Gadabouting in Baltimore

Alpha husbands may baby sit while wives jaunt to New York

With Eula Jones Garrett

ALPHA WIVES have intriguing plans for the week end of February first. They're going off to New York for a couple of days of just doing what strikes their fancies, at the moment: shows, shops, night clubs, or whatever.

Usually . . . they are not taking the husbands along . . . though each may invite another woman friend. Dads are going to stay home and baby sit . . . or . . .

And unlike million-like Ball-more hotels, the New York hotel planning to entertain them, has offered to make reservations at any sightseeing event, night club, fashion show, educational and sport event in the city at the time. There will also be available the Urban League Auxiliary's famed Beaux Arts Ball.

Catherine Adams is heading the project . . . and garnering reservations, also with her are Mary Pitts, Maxine Higginbotham, Hilda Higgins, Rubye Walker, Frances Mackay and Alma Gray.

* * *

YOU'D THINK that after that hectic holiday, town hostesses would be recuperating in hibernation, this week, but not so.

They went right back on the production line with as cute a crop of parties as a major season-ward expect.

Bernadine Harrison's entertaining of the Bridge Wheels on Thursday was a bright spot on the social calendar.

When they laid cards aside for the elaborate luncheon, Ada Woodland, Arnetta Lotter (Members and Frances Wood (guest) had pretty prizes to be exclaimed over.

Other playing were Mabel Grant, Nicki Randolph, Dollie Walker, Pinetta Clark and Julia McDaniel.

* * *

MRS. ALBERT BURWELL held forth at a sort of impromptu party the other night. Dr. Burwell, who is a seafood gourmet, puts his finest catches of crabs (caught in the summer) in deep freeze, fetches them out on his birthday to make crab soup for some intimates who have dropped in on that date for some time now.

But the physician forgot all about it being his birthday, but not the soup sippers. Reminder or no reminder they dropped in as usual.

But in the tradition of good wifehood, Mrs. Burwell had not forgotten the natal date, was in readiness with a delightful dinner. So the soup-sippers forgot about the crab soup in the presence of all that smoked turkey, Smithfield ham, et al.

About the festive board were Dr. and Mrs. Ted Phifer, Dr. and Mrs. James Carr, Dr. and Mrs. Bernard Harris (who had just flown back from Chicago where they holidayed with Stephie's parents) Mr. and Mrs. John Hall, Mr. and Mrs. Hughes Tarpley and Mr. and Mrs. Walter Edmonds.

* * *

WILLIE ADAMS chalked up another birthday at quite a party given by Mrs. Adams, Saturday evening.

She invited his particularly close friends in for cocktails on the occasion.

Greeting him were:

Messrs. and Mesdames Walter Brown, Kenny Bass, William Clark, William Quille, Shirley Diggs, Ray Hayshert, Frank Reddish, Lewis Chase, Walter Thomas.

Messrs. and Mesdames Rick Cummings, James Harris, Joseph Merritt, Jake Stewart, Lloyal Randolph, Emler Carroll, John Neal, Hiram Butler, Chandler Wynn.

Messrs. and Mesdames Roy Bates, Charles Law, Elmer Bullock, Sam Stewart, Earl Parker; Wardell Benns, Askew Gatewood, Charles Dorsey and Mesdames Vashti Jude and Julia Lee Abrams.

* * *

THE NATHANIEL HIGHTOWERS had an elegant party at their equally elegant Bateman Avenue home, Saturday night.

About for their buffet, eggnog and sippables were the Howard Hucleses, Douglas Browns, Rufus Connors of Washington, Charles Darwalker, Ernestine Lees, John Halls, Dr. and Mrs. Purvis Williams of Washington, Ethel Payne (who is home with lagrippe) Mildred Seaborne, Lillian Parrott and Beatrice Beuford.

* * *

MR. AND MRS. PERRY MITCHELL were at home to a number of friends New Year's Day at their house, 1400 Rosedale St.

About were:

Charles King and George Ralph, veteran social worker, Reginald Lee and son, Gary, Russell Gaskins, Moses Coleman.

Messrs. and Mesdames James Lewis, Howard Ellison, Arthur Powell, Howard Washington, William Jones, Sydney Rice, Roland Dougherty, John Merritt, Nathaniel Best, Dallas Barclift, Logan Jenkins Jr.,

Miss Osie Day of Philadelphia; Mesdames Ida Davenport, Mary Williams, Margaret Bodmon, Gwendolyn Lewi; Misses Sonnie Lewis; Messrs James Renthy Edelen and Hazel Parks;

Robert Merrit, Lewis Jones and Roland Dougherty Jr.

After enjoying a variety of refreshments, the guests joined in singing and in viewing Mr. Mitchell's excellent color photo of his garden, which is one of the prize spots in the neighborhood.

* * *

CHI DELTA MU WIVES dispensed with regular business procedures last Monday evening to celebrate in high fashion at the Me-De-So Club.

Secret Pals were revealed and such gayety you have never witnessed. Saving Bonds were presented to members whose babies were born since last Christmas: Mrs. Eugene Byrd for Joel, Mrs. Bernard H. Christmas Sr., for Bernard H. Jr. and Mrs. George P. Brown for Craig Allan.

Cards and games were played for which prizes were won by Mesdames McDonald Bando, Edward McDaniels and Emerson Walden. The hostesses Mesdames, Bernard H. and Bernard N. Christmas and Mrs. Richard Hunt gave each member a pretty egg cup filled with candies.

A new member, Mrs. Willima Lee, was welcomed into the group by the president, Mrs. Walter Sherrington.

Other members present were Mesdames Benjemin Kimbers, George Lee, Thomas Harris, Clarence Reynolds, Nelson Williams, H. P. Hughes, Marco Williams, J. B. Hawkins and T. W. Anderson.

* * *

SERENA HOLMES and Ellen Howard were hostesses to the Continentals at a party at the latter's Auchenforoly Terrace home.

At the post-holiday affair they exchanged gifts and made plans for their benefit affair, to be given on the 26th.

Attending the meeting were Doris Freeland, president; Frankie Hinchen, Helen Gattis, Margaret Mason, Helen Quarles, Sue Miles, Margaret Beaman, Edith Davidson, De-

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THE LOYAL LADIES Social and Savings Club were among holiday hostesses at an informal party. They are, left to right: Mesdames Mary Bailey, Marie Ghee, Maggie Logan, Adah Percell, Ora Long and Lucille Evans. Seated is Mrs. Mozella Giles, guest of honor.

Catonsville News

By SAMUEL TORSELL

The Catonsville Civic League will give a dance Friday, Jan. 18 at the Monumental Elks home, 1528 Madison Ave.

Mrs. Amy Scott is ill; also ill is Miss Alverta Jackson, 83 Winters Ave.

Isaiah Holland of Mt. Gregory was buried Tuesday. Edward Holland, a brother, survives.

Mr. and Mrs. Benjamin Williams were the guests on New Year's day of Mr. and Mrs. George Henely in Richmond.

Mr. and Mrs. Walter Smith, Paul King and Samuel Torsell were guests of Mr. and Mrs. Eugene Thomas in Sandy Spring recently.

* * *

CRESCENT LODGE Elks will play host to the Sandy Spring band Sunday. The two units will hold a joint rehearsal.

Mr. and Mrs. Harry Bowen entertained the following at dinner last Saturday: the Rev. Mr. and Mrs. C. C. Brown, the Rev. Mr. and Mrs. S. W. Fields, the Rev. Mr. and Mrs. E. E. Arter, the Rev. N. B. Carrington, the Rev. William Tapscott, the Rev. Mrs. Ida Torsell and Mesdames Nellie Flint, Hattie Carey and Lethia Biddle.

Mr. and Mrs. Robert Brown, 314 Melvin Ave., had as their guests last week Mr. and Mrs. Timothy Hardy and daughter of Long Island, N.Y.

* * *

THE FOLLOWING persons were elected to office in the Crescent Lodge Elks band;

Paul King, president; Charles Buckner, vice president; Charles Buckner, treasurer; Samuel Torsell, secretary; Samuel Hardy, business manager; Ringgold Dorsey, assistant; Daniel Bacon, chaplain, and Charles Hardy, assistant secretary.

CATONSVILLE 1915

Catonsville M. E. Mission was established, the Rev. W. Hoy was pastor. The trustees were William A. Jenson Sr., Lloyd Brown, John Baker, Robert Brock, Miss Harriett Jackson was organist.

This church is now Mt. Olivet Methodist Church, the Rev. S. W. Fields, pastor.

Carol Lynn, Billy Spencer celebrate at two parties

Miss Carol Lynn Spencer, 13, and Billy Spencer, 4, children of Mr. and Mrs. William Spencer, celebrated their birthdays at parties on Dec. 26th and Jan. 2, respectively.

The first party, a luncheon, was attended by:

Misses Josel Turner, Marlene Rideout, June Burkett, Jo Ann Clay, Linda Lee, Jay Edemy, Ann Adams, Jean Matthews, Jacqueline Finney.

Misses Kathy Moore, Kenna Bass, Jill Collins, Patricia Smith, Mary Sue Welcome, Stephanie LaForest, Andrea Brown, Betty Ann Tarfar, Misses Carolyn Dotson, Veronica Hackett, Brend Winkler, Denise Russell, Pamela Russell, Nina Adams, Barbara Strickland.

Misses Judith Sessoms, Cynthia Reckling, Carolyn Bailey, Carol Shervington, Michele Michael, Dale Covington, Rosalea Turpin, Silvia Julian.

BALLR HAD as guests: Rayner Winckler, Gretchen Shorter, Green Shorter, Jo Ann Jones, Earl Carter, Goodrich Brame, Kenneth Weaver, Sadie Lottier.

Roxanne Miller, Sharon Smith, Lynn Smith, Michael Wright, Gregory Wright, Marilyn Harris, Cynthia Shockly, Lynn Diggs, Ophelia Bailey, Wendy Bailey.

Marie Phillips, Yvonne Matthews, Betty Matthews, Eric Howard, Donita Howard, Nina Howard, Toni Woods, James Woods, Glenford Cumings, Richard Cumings, Ardith Diggs.

Dickie Abrams, Ronnie Abrams, Mark Ford, Roxanne Chisholm, Camilla Cassell, Carl Cassell and Helen Lee.

Mrs. Hampton hostess to Philomathians

Mrs. Rose Hampton entertained the Philomathian Club on Saturday afternoon.

Members of the club and guests first toured the Museum of Art.

After the tour, they went to the Madison Ave. YWCA where they were guests at luncheon.

Members in attendance were: Mesdames Ruth Burgess, Elizabeth Jenkins, Vivian Cook, M.s. W. Allen, Blanche Hughes, T. I. Brown, Althea Cornish, Dr. Ruth Quarles; Misses Mildred (Carol Diggs), Gladys Shepperd, Bettye Phillips, Annie Wright, Ruth Mahne, Flossie Dedmond, Vashti Murphy and Miss Dilkeys Woode.

Guests in attendance were: Mesdames Margaret Hawkins, Verdine Wilson, Lillian Parrott, Elizabeth Henderson, Rebecca Mills and Gussie Chissell.

N.C. school suit delayed 'til Jan. 15

GREENSBORO, N. C.—Caswell County School Board members and state school officials were granted additional time last week in which to file an answer to a suit asking desegregation of the county's schools.

The respite came in an order signed in U. S. Middle District Court here last week by Judge Johnson J. Hayes in which he extended the time limit until Jan. 15.

The suit, asking that the Caswell County schools be desegregated "expeditiously," was filed Dec. 10 by a group of Caswell County citizens on behalf of their children and all other children similarly situated.

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CHILDREN 6 to 13 Years $1.75 Reg. $2.50

Globe Wines

Miss Inez Yarbrough becomes bride of Willie Gasque, Jr.

MR. AND MRS. CORNELL MULDROW were married in Mornfig Star Baptist Church, Sunday. The bride is the former Miss Senora Turner, daughter of Mr. and Mrs. Paul Whetstone. The bridegroom is the son of Mr. and Mrs. Norman Muldrow. All are of Baltimore.

They have set a "Gone for Broke" cabaret party for Feb. 22...which has me terrifically intrigued, because they are going to provide all the eatables and sippables...so wherefore the "broke." Anyway it's sure to be a "gayette" affair.

Ann Wallace head the group which also includes Barbara, Bentley, Amelia Brooks, Gwen Conway, Virginia Grant, Margaret Hudgins, Elizabeth Goodman, Genesta Lane, Estelena Showes and Doris White.

* * *

POT-POURRI: The Leonard Bruwells have returned to Boston, after holidaying with his aunt, Mrs. J. Logan Jenkins in Morgan Park.

Lambda Kappa Mu Sorority has set Founder's Day for the 20th, when they will have Dr. Frank T. Simpson, of Hartford, Conn., regional director of the National Associaiton of Intergroup Relations Officials, as speaker.

Post Office staff, has arranged a transfer to Los Angeles, Calif., where he and Mrs. Ray plan to make their home.

Dr. Berkley Butler has been in Provident Hospital for a week.

Miss Dorothy Lofton's beautiful rendition of "The Lord's Prayer", accompanied by Mrs. Audrey Simmons, organist, marked solemn wedding ceremonies, uniting Miss Inez Yarborough and Willie Gasque Jr., during the recent holidays.

Held at New Jerusalem Baptist Church, the ceremonies were conducted by the Rev. W. T. Johnson, pastor.

Mrs. Willie Gasque Sr., 2807 Pressimmon St.

* * *

ATTENDING THE bride were her sisters, Miss Marybelle Yarborough, maid of honor; and Mrs. Ethel Livingston, matron of honor. Bridesmaids included Misses Goldie Johnson, Mary Mumford, Grace Shannon and Juanita Cook. Dianne Tanner was flower girl.

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Potatoes, eggs, beef help control week's food budget

By VIRGINIA L. McLUCKIE
Food Economist

After buying choice and fancy foods for the holiday season, shoppers are looking for food bargains this week.

With a firm grip on the purse-strings, meals can be nutritious, attractive, and tasty by using plentiful winter foods, says Virginia McLuckie, Food Economist, Baltimore Office, Department of Markets, University of Maryland.

You get a lot for your money from potatoes. You can buy fresh potatoes and potato chips the year round. You may also find canned, frozen, and dried potatoes at grocery stores. If you are not familiar with them, you may want to try them. Some families find them satisfactory and convenient. Fresh potatoes are the usual choice for most persons, and they almost always cost less than canned, frozen, or dried products.

THE AMOUNT OF potatoes consumed still exceeds that of any other single vegetable. Potato supplies are heavy. The fall crop is estimated to be 17.6 million hundred weight or 42 percent increase over last year's crop. Present market supplies are reaching this area from Maine and Long Island, New York.

At the grocer's, you may find potatoes in bulk display, or in bags of 5, 10, 25 pounds or more. Potatoes in bags may vary more in size and shape than those picked from bulk displays. They can be sorted at home, irregular ones used for dicing and mashing and potatoes of uniform size used to serve whole. When you buy, plan on three potatoes of medium size in one pound.

* * *

THE POPULAR BELIEF that potatoes are fattening is not true. One potato of medium size has about 100 calories. Of course, gravy or butter with potatoes adds calories in a hurry.

In shopping for food bargains, consider the possibility of increasing the use of cereals and daily meals. Grade A large size eggs are recommended.

Because their use is so varied and because they cannot always be recognized as eggs, they can be used more than once in a meal and anywhere from the first to the last meal. Many dishes made with eggs are low cost compared to many meat dishes, yet they provide equally good protein. In substituting eggs for meat at lunch or dinner, use 1½ to 2 eggs per person.

WHEN PURCHASING eggs in the grocery store, make your selection of grade, quality, and size to suit the family's needs. Eggs sold retail should be kept under refrigeration. Eggs are extremely perishable and may vary in quality as much as any food in the grocer sells. Give the same thought to keeping your eggs fresh as you do your meat, milk, and butter.

You can build your main course around beef and still bake economical meals. Top grades of beef and tender cuts command top prices. Lower grades of beef and less tender cuts take long slow cooking and are less expensive. You can save by getting acquainted with the less popular, less expensive cuts.

Treat them right in the kitchen and cuts like chuck, stew meat, and brisket will win praises at the dinner table. The leaner type beef from grass fed animals reaching the market is good in flavor but does require moist heat and longer cooking periods.

Broilers and fryers continue to be plentiful and low priced. Turkey is also plentiful. Prices may be a little higher than late December, but they are still low.

FRESH VEGETABLES for the week's buy include the flavorful onions, sweet potatoes, tomatoes, and rutabagas. Rutabagas grow where the weather is colder and most of them are imported from Canada. The roots are dipped in melted paraffin in order to prevent wilting and to lengthen their keeping quality. Look for ones with firm yellow flesh, smooth globe appearance, yellow body with deep purple or bronze mantle. Few vegetables are so high in Vitamin C as rutabagas, especially if eaten raw or properly cooked.

Supplies of fresh citrus fruits are large at this season, and prices are reasonably low. Supplies of processed citrus fruits are also large.

Economy recipe for this week is Chuck Beef Stew.

Chuck Beef Stew is made with two and one-half pounds boneless beef chuck, cut in one and one-half inch cubes, one-fourth teaspoon pepper, three tablespoons fat, hot water, six to eight carrots, cut; one cup fresh or frozen peas, one-fourth cup flour, two teaspoons salt, one-fourth teaspoon paprika, one large onion, chopped, twelve small white onions, six to eight potatoes, quartered; and parsley.

Roll pieces of meat in mixture of flour, salt, pepper, and paprika. Brown in fat. Add chopped onion, and brown a few minutes longer. Sprinkle over meat any remaining flour mixture; stir.

Add hot water, enough to just cover meat. Cover; simmer 2 hours, or until almost tender. Add onions, carrots, and potatoes; continue cooking 35 minutes longer. Add peas, and cook about 8 minutes longer, or until vegetables are tender; sprinkle with chopped parsley.

To vary stew, add one bay leaf, pinch marjoram or thyme, a minced clove garlic, or one teaspoon celery seed. Makes 6 generous servings.

Rice pudding

When raisins are plumped in dessert wine, they convert a simple rice pudding into a gourmet dessert.

"Imperial Rice Pudding" is an elegant version of that pop-

JUST THE THING to satisfy late Saturday supper guests is this casserole made from six ingredients likely to be found on your kitchen shelves.

4846 SIZES 10—20

4662 SIZES 6—16

by Anne Adams

JUMPER DRESS — Jumper with companion blouse, or a figure-flatter ring dress can be made from Pattern No. 4846.

You'll love the versatility of this new style. Note its smart double - breasted bodice effect and easy-fitting six-gore skirt.

Pattern 4846 comes in sizes 10, 12, 14, 16, 18 and 20. Size 16 jumper takes 2 5/8 yards 54-inch material; and the blouse 1 3/4 yards 39-inch fabric.

* * *

FAVORITE SHIRTWAIST frock for a young daughter is this graceful yoked, wide-flaring skirt frock.

Vary sleeve length and contrast collar in several dresses made from this pattern.

Pattern 4662 is in sizes 6, 8, 10, 12 and 14. Size 10 takes 2 3/4 yards of 35-inch fabric and 3/8 yards of contrast.

* * *

DIRECTIONS ARE printed on each tissue pattern part. These patterns are easy to use and assure perfect fit.

Send 35 cents in coins for each pattern. Add five cents for each pattern for first-class mailing.

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Banana bread

When the family comes home and there's that wonderful bread-in-the-oven aroma in the house, it's certainly a pleasant welcome—especially when it's the deep, rich fragrance of Banana Nut Bread made with a Pet Evaporated Milk recipe.

You've just never tasted bread so delicious — rich and moist with ripe banana flavor and crisp bits of nuts all the way through. It's easy to make because you use a biscuit mix, and it's an excellent way to use up overripened bananas.

Just mix it, put it in a pan and bake it!

Your family will find Banana Nut Bread so tempting that you may never discover its fine keeping quality, but it is just as good—perhaps even better—the second day.

* * *

BANANA NUT BREAD is made with three-fourth cup sug-

Sturday-night casserole

Only six ingredients go into the making of hearty Saturday night Casserole.

It would be difficult to find a more ideal dish to serve to a hungry horde on short notice. You can produce this crazy-role from ingredients that are nearly certain to be on your kitchen shelves — spaghetti, canned celery soup, milk, American cheese, canned salmon and bread crumbs. Just cook the spaghetti, and combine remaining ingredients. Mix and bake. In a half hour you're ready to eat.

* * *

A BIG TOSSED SALAD and crusty rolls are always favorites with this sort of main dish. Serve coffee and Christmas cookies for dessert.

When you stock your pantry with macaroni foods, be sure you buy the best quality. Let the label "made from durum semolina" or "made from durum wheat" be your guide. Macaroni, noodles and spaghetti made from this high-protein wheat cook well, and have a mild, nutty flavor.

Saturday night casserole is made with four ounces (three spaghetti, one and one-fourth cups condensed cream of celery soup (10½-ounce can), one cup shredded American cheese (4 ounces), one cup flaked salmon (8-ounce can). Buttered bread crumbs, if desired and one-half cup milk.

Add two teaspoons salt and spaghetti to three cups boiling water. Boil rapidly, stirring constantly, for two minutes. Cover, remove from heat and let stand ten minutes.

Meanwhile, combine soup, milk, cheese and salmon in 1½-quart casserole. Rinse spaghetti with warm water and drain well. Fold in spaghetti. Sprinkle with buttered crumbs.

Bake in moderate oven (350 degrees F.) about 30 minutes. Remove from oven and garnish with parsley.

Makes four servings.

Broiled bits

Puffy and golden brown — that's the way these "Broiled Olive Sandwiches," topped with an egg and grated cheese mixture, look after a trip to the broiler.

Under the topping is a tasty layer of ground ham, ripe olives, mayonnaise and onion. Put these on the agenda for supper some Sunday real soon.

* * *

BROILED OLIVE SANDWICHS are made with two-third cup ripe olives, one cup ground or finely chopped cooked ham, one chopped green onion, one-third cup mayonnaise, six slices buttered toast, one egg, one cup grated sharp American cheese, one teaspoon prepared mustard, one-half teaspoon Worcestershire sauce and one-half teaspoon baking powder.

Cut olives in small pieces. Blend with ham, onion and mayonnaise. Spread on six slices hot, buttered toast. Beat egg lightly, and blend with cheese, mustard, Worcestershire sauce and baking powder.

Spread thin layer over top of each sandwich; place under broiler until puffed and browned. Serve at once.

Makes six open-faced sandwiches.

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Miss Young wed in St. Louis

ST. LOUIS, Mo. — Pilgrim Congregational Church was the setting Thursday, Dec. 27, for the marriage of Miss Jean G. Young to Edward B. Thompson.

The bride is the daughter of Mr. and Mrs. Nathan B. Young. The ceremony was performed by the Rev. Dr. Allen Hackett at Pilgrim Church. Mr. Young, an attorney, gave his daughter in marriage.

Her gown was of French imported lace, simply designed with medium length sleeves and a sabrina neck line finished with a scalloped lace edging. The wide full skirt fell from a basque waist outlined with cording. Her shower bouquet was of white roses and carnations.

dressed ankle in ice blue satin.

THE BRIDESMAIDS were with wide full skirts and attached blue net stoles that covered the low cut bodice. Miss Alice Young was the maid of honor. Miss Lottie Ancell and the bride's sister-in-law, Mrs. Ira Young, were the other bridesmands.

Maurice Moore, the best man, a student in the Howard University Dental School. The groomsmen were George H. Brantley and Ira Young, brother of the bride. The ushers were Sidney McNeal and Louis McGowan.

The couple will be at home in Birmingham, Ala., where the bridegroom is a teacher at the Western High School. He is a graduate of Howard University. The bride is a graduate of Florida State University and received her masters degree in library science from the University of Illinois.

Engagements

Carroll-McCarkle

Mr. and Mrs. Thomas H. Carroll announce the engagement of their daughter, Miss Mabelrene Carroll to Pvt. Yates B. McCorkle Jr., son of Mr. and Mrs. Yates B. McCorkle Sr.

The couple became engaged Christmas Night.

Miss Carroll is a graduate of Miner Teachers College. She is now teaching at Garfield Elementary School. Private McCorkle is a former student of Miami University, Oxford, Ohio. He also attended Kentucky University and is a member of the Kappy Alpha Psi fraternity. He is in training at Fort Knox, Ky.

No date has been set for the wedding.

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POPULAR BRAND DOG FOOD 3 cans 20c
Corkhill Sugar Cured HAMS lb. 39c SHANK HALF
POPULAR BRAND VAC. PACKED COFFEE lb. 69c
FARINA large box 29c
Mdr-VEL-ous VEL lg. box 25c
RED KIDNEY BEANS large can 10c
Lean Fresh Ground BEEF lb. 29c
POPULAR BRAND WINES 25c ½ pt. 58c fifth
WE SAVE YOU MONEY INSTEAD OF STAMPS!

Why should your hair say you're old and gray?