Try crown roast of pork with Brussels sprouts, cranberries

California Brussels sprouts, frozen at the peak of quality and flavor, attend your pleasure throughout the year.

Here we show them as they are cooked in a wonderful winter dish . . . combined with a crown roast of pork and cranberries.

Crown roast of pork is a perfect choice for company dinners. The crown roast is the queen of pork . . .regal, proud and practical.

In this recipe, the rib ends bear an edible garnish of brussels sprouts and the crown is filled with a savory stuffing of rice, sprouts and cranberries.

The pork crown glows with holiday colors and provides the major part of a holiday dinner.

• • •

CROWN ROAST of Pork requires two packages (10 ounces each) frozen California brussels sprouts, thawed, two cups cooked rice, one cup fresh cranberries, one fourth cup chutney, one tablespoon finely chopped preserved ginger, one fourth cup sugar, one and one half teaspoons salt, one six and one half pound crown roast of pork, and Salt and pepper.

Make Brussels sprout package of sprouts. Combine with rice, cranberries, chutney, ginger, sugar, and one and one half teaspoons salt.

Sprinkle the pork crown with salt and pepper; fill with brussels sprout stuffing. Arrange on rack in shallow roasting pan. Bake stuffing as follows: Chop one in slow oven (325 degrees) three and one fourth to three and three fourths hours, or until meat thermometer registers 185 degrees.

During last half hour of baking, arrange remaining brussels sprouts on bone ends and brush occasionally with drippings.

ELEGANT CROWN ROAST of pork has rib ends enging in an edible garnish of whole Brussels sprouts and the crown filled with a savory stuffing of chopped sprouts, rice and cranberries.

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BAKING ON PREMISES
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COOKING IS FUN:

Pineapple-Ham Balls come off shelf for quickie meal

Many homemakers, who double in brass as wage earners and, in charge of food service at home, find that self-service meals are life savers.

With supplies on hand and almost complete meal can be thrown together in a few minutes.

One of the most delicious of main dishes which come from a shelf is Pineapple-Ham Balls.

• • •

FOR PINEAPPLE-HAM BALLS use one (12-ounce) can pork luncheon meat, one half pound Cheddar cheese, two cups (one - half inch) toasted bread cubes; one and two thirds cups or one (No. 211) can pineapple tidbits, one fourth cup seedless raisins, two eggs, slightly-beaten.

Also one tablespoon shortening, one tablespoon cornstarch, one tablespoon brown sugar, one half cup water, one tablespoon vinegar, one fourth teaspoon ginger, and one eighth teaspoon mace.

• • •

GRIND MEAT and cheese through food chopped, using coarse blade. Combine ground meat-cheese mixture into eight balls and place in shallow baking pan. Bake in a hot oven (400 degrees F.) for twenty minutes, or until brown and crusty.

Meanwhile heat shortening in saucepan; blend in cornstarch and brown sugar; gradually stir in water, remaining pineapple and sirup, vinegar, ginger and mace.

Stir constantly until mixture thickens and boils one minute. Remove meat balls from oven; drain fat from pan. Spoon sauce over and around meat balls; return to oven; bake 10 minutes longer to blend flavors.

Yield: 8 Pineapple-Ham Balls.

Left-overs can be exotic

Did you enjoy those Thanksgiving goodies, yesterday? Let's hope that you are not feeling like that Turkey — "full of stuffing"! In keeping with Thanksgiving Festivities, try new ways to serve that left-over bird. This dish with a foreign flair, can be prepared ahead of time for the gastronomic pleasure of your family and friends:

EAST INDIAN CURRIED TURKEY

6 tablespoons butter
1 medium onion, finely chopped
2 tablespoons green pepper, diced
4 tablespoons flour
1½ cups (6 oz. can) mushrooms, sliced, undrained
3 cups cooked turkey, cut into large bite-size pieces
1 large apple, pared and diced
½ cup (5 oz. can) sliced water chestnuts, drained
3 tablespoons pimiento, chopped
1 tablespoon parsley, finely chopped
1½ teaspoons curry powder
Salt and pepper to taste

MELT BUTTER in heavy saucepan. Add onion and green pepper, cook until soft. Add flour and stir until smooth. Add turkey stock and mushrooms with liquid. Mix together turkey, apple, water chestnuts, pimiento, parsley, curry powder, seasonings. Add to liquid mixture and stir well.

Heat thoroughly. Serve with saffron rice. Serves 6.

For a tasty Midnight Snack a Luncheon Main Dish or Rumpus - Room Refreshments, put together this quick left-over Turkey Recipe:

TURKEY FRENCH TOAST SANDWICH

1 cup cooked turkey, finely chopped
1 tablespoons sweet pickle relish
1/3 cup salad dressing
Salt and pepper
8 slices bread
3 eggs, beaten slightly
½ teaspoon salt
1 teaspoon sugar
1 cup milk
Fat for frying
Cranberry Sauce

• • •

COMBINE TURKEY with pickle relish and dressing. Season. Spread turkey mixture on 4 slices bread, dividing it evenly. Top each with a slice of bread to make sandwiches. Press together.

Combine eggs, salt, sugar and milk in a shallow dish. Dip sandwiches in egg mixture turning to moisten. Brown on one side on a well-greased griddle or skillet. Turn and brown the other side. Add fat as necessary to keep sandwiches from sticking to pan. If desired, cut in half after browning.

Serve with cranberry sauce 4 full or 8 half sandwiches.

Even though Turkey is traditional for Thanksgiving, this delicious food should be served the year round. Its rich protein - goodness is an excellent buy for the money.

The larger Bird may be more economical, since delectable dishes can be made from "Planned-Overs". If you like Creole Rice, try this variation:

TURKEY CREOLE

2 cups turkey broth
2½ cups tomatoes (No. 2 can)
¼ cup green pepper, chopped
½ cup onion, chopped
½ cup celery, chopped
1 teaspoon salt
1 teaspoon sugar
1 small tip lay leaf
2/3 cups cooked turkey, diced

• • •

COMBINED ALL ingredients in saucepan. Bring to cover and simmer until rice is tender and most of the liquid is absorbed, about 20 min. If necessary, uncover and cook several minutes longer to dry off rice. Remove bay leaf. Serves 6.

Creamed Turkey is an old favorite, especially with "The Girls". Herbs and spices can always make this a dish that's different. Using your individual cooking know how, add foods, such as chopped ham, shrimp, grated cheese, mushrooms, slivered almonds or shredded cocoanut to Creamed Turkey — and, ooh . . la . . la . .

• • •

A "GOOD-EATING IDEA" comes from the new Booklet of the Washington Gas Light Company - "A Treasury of Holiday Treats - Fabulous Foods." (Incidentally, call the Gas Company for your Copy: ST 3-5225)

TURKEY ELEGANT

¼ cup butter
¼ cup toasted almonds, slivered, blanched
¼ cup flour
½ teaspoon salt
1/8 teaspoon pepper
1 can Turkey-Rice Soup
1 cup Turkey or Chicken broth or milk
3 cups cooked turkey, cut in pieces
2 pkgs. (10 oz. each) frozen whole asparagus, cooked
Paprika

Melt butter in saucepan, add almonds and brown lightly over low flame. Add flour, salt and pepper and blend. Add soup and broth gradually and stir and cook until thickened. Arrange alternate layers of turkey in a greased shallow 2-quart casserole.

Cover with sauce and sprinkle with paprika. Bake at 375 degrees for 30 min. Serves 6.

PROUD of your baking?
You can stake your baking reputation on SELF-RISING Washington FLOUR
Baking Powder and Salt Already Added
QUICKER MIXING · BETTER BAKING!

Susie says...
lots of interesting things about homemaking hints . . . child care . . . recipes . . . beauty tips . . . as the home economist for FOOD FAIR STORES, INC.
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Monday through Friday
10:15 to 10:30 A.M.
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FOOD FAIR

by Anne Adams

by Anne Adams

SMART STEP - IN — We suggest this step-in with a moderately scooped neckline for half-sizers who like young, fresh fashions.

Choose rayon, wool, cotton.

Printed Pattern 4600 comes in Half Sizes 12½, 14½, 16½, 18½, 20½, and 22½. Size 16½ requires three and three-fourths yards of 39-inch fabric.

• • •

THE SUIT DRESS with fitted waist and pleated skirt charms — goes out and comes home looking crisp and immaculate.

Use rayon worsted, cotton.

Printed Pattern 4797 comes in Misses Sizes 12, 14, 16, 18, 20. Size 16 requires four and one-fourth yards of 45-inch fabric.

Send FIFTY CENTS in coins for pattern — add 10 cents for each pattern for 1st-class mailing. Send to Anne Adams, AFRO-AMERICAN Pattern Dept., 243 West 17th St., New York 11, N. Y.

Print plainly NAME, ADDRESS WITH ZONE SIZE, and STYLE NUMBER.

• • •

OVER 100 answers to "what-to-wear" — in our new full color Fall-Winter Pattern Catalog. Casual, dressy, school — all sizes! Send 35 cents now.

DAYTONA BEACH, Fla. — The National Teachers Examinations will be administered at Bethune - Cookman College in February. Those in the area planning to take the test should file applications immediately with Dr. W. A. McMillan.

Elegant gift need not be over expensive

Elegance need not be expensive. The joy of giving is based on what a gift means and the pleasure you've had in shopping for it.

In department stores and specialty shops, boutiques carry a wide assortment of interesting, attractive and inexpensive gifts for the holidays.

• • •

FOR EXAMPLE: ash trays, coasters, candlesticks memo pads, giant paper clips, cups and saucers for coffee breaks, trays, book ends, picture frames, traveling clocks, and portable games for plane and rail travel.

BLUE BOY SHOPPES
Sandwich Masters
SUBMARINE SANDWICHES
MILK SHAKES
PIZZA
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HOT ROLLS EACH SUNDAY
MAXSON'S BAKE SHOP
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You're Dollars Ahead With Acme's Low, Low Prices PLUS S&H GREEN STAMPS
WE GIVE S&H GREEN STAMPS
Acme Market

The six healthy children of Mr. and Mrs. Rufus L. Dukes stand as evidence! Carnation is the healthy family milk, with *extra* Vitamin D for sound teeth and straight, sturdy bodies! Left to right: Glenrose, 15; Olivia, 17; Mr. Dukes holding cute little Cary, 2; Clifford, 10; Mrs. Dukes; Christopher, 8; and Carl, 12.

"Carnation puts the sunshine in their smiles"

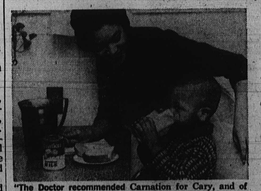
"Every one of my children started on Carnation—and stayed on Carnation!" declares their remarkable young mother, Mrs. Rufus Dukes. Both Mr. and Mrs. Dukes are still in their 30's and already have a lifetime of achievements behind them.

Rufus Dukes is manager of a leading auto agency in Chicago. He served with the United States Air Force after attending college. The Dukes are developing a 280-acre farm on which they have built a spacious country home and are completing a luxurious summer-winter resort.

Their family was featured as "Family of the Month" in a recent issue of Cart Magazine.

"The main thing in a family this size is to be sure they all get plenty of the right nourishment. If the children are healthy, everything else will take care of itself," Mrs. Dukes believes. "Carnation is our favorite milk for everything—drinking, cereals, coffee, cooking. You should see what it does for my meat loaf!" (See recipe below.) Even when you add an equal amount of water, Carnation is richer than sweet, whole milk.*

*U.S. Dept. of Agriculture Handbook



"The Doctor recommended Carnation for Cary, and of course we kept him on Carnation after formula days," Mrs. Dukes explains. It's the milk every doctor knows.

recipe:

CARNATION'S STAY-MOIST MEAT LOAF
Always juicy—never crumbles

⅔ cup (small can) undiluted CARNATION EVAPORATED MILK
1½ pounds ground beef
½ cup fine cracker meal
1 egg
½ cup chopped onion
1 teaspoon garlic salt
½ teaspoon salt
1 tablespoon prepared mustard

Mix ingredients together. Place in loaf pan. Bake in moderate oven (375°F.) about 50 minutes. Let stand on a wire rack about 10 minutes before removing to serving platter. (Makes 6 medium servings)

"from Contented Cows"

ANNAPOLIS DOINGS

By ELOISE RICHARDSON

Mrs. William Swann, popular matron in the Parole area, is our first "lady in waiting" at Jenkins Gift and Stationery Store on Main St.

Mrs. Swann, who is the wife of one of our leading photographers, has been in this role since September, and "right at home she is" for she likes people and is adept at her job.

Aside from her job duties, Mrs. Swann finds time to run a lovely home, and be a companion to a beautiful daughter, Miss Rose Marie Swann, who graduates from Bates High School next year.

She also finds time to serve in her church, the Mt. Olive AME Church and other civic activities.

• • •

MISS CAROL Ann Nick was Homecoming Queen at Bates High School this year.

BATON ROUGE, La. —The president of Southern University, Dr. Felton G. Clark, has been appointed to membership on an Advisory Panel on Education Statistics of the U.S. Office of Education.

ST. LOUIS — One of two St. Louis police captains, Thomas Brooks, has been assigned to the highly sensitive "command" post in the office of Police Chief Curtis Broston. In the position, he will function as chief in Broston's absence.

She had as her court, Misses Georgiola Allsup, Olivia Addison, Terry James and Evon Queen.

The homecoming activities this year were well-rounded, although the inclement weather Bates team, the Little Giants, from playing as was scheduled.

An estimated 2,000 fans attended the game when again the undefeated Little Giants took over from the Pioneers of William Jason High of Georgetown, Del. with a score of 20-0.

Prior to the kick-off of the game by Clifton Dobson, the football fans were entertained by a short parade, which included the school band, Marylandettes Drum and Bugle corps, the Rangerettes, the cheerleaders, Miss Photography Club and Miss Homecoming and her attendants.

During the pep assembly before the homecoming activities, Miss Patricia Randall, president of the student council, presided. The assembly was designed to boost the home team.

Miss Marguerite Warren, a member of the executive council, gave a brief history of the Little Giants' football career dating from 1959. The team ranks fourth best as a high school team in the state of Maryland and is included in the top 20 high school teams of the nation.

Miss Homecoming was crowned by the aptain of the team, Alan Johnson, at half-time.

Activities were culminated by a banquet honoring both teams, Miss Homecoming and her attendants and other participants.

• • •

INTERNATIONAL Understanding Day was observed at Bates at which time Donald Symthemacaullay of Africa, a graduate of Howard University, and Dr. Ana Ferrer Canales of Cuba, who resides in Washington, D.C., were speakers.

The assembly was programed to bring first hand information to the students from areas of the world which are problematic as threats to international peace.

Theme for the assembly was "To Know All Is to Forgive All, If I Knew You and You Knew Me." The program included an organ prelude by Ramocille Cooper, and a piano selection by Miss [illegible] Chapman. Clifton Johnson of Boy Scout Troop No. [illegible] led the flag salute and other music was rendered by a group of singers under Mrs. Bernice Gibbs.

Ushers for the morning were Misses Bettie Brooks, Barbara Thompson, Evon Queen, Agathus Griffin, Garrison Spencer and Winston Matthews.

The William H. Richardsons attended the annual Harvest Moon Ball of Rho Chapter, Alpha Phi Alpha Fraternity, as guests of Dr. and Mrs. Horace Small of Denton and Philadelphia. The ball was held in the Presidential Suite Ballroom of the Cherry Hill Inn at Haddonfield, N.J.

ELIZABETH CITY, N.C. — President Walter N. Ridley last week announced that Elizabeth City State Teachers College has been admitted to membership in the College Entrance Examination Board.

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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 1
Plenty of easy free parking on North-Maryland-20th-Charles

WIGS! WIGS! WIGS! "An inescapable fact," says Charles Farrow, Fashion Editor for the Washington AFRO - AMERICAN, "A woman can now have the RIGHT hair for the RIGHT occasion." A recent show displayed these young ladies (from left to right) Mrs. Delores Ferguson in a red wig; Miss Helen Jenkins in a blond wig; Miss Naomi Johnson wore a black wig; and Miss Hattie Philson favored auburn. The insets show their true hair styles. Again in Mr. Farrow's column for Nov. 10 when he says, ". . . wigs make an intoxicating change for a woman . . . anything that will add to a woman's attractiveness and flair is a good thing" (APRO Photo by Cabell)

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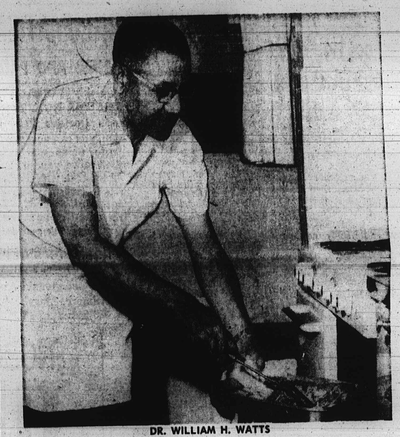
THE SLAUGHTER HOUSE
135 S. WARWICK AVE.
PLENTY OF SPECIALS!

Dr. William H. Watts' barbecue often demand dish from fortunate picnickers



DR. WILLIAM H. WATTS

That Dr. William H. Watts would be an excellent cook, if he elects to put his mind to it, is understandable.

He is one of Baltimore's top physicians. He is an outstanding civic worker. He is the backbone of fund raising for the Baltimore and Maryland State branches of the National Association for the Advancement of Colored People. When he goes fishing he usually comes back with a fine catch, and he is a talented horticulturist.

• • •

VERSATILITY IS a strain which runs through the Watts family.

Dr. Watts' twin brother, Dr. Charles E. Watts, is one of Baltimore's most successful dentists. His other brother, Fred, of Washington, has a doctor of philosophy degree in psychology and is on the staff of the counseling service at Howard University.

Dr. William Watts did his undergraduate work as well as took his medical degree at Howard.

DR. AND MRS. (Pauline) Watts divide their living between Baltimore and Arundel-on-the-Bay, where they have a beautiful place on the Chesapeake.

At present they are in the midst of moving into a new and equally beautiful home on Chatham Road in Baltimore.

• • •

DR. WATTS centers his cooking on meats (his beach parties are famous), and here, he says, the sauce is the thing.

Barbecue is practically a demand from friends whom he entertains there.

Let's admit, though, that his specialties are often added to by Mrs. Watts, who will often do the vegetables, make some of her fabulous rolls and concoct a dessert.

A typical menu will include barbecued ribs, sauerkraut, lima beans, hot rolls, peach cobbler and beverages, always including beer.

HERE, AGAIN, it is the sauce which lifts the ribs to epicurean heights.

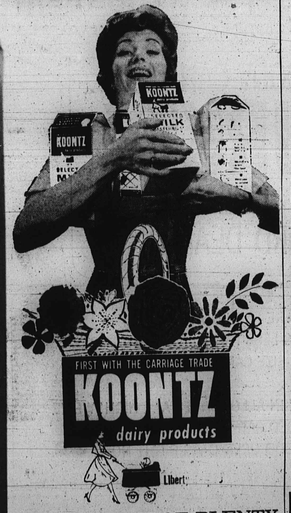
For his sauce Dr. Watts uses a cup of corn oil; a cup of vinegar, a half cup of brown sugar, a cup of chili sauce, a cup of tomato sauce, a tablespoon of prepared mustard, two teaspoons salt, a fourth teaspoon crushed red pepper, one green pepper, one large onion and one clove of garlic . . . the latter three items, grated.

HE MIXES these ingredients and simmers them slowly for about an hour. This is the sauce with which he bastes not only spareribs, but other meats, and often fowl.

South Africa scored

TUNIS (NNPA) — Objections to the presence of a South African delegation led Monday to the premature breakup of the African regional conference of the United Nations Food and Agricultural Organization (FAO).

A group of 22 African delegations, led by Ghana, said they would quit the conference unless South Africa withdrew by Nov. 6, five days before the scheduled adjournment date. The objection was raised because of the South African government's policy of apartheid.



IS A BASKET OF PLENTY

Powell delayed

U.S. tax authorities have been given until Nov. 27 to file additional information in its $40,000 income tax claim against Rep. Adam Clayton Powell Jr. The original deadline was Nov. 13.

The new papers form the government's reply to Mr. Powell's petition requesting the U.S. Tax Court to rule that he does not owe the money for taxes and fraud penalties for 1949-55.

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.
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. . . THE TASTIEST!
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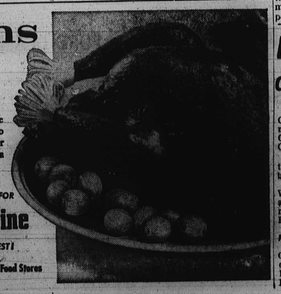

Banneker Rek Council dates cage openings

By SAMUEL TORSELL

The Neighborhood Beneficial Club will celebrate its 15th anniversary Sunday at the Full Gospel Tabernacle at 7 p.m. Charles Haves, president.

Charles E. Henson, 140 Winters Ave., celebrated his 89th birthday Saturday.

Russell Bacon, William T. Washington, Arnold Ebbs Jr., and Clarence Matthew were reinstated in Crescent Lodge Elks Monday night.

James Torsell is patient at Mt. Wilson Hospital.

The Banneker Recreation Council announced the opening of the 1962 Basketball season. Registration will be held at the Banneker Elementary School Tuesday Nov. 27 from 4:30 to 5:30 for boys and girls ages 9 to 12 and 13 and 15 Friday Nov. 23 from 7:30 to 10 p.m. son will be for boys and Nov. 27 for girls.

Sports leaders James R. Pennington and Miss Floragenia Pye, President of the council is Eugene King.

The Morning Star Baptist Church raised more than $600 last Sunday at the Men's Day.

Emma Williams Temple Elks will sponsor a cabaret dance Saturday, Nov. 24, at Monumental Elks Home, Baltimore. Sherman Lewis and the Pyramids will furnish music.

Mrs. Jeanette Smith is chair-

OPEN FRI. 9 AM to 9 PM
OPEN SAT. 9 AM to 10 PM
PENN FRUIT
SPECIALS EFF. THRU SAT., NOV. 24
BONELESS CHUCK ROAST lb. 79c
50% DISCOUNT
GUEST COUPONS FOR N.B.A. PRO BASKETBALL GAMES—1962-1963
AT THE FABULOUS NEW BALTIMORE CIVIC CENTER
Baltimore & Howard Streets, Baltimore
*ON PURCHASE OF ANY $5.00 ON $1.50 TICKET FOR GAMES LISTED BELOW
DETROIT VS. CHICAGO
MONDAY, DECEMBER 10, 1962
NEW YORK VS. SYRACUSE
THURSDAY, JANUARY 3, 1963
BOSTON VS. CHICAGO
THURSDAY, JANUARY 17, 1963
CINCINNATI VS. CHICAGO
SUNDAY, FEBRUARY 24, 1963
San Francisco VS. CHICAGO
WEDNESDAY, MARCH 6, 1963
Get Free Discount Coupon From any Cashier at . . .
PENN FRUIT, SCHREIBER, OR SUPER GROCERY OUTLET
Avoid waiting night of game, exchange guest coupons for tickets at N.B.A. Ticket Office at the Baltimore Street entrance of the CIVIC CENTER, Monday thru Saturday from 9 A.M. to 5 P.M.
SEE THE STARS OF THE N.B.A. BASKETBALL TEAMS!
MONDAWMIN — Gwynns Falls Parkway & Resistertown Rd.
EASTPOINT — Eastern Ave. and North Point Rd.
HUNDALK — 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 Hillsdale Rd.

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WILT CHAMBERLAIN
SAN FRANCISCO WARRIORS