SHOWN AT SPEAKER'S TABLE when Lambda Kappa Mu Sorority celebrated Founders' Day in Baltimore, Saturday, are from left: Dr. Philena C. Strappell Mrs. Iona A. Smith, the Rev. Wendell H. Phillips, Mrs. Elizabeth Proctor, Mrs. Josephine Maxwell, Mrs. Juanita J. Mitchell, Mrs. Frankie Hinchen and Mrs. Pearl J. Hall, Mrs. Mitchell was speaker. Other ladies are members of the sorority.

SNOW NEWLYWEDS — Mr. and Mrs. Elisha Butler, who braved Saturday afternoon's snow to go to St. Gregory's Church, where they exchanged vows. Mrs. Butler is the former Mrs. Bessie Bell. For more about the newlyweds, see If You Ask Me in this edition.

Avoid mental blocks warns Mrs. Mitchell

Ghettos are slowly being abolished but there is still the great danger of remaining in the ghetto mentally, Mrs. Juanita J. Mitchel told Lambda Kappa Mu sorors and guests, Saturday.

The Attorney and NAACP official was speaker as Iota chapter of the sorority celebrated the 29th anniversary of the organization.

The Founder's Day celebration took place in the Sheraton - Baltimore Inn, and was in the form of a luncheon.

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MRS. MITCHELL defined the ghetto mentality as that of accepting situations that can be changed. Pointing to open housing legislation, Mrs. Mitchell told the women that with 40 per cent of the city's population, it is ourselves who need to be examined as to why a suitable law is not passed.

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SOROR DORIS J. WHITE presided during the program, on which other participants were:

The Rev. Wendell H. Phillips, who gave the invocation and benediction; Dr. Philena C. Strappell, honorary member of the chapter, who brought greetings; Soror Josephine Maxwell, who introduced the speaker and Misses Jean and Joan Wilson who gave musical selections.

Also bringing greetings was Mrs. Elizabeth Proctor of Washington, regional director; and Mrs. Pearl Hall, chapter basileus.

Background music for the luncheon was by the Haithcock Ensemble, composed of Soror Elizabeth Day, Matthew B. Fraling Jr. and William Haithcock.

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SPECIAL guests were members of the sorority's youth group, Iota Kopelles. They included Misses Gayle Johnson, Linda Grant, Sandy Price, Marthann Warner, Janis Sembly, Brendina Garrett, Vonzella Comegys, Janice Grooms, Deborah Robinson and Hope Smith.

In addition to program participants, others at the head table were Mrs. Iona Smith, Mrs. Frankie Hinchen and Mrs. Lula Mackay.

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MRS. WHITE was chairman of the Founders' Day Committee. Committee members included:

Sorors Gladys C. Baird, Imogene B. Douglass, Frankie Hinchen, Patti Holloway, Myrtle Jones, Josephine Maxwell, Arabella Ross, Bertha Sembly.

Sorors Betty Shelton, Dorothy J. Smith, Geraldine Smith, Iona Smith, Hattie Tilghman, Almarie Wedly, Violet H. Whyte and Marguerite Wilkins.

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ATTENDING the celebration were:

Mesdames Naomi Johnson, Lania Whitfield, Glynda K. Hill, Frances Johnson, Helen Travis, Lois V. Rosebom, Naomi Campbell, Marietta Snowden, Shirley Rolle.

Mesdames Alma Belden, Malissa Fox, Ethel Wright, Mary Wilson, Mary T. Sayre, Marguerite Wilkins, Viola Freeman, Frances Thompson, Ernestine Smith, Addie Williams.

Mesdames Carrie Dean, Jeanette Felton, Mattie Manning, Fannie Ewell, Shirley Turner, Lillian Davage, Marie Hannum, Catherine Dixon, Madge R. Carson.

Mesdames Irmogene Douglas, Kathleen Newsome, Nora Curtis, Vivian Greene, Anita Woodson, Elia J. Carter and L. Olivia Bates.

Mesdames Buena Prettyman, Grace Proctor, Minnie Mason, Eunice Brooks, Marie Jackson, Florence Johnson, Betty Shelton, Susie Lewis, Mary Silva, Emma Dudley.

Mesdames Frances Sembly, Dorothy Hall, Hilda Adams, Gladys Tanner, Gladys Bentley, Bessie Flemings, Margaret Thomas, Catherine Burley, Marie B. Jackson.

Mesdames Ruth H. Smith, Essie Morris, Anna McAllard, Mary Hall, Alice Johnson, Joyce Hill, Shirley Gilbert, Audrey Williams, Lois Haynes.

Mesdames Beulah Scherer, Marie E. Johnson, Florence McDonald, Lillian Brooks, Ethel Garrett, Helen Pettaway, Addie Johnson, Sadie Sedder.

Mesdames Sylvia White, Nancy Wiggins, Doris Wiggins, Fannie M. Mathews, Dorothy Jones, Louise Turner, Rosa Gaskins, Grace E. Dabney, Ovelia D. Queen.

Mesdames Myrtle Jones, Ethel Covington, Olga B. Barnard, Louis Bullock, Gladys C. Baird, Margaret Yates, Almarie Wedley.

Mesdames Pemelia Smith, Valerie Britton, Mabel Smith, Geneva Jones, Viola Plasker, Victoria Tyler, Amy Davis, Mabel Cook.

Mesdames Mae R. Thomas, Florence Preson, Samuel Allen, William Harvey, Della Majette, Mary J. Mitchell, Lillie M. Johnson.

Mesdames Estelle J. Brown, Fannie Simms, Arabella Ross, Bertha Hodgins, Ella B. Wooten, Beatrice Brown, Dorothy Smith, Myrtle P. Jones and Ethel Covington.

Misses Geraldine L. Smith, Bertha M. Sembly, Pattie Holloway, Margaret Wallace, E. Louise Anderson, Julia Bell, Victoria Baird, Jean Wilson, Joan Wilson, Alice Bradley, Betty Williams.

Mesdames and Messrs. Albert Matthews, William P. Mason.

KOPELLES: These cute youngsters are members of Lambda Kappa Mu Sorority's Youth Group. They are, from left, front: Marthann Warner, Brendina Garett, Deborah Robinson and Linda Grant; back: Janice Grooms, Jarvis Sembly, Gayle Johnson Vonzella Comegys, Sandy Price and Hope Smith. for the Chicago area is the Price and Hope Smith.

Companions hostess at Candlelight Ball

The Baltimore chapter of the Companions held its annual Candlelight Ball in the Cherry Hill Steelworkers Union Hall, Friday evening.

Assorted colored hurricane candles centered each member's table, giving off an extra warm glow for the hostesse and their guests. Huge gold candles flanked the stand where Harold Adams and his Disclothesque Group entertained with music and song that brought out the Continental line and other new steps.

Hors d'oeuvres and drinks were served at the tables and a lavish buffet at the end of the evening. And for those who chose to lengthen the evening, there was an after party given by Mrs. Laure Brown.

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MRS. LUCILLE CEPHAS was chairman of the affair.

Other hostesses were:

Mesdames Gladys W. Patterson, who is president of the chapter; Myrtice Bennett, Margaret E. Mallory, Twilah Scarborough, Laure Brown, Genevieve Mason.

Mesdames Alice Payne, June Ross, Marguerite Simms, Lucretia Whitten, Janet Woolridge and Elaine Wright.

Their guests included:

Messrs. and Mesdames Earl Knowles, Ervin Green, George Paige, Arthur Petersen, Solomon Rose, George Farmer, Henry Shepard, Edward Smith;

Messrs. and Mesdames Leonard Wilmore Sr., Harry Carpenter, James Carroll, George Johnson, Alphonse Scott, Glendi Johns, Charles Grant, Calvin Thompson;

Messrs. and Mesdames George Barrett, Wilson Henderson, Waltman Holiday, Cyrus Marshall, Frank Walker, Glasson Baker, Daniel Brewington;

Messrs. and Mesdames Elwood Brown, Floyd Davis, John Lynch, James Lansey, Harold Lynch, Wilmer Clay, Herbert Fisher, Melvin Johnson, Robert Rea;

Messrs and Mesdames Claude Rogers, Theodore Jones, Clarence Byrdsong, Donald Patterson, Albert Hawkins, James McGlothern, Walter Thomas; Ralph Williams;

Messrs. and Mesdames Raymond Carpenter, M. Charles Darsim, Pierre Davis, Wilbur Johnson, John Ward, John Woodford, Milton Allen, Earl Anderson, Joel Carrington

Messrs. and Mesdames George Carroll, David Driver, William Gardner, Michael Green, William Slack, Earl Johnson, Samuel Graham, Albert Rhodes; Dr. and Mrs. Edward McDaniels;

Messrs. Elmer Brooker; Gertrude Robinson, Shella Mallory, Aretha Mae Mallory, Lovella Williams, Grace Gardner.

Joseph Obey, Jesse Fox, Carl Whitaker, Walter Robinson, Charles Cephas, Claude Patterson, Jimmy Williams, Milton Brown;

Wellington Ross, Leroy Bennett, Charles Mason, Hank Scarborough, Benjamin Whitten, Alfred Woolridge, Avon Wright and Robert Payne.

Household Hints

To keep red vegetable colors clear, cook them in a tightly covered pan and add a little vinegar or lemon juice to the water.

WOMAN'S WORLD

Women in Job Corps learn beauty trade

If you want to help other women to look their best and feel their best, then a course in cosmetology may be for you, advises the Job Corps of the Office of Economic Opportunity.

Sometimes it's called being a beauty operator, or a beautician, or a hairdresser. Whatever it is, it's a job with many different things to do. You can even specialize.

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RIGHT NOW, there are several hundred Corpswomen in the five Women's Centers who are finding out how to give permanents and how to change a woman's hair color and correct her makeup. They also are learning how to cut, style, shampoo and set hair, and how to give manicures and pedicures.

There are over 300,000 people all over the country who work as beauticians. Thousands of jobs are there and waiting for people with good training.

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THERE'S A BIG turnover in this field, because so many young ladies make themselves "too beautiful," and are swept off their feet and into marriage. Cosmetology work is also an occupation that women can go back to when their children grow up and go off to school.

Beauty operators are usually paid a basic wage plus a commission. This commission is usually 40 or 50 per cent of what is charged the customer. The lowest earnings of beauticians is about $65 a week. Some make up to $300 a week or more.

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THE AMOUNT of money you make depends on how creative you are, how hard you work and how well you can build a clientele. Pleasing the customer is the most essential thing to remember.

What do beauticians do? In small shops, they do all kinds of things—permanents, cutting, shampooing, setting, make-up, manicures — the works.

In larger shops, which usually have a wider range of services, operators may specialize. They may do just hair styling, or hair coloring, give facial treatments or manicures.

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BEAUTICIANS WHO have their own shops usually take care of bookkeeping, supplies, property maintenance and supervision of employes. They usually reserve their cosmetology talents for special customers.

Women drivers given warning

DETROIT: With the tremendous increase of automobiles on America's highways and turnpikes, women drivers have been especially cautioned by the Michigan Safety Study Commission to adhere to frequently published driving rules issued by similar private and commercial organizations.

According to Walter L. Farrow, chairman of the commission, Hertz Rent A Car has produced the most complete list of driving rules which affect women.

They include:

Seat children in back. Don't let them stand up or lean out windows.

Study actions of other drivers and try to anticipate them.

Keep all necessary licenses and documents on the person in the car at all times.

Keep one car length behind the driver ahead for every 10 miles of speed.

Use appropriate signals to show turns or change of lanes.

Before starting out check all lights, brakes, tires, gas and oil.

Is a Basket of Plenty

OPEN FOR BUSINESS

SAT. ONLY 6 A.M. TO 2 P.M.

THE SLAUGHTER HOUSE

135 S. WARWICK AVE.

PLENTY OF SPECIALS!

FOUR-MOST IN FLAVOR

½ LOAF * RING a 'ROUND * TWINS * MR. BIG

4 CONVENIENT SIZES * 4 CONVENIENT PACKAGES

KOESTER'S BREAD

'Snow Ball' staged in winter setting

While nature provided the proper setting outside, the Chipperettes improved upon the lady's handiwork within East Wind, Friday evening, as that group held its annual Snow Ball.

The great crystal chandeliers played upon the blue - clothed tables, each centered by a Snow Man and presided over by the hostesses. Other decorations, including simulated falling snow flakes, made a winter wonderland of the enclosure.

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ADDING to the beauty of the setting were the feminine guests, who, as well as the hostesses, wore white ball gown.

Ed. Putman and the Merrimacs of Alexander, Va. provided the music for dancing.

Members of the Chipperettes are:

Mesdames Gladys Daniels, Phyllis Diggs, Elizabeth Edwards, Bertine H. Gail, Bernadine Harrison, Frances Henderson, Gwendolyn Hillen, Merita Stokes,

Mesdames Dorothy Johnston, Peggy M. Jones, Arnetta Lottier, Vonzella Murray, Louise Robinson, Joan Scott and Hermione Weaver.

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THEIR guests were:

Messrs. and Mesdames Alvin Tyler, Theodore Johnson, Melvin Johnson, Alexander Rawlings, Paul Robinson, Wesley Shelton, George Parrish.

Messrs. and Mesdames Ben Foreman, Burnett Davis, William Hunter, Clarence Gittens, Henry Hill, John W. Nixon, Bruce Edomy, Walter Dyson.

Messrs. and Mesdames Richard Fry, Harold Jennifer, Roland Nicholson, Mack Bowyer, John Patterson, George A. White, William Perry, Timothy Wright.

Messrs. and Mesdames Melvin Parker, Bunn Moore, Rudolph Bedd, William E. Griggs, Vancey Whitaker, Clement Nunn, William Pinderughes.

Messrs. and Mesdames Leroy Randolph, Robert Harris, Wilfred Seaborne, Walter Edmonds, Alvin Watson, A. Paul Moss, Marvin Davis, David Bogit.

Messrs. and Mesdames Clifton Gaines, Milton Sneed, John Wood, Leon Halsey, Clifton Murray, Aaron Tillis, Ernest Taylor, David Wright, Leo Hines.

Messrs. and Mesdames Armstead Jenkins, Lawrence Mapp, Robert Diggs, Charles McNeal, Lesley Wallace, Harry A. Cole, Herbert Brown, William Morton.

Messrs and Mesdames Gerald Davis, Randolph Edwards, William Parker, Kenneth Wilson, Manhattan Price, Jerome Hardwick, William Wigg, Arnold Blake.

Messrs. and Mesdames Leroy Member, William Harris, Reginald Matthews, Gerald James, James Edward J. S. Reaves, Clarence Dyson, Leroy Lindsey.

Messrs. and Mesdames Dudley Henry, Matthew Williams, Omar Gee Jr., Carlton Wood, Orlando Bennett, Armond Odom, Raymond Pinderughes, Jarvis Smith.

Messrs. and Mesdames Radcliffe Finney, Harold Washington, Sylvester Patterson, Robert Umphrey, William Harris, John Murphy 3rd.

Messrs. and Mesdames Donald Parker, Roland Williams, W. Emmanuel Bryant, Jr., Richard Cummings, Richard Perkins, Walter Jackson.

Messrs. and Mesdames Roland Hardy, Charles Richards, Benjamin King, Clarence Maldon, Malcolm Chamberlain, Charles Brown, Elmer Higginbottum, Charles Hicks, Arthur Lashley.

Judge and Mrs. Robert Watts, the Rev. Mr. and Mrs. Donald Wilson, Dr. and Mesdames Sidney Burnett, John Chissell, Raymond Gray, Claude Hill.

Dr. and Mesdames Bernard Harris, Jr., Albert Boswell, Lorenzo Greene, Jerome Ladenson, George Woodland, Clarence Mosley, Clarence Crawford, Jesse Clarke, Vivian Burnett, Mary Alston, Rosemary Garrison, Timothy Nook, Wesley Porter, Jean Williams, Elisworth Bustle, Helen Odom, Andrew Bell, Minnie Halsey King, Betty Williams.

James Dorsey, Samuel Daniels, John Edwards, John H. Queen, Myles Harrison, Berkley White or Detroit, Mich., Clarence Hendrison.

Albert Wood, Charles Hilton, Cecil Johnston, Dr. Marcus Moore, Joseph Obey, Dr. Wayland Jones, Joseph Berry, George Luther, Arlington Phillips.

Arthur Murray, Myles Robinson, Dr. Blyster Scott, Dr. Odom Coker, David Mason, Ernest Murphy, Royal Weaver, Royal White.

GUESTS AT "SNOW ball" given by the Chipperettes in Baltimore, Friday evening, included, from left: Mrs. Treovia Washington, Mark W. Bowyer and Mrs. Bowyer, Clifton Murray and Mr. and Mrs. Reginald Matthews.

Beans and Meat Balls are a favorite at the White House

Her friends and family agree that Lady Bird Johnson is an excellent cook even though today she has little leisure to devote to this skill.

Always a busy woman who successfully managed homemaking with her many other interests she is delighted to share one of her favorite recipes. This one from the White House is a favorite combination of delicious beans with meat balls often enjoyed at the Texas ranch. A simple - to - prepare casserole, it's a dish easy to reheat if there are leftovers, which isn't likely!

BEANS AND Meat Balls require 2 cups navy beans, ½ pound breakfast bacon, 1 teaspoon salt, 1 teaspoon dry mustard, 1 teaspoon ginger, ½ cup honey, and 2 tablespoons chopped onion.

Wash beans, cover with water and soak overnight. Cook slowly till tender. Drain, but reserve liquid. Place half of bacon in rectangular casserole. Add beans. Add remaining ingredients combined with 1 ½ cups of bean liquid. Make Meat Balls (small meat balls (see recipe below) down into beans. Lay remaining bacon on top. Bake in 300 degree oven 1 ½ to 2 hours. Serves 6.

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FOR MEAT BALLS use ½ pound ground lean beef, ½ pound ground smoked ham, 3 tablespoons chili sauce, 2 tablespoons brown sugar, 1 teaspoon salt, 1 tablespoon soy sauce, 2 tablespoons chopped onion, 2 slices white bread, ¼ cup hot milk, and 1 beaten egg.

Pour hot milk over bread and mix thoroughly. Add remaining ingredients. Shape into small meat balls.

Spoon Bread en Casserole

For a Sunday morning breakfast serve Spoon Bread Casserole with Oven Baked sausages.

Half grapefruit and coffee complete the menu.

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SPOON BREAD Casserole is made with one can condensed cream of chicken or mushrooms up, a half soup can milk, a half cup corn meal, two tablespoons butter or margarine, and two eggs, separated.

Stir soup until smooth. Gradually blend in milk. Add corn meal and cook until thickened stirring.

Add butter and remove from heat. Beat egg yolks until thick and lemon-colored and stir into mixture.

Pour into buttered one-quart casserole. Bake in 350 F. oven one hour or until golden brown.

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OVEN - BAKED sausages are prepared by pricking sausages all over with a fork and placing in baking dish.

Add one cup warm water and place in dish in hot oven. Cook about 15 minutes. Drain sausages and arrange on top of almost cooked Spoon Bread. Complete cooking.

Baked onions

Baked Onions will be a good choice for next week's menu since this vegetable will be in plentiful supply during the month.

To prepare preheat oven to 375 degress F. (moderate).

Grease 1½ quart casserole.

Peel onions; cut in half crosswise. Arrange with cut side up in casserole.

Add just enough water to cover the bottom of casserole. Sprinkle with salt and pepper. Cover. Bake 30 minutes. Top with 1 cup buttered bread cubes and bake uncovered 15 to 20 minutes longer, or until cubes are brown and onions are tender.

For 6 servings purchase 1-½ pounds of onions. This allows for ½ cup servings. An exception to the rule is for fried onions — use 3 cups sliced raw onions for 6 servings.

Gourmet Beef

For a special buffet supper make the main dish Gourmet Beef.

Serve with hot fluffy rice, sliced cauliflower and carrots, toasted rolls, a dessert and coffee.

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GOURMET BEEF requires one pound sirloin tip, two tablespoons flour, a dash of dry mustard, two tablespoons butter or margarine, a fourth cup chopped green onion.

Also a can (two ounces) sliced mushrooms, drained, a can (10½ ounces) condensed consomme, a fourth cup dry red wine, a teaspoon Worcestershire, chopped parsley.

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CUT SIRLOIN across the grain in slices about one - eighth inch thick. Sprinkle with flour and mustard. In skillet, brown meat in butter. Add onion and mushrooms. Cook a few minutes longer.

Stir in consomme, wine and Worcestershire, simmer about 15 minutes or until sauce is desires consistency. Stir now and then.

Garnish with parsley.

Makes four servings.

Hunt and Fish Club set for dinner dance

The Overseas Hunt and Fish Club of Washington will honor Assistant U. S. Secretary of the Department of Interior for Wildlife and Fisheries, Clarence F. Pautzke, at its fifth annual wild game dinner - dance on Feb. 5 at the Presidential Arms Grand Ballroom.

The club annually honors a public figure who has contributed to the common good.

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have included James N. Na-

PREVIOUS HONOREES have included James N. Na- president of Re- serve and a member of the U. S. Delegation to the United Nations Security Council, 1965;

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Discover the Cash Difference in BIG VALU'S

LOWER PRICES EVERYDAY

PLUS This Weeks Coupon Bonus!...

SAVE 45¢ CASH!

15¢ OFF ▲ 10¢ OFF ▲ 20¢ OFF

BONUS COUPON — 15¢ OFF TOWARD THE PURCHASE OF ANY HALF GALLON ICE CREAM — With This Coupon Effective Thru Sun., Feb. 6, 1966 — LIMIT ONE COUPON PER SHOPPING FAMILY

BONUS COUPON — 10¢ OFF ON THE PURCHASE OF ANY JUBILEE FRESH Baked Goods — With This Coupon Effective Thru Sun., Feb. 6, 1966 — LIMIT ONE COUPON PER SHOPPING FAMILY

BONUS COUPON — 20¢ OFF ON THE PURCHASE OF FRESH CUT CHICKEN LEGS OR BREASTS — With This Coupon Effective Thru Sun., Feb. 6, 1966 — LIMIT ONE COUPON PER SHOPPING FAMILY

Goetze's Fresh Sliced Lunch Meat 3 6-oz. pkgs. 89¢

TAYLOR'S PORK ROLL lb. 95¢

TASTY PIECE BOLOGNA OR LIVERWURST lb. 49¢

MEATY (2-lbs. or over) 5 lbs. $1.09 SCRAPPLE lb. 29¢

Big Valu Sells U.S.D.A. Gov't. Graded Beef Exclusively!

★U.S.★ GRADED CHOICE

SIRLOIN or 7" RIB STEAKS lb. 85¢

U.S.D.A. GRADED CHOICE Chuck STEAK lb. 43¢

U.S.D.A. GRADED CHOICE PORTERHOUSE T-BONE STEAK lb. 95¢

U.S.D.A. GRADED CHOICE BONELESS ROUND OR SHLD. STEAK lb. 99¢

U.S.D.A. GRADED CHOICE LEAN CUBE STEAKS $1.09

U.S.D.A. GRADED CHOICE JUICY SWISS STEAK $1.09

U.S.D.A. GRADED CHOICE LEAN LONDON BROIL $1.09

U.S.D.A. GRADED CHOICE CHOPPED CHUCK 69¢

U.S.D.A. GRADED CHOICE ROUND GROUND 99¢

PRICES EFFECTIVE THRU SAT., FEB. 5th

FLORIDA ORANGES 39¢

SNOW WHITE TURNIPS 3 lbs. 29¢

FRESH SPINACH lb. 17¢

ORANGE JUICE 2 qts. 55¢

FRESH RADISHES (with tops)

GREEN SCALLIONS (bunch)

FOOD CLUB — 93 SCORE — AA GRADE (¼ lb. prints, 71¢ lb.) Food Club Butter 69¢ lb. solid

DEL MONTE PINEAPPLE-GRAPEFRUIT DRINK 4 46-oz. cans 99¢

CREAMED WHITE DEL MONTE CORN 4 16-oz. cans 79¢

EARLY GARDEN DEL MONTE PEAS 4 17-oz. cans 89¢

DELICIOUS THICK DEL MONTE CATSUP 4 20-oz. bots. 99¢

STEWED DEL MONTE Tomatoes 4 16-oz. cans 99¢

BLUE LAKE CUT GREEN DEL MONTE BEANS 4 16-oz. cans 99¢

ULMA Cheese Spread lb. 49¢

PILLSBURY or BALLARD Biscuits 10 ½-oz. pkgs. 6 for 49¢

THIN SLICED COLORED AMER. Sliced Cheese 1-lb. pkg. 59¢

JUBILEE APPLE PIE Fresh Baked 39¢ ea. SAVE 20¢

SAVE 5¢ — JUBILEE White Bread 1½-lb. loaf 24¢

SAVE 10¢ — BANQUET RINGS Pound Cake Asst. flavors 59¢ ea.

FRESH CAUGHT SHAD SALE

ROE INCLUDED 49¢ CLEANED & DRESSED 65¢

BUCK SHAD 33¢ CLEANED & DRESSED 49¢

FRESH CUT — MOST BONES REMOVED SHRIMP TIBITS 2 lbs. $1

FRESH CAUGHT PORGIES CLEANED & DRESSED 43¢ lb. 29¢

FANCY BREADED FILLET of SHAD 79¢

NEW! BOLD Detergent 10¢ OFF 49-oz. box 69¢

ZEST SOAP 3¼-oz. bath bars 2 FOR 43¢

BEEF, CHICKEN, HAM, SALISBURY OR SWISS STEAK, TURKEY Dinning-in Dinners 3 11-oz. dinners $1

ASST. FLAVORS MORTONS CREAM PIES 3 14-oz. pkgs. $1

IVORY LIQUID Detergent 22-oz. bottle 59¢

"BATH ROOM PACK" Comet Cleanser 4 cans 41¢

FACT Tooth Paste 6¼-oz. tube 73¢

IVORY SOAP 4 bath bars 45¢

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