SELLOUT SALE

SEARS ROEBUCK AND CO.

ALL GUARANTEED! ALL FIRST QUALITY!
Some Repossessions–Some Scratched–Some Dented
Some One-of-a-Kind PRICED FOR A SELLOUT
BUY NOW AND SAVE–NO MONEY DOWN
Hurry In! No Mail, Phone or C.O.D. Orders

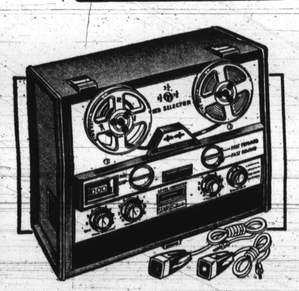
BUY NOW SAVE AS MUCH AS 40%

HURRY! NO MORE WHEN THESE ARE GONE!

$109.50 4-Speed Stereo Phono, Detachable Speakers and Table	$96	Portable Radio Kits, With 6 Transistors, Battery Strap	14.99
Table Model Radios	8.99	$37.95 Portable 6-Transistor Silvertone Radios	32.88
AM/FM Table Model Radios	29.75	Portable AM/FM Radios With 10 Transistors	46.88
5-Tube Silvertone Clock Radios	19.75	$49.95 Classic Guitar with Case	44.88
$7.99 Portable 6-Transistor Radios	6.99		

Popular 45 RPM Records — 10 Records for **99c**
Hurry! These famous labels won't last long! High quality pressings provide long-lasting enjoyment. Stock up now with your favorites.
Sears 3 Stores

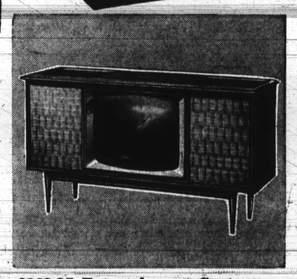
Long Playing Record Albums — Big Assortment **99c**
Stereo or monaural high quality pressings on 12-in. records. Hundreds of famous labels sure to include your favorite orchestras, artists.
Sears 3 Stores



Stereo Tape Recorders — Regular $219.95 — **$188**
3-speed Silvertone deluxe quality unit. Records and plays monaural and stereo tapes. Add-on sound feature. Electronic eye recording indicator. 2 diaphragm mikes, 2 speakers, accessories.
Sears 3 Stores

Deluxe Style TV Tables — Regular $11.99 — **6.99**
Gleaming brass finish with graceful legs. On easy-rolling wheels.
Sears 3 Stores

4-Speed Phonographs — Regular $29.95 — **24.88**
Plays all standard and stereo records monaurally. Two 4-in. speakers.
Sears 3 Stores



$369.95 Entertainment Centers
- Combination TV-Stereo-AM/FM in mahogany or walnut veneer
- 23-in. overall diagonal TV provides 282-sq. in. viewing area

Save $41.95 — **$328**
Sears 3 Stores

$499.95 Color TV, 82 Channel
- Silvertone Big-Screen Color TV equipped for VHF-UHF reception
- 21-inch diagonal screen for 261-sq. in. viewing area
- Walnut finish, Easy-to-tune controls.

Save $41.95 — **$458**
Sears 3 Stores

7-Transistor Portable Radios — Regular $27.95 — **19.99**
Luggage type Silvertone plays up to 500 hours on one set of low-cost batteries (not included). Black or tan.
Sears 3 Stores

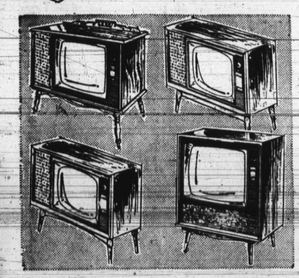
Big 23-In.* Table Model TV's — 5-in. oval Speaker — **$133**
*Overall diagonal; 282 sq. in. viewing area. Bonded picture tube cuts glare. Ultra-slim. Modern design.
Sears 3 Stores

Silvertone Stereo-AM/FM Radio TV's
Sensational Value! — **$277** — Mail or Phone Orders
23-inch overall diagonal picture provides 282-sq. in. viewing area. Mahogany finish.
Sears 3 Stores

Silvertone Deluxe Combination
Regular $469.95 — **$438**
Danish modern stereo theatre combination with 82-Channel (UHF-VHF); FM/AM radio; FM multiplex.
Sears 3 Stores

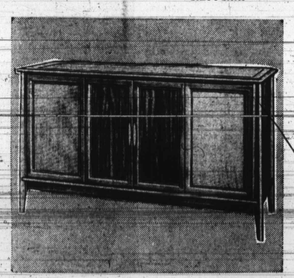
Table Model 21-In.* Color TV's
Clearance Priced — **$388**
Silvertone big *21-inch overall diagonal gives 261-sq. in. viewing area. 2-knob controls.
Sears 3 Stores

Sorrento Styled 21-In.* Color TV's
Regular $599.95 — **$558**
Silvertone 82-channel color TV gives *261-sq. in. viewing area. Beautiful cabinet with doors.
Sears 3 Stores



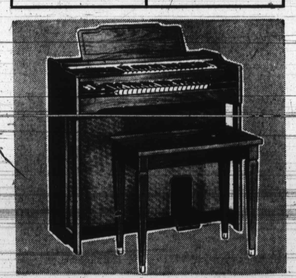
Your Choice of $199.95 TV's
- Danish style low-boy
- Contemporary blond low-boy
- Mahogany finish swivel style
- Maple-finished Colonial low-boy

Save $24.95 — **$175**
Sears 3 Stores



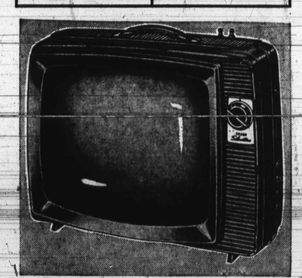
Your Choice! $399.95 Stereo-Radios
- Mellow fruitwood cabinet
- Walnut Modern veneers
- Provincial Mahogany
- 80-watt output
- Diamond needles, built-in FM Mutiplex

Save $80.95 — **$319**
Sears 3 Stores



$259.95 Silvertone 2-Keyboard Organ
- Play as a 2 manual or chord organ
- Match keys to music for easy playing

Save $60.95 — **$199**
Matching Bench Optional $19.95
Sears 3 Stores



$149.95 Silvertone Luggage Style TV
- Sleek styling in charcoal gray or ivory
- Crisp, clear 19-in. overall diagonal measure; 174-sq. in. viewing area
- 82-Channel (VHF-UHF) reception

Save $12.95 — **$137**
Sears 3 Stores

Silvertone 23-In.* All-Channel TV's
Regular $269.95 — **$227**
- Low-boy styles in choice of walnut or maple veneers
- *282-sq. in. viewing area

Sears 3 Stores

Silvertone 23-In. Console TV's
Regular $179.95 — **$155**
- New bonded picture tube cuts glare, cleans easily
- Mahogany finish

Sears 3 Stores

Mahogany, Walnut Veneer Stereos
Regular $199.95 — **$159**
- Decorator designed
- FM Stereo built-in
- Perfectly matched components

Sears 3 Stores

Silvertone Console Stereo Hi-Fi
Low Sears Price — **$94**
- Mahogany finish cabinet
- Stereo separated sound system; bass, treble controls

Sears 3 Stores

$499.95 Double Keyboard Organs
Save $50.95 — **$449**
- A chord organ for beginners, a two-manual for advanced players; 10 voices, 13 bass pedals

Sears 3 Stores

Organ with 18 Chord Buttons
Sell-Out Priced — **$94**
- 37 full size keys
- Stainless steel reeds for excellent quality

Sears 3 Stores

Thrifty Luggage Style 19-In. TV's
82-Channel (VHF-UHF) — **$127**
- Compact, lightweight
- Big screen, front mounted speaker

Sears 3 Stores

19-In. Shelf-Thin Portable TV's
Sell-Out Priced — **$94**
- Rides on cart, nestles on shelf, goes to office or vacation cottage

Sears 3 Stores

3 YEARS TO PAY
Ask how you may have up to 36 months to pay for Sears home appliances.

Sears 3 Stores Open 9:30 A.M. Daily . . . OPEN EVERY NIGHT EXCEPT TUESDAY (Tuesday 'til 5:30 P.M.)

Shop at Sears and Save.
Satisfaction Guaranteed or Your Money Back
SEARS

North Avenue — Open Daily 'til 9:30 P.M. — BElmont 5-3960
Mondawmin — Open Daily 'til 9 P.M. — LAfayette 3-2500
Ritchie Hi-Way — Open Daily 'til 9 P.M. — STate 9-6700

NOW IS TIME
to stock up on canned goods

Baby has own growing rate

Each baby has his own rate of growing.

A long, slender baby will not weigh so much in proportion to his length as a short, chubby one, even though both are healthy.

For a few days after he is born your baby will lose a little weight, because he is not taking much food. But after he loses these few ounces, while he is getting use to living outside, he will begin to gain.

• • •

BABIES GROW much faster in weight than in height. It takes only a few months for a baby to double his birth weight, but it will take him about four years to double his length. During his first year he will probably gain about 10 inches.

There is no certain number of ounces that babies should gain from month to month. For your baby to gain steadily is far more important than how much he gains.

• • •

IF YOUR BABY gains right along, it matters not at all whether he is smaller or larger than another baby you know of the same age. To expect your baby to be like someone else's baby is as absurd as it would be to expect the parents of both babies to be exactly the same size.

Boy babies are a little larger and heavier than girl babies, throughout babyhood. But girl babies are in some ways further along in their development than boys of the same age.

Diet
Low-calory menus

SATURDAY
Jellied consommé
Pork tenderloin
Diced turnips
Asparagus salad
Bread — Butter
Milk — Apricots — Coffee

SUNDAY
Beef bouillon
Broiled steak
Baked squash
Mixed vegetable salad
Bread — Cup Cake — Butter
Milk — Coffee

MONDAY
Beef pot roast
Whole carrots
Assorted relishes
Bread — Plums — Butter
Milk — Tea

TUESDAY
Clear tomato bouillon
Broiled lamb chops
String beans
Head lettuce salad
Whole wheat bread — Butter
Milk — Peach slices — Coffee

WEDNESDAY
Baked liver
Julienne carrots
Celery and radishes
Whole wheat bread — Butter
Milk — Pears — Coffee

THURSDAY
Tomato bouillon
Meat loaf
Asparagus spears
Cauliflower au fromage salad
Bread — Butter
Milk — Broiled grapefruit — Coffee

FRIDAY
Clear broth
Broiled white fish
Seven-minute cabbage
Tossed salad
Baked Apple
Milk — Tea

FOR A SAUSAGE - EGG sandwich, place hot buttered toast or English muffins on serving dish. Top with cooked sausage - egg mixture. Garnish with a spoonful of grape jelly and serve.

You'll like this savory casserole, — SAUSAGE-POTATO HOT DISH. Peel, cook and mash 6 medium potatoes. While potatoes are cooking crumble 1 pound bulk sausage into fry pan and cook slowly until thoroughly heated and well browned. Drain sausage.

LAMB FOR ECONOMY

ECONOMIC LAMB SHOULDER, boned and rolled, filled with highly-seasoned stuffing and served with a piquant sauce, can play a stellar role on your menu.

LIGHT HOUSEKEEPING

There's more to lamb than legs

While the leg is the best known of the upper cuts, there is more to lamb than the leg . . and now is the time to find out about the delectable dishes that come from really economical cuts of this meat.

Of course, leg of lamb is budget priced, this week, and it would be a good idea to store a fine leg away in your freezer for an upcoming dinner party.

• • •

IN THE meantime, have a real gourmet meal with chops or a stew, or roast a shoulder for good eating.

Try wine-barbecued chops, for instance.

For this, you will need a half cup salad oil, a half cup burgundy or claret wine, two tablespoons grated onion, a garlic clove, slashed, one and a half teaspoons salt, one teaspoon monosodium glutamate, a few drops Tobasco sauce and six chops.

Combine all ingredients except lamb chops in a bowl, mixing well. Pour marinade over lamp chops in a shallow pan. Cover and store overnight in the refrigerator, turning chops occasionally.

When ready to cook, remove chops from marinade. Cook in a pre-heated broiler seven to 10 minutes on each side. Baste with remaining marinade several times during cooking. Serves six.

• • •

FOR A delicious casserole, try this easy stew. Use two pounds of lamb shoulder, one can cream of chicken or mushroom soup, one can water, one package dry onion soup mix.

Do not brown meat. Place all ingredients in a casserole dish. Blend together. Cover and bake at 300 degrees Fahrenheit for three hours.

• • •

THERE SHOULD be method to your madness when you start marketing.

Today's food market is a sort of Arabian Nights bazaar. No wonder you get carried away . . . no wonder you have such a good time on the visit.

All the same, the one in charge of the kitchen and the food budget— probably you — needs to keep a clear head and have clear plans when shopping.

Of course you build your menus around weekly specials. Of course, you check your supplies to see what's needed, and your refrigerator to see what leftovers you might stretch by a purchase.

• • •

OF COURSE you make a detailed shopping list, but don't be a slave to the list. Be ready to add to it or modify it when you come upon an exceptional buy or an especially enticing novelty.

You may not have time to all the browsing you'd like to, in order to provide the maximum variety and novelty for your family. But you can do your browsing in newspapers, keeping alert for the recommended weekly buys, the new products, and interesting new recipes and menus.

FOR INSTANCE: Since lamb is a featured item this week, you might serve with your chops: Parsley potatoes, Buttered broccoli, Jellied Cucumber Salad on Water Cress, Cottage pudding, Tea, Milk.

Or you might serve: Oven brown potatoes, buttered carrots, asparagus with Lemon Butter, Mixed Green and Ripe Olive Salad, Lemon Chiffon Pie in Coconut Crust, Coffee, Milk

• • •

THERE ARE always accidents. . no more exasperating of which is to find that candle wax has dripped off on your nicest linen cloth.

First aid follows:

Scrape off as much of the wax as possible with a dull knife. Be careful not to scrape the fabric.

Then place the stained part of the cloth between blotters, and press with a warm iron, replacing blotters as they become soiled.

Now sponge with carbon tetrachloride or other dry-cleaning fluid.

If a dye spot remains, you can sponge white cottons, linens, or synthetics with a household bleach solution. For colored cottons, linens, and synthetics, washable silks, wool and rayons, soak in a sodium perborate bleach solution.

For non-washables, stop after the dry-cleaning step. Don't use a bleach.

• • •

FOR THAT other bugaboo at the table. . lipstick on napkins, wash white cottons, linens and synthetics in hot suds. If stain remains, soak in a household bleach solution.

For colored cottons, linens, and synthetics, start by sponging with dry-cleaning fluid. Then wash in warm water. If stain still remains, soak in a sodium perborate bleach solution.

U.S. food aids 11,000 in Niger

WASHINGTON — (NNPA) — Eleven thousand school children, mothers and infants in Niger will benefit from 275 tons of U.S. surplus food, the Agency for International Development announced.

With the cooperation of UNICEF (United Nations International Children's Fund) the program will support a national nutrition service in the African country. It also will make food available to school canteens, mission schools, and institutions.

BEST BUYS

Ham, turkey, carrots, potatoes among commodities to buy now

By Virginia L. McKuckie
food economist

Today's food market is a picture of abundance. For the shopper's choice there are both fresh and processed foods presented in a most attractive manner. Keep your shopping list flexible to take advantage of good buys when you shop.

The average supermarket carries at least 5000 items, and some more. Many of the foods are processed, and packaged in convenient attractive boxes, cans and jars. Fresh foods are available loose and packaged. There are studies which show some stores carry as many as 85 different cuts of meat and poultry.

Many markets have produce pre-packed for convenience in shopping and bins filled with loose produce for individual selection. Food is no problem in availability, the problem is in making a judgement as to form or quality or kind to fit your family's needs.

• • •

ONE VERY good technique to use at present is to consider fresh, canned or frozen vegetables on a cost per serving basis then select the most economical in terms of family likes and dislikes. This is normally a low period for fresh vegetables and many folks seek processed items to add variety to their menus.

Canned vegetables are in good supply and they are convenient to store and use. Specials have been attractively priced on many canned items. The vegetables receiving most emphasis are those in liberal supply, canned corn, tomatoes and tomato juice, and green beans. Corn supplies are heavy and one of the best vegetable values.

• • •

FRESH WINTER vegetables on the best buy list include celery, carrots, turnips, onions and white potatoes. These are familiar, easily used vegetables that will provide the basis of hearty winter meals. It is of interest to note produce counters have imported items, tomatoes and cucumbers from Bahamas, melons from Spain, pineapple from Puerto Rico, and green peas from Mexico.

The best fruit buys are apples, bananas, small navel oranges and temple oranges. The number of apple varieties you are able to select will enable you to purchase the right kind for every use at attractive prices. Four pound film bags of apples suggest economy. Banana supplies are heavier this year than this time last year when strikes kept supplies fairly short. The degree of ripeness you select will depend upon how quickly you use the bananas. At room temperature, bananas ripen very quickly once they start to get flecks of brown. For out-of-hand eating, navel and temple oranges are excellent. The Florida temple is a spicy flavored fruit that is juicy and easily segmented. Navel oranges are good for salads and fruit cups and for garnishes. At higher price levels, Florida strawberries and hot house rhubarb from Michigan are available.

Turkey supplies are still plentiful and prices are low. Specials on red meat are recommended. Pork is in seasonally heavy supply and hams are a featured special at very low prices. Pork is an excellent source of B. Vitamins and a meat that should always be cooked to the well done stage. Grade A Large Eggs are recommended.

. . . HAM AND NOODLES . . .

Among the one-dish meals that can be prepared ahead of time is Ham and Noodles.

Use two cups ground baked ham, four cups cooked noodles, one pint sour cream, a half teaspoon salt an eighth teaspoon pepper, a cup of buttered bread crumbs, a cup of milk soured with one teaspoon vinegar.

Heat over to 350 degrees Fahrenheit. Butter large baking dish and coat with half the bread crumbs. Combine ham, noodles, sour cream, soured milk, salt and pepper, and spread in baking dish. Cover with remaining bread crumbs and bake about one hour.

Afro Patterns

A-Line Silhouette—Split-level costuming in an overblouse with a stand-away collar and a skirt that contributes the A-line flare. No. 3264 comes in sizes 10, 12, 14, 16, 18. In size 14 this smart pair takes 3 yards of 44-inch fabric.

• • •

CULOTTE - SHIRTWAISTER — You'll find that chores are easier, you'll feel more light-hearted, when you wear this culotte dress geared for action. No. 3106 comes in sizes 12, 14, 16, 18, 20. Size 14 takes 4¼ yards of 35-inch fabric. Pattern includes sleeveless version with open neck.

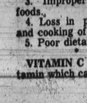
• • •

SEND 35 CENTS plus postage for each pattern to IRIS LANE, care of AFRO-AMERICAN, Box 1490, New York 1, N.Y. Add 15 cents for first class mail and special handling. Our Pattern Book is 50 cents.

FOOD FANCIES

Check for required vitamins, minerals

By SUSIE STROTHER,
Food Fair Home Economist



Well balanced meals are vitally important to the structure of our bodies.

There are 5 reasons why diets may be lacking in the all important vitamins and minerals. They are:

1. Losses of vitamins and minerals due to the time required for harvesting, transportation and storage.
2. Loss in processing foods.
3. Improper selection of foods.
4. Loss in preparation of and cooking of foods.
5. Poor dietary habits.

• • •

VITAMIN C is the only vitamin which cannot be stored in our system and it is important that we have a daily intake of vitamin C that is found in juices, spinach corn, lettuce, oranges and most salads. Therefore it is imperative that we consider the seven basic foods which we need a portion from each group every day.

These are:

1. Leafy green and yellow vegetables.
2. Citrus fruits, raw cabbage, and tomatoes.
3. Potatoes and other vegetables and fruits.
4. Milk, cheese and ice cream.
5. Meat, poultry, fish, eggs, dried peas, and beans.
6. Bread, flour, cereals.
7. Butter and fortified margarine.

When doing your shopping have a mental picture of these groups for the complete health of your family.

COMING:
Cosmetics for clothes

Moisture adds ironing magic

Most fabrics iron better when damp.

The correct degree varies with the fabric, amount of starch, size of the piece and ironing speed. Try to take clothes from the dryer or line while still damp, and iron promptly.

To sprinkle, apply warm water with fingertips, a sprinkler-top bottle, a clean whisk broom or a fine-spray nozzle. For flat pieces like napkins, wring every third one out of water, and spread it flat between two dry pieces.

• • •

WET ONE-THIRD of a tablecloth or sheet, wring it out, and fold it between the dry sections. Or drop everything into any large plastic bag, or laundry-dampening bag with compartments for whites and colors.

Then dribble in a cup of hot water for every five-inch layer of clothes, press out the air, fasten the bag tightly, and set it aside for a few hours. Even more efficient are the dryers and irons equipped with sprinkling devices.

• • •

FOLD DAMPENED clothes lightly, separating colorful pieces to prevent staining, then place in a plastic bag or covered basket for about two hours. Or roll sprinkled pieces tightly in a clean cloth, wrap this "bundle" in paper, then put it in a warm oven briefly.

This produces even dampness by evaporation in the few minutes needed to heat the iron. To prevent mildew in hot weather, don't leave fabrics damp more than a few hours—unless refrigerated.

A hot iron on cold, damp fabric generates steam to give a smooth finish.

How to Carve

ROAST LEG OF LAMB

Place the shank end at the carver's right. Remove slices lengthwise.

Turn the roast so it rests on the surface just cut. The shank bone now points up from the platter. Insert fork in the left of the roast and cut slices to the bone.

With the fork still in place, run the knife along the bone, releasing all the slices.

Your Manners

Who sits where on a double date at the movies?

Getting into a hassle over who sits where won't get you an early dating encore. When two couples go to the theatre, the girls sit together, their escorts beside them in the first and last seats.

HELEN'S FAVORITE:

Sausage Baked Apples
(Serves 2)
pound pork sausage meat
¼ cup oats, uncooked
1/3 cup water
½ teaspoon salt
2 large cooking apples

Combine meat, oats, water and salt. Core unpeeled apples, making a hole all the way through. Hollow out the half of apple to make a shell for sausage meat. Pack sausage mixture into apple. Place apples on wire rack in pan and bake in a moderate oven (350 degrees F.) for ¾ hour.

OLD-WORLD OPULENCE and present-day practicality are at home in the living-dining setting above, and are achieved with beautiful fabrics rather than outlay of money. A Paisley weave not only lines drapes, but is used on walls and graces a table with floor-length encasement. Supporting the impact of splendor is the palette of deep-toned hues: medleys of mink brown and azure with russet-tint red for the paisley design, and royal blue brightness for window drapes and area rug.