Baltimore Retail Food Priced Report

Beginning today, Friday, the AFRO will carry the Baltimore Retail Market Report. The itemized list of food products for sale in area supermarkets, reflects the prices such items are selling for during the current week.

The Report is compiled weekly by Helen M. Huber, marketing specialist, Maryland Department of Agriculture Marketing Office.

The figures show the price range in stores surveyed.
(*) Higher (-) Lower.

VEGETABLES	UNIT	PRICE	FRUIT	UNIT	PRICE
-Cabbage	lb.	12-20¢	*Apples, Delicious	lb.	39-49
Carrots	lb.	39-39	Apples, Bag	3 lbs.	69-99
Collards	lb.	39-41	*Bananas	lb.	25-25
*Celery	bunch	33-39	Lemons	doz.	1.18-1.68
Corn	ear	17-21	Grapes	lb.	59-69
*Cucumbers	each	39-49	*Pears	lb.	33-59
Eggplant	lb.	45-49	*Pineapples	each	79-99
Lettuce, Iceberg	head	33-49	Avocados	each	34-70
-Mushrooms	lb.	99-1.19	Grapefruits, 40's	each	14-18
Squash	lb.	29-59	Oranges, Fla. 100's	doz.	59-89
Spinach	10 oz.	39-69	Cokpnuts	each	59-69
Kale	10 oz.	55-59	Tangerines	doz.	79-1.19
-Onions, Green	bunch	17-25	-Oranges, Calif. 88's	doz.	1.08-1.38
Onions, Yellow	lb.	10-18	*Temple Oranges	doz.	1.08-1.56
*Onions, Spanish	lb.	19-39	Strawberries	pint	69-79
-Onions, White	lb.	29-49			
Peppers, Green	each	25-39	DAIRY		
*Potatoes, Sweet	lb.	25-29	Butter, Quarters	lb.	83-89
Potatoes, White	5 lbs.	55-59	*Butter, Packages	lb.	80-82
Potatoes, White	10 lbs.	79-1.09	-Oleomargarine	lb.	57-81
-Potatoes, Baking	lb.	17-23	Cheddar, Mild	lb.	1.79-1.65
-Radishes, 6 oz.	bag	13-21	Cheddar, Sharp	lb.	1.55-1.79
Turnips, White	lb.	29-49	-American Process	lb. box	95-1.05
-Tomatoes, Loose	lb.	49-79	Milk, F.H., Vit. D	1/2 gal.	74-84
-Tomatoes, Carton	12 oz.	49-59	-Sugar, Granulated	5 lbs.	2.49-2.59
*Broccoli	bunch	75-79	Flour, White	5 lbs.	79-1.05
Cauliflower	head	55-59	Bread, White	lb.	34-44
Parsnips	lb.	59-69			
Brussel Sprouts	cup	65-69	FROZEN FOODS		
Beans, Green	lb.	39-49	Orange Juice	6 oz.	20-36
			Strawberries	10 oz.	45-49
			*Beans, Fordhook	10 oz.	39-45
			Beans, Cut Green	9 oz.	34-42
			*Sweet Corn	10 oz.	32-38
			Broccoli Spears	10 oz.	32-46
			*Peas	10 oz.	33-43
			*Spinach	10 oz.	20-36
MEATS			FISH		
-Rib Roast, 7-Inch Cut		1.29-1.69	Sea Bass		69-1.09
Chuck Roast, Bone-in		79-99	Blue Fish		49-89
Chuck Roast, Boneless		99-1.29	Butterfish		79-1.19
*Rolled Roast, Cross Cut		1.29-1.69	Crabmeat, Regular		3.79-4.49
Steak, Round		1.49-1.89	Croakers		59-89
Steak, Porterhouse		1.79-2.09	Flounders, Whole		79-1.39
-Steak, Sirloin, Bone-in		1.29-1.59	Norfolk Spots		79-1.09
Beef, Ground Regular		79-99	Perch, White		69-89
Beef, Ground Chuck		95-1.09	Rock		1.09-1.29
Stew Beef, Boneless		1.49-1.59	Shrimp, 21-25		3.49-3.19
Pork, Center Chops		1.09-1.19	-Shrimp, 36-42		2.89-2.69
Pork, End Chops		95-1.09	*Steakfish		99-1.25
Pork, Shoulder Smoked		69-79	*Sea Trout		59-69
Pork, Shoulder Fresh		69-79	Sea Scallops		2.35-3.19
Pork, Roast Loin End		95-1.19	Porgies		49-89
-Pork, Roast Rib End		85-1.09	*Oysters, Select, 12 oz.		1.89-2.19
-Spare Ribs		99-1.19	*Oysters, Standard, 12 oz.		1.79-2.09
Ham, Fully Cooked, Whole		1.29-1.79	Whiting, Frozen		45-55
*Ham, Smoked Shank Half		89-1.19	Halibut, Steak Frozen		1.59-2.19
Frankfurters		89-1.29	Fillet, Cod Frozen		1.29-1.49
-Sausage, Fresh "Ropa"		1.39-1.79	Fillet, Haddock, Frozen		1.39-1.55
Bacon, Sliced		1.19-1.79	Fillet, Perch, Frozen		79-1.09
*Lamb, Leg		1.49-1.59	CANNED FOODS		
Lamb, Rib Chops		2.29-2.79	Applesauce	16 oz.	31-41
Lamb, Loin Chops		2.49-2.89	Apricots	30 oz.	73-89
Lamb, Shoulder Chops		1.79-1.89	Cherries, Sour Pitted	16 oz.	59-63
Lamb, Breast		39-89	Fruit Cocktail	17 oz.	40-50
Veal, Rump Roast		1.69-1.79	Fruit Cocktail	30 oz.	65-75
Veal Cutlet		3.49-4.39	Pineapple Juice	46 oz.	57-65
Liver, Beef		69-1.09	Orange Juice	46 oz.	55-61
Liver, Calves		1.69-1.99	Grapefruit Juice	46 oz.	59-66
Liver, Pork		49-69	Grapefruit and Pineapple Drink	46 oz.	47-55
			Blended Juice	46 oz.	49-53
			Pears	29 oz.	65-85
			Peaches	16 oz.	49-46
			Peaches	29 oz.	59-65
			Beans, Cut Green	16 oz.	30-44
			Spinach	15 oz.	29-33
			Spinach	27 oz.	43-49
			Beets, Sliced	16 oz.	27-37
			Corn, CWX Vac.	12 oz.	33-41
			Corn, CWX	17 oz.	30-40
			Corn, CCS	17 oz.	30-42
			Green Peas	17 oz.	35-45
			Tomatoes	16 oz.	33-45
			Tomatoes	28 oz.	49-63
			Tomato Juice	46 oz.	51-67
			Tomato Juice	18 oz.	28-34
POULTRY					
Chicken, Fryers Whole		43-59			
Chicken, Cut-up Breasts		99-1.09			
Chicken, Cut-up Legs		79-99			
*Chicken, Roaster Frozen		79-89			
Chicken, Stewers Frozen		69-79			
Capons, Frozen		1.09-1.39			
Ducks, Frozen		99-1.19			
Turkeys, Frozen under 16#		59-75			
Turkeys, Frozen over 16#		55-69			

Change the pace of your mealtimes with a different dish, and watch the family go for it. Something out of the ordinary often acts like a spring tonic. And that's exactly what this Buttered Halibut Amandine will do!

Just mix softened butter with lemon juice for tangy zip, mustard for extra piquancy and a dash of cayenne for a peppery twist. Toasted almond slices provide the nutty crunch and parsley makes the whole creation look as good as it tastes. Spread the sauce over the halibut steaks on a broiling pan and slip under the broiler.

A dish of such eloquence as this deserves a unique fresh vegetable combination like tomatoes and zucchini sparked with green pepper and onion. Two kinds of cheese, Parmesan and Cheddar, top the combo.

Buttered Halibut Amandine

½ cup butter
1 tablespoon lemon juice
2 teaspoons chopped parsley
teaspoon dry mustardDash of Cayenne2 pounds of halibut steaks, cut 1-inch thick
Salt and pepper
½ cup sliced almonds, toasted

Combine softened butter, lemon juice, parsley, mustard and cayenne; mix well. Season fish with salt and pepper. Place on broiler pan. Spread half of butter mixture on one side of fish.

Broil 3 inches from heat, 4 to 6 minutes or until lightly browned. Turn; spread remaining butter mixture on fish. Top with almonds. Broil 4 to 6 minutes or until fish flakes easily with fork. Garnish with parsley, if desired.

Change mealtime pace with Buttered Halibut

Halibut spread with a tangy butter mixture before broiling offers a new way to serve fish. Serve with a unique vegetable combination of zucchini, tomatoes and Parmesan cheese.

Food clips

Chilled, raw poultry may be held for one or two days in the coldest part of the refrigerator. But, it should be unwrapped, placed on a platter or tray, covered with wax paper, and refrigerated.

Excessive shrinkage is a sign of overdone poultry; only a small amount of shrinkage is expected in well-cooked meat.

* * *

The approximate cooking time for poultry will be increased if the legs of the bird are bound throughout the cooking period. The temperature of poultry is lower than refrigerator temperature just prior to roasting.

* * *

Lamb, liver and kidneys are especially good sources of the B vitamins. Lamb, meat from young sheep, usually less than a year old, is marketed fresh — some however, is sold as frozen products and some as canned products.

* * *

Broil frozen lamb at a low temperature to prevent surface from charring before the interior thaws. Increase the cooking time suggests USDA home economists.

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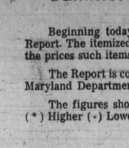


Hints For Homemakers

INEZ KAISER

The saying that George Washington never told a lie has been around a long time. But I don't have to have been president to be truthful with my readers when I write about Lever Brothers' products—and that's no lie.

WISK AROUND THE COLLAR

Recently, when our son was home on military leave I noticed rings around the collars of his shirts. So one day I decided to remove them by moistening the collars, applying WISK liquid detergent directly to the soiled areas and rubbing it in before placing the shirts in the washing machine.

The remainder of the WISK was poured in the washing machine to complete the laundry process.

The white shirt he wears with his Navy dress uniform was very badly soiled, but WISK really did a great job of removing the ring around that collar.

My daughter-in-law said to me, "Mom, I am so glad you told me about WISK when we were married. I just couldn't keep Rick's shirts clean without it."

LUX LIQUID FOR SMOOTH DISHWASHING

Regardless of how old your children become, they never seem to forget what their parents made them do during their childhood. Till this day, I am reminded that our son had to wash the dishes.

It is rewarding to know though that LUX LIQUID made the task more desirable. Not only did it cut the grease and clean the dishes, it also left Rick's hands in such a condition that his friends had no idea that he was the official family dishwasher.

Now that he is the head of his own household, it is interesting to notice that LUX LIQUID is still his favorite dishwashing detergent—and Carolyn's, too.

LUX's mildness is rated tops in both Kaiser households. That's because even after doing the dishes for a full week, your hands still look as soft and as pretty as if they hadn't touched any dishwater at all. That's why we Kaisers call them LUX hands.

Living in San Diego has caused Rick and Carolyn to become lovers of Spanish dishes. They serve them often when they entertain, and always with the assurance that their dishes will be swiftly cleaned while their hands will remain soft and smooth when the party is over, all thanks to LUX LIQUID.

PEPSODENT ALWAYS AT HAND

Speaking of daughters-in-law, Carolyn is a typical wife of less than two years. She likes to watch what I do, and she uses the same products that are found in my household.

When she and her husband returned to California, some tubes of PEPSODENT toothpaste were packed in their bag. Carolyn has become an enthusiastic user because her teeth are beautiful and are always kept their whitest with PEPSODENT.

The family teases her about how photogenic she is. On every picture her teeth literally glisten through the photo.

Since her husband Rick is in charge of young enlisted men, it is important that he set an example of being well-groomed. His teeth are just about perfect, and the older he gets the more conscious he is of keeping them white.

PEPSODENT toothpaste is always on hand in his kit. In fact, as Supply Officer he made sure that he always stocked PEPSODENT aboard the ship's store.

Even when he was at sea for six months, there was no need to worry about his supply running out. PEPSODENT was always available.

IMPERIAL FLAVOR CAN'T BE BEAT

Another Lever product that has found its place in the Kaiser household in California is IMPERIAL Margarine. Both of them love the taste of this delicious margarine.

Carolyn uses it to season all of their vegetables and it certainly tastes like butter.

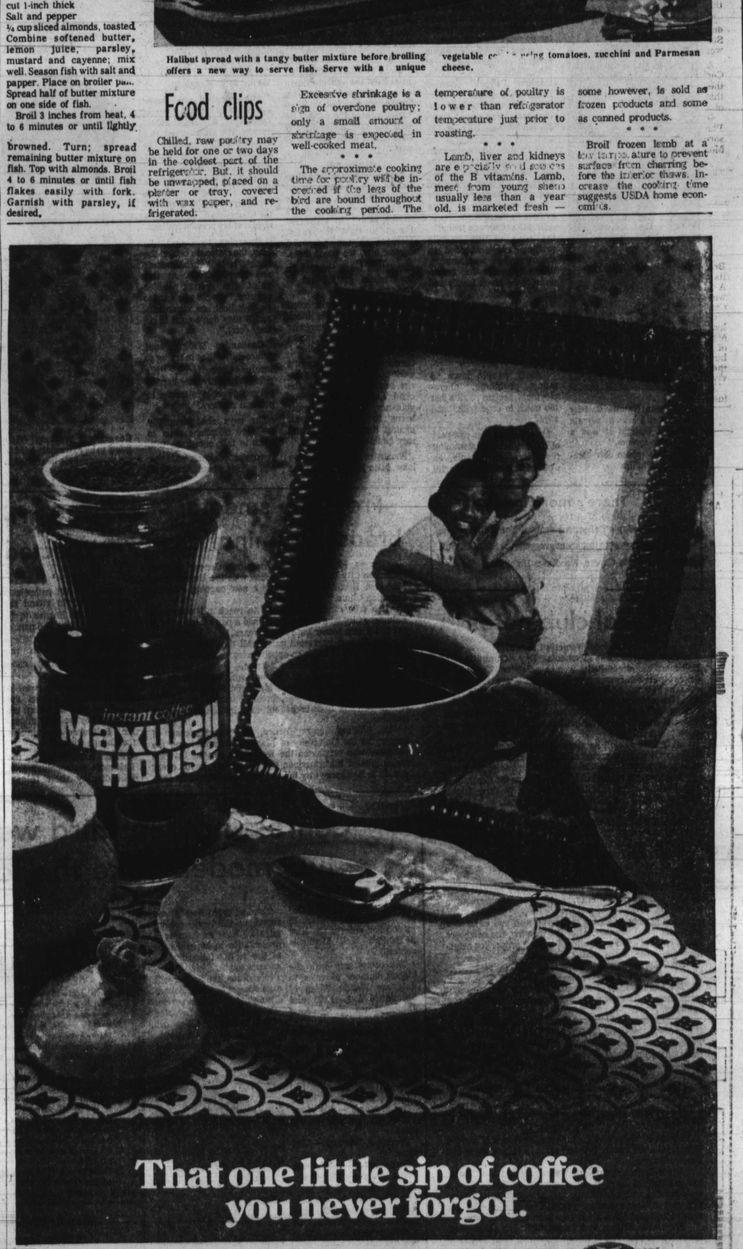
IMPERIAL offers consumers a choice of three popular forms—regular Stick, Sof-Spread and Diet. Carolyn often purchases the soft form in 1-lb. tub size and on other occasions she selects the stick form.

When she finishes all the IMPERIAL in the tubs, they are utilized as containers to hold her sewing notions.

Recently, it was her privilege to prepare a special dish for other Navy officers' wives at a shower. It was a real hit!

When asked why it had such a wonderful flavor, her only reply was, "I cook with IMPERIAL."

And it pleased her to notice that so many of the wives smiled in understanding agreement.



That one little sip of coffee you never forgot.

It happened the day your mother finally broke down and let you taste some right from her cup.

After that, you knew why coffee was so special to her.

Like it is to you now. So, whenever you make it, you make sure it's the same good coffee your mother used then. Instant Maxwell House.

Instant Maxwell House. More than a good cup of coffee.

R.S.V.P. WITH MARIE

Weekends in Baltimore, not as dry as they say

By Marie P. Cooke
Reflections Editor

I often hear people say there's nothing to do on the weekends in Baltimore. I object.

Depending on what it is you're into, you can (and always will) find something happening in the Monumental City. Oftentimes folk "make" things happen. Needless to say, the numerous local organizations (and there is a many a one) keep the social calendar filled throughout the year.

This town does function on Friday, Saturday and Sunday. Like this past weekend for example.

According to the AFRO's Community Calendar, there were functions held that appealed to a variety of black folk.

On Friday night the Zeta Phi Beta Sorority sponsored a volleyball game at Morgan State, while others witnessed the MEAC Basketball Tournament at the Civic Center. Both were certainly "happenings."

For many, Saturday morning began at Bowie Race Track. The Epsilon Sigma Chapter of Omega Psi Phi spent its day cheering for favorite horses. A special "Omegas Day" race was named for the group.

To stress my point even further, the Omega's Iota had its costume ball, better known as the Mardi Gras on Saturday night.

At the same time black folk partied hard over in East Baltimore with the Lets Comeres Social and Charity Club. It was their fourth annual cabaret.

But that's not all.

The Community Calender showed the Alpha Zeta Chapter of Zeta Phi Beta sponsoring its Finer Womanhood Tea. Dr. Mary Bullock McGhee, professor at Hampton institute, Hampton, Va., spoke at the annual event held Sunday at Union Baptist Church.

Let's go on.

For flower lovers, the Clyburn Wildflower Preserve and Garden Center held open house at its 4915 Greenspring Ave. location.

For those who support delinquency prevention, the Blue Ribbon Tea marked its 31st year. (See: Blue Ribbon Tea Marks 31st Year" in this section.)

You've heard the saying, "different strokes for different folks "(Sly Stone), that's what the weekends are like here in Baltimore. You CAN find people doing many of the same things you are "into" or want to do.

Check out the Community Calendar, found on the opening Reflections page each Friday and find out where the happenings are hereabouts. And, if you know of anything that's going on, regardless of its nature, let us know so that we can turn others on to it.

Peace.

Column Items

William Stanford, who taught for 15 years at Bowie State College and concluded his professional career after 24 years of service at Coppin State College as professor and director of the Media Center was feted at a retirement dinner at Emerald Gardens.

Toastmaster was Charles Pryor, Faculty Hospitality Committee, Coppin; greetings by Dr. Cynthia N. Morton, Faculty Hospitality and blessing by the Rev. William Peters, Grace United Presbyterian Church.

Dr. Calvin W. Burnett, president of Coppin also brought greetings and testimony and presentation of gifts were by Goldeck Daley, chairman, department of speech and drama at Coppin.

Mrs. Phyllis Shamwell saluted William Stanford as a patient, warm and gentle man and a member of the Civian "old guard" and "old gang" that turned out most of the teachers in Baltimore.

Mr. Daley in presenting Bill Stanford with a silver bowl and a check for $100, said he stood tall among his friends because of his service to others.

In the audience were members of his clubs, the Peepers and Pipers, the Couples Club, Kappa Alpha Psi Fraternity.

William Stanford is a native Baltimorean and graduated from Douglass High School. He received his BA degree from Lincoln University and his MA from Columbia University. He has done post-graduate study at Loyola College, Catholic University and University of Southern California.

Besides Bowie and Coppin, he taught in Easton, Md. and served as principal in St. Michael's, Md.

Music for the testimonial was by Naomi Williams, Coppin student accompanied by Maurice Murphy.

A Birthday

Tonya Maria Savage celebrated her eighth birthday recently at a party given by her mother, Adrienne Savage. The affair was held at the home of her grandparents, Mr. and Mrs. William Morton.

Games and other activities were led by Tonya's godmother, Zelda Campbell. Prizes were won at the delight of the guests

Her guests included:

Theron Alexander, Mia Aleton, Howie Baker, Tony and Rochelle Coley, Kimberly and Larry Crew, Cheryl and Earl Davis, Melanie Ford, Tiffeny Green, Richard and Michael Griffin;

Jason Hillen, Jerome and ZoAndre Holmes, Angela Holmes, Garron Jones, Kier morton, Trayce Morton, Craig and Kurt Price.

Faithful service

Mrs. Eliza Carpenter of 1701 Madison Ave., was honored at St. James Episcopal Church this past Sunday morning.

Father Donald O. Wilson, rector, and members of the Bragg Missionary Guild feted Mrs. Carpenter for 77 years of faithful service in the church. Accolades and orchids went to the honoree who still worships at the church regularly.

On hand for the occasion were two of hr cousins, Mrs. Victoria Coates and Mrs. Sarah Brown, both of Annapolis and Mr. and Mrs. George Brown, long time friends

(Editor's Note: Mrs. Carpenter is a fine lady. She said in a brief telephone conversation on Tuesday that she has shaken hands with six bishops in the Maryland Diocese. She was confirmed in 1896 . . . she's a living text.)

Marks 70 years

Mrs. Naomi Satterfield of North Stricker St., was honored on her 70th birthday recently.

The affair was held at the West Saratoga St., home of her close friend, Mrs. Janella Carpenter on Saturday.

Among those present were the Ray Williords, William Wyles, Theodore Gambles, Albert Dunlinses;

Also, Paul Roger, Charles Barnes, James Shaver Jr., Kenneth Shaver; Macy Walker; and Shirley Goldman, Sharnella Dhaver, Nichole Shaver

Out of town guests included: Catherine Bowman and Nimrod Johnson, Washington, D.C.; Mr. and Mrs. Henry Johnson, Boyce, Va.

Also Mr. and Mrs. Johnny Travis, Winchester, Va., Paulette Benefield, Detroit, Mich.

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Columbia Capers

By Pinnie L. Ross
AFRO Columnist

The Howard County Branch of the NAACP held its second annual Freedom Awards Luncheon last week at the Urban Life Center.

Guest speaker for the luncheon was Clarence M. Mitchell Sr., Esq., director of the NAACP, Washington bureau. The local chapter's theme was "How To Survive in '75."

James W. King Sr., president of the Howard County Chapter, presided. Leola M. Dorsey brought greetings to the many listeners. The invocation was by the Rev. Walter Long. Nathaniel R. Smith introduced the guest speaker.

The long-time civil rights fighter told the anxious audience of his broad experience as director of the Washington bureau. He mentioned one incident which happened during the time he was a reporter for the AFRO-AMERICAN as an eyewitness to a lynching incident.

(Cliff note): To beer of an incident is one thing, but to be an eyewitness of an incident, is a different feeling.

In 1969 Mr. Mitchell was awarded the Spingarn Medal at the national convention of the NAACP. In 1973 he received the Adam Clayton Powell Award from the Congressional Black Caucus for his contributions in the field of human rights.

The distinguished attorney received his law degree from the University of Maryland. He is the recipient of several honorary law degrees from Lincoln University, Georgetown University and Morgan State College for his work in civil rights.

He is the husband of attorney Juanita Jackson Mitchell, Baltimore civil rights fighter, and the brother of dynamic Parren J Mitchell, member of Congress, Seventh District and the father of State Senator Clarence Mitchell III.

By the way, "like father, like son" — Michael Mitchell, one of the other sons, is an attorney.

Representatives from various chapters were Calvert, Baltimore, Washington, Prince George's, Montgomery, Arundel and Howard.

Organizations in Howard County inside payment on life membership. The AKA Sorority, Columbia Chapter of Jack and Jill, the Delta Sigma Theta Sorority made their fourth payment at the luncheon on their life membership.

Nathaniel Green paid $100 towards his life membership in the national organization.

Each year the Howard County Chapter presents an award to outstanding citizens who have worked diligently in the local chapter. This year the award went to Carrie V. Johnson for her outstanding volun-

(Continued on page 28)

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Blue Ribbon Tea marks 31st year

By Marie P. Cooke
Reflections Editor

A group of women calling themselves the Women's Citywide Committee for Delinquency Prevention, for the past 31 years have held a major fund raising event which has enabled them to meet their main objective, that being, "to send children to camp and other enriching activities."

The group, now headed by Alva Harris, has met its goal throughout the years.

The fund-raiser is known as the Blue Ribbon Tea, an event which brings out public figures and citizens to the Paul Laurence Dunbar High School. The Eastside Community Committee co-sponsors the tea.

Funds netted are used to support the group's project. This year some $3,500 was raised.

History was made at this year's tea held last Sunday. It was the first time the group and their guests had gathered in the new ultra-modern Dunbar Building.

Principal, Julia Woodland says the new structure is a dream which came true.

The keynote address was made by Dr. Lucia S. Hawthorne, associate professor of the Department of Speech Communication and Theatre Arts at Morgan State College.

In her talk, Dr. Hawthorne spoke on the "Blue Ribbion Priorities For Black Folk in '75."

"Blue Ribbon meaning first priority . . no one else should be setting them for us (blacks)," Dr. Hawthorne said in opening.

She spoke on such priorities, namely, parental responsibility, education, media and Women's Liberation. Public figures and Committee representatives extended greetings.

They were:

Roscoe Harrington, representing Mayor W. D. Schaefer; State Senator Robert L. Douglass, 45th district; Del. Hattie N. Harrison, 45th; Councilwoman Mary B Adams, 4th; Councilman Clarence H. Burns, 2nd;

Dr. Robert Heyssel, executive vice president and director, Johns Hopkins Hospital; Julia Woodland, principal, Dunbar High; Marie P. Cooke, Reflections Editor, AFRO-AMERICAN Newspapers; Mrs. Thomas J. S. Waxter Sr., wife of the late Judge Waxter; Councilman Frank Pence, 2nd.

Other program participants were:

Hollisman's Student Band, James H. Holliman, director; the Rev. Leroy Fitts, pastor First Baptist Church; Queen E. Robinson, assistant chairperson for the tea; J. C. Poney Troop No. 251; cafeteria staff at Dunbar and community volunteers.

(Note: A complete list of contributors and donations will appear in next Friday's edition.)

Here are the women who were partially responsible for the success of the 31st Annual Blue Ribbon Tea, held last Sunday at the Dunbar Community High School. From L to R: Alva Harris, president, Women's Citywide Committee for Delinquency Prevention; Dr. Lucia Hawthorne, associate professor of the Department of Speech Communication and Theatre Arts, Morgan State College, who gave the keynote address, and Queen E. Robinson, assistant chairperson for the Tea.
(Reflection photo by Benjamin M. Phillips)

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Easter
MARCH 30TH

The Baltimore AFRO-AMERICAN on Friday, March 28th will help you pay tribute to the memory of your loved ones with a special "Easter In Memoriam Page". With this thought in mind, we are taking this opportunity to suggest the publication of an In Memoriam.

Appropriate verses will be mailed to you, upon request.

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Don't delay – the deadline is Tuesday, March 18th.

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7 to 14 25.99
Reg. $30.00 and $35.00
The "Grow Coat" that gives you that extra wear in plaids and solids. Double- and single breasted styles and tie fronts.
Girls' Dept. — 3rd Floor — Downtown and All Branches

Girls' Fashion Easter Dresses
Reg. Value $7.50 to $10.50 4.50
SIZES: 4 to 6x
A great selection of sheers, prints, solids, lace trims and more in 50/50 blends, and 100% polyesters. All are machine washable and perma press. Many colors to choose from.
Sizes 7 to 14... 5.88
Girls' Dept. — 3rd Floor — Downtown and All Branches

Junior Boys' Fashion Suits
18.99 and 23.99
All polyester in the new, casual styles. Lined jackets with contrasting trims, sizes 4 to 7. Soil releases fabrics in assorted colors and styles.
Jr. Boys' — 3rd Floor — Downtown and All Branches

Sale! Boys' Spring Jackets 14.99
Cinch back styled jacket in a machine washable dacron and cotton blend.

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Boys' Braided Suits 39.99
The latest in today's fashion fabrics and colors are yours in wrinkle free polyester, Sizes 8 to 18.
Boys' Dept. — 3rd Floor — Downtown and Westview

Boys' Double Knit Pants 5.99
Orig. $7.99
Fashion double knit pants in a great selection of solids and fancy patterns with fancy waist styles in sizes 8 to 18.
Boys' Dept.—3rd Floor—Downtown and Westview

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