WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

ANNAPOLIS NEWLYWEDS—Mr. and Mrs. Lemuel O. Pulley of Annapolis were wed on June 17 in a quiet ceremony at the home of Mr. and Mrs. Frederick Davis. The bride, the former Miss Carrie Mary Parker, the daughter of Mr. and Mrs. William Parker of Stony Point, N.C., a graduate of Howard University, is a dental hygienist at Crownsville State Hospital. The bridegroom is a member of the dance band, the Jumping Jacks. He formerly attended Maryland State College. He is the son of Mrs. Selma Pettaway and the late Staley Pulley of Annapolis. (See Annapolis Doings Column).

Miss Sledge married to Charles Driggins

Miss Twila E. Sledge, daughter of Mr. and Mrs. George I. Sledge, became the bride of Charles R. Driggins son of Mrs. Mildred Driggins of Chester, Pa. in a double ring ceremony Saturday, at Cornerstone Baptist Church.

Dr. I. Logan Kearse performed the ceremony; John Nelson was organist and Mrs. Dorothy Barrick was soloist.

The church was beautifully decorated with palms, mixed flowers and candelabras.

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GIVEN IN marriage by her father, the bride wore a gown of white Chantilly lace and with tiers of organza. The fitted princess line bodice and Peter Pan collar was of Chantilly lace sleeves.

The chapel train further accentuated the fluid grace of the Chantilly lace. The bride's head piece was a finger tip veil of net and Chantilly lace with a pearled tiara bejeweled with crystals.

She carried a white Bible with white streamers and an orchid.

The bride was attended by Lt. Mary E. Wallace, of Ft. McClellan, Ala. maid of honor; and Mrs. Lois B. Green, matron of honor.

Lt. Wallace and Mrs. Green wore green and yellow silk organza sheaths with matching lace over skirts, long v-shaped lace gloves and net headdress.

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THE BRIDESMAIDS wore rainbow colors of blue, pink, orchid, and aqua of the same pattern described above with short v-shaped gloves and matching head pieces.

They carried old - fashioned bouquets of mixed flowers featuring rose buds. The bridesmaids were Miss Marshall J. Lofton of Kinston, N.C.; Miss Eugenia Thomas of Bedford Hills, N.J., and Misses Joyce Brooks and Annie Artaway of this city.

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THE MOTHER of the bride wore a bone colored dress of silk organza and lace. Her accessories consisted of bone and gold shoes, bone gloves, rose colored hat and jewelry. She wore the Mamie Eisenhower corsage of red and white carnations.

The mother of the bridegroom wore a blue silk organza sheath dress with matching slippers and accessories. She wore a blue orchid corsage.

Donna Faulk, flower girl, wore a frock of white lace, matching head piece, and white slippers. Kevin Maxwell, ring bearer wore a white linen suit and white shoes.

Best man was Melvin Fitzsimmons of Philadelphia, Pa. and ushers were Lowrd Robert and Michael McGoing. Head usher was Harry Hamurck.

FOLLOWING THE ceremony, a reception was held in the lower temple of the church.

The bride is a graduate of Morgan State College and is presently a social worker at Crownsville State Hospital. The bridegroom is also a graduate of Morgan State College and is matriculating at Temple University, Philadelphia, Pa.

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OUT-OF-TOWN guests included:

Mrs. Mildred Driggins, Mr. and Mrs. Henry Power, Miss Inez Jones, Mrs. Irene Hubbard, Mr. and Mrs. Francis Price, Mr. and Mrs. John F. Driggins, Mrs. Ida Miller, Miss Arbutus Patterson all of Chester, Pa.;

Miss Alethia Bryant, Fort Dix, N.J.; Miss Constance Butler, and Mrs. Joe Nelastor of Philadelphia; Frank Thomas, Ernest Swiggett, Mrs. Mattie Suggs of New York;

Mrs. Mable Smith, Miss Emily Smith, James Rudolph Moody, all of East Orange, N.J.;

Mrs. Lola Byrd, New Castle, Del.; Miss Nampeo Ross, Elliott Yearwood, the Rev. Martin L. McKenney and DeSalles Dyson, all of Washington, D.C.; and Mrs. Georgianna V. Turner of Aberdeen, Md.

MR. AND MRS. THOMAS W. ROGERS JR. were married in Faith Baptist Church, Baltimore, Saturday. Mrs. Rogers is the former Miss Shirley Smith.

Washington Bridge Unit

BY WILLIAM A. EDMONDS

The week of June 4 was highlighted by the Eastern Bridge Club's Men and Women's Pair "C" Regional and the Suburban Classic Open Pair "C" Regional, sponsored by the Overtricks Bridge Club of Rockville.

Continuing their well merited popularity, the Eastern Bridge Club drew a total of eighteen tables in their Men and Women's Pair "C" Regional divided into two sections on tables of women board players and eight tables of men. A Mitchell movement was used in each section, with James D. Peacox, directing. Results in the Women's Section were North-South winners: Yale Parks and Elois Edmonds; second, Mildred Hill and Eloise Thomlin; third, Beulah Walker and Evalina Mitchell; fourth, Idella Ford and Edna Davis; and fifth, Lillian Barron and Mary Chappell.

East-West winners: Maxine Daly and, Doris Payne; second, Rosa Johnson and Mildred Anderson; third, Pauline Hendricks and Karen Henderson; fourth, Beulah Bradford and Edna Hullett; and tying for fifth and sixth, Lucia Beverly and Julian Franklin and Norma Simmons and Florence Cassell.

Results in the Men's Pair Section, North - South winners: Joseph Brooks and Chester Roberts; second, Dr. Aaron Russell and Dewey Carr; third, Fred Petite and Oliver Cassell; fourth, J. Edward Briggs and Ira Lucas.

East-West winners: Harrison McClenton and J. D. Williams; second, Carlisle Pratt and James Lee; third, Robert Johnson and Edward Lovett; and fourth, Boyd Clarke and Guy West.

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THE SUBURBAN CLASSIC B" Regional climaxed the bridge activities of the week. This initial match of the Overtricks Bridge Club held in the beautiful Civic Center Building of Rockville will long be remembered by the participants.

Twenty - five tables of players divided into a senior section of thirteen tables and a junior section of twelve tables competed for the maximum trophies and the much coveted match points.

At the end of the first session of play, a delicious dinner was served by the members of the host club. Suburban Classic will be an annual affair.

At the request of the players, Mr. Reubens, business manager of the Overtricks Bridge Club, has promised a second "B" Regional this fall. Results of the first Suburban Classic were Senior Section winners, Katye Gibbs and Olive Cassell; second, Carlisle Pratt and James Lee; third, Bob McEwen and Clyde Woolridge; fourth, Evelyn Selden and Fred Petite; fifth, Esther Watts and Walter Ellis; sixth, Beulah Bradford and Fred Poelinitz; seventh, the Emmett Raleighs; eighth, Genevieve Shell and James Peacox; ninth, the Aaron Russells; and tenth Ann Moore and Harold Seaborne.

Junior Section winners, the Howard Parks; second, the Harrison McClentons; third, Inez Bowyer and Aurelia Parker; fourth, Dorella Martin and Alfaretta Grasty; fifth, Sallie Askins and Nettie Hickerson; sixth, Hattie Jones and Gloria Vernon; seventh, Rose Ann Elliott and Pauline Hendricks; eighth, Adolph Williams and Maxine Daly; ninth, Delores Augustus and Ida Warren; and tenth, Calvin Reubens and Ronald Da Silva.

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THE KINGS AND QUEENS "C" Regional on last Friday to benefit the Bakers Dozen boasted fifteen tables of players. The field was divided into a senior and a junior section. Four trophies and an overall trophy were awarded to the winners of each section. The overall trophy for the highest score in both sections was won by the team of Ceasar Barron and Aubrey Jones.

Results in Senior Section, North and South winners, Dr. and Mrs. Payne; second, Isaac Westmoreland and John Rhodes; third, Katye Gibbs and Oliver Cassess; and fourth, Beulah Bradford and Ella Mae House.

East-West winners, Ceasar Barron and Aubrey Jones; second, Dr. and Mrs. Shell; third, Carlisle Pratt and James Lee; and fourth, Herman Jones and Emmett Raleigh.

Results in Junior Section North-South winners, Ann Walker and Robert Bailey; second, Roy Robertson and E. Jackson; third, Dorella Martin and Boyd Clarke; fourth and Lula Lewis and Lillian Fanklin.

East-West winners, Norma Simmons and Florence Cassell; second, Rose Ann Elliott and Pauline Hendricks; third, the Lloyd Earrells and fourth, J. Edward Briggs and Ira Lucas.

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THE COLUMBIAN BRIDGE CLUB holds its last match of the current season, on June 10, filling ten tables, William T. Brown, directing.

Results were North - South winners, William T. Brown and Boyd Clarke; second, Edna Henson and Rosa Johnson; third, the Raleighs.

East - West winners, Mildred Anderson and Herman Jones; second, Guy West and Frank MacKay; and tying for third Leslie Simms and Harrison McClenton and Roy Robertson and Dr. John Palmer.

Flowers bloom for baby boom

Four million two hundred and eighty-five thousand babies are a lot of babies. According to the United States Public Health Service Office of Vital Statistics, the American birth rate in 1960 continued the post - war baby boom, with 1961 expected to add millions of new citizens.

Yet no parent views a baby simply as a statistic. Both infant and mother deserve special attention while in the hospital and after they've returned home.

The traditional way to honor a birth announcement is with flowers. Since most hospitals have strict rules about who is allowed to visit maternity wards, the arrangements usually must be sent rather than delivered in person.

Ask the florist to have the flowers delivered in a container to save nurses and aides time in arranging them. The arrangement should also be low and compact enough to fit on hospital furniture.

Pastel colors are most appropriate for maternity patients, who are the largest deliverers of floral arrangements to new mother everywhere.

Flowers for the hospital room should be delicately scented. Include a nosegay for the attending nurse if you really want to make your floral gift doubly welcome.

Some folks prefer to send their floral welcome to the new baby when mother returns home, and this idea meets with the approval of leading pediatricians and psychologists. They maintain that most new mothers experience a slight letdown when they return from the hospital. Flowers can often help brighten the "baby blues."

If you do decide to visit at home, here's a tip from several of Washington's leading pediatricians. Phone and set a definite date and time for your call. Most new mothers tire easily and their doctors usually advise them to limit their callers for the first few weeks.

Deoderize for the sunny season

Each season in the year has its own particular set of problems for he homemaker but the hot and humid months seem to pile up pitfalls and aggravations.

Ellimination of odors resulting from activity of bacteria, especially in the garbage can area, mold and fungus causing mildew and rot in attics and basements, closets and damp corners, as well as prevention of skin infections and irritations are troublesome issues which can easily get out of hand unless precautions are taken.

An easy and quick way to combat many worrisome problems which are caused by heat and humidity is the use of an effective disinfectant - deodorizer, which gets to the source of killing germs responsible for these conditions. The modern housewife can get to the root of many troubles merely by adding a satisfactory disinfectant to all of her cleaning solutions.

Disinfectants not only kill household germs including "straph" and "strep" germs but kills fungus, mildew and mold, at the same time, it takes on another chore—that of eliminating odors—all accomplished in the regular routine cleansing of the home.

Young mothers have to be extra careful to guard their babies against skin rashes and irritations during the summer months. Diaper rash is apt to cause more discomfort at this time because of the high temperatures and humidity. Also — let's face it the diaper pail now becomes a greater source of unpleasant odors.

Diaper rash can be avoided by putting the disinfectant's germicidal properties to work after washing out the diapers, by soaking them in a final rinse solution of one teaspoonful for two quarts of water. Soak a few moments, then wring out nd dry. Soft, fresh, sweet - smelling and germ - free, the diapers are not ready for the baby.

Illinois to print work by NCC prof

DURHAM, N.C.—A twenty page summery of a dissertation by William J. Holloway, North Carolina College counselor, will be published soon by the College of Education, University of Illinois.

Holloway was notified of the publication plans this week by Dr. M. R. Sumption, his advisor at the University of Illinois. The NCC student counselor is a candidate for the doctorate at that university.

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MASTER BEAUTICIANS' ANNUAL BOAT RIDE
MONDAY, JULY 17, 1961
Boat Leaves Pier 1 Pratt Street 8:00 P.M., Sharp.
Bathing Beauty Contest — All Girls between 18-25 interested contact Mrs. Florence Knox, PA. 8-1041 or PA. 8-0355.
Music by SHERMAN LEWIS
Tickets $1.25
CATHERINE KIRK, Chairman R. TILGHMAN, Co-Chairman
BESSIE HOLLY, President

SHOWN AT WEDDING reception are Peter Antunes and his bride, the former Miss Missouri Bruen, both of Baltimore. Their marriage took place on June 25.

MRS. CAROLYN MURRAY, BALTIMORE'S OWN INTERNATIONALLY KNOWN HAIR STYLIST announces the opening of CAROLYN'S ULTRA SHEEN BEAUTY SALON, at its NEW address, 2604 W. North Ave. Carolyn's specializes in all phases of beauty care and treatment including Artistic Styling, Scalp Treatments, Manicuring, Pedicuring, Facials and Tinting. Featuring the latest in equipment and facilities, Carolyn's Specialty is the Ultra Sheen Permanent, which eliminates the use of heat. Of course the heat method is also a specialty in comb curing. With six well trained and experienced operators to serve you, satisfaction is guaranteed. Operators are: Patricia Kimbraugh, Elva Carlisa, Georgetta Braxton, Bernadetta Williams, Tini Smith and Mrs. Carolyn Murray, owner and manager. Service rendered strictly by appointment—Ad.

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CUTTY SARK BLENDED SCOTS WHISKY

NOTICE...
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THE DIANA KANE MODELS
SUBSCRIPTION . . . . . $3.00 Available at the door also
ADVANCED SUBSCRIPTION . . $1.75
TIME: 4:00 P.M. 'TIL 9:00 P.M.

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Off The Beaten Path — BY ELIZABETH M. OLIVER

By ELIZABETH M. OLIVER

Many Baltimoreans are scheduled to answer the call to journey to far away places during the summer vacation.

Scheduled to leave on a flight to Paris are Mr. and Mrs. Paul Chester and daughter, Paula. The wonderful trip is also to include neighboring countries.

NEXT MONTH the Yarmouth steamer will depart with a gay group of local people from Miami shores for Jamaica, Dominican Republic and Puerto Rico.

Scheduled to take the cruise are Catherine Mayo, Majorie Thomas, Myrtle Wake, Lila Barnum, Waseola Maize, Frances Vessells, Robinett Williams, Olga Chambers, Geneva Randolph, Della Thomas, Willie Nowden, Carlene Gundy, Mrs. Claude Urquhart, Frances Clark, Mary Revan, Marshall Bright, Virginia Adams, Carrie Johnson, Victoria Murray, the Charles Browns and W. Harry Newton.

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THE R. HAYES STRIDERS (he's head of the Morgan State College music department) are in Tyler, Texas. They motored there for the wedding of the daughter of Mrs. Nanette Wheatley Williams, his Fisk classmate.

After renewing old Texas friendships, the Striders plan a leisurely trip through the South and to his home in Lexington, Ky.

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MISS JULIA FERNANDEZ has arrived in Baltimore from her Atlantic City home to spend the summer with her twin sister, Mrs. Sara F. Barnes and Miss Mary Fernandez, her other sister.

Few desert such a fabulous summer home as Julia has, just one block from the famed boardwalk. However, permanent residents of the seaside town usually leave when the crowd comes and return in September for the remainder of the year, Julia says.

For her stay here, her sisters have beautified Mary's Mount St. home with an awninged patio, exquisite patio furniture. Landscaping with flowers and scrubbery is planned for outdoor living and parties certain to come to welcome Julia home to Baltimore.

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MISS ELAINE SCHOFIELD, 2315 Reisterstown Rd., is visiting friends in Atlantic City as the house guest of Miss Rose Gray.

For the trip, Elaine chose a smart wardrobe featuring exclusive seaside fashions from sun dresses to swim suits.

For the many moonlight dances and parties, she selected some of the loveliest of cocktail frocks and evening wear we've ever seen.

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MR. AND MRS. Frank D. Reeves, daughter, Debbie and son Dannie, of Washington, were Sunday guests of Dr. and Mrs. Joseph Thomas aboard their yacht for a 5-hour trip down the Chesapeake Bay and into the ocean.

Mr. Reeves is Democratic Committee Chairman for the District of Columbia. He is his family were houseguests of Elizabeth M. Oliver and daughter, Marsha, while in Baltimore.

Also aboard were Geneva and Cortez Purnyear and son, Cortez Jr.; Alice W. Sykes and daughter, Alice Jr.; Victoria Kirton, Nina, Donna and Beth Thomas, Ruby Kirton, Doward and Theodore Patterson, Joe Thomas Jr., Ensign Mack Johnson, Barbara Bat German, Sara F. Diggs and Charles C. Price.

• • •

THE ETHEL M. NEWMAN GUILD of Ames Methodist Church held the June meeting in the beautiful setting of the Catonsville home of Mrs. Catherine Banks.

For the occasion, each member brought a covered dish.

Miss Essie Hughes, recently appointed Douglass High School vice - principal, was guest speaker and gave an interesting talk on the humanism of all religions.

Forty members were present along with their guests, the Rev. Mr. and Mrs. Ernest P. Clark and members of the church Women's Society of Christian Service.

Since the guild has a 12-month program, they have set the July meeting to be held at the fabulous Aqua Club owned by members, Mr. and Mrs. Daniel Palmer.

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THE JOHN OLIVERS (Marye) and children, John Jr. and Marilyn, opened their Cape May, N.J. home last week.

Down at Colton, Md. also last week were the Garrett Rawlings.

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EXPECTED IN from Mexico next month are Mr. and Mrs. George Robinson. George has not visited relatives in Baltimore since 1936, 25 years ago. He and his wife and both of five beautiful children will be guests of his sisters, Mrs. Frances German and Miss Helen Robinson.

• • •

THE KEIFER JACKSONS (Dr. Lillie Mae) spent the Fourth of July weekend at their Atlantic City home.

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ALL MEAT HOT DOGS . . . . . .39 lb.
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MR. AND MRS. CHARLES DRIGGENS were married at the Cornerstone Baptist Church of Christ recently by Dr. I. Logan Kearse. The bride is he former Miss Twila Sledge.

Enhance chicken pie with a dash of ground mace

With chicken always a thrifty buy, the smart home maker likes to know a variety of ways of serving it.

The flavor of the chicken is enhanced with a bit of ground mace.

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THIS CHICKEN PIE requires 2½ to 3 pounds chicken legs and breasts, one cup water, one teaspoon salt, ¼ cup shell macaroni, ¼ cup margarine, three tablespoons flour, one cup milk, ½ teaspoon ground black pepper, one teaspoon salt and Pastry, using one cup flour.

Cook chicken parts with water, salt and mace over medium heat until tender. 30 to 40 minutes. Add macaroni the last 15 minutes of cooking.

Drain off stock and save. Turn chicken and macaroni into an 8 x 8 x 2-inch baking dish. Melt margarine in a saucepan. Blend in flour.

Stir in salt and pepper. Pour over chicken and macaroni.

Cover with pastry 30 minutes (425 F.).

YIELD: 6 servings.

Serve out brown in hot

Lenox Terrace near completion

NEW YORK — The first of 286 families have begun moving into the sixth and final building at Lenox Terrace, marking the completion of the major construction phase of Harlem's $30,000,000 luxury - styled Lenox Terrace. Robert S. Olnick and Hyman R. Shapiro, co - sponsors of Lenox Terrace, announced.

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THE CLARENCE MITCHELLS opened their Arundel-on-the-Bay home for the holiday week end.

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THE MANY Baltimoreans who know her will be happy to learn that Mrs. Irene Duvall of Gaithersburg, Md. is home recuperating from a successful operation at Johns Hopkins Hospital.

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HANDY, ATTRACTIVE and certainly unusual are the campaign souvenirs Mrs. Pearl Brown is handing out. The over size leather wallets, in all colors, have enclosed on one pocket a "key to good fortune," an actual eight - inch key which has a thermometer embedded one side.

Enclosed in the other pocket of the wallet is a booklet containing a record of her contributions to the community and the Elks lodge as well.

Mrs. Brown is the leading candidate for the post of Grand Daughter Ruler of the Elks zone in the New York convention in August. She already holds the lodge's third-highest office, that of grand treasurer.

Fruit Freeze

Looking for a quick warm weather refresher? Here's just that — Summer time Fruit Freeze. Choose your favorite flavor — strawberry, raspberry or peach.

Take a package of frozen fruit, add evaporated milk and powdered sugar, whip it high and light, then freeze. Yes, only three ingredients cool and refreshing as a mountain breeze.

• • •

THE "NEWS" in this recipe is that you don't have to chill evaporated milk for whipping. With frozen fruit, it whips up thick and creamy. Just put the mixture in your tray and freeze. No stirring either. In several hours it's frozen into a smooth and delicate tasty delight.

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FOR FRUIT freeze use 2/3 cup Pet Evaported Milk, (1 small can), 10-oz. pkg. frozen strawberries (raspberries or peaches), and one-third cup powdered sugar.

Put evaporated milk, frozen fruit and powdered sugar into small bowl of electric mixer (or one and one half quart bowl). Break up fruit with a fork.

Let stand a few minutes, just until fruit begins to thaw. Beat with electric mixer at medium speed just until blended. Then beat at high speed 2-3 minutes, or until thick and creamy.

Freeze in ice try, about 2-3 hours. Makes about one quart.

Mid-summer turkey time

Banish the days of lethargy, the time of the doldrums by perking up the family's failing spirits with an array of splendid repasts.

Ordinarily, that might mean hours of preparation in an uncomfortable kitchen, but it needn't. Let a turkey come to the rescue in magical fashion. It's so tempting, so easy to eat, so appropriate to the weather, and so adaptable to every mid-summer menu need, you couldn't make a better choice.

• • •

THE BIG BIRDS will be a summer plentiful and priced to appeal to the most budget-cautious. Buy your turkey with foresight. A larger size bird will assure a sumptuous meal today, delicious meals for several days thereafter, in a variety of tempting turkey encores.

One of the favorite outdoor turkey dishes is barbecued turkey — either the whole bird or cut into parts. Here the man of the house is apt to shine, since he is usually responsible for wielding the mighty skewer.

Tender, crispy - skinned barbecued turkey is hard to beat as an entree. But it needs a good dressing to really set it off.

• • •

HERE'S ONE recommended by the U.S. Department of Interior home economists that's sure to please — Scallop Dressing.

Use 1 pound scallops, fresh or frozen, ½ cup chopped onion, ½ cup chopped celery, 3 tablespoons butter, margarine, or other shortening, 1 tablespoon salt, dash pepper, 1 tablespoon Worcestershire sauce, and 1 quart soft bread crumbs.

Thaw frozen scallops, remove any shell particles and wash. Chop scallops (about 8 pieces to each pound sea scallop). Cook onions, celery and scallops in melted butter, stirring continuously for 3 to 4 minutes.

Blend seasoning into scallop mixture. Add bread cubes and toss lightly until uniformly mixed. Pack lightly into turkey cavity.

This recipe is for a 4 pound turkey.

Another poultry product on the best buy list is eggs. Deviled eggs and hard cooked eggs add much to the tablefare of a picnic or outdoor cookout. The use of eggs for breakfast will start the day with food high in protein that sustains the body preventing mid - hour fatigue.

Remember these points when buying fruits and vegetables

Fresh fruits and vegetables are the foods that give your meals flavor, color and texture for interesting eating.

Selections should be made on the basis of quality as well as price. What to choose from the displays of so many different kinds of fruits and vegetables is often a difficult decision. Each commodity has definite quality points to guide your selection. Fruits and vegetables are usually lowest in price and better in quality when the supply is from nearby growing areas and is most abundant.

These are eight general tips on selection of fresh produce that will help you obtain the best value.

Make your own selection of perishable produce.

Consider fruits and vegetables that are in season in nearby producing areas or are abundant in distant areas which ship produce to local markets.

Do not buy more than is needed. Avoid selections that show excessive deterioration;

Remember that the biggest is not always the best;

Distinguish between defects that affect appearance and those which affect edible quality;

Watch for full measure and examine "faced" or packs with high quality top layers;

Do not handle produce unnecessarily.

COOL WEATHER conditions in the East have made late maturing crops in many instances. As a consumer you should know approximate shipping seasons and the origin of fruits and vegetables arriving from distant producing districts and have a good general idea of harvesting periods of commodities produced nearby.

You will be able to buy more efficiently with some knowledge of the market supply and demand.

THE BEST buys are in cabbage, white potatoes and lettuce. The lettuce is coming from both eastern and western producing areas. Eastern Boston or garden head lettuce is a good buy for salads. Other salad vegetables worthy of consideration are clery green peppers and tomatoes.

With the exception of berries and peaches most of the fresh fruit is coming from western growing areas. Blueberries are coming from North Carolina and New Jersey. Quality is generally good and prices attractive.

SOME FEW strawberries are local and some, from Pennsylvania and New Jersey and California. The first Thompson seedless grapes are being harvested and shipped from the west coast. Cantaloupes are attractively priced. Peaches from Georgia are one of the best buys.

WATERMELONS AND bananas are low in cost. Bing cherries, prunes, plums, apricot and nectarines will tempt you at the fruit counter. Select these moderately priced fruits for quality and ripeness for the best values.

Fryer chickens are in abundance and prices are low. Turkeys and cured ham are suggested.

WASHINGTON — The Rev. and Mrs. Thomas Musa of Tanganyika arrived here last week to serve the Capital Area district of the Augustana Lutheran Church located at New Hampshire Ave. and V St. NW.

LYSOL . . . fastest, easiest, most effective way to help protect your home from FUNGUS, MOLD, MILDEW, ODORS
It's so easy to guard your home against mold, mildew and fungi, including the fungus that causes Athlete's Foot.
Just add a little Lysol to your regular cleaning water. Unlike pine oils, Lysol destroys disease germs as well as fungi and odors—at lower cost. Add fresh-smelling Lysol when you clean—bathroom, kitchen, baby's room, all through the house. Safe for use on your dentures.
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2 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of 2 loaves of ACME WHITE or DARK BREAD
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3 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of any 2 pkgs of LANCASTER BRAND LUNCHEON MEATS
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
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4 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of a 10-lb bag of New WHITE POTATOES
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
NAME
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5 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of a dozen of LARGE, JUICY LEMONS OR LIMES
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
NAME
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6 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of a pkg of DINNER-REDY Ham or Turkey Slices
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
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7 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of a LOUISIANA RING CAKE
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
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8 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of a 20-oz pkg of LANCASTER BRAND 8-ALL BEEF STEAKS
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
NAME
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9 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of a 6½-oz pail of OLIVAR STUFFED OLIVES
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
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10 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of 2 Bottles of ANY FLAVOR IDEAL BEVERAGE SYRUP
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
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11 ACME MARKETS VALUABLE COUPON FREE 30 S&H GREEN STAMPS with the purchase of a 22-oz or 32-oz can of KEE Liquid Detergent
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JULY 8, 1961.
NAME
ADDRESS