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

From Mildred's Kitchen

by Mildred Brooks

With the holiday fast approaching — Thanksgiving and Christmas — the season's momentum is gaining. The Washington social season has just about jelled.

Certainly, the department stores are rushing the season. The toylands have been stacked with goodies for the children for several weeks.

* * *

MANY OF us take to last minute shopping no matter how early we are warned. However, some of the culinary goodies can not be done the "night before Christmas."

Notable among these is the perennial FRUIT CAKE! Now to the time to make and put it away, giving yourself enough time to pour a bit of "liquid fire" over the cake.

So try this recipe:

Use 2 cups water,
½ lb dark seedless raisins (about 1½ cups),
1 cup currants,
½ cup sifted flour,
½ lb chopped pitted dates (about 1 1/3 cups),
½ lb. chopped walnuts (about 2 cups),
½ lb pecans (about 2 cups),
¼ lb candied citron (about 2/3 cup),
¼ lb candied pineapple (about 2/3 cup),
2 oz candied orange peel (about 1/3 cup),
2 oz candied lemon peel (about 1/3 cup),
½ lb sliced candied cherries (about 1 1/3 cups),
Also 2½ cups sifted flour,
1 teaspoon baking powder,
¾ teaspoon salt,
¼ teaspoon cinnamon,
¼ teaspoon nutmeg,
¼ teaspoon allspice,
½ teaspoon mace,
1 cup butter or margarine,
1 cup granulated sugar,
1 cup brown sugar, firmly packed,
4 eggs, well beaten
½ cup grapefruit jelly, and
½ cup grapefruit juice.

* * *

BRING WATER to boiling; add raisins and currants and bring to boiling again. Pour off water and drain fruit on paper towels. Set aside. In a large bowl, place½ cup flour and all of the chopped drained fruit, mix and set aside. Sift together flour and spices, baking powder and salt. Cream butter with sugars, add well beaten eggs, gradually. Blend in grape jelly. Add dry ingredients alternately with grape juice in fourths. Beat only until smooth, do not overbeat.

Turn batter over fruit and nuts, mixing thoroughly. Turn into 2 loaf pans (9½ x 5¼ x 2¾") which have been greased and lined with waxed paper. Place a shallow pan containing 2 cups water on bottom rack of oven during baking. Bake at 275 degrees F for 2 to 2½ hours.

DETROIT — A 21-year-old mother of five, Mrs. Patricia Walk, last week gave birth to triplets — all girls — at Trinity Hospital. She is the wife of Evel Walk, 25, an unemployed factory worker.

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MERLITE FRY PAN
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Women who love their families set a Tip-Top table
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ROCK CORNISH HEN with Grape Stuffing—Need an idea for a rather de luxe main dish? Then serve Rock Cornish Hen with Grape Stuffing. This is a delectable combination.

ON THE EASTSIDE

Walters Art Gallery visited by pupils

By CHARLOTTE W. DOWNIE

In connection with a phase of Social Studies "Centers of Ancient Civilization", a sixth grade class of School No. 149 recently visited the Walters Art Gallery.

Viewing artistic evidences of ancient life led to a better understanding of the contributions of ancient civilization.

Pupils who made the trip were: Willis Cox, Mervin Gynt, Ernest Harris, Bruce Johnson, Richard Johnson, Frank Knox, Clarence Logan, Carl Martin, Eugene Pigott, Earl Steele and Lavy Bond. Rebecca Belon, Deborah Brodgen, Mary Chase, Hazel Chilsolm, Janice Conyers, Deborah Daniels; Clara Davis, Gloria Edwards, Beverly Hill, Barbara King, Bettye McLeod, and Cynthia Moore;

Also Evelyn Roy, Evora Spencer, Diane Thompson, Paulette Underwood, Evelyn Washington, Diane Watts and Avis Whiteworth.

Miss Vivian Purviance is the teacher, Edward L. Murray, principal and Miss Irma Dancy is the vice principal.

* * *

THE LIBRARY CLUB members of Rutland Elementary School met in the school Library earlier in the week to complete plans for celebrating Book Week.

The club members are: Lloyd Arrington, Charles Boatwright, Linda Boykin, Deborah Brogden, Sandra Cheeks, Joan Clinton, Cynthia Fields, Evelyn Harris, Alice Jones, Jeanetta Jones, Frank Knox, Shirley Newhill, Jacqueline Nichols, Diane Pridgen, Catherine Rivers, Deborah Rowlett, Peggy Stocks, Fred Thaxton, Sandra Trusty, and Sylvia Turnage. Mrs. Bonnie Lee is the school librarian.

Men's Day was celebrated recently at the New Baptist Church, located at Biddle and Wolfe Streets, the Rev. Albert J. Hardy is the pastor. Guest speaker at the morning service was Rev. Clifford Gardner of Washington, D.C. Addressing the audience at the 3 p.m. service was Rev. Burgess of Potomac State Park Community Baptist Church.

Officers of Men's Day were: George Chapel, president; William Wilks, vice president; William Edmonds, secretary-treasurer.

Captains included: Rev. J. W. Jowers, Frank Andrews, Andrew Howell, and Willie Charles.

Pretty was the surprise birthday party given the past week for lovely Mrs. Truman Elliott at her home 2840 Woodbrook Avenue. The affair was given by her daughter, Mrs. Classie Hoyle.

Helping them to celebrate were: Messrs. and Mesdames Thomas Strand, Danice Hoyle and Gabriel Bell.

Mesdames Lydia Brown, Lillie Brown, Grace Gross, Ihunia Page, and Classie Hoyle.

Misses Barbara Brown, Harriet Brown, and Joan Lawson. Messrs. Stanley Pratt, Ronald McCutcheon, Joseph Lawson, Melvin Wallace.

* * *

A MUST ON your list is to attend the Rummage Sale and Bazaar being sponsored by the Eastside Community Committee, Inc. The affair given for the benefit of the 18th annual Children's Christmas Party, will be held this Nov. 11, at 12 noon at the Club House, 1118 E. Monument St.

Committee members are: Miss Hester Milliean, general chairman; Mrs. Birtsal Ross, Mrs. Sarah Baldwin, Mrs. Laura White, Mrs. Gloria Jones and Mrs. Nancy Jackson.

Don't forget to attend the Variety Dinner Party to be given by the Friendlivettes Social Club on Friday, December 1 from 6 p.m. to 1 a.m.

Mrs. Ada B. Welch is president; Mrs. Minnie Litiker, secretary; and James Alston, business manager.

A date to remember is Thursday, November 16 . . . At that time the North Baltimore District of the Washinton Conference of the Methodist Church will present Baltimore's own, Marion Jackson Downs, soprano. The concert is to be held at the Sharp Street Methodist Church. Rev. F. L. Williams, general chairman, Rev. J. B. A. Dyson, district superintendent and Bishop E. A. Love is resident bishop. See you there.

Remember to join YOUR NAACP . . . Let's continue our fight for freedom. . . The fall campaign is winding up. Get on the BAND WAGON TODAY. Call LA. 2-8500 for information. . . Miss Gertrude Gorman is campaign director, Dr. Lillie M. Jackson, president; Rev. Jentry McDonald is membership chairman—HURRY, HURRY, HURRY. TIME IS SHORT.

Neighbors, on next Sunday, Nov. 12, the Roosters Club of First Baptist Church will present Miss Elaine Taylor, mezzo soprano in a recital. Mrs. Viola W. Wright is president; Mrs. Myrtle Seldon is chairman. The Rev. V. T. Williams is pastor.

Our Good Neighbor of The Week:

Our Good Neighbor of the Week is charming Mrs. Jeannette Silva who resides at 1910 Poplar Grove Street.

Mrs. Silva is a native of Northumberland County, Va. She is an active member of the Mt. Lebanon Baptist Church where she has recently organized the Young People's Choir.

Mrs. Silva is a member of the Pastor's Aid, Deaconess Board, Missionary Society and the Deaconess Unity of Baltimore and Vicinity.

Our Good Neighbor is a member of the Senior Wide Awake Club, The Friendlyettes and the NAACP.

She helps with contributions to the Father Flanagan Boys School. Mrs. Silva likes to work in the church and likes to work with young people.

Mrs. Silva's hobbies are watching T.V. with her favorites being Wyatt Earp and The Untouchables. Her favorite dish is seafood with ice cream being her favorite dessert.

Our good neighbor likes the hymn "I found the answer" and likes to read the Bible, her special verse is "Let not your heart be trouble."

Come November 28, the Junion Missionary Society of First Baptist Church will present a pageant "Darkness Turns to Light." Mrs. Julia Heath is the supervisor.

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

Mrs. Marjorie Matthews, RFD 14, Box 452

Mrs. Emma Schaired, 457 Cummings Court

Mrs. Henrietta Proctor, 1825 N. Chapel St.

Miss Geraldine Williams, Provident Hospital

Miss Dorothy Coincil, 323 E. Lafayette Ave.

Mrs. Emma Carey, 1922 Oakhill Ave.

Mrs. Phyllis Campbell, 942 N. Durham St.

Mrs. Ardelia Jones, 2316 Guilford Ave.

Mrs. Roslyn Richardson, 214 Bethel Ct.

Mrs. Pearl McCurdy, 2622 Grogan Ave.

Melvin Davis, Maryland General Hospital

Claude Patterson Sr., 1016 W. 42nd St.

Dr. Carl Murphy, 2406 Overland Ave.

Mrs. Lois Link, 1208 E. Federal St.

Frank Phillips, 2047 N. Bentalou St.

Memory Verse. . . "The Lord Loves a Cheerful Giver"....

BALTIMORE COUNTY

Lambda Kappa Mu Sorority holds regional conference

By DORIS B. ADAMS

Lambda Kappa Mu Business and Professional Sorority Women trekked to Newark by bus, train and plane on Saturday for the 1961 Northeastern Regional Conference at the Essex House.

Theme of the conference was, "Enlightened Leadership For a Dynamic Age." Presiding over the general session was Regional Director Celestine B. Harris of D.C., and a member of Theta Chapter.

Grand Basileus Catherine Cowell, presided. Other participants included Carmeta Meade, basileus of the host chapter. Mrs. Grace Malone, guest speaker.

Mrs. Gladys Francis, Phi Delta Kappa national officer, headed a workshop on youth programs. Discussants were Sorors Addie Taylor, Rho chapter and Julia Cohan of Alpha. Soror Doris B. Adams of Iota chapter was recorder for the group.

Mrs. Tina Bohannon was group leader of a community relations workshop. Discussants were Sorors Aura M. Faulk, Enid Baird, Pan Grand Basileus; and Mary Brooks. Soror Sara Baker of Lambda chapter was recorder.

Eleanor Jones of Kappa chapter led a workshop on sorority resources. Sorors Rosiland Elerbee, Epsilon, And Phyllis Welcome of Nu Chapter were discussants. Delta Chapter's Clara Terry was recorder.

Guest speaker at the conference luncheon was Louis Lomax, former AFRO-AMERICAN newsman, now author and TV film producer. Grand Basileus Catherine Cowell presented a special award to Mrs. Mary E. Burch, organizer of the youth group.

Presiding at the luncheon was Mrs. Alice B. Arrington, former executive director of our Baltimore YWCA, who is now executive director of the Phyllis Wheatley YWCA in Detroit.

Iota chapter members Annie Anderson, Ethel Covington, Imogene Douglas Glynnia K. Hill, Eunice Brooks Johnson, Esther Morris, Susie B. Myles, Arabella Ross, Bertha Sembly, Bettye Shelton, Doris Adams, Helen Deleaver, Hattie Tilghman. Also Olivia Bates, Ovella Dorsey, Fannie Ewell, Naomi Johnson and Ida Wroten.

* * *

ALS OACTIVE at the conference were Nu Chapter's vivacious Phyllis Welcome, (national organizer); Baltimore's Naomi Johnson, National First anti basileus; Iota Chapter's Susie B. Myles; Blanche Hughes, widow of Dr. Bernard Hughes. Louise Anderson, Sally Cook Young, prominent soror and socialite who is the editor of "Club World" magazine.

Also Baltimore's Ida Wroten, editor-in-chief of the Acorn; official organ of Lambda Kappa Mu; Marie Leatherman, Northwestern regional director.

Also Soror Thelma Walls of Orange, N.J.; Towson's Anabella Ross and Lutherville's Bertha Semblys;

S. BALTIMORE

Thanksgiving service slated

By WALTER W. E. Hill

Union Thanksgiving Services of South Baltimore will be held at John Wesley Methodist Church.

Mr. and Mrs. Lee Person enjoyed their first experience at Broadcasting over a ham radio while guests of Mrs. Grace L. Hines during the weekend. The Station was K3LJB.

Shiloh C.C. Church observed its Annual Women's Day in which the amount of $5,508.05 was raised. Mrs. Mary Lucus was chairman.

The Progressive Young Adult Circle celebrated their 10th anniversary Sunday. Mrs. Mary L. Smith, president.

Among the front pages of newspapers placed in the vault of "Civic Center Capsule," is our AFRO-AMERICAN Newspaper.

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North Avenue Market...
Will you find
SERVICE
Friendly, personal, courteous
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Famous for 30 years
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In-season and out-of-season here "every season"
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Plenty of easy free parking on our large lot on Maryland Ave. Opposite the market.
North-Maryland-Mott-Charles
Daily till 6—Wed. till 1—Fri. till 9
Super Open EVERY NIGHT

Hint for holiday diet: why not now?

Admittedly, christmas and Thanksgiving are not times to watch one's diet, and if you're one of the millions who face the "after-the holiday" fat hangover, you have discovered that the holidays have left you a bigger person in every way!

Why not avoid this fatal pitfall of the season and diet now? Lop off about 15 pounds. Then swing into the holiday with high appetites!

* * *

SOME PEOPLE prefer not to cut out any of the foods they regularly eat; they simply take smaller portions of everything. Others find that they do better by eliminating the two or three foods they can most easily live without, and continue to eat everything else in normal quantities.

IF YOU eat a high-protein breakfast with moderate amounts of carbohydrates (sugars and starches), your reducing program will fare better than if you eat no breakfast at all. You'll be likely to eat less with your mid-morning coffee, less apt to overindulge at lunch.

Small quantities of sugar are not only quick pick-me-ups but reliable appetite-appeasers as well; a cup of tea or coffee with sugar (there are only 18 calories in a teaspoon of sugar) or a piece of hard candy, taken an hour or so before a meal helps you to be content with smaller portions at the table. (Hunger is reduced when blood sugar is increased). Interestingly, artificial sweeteners have no effect on energy or appetite.

If you need further help, begin meals with salads and consommes; they're filling and low in calories. An interesting and effective psychological trick is to serve small portions on smaller plates.

If you have not already done so, explore the delights of wine cookery. 80 percent of the alcohol content burns away in the cooking process and what's left is flavor.

Pork chops

Stuff pork chops and a different and tasty way of serving this special.

You will need six double pork chops, one and a half cup whole kernel corn, one and a half cups bread crumbs, three-fourth teaspoon salt, a fourth teaspoon pepper.

Also one and a half tablespoons minced parsley, three-fourth teaspoon sage, one tablespoon grated onion, one cup diced apple, one egg, three tablespoons milk, fat.

* * *

CUT A POCKET on the bone side of each chop. Combine next 10 ingredients and mix well. Stuff each chop with corn mixture. Brown chops in fat, season, add a little water and bake in moderate oven (350 degrees F.) about one hour or until tender. Serves six.

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OFFER EXPIRES SATURDAY, NOV. 11, 1961
LIMIT — ONE COUPON PER FAMILY

. . . Vin Rouge 1948 and PARKS' Chitterlings, mon ami

WEEK'S BEST BUYS

Broccoli, potatoes priced to fit budget

Food shoppers have a wide variety of choices from the well stocked markets. Plenty of good plain wholesome food served attractively should be the order of the day.

The cabbage family is well represented on the best buy list. Supplies of cabbage are heavy and low in cost. Cauliflower is at its seasonal peak and excellent in quality. Served raw or cooked these two vegetables made flavorsome dishes.

* * *

BROCCOLI is another of the cabbage family in fair supply. When selecting a bunch of broccoli be sure the clusters of buds are compact and tightly closed. Buds that are open enough to show yellow or purple color are past their prime and lower in quality. Broccoli is an excellent source of vitamin A. You will also find some Brussels sprouts that are being shipped in from California.

* * *

ALL THE CABBAGE family are strong flavored vegetables so they should be cooked quickly in a small amount of salted water, until just tender. Leaving the lid of the pot the first few minutes off when the vegetable starts to boil will help release volatilegases and retain a brighter colored finished product.

When you are considering economy, potatoes are a leading low cost vegetable. Heavy supplies have produced low prices and quality is high. Sweet potatoes from the Eastern shore are attractively priced. Celery, lettuce, and carrots should tempt you for salad making.

* * *

APPLES ARE the leading fruit buy. Four pound film bags are good values. You will have a choice of Red and Golden delicious for eating and for general use Staymans, Jonathans, and McIntosh. Apples that are very firm may be stored at room temperature for short periods. Very ripe apples that are soft should be refrigerated.

Emperor grapes from the west coast are very good in quality and prices are attractive. Bananas and Bartlett pears are good buys. Plan to include at least one or possibly two servings of fruit in your meals daily.

Citrus receipts are increasing; Florida oranges and grapefruit are starting to arrive in greater amounts. From indications large supplies will be available for the coming months in citrus.

This is the fresh cranberry season so plan to use them often to perk up meals. The crop is well above average and stocks of processed Cranberries are liberal.

Medium size Grade A Eggs are still the best buy. You get more egg for your money on a pound basis when you buy medium size eggs.

* * *

TURKEYS AND FRYER chickens are low in cost. With the turkey crop the largest in history, supplies are very heavy. Why not serve turkey when you have folks in to dinner. Remember you can serve this meat with any vegetable. The meal does not have to be a traditional turkey meal.

The supplies of pork are increasing seasonally. Watch for specials in cured pork, beef and lamb.

BLUE BOY SHOPPES
Sandwich Masters
SUBMARINE SANDWICHES
MILK SHAKES
PIZZA
SEAFOOD
GARRISON & CLIFTON
WI. 7-1724

CLABBER GIRL'S LUNCHEON

Corn Bread

Sift together 1 cup sifted all-purpose flour, 3 teaspoons Clabber Girl Baking Powder, 3 tablespoons sugar, and 1 teaspoon salt. Blend in 1 cup yellow corn meal, 9 slices cooked crisp bacon, finely snipped, 3 tablespoons finely diced green pepper, and ¼ cup chopped pimiento. Combine 1 egg, slightly beaten, with 1 cup milk, and ¼ cup melted bacon fat, butter or margarine; add all at once to corn meal mixture and stir until dry ingredients are just dampened. Pour batter into a greased 8 x 8 x 2-inch baking pan. Bake in a 425°-F. (hot) oven about 25 minutes. Serve hot, cut into serving pieces. Yield: 6 servings.

It's the BALANCE that Counts . . .
It's the balance of ingredients in baking powder that governs its leavening action. Only when all 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 . . . That's the reason Clabber Girl Double Action Baking Powder is Guaranteed to Give Good Housekeeping.
Balanced Double Action means Better Baking!
CLABBER GIRL BAKING POWDER
Exclusively known as the baking powder with the Balanced Double Action!

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

Peanut butter dressings

Year 'round favorites, salads in one form or another generally appear somewhere in most families everyday menu plans. Have you tried a new salad dressing lately?

Your salads may well take on a new look if you do, sparking greater enthusiasm for this important part of the meal. Peanut butter salad dressings make particularly pleasing variations. They'll lend mellow, rich flavor to these easy-to-eat dishes, and a subtly "nutty" texture, that's wonderfully tempting.

* * *

SINCE PEANUT BUTTER is an important ingredient in peanut butter salad dressings, they can be relied on to provide some of the valuable nutrients of the tasty spread. A good source of protein and fat, peanut butter is also a concentrated flavorful food high in food energy.

Many needy families throughout the Northeast have been receiving U.S. Department of Agriculture donations of peanut butter in recent months, the result of a surplus disposal distribution program, which aims to improve the nutritional levels of their diets as well as increase the variety of foods available to them.

* * *

USDA HOME ECONOMISTS suggest both cooked and uncooked versions of peanut butter dressing. Both are pleasing and easy to prepare and go especially well with vegetable or fruit salads.

* * *

Cooked Peanut Butter Dressing is made with 1 egg, beaten, 2 tablespoons sugar, 2 tablespoons vinegar, 1 tablespoon butter or margarine, ½ cup milk (or reconstituted nonfat dry milk) and ¼ teaspoon salt.

Combine egg, sugar, vinegar, and butter or margarine. Cook over low heat until thick and smooth, stirring constantly. Mix peanut butter with milk and salt. Blend with the cooked mixture and chill. Serve with vegetable or fruit salad.

* * *

TO MAKE uncooked peanut butter dressings combine 1/3 cup peanut butter and 2 tablespoons sugar. Add ½ cup milk or reconstituted nonfat dry milk, 2 tablespoons vinegar and ½ teaspoon salt. Beat until smooth. Serve with fruit salad.

Or, combine 1/3 cup peanut butter with 2/3 cup of French dressing, mayonnaise, or other salad dressing. Serve with fruit or vegetable salads.

WILLING WORKERS — The club, of Leadenhall Baptist Church, met with Mrs Clara Gordon of 617 W. Saratoga St., recently. A meeting was also held with Mrs. Gertrude Blackwell in the church.

Plans for Christmas charities were discussed and a party for Dec. 12, at the church, arranged.

Mrs. Mary Southerland is president of the club.

GRACE IN MOTION — Whirl away with all the fashion honors in this shirt-waist with a handspan waist above a skirt that fans out gracefully all around.

Choose an easy-care blend in Fall's newest tones.

Printed Pattern 4512 comes in Misses' sizes 12, 14, 16, 18 and 20. Size 16 takes six yards of 45-inch fabric.

Send 35 cents for this pattern.

* * *

A SKIRT so simple to sew but so very flattering, you'll want one version in wool for daytime occasions, another in faille to wear with dressup blouses.

Pattern No. 4941 comes in waist sizes 30, 32, 34, 36, 41, and 46. Size 30 takes one and seven-eights yards of 54-inch fabric.

Send 50 cents in coins for this 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.

AFRO VISITS APPLE PLANT

Musselman products as 'good as they look'

By ELIZABETH M. OLIVER

The C. H. Musselman Co., processors of fine foods since 1907, was founded by Mr. and Mrs. C. H. Musselman in Biglerville, Pa.

Mr. Musselman owned 100 acres of sweet corn, tomatoes, apples, beans and pumpkins. He, his father and his brother conducted experiments in canning.

Today, the Musselman plant is a long tway from humble beginnings with one or two employees. Having discontinued vegetable canning in favor of processing apples, the plant now employs more than 2,000 persons.

Products include apple sauce, fruit pie fillings, sliced apples, apple butter, jellies, apple juice, spiced apples, cherries, cider vinegar and tomatoe juice.

* * *

KNOWN AROUND the globe by the description "wonderful good," the products come from the prosperous apple producing soil on the eastern slopes of the Appalachian Mountains extending down through the Shenandoah Valley into Virginia.

Forming the largest apple processing firm in the world, two of the Musselman plants are located in Adams County Va., at Biglerville and Gardners. A third is situated in Berkley County, W. Va.

* * *

MORE THAN 50 years ago, Musselman apple butter was described as "it's good". Today, all the products are known to "look good" and "taste good".

Packed in glass, the fruit is adorned by a colorful label which pictures the product in living color.

Inside the jar, the food is not disappointing, but instead, true to color and delicious in taste.

This is the fact the AFRO discovered when visiting the Musselman Biglerville plant in the heart of Old Pennsylvania Dutch country last week.

For example, a visit to the orchards showed brilliant red delicious - looking apples in abundance. An afternoon spent trailing the fruit through the apple sauce and apple butter plant divisions, proved the apple had not lost its taste or flavor after the famous Musselman processing.

At the end of the line, the labels were placed on the glass jars.

To the writer, this seemed most important, since a housewife tends to select food in attractive containers. If the product inside is not as tasty and attractive as the label seems to say, there is definite disappointment.

Cyrus G. Bucher, assistant sales and advertising manager of the Musselman Co., said that Musselman labels are designed to attract. However, he pointed out they are especially designed to reveal exactly what is inside the jar.

* * *

NEWEST MUSSELMAN product suitable for the Thanksgiving season is the spiced apple rings also enclosed in a glass jar.

In assorted sizes of glass and tin containers, the firm offers for "wonderful good" eating, other products, sliced apples, apple juice, apple - raspberry sauce, apple - raspberry drink, tomatoe puree, apple concentrate, peaches, asparagus, blueberries, raspberries, blackberries, sweet cherries.

A special treat for chilly fall evenings is the hot Mulled Apple Juice made as follows:

1 quart Musselman apple juice; 1 2-inch stick cinnamon; 4 whole cloves; ½ cup sugar combined. Bring to a boil, cover, simmer 10 minutes, strain, serve hot with cinnamon stick as stirrer in each mug.

Guests of the Musselman firm included Elizabeth M. Oliver, Baltimore AFRO reporter; Miss Rose Marie Tyler, Washington AFRO Woman's editor; George Jude, AFRO national advertising representative.

THE AFRO IN APPLE LAND—Friday guests of the Musselman Co. in Biglerville, Pa. were AFRO representatives Miss Rosemarie Tyler, Washington AFRO Women's editor; Elizabeth M. Oliver, Baltimore AFRO reporter; George Jude, AFRO national advertising representative. Left is Musselman host, Cyrus B. Bucher, assistant sales manager. Note piles of apples in background. Later on Friday the apples were covered with corn husks to keep off frost.

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
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LIMIT ONE PER CUSTOMER
OFFER EXPIRES SAT., NOV. 11, 1961
PENN FRUIT
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OFFER EXPIRES SAT., NOV. 11, 1961
PENN FRUIT
REDEEM BOTH COUPONS FOR 300 EXTRA TOP VALUE STAMPS WITH PURCHASE OF $15.00 OR MORE
Open Wed. & 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.
ORDER YOUR HOLIDAY POULTRY NOW!
A grand selection weighing from 8 to 28 lbs. Also available—ducks, geese, capons, roasting chickens and Armour Star stuffed turkeys, ready to pop into the oven.
PENN FRUIT
REAP SAVINGS BY THE BUSHEL DURING THE 2nd BIG WEEK OF OUR
GOLDEN HARVEST SALE!
Guaranteed Tasty and Tender Eating!
PENN QUALITY AND U. S. GOV'T. GRADE CHOICE STEER BEEF
SIRLOIN STEAK . . . . 79¢ lb.
FRESH KILLED CHICKENS
CUT-UP FRYERS
LEGS QUARTERS 33¢ lb. BREASTS QUARTERS 35¢ lb.
Chicken Wings lb. 29¢ Chicken Backs 2 lbs. 19¢
FRESH CHICKEN LIVERS . . . . . lb. 69¢
Serve Chicken with OCEAN SPRAY CRANBERRY SAUCE
BONELESS SIRLOIN STEAK . . lb. 99¢ STRIP STEAK . . lb. $1.79
SHOULDER LAMB CHOPS . . . lb. 59¢ SHOULDER LAMB ROAST . . . lb. 35¢
PENN QUALITY 100% REGULAR FRESH GROUND BEEF . . 5 lbs. $1.89 When sold in pkgs. of 5 lbs. or more
SAVE 78¢—HYGRADE SKINLESS FRANKS . . . 3 lb. pkg. $1.29
FREE LB. PKG. With Purchase of Szymko Brand Loin ORANGE BRAND CANNED HAM BACON 69¢ lb.
PACKED WITH VITAMIN C — JUICY FLORIDA
ORANGES 18 for 39¢
CRISP WESTERN CARROTS . . 2 1-lb. pkgs. 19¢
CALIFORNIA Fresh Dates 1½-lb. pkg. 49¢
CHRISTMAS DOOR OR 15" CEMETERY WREATH . . . Reg. $1.59 $1.29
FREE FOOD CLUB BISCUITS WITH PURCHASE OF PREMIUM FOOD CLUB MARGARINE lb. 33¢
PENN FRUIT AMERICAN CHEESE EACH SLICE INDIVIDUALLY WRAPPED 8-SLICE 8-OZ. PKG. 29¢ ea.
SAVE 16¢ — IMPORTED DANISH BABY GOUDAS . . . . . 7-oz. pkg. 33¢
SAVE 29¢ — PEACH, LIME, LEMON AND ORANGE ROYAL GELATIN WHILE THEY LAST LARGEST PKG. . . . . 3 6-oz. pkgs. 29¢
FOOD CLUB TANGY CRANBERRY SAUCE STRAINED 3 16-oz. cans 47¢
TIDY HOME (12-INCH WIDE) 25-FT. ALUMINUM FOIL . . . . . 4 rolls $1.00
TOP FROST FRESH FROZEN ORANGE JUICE 2 12-oz. cans 75¢
DARTMOUTH FROZEN (CRINKLE CUT) FRENCH FRIED POTATOES . . . . . 9-oz. pkg. 10¢
SAVE 48¢—DELICIOUS DARTMOUTH FROZEN WAFFLES 8 5-oz. pkgs. $1.00
SEE WHAT 10¢ WILL BRING HOME Your Choice 10¢ ea.
CONNOR'S KIPPERED SNACKS 3¼-oz. can
CLEANS QUICKLY TOPCO CLEANSER 16-oz. can
PINEAPPLE-GRAPEFRUIT DEL MONTE DRINK 12-oz. can
CAMCO WHITE PAPER NAPKINS 50 ct. pkg.
SAVE 20¢! FRESH-BAKED JUBILEE APPLE PIE . . ea. 39¢
SAVE 5¢—JUBILEE JEWISH RYE BREAD loaf 20¢
FRESH CAUGHT ROCKFISH lb. 29¢
STEAKFISH FRESH SLICED lb. 39¢
PRICES EFFECTIVE THRU SAT., NOV. 11 — QUANTITY RIGHTS RESERVED
NORTHWEST — Gwynn Falls Parkway and Reisterstown Road
EASTPORT — Eastern Ave. and North Point Road
ZEDMAN—Zedman Ave. and Glenclair Lane
CHARING CROSS — 5210 Baltimore National Parkway
LOCH RAVEN — Loch Raven Shopping Center, Merrit Blvd.
GLEN BURNIE — Glen Burnie Shopping Center, 6th and Ritchie Highway
LIBERTY HEIGHTS — Liberty Heights Ave. and Hilsdale Road