City, state poverty units may not meet federal test

Neither the city nor state anti-poverty control units appear to meet federal requirements as to the involvement of poor and minority groups at the policy making level.

The deduction is drawn from statements made before the first dinner meeting of the recently formed Baltimore Press Club, Inc. by Samuel F. Yette, deputy director of public affairs in the Office of Economic Opportunity.

Mr. Yette said during an

SAMUEL F. YETTE

after-speech question session that minority groups must be represented on policy-making bodies in accordance to their ratio of the population, along with the poor, someone in the $3,000 or less income bracket.

Further, Mr. Yette said that boards or other policy bodies not meeting these requirements, upon protest and/or review of their organization, would either have to correct the defects or have money held up or withdrawn.

• • •

BALTIMORE CITY'S integrated CANDO board has no member who falls into the $3,000 or less income brack-

Nor has Governor Tawes' Coordinating Committee which is chaired by an aide and composed of heads of various state agencies.

Mr. Yette noted that funds for Alabama have been withheld. That state's chief body in the program is made up of state agency heads and of course would not include anyone making less than $3,000.

Alabama has called it the Technical Assistant Committee.

Yette also said a number of city programs had been approved, some of which might not have met all the qualifications and explained this would be taken care of on protests or when reviews are conducted.

• • •

MEANWHILE, AFTER speaking with Morton Macht, chairman of the CANDO board, and Stanley Mazer, an aide to Mayor McKeldin who has been nominated as an associate director, a spokesman in the mayor's office told the AFRO:

"We feel we are pretty well in the clear. The names of the proposed commission

(Continued on Page 25)

Probation ordered for 'poacher'

"You're a fourth rate citizen. You are no more than a poacher, living on your wife and not supporting your family."

Judge Joseph G. Finnerty, Western Municipal Court, visibly angry, was lecturing George G. Mountcastle, 29, of 200 block N. Fulton Ave.

Mountcastle was arrested Monday night on three warrants, one dating back to February, 1963. The other two were issued in May, 1963 and April, 1964. All were sworn out by his wife, Mrs. Delores Mountcastle.

Police took Mountcastle in custody after his wife complained that he had threatened to throw her out of their apartment window.

Judge Finnerty was angered when Mrs. Mountcastle testified.

"Your honor, he hasn't been working for a year."

"Who is supporting your family?" Judge Finnerty asked.

"I work your honor. He was getting unemployment for a while but not anymore."

The trouble which led to the defendant's arrest started when he returned home "after staying out two nights" and found his clothes laying on a sofa.

"I had been to my aunt's wedding. I got a little high and fell asleep. When I came home she told me to take my clothes and get out," the husband testified.

He admitted that he had threatened to throw his wife out of the window.

"If she had thrown your clothes out of the window instead that would have been more appropriate," Judge Finnerty declared.

"You're a real free loader, aren't you You're an absolute disgrace.

"I find you guilty, 90 days in the Baltimore City Jail, suspended, and I'm placing suspended, and I'm placing you on two years probation under supervision.

"There's no use of putting you in jail, no doubt you enjoy it over there.

"Start living like a man and not a leach."

ELDERLY VICTIM of robbery, Mrs. Ella Jones, 2118 Druid Hill Ave., gets help from Mrs. Sarah Roan, a nurse. Mrs. Jones had head, face and arm injuries.

Elderly woman attacked, robbed; three questioned

A semi - invalid, 65 - year-old woman, who has left her home only four times in the past seven years, was clubbed with her own cane Wednesday and robbed of $75.

Police, within an hour after the attack, arrested two men and a woman in connection with the case. They were still being questioned late Thursday afternoon.

The elderly victim, Mrs. Ella Jones, 2118 Druid Hill Ave., told the AFRO that two of the persons arrested were boarders in her home.

A brown paper bag which Mrs. Jones kept in her apron pocket was ripped away, pocket and all.

In the bag the woman stated she had personal papers, three $10 bills, two $5 bills and 35 one - dollar bills.

"They took my money and tore the curtains from the window and threw it over my head," Mrs. Jones said.

• • •

THE VICTIM reported to police that in 1958 she suffered a broken hip which has not healed properly and because "getting around" was difficult, she stays at home.

She was taken to Provident Hospital late Wednesday and was treated for abrasions of the head and left arm and released.

McKeldin may veto washer ban

Joseph J. Edelman, 5th District City Councilman, tried in vain Monday to keep Baltimore's City Council from going down in what he calls "infamy and shame."

Disregarding his and other warnings that "what you're doing opposes the Very thing the Federal Government is spending billions to accomplish," the City Council passed this bill:

No. 890—Amending the definition of the word "employee" in the so-called Minimum wage Ordinance in order to exclude therefrom certain persons employed in the business of car-washing establishments.

Mr. Edelman explained, "excluding car - washers" from the $1-an-hour law leaves them "poverty stricken, unable to provide for their families" at starvation wages of 80 cents per hour or less.

"It's a shame," he said, "A shame on the City Council of the City of Baltimore."

ADDING THAT he stood up to go on record as opposing such actions by the body, Mr. Edelman quoted from the Anti-Poverty program as approved by the President of the United States and the administration.

He said, "When the nation is spending billions to raise standards of living, erase poverty, give the poor man a chance, here the City Council of the City of Baltimore is deliberately leaving some of its people hopelessly poor and deprived."

Groups opposing the exclusions now hope Mayor McKeldin will veto the amendment.

Prior to Mr. Edelman's speech, both before the 5 p.m. council meeting opened and after he made the talk, an interracial group of spectators had to be called down for grumbling opinions and comments.

One voice in the crowd consistently rose above the babble, saying "Some of them car-wash owners has "got-to the City Councilmen. that's what's happening."

THE car-wash business in Baltimore is said to have mushroomed up to what is now the most lucrative, rapidly - expanding commercial enterprise in the past decade.

Some establishments are said to hire on a "whoever wants to work today" basis, teenagers, miscellaneous. unemployed persons, even young women.

A citizen present for the hearing said wages are "a mere trifle" as compared to "clear, sheer profits."

"A little hot water, still less soap, some rags, and the elbow grease of the people they don't want to pay,

WANTED—BOY SCOUTS—Plans for bringing more youths into the scouting movement were discussed this week by officials of the Boy Scouts of America and the Baltimore Area Council. The scouting representatives want to make it known that scouting is available to all youth, just for the asking. Meeting at the AFRO office were: (left to right) Marion L. Rudd, Robert Heistand, Alfred Hill and William Luckan. Mr. Hill is assistant director of public relations of the National Council. The others are directors of the Baltimore Area Council.

(See Story Section A, Page 2)

Humphrey gets top poverty job

Dr. Melvin H. Humphrey, associate professor of economics and head of the social science department at Morgan State College, has been named director of the anti - poverty program in Baltimore.

His appointment, which will go before City Council Monday for confirmation, was recommended by the Community Action Commission and approved by the mayor on Wednesday.

Dr. Humphrey is presently on leave from Morgan and is serving with the Office of Economic Opportunity as program coordinator for the Middle Atlantic States.

In this post, he has helped to set up and supervise poverty programs in other cities and states. He acts as the Federal Government's check and liaison with local areas.

• • •

IF HIS appointment is confirmed Monday, Dr. Humphrey will receive $22,500 a year as director of the local war on poverty, making him the highest paid public official of his race in the state.

Dr. Humphrey, 44, directed a job training program in Cambridge, Md. last summer.

A native of Illinois, he did his undergraduate work and earned his doctorate at the University of Illinois.

He first began teaching at Morgan in 1957. He and his family reside at 2317 Lyndhurst Ave.

Wednesday the Community Action Commission also recommended four persons for the two associate directorships of the program.

Mayor McKeldin an-

(Continued on Page 25)

5 teen-agers convicted in assault

Two 14 - year - old youngsters, convicted Monday of assault with intent to rape a 14-year-old girl, face possible death sentences.

The two youths are Larry T. Shellington, of the 800 block George St., and Daniel Ruffin, of the 800 block Edmondson Ave.

Three other boys, also involved in the attack, were convicted of assaulting the girl on Jan. 22 in an elevator at the Lexington Terrace Housing Project, and are awaiting sentencing.

Guilty of assault were Major C. Smith, 14, of the 1600 block W. Lexington St.; Darnell D. Logan, 14, of the 700 block W. Mulberry St.

• • •

THE VICTIM'S mother, according to Miss Lucy Ann Garvey, assistant state's attorney, is scheduled to appear before juvenile authorities on a charge of contributing to the delinquency of a minor.

This came about when the girl told Judge Albert L. Skylar that her mother had given her beer to drink shortly before she was attacked by the youths.

The victim testified that she had been waiting for a girl friend in the 12th floor hallway of the public apartment house when several youths snatched her into an elevator and ripped off her clothes.

bring in a mint of money," the unidentified spectator allowed.

City Council president D'Alesandro, Messrs. Edelman, Ward, Curran, Dixon, Parks, Rubenstein, voted against the bill.

Votes that passed the bill came from Messrs. Bonnet, Duffy, Staszak, Panuska, Prucha, Gallagher, Caplan, Schaefer, Elines, Leone and Myers.

CORE charged the exclusion of the workers was a means of discriminating against colored persons who make up most of the car washers.

EISENHAUER GOING TO CHINA SESSON

J. Ward Eisenhauer, associate professor of history and political science and chairman of the division of social sciences, will represent the Catonsville Community College at the second annual China conference, at Harvard University, on March 26 - 28.

(Continued on Page 25)

Pressman hits McKeldin on CANDO top salaries

Hyman A. Pressman, city comptroller, has taken sharp issue with Mayor Theodore R. McKeldin's recent statement that proposed salaries of executives of Baltimore's consistent with those of comparable city officials.

Mr. Pressman offered two disputing examples in these statements to the AFRO this week:

"How does the mayor explain the fact that the highway engineer, who has a budget of over $35,000,000, receives $15,000 a year, while the executive director of the Anti-Poverty Organization, who will have a budget of $4,300,000, will receive $22,500 a year?

"The chief of the Fire Department gets $16,500, the commissioner of police $18,000 and the director of Public Welfare $19,000.

"We should remember for top personnel that leaves less money for the fight against poverty."

FINALIST — Miss Jeanette Walters, 23-year-old Baltimore soprano was chosen Thursday to be among 12 Metropolitan Opera Co. finalists for the Sunday contest. A Peabody 1964 grad she is the daughter of Mr. and Mrs. Roland Walters and wife of Percy Brown, Harlem Park Junior High music teacher.

Youth given second chance

"Judge, Your Honor, he is a fine boy when he doesn't drink. But I think he needs psychiatric treatment or he's an alcoholic; cause he drinks all the time."

Mrs. Martha Daniels, 100 block Etting St., was pleading for her 24-year-old son, Berman E. Daniels Jr., who was arrested Monday for disturbing the peace.

Testimony revealed that the defendant stood up like something was after him and jumped out the living room window, through the glass and everything."

"My husband went outside and brought him back in and that's when he started running through the house," Mrs. Daniels told the court.

She said her son then plunged through a second story window and fell to the concrete pavement at the rear of the house.

Judge Finnerty learned forward, casting a curious glance at the young man, whose only visible sign of injury was a blackened right eye and a few scratches on

Poverty session at Faith Baptist

The second session of the Anti-Poverty workshop will be held April 3 at Faith Baptist Church, Ashland Ave. and Bond St.

Mrs. Mary B. Adams, director, reported that the workshop, designed to inform residents of "action" areas, with the $4 million project, was moved to the Eastside after a highly successful session in the Harlem Park area.

Dr. Homer Favor, economics professor at Morgan State College, will speak on the "Scope and Intent of the Equal Opportunity Act of 1964."

Harold Edleston, Health will interpret the city's plan and Welfare Council head, will interpret the city's plan of action in its proposed war on poverty.

The workshop will begin at 9 a.m. and end at 12:30 p.m.

MITCHELL - JOHNSON REALTY CO. INC.
1239 Druid Hill Ave. LA. 3-4222
Eves.—Clarence Mitchell III—MO. 4-4560
Preston T. Johnson—367-4751

BALTIMORE COUNTY COUNTRY CLUB ESTATES

Magnificent, split foyer, 4 bedrooms, modern unit kitchen, full club basement, 2 baths, large picture windows overlooking community pool. Just 15 minutes from Baltimore.

SPECIAL FOR A LIMITED TIME ONLY THIS AD IS WORTH $1.00 ON 100 GALLONS FUEL OIL
CLIP OUT AND GIVE TO OUR DRIVER
HIGH QUALITY LOW PRICE COAL PENNA. ANTHRACITE NO. 3 or NUT $21.95
Honest Weight and Quality Guaranteed
MU. 5-1224
M. R. SEGALL & CO., INC.
901 E. FORT AVENUE ESTABLISHED 1910

LIBERTY INSURANCE AGENCY
SR-22—JR.-11—UCJ-IA
1929 W. Pratt St.
LOW BUDGET PAYMENTS
566-1080 - 323-2107
484-2363

TERMITES
PIED PIPER
LE. 9-3900
Easy Terms
One day service
Roaches and other Pests.

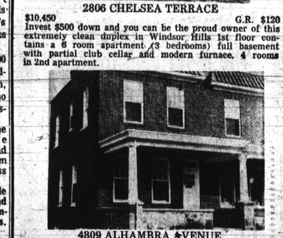
ALBERT LARICHIUTA
representing the
Metropolitan Life
INSURANCE COMPANY NEW YORK, N.Y.
Life and Personal Accident and Health Insurance
1101 Sheldon Chase Lexn 484-3452

C. O. D. OIL CO.
OR. 5-1818
PAY CASH AND SAVE
WE OFFER PREMIUM QUALITY FUEL OIL AT TREMENDOUS SAVINGS
$14.42 Per 100 Gal.
INCLUDING TAX
Call Now Your Delivery
THE SAME DAY
FUEL OIL OR. 5-1818
WE NOW HAVE BURNER SERVICE

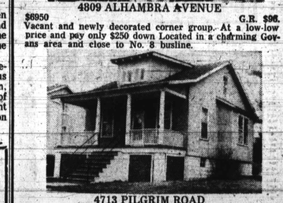
Remember In '65
"It's Not the Cough That Carries You Off, It's The Coffin They Carry You Off—In"
WHY COUGH AT ALL? USE
KERR'S KELL-A-KOUGH
For A Cough Due To Colds
Bad Coughs' Worst Enemy Since 1929
AT DRUG STORES EVERYWHERE
50c 89c $1.29

Prices slashed at Manning - Shaw

2806 CHELSEA TERRACE
$10,450 G.R. $120
Invest $500 down and you can be the proud owner of this extremely clean duplex in Windsor Hills 1st floor contains a 8 room apartment (3 bedrooms) full basement with partial club cellar and modern furnace. 4 rooms in 2nd apartment.



4809 ALHAMBRA AVENUE
$6950 G.R. $96
Vacant and newly decorated corner group. At a low-low price and pay only $250 down Located in a charming Govans area and close to No. 5 bustline.



4713 PILGRIM ROAD
$7450—G.R. $120 OR IN FEE
Picturesque Cape Cod Cottage. 4 bedrooms, 2 baths, extremely excellent condition, full sized living room, dining room, Kitchen, large bath. Close to Morgan College. $300 Down.

4124 REISTERSTOWN ROAD
$5950
Extremely clean 7-room, porch front 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.

Manning - Shaw
MANY OTHERS TO SELECT FROM 1821 EUTAW PLACE
NO. 9-6262 24 HOURS
☆ Best Trade-in Deals Available
☆ Finest Available Financing for Non-Vets
☆ Vets Need No Money Down

Check seal, store chicken carefully

When buying chicken, look for the USDA inspection seal and grade mark to assure that you are buying wholesome birds of desired quality.

All poultry and poultry products shipped in interstate commerce must show an inspection mark. The official inspection mark is a round seal that states "Inspected for Wholesomeness by the U. S. Department of Agriculture." It assures the consumer that she is buying a healthy bird that was processed in a sanitary manner. Each bird is inspected by a technically trained USDA inspector.

• • •

THE GRADE mark, which is in the form of a shield, tells the grade or quality of the product. USDA graders designate on the shield whether the poultry is top quality Grade A, or lesser quality Grade B or C. The quality shield also indicates the class — whether Broiler-fryer, Roaster, Stewing chicken, or other appropriate designation.

You'll find the official inspection and grade marks on the products. The marks may appear on a paper wing tag, on the giblet wrap, on an insert, or printed on the overwrap or transparent wrapper.

• • •

FOR BEST results, remember to store your chicken and all other poultry not intended for immediate use in the freezer. Refrigerate fresh-chilled poultry promptly. If covered with a tight transparent film, loosen the wrapping. It's best to use refrigerated poultry within a few days.

Always keep frozen poultry hard frozen until time to thaw. Cook promptly after thawing. For best quality and results, do not refreeze.

• • •

ALL COOKED poultry, broth, stuffings and gravy are perishable products and should be kept covered and refrigerated. Use them within a few days.

Curried chicken makes a fine dish to serve the family.

This recipe is recommended by USDA home economists. It requires 1 broiler-fryer, cut into serving pieces, washed and dried, 2 cups water, 1 apple, pared and finely chopped, 1/3 cup onion, finely chopped, 1 teaspoon salt, 1 teaspoon monosodium glutamate, 1/8 teaspoon pepper, ¼ cup flour, ½ cup light cream, ¼ cup raisins, 2 tablespoons nuts, chopped, 2 teaspoons curry powder, and ¼ teaspoon ginger.

To prepare: Place chicken in a deep kettle or large skillet. Add water, apple, onion, parsley, salt, monosodium glutamate and pepper. Bring mixture to a boil, reduce heat, cover pan and simmer 40 minutes.

Remove chicken from pan and remove meat from bones in large pieces. Reduce broth to 2 cups. Blend flour and cream until smooth and add to broth, stirring constantly. Add raisins, nuts, curry powder and ginger.

Cook, stirring constantly, until thickened. Add boneless chicken and heat to serving temperature. Serve Curried Chicken with rice and curry accompaniments: coconut, chopped hard cooked egg and chutney. Makes 4 servings.

TO GIVE the folks a surprise treat, serve CHICKEN ORIENTAL.

Use 1 broiler-fryer, cut into serving pieces, washed and dried, 1 teaspoon monosodium glutamate, ¼ cup butter or margarine, 1 can (3 or 4 ounces) mushrooms, drained (save liquid); 1 can (14 ounces) pineapple chunks, drained (save liquid); 2 cups mushroom and pineapple liquid, plus water as needed to complete measure.

Also 2 tablespoons sugar, 2 tablespoons vinegar, 1 tablespoon soy sauce, 2 green peppers, cut into strips, 2 medium onions, sliced; 4 teaspoons cornstarch, water, to mix with cornstarch; and 3 cups rice, hot, cooked.

To prepare: Sprinkle chicken with monosodium glutamate and let stand 15 minutes. Melt butter in skillet and brown chicken in butter. Add mushroom-pineapple liquid and bring to a boil. Cover skillet and simmer 30 minutes.

Stir in sugar, vinegar and soy sauce. Add mushrooms, pineapple, green pepper and onion. Cook 10 minutes longer. Make a paste of cornstarch and a little water, and stir into hot mixture. Cook, stirring constantly, until slightly thickened.

Serve Chicken Oriental atop rice and garnish with parsley. Makes 4 servings.

Orange Glazed

To please every member of the family would be quite a feat for any mom, but with Orange Glazed Date-Nut Muffins you should be able to come through with a big blue ribbon.

Added to the good corn flavor of this muffin mix are those favorites of everyone from junior to dad — peanuts and dates inside and a scrumptious orange glaze atop. Mmm, so good!

Orange Glazed Date-Nut Muffins are made with one 12-oz. pkg. (2 cups) Flake Corn Muffin Mix, 1/3 cup chopped pitted dates, 1/3 cup chopped salted peanuts, 1 egg and 2/3 cup milk.

For the glaze you will need 2 tablespoons brown sugar, 1 tablespoon orange juice, and 1 tablespoon honey.

HEAT OVEN to hot (400 degrees F.). Grease medium-sized muffin cups. Empty contents of package into bowl; stir in dates and peanuts. Add egg and milk. Blend only until dry ingredients are moistened.

Fill greased muffin cups half full. Bake in preheated oven (400 degrees F.) about 15 minutes or until golden brown.

For glaze, mix together all ingredients. Brush glaze over hot muffins. Serve immediately.

Shrimp Mold

Need a new Lenten idea for bridge club? Then try tasty Lime-Shrimp Mold.

Lime-Shrimp Mold is made with 2 packages (3-ounces each) lime flavored gelatin, ½ teaspoon salt, 2 cups hot water, ½ cup cold water, 2 tablespoons vinegar, 1 cup drained diced grapefruit, 1½ cups diced celery, 1 tablespoon grated onion, 1 cup undiluted Carnation Evaporated Milk, 2 tablespoons lemon juice and 3 - 4 cups cooked shrimp.

Dissolve gelatin and salt in hot water. Add cold water and vinegar. Chill gelatin mixture until consistency of unbeaten egg whites. Fold in grapefruit, celery and onion.

Chill Carnation in refrigerator tray until soft ice crystals form around edges of tray (15 - 20 minutes). Whip until stiff (1 to 2 minutes). Add lemon juice. Whip very stiff (about 2 minutes longer). Fold whipped Carnation into gelatin mixture.

IT TAKES only a few minutes to put together this fine main dish, made from convenient foods stored in your kitchen.

Wash walls from bottom

Up to your elbows in spring housecleaning? Here's how you can do a better job of washing the walls.

Use a mild soap or commercial cleaner. Have one bucket for the cleaning solution, another for clean water for rinsing, and large sponges for both.

• • •

THEN WASH your walls from the bottom up. This, says the U. S. Department of Agriculture, is the secret to success. If you start at the top, you may drip scrub water down over the soiled areas. This will cause streaks. But if you drip into a clean area, it can be easily wiped off.

Wash only as much as you can reach. Then rinse immediately. In washing the next area, overlap the first one.

Do the ceilings last.

Pickle Burger

Who's to fight the popularity of the burger? Nobody. But here's a new sandwich idea — with the pickle in the middle — that will add a festive note to any impromptu brunch, luncheon or supper party:

Pickle Burger is made with 1 pound ground beef, 1 cup grated Cheddar cheese, 1 tablespoon grated onion and dill pickles.

Combine beef, cheese, and grated onion. Form into 8 thin patties. Put sliced dill pickle between two patties. Broil 5 minutes on each side. Serve on half a burger bun. Garnish with radish cup filled with mustard (the mustard-on-the-top).

This sandwich needs only hot soup to complete a perfectly balanced meal.

Broccoli with cream sauce excellent meatless entree

With a package of frozen chopped broccoli with cream sauce in the freezer, a can of crab meat on the shelf and some process cheese in the refrigerator, you have the makings of an excellent main dish.

Creamed Crab and Broccoli with Cheese Toast takes only a few minutes to put together, but the result is an entree you can serve with pride and eat with pleasure.

Spiced peaches make an especially delicious accompaniment.

• • •

THIS ENTREE is made with one package (10 oz.) frozen chopped broccoli with cream sauce, one cup water, a pinch of rosemary, a can (7 ¾ oz.) crab meat, flaked; a teaspoon lemon juice, two slices process American or Cheddar cheese and two slices toast.

Place broccoli and water in saucepan. Cover and bring to a full boil over medium heat, separating with a fork, and stirring occasionally to hasten thawing.

Remove from heat and stir until sauce is smooth. Add rosemary and crab meat. Cover and simmer until crab meat is thoroughly heated... about 5 minutes, stirring occasionally. Add lemon juice.

Meanwhile, place cheese slices on top of toast. Cut each slice into three pieces. Place pieces under broiler broil until cheese is melted.

Pour crab meat mixture into serving dish. Top with cheese toast. Makes two and a half cups crab mixture or three servings.

• • •

SPICY, CRISP, the perfect accompaniment to a pre-dinner drink are Dilled Green Beans. Combine in a saucepan: 1 package (9 oz.) frozen fancy whole green beans, 2/3 cup water, 1/3 cup vinegar, 2½ teaspoons salt, 2 teaspoons dill seed, 1 split clove of garlic, and ¼ to 1 teaspoon of crushed hot pepper. Cover and bring to a boil.

Remove from heat; pack into a jar and cool. Cover and refrigerate overnight.

BEST BUYS

Shun aisle shopping to preserve budget

Buying habits of food shoppers often yield some elbow end results. In other words your meals will have variety in the menu, and will be appetizing and nourishing only if you plan them that way when you shop for food.

Impulse and aisle shopping often add dollars to the grocery bill so plan before you shop says, Virginia McLuckie, Food Economist, Baltimore Office, Department of Markets, University of Maryland.

• • •

THE FIRST POINT to observe is to list and shop for meat first, as some of your other purchases may depend upon this choice. As we are in the Lenten season you may wish to consider these meals first. Storage holdings of major fishery products are lower than last year due to sharp declines in the 1964 catch.

Many seafoods will be more costly than last year. Suggested fresh fish from local or nearby waters are buck shad, rockfish and perch. Canned pink salmon is in good supply and priced attractively.

• • •

WATCH FOR SALES of beef and pork for economy. The retail level of beef prices is averaging about the same as the past two months and the supply continues to be good. Cuts from the fore quarter like chuck and arm roasts make tasty pot roasts and stews.

Sales on steaks and round roasts are worthy of the shoppers attention. The marketing of the fall pig crop is underway and the slight drop in pork prices reflect the reduced demand which is typical of the Lenten season. Shoppers will find pork sales during the early week or weekend period are the best times to buy.

• • •

THE POULTRY industry offers economy in eggs and broiler - fryer chickens. March is Egg Month and this is the season when large eggs are plentiful and are a low-cost buy. Egg prices are the lowest they have been since 1941.

With a ten percent increase in broiler fryer supplies the market will offer very attractive chicken buys. Select a new recipe or new method of preparation and enjoy the versatility of chicken several times a week.

• • •

FRUITS AND vegetables that go well with the meat or meat alternate you select may be fresh shipped in items or processed by canning or freezing. Winter and early spring season fresh produce comes mostly from Florida, Texas, Arizona and California via our rapid modern transportation systems.

The list of best includes lettuce, radishes and spring onions, yellow onions, carrots, cabbage, sweet potatoes and broccoli. Sales on processed vegetables are to be found on sweet corn, tomatoes and tomato products and frozen spinach, cauliflower and green beans.

• • •

FLORIDA JUICE oranges and white grapefruit are the best citrus buys. Frozen orange juice prices are lower particularly in sale features. Fresh pineapples are in large supply. Receipts of Florida strawberries are increasing as the spring crop is nearly as large as last year.

Most of the apples are from storage and moderate in cost. Dried prunes are in heavier supply than last year by about 40,000 tons. Recommended canned fruit buys are applesauce, pears and California cling peaches. Use canned and fresh fruits combined for light desserts and refreshment.

• • •

ZIPPY HOT Egg Salad is made with six hot hard-cooked eggs, one-fourth teasp. salt, one-eighth teasp. pepper, three tablesp. snipped scallions, three tablespoons snipped parsley, one-fourth teasp. prepared mustard, two tablespoons chili sauce, and one teaspoon prepared mustard. Into warm bowl, slice eggs. Toss with salt, pepper, scallions, parsley. Then toss with combined mayonnaise, chili sauce, mustard.

Serve on lettuce on hot buttered, toasted, split rolls or toast. Makes 3 or 4 servings.

Prunes fit perfectly into menu planning

"Prunes are plum perfect" sounds like a play on words, but fact is prunes are plums and they are perfect as is and in scores of preparations for daily and festive needs.

A few packages of prunes on hand for snacks, party treats and meal-time dishes will assure the old standby a well-deserved place in family menu plans.

• • •

DRIED PRUNES go well in every course of a meal, so there's advantage in having a good supply on hand. Try prunes in a meat loaf for an interesting entree. Allow one cup chopped plumped prunes for each 2 pounds of meat loaf mixture. Combine ingredients as usual and portion into baking pans.

Press whole pitted plumped prunes into the tops of the loaves, arranging so that each slice of cooked meat loaf will hold one cooked prune. Bake and serve.

Prunes combine well with vegetables—especially with sweet potatoes when served with a baked ham or turkey entree. To prepare, place mashed sweet potatoes into baking pans and then swirl mashed plumped prunes into the sweets. Dot generously with butter or margarine and bake in a moderate oven: serve hot in generous mounds on the main feature platter. And for a garnish, add a plumped prune to the sweet potatoes.

• • •

CHICKEN and turkey salads also provide a proper setting for prunes. Add coarsely chopped dried prunes to your favorite poultry salad, along with some chopped pecans for crunchy quality. To glamorize a combination salad plate, serve the prune-poultry salad in baked ham cones. For a salad to accompany a dinner entree, place a slice of drained pineapple into a crisp lettuce cup and top with one or two of the salad filled ham cones.

• • •

AS A breakfast fruit, prunes have few equals. Coffee cakes sparked with chopped prunes and topped with a mocha icing will delight one and all. They're at their best served oven warm. To serve with the breakfast cereal, combine plumped prunes and canned apricot halves.

Finely chopped prunes make a delectable addition to pancake and waffle batter. Top your waffles with mashed prunes combined with orange marmalade and chopped pecans. Or try plumping prunes in a mixture of half water and half maple syrup to serve warm over waffles or a stack of hot pancakes, with lots of butter.

• • •

HERE ARE some tasty prune dishes recommended by USDA home economists:

• • •

PRUNE BETTY, a fine dessert is made with one-third cup butter or margarine, melted; three cups soft stale bread crumbs, 2 cups cooked prunes, pitted and chopped (save cooking liquid), one apple, pared, cored and sliced, one-half cup brown sugar, packed, one-half teaspoon cinnamon, one-half cup cooking liquid from prunes, and one tablespoon lemon juice.

To prepare: Pour butter over bread, tossing to mix evenly. In a shallow greased baking dish spread a third of the bread, half of the prunes and half of the apples. Combine sugar and cinnamon, and sprinkle half over the apples. Add another layer of a third of the bread, then remaining prunes and remaining apples.

Sprinkle with remaining sugar-cinnamon mixture. Top with remaining crumbs. Combine prune liquid and lemon juice and pour over all. Bake in 375 degree F. oven 40 to 45 minutes, until apples are tender and top is browned. Serve warm or cold, topped with whipped cream if desired.

Makes 5 to 6 servings.

FOR PRUNE SOUFFLE use three tablespoons butter or margarine, three tablespoons flour, one cup milk, one cup prune puree (mashed cooked pitted prunes through a sieve), two teaspoons lemon rind, grated and one-fourth cup lemon juice.

To prepare: Melt butter and blend in flour and salt. Gradually add milk and cook until thickened, stirring constantly. Beat egg yolks and add milk mixture stirring constantly. Add prune puree, sugar lemon rind and lemon juice and mix well. and mix well.

Makes 6 to 8 servings.

AFRO patterns

4533 Teen 10—16 by Anne Adams

4574 SIZES 10—20 by Anne Adams

SHIFT into high fashion gear — sew this deeply collared shift in cotton knit, linen, surah, poplin with same or contrast color binding.

Printed Pattern 4574: Misses' Sizes 10, 12, 14, 16, 18, 20. Size 16 requires 3-5/8 yards 35-inch fabric.

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

OUTLINING a slim, young figure are narrow lean revers and a double row of buttons — new spring details! Sew this all occasion style in silk, wool, a new blend.

Printed Pattern 4533: Teen Sizes 10, 12, 14, 16. Size 12 takes 1 yards 39-inch.

THIRTY-FIVE CENTS in coins for this pattern — add 15 cents for each pattern 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.

• • •

COMPLETE FASHION REPORT in out new Spring-Summer Pattern Catalog plus coupon for ONE FREE PATTERN!

Everything you need for the life you lead — 350 design ideas! Send 50 cents now.

Airman Wall on AF maneuvers

WICHITA, Kan. — Airman First Class James M. Wall, son of Mrs. Margaret E. Wall of 15 53rd Place SE, Washington, D. C., is among Tactical Air Command (TAC) personel participating in Exercise Tropic Lightning II, a joint U. S. Army-Air Force training maneuver on Hawaii.

Airman Wall, a weapons mechanic, is permanently assigned to McConnell AFB, Kan., where his unit is part of the TAC force which provides firepower and other air support to U. S. Army forces.

The airman, a graduate of Spingarn High School, attended Howard University.

7158

by Alice Brooks

Treat baby royally with the luxury of a dainty handmade cover and pillow set.

Welcome baby with gay crib set. Easy stitches — outline, single, lazy-daisy, French knots. Pattern 7158 ten motifs from 1 x 2½-ins. to 12 x 15-ins.

• • •

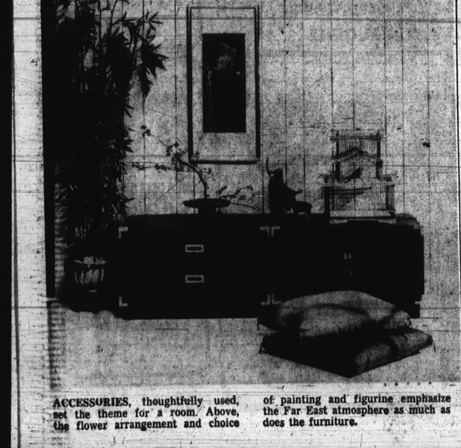
THIRTY-FIVE CENTS (coins) for this pattern — add 15 cents for each pattern for first-class mailing and special handling. Send to Alice Brooks, AFRO-AMERICAN Needlecraft Dept., Box 163, Old Chelsea Station, New York, N.Y. 10011. Print Name, Address, Zip, Pattern Number.

1965 NEEDLECRAFT CATALOG — 200 designs, 3 free patterns! Newest knit, crochet fashions, embroidery. 25 cents.

• • •

NOW! Send for elegant, new "Decorate with Needlecraft" 5 beautiful room settings, 25 complete patterns for decorative accessories in one book! Pillows, wall hangings, curtains, appliques, more! 50 cents.

Value! Deluxe Quilt Book—16 complete patterns. 50 cents.



ACCESSORIES, thoughtfully used, set the theme for a room. Above, the flower arrangement and choice of painting and figurine emphasize the Far East atmosphere as much as does the furniture.