SESAME DISHES — Use your favorite recipe for turkey stuffing or pumpkin pie, but this year add the nut-sweet crunch of sesame seeds, and you'll have the best dinner ever.

Sesame seed can turn ordinary into completely different dish

Every year, comes time to plan holiday dinners — the real festive ones — homemakers face the same decision.

That is, whether to surprise everybody with something completely new and different, or whether to stick to the traditional menu which our cousins and our sisters and our uncles and our aunts are probably, even now, anticipating.

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THERE'S A PERFECTLY smart and delicious compromise, of course. That is, serve the same basic dishes, but spice them in new and subtle ways. Turkey, for instance. Who would dare suggest an alternate for Thanksgiving?

But, you can make a scrumptiously different stuffing for that turkey by adding a half cup or more of toasted sesame seeds to your favorite recipe. (If you haven't already a favorite recipe, a good one for turkey stuffing follows.)

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OR PUMPKIN PIE, another venerable dish: Here again sesame seeds can provide a tasty surprise. The custardy smoothness of the filling can be enhanced by the nut-like crunchiness and richness of this spice seed. At the same time, the spice blend of the filling retains the aroma that makes pumpkin pie a family favorite.

Today sesame seeds are becoming more and more popular, but until quite recently they were not well-known on the spice shelves of most American homes. Louisiana would be an exception, where sesame seeds have always been called "benne seeds" and used in making delicious candies and confections.

Although sesame is primarily an oil seed throughout the world, it also belongs on the spice shelf because of its sweet, nut-like flavor, especially when toasted. To toast, scatter the seeds thinly in a baking dish and bake for about 20 minutes in a moderate oven.

If seeds are sprinkled on unbaked roll, loaves, cookies, etc. no preliminary baking is necessary.

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SESAME SEED STUFFING is made with 10 cups toasted bread cubes (croutons), ½ cup instant minced onion, ½ cup toasted sesame seeds, 2 tablespoons parsley flakes, 2 teaspoons salt, 2 teaspoons poultry seasoning, ½ teaspoon ground black pepper, ½ cup (1 stick) butter or margarine, melted, and 1 cup turkey stock or water.

Combine bread cubes (measured after toasting), instant minced onion, sesame seeds, parsley flakes, salt, poultry seasoning and black pepper. Mix well. Stir in melted butter or margarine and turkey stock or water. Mix thoroughly.

Spoon into the crop and body cavity of a 10 to 12 pound turkey. Close openings with skewers. Lace tightly with a string. Roast, using your favorite method.

YIELD: Sufficient stuffing for a 10 to 12 pound turkey.

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FOR SESAME Seed Pumpkin Pie use unbaked pie shell, using 1 cup flour, 2/3 cup white granulated sugar, ½ teaspoon salt, ¾teaspoon ground ginger, ¾ teaspoon ground cinnamon, ½ teaspoon ground nutmeg, ¼ teaspoon ground cloves, 1 cup mashed cooked pumpkin, 2 large eggs, unbeaten, 2 large egg yolks, unbeaten, ¾ cup hot milk, 1/3 cup light brown sugar, ¼ cup sesame seed, untoasted, 2 tablespoons (¼ stick) butter or margarine, and whipped cream, (optional).

Line a 9-inch pie plate with pastry rolled 1/8-inch thick. Set aside. Combine white sugar, salt, and spices in a mixing bowl. Add pumpkin. Beat inwhole eggs and egg yolks. Stir in milk. Pour into the pie crust.

Bake in a preheated moderate oven (375 degree F. 30 minutes. In the meantime, combine brown sugar, sesame seed, and butter or margarine. Sprinkle over the partially baked pie. Continue baking 25 minutes or until filling is firm. Serve cold, topped with whipped cream if desired.

YIELD: One 9-inch pie.

MAKE SESAME SEED COOKIES with 1¼ cups flour, ¼ teaspoon double acting baking powder, ¾ cup (1½ stick butter or margarine, 1 cup light brown sugar, firmly packed, 1½ teaspoon pure vanilla extract, ½ cup toasted sesame seeds, 1 large egg, and toasted sesame seeds.

Sift flour with baking powder and set aside. Soften butter or margarine in mixing bowl. Gradually blend in sugar, vanilla extract and sesame seeds. Beat in egg. Stir in flour.

Drop from a teaspoon onto ungreased cooky sheets 2-inches apart to allow room for spreading. Sprinkle tops with additional sesame seeds. Bake in a preheated moderate oven (375 degree F.) 6 to 7 minutes or until lightly browned.

Remove from oven, allow to cool on cooky sheet 1 minute. Remove from cooky sheet to wire rack. Store airtight.

YIELD: 5 dozen — 2¼-inch cookies.

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

Food for survival

The world situation of today is cause for serious thinking. Let's face it — there is always the possibility of disaster. It may be a hurricane, fire, flood, epidemic of disease, or — a nuclear attack. While you have been preparing meals in your kitchen, have you thought of what it would be like without conveniences.

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THE U.S. Department of Defense suggests a 2-week supply of food on hand for each member of the family. This stockpile can be accumulated gradually, especially when the family budget is limited.

Food is a great morale-builder under stress. Therefore, in selecting foods, consider the preferences of your family. Also, secure foods that do not need refrigeration and are packaged or canned in sizes that will be eaten in one meal.

ACCORDING to the Booklet, "Family Food Stockpile for Survival," Home and Garden Bulletin No. 77, of the United States Department of Agriculture, that may be purchased at the Printing Office for 10 cents, nutritious and satisfying meals can be prepared with the following foods: (The amounts given will make a 2-week supply for one person)—

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7 qts. fluid milk made from evaporated or reconstituted dried milk. To make a quart of milk, add up to a quart of water to one 14-½ ounce can of evaporated milk, three 6-ounce cans evaporated milk, 1-1/3 cup instant dry milk or 1 cup regular dry milk.

8 or 9 lbs. (28 servings) canned meat, poultry, ready-to-eat beans and peas, canned meat mixtures and soups.

21 lbs. (42-56 servings) canned fruits and vegetables, juices and dried fruit.

5 to 7 lbs. (42-56 servings) cereals and baked goods: Ready-to-eat cereals, crackers, cookies, canned breads, canned spaghetti, macaroni, etc.

Spreads for breads and crackers, according to family preferences: cheese, peanut butter, jelly, syrup, mustard, catsup, relish.

Up to 1 lb. fat and vegetable oil — the amount depends on cooking facilities. Kinds that do not need refrigeration.

1 to 2 lbs. sugar and sweets, sugar, hard candy, gum, instant puddings.

Miscellaneous: Instant coffee, tea, cocoa, dry cream products, bouillon products, seasonings, flavored beverage powders, nuts and special diet items.

LEAVE FOODS in their original containers, and store them together in metal receptacles. If a cool dry place is not available in the basement, put food in the pantry —ready for quick transportation to the basement or the safest place. After a time, it is wise to use these foods in family meals, in rotation — if possible. Replace them immediately with fresh supplies.

It is suggested, further, that a limited amount of equipment be stored with the food. Here is a partial list: a camp-stove, a supply of canned heat, cooking pans, kitchen knives, pocket knife, several can and bottle openers, disposable eating utensils, safety matches, measuring cup, ladle and a flashlight. If there is a baby in the family, do not forget the nursing bottles.

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WATER SHOULD be the first consideration in a disaster. Life can continue for some time without food, but only a short time without WATER. In an emergency, a minimum of 2 qts. a day or 7 gals. for the 2-week period for one person — to be used for drinking and food preparation — is a necessity. For personal sanitation, another 2 qts. daily or 7 gals. for 2 weeks is required. Hot water tanks and toilet tanks can supply some water, also. Keep your refrigerator filled with ice-cubes, constantly, beginning NOW. Store water in thoroughly cleaned glass jugs or heavy plastic containers with screw-tops. Put newspapers or other packing materials between glass containers to prevent breakage.

START STORING WATER TODAY! Check water containers every few months for leaks. If water becomes cloudy, refill. Everyone knows that water can become contaminated very easily. For instructions on how to purify water, read the USAD Bulletin, mentioned above. It might be said, however, that home-disinfecting will not help, when the water is contaminated by radio activity.

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FOR MORE information on this very important subject, the following publications are available without cost: write to the Consumers Service Division, National Canners Association, 1133 Twentieth St., NW, Washington 6, D.C. for directions on "The Home Canning of Water" and "Common Sense Emergency Good Plans."

We must remember, that, in an emergency each citizen has the responsibility of providing for his own basic needs and not to be a burden to others. Likewise, we should be Our Brother's Keeper, by helping with community plans, as much as possible.

PERFECT biscuits every time!
Cakes, Rolls, and Waffles too
SELF-RISING Washington FLOUR
Baking Powder and Salt Already Added
QUICKER MIXING . . . BETTER BAKING!

MANGER'S
LEXINGTON MARKET
STALLS H - I — 6 - 7 — NEAR PACA ST.
HOME SLAUGHTERED PORK PRODUCTS
FRESH
PIG TAILS lb. 11c
COUNTRY
SMOKED SAUSAGE lb. 39c

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
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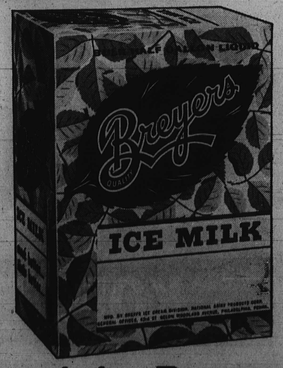
Breyers QUALITY ICE MILK
IT'S DELICIOUS!



Only Breyers could make ice milk so delicious . . . so wonderfully good to eat. It's made the Breyers quality way with Breyers famous natural flavors blended with milk instead of cream—and with the extra care for which Breyers is so well known. Breyers Ice Milk is lower in cost and it has fewer calories than most other frozen treats. You'll enjoy every wonderful spoonful.
Quality Buyers ask for Breyers

IT'S THE BALANCE THAT COUNTS
Only Clabber Girl provides the balanced double action that guarantees uniform rising action in the mixing bowl plus that final uniform rise to light and even texture in the oven
BALANCED DOUBLE ACTION MEANS BETTER BAKING
CLABBER GIRL
EXCLUSIVELY known as the Baking Powder with the BALANCED double action

MT. WINANS NEWS

Methodist Church marks 86th year

By GERTRUDE M. PARKER

Mt. Winans Methodist Church observed its 86th Anniversary Sunday. Mrs Edna P. Ross presented a interesting history.

Some of the members of fifty years or more are Mrs. Gertrude Kyler, Miss Mary Kyler, Mrs. Edna P. Ross.

A program will be given by "The Pathway to Heaven Chorus". on Sunday at 3 p.m. and 8 p.m. at the Star of Bethlehem AME Church on Nov. 14th at 8 p.m., Rev. Preston Johnson Choir and Congregegation sponsor Paul Thomas.

On Nov. 8th, Jerry Beads was made an Eagle Scout in ceremony held at Wayland Baptist Church. Jerry is the son of Mrs. Q Lillian Smith and Jerry Beads.

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THE SARAH O. Colluis Guild of Mt. Winans Methodist Church held a surprise Dinner Party for Mrs. Blanche Powell, Past President of the Guild, at Nixon Farm, Howard Co. Md. on Sunday Oct. 28th This is your life was the Theme. Mrs. Powell received lovely gifts and a special Membership pin. Mrs. Evelyn Levi is president of the Guild.

The 5th Anniversary of the Deaconess Auxiliary of Bethany Baptist Church will be held on Sunday at 3 p.m. speaker: The Rev. Alfred H. Ellicotte of Macedonia Baptist Church.

Funeral Services for Harold C. Steenett were held at Bethany Baptist Church on Wednesday. The Rev. Clinton Johnson Officiating. He is survived by his wife Eleanor, daughter Edith, and son Harold Jr. and other relatives. Burial was in Baltimore National Cemetery.

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North Avenue Market...
Will you find
SERVICE
Friendly, personal, courteous
QUALITY
Famous for over 35 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 1
Plenty of easy free parking on North-Maryland-Druid-Charles

Nothing takes the place of the classic shirtwaist. This one may button all the way to the hemline or just to the waistline.

No. 3286 comes in sizes 14½, 16½, 18½, 20½, 22, 24. Size 16 front-buttoned, takes takes 4 7/8 yards of 35-inch fabric; the other version with long sleeves takes 5 yards of 35-inch.

• • •

SLICK DART - FITTED jumper cuts front and back each with one pattern piece. No. 3116 comes in sizes 10, 12, 14, 16, 18, 20.

None of its sizes takes more than 3¼ yards of 35-inch fabric. In size 14 the blouse takes 2¾ yards of 35 - inch fabric.

SEND 35 CENTS in coins for each pattern to IRIS LANE, care of the AFRO - American Newspaper, Box 1490, New York 1, N.Y.

Add 5 cents for third class or 10 cents for first class mail.

New Fall - Winter Pattern Book 50 cents. Add 15 cents extra if you wish it sent by first class mail.

Pancakes with spiced fruit

Breakfast or brunch becomes an occasion when "Pancakes with Hot Spiced Fruit" are on the docket.

Dainty thin pancakes made with pancake mix are rolled and served with a hot canned fruit cocktail sauce spicy with cinnamon, cloves and lemon slies. Sausage patties and coffee complete the meal.

PANCAKES WITH HOT SPICED FRUIT

require Packaged pancake mix, 1 can (1 lb. 14 oz.) fruit cocktail, 1 tablespoon cornstarch, 1 stick cinnamon, 6 whole cloves, 1 lemon, thinly sliced, 2 tablespoons butter or margarine, 2 tablespoons honey.

PREPARE 16 thin pancakes as package directs. Roll and keep warm. Drain fruit cocktail, combining 2 tablespoons syrup with cornstarch. Simmer remaining syrup with cinnamon, cloves and lemon slices 10 minutes. Remove spices and lemon slices. Add cornstarch mixture, butter and honey. Cook and stir until clear and thickened. Add fruit cocktail and heat through. Spoon over warm rolled pancakes.

Makes 8 servings (about ½ cups sauce).

AFRO Patters

SHOP AT BELAIR MARKET
GAY AND FORREST STS.
FREE: 10 TURKEYS
To Be Given Away Nov. 16, 1962
For Thanksgiving
GET FREE CHANCES FROM MEMBERS OF BELAIR MARKET ASSOCIATION

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
SCHMIDT'S Old Fashion BLUE RIBBON COLTS

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

CATONSVILLE NEWS

Rev. Oscar Christmas, Mrs. Tinsley married

BY SAMUEL TORSELL

The Rev. Oscar Christmas and Mrs. Helen Tinsley were quietly married Nov. 2 at his home, 6034 Old Frederick Rd. The Rev. G. E. Johnson officated. Among the ministers attending were Presiding Elder John Cox and the Rev. Gentry McDonald.

Mrs. Violet Rideout has returned after spending several days visiting friends in Connecticut.

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THE CHILDREN of Winters Lane Extended were given a Halloween party by the captains of the Clean Block Club. Miss Silvia Robinson is leader.

The Mt. Olivete Methodist Church youth football team has been selected to play the first Bishop Love Youth Bowl at Hughes Stadium, Morgan State College, Nov. 28.

The pastor, choir and congregation at Grace Church will worship Sunday, Nov. 11, at Evergreen AME Church at 8 p.m.

Mt. Olivete Methodist Church will present the John Albert Johnson Male Chorus and Miss Anna B. Payne, AME Union Church, in a joint concert Sunday at 3 p.m.

Calvert County News

Rev., Mrs. Edwards escape serious injury

By MELVINA EDWARDS

The Rev. and Mrs. William Edwards, St. Edmonds Charge, Chesapeake Beach, recently escaped serious injury when the car in which they were riding ran off the road into a deep ditch, in a near two-car accident.

The Edwards were returning home from a meeting at Cooper's Church.

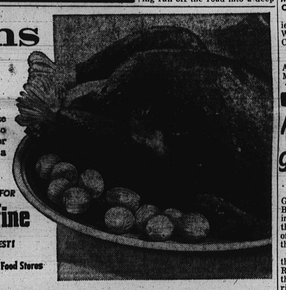
Miss Shirley Smith, Wrings, Md., is a patient at Calvert County Hospital.

A revival sponsored by Daniel Evans is set for every Wednesday and Friday at Cooper's Church.

• • •

BIRTHDAY greetings to Alexander Holland, Irvin Mackall and Evangeline Wills.

Onions
ready for the holiday feast in a few minutes heating time!
Superfine peels and cooks these tender, pearly-white onions so you can pop them into a pan or baking dish and serve them in a jiffy with your holiday bird.
ALWAYS REACH FOR Superfine ...THE TASTIEST!
Sold at All Leading Food Stores



HOWARD COUNTY NEWS

Miss Arletta Moore going to conference

By BEAULA MOORE

The Howard County Bahai' Group will join the Bahai's of Baltimore and Baltimore Co., in a week-long observance of the birth of Baha-ullah, founder of the Bahai' Faith Nov. 11 through Nov. 18 inclusive.

According to Albert James, the Faith will be featured on Radio station WAQE (1350 on the Bob Quigley Show. Sunday Nov. 11 at 9:15-8:30 a.m. Nov. 11 at 9:15-8:30 a.m. Nov. Almeda YMCA at 8 p.m. Wednesday Nov. 14 Dr. Stanwood Cobb, author and attache' of U.S. State Department in Turkey, will speak at the Baltimore Bahai' Center, corner of son YMCA at 8 p.m. Public invited.

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THE FAMOUS Unionairs of Washington, D.C. will render a musical at the First Baptist Church, Guilford, Sunday Nov. 11 at 8 p.m. Mrs. Mildred Green, sponsor. The Rev. A.D. Webb, pastor.

The Rev. Samuel Moore, pastor of Unity Baptist Church his choir and congregation will serve at Pilgrim Baptist Church, Baltimore, Sunday at 8 p.m.

The annual Sunday School Union will be held at the First Christian Community Church, The Rev. Mrs. Aileen Moore, assistant pastor of Asbury Methodist, will be the guest speaker at Community Baptist Church, Waterloo Sunday at 11 a.m. for their Women's Day.

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MISS ARLETTA MARIE MOORE, daughter of the Rev. and Mrs. Samuel Moore, leaves Wednesday for the Atom Conference to be held at the Sheraton - Chicago Hotel, Chicago. She is the delegate for Howard County. Miss Moore is scheduled to return to Friendship Airport Saturday Nov. 17. She is a junior at Harriet Tubman High School of which Elhart E. Flurry is principal.

Mrs. Lenore Simms of N.Y. City, the mother of Mr. Amos Simms, was buried on last Wednesday.

Pfc Charles R. Moore, son of the Rev. and Mrs. Samuel Moore arrived home on last Sunday Morning from Germany.

Carnation EVAPORATED MILK
RICH ER
THICK ER
CREAM IER
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

How to pick your child a Christmas book

Two special programs of interest to parents are set for Nov. 10 and 15 in the Enoch Pratt Free Library's Walbrook branch, 3203 West North Ave.

Beginning at 3:30 p.m. Saturday, Nov. 10, in the branch auditorium, Miss Isabella Jinnette, coordinator of the library's work with children, will speak on "Your Child's Books."

Next Thursday (Nov. 15) at 8 p.m., her assistant, Mrs. Jeanne Hardenderff, will discuss "Family Storytelling."

A related display of books suggested as Christmas gifts, and for a home library, will be on view. Admission is free. Mrs. Eleanora Lynn is librarian of the Walbrook agency.

OPEN THURS. 9 A.M. TO 9 P.M., FRI. 9 A.M. TO 10 P.M., SAT. 9 A.M. TO 9 P.M.
PENN FRUIT
WEEKEND COUPON BONUS BUYS
OFFER EXPIRES SAT., NOV. 10
CLIP ANY ONE COUPON OR ALL THREE! ONE $5.00 PURCHASE ENTITLES YOU TO ALL COUPONS
SAVE 30c ON PURCHASE OF DARTMOUTH Ice Cream ALL FLAVORS 49c
PENN FRUIT SAVINGS OF 30c WITH PURCHASE OF HALF GAL. DARTMOUTH ICE CREAM 49c ½ GAL. Limit 1 ½ Gal. Per Shopping Family. Offer Ends Sat. Nov. 10. When Accompanied By Additional Purchase Of $5.00 Exclusive Of Cigarettes, Milk, Drugs, Fair Trade Items And Purchase Of Dartmouth Ice Cream
WITH PURCH. OF $5.00 OR MORE AND COUPON
LIMIT 1 PER SHOPPING FAMILY OFFER EXPIRES SAT., NOV. 10.
SAVE 21c ON PURCHASE OF 1-LB. SOLID OR 1-LB. ¼ PRINTS FOOD CLUB BUTTER
YOUR CHOICE OF ¼-LB. PRINTS OR 1-LB. SOLID 49c lb.
PENN FRUIT SAVING OF 21c & 19c WITH PURCHASE OF FOOD CLUB BUTTER 49c lb. Limit 1 Lb. Per Shopping Family. Offer ends Sat. Nov. 10. When Accompanied By Additional Purchase Of $5.00 Exclusive Of Cigarettes, Milk, Drugs, Fair Trade Items And Purchase Of Food Club Butter
WITH PURCH. OF $5.00 OR MORE AND COUPON
LIMIT 1 PER SHOPPING FAMILY OFFER EXPIRES SAT., NOV. 10.
SAVE 22c ON PURCHASE OF GIANT SIZE TIDE DETERGENT
49¼-OZ. BOX 59c
PENN FRUIT SAVINGS OF 22c WITH PURCHASE OF 49¼-oz. BOX GIANT TIDE 59c Limit 1 49 ¼ oz. Box Per Shopping Family. Offer Ends Sat. Nov. 10. When Accompanied By Additional Purchase Of $5.00 Exclusive Of Cigarettes, Milk, Drugs, Fair Trade Items And Purchase Of Tide
WITH PURCHASE OF $5.00 OR MORE AND COUPON
LIMIT 1 PER SHOPPING FAMILY OFFER EXPIRES SAT., NOV. 10
LEAN, TENDER PORK SHLDS. 29c lb.
WHOLE FRYING CHICKENS lb. 27c
FREE WITH $2.00 PURCHASE COUPON WORTH 50% DISCOUNT ON $1.50 AND $2.00 BASKETBALL TICKETS FOR GAME OF NOVEMBER 15TH $2, AT THE NEW CIVIC CENTER
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. and Hilldale Rd.