JOY RIDE — Pediatrics Nurse Joyce Jenkins takes Provident Hospital children patients, Garlette Boyd, Ronald Green and Arlett Boyd, Garlette's twin, for a spin in the new red farm wagon, a gift of Mrs. Julie LeClere, project manager for the American Hospital Supply firm that provided furnishing for the hospital.

Summertime Living Can Be Dangerous

NEW YORK (UPI) — Summertime, The Livin' is easy, but it's also dangerous.

This year, more than four million Americans — one out of every 50 persons in the United States — will suffer a disabling injury at home, many of them during the supposedly carefree summer season.

Summer means vacations, long weekends, added outdoor appliances and items of warm weather equipment. And, unless you're more careful than most Americans, the chances of serious mishap in certain "action areas" of the home are greatly increased.

The family yard, patio, kitchen and bathroom have been designated by the Consumers Insurance Information Bureau as four high-traffic areas of the home where the "danger quotient" rises in the summertime.

The Bureau, a research and information service sponsored by the 150,000-member National Association of Insurance Agents, has some pointers for summertime safety in these areas.

Patios, terraces, swimming pools

The key to summertime fun in these areas is adequate supervision, especially where children are involved. Even when entertaining adult groups, proper planning can eliminate many hazards.

The Bureau suggests the following "protective points" for these areas:

Place receptacle covers over unused electrical outlets (a good practice indoors as well as out). Leave burned-out bulbs in the socket until they can be replaced or a cover obtained.

Always unplug your portable electric broiler after cooking.

Keep a fire extinguisher on hand near your barbecue pit or grill.

Once your starter fluid for the barbecue has served its purpose (and be sure you use it only in the manner intended) cap it securely and store in a safe spot which children cannot reach.

For safety's sake, consider installing a permanent type barbecue that can be turned on only with a key.

Check the wiring of all outdoor appliances, lamps and extensions. Make repairs or replacements immediately.

Check garden supplies for poisons and dangerous implements; store out of reach of children. Don't leave garden tools such as rakes and hoes lying around to trip or conk the unwary.

Establish and post a set of pool safety rules and insist that they be observed by all who use the pool. Be sure you can secure your pool against unauthorized use.

The immediate pool area should be for sunning and swimming only — no running or rough-housing, no cooking.

Julie LeClere, project manager for the American Hospital Supply firm that provided furnishing for the hospital.

Kitchens

Even under normal circumstances, the kitchen can be a dangerous place.

It's a combination work room and storage area which contains all the basic equipment for scalding, poisoning, cutting, suffocating, electrocuting and doing other bodily damage to adults and children alike.

In summer, exposure to these dangers is increased as family and even guests spend more time in that room — dropping in for cool drinks, a snack, or just to visit.

The Bureau suggests:

Minimize traffic in the kitchen while meals are being prepared. Anticipate warm weather demands for cool drinks: keep refreshments in an auxiliary refrigerator away from the kitchen or, even, in an insulated picnic basket.

If you must have toddlers in the kitchen to keep an eye on them, have a fenced off play area. Keep family pets out from underfoot, too.

Be sure the handles of all cooking utensils are turned to the side, not sticking over the edge of the stove where they may be brushed by a passerby.

Unplug electric appliances when not in use. Make sure appliance cords do not dangle.

Store poisonous cleaning preparations, polishes, combustibles, etc., in safe, labeled containers, out of the reach of children.

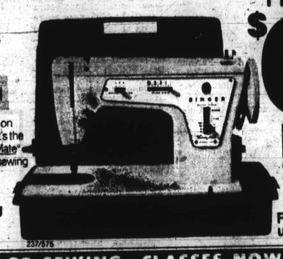
Fireman tests to be given this summer

A written examination will be conducted for the job of Fire Fighter on August 7. Those who satisfactorily complete the written test will be invited to the physical fitness test to be held on August 28.

In connection with the physical test, all candidates must satisfactorily perform the following exercises: 15 sit-ups, 15 squat thrusts, 1/3 mile jog in 90 seconds. Detailed information and applications are available at all Fire Stations and at the Civil Service Commission, 10 South St. Applications must be filed not later than July 16.

MONDAWMIN MALL
SINGER
GRAND OPENING
JULY 10th
REGISTER FOR FREE! DOOR PRIZES

FEATURES:
Does adjustable zig-zags,
makes buttonholes,
and sews on buttons! It's the Fashion Mate® portable sewing machine by Singer.
Take it home in its own carrying case now!



First Time Ever!
$69.88
SAVE $30 Reg. $99.95
COMPLETE including foot control at this low price.
FREE INSTRUCTIONS on use of your new machine.
237/576

TEENAGE SEWING CLASSES NOW FORMING

SAVE 25% OFF REG. PRICE
It's all on the POWERmate® upright vacuum by Singer—and it's on sale now! $44.95 Reg. $59.95
5-Position Handle—up for storing, middle for using, low to get under furniture.
King-Size Disposable Inner Bag—change less often; less power loss as bag is being filled.
Dual-Jet Suction Fans—full, even cleaning power across entire sweeping surface.
Low Silhouette—slides under low furniture.
U-47

SIZZLERS
WOVEN "BELLE GLADE" DOTS NOW 88¢ yd. 54" Combo. 54% Cotton 46% Cuprammonium Rayon, 45" wide. Hand Washable. Orig. $1.29
POLYESTER SATIN NOW $2.88 yd. Washable. 45" wide. Orig. $4.98
SCREEN PRINTED SINGER RAYON SHAN NOW $1.99 yd. Hand washable. 45" wide. Orig. $2.50
NYLON PRINTED KNIT NOW $2.22 yd. Machine washable. 45" wide. Orig. $3.98

The Singer 1 to 36* Credit Plan helps you have these values now—within your budget.
SINGER
For address of the Singer Sewing Center nearest you, see White Pages under SINGER COMPANY.
*A Trademark of THE SINGER COMPANY
MONDAWMIN MALL PHONE: 669-0636

Fine Dry Cleaning
Keeps that NOW LOOK In SUITS

STAR CLEANERS WILL DRY CLEAN ALL The FAMILY CLOTHES
Our first class dry cleaning reflects extra care through modern processes. All work done in our Modern Plant.
DELIVERY
ONE-HOUR CASH & CARRY SERVICE
STAR CLEANERS
570-522 BAKER ST.
FRANKLIN FULTON & JOHN FULTON, OWNERS
Telephone: 669-6590

CHILDHOOD RADIANCE LIVES FOREVER in
Full Living Color

5x7 PROFESSIONAL PORTRAIT only 38¢
plus 50c Handling Charge
NO APPOINTMENT NECESSARY
EXPERIENCED PROFESSIONAL PHOTOGRAPHER ASSURES NATURALLY EXPRESSIVE POSES
Naturally there is no obligation to buy additional photographs; however extra prints are available in various sizes and styles at very reasonable prices.
Age limit 3 weeks to 12 years. Limit one per family.
Groups at $1.00 per additional subject.
Re-orders Available Up To 16x20"
Friday, July 2 and Saturday, July 3, 1971
Photographer's Hours: Friday and Saturday 10 to 7 p.m.
ARLANS BALTIMORE DRUID PARK DRIVE

GOOD GRIEF! RAID ANNOUNCES NEW DEAL

BAD NEWS FOR BUGS

Save 10¢ on any one of the full line of Raid bug killers.
To the Dealer: For each coupon you accept as our authorized agent, we will pay you face value plus 3¢ handling charge provided you and your customer have complied with the terms of this offer. Any other application constitutes fraud. Invoices showing your purchase of sufficient stock to cover all coupons redeemed must be shown upon request. Your customer must pay any sales tax. Cash value 1/20 of 1¢. Void where prohibited by law. Redeem by mail to: S. C. Johnson & Son, Inc., P. O. Box 1130, Clinton, Iowa 52732. Offer good only in U.S.A. and expires Oct. 1, 1971. 71-266

But good news for you. Now you can save 10¢ on the nation's number one bug killer. Raid® hunts bugs down and kills them dead—flying bugs, crawling bugs, indoors or out. Just clip the money saving coupon, take it to your favorite retail store and save on any Raid product. Then break the bad news to whatever's been bugging you.

Raid House & Garden. The indoor-outdoor bug killer. Won't leave oil stains on draperies or furniture, won't harm plants or shrubs. Raid Ant and Roach Killer. Penetrating Raid vapor goes through wall cracks and crevices—kills bugs where they hide. Outside walls: continuing action keeps killing bugs even after it dries. Raid Flying Insect Killer. Patented non-oily formula has a fresh, clean odor. It smashes once but it kills bugs so dead. Raid Yard Guard. Jungle-tested formula kills flying insects up to 20 feet away. Clears out flies, mosquitoes, gnats and ants. Perfect for your back yard, patio or picnic area.

© 1971 S. C. JOHNSON & SON, INC. RACINE, WIS. U.S.A. PRINTED IN U.S.A. ALL RIGHTS RESERVED

Holiday weekend calls for indoor and outdoor meals

The long weekend holiday indicates a variety in eating patterns as most families plan some meals indoors and some type of outdoor eating. Seasonal foods should fill the bill for any menu you prepare, says Virginia McLuckie, food economist, Baltimore Office, Department of Markets, University of Maryland.

There is much enthusiasm for using outdoor grills for steaks, chicken, hamburger and other meats. Budget-minded shoppers will find broiler-fryer chickens a top protein buy for indoor or outdoor cooking. Recommended weight for cook-out chicken is about two pounds.

Usually a half a broiler serves one adult. It is easy to grill split broilers. The chicken may be served half portions of one quarter of the bird. Place the broilers skin side up on the grill and baste with your favorite sauce.

Other recommended meats for the grill are ground beef, hot dogs and smoked ham slices. Less tender cuts of meat may be grilled if they are first tenderized or marinated to soften the tissue.

For indoor cookery, turkeys and chuck roasts are suggested. Keep a close watch on red meat sales in tender cuts such as steaks or chops from the loin section.

Eggs are low in cost and an excellent buy in protein. Hard cooked and deviled eggs are real tasty picnic fare. Add an egg a day to the family's diets for health and to help hold down cost of protein food.

If you plan a picnic and intend to transport foods to an area away from home there are two very important considerations. First, refrigeration for perishable foods and second avoiding salad type items and cream filled items that can spoil rapidly without refrigeration.

Take the fixings along and prepare salads and salad type sandwiches as they are used at the picnic. Plan not to have left-over perishables.

Often vegetables are neglected at a picnic or outdoor barbecue. Salads are easily prepared and raw vegetables are easy to eat at an outdoor meal. For any meal season items on the best buy list are Maryland cabbage and string beans, eastern lettuce, usually Boston type, carrots and sweet corn.

Good values are also found in local cooking greens, beets and summer squash. Salad on frozen vegetables are attractive.

At the fruit counter look for the best buys in watermelon, blueberries and cantaloupe. Moderately priced small fruits are ideal for out of hand eating. Look for apricots, small valencia oranges, Bing cherries and bananas to round out your fruit selections.

During summer months watermelons are consumed in quantity and particularly for picnics and outdoor eating. When selecting a watermelon the sure way to determine ripeness is by plugging. A dull thud when tapped can be a sign of over ripeness.

If you plan to take beverages on a picnic, it is a good idea to freeze them solid in a cardboard or plastic container. As the frozen juice is packed it serves as a cooler for other foods and remains cool as it thaws for drinking. Fruit juices, iced tea, lemonade and other drinks may be frozen this way.

COOKED SALAD DRESSING

Two tablesp. sugar, one teasp. salt, one teasp. prepared mustard, one and one-half tablesp. flour, one egg, three-fourth cup milk, one-fourth cup vinegar, one tablesp. butter.

In double boiler, thoroughly combine sugar, salt, mustard, flour, egg and milk. Gradually stir in vinegar. Cook, over hot, not boiling, water 10 to 15 min., or until thickened. Remove from heat, stir in butter, cool, then refrigerate, cover till needed. Makes about 1¼ cups.

LIGHT! LIVELY! DIFFERENT!
Overbrook EGG NOG COOLER
Mix equal parts of your favorite soft drink with Overbrook Egg Nog. Add crushed ice, or cubes, as desired. Tastes like ... MORE!
90 PROOF Overbrook ...the Egg Nog with Rum, Brandy 'n blended Whiskey already in it!
AT YOUR LIQUOR STORE
"America's Original Egg Noggery"

NEW SLAUGHTER HOUSE
122 S. WARWICK
945-0003
OPEN THURSDAY, JULY 8th
ALSO
FRIDAY-SATURDAY-SUNDAY
CHOICE AND PRIME MEATS
CUT and Sliced AS YOU WATCH
GIFTS AND KIDDLE TREATS
BARGAINS AND DISCOUNTS
FREEZER ORDERS DELIVERED
MANGER MEATS, Inc.
122 S. WARWICK
ADVERTISEMENT ADVERTISEMENT ADVERTISEMENT

CHICKEN BREASTS A LA CASA GIOVIANI won a $2,000 fourth prize at the National Chicken Contest in Ocean City, Md. This dish is not only tasty, but easy to prepare.

Chicken recipe wins $2,000

Here is the recipe for this prize winning dish by Mrs. John Petrelli of Ely, Nevada at the National Chicken Cooking Contest sponsored by the Delmarva Poultry Industry, Inc. Of the thousands of recipes for preparing chicken in many different styles, 51 were chosen to compete in the finals for the grand prizes in Ocean City, Md.

CHICKEN BREASTS A LA CASA GIOVIANI

3 whole broiler-fryer chicken breasts, halved
¼ cup Mazola margarine, divided
½ cup grated Parmesan cheese
½ teaspoon dried leaf basil
¼ teaspoon garlic powder
3/8 teaspoon black pepper, divided
3 tablespoons dried parsley flakes
1/8 teaspoon dried crushed Red peppers
½ teaspoon salt
1 can (15 ounces) tomato sauce
6 slices Mozzarella cheese

Blend 6 tablespoons margarine, Parmesan cheese, basil, garlic powder, ¼ teaspoon pepper, parsley flakes and red peppers with fork. Slit a pocket in each breast piece. Stuff each with cheese mixture. Fasten with round wooden food picks. Heat remaining 2 tablespoons margarine in large skillet. Add chicken breasts and cook 10-15 minutes or until meat turns white. Add salt, remaining 1/8 teaspoon pepper and tomato sauce. Cover and simmer over low heat about 30 minutes or until tender. Top each breast half with a slice of Mozzarella cheese, cover and cook just until cheese melts. Sprinkle with additional basil. Serve with rice or noodles.

Makes: 4 to 6 servings.

Food Tips

What is the difference between mayonnaise and salad dressing?

Mayonnaise is a stable emulsion of oil droplets in water and it doesn't separate because it is stabilized with egg yolk.

Salad dressing contains less oil and a cooked starch paste which substitutes for part of the egg.

Are your home-prepared french fried potatoes often soggy and greasy? Probably your frying fat is not hot enough. The temperature of the fat should be 375 to 385 degrees F.

* * *

What is ice milk? It's a frozen dessert made from milk, stabilizers and sweeteners.

It contains between two and seven per cent milkfat and at least eleven per cent total milk solids, according to the U.S. Department of Agriculture.

* * *

Yogurt, sour cream, and dips may be good for as long as two weeks if your household refrigerator maintains a 40 degree F. temperature or below.

Unused portions of containers must be returned directly to the refrigerator — not allowed to set at room temperature. According to research at the University of Maryland.

CHICKEN TONIGHT?

DON'T FORGET SHAKE 'N BAKE.

For chicken that's crispy like fried but not as greasy as fried... use Shake 'n Bake. It's better than frying.

Keep your food safe to eat during hot summer months

Now that summer is here, many will flock to the great outdoors for picnics and cookouts.

For most of these people, the outdoor meals will be fun and delicious; but for a few they will mean disaster.

"Outbreaks of illness from food contaminated by harmful bacteria are somewhat common during hot summer months when perishable foods are carried on picnics and cookouts without proper refrigeration," according to Dr. Dorothy VanZandt, Extension food and nutritian specialist at the University of Maryand.

She explains that temperature and time influence the growth of bacteria and the production of toxins in foods.

Like other living things, bacteria need food, warmth, moisture and time to grow and multiply. Keeping foods cold inhibits bacterial growth and the production of toxins.

The hazard lies in holding foods for any length of time at temperatures above refrigeration levels and below serving temperature of hot food.

"When going on a picnic or cookout, always store your perishable food in a cooler on ice.

This includes foods such as cream, custard or meringue pies and foods with custard fillings such as cream puffs or eclairs.

Salads and sandwiches made with salad dressings containing eggs or milk products, and with vinegar or other acids, also need to be kept cold.

Take special care with such items as egg, chicken, tuna or potato salad, and anything made with mayonnaise." Dr. VanZandt stresses.

more outdoor summer band. 18 pt.

The Municipal Concert Band under the direction of Leigh Mantinet will continue its daily series of outdoor summer band concerts on Monday, July 5th at Patterson Park, 8 to 10 p.m.

This week's program will encompass all musican categories, and has been geared to popular tastes Dr. Mantinet's daily series will culminate in the first Festival of Music to be held at Memorial Stadium Thursday, July 15, at 8:30 p.m.

The featured solois for the week of July 5th will be Gwendolyn Skeens, Lyric Coloratura Soprano.

AFRO on film

Back copies of the AFRO-AMERICAN Newspapers, dating from 1892, are available on microfilm.

For information, write directly to Micro Photo Division, Bell and Howell Co., Drawer E, Wooster, Ohio 44691.

The bait is the label. Your catch is 25¢.

MONEY GROWS ON JARS: GO FISHING AT YOUR GROCER'S FOR A CAN OF TUNA, SALMON OR SHRIMP AND GET IT TOGETHER WITH A JAR OF VELVETY SMOOTH KRAFT MAYONNAISE. THE FISHING'S GOOD AND SO IS THE KRAFT LABEL—FOR 25¢ WHEN YOU SEND IT IN. GOOD COOKS REALLY APPRECIATE KRAFT MAYONNAISE. THE MAYONNAISE LOVERS' MAYONNAISE.

THIS DEAL-IN OFFER FORM MUST ACCOMPANY REQUEST
P.O. Box 1114, Kraft
Chicago, Illinois 60690
Enclosed is a label from a mayo jar or 2 labels from pint jars of Kraft Mayonnaise. Please send 25¢.
Name (Please print)
Address
City State Zip Code
LIMIT: ONE REQUEST PER FAMILY OR ADDRESS. Offer valid in Canada (U.S. dollars) and in good only in Continental U.S.A. (48), in which this offer form is displayed or distributed. Void where prohibited, taxed or restricted by law. Allow 6 weeks for delivery. Offer good while supplies last. Offer subject to all federal, state and local laws and regulations. WILL CONFISCATE FORM. THIS REQUEST WILL NOT BE FILLED UNLESS ALL REQUIREMENTS ARE MET. Kraft reserves the right to limit quantities.
NO MORNING LABEL, NO JAR, NO TUNA AND NO MAKE WATER.

Hints For Homemakers

INEZ KAISER

A frantic knock at my door recently interrupted my dishwashing preparation and I soon found myself trailing one of my neighbors to her home.

She was very anxious for me to see and approve her beautifully set table which she had obviously spent much time in preparing for her weekly club's brunch.

When she returned to the dining room after checking a casserole in the kitchen, my neighbor laughingly chided me. "Inez, I know how you feel about LUX LIQUID, but do you carry it with you on all your trips?"

Looking down, I saw what she meant. I had evidently left my house so hurriedly that I hadn't realized that I was still holding a container of LUX LIQUID in my hands.

"Well," I said laughingly, "I must admit that this is a first even for me. But you should be the last person to taste me. What do you use?"

"Okay, I should know better than to try and kid you about LUX LIQUID, especially since I've used nothing else for years," she said. "Nothing else cuts the grease so well and can actually condition hands while doing dishes!"

I knew exactly what she meant. There's something very reassuring about the exclusive skin-conditioning formula used in LUX LIQUID that helps make your hands feel soft and pretty while it gets your dishes sparkling clean.

"all" WELL WITH THE LAUNDRY

Walking to the door, I told my neighbor that I had to return home because my niece was coming over to do some laundry.

When I walked into my kitchen, my niece had already arrived. I asked her if she had brought along her laundry to wash.

"Yes," she replied, "and you'll probably be sorry you said that I could because I have loads to do. It's simply amazing to see the difference in the whiteness of my clothes when I wash them here instead of at the laundromat. Those commercial machines just don't seem to get my things white."

"Did it ever occur to you," I said, "that it's not the machine but the detergent? I use CONCENTRATED 'all' for my laundry because it contains bleach, borax and brighteners."

"Don't stop now," my niece commanded.

"Well, your royal highness, the function of bleach is to whiten clothes. The oxygen bleach in 'all' is safe for all washable colors, whites and fine fabrics, and the borax adds a nice fresh smell to the wash."

"You know, Aunt Inez, you've answered every question I had except one."

"What's that?" I asked.

"What's for lunch?"

"Oh, I should have known you couldn't be serious for long."

We both laughed as I got up and took the MRS. BUTTERWORTH'S SYRUP from the shelf. The next question was nothing to coming.

"Aunt Inez, you realize that this is lunchtime, don't you? Or, are we going to have some of your delicious waffles?"

"Dear niece," I replied, "the answer to the first question is 'yes,' and to the second is 'no.'"

I didn't need to remind her that I always enjoy discovering new ways to use MRS. BUTTERWORTH'S SYRUP, which is one of my family's long-time favorites. Its thickness and true buttery flavor are unsurpassed as far as we are concerned.

My plans became apparent to her as I took the ham roll from the refrigerator, and I could see the menu take shape in her mind—glazed ham roll, vegetable, salad.

"Never let it be said that I came to wash but not to cook," quipped my niece, taking the bottle of MRS. BUTTERWORTH'S SYRUP, "but first I think I'll freshen up a bit."

LASTING PROTECTION AND GENTLE, TOO

I had begun to set the table when my niece returned from the bathroom. "For a while, I thought you had purchased a new air freshener, but I couldn't find the bottle," she said. "Then I picked up the bar of soap and began washing. Wow, what a fragrance!"

"Oh," I laughed, "here's another convert to LIFEBUOY. You have just been introduced to one of the nicest discoveries in any washroom."

"Well," my niece continued, "I can see why you swear by it because of its gentleness to the skin, but what about Ricky and Uncle Richard? Somehow, I can't see them getting turned on by that."

I had to smile at her very astute observation. I explained that while neither of them had ever talked about LIFEBUOY's gentleness, they had both spoken enthusiastically about its lasting deodorant protection.

"Actually," I said smiling, "LIFEBUOY has brought this family together by making it a one-soap family."

How about increasing your family by one?" joked my niece, showing me a bar of LIFEBUOY she had hidden behind her back.