups sliced fresh mushrooms, three tablespoons butter, three tablespoons flour, two cups milk, one cup diced cooked ham.

* * *

COMBINE EGG two tablespoons milk, and two table spoons melted butter. Add to mashed yams. Mix well. Add salt, pepper, and maple-blended syrup and mix until well blended. Shape yam mixture into rings on greased baking sheet, using a pastry bag or spoon.

Bake in moderate oven (375 degrees fahrenheit) 20 minutes or until delicately browned.

Meanwhile, saute mushrooms in three tablespoons of butter until browned and tender. Add flour, mixing to a smooth paste. Add milk gradually, stirring constantly.

Cook and stir over medium heat until mixture is thickened. Add ham and heat thoroughly. Serve creamed mixture in center of each yam ring. Makes six servings.

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FOR CHILDREN: When constipation sours a child's digestion and disposition, try Syrup of Black-Draught. They love the taste of this honey-sweet liquid!

Barbecued cornand meat balls

One of the most enjoyable things about cooking is finding a new way to combine two favorite foods in one dish — and making "something new" that the family really likes.

That's why barbecued corn and meat balls, made with Pet Evaporated Milk recipe, has always been a favorite. Meat balls and corn in combination and in a zippy barbecue sauce are really extra-special!

This Pet Milk recipe is a wonderful way of making meat balls. They're always so tender and juicy, with such delicious, mealy flavor. Pet Milk helps bind the meat-and-bread-crumb mixture together. You get all the good meat flavor without the dryness you usually find in meat balls made from meat alone.

* * *

BARBECUED corn and meat balls require one pound ground lean beef, one-half cup uncooked rolled oats, one and one-half teaspoons salt, few grains pepper, one-half cup Pet Evaporated Milk, two tablespoons flour, one teaspoon paprika, two tablespoons hot fat, one-fourth cup finely cut onions, one-fourth cup bottled barbecue sauce, one, and one-fourth cups water and one pound can whole kernel corn, drained.

Mix well the beef, oats, one teaspoon salt, the pepper and milk. With wet hands, shape mixture into 8 balls. Roll balls in a mixture of flour, paprika and one-half teaspoon salt. Brown on all sides in skillet in hot fat. Add onion and cook slowly five minutes. Stir in a mixture of barbecue sauce and water.

Cover and cook over low heat 45 minutes, turning meat balls now and then. Add corn and heat thoroughly. Serve hot. Makes four servings.

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FRIENDLY PALS — The charity and savings club met in the home of Mrs. Marie Owens, 57 Catherine St., Thursday.

Arrangements are being made for a supper party on April 27. The club is headed by Mrs. Elizabeth Hall. Mrs. Florence Rochester is secretary and Mrs. Viola Caldwell is business manager.

HOW FEDERAL LAW CREATES A NEW "PRIVILEGED CLASS"
SEVERAL MILLION U.S. FAMILIES AND BUSINESSES TODAY ARE IN A PECULIAR POSITION FOR AMERICANS: A TWIST OF FEDERAL LAWS PUTS THEM IN A "FAVORED CLASS" WITH SPECIAL PRIVILEGES IN BUYING ELECTRIC LIGHT AND POWER.
YOUR TAXES GO TO BUILD THE GOVERNMENT POWER PLANTS THAT SERVE THESE PEOPLE. THEN YOU ARE TAXED FURTHER TO PAY PART OF THEIR ELECTRIC BILLS!
PAY TAXES HERE
FOLKS IN THE "FAVORED CLASS" DON'T PAY TAXES ON THEIR ELECTRIC LIGHT AND POWER AS YOU DO. IN FACT, YOU ARE TAXED MORE TO PAY THEIR SHARE OF FEDERAL, STATE AND LOCAL TAXES.
THIS FAVORITISM IS ONE OF THE UNPLEASANT AND LITTLE-KNOWN FACTS ABOUT FEDERAL-GOVERNMENT ELECTRIC POWER. AND IT IS A FAR CRY FROM NORMAL AMERICAN STANDARDS OF FAIR PLAY.
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