AFRO NEWSBOYS AWARDED—AFRO carriers who added to the AFRO subscribers to their route were invited to the AFRO on Friday to play "TOUCHDOWN PRIZE CONTEST". Among those participating were (L-R) Steven Becketts, Irwin Summerville, Michael Long, Sylvester Campbell, Johnathan Fairley, Martin Newmuis, Cathy Savoy, Charles Rideout, Mr. Robert Rea, Circulation Manager; Gary Shaw, LaVerne Curtis, Richard Savoy, Gregory Jaminson, and Barry Robinson.

Baltimore Afro-American

67,129 Families Read the AFRO Last Week.—Founded August 13, 1892.—This Is Our 81st Year.

B—24 FEBRUARY 17, 1973 YOU KNOW BECAUSE YOU READ THE AFRO

House okays reapportionment

Annapolis — The House of Delegates on Thursday voted to approve its own reapportionment plan despite objections of many House Republicans.

The plan adopted yesterday makes several "highly technical" modifications to a plan introduced at the beginning of the session by the Governor.

Under the redistricting plan, the state is to be divided into 47 Senatorial districts replacing the current 43 legislative districts. Each new district will be represenedt by one Senator and three Delegates.

The House plan goes to the Senate for its approval before becoming law. It is expected to run into considerable opposition from Senate members who disapprove of the changes made by the House.

State law requires that the Legislature adopt satisfactory plan by the 45th day of the session, Feb. 22, otherwise, the Governor's plan becomes law on the 46th day.

Ice Cream store murders bring 2 life sentences

William Lowery, 29, 1200 block Augusta Ave. appeared in Criminal Court Wednesday before Judge Robert Watts for disposition.

Lowery, found guilty in January by a jury of eight black and four white citizens of first degree murder and robbery received two consecutive life sentences and 10 years concurrent in prison.

Assistant State's Attorney Michael Mitchell told the court, "Two old men were sitting in the back of a store. The defendant had just been released two weeks ago from Maryland Penitentiary for robbery where he received five years.

"Lowery, entered the Jumbo Ice Cream Store at Fremont and Harlem Aves. and asked for a cold cut sub. When the waitress asked him what he wanted on his sandwich, he pulled out a gun and jumped over the counter.

"The defendant shot William Jackson, 53, and his brother Walter Sykes, 72, both of the 600 block N. Fremont Ave.

"Mr. Jackson was standing in the door leading to the rear of the store and was shot in the head. His brother, Mr. Sykes, was sitting in the back room and was shot in the left side."

Police reports show Mr. Sykes fired one shot back at the defendant as he jumped back over the counter and ran from the store. Lowery was found in the alley in the rear of the 800 block George St. suffering a gunshot wound of the chest.

Augusta Robinson, 74, sold AFROs 42 years

Funeral services for Augusta Robinson, longtime Baltimore AFRO newsboy were held today (Friday) at the St. Luke's Methodist Church. Burial followed at Mt. Oliver Cemetery.

Mr. Robinson, 74, 1141 Whatcoat St., a lifetime member of St. Luke's died last Friday, Feb. 9 in Provident Hospital after a short illness.

* * *

Mr. Robinson who sold AFRO's for 30 years was blinded in 1913 by an errant shotgun blast. He was cited by the AFRO in 1962 for his long and faithful services.

He is the husband of the late Mrs. Edna Robinson whom he was married to for 42 years.

Mr. Robinson is survived by a daughter, Mrs. Gladyes Chesley; 11 grandchildren; 31 great grandchildren and two great great grandchildren.

Only Baltimore AFROs get jail warden want ads

A Civil Service Commission official told the AFRO during the Feb. 1 to Feb. 16 (today) period for advertising and receiving applications for the City Jail warden's job several ads were placed in the AFRO's Baltimore editions.

But, he noted, while want ads were also placed in major papers up and down the East Coast, no ads were placed in the AFRO's national editions because he was not aware of those editions' existence.

STEVEN BECKETTS—13-year-old AFRO Newsboy. (AFRO staff photo by I. Henry Phillips, Sr.)

PARENTS

Now is the time to tutor a student so he can pass this grade and be prepared for the next one. Remedial Reading, 1st grade through high school, spelling, speech, 1st grade through high school, math. Latest method for remedial reading. Books supplied free. Half hour testing free with first lesson. Adults tutored for high school equivalency certificate. Very reasonable, near No. 3 bus, Near Morgan College.

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$50,000 to DSS for grants to Nam veterans

The Board of Estimates on Wednesday agreed to provide $50,000 from the city's reserve fund to the Department of Social Services for general public assistance-employable grants.

Social Services Director Maurice Harmon had written the Board explaining the caseload for these grants is running some 50 above the 232 provided for in the budget.

Mr. Harmon stated the overload was due to an excessive unemployment problem while city Finance Director Charles Benton told the Board many of the grantees are returning Vietnam veterans.

City Councilman Dr.

(Continued on Page B-16)

Family awaits GI's return

"I'm so proud of Him. He's been gone four years. I'll be so glad to have him at home."

These are the words of Mrs. Anna Mae McDaniel, proud mother of Green Beret Frank McDaniel, Jr. of Baltimore.

Frank, 26, joined the Army in 1969 and was released with honorable discharge when he decided to join the Green Berets.

He has been to Germany,

(Continued on Page B-16)

FRANK McDANIEL JR. returns home

AFRO CARRIER OF THE WEEK

Steve Becketts, 13, ambitious salesman

"My favorite blocks in Cherry Hill are Round Rd., Bookert Dr. and Cherry Hill Rd.," said the smiling AFRO newsboy.

Steven Becketts, 13, is the AFRO "Carrier of the Week," talking about his route near his home on Winwood Ct.

He has been an AFRO newsboy 18 months, and sells 135 papers a week, 65 the Tuesday edition and 70 Friday.

* * *

His papers are brought to him by Zollie Long, AFRO area manager and his son Michael Long, a seventh grader at Cherry Hill Junior High School.

Steve is also an eighth grader at the school. He likes history but not math.

Son of Mrs. Estella Becketts, employed at Paca and Pratt Social Security, Steve develops his photographs in his school's dark room.

Will he someday become an AFRO photographer?

"I don't know," he said, "but right now I'm getting ready to go to high school, to either Douglass or City.

Besides roller skating and bicycle riding, Steve likes baseball, basketball, TV and movies.

His ambition is to be an actor.

His favorite movie was "To Sir, With Love."

One of his two brothers, David Becketts, 10, who helps sell the AFRO, is a fifth grader at Arundel Elementary School.

Steve's other brother, Danton Robinson, 22, works in the Post Office, while sister Miss Wendy Becketts, 18, works at Social Security.

A second sister, Mrs. Stephanie Jenkins, is wife of Joseph Jenkins, Manordene Rd.

AFRO window at library

The downtown branch Enoch Pratt Library features in a window on Cathedral St. the display documenting the history of the AFRO to mark Black History Week.

Tighter security for 4 highrises

Within six months, Robert Embry, Housing Commissioner, announced this week, four of the city's 18 public housing highrises will be equipped with a new security system.

Costing about $350,000 in entrance renovations for one highrise apiece in the Murphy, Flaghouse, Lexington and Lafayette housing projects, the security system features identification cards, entryways controlled by a guard in a booth and a special phone system.

Mr. Embry told the AFRO Housing officials have met with the tenants of the four buildings on the design of the system and more meetings are planned to decide if guards or tenant aides will man the booths.

After a six or twelve-month evaluation period, Mr. Embry commented, the decision will be made on expanding the program to the other 14 highrises.

The system is based on having one entryway for each building and having the door there opened and closed by a guard in a booth.

Residents will be given I.D. cards to assure easy access to their apartments; while visitors will have to tell the guard who they want to see. The guard then will call the tenant and see if he wants the visitor to enter.

Milford Mill matter is cleared up

When the AFRO called Milford Mill Senior High School on Thursday to see what action had taken place about the student who said she was given a "strange" pill, Marvin C. Browing, principal of the school told the AFRO:

"The student who claimed she was passed a drug told the narcotic investigators she had brought some whiskey to school from her home.

"In order that she not get herself in trouble, she said she was given something. She was not given any pill at all. She identified a student who she claimed had given her a pill because she was frightened.

"When this youngster realized what the reaction created, she decided it was nothing to do but tell the truth. She was not suspended. There was a parent conference held. Her foster parents have been most cooperative.

"Every school has some drugs. I really don't think Milford Mill has any more than any other school."

Mrs. Harvey is named to DSS post

The advisory committee of the Department of Social Services has named Mrs. Maud Harvey acting director and has presented the appointment to the mayor for approval.

Mrs. Harvey, presently executive assistant to Director Maurice Harmon, will serve as interim director until Mr. Harmon is replaced.

Mr. Harmon has been named deputy to David Mason, secretary of State Department, Social Services, and will go to that post officially on Feb. 23. A. Paul Moss is chairman of the DSS Advisory Committee to locate a permanent successor to Mr. Harmon.

Col. Harris for warden at City Jail?

Members of Local 44, Correction Officers Union at City Jail, last week presented to the Mayor's Office a 150-name petition seeking appointment of Police Colonel William ("Box") Harris to the Jail Warden's post.

Col. Harris told the AFRO earlier this week no Jail Board members had informed him that "I am the man for the job. If someone had, I would be willing to sit down and talk."

But he did say, "I would like to stay here (in the Police Department) since I know one day Baltimore will have a black deputy commissioner."

Meanwhile, Jail Board President, H. Mebane Turner stated at Wednesday's Board meeting, he has received five "nominations" for warden and has written each person suggested, inviting him to apply for the job through Civil Service.

Top AFRO newsboys play prize game

AFRO newsboys who added additional subscribers names to their route list were invited to the AFRO plant last Friday to play "TOUCHDOWN PRIZE CONTEST."

Prizes were awarded by pulling football seals off the goal post. On the back of each seal was a number showing the prize they were to be awarded.

Lucky winers were: Anthony Chappell, Harry Hugg Building. It is open to the public, free of charge.

Mason, Andre Chappell, Brian Cuthrell, Grady McNeal, George McLean, Steve Beckett, Michael Long and Perry Washington.

* * *

More winners included: Andre Butley, Van Price, Wesly Hatchary, Reginald Mackey, Ronald Galloway, Richard Savoy, Catherine Savoy, Sherman Vice and Delpardo Carr.

Other prize winners were: Ilo Anderson, Irwin Summerville, Sylvester Campbell, Johnathan Fairley, Martin Newmuis, Charles Rideout, Gary Shaw, LaVerne Curtis, Gregory Jamison and Berry Robinson.

Mrs. Boden to speak on Tuesday

The Maryland Historical Society will feature a lecture by Mrs. Harry Clark Boden, IV, entitled "Ethnic Backgrounds to Lineal Societies," 2:30 p.m. Tuesday February 20.

Mrs. Boden, a resident of Newark, Dela., is a member of more than 20 lineal societies and on the Editorial Board of the Hereditary Register of the United States of America.

The lecture, part of the afternoon lecture series of the Maryland Historical Society, will be held in the Jacob and Annita France Memorial Auditorium of the Society's Thomas and

Nurse, mate get divorce, divide property

James Washington Parker, 46, 4000 block Springdale Ave. was granted a divorce Feb. 7, from his wife, Mrs. Mary Lee Parker, 46, a licensed practical nurse of the 2700 block Lawina Rd.

The couple was married Jan. 20, 1969 and separated Feb. 10, 1971. Mrs. Parker has the custody of the four children with visitation rights to the father at all times.

Mr. Parker is to pay through the Probation Department $51.50 a week for the support of the children. The property at 2700 Lawina Rd. went to Mrs. Parker.

Records show it was agreed that the property in the 3800 block Derby Manor Dr. and the house in the 3400 block W. Rogers Ave. will be divided.

The husband paid $250 of the counsel fee of the wife.

The couple agreed to share income and expenses of their property on Derby Manor Dr. and Rogers Ave.

NEWSTIPS

$50 WEEK is what the AFRO pays for news tips. You can win if you call AFRO City Desk, 728-5200, and say, "I've got a news tip." Share in the AFRO's jackpot!

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I. W. Harper 86 PROOF	9.69 ½ Gal.	O. T. American LIGHT WHISKEY	2.99 5th
WINE			
Imported Lambrusco	1.49 5th	Cold Duck	1.59 5th
BEER			
National Premium 12-OZ. ONE WAYS	4.99	American 12-OZ. ONE WAYS	3.69
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Week's best buys

By VIRGINIA McLUCKIE
Food Economist
Baltimore Office of the Department of Markets, University of Maryland

Winter months traditionally have been the time when we turn to processed foods to supplement the fresh market supply of vegetables and fruits. This is still a true situation, however the processed froms are gaining wider year around usage.

Do you take canned foods for granted? Back in the early 1800's Nicholas Appert a French confectioner invented canned foods. Using a glass jar as a container with a cork stopper for a lid, Appert "Canned" a wide variety of foods by subjecting the sealed container and its contents to heat. Napoleon awarded Appert 12,000 francs for his discovery. Imagine how surprised and pleased this scientist would be if he were to visit a modern supermarket today.

Today canning has become an exact science. Though we know and understand how and why this process preserves food, the basic principle of heat and air-tight containers remains the same. Now, one out of every eleven pounds of foods Americans eat is canned.

The fruits and vegetables and the many other foods you take out of cans and jars are ready to eat. They have been cleaned, pared, cut into pieces, if necessary, and completely cooked. This convenience gives the homemaker an opportunity to devote time to a little more imaginatives cookery.

The shopper who plans menus ahead should know the recipes she will prepare that requires canned vegetables or fruits. The other thing to remember is that canned foods have a long shelf life if they are stored in a cool, dry place. For emergency use a whole meal can be made by using canned foods.

Because of the high cost of food, and the slightly smaller supply of canned vegetables, movement into consumption is running at near record levels. Prices have been steady to stronger, and further rises will be subject to Phase II scrutiny.

MANY VARIETIES

The big four among canned vegetables are sweet corn, snapbeans, green peas and tomatoes. Canned tomatoes and other tomato products as a group, juice, catsup, chili sauce, paste and puree far exceed the total quantity of any other canned vegetable. Other important canned vegetables include spinach, asparagus, beets, sweet potatoes, carrots, limas, beans, pumpkin, squash and mixed vegetables. With such a wide selection there is no reason for lack of variety in family meals.

This is a good time of the year to watch for specials on canned goods. While many people shop by nationally advertised brand names it often pays to compare quality and price of the same vegetable sold under store brand labels.

Read the label for contents information on style of pack and for any added ingredients or seasonings. The quality of canned vegetables compares favorably with fresh or frozen in nutritive value.

For a budget stretcher this casserole needs only crusty bread, a crisp green salad or coleslaw and a light dessert for a tasty meal.

TOMATO-MACARONI SUPPER DISH DISH

1 cup uncooked elbow macaroni
cups chopped onion
½ cup chopped green pepper
2 tablespoons butter or margarine
½ lb. ground beef
2 tablespoons flour
2 teaspoons salt and ¼ teaspoon pepper
¼ teaspoon paprika
¼ teaspoon dry mustard
½ teaspoon Worchestershire sauce
2 cups Tomato Juice
1 cup Whole Kernel Corn (drained)
1 cup grated sharp cheese
2 teaspoons salt and ¼ teaspoon pepper

Cook macaroni in boiling salted water just until tender; drain. Meanwhile, cook onion and green pepper in butter until tender. Add ground beef and brown well. Blend in flour and seasonings. Stir in tomato juice.

Cook, stirring constantly, until thick and smooth. Combine macaroni with meat sauce and corn. Pour into a well-greased shallow casserole (1½ quart). Top with grated cheese.

Bake in a moderate oven (350 F.) for 1 hour. 6 servings.

Food Buying Tips

Tangerines are now in season and will be coming to market until early March.

When buying this attractive fruit, look for deep yellow or orange color and a bright luster. the best sign of fresh, mature and good flavored tangerines. Frequently tangerines will not feel firm, but this is because of the typically loose nature of its skin.

Although small green areas on otherwise high-colored fruit are not bad, avoid those that are very pale yellow or greenish in color. Watch for cut or punctured skins or very soft spots. These are signs of decay, which spreads rapidly.

What's Happening to Coffee Prices?

A bad frost in Brazil this summer, destroying many coffee bean crops, plus the end of a U.S. coffee price freeze this fall are two major reasons why shoppers are paying more for ground and instant coffee.

This conclusions are drawn from a recent investigation undertaken by Super Market Institute, on behalf of its nearly 1000 retail food company members, to determine the factors behind rising coffee prices.

Brazil grown 39 per cent of the world's coffee beans. One U.S. coffee manufacturer went there in June and told SMI, it looked as if they were going to have a bumper crop."

But then a disastrous freeze struck in early June, destroying much of the crop.

Richard Schindler, vice President-marketing of National Tea explains, "If the product is short and the demand remains constant or goes up, so does the price."

February plentifuls

The U.S. Department of Agriculture's plentiful foods list for February could scarcely be briefer — only two items are listed: broiler-fryers and peanuts. Both will be relatively good buys.

The monthly list is compiled by commodity specialists in USDA's Agricultural Marketing Service from fact-finding sources available in government and the agricultural industry.

Foods found to be abundant and needing marketing aid are promoted extensively by the food industry.

According to USDA reports, broiler-fryer production in February is expected to about equal the high level of a year ago. Compared with other foods that are also high in protein, consumer prices for the young chickens are likely to be reasonable, so give this a thought when planning the family menus for the month. A brand new bunch of chicken recipes can bring out the best in your budget beating skills.

As for peanuts and peanut products, you'd be wise to take advantage of the generous supplies available. Now's a good time to fill up the pantry shelf with peanut butter, peanut oil, and all the other good peanut products the family will enjoy. Serve peanut-rich dishes and keep a bowl of peanuts close at hand for nibbling.

SAY IT WITH ORANGES

Nature certainly has smiled benignly on the nation's orange orchards this season! The golden harvest is expected to be 30 percent greater than last season's large yield, with almost all varieties in lavish abundance, says the Agricultural Marketing Service.

So by all means, say it with oranges when you're hosting a party, when baking ane cooking, when setting the breakfast table, or filling a fruitbowl for snack time. Oranges fit into any meal of the day and make a wonderful picker-upper when it's time for rest and relaxation.

TANGELOS

One of the good varieties for the fruitbowl is the tangelo, which many consumers know little about.

The name tangelo is a combination of the first two syllables of the word tangerine with the last syllable of the word pummelo. The tangelo is the name given to hybrids between tangerines and grapefruit although crosses between tangerines and oranges and tangerines and Satuma oranges are often included in this group.

In the United States the tangelo was formed in 1897 and named by W. T. Swingle and H. J. Webber in 1905. The major and commercial varieties today are crosses of the Duncan grapefruit and the Dancy tangerine. It is produced solely in Fla.

About the size of a common orange, with a tendency to be slightly drawn out at the stem end or necked, the tangelo is usually high colored, richly flavored and very juicy. The rind is usually thin, smooth or slightly bumpy and comparatively loose and easily removed. It combines the fine flavor of the orange and the grapefruit without the shapness of the grapefruit.

Pot pourri

By MARIE MURPHY PHILLIPS COOKE
(AFRO Women's Editor)

Thanks to chicken's versatility, it appears at just about any culinary occasion, from the budget family meal to the most elegant formal dinner party. No matter how a tender broiler-fryer is cooked, it is bound to be delicious. In one of its most basic forms, simply broiled, the bird is as excellent as it is easy to prepare. And when chicken really puts on party accessories—as classic sauces, mushrooms, or other garnishes—it is festive.

Here are a few of my favorites:

CHICKEN LOAF WITH LEMON SAUCE

2 eggs
½ cup chicken broth
1 cup milk
2 cups fine soft bread crumbs
1 teaspoon salt
¼ teaspoon pepper
1 teaspoon grated onion
½ cup finely chopped celery
2 teaspoons finely chopped pimiento
1 tablespoon finely chopped green pepper
1 tablespoon lemon juice
3 cups ground cooked chicken
1/3 cup canned slice mushrooms

Beat eggs in medium bowl. Add chicken broth, milk and bread crumbs; let stand until bread absorbs liquid. Add salt, pepper, onion, celery, pimiento, green pepper, lemon juice, ground chicken and mushrooms and mix well.

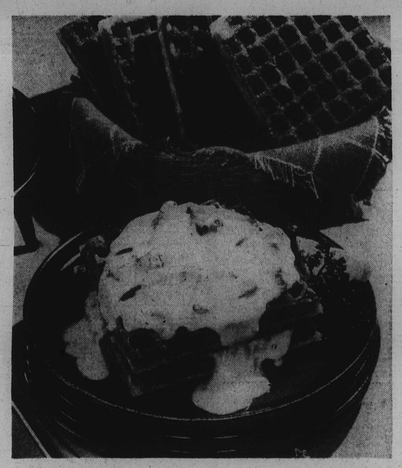
Turn into greased 9 x 5 x 3-inch loaf pan. Bake in 350 degree F. oven for 55 minutes. Cool in pan 10 minutes before turning out. Serve with Lemon Sauce. Makes 8 servings.

LEMON SAUCE

1 tablespoon butter
1 tablespoon flour
1½ cups chicken broth
2 egg yolks
½ cup light cream
4½ teaspoons lemon juice

Melt butter in saucepan; remove from heat and blend in flour. Gradually stir in chicken broth. Cook, stirring constantly, until mixture comes to a boil.

Beat together egg yolks, cream and lemon juice; gradually stir into mixture in saucepan. Stir over low heat until sauce is thoroughly heated and slightly thickened (it will not get as thick as most sauces).



THERE ARE LOTS of ways to prepare chicken. Try Creamed Chicken and Waffles for breakfast, lunch . . . anytime

POT ROAST OF TURKEY

¼ cup butter or margarine
1 6-lb. turkey
Salt and pepper
2 chicken bouillon cubes
1 cup boiling water
2 tablesp. paprika
Neck, gizzard, heart of turkey
1/3 cup all-purpose flour
1 teasp. salt
1 pt. commercial sour cream

In hot butter in Dutch oven, brown turkey well on all sides, sprinkling with salt and pepper — about 20 to 30 min. Place turkey on trivet in Dutch oven.

Dissolve bouillon cubes in boiling water; add paprika; add to turkey, along with neck, gizzard, heart. Simmer, covered, 2 to 2½ hr., or until fork-tender, turning occasionally. Remove turkey to heated platter; keep warm.

Chop heart and gizzard fine; discard neck. Measure liquid in Dutch oven; add water to make 2 cups. In small bowl, make paste of flour, 1 teasp. salt, and some liquid. Stir paste into rest of hot liquid in Dutch oven. Cook, stirring, until thickened. Add sour cream, heart, gizzard; heat, but do not boil.

Nice served on bed of cooked rice, garnished with sauteed mushrooms and snipped parsley. Makes 8 servings.

POT ROAST OF CHICKEN: You may substitute 1 4-lb. roasting chicken for turkey. Simmer chicken about 1 to 1½ hr. Makes 6 servings.

CHICKEN FRITTERS

2 whole broiler-fryer chicken breasts, boned and skinned
1 cup pancake mix
2/3 cup milk
1 teaspoon salt
½ teaspoon pepper
Oil or shortening for frying
Maple syrup

Cut each boned chicken breast half in 6 to 8 nuggets, about 1½ inches square. Mix pancake mix, milk, salt and pepper. Dip chicken nuggets into batter. Drop in deep fat heated to 40-350 degrees F.

Fry up golden on all sides, about 5 minutes. Drain on absorbent paper. Serve hot with maple syrup. Makes 4 servings.

PAN-FRIED FRITTERS

Fritters may be dropped into ½ inch of hot fat in skillet. Turn to fry on both sides.

Batter should be thick, but if it is extremely thick stir in a small amount of milk.

CREAMED CHICKEN

3 tablesp. cornstarch
2 cups milk
2 cups diced, cooked or canned chicken or turkey
1 10½-oz. can condensed cream-of-mushroom soup, undiluted
1 3 or 4-oz. can chopped mushrooms, drained
⅛ teasp. each salt, pepper, dried marjoram, and monosodium glutamate
½ teasp. paprika
1 tablesp. sherry

In saucepan, mix cornstarch with some of milk to form smooth paste; add rest of ingredients. Cook over low heat till hot. Serve with waffles or biscuits.

* * *

Fruit pie — be it cherry, peach apple, lemon, apricot or whatever — is America's favorite dessert — with ice cream second, and a combination of the first two, pie a la mode, third.

* * *

The key to a good pie is perfect pastry . . . tender, flaky, golden Start with a good recipe. Use accurate measurements. Do not substitute. Follow directions.

Preheat the oven at the correct temeprature as directed for at least 10 minutes before you begin baking pastries.

* * *

To assure a flaky, tender crust, handle pastry dough lightly. Overhandling develops the gluten, which makes the crust tough.

* * *

Add only enough liquid for pie dough to hold together. Too much liquid causes soggy crust.

* * *

When rolling pie dough, use a pastry cloth and stocking roller to keep the crust from sticking. You may also roll the dough between two sheets of foil or wax paper.

Roll pastry dough from the center out, lifting the rolling pin at the edges, blisters will be formed in baking if you overstretch the dough.

* * *

To transfer the pastry to the pie, loosen the dough from the board or cloth, fold it in half, lift it, lay the fold across the center of the pan and unfold it. Another method is to roll the pastry around the rolling pin, then unroll it onto the pan.

* * *

If baking pie shell without a filling, prick the dough generously with a fork after placing it in the pan, then weight the bottom with uncooked noodles.

Spring Fashions '73

FLOATY FABRICS like chiffon in heavenly pastels or navy take on the shape of '73. From the Claudia Collection by George Halley (N.Y.) comes frocks for evening in amber red twin silk chiffon and surrah print (left). At right, large cabbage rose and bodice accent full skirt.

Fashionettes

Clogs, bigger than ever and hard news in men's shoe shapes, have become a his 'n' hers story with a subplot coming on strong in huaraches, fishnet leathers and rope soled espadrilles. The American Footwear Institute says so in its spring shoe forecast.

* * *

The principle of elegance in simplicity for spring is at work in Ralph Lauren's man-tailored silk shirt and matching pants, with money pocket and front pleats. Done in soft pastels as well as bright crayon colors, the look is indicative of the uncontrived, spare clothes of the future. Lauren says so.

* * *

In Brigance Waterclothes for spring and summer there are dressmaker mallot tank swimsuits, seamless and tubular sweater knit halters with a faintly glinting golden metallic (non-scratchy) thread and swim trunks. There also are stretch crepe halter two-piece and one-piece suits closing with jewel buckles. There also are covered, sleeveless or cap sleeve mallots and skirted suits for modesty or overcast days.

* * *

To go over swimsuits in the warm weather season there are full length, knee length and waist length drawstring shirtwaist types in striped nylon voiles or romantic prints on nylon jerseys.

* * *

Clodagh, the successful Dublin designer, has a credo. It holds that everything approaching nature is good and lasts and the more one gets away from nature the less good it is and the less lasting.

* * *

One sportswear designer shows graduated matinee necklaces of cultured pearl with his classic tennis sweater and Bermuda shorts outfits for spring. It is the casual chic look.

Watch for tent coats this spring. American and European designers are showing many of same.

* * *

Some fashion observers are using the word "grace" to describe spring looks being served up by American designers. The clothes are the ultimate in romantic and feminine looks.

UNIQUE COURES

NEW YORK (UPI) — Non-credit courses being offered this spring by the Adult Education Division of Long Island University's Brooklyn Center include everything but the kitchen sink. Samples: chess, yoga and skiing.

Income taxes vs. mom and her babysitter

Changes in the tax law approved last year have greatly liberalized the amount a working mother can deduct for child care on her tax form — up to $400 a month. But, a certain amount of bookkeeping is necessary: there are records to maintain, forms to fill out, social security taxes to pay and in some states other taxes as well.

CARE COSTS

You can deduct child care costs if you are a mother with a child or children under fifteen and if you're "gainfully employed" full-time — meaning, for three-quarters or more of the normal work week.

Married couples must file a joint return and both must work full-time. You can claim this deduction if your income is under $18,000 a year. For every dolla. your adjusted gross income exceeds $18,000, you forfeit $50 of the child care deduction.

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HOW DO YOU DO IT? If you employ an adult and you pay her $50 or more in any calendar quarter, you and she both pay social security tax. Contact your local Internal Revenue office for information and for form No. 942 and Circular E. (Employer's Tax Guide). Then, each time you pay your sitter, deduct 5.85 per cent of her wages for the tax. (The arithmetic is done for you — Circular E has social security tax tables.)

You would bank the tax, plus the matching contribution that you must make as her employer. You must keep records — write in a notebook weekly what you've paid the sitter, what you've banked for tax.

Every three months you fill in a simple tax form, No. 942, and send it to the I.R.S. with the money you've banked. The social security tax stops when the sitter's yearly income passes $10,800.

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DOES THE SAME PROCEDURE APPLY IN ALL 50 STATES? In New York, Hawaii and Washington, D.C., you must also pay a small, quarterly unemployment insurance tax for a domestic worker. Writer your state Department of Labor for details.

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CAN YOU DEDUCT A SITTER'S INCOME TAX FROM HER PAY ALSO? Sometimes your sitter will ask you to deduct her income tax from her pay, along with her social security, as corporations do for their employees.

Unfortunately, this really lets you in for a mountain of paperwork; tax year and in some places that means federal, state and city. However, you can get the official withholding tax tables at your I.R.S. office that tell you at a glance how much to deduct (Circular E). You can work out an arrangement with your sitter. For example, you deduct it every pay period, give her a receipt and bank it for her, to be handed over to her like Christmas Club money at tax time.

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WHAT DIFFERENCE DOES DEDUCTING A SITTER MAKE — TO YOU AND TO HER? The paperwork the new law lets you in for what may seem forbiddingly complicated. However, it's well worth it, both for the money saved on income tax and because it begins to provide some security for a woman whose job has always been both poorly paid and insecure.

Food clips

Cakes with a seven minute frosting or boiled frosting should not be frozen according to USDA home economists because they tend to break down and become sticky.

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Fruitcake left-over from the holidays? They keep well for at least one year in the freezer, according to USDA.

Store maple creme in the refrigerator or freezer; store maple sugar at room temperature in a dry place.

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Honey, the sweetest tasting of all sweets, contains some fructose, which is one-fifth sweeter than granulated sugar, reports USDA.

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What is "unsulphured" molasses? Some manufacturers make "unsulphured" molasses by concentrating the juice of sugarcane without the intention of making sugar.

Jams and jellies made with artificial sweetener (it tells on the label) must be refrigerated after opening.

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Why is the pie round? The shape dates back to early America, with Colonial homemakers who made pies shallow and round, trying to stretch sparse ingredients . . . thus "cutting corners. Later as the New World harvests became superbly abundant, pies expanded into deep dish delights — but by then the round shape had became traditional.