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

Mrs. Birtsal Ross cited as 'woman of great character'

"A woman of great and noble character and strength whose deeds, successes, and accomplishments have no equal in the community and in the home."

The reading of these words on Thursday night set the tone for a testimonial program paying tribute to one of the finest and best known citizens in East Baltimore —Mrs. Birtsal Ross, 1603 E. Chase St.

They were read by Marshal W. Jones on behalf of their author, William S. Taylor, formerly director of the Eastside Community Committee, who could not attend because of illness.

• • •

THE AFFAIR was held at Christ Methodist Church, Chase and Washington Sts., where Mrs. Ross has been a member and a leader for over 28 years.

It was sponsored by the Women's Society of Christian Service of the church.

The testimonial, which followed a "This Is Your Life" pattern, came as a surprise to Mrs. Ross.

Earlier in the evening she had been invited out to dinner by a daughter, Mrs. Annie Thompson.

Instead, the daughter took her mother to the church where friends had gathered to pay her tribute for her years of service to the community.

• • •

ONE OF the highlights of the evening came when George Lee, circulation manager of the Baltimore AFRO, presented Mrs. Ross with an AFRO Honor Roll Plaque.

Mrs. Ross was named to the honor roll in 1944, at a time when plaques were not being given.

Thus the Thursday night presentation recalled the 1944 award and called attention to Mrs. Ross' continued activities on behalf of the community since that time.

When the award was announced in 1944, it was noted:

"Mrs. Ross, founder and president of the East Baltimore Citizens Association, who led the effort to secure use of School No. 135 at Chase and McDonogh sts. for colored pupils.

"This organization also operated with the Central Civic Association in making a survey of the housing and sanitary conditions in the community. . .

"Mrs. Ross is honored by her persistent efforts toward community betterment, particularly for youth."

The presentation of the plaque by Mr. Lee had a special significance since Mrs. Ross served for a number of years as an AFRO sub-station manager in the East Baltimore area.

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THE PROGRAM was initiated by Mrs. Laura M. Bolden, president of the Christ Church WSCS. The chairman was Mrs. Vista Adams. The narrator was Mrs. Bernetta H. Murray.

Said Mrs. Ross of the tributes paid to her:

"I am totally surprised. Everything I did, I did for the community. I tried to do those things that needed doing."

In addition to the tributes that came from Mr. Jones and Mr. Lee, there were other speakers who lauded Mrs. Ross for her services.

These included George R. Keene, her brother; the Rev. H. Octavius Graham, pastor of Knox Presbyterian Church; Dr. Ralph Young, physician, Robert E. Williams, mortician; Clemon Nixon of the Recreation Department; Ralph Ross, the honoree's son, representing the family, and Ralph Cannady, representing herin-laws.

Music was provided by John Miller. Mrs. Arethea Mayo and Mrs. Rosalind Lee led the group singing, and Mrs. Lulia Dean gave a solo.

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AMONG THE scores of letters Mrs. Ross received were ones from former Gov. Theodore R. McKeldin and Thomas S. Waxter, director of the Maryland State Board of Welfare, and the Rev. Hilton A. Parker, superintendent of the South Baltimore District of the Methodist Church.

Among the gifts Mrs. Ross received were a portable TV set from her children; a radio from her grandchildren and a life membership pin from the WSCS of Christ Methodist Church.

Other gifts came from Mr. and Mrs. Milton Ellekson, the East Baltimore branch of the Cooperative Women's League, The Senior Choir of Christ Methodist Church; the Commission on Education, Stewart Board, Adult Bible Class, Mrs. Bessie K. Davis, Mr. and Mrs. William Taylor and the Eastern Shore Progressive Club.

Mrs. Ross, was born in Dorchester County, Md., near Church Creek, the daughter of John and Anna Keene. She was one of 11 children. Her father was one of the first teachers after the Civil War.

She came to Baltimore in 1913 and in 1914 married Alexander Ross. They were parents of five girls and two boys.

Mr. Ross, a chemical company employee, died in 1955.

MRS. ROSS joined Christ Methodist Church during the pastororate of Rev. Charles Johnson. She founded the East Baltimore Citizens Association and was the first vice president of the East Side Community Committee.

At her church she has been secretary of the Steward Board, vice president of the Commission on Membership and Evangalism and a member of the adult bible class.

She is a charter member of the WSCS of Christ Methodist, was president of the North Baltimore District of the WSCS for five years, and served as spiritual life secretary of the Washington Conference.

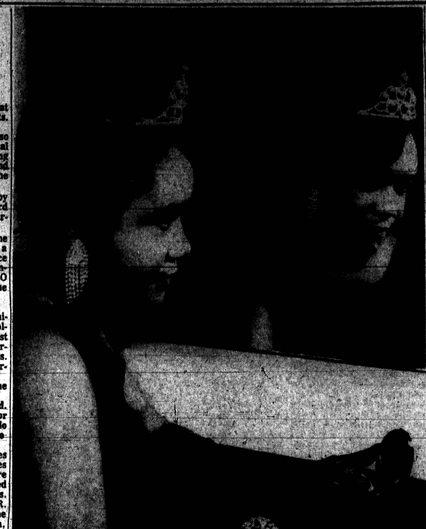
She is cultivation secretary of Christ Methodist Church and has been active in the work of the Chick Webb Center.

Her sons are, Alexander Ross Jr., a Cost Guard employee, and Ralph J. Ross, a mutual fund salesman for Securities, Inc.

Her daughters are: Mesdames Rosa Bowles, employed at Social Security; Venia York, dressmaker; Annie Thompson, teacher; Elsie Cannady, Social Security, and Mary Anderson, a nurse at Johns Hopkins Hospital.

She has 11 grandchildren and six great-grandchildren.

CIVIC WORKER HONORED—Mrs. Birtsal Ross, one of the dynnamic figures on the Eastside, is shown here with an AFRO Honor Roll Plaque which she received on Thursday for her unselfish services to the community.



"THE SATELLITE," a hair style created by Mrs. Ann Blair and modeled by Miss Ovella Dorsey, was among features of the fashion show and tea given by Lambda Kappa Mu sorors in Baltimore, Sunday. The hair, titian in color, swirled to one side with a French roll at her back rising into high puffs at the crown and sweeping into deep waves at right front.

Lambda Kappa Mu's mark anniversary with show, tea

HIGH MOMENTS in music and fashion best describes the Silver Anniversary Tea given by Iota chapter of Lambda Kappa Mu Sorority, in the YWCA, Sunday afternoon.

The Rev. R. E. White of Edgewood Methodist Church, Lutherville, gave the invocation. Sorors Roslyn C. Catlin and Mrs. Shirley Pinkett sang, and the delightful instrumental music was provided by Sorors Lucy J. Reed, Hehe S. DeLeaver and Jean Julius.

A second portion of the program consisted of modeling hair styles created by Mrs. Ann Blair. The models were Sorors Doris P. Adams, Olivia Bates and Ovella M. Dorsey.

The Young Adult Chapter of the National Association of Fashion and Accessories Designers presented original suits and dresses by Francier Bean.

• • •

Soror Valeria Brown was mistress of ceremonies. A history of the chapter was given by Soror Josephine Maxwell. Sorors Esther Morris and Glynnia K. Hill were chairman and co-chairman, respectively; and Soror Susie B. Myles is basileus.

Following the program guests enjoyed a buffet supper.

Other sorors participating were:

E. Louise Anderson, Gladys C. Baird, Elsie Bowser, Ethel Covington, Elizabeth S. Day, Imogene Douglas, Fannie Swell, Pattie Holloway, Eunice B. Johnson, Lillian B. Johnson;

Also Naomi D. Johnson, Myrtle Jones, Grace Proctor, Alma Redden, Arabella Ross, Bertha Sembly, Bettye Shelton, Anita Smith, Dorothy J. Smith, Geraldine Smith, Doris Taylor, Louise Turks and Hattie Tilghman.

QUICK! EASY!

Picnic Date Bars

The Recipe

Sift together 1½ cup sifted all-purpose flour and ½ teaspoon Clabber Girl Baking Powder; combine with ½ cup whole bran cereal, 1 cup chopped nut meats, and ¼ cup finely chopped raisins. Beat 2 eggs until light and heavy; add 1 cup firmly packed brown sugar and 1 teaspoon vanilla extract; beat thoroughly. Add dry ingredients and stir until well blended. Spread mixture evenly in a greased 11 x 7 x 1½-inch baking pan. Bake in a 350° F. (moderate) oven about 35 minutes. Cut in 2 x 1-inch bars while warm; cool. Roll each bar in confectioners sugar. Yield: 32 date bars

It's the BALANCE that Counts . . .

It's the balance of ingredients in baking powder that governs his rising action. Only when these are scientifically balanced can you be sure of uniform action in the mixing bowl plus that final, balanced rise to light and fluffy texture in the oven.

Balanced Double Action means Better Baking!

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Redeem this Valuable Coupon

ACME

THIS COUPON IS WORTH 100 S&H GREEN STAMPS

in addition to your regular issue with the purchase of $5.00 or more except cigarettes and Fair Trade Items.

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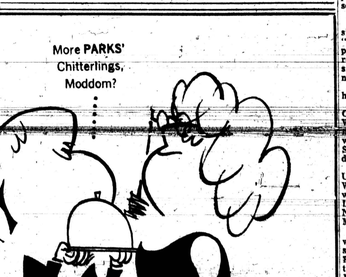
OFFER EXPIRES SATURDAY, NOV. 4, 1961

LIMIT — ONE COUPON PER FAMILY



More PARKS' Chitterlings, Moddom?

PARKS Smoked Hickory COOKED CHITTERLINGS

ON THE Eastside

By CHARLOTTE W. DOWNIE

Pretty and entertaining was the annual musical tea given by the officers and members of the North East Neighborhood Club last Sunday afternoon.

The affair, at the Greenmount Center, was for the annual Neighborhood Children's Christmas Party to be held in December.

Highlight of the tea was the presentation of popular Soprano Mrs. Marjorie Short. Others participating were Mrs. Gloria Jones, Mrs. Louise Fields and Roosevelt Warren, all soloists. Mrs. Elizabeth Tinsley was at the piano.

Guests were also entertained by dramatic readings by Mrs. Addie Key followed by a recitation by Mrs. Christine Coston.

Mrs. Anna Warren was chairman of the affair and Mrs. Assolia Kollum co-chairman. Mrs. Emma Rice is president, Mrs. Addie Key is secretary.

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CUTE PARTY ON our eastside the past week was the "Trick Or Treat" Halloween party given by teenager Theresa Smallwood for her small sister and brothers and several neighborhood tots.

The affair was given at her home 424 E. Lafayette Ave.

Present were: Larry Roane, Charmaine Dorsey, Charlie Westry, Kenneth Westry, Debra Westry, Ronald Westry, Ronald Ray, William Holmes, Linda Smith, Marvin Barrett and Linda Myers.

Last Sunday Class Leaders Unity Day was celebrated at Waters AME Church. Sponsors were members of the Class Leaders Association with Mrs. Nellie Aquilla, chairman and Mrs. Hazel Scott, co-chairman.

Class leaders participating were: Mesdames Jennie Jackson, Margaret Bouldin, Irma Pearson, Mary Mosley, Cynthia Taylor, Margaret Green, Mattie Davis and Oxabella Hopkins. Mesdames Ruth Gould, Margie Nelson, Fannie Wilson, Emma Poulson, Emma Jolley, Viola Williams and Jessie Thompson;

Mesdames Mary Smith, Emma Thomas, Nellie Aquilla, Emma Widgeons, Eloise Nash, Elizabeth Bogier, Evins Baker, Blanche Lemon, Rosie McIntosh, Mattie Dees, Lethia Hill, Cora Johnson and Mavis Poston;

Others include Misses Hazel Scott, Thelma Taylor, and Mamie Collins. Douglass Watts, David Fields, Eugene Glover, Charles Smith, Archie Forrest, John Thomas, Walter White, John Glover, Lee Vance, William Washington, Otto Hawkins, Rev. Wesley Nash is pastor.

• • •

MONITORS at school No. 149 are all members of the 5th and 6th grade. Mrs. Muriel Roberts is the advisor.

The monitors are Gloria Allen, Helen Hanson, Gail Pridgen, Ina Thomas, Bertheniu Harris, Wendella Fox, Patricia Reinhardt and Bonnie Holland. Zenobia Carr, Juanita Oliver, Linda Gibbs, Cynthia Fields, Susie May, Francine Wilkins, Joan Owens, Carolyn Annie, Janet Bolling and Joan Bolling. The co-chairmen of the group are Juanita Oliver, Patricia Reinhardt and Joan Owens.

Busy making plans for their Variety Dinner to be held in December are members of the Friendlyettes Social Club. Mrs. Ada B. Welch is president, Mrs. Minnie Litiker, secretary; Mrs. James Alston, business manager.

Remember to join the NAACP. Novembes is the month to bring our campaign to its highest peak. . . JUMP On the Band Wagon, Neighbors, and get your membership in. Call LA. 3-8503 for information.

The members of the Missionary Society of First Baptist Church held a rummage sale on Saturday last. Mrs. Nellie Williams is president of the society, Mrs. Julia Heath, recording secretary; Mrs. Rosetta McQuire, assistant secretary; and Mrs. Estella Hodges, treasurer. The Rev. V. T. Williams is pastor.

The Interdenominational Fellowship group will celebrate its 15th anniversary this Sunday at Unity Baptist Church. Elbridge, Md. President is Ellsworth Matthews.

Plenty of free parking on the lot adjacent to the church. Be sure to attend the Musical Concert to be sponsored by the Men's Day Committee of the Waters AME Church. Guest artists will be the Maryland School for the Blind members. The musical will be on Sunday, Nov. 12, at 5:30 p.m.

Neighbors, don't forget to attend the church Wide study "Latin American Lands In Focus" to be held at Christ Methodist Church beginning Sunday, Nov. 5. Mrs. Nora Bennett is chairma, Rev. Harry Dixon is pastor.

Our Honor Class of the Week is the 6th grade class of Mrs. Dorothy Murphy at Rutland Elementary School No. 149.

Members of the class busy working on individual science projects, include Selenia Anderson, Joan Bayby, Joyce Beasley, Joan Bolling and Doris Buckson, Shirley Clanton, Barbara Crawley, Catherine Day, Jacqueline Nicholson;

Joann Owens, Bernadett Peterson, Catherine Rivers, Francine Rowlette, Clementine and Jacqueline Pearson, Sufronza Summers, Hattie Beasley and Myra Bell.

Also Richard Soesse, Richard Annis, Andrew Beard, Harold Bennett, Timothy Booker, Daniel Day, Harry Downs, Gregory Freeman and David King, Harry Long, William Pittman, Calvin Shivers, Willie Thigman and Otha Walker.

Remember to send messages of cheer to our sick and shut-ins.

Mrs. Bertha Johnson, 2320 Lauretta Ave.; Mrs. Carrie Smith, 2304 Leighton Ave.; Mrs. Ella Bivens, 531 Patterson Park Ave.; Mrs. Estella Chester, 1438 E. Monument St.; Mrs. Lillian Kitrell, 1823 E. Chase St.; Mrs. Florence Nichols, 360 Gresham St.; Mrs. Anna Downs, 215 Shenodoh St.; James Fields, 1234 N. Eden St.; Eugene Muse, 1506 Ashland Ave.; William Jenkins, Howard, 1049 N. Caroline St.; 447 E. Lanvale St.; Mr. and Mrs. Marion (Pearl) Pack, 1734 Mulligan St., Mrs. Anna Howard, 1049 N. Caroline St.; Mrs. Pauline Jenkins, 1120 N. Bond St.; Celia Stewart, 2307 Orem St.; Frank Brown, 2321 Poplar Grove, St.; Mrs. Maggie Parham, Johns Hopkins Hospital; Dr. Carl Murphy, 2406 Overland Ave.; Mrs. Martha Underwood, 1704 E. Oliver St.; John Phelps, 1638 Brown way; Mrs. Lillian Stills, 2011 Boone St.; Frank Phillips, 2047 N. Bentalou St.; Mrs. Lois Link, 1208 E. Federal St.; Mrs. Helen Robinson, 2854 E. Federal St.; Mrs. Mattie Nelson, 1616 E. Chase St.; Mrs. Queenie Thompson, 2046 E. Eager St.

Memory Verse: Love Thy Neighbor.

CALVERT COUNTY NEWS

Robert Jones dies in his automobile

By MELVINA EDWARDS

Mrs. Alice Freeland is improving at her home.

Mrs. Caroline Booze, 93, of Dunkirk sustained a fall and is confined to bed.

Leroy Gray is on the sick list. Warren Plater and Mrs. Willa Mae Plater are at Annapolis Hospital.

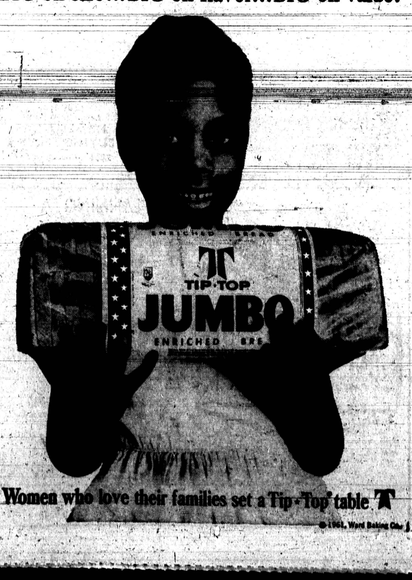
Mrs. Ellen Green is recuperating at the home of her sister, Mrs. Elizabeth Plater of Washington.

Robert Jones of Friendship, died in his car Sunday, while returning home. He was a member of the Dunkirk Lodge and Carters Church, Friendship.

FRESH BREAD CAKES PIES HOT ROLLS EACH SUNDAY MAXSON'S BAKE SHOP 838 W. NORTH AVE.—LA. 3-1878

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

BIG on size...BIG on flavor...BIG on value!



ENRICHED BREAD TIP-TOP JUMBO ENRICHED BREAD

Women who love their families set a Tip-Top table

©1961, Ward Baking Co.

Lamb Loaf, Chili Hollandaise ups meal glamour, lowers cost

Smart homemakers plan meals that are easy on the budget to balance the special dinner party menus. Meat loaves have long been economy dishes.

Try lamb for your next meat loaf. It is now low in cost and plentiful.

The flavor secret of a good meat loaf is a special seasoning . . . a sauce that is just a little bit different. The delicate flavor of a lamb loaf is complemented with a hollandaise-chili sauce; or add chopped chives to the lamb mixture.

• • •

LAMB LOA Fwith Chili Hollandaise requires 1½ pounds ground lamb, 1/3 cup milk, ½ cup fine cracker crumbs, 1 medium-sized onion, chopped, 1½ teaspoons salt, ¼ teaspoon pepper, ¾ cup chili sauce, and 1 jar (6 ounces) hollandaise sauce.

Combine lamb, milk, crumbs, onion, salt and pepper; mix well. Press into 9 x 5 x 3-inch loaf pan.

Bake in moderate oven (350 degrees) 1 hour, or until done. Turn out of pan and drain off drippings. Meanwhile, combine chili sauce and hollandaise sauce; mix well.

Cook over low heat to serving temperature, stirring frequently. Serve lamb loaf with sauce.

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FOR CHIVE LAMB LOAF use 2 pounds ground lamb, 1 cup crushed corn flakes, 2 eggs, beaten, 113 cup chopped chives, ¼ cup chopped parsley, 2 teaspoons salt, ¼ teaspoon pepper, and 1 cup chili sauce.

Combine lamb, corn flakes, eggs, chives, parsley, salt and pepper; mix well. Turn into 9 x 5 x 3-inch loaf pan. Bake in moderate oven (350 degrees) 1 hour, 10 minutes, or until done.

Drain off drippings. Meanwhile, heat chili sauce to serving temperature over medium heat, stirring occasionally. Top lamb loaf with chili suace.

From Mildred's Kitchen

by Mildred Brooks

Let's agree - it would take loads of fixin' to beat a luscious hot baked sweet potato pie on a cold wintry day. However, the best of dishes can become "flat" in our imagination, if served too often - the same way. So, let's glamourize this vegetable by preparing BANANA SWEET POTATO BALLS. To make 8 servings, the ingredients are: 2 lbs. fresh sweet potatoes, 1 tablespoon butter or margarine, 1 teaspoon salt, 1/8 teaspoon ground black pepper, 1/4 teaspoon grated lemon rind, 1/4 cup granulated sugar, beaten egg, 2 medium bananas and 3 cups crushed cornflakes.

Boil sweet potatoes in sufficient water to cover until tender. Remove skins and mash.

Add all ingredients, except cornflakes, mixing well.

Shape mixture into 8 balls, wrapping each around a 1½-inch chunk of banana. Roll in cornflakes. Place on a lightly greased baking sheet. Bake at 350 degrees Fahrenheit for 15 minutes. Serve with pork or ham and a crisp coleslaw.

Another unusual recipe is SWEET POTATO CAKE. This is really good with your favorite Caramel Icing. Here are the ingredients: one-half cup fat, one cup sugar, two eggs, one cup mashed sweet potatoes, two cups all-purpose flour, one-half teaspoon salt, two teaspoons baking powder, one-fourth teaspoon soda, one-half teaspoon cinnamon, one-half teaspoon nutmeg, one-fourth teaspoon cloves, one-half cup milk, one-half cup chopped nuts.

The directions begin with creaming the fat, and gradually adding sugar until mixture is light and fluffy. Add eggs, beating well after each addition. Mix in sweet potatoes. Sift together rest of dry ingredients; add alternately with milk to the creamed mixture, beginning and ending with dry ingredients. Add nuts and mix well. Bake in a greased loaf pan at 350 degrees Fahrenheit for 45 to 50 minutes.

Most homemakers serve the sweet potato - mashed, baked, boiled, or candied.

To spice up new interest, why not use orange juice, grated rind and a few raisins for mashing sweet potatoes instead of milk? It stuffed baked sweet potatoes are on the menu, - add chopped peanuts, peanut butter, miniature marshmallows, crushed pineapple (not all at one time of course).

Candied sweets will "take the cake" when flavored with a small amount of Angostura bitters. Also, change the spices. How about ginger or mace? Instead of sugar, try honey or corn syrup for a different flavor. Scalloped sweet potatoes and apples will probably never go out of style, but, to create a "conversation piece" - use sliced fresh pears, canned apricots or peeled sliced oranges in place of apples. Keep in mind that cooking sweets in their jackets is the most healthful way.

To stuff a pork shoulder or the pockets cut in thick pork chops, this recipe will win you praise.

• • •

SWEET POTATO AND SAUSAGE STUFFING

1/2 pound sausage meat
1/3 cup chopped onion
½ cup chopped celery
1/4 teaspoon poultry seasoning
1/2 teaspoon salt.
1/8 teaspoon pepper.
1½ cups soft dry bread crumbs
potatoes

• • •

SOUTHERN SWEET POTATO PONE

2 cups grated sweet potatoes
1 cup sugar
1 cup butter
1/2 cup milk
1 teaspoon ground ginger
grated rind of one orange

Blend sugar and butter, add grated sweet potato and milk, beat well. Add ginger and orange peel. Place in a shallow baking pan. Bake in a slow oven (about 325 degrees Fahrenheit) until firm. Serve hot or cold. Make it a point to store sweet potatoes in a cool dry place. Since the sweet potato is more perishable than the white potato, buy them in small quantities and use them promptly. This wonderful vegetable is available all year round but more abundant October through December. Too bad, this is the end of such a "sweet" subject.

Youth forum

Dr. Clifton R. Jones, Morgan State College sociology professor, continues his discussion of the American colored man from the Civil War period until 1914, Friday night 8 p.m. YWCA, 1912 Madison Ave.

This is the second in a series of city-wide Youth Forums sponsored by the Mede-so Wives, the Urban League Family Life Project, the YWCA and the YMCA.

WEEK'S BEST BUYS

Price is right on turkey, cranberries

If you haven't already got turkey and cranberries on your holiday menu, put them there now and circle them in red.

These two go-togethers are featured by the U.S. Department of Agriculture on its current Plentiful Food List—along with broiler-fryers for that smaller family meal or dinner party.

The 1961 prices for turkeys are the lowest in 20 years. Not only will there be lots of fresh turkeys on the market this month but lots of frozen ones, too. And they'll be available in all sizes to suit the size of your family.

Although the price of broiler-fryers is expected to be up a little in December, chickens still will be a good buy—well below average in price.

• • •

ALSO ON THE economy list are apples, pork, grapefruit, pecans, almonds, honey, vegetable fats and oils, peanuts and peanut products, and, in some areas, dry beans. The thrifty shopper can watch for these items and take advantage of their plentiful supply and lower prices.

Serve cranberries not only with chicken and turkey but with pork.

Apples, too, are plentiful and they're good for both cookin' and munchin'.

Shop for the best buy in apples. Delicious apples are considered best for out-of-hand eating, and their supply also is large. There are lots of Golden Delicious apples in the East and Midwest.

FOR AN INTERESTING centerpiece or display on your coffee table, combine apples and nuts in a big ceremonic bowl. While almost all of the nut crops are big this year, the pecan harvest is the largest on record.

Actually, it's 50 percent larger than average and a seventh more than ever before. The almond crop is the second largest on record, and there's a big supply of peanuts. All are of good quality.

• • •

THE PRODUCTION of honey also is at an all-time high. Buyy bees have produced 276 million pounds of honey this year—34 million more than average.

Fresh grapefruit is still another good buy. This year's crop is about larger than last year and larger than average. Much of the fruit will come from Florida, Arizona and California's desert valleys. The Texas crop, damaged somewhat by Hurricane Carla, will be down slightly from a year earlier.

And, depending upon where you live, there'll be a goodly supply of dry edible beans available. These will be mainly Michigan pea beans and pinto beans.

Peaches Orientale special garnish for poultry, ham

Broiling canned cling peaches makes them even more flavorful and fragrant and never effects their bright-as-summer color.

Peaches Orientale are broiled canned cling halves filled with a spicy mixture of grated orange rind, chopped raisins, cardamon, butter and honey.

Serve them hot as a garnish for poultry, ham and other meats.

• • •

PEACHES ORIENTALE are made with a one-pound 13-ounces can of cling peach halves, two tablespoons butter or margarine, a tablespoon grated orange rind, an eighth teaspoon ground cardamon, a fourth cup honey and three tablespoons chopped raisines.

Drain peach halves and arrange cup side up in a baking dish. Mix together all remaining ingredients. Spoon into peach cups. Broil until peaches are hot, about 10 to five minutes. Serve as garnish for poultry, ham or other meats. Makes five or six servings.

TOP FASHION—Up front in the fashion parade is the softly sashed over-blouse duo.

No. 3216 comes in sizes 12, 14, 16, 18, and 20. Size 14 takes three and three-fourth yards of 39-inch fabric or two and three-eights yards of 54-inch.

• • •

PATTERN NO. 3137 is so easy to cut and sew. Make it you and have a little suit that's always on the go.

The Pattern comes in sizes 12, 14, 16, 18 and 20. Size 14 takes three and three-fourths yards of 39-inch fabric or two and three-fourths yards of 54-inch.

• • •

SEND 35 cents in coins for each pattern to Iris Lane, Care of AFRO-AMERICAN, Box 1490, New York 1, N.Y. Add 10 cents for each pattern for first-class mailing.

For the new Fall-Winter Pattern Book, presenting the latest pattern designs and lessons in dressmaking send 50 cents.

Cereal-raisin crunchies

Take time today to sit down with your children... learn about their day at school and play.

Give them not only a listening ear but also a plate of home-baked Cereal-Raisin Crunchies. Teamed with apples and milk, these cookies make a popular, nourishing snack.

• • •

CEREAL - RAISIN CRUNCHES are made with two cups sugar, one cup shortening, two eggs, one-third cup molasses, three cups sifted flour, one teaspoon salt, one teaspoon cinnamon, one teaspoon nutmeg, one teaspoon ground cloves, one teaspoon baking powder, one teaspoon baking soda, one cup undiluted Carnation Evaporated Milk, two cups quick oats, two cups corn flakes, and one cup raisins.

Blend sugar, shortening, eggs and molasses until light and fluffy. Sift flour, salt, spices, baking powder and soda together. Add dry ingredients alternately with Carnation. Stir in oats, corn flakes and raisins. Mix well.

Drop dough from a teaspoon to buttered baking sheet. Bake in moderate oven (350 degree Fahrenheit) about 12 minutes until cookies are light brown.

Remove cookies from sheet and place on racks to cool.

LESS Shortening! when you use SELF-RISING Washington FLOUR

Baking Powder and Salt Already Added

Washington SELF-RISING FLOUR ENRICHED

NO FINER FLOUR AT ANY PRICE

OPEN WED. AND THURS., 9 A.M. TO 9 P.M. — OPEN FRI. 9 A.M. TO 10 P.M. — OPEN SAT. 9 A.M. TO 9 P.M.

TRIPLE STAMP BONUS AT PENN FRUIT STORES!

CLIP COUPONS BELOW AND PRESENT TO PENN FRUIT CASHIER!

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

100 FREE TOP VALUE STAMPS WITH PURCHASE OF $5.00 OR MORE NAME ADDRESS LIMIT ONE PER CUSTOMER OFFER EXPIRES SAT., NOV. 4, 1961 PENN FRUIT

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REDEEM BOTH COUPONS FOR 300 EXTRA TOP VALUE STAMPS WITH PURCHASE OF $15.00 OR MORE

SAVE 78c! HYGRADE Skinless FRANKS Ideal for Freezing Use As Needed 3 LB. PKG. $1.29

MORRELL PRIDE PURE PORK SAUSAGE MEAT lb. 37c

FREE 1 LB. PKG. ORANGE BRAND SLICED BACON WITH PURCHASE OF $2.79 OR MORE BRAND LEAN CANNED HAM 10 TO 11 LBS. AVG. WEIGHT 69c LB.

SAVE 25c OFF REG. PRICE ON ANY LB. CAN COFFEE

PENN FRUIT SAVE 25c OF ANY LB. CAN OFF REG. PRICE COFFEE WITH THIS COUPON & PURCHASE OF $5.00 OR MORE NAME ADDRESS LIMIT ONE TO A CUSTOMER. OFFER EXPIRES SAT., NOV. 4. AF-101

WITH COUPON AT LEFT & PURCHASE OF $5.00 OR MORE

PENN FRUIT

BONELESS penn quality AND U. S. GOV'T GRADE CHOICE STEER BEEF ROUND ROAST NO FAT ADDED 75c lb.

Freezer Food Sale!

Penn Quality FRESH GROUND 100% REG. GROUND BEEF Only 38c lb. 5 lbs. $1.89 When Sold in 5-lb. Pkgs. or Over

DELICIOUS JUICY TENDER ROUND STEAK lb. 79c

FRY AS QUICK AS BACON—RECIPE IN EACH PKG. BEEF BREAKFAST STEAK lb. $1.09

DELICIOUS SWISS STEAK lb .99c BONELESS TIP SIRLOIN STEAK lb. 99c

Attention Cheese Lovers! INTRODUCING PENN FRUIT AMERICAN CHEESE EACH SLICE INDIVIDUALLY WRAPPED REG. 33c 8-SLICE 8-OZ. PKG. 29c ea.

SAVE 29c —STRAWBERRY, PEACH, LIME, LEMON & ORANGE ROYAL GELATIN 3x DEAL LARGEST PKG. 3 6-OZ. PKGS. 29c WHILE THEY LAST!

FREE BISCUITS WITH PURCHASE OF 1 PKG. OF Food Club MARGARINE lb. 33c

FOOD CLUB CRANBERRY SAUCE . 3 16-OZ. CANS 47c

LESS THAN 8c A CAN DOG FOOD DOG CLUB 12 13½-OZ. CANS 95c

FROZEN FOOD BARGAINS SAVE 10c! FROZEN DINING-IN DINNERS 11-OZ. PKG. 39c CHICKEN, TURKEY, BEEF, SWISS OR SAUSBURY STEAK

TOILET TISSUE WHITE & COLORS . . 10 ROLL 79c

TIDY HOME ALUMINUM FOIL LARGE 12-IN. x 25-FT. ROLL 4 ROLLS $1.00

SAVE 20c—DAPPER JET SPRAY STARCH . . . 16-OZ. CAN 49c

BABY SOFT FACIAL TISSUES WHITE & PINK . . 5 BOXES OF 400 $1.00

FOOD CLUB STUFFED QUEEN OR MANZANILLA OLIVES . 16-OZ. JAR 49c

FROZEN DARTMOUTH FRENCH FRIES . . . 9-OZ. PKG. 10c

FROZEN TOP FROST ORANGE JUICE 3 7½-OZ. CANS 75 6-OZ. CANS $1.00

FROZEN MORTON'S APPLE, CHERRY, COCONUT FRUIT PIES 22-OZ. PKG. 29c

SAVE 48c—DARTH FROZEN WAFFLES 8 5-OZ. PKGS. $1.00

Enjoy The Best! FRESH BAKED JUBILEE DONUTS CINNAMON PLAIN OR SUGAR doz. 19c

SAVE 20c—JUBILEE CHERRY PIE 45c

JUBILEE NEW TWIN PAK POUND CAKE 3 lbs. 99c

FRESH CUT FILLET O' FLOUNDER lb. 59c

TASTY FANCY JUMBO SMELTS 5 TO 7 PER LB. 2-LB. PKG. 75c 39c lb.

Final Clearance! IMPORTED HOLLAND TULIP BULBS REG. 69c ALL NAME VARIETIES 49c pkg. SAVE 20c

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CALIF. FRESH, CRISP PASCAL CELERY . . 2 Stalks 29c

FRESH CLEANED SPINACH . . 16-OZ. CELLO BAG 19c

CALIF. YOUNG, FRESH CARROTS 2 LB. CELLO BAG 19c

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DUNDALK — Merritt Shopping Center; Merritt Blvd.

GLEN BURNIE — Gov. Ritchie Highway East of Old Annapolis Road

GLEN BURNIE — Glen Burnie Shopping Center, 6th and Ritchie Highway

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