GOLDENBERG'S

CLIP a COUPON

SAVE$$

ALL 9 STORES OPEN MONDAY 10 A.M. TO 4 P.M.

STARTS FRIDAY 10 A.M. CONTINUES WEDNESDAY AND MONDAY

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-111
Good May 28-29-31 Only
TOOTSIE ROLL MIDGES
Bite size TOOTSIE ROLL. Reg. 25¢ bag. Limit 1, buy more @ 19¢
11¢
All 9 Stores

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-112
Good May 28-29-31 Only
PLASTIC CLOTHES LINE
Approx. 50 foot. Vinyl shell, steel, heavy core. Irregulars. Limit 2 hank, buy more @ 22¢ hank.
11¢
All 9 Stores

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-113
Good May 28-29-31 Only
RUBBING ALCOHOL
Hospital Brand isopropyl compound. Limit 1, buy more @ 22¢
14¢
Stores 1,2,3,4,5,7,8,9

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-114
Good May 28-29-31 Only
DEEP DISH PUDDING AND BAKING PAN
3 quart pudding or bake pan. Limit 1, buy more @ 49¢
39¢
Stores 1,2,3,4,5,7,8,9

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-115
Good May 28-29-31 Only
NEW HEAVY DUTY FAB
With BORAX! Complete household detergent. Limit 1, buy more @ 29¢
26¢
Stores 1,2,3,4,5,7,8,9

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-116
Good May 28-29-31 Only
1-2-3 PROCESS STAIN REMOVER
Instantly removes stains. Compare $1.69. Limit 1-pkg., buy more @ 12¢
9¢
Stores 1,2,3,4,5,7,8,9

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-117
Good May 28-29-31 Only
$1.29 PLASTIC BRISTLE BROOM
Washable, lightweight. Crimped bristles. Limit 1, buy more @ 88¢
59¢
Stores 2,4,5,7,8,9

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-118
Good May 28-29-31 Only
SPICY AFTER SHAVE LOTION
Compare at 39¢! Full 8 ounce bottle. Limit 2, buy more @ 29¢
10¢
All 9 Stores

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-119
Good May 28-29-31 Only
11-QUART PAIL
Unbreakable polyethylene, sturdy handle. Limit 1, buy more @ 37¢
24¢
Stores 1,2,3,4,5,7,8,9

CLIP THIS COUPON
MCCOY DISCOUNT COUPON #A-120
Good May 28-29-31 Only
PRESCRIPTION BRAND MOUTH WASH
Kills germs fast! Helps bad breath. Selection of peppermint, mint or menthol-mouthwash. Limit 1, buy more @ 29¢
17¢
Stores 1,2,3,4,5,7,8,9

1 6666 PARK HEIGHTS AVE. 2 825 NORTH GAY ST. 3 2201 East Monument St. 4 211-219 N. EUTAW ST. 5 4000-20 EASTERN AVE. 6 601-605 S. BROADWAY 7 631-637 S. BROADWAY 8 1916-1922 HARFORD RD. 9 2405-2409 Frederick Ave.

APPLICATION BLANK
AFRO Clean Block Campaign

I would like to be captain of my block. I pledge to help keep our block clean and beautiful.

NAME.....
AGE.....
ADDRESS.....
TEL. NO.....
SCHOOL.....
GRADE.....
TALENT.....
HOBBY.....
.....
.....

Cut out this blank, fill it out, print your name and mail to AFRO Clean Block Office, 628 N. Eutaw Street, Baltimore, Md. 21201.

Rules for 31st AFRO Clean Block Drive

An outline on how to organize their block for the 31st annual AFRO Clean Block Campaign was released Monday by Mrs. Jeanette B. Leath, Clean Block director.

Mrs. Leath emphasized that any questions about this year's drive should be addressed to the Clean Block office which opened Monday morning in the AFRO Building at 628 N. Eutaw St.

The office can be reached by telephoning MUlberry 5-8015 between the hours of 8:30 a.m. and 5:30 p.m. any day except Saturday and Sunday.

• • •

THE ORGANIZATIONAL outline and brief resume of the rules follow:

PURPOSE

The purpose of the campaign is to get as many residents as you can in your block to keep a clean home this summer and beautify the block.

A Clean Block is one in which steps and sidewalks are washed once a day and the street kept free from trash.

Woodwork is kept free from fingerprints and vestibules and porches are cleaned.

Windows are kept clean and curtains hung evenly.

Garbage and trash cans are removed as soon as emptied.

Dirt places are sown with grass and kept trimmed.

Window boxes, lawns and yards with flowers are kept neat.

No one sits at the front window, on the porch or on the steps unless his or her appearance is neat and clean.

Loud talking or any other disturbance which annoys others is not permitted.

A beautiful block must have flowers, grass and trees in it, and must be clean both back and front.

BLOCK ORGANIZATION

1. The captain must get all persons in the block to sign up and send in their names to the AFRO Clean Block office.

2. He or she must call a meeting of adults and children and elect a president who will act as advisor.

3. Have a secretary, who will write down what is done at each meeting and send reports to the Clean Block office.

4. Elect a block inspector who will see that no trash accumulates anywhere in the block.

5. Elect a marshal, who will call out the clean - up crew at a definite time each day, so that by all working together at the same time, the block will soon improve in appearance.

6. DO NOT WHITEWASH TREES AND CURBS.

RHEUMATISM
ACHES AND PAINS
Quickly Vanish With RHEUMA-NOX. Thanks to a Doctor's Prescription, you can now relieve those pains and aches that cause you so much discomfort. RHEUMA-NOX drives the uric acid out of the blood. Try Rheuma-Nox now, under a money - back guarantee from—
ROBINSON'S CUT RATE DRUG STORE
2139 Pennsylvania Ave.
Baltimore, Maryland

NOTICE

THE BUREAU OF SANITATION WILL MAKE REGULAR COLLECTIONS OF MIXED REFUSE IN THE CITY OF BALTIMORE

Monday May 31, 1965

MEMORIAL DAY

This is contrary to the previous custom of suspending collection service on legal holidays.

JOSEPH H. McCARTHY
Sanitary Engineer

Clean Block prize fund needs help

Appeals for contributions to the AFRO Clean Block Prize Fund are being made by AFRO Clean Block Director Jeanette B. Leath.

At the same time she is urging youngsters to register their blocks for the summer drive.

Because of the expected enlarged scope of this year's drive, the goal for the prize fund has been set at $5,100.

This money is used to give token awards to Clean Blockers during the closing awards ceremony when the campaign comes to an end the last week in August.

Letters have already been mailed out to many persons asking for funds. Contributions may be mailed to AFRO Clean Block, 628 N. Eutaw St. or brought to the AFRO Building.

Acknowledgements of these early contributions as well as others will be carried on the Clean Block page of the AFRO.

None of the money received for the prize fund is diverted to other uses, Mrs. Lath announced.

All of the expenses of conducting the drive are borne by the AFRO.

Students conduct art show tours

Robert W. Coleman Elementary School, celebrated Maryland Art Week with elaborate displays of creations by student artists.

The individual classrooms and halls became miniature art galleries as the students gave conducted tours of their works.

Parents, friends and pupils from the Coleman and Baer Schools were invited on the tours, which were conducted by the students in Miss Owen Gray's sixth grade art class.

Marriage licenses

SETZLER - FAULKNER — James A., 34, laborer, Standardsville, Va.; Juanita, 20, Standardsville.

SMITH - ROSEBOROUGH — Joseph C., 25, 447 E. 22nd, steelworker; Anita, 21, 2727 Guilford.

PEMBROKE - FOREMAN — Ronald, 22, 1125 Longwood, steelworker; Andrea M., 20, 204 Mt. Holly.

McGUFFIE - PIERCE — Lawrence, 22, U. S. Army, Philadelphia; Clara, 19, 727 McHenry.

BARNES - PURYEAR — James J., 31, 813 N. Chester, laborer; Sylvia, 30.

BRIGGOS - COLEMAN — Herman, 26, Buxton, P. O. clerk; Lorraine, 18, 2038 Buxton.

Lorraine, 18, 2038 Buxton.

BROWN - BUTLER — Charles, 20, 2008 Westwood, laborer; Delores, 16, 2701 Rowlands.

JOHNSON - KANE — Ronald, 22, 602 Lombard, laborer; Carolyn, 18, 2049 Aisquith.

HENDERSON JR. - MASON — Robert, 24, 602 Cheraton, examiner; Janet, 21, 2201 Harlem.

JONES - PRINCE — Clarence, 18, 7 Dunbar factory; Shirley, 18, 802 N. Brice.

ANDERSON - ANDERSON — Allen, 27, 4138 Moorlwood, assembler, divorced; Helen, 28, 2108 Saratoga.

HOWARD - SMITH — Calvin, 22, 2208 Tioga, waiter; Nellie, 27, 3602 Cottage, divorced.

SMITH - RHODES — Carroll, 29, 128 N. Payson, widower; Ida, 25, 2313 E. Federal.

BRYAN - GREEN — William H. Jr., 22, 1313 Ward, laborer, divorced; Joan, 21, 3501½ Walbert.

KIRK - BAIKES — Michael, 29, 819 Burgandy, shipyard; Saundra, 17, 2031 Pugh.

EVANS - RICE — Samuel Jr., 22, 815 New Pittsburgh, Airforce; Elizabeth, 20, Airforce.

WILLIAMS - GARTER — Odell, 26, Glenburnie, maintenance; Mae, 21, Glenburnie.

LEE - BURNEY — Herbert, 22, Army, Bel Air; Shirley, 20, 2413 Dundee, divorced.

WARD - HUGGINS — James, 21, 406 E. Biddle; Jamey, Vivian, 21, 1607 Edmondson.

McELBERY - McCORMICK — Lester, 28, 2027 Barclay, laborer; Cressie, 20, 1914 Barclay.

BARKSDALE - KELLY — James A., 20, 1041 Mountmore, truck driver; Gertrude, 20, 1828 Thomas.

WEATHERBOND - BROOKS — Willie, 46, 1700 Aisquith, truck driver; Lillie, 42 1109 McKean.

JOYNER - BROWN — John E., 47, 823 N. Shutter, landscaper; Elnora, 44.

SMITH - CAMMACK — LeRoy Jr., 20, 402 W. Oldenring, truck driver; Olivia, 18, 1812 Park, Washington.

CLYDE - SCHERE— Tapp, 815 14th, NE Washington, 30, lab technician, Ruth D., 30, 1011 E. 20th, divorced.

WATSON - MEEKINS— John H., 20, 808 Brooks Ln. orderly; Brenda A., 20, 817 Freemans.

ROBINSON - GILLIAM — Robert L., 21, 4812 Colborne, laborer; Mélvetta, 20, 2000 Gaither Dr.

RAY - ARNETT — Wilbert J., 28, 1808 Barclay, mechanic; Shirley, 19, 1808 Barclay.

COTTON - BRITTS— Donald, 20, 1808 Brandywine, chauffeur; Roxanne, 18, 730 Linnard.

WILLIAMS - WATKINS — Lester Jr., 22, 1810 Guyons Falls, Marie, 20, 1408 Retreat.

LONG - SIMPKINS — Sylvester, 26, 2011 N. 33rd, operator, Philadelphia; Mary E., 26, Philadelphia.

McNEILL - CAMPBELL — Paul C., 21, 208 Warren, Camden, N. J.; Eldora, 21, Camden, N. J.

Bank to give American flags

To highlight the celebration of Memorial Day, Maryland National Bank will surprise 74 Marylanders with a gift of an American Flag set on Friday, May 28.

Maryland National is currently conducting a public service campaign urging Marylanders to fly the American Flag on all national holidays. Home flag sets are being sold at the bank's cost at each of its 74 offices throughout the State.

Welfare studies right of free speech

A three - member committee has been established by the State Department of Public Welfare to draw up guidelines dealing with the right of free speech for employees.

The action came as a result of the firing of Michael Tabor, a social worker with the Montgomery County Board of Welfare, after he led a picket line last month at a meeting of the County Human Relations Committee.

• • •

MR. TABOR, a $5,330 a year employee, was fired by William Royer, county welfare director, just as he, Mr. Tabor, was on the verge of completing his six months probationary period.

Under departmental regulations, an employee must be terminated prior to the completion of his probationary period without recourse.

The discussion at the state Board of Welfare meeting was sparked by Howard H. Murphy, board member, who was named to head the committee.

• • •

RALEIGH C. HOBSON, director of the department, pointed out that the state agency had no jurisdiction in the matter of Mr. Tabor's firing, but Mr. Murphy pointed out that the issue raised was one which had broader administrative action.

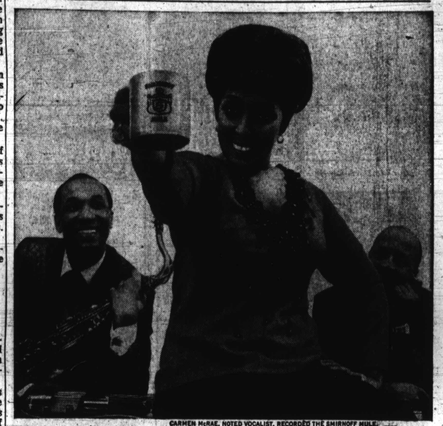
He said that if Mr. Tabor had been fired and no reason given, that would have been one thing, but the fact that he was fired for taking part in a demonstration raised the question of the right of free speech for public employees.

It was on this basis that the vote was taken to set up the committee.

Quint decides

MONTREAL (UPI) — Yvonne Dionne, one of the four surviving Dionne Quintuplets, has decided not to become a nun.

Miss Dionne had been at a convent in Moncton, N.B. for about 30 months, but did not take her final vows.



CARMEN McRAE, NOTED VOCALIST, RECORDS THE SMIRNOFF MULE.

NEW DRINK...SMIRNOFF® MULE
It swings!

Here's the swingingest drink since Smirnoff invented vodka—the Smirnoff Mule. It's Smirnoff and 7-Up®. Jigger of Smirnoff over ice. Add the juice of ½ lime. Fill Mule mug or glass with 7-Up to your taste. Delicious! And it leaves you breathless.®

SMIRNOFF VODKA. 80 AND 100 PROOF. DISTILLED FROM GRAIN. STE. PAUL, MINNESOTA. PRODUCT OF DEVELOPED, BOTTLED, EXPORTED BY HEUBLEIN, INC., HARTFORD, CONN.

Viceroy's got the filter for the taste that's right!

Viceroy is specifically designed to taste the way you'd like a filter cigarette to taste. Not too strong ... not too light ... Viceroy's got the taste that's right!

The AFRO AMERICAN'S food FEATURES

Festive kraut Round Dogs

You needn't sing the summertime blues over meals if you've tucked away a couple of sure-fire quick and easy ideas.

Start with old favorites like kraut and frankfurters, add a little imagination, an outdoor grill and the sky's the limit! Slit each frankfurter about 10 times before grilling and, like magic, it will curl into a "round dog." Set this high-style version of the hot-dog atop a hamburger bun and fill the center with crunchy, nippy kraut.

OF COURSE, that's only the beginning, a basic kraut round dog. Now, let everyone make their own variation from a table ladee with tempting choices.

Try onion rolls, hard rolls, pumpernickel, or thick slices of Italian bread. Set out tomatoes, onions, green peppers, cucumbers, horseradish mustard, mayonnaise, cheese and other popular sandwich foods. Then stand back and watch them dive in!

• • •

YOU CAN'T BEAT kraut round dogs for a meal that is fun, convenient, economical and nutritious. The juicy franks provide protein, and tangy kraut is an excellent source of vitamin C and minerals.

Introduce your family and friends to this delightful treat with Festive Kraut Round Dogs and Round Dogs with Dilled Beans. You'll soon be serving them regularly with many new suggestions for variety from family and guests alike.

• • •

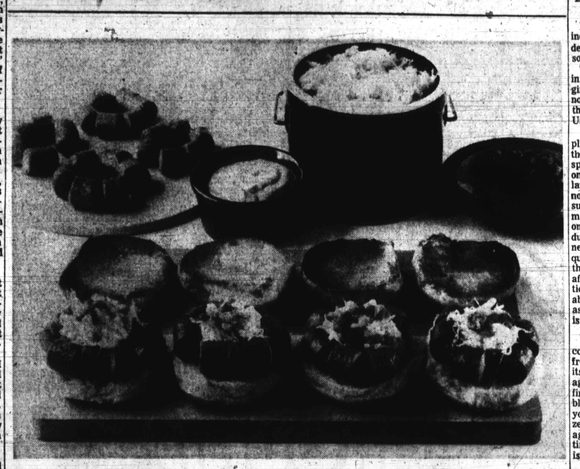
FESTIVE KRAUT round dogs are made with 8 frankfurters (about 1 pound), 2 cups sauerkraut, undrained, 1 tablespoon prepared horseradish, ½ teaspoon garlic salt, ¼ teaspoon pepper, 1/3 cup finely chopped green peppers, 2 tablespoons chopped canned pimiento, and 8 hamburger buns, split, toasted and buttered.

Cut ten deep slits in frankfurters without cutting all the way through. Broil frankfurters 5 to 7 inches from source of heat or cook on outdoor grill 3 to 5 minutes. Turn and cook about 3 minutes.

Meanwhile, combine kraut, horseradish, garlic salt and pepper. Heat to serving temperature; drain. Arrange frankfurters, kraut, green pepper and pimiento on bun bottoms. Top with bun tops.

For Round Dogs with dilled beans use 8 frankfurters, 1 tablespoon salad oil, 1 can (1 pound) baked beans, 2 cups undrained sauerkraut, 1 teaspoon dill seed, and 8 hamburger buns, split.

Cut 10 deep slits in each frankfurter without cutting all the way through. Heat oil, add frankfurters and cook over low heat 5 minutes on each side. Add beans, kraut and dill seed to frankfurters. Cover and cook 15 minutes. Serve on hamburger buns.



SERVE THE all-time favorites, kraut and frankfurters, but try them round dog style. Slit the franks so they'll curl into cunning circles, then fill the centers with a tempting kraut mixture. Different, delicious!

Light House keeping

By LULA PATTERSON

This June's fashionable bride is li kely to be shod in leather instead of satin, poie de soie, or what have you. The new bridal shoes are in soft supple leather that give support for standing those end less hours of the reception. And a good thing, too, for if the bride's are uncomfor table, the strains from Lohengrin can just be music to limp by.

The range of wedding shoes reach from snowy white and creamy off - white shoes in calf, kid or matte lustre leather. There's a wide choice from pumps to buckled pumps to ankle sling - back.

They are economic too. If an outdoor wedding or reception is planned, the bride's poies need not be shaken by worrying about grass and dirt stains. The leathers are easily wiped off, leaving them clean and ready for other wearings.

• • •

BARGAIN BIT: Added to the need to be mechanically adept, to be an expert in foods, fabrics and furs, to be an adequate nurse and to know a bit about medicine, the average home - maker is now required to be economically literate.

If you have been at all curious about the current name - brand - private label war, you know, or the question of what the consumer must do before swinging to either side, read on.

Of course if you are timid about your judgement or if you are status conscious, you can just skip the whole thing.

But if you are willing to dig into, and find out, you can save a pretty piece of change. For instance, a housewife might buy a well-known national brand selling for $1.75 or a private label brand for 1.29 like would get the same product, even coming from the same processor. Only the price and the wrapper would be different.

Such concerns as General Electric, Magnavox, Hoover and Singer all manufacture for retail sale under private labels.

Such retailers as Sears Roebuck, Montgomery Ward, the big food chains and W. T. Grant retail under private label.

I was impressed, recently, when shopping for refrigerator units while remodeling a kitchen. I found exactly the same units under Kenmore label and a name brand. The same thing is true of the Jane Parker baked goods and Ann Page jellies. I understand that the heavy advertising and sales promotion costs necessary to build national demand are what ups the name brands costs.

• • •

DRESS FOR JOBS: With the annual push on for just - out-of-college job hunters, come the annual bit about how to make good impressions on prospective employers.

Young women always get them warnings about skirts that are too short, hair dresses that are too high, too much make-up and too much jewelry.

But how about the boys? If you are heading for the big city, here's what several executives say they do or do not care for in the office dress.

Beards, for the most part, are out. Suits are the rule in most offices, with sport coats considered too casual, except, say, in a newspaper office, or recreation field.

White shirts do sometring for the bright young men — despite the popularity of pastel colored and striped shirts. Banks, for instance, do not like their male employees to remove their suit coats unless shirts are long - sleeved and white. Nor do they like shirt sleeves rolled up more than two folds. Salesmen are expected to wear hats.

Leave the fancy vests at home. Stick to conservative hair cuts. Immaculateness is a must, and well - groomed hands an advantage.

• • •

COOKING TIPS: Are you a two family? Then try making a small roast beef and a small roast pork together. The meats pick up the taste from each other and the gravy is out of this world.

When freezing a casserole dish, line the casserole with foil before filling it, then freeze. When it's frozen solid, slip food and foil from the casserole dish, seal tightly and replace in freezer. The dish can be used while the casserole waits. When ready to bake, slip food from foil, place casserole in the same dish and bake.

Do you like your own biscuits better than the canned and frozen ones? You can get the same quick service by preparing your dough. Make a large batch of biscuit dough at one time. Roll and cut the biscuits, and bake until slightly underdone. Do not let the tops brown.

Now separate them and put the desired number for each meal in foil and freeze. When ready for use, bake as usual but in the same foil, folding back the top of the foil so the biscuit tops will get brown.

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RECIPE OF WEEK: Summer desserts should be easy to prepare and require little or no cooking, giving us more time to enjoy nature at its best.

Here's a lemon Angel Pie that fills this bill.

It is made with one envelope of plain unflavored gelatine, a fourth cup cold water, a half cup Realdlemon bottled lemon juice, three - fourth cup sugar, one and half cups Borden's heavy cream, whipped, and strawberries.

You will also need one baked nine - inch pie shell.

Soften gelatine in cold water. In a small saucepan combine lemon juice and sugar. Heat to boiling. Add softened gelatine Stir until dissolved.

Chill gelatine mixture over ice water, stirring occasionally until just syrupy. Beat until foamy. Gradually fold gelatine mixture into whipped cream. Mixture should mound when dropped from a spoon. If necessary, chill over ice water.

Spoon enough cream mixture into pie shell to cover.

Arrange strawberry halves over filling, reserving a few halves for garnish. Spoon remaining filling into pie shell. Chill in refrigerator about three hours or until firm. Garnish with remaining strawberry halves.

AFRO Patterns

Extra-easy — just 2 main parts! Run, do not walk, to get your favorite fabric shop to pick the perfect white piqué or paisley print or wild stripe for this smart stripling.

Printed Pattern 4793: Jr. Miss Sizes 9, 11, 13, 15, 17. Size 13 takes 2⅞ yards 35-inch.

• • •

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

• • •

QUICK CHIC shapes up this way — cuff - collar on top, easy slenderness below. For summer days, cased printed linen, shantung, jersey.

Printed Pattern 4603: Misses' Sizes 10, 12, 14, 16, 18. Size 16 takes 3 yards 35-inch.

• • •

FIFTY CENTS in coins for each 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, N.Y. 10011. Print NAME, ADDRESS with ZIP, SIZE and STYLE NUMBER.

Complete fashion report in our new Spring-Summer Pattern Catalog plus coupon for ONE FREE PATTERN! Over 150 pages — 350 designs! Send 50 cents now.

Burgundy-Orange Glazed Duck

Orange and wine can do a lot for a roast duck. Their tartness cuts the richness of the dark meat, and their flavors enhance the characteristic gamey taste of the duck. Here's a new way to bring them all together, and it has several advantages — easy, inexpensive and beautiful.

Both fresh orange and orange juice go a long ways in this method — the cut-up fresh orange goes inside the bird, the marmalade is mixed with California Burgundy to flavor the meat and to produce a handsome glaze. A dry red wine is the traditional beverage with roast duck, and California Burgundy or Claret is a good choice, or try one of the varietal wines (those named for the grapes from which they are made) such as Cabernet Sauvignon or Zinfandel.

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BURGUNDY - ORANGE glazed duck requires 1 (4 to 5-pound) ready-to-cook duckling, 1 teaspoon salt, 1 unpeeled orange, ¾ cup California Burgundy or other red dinner wine and ¾ cup orange marmalade.

Salt inside cavity of duck. Cut orange into eighths; stuff into duck cavity. Fasten neck skin over back and tie legs. Place duck, breast side up, in a shallow pan.

• • •

POUR ¼ CUP Burdundy over duck. Roast in preheated hot oven (425 degrees F.) ½ hour. Drain off and discard fat. Reduce oven temperature to moderately hot (375 degrees F.) and continue roasting 1 hour.

Heat marmalade with remaining Burgundy; brush all of glaze over duck and roast an additional 10 to 15 minutes. Serve with Wine Jelly.

• • •

MAKE WINE JELLY as follows:

Measure 2 cups California wine (Sherry, Sauterne, Burgundy, *Port Muscatel* or Rose) into top of double boiler. Add 3 cups sugar; mix well. Place over rapidly boiling water and heat 5 minutes, or until sugar is dissolved, stirring constantly.

Remove from water and at once stir in ½ bottle fruit pectin. Pour quickly into glasses. Paraffin at once. Makes about 5 (6-oz.) glasses.

Fashion Note

COFFEE'S READY. — A good eye-opener! She's an eye-opener too in this Aline jumper especially designed to slip right over the ruffled gingham gown worn underneath. Flair styles this "stretch" jumper of sanforized denim that can go through a whole round of morning chores in a business-like manner. Diagonal zipper under gingham piping makes garment easy to slip into. It's easy to wash too, and there's no danger of shrinking out of fit.

BEST BUYS

This is week to use spinach, rhubarb

By VIRGINIA McLUCKIE
food economist

Markets show a steadily increasing supply of the tender green vegetables we associate with spring.

There is a variety available in all price ranges says, Virginia McLuckie, Food Economist, Baltimore Office of the Department of Markets, University of Maryland.

Maryland farms are supplying more of the items on the best buy list, asparagus, spinach, rhubarb and green onions. While we use Maryland grown asparagus we do not grow nearly enough to supply the demand of the market. New Jersey, the second largest asparagus producing state in the nation is nearby and we get excellent quality asparagus from there, shipped within hours after cutting. Weather conditions have not been too favorable for the best growth in asparagus, however quality is generally good.

• • •

ASPARAGUS is not a low cost vegetable but during the fresh season it is usually at its lowest cost. Select asparagus that is fresh, tender and firm with close compact bluish-green colored tips. If you have a home deep freezer and want to freeze asparagus for later use, now is the time to do so while the supply is at its peak.

Tender green spinach of top quality is coming to market from Maryland farms. The secret of cooking spinach is to cook it quickly in just the water that clings to the leaves in the final washing. Add seasonings just before serving. The small leaves may be eaten raw and they furnish a different texture, color and flavor to tossed salads.

• • •

LOCAL GREEN ONIONS are low in cost and ideal for spring salads. The tender green tops may be chopped and used to garnish soups, season vegetables or added to salad dressing for flavor. Other salad vegetables that merit shoppers' attention are easern iceberg lettuce, Florida cucumbers, endive and escarole. Additional best buys at the produce counter are cabbage and sweet corn.

Rhubarb is an inexpensive fruit that is used mostly as a fruit.

• • •

The local rhubarb seems to be more highly colored and stalks shorter this year due to cool spring weather. There are many delicious recipes for using rhubarb alone or combined with strawberries or pineapple.

• • •

THE BEST FRUIT buys are bananas, small juice oranges, and pineapple. The local strawberry season is just starting. The strawberry auctions on the Eastern Shore of Maryland will be shipping in volume in the next two weeks.

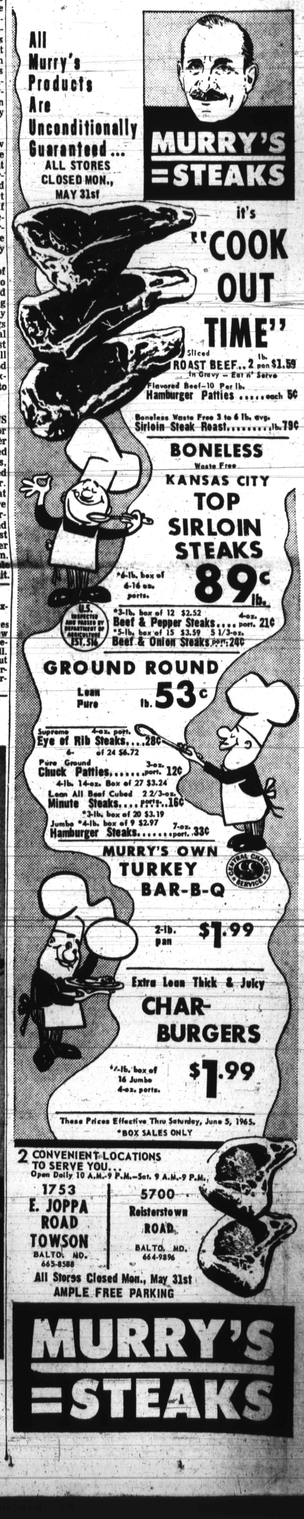
Now is the time to engage berries in quantity for freezing and making preserves and jelly. Take advantage of the high quality of fresh local berries for table use because berry season is short. As an indication of the progressing season the first peaches from Georgia have reached local markets. Cantaloupes are coming from Florida and Texas in addition to the imports from Mexico.

• • •

The poultry industry also offers a bargain in food value from Grade A Large Eggs. Price tags are attractive, so plan to include an egg a day in the daily diets of your family members.

All Murry's Products Are Unconditionally Guaranteed... ALL STORES CLOSED MON., MAY 31st

MURRY'S = STEAKS



it's "COOK OUT TIME"

Sliced ROAST BEEF...2 lb. pkg. $1.59
Tru Grain or Ess Ar Serve
Flavored Beef—10 Per lb. Hamburger Patties .....each 5¢
Boneless Waste Free 3 to 6 lb. avg. Sirloin Steak Roast.....lb. 79¢
BONELESS Waste Free KANSAS CITY TOP SIRLOIN STEAKS 89¢ lb.
U.S. INSPECTED AND PASSED DEPARTMENT OF AGRICULTURE 151.316
*6-lb. box of 6-16 oz. ports.
*3-lb. box of 12 $2.52
Beef & Pepper Steaks.... port. 21¢
*5-lb. box of 15 $3.99 3 1/2-oz.
Beef & Onion Steaks port. 24¢
GROUND ROUND Lean Pure lb. 53¢
Supreme Eye of Rib Steaks...28¢ 4-oz. ports. 6 of 24 $6.72
Pure Ground Chuck Patties.....port. 12¢ 3-oz.
4-lb. 16-oz. Box of 27 $3.24
Lean All Beef Cubed Minute Steaks...port. 18¢ 2 2/3-oz.
*3-lb. box of 20 $3.19
Jumbo *4-lb. box of 9 $2.97 Hamburger Steaks.....port. 33¢ 7-oz.
MURRY'S OWN TURKEY BAR-B-Q 2-lb. pan $1.99
Extra Lean Thick & Juicy CHAR-BURGERS *4-lb. box of 16 Jumbo 4-oz. ports. $1.99
These Prices Effective Thru Saturday, June 5, 1965.
*BOX SALES ONLY

2 CONVENIENT LOCATIONS TO SERVE YOU
Open Daily 10 A.M.-9 P.M.—Sat. 9 A.M.-9 P.M.
1753 E. JOPPA ROAD TOWSON BALTO. MD. 665-8588
5700 Reisterstown ROAD BALTO. MD. 664-9896
All Stores Closed Mon., May 31st
AMPLE FREE PARKING

MURRY'S = STEAKS