ANNAPOLIS DOINGS

BY ELOISE RICHARDSON

The Rev. and Mrs. I. R. Berry honored at Asbury Methodist Church. The American Hospital Association holds its 63rd annual convention in Atlantic City.

The Young Adults Choir of the Asbury Methodist Church, volunteering a deep sense of appreciation, graciously honored its pastor and his wife, the Rev. Mr. and Mrs. I. R. Berry, during the week of Sept. 24 - 30.

The group presented special programs in commemoration of the Rev. Mr. Berry's pastorate of more than 19 years.

On Sunday morning the Rev. C. Y. Trigg of Deale, Md., retired Methodist minister, scholar, and educator, was the guest speaker. The Rev. Charles Creek presided. In the evening all chairs of the church rendered a musical program. The Rev. S. W. Hardesty presided.

The Monday evening program presented the Male Chorus with Roland Colbert, director, in a musical program. Purnell Hardesty presided.

Prayer was offered by Mrs. Hattie Pierce and greetings were extended by the Rev. James Johnson, minister of Cecil Memorial Methodist Church, and the Rev. Norris Morgan, pastor of the Second Baptist Church.

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ON TUESDAY evening the Young Adults Choir was featured in a program of songs. Readings were interspersed by Mrs. Florence Coates and Miss Margaret Brown, who was in charge of the program.

The Senior Choir of the Church was presented in song on Wednesday evening. Greetings were given by the Rev. Paul Johnson, pastor of Friendship, and the Rev. Clarence Davis, minister of the Mt. Zion Methodist Church at Eastport. The Mt. Zion Gospel Chorus was the guest singing group. The Rev. Floyd Snowden presided.

The Thursday evening program was rendered by the young people of the church. Group music was furnished by the Youth and Junior Choruses.

Solos were sung by Regina Gross, Caroline Kelly, Deborah Greee and Dorothy Mitchell. Readings were given by James Calhoun, Robert Smith and Thelma Woodby.

Among others who participated on the program were Mrs. Joan Woodby, director of the choruses, Mrs. Elinor Parker, church organist, Gloria Calhoun, Carol Herndon and Geneva Brown.

On the night of the banquet, the short program included testimonial greetings from the Rev. Hilton Parker, district superintendent of the South Baltimore district; the Rev. S. W. Hardesty, representing the church, and Mrs. William H. Richardson, representing the citizenry.

Mrs. Nellie Parker, the wife of the district superintendent, a beautiful soprano, sang "Bless This House." She was accompanied by Mrs. Joan Woodby. Mrs. Annie Wilson concluded the program with an appropriate readings.

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THE LONG guest table was beautifully centered with an arrangement of pink - tinted white chrysanthemums with while gladiolas. A turkey dinner was served.

Those who sat at the guest table with the honorees were the Rev. Mr. and Mrs. C. Y. Trigg, the Rev. Mr. and Mrs. Hilton Parker and daughter, Miss Amelia Parker, Mrs. Carrie Simpson, Mrs. Edna Holt, the Revs. Clarence Davis, Norris Morgan, S.T. Collins of Town Neck and Jatheph Kerr of Waynesboro, Va., and Mrs. William H. Richardson.

A number of presenations were made to the fine couple. Among those who made these were Miss Bertha Carter, who represented the Women's Society of Christian Service; Mrs. Lucille Henderson from the Altar Guild; Mrs. Rosa Tyler from the Commission on Missions;

Also Mrs. Edna Holt from the Ushers Auxiliary, and Miss Betsy Brown, who represented the Parsonage Association and the Young Adults Choir. The gift given by the choir was a silver tray, which had been engraved with the names of the honorees and other remarks.

Personal gifts were offered by Mrs. Carrie Simpson, Mrs. Holt, and Mrs. Martha Snowden, who presented the couple a colorful cut flowers.

Concluding remarks of appreciation were made by the honorees. Mrs. Berry was very lovely in a white print sheath with a soft green background, and she wore a corsage made up of white carnations.

Officers of the Young Adult Choir are Miss Margaret Brown, president, James Beans, vice - president; Mrs. Anna J. Johnson, secretary; Mrs. Louise Reed, assistant secretary, and James Cully, treasurer. Miss Betsy Brown was general chairman for the testimonial affair.

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THE REV. MR. BERRY, who has served Asbury Church as its pastor for more than 19 years, came here from McKeesport, Pa. He has been treasurer of the Washington Conference of the Methodist Church for 16 years.

The Rev. Mr. and Mrs. Berry are the parents of two lovely daughters, Mrs. Clarence Gaines (Clara) of Winston - Salem, N.C., and Mrs. Langston Williams (Linnie) of New York City.

Mrs. Gaines is a teacher of Latin in the public schools of Winston - Salem, and her husband is on the faculty of Winston-Salem Teachers College.

Mrs. Williams teaches French in the public schools of New York City. Both daughters received their A.B. degrees from the University of Pittsburgh, and their Masters degrees from Columbus University.

Mrs. Williams also studied French at the University of Sorbonne in Paris for two summers. Her husband is employed at the LeGuardia Air Field.

Mrs. Naomi Randall and Mrs. Harriett Gantt were guests recently of Mr. and Mrs. Ulysses Brown of Washington, D.C. at a swanky Cocktail party, given by the International and Interracial Club. There are 19 nationalities represented in its membership. The guest list included diplomats from all the embassies and other prominent personages.

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MRS. MOLLIE HARRIS was a guest recently at the Wick - Katcef wedding reception which was held at the U.S. Naval Academy Officers Club. The bride, the former Miss Sarah Lee Katcef, is the daughter of Mr. and Mrs. Samuel Katcef of North Glen Ave.

She became the bride of Larry Wick of Philadelphia, where the couple will make their home. The bridegroom graduates from Law School this year and will set up his practice in Philly.

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THE AMERICAN Hospital Association held its 63rd annual national convention in Atlantic City with sessions in Convention Hall last week.

The Women's Auxiliaries of hospitals from all over the country participated in this program by sending delegates to attend its sessions. The Maryland Headquarters for auxiliaries of both municipal and general hospitals was located in the Traymore Hotel on the Boardwalk.

Among members of the group seen about Were Miss Marian L. Jones, president, and Mrs. Estelle Douglass, recording secretary of the Provident Hospital Guild of Baltimore; Mrs. Willie M. Robinson, treasurer, and Miss Muriel Allmond, financial secretary of the Women's Board of Mercy-Douglass Hospital in Philly;

Also Mrs. Ruth B. Shelton, president; Mrs. Dorothy J. Williams, public relations chairman; Mrs. Cornelius

BALTIMORE COUNTY NEWS

Mrs. Frances Coe to be honored

By DORIS E. ADAMS

Catonsville residents are very proud of the fact that one of their own, Mrs. Frances Coe, is Grand Worthy Matron of Myra Chapter, Order of the Eastern Star. Especially proud are the members of Mrs. Coe's home chapter, Marther Chapter-No. 25.

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Turner, a member of the executive committee of the Women's Auxiliary of Freedman's Hospital in Washington, D.C., and Mrs. William H. Richardson, president of the Women's Auxiliary of Crownsville State Hospital.

While attending the sessions, Mrs. Richardson was the breakfast guest of Mrs. Robert C. Holmes of the popular Holmes Guest House.

Speaker for the auxiliary luncheon was Dr. Jack H. Ewald, director of the Joint Commission on Mental Illness and Health.

Perhaps the most informing sessions for volunteers was the one on the work of the volunteer service committee, out of which many sub - committees of activity for the patients are instituted, and their relationship to the work of the director of volunteer services.

Martha chapter will honor Mrs. Coe with a testimonial luncheon today, Oct. 12, 1 p.m. at Grace AME Church. Mrs. Rose A. Jones is chairman of the testimonial committee; Mrs. Pauline Moore is co - chairman; Elizabeth Barnes, secretary, and Audrey Smith, assistant secretary. Mrs. Elsie Williams is worthy matron of the chapter and George Hemwall is worthy patron.

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"Miss Frances," as she is known affectionately in Catonsville, is an active church school and civic worker. Her many years of service in the Eastern Star have been accentuated by her fund raising abilities and creative ideas.

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PRETTY was the autumn motif and colorful table at the 3114 Leighton Ave. home of Lemmel Junior High teacher, Mrs. Esther Morris when she entertained members of her sorority last Saturday. The group had gathered to make plans for Lambda Kappa Mu's annual autumn tea.

Committee members present were Iota sorors Pearle Ewell, Arabella Ross, Bertha Sembly, Dorothy Smith, Doris B. Adams and Glynnia K. Hill. Mrs. Morris is chairman of the committee.

Members of the Pastor's Aid of Waters AME Church met at the Klemberleigh Ave. home of Mrs. Martha Thomas, Oct. 2, to plan their annual Pastor's Aid Day. Attending the meeting were Mrs. Imogene Douglas, president; Margaret Rawlins, secretary; Beulah Ralph, treasurer; Nellie Aquilla, Lillie Aquilla, Lillie Higgins, Bertrete Jackson, Betty Marine, Eldora Nash, Clara Scott, Zoe Simpson, Myrtle Smith, Sarah Swann, Thelma Taylor, Lucille Sullivan, Cousins Van Landingham, Arnita Woodbye and irene Woodson.

If you go to the Rock-May Co., Downtown, 5th floor linen department, in the new adelaide you will see is former Lutherville, Mrs. Gladys Dixon, now of 1903 Walbrook Ave., sister of County teacher, Bertha Sembly.

Mrs. Dixon was a Hecht Company elevator operator for a number of years. Then she was chosen to take sales instruction, passed the course with flying colors and was promoted to the sales staff. Congratulations Mrs. Dixon.

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NEW BALTIMORE citizens are Sgt. 1lC and Mrs. Pete Saunders, formerly of Pt. Meade. They are now at home to friends in their charming 4402 Fairview Ave. (Forest Park) semi-rancher. Louise, a former Cecil County (Elkton) teacher, is now on the Montrose Training School Staff. They have two children, Carolyn and Aubrey. The Saunders' hometown is Newark, Dela.

Thought for Today: If we don't stand for something, we will fall for anything.

Don't forget the Lady Trustees and Trustees Wives of Grace AME Church's Tea and fashion display Sunday, Oct. 8 at 5 p.m. Mrs. Pinnie Ross is chairman of the tea.

CALVERT COUNTY YNEWS

Hagner Booth is recovering

By MELVINA EDWARDS

The shut-in and sick list includes Gross Jones, confined to his Dundalk, Md., home; Mrs. Cora Brown, Mrs. Nettie Harris, Mrs. Lillian Hall and Thomas Bouse.

Hagner Booth is improving from a leg injury, suffered in a fall.

Mrs. D. Finch of Washington Blvd., a civic worker, returned to her home after visiting various relatives.

Funeral services were recently held at St. Mary's Catholic Church for James Grant, Annapolis, Md.

Mr. Grant was the son of the late James and Maggie Grant. Present at the services were members of the Ancient Lodge No. 175 IBPOEW of Annapolis, including Charles Ross, Exalted Ruler; John Green, secretary; Charles Dorsey, Grant District Deputy.

Survivors include two daughters, Mrs. Helen Ballard, Mrs. Alice Slocum, an uncle, William Green and nieces and nephews.

Burial was at St. Mary's Cemetery.

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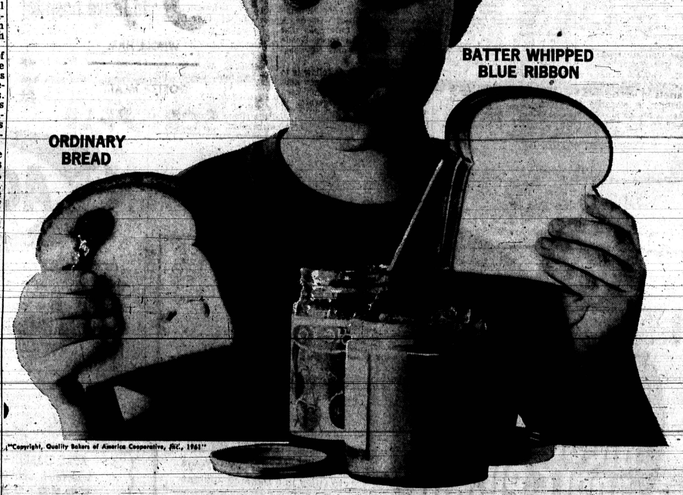
LOOK MA... NO HOLES!



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NO HOLES IN FLAVOR! Batter Whipped mixing spreads Blue Ribbon's delicious, fresh-baked flavor evenly through every bite of every slice of every loaf!

NO HOLES IN NUTRITION! Batter Whipped means balanced nutrition, with all the vitamins, minerals, and good wheat protein spread evenly throughout every slice! No nutrition "blanks" in new Blue Ribbon Bread!

LOOK FOR THE WRAPPER THAT SAYS "BATTER WHIPPED"

WHAT WONDERFUL THINGS ARE WITHIN HIS REACH!

Ever see a child's face when he reaches a light switch for the first time?

He makes the lights go on, go off, with the flick of a questing finger. What an adventure — what an accomplishment — what power!

He doesn't realize it fully, but that light switch is symbolic of much of his future. In his lifetime, electricity is likely to operate electric helpers we can't even imagine now—just as today's electric living is beyond the dreams of just a generation ago.

And the wonder of it is that while the price of almost everything else has been going way up, your electric service is still about the biggest value in your budget.

OUR 145TH YEAR

BALTIMORE Gas and Electric COMPANY

PROGRESS • SERVICE • DEPENDABILITY

CATONSVILLE:

Fall fashion show scheduled

By SAMUEL TORSELL

The Ladies Trustees and Trustees Wives will present an array of Fall fashions hats, dresses and hair style Sunday Oct. 8th at Grace Church 3:00 p.m.

The Rev. and Mrs. E. B. Johnson of St. Stephens AME Church Unionville Easton, Md. were the guests Thursday of Mr. and Mrs. Samuel Torsell.

The following members of the nurses unit of Emma Williams Temple Elks visited Miss Mamie Williams Sunday at Plaza Manor where she is a patient. Those who visited her were Mrs. Naomi Howell, Sophia Gray, Martha Pollock, Thelma Coe and Miss Sodonia Ray and Franklin Terrell.

Joseph Johnson of Randallstown will be guest soloist Sunday morning at Grace Church.

Mrs. Christean Banks, mother of Mrs. Eva Jones, 199 Winters Ave., died Sept. 11 in Virginia. She is survived by six children five daughters and a son.

Charles Burnett of South Baltimore Memorial Methodist Church was a visitor at Grace Church Sunday morning.

William Rideout, who spent three months visiting his sister in Boston, has returned home.

The Jackson and Johnson Post American Legion held installation service Sunday Oct. 1 at the Full Gospel Tabernacle at 400 P.M. and installed the following officers: William Hol Jr. Commander, James Rhusbotton, second vice commander; Joseph Barnes, second vice commander; Adjutant Samuel Hall, finance officer; William C. Jansen, William Foreman service officer; Edgar Coe, Chaplain; Scholly Webb Sr., sergeant at arms; Robert Watkins, color bearer; Sylvester France and Roland Jones.

Catonsville 40 Years Ago

The outstanding club of Catonsville was the Silver Linings Club. It officers were President Miss Edna Harris; vice president, Roberta Ray; secretary, Jesse Washington; treasurer, Florence Gross.

SCHOOL-MATES — Three to mix-match happily every school day are included in Printed Pattern 4945.

Pop-over-top and skirt are sew-easy and so gay in plaid or checks with simple, white cotton blouse.

Printed Pattern No. 4945 comes in Children's Sizes 2, 4, 6, 8 and 10. Size six top and skirt require one and three-eighth yards of 45-inch fabric. Seven-eighth yard of 35-inch fabric is needed for the blouse.

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YOU CAN SEW a dress one day and wear it the next from Printed Pattern No. 4814.

This shapely sheath is so easy to fit, and fits so beautifully. Stitch it straightaway in white or inky black faille or brilliant wools.

Printed Pattern No. 4814 comes in Misses' Sizes 10, 12, 14, 16 and 18. Size 16 takes two and three-fourth yards of 39-inch fabric.

• • •

SEND 50 cents in coins for each pattern. Add 10 cents for each pattern for first class mailing.

Send to Anne Adams, care of AFRO-AMERICAN pattern Department, 243 West 17th St., New York 11, N.Y.

Print plainly name, address with zone, size and style number.

FALL'S 100 BEST FASHIONS — separates, dresses, suits, ensembles, all sizes, all in our new pattern catalog in color. Sew for yourself and family. 35 cents.

Carrots in onion sauce

There's nothing like a tasty cream sauce to give ordinary vegetables a lift.

An easy, delicious one that makes cooked carrots come alive with flavor is Creamy Onion Sauce made with evaporated milk.

Carrots in onion sauce has a distinctive elegance that makes it an ideal company dish. Because it's so easy to prepare, you'll want to serve it for family meals, often.

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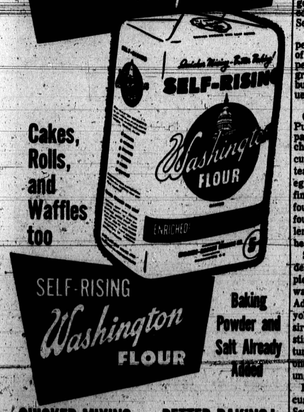
CARROTS IN ONION SAUCE requires ¾ cup finely cut onion, 2 Tablesp. hot shortening, 2 cups cooked or canned cut-up carrots, drained, 1/3 cup evaporated milk, ¼ teasp. salt, and few grains pepper.

Cook onions in hot shortening over low heat for 5 minutes, or until tender. Stir in carots, Pet Milk, salt and stir over low heat until sauce thickens and coats carrots. Serve hot. Makes 4 servings.

OPEN FOR BUSINESS
SAT. ONLY 6 A.M. TO 2 P.M.
THE SLAUGHTER HOUSE
135 S. WARWICK AVE.
PLENTY OF SPECIALS!

PERFECT biscuits every time!



Cakes, Rolls, and Waffles too

SELF-RISING Washington FLOUR

Baking Powder and Salt Already Added

QUICKER MIXING . . . BETTER BAKING!

Eggs priced to lower meal costs.

By VIRGINIA L. McLUCKIE
Food Economist

October has been designated as "Egtober" to call to the attention of consumers the supply of top quality eggs for their selection.

Eggs are one of our near perfect foods. They have a delicate flavor that is suitable for any meal, either alone or in combination with other foods. Eggs are high in nutritional value, being a complete protein food with a generous amount of vitamins and minerals. Eggs are one of the best buys.

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THE SMALL SIZE EGG is the economy size at this time of the year. Many hens hatched in the spring have reached laying age and the first eggs they lay are small. Usually size increases to medium and then large or extra large. This accounts for the seasonal supply abundance of small and medium size eggs

The supply of medium size eggs is greater in the markets than other sizes, however there is a generous supply of small eggs. Remember the eight cent rule of thumb when buying eggs to get the most for your money.

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WHEN THE PRICE spread is eight cents or more between sizes the smaller size is the best buy. When the difference in cost is more than eight cents between medium and large or fifteen cents between large and small size the smaller size gives you more eggs for your money.

Size is based on weight per dozen; small 18 ounce, medium 21 ounce, and large 24 ounce. Actually you buy eggs according to weight when you buy eggs, in cartons, which have been sized and graded.

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GRADES OF EGGS are A, B, and C. These are determined by a candling process where the skilled grader examines the interior of the egg before a strong light. The condition of the shell also helps determine grade. Grade A eggs are the only ones that can be sold as fresh. Grade B eggs are usable for cooking purposes.

A good guide to follow is to buy eggs that have been kept under refrigeration and keep them in the refrigerator in a covered container with the big end up. Treat them right in cooking by using low to moderate temperatures.

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INCLUDE AN egg a day in your meals for good health. One or two eggs for breakfast will start your day right and keep you from ever reaching the mid-morning slump.

There has been a seasonal increase in pork supplies. Other suggested meats are turkey, ham and lamb.

The produce counters are showing a wide variety for your choice. There are several vegetables on the best buy list that are low in cost; white potatoes, sweet potatoes, and cabbage. These three lend themselves to a number of preparation methods that tempt diners. Receipts of broccoli are increasing and this dark green vegetable is moderate in price. There are plenty of the salad vegetables for your choice including onions and carrots.

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APPLES HEAD the list of fruit buys. Both eating and cooking varieties are in the market. Look for Grimes Golden apples this week. Grimes are good for eating out of hand and in sauce and pie. Bartlett pears are in good supply. These pears should be ripened at room temperature until they are golden yellow then refrigerated to keep them until used. Seckle pears are available.

These are the small brown pear that is used to eat out of hand and to make spiced pears for later use. Tokay grapes are the best grape buy. Bananas offer good value for the cost per pound.

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CHOCOLATE - AMERICAN Pudding is made with one package (1 cup) semi-sweet chocolate pieces, one-half cup granulated sugar, one teaspoon vanilla extract, four egg whites, three-fourth cup finely ground nuts, dash salt, four egg yolks, beaten, one-fourth cup diced preserved lemon rind (optional), and heavy cream.

Start heating oven to 375 degrees. Melt chocolate pieces over hot, not boiling, water. Let cool 10 minutes. Add nuts, sugar, salt, vanilla, yolks, and lemon rind if desired. Beat egg whites until stiff; fold into chocolate mixture. Pour into ungreased one-and-half quart casserole or 9 ungreased custard cups.

Bake casserole 40 minutes, custard cups 30 minutes. Serve hot or cold, with cream or whipped cream. Makes 6 servings.

TRIPLE STAMP BONUS AT PENN FRUIT STORES!

150 TOP VALUE STAMPS WITH NORMAL PURCHASE OF $10.00 OR MORE
300 EXTRA TOP VALUE STAMPS WITH $10.00 PURCHASE AND 2 SPECIAL COUPONS IN THIS AD
TOTAL 450 TOP VALUE STAMPS WITH PURCHASE OF $15.00 OR MORE WITH COUPONS HERE

CLIP COUPONS BELOW AND PRESENT TO PENN FRUIT CASHIER!

100 FREE TOP VALUE STAMPS WITH PURCHASE OF $5.00-
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REDEEM BOTH COUPONS FOR 300 EXTRA TOP VALUE STAMPS WITH PURCHASES OF $15.00 OR MORE

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LEG O' LAMB
WHOLE LEG—REGULAR STYLE
49 lb.

MONDAWMIN—Gwynns Falls Parkway and Reisterstown Road
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GUARANTEED FLAVORFUL
TENDER LAMB CHOPS
LOIN CHOPS 89¢ lb. | RIB CHOPS 79¢ lb. 1ST CUT HIGHER | SHOULDER CHOPS 49¢ lb. BROIL PAN FRY OR STEW

IN RACK FORM—FULL RACK SLICED
RIB LAMB CHOPS 69¢ lb.
1½ to 2½ lbs. Avg. Wt. Lesser quantities sliced
SPECIALS EFFECTIVE THRU SAT., OCT. 7

FAMOUS BRAND
Semi-Boneless 59¢ lb.
WHOLE HAM

GOETZE MEATY
SCRAPPLE 2 lb. pkg. 49¢
1-lb. pkg. 29c

COFFEE SALE!
MILD SAVORY GAYLORD lb. 55¢
2-LB. BAG $1.16—FULL BODIED MELLO-SIP 59¢ lb.
RICH, WINEY EMBASSY lb. 63¢
FRESHLY ROASTED, GROUND AND PACKED IN PUJOPLAN BAGS TO SEAL IN THAT SUPERB FLAVOR. ALL NATIONAL BRAND COFFEE REDUCED.

Seafood Specials at The LOWEST PRICES in TOWN!
FRESH SLICED STEAKFISH 39¢ lb.
BLUEFISH 39¢ lb.
FRESH CAUGHT SEA TROUT .. 29¢
LITTLE NECK OR CHERRYSTONE CLAMS .. IN THE SHELL 3 doz. 95¢

FROZEN FOODS — NEW FAMILY SIZE POLY BAG
TOP FROST FROZEN CUT GREEN BEANS . . 1½-lb. pkg. 49¢
DARTMOUTH FROZEN GREEN PEAS . . 2 lb. pkg. 49¢
DARTMOUTH FROZEN CUT CORN . . . . . 2 lb. pkg. 49¢
DARTMOUTH FROZEN PEAS & CARROTS . 2 lb. pkg. 49¢
DARTMOUTH CRINKLE CUT FRENCH FRIES . . . 2 lb. pkg. 49¢
FREEZ-A-RAMA FEATURES SEABROOK PETITE PEAS GOLD LABEL 2 10-oz. pkgs. 55c; BROCCOLI FLORETS SEABROOK GOLD LABEL 10-oz. pkg. 43c; SCALLOP DINNER 24-oz. pkg. 55c; HADDOCK DINNER 24-oz. pkg. 45c

Food Club "TOP OF THE CROP" SALE
FOOD CLUB Sliced & Halves CLING PEACHES . . 3 29-oz. cans 79¢
FOOD CLUB FRUIT COCKTAIL . . 3 30-oz. cans $1.00
FOOD CLUB JELLIES GRAPE, APPLE MINT, CRABAPPLE OR ORANGE MARMALADE . . . . . 5 12-oz. jars $1.00
FOOD CLUB PINEAPPLE OR TOMATO JUICE . . . 2 46-oz. cans 49¢
FOOD CLUB APPLE SAUCE . . . 4 16-oz. cans 49¢
FOOD CLUB LARGE SWEET PEAS . . . 3 16-oz. cans 49¢
FOOD CLUB MAYONNAISE . . . . . 32-oz. jar 55¢
FOOD CLUB EVAPORATED MILK 8 14-oz. cans $1.00
FIRST OF THE SEASON—SAVE 10¢ JUBILEE COCOANUT CUSTARD PIE
JUBILEE DANISH CARIOCA RING SAVE 10¢ ea. 49¢
JUBILEE STREUSSEL JELLY or LEMON SAVE 10¢ ea. 39¢
53¢ each

SOUND VINE-RIPENED SLICING PACKAGED TOMATOES 2 CELLO PKGS. 29¢
JONATHAN APPLES 4 LB. POLY BAG 33¢

CLIP COUPON & PRESENT TO CASHIER
25¢ OFF ON 3-LBS. 100% REGULAR FRESH GROUND BEEF
OFFER GOOD ONLY. THURS., FRI. & SAT., OCTOBER 5, 6, 7. LIMIT: 3-LBS. PER CUSTOMER
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COUPON EFFECTIVE THURS., FRI. & SAT. ONLY — OCTOBER 5, 6, 7
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