BALTIMORE RETAIL FOOD PRICE REPORT

Food prices remain stable

Note as consumers: This week's grocery shopping won't be much different than last week's. Food prices are pretty much stable with only a few rises and a few declines in prices.

Good buys this week are canned foods, poultry, and fish. Shop around for the best bargains you can possibly get.

(*) means prices have increased; (-) decreased

VEGETABLES	UNIT	PRICE
Cabbage	lb.	18-20
Carrots	lb.	33-35
Collards	lb.	39-41
*Celery	bunch	39-49
*Corn	ear	16-24
*Cucumbers	each	15-21
Eggplant	lb.	39-49
*Lettuce, Iceberg	head	45-49
*Mushrooms	lb.	1.15-1.19
-Squash	lb.	35-49
Spinach	10 oz.	59-69
Onions, Green	bunch	19-25
Onions, Yellow	lb.	25-33
*Onions, Spanish	lb.	39-59
*Onions, White	lb.	59-69
-Peppers, Green	each	20-34
*Potatoes, Sweet	lb.	39-43
Potatoes, White	5 lbs.	79-89
Potatoes, White	10 lbs.	1.19-1.59
Potatoes, Baking	lb.	20-30
*Radishes, 6 oz.	bag	18-24
Tomatoes, Loose	lb.	59-79
*Tomatoes, Carton	12 oz.	55-59
Broccoli	bunch	69-79
Cauliflower	head	89-99
Parsnips	lb.	59-69
Brussel Sprouts	cup	65-69
*Squash, Green	lb.	59-69
-Asparagus	lb.	49-79
-Rhubarb	lb.	29-49
Turnips	lb.	29-39

EGGS	UNIT	PRICE
-Extra Large Grade A	doz.	71-77
-Large Grade A	doz.	65-71
-Medium Grade A	doz.	55-65
*Small Grade A	doz.	50-55

MEATS	PRICE PER POUND
Rib Roast, 7-inch Cut	1.69-1.89
-Chuck Roast, Bone-in	99-1.29
-Chuck Roast, Boneless	1.19-1.69
Rolled Roast, Cross Cut	1.49-1.89
Steak, Round	1.69-2.19
*Steak, Porterhouse	2.29-2.89
*Steak, Sirloin, Bone-in	1.89-1.99
*Beef, Ground Regular	65-99
Beef, Ground Chuck	1.09-1.19
-Stew Beef, Boneless	1.49-1.79
Pork, Center Chops	1.69-2.09
-Pork, End Chops	99-1.19
*Pork, Shoulder Smoked	79-89
Pork, Shoulder Fresh	79-85
Pork, Roast Loin End	1.69-1.49
Pork, Roast Rib End	99-1.39
Spare Ribs	1.29-1.49
Ham, Fully Cooked, Whole	1.39-1.79
-Ham, Smoked Shank Half	89-1.19
Frankfurters	89-1.39
*Sausage, Fresh "Rope"	1.49-1.85
Bacon, Sliced	1.29-1.99
Lamb, Leg	1.49-1.69
Lamb, Rib Chops	2.49-2.99
Lamb, Loin Chops	2.69-3.39
*Lamb, Shoulder Chops Rd. Bone	1.89-2.19
-Lamb, Breast	69-99
*Veal, Rump Roast	1.79-1.95
Veal Cutlet	3.49-4.79
Liver, Beef	69-1.09
Liver, Calves	1.69-1.95
Liver, Pork	49-69

FRUIT	UNIT	PRICE
Apples, Delicious	lb.	49-59
*Apples, Bag	3 lbs.	1.09-1.35
*Bananas	lb.	25-27
-Lemons	doz.	89-1.39
Pears	lb.	39-59
Pineapples	each	69-99
*Avocados	each	33-59
-Grapefruit, 40's	each	17-25
Oranges, Fla. 100's	doz.	79-85
Coconuts	each	59-69
Oranges, Calif. 88's	doz.	1.08-1.20
Strawberries	pint	49-69
-Cantaloupes	each	59-89
Watermelons	lb.	10-16
Peaches	lb.	49-69

DAIRY	UNIT	PRICE
Butter, Quarters	lb.	83-89
Butter, Packages	lb.	80-82
Oleomargarine	lb.	45-83
Cheddar, Mild	lb.	1.29-1.69
Cheddar, Sharp	lb.	1.55-1.79
American Process	lb. box	95-1.05
Milk, P.R., Vit. D	1/2 gal.	74-84
*Sugar, Granulated	5 lbs.	1.39-1.79
Flour, White	5 lbs.	75-99
Bread, White	lb.	34-40

FROZEN FOODS	UNIT	PRICE
Orange Juice	6 oz.	17-35
Strawberries	10 oz.	47-59
Beans, Fordhook	10 oz.	37-45
Beans, Cut Green	9 oz.	34-42
Sweet Corn	10 oz.	31-39
Broccoli Spears	10 oz.	32-46
Peas	10 oz.	31-41
Spinach	10 oz.	17-31

FISH	PRICE PER POUND
Sea Bass	79-89
Bluefish	39-69
Butterfish	79-1.19
Crabmeat	3.89-4.69
*Croakers	59-79
Flounders, Whole	89-1.29
*Norfolk Spots	49-89
*Perch, White	79-89
Rock	89-1.29
Shrimp, 21-25	1.89-4.59
Shrimp, 36-42	1.69-1.99
*Steakfish	79-1.05
Sea Trout	49-79
Scallops	1.79-3.19
*Porgies	59-89
Whiting, Frozen	49-69
Halibut, Steak Frozen	1.69-2.79
*Fillet, Haddock Frozen	1.39-1.55
Fillet, Perch Frozen	89-1.09
Buck Shad	69-89
*Roe Shad	1.09-1.49
Mackerel, Boston	49-89

CANNED FOODS	UNIT	PRICE
Applesauce	16 oz.	33-41
Apricots	30 oz.	75-87
Cherries, RSP	16 oz.	59-73
Fruit Cocktail	17 oz.	45-49
Fruit Cocktail	30 oz.	59-75
Pineapple Juice	46 oz.	61-73
Pineapple, Sliced	20 oz.	55-59
Orange Juice	46 oz.	55-67
Grapefruit Juice	46 oz.	55-65

Food clips

Never leave uncooked or cooked ham at room temperature for more than 2 hours. Extension Nutritionist warn — keep it Cold(below 40 degrees F) or hot (140 degrees F).

* * *

Did you know that creamed onions are considered perishable items? Serve immediately ...do not allow them to stand at room temperature more than 2 hours. Use some method of keeping them hot (above 140 degrees.

* * *

Hams labeled "cured" or "cured smoked" must be cooked before you eat them. Cook to an internal temperature of 160 degrees F. "Fully cooked"hams are cooked thoroughly in processing and are ready to eat.

* * *

Using whipped cream on those desserts? Add the whipped cream just before serving, don't let it sit on top of that cake and it should be refrigerated until the very last minute — just to be sure.

* * *

What contributes to food poisoning? The right combination of time,temperature and moisture. It can easily be avoided — if you handle food WITH CARE.

U. of Baltimore commencement

The University of Baltimore will confer honorary Doctor of Laws degrees on Paul S. Sarbanes, U.S. Representative and guest speaker, and William S. James, Maryland State treasurer at its 48th annual commencement exercises on June 11, at 8 p.m. at the Civic Center.

Week's food economies

Strawberries in all their rich red beauty stand out at produce counters. With locally grown berries coming to the foreground, now is the time to feast on berries in all your favorite ways, says Virginia McLuckie, food economist, Cooperative Extension Service, University of Maryland.

When you buy berries in the grocery store or roadside market, remember the best ones just naturally catch your eye. They are bright, glossy, solid red in color and regular in size. Be sure they are dry with fresh green caps attached. Flavor does not depend on size but upon variety, ripeness and growing conditions. The biggest are not always the sweetest in taste.

Take care not to bruise the berries before you get them home. Empty berries from the carton and spread on a flat pan, then cover with wax paper and refrigerate. Wash berries just before using, remove caps after the fruit has been washed and berries are dry.

Strawberries are an excellent source of Vitamin C plus small amounts of other vitamins and minerals. Use one cup of berries in place of 6 ounces of orange juice for the daily required Vitamin C for an adult. One cup of strawberries contain only 55 calories, provided no sugar is added.

You can do more things with strawberries but sometimes the least done the better. Eat them sweetened and simple or top with cream, whipped, sour or ice cream. Cook up an old fashioned strawberry and rhubarb cobbler, serve it piping hot with butter on top, or top with whipped topping and garnish with whole berries.

Other tasty recommendations for spring menus include rhubarb, western cantaloupe, fresh pineapple, bananas and Florida watermelon. Spring vegetables are up in supply one per cent from last year. Vegetables available are asparagus, cooking greens, green onions, radishes, sweet corn, tomatoes and cabbage.

Strawberry Rum Sauce (Makes about 4 cups): Sprinkle ¼ cup sugar over 2 pints fresh California strawberries, halved. Allow to stand several hours; drain and reserve syrup. In saucepan blend: two-thirds cup of the strawberry syrup, one and one-third cups water, ¼ cup lemon juice and 2 tablespoons cornstarch. Add strawberries and ½ cup light rum. Stir slowly to boiling, then boil ½ minute. Chill.

Spring Fruit Pie

1 recipe pastry for two crust pie

1 cup fresh strawberries

1 cup fresh diced pineapple

1 cup fresh diced rhubarb

¾ cup sugar

2 tablespoons minute tapioca

1 teaspoon grated orange rind

Mix fruit, sugar, rind and tapioca and let stand while preparing the pastry. Fill the pastry shell and cover with strips and lattice. Bake at 450 degrees F. for 45 minutes or longer if desired. Serves 6.

MAY 30

The bus system will follow a Sunday schedule of reduced service on Friday, May 30 when the State observes the holiday.

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FRESH CHICKEN LEGS & BREASTS LB. 59¢
TURKEY NECKS 3 LBS. $1
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Longwood Gardens trip

Baltimoreans are welcome to join the YWCA (Young Women's Christian Association) members on a trip to Longwood Gardens, Pa., planned by the Group Activities Department of the YWCA for: Wednesday, June 11.

A horticultural garden serving as a living museum of plants, Longwood Gardens is also a peaceful retreat where visitors can quietly enjoy natural beauty.

Bus leaves 1012 Madison Ave. at 9 a.m. and returns at 5 p.m. Cost of the trip is $8. Lunch at Longwood Inn must be paid for separately

For information or registration call 669-1881.

UMBC summer registration

Registration for summer session at the University of Maryland Baltimore County will be held June 17 and 18. Over 100 courses are available during the two-month study period, beginning June 23.

Students can take advantage of an 8-week session, from June 23 through Aug. 15; a 6-week session from June 23 through Aug. 1; or two 4-week sessions June 23 through July 18 and July 21 through Aug. 15 and a number of evening classes.

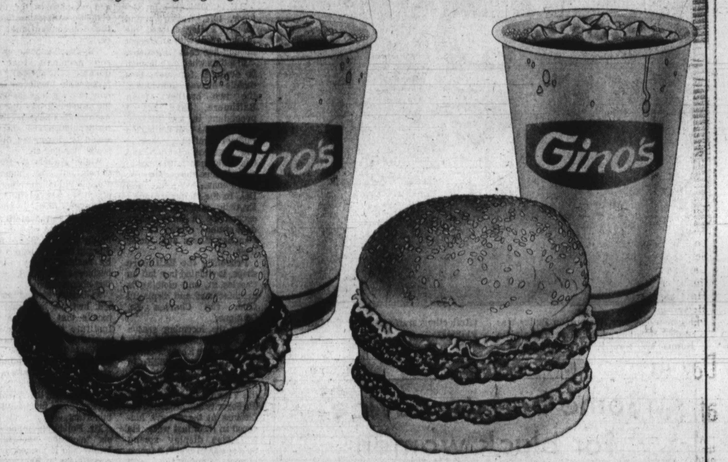
All applications for admission to summer session must be filed by June 17. For more information or a catalog call the Office of Special Sessions at 455 2335.

Coming Event

MAY 31-JUNE 1

A Lithuanian Festival celebration will kick-off the annual "Showcase of Nations," Baltimore's ethnic weekend festival series, on Memorial Day Weekend—May 31-June 1, in Hopkins Plaza each day from 12 noon to 6 p.m.

"Showcase of Nations" will continue through the summer with six festivals in addition to the Lithuanian festival. For more information on this and other in-town events, call the Baltimore Promotion Council at 727-5688.

The 99¢ Choice Meal.
As usual, when you eat at Gino's* you can save your money and have a choice. May 28 through June 8 is no exception. During that time, for a mere 99¢ and one of the coupons below, you can pick from: our giant Cheese Sirloiner* and a drink, or our jumbo Gino Giant and a drink. But whichever you choose, you can be sure of one thing. You're going to get a whole lot of meal for very little money.


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R.S.V.P. With Marie

By Marie P. COOKE
Reflections Editor

Well, the Love Bug has bitten again — it's left a twinkle in the eyes of its victims. It seems Mr. Bug (or MS.) has been biting around the clock, 'cause during the past few days, this desk has been swarmed with reports of his & her latest attacks. Here are two examples:

"Welcome to Lynn and Steve's big day." These were the words of Terry Bolger, music coordinator of St. Johns Interfaith Center, Roman Catholic Section in Columbia, signifying that the marriage celebration of Lynn Ann Cofield and Stephen E. Shaw was about to begin.

Mr. Bolger played a guitar and asked the audience to join in the singing during the unique ceremonies.

Guests and family stood and sang under the direction of Mr. Bolger, "For All We Know" as the wedding party entered the chapel.

Miss Cofield, attired in white embroidered organza dress, made by her mother, Mrs. Sylvia Ann Cofield carried a bouquet of yellow roses and white carnations. She was escorted by friends of the family in place of her late father, Edward C. Cofield. They were Walter D. Thomas Jr., and George P. Harley Jr.

The Rev. Joseph C. Schaefer greeted the audience telling them, "You have been invited here to celebrate the marriage of Lynn and Steve, but it is your celebration too, because in some way you have helped to mold the lives of these two young people . . ."

Thomas H. Brooks Jr., lector and uncle of the bride read the scriptures.

At the altar were an assortment of flowers and three candles, two small and one large.

Following the marriage vows, the Rev. Mr. Schaefer asked the couple to take a small candle which signified that they were two and light the large candle which meant that they were now one.

The ushers then lit their candles from the large candles, lit the guests' candles closest to them and then each other's candle. Everyone joined in singing, "Sunrise, Sunset."

Proceding the offering of the bread and wine, the maid of honor, Miss Lilian Ceballos, and best man, James Squire gave both mothers, Mrs. Cofield and Mrs. Marie Shaw, yellow roses with a card that said, "Because we love you so much. Thanks, Lynn and Steve." Miss Ceballos wore a yellow organza gown with swiss dots and Mr. Squire a white tuxedo with yellow shirt to match her dress.

The Prayer Song was "Holy, Holy, Holy," followed by the "Great Amen."

During Communion, guests joined in singing "The Sabbath Prayer." And, as the wedding party left the center, guests sang, "We've Only Just Begun."

Bridesmaids, dressed in green organza, were Leconia Champ, Angie Trapuzanno, Rhonda Thomas and Marie Shaw.

The ushers wore light green tuxedo jackets with dark green pants. They were Edward Shaw, Victor Cofield, Michael Matthews and Barry Armstrong.

The flower girl, Dawn Price; and ring bearer, Loren Hall, were dressed identical to the maid of honor and James Squire, who wore white tuxedos.

Continued on P. 29

Lori Wright, left, June graduate of Western High School and Shirley Tyson, right, Morgan State University student, are just two of the 20 semi-finalists who will compete for the Miss Black Maryland Title on Saturday, June 7, 8 p.m. at the McKeldin College Center ballroom. (Reflections Photo by Benjamin M. Phillips)

FIRST BORN — Father and Mrs. William B. Lowry Jr., with son Michael Augustine, who weighed in at 6 lb. 19 oz. on May 22 at Greater Baltimore Medical Center. He's their first. Father Lowry is associate priest at the Episcopal Church of Holy Nativity. He is also Baltimore city program advisor for the Division of Alcoholism Control with the State Department of Health and Mental Hygiene. Mrs. Lowry (Faye), is assistant head of the Humanities Department at Pratt Library, and a licensed chalicist in the Episcopal Church. This AFRO photo was made by baby's maternal grandfather, A. Paul Moss. Maternal grandmother is Mrs. Louveen Houston, Sinai Hospital nurse supervisor. Paternal grandparents are Mr. and Mrs. William B. Lowry Sr., of Eunice, New Mexico.

More local club notes

Delta Ball

The Delta Ball, given by the Baltimore Alumnae Chapter of Delta Sigma Theta, Inc., was recently held at the Ramada Inn. Sorors and their guests dined and danced in the ballroom which was decorated with the traditional Delta red and white.

The smartly gowned sorors and their guests included the First National Vice President of DST, Thelma T. Daley in white; president of the Baltimore Alumnae Chapter, Ruth Pratt in a hand painted, chiffon halter gown from Spain; Ball committee chairman, Mabel Murray in a red print with a fitted bodice and flowing skirt; Ball committee, co chairman, Laura Knight in a halter gown of black and white, and Ball committee ticket chairman, Jewell Duggins in a two-piece yellow knit gown.

Sorors who contributed to the success of the ball were: Thelma T. Daley, Ruth J. Pratt, Barbara Davis, Kathy Cooper, Lousonia Jefferson, Maggie Wiggins, Rosita Uncles, Laura Knight, Jewell Duggins.

Marguerite Walker, Mabel Murray, Muriel McDonald, Francis Gaines, Lelia Terry, Mary B. Johnson.

Also, Delores Jessup, Barbara Cruise, Tina Jolivet, Gwendolyn Warren, Laura Byrd, Lucy Harrison, Louise Jackson, Pearl Exum.

Marsha Moore, Maze Rae, Miriam Winborne, Charlene Cooper, Bernita Fuller, Gloria Jagen, Naketah Gregory, Evelyn Williams, Helen Carr, Annette Hall, Aloha McCullough, Carol Hicks, Beverlyann Jones, and Ellen Howard.

Officers elected

At the last meeting hosted by the alumnae chapter, elections for the upcoming year were held.

Re-elected for a second term were: Ruth J. Pratt, president; 1st vice president, Charlene Cooper; second vice president, Gwendolyn Brooks:

Corresponding secretary, Leah Hasty; recording secretary, Naketah Gregory; treasurer, Sarah Smalley; assistant treasurer, Hazel Parks; journalist, Dorothy Howard;

Historian, Beryl Williams; parliamentarian, Joanne Robinson; sergeant-at-arms, Annette Hall; and chaplain, Dr. Rev. Agnes Alston.

Newly elected officers are: Carolyn Young, third vice-president succeeds Aloha McCullough and financial secretary, Margaret Wiggins, succeeds Claudia Maddox.

Bicentennial Coordinating Council

The Bicentennial Coordinating Council, a group of people interested in planning black participation in the Bicentennial met recently in Jenkins Hall,

(Continued on Page 28)

Bridal Register

Mr. and Mrs. Lonnie J. Ervin announce the engagement of their daughter, Miss Elizabeth Foster to Lt. William Andrew Ward Jr., U.S.A.F. Reserve. Lt. Ward is the son of Mr. and Mrs. William A. Ward Sr. of Baltimore.

Miss Foster is a graduate of Eastern High School and the University of Maryland, College Park. She is a member of Zeta Phi Beta Sorority, Inc.

Lt. Ward is a graduate of Baltimore City College and the University of Maryland, College Park. Lt. Ward is a member of the Alpha Phi Alpha Fraternity, Inc.

A July wedding is planned.

Davis Brown

St. Phillips Episcopal Church on Bestgate Rd. was the setting of the wedding of Lita Cordelia Davis, daughter of Mr. and Mrs. John H. Davis of Smithville St., Annapolis and Thomas E. Brown, son of Mr. and Mrs. Richard Brown of W. Washington St., Annapolis.

The double ring ceremony was performed by the Rev. Robert M. Powell. A reception followed in St. Phillips Hall.

The maid of honr was Marva L. Randall, sister of the bride. The best man was Norman L. Randall.

The bride is a teacher at Hillmere Elementary School in Annapolis.

The bridegroom is a detective sergeant with the Annapolis Police Department.

Mrs. Mary Lee announced the marriage of her daughter, Mrs. Lorraine Lee Thomas of Baltimore to Robert Franklin Hagans of Virginia Beach, Va.

The double ring ceremony was performed by the Rev Monroe Sims of Elkridge, Md., and took place at the home of the bride.

Maid of honor was Miss Natalie Thomas, daughter of the bride and best man was Robert F. Hagans Jr., son of the bridegroom.

Mrs. Thomas is the daughter of the late Robert R. Lee Sr., and step-daughter of Lena K. Lee of Baltimore. Mr. Hagans is the son of the late Eddie and Virgie Hagans of Norfolk, Va.

The new Mrs. Hagans is employed by the State of Md., Department of Employment Security and Social Services. Mr. Hagans is employed by the United States Postal Service and is also in the Real Estate Business.

The newlyweds will make their home in Virginia Beach, Va.

MISS ELIZABETH FOSTER
to wed in July

MAY 30

All Employment Security offices of the Maryland Department of Employment Security Services are closed Friday, May 30 (Memorial Day).

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Day camp at YWCA

A day camp program, the group providing fun, outdoor experiences, sports and crafts for girls and boys, ages six to 12. will be conducted by the YWCA 1912 Madison Ave. from June 23 to July 23, Monday through Friday.

Mondays, the group travels to Patapsco State Park for a cookout, hikes, bicycling and nature lore. Two days per week the chidren receive swimming instructions at a nearby high school. Bowling can be enjoyed in the private lanes in the YWCA building. Camp days also include crafts, basketball, volley ball, and singing.

Trips are planned to Mountain Lake, Painters' Mill, Hershey Park, a farm, and to the Glenwood Country Club.

Cost for the first five-day session, June 23 to 27, is $24. The succeeding ten day sessions cost $4 each. A $2 YWCA yearly membership is also required.

For information, call 669-1881. The YWCA is a member agency of the United fund of Central Maryland.

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