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

Gadabouting In Baltimore

Alpha Phi Alphas shift to New York

with Lula Jones Garrett

A trio of Baltimore Alphas, Frank Veney, Frank Ellis and Cliff Mackay, were in a huddle with New York Alphas until late Wednesday night planning the transfer of the Eastern Regional Convention to the Big City.

The regional, originally scheduled for Baltimore April 6, 7, and 8, was cancelled last week in cooperation with the current campaign not to meet in this city until hotels and eating places have been opened to all citizens.

Brothers of Alpha Gamma Lambda chapter moved quickly to secure the facilities of the swank Hotel Astor, located at 45th and Broadway in the heart of Times Square, as the new regional site.

Frank Ellis, who was serving as chairman of the Baltimore planning, supplied full details of the proposed program to Albert C. Gilbert, who has been designated as chairman of the New York convention.

Dr. Alfred C. Fentress of Norfolk, Eastern regional vice president, who agreed with the Baltimore chapter that the convention should be moved, presided at Wednesday night's meeting.

L. H. Stanton is president of the host NYC chapter. Others who attended were Kermit Hall, of Philadelphia, comptroller; Dr. Ferdinand Williams of Newark; and Marvin Riley and Howard Jones of New York.

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SUNDAY morning at the 11 a.m. services in Metropolitan Methodist Church, the five-month-old daughter of Dr. and Mrs. Raymond L. (Sara) Gray will be christened.

Godparents for the baby, whose name is Gina Lawson Gray, will be Mr. and Mrs. Charles Byrd of Charleston, W. Va. and Mrs. Alice D. Smith of this city.

Following the christening Dr. and Mrs. Gray will entertain at a formal dinner for members of the family, the godparents, the Rev. Frank Williams, who will officiate at the christening, and Mrs. Williams.

The dinner party will be in Kappa House.

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AND ADD TO new citizens twins for Mr. and Mrs. John (Thelma) Redd . . . in the nicest combination, a son and a daughter. The Redds are also parents of two other children.

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AURELIA . . . LONESOME entertained The Organization on Saturday afternoon. A beautiful color scheme of green and white was carried out from invitations to napkins.

The brief business session was followed by cards and dinner.

Present for an evening of relaxation and fun were Marian Ampney, Mary Bacote, Mae Cornish, Veronica Green, Jeanette Johnson, Henrietta Jones, Ernestine Lewis, Alphus Williams and Lillian T. Wilson.

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BALTIMORE GIRLS do such delightful entertaining, for instance, the Just Twelve Club, whose members perked off to a theatre to see "West Side Story," then to dinner at Garrison's Saturday.

In the group were Dorothy Dixon, Dorothy Collins, Verna Clay, Margaret Gassaway, who is a new member.

After dinner they went to Jane Harrison's manse for a business session, voted a contribution for the President Hospital Tea.

Marion Jones will host the April meeting.

Members of the club include Phyllis Walston, Mary Jenkins, Emma Dudley, Bessie Womack, Elizabeth Demby and Carrie O. Johnson.

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MR. AND MRS. WILLIAM GRAY held forth at a dinner party, Monday evening, for Mrs. Mary Thomas of York, Pa.

The affair marked Mrs. Thomas' birthday, and was beautifully staged in a gold and white setting, using china and glass of those colors as decor.

Guests were Mrs. Nola Dyer, Mr. and Mrs. Otis L. Jones, Mr. and Mrs. Frank Augins, Mrs. Delores E. Jones, Mrs. Margaret Hall;

Also James Holbrook, Mrs. Novella Miller, Mrs. Florence Johnson, Norman Hall, Mrs. Marie Gibson, Mrs. Gertrude Williams, Mr. and Mrs. Garland Suite, Mrs. Beatrice Rice, Miss Nina West, M. Squirrell.

Other out-of-town guests, not including the honoree, were James Birchmore of Washington, Mrs. Sallie Smith of York, Pa., Dr. and Mrs. G. E. Thomas of York, and Mr. and Mrs. Frank Gray of Pottstown, Pa.

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THE PIERIANS sat entranced, Friday evening, as they listened to Adele V. Holden read from her recently published book of poems "Figurine and Other Poems".

Later they had coffee (plus) and conversation with Mamie Todd and Olivia Dixon as joint hostesses.

The session was in the Longwood Street home of Mrs. Todd, with guests including Adele Foreman, Ruperta Waters, Ruth Wilmore and Ella Edeiny.

Members about were Olivia and Mamie, Lydia Mussenden, Hazel Fleming, Louise Lamb, Pearl Brackett, Iris Annette Johnson, Lula Patterson and Vivian Washington.

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IN ADHERENCE to their national purpose of keeping mutual friendships alive, the Baltimore chapter of the Smart Set entertained the Washington chapter, here, Saturday afternoon.

Luncheon was served in the beautiful confines of Kay Carter's new Morgan Park home, with Mabel Byrd as co-hostess.

Good conversation, good food make a fine evening, and time rolled swiftly by as the group clarified objectives and formulated plans for the future.

From Washington came Miriam Dean, Phyllis Washington, Norma Pinkney, Plaine Roberts, Patricia Hines, Regina Curry, Thelma Clarke, Imogene Peck, Louise Hill, Audrey Thompson, Alma Davis, Rosa Taylor, Ethel Randall, Thesda Morris and Clementine King.

Baltimoreans about were Alice Pinderhughes, Louise Gilliam, Doris Cole, Margaret Mason, Ruth Jennifer, Helen Queen, Iris Mapp, Dorothy Wood, Doris Moore, Theodosia Stokes, Sarah Newton, Bertha Forte and Jacquelyn Watts.

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DOUBLE SURPRISE for double natal day celebrants was the party given by Mrs. Julia Angelen, Sunday, for Sarah Phillips and Jaretta Angelen in the Angelens' home in Glen Burnie.

Grant Phillips, Marvis Brooks, and Julia's father, Bennie Angelen, were guests.

Sarah's birthday was actu- [illegible] Monday, [illegible] came in for more celebration, with friends and family showering her with gifts, letters and cards.

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TO CARRY ON from college days is one thing; from high school days, another . . . but to boast of friendship from elementary school days is quite a thing!

But that is what the group, formerly the Jolly Pals of School No. 112, is still doing.

Recently they met in the Arunah Avenue home of Cordeda Better for an evening of fun, including a full course dinner... and some twisting.

About were Everett and Addie Butler, Dan and Ethel Brewington, Emily Bryant, Clifton Roland, Paul and Cordeda Better, Dr. and Mrs. J. E. T. Camber, Charles and Sally Fletcher, William and Anita Johnson, Glen and Josephine Neal;

Also Bernice Taylor, Betsina and Mr. Baker, Lucretia and Mr. Datcher, Ellen and Billy Russell, Mary and Dan Pool and Audrey Harden.

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POT-POURRI: Cleo Diggs, looking lovely in pale blue lace, Sunday ago, introduced guests to the receiving line at Mrs. Albert Laforest's reception for her daughter, Jaéque-

BENNETT PREXY FETED— Dr. Willa B. Player president of Bennett College of Greensboro N.C. was honoree at a Wednesday coffee hour sponsored by Morgan freshmen. From left are Miss Elizabeth Glover Dr. Player, Misses Wanda Wright, Dorothy Rivers, Cynthia Sealey and Carol Baker.

Dr. Player says women star in feminine role in this era

Dr. Willa B. Player, president of the Bennett College, made these points in a women's week program talk this week at Morgan State College.

Today's women get where they are going as feminine women. The battle of the sexes has been won.

Women no longer need to play the role of a man in a man's world to get ahead.

The aggressive woman of yesterday has disappeared, replaced by the feminine creature who makes her ideals, purposes and dreams come true through "gentle urging."

More than 600 students assembled in the Murphy Auditorium applauded Dr. Player as she pictured today's women obtaining fulfillment as mothers and career women.

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SHE SAID, "We have succeeded admirably in changing laws to get our rights, to belong, to contribute, to smoke, to get equal pay.

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DR. PLAYER'S talk came as a highlight to the week-long program which began on Sunday with worship services, open house and Greek letter society tea.

Monday's program honored Dr. Edward N. Wilson, registrar, who is retiring in June after 41 years service to the college.

After Dr. Player's Wednesday morning address, an informal reception and a luncheon was attended by students and faculty with Mrs. Martin D. Jenkins, the president's wife, and Dean Thelma Bando, as hostesses.

The AFRO Brides' Fashion Show was held Wednesday evening.

Thursday's Housemothers' Worship and Coffee Hour was sponsored by Dean Bando, Mrs. Mary C. Spellman, the assistant dean, and directors of residence halls.

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THE EVENING fashion show displayed proper attire for women in all roles of life with Mrs. Diana Kane consultant. Models came from the Kane Studio and Morgan College.

This evening (Friday) will feature a reception honoring Dean Louise Latham, North Carolina College dean of women, at a 6:30 p.m. reception, and at 7 p.m. dinner in the Memorial Refectory.

Presiding at the Wednesday assembly was Miss Juanita Doughterty. Miss Morgan." Assisting on the program were Miss Wanda Wright, Jean Wiley, Jean Irer, chairman of the Women's Dormitory Council, Mrs. Beryl Williams, Mesdames Spellman and Bando are faculty advisors.

Mt. Olivete Church to field ball team

CATONSVILLE NEWS

By SAMUEL TORSELL

William Jackson is a patient at Fort Howard Hospital.

Mrs. Fannie Hayes is serving on the Federal Grand Jury in Baltimore.

Eddie Carter, Silas Cox, and Philip Holland were reinstated in Crescent Lodge Elks last Monday night.

The baseball team of Mt. Olivete Methodist Church will take on a new look this year when they appear in the Baltimore Methodist Church Youth Fellowship baseball league for their first time. Mrs. Viasta Copeland is director for District Fellowship.

Mrs. Alto Lewis and Mrs. Katie Williams will hold a chicken and chittering supper Saturday, benefit of Men's Day of Mt. Olivete Methodist Church. The Rev. A. A. Thompson, pastor.

The Rev. Mrs. Ida Torsell represented Grace AME Church last Friday at the World Day of Prayer held at the Emanuel E.U.B. Church. The Rev. Mrs. Flora Terrell was also in attendance.

Catonsville 40 Years Ago

Alexander Smith and Mrs. Johanna Worthington was married by the Rev. J. A. Young. Isaac Dorsey and Miss Cora Welling were also married by the Rev. J. A. Young.

Lester Foreman, 316 N. Stricker St., was removed to [illegible] City Hospital for an operation.

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Easter
SUNDAY, APRIL 22nd
Easter Sunday is the most deeply joyous Day of the entire year. There's something every special about this Sunday! Hearts are lighter, eyes brighter, friendships warmer and family life closer.
The Baltimore AFRO-AMERICAN on Friday, April 20th, will help you pay tribute to the memory of your loved ones with a special "Easter In Memoriam Page." With this thought in mind, we are holding this opportunity to suggest the publication of an "IN MEMORIAM."
Appropriate verses will be mailed to you, upon request.
CALL MRS. GAIL — MU. 5-6015
Don't Delay — The Deadline is April 19th, 12 noon.

Woman Tortured by Agonizing ITCH
"I nearly itched to death 7½ years. Then I found a new wonder cream. Now I'm happy," writes Mrs. P. Ramsey of L.A. Cal. Bess's blessed relief from tortures of vaginal itch, rectal itch, chafing, rash and crotch was an amazing new scientific formula called LANACANE. This fast-acting medicated creme kills harmful germs while it soothes raw, irritated and inflamed tissue. Stops scratching, speeds healing. Don't suffer! Get LANACANE at druggists.

LYRIC—SATURDAY, MARCH 24
Special Children's Matinee—2:30
Evening Performance—8:30
Harry Baernstein, III presents
Fifth Baltimore Appearance Of The Brilliant
NATIONAL BALLET OF CANADA
starring
LOIS SMITH
Lois Smith, Earl Kraul, Angela Leigh, Lillian Jarvis, Hans Meister, Galina Samtsova, Kenneth Melville
CORPS DE BALLET • FULL ORCHESTRA • COMPANY OF 85
Programs:
Special Children's Matinee—New Production of "Princess Aurora" (Excerpts from "Sleeping Beauty"), Two Comic Ballets—"One In Five," and "Arctic Spring."
Evening Performance—New Production of "Princess Aurora" (Excerpts from "Sleeping Beauty"), Pas De Deux from "Giselle," Pas De Trois, "Afternoon Of A Faun," "Arctic Spring."
GOOD SEATS AVAILABLE FOR BOTH PERFORMANCES!
Matinee: Boxes—$3.30; Orch.—$2.30; Balc.—$3.30, 2.75, 2.20, 1.65
Evening: Boxes—$4.40; Orch.—$4.40; Balc.—$4.40, $3.30, 2.20, 1.65
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NEWS

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now start at 8.95
Here's real news! The makers of Playtex have put a soft sheer cloth lining in the Playtex Magic Controller. This new cloth lining has millions of tiny air-fluffed fibers that breathe with you—keep you cool and comfortable all day. And the new Playtex Magic Controller has seven-way stretch. Whether you stand, stoop or sit it won't ride up. Magic finger panels give tummy control and your new Playtex won't puncture or tear.
• Magic Controller, White only, XS, S, M, L 8.95; XL 9.95. With zipper XS, S, M, L 10.95; XL 11.95.
• Golden Playtex Leisure Panty. Without garters it's a panty girdle. Without garters it's a panty brief. White only. XS, S, M, L 9.95.
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WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

BEST BUYS:

White potato prices down, fish expensive, eggs, cheese, lamb, turkey good choices

Whether you call them taters, spuds or Irish potatoes, the white potato should rank high on your shopping list, says, Virginia McLuckie, food economist, Baltimore Office, University of Maryland, Department of Markets.

Potatoes are leading favorites in vegetables with per capita consumption around 104 pounds predicted for this year. This years crop of potatoes has been record breaking and prices have been very favorable to the consumer.

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WHEN BUYING POTATOES the cost per pound decreases as the size of the package increases. Good values are being offered in units of twenty five pounds. Be sure to have storage space that is dry, cool and dark to keep potatoes from wilting and sprouting.

Look for uniform sized potatoes that are firm, bright, shallow eyed with few spots or cuts.

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FRESH POTATOES are popular however the potato plays a big part in convenience foods and frozen foods use. Potatoes are the leading frozen vegetable in tonage frozen.

From a wide assortment shoppers may choose fresh, canned, frozen, french fries, and balls, dehydrated for au gratin potatoes, hashed browns and mashed potatoes and potato chips both crinkled and plain. Half of the twenty-five pounds. Be 1960 crop used for processing went into dehydrated mashed and frozen french fried potatoes.

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IN ADDITION to potatoes the produce counter offers carrots, celery and tomatoes as the best buys. During the past week high winds and cool weather in Florida has caused damages to some of the tender vegetable crops.

Some will have to be replanted. The extent of damage has not been determined but the immediate effect is usually the firming of prices and poorer quality being offered.

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THE BEST BUYS in fruit are apples, bananas and grapefruit. In March grapefruit usually reaches its peak in quality. The oranges on the market are Florida Valencias which are the seedless juice orange and prices are moderate.

Eggs prices are very attractive. Egg supplies are seasonally increasing and retail prices are lower. Grade A Large eggs are the best buy. If you compare eggs on a per pound basis with other protein foods, it is easy to recognize that eggs are a bargain.

Cheeses being specialed for Lenten meals are attractive buys.

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AT THE SEA FOOD counter sea bass, and porgies are recommended whole fish. The supply of canned tuna is of more than adequate. Sea scallops are a good buy, as there is no waste to this shell fish.

Meats you will find are being offered in sales include pork, beef, lamb and turkey. The supply on all four is heavy. An Irish stew will set well for St. Patricks day. Whether you use lamb or beef for Irish stew remember to serve it with hot biscuits of which you add chopped—parsley—for some green.

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IRISH LAMB STEW is made with three pounds lamb stew meat or two pounds squares of boneless lamb shoulder, four cups boiling water or stock, one bay leaf, two teaspoons or more salt, two medium onions, cut in eights, potatoes cut in squares, carrots, celery, peas, turnips as desired, three tablespoons flour, and six tablespoons cold water.

Pour boiling water or stock over lamb pieces. Add salt, bay leaf, cut onion. Bring to boiling point, cover, reduce heat to simmer, and cook until meat is tender.

Add vegetables and more liquid if necessary, and cook until vegetables are forktender.

Spoon lamb and vegetables into casserole and place in warm oven while making gravy.

Mix flour and cold water to smooth paste and add slowly to liquid, stirring all the time until thickened. Season to taste with salt and pepper. Pour gravy over lamb and vegetables.

Sprinkle with snipped parsley and serve piping hot.

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3140 12-18 — 3126 12-20

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Pattern No. 3140 comes in sizes 12, 14, 16, 18.

Size 14 takes four and one-eighth yards of 39-inch fabric for the costume; three yards of 35-inch for dress alone.

• • •

AN EASY go-everywhere dress welcomes the return of the normal waistline. Flared fullness is laid in a double inverted box pleat.

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Pattern Book 50 cents.

Lenten Seafood Casserole special treat for luncheon

It's fun trying new recipes, especially when they are simple to follow and can be prepared without any fuss.

With this in mind, Carnation Company's home economists developed two flavorful dishes for luncheon—Seafood casserole and Salmon a la king. Both dishes are complemented by a smooth, creamy rich sauce made with better-blending evaporated milk.

For your family's enjoyment during Lent, serve these nutrition-rich, hearty dishes.

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SEAFOOD CASSEROLE is made with one tablespoon salt, three quarts boiling water, eight ounces wide egg noodles (about 4 cups), two tablespoons butter, two tablespoons all-purpose flour, one teaspoon salt, one-fourth teaspoon onion salt, one-fourth teaspoon pepper, two cups undiluted evaporated milk, two teaspoons Worcestershire sauce, three hard-cooked eggs, chopped, one can (6½ to 7 ounces) tuna, drained and flaked, and one can (6½ ounces) crabmeat, drained, boned and flaked.

Add one tablespoon salt to rapidly boiling water. Gradually add noodles so that water continues to boil. Cook uncovered, stirring occasionally until tender. Drain in colander. Arrange in buttered baking dish.

Meanwhile, melt butter in saucepan: blend in flour, one teaspoon salt, onion salt and pepper. Gradually stir in evaporated milk and cook over low heat, stirring constantly, until slightly thickened.

Add Worcestershire sauce, eggs, tuna, and crabmeat. Cook 5 minutes, stirring constantly, or until thoroughly heated. Pour sauce over noodles. Bake in moderate oven (350 degrees) 20 minutes, or until thoroughly heated.

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FOR SALMON A LA KING use two tablespoons butter, two tablespoons all-purpose flour, one teaspoon salt, one-fourth teaspoon paprika, one-eighth teaspoon pepper, one cup undiluted evaporated milk, one can (8 ounces) peas, drained, one can (7¾ ounces) salmon, drained, boned and flaked, and four hamburger buns, split and toasted.

Melt butter; stir in flour, salt, paprika and pepper. Gradually stir in evaporated milk; cook over low heat until slightly thickened, stirring constantly.

Add peas and salmon; cook 2 minutes or until serving temperature is reached. Serve over toasted hamburger buns.

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Bean Salad, Idaho style

There's good eating aplenty in this Red Bean Salad, crunchy - crisp with celery, sweet Spanish onions, and dill pickles; laced with zesty French dressing.

Besides, there's nourishing goodness in every forkful. Unseen, there are proteins, food energy, B-vitamins, minerals. So much for so little, pocketbook - wise.

You won't need much else beside the dessert of your choice when you partner this hearty salad with another of Idaho's famous "crops" — lamb, a leg roasted the day before, refrigerated, thin - sliced.

Add relishes, hot garlic - buttered French bread; serve it buffet style. You've never had it so good!

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RED BEAN Salad, Idaho-style requires two to two and one-half cups grown-in-Idaho cooked or canned red beans, one and one - half cups coarsely - cut celery, one cup sliced - on - the - bias sweet Spanish Onions,

Also one - half cup sweet pickles, sliced, one half cup small cubes of sharp Cheddar cheese, if desired, one tablespoons sweet pickle liquid, and one - half cup French dressing.

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DRAIN COOKED or canned red beans. Combine with other ingredients, adding coarse - grind black pepper and salt as needed. Allow to stand in the refrigerator several hours, or overnight. Garnish with onion rings, hard - cooked egg slices, if desired. Makes 6 hearty servings.

To prepare Idaho red beans: wash 2 cups dry red beans. Add six cups cold water. Let soak overnight. Or, if more convenient, place beans and water over high heat. Bring to boiling point. Boil briskly two minutes only.

Remove from heat. Allow to soak one hour. For either soaking method, to cook beans — bring to boiling

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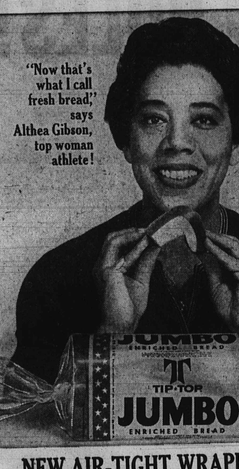
Date Bars

Be prepared for unexpected company! Keep Indio Date Bars tucked away in tins in the cupboard.

Made with Carnation Evaporated Milk, these cookies are moist and delicious...excellent conversation-makers.

INDIO DATE BARS require ¾ cup undiluted Carnation Evaporated Milk, 1 cup (6 ounces) chopped dates, ½ cup soft shortening, ½ cup sugar, 1 egg, 1 teaspoon vanilla, 1 cup sifted flour, 1 teaspoon baking powder, ½ teaspoon salt, and ½ cup chopped walnuts.

Pour Carnation into saucepan. Stir over low heat about 2 minutes. Pour over dates. Let stand until cool. Beat shortening, sugar, egg and vanilla together thoroughly. Add Carnation-date mixture. Stir in sifted dry ingredients. Blend well. Add nuts.

"Now that's what I call fresh bread," says Althea Gibson, top woman athlete!


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FANCY SLICED HALIBUT lb. 49c
FANCY SLICED SALMON lb. 79c
FANCY CANADIAN No. 1 SMELTS lb. 23c
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BUTT PORTION 47c lb.
FULL SHANK HALF lb. 49c
FULL BUTT O' HAM lb. 59c
FRESH STORE SLICED Sandwich Bologna lb. 53c
lesser quantities slightly higher.
EXTRA LARGE PINEAPPLES each 35c
FANCY STAYMAN WINESAP APPLES 2 lb. 25c
JUICY, DELICIOUS HONEY DEWS ea. 49c
CALIFORNIA FRESH DATES 1½-lb. pkg. 49c
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LIBERTY HEIGHTS — Liberty Heights Ave. and Hillsdale Road
LOCH RIDGE—Loch Ridge Shopping Center, Loch Raven Blvd. at Joan Ave.
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