BEST BUYS:

Pears plentiful, reasonably priced

Pears, and especially beautiful and buttersmooth Bartlett pears — the world's leading pear variety — are now so reasonably priced and plentiful, they belong in anyone's fruitbowl in the weeks ahead.

According to the U. S. Department of Agriculture's Consumer and Marketing Service, some 222,500 tons of Bartletts will be harvested this year, 80 percent more than last year.

AN EXCELLENT "eating pear," with a bland, smooth flavor, Bartletts rate high in dessert quality. Eat them "as is" or use them in parfaits, shortcakes, tarts and other meal enders.

Salads, stewed fruit mixtures, breakfast cereal combinations and a few score other preparation will also show up pears to advantage. Be sure to include them in the lunch box, too.

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HERE ARE some handy, tempting ideas for fresh Bartlett pear preparations.

OLD FASHIONED. . .With your melon ball cutter, cut balls of fresh Bartlett pears, watermelon and cantaloupe. Squeeze a lemon over the fruit and serve in old fashioned glasses with a few drops of bitters.

DIP FOR DESSERT. . .On a large round platter, arrange fresh cold Bartlett pear slices (don't forget to brush them with lemon juice so they won't brown) and whole strawberries. In the Center of the platter goes a bowl of sour cream topped generously with dark brown sugar. Did you know that brown sugar "melts" on sour cream?

CHOCOLATE PEARS WITH RUM FLAVOR ... Poach peeled Bartlett pear halves in a simple syrup (1 cup sugar to 1 cup water). Melt 4 oz. unsweetened chocolate in double boiler with 1/4 cup rum and 2/3 cup sugar. Pour sauce over thin toasted rounds of stale bread. Let cool; reheat and serve hot with poached pears.

FROSTED PEARS. . . Halve and core fresh Bartlett pears. Fill hollow with crumbled macaroons, soften with a little sherry. Frost pears with fluffy white frosting, made from a packaged mix. Sprinkle with a little grated orange rind.

CALIFORNIA FRUIT TOAST. . .Cut French bread into ½ inch slices. Dip in French toast batter and brown in butter or margarine. Top with warm sliced fresh pears; dust with powdered sugar. Garnish with crisp bacon.

Church women slate workshop

On Sept. 22 - 23, the United Church Women of Baltimore will hold their fall workshop at the Heritage United Church of Christ, 3106 Liberty Heights Ave. The public is urged to attend.

The evening session on Sept. 22 will begin at 7:30 p.m. Mrs. Fred M. Webber, state chairman of the World Mission Department, will moderate a panel on "Affluence and Poverty — The Christian Dilemma."

On Friday, from 10 a.m. to 3 p.m. study materials concerning this timely and compelling topic will be presented in the form of skits, films, displays, and discussion groups.

Buie-Jackson ritual on Morgan campus

Morgan State College Christian Center chapel was the setting, Sunday afternoon, for the wedding of Miss Christolyne Jackson and William R. Buie, Jr.

The double-ring ceremony was performed by the Rev. Howard L. Cornish, and a program of music was provided by the bride's sorority sisters. Miss Delores Bobian was at the console. Miss Florence Shipman, soloist, was accompanied by Miss Diane Griser.

THE BRIDE, daughter of Mrs. Austina Jackson of this city, and Christopher Jackson of White Plains, N. Y., was given in marriage by her father.

She wore an original gown of white satin made with short sleeves and an empire waistline. Sleeves and waist line were trimmed with lace re-embroidered with seed pearls. Her veil and shoes were also of the lace, and her gown featured a seven-foot train.

She carried a cascade of white roses.

MISS CHARLENE GORDON was maid of honor. Bridesmaids were Misses Veronica Buie and Carlethia Smith; and Mrs. Joyce Underwood of this city; and Miss Cheryl Lytle of Raleigh, N. C.

The attendants wore gowns of hot pink designed with tops of lace and skirts of satin. Their shoes and head pieces were in the same color.

Miss Gordon's ensemble differed from those of the bridesmaids in that it featured a redingote. She carried a bouquet of aqua and pink carnations.

The bridemaids' bouquets, also of carnations, were in aqua and white.

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THE MOTHERS of the couple both wore pale pink ensembles with hot pink accessories.

Mrs. Jackson's dress in chiffon was worn with a jacket. Mrs. Buie's dress was of crepe and had a brocaded coat. Each had a corsage of orchids.

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THE BRIDE, a Spanish major, is a senior at Morgan. She is a member of Gamma Sigma Sigma National Service Sorority.

Mr. Buie, also senior at Morgan, is this year, an intern teacher at Clifton Park Junior High School.

MT. WINANS HAPPENINGS

Plan testimonial for Ira Blocker

By GERTRUDE M. PARKER

A testimonial dinner honoring Ira E. Blocker will be given by the Mt. Winans Methodist Church Sunday, Sept. 18, at 5 p.m. at the Westport Recreation Center, 2343 Norfolk St.

Mrs. Gertrude Parker is the chairman. Mrs. Bessie Malloy is co-chairman. The Rev. William E. Brown, minister.

Mrs. Edna P. Ross of Huron Street and son Ellicott Ross attended the wedding of Miss LaWana Ann Jackson and Raymond Lee Grady Jr. on Saturday at St. Gabriel's Church, 26 Grant Circle, NW., Washington, D.C.

Cards were received from the Rev. Mr. and Mrs. William E. Brown, minister of Mt. Winans Methodist Church that they are enjoying their vacation in Atlantic City, New York and Canada.

Belated birthday greetings to Mrs. Catherine Johnson who celebrated her birthday on Monday, Sept. 5.

Miss Charlotte Wing, daughter of Mrs. Deellear Royster left on Monday to attend Hampton Institute. Miss Sharon Wallace will attend Morgan State College.

Family and friends of Mayor John F. Malloy Jr. was glad to see him on his return from Viet Nam last week.

The Woman's Society of Christian Service met at the home of Mrs. Gertrude Parker on last week. Mrs. Bessie Malloy and Mrs. Gladys Burkett presented a Self Study on The Meaning and Basis of Membership in the Society and Guild.

Veal-ham cheese cutlets

Why not take a vacation from work-a-day dinners? With just a speck of venturesome spirit, a cook can create variations of old favorites, even coin new ones. In many households, veal cutlets and the ham-n'-ness cheese duo are regulars; combined they become a celebration.

The Borden Kitchen sandwiched ham and Swiss cheese slices between two pieces of veal, then sauteed them to a golden brown.

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QUICK AND convenient to prepare, they're especially appreciated when a dinner party's in the offing. Just prepare the cutlets ahead of time, then wrap in foil until ready to cook.

Make Veal-Ham Cheese Cutlets with twelve thin veal slices (4 x 8 inches), eight slices (one 6-oz. pkg.) Borden's Swiss Cheese slices, six thin slices boiled or baked ham, flour, one-half teaspoon salt, two eggs slightly beaten, fine dry bread crumbs, and two tablespoons new Danish margarine or butter.

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BAG FULL O' BARGAINS SALE!

Del Monte Juice Drinks Pineapple Pineapple-Grapefruit Pink-Pine.-Grpft. 4 46 oz. cans 99¢
Libby's Tomato Juice 3 46 oz. cans 79¢
Campbell's Pork & Beans 4 16 oz. cans 59¢
Chunk Tuna Fish Breast o' Chicken Light Meat 3 6½ oz. cans 79¢
MORTON HOUSE IN GRAVY Meats Beef, Pork or Salisbury Steak 12 oz. can 39¢
PURE VEGETABLE V-8 Juice 2 46 oz. cans 69¢
LIBBY'S BUTTERED Lima Beans 12½ oz. cans 33¢
LIBBY'S BUTTERED Golden Corn 2 12½ oz. cans 49¢
LIBBY'S BUTTERED Green Peas 2 12½ oz. cans 55¢
FRANCO-AMERICAN Spaghetti 4 15½ oz. cans 49¢
PETER PAN Peanut Butter 18 oz. jar 49¢
KRAFT WITH 7¢ OFF Mayonnaise quart jar 59¢
NEW FAMILY BOTTLE King Syrup 25½ oz. bot. 49¢
WITH 3¢ OFF Ajax Cleanser 2 giant cans 39¢
DRINK HOT OR COLD Nestle's Quik 1 lb. can 39¢
KEN-L-RATION Burgers For Dogs 16 oz. pkg. 43¢
EDDIE'S BUTTERMILK Pancake Mix 2 lb. pkg. 29¢
WITH 12¢ OFF Palmolive Dishwashing Liquid 22 oz. bot. 45¢
Bubble Club Bath Granules 12 oz. pkg. 29¢
Hefty Storage Bags Quart or Gallon Size pkg. 39¢
Nabisco Oreos 1 lb. pkg. 49¢
Choc. Chip Cookies Nabisco Ahoy 14½ oz. pkg. 49¢
Keebler Pitter-Patters 2 16 oz. pkgs. 89¢
Keebler Swedish Kremes 2 14 oz. pkgs. 89¢

MAXWELL HOUSE Instant Coffee 10 oz. jar With 20¢ Off 1.19
WITH 10¢ OFF AJAX Laundry Detergent giant pkg. 69¢
CAMPBELL SOUPS
Tomato 9 10½ oz. cans 1.00
Vegetable 8 10½ oz. cans 1.00
Chicken Noodle Chicken Rice Vegetable Beef 6 10½ oz. cans 95¢
Listerine Mouth Wash 1 qt. btl. 53¢
Aqua Net Hair Spray 13 oz. can 65¢
Nestle's Candy Almond or Milk Bar 12 oz. 59¢
F.F.V. Lemon Thins 2 12 oz. pkgs. 69¢
Pretzel Rings 2 14 oz. pkgs. 49¢

Mrs. Figgs feted by nieces, nephews

Mrs. Beatrice Figgs, who celebrated a birthday last week, was given a birthday party by her nieces and nephews, Saturday evening.

The relatives came from a number of near cities to shower their aunt with gifts and money at the affair which took place in her home at 1658 Argyle Ave.

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THE HOSTS and hostesses included Mr. and Mrs. Roscoe Flippen of Hyattsville, Md., Mrs. Nora B. Flippen, N.J., Mrs. Lillian Walker, Miss Ora Turner, Miss Linda Turfler, Albert Turner, Wayne Turner, Mrs. Ethel Berry, Mrs. Bessie Flippen, and Charles Harley, all of Burlington, N.J.;

Mrs. Patsy Morris of Trenton, N.J.; Edward Flippen of Palmira, N.J., Mr. and Mrs. Albert Flippen and children: Creed, Carla, Claire, Cameron, Carol and Curtis, of Camden, N.J., Mr. and Mrs. Loseoe Flippen of Philadelphia and Mr. and Mrs. Clyde E. Haines of Philadelphia;

Mr. and Mrs. J. P. Flippen of this city, Mr. and Mrs. Gardner Chappel of Turners Station, Mr. and Mrs. James E. Easley Sr., of this city.

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GUESTS INCLUDED Mrs Helen Whims, Miss Frances Whims and Broadus Whims of Washington and Mrs. Emily Nash of this city.

Booker T. has adults courses

The Booker T. Washington Adult Education Center located at Lafayette Avenue and McCulloh Sts., is now open for registration.

Registration is held on Mondays, Tuesday, and Wednesdays at 7:30 p.m.

Elementary basic education, junior high, and home nursing courses are being of-

Potato Pancakes

Here's a recipe for delicious Potato Pancakes to serve for a luncheon main dish or a dinner side dish:

Use 2 eggs, beaten, one fourth cup milk, two cups grated, ground or shredded raw potatoes, one thisp. grated onion, 3 tblsps. flour, one tsp. salt, and pepper.

Combine beaten egg and milk in mixing bowl. Grate, grind, or shred potatoes and add to egg-milk mixture as soon as each cupful is prepared. Use only the pulp of the potato, not the liquid. Add onion, flour salt and pepper. Mix well.

DROP THE mixture by tablespoonfuls onto a hot, lightly greased griddle, or fry pan. Stir the mixture before dropping each pancake. Cook the cakes slowly until they are well browned and crisp on the bottom. Turn and brown on the other side.

If they are cooked too fast, the pancakes will scorch before they are cooked through. Serve immediately as a meat accompaniment or with apple sauce or apple butter. This recipe makes 1½ dozen pancakes, about 3 inches in diameter.

Adult courses at City College

The fall term of the Baltimore City College Adult High School begins this year on Monday, Sept. 19, at 6:50 p.m. at the Center on 33rd St. and The Alameda.

Additional information, including a complete list of subjects offered, may be obtained at the school, located at 33rd Street and The Alameda, between the hours of 7 and 10 p.m. Monday through Thursday, commencing Sept. 19.

For-Win-Ash Club tours Morgan Park

Members of the For-Win-Ash Garden club, and guests, on their annual tour of homes, visited in Morgan Park, Sunday.

The tour began at the home of Dr. and Mrs. Carl Murphy, where they were shown both the house and grounds and served punch and cookies. Dr. Murphy discussed both pictures and paintings in the home.

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HOUSE PLANTS were the special attraction at the home of Bishop and Mrs. Edgar Love, the second home visited on the tour.

From there the group visited the recently remodeled home of Dr. and Mrs. Uthman Ray, and the homes of Mr. and Mrs. George Butcher, and Carroll Owenses. The flowers of Mrs. Leo Randall were exhibited and Dr. Frederick Jackson discussed the dahliae which are emphasized on his grounds.

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DR. AND MRS. Alexander Walker's exquisite home was next on the tour, and following this the group were guests of Mr. and Mrs. Harold Fowlks, where they were given pointers on grass after admiring the Fowlkes' velvety lawns.

The tour ended in the home of Dr. Martin D. Jenkins, president of Morgan State College, and Mrs. Jenkins. Their serenade to Dr. Jenkins came as a surprise, he not being aware that they knew he had a birthday on that date.

Dr. Jenkins talked to them of the paintings and art in the home, and especially of his "Black Madonna".

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THE GROUP returned to Powhatan Ave., where they had dinner on the joint lawns of Mr. and Mrs. Arthur Lewis and Mr. and Mrs. Vivian Cook.

The tour was arranged by Douglas W. Camper.

Mrs. Beryl Williams and Mrs. Vivian Cook.

The For-Win-Ash Club which pledged $10000 to the Providence Hospital Development Plan, has paid $900 on the pledge and will complete payments this month.

The club is headed by Mrs. Douglas W. Camper.

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ON THE tour were:

Mesdames Juanita Young, Celia Crawford, Elizabeth Greene, Nicki Randolph, Mary Bonte, Annie Fritsho, Henrietta Hollaman, McKinley, Reesby.

Mesdames Erving Williams, Ruth Pratt, Perry M. Jones, Kathryn Washington, Minnie B. Davis, Maggie Tate, Fannie Curtis, Theresa Cooper, Pauline Reel, Anathia Williams, Loretta Watty, Sylvia Harvey.

Mesdames Clara Watson, Clara Thompson, Wedia Alston, Venia Coleman, Shelma Ashe, Nellie Waters, Rosa Jackson, Dorothy Irvin, Julia Murphy.

Mesdames Freda Woodson, Radonna Weems, Olive Sheppard, George E. Page, Mildred A. Williams, Lucille Ford, Eileen Bowser, Agnes Street, Kenneth Wilson, Bernice Frazier.

Mesdames Madora Henson, E. Louise Anderson, Beatrice Shockley, Edythe Smith, Lillian Watty, Edith Clement.

Misses Daisy F. Harris, Ruth Russell, Edith Clement, Margaret Gassaway, Marcia Lewis, Michelle Harvey, Lucinda Mackey of Philadelphia, Marian T. Jones.

Also James E. Harris, Jesse Carson, Clarence Meekins, and Mesdames William E. Lewis, Jesse L. Hooks, Ronald Payne, Leroy Taft, Douglas W. Camper, and Arthur Lewis.

Students finish Harvard course

DAYTONA BEACH, Fla. — Reginald Moore, a senior at Bethune-Cookman College and W. DeEdwin Hursey, senior at Deleware State College, Dover: were among 41 undergraduate from southern colleges who finished a special summer program at Harvard Law School.

The Program, sponsored by the Rockefeller Foundation, was initiated a year ago to encourage colored college students to consider law as a possible career.

Professor Frank E. Sander of the Harvard Law School, directed the program. Eight of his colleagues from the faculty of the Harvard Law School, and a visiting professor from the University of California Law School (Los Angeles), Leon Letwin, instructed the students. The students also met in informal sessions with the Hon.

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Sirloin Tip lb. 99¢
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Lean Ground Beef 3 lb. pkg. 1.39
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Banquet Dinners All Varieties Except Ham 3 pkgs. 1.00
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Birdseye Vegetables French Green Beans, Cut Green Beans, Green Peas, Mixed Vegetables MIX OR MATCH 5 pkgs. 89¢

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