Sweeping new BURHA plan affects most housing here

Baltimore City needs to establish 'an affirmative' program to expand housing opportunities for colored families.

Such a program would include passage of a Fair Housing Ordinance by the City Council, a step rescribed as 'a good starting point!'

This is one of several recommendations contained in the 88 - page report entitled, 'Community Renewal Program,' released on Wednesday.

* * *

PREPARED BY the Baltimore Urban Renewal and Housing Agency and the Baltimore City Department of Planning, the report culminates a two - year study.

Its recommendations envision a fifteen - year program to combat slum and blight and divides its specific treatment into two time periods, 1966 - 71, and 1972-1980.

The proposals would affect more than two - thirds of the city's 305,000 dwelling units in the next six years, and all of the 318,000 units by 1980.

It is estimated that the total cost for the 15 - year-plan would be $425 million, of which approximately $125 million would come from local funds and the balance from Federal funds.

* * *

DR. SAUL PERDUE, vice-chairman of the Urban Renewal Commission, of which Eugene M. Feinblatt is chairman, told the AFRO:

'We are glad that the report has been completed and that Baltimore now has a specific, definite direction in which to move to create a better city for all of our citizens.

'The program that has been submitted gives direction for improved housing, as well as for industrial and business development.

'I personally hope that the citizens of Baltimore will accept it for what it is, and that the agency and the city administration will have the support of the community at large.'

THE REPORT envisions the following:

1. A new preventive treatment for 141,000 dwelling units, costing $3.4 million - for all residential areas of the city now in sound condition. This embodies community involvement, such as Neighborhood Services, the Community School as proposed by Dr. Laurence G. Paquin, school superintendent.

2. A conservation program for 38,000 dwellings, and construction of 14 conservation units in the next six years designed to prevent the spread of further blight and construction of 30 conservation projects, 14 of them scheduled to start by 1971, and designed to prevent the spread of further blight.

3. A rehabilitation program

(Continued on Page 22)

Survivors of tragedy want father home

Over 300 names have been collected for a petition in Solomon Ballard's neighborhood in an effort to have him freed from the Maryland Penitentiary.

Mr. Ballard is the father of the four children who along with their mother, Mrs. Marguerite Ballard, perished in the holocaust that swept their home at 1104 W. Franklin St., Nov. 6

Two of his grandchildren and an aunt, Mrs. Elise Delay, also died in the fire.

But it is Mr. Ballard's three children who escaped—Marion, 15, Margaret, 12, and Gloria, 7, — that the petitioners are concerned for.

"We wanted to do every thing we could to get Mr. Ballard out," explained James Williams, 22, 1127 W. Mulberry St., one of the circulators of the petition and a friend of the family who narrowly escaped the burning house himself.

* * *

"THE COMMUNITY wants to see the kids taken care of," he continued, "and not sent to a home.

"They think there is no one better to do this than their father. Especially after losing their brothers and sisters and their mother, this is no time for them to be split up."

He said that to the people in the neighborhood, as attested to by the names of the petition, Mr. Ballard was a "wonderful person. Everyone liked him."

"We talked with prison officials about the idea and they told us to go ahead, that maybe it would help," Mr. Williams added. "We wanted to show that the community was behind him.

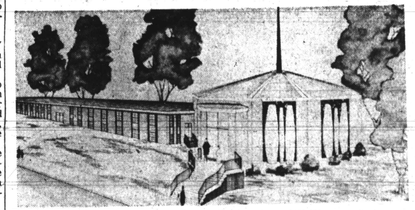
"He is going to have a second trial and the petition might help with that."

* * *

HEADING UP the petition drive is James Washington, 102 Poppleton St. He and Mr. Williams, along with Leo Ballard, a nephew who is on leave from Ft. Hood, Tex., began circulating the petition after the funeral Wednesday.

Mr. Ballard began serving a 10-year sentence for second degree murder after his trial this past March.

NEW SITE — The Rev. Robert T. Newbold Jr., pastor of Grace Presbyterian Church, points to new site of church at Greenspring and Bannister Aves., which will move from its Dolphin and Etting St. location when the $400,000 structure is completed.



PERSPECTIVE — This is an artist's conception of the new Grace Presbyterian Church, estimated to cost $400,000 when it is completed.

City students on scholarship finalists list

Twenty - one city high school students are among the 1,150 finalists in the nationwide competition for National Achievement Scholarships.

John M. Stalnaker, president of the National Merit Scholarship Corporation, which sponsors the scholarship program, said over 30,000 students were considered and the finalists attend schools in 40 states and the District of Columbia.

Among the finalists 4,500 were directly nominated by their schools and another 1,000 were endorsed for candidacy by their schools after requesting consideration on the basis of their scores on the NMSQ Test.

More than 1,900 schools are represented among the finalists.

* * *

BALTIMORE YOUNGSTERS who will be considered for the 250 four-year college scholarships ranging in value from $1,000 to $6,000 (.8236 to $1,500 per year), depending on need and their schools include:

BALTIMORE:

Derrick L. Ames, 2909 Gwynns Falls, City College.
Vernon M. Bailey, 1854 Ruxton Ave., City College.
Hezekiah Carey, 715 N.

(Continued on Page 22)

Foreign aid $'s often spent here

Industrial plants in Maryland have received more than $73 million in foreign aid funds since January, 1962, the Agency for International Development disclosed today.

Herbert F. Hodge, public affairs chief for the Far East, made the announcement as AID conducted an intensive week - long drive to recruit Baltimore area citizens for civilian specialist positions in Viet Nam.

Through Nov. 19, AID will have a team of 50 recruiters interviewing applicants at a temporary Recruitment Headquarters on the first floor at 401 Water St., in Baltimore.

Interested parties are urged to telephone (301) 752-9910 for an appointment.

Hodge noted that "an often overlooked fact is that the nation's foreign aid program does not consist of shipping dollar bills overseas. Instead, most of the foreign aid funds are spent within the United States to purchase goods and services, raw materials and finished products, which the developing nations need.

'The foreign aid program, thus has a tangible and beneficial impact on the economy of Maryland and the other 49 States."

Among the types of commodities purchased from Maryland by developing nations using AID credits are steel, trucks and parts, industrial machinery, tires, pharmaceuticals, chemicals, and refractory materials.

Meanwhile the Baltimore Students for a Democratic Society and other concerned Baltimore citizens will distribute critical leaflets in front of the Viet Nam Recruitment Office of the Agency for International Development of 401 Water St.

Injured student's condition is 'fair'

SAMUEL DUCKETT

"He was an all around boy. He was a good boy. That's all I have to say about it. . ."

Mrs. Bernice Duckett, 1721 N. Calhoun St., was about to finish talking about her son, 16 - year - old Samuel.

She did not finish because the motherly concern for a critically injured son smothered the sounds coming over the telephone. She wept.

Here's why.

"Sammy," as she calls him, is lying motionless in Lutheran Hospital.

He has a bullet in the brain and hospital officials declined to speculate when he will sufficiently recover to be released. His condition is listed as "fair."

As Mrs. Duckett recalled late Thursday, "Sammy loved to dance," and "was full of life and a happy - go - lucky boy" before the tragic incident in the cafeteria of Douglass High School over a week ago.

Northwestern District police are holding 17-year-old Michael Grimes, charged with intent to murder, possession of a deadly weapon, and unlawful discharge of a firearm.

He will be given a hearing Nov. 30 in Northwestern Municipal Court.

According to police investigators, before the bullet slammed into young Duckett's head, it struck the neck of 17-year-old Kirk Martin, 439 Waitty Ct.

To date, police and school officials haven't been able to determine why the Grimes youth had the gun in the cafeteria in the first place.

Mrs. Duckett told a reporter Thursday that she had made it a daily ritual to arrive at the hospital 9 a.m.

(Continued on Page 22)

LORENZO HOWELL DIES

'He was a great mover, and how he loved to talk'

"The neighbors were just saying today how much they would miss him, out there working in his garden.

"He was a great lover of flowers, roses were his favorite. In fact, he treated his garden 'just like a baby.'"

A relative was recalling one of many activities of Lorenzo Howell, 78, who died Tuesday at Sinai Hospital.

LORENZO HOWELL

Funeral services will be held 11 a.m. Saturday at Bethel AME Church, where he was a member.

Burial will be in St. Thomas Cemetery, Randallstown.

Mr. Howell was the owner of Howell's Moving and Storage, located at 517 McMechen St., the shop he opened in 1918 when he and Mrs. Mary T. Howell, his wife of 49 years, came to Baltimore from Pudakah, Ky.

* * *

"HE WAS a great mover, moved furniture of all kinds. And, how he loved to talk. He had a cute saying on the side of his truck, "The Man Who Knows."

Mr. Howell was formerly a member of the board of the Monumental Elks, No. 30.

He was the only child of Jesse and Virginia Howell.

In addition to his wife, Mr. Howell is survived by two sons, Paul and Robert Howell.

Also three daughters, Miss Martha Howell, Mrs. Alice Wallace, and Miss Mary Howell, Philadelphia.

Also four grandchildren.

Herbert E. Nutter, funeral director, is handling arrangements.

'Neighborhood integration' to be topic

"The Causes and Effects of Integrating a Neighborhood" will be the topic of a talk by Robert C. Bolinger on Nov. 20, at 8 p.m. in St. Dominic's Hall, 5302 Harford Rd. The public is invited.

Integration in this area of Baltimore can be treated knowledgeably by Mr. Bolinger. He is a partner in the Bolinger and Guidorea real estate firm, and is familiar with northeast Baltimore. He is a resident of nearby Govans.

Both he and his wife, Elizabeth, have received recognition for their knowledge of integration and real estate and their opinions have been cited by local news media.

The Social Action Group of the Hamilton area is sponsoring his talk.

The group aims to combat the unnecessary upset which sometimes accompanies neighborhood integration.

Mr. Bolinger, as realtor, will discuss the dollar and cents facts and the effects to be anticipated in the community.

$50 in cash to newstipsters

Alert AFRO readers, who were FIRST to call this newspaper's City Desk, share in the week's $50 newstip prize. Their chances are in the mail.

They reported on a variety of news events including accidents, fires, a brutal fatal beating and a shooting of students in a high school cafeteria.

You, too, can win $$ for your news tips. Simply be FIRST to call MULberry 5-6015, ask for City Desk, and say, "I've got a news tip." YOU may be a winner.

Note: Names of tipsters are held in strict confidence.

Grace Presbyterian church to launch building fund drive

A drive to raise funds for a new church building was launched recently by the Rev. Robert T. Newbold Jr., pastor of Grace United Presbyterian Church, Dolphin and Etting Sts.

A near 3 - acre tract has been acquired in the 4800 block Greenspring Ave. at Bannister Rd.

The new divided church property also extends along the southwest corner of Greenspring back to Woodland Ave.

On this southernly portion of land is a 3-story house now converted into a Sunday School and community services building known as the Woodland Neighborhood House.

Co-chairmen of the fundraising campaign are Mrs. Annette Johnson and James Dashiell.

ESTIMATED COST of the new edifice is $400,000 and equipment for the church will mount to a total approximating $500,000.

According to Rev. Mr. Newbold, the Neighborhood House has already been refurnished and equipped at a cost of $1,000.

"We hope soon to have music classes, Girl Scout and Boy Scout activities and a Mothers' Club going there," Rev. Newbold said.

Plans for the new church building were drawn up by the architectural firm of White and White.

Construction is expected to begin in 1967.

MORGAN HONORS Maj. Gen. George M. Gelston, adjutant general of the Maryland National Guard, presents the Distinguished Military Student Award to Cadet Brigade Commander Charles I. Randall of Washington, D.C. The presentation was made at Morgan State College as the 820 cadets honored Dr. Martin Jenkins, Morgan president, on Veterans Day, S/Maj. Edward Johnson of Morgan's Military Science Department is in the center.

Cassius Clay to visit city again

By ELIZABETH M. OLIVER

The world champion heavyweight boxer, Muhammad Ali (Cassius Clay), will be the guest of the Baltimore Muslims at the 514 Wilson St. Mosque No. 6 on Nov. 29.

The occasion marks the Feast of Rahamadan, the annual celebration that comes on the eve of the Muslims' 31-day fast of purification from Dec 1 to Jan. 1. The public is invited.

Also expected for the high religious observance are officers of the mosque in Chicago and members of Messenger Elijah Muhammad's family.

Over 1,000 invitations to join the celebration have been sent to Baltimoreans and friends of the local mosque where Isaiah Karriem is minister.

Meantime, members of Mosque No. 6 who number more than 2,000 persons, are putting finishing touches on the El-Shabbazz Center located in the rear of 514 Wilson St.

The beautifully decorated and paneled area of more than 4,550 square feet will accommodate 900 people and according to Minister Karriem, will seat 700 people at dinner.

Clay, known as Muhammad Ali in the Muslim faith where he is one of the most respected members, will preside at the formal dedication of the center.

* * *

MR. KARRIEM told the AFRO early this week the El-Shabbazz Center will be used mainly for recreation but will also be available for banquets and celebrations.

The menu for the grand opening Nov. 29 usually attracts hundreds of persons from Baltimore and Washington and includes many of the dishes from the famous Muslim diet.

Special delicacies are the Egyptian-style turkey, Mediterranean soup, whole wheat rolls, and green vegetables all prepared to preserve health.

(Continued on Page 22)

Coppin hosting planning seminar

Participants in the Seminars for Community Leaders proposed Saturday that all elected public officials be required to undertake a basic course on urban problems before assuming office.

This proposal was agreed to after Franz J. Vidor reported on the proposed activities of the Higher Education Council on Human Affairs, who addressed the session at Coppin College.

The Council is an association of 28 colleges and universities in Maryland which desires to bring about cooperation between the academic community and local governments in the hope of achieving solutions to the urban and suburban problems caused by rapid population growth and changing social institutions.

Several neighborhood association representatives present expressed the view that not all elective representatives are as fully informed about the problems facing Baltimore and the metropolitan area as they should be.

THE SERIES of seminars will continue 10 a.m. Saturday and focus on urban planning with a presentation by William H. Potts, director of planning for the Greater Baltimore Committee.

Mr. Potts will outline the plans for rebuilding downtown Baltimore and discuss the recent bond issue for rebuilding the Inner Harbor Area.

The meeting is open to the public.

Demos to meet

The Rogers - Grove Park Democratic Organization and the North West Democratic Organization, will hold a general meeting, Nov. 22, at the Elegante Room, 3808 W. Forest Park Ave., 8 p.m.

Free admission. Refreshments and an Art Exhibit after the meeting.

$1,100 worth of shrimp missing

Awaiting trial in criminal court is Norman Downs, 51, 1200 block N. Bond St., a merchant's warehouse night watchman for 11 years.

Mr. Downs is charged with theft of 800 pounds of frozen shrimp worth $1,100 Saturday, Oct. 22. He was indicted by the grand jury Oct. 29.

Mr. Downs was released on his own recognizance through the VISTA program.

According to the states attorney's office investigation division, Det. Herbert Armstrong, the shrimp has not been recovered.

Appointments at Morgan

These personnel actions were taken Thursday by the trustee board of Morgan State College:

Administrative Appointments

James T. Manning, Finance Officer (Position formerly known as Comptroller) B.S., Baltimore College of Commerce; LL.B., Mt. Vernon School of Law; Maryland Bar, 1958; Certified Public Accountant (Maryland), 1963.

Administrative Resignations

Frank Siegel, Accountant III

Clerical Appointments

Joan A. askins, Stenographer; Robert A. Hernandez, Storekeeper I; Lucretia M. Holmes, Clerk III.

Carolyn Thompson, Key Punch Operator II; Gwendolyn Newton, Accounting Machine Operator I.

Clerical Resignations

Joseph Kovalevski, Data Processing Systems Analyst II; Betty C. Sharp, Clerk Typist II; Carrie L. Price, Clerical Assistant.

Frances A. McRae, Secretary I; Mavis Boone, Secretary I, and Lillian H. Ashe, Clerical Assistant.

Maintenance Appointments

Robert R. Mitchell, Service Worker, and Kathleen Fuller Young, Nurse II.

Turkey priced for Thanksgiving

BY VIRGINIA McLUCKIE
food economist

Coming up next week is the big festive Thanksgiving occasion.

Tradition tags turkey as the feature of the day. It is about time to make your plans and do some of the advance shopping and oven food preparation says, Virginia McLuckie, Food Economist, Baltimore Office, Department of Markets, University of Maryland.

Plan your menu first of all and know the number of family or guests you will be feeding. The selection you make for the meat course probably will be turkey but it could be a loin pork roast a ham, a brace of baked fryer chickens or a roast of beef. More turkeys are consumed for Thanksgiving than any one other holiday.

* * *

THIS YEAR we can be particularly thankful for the record crop of 116 million turkeys, 12 percent more than last year with prices expected to be near those of last year. Perhaps the one most important factor to consider when selecting a turkey is "the size that fits". The small family may choose a small turkey or parts cut from a larger bird, whereas, the larger turkey is for the larger family.

If you are planning to serve turkey sandwiches and other turkey dishes you will want to buy a bird large enough to insure left over meat for these tempting dishes. A rule of thumb to follow is to allow ¾ to 1 pound of ready to cook ¼ to¾ pound for birds over keys under 12 pounds; Allow weight per serving for turkeys 12 pounds.

* * *

IT IS estimated that around 90 percent of the turkey is marketed frozen. The growing of turkeys today is very scientific with selected breeding, scientifically controlled feeding and production. Heavy white breeds gaining in numbers as are the white feathers dress out a cleaner bird with fewer pin feathers. The breed also matures in about six months with a good fleshing of the carcass and can be slaughtered at its prime at different weights to make more of the popular sizes available.

When you select a frozen turkey look for one with a broad breast and a short body. Check the skin condition to see that it is waxy in appearance, free of discolorations and bruises and pin feathers. The film bag should be unbroken as tears let in air causing freezer burn.

* * *

LOOK FOR the wholesomeness inspection seal. The bird may or may not be graded, U.S.D.A. Grade A, depending upon whether or not the processing plant slaughtered under the federal grading program.

Federal grades are a quality indication for consumers protection. All frozen turkey products whole birds, rolls, parts, or slices should be solidly frozen turkey products whole birds, rolls, parts, or slices should be solidly frozen and not be allowed to defrost.

* * *

THE PROPER way to defrost a turkey takes from one to three days depending upon the size. Leave the turkey in the sealed film bag. place it in the refrigerator and defrost under refrigeration. Never defrost at room temperature.

If it is necessary to shorten the defrosting time place the bird, still in the film bag under cold running water never warm water. By leaving the film bag in tact you keep the skin moist and keep juices from leaching out. If a turkey has been defrosted under refrigeration it may be held un to twenty - four hours before cooking.

* * *

SHOPPERS ARE often not sure which tukey to select as some are labeled Young Turkeys others tien or Tom Turkey. The young turkey may be either a hen or tom which is probably no more than six months old so regardless of sex it should be tender with fine grained flesh.

The older much larger mature hens and toms are usually used on the retail market but are used in processed products and for institutional use. Select tender young turkey and enjoy a sumptuous meal.

NOV. 19

Lionel Hampton and his orchestra will be at Maryland State College in a concert and dance in Kiah Hall at 9 p.m.

NOV. 20

The Senior Choir of Eastern Methodist Church in a Green Recital, featuring Mrs. Doris White, presented by the Church School of Cherry Hill Methodist Church, 3222 Round Rd., 5 p.m.

NOV. 21 - 26

Story hours for children, ages 3 to 5 years, 11 a.m. Saturday; ages 6 to 12 years 4 p.m. Tuesday. Children's Room, main Pratt Library. (Call neighborhood branches for days and hours of their programs.)

Food stamps blossoming

New Food Stamp areas are blossoming across the nation bringing more and better food to low-income families.

For these families, food stamp coupons are "real" money to use at retail food stores participating in the Food Stamp Program. Administered by the U.S. Department of Agriculture consumers and Marketing Service, the Program depends, in part, for its existence on a consistent supply of expertly produced food stamp coupons.

UNDER THE Program, eligibles spend a certain amount of their money to get coupons of greater value to buy more and better foods at their retail stores.

As of November, the Program functions in 393 areas in 40 States and the District of Columbia—with well over one million needy persons participating — and many more areas are scheduled for opening in December, January and February.

FOOD Features-Bargains

THE BALTIMORE AFRO-AMERICAN, NOVEMBER 19, 1966 A-1

FOR A quick dinner with great appeal service Speedy Stroganoff over noodles or rice. The Stroganoff is easily made with ground beef, cream of vegetable soup and tangy dairy sour cream.

Glamour entrees can be made on a ground beef budget

Next time the budget says "ground beef" and you want a change from the usual hamburger diet, try this tempting new entree, Speedy Stroganoff.

It's a hurry - up dinner, and delicious enough for family or guests. In fact, the idea for the recipe is inspired from the classic recipe, Beef Stroganoff, named for a Count of Imperial Russia. But this is a modern, streamlined version keyed to today's busy life and the limits of a family budget.

* * *

HERE'S HOW easy it is to make Speedy Stroganoff. It's prepared in just slightly more time than it takes to brown ground beef. That's the first step, browning the meat. Then you simply blend together a can of cream of vegetable soup and one cup of dairy sour cream.

Sour cream will not separate on heating when it is added to a condensed soup. Add drained mushrooms and pour over the drained ground beef. Sour cream gives a fresh, tangy flavor and velvety texture to the sauce. The vegetable soup very simple adds the spices and flavorings.

* * *

SPEEDY STROGANOFF requires one pound ground beef, one can (10½ oz.) cream of vegetable soup, one cup dairy sour cream, at room temperature, one can (4 oz.) sliced mushrooms, drained and hot cooked buttered noodles or rice.

In a 10 - inch skillet brown ground beef; pour off excess drippings. In a bowl combine soup and sour cream; blend thoroughly. Add soup mixture and mushrooms to ground beef; heat to serving temperature. Serve immediately on noodles or rice. Makes 4 - 6 servings.

* * *

FOR MEAT 'N POTATO PIE use two tablespoons butter, one - fourth cup minced onion, one and one - half cups (2 slices bread) soft bread crumbs, one and one-half pounds ground beef, one teaspoon salt, dash of pepper, one teaspoon Worcestershire sauce, one teaspoon horseradish, one egg, three - fourth cup buttermilk, one 7 - ounce package (2 envelopes) instant mashed potatoes, one cup buttermilk, four teaspoons grated nion and catsup.

In a saucepan melt butter; saute onion until tender. In mixing bowl combine bread crumbs, beef, salt, pepper, Worcestershire sauce and horseradish. Add egg, ¾ cup buttermilk and sauteed onion; mix lightly but thoroughly.

Using one envelope of instant mashed potatoes, prepare according to package directions, substituting one-half cup buttercup for the milk, and adding two teaspoons grated onion. Spread half of the meat mixture on the bottom of a 10-inch pie plate; top with potato mixture. Spread with remaining meat mixture; bake in a preheated 350 degree oven about 40 minutes.

Meanwhile prepare topping: Using second envelope of instant mashed potatoes, prepare as before; spoon potato mixture around edge of pie. Slip under broiler until potatoes are lightly browned; garnish center of pie with a few spoonfuls of catsup. Makes 6 servings.

Food prices to go up but not so fast

(UPI)

Agriculture Department predicts there will be a further rise in the average retail food prices next year, though probably not as big as this year's boost.

This forecast was contained in a "demand and price situation" report issued Sunday on the eve of the Department's 44th annual National Agricultural Outlook Conference in Washington.

But, despite the predicted rise in average retail food prices, there will be less take home pay for the farmer next year, the Department said.

The report said farm prices are expected to continue "strong" in 1967, though they likely will be slightly below 1966, and gross farm income should be up to this year's record level because of heavier marketings.

* * *

BUT THE Department expects rising farm expenses to reduce 1967 net farm income by up to 5 per cent from this year's near - record level of $16.1 billion. This would still leave net income well above the 1965 level, the agency said.

Analyzing the expected increase, the report said the boost will not be as high as this year's 4.5 to 5 per cent because of anticipated larger supplies of such commodities as pork, poultry, eggs, citrus fruits, and vegetables. Partially offsetting will be smaller supplies of beef.

More Parks' Sausages Mom!

Up from Virginia with a world of flavor

H. O. PARKS, INC. BALTIMORE 17, MD.

Thanksgiving Sale!

This Thanksgiving select the finest . . . select your turkey from Acme. They're extra broad-breasted, with plenty of white meat . . . and will roast to a golden brown in pan every time, even if cool oven finish . . . IT'S THE BEST TIME YET TO CHECK ACME!

PLUMP, TENDER, YOUNG, OVEN-READY TURKEYS

FANCY GRADE "A" 16 to 22 lbs. Avg. 35¢ 16 to 17 lbs. Avg. 39¢ lb.

LANCASTER BRAND QUALITY 18 to 22 lbs. Avg. 37¢ 16 to 17 lbs. Avg. 41¢ lb.

Turkey Roast 89¢ Turkey Roast 1-lb. 12-oz. 129¢ Turkey Roast 1-lb. 4-oz. 129¢ Turkey Roast 79¢ Turkey Breast 47¢

LANCASTER BRAND DRESSED TURKEYS 8 to 9 lbs. AVERAGE 47¢ lb.

FRESH FROM ACME'S SERVICE DELICATESSEN: Boston's Old Fashion Loaf 49¢ Boston's Brown Bread 49¢ Boston's Bean Bread 49¢ Bologna Sausage 89¢

ACME 75th ANNIVERSARY

ACME CRANBERRY SAUCE 3 cans 65¢

FRESHLY SHUCKED, SALT-WATER OYSTERS STANDARDS 13-oz. can 99¢

Fresh Flounder 69¢ Whitings 29¢ 3 lbs. $1.29

PORK LOINS QUARTERED Whole Only 9 to 11 Chops Avg. lb. 63¢

LANCASTER BRAND, BONELESS CHUCK ROAST lb. 56¢

Tender Cook Steaks 69¢ Rib Steaks 79¢ Rib Roast 69¢ Top Round Roast 69¢ Cross Cut Roast 69¢ 5-Course Roast 69¢ Lean Beef Cubes 69¢ Delmonico Steaks $1.07

MORRELL'S PURE PORK SAUSAGE 2 1-lb. pkgs. 79¢

Sauer Kraut 29¢ Sliced Bacon 65¢

TASTY, LEAN, SMOKED PICNICS WHOLE lb. 35¢

Acme Has All The Fixin's!

Sauer Kraut 3 cans 59¢ Pumpkin 2 cans 41¢ Cranberry Sauce 3 cans 59¢ Sweet Potatoes 2 cans 55¢ Princess Yams 2 cans 49¢

IDEAL TENDER SWEET GREEN PEAS 6 cans $1 7 cans $1

ENTER ACME'S FABULOUS $1,200,000 Shower of Diamonds

HERE ARE A FEW OF THE LATEST WINNERS

MRS. ELIZABETH BRADDOCK, 1 Lb. Lucky Leaf Prunes — MRS. ROSE MAYO, 1 Lb. Lucky Leaf Prunes — MRS. MARY MOSS, 1 Lb. Lucky Leaf Prunes — MRS. ROSALIND TAYLOR, 1 Lb. Lucky Leaf Prunes — MRS. ELAINE T. HOOVER, 1 Lb. Lucky Leaf Prunes — MRS. MARY T. STACEY, 1 Lb. Lucky Leaf Prunes — MRS. JAMES SPRINGSTEAD, 1 Lb. Lucky Leaf Prunes — CHARLOTTE KEEN, 1 Lb. Lucky Leaf Prunes — MRS. WILLIAM H. WEBB, 1 Lb. Lucky Leaf Prunes — VIRETTE DUNCAN, 1 Lb. Lucky Leaf Prunes — MRS. GEORGE W. GROSS, 1 Lb. Lucky Leaf Prunes — MRS. ROSEMARY D. GAITHER