Four of this town's most talented attorneys recently opened their own law firm at 800 N. Charles St. They are from left: Michael Mitchell, Arrie Davis, Dwight Pettit, Miss Roberta Gill, seated.

Four of this town's youngest and most talented attorneys recently opened their doors to serve the community. All under 30-years-old, they say they are presenting a "new visual and working image" to the town and will prove it.

Michael Mitchell, Dwight Petit, Arrie Davis and Miss Roberta Gill hosted townfolk at their recent champagne sip and buffet open house held at their new office at 800 N. Charles Street. Ms. Gill said folks lined the place . . . everybody had a ball.

(Note: Needless to say, you'll be hearing and reading about this team in the very near future).

Club Notes

By Michele L. McRae

SATURDAY MATINEE ENSEMBLE — Mrs. Ruth Russell was hostess at the recent meeting of the Saturday Matinee Ensemble. She was lovely in a colorful long skirt with coordinating blouse.

Following the business meeting members gathered around the beautifully decorated table laden with covered dishes. The Rev. Forrest C. Stith, executive secretary of the Board of Missions and Church Extension for the Baltimore Conference, was guest speaker.

About were: Mesdames Mary Allen, Esther Bailey, Gloria Barnes, Ruth Brown, Catherine Dixon, Violar Jackson, Almira Miller, Anne Payne, Odell Payne, Sarah Payne, Lucy Swain, Violet Hill Whyte, Bertha Winston and Roslyn Wood.

FAMU ALUMNI — The Baltimore Chapter of Famu, Inc. will hold its February meeting at the home of Mrs. Gertrude J. Smith, 1212 Winston Ave. Final plans for Founders' Day will be made.

CHESAPEAKE CLUB, INC. — The club will hold its regular monthly meeting on Feb. 4, 9 p.m. at the clubhouse, 2216 Eutaw Place.

The highlight of the meeting will be the installation of new officers. Maceo Paysour is the new president.

All members are asked to be present and on time.

POWHATAN AVENUE ASSOCIATION — Mr. and Mrs. Leon Williams of Powhatan Ave. were the hostesses on Thursday for their neighbors.

The meeting opened with a representative from the Northwest Community Relations Bureau who spoke to the group on the functions of the center.

Members decided that their first project for the year will be to compile a book which will inform people of services in the city and how they function.

Elections were held. Elected were: Mrs. Douglass Camper, president; Eddie Cunningham, vice president; Mrs. George Harding, secretary; Mrs. James Finney, financial secretary; Leon Williams, treasurer; Mrs. Leon Williams, chaplain and George Harding, sergeant at arms.

Those present were: Messrs. and Mesdames Douglass Camper, Eddie Cunningham, George Harding, Leroy Taft; Mesdames James Finney, Talmadge Pinkney, Chalpain Dungee, Grant Williams and Messrs. Bobbie Williams, Barry Williams and J. Carr.

IOTA PHI LAMBDA SORORITY, INC. — The Gems Youth Group sponsored by the sorority will honor Black History Week, Feb. 10-16. They will hold a panel discussion entitled, "Helping Americans Understand."

Sorors Blanche A. Williams and Evelyn Faulk were elected to be delegates to the Maryland League of Women's Clubs one day conference to be held in March.

The group also finalized plans for National Business Week observance activities, April 6. A luncheon and fashion show and the annual Miss Iota Contest will also be held at the Sheraton-Baltimore Inn.

Columbia Capers

Lu Pinnie L. Ross

A trip combining business and lots of pleasure was enjoyed by Mr. and Mrs. Wesley Jiles. The Jileses spent nine days in beautiful Honolulu compliments of the Schlitz Brewing Company where Mr. Jiles is a division representative. They were attending the 125th Annual Marketing Conference.

It was more than exciting according to Mrs. Jiles (Neeta) who kept saying she was not ready to return; (Cuff Note — Who would be?) She said she took in many fashion shows and went on a shopping spree — now wouldn't you? ! Mrs. Jiles is employed in the personnel division of the Howard County Board of Education.

Brotherhood Week will be observed at St. John Baptist Church February 10 at 4 p.m. at the Interfaith Center.

Guest speaker for the occasion will be Dr. James Cheeks, president of Howard University. He will be accompanied by the Howard University Choir. The public is invited.

Columbia's newest repertory company directed by Rutena Blake, author of "Save the Children," will hold its second semester workshop in creative drama and music for children four and a half to 17 years of age.

Students will be guided through various exercises in pantomime, characterization, puppetry, and improvisation; a part of the workshop also is group music. The youngsters will get a chance to exhibit their talents in performing in one or two productions according to Mrs. Blake.

Classes will begin Saturday, February 2, at Running Brook Neighborhood Center.

A new class will be offered this semester Mrs. Blake announced. A class in music reading readiness for children ages 4 to 7, with basic concepts of music through body percussion, singing games and songs.

Mrs. Blake's fall class was very successful with a workshop of 58 children.

Mrs. Edwina Hunter, a graduate of Smith College with a Masters Degree, will be the instructor.

For reservations contact Mrs. Blake at 997-6588.

This writer and family personally mourn the death of Weldon J. Irvine Sr. Last rites was observed by family and friends last Thursday at Douglas Memorial Community Church. The Rev. Marion Bascom officiated.

The well-known musician was a lifelong educator of music throughout the Metropolitan area. Mr. Irvine touched the many lives of young people and adults through his teaching performances. Because of his dedication, he was called by his many friends "The Music Man and one-man symphony."

Starting out with the Baltimore Municipal Band as a clarinet soloist, he became the conductor for two of the Municipal Concert Bands and worked as a music specialist for the Baltimore City Bureau of Recreation.

Mr. Irvine was talented from the word "go." He started at an early age of five learning to play instrument after instrument until he had mastered 17. Before his retirement from the Baltimore school system he had beautifully mastered 20 different instruments, rendered vocal selections, and recited literary gems.

Mr. Irvine will be missed in the Baltimore public schools, but we feel that our loss is Heaven's gain.

He is survived by a son, handsome Weldon Irvine Jr., a graduate of Hampton Institute in music, owner of Nodely Enterprise (a recording company), Springfield, N.Y., two sisters: lovely Jeannett Irvine, a counselor at Dunbar High School, Lynchburg, Virginia (Jeannett holds two Masters degrees — one from Howard University and one from University of Virginia); and Alma Irvine, a reading specialist in Lynchburg (a Masters degree holder from Columbia University); a brother, the Rev. Eugene D. Irvine; his mother Mrs. Edith S. Irvine; and a devoted godson Dion A. Ross, Columbia, Md.

"The highest reward for man's toil is not what he gets for it but what he becomes by it." John Ruskin

Woodlawn Highlights

By Marjorie R. Green

Church Women United of Greater Baltimore held their annual meeting last Saturday at the Lord Baltimore Hotel and as usual SSA was well represented.

Mrs. Mary J. Eason (Office of Administration) was seen chatting with friends during intermission. Mrs. Rosie Keene, claims examiner at the Calvert St. Building, helped serve as hostess during the luncheon. She was bubbling with excitement over her recent appointment as chairman for the Blue Ribbon Tea to be held in March at the Dunbar Community High School.

The tea is a volunteer activity sponsored by the East Side Community Committee and the Women's City Wide Committee for Delinquency Prevention. It is geared towards the promotion of youth enrichment programs.

Mrs. Keene is a graduate of Douglass High School and a member of the first four-year class at Coppin State College. She has worked at the Social Security Administration office thirty-one years.

Although she has been a widow for 17 years and mother of seven children, Mrs. Keene has found time for involvement in community and church work. She is general secretary at Memorial Baptist Church, coordinator of Youth Activities and a member of the Planning Staff for the Golden Age Group. She also serves as chairman of the publicity committee for the Women's Auxiliary of the United Baptist Missionary Convention of Maryland. (Mrs. Keene's parents, Mr. and Mrs. James H. Stewart (Margaret) celebrated their 50th wedding anniversary on Nov. 19).

On the sick list this week are Mrs. Mamie Harris (BDP) and Mrs. Eleanor O. Hood, member of the Chesapeake Toastmistress Club.

Mrs. Beatrice D. Tucker, a friend and co-worker who was endowed with a gentle heart and a wholesome sense of the rights of others, died early Sunday morning. Funeral services were held on Wednesday at Ames Memorial Methodist Church.

The Miles W. Connor Chapter of Virginia Union University Alumni Association committee members recently met to make plans for their annual fund-raising dinner and dance. The affair will be held Friday, March 22 at North Point Gardens. Ms. Sallye B. Carter is president of the group. For ticket information call 323-6381 or 435-0774.

Send news items for this column: c-o Woodlawn Highlights, P.O. Box 785, Baltimore, Maryland 21203

YWCA & YMCA open for spring

Swimming, sailing, water skiing and shopping, as well as optional tours of the island will be available for travelers on the YWCA (Young Women's Christian Association) International Division trip to Honolulu, Hawaii, Sat., April 6, to Sat., April 13. The fee of $398 includes round trip jet transportation, seven nights at a first rate hotel, transfers, baggage handling and taxes. Also included is a "Dine-Around Passbook" which entitles the traveler to two dinners for the price of one, and is good for ten dinners.

Reservations with $100 deposit to the YWCA International Division, 128 W. Franklin St., Balto. 21201.

Also, a bus trip to the Mummers' Parade in Philadelphia is planned for Sat., Feb. 23, leaving 9:30 a.m. from Northwood Shopping Center and returning at 9 p.m. The $14.50 cost includes bus fare and reserved seat to see the Mummers's Parade. Reservations must be made immediately. Information may be obtained by calling Mrs. Meeta Liiv, YWCA, 685-1460.

Registration for horsemanship lessons has begun at Black Rock Family Outdoor branch YMCA.

Spring classes will begin Sat., March 2. Beginners, intermediate and advanced classes are scheduled. Fee includes six, one-hour lessons and make-up lessons in case of two rain days.

For more information, contact Black Rock Family Outdoor branch YMCA, 472-4100. The 160-acre YMCA facility is eight miles north of the beltway of Stringtown Road near Butler. Features include horseback riding rings and more than 10 miles of riding trails.

The association is a participating United Fund agency.

Club Notes

PHI DELTA KAPPA SORORITY, INC. — The Gamma Chapter held its regular monthly meeting at the home of Soror Ardena Dixon. Soror Lucille Johnson is basileus.

The major point on the agenda was the Sweetheart Ball to be held at the Blue Crest North on Feb. 1. Soror Marjorie Hunt and her committee are well prepared with what promises to be a delightful evening.

Teach-A-Rama plans are being finalized. This will be held on Feb. 23 in the Callaway Hall of Morgan State College from 9:15 a.m. to 12:30 p.m.

Soror Elizabeth Young reported the most enthusiastic plans about the Negro History Week. The program will be informative and open to elementary and secondary participants at the Walbrook High School.

Members present were: Sorors Bessie Black, Charlotte E. Brooks, Beatrice W. Avery, Rose J. Gallop, Jean A. Beckett, Pearl C. Boone, Doris Countess, Elizabeth Young, Carolyn Griffin, Marjorie Hunt, Janet C. Smith, Dorothy B. Cherry, Dorothy F. Bennett.

Other members were: Sorors Thelma C. Rice, Gladys E. Wallace, Parona Dorsey, Willie Mae Stanley, Della W. Macer, Jeanette Johnson, Mildred Barkley, Asaslee Portee, Nellie Bowie, Wynonia S. Rhock, Wilhelmina Duvall, Ethel Hunter, Ardena Dixon, Ruth H. Fauntleroy and Lucille Johnson.

ON THE EASTSIDE

Coppin State College Activities

By Georgiana Moody

The Coppin State College Alumni Association cordially invites all Coppin Alumni members to a Wine and Cheese Party. Special guests will be Zodiac Productions presenting Dimensions in Fashion tonight, Friday, at 7:30 p.m. in the Tawes Student Union Building.

Tickets to the Homecoming Game on February 9, are on sale at the Baltimore Civic Center at $2.00 each.

Also, there will be a General Body Meeting of all Coppin Alumni Members on Saturday February 2, at 2 P.M. The meeting place will be on the college campus room B-6, Science Building.

The agenda will be as follows:

Ernest Moody, president of the Coppin Alumni Association, goals and directions of the Coppin Alumni Associ; introduction of the executive body; Dr. Calvin Burnett, president of Coppin State College, the Alumni Association and the Office of the President, and Mr. William Mumby, assistant to the president, role of the development office and the Alumni Associ.

Also on the program: Mrs. Erla McKinnon, fund raising; Mr. James Thornton, Athletic Board and Mr. Leonard Habersahm, Homecoming Commitee chairman refreshments will be serveld.

Happy birthday greetings: Mrs. Lauretta Moody, Jan. 21; Paul Singleton, Feb. 2, Denis Drummon, Feb. 5, James Dunn, Feb. 5.

Vacationing in far away places: Mr. and Mrs. Calvin Stokes, Atlanta, Ga.; Mrs. Pauline Dye, Tocoma, Wash.

It's a boy born to Kevin Brown and wife Mary born Jan. 29. William and Julia Robinson have a baby girl Maude born Jan. 30.

GOLDEN STATE CHANGES — Ivan J. Houston, CLU, FLMI president and chief executive officer of Golden State Mutual Life Insurance Co., Los Angeles, Calif., has announced new management changes including: (L-R) Byron Beverly, CPA, FLMI, from vice president controller to vice president-treasurer and controller; Amanda G. Lockett, FLMI, fom assistant secretary and director of data processing to secretary and director of data processing; Larkin Teasley, who has been named FSA, senior vice president-actuary and investment officer and Stephen A. Johns, CLU, FLMI, from vice president-associate agency director to vice president-agency director.

Be Ready For Spring

It's official! The well-suited woman this spring will be in the easiest look going, so untailored and unconstructed that it seems to melt on the body.

AFRO Women's Editor, Marie Murphy Phillip Cooke and AFRO photographer, Benjamin Murphy Phillips IV were in New York recently attending the New York Couture Business Council's 62nd Press Week. The exciting week-long stay in the Waldorf-Astoria Hotel brought to them a first hand preview of what will be worn this spring.

• • •

Many of the new suits are knit in sweater shapes in boucle or soft tweedy fabrics. Jackets are long lean cardigans, loose blouson styles, big-toppers, short-sleeved peplum looks and wraps. Skirts relax in dirndls, flippy pleats or wrap-arounds It's a look that manages to appear offhand, yet carefully pulled together.

The Big Topper is a roomy shirt or cardigan in crisp fabrics like linen or all-weather fabrics. The roomy balmacaan, the oversized trenchcoat and the classic reefer also come out on top.

• • •

Scarves travel to many new places this season. The scarf-wrapped head is the sporty tie-on with bigskirts and tops. Scarf-print umbrellas, sarongs, beach wraps are tied up in new ways.

They twist to improvise bras, halters, and bare-tops. Shirred tubes, deep-plunge halters and a whole clan of tiny tops show up on scarf counters. There are even scarf-printed clutch bags. Provincial prints, African and Chinese motifs are a few faraway themes; gingham, stripes and bright pastels stay closer to home. Square shapes win over oblong in the scarf stakes.

Jewetry is discreetly there. You can see right through the transparent lucite or crystal waterfalls, ice-cube bracelets, showers of bugle beads. The delicate multi-string torsade necklace, the thin fine chains, the pearls strung with shiny stones and metal, are all part of the ultra-refined look. Look for the tubular necklaces of pearls, trade beads, snake chains and strung sequins.

• • •

The naturals are here in slices of horn, amber, wood, shell. Metals provide just the right glint with the copper and pewter combination going strong . . . fine rhinestone chains . . . fragile heirloom looks. Very personalized dangles lead a charmed life. The art deco clip, the solid earring, the pearlized and snakeskin bangles — all play on. The song is subtle, in perfect harmony with the blended look.

Either way, the look is refined. Polka dots, stripes of all widths, small subtle geometrics keep the look orderly.

• • •

In the flower garden: watercolored impressionist blooms, hand-painted looks, brilliant wildflowers on dark backgrounds, sedate landscapes on white Provincial florals. Pick your bouquet. Other patterns to test are the subtle animal prints, bandanna prints and Art Nouveau and Deco looks.

• • •

The lady wears a hat this season. It's the accessory that sets the mood. New hats slouch close to the head. Even big garden-party brims set low on the brow, sometimes slanted to a seductive tilt. Lots of flowers a romantic mood, bare straw keeps an elegant tone. Other brims: the narrow face-framer, the cloche, the tennis brim, the army fatigue look, the printed brim. The "little" hats get a head start with pulled-down berets, navy tams, tight little caps, turbans and crocheted caps. A big little look is the "cupcake" hat perched on the forehead with a frothy veil. For mysterious evenings, veils shade the face, sometimes asparkle with glitter.

Have a nice day!

No matter what the weather . . . be ready for spring '74. This simple A-lined dress is just right for any time of the day. Scarfs of light, airy materials well become a popular accessory too!

Mrs. Fields files for partial divorce

Mrs. Constance Regina Fields, 900 block Kenwood Ave. filed for a divorce from her husband Wilfred Fields.

Court records have Mr. Fields' home address listed as the second floor of the Bird Cage, North Ave. and Chester St.

The couple was married July 23, 1966 and have two children, now in the custody of their mother, Mrs. Fields. According to court records, Mr. Fields has constructively abandoned and deserted his wife without any just cause or reason.

* * *

Mrs. Fields states her husband is employed and earns $150 per week.

In the records, Mrs. Fields says due to past actions of her husband, the best interest and welfare of both parties and the children would best be served if the court would grant an order restraining and prohibiting Mr. Fields from interference or in any way residing at the home of Mrs. Fields, or molesting her or the children.

Mrs. Fields further starts Mr. Fields is constantly intoxicated and on occasion in poseession of narcotics. She is asking the court to grant her a Mensa Et Thoro (partial divorce).

Mrs. Fields is also requesting an order from the court directed to her husband, that he be restrained from molesting, interferring or in any way contacting her. She is also asking the court that her husband be required to pay court cost.

DIVORCES FILED

James I. McCanns; Wilham Winkler vs. Betty J. Winkler; Chinetta Ford vs. Raymond D. Ford; Carl Slater vs. Wilhelmenia D. Slater; Robert J.A Annen vs. Cynthia E. M. Annen; Stephanine J. Hartman vs. Robert E. Hartman; William J. Coburn vs. Maxyne N. Coburn; Catherine P. Butler vs. George Butler; Bonnie M. Shower vs. George R. Shower Jr.

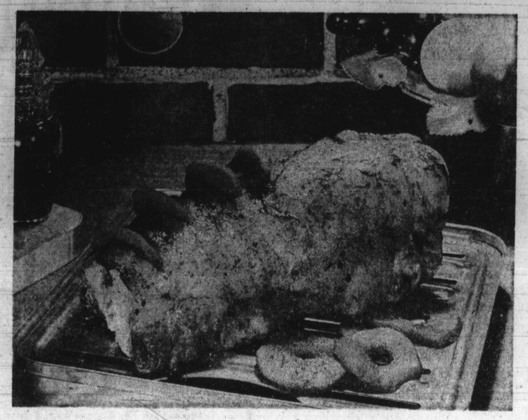
DIVORCES GRANTED

Patricia J. Fischer from Richard E. Fischer; Susan F. Smith fdom Christopher J. Smith; Lillie Cavep from Francis Cavey Jr.; Michael Levin from Sonja L. Levin

Illian C. Cavey from Francis B. Cavey; Jostph Williams from Odessa Williams; Donald W. Kerr from Santina M. Kerr; Sandral. Karns from Kenneth Karns

POLISHED GRANITE MONUMENTS

$95
BEAUTIFUL DESIGNS
EXCELLENT WORKMANSHIP
REASONABLE PRICES
BALTIMORE MONUMENTS WORKS
Free Parking
Call SA. 7-7564
821-27 West Baltimore St.



PORT ROAST BONANZA — warms the chill in the air with its spicy aroma of apple butter and spices. It come to the table juicy and tender.

Pot pourri

By Michele Lynn McRae

Today's porkers are lighter and leaner—the way homemakers like them the new cuts are meatier, with very little waste. Pork contains highest quality nourishment and its flavor is so beguiling that even a gentleman named Lamb was inspired to write the lines above—immortalizing the name of roast pork!

For old fashioned pork roast, use an economy shoulder cut. As you know, pork must always be cooked well done and be sure to use a meat tenderizer to insure its juicy tenderness and prevent shrinkage.

Four to Five pounds pork shoulder, boned and rolled, instant tenderizer. Combine for glaze:

One third cup apple butter or jelly, one third cup apple juice or cider, one eigth teaspoon thyme, one eigth teaspoon cinnamon, one eighth teaspoon ground cloves.

Prepare all surfaces of the meat, one side at a time, as follows:

1. Thoroughly moisten the surface of the meat with water — pat the water on from the faucet with your fingers, or use a pastry brush or draw a wet fork across the surface. Sprinkle instant Meat Tenderizer evenly, like salt, over the entire surface of the meat, about ½ tsp. per pound. Use no salt. To insure penetration and retain meat juices, pierce deeply witha kitchen fork at approximately ½ inch intervals. Cook immediately; or cover loosely with wax paper and refrigerate overnight.

2. Preheat oven to 325 degrees F.; place roast on rack in shallow pan, fat side up. Do not add water; do not cover. Roast 30 to 35 mins. per lb. for approximate total of 2-½ to 3 hours.

3. During last half hour of cooking, cover entire roast with glaze given above.

Cinnamon Apple Slices for Garnish

Core 2 to 3 tart apples; cut in ½ in. slices (or use one No. 2 can apple slices); coat with brown sugar or honey, cinnamon and limon juice. During last 10 to 15 mins. of roasting, place apples alongside pork on rack or secure on the roast's topside with toothpicks. The slices will color to beautiful golden red.

Serve the pork roast with a casserole of hot Southern spoon bread and cress salad with a light, tart dressing. For dessert — hot coffee and cranberry pie.

Suggestions for Left-Over Pork

Alsatian Casserole Supper

Bake cooked pork slices with sauerkraut and caraway seed, just long enough to heat through and blend flavors. Serve with black bread and beer, sour cream apple pie and a round of Edam Cheese.

Cantonese Pork and Rice Skillet

Saute ½lb. diced bacon, 2 large diced onions and 1 lb. sliced mushrooms in heavy skillet; add 2 cups raw rice, 2 cans undiluted consommé, dash soy sauce, fresh pepper and garlic salt to taste, and 2 cups cooked diced pork; cover tightly and simmer 15 mins.; turnoff heat and steam 5 mins. add slivered almonds or walnuts. Serve with crisply undercooked peas or green beans, garlic biscuits and tiny cups of pineapple ice. Spiced tea and almond cakes or peanut butter cookies for dessert.

2. Preheat oven to 325 degrees F.; place roast on rack in shallow pan, fat side up. Do not add water; do not cover. Roast 30 to 35 mins. per lb. for approximate total of 2-½ to 3 hours.

Creole Curry, Vieux Carre

To 1 cup white sauce, add 2 grated onions, ½ cup grated sharp Cheddar, 2 tblsps. curry powder, ¼-cup white wine or sherry and 2 cups 1-in. cooked pork cubes. Serve over steamed rice with condiment dishes of apple chutney, raisins, chopped peanuts, shredded coconut and hard-cooked egg, quartered limes, watermelon pickle and candied orange peel.

Spicy Sausage Mac Dinner

Two cups (7 or 8 oz.) elbow macaroni, one fourth cup (½ stick) butter, one fourth tsp. curry powder, one half cup chopped onion, one half cup chopped green pepper, one can (10½oz.) condensed cream of mushroom soup, one half cup milk, three fourth lb. sliced summer sausage, cut up, one cup (4 oz.) shredded Swiss cheese, four hard-cooked eggs, sliced, Egg slices for garnish

Cook macaroni according to package directions; drain and set aside. Meanwhile in small skillet melt butter; stir in curry powder. Saute onion and green pepper until tender. In a large bowl combine soup and milk; add sausage, cheese, eggs, sautéed vegetables and macaroni. Turn into a 2½ qt. buttered casserole. Bake in a preheated 350 degree oven 45 mins. or until heated through. Garnish with egg slices. Makes 6-8 servings.

Note: One package (30z.) smoked slice beef, chopped, may be substituted for summer sausage.

Green Beans Contadina (Makes 6-8 servings)

One lb. fresh green beans, one and two third cups (14½-ounce can) Contadina Sliced Baby Tomatoes, one tblsp. olive oil, one chicken bouillon cube, one fourth tsp. garlic salt, one eighth tsp. pepper, one half tsp. sugar, one fourth tsp. crushed oregano leaves, one fourth crips crumbled bacon.

Wash beans; trim ends and cut into pieces. Combine tomatoes and liquid, olive oil, bouillon cube, garlic salt, pepper, sugar and oregano in skillet. Bring to boll. Add beans. Cover and simmer gently 30-40 mins. or until beans are of desired tenderness. Place in warm serving dish; sprinkle with bacon and serve.

Two 9 to 10-ounce packages frozen cut green beans may be substituted if fresh beans are not available. Beans must be broken up with fork while simmering.

HAIR WEAVE
FOR LADIES AND MEN
WOULD YOU LIKE TO
1. IMPROVE YOUR APPEARANCE
2. LOOK YEARS YOUNGER
3. COVER UP THAT BALD SPOT
4. LOOK MORE ATTRACTIVE
5. HAVE AN AFRO AS FULL AS YOU WANT IT TO BE
6. GET THAT WIG OFF YOUR HEAD SO YOUR HAIR CAN GROW AGAIN
7. LOOK BOSS AT ALL TIMES
8. HAVE A BETER PERSONALITY
9. GET RID OF THAT RECEDING HAIRLINE UP FRONT
10. HAVE YOUR OWN HAIR AS LONG AND AS FULL AS YOU WANT IT
11. LOOK MUCH MORE BEAUTIFUL WITH YOUR OWN HAIR
12. HAVE THAT GOOD FEELING OF PERSONAL PRIDE THAT WILL MAKE YOU GLOW INSIDE
WE CAN DO IT TO YOU WITH OUR HAIR WEAVE

PARTIAL HAIR WEAVE
69.95

COME IN TODAY AND SEE MR. RAY. I WILL SHOW YOU HOW WE CAN DO IT TO YOU WITH OUR HAIR WEAVE OR FOR YOUR FREE HOME SHOWING
CALL 466-4200

OUR EYELASHES ARE NOW ON SALE 7.50

HAIR WEAVE AND BEAUTY, INC.
3315 GARRISON BLVD.
OPEN 9-7 6 DAYS

A GOOD CITIZEN is registered and prepared to VOTE. Do so TODAY at Supervisors of Elections, People's Court Building, Fayette and Gay Sts. Next election is Sept., 1974. Register from — 8:30 to 4:30 p.m. Mondays through Fridays.

KEEPING YOUR HANDS TOGETHER?
TRY A MANICURE
Call Now For An Appointment At The
DETT SET HAIR SALON
4609 GARRISON BLVD.
664-1737

Your Friendly
HOME MUTUAL Agent
Is Eager To Serve You With
LOW COST INSURANCE
1740 East Joppe Road—21234
Telephone 665-2741
HOME MUTUAL LIFE INSURANCE COMPANY
Baltimore, Maryland 21201

J.J. CUMMINGS & SONS
"FLOWERS FOR ALL OCCASIONS"
Priced Reasonably — Expertly Arranged
Member: Florist Telegraph Delivery Assn.
1123-25 W. BALTIMORE STREET
PHONE: PLAZA 2-1374, 1375, 1376
NO BRANCH STORES

Expedient Service 24 Hours
POWELL FUNERAL HOME
CHARLES H. POWELL
FUNERAL DIRECTOR AND EMBALMER
Successor to Clarence and Katie Williams
Est. Since 1929
319-21-23 N. SCHROEDER ST.
BALTIMORE, MD. 21223
Day or Night 728-8778

ARBUTUS MEMORIAL PARK
BALTIMORE'S FINEST CEMETERY
Choice Crypts For Above Ground Burial Or Lots For Conventional Ground Burial
$125 and up
ALL CEMETERY CHARGES ARE AVAILABLE TO ANYONE UPON REQUEST
CALL 242-2700

BRAGER-GUTMAN'S
Use your favorite Charge card BankAmericard/Master Charge/NAC

Special Purchase!
Famous Brand Misses' and Women's 100% Polyester Sportswear
4.99 to 9.99
Values $10.00 to $35.00
This sensational group of 100% polyester sportswear includes pants, vests, jackets, blouses, and skirts in light and medium tones. Sizes 8 thru 18. Slight irregulars and some imperfects.
Lexington Sportswear — 2nd Floor — Downtown, Westview, Hillendale and Mondawmin.

FEB 2