Urban Renewal to blame for poor's housing ills?

Is the Baltimore Urban Renewal and Housing Agency sabotaging efforts to provide better housing for the poor in the Harlem Park Rehabilitation area?

Yes, answers Mrs. Juanita Jackson Mitchell, president of the Maryland NAACP Conference.

The answer of Richard L. Steiner, director of the renewal agency, is not an outright admission of the charges nor is it a denial.

* * *

MRS. MITCHELL made her charges before a hearing held Saturday by the President's Commission on Urban Problems with former Sen. Paul Douglas presiding.

She said that the big obstacle to any long-range, effective housing program is the catering by the renewal agency to political, real estate and liquor distribution interests.

For instance, she told of the findings of the Mayor's Committee on Alcoholic Beverage Control that there were 36 liquor stores and taverns within a 32-block area.

Under the building use codes there were non-conforming uses, but Urban Renewal would not proceed to close the liquor dispensaries.

RESPONDING TO this, Steiner described the liquor licensing problem as a "very difficult one."

He admitted that in the Harlem Park area his agency "did not have the deliberate objective of reducing the number of liquor outlets." He said BURHA now has an arrangement with the Liquor Board to correct the situation.

Mrs. Mitchell also criticized a general lack of communication between various city agencies with respect to enforcement of regulations in connection with housing for the poor.

THE 16-MAN commission will submit recommendations to the President and Congress on federal and local taxation, building and housing codes, land use, zoning and development standards.

It will hold hearings in 17 other cities before October.

The local hearing was held at the Harlem Park Recreation Center.

Good father gets delay on prison term

A Criminal Court judge has given a confectionary store owner two weeks to wind up his business before beginning a prison term for lottery activity.

Part of the business needing attention before the man goes to prison is placing his 13-year-old child for proper care during the father's absence.

The store owner, John Q. Croomes, unit block Monastery Ave., told the court he was certain an older son, a school teacher, would take care of the child, a fifth grader, in his absence.

Mr. Croomes was convicted of having five lottery slips containing 274 numbers and $53.73 in play in his hand at the time of his arrest March

(Continued on Page 21)

NEW TRIAL for 21-year-old James Giles, left, and his brother, John, 20, was ordered on Monday by District Court Judge Walter H. Moorman. The brothers were sentenced to die in 1961, for the alleged rape of a 16-year-old Hyattsville, Md. girl. Photo was made as the brothers left Montgomery County Courthouse for the Maryland Penitentiary in Baltimore, where they will remain until the new trial. Their conviction had been upset by the U. S. Supreme Court last October after Governor Tawes commuted the death sentence. In an exclusive AFRO interview Monday, the boys' aunt, Mrs. Elsie Smith, commented, 'I placed my faith in the hands of God . . .'

GILES BROTHER

State may seek new indictment

The Giles brothers, now in Maryland Penitentiary in Baltimore, could well stand trial again, facing the charge of raping a 16-year-old Hyattsville girl.

When asked if he would seek a new indictment of the brothers, once sentenced to death, States Attorney William A. Linthicum Jr. replied:

"I expect we would do that." He would not say when he would present the case to a grand jury.

Presently, the brothers are still under a 1961 indictment for allegedly raping the girl in woods along the banks of the Patuxent River in Montgomery County, Md.

* * *

THIS INDICTMENT led to the conviction which was eventually set aside, Monday, by Circuit Court Judge Walter H. Moorman in Rockville, Md.

It was set aside after a lengthy legal battle brought the case to the Supreme Court on the grounds that the original trial was marked by conflicts in police testimony. Now, Giles' Atty. Joseph Forer, has asked additionally that the old indictment be set aside.

However, if the court does grant this request, it would probably have little outcome on the case since Linthicum is preparing to go to the grand jury, anyway, to seek a new indictment.

* * *

IF LINTHICUM prosecutes again, Forer has indicated that he will file a motion to have the brothers released on bond.

If successful, it would be

(Continued on Page 21)

Morgan Trustees adopt edict to insure order

Spurred by campus disorders at other colleges and universities, Morgan State College Board of Trustees took action this week to insure order when speakers appear at the school.

Concurred in by both the faculty and Student Government, a "Resolution on Academic Freedom" was adopted Thursday by the board of trustees.

THE COMPLETE text of the resolution follows:

"The Board of Trustees of Morgan State College reaffirms its complete commitment to the freedom of inquiry, the freedom to dissent, the freedom to be heard in rational debate, and the freedom to conduct peaceful demonstrations. As a member of the academic community dedicated to liberal education, the College maintains and protects these freedoms for all faculty, staff members and students.

"We regard overt interference or abridgement of these freedoms and rights to be a serious offense against the academic community and an intolerable violation of true academic freedom.

"We affirm, consequently, that as a matter of policy Morgan State College shall not permit individuals or groups to disrupt unduly or to interfere forcibly with the presentation of speakers or programs on the campus by the College or student organizations.

We direct the President of the College to initiate dis-

(Continued on Page 21)

Shriners award to John Murphy

Jerusalem Temple No. 4 will honor Past Imperial Potentate John H. Murphy, Jr., Sunday at a banquet in the Sheraton Belvedere Hotel.

The Imperial Council voted last August to honor Noble Murphy with an award for his many years of service. Imperial Potentate, Roscoe C. Washington of Los Angeles, Calif., will make the award.

Other dignitaries expected to attend are Samuel T. Daniels, Maryland Grandmaster, Prince Hall Masons; Booker T. Alexander, Detroit, Mich., Imperial Recorder; Bishop Howard Z. Plummer, Imperial Lecturer; officers and nobles of Mecca Temple No. 10 of Washington, and the Rev. Marion C. Bascom, minister, Douglass Memorial Church.

* * *

ALFRED A. DIXON, Imperial High Priest and Prophet, will serve as master of ceremonies. He will present these persons who will speak on John H. Murphy, Jr. as the churchman, the Rev. Mr. Bascom; the journalist, John H. Murphy, 3rd; and the Shriner, Bishop Howard Z. Plummer.

Greetings will also be extended by the Grandmaster Daniels, the Illustrious Potentate of Jerusalem Temple No. 4; Lewis J. Brown, James A. Richardson, Imperial Deputy of the Oasis of Maryland; John A. Hawkins, Imperial Deputy of the Desert of Maryland; and Daughter Madella Story, Illustrious Commandress of Jerusalem Court No. 1.

JOHN H. MURPHY JR.
Shriners Honoree

THE 67-years-old Mr. Murphy has been an active Shriner for 61 years. "Uncle Jack," as he is called by friends, has an outstanding record in the Masonic Order. He is a 33rd Degree Mason.

An active member of Douglas Memorial Community Church, Mr. Murphy is also a member of the board of directors, AFRO-AMERICAN Newspapers, and is associated with the NAACP, the American Red Cross, United Fund, Baltimore Urban League and Catholic Charities.

Past Imperial Potentate Murphy will be accompanied by his charming wife, Mrs. Marie Murphy and many other relatives and friends.

Lewis directs campaign for 4th D. slate

M. Reginald Lewis, assistant professor of political science at Morgan State College, has taken on the job of campaign executive for the 4th District Civic slate for the Constitutional Convention.

Mr. Lewis, a veteran campaign worker in Baltimore and Boston, is a Ph.D. candidate at Princeton University.

The non-partisan slate he will manage is composed of seven outstanding Baltimore citizens who have the endorsement of 41 community groups in the 4th District.

* * *

THEY ARE: Mrs. Rubye Gill, school teacher and Park Board member; former Judge John Hargrove, an attorney; insurance executive Earl Koger; assistant attorney general of Maryland David T. Mason; Mrs. Juanita J. Mitchell, lawyer and civil rights personality; John White, president of the Postal Alliance, and Mrs. Miriam Winborne, civic leader and laboratory scientist.

Headquarters of the 4th District Civic slate are located at 1317 W. North Ave.

M. REGINALD LEWIS

$2,400 waiting to be claimed by Leo Smith

There are $2,400.16 waiting for Leo Smith, thought to be living in the vicinity of 21st St., if he will contact lawyers who have been seeking his whereabouts for several weeks.

Mr. Smith is heir to the estate of William Ball, who died, here, June 2, 1966, leaving a bank deposit of $5,150.52.

Mr. Ball was survived by Mr. Smith, a half-brother, and by an aunt, Miss Julia Ball of Woodmere, N.J., and an uncle, Edward Ball of Richmond, Va.

Miss Ball arranged the funeral and paid the burial expenses following the death of her nephew. The court ruled, however, that the balance of the estate, after administration costs were paid and Miss Ball was reimbursed, should go to the half-brothers.

W. Emerson Brown, attorney, is administrator.

* * *

LETTERS to administer the estate of Oliver S. Green have been issued to Tucker R. Dearing, attorney.

Mr. Green, who died on Sept. 10, 1964, is survived by a son, Walter R. Green of 7018 Forest Hill Ave.

The estate consists of $806.79 deposited in a local bank.

* * *

THE ESTATE of Benjamin Bryant, estimated at $1,000, is being administered by Charles P. Howard, Jr., attorney.

Mr. Bryant died on Nov. 13, 1965. He is survived by his wife, Mrs. Olga Bryant of 113 Meadowbrook St., and a daughter, Miss Patricia Bryant, of West Haven, Conn.

* * *

MRS. BLANCHE MOORE LINDSAY has been appointed administrator of the estate of Reginald R. Moore, who died on April 15.

In addition to Mrs. Lindsay, Mr. Moore is survived

(Continued on Page 21)

Court orders trial for 17-month-old digits case

Milton H. Boardley, 36, 3800 block Roland View Ave., well-known Pennsylvania Ave. figure must appear in Criminal Court for trial on lottery indictments within two weeks, Judge J. Harold Grady ordered this week.

The order came at the end of a hearing during which Mr. Boardley's attorneys requested a fifth postponement in 17 months.

Objecting to further delay was State's Attorney Charles E. Moylan who told the court, "The case is significant to the state and should not be put off any longer."

Mr. Boardley is charged with lottery violation at an address in the 3500 block Forest Park Ave., Jan. 25, 1966 and conspiracy to violate lottery laws the same date along with a Mrs. Gertrude Jones. He has been at liberty on $1,000 bail.

Pastor's plea for mercy frees youth, 25

The Rev. Hursie Benjamin Turner, 900 block S. Paca St., pastor of Baynard Temple Christian Community Church, refused to prosecute a young man accused of taking his Cadillac car Jan. 9 at 3:05 a.m.

Pleading before Judge James A. Perrott Wednesday for the release of the youth he had known since he was an infant, the minister said he wanted him to have another chance.

"As a kid, he never had much of an opportunity and I want him to become a fine citizen if possible," he stated.

Following the minister's request, the state refused to prosecute.

* * *

AS THE young man was released in Criminal Court, Judge Perrott said, "Remember the kindness of the member of the cloth and take advantage of this second chance."

The young man, Kenneth E. Gatling, 25, 300 block Berline Ave., was accused of driving the 1957 car away from the pastor's home before dawn Jan. 9.

According to testimony from police officers, the Rev. Mr. Turner looked out his window, saw the car being driven away and phoned in the report.

Young Gatling was arrested a short time later driving over the Hanover Street Bridge.

Agnew, ambassador, 4 others honored by MSC

Her excellency Patricia Roberts Harris, Ambassador Plenipotentiary and Envoy Extraordinary of the U.S.A. to the Grand Duchy of Luxembourg, will be the speaker at the 100th anniversary commencement of Morgan State College, 6 p.m., June 5, in Hughes Memorial Stadium.

Mrs. Harris will be awarded the honorary degree of doctor of laws. Five other persons will be presented honorary degrees as over 400 graduates receive bachelor's and master's degrees.

Also to receive the Honorary Degree of Doctor of Laws are Gov. Spiro T. Agnew, the Rev. Edward G. Carroll, superintendent of the Washington Northwest District of the Baltimore Conference of the Methodist Church;

Clarence M. Mitchell, Jr., director, Washington Bureau NAACP; Fred Archibald, retired publisher of the Baltimore News-Post and American; and Dr. John T. Williams, president, Maryland State College.

Mrs. Harris, the first colored woman to represent the U.S. abroad, was appointed in July 1965. She is presently on leave of absence as associate dean of students and lecturer in law at Howard University.

The Ambassador has been a research assistant at George Washington University Law School; Executive Director, Delta Sigma Theta Sorority; Associate Director, American Council of Human Rights and Program Director of Work with Industrial Women, YWCA of Chicago.

* * *

MR. AGNEW, the 55th governor of Maryland, is the first American of Greek descent to become chief executive of a state. He is the fifth Republican ever elected Mar-

(Continued on Page 21)

$50

That's right, each and every week, the AFRO pays a total of $50 for news tips. YOU can share in this prize fund. Just be FIRST to call AFRO City Desk, MUlberry 5-6015 as soon as you witness a newsworthy event. Bring photos of news events to City Desk and qualify for a special prize.

Father wins divorce, custody of 5 children

Wilbert M. Thompson of 1718 Rutland Ave., who divorced Mrs. Ruth O. Thompson, this week, also won custody of their five children.

The oldest child is 13, and the youngest, 7. The father first charged Mrs. Thompson with abandonment and misconduct, but amended the charges to voluntary separation.

The couple was married on December 6, 1953, and lived together until March 1, 1961.

* * *

LEROY ST. THOMAS of 1110 Cherry Hill Road and Mrs. June St. Thomas of 4201 Crawford Ave., were divorced, Thursday.

Married on March 24, 1951, and separated on Feb. 10, 1955, they are parents of three children. They were given into custody of the mother, and Mr. St. Thomas is to provide $30 per week for their support.

The husband also agreed to execute a deed transfering the Crawford Ave. property to Mrs. St. Thomas and to allow her to have all of the furniture in the house.

He testified that they agr-

(Continued on Page 21)

IMPRESSIVE BEGINNING—Key principals in the first major venture to bring a chain of super markets into Inner city communities, Charles P. Tilghman, vice president, and Herman T. Smith, president, respectively of the Jet Food Corporation holding shovels (break ground at Patterson Park Ave. and Chase St. (Looking on are Sen. Clarence M. Mitchell, 3rd (left and Parlian J. Mitchell, executive director of the community Action Agency.

Registration closed

The registration books are now closed because of the June 13 special Constitutional Convention election.

They will not open again for registration of new voters or change of address until June 28.

Deadline for registration prior to the Sept. 7 primary, after the books are reopened June 28, will be Aug. 7.

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Call Attorney Juanita Jackson Mitchell
LA. 3-1142, LA. 3-5083 or come to office
1239 Druid Hill Ave.

Dr. Zigler sees need for children to start their schooling at age 3

By ROGER J. NISSLY

Public education beginning for youngsters at the age of three was predicted here by a national leader in child education, but with the added warning that "by then I hope we know enough about child psychology."

The prediction stemmed from an appearance by Dr. Edward Zigler, director of the Yale University Child Development Program, at the annual meeting of the Maryland Committee for Day Care of Children Monday evening.

In the course of his talk before the group and interviews, Dr. Zigler debunked several recent trends in childhood education and some standard assumptions.

Included in the recent thinking he challenged was:—the belief that Head Start children always lose what they have gained when they return to normal schools.

* * *

HOWEVER, HE said children, especially deprived children, need the experiences given in a Head Start program beginning at least at age three.

In the accompanying warning, Dr. Zigler said the schools aimed at this age should guard against educating the intellect (formalized

(Continued on Page 21)

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Wrong way to lose weight

A 37-year-old nurse who wanted to lose some of her 237 pounds, found a way to rid herself of 67 of them but it got her in trouble.

But after she pleaded guilty to forging a doctor's prescription to get reducing pills containing a narcotic, Judge J. Harold Grady suspended a one-year sentence and placed Miss Shirley Lawson, 2200 block Bryant Ave., on probation for two years.

Judge Grady said he thought the woman had suffered enough. At any rate, the pounds she lost to bring her weight down to 170 through the special diet medication, went for naught. She said she gained it all back while in custody waiting for trial.

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Draft card issue to be discussed

Sandra Levinson, a political science teacher at City College in New York who feels that draft card burning is a "legitimate" form of protest will discuss this and other protest acts when she guests on Girl Talk with Virginia Graham on Wednesday, May 24, at 1 p.m. on WBAL-TV 11.

Miss Levinson, who is also the New York Editor of Ramparts Magazine, will explain the academic philosophy behind such demonstrations as the March on Washington and the new York and San Francisco Peace Marches.

$250 REWARD
For information leading to the arrest and conviction of the person who threw a brick in the window of a garage in the 909 WOODINGTON RD.
All information confidential
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SECOND DISTRICT VOTERS
☆ Democrats ☆ Republicans
☆ Independents ☆ Everybody
The Associated Civic Democratic Councils, Inc. (ACDC) having examined the qualifications of all candidates standing for election as delegates to the June 13, 1967 Constitutional Convention, hereby indorse the following candidates as being EMINENTLY qualified for election as delegates from the Second District of Baltimore City.
MRS. JOAN ANDERSON
MISS FRANCES L. BLACKWELL
MR. TITUS GARNETT, JR.
MR. WASHINGTON E. JONES
MR. CLARENCE W. BLOUNT
MR. CLARENCE DAVIS
MR. FREDERICK D. HARVILLE
MR. WILSON J. THORNTON
By Auth. of Paul J. Cockrell, Treas.

BEST BUYS

Eggs basis for delicious desserts

By VIRGINIA McKUCKIE
food economist

May is underway with a plentiful supply of eggs for every use at economy prices. This is the month to splurge on recipes and foods that call for lots of eggs.

Meringues are a delicacy enjoyed by many, yet are so often the source of complaint because they weep, fall flat or are gummy in texture. There are five reasons for these failure conditions. First, meringue mixture incompletely blended; second, overcooking; third, oven temperature too high; fourth, spreading the meringue mixture over a cold filling; and fifth, overbeating before adding sugar.

* * *

EGG WHITES contain about 90 per cent water and about 10 per cent protein. The protein is responsible for the foam formation because it partially coagulates and forms a thin, rigid film around each air bubble. When sugar is added, the of beating time increases because it retards coagulation of the egg white.

When heat is applied to the egg white foam, the bubbles expand and the film becomes firm. If the foam is undercooked, it may shrink or collapse because it has not been given time to become rigid. For pies we usually consider the meringue mixture a soft meringue. For meringue shells that have more sugar and are baked dry, we call the product a hard meringue.

* * *

EGG WHITES pass through four stages in beating.

The foamy stage when the bubbles are large and still transparent is the time when the first sugar is added to make soft meringue. The second stage or soft peak stage may be reached without sugar being added if desired for omelets, soufflés and sponge cake. The egg white is shiny and moist and the peaks fall over ever so slightly when beaters are removed.

The stiff stage is when the foam is stiffer and the bubbles very fine. The foam will not move when the bowl is tipped. The whites should still be glossy, smooth and moist. The final stage of beating is the dry foam stage when the white flake and crudle or break off during beating. This often happens when whites are overbeaten without sugar. These whites will no longer blend with other ingredients.

* * *

IN MAKING a meringue for a pie or for Floating Island or custard topping, make certain your measure of sugar is level. The sugar must be added in small amounts and dissolved to prevent beading. Spread the meringue on a pie from crust rim in on warm filling — never very hot or cold filling.

Do not let beaten meringue stand. Have the pie or custard and oven ready so it can be baked immediately. Egg whites at room temperature will give the best volume. Too large a bowl for the number of whites results in poor volume. Cream of tartar or lemon juice is an acid which helps coagulate the protein during the beating stages.

Powdered sugar is not recommended because of the starch content present to prevent the sugar from caking. Honey, jelly or syrup can be used, but only one tablespoon per egg white and the second tablespoon of sweetenr should be granulated sugar. Meringue needs a slow oven and time to cook, 325 degrees-350 degrees F. for 15 to 20 minutes or until lightly browned.

PIE OR Soft Meringue is made with two or three egg white, one-fourth teaspoon salt and 2 level tablespoons sugar, for each egg white.

Beat egg whites until foamy. Add salt. Add sugar gradually beating constantly and continue beating until stiff peake form. Place meringue on warm pie filling.

Bake at 350 degrees F., 15 to 20 minutes or until lightly browned.

FOOD
Features-Bargains
THE BALTIMORE AFRO-AMERICAN, MAY 20, 1967 A-1

Economy meals for good eating

The happy situation at the orange bins we've enjoyed for the past few months is likely to continue for some time to come, according to the U.S. Department of Agriculture's Consumer and Marketing Service.

Fortunately, the nation's orange growers, who have been harvesting a record crop, have been able to pass along the benefits of the season's bounty in terms of lower prices to the food shopper.

Navel, juice, as well as other varieties have been selling at top buy prices, which makes them especially attractive to the economy-minded menu planner. This has also become true now for frozen and canned orange juice, with the recent pickup in processing operations.

BY ALL mean include this excellent citrus fruit and its processed juices more frequently in family menu plans. They're excellent sources for the important vitamin C needed daily in the diet, so bear them in mind particularly when considering nutritional needs.

If your family prefers, as many do, to start the day with an orange or orange juice, it's small wonder for they have a fresh wake-me-up quality that's exceptionally pleasing. They're well suited, too, for other meals — in appetizers, main dishes and desserts.

Of course, they're always right for snacktimes, as well. Be sure to keep the refrigerator stocked with orange varieties to suit different table or juice needs.

* * *

THIS RESIPE for Orange Chiffon Pie makes good use of both plentiful oranges and plentiful eggs. It's the dessert for the dinner meal.

Use one half cup sugar, dash salt, one envelope (one tbisp. unflavored gelatin), four slightly beaten egg yolks, one tsp. grated orange peel, one tbisp. lemon juice, one nine-inch baked pastry shell, four egg whites, one-half cup sugar, and one cup heavy cream, whipped and sweetened.

TO PREPARE: Thoroughly mix one-half cup sugar, salt and gelatin. Stir in orange juice and egg yolks. Cook and stir till gelatin dissolves and mixture thickens slightly. Remove from heat, stir in orange peel and lemon juice. Cool, stirring often.

When orange mixture is partially set, beat egg whites until stiff but not dry; gradually add one-half cup sugar to whites, beating to soft peaks. Gently fold orange mixture into egg whites. Pile into cooled pastry shell. Chill until firm.

Top with whipped cream, garnish with razor-thin orange slices (peel left on).

* * *

FROZEN LEMON Pie is made with one and one-fourth cups vanilla cooky crumbs, (or chocolate may be substituted), two tbsp. butter or margarine, melted, three eggs, two-third cup sugar, one-eighth teaspoon salt, one-fourth cup lemon juice, one tbsp. lemon rind, grated; and one cup whipping cream (or whipped nonfat dry milk)

Mix one cup cooky crumbs with the fat; spread in an 8" pie pan or a refrigerator tray.

Chill. Beat eggs. Add sugar, salt and lemon juice. Cook over hot water until thick, stirring constantly. Cool. Add lemon rind. Whip cream or prepare whipped nonfat dry milk. Fold in the egg mixture. Pour egg mixture into crumb crust. Sprinkle remaining crumbs on top. Freeze.

Today's Menu

Tomato Sauce
Fresh Apple
Cookies
Milk

DINNER

Baked Chicken Breasts
with Mushrooms
POTATO Pudding
Fresh Carrot and
Celery Sticks
Orange Chiffon Pie
Milk
Coffee or Tea

Chicken puff a light main dish

Chicken puff as the name implies is a fluffy, light main dish designed to please those who are fastidious about their food. Both the chicken and eggs are plentiful.

With today's modern equipment and condensed soup you can whip up this soufflé in a few minutes. This recipe was developed and tested by USDA's food specialists. The secret of success — apply heat gently as described in the directions.

* * *

USE 10½-OUNCE can condensed cream of chicken soup, two cups cooked, finely diced or ground chicken, one-fourth teaspoon poultry seasoning, 6 egg yolks, beaten; one-fourth cup chopped parsley, and six egg whites, stiffly beaten.

Preheat oven to 350 degree F. (moderate). Grease a 2-quarter casserole. Combine soup, chicken, and poultry seasoning; heat. Stir the hot mixture slowly into beaten egg yolks.

Fold the chicken mixture and parsley into egg whites. Pour into casserole. Set in a pan of hot water. Bake 35 to 45 minutes. Calories per serving: Based on 8 servings of ¾ cup each) About 200.

* * *

SERVE WITH asparagus and lettuce wedges.

Have a fruit bavarian cream for dessert.

Shrimp salad

Serve a main-dish salad that will please the entire family.

New Shrimp Sunburst combines shrimp, macaroni and celery in a flavorful dressing.

SHRIMP SUNBURST is made with one cup salad dressing, two-third cup (small can) undiluted Carnation Evaporated Milk, one-half cup pickle relish, two tablespoons lime or lemon juice, one tablespoon vinegar, one teaspon paprika, one teaspoon salt, one-half teaspoon crushed tarragon leaves,

Also one-fourth teaspoon white pepper, one and one-half cups diced cooked shrimp, three cups (one and three-fourth cups uncooked) cooked shell macaroni, three-fourth cup finely chopped celery, one-half cup minced onion, one cup (four ounces) cubed Swiss cheese, and Crisp salad greens.

* * *

COMBINE SALAD dressing, Carnation, pickle relish, lime or lemon juice, vinegar, paprika, salt, tarragon and white pepper. Chill 30 minutes. Combine shrimp, macaroni, celery, onion and cheese in large bowl.

Add dressing and mix well. Chill until ready to serve. Serve on crisp salad greens. Garnish with any left-over shrimp or a few whole almonds, if desired.

Makes eight to ten servings.

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CHICKEN BREAST WING ON lb. 39¢
or LEG BACK ON FRESH QUARTERS lb. 39¢
REGULAR STYLE CHICKEN BREAST lb. 59¢
REGULAR STYLE CHICKEN LEGS lb. 49¢
PATRICK DUDAHY CANNED PICNIC 3 lb. tin 1.99
COUNTRY STYLE SPARE RIBS lb. 55¢
TRIMMED—SHORT CUT RIB STEAK lb. 79¢
TWO GUYS SKINLESS FRANKS ALL MEAT lb. 49¢
HIP CUTS PORK CHOPS lb. 65¢
HYGRADE BOLOGNA or LIVERWURST CHUNKS lb. 49¢
TAYLOR MIDGET PORK ROLL 1½-lb. roll 1.29
CALIF. CHUCK BAR-B-Q-STEAK lb. 69¢
CENTER CUT CHUCK STEAK lb. 43¢
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CROSSE & BLACKWELL RELISHES ALL VARIETIES 10-oz. jar 19¢
TORINO IMPORTED ITALIAN TOMATOES 3 lge. 2-lb. 3-oz. cans 89¢
TWO GUYS PINK LOTION 4 1-pt. 6-oz. btls. 99¢
SCOTT FAMILY NAPKINS 2 pkgs. of 60 19¢
SCOTT PLACE MATS pkg. of 24 29¢
TWO GUYS SALAD OLIVES 3 10-oz. jars 99¢
BORDEN'S WHIPPED POTATOES 16½-oz. pkg. 49¢
MINESTRONE OR LENTIL POPE SOUP 4 1-lb. 4-oz. cans 89¢
TWO GUYS SQUARE KING SIZE WHITE BREAD 4 1-lb. 6-oz. loaves $1
TWO GUYS APPLE PIE large 8" 39¢
DAIRY DEPARTMENT
APPETIZING DEPT.
FROZEN FOOD DEPT.
CHEESE SLICES KRAFT DELUXE AMERICAN WHITE & YELLOW 8 OZ. 29¢
BORDEN'S CREAM CHEESE 8-oz. 25¢
TWO GUYS TRADING STAMP ONE BOOK SPECIAL YOUR BOOK SAVES $5 TOWARD THE PURCHASE OF 7-FT. 8 RIB PULL CORD PATIO UMBRELLA Choice of colors. 4" fringe. REG. 19.99 14.99 PLUS ONE FILLED TWO GUYS TRADING STAMP BOOK PATIO DEPT.
PASTRAMI LEAN DELI SLICED LB. 79¢
BAKED VIRGINIA HAM ½-lb. 69¢
PRODUCE DEPARTMENT
BANANAS GOLDEN RIPE LB. 10¢
TOMATOES RED RIPE CARTON 10¢
MORTON DINNERS 10 VARIETIES 3 11 OZ. $1
SNOW CROP "THE REAL THING" ORANGE JUICE 6 6-oz. 89¢
WEEKLY BONUS SPECIAL "GLO-COAT" FLOOR WAX By JOHNSON — 27-OZ. REG. 74¢ 54¢ WITH A FOOD PURCHASE OF $2 OR MORE HOUSEWARES DEPT.
BREEZE DETERGENT GIANT SIZE 2-lb. 6-oz. 79¢
SILVER DUST GIANT SIZE 2-lb. 6-oz. 79¢
DISHWASHER ALL 20-oz. pkg. 42¢
DOVE LIQUID 22-oz. btl. 57¢
LUX LIQUID 22-oz. btl. 57¢
SWAN LIQUID 22-oz. btl. 57¢
FINAL TOUCH 33-oz. btl. 79¢
SPRY LIGHT SHORTENING 1¼-oz. can 36¢
LIFEBUOY FACE SOAP 3 3/4-oz. bar 2 for 29¢
LIFEBUOY BATH SOAP 3 5½-oz. bar 2 for 39¢
two Guys DUNDALK Merritt Blvd. and German Hill Rd.
Open daily and Saturday 9:30 A.M. to 10 P.M.; closed Sunday.
BALTIMORE 2401 Belair Rd.
We reserve the right to limit quantities. Not responsible for typographical errors. Prices effective thru Sat., May 20, 1967.