# Private study critical of higher teacher pay

A private watch-dog commission reported Thursday its findings indicated teachers do not leave Baltimore schools in large numbers because of dissatisfaction with pay levels nor will proposed salary increases solve the local shortage of instructors.

This special study on teacher salaries and related problems also maintained that the Department of Education should revise certain of its policies and procedures to make recruitment of new teachers easier.

These were some of the points made by the Commission on Governmental Efficiency and Economy, Inc., an organization supported by funds contributed by leaders in business and industry here.

THE COMMISSION'S position is thus contrary to that of the Department of Education, which has requested the Board of Estimate's approval of a new $7 million budget boast permitting teacher salary increases beginning in 1963. The Board has not decided on the department's budget increase as yet.

* * *

In a summary of its major conclusions, CGEE reported that: "The Department of Education has indicated that prevailing teacher salary scales are a handicap in recruiting new teachers, yet the records show that the Department has enjoyed a marked degree of success in meeting its teacher needs during the past several years.

The Commission also contented that:

**"Baltimore city teachers are not leaving the system in large numbers because of low salaries. The bulk of withdrawals is due to retirement, temporary leaves of absence, moving from the city and other personal reasons. Indeed the city is doing a noticeably better job of retaining its teachers than Maryland counties with higher pay schedules.**

The Commission also suggested that Baltimore might be having trouble getting teachers from other states to work here because "it requires its teachers to pass the National Teachers Examination before they can become fully certified. To the starting teacher, failure to pass this examination means a $300 lower annual salary."

* * *

REGRADING the city's policy concerning the National examination requirement CGEE felt "it may be that this requirement weakens the competitive position of the city and may even deter teaching candidates otherwise favorably attracted to a teaching position in the Baltimore public schools.

In addition to questioning Baltimore city school policy on pay raises, qualifying examination and recruiting methods, the commission also appraised the Department of Education's efforts to reduce class sizes.

**"The department is requesting 182 new teachers to handle the increase of 3,800 students in 1963 over 1962," observed the commission. "Of this total 147 teachers are to handle an increase of 1,700 elementary students in grades 1 to 6, and 1,900 secondary students.**

"The requests for regular . . . teachers were based on classroom teacher pupil ratio of 1 to 30 in the elementary grades and 1 to 20 in the secondary schools."

CEEG commented further that if the class sizes were held at the 1961 level, 1 teacher for 35 pupils in elementary and junior high schools and 1 teacher for 32 students in senior high school, "a correspondingly lower number of teachers would be needed."

* * *

**IF THE** department of education continues to reduce class sizes and if school enrollment keeps to the level of the past few years, the study commission also pointed out, "it would appear that the Department would be obliged to hire approximately 200 additional teachers annually just to keep pace. . . ."

**The Commission also suggested that Baltimore city and county school officials cooperate on the adoption of standards for teacher pay that would sensibly end the costly "leap-frogging of teacher pay scales."**

This was in reference to the trend established where city and county systems in competition for teachers, had several times upped salary scales. The Commission is for ending such city-county teacher pay battles and arranging "agreed - upon differences" in salaries.

**INSTEAD OF** making higher salaries the principal answer to teacher recruitment, the commission recommended the city department of education revise certain of its procedures.

These revisions would include (1) speeding up estimates of teachers needed for the coming school year (2) speed building of lists of eligible teachers from which fully certified teachers are to be selected for appointment (3) reappraise the policy of requiring prospective teachers to successfully complete the National Teachers Examination (4) make earlier commitments to prospective teachers, assuring them of jobs.

**The commission also noted that most so-called "uncertified teachers" who were college graduates but who had not taken the National Examination or had taken special education courses were presumably doing satisfactory jobs as teachers just the same.**

It suggested in the case of such un - certified teachers that the department should abandon a present practice it termed "misleading to the public and the City budget authorities; that is, labelling as 'unqualified' teachers such college graduates who have not completely satisfied the department's requirements fo certification."

Such "uncertified teachers" the Commission feels had strong potential and its report advised the department of education to capitalize on this source of new teachers.

LITTLE ROCK—
5 YEARS LATER
What did the headline-making 1957 crisis at Central High really accomplish? How integrated are the schools today? How strong are the inter-racial tensions? Read what members of the Little Rock Nine, their white classmates, teachers and even Governor Faubus have to say about integration in Little Rock today in the
November
REDBOOK
on sale now

A VOTE FOR THE REPUBLICAN CANDIDATE FOR STATE SENATOR 4th DISTRICT, IS A VOTE for BOSS JACK POLLACK
by authority of Lloyal Randolph

St!
1st FOR OLD TIME FLAVOR!
1st WITH FAMILIES FOR GOOD EATING!
1st WITH THE COLTS, THEY CHOSE IT EXCLUSIVELY FOR TRAINING TABLE MEALS!
SCHMIDT'S BLUE RIBBON OLD FASHION BREAD

# National Symphony Orchestra in concert at Morgan Sunday

The program offered by the National Symphony Orchestra when it appears in concert Sunday at the Murphy Auditorium of Morgan State College should delight the audience, an expert believes.

**The Symphony, with its Musical Director Howard Mitchell conducting, will present a 3 p.m. concert to inaugurate the new Music Hall of the college — a series of five Sunday afternoon concerts.**

Dr. William Sebasian Hart, well-known local musician, teacher and commentator whose own Gettysburg Symphony will close the series on April 21, has expressed "delight" over the selections announced by the Washington, ensemble for the inaugural concert.

* * *

**THE ANNOUNCED** program is:

Beethoven . . . Symphony No. 8, in F major; Allegro vivace e con brio; Allegretto Scherzando; Tempo di Menuetto; Allegro vivace.

Ravel . . . Daphnis and Chloe Suite No. 2, Daybreak; Pantomime; General Dance.

Shostakovich . . Symphony No. 5, Moderato, Allegretto; Largo, Allegro non troppo.

* * *

**THE NATIONAL** Symphony of 94 musicians will be followed on Jan. 13 by Mishel Piastro, famous violinist; Charlie Byrd and Trio, Feb. 10, and by Roland Hayes, tenor, on March 10.

Joseph Eubanks, a baritone and member of the Morgan State College faculty will appear as guest soloist with the Gettysburg Symphony in the concluding concert of the series.

SR 22 - JR 11
AUTO-TRUCK INSURANCE
5-MINUTE SERVICE - EASY TERMS
NEW LOW RATES
NOW IN EFFECT
ALLAN GIVNER BE. 5-2456
200 E. 21st ST. BALTO. 18, MD.

SUPERIOR FUEL CO.
FUEL OIL & KEROSENE
50 GALS. & UP
HIGH QUALITY COAL LOW PRICES
BY THE BUSHEL • ¼ TON • ½ TON • TON
1201 N. GILMOR ST. LA. 3-2404

LAFAYETTE SQUARE CENTER LUNCHEON

# Mark A. McCloskey gives Baltimoreans rare treat

By B. M. PHILLIPS

Members of the board of directors and friends of Lafayette Square Community Center were treated to a rare half hour of reminiscences and practical thoughts for living on Thursday afternoon.

The man who gave Baltimoreans this treat was Mark A. McCloskey, New York, an expert on social welfare work and one famed for his humor and contributions to the welfare of youth.

Mr. McCloskey spoke at the annual meeting of the Center's board, held at St. Paul's House, Father Cedric E. Mills, rector, St. James PE Church, presided.

Father Robert Powell, center director, presided and expressed the hope that Lafayette Center might soon be able to expand its services to provide a day care center for working mothers.

The Rt. Rev. Noble C. Powell, Episcopal bishop of Maryland, was among head table guests.

**DURING HIS** half hour talk, Mr. McCloskey recalled story after story from his long experience to illustrate what he called the need to help unhappy children feel their native necessity and develop. ("there are too many unhappy children and too many with the power to change this who don't do it.")

**Mr. McCloskey, a short man with white hair and, twinkling eyes, talked in a fast pace, so his audience strained to hang on his every word.**

He resembles very much a friendly grandfather or a jolly Santa Claus. As he told story after story, one could enjoy the humor of his experiences with him, and recognize that the speaker was a man who had taken his own advice, "never look for reward, it comes in incredible ways . . ."

* * *

**McCLOSKEY** speech highlights:

On Lafayette Square park: "Support this little house. I must say you have a scrubby little park. I hope you'll get better greens there, so children can sit around in pleasant surroundings . . ."

**On volunteer Lafayette Square workers: "There is a great satisfaction being involved with people like you are in Lafayette Square.**

"Nobody has a specific job. Everybody does what he can. There is not much stress placed on social work. I graduated from the New York School of Social Work, and it did me no harm. And, they haven't invited me back since! . . ."

* * *

**ON LONGWINDED** speakers: "Even when you say (ministers), there must be a respite between speeches. I never knew of a clergyman who took it to heart . . ."

**On leaving New York: "I wanted to get out of New York, where I was in the hands of Rockefeller, but now I suddenly find myself in the reach of Ramsay" (reference was to Mrs. Carrie Ramsay, 7th District Congressional candidate, seated at front table with campaign ribbon on.)**

On return to Baltimore: "Forty years ago, as a boy, I was guided through the city . . . now I drive around it . . ."

* * *

**ON OLIVES** at Christmas, Mr. McCloskey told the story of a poor family given a generous basket. Late on Christmas Eve, **one of the children returned to the donor to report, "Papa said there were no olives this Christmas . . ."**

**McCloskey: "Do you think what it means to wait from one Christmas to another for olives! . . . we are going to have to treat with great generosity superfluous people who have so many problems . . ."**

On N.Y. language: "In Brooklyn we have a double negative, in New York, it is triple . . . example, I ain't going to never forget . . ."

On happiness: "Lafayette Square Center needs a place where you can be quiet and thoughtful . . . a place where people can bring their troubles and carry away happiness."

The Rev. Warren C. Skipp, vice president of the Center, introduced the speaker.

It's fall again ...call again for
CARLING
Black Label
Beer
. . . and CARLING reminds you there's a call again to give to your United Appeal.

MANGER'S
LEXINGTON MARKET
STALLS H - I — 6 - 7 — NEAR PACA ST.
HOME SLAUGHTERED PORK PRODUCTS
PORK ROASTS lb. 39¢
BOSTON BUTTS
PURE GROUND BEEF lb. 39¢

# Proclamation seen Civil War 'A-bomb'

Because the Emancipation Proclamation redeemed the Declaration of Independence doctrines of human rights, and assured freedom to the free Dr. Benjamin Quarles said it might well be called the "atomic bomb of the Civil War."

Dr. Quarles, head of the history department of Morgan State college, recently speaking before the Maryland Association for higher education at Johns Hopkins Universiity, said the proclamation was a "tremendous doctrine."

**He said it was followed by the 13th and 14th amendments, guaranteeing citizenship and prohibiting denial of rights to citizens.**

Then came the 15th amendments, which told states they could not deny the vote to any citizen because of race, color or previous condition of servitude, he said.

"It looked as though it was a great day," Dr. Quarles said.

* * *

**BUT, SAID** Dr. Quarles: the "dream" was not to be, for in place of slavery there appeared segregation, discrimination and Jim Crow.

Then a crushing blow was dealt the forces of equal rights in 1883 with the historic Plessy vs. Ferguson decision declaring constitutional separate but equal facilities, Dr. Quarles said.

**From then until the turn of the century, Dr. Quarles declared, "It was a very bad time for colored people."**

But with the gathering of 53 persons in February 1909 to form the NAACP, "tremendous progress has been made in the last 50 years," Dr. Quarles exclaimed.

In those years we have seen the 1933 Supreme Court decision giving all persons equal protection of the law, and the historici 1954 decision calling for school desegregation, he stated.

* * *

**OUT OF** the courts we have seen the Montgomery, Ala., bus boycott, and the birth of direct action in the rights fight with the sit-in started in North Carolina in 1960, Dr. Quarles added.

Dr. Quarles is the author of several books on the colored citizen in the Civil War and Lincoln's feelings toward him. He also has written an important book on the life of Frederick Douglass.

Susie says...
lots of interesting things about homemaking hints . . . child care . . . recipes . . . beauty tips . . . as the home economist for FOOD FAIR STORES, INC.
"THE SUSIE STROTHER SHOW"
Monday through Friday
10:15 to 10:30 A.M.
WEBB
1360 on your radio dial
FOOD FAIR

LADIES' SPECIAL
FROM MUSSELMAN'S
Fabulous new no-run nylons
$1 only
retail value $1.75
and 1 label from Musselman's Apple Sauce or any other Musselman product
Greatest advance in women's hosiery since nylon itself. Flatteringly sheer . . . seamless . . . these stockings look and fit like the highest-fashioned 15 denier. Snag them, cut off the thread—they're runless. You get weeks of carefree beauty!
Treat your family to Musselman's Apple Sauce . . . with the "wonderful good" fresh apple flavor that only Musselman's Pennsylvania Dutch recipe can give. Musselman's Apple Butter and Apple Juice are "wonderful good," too. Enjoy them soon.

AVAILABLE IN BOTH GLASS AND TIN
FOR YOUR FABULOUS NO-RUN NYLONS—SEND TODAY TO:
C. H. MUSSELMAN CO., Biglerville, Pa. Dept. N-1
For every label that you send from a jar or can of Musselman's "Wonderful Good" Apple Sauce, Apple Butter, Apple Juice product, (if you wish), plus one dollar ($1.00) with each label, we will mail you a pair of fabulous new no-run nylons.
No. of prs.____ Size____
Please check ☐ Sun Glory ☐ Mist ☐ Off Black
No. of labels____ Total $____
NAME____ (please print)
STREET ADDRESS____
CITY____ ZONE____ STATE____
Expect delivery within 4 weeks. Offer closes December 31, 1962





COOKING IS FUN:

# Tasties for witch night and after

It's almost time for the Old Witch to Ride her Broomstick again. This means that Halloween is near — an occasion for having a good time.

Through foods that are spicy and peppery, we can spread the Halloween Spirit. Table decorations, vibrant in bright orange and black, can create the atmosphere for witchery and frolic. Sounds like a party? What occasion would be better for a Gala Get-Together?

Amid pumpkins and gaily-colored streamers, have this exciting Snack ready for early arrivals:

HALLOWEEN JUMBLES
8 cups Puffed Rice
1 cup salted Spanish peanuts
1 cup stick pretzels
½ cup margarine or butter
1 Tablespoon Worcestershire Sauce
8 drops hot spicy sauce
1 teaspoon celery salt
1 teaspoon onion salt

* * *

MELT MARGARINE in a large shallow baking pan. Add seasonings and mix. Add pretzels, stir well. Place in a slow oven (250 degrees F) about an hour, stir occasionally. Cool before storing. Makes 10 cups.

If the weather has a crisp (2) autumn chill, start warming-up your guests with this stimulating hot drink served in colorful mugs:

HOT FRUIT PUNCH
1 cup strong tea
1 cup pineapple juice
1 cup orange juice
2 cups water
¼ cup sugar
6 pineapple spears
24 whole cloves

* * *

COMBINE TEA, juices, water and sugar. Heat to a boil. Place clove-studded pineapple spears in each mug. Pour in hot punch. Makes about 6 servings.

Potato chips usually find their way to all party menus. For a Low-Calorie Dip that adds to Halloween Festivity, blend this mixture together:

HARLEQUIN DIP
1 cup cottage cheese
½ cup grated carrots
½ cup margarine or butter
1 teaspoon horseradish
1 tablespoon parsley flakes
½ teaspoon salt

* * *

BLEND TOGETHER, season to taste. Chill. Use as a dip for potato chips or spread on crackers. Makes 1¼ cups.

An ideal "main dish" for your Halloween Party might be this finger-food with a Sassy-Sauce:

HOT DOG 'N CHEESE BLANKET
12 frankfurters
¼ pound sliced Cheddar cheese
1½ cups sifted enriched flour
1½ teaspoons salt
3 teaspoons baking powder
2/3 cup corn meal
½ cup shortening
2/3cup milk
Melted butter or margarine
Barbecue Sauce

* * *

HEAT oven to hot (425 degrees). Slit frankfurters lengthwise almost through. Fill the slit with pieces of salt, baking powder and corn meal into bowl. Cut in shortening until mixture resembles coarse crumbs. Add milk; mixing only until mixture is dampened. (Add a little more milk if necessary).

Turn out on a lightly floured board. Divide dough in half. Roll each half to form a 14-inch circle. Cut each into 6 pie-shaped wedges. Place frankfurter, slit side dough, on wide edge of wedge. Roll up; brush with melted butter.

Bake on a cooky sheet about 15 min. Serve with barbecue sauce as a dip. Makes 6 servings.

* * *

FOR THE GUYS and Dolls who love a real delicious Dessert, here's a party version of the good oil-fashioned spicy favorite:

PINEAPLE UPSIDE DOWN GINGERBREAD

TOPPING:
1 tablespoon butter or margarine
1/2 cup molasses
¼ cup sugar
6 slices pineapple
6 maraschino cherries

CAKE:
1½ cups sifted flour
¼ teaspoon salt
3/4 teaspoon baking powder
½ teaspoon each ginger and cinnamon
¼ teaspoon ground cloves
1/3 cup shortening
1/3 cup sugar
½ teaspoon soda
½ cup molasses
1 egg
½ cup skim milk

* * *

MELT BUTTER OR margarine in 8 x 8 x 2-inch pan. Stir in molasses and sugar; heat just to boiling point. Over this arrange pineapple and cherries; set aside. TO MIX CAKE:

Sift together the first six ingredients. Cream shortening, sugar and soda. Add molasses. Stir in ¼ cup flour. Beat in egg. Add sour milk (flour mixture (about 1/3 of each at a time.) Beat ½ minute.

Pour batter in pan over pineapple and cherries; spread to sides and corners. Bake 350 degrees one hour or until done. Cool 15 min. to 20 min. before removing pan. Makes 9 servings.

CRANBERRY - ORANGE MUFFINS
Serve Cranberry-Orange Muffins breakfast favorite with your family. once, and they're sure to become a

# Cranberry-orange muffins easy-to-make combination

Cranberries and oranges are favorite foods throughout autumn and the upcoming holiday season. The two are often deliciously combined as in these handsome Cranberry - Orange Muffins.

Cranberry - Orange Muffuns are an easy - to - make combination, too. If you plan to serve them for breakfast, do part of the preparation the night before, for a "no fuss" morning meal.

Chop the cranberries and combine them with the sugar. Grate the orange rind also but be sure to store it in an airtnight container. You can also sift the dry ingredients together and grease the muffin cups.

Next morning, heat the oven while you combine beaten egg, milk, shortening and grated orange rind. Add liquid mixture to dry and stir in the cranberries. The baking time (25 minutes) is just long enough for you to set the table and prepare the rest of the menu of crisp bacon strips, soft - cooked eggs, orange juice, milk and coffee.

You'll add to the glow of happiness and health on the faces around your breakfast table when you use enriched flour in Cranberry - Orange Muffins and all your baking. Enriched flour contains nutritional bonuses of three B-vitamins - thiamine, niacin and riboflavin — as well as important food iron. Cranberry - Orange Muffins are one of many nutritious quick breads you'll find recipes for Biscuit / Muffin Month.

Of course, you'll not be breakfast — baking every morning, so choose some variety breads or sweet rolls from your baker or grocer's delicious assortment. The breads you buy should also be made from enriched flour.

MUFFINS
CRANBERRY-ORANGE

1 cup coarsely chopped raw Cranberries; ½ cup sugar; 2 cups sifted enriched flour; 2 tablespoons sugar; 1 tablespoon baking powder; 1 teaspoon salt; 1 egg, beaten; 1 cup milk; 2 tablespoons melted shortening or oil; 1 tablespoon grated orange rind.

Combine cranberries and the 1/2 cup sugar. Allow to stand while preparing remaining ingredients. Sift together flour, sugar, baking powder and salt. Combine egg, milk, shortening and orange rind. Add liquid mixture, stirring only until flour

ONLY AT
North Avenue Market...
Will you find
SERVICE
Friendly, personal, courteous
QUALITY
Famous for over 33 years
VARIETY
In-season and out-of-season here "every season"
PARKING
our larger lot on Maryland Ave., opposite the market
Daily till 6 — Wed. till 9
Plenty of easy free parking on North-Maryland-20th-Charles

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

EARLY WEEK VALUES
shop ACME MARKETS
LOW, LOW PRICES plus S & H GREEN STAMPS

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

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

NEW AIR-TIGHT WRAPPER KEEPS TIP*TOP 'JUMBO' SO FRESH IT FOLDS!
Ask Althea Gibson! When other breads go stale and hard, Tip-Top Jumbo Bread is still so fresh, you can fold it. The secret: a new air-tight 'Flavor-Guard' wrapper. Keeps bread fresh day after day, so you don't throw slices away! And Althea knows that Jumbo is packed with jumbo nourishment for better body building! Get a loaf of delicious, giant-size Jumbo Bread today. You can fold the last fresh slice days from now.

Musselman's offers no-run nylons for $1
Just the thing ladies everywhere have been looking for — fabulous new no-run nylons at low cost—is what Musselman's is offering in a special offer.
Musselman's features apple products, apple sauce, apple butter and apple juice with the "wonderful good" flavor. To take advantage of this grand offer for no-run nylons all you need is a label from Musselman's apple sauce or any other Musselman product and one dollar.
Musselman product plus $1 you will be able to get a pair of these fabulous new no-run nylons (see the advertisement in this paper). Send the label plus the $1 to C. H. Musselman Co. as the ad directs.
THESE NYLONS which represent the "greatest advance in hosiery since nylon itself" are flatteringly sheer, seamless and look and fit like the highest fashioned 15 denier.
The regular retail value is $1.75 but Musselman's is making them available for this special offer for only $1 with a label from a Musselman product. Now is the time to get as many as you desire.

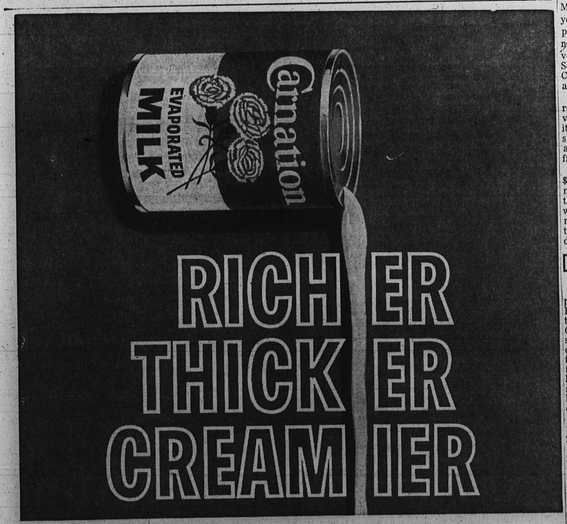
## Date-cheese buns

Biscuit mix eases the preparation of "Date-Cheese Buns" — excellent snacks for the entire family. Grated Cheddar cheese provides sharp flavor in these eaten-out-of-hand treats which are further enhanced by chopped fresh California dates and honey. To chop fresh dates, simply snip the fruit with kitchen scissors into the size of pieces desired.

DATE - CHEESE BUNS
1 cup fresh California dates
2 tablespoons honey
2 tablespoons melted butter
2 cups biscuit mix
1 cup grated Cheddar cheese
1 egg
Confectioners' icing

Chop dates. Mix with honey and butter. Combine biscuit mix with cheese. Break egg into measuring cup and fill to 2/3rds full with milk. Stir into flour - cheese mixture. On a lightly - floured board, roll dough into rectangle about 16 x 8 inches. Spread date dough into rectangle about 16 x 8 inches. Spread date mixture on dough; roll up jelly-roll fashion. Cut into 12 rounds. Place in well-greased baking pan. Bake in 375-degree (moderately hot) oven 20 minutes. Frost with confectioners' icing while still warm. Serve warm or cold.

Makes 12 buns.



RICHER
THICKER
CREAMIER
Carnation is the healthy family milk with extra Vitamin D

Extra Vitamin D for sound teeth, sturdy bones and steady growth. Extra Vitamin D to give your babies a healthy start, and to help your children grow straight and strong and sturdy. Extra Vitamin D to add good health to your cocoa and cereals, custards, puddings and pies. Carnation is the healthy family milk—with twice the Vitamin D* of ordinary milk, in every golden drop!
Even when you mix it with an equal amount of water, Carnation is richer than sweet, whole milk.* Yet it costs far less than ordinary milk. No wonder Carnation is the world's favorite evaporated milk, by far. Your family deserves the best. Your family deserves Carnation "From Contented Cows"
*U.S. Dept. of Agriculture Handbook #8 Composition of Foods

PENN FRUIT
OPEN THURS. & SAT. 9 'TIL 9
OPEN FRIDAY 9 A.M. 'TIL 10 P.M.
PENN FRUIT'S SHOPPER'S BONUS
36 ANNIVERSARY
THURS. THRU SAT. OCT. 25 TO 27
SUGAR 5 lb. Bag 19¢
WITH PURCHASE OF $7.50 OR OVER AND COUPON AT RIGHT
Limit 1 5-lb. Bag per Shopping Family
Nationally Advertised
PENN FRUIT THIS COUPON WORTH UP TO 40¢ ON PURCHASE OF 5 lb. bag SUGAR 19¢
WHEN ACCOMPANIED BY ADDITIONAL PURCHASE OF $7.50 OR MORE.
Exclusive of Cigarettes & Purchase of Sugar.
COUPON VALID THRU SAT., OCT. 27
LIMIT 1 COUPON PER SHOPPING FAMILY
LEAN SUGAR-CURED FULLY-COOKED
SMOKED HAMS
SHANK PORTION 35¢ lb.
FULL CUT SHANK HALF 45¢
BUTT PORTION 45¢ lb.
FULL BUTT OF HAM 55¢
KRAFT NEW LOW PRICE
MIRACLE WHIP 32-oz. jar 47¢
MONDAWMIN — Gwynns Falls Parkway — Reisterstown Rd.
EASTPOINT — Eastern Ave. and North Point Rd.
DUNDALK — Merritt Shopping Center, Merritt Blvd.
GLEN BURNIE — Gov. Ritchie Highway east of Old Annapolis Road.
ERDMAN — Erdman Ave. and Sinclair Lane.
CHARING CROSS—2510 Baltimore National Pike.
LOCH RIDGE — Loch Ridge Shopping Center, Loch Raven Blvd. at Joan Ave.
YALE — Yale Ave. and Beechfield Ave.
GLEN BURNIE — Glen Burnie Shopping Center, 6th and Ritchie Highway.
LIBERTY HEIGHTS — Liberty Heights Ave. & Hilsdale Rd.