Fire kills 1, hurts 2 in East Baltimore

Fire of an undetermined origin swept through a three-story house at 36 N. Bond St., Wednesday afternoon killing one child and seriously burning two others.

The victims—age 1, 2 and 5,—are the children of Mrs. Barbara Eggleston, who sustained slight burns of the face and badly singed hair when she tried vainly to rescue them.

Reginald, 2, was dead on arrival at Johns Hopkins Hospital and Kevin, 5, and Donna, 1, are confined to the Pediatric Surgical Center at the same hospital.

Dr. James Talbert, chief surgeon, listed their condition as critical.

"When I came back and tried to open the door, I heard a noise and was knocked back by fire and smoke," she sobbed hysterically while telling reporters of the tragedy.

The young mother said she left her children on the second floor where there was no heater.

• • •

HOWEVER, when three young men kicked in the door during what was described as a heroic effort to save the youngsters, Reginald and Kevin were one the first floor.

Fighting smoke and flame before firemen arrived, the trio was driven from the first floor without retrieving the two trapped children

However, Roland Elmore, 25, 700 block Carlton St., who led the rescue party, scaled the roof of the back porch and kicked in the second floor window, eyewitnesses reported.

While his brother, Rudolph Elmore, 23, 900 block N. Gay St., played a garden hose on him, he groped through intense heat and pulled Donna from the building.

Using his brother, George R. Brown, 25, 2200 block E. Fayette St., and Lonnie Shields, 35, 1800 block N. Dallas St., as a human chain, he passed the child to safety before firemen arrived.

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THE DEAD child and his critically burned brother were brought out of the flames and smoke by Firefighters Leslie W. Davis and Johnnie Buckston.

Arson investigators, who ruled out foul play, theorized the children started the fire by playing with one of two gas heaters which was located on the first floor.

The house, in the heart of the depressed area of East Baltimore, was completely gutted before the fire was brought under control.

Mrs. Eggleston, near collapse with grief, said everything was lost. Her mother, Mrs. Elizabeth Eggleston, was at work when tragedy struck.

She and her daughter are living temporarily with two daughters, Mesdames Alice and Flora Davis of 121 Allendale St.

Dr. Talbert, who asked the family to arrange for 10 pints of blood for transfusions during emergency surgery, said the surviving children's chances of recovery were about 50-50.

AFTERMATH — Mrs. Barbara Eggleston, is comforted by neighbors Mrs. Bertha Tenson, (left) and Mrs. Viola Shephard (right) as she sobs hysterically over the death of one child and injury of two others in fire which destroyed their Bond Street home Wednesday afternoon.

HEROIC RESCUERS — Neighbors of the 900 blocks N. Eden St. reported Wednesday that had it not been for the heroic efforts of the above quintet, all the Eggleston children would have perished in the flash fire which gutted their home, snuffing out the life of 2-year-old Reginald. Two others were saved by (from left) George R. Brown, Rudolph and Roland Elmore, brothers, and Lonnie Shields. Fireman is Leslie W. Davis, who brought one of the children from the burning building.

Painter held for grand jury

A 24-year-old painter was held for action of the grand jury Wednesday under $8,500 bail on charges of carrying a deadly weapon, disorderly conduct and assaulting two patrolmen.

The defendant, Randolph B. Beale, of the 1000 block N. Appleton St., pleaded not guilty and requested a jury trial.

Patrolman John Sewell and Thomas Green testified before Judge Albert H. Blum, in Western Municipal Court, that they saw the accused than Saturday night removed a revolver from his coat pocket at Appleton St. and Riggs Ave., then return the gun to his pocket.

Officer Green said they got out of their unmarked vehicle and approached the man with their service revolvers drawn.

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"I TOLD him to take both hands from his pocket slowly, but he just stood there looking at us," Green testified.

"When I got closer to him I pulled his hands from his pocket" and removed the gun."

Hand - cuffs were then placed on the defendant the officer stated.

He testified that as they were about to place the accused man in the car a woman ran up to them screaming, "Leave him alone, he's never been in trouble before.

(Continued on Page 27)

Del. Young is seeking new trial

DEL. ERNEST D. YOUNG

Del. Ernest D. Young (D. 4th), convicted last May of conspiracy to obstruct justice and obstructing justice, will appear before judges of the Supreme Bench today (Friday) to argue a motion for a new trial.

Mr. Young was cleared last June of being the member - mind in the plot to kill State Sen. Verda F. Welcome (D. 4th).

The 30 - year - old attorney was found guilty by a jury of nine men and three women, of hiding Mrs. Mary Powell to prevent her from testifying against a Western District police officer she accused of attempting to bribe her.

The officer, Orlando J. Romeo, was later cleared of the bribery charge.

132,687 registered

There are 132,687 citizens registered to vote in Baltimore. Are you?

This was the corrected registration of colored voters, as of the past Jan. 1.

Supervisors of Elections officials, before the corrections, listed 133,096 such persons eligible to vote in the November election.

With that figure, an estimated 28 percent of the colored persons eligible to vote in Baltimore were not registered. The new figure of 132,687 reflects a drop of only 409 and hardly disturbs the 28 percent.

Registration reopened Nov. 18, for those not yet on the books.

Here is how you can register.

• • •

WHERE - Supervisors of Elections, ground floor, People's Court Building, Fayette and Gay Sts.

WHERE — Supervisors of Wednesdays and on Fridays, 9 a.m. to 4 p.m.; Thursdays, 9 a.m. to 7 p.m.

A good citizen is registered as an eigible voter, and votes in every election.

Next election is the gubernatorial primary in the spring of next year.

Porter denies pupils ever were in danger

The chief of the Bureau of Building Construction, Raughley L. Porter, Thursday called charges of "dangerous conditions" at Lafayette Elementary School "grossly exaggerated as to importance"

At a public hearing in Room 405 of the Court House before the Niles Commission, the building construction engineer told the Commission he had report proves conclusively "that never in any instance or respect was a child exposed to injury or death at Lafayette Elementary School, because of the construction elements as contained in the charges."

• • •

Mr. Porter, whose discharge was demanded by City Comptroller Hyman Pressman, called Pressman "publicity mad" and charged union representatives from the Baltimore Building Trades Council with harassment of himself and "certain open shop contractors, who specialize in the mechanical and electrical work, and which was the intention of these union representatives to refer only married mothers and/or fathers to Clinics.

The rule, established in 1963, was strictly adhered to and case workers were cautioned never to refer unwed mothers.

The question of the wisdom of the old rule was brought to the attention of the board and the general public constantly over a period of more than a year by a board member, Howard H. Murphy, who is a national officer of Planned Parenthood organizations and a staunch supporter of the growing movement in the nation.

Mr. Murphy's contention was based on modern day concern for the moral, health and community aspects of unwanted children, whether born into the normal home or to mothers without benefit of matrimony.

IN JANUARY the board and

(Continued on Page 27)

State Dept. of Welfare to decide on birth control

The Maryland State Department of Public Welfare at its regular monthly meeting here Thursday gave a hint that it may soon make a unprecedented decision that would affect concepts and attitudes on birth control.

The action that may come in the near future would allow any mother, whether married or not, the privilege of learning about birth control through Planned Parenthood Clinics or any approved agency.

Coming nearer than ever to this broader look at the delicate question of controlling the birth of unwanted children, the board made public to the press a resolution it is considering.

The resolution in the form of an amendment, recognizes the existence today of "a moral erosion of society" that must be "reversed" and it states that it "hopes for" participation of leaders of all faiths and responsible people everywhere.

It opens the path for all mothers to go to agencies (Case) Workers of the department have been instructed and

(Continued on Page 27)

$150.00 REWARD

For the arrest of the person or persons who broke into my home.

MISSING ITEMS
Clock radio, small Big Ben clock, one dark brown mouton fur coat.

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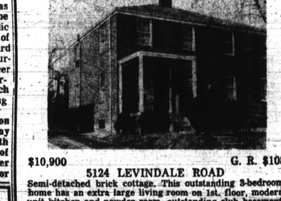
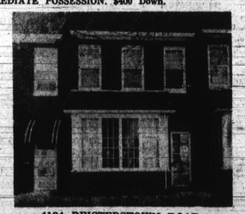
Manning - Shaw

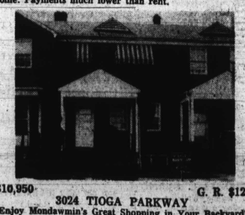


$10,900 G. R. $108
5124 LEVINDALE ROAD
Semi-detached brick cottage. This outstanding 3-bedroom home has an extra large living room on 1st. floor, modern unit kitchen and powder room, outstanding club basement with many outstanding features which are customary in this well kept Pimlico section. Priced for quick sale. Pay only $500 down.

$8,500 G. R. $120
4504 SPRINGDALE AVENUE
4 bedrooms. Newly decorated cottage in outstanding Howard Park neighborhood. Close to Forest Park Golf course, and Gwynn Oak Junction. VACANT. READY FOR IMMEDIATE POSSESSION. $400 Down.



4124 REISTERSTOWN ROAD
$6500 will buy this extremely clean 7-room, porchfront home in the heart of the PARK LANE section. Close to excellent schools and transportation. $250 is all you need for your down payment on this working man's dream home. Payments much lower than rent.



$10,950 G. R. $120
3024 TIOGA PARKWAY
"Enjoy Mondawmin's Great Shopping in Your Backyard" One of Northwest Balto.'s most convenient and desirable locations, 3 bdrm. brk. grp. with terrific club basm., unit kit., built-in book shelves in liv. rm., mod. tile bath with glass encl. shower. Be sure you don't miss this. Early possession. Will redec. at buyer's request. $450 dn.

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THE EXPRESSION on the face of Mrs. Rosalie Jackson, 1400 block Poplar Grove St., tells the story. She was occupant in the car of Mrs. Gladys Nesbit, of the same neighborhood, prone in the first panel and being carried from the scene in the right panel with an injured arm. The accident occurred Tuesday at the intersection of Baker and Monroe Sts. Mrs. Nesbit's car collided with a truck driven by John W. Greenwalt, of Randallstown. All three were treated at Lutheran Hospital and released.

12 new Job Corpsmen up total here to 43

Twelve more Baltimore youths have been sworn into the Job Corps and left Thursday for centers in Maryland, New Jersey and North Carolina. A total of 43 has now left Baltimore.

Going to the Catoctin Job Corps Center near Thurmont are: Michael Banks, 17, 3332 Caton Ave.; John Butler, 16, 513 N. Chapel St.; and Robert Dandridge, 16, 1128 Stockton St.

Going to the Camp Kilmer (N.J.) center are: Elwood Davis, 20, 2207 Eutaw Pl.; Edwin Gynyard, 17, 101 Woodyear St.; John Johnson, 16, 1329 W. Baltimore St.; Michael Rawlings, 16, 2822 Spellman Rd.; Stanley Shanks, 16, 2020 E. Hoffman St.; and William Shaw, 18, 632 Wildwood Pkwy.

Off to a new Arrow Wood Camp at Franklin, N.C. are: James Lifford, 1815 Linden Ave.; Harold Alston, 1025 N. Chapel and Willis Williams, 2124 Calhoun.

Early marriages call for continued study

ATLANTIC CITY, N.J. — Asst. U.S. Labor Secretary Esther Peterson said today the current trend of early marriages among women increases the need for continuing education throughout the early years of marriage.

She told the annual convention of the American Association of School Administrators that the percentage of women graduating from college seems to be declining. She pointed out that 39 per cent of the 1963 college graduates were women — a smaller percentage than in 1930 and 1940.

• • •

NOWADAYS MORE women marry at age 18 than at any other age, she said.

"Because this trend interrupts the formal education of young women, we are looking more and more to continuing education to meet their needs," Mrs. Peterson said.

"It is important that in their formal education girls received through orientation courses and counseling, some insight into their vocational aptitudes, and be encouraged to make plans for developing these interests while their families are growing up. Most women can combine homemaking and education more easily than homemaking and a job."

• • •

ONCE THEIR families are grown Mrs. Peterson said that many women will turn to paid employment and if their early education prepared them they will be able to profit by refresher courses or by retraining.

"Women are going to play an increasingly important role in our economy, in the political and sociological development of the country and in the shaping of our national values during the next decade," she said.

• • •

BY 1980, more than 40 per cent of women and girls 14 and over will be part of the work force, she predicted.

The labor official said that this country would not be able to meet its need for a greater work force in the coming years without women. This puts a special responsibility upon educators, she added.

Beef in a stew one-meal dish

Eat hearty, eat well these brisk days, when busy schedules demand plenty of stamina and appetites are keen.

Hearty beef dishes, generously portioned, will take care of these increased seasonal needs. With plenty of beef featured at the markets, food shoppers will have good reason likewise to feature beef in family meals.

Plank, plate, brisket, foreshank, and the heel of the round are good cuts to use for stewing, braising, pot roasting, or boiling. They may also be ground for use in meat-loaves and similar dishes. This holds true for all grades of beef, since these are cuts somewhat less tender than those suitable for roasts and steaks.

Here are some unusually good stew variations recommended by USDA home economists:

• • •

BEEF 'N RICE STEW is a one-dish meal.

To prepare 4 servings: Sprinkle 1 pound lean beef stew cubes with salt and pepper-seasoned flour. Brown cubes of meat in hot shortening in heavy Dutch oven. Add 1 sliced medium onion to meat and saute.

Add 4 cups hot water, reduce heat, cover pan, and simmer meat for about an hour. Add 1 cup uncooked rice and 6 small carrots cut into cubes. Simmer another half hour or until meat, rice, and carrots are tender. Add additional water as needed.

• • •

BEEF STEW with dumplings always rates high.

This recipe serves from 4 to 6. To prepare: Combine ¼ cup flour with 1½ teaspoons salt, ¼ teaspoon pepper, and ½ teaspoon paprika. Dredge 2 pounds cubed beef stew meat in the flour. Brown meat slowly in heated fat.

Sprinkle browned meat with 2 teaspoons instant minced onion and add 2 cups hot water. Cover pan tightly and simmer about 1½ hours, or until meat is tender. Add 8 to 10 small white onions and 4 to 6 diced carrots.

Add more water if necessary. Continue cooking until vegetables are tender. Prepare your favorite biscuit recipe, or use 1 package prepared biscuits. Roll biscuits in chopped parsley and place in layer on top of stew. Cover pan tightly and simmer about 12 minutes, or until biscuits are done. Serve immediately.

BEST BUYS

Check special sales of canned vegetables

By VIRGINIA L. McLUCKIE
food economist

It is the trend of the times to look for short - cuts and foods that make easy, quickly prepared meals. With markets so well stocked with supplies of fresh and processed foods the shopper has many choices that are restricted only by the family food budget.

Many families indulge more in the use of canned and frozen vegetables during the winter than at any other season of the year. While stocks of some items are below the record - large volume of last year, supplies are liberal and above average. Many markets are featuring special sales of canned vegetables that will be attractive to the shopper.

Read the label on the can to determine the style of pack for the particular vegetable. For short cuts many seasoned or combinations of vegetables are tasty and need only to be heated and served. When you use canned vegetables keep in mind that they have been thoroughly cooked during processing. Overcooking in the kitchen does not improve the color, texture or flavor of any canned vegetable.

• • •

BECAUSE valuable soluble nutrients are contained in the liquid in which the vegetables are packed, the total contents of the can should be included in the plan for use. The liquid can be used in making gravy, sauces, and for thinning condensed soups or as an additional liquid in pleasantly seasoned tomato juice cocktail.

If you are using frozen vegetables cook them in the smallest amount of water possible and just until tender. When being cooked in a stew or casserole most frozen vegetables need not be pre - cooked before adding them to the dish to be baked or simmered. There is no question of processed vegetables being less time consuming to prepare and easy for cooks of all ages to turn out palatable meals.

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THE FRESH produce situation remains about the same this week as last. The best buys are in the hardier vegetables, which are cabbage, carrots and onions. We eat onions for flavor rather than food value, at the rate of about fifteen pounds per year. Next to salt the onion is perhaps the most valuable condiment in cookery. A glance through any cookbook reveals few recipes, except desserts, without at least a suspicion of onion.

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Other glad buys are in broccoli and lettuce which are coming from the western growing areas where the winter crops are above average. Prices on celery and tomatoes from Florida are attractive. Eggplant from Florida is suggested as a vegetable that will add variety and pep up winter meals. Prepare eggplant Italian style for a very tasty dish.

• • •

CITRUS and apples are the best fruit buys. The Appalachian area apples are running small and the supply and demand are about equal. Four pound film bags are the economy buy. Rome apples for baking are being featured in some stores. There is more grapefruit yet to be marketed than last year at this time. Quality is reaching a seasonal peak on white and pink grapefruit.

The best buy in oranges for out - of - hand eating is Florida Temples and California Navels. The citrus you buy should be heavy for its size, firm yet with a spring back feel when gripped in the hand. Plan this weekend to serve something cherry for Washington's birthday.

The supply of Red Sour Pitted cherries and pie filling is plentiful. Prepared desserts using cherries are features you may like for the special occasion.

• • •

EGGS ARE the outstanding value in protein. Present market prices are low and the supply of Grade A eggs is large. Now is the time to plan dishes and desserts using lots of eggs. Two large eggs will supply one third of the day's need in protein for less than ten cents.

• • •

AMBER ONIONS are made with three large onions, one teaspoon salt, paprika, one tablespoon honey, one - fourth cup tomato juice, one - fourth cup water, and two tablespoons butter.

Peel onions and cut crosswise into halves. Place in buttered baking dish. Season with remaining ingredients. Cover and bake 350 degrees F. about one hour or until tender. Serve 6. Particularly good with roast pork or lamb.

Household Hints

Don't soak iron skillets in the sink over long periods. They can discolor the enamel and porcelain.

Yellowed lace can be bleached without damage by being soaked in sour milk for several hours.

Give chicken a tasty looking color by sprinkling with paprika when frying.

Let small mud stains dry, and then brush off, before washing.

AFRO patterns

4965 SIZES 12–20 by Anne Adams

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Pick a color-coral, turquoise sunny yellow, new navy for this smooth sheath. Petal collar, stem lines suggest flower-fresh spring mood. Navy for this smooth sheath.

Printed Pattern 4965: Misses' Sizes 12, 14, 16, 18, 20. Size 16 requires 3¾ yards 36-inch fabric.

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FIFTY CENTS in coins for this pattern — add 15 cents for first-class mailing and special handling.

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THIRTY-FIVE CENTS in coins for this pattern — add 15 cents for first-class mailing and special handling.

Send to Anne Adams, care of AFRO-AMERICAN, Pattern Dept., 243 West 17th St., New York 11, N.Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

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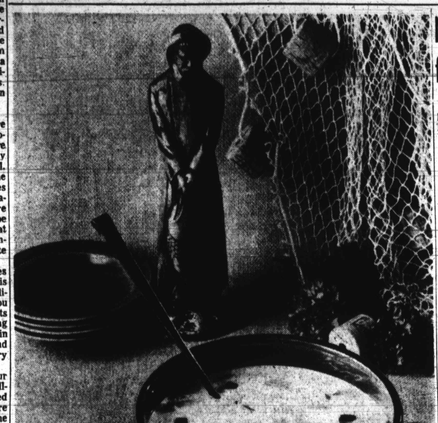
The AFRO AMERICAN'S food FEATURES

FEBRUARY 20, 1965



MARINER'S MILK CHOWDER is as pretty a kettle of fish as ever came from the sea, enhanced in flavor and texture by instant nonfat dry milk crystals.

Chowder combines bounty of sea with vegetables and milk

Mariner's Milk Chowder lic. one package (10 ounces) brings you the bounty of the sea, along with a medley of vegetables and pungent spices and instant nonfat dry milk crystals.

Instant crystals not only make the chowder smooth-textured and flavorful, but more nourishing too — since they contain all the proteins, B vitamins, calcium and phosphorous of whole milk.

• • •

THERE'LL BE hearty good-eating when you serve this chowder, developed by Carnation Company's home economists, for your Lenten and spring dinner starter—or as a main dish.

Although there are all kinds of chowders, we think Chowder Jardiniere is one you will want to add to your Lenten and spring menu too. So here it is . . . a veritable garden of delightful vegetables, herbs and spices, enriched with instant crystals.

• • •

MARINER'S MILK CHOWDER is made with two tablespoons butter, one medium green pepper, chopped, two medium onions, chopped, one cup slice carrots, three and one-half cups instant nonfat dry milk crystals.

Seven and one-half cups water, one-half teaspoon thyme, one teaspoon salt, one-fourth teaspoon pepper, three bay leaves, one pound fresh or frozen fillet of flounder, cut in two-inch pieces, one pound fresh or frozen cod fillet, cut in two-inch pieces, four vegetable - bouillon cubes, one can (1 pound) whole potatoes, drained and quartered, two cans (5 ounces each) shrimp, one cup clam juice (1 8-ounce bottle), and one cup all-purpose flour.

• • •

MELT BUTTER in large saucepan. Add green pepper, onions and carrots; cook and stir until tender. Stir instant nonfat milk crystals into water; add to vegetables. Add seasonings, flounder, cod and bouillon cubes; cook over low heat 15 minutes, until fish flakes easily with a fork. Add potatoes and undrained shrimp.

Blend clam juice into flour. Stir in some of soup mixture and return to soup. Stir over low heat 10 minutes until slightly thickened. Makes about four and a half quarts.

• • •

FOR CHOWDER JARDINIERE use one package (10 ounces) frozen California Brussels sprouts, one-half cup boiling water, two and one-half teaspoons salt, one bay leaf.

Also one small clove garlic, one package (10 ounces) frozen cut corn, and one-fourth pound mushrooms, sliced, one-fourth cup chopped scallions, one and less third cups instant nonfat dry milk crystals, water, one-fourth teaspoon pepper, one fourth teaspoon marjoram, one tablespoon sugar and one-fourth cup finely chopped parsley.

• • •

MAKE BRUSSELS sprout puree as follows: Cook Brussels sprouts in ½ cup boiling water with ½ teaspoon salt, bay leaf and garlic until tender, about 8 to 12 minutes. Drain Brussels sprouts, reserving liquid, and force through food mill or blend in electric blender.

Add corn, mushrooms and scallions to reserved Brussels sprout liquid. Heat to boiling point and cook about 5 minutes. Drain, reserving liquid; add enough water to make 3¾ cups liquid. Stir in instant crystals. Combine the reliquefied instant crystals, pureed Brussels sprouts, corn, mushrooms and scallions, remaining 2 teaspoons salt, pepper, marjoram, sugar and parsley. Heat to serving temperature.

Makes four to six servings.

New plans for prunes

After last summer's fine plum crop, California's dried prune industry has lived up to expectations.

Abundant supplies of dried prunes now fill the shelves of all neighborhood grocery stores and carry a reasonable price tab, rating a place on the U.S. Department of Agriculture's Marketing Services' plentiful foods list.

• • •

WINTER MEALS take well to prune dishes. Pair them with other fresh or dried fruits, with meat, fish, poultry, vegetables, cheese and other foods, or serve plumped prunes alone, as a nutritious breakfast fruit, a satisfying afternoon snack item, or as a tidbit for special occasion.

Take your choice when it comes to ways to finish plumping prunes. Today's modern processing methods partially cook and full pasteurize prunes for you, so actually you don't have to cook these prunes in order to have cooked prunes.

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Just remember, when adding "plump" to prunes use about 1 quart water to 1 pound of prunes. Here are some good ways USDA home economists suggest to plump a prune.

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USING THE boiling water method, pour boiling water over prunes. Tighly cover container and let prunes soak for about 24 hours. Then keep refrigerated. The longer the prunes soak the plumper they get. This method gives a lighter bodied juice, too.

Or, you might prefer to use the steaming method. The trick here is to plump prunes without adding water. If you have a steaming pan for your double boiler, fine. If not, then use a colander or large sieve and place over a sauce pan. Fill pan with water, bring to boil, pour prunes into steaming pan, colander or sieve and steam for about 30 minutes or until plumped.

• • •

HERE'S A heart-warming "foreign" dish combining prunes with lamb, a long-time Oriental favorite, that's suitable for family meals or informal entertaining.

Lamb and Prune Armenian is recommended by USDA's home economists. It is made with two pounds breast of lamb; cut in serving size pieces, three cups hot cooked rice (from 1 cup uncooked rice), three arrots, peeled and sliced, two onions, peeled sliced, two cloves garlic, peeled and sliced, one can (6 oz.) tomato paste, fat or drippings, salt to taste, pepper to taste, one-fourth teaspoon thym, one cup dried prunes, one cup water and one cup tomato juice or water.

In melted fat brown lamb until crisp on all sides.

POUR off drippings. Season meat with salt and pepper. Add garlic, tomato paste, thyme and tomato juice. Cover pan and simmer 45 minutes. Add onions, carrots, prunes and water.

Cover and simmer 45 minutes longer, or until vegetables are tender, adding more water if necessary. Makes 4 to 6 servings.

Serve with rice.

How to knock out roaches

If you have cockroaches (many people do) and want to get rid of them (everyone does), use malathion, ronnel, diazinon, or synergized pyrethrum insecticides.

Scientists at the U. S. Department of Agriculture say many of the more common insecticides — DDT, chlordane, dieldrin and lindane— are no longer effective against all kinds of roaches. Some roaches, especially the German cockroach, have developed a resistance to these chemicals.

• • •

TO CONTROL roaches, apply malathion or ronnel in a 2 percent emulsion spray or paint - on liquid over the infested areas. Or use a 0.5 percent diazinon spray.

Spot treatments may also be made with malathion in a 3 to 5 percent concentration. Apply this with a brush or spray in places where the roaches run and hide.

• • •

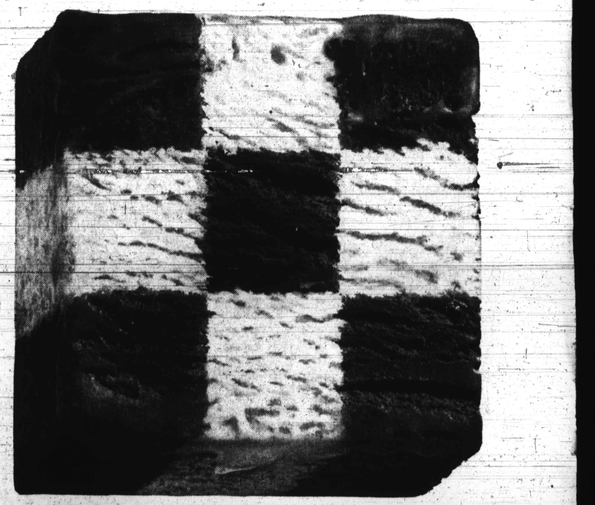
SYNERGIZED pyrethrum sprays will provide good immediate control. They must be applied at frequent intervals because residual persistence is short. These sprays also provide flushing action, driving the roaches out of hiding, or forcing them to their insecticides.

USDA scientists also say that malathion, ronnel, diazinon and pyrethrum are less persistent than the insecticides to which the roaches gave developed resistance.

• • •

THIS MEANS they will have to be applied more often, USDA advises.

And always read the label on any insecticide product immediately before use and follow all precautions on the label for safe use of the improved cockroach killers.



BREYERPATCH ICE CREAM

It's Breyers famous Vanilla and Chocolate Ice Cream in an exciting new patch pattern. Breyerpatch brings out the best in both flavors! It's fun to serve. Tastes delicious. And Breyerpatch keeps its patchwork look whether you slice it or scoop it!

COMING SOON: Breyerpatch in a *great* new flavor combination. Watch for them at your Breyers dealer.

Breyers QUALITY

MADE BETTER . . . TASTES BETTER