BUSINESS FAIR — The Black Business and Trade Fair, currently at Mondawmin Mall, is sponsored jointly by the AFRO, Council for Equal Business Opportunity and the Mondawmin Merchants Association. Engaged in displaying their talents in second panel are students from Houston-Woods Junior-Senior High School, 181. Seated at right is Herbert Jackson. Attending him, with a fitting name, is Cornell Barbour. In third picture is Emmett Holmes, 7, of 2735 Fenwick Ave., who displays a prize he took home from Bunny's Jungle, a pet shop exhibitor. At right is the AFRO booth at the fair.

Black vote 'disappoints' says Simms

By AL RUTLEDGE

"I'm a little disappointed," Leander Simms told the AFRO late Wednesday afternoon. "If I had gitten o strong black vote I could have won."

Mr. Simms is the first colored man to run for a directorship on the all-white policy making arm of the United Steel Workers of America, the second largest union in the nation.

He was reflecting on his loss to veteran labor leader, Edward E. Plato in the national elections which were held on Tuesday.

Mr. Simms' campaign for the $30,000 a year directorship of District 8, which boasts some 32,000 members, was run strictly on his personal qualifications to do the job "better than anyone else."

He was supported by the national executive board headed by I. W. Abel, president, who won re-election for a second four-year term, along with running

(Continued on Page 27)

Hearing on police hastily canceled

By PETER J. KOPER

ANNAPOLIS — The Anne Arundel Human Relations Commission hastily called off a scheduled meeting it had set Wednesday night to hear testimony from a former officer concerning widespread discrimination in the Anne Arundel County Police Department.

The commission was to hear Police Chief Elmer F. Hagner, and former officers Norfleet A. Barnes and Reginald Harris concerning alleged racial prejudice in the all-white, 254-member police force.

Mr. Hagner was reportedly attending a function in Baltimore, and two commission members were "out of town" according to Samuel O. Gilmer, president of the county chapter of the NAACP, who spoke with one of the commission members over the telephone.

A crowd of 20, including reporters, waited for the meeting which had been cancelled several hours before.

"I call for the resignation of the Human Relations Commission because they are not doing their jobs, they are looking for blacks and whites who play their game. They are ineffective," stated Mr. Gilmer.

Norfleet A. Barnes, the former officer who quit the force after two and a half years of service, again accused the department of "deep-seated prejudice" and asked that "things get out into the open."

Mr. Barnes indicated that he will go to the State Human Relations Commission with his charges that the Anne Arundel police force kept him in an insignificant job because of his race and followed discriminatory practices.

John Stubbs, president of the state NAACP, said that "the probability is close to zero to have 254 white officers on a police force without one black face."

Mr. Stubbs said that "there happen to be 12 officers out of 64 on the Annapolis force."

"How can they stand up and say there is no prejudice? The reason is there

(Continued on Page 27)

DIES — Capt. Jesse P. Peaker, longtime National Guard administrative officer, died at Hopkins Hospital on Thursday after a prolonged illness. Funeral arrangements are awaiting arrival of his son from Germany.

Morgan prof's home afire

"I had never seen so much smoke coming out of their chimney. The smoke looked like it was lying on the roof. When the firemen opened the side door, the flames jumped out."

That was how Mrs. Eugene Owens, wife of the Ellamont Rd. physician, described to the AFRO the Wednesday fire that heavily damaged the home of her neighbor, Dr. Herbert A. Hoover, 3700 Dennlyn Rd.

Dr. Hoover is the chairman of the Education Department at Morgan State College.

A few minutes later Mrs. Owens said, she looked out the window and saw another neigbor, Lavlette Campber, who said he had called the fire department.

The fire Department reported it received the alarm at 2:15 p.m.

The AFRO was unable to reach Dr. Hoover. At AFRO presstime, he was reported looking for new living quarters.

CEBO, Mondawmin, AFRO salute black businesses

Tonight (Friday) and Saturday will be your last chance to view the more than 40 booths erected by Baltimore's leading black businesses in Mondawmin Mall.

The second Annual Black Trade Fair sponsored by the Council for Equal Business Opportunity, headed by Samuel T. Daniels and the Mondawmin Merchants Association, will conclude Saturday night at 8 p.m. with an awards presentation.

Mr. Daniels will present CEBO awards to the outstanding new business and the leading businessman for 1968.

All week, demonstrations by all the trades at Carver High School have been dynamic as well as educational.

In the upper Mall near Sears, students have been building steps, a brick side of a house and painting under the direction of Vestis Johnson. Students also have been demonstrating sewing and tailoring.

On Wednesday, students demonstrated the technique of the new typing machines.

Art students of Lynde Jordon will display commercial art work today and Saturday.

On the lower mall near Read's, Mr. Jordon's students have a complete display of outstanding citizens.

* * *

Crowds each night have formed around the Bunny's Jungle booth with their display of hamsters, puppies and gold fish.

At the Cee Gee booth, Mesdames Carolyn Chissell and Sara Gray have delighted crowds with their Holiday Magic demonstrations.

Cosmetic demonstrations at the Fuller Cosmetic Distributors, with Mr. and Mrs. Berrard Lacewell have featured their top sales personnel.

The Central Dodge Co. with Ernest Senior manager, has a 1969 Dodge Dart on display.

Edgar Allen, Caterers, have a double booth and will be serving and showing a sample buffet and bridal table.

* * *

Firms participating include: —

Public Service Electric Co., Douglas Isaac; Michele's, Mrs. Beulah Pinkney; Central Dodge, Ernest Senior; E. F. Allen Catering Co.; Ebony Super Market, Randolph Hall;

Star Cleaners, Lawrence

(Continued on Page 27)

Gregory challenges youth to save nation from doom

By A. N. SAID
AFRO Staff Writer

WESTMINSTER, Md. — "The number one problem in this country today is moral pollution, not air pollution," said comedian Dick Gregory Wednesday.

Gregory, a popular speaker on the college scene, addressed a crowd of more than 1,000 students at Western Maryland College here.

"This is the most morally polluted nation on the face of the earth," Gregory told his enthusiastic young audience.

There will be no peace in this country until glack cilltons are treed right, warned Gregory.

He said the only hope left in this country is its young people.

"It is up to the young to keep it alive. You young people today are the most morally dedicated group in the nation's history," noted Gregory.

* * *

Gregory's appearance at the college was originally billed as a "Black Power" debate between him and Andrew Hatcher.

There was no debate. The audience was a bit disappointed when Mr. Hatcher failed to show up on time, at 10 a.m.

Hatcher finally made it to the college at 10:30 and took a seat on the platform while Gregory continued addressing the audience. (Hatcher blamed his tardiness on the snowstorm that hit New York over the weekend.)

Sitting with him listening

(Continued on Page 27)

SPEAKERS—Dick Gregory, left and Andrew Hatcher take off for rest after delivering speeches on "Black Power" at Western Maryland College. (AFRO Photo by A. N. Said).

Cupid snares bank robber during trial

Two Washington men were convicted of bank robbery by a jury in Federal Court in Baltimore Wednesday.

They are Lawrence Cunningham, 25, son of a Washington barber, and Richard Dews Jr., an OEO Trans Century School student and instructor at Maple Glen Dentention Center, Laurel, Md.

The trial extended a week.

Last Saturday, Dews, realizing he faced conviction and possible 25 years imprisonment, was married to the former Miss Dorothy Anderson of Washington.

Both the bride and the defendant's mother wept when they heard the verdict.

His mother, a resident of New York, is owner of extensive property holdings both there and in Washington, according to the young

(Continued on Page 27)

Afro seeks honor roll nominees

When the AFRO looks for members of its Honor Roll, public acclaim, ticker-tape parades, or money in the bank don't even have to enter the picture.

The Honor Roll is for people who serve, whether on the outside or the inside, in their homes or on their jobs.

It doesn't matter if they've never had their names in the paper or never been suggested for "Who's Who." There are people who have served their community and city through their everyday efforts to remain strong in the face of frightening odds or to raise a family without a mate.

These people matter—some more than tick-

(Continued on Page 27)

James Myers, 74, of Sanford Pl., apparent suicide

James E. Myers, 74, 509 Sanford Place, was found dead in his home Monday with both wrists slashed, an apparent suicide.

A friend, Lester Norris, Sr., told the AFRO he tried to reach Mr. Myers by phone and when he got no response he called a neighbor, Princeton Royal, who had a key but was unable to get in because the door was barred.

Police forced entry and found Mr. Myers sitting in a dining room chair with both wrists slashed.

* * *

Mr. Myers, a retired B and O Railroad employee, was described by a reighbor, W. P. Myers (no relation), as "a likable person. He lived by himself. I saw him every day. We had been neighbors for over 40 years."

The Elliott Funeral Home is handling arrangements for last rites scheduled for Monday with the Rev. Donald O. Wilson, St. James Episcopal Church, officiating. Mr. Myers was onetime sexton at St. James.

Mr. Myers was a World War I veteran. The American Legion will assist in arrangements. He never married. Closest kin is a foster son, John Carroll.

SAD NEWS — Two campaign headquarters secretaries huddle over charts as Leander Simms candidate for the office of director of the USWA's District 8, listens to caller who tells him that polls indicate he is loosing in his battle to become the first colored district director in the history of the 1.3 million-member union.

Wife says hubby left while she was at work—

Mrs. Margaret L. Fisher, 2928 Garrison Blvd., a clerk, testified in Circuit Court recently that her husband, Douglas Fisher, a steel worker, left her while she was at work.

She told the court, "I know what the problem was. He had somebody else."

Judge William O'Donnell granted the wife a divorce in a decree signed Feb. 7. Mr. Fisher is charged generally with the support of the couple's three children.

The record shows the Fishers were married Jan. 21, 1964 and separated Jan. 19, 1967.

Mr. Fisher is also ordered to pay alimony in the matter of alimony is left open for further consideration by the court.

JUVENILES SENTENCED

'Had gotten out of hand at home'

In Juvenile Court Tuesday, Berrard McDermott, the court master, sent seven boys, ages 12 to 14, to either Boys Village, Maryland Training School for Boys of the Children's Center for indefinite periodi.

The youngsters were accused of breaking and entering the automobile of Charles Thomas Brown, 2000 block N. Howard St. about 8:35 p.m. Sept. 30, 1968 and taking a tear gas gun and $75 in cash.

They were apprerended by police at a nearby, all-night coffee house "eating big meals on the man's money."

Further testimony revealed members of the gang whom Mr. McDermott termed, "pretty slick," had broken into the B and O Terminal Shop. They were apprehended at an earlier date trying to sell the tools.

"At 10 pm. at a filling station!" the master noted.

They were also accused under a previous charge of riding stolen bicycles out on York Rd., "far from their homes in the Gorsuch, Guilford and Edmondson communeied.

Following his decision to send the boys away and "get them off the street!" as a bunch of "dangerous little fellows," Mr. McDermott said, "They had all gotten out of hand at home and wouldn't mind mother nor father."

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★ RADIO DISPATCHED TRUCKS
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PLUS 100 Gallons FREE Each Week!
The Invoice No. Listed Below Shows Last Week's Winner No. 25011
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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, 728-8200 as soon as you witness a newsworthy event. Bring photos of news events to City Desk and qualify for a special prize.

Family Fare

Food, Fashions and Homemaking

Food—1 FEBRUARY 15, 1969

New and elegant for serving with shrimp, lobster and crab meat is Neptune Sauce made with whipped topping mix and well seasoned with mayonaise, chili sauce and onion salt.

Proper care keeps glassware gleaming

Long before automatic dishwashers were invented, women took pleasure in the gleaming glassware which brightened their tables.

They treasured their fine pieces, washed them lovingly, dried them carefully, and handled them lightly. Thanks to the TLC they lavished on their glasses, many of us still own pieces which our grandmothers used.

Glass is one of the oldest manmade materials — the Egyptians made glass in 1500 B.C., and the Phoenicians invented the blowpipe in about 300 B.C. The first American glass factory was founded in 1608.

How can you determine quality in the glassware you buy? First, look for clarity, sparkle and freedom from bubbles. Then hold the glass — it should be easy and comfortable to hold, should feel well-balanced and stable. The rim should be smoothly rounded; designs should be simple and even. In selecting glassware to be washed in a dishwasher, check to see that tumblers have a flat base. Glasses with slight hollows collect water during dishwashing.

* * *

Fine crystal glasses are sold individually. The trend now is to purchase glasses in place settings, like flatware. A basic starter set might include a water goblet, an all-purpose wine glass and a dessert-champagne, all with stems. Juice, cocktail, and highball glasses may be added. Certainly, you will have two sets of glassware: one for everyday kitchen use, and one for special occasions. If you have small children, you may wish to add a set of plastic glasses.

Fine glassware must be handled with some care. Don't crowd the sink when you wash glasses. Use a rubber liner or mat in the bottom of the sink to act as a cushion, or a plastic or rubber dishpan. A rubber-coated faucet cap and drying rack will also help to avoid any chipping.

Hold stemware by the bottom of the bowl, not the stem, when washing. Don't plunge cold glassware into hot water, the sudden temperature change could cause cracking. When pouring hot tea or coffee into a cold glass, or over ice cubes, put a silver spoon in the glass to absorb the temperature change. If stacked glasses stick together, fill the inner glass with cold water and hold the outer glass in warm water — they will come apart naturally.

Glassware may easily be kept sparkling if it is washed properly and often, and if it is rinsed and dried correctly. To wash glassware, wipe lipstick off with a paper towel. Then pour out remaining liquids and rinse to avoid rings.

For handwashing, fill dishpan half full of comfortably hot water. Add enough milk to make a soft dough; mixing with a fork. Knead on lightly floured board for several minutes, until dough is elastic.

Form into 16 balls, place close together in baking pan. Combine egg yolk and water; eat slightly with fork; brush over top of buns. Bake at 450 degree for 15 to 18 minutes. Serve hot, or if desired cool and decorate with crosses of confectioners' sugar icing. Makes 16 buns.

Quick Hot Cross Buns

Here is a recipe for Hot Cross Buns that have wonderful old-fashioned goodness without old-fashioned fuss.

The addition of a little instant coffee powder actually enhances the color and flavor of the buns. Serve them hot with pats of butter and marmalade.

Good coffee, like Hot Cross Buns, must be freshly-made to be appreciated. While your buns are baking, start brewing a large potful of coffee for the mid-morning kaffeeklatsch.

Use cold water straight from the tap, a clean coffee maker and this excellent brewing formula: One Approved Coffee Measure (equal to two level measuring tablespoons) of coffee to each six ounches of water per serving.

Serving immediately after brewing at peak flavor and aroma.

* * *

Quick Hot Cross Buns are made with 4 cups biscuit mix, ½ cup golden raisins, ½ cup diced, candied citron, 2 teaspoons cinnamon, 2 teaspoons instant coffee powder, 1/3 cup sugar, 1 cup milk (approx.), 1 egg yolk and 1 tablespoon water.

Combine first 6 ingredients; mix well. Add enough milk to make a soft dough; mixing with a fork. Knead on lightly floured board for several minutes, until dough is elastic.

Form into 16 balls, place close together in baking pan. Combine egg yolk and water; eat slightly with fork; brush over top of buns. Bake at 450 degree for 15 to 18 minutes. Serve hot, or if desired cool and decorate with crosses of confectioners' sugar icing. Makes 16 buns.

Chicken and Vegetables

Make a dinner with dash — Chicken n' Vegetables when it stars a versatile instant nonfat dry milk.

Chicken N' Vegetables requires 1 (3-lb.) frying chicken, cut up, 2 tablespoons butter, melted, 1 teaspoon salt, ½ tespoon paprika, ½ cup sliced onions, 1 green pepper sliced, ¼ cup water, 2 (10-oz.) packages frozen mixed vegetables, 1½ cups water 2/3 cup Borden instant non-fat dry milk, dry form, 3 tablespoons flour, 1 teaspoon salt, and Dash pepper.

* * *

Soak chicken for 30 minutes in ice water; rinse and dry with absorbent paper. Arrange skin side down in a 3-quart (13-½ x 8-½ x 2-inch) baking dish. Brush with melted butter; sprinkle with salt and paprika. Place sliced onions and green pepper on top of chicken. Bake in a moderate (350 degree F.) oven 30 minutes.

Turn he chicken pieces skin side up; bake 30 minutes. In a medicm-size saucepan, bring ¼ cup water to a boil; add frozen vegetables. Return to a boil, cook about 15 minutes or until vegetables are tender. In a small bowl, pour the 1½ cups water. Sprinkle nonfat dry milk, flour, salt and pepper over surface of water. Beat with rotary beater just until blended.

Add to cooked vegetables. Place over low heat; stir constantly until mixture has thickened. Pour over chicken in baking dish. Return to oven for about 3-5 minutes or until thoroughly heated.

Neptune Sauce

The one seafood group that we consume more than any other is shellfish. Shrimp, and their crusta cean kin, crab and lobster, have always been popular as elegant openings for meals, either with dips at predinner festivities, or as a first course at table.

They have a way, however, of appearing with the inevitable red cocktail sauce. It's time for a change. May we suggest Neptune Sauce?

Neptune Sauce is made with 1 envelope whipped topping mix, ½ cup water, 1 cup mayonaise, ¾ cup chili sauce, ¼ cup chopped parsley, and 1 teaspoon onion salt.

Combine whipped topping mix and water in deep narrow bottom bowl; blend thoroughly. Whip with rotary beater or at righ speed of electric mixer until topping peaks.

Continue whipping until toppisg is light, fluffy, and fuly whipped—about 2 minutes longer. Blend in remaining ingredients. Serve with chilled prepared seafood. Makes about 4 cups sauce.

Remaining sauce may be stored covered in the refrigerator for several days.

Salman Roll

If you're planning a party for one of February's many celebrations. An attractive buffet will be the highlight of the event.

Canned salmon in a variety of preparations will do nicely as a main buffet food, suggests the U.S. Department of Agriculture's Consumer and Marketing Service.

* * *

This tasty and convenient fish product is now in unusually plentiful supply, because of the above average 1968 pack. You'll find it handy to get an extra supply when salmon is featured at your nearby food store, as it has been frequently in recent weeks.

It's a good choice for a protein food at any meal, not only for party fare.

* * *

You can count on canned salmon for other important nutrients, too. Most recipes recommend using the entire contents of the can — liquid, bones and skin — because they're good sources of iodine and phosphorus, vitamins A and D, and the B-group vitamins.

For those on a low cholesterol diet, salmon's polyunsaturated natural fat will be of special interest.

Suitable party buffet salmon dishes that could do double duty for everyday family meals might include salmon salad mixtures for stuffed peppers or tomatoes and for sandwiches using different kinds of bread, salmon loaf, salmon pie, salmon casseroles and skillet dishes.

Try this Salmon Biscut Roll, an all-purpose dish that tastes as good as it looks:

You will need ¼ cup chopped celery, ½ cup chopped green pepper, ¼ cup mined onion, 2 tblsps. butter or margarine, ½ cup chopped black olives, 1 lb. can salmon (or two 7-3/4 oz.),

Also 10-½ oz. can cream of chicken soup, 2 cups biscuit mix, 2/3 cup milk, 1 egg, and 1 tblsp. water.

* * *

Saute celery, green pepper and onion in butter or margarine until vegetables are soft. Stir in olives. Drain salmon, reserving liquid, flake salmon and add to vegetable mixture. Stir in ¾ cup of the chicken soup. Set aside remaining soup for the sauce.

Combine biscuit mix and milk. Turn out on lightly floured board and knead gently, about 12 kneading strokes. Reserve a small nugget of dough. Roll remaining dough out into a rectangle about 9 x 12 inches. Spread dough with salmon mixture and roll up lengthwise, like a jelly roll.

Transfer roll to a baking sheet, seam side down. Combine egg and water. Brush roll with egg mixture and decorate with small cut-outs made from reserved dough. Brush decorations with egg mixture.

Bake in preheated 400 degree F. oven for 25 to 30 minutes or until lightly browned. Serve hot with Chicken Lemon Sauce. Serves 6.

For Chicken Lemon Sauce, add sufficient milk to reserve salmon liquid to measure ½ cup liquid. Combine this liquid with remaining chicken soup. Add 1 tablespoon lemon juice, or to taste.

Heat to serving temperature.

Economy meals for good eating

Potatoes and onions are due for "V.I.P." treatment this month. Both are in plentiful supply and reasonably priced.

Potatoes are one of the most popular vegetables. Maine and Idaho are the largest U.S. producers. Potatoes are a source of Vitamin C, Thiamine, niacin and of the minerals iron, phosphorus and potassium.

Potatoes are delicious in a host of different and appealing mealtime fare. Serve potatoes baked, broiled, boiled, creamed, scalloped, au gratin, mashed, in stews, soups, hash, pies, french fried, fried, browned oven roasted. Each of these variations can be multiplied many times over into intriguing and go-with-potato foods.

On the other hand, onions are one of our indispensable foods. Many soups, meat, fish, seafood and poultry entrees and even some crispy crackers, hot breads and rolls derive their just-right flavorful appeal from a member of the onion family. Onions make the difference.

Although onions aren't especially high in any one food element, they are a good source of vitamins and minerals. Also, onions are low in calories because of their high water content.

Here's a menu for a day's good eating using foods that are plentiful and reasonably priced:

BREAKFAST
Grapefruit Juice
Fried Eggs
Toast with Jelly or Margarine
Milk
LUNCH
Tomato Soup
Salmon Salad
Fresh Orange
Milk
DINNER
Broiled Chicken
Stewed Tomatoes
Dixie Fried Potatoes
Chocolate Cake
Milk

* * *

Coffee or Tea

This recipe for Dixie Fries is for the main dish accompaniment to the dinner meal:

Lengthwise strips of uncooked potatoes and individual onion rings dipped in milk and then rolled in bread crumbs before being fried in deep fat to crispy goodness.

Served in a basket.

FREE
ONE 6-PACK, 12-oz. CANS
CLICK ROOT BEER
WITH PURCHASE OF ONE 6-PACK AT REG. PRICE

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99¢ lb.
Porterhouse .....lb. $1.19
TOP YOUR STEAKS WITH FRESH SNO-WHITE Mushrooms 1-oz. box 39¢

LANCASTER BRAND, AMERICAN GROWN LEGS O' LAMB
WHOLE lb. 79¢ HALVES lb. 85¢
SEMI-BONELESS
Legs O' Lamb ..lb. 99¢
Loin Lamb Chops lb. $1.29
Rib Lamb Chops lb. $1.29

LANCASTER BRAND, TENDER SLICED BEEF LIVER 39¢ lb.
TOUCH DAILY FREE LIVER . . . lb. 49¢

LEAN SLICED BACON
FIRESIDE BRAND 1-lb. pkg. 69¢
LANCASTER BRAND 1-lb. pkg. 79¢

QUARTERED 9-11 CHOPS
Pork Loins ...lb. 69¢
WHITE OR YELLOW AMERICAN SLICED
Loaf Cheese .lb. 69¢
FILLET OF FRESH
Flounder ....lb. 79¢
FRESHLY SHUCKED, SALT WATER, STANDARD
Oysters ... 12-oz. can $1.19

FRESH AND CRISP . . . ICEBERG
LETTUCE 2 large heads 29¢
LARGE JUICY FLORIDA TEMPLE
Oranges .....doz. 59¢
FANCY WASHINGTON STATE, RED OR GOLDEN DELICIOUS
Apples .....2 lbs. 49¢
FRESH WASHED
Carrots ...2 1-lb. pkgs. 19¢
FANCY CHERRY
Tomatoes ...1-pt. box 33¢
Prices Effective Thru Sat., Feb. 15, 1969. Quantity Rights Reserved.

IDEAL HOMOGENIZED VITAMIN "D"
FRESH MILK ½-gal. ctn. 56¢
SAVE 6¢ . . . SUPREME OLD FASHIONED
RAISIN BREAD loaf 29¢
SAVE UP TO 30¢ . . . MRS. SMITH'S
MINCE OR PUMPKIN PIES 2-lb., 12-oz. pie 69¢

HUNT'S TOMATO PASTE 6 6-oz. cans 87¢
SAVE 9¢ . . . HUNT'S TOMATO CATSUP 2 14-oz. bottles 69¢
Hunt's Tomato Sauce SAVE 20¢ ..8 8-oz. cans 95¢
Hunt's Tomatoes SOLID PACK .....3 14½-oz. cans 79¢
Tomato Juice IDEAL FANCY .....4 1-qt. 14-oz. cans $1.00
Crisco Shortening .....3-lb. can 70¢
Evaporated Milk CARNATION or PET .....6 14½-oz. cans 87¢
Evaporated Milk LOUELLA .....6 14½-oz. cans 79¢
Waldorf Toilet Tissue .....4-roll pkg. 31¢
Sweet Peas FARMDALE .....7 1-lb. cans $1.00

WITH THIS COUPON (MFG) FREE! ONE 1-lb., 4-oz. CAN GREAT AMERICAN SOUPS With Purchase of 2 Cans at Reg. Price. Void After Feb. 15, 1969. One Coupon per Family Please. ACME

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THIS COUPON WORTH (CO) 100 S&H GREEN STAMPS with the purchase of any 2-pair box VIRGINIA LEE NYLONS Void After Feb. 15, 1969. One Coupon per Family Please. ACME

THIS COUPON WORTH (CO) 30 S&H GREEN STAMPS 3-lbs. or more LANCASTER BRAND FRESH GROUND BEEF Void After Feb. 15, 1969. One Coupon per Family Please. ACME

50 S&H GREEN STAMPS with the purchase of a ROUND, RUMP OR EYE ROAST Void After Feb. 15, 1969. One Coupon per Family Please. ACME

THIS COUPON WORTH (CO) 30 S&H GREEN STAMPS with the purchase of a 10-POUND BAG POTATOES Void After Feb. 15, 1969. One Coupon per Family Please. ACME

50 S&H GREEN STAMPS with the purchase of a whole or half LANCASTER BRAND SEMI-BONELESS HAM Void After Feb. 15, 1969. One Coupon per Family Please. ACME

THIS COUPON WORTH (CO) 30 S&H GREEN STAMPS with the purchase of any 2 loaves SUPREME FRESH BREAD WHITE OR DARK VARIETIES Void After Feb. 15, 1969. One Coupon per Family Please. ACME