Youth hurt by delegate's car

James H. Stevens Jr., 15, 1831 Frederick Ave., was in critical condition in St. Agnes Hospital late Thursday, after he was struck by an auto earlier in the 100 block S. Hilton St.

A spokesman at the hospital said the youth suffered severe head injuries and fractures.

The car reportedly was driven by Harry J. McGuirk, 300 block Long Island Ave., a 6th District Baltimore delegate in Maryland's General Assembly.

11 life terms for terrorizing women

Lawrence Paoli Jr., 21, 700 block Cooks Lane, given 11 life terms for criminal assault of more than a score of Baltimore women and young girls last year, has been termed a defective delinquent by the court. He is now lodged at Patuxent Institute.

Then the terror that haunted women of all ages after dark in the Forest Park and Woodlawn area comes to an end after over a year of not knowing whether the handsome blond man was yet at large.

His method of operation in each of the 14 cases he was charged with, was similar.

Psychiatric reports termed him "dangerous and menacing to the community and likely to cause fatal catastrophies" unless restrained permanently.

And, although judged of average intelligence, the report described him as the most seriously maladjusted individual the examining physician had ever seen."

* * *

ACCORDING TO evidence put before Judge Joseph Carter in Criminal Court, the young man would approach a girl or woman, no matter what race or age, and ask where a telephone booth was or how to get to a certain section of the city.

Then he would grab her, threatening to kill her either with the gun or knife he admitted he always carried.

Usually he parked his automobile and walked the streets daylight or night frequenting the area of Garrison Blvd., Forest Park Ave., on over to the Forest Park Golf Links and Leakin Park.

At one time, the convicted man testified he accosted a nine-year-old girl carrying ice-cream cones from the drug store.

Taking the cones from her, he stuffed her mouth with the usual white handkerchief he carried and then cut off her clothes.

ALSO DESCRIBED as a

(Continued on Page 26)

Segregation in schools to end in '67

The Maryland Advisory Committee to the U. S. Civil Rights Commission was assured Wednesday that all state public schools will be completely desegregated by September, 1967.

Assurance came during a meeting of the committee, officials of the U. S. Department of Education, and representatives from the Office of Equal Education Opportunity Program.

Harold Williams, OEEO deputy director and David Barus, counsel, told the group headed by William Adkins, MAC chairman, that for the most part all county schools would be desegregated by next September.

Those that aren't will be operating on a desegregated basis for teachers and students either from the first through sixth grades or from the seventh through 12th grades.

The '67 term would witness the elimination of all vestiges of segregation in state schools, the federal officials assured the group and also admitted that the "freedom of choice" plan followed by most counties has failed to achieve desegregation.

INSTEAD OF following the "freedom of choice" policy, counties were urged to adopt districting, zoning, or pairing methods which would speed-up compliance with federal requirements, the com-

(Continued on Page 26)

TEACHERS WALK, TALK STRIKE — Members of the Baltimore Teachers Union, angered by Board of Estimates' lopping off a proposed $4 million for teacher pay raises, picket City Hall. Union officials, on possibility of teachers' strike, say, "it could happen here."

Mobile units boasting new voters drive

Beginning today (Friday) and extending through next week including next Saturday, there will be eight supplemental registration stations set up on various days throughout the city.

These mobile units are aimed at making it easier for those citizens to register as eligible voters, who have found it inconvenient to get to the Supervisors of Elections during office hours.

The Board of Supervisors of Elections, cooperating with register to vote campaigns, launched the first of these mobile registration units on April 16.

They will be continued until Aug. 13, when the books close for the Sept. 13 primary.

* * *

HERE ARE the supplemental registration stations and times through next Saturday:

Today

Claremount Homes, 4312 Clareway — 12 noon to 9 p.m.

Saturday

School 13, Patterson Pk. and McElderry — 12 noon to 9 p.m.

Lafayette Homes, 201 Aisquith St. — 2 to 8 p.m.

Wednesday

School 245, Sherwood and Leith Walk — 2 to 8 p.m.

School 400, Edmondson and Athol — 2 to 8 p.m.

Thursday

Hochschild - Kohn Store, Howard St. — 2 to 8:30 p.m.

Saturday

Westport Homes, 2343 Norfolk St. Mt. Winans — 2 to

(Continued on Page 26)

Scarborough to direct small business center

The appointment of the executive director of the Small Business Development Center was announced this week following a meeting of the board of directors Monday.

The group has chosen Henry Scarborough, manager of a local finance company office, to direct the activities of Baltimore's newest venture to strike against poverty and unemployment through business aids.

Employed in the finance business for the past 14 years, the 43-year-old World War II veteran holds a degree in psychology from Howard University.

Mr. Scarborough has been employed at the City Finance over five years, having come into the company as assistant manager. More than a year ago he became manager of the Eutaw St. office.

A NATIVE of Oxford, N.C., and son of a Methodist minister, the new appointee considers the post he will take "a challenge."

"This program is way overdue," Scarborough told the AFRO. "It is much needed to offer means of helping to eliminate or take pressure off the unemployment problem.

"The Center will offer better opportunities to people in business in need of counseling or financial assistance - or both," he added.

The SBDC director lives at 2517 Riggs Ave., is married and the father of a 20-year-old daughter.

He will take over his new duties beginning June 1.

Morton, Long praise restoring school cuts

Maryland's Congressman Rogers C. B. Morton (R. 1st D.) and Clarence D. Long (D. 2nd D.) turned attention from the state's redistricting woes this week to praise the House Committee on Appropriations for restoring proposed cuts in the special milk and school lunch programs.

The committee restored $19 million for school lunches and $22 million for school milk.

Congressman Morton commented:

"I am glad to see that the committee saw through these politically inspired budget cuts' designed to put Congress on the spot.

"I don't know why we can't continue to provide good sound lunch programs, in a sense food-aid, to school children here in the United States, while at the same time we are shipping millions of tons of American agricultural surpluses-in-aid to other nations."

* * *

SAID CONGRESSMAN Long:

"Baltimore County alone serves seven million lunches and nine million half pints of milk a year. While we feed millions overseas, let us not overlook our own kids."

The reductions were recommended by the President in his Fiscal 1967 Budget Proposals, and would have reflected a difference in funds available for the programs during the next fiscal year from the levels they are now operating on.

Aid urged in moving stables

An appeal to civic, social organizations and city department heads to support a drive to phase out horse stables from residential areas of the city has been issued by Parren J. Mitchell, Community Action Agency director.

In a letter to these organizations and agencies, Mr. Mitchell reminded that Mayor Theodore R. McKeldin had prompted introduction of a City Council ordinance to require eventual moving of such stables.

This Ordinance, No. 1593, is being held, pending an unscheduled public hearing by a Council committee.

THE HELPED POLICE— Police Commissioner George M. Gelston presented citizen awards Tuesday to Norman Walker (left) and Charles Curtis. Both cited for their actions last weekend in aiding policemen who were being fought by prisoners in separate events. The commissioner expressed the hope that more citizens would give help to policemen in trouble.

Angered teachers march, ask action

Enraged with the denial of a proposed $4.2 million pay boost by the Board of Estimates —and calling it "breaking faith" and "betrayal" — two teacher groups have vowed to support all forceful action to have the cuts (which also knocked out 93 additional teaching positions) restored to the 1966-67 School Budget.

With the threat of a strike looming in the background, teachers picketed City Hall this week and have planned a massive demonstration for next Monday to start at the War Memorial Building at 4 p.m.

The Board of Estimates, with the support of Mayor McKeldin, has recently approved the new salary scale, which included a $200 jump in pay for starting teachers —to aid school officials in their spring recruiting of new teachers.

The Public School Teachers Association, which called the Monday demonstration in a letter to teachers, cited its indignation that "Mayor McKeldin would break faith with you and the Baltimore school system" and declared, "We can not allow these drastic cuts to stand."

Joseph F. Cascella, national representative for the American Federation of Teachers (AFL - CIO), parent group of the local Baltimore Teachers Union, said, "I have seen strikes take place for less reason."

* * *

THE TOPIC was among those discussed at a meeting of the union membership last

(Continued on Page 26)

Shop asked at 3825 Fairview

An appeal asking a clothes storage and clothes pressing operation at 3825 Fairview Ave. is scheduled to be heard Tuesday by the Board of Municipal and Zoning Appeals.

Among the other cases set, beginning at 1 p.m. in Room 231 City Hall, are:

4300 Greenland Ave. — to house six family and 18 boarders; 3441 Edmondson Ave. — use first floor front as a barbershop.

The past Tuesday, among cases heard, the board approved the operation of a beauty parlor at 628 N. Stricker St., and postponed the case of a store at 1039 N. Carey St.

AFRO circulation manager, friend nab two youths ransacking house

The AFRO's circulation manager, Charles Davis, interrupted a pair of youthful burglars in his home at 3811 Dorchester Rd. Wednesday and, with the aid of a neighbor, captured the duo.

Mr. Davis, bringing his wife home and about to pull off in his car, was startled to hear a neighbor shout a warning:

"Don't go in there, Mrs. Davis. Someone just broke into your house."

Mrs. Davis halted and Mr. Davis jumped from the car.

James Burke Jr., 20-year-old Morgan State College sophomore who lives next door, told the Davises he had just called the police and the persons might still be in the house.

Mr. Davis unlocked the front door and entered while Burke watched the back of the house.

* * *

AS HE entered the house, Davis saw two boys bolt from the first floor bedroom into the kitchen. Facing hot pursuit, the two climbed through a kitchen door whose panel had been broken out, and disappeared into the basement.

AS THEY climbed out the window, which police say was their mode of entry, they ran into the waiting arms of Burke, who held them until police arrived.

"It was Jimmy who was the real hero," Mr. Davis later said.

The captured boys were 14 and 15 years old, both described as "clean - looking and neatly dressed."

In the house, the Davises discovered a ransacked bedroom. Drawers had been opened and much of their con-

(Continued on Page 26)

114 Registered this week

If you have not registered to become eligible to vote, you may do so.

Who should register?

Those persons over 21 years of age who have lived in Baltimore for one year or more—and are not yet registered to vote.

Where to register — Supervisors of Elections, ground floor of People's Court Building, Gay and Fayette Sts.

Hours you can register—Monday through Friday 9 a.m to 4 p.m.; Thursday 9 a.m. to 7 p.m

Final registration date before September primary — August 13.

Total registered for Nov., 1960 election 106,306.
Total registered for May, 1962 primary, 115,761.
Total registered for Nov., 1964 election, 132,687.
Registered this week period, 114.

	D.	R.	I.
Thursday	16	2	0
Friday	16	2	0
Monday	23	4	0
Tuesday	21	3	0
Wednesday	12	1	1
Supplemental Hutzlers Dept. Store			
Thursday	11	2	0
Totals	99	14	1

AFRO tipsters win $50 cash

A variety of news events netted alert AFRO readers with cash prizes for the period ending today (Friday). Checks are in the mail.

They shared the $50 weekly jackpot for first reports on the birth of a premature baby, a shooting, a riot, a stabbing and many car accidents.

You, too, can win cash for your news tips. Simply be the FIRST to call AFRO City Desk, Mulberry 5-6015 and say, 'I've got a news tip.' YOU might be a winner.

Names of tipsters are held in strict confidence.

HOUSE, BROKEN INTO— Patrolman James Schamma, Northwestern District, talks to AFRO circulation manager Charles Davis and Mrs. Davis after the capture of two young burglars in their home Tuesday.

Y.W.C.A. DRIVING COURSE
1912 Madison Ave.
All Classes Start
7 p.m. to 9 p.m.
Held Thurs. Night, May 5th
Six hours behind the wheel
Four of classroom instructions
Cost $36.00
For More Information Call
BOYARS DRIVING SCHOOL
Call 685-0010

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WE OFFER PREMIUM QUALITY
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$14.42 Per 100 Gal.
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WE NOW HAVE BURNER SERVICE

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Metropolitan Life
Life and Personal Accident and Health Insurance
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WHY PAY CASH?
Take a long time to pay
for full details
MU. 5-1224
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"All that I am or hope to be, I owe to my angel mother."
Abraham Lincoln

To All Mothers, Grandmothers, Godmothers, Mothers-in-law, and Mothers-to-be WE PRAYERFULLY SAY . . .

Happy Mother's Day!

During the month of May, dedicated to Our Heavenly Mother . . .

12:10 Noon Mass every weekday will be offered for ALL MOTHERS, living and dead; for WORLD PEACE and OUR SERVICE MEN AND WOMEN in VIET NAM.

5:30 P.M. Holy Hour (60 minutes with Christ). Every Thursday will be spent in prayer for these same intentions.

ALL MOTHERS and ALL OUR MEN AND WOMEN IN VIET NAM WILL BE REMEMBERED in every one of the TEN Novena Services held every Monday and Tuesday.

SEND US TODAY your dear Mother's and Grandmother's names and they will be included in 300 MASSES that will be offered, at our request, at the Marian Shrines of the World, during the month of May. NO OFFERING IS NEEDED WITH THE NAMES.

PLEASE REMEMBER: All Services are in English and last 30 minutes. CONFESSIONS are heard after every Novena Service. SPECIAL BLESSING of the SICK every Monday after 3:30, 4:30 and 8:00 P.M. Novena Services.

LOURDES WATER, imported from Lourdes, France, especially for the Sick, is available in the rectory at all times.

MAY is the right month to begin YOUR NOVENA. Write today for your FREE copy of the Novena Book and a Medal blessed by Pope Paul VI.

ST. ALPHONSUS CHURCH
"Downtown Baltimore"
Saratoga St. at Park Ave., Baltimore 1
Mulberry 5-6090; 5-5822
Baltimore's Center for Novena Devotions in Honor of Our Lady of the Miraculous Medal and Greater Baltimore's POWERHOUSE OF PRAYER.

The AFRO AMERICAN'S food FEATURES

Now is time for a bread baking spree

Now is the time to go on a bread baking spree, while the days are still cool enough to have the family or guest come indoors to the aroma of freshly baked bread coming from the kitchen.

* * *

START WITH a sweet dough from this recipe, and create a number of variations.

This sweet dough is made with one and a fourth cups milk, scalded; a half cup butter or margarine. Two teaspoons salt, a third cup sugar, and 4 cups of flour.

Also two packages active dry yeast, a half cup warm water (not hot) and two eggs.

Combine milk, buter or margarine, salt and sugar in mixer bowl; cool to lukewarm. Soften yeast in warm water. Add yeast mixture, eggs and 3 cups of flour to bowl. Attach bowl and dough hook. Beat at speed "2" 1 minute, increase speed to "4" and beat 3 minutes. Stop motor, ad remaining flour. Beat at speed "4" 2 minutes.

Shape into a ball on a lightly floured board. Place in buttered bowl; cover dough and set in warm draftless area double in size. Turn dough onto lightly floured board; cut into 3 equal portions.

Make one into Pecan Raisin Whirls, another into Kolache and a third into Apricot Lace Coffee Cake. Bake as directed below.

* * *

FOR PECAN RAISIN Whirls use on-third cups melted butter of margarine, three-fourths cup brown sugar, two tablespoons corn or pancake syrup, thirty-six pecan halves, one-half cupchopped pecans, one cup seedless raisins and one - third recipe Sweet Roll Dough (See recipe above).

Combine three tablespoons butter or margarine, one-third cup brown sugar and syrup; mix. Arrange 3 pecan halves each in 12 well buttered muffins cups. Roll dough into a 12-inch square on slightly floured board. Spread dough with remaining butter and sugar, sprinkle with chopped nuts and raisins.

Roll jelly - roll fashion and cut into 12 1-inch slices. Arrange slices, cut side up in muffin cups. Cover and allow to double in size. Bake in moderate oven (350 degrees F.) until done, about 20 minutes.

Turn pan upside down onto tray immediately after removing from oven; allow pan to stay on rolls 1 minute to let butterscotch run onto rolls. Yield: 1 dozen rolls.

AFRO Patterns

PRINTED PATTERN

4689
SIZES
12½—22½

by Anne Adams

PRINTED PATTERN
4836
SIZES
10—18

by Anne Adams

JET into SUMMER in the lithe, lean skimmer that's jet-swift sewing. Only 3 main pattern parts, requires little fabric — light on your budget.

Printed Pattern 4836: Misses' Sizes 10, 12, 14, 16, 18. Size 16 requires 3 yards 35-inch fabric.

* * *

F-A-S-T fashion! Just 3 main parts for slimmming, skimming sheath with sunburst pin tucks radiating from neckline. Choose cotton, linen.

Printed Pattern 4689: Half Sizes 12½, 14½, 16½, 18½, 20½, 22½. Size 16½ requires 2½ yards 45-inch fabric.

* * *

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., 43 West 17th St., New York, N.Y. 10011.

Print NAME, ADDRESS with ZIP, SIZE and STYLE NUMBER.

Bavarian Lime Cream Puffs to spark a spring reception

Frothy lime fillings and tender crisp cream puffs — this combination speaks highly of your baking prowess. When such a creation graces your table or buffet, it's smooth enjoyable eating for family and guests.

Cream puffs, once thought difficult, are actually simple to prepare. Just follow instructions carefully and you, too, can have light - tender puffs —reflecting your baking skill.

A fluffy lime filling suits the Spring season. But only your imagination sets the limit. Try another festive fruit color for Fourth of July or the shower party.

* * *

HOMEMAKERS CONCERNED with nutritional values in food know desserts and party offerings such as Bavarian Lime Cream Puffs contain valuable nutrients—many of them in the enriched flour.

The term "enriched" tells you three B - vitamins, thiamine, niacine and riboflavin, plus the mineral, iron, are included. Required daily, these nutrients help you and your family maintain strength and energy.

* * *

BAVARIAN LIME Cream Puffs are made with one cup water, one cup boiling water, one - half cup butter or margarine, one cup sugar, one cup sifeted enriched flour, one-fourth teaspoon salt, dash salt, one - third cup unsweetened lime juice.

Also four eggs, one cup whipping cream, one envelope (1 tablespoon), unflavored gelatin, one - eighth teaspoon green food coloring, Chocolate syrup, if desired.

* * *

BRING ONE cup water and buter or margarine to boil, stirring until butter or margarine melts. Add flour and dash of salt all at once. Reduce heat. Cook, stirring constantly until mixture is smooth and forms a soft ball, 1 to 2 minutes.

Remove from heat and cool slightly. Add eggs, one at a time, beating well after each addition. Drop batter by rounded tablespoonfuls onto greased baking sheet to make 18 shells. Bake in preheated 400 degree oven 40 to 45 minutes, or until firm. Remove shells from baking sheet onto wire rack.

* * *

WHILE SHELLS are cooling, soften gelatin in one-fourth cup water. Add boiling water, sugar and one-fourth teaspoon salt, stirring until firm, about one hour.

Whip until light and foamy. Beat cream until stiff peaks form; blend with food color. Fold into whipped gelatin. Chill until firm, about one hour. Cut tops off cool shells and remove soft interior. Fill with lime filling. Store in refrigerator until ready to serve. If desired, before serving, pour syrup over cream puffs.

If you don't sift and in the absence of other directions, spoon flour directly from container into a one-cup dry measure, level off, then remove two level tablespoonfuls, according to USDA recommendations.

If self - rising flour is used, omit salt in shells.

Makes 18 small cream puffs.

MAY 2

The American String Quartet will give a concert at Towson State College at 8:15 p.m. in Stephens Hall Auditorium, under the auspices of the Towson State Centennial Committee.

ELEGANT CREAM Puffs, overflowing with tangy lime filling, salute the season in time for showers, parties and open houses.

Honey-Raisin Spice Cake

Here is a recipe developed by the U.S. Department of Agriculture which uses plentiful foods that team up well: honey and raisins.

Make this Honey - Raisin Spice Cake with, one - half cup shortening, one half cup sugar, one - half cup liquid honey, one egg yolk, one half cup coarsely chopped raisins, two cups sifted cake flour, two teaspoons baking powder;

Also one - fourth teaspoon soda, one - fourth teaspoon salt, three - fourths teaspoon cinnamon, one - fourth teaspoon cloves, one - fourth teaspoon nutmeg, one - half cup water and one egg white.

CREAM SHORTENING and sugar until well blended. Add honey, egg yolk, and raisins beat 1 minute. Sift together the flour, baking powder, soda, salt, cinnamon, cloves and nutmeg.

Add dry ingredients alternately with the water to the creamed mixture; beat throughly. Beat egg white until stiff but not dry. Add to cake mixture and fold in carefully.

Pour into two greased and floured 8 - inch layer pans. Bake at 350 degrees F. (moderate oven) 25 minutes. Put layers together with lemon cream frosting or other preferred frosting.

Roast Pork on Corn Muffins

Leftover pork roast is transformed into a tasty meal when combined with asparagus spears, corn muffins and a delicious hollandaise sauce.

The secret of the meal is in the sauce. The creamy smooth hollandaise is easily made with egg yolks and velvetized evaporated milk. The sauce is more nutritious, too, since evaporated milk contains twice the protein and minerals of fresh whole milk.

FOR ROAST PORK on corn muffins, use 4 tablespoons butter, 2 tablespoons flour, ¼ teaspoon salt, 1/8 teaspoon pepper, 1 cup undiluted velvetized evaporated milk, 2 egg yolks, slightly beaten, 2 tablespoons lemon juice;

Also 2 tablespoons chopped pimiento, 6 corn muffins split and toasted, slices roast pork, cooked asparagus spears, lemon juice and pimiento strips.

MELT 2 tablespoons of the butter in saucepan over medium heat. Add flour, salt and pepper. Stir until smooth. Slowly add evaporated milk, stirring constantly until thickened.

Remove from heat. Slowly stir small amount of the hot sauce into egg yolks. Blend egg yolk mixture into remaining sauce; continue cooking and stirring over medium heat until thickened.

Stir in remaining butter, lemon juice and pimiento. Top each split corn muffin with roast pork, asparagus spears and pimento hollandaise sauce. Garnish with pimiento strips.

Sam Evans wins talent contest

S/Sgt. Samuel R. Evans Jr. stationed at Kimpo AB in Korea recently won first place honors in a talent contest in the popular male vocalist category.

Sgt. Evans is the husband of Mrs. Ella Evans, a fifth grade teacher in the Cherry Hill Area.

A 1958 graduate of Sollers Point High School, Sgt. Evans is the son of Mr. and Mrs. Samuel Evans of 516 New Pittsburg Ave.

Show deadline

Applications must be in by May 1 for artists over 16 years of age who wish to participate in the 14th Baltimore Outdoor Art Festival which will take place May 15 around Druid Hill Park Lake.

WHAT'S NEW? You're looking at 'em!

The "personal touch" flours are in bright new bags!

P.S. They cost no more at your favorite store!

Recipes for left-over ham

There's pleasure in store for you if your refrigerator contains leftover ham. There are many gratifying main dishes that this meat can be made into.

For example, you might make a ham roll or delicious spicy ham balls.

* * *

THE HAM ROLL required three cups chopped cooked ham, one cup boiled rice, two eggs, beaten; a half teaspoon salt, a fourth teaspoon pepper, two tablespoons minced onions, two tablespoon minced parsley and two - thirds cup milk.

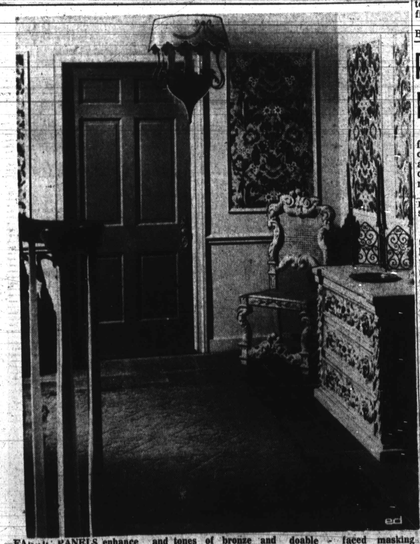
Mix ingredients and pour into buttered loaf pan. Round the top with a broad knife or spatula. Bake one hour in 325 F. oven. Let stand a few minutes before unmolding.

* * *

FOR SPICY HAM BALLS use two cups of ground cooked ham, a cup soft bread crumbs, one egg, slightly beaten; two tablespoons milk, a half cup light corn syrup, two tablespoons vinegar, two tablespoons prepared mustard.

Combine ham, bread crumbs, egg and milk. Shape into eight balls. Place close together in small casserole. Combine corn syrup, vinegar and mustard. Pour over balls. Bake in 375 F. oven for 20 minutes.

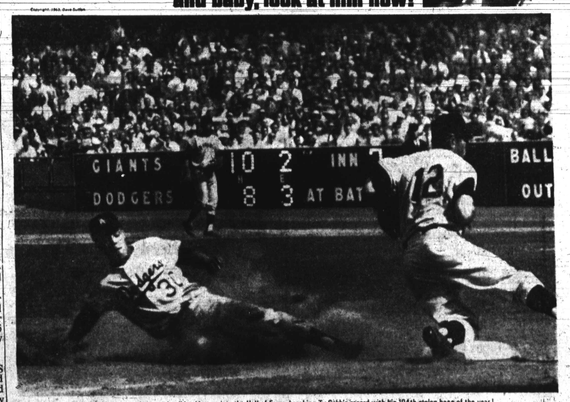
Meanwhile, in saucepan, sugar and gelatin dissolve. Stir in lime juice. Chill until



FABRIC PANELS enhance this foyer wall. This stylized print by Bloomcraft is done in mustard, yellow and tones of bronze and grey. The panels, finished with a fabric flouridizer, is applied to the wall with double - faced masking tape and framed with molding.

APR

Maury Wills was a Carnation baby and baby, look at him now!



The Dodgers' amazing captain slides his way into the Hall of Fame, breaking Ty Cobb's record with his 104th stolen base of the year!
Maury Wills, born on October 2, 1932, Washington D.C.

Carnation has been growing sports heroes (and other unusually healthy people) for more than sixty years.