Gadabouting in Baltimore

Miss Zelda Webb Bride of Albert Fairweather

By Lula Jones Garrett

Zelda M. Webb, daughter of Mr. and Mrs. Luke Webb, this city, and Albert H. Fairweather, son of Mr. and Mrs. George Fairweather of New York City, were married here, Sunday.

The Rev. James Mayfield officiated and Grafton Russell was at the piano.

The bride wore a burgundy dress-maker suit, white accessories and a white orchid corsage. She was attended by Mrs. Hazel Brogden of Philadelphia, Pennsylvania, who wore a blue suit with white accessories and a corsage of white roses.

Mr. Fairweather had as best man Louis Webb, brother of the bride.

The bride, who is a teacher in the public school system of New York, received her Master of Arts deg e in psychology at New York University this summer.

The bridegroom, who is a photographer and accomplished concert pianist, received his education in the public schools of New York and the University of Michigan where he majored in music. Mr. Fairweather, who was recalled to active duty from the reserve corps, left for Camp Campbell, Kentucky, a few hours after the ceremony. Mrs. Fairweather plans to reside in New York City for the present.

Among the guests were:

Messrs. and Mesdames Linwood Koger Jr., Casper Pigott Jr., Louis Webb, Nelson Smith, William Grier, Charles Mayfield, Clarence Tyler, Irvin Queen, Henry Nimmons, John Carter, L. Franklin, James Matthews and Stanford Mayfield of New York;

Mesdames Evelyn Johnson of New York; Lois Beverly, Emma Harris, and Gladys Queen Royster; Misses Tressanna Beverly, Emily Jones, Lara Gray, Sonya Carney, and Marie Liveashe, and Vernon Mayfield, Lt. Mayfield Webb, Rhobelia Webb, and Rufus Nimmons, Franklin Smith and Stanford Webb.

BRIDE FETED

The Maids and Matrons—Harriet Peat, Kay Carter, Jackie Watts, Josephine Rogers, Ann Calhoun, Mariam Brown, Ella Edeagy and May Medders — gave a personal shower for Bride Jean (Mrs. Marvin) Davis, Saturday.

The party was in the new club cellar of Mrs. Edeagy, and in form of a treasure hunt, with the bride accidentally (on purpose stumbling upon a "trunk" of gifts.

REDDS ENTERTAIN

Mr. and Mrs. William J. Clarke of Randolph, Mass., were the house guests in whose honor Mr. and Mrs. Donald Redd entertained at their summer home in White-hall, Md., last Saturday.

About for the afternoon of good fellowship, bountiful menu and given the visitors more subjects for their hobby of photography were:

Mrs. Ruth Lighston, Mrs. Natalie Pilgrimman, Mrs. Frances Lucas, Miss Helen Harris, Miss Leona Jackson, Mrs. Marion Carroll, Mrs. Adele Holden, Mrs. Alice Coleman, Mrs. Weida Alston, Mrs. Leona Jackson:

Lloyd G. McDonald, Mrs. Mary N. Brooks, Miss Eva B. Tittle, Mrs. Hermoine Hoarsey, Miss Pauline Tittle, and Mrs. Lula Patterson.

JACKS, JILLS MEEET

The Jacks and Jills, 2-5 years of age, started their fall program with a party on the lawn and in the parish house of Madison Ave. Presbyterian Church Saturday. Marguerite Daniels and Inez Henson, the hostesses, planned a program of games, movies and refreshments. Corrie Alier is chairman of the group.

Jack and Jillers about were:

Edward Duckett, Vashty Smith, Charlotte Anne Robinson, William Proctor, April Henson, Harriett Lee, Connie Reckling, Wayne Parker, Roland Williams, Reginald and Judith Dantels;

Rosalie Moore, Albert LaForrest, Cordell Ailor, Cheryl Parks, Anthony Williams, and Wilhelma Garner.

Mothers about were:

Charlotte Hackett, Elsie Robinson, Ida Smith, Margaret Proctor, Inez Henson, Helen Lee, Senora Reckling, Olga Parker;

Anethia Williams, Marguerite Daniels, Evelyn Bass, Esther LaForrest, Corrie Ailor and Virginia Parks.

PENNSYLVANIANS FETED

Another delightful suburban party was that given by Mr. and Mrs. Cornelius Jackson of Spring Stone Farms, Sparks, Md., Sunday, when they gave a dinner party for their cousin, Mrs. Agnes Fairfax Jones of Monessen and Pittsburgh, Pa., and the Rev. Tassie McMillan, pastor of Salem Baptist Church, Chicago, Ill.

Their other guests included:

Messrs. and Mesdames Jacob Lee Joshua Dett, J. Logan Jenkins, Edwin Chatman, Joshua Johnson, Mrs. Anna McMillan and Mrs. Addie Brooks.

Mr. and Mrs. Lester Fauntleroy and Mr. and Mrs. John Madden also entertained for Mrs. Jones during her visit here.

SORORITY DATA

Epsilon Omega Chapter of Alpha Kappa Alpha held its opening session, Saturday, at the YWCA, with Mildred Seaborne, basileus, presiding.

The meeting was purely business one, with reports from the program, budget, concert series and Founders' Day committees.

Plans for the annual Mardi Gras Ball, to be held on Feb. 7, were made when Alpha Alpha Sigma Chapter of Sigma Gamma Rho held a session, Saturday. There were also reports on summer visits to St. Elizabeth Home and Henryton and Crownsville hospitals, and the 1950 Year Book discussed.

Entertainment feature was films shown by Soror Rose T. Kinney of her recent trip to England, Germany, France and Holland.

Attending the meeting were Marjoue Croxton, Mae Folkes, Lola Howard, Hortense Brooks, Dora Hutchinson, Betty White, Dorothy Howard, Victorine Adams, Mary Jones, Lucille Monroe, G. Thompson, B. Bell, Catherine Tucker, Beatrice Holly, Alice Carroll, Emily Peck and Rose Kinney.

On Saturday, the members of Gamma Chapter of Phi Delta Kappa met at the YWCA.

Delores Hunt, basileus, presided.

Plans were made for the Eastern regional meeting in May. A report of the recently held boat ride was given by Soror Sue Harmon. Because of the success of the boat ride, the sorors decided to make it an annual affair.

Hostesses for the evening were: Elmira Collins, Louise Jones, Alice Hazzard, Amy Weaver, Frances Thompson, and Carrie Johnson.

Members present were:

Rosa Bright, Mary Brooks, Rebecca Brown, Sadie Bryant, Elmira Collins, Gladys Daniels, Lena Dickerson, Bennie Fatio;

Alice Fauntleroy, Ruby Grooms, Naomi Hardy, Sue Harmon, Virginia Hobbs, Augusta Holsey, Ruth Hoskins, Delores Hunt;

Mary James, Louise Jones, Ann wine, Elizabeth Stewart, Frances Beatrice Rawlings, Ruth Redroberts, Effie Scott;

Pierson, Melba Rawlings, Clarice Johnson, Carrie Johnson, Mildred Thompson, Eula Watkins, Shirley Watkins, and Amy Weaver.

POT-POURRI

Dr. and Mrs. A. U. Forte will have their baby son christened at St. James P. E. Church, Sunday morning and receive guests afterwards at their home. Mr. and Mrs. Edward Thomas of Buffalo, N.Y., renewed old ties during a brief visit with the Rev. Mr. and Mrs. Frank Williams of First Baptist Church, here, this week. When Lucille Cephas entertained the We Wives Club, Tuesday night, the group showered the president, May Dyson, with birthday gifts. Ailing members, Anita Hawkins and Margaret Hyte, both just out of the hospital, were sent gifts. Twas Nelson Smith who recently garnered Gloria Webb, recreation worker and recent graduate of Ohio State University, as his bride. Edna Seay of Buffalo, N.Y., national president of the Jack and Jill Club of America, will be guest of an old friend, Mary McPherson, next week. Mrs. Seay will be on her way home after inducting a new chapter of the club in Lynchburg, and here to confer with Vernice Wynn, national convention director, and Sadie Marshall, president of the Baltimore chapter.

Off From the Altar, Off to a Honeymoon

Newlywed Mr. and Mrs. Bernard Stokes leave St. Matthews Church, Baltimore, after their marriage, Sunday. Members of the wedding party seen include her sister, maid of honor, Mis Delores Rustina; best man, William Richard son; and flower girl, Carolyn Anne Kelly. Mrs. Stokes is the former Mis Shirley L. Rustina, daughter of Mrs. Mazelle Gladen and Augustus Rustina.

School Lunches Require Prime Planning to Meet Child Needs

In a recent release from the Maryland State Department of Health with reference to school lunches it was disclosed that:

"Food eaten at school should perform an important role in the general food plan for the day. This is true whether the meal is selected at a school cafeteria or carried from home."

The fact that a child eats more than 150 lunches at school during the year should indicate how important it is that these meals be both nutritious and appetizing.

The school lunch should contain a sandwich or a main dish that supplies 2 ounces of protein food (fish, meat, poultry, eggs, etc.), with enriched or wholewheat bread and two teaspoons of butter or fortified margarine.

Green or yellow vegetables and fresh, frozen, canned or dried fruits included in the lunch should total ¾ cup.

A half pint of milk should be present in some form and simple desserts such as fresh fruit, baked custards, dried fruits, cookies and gingerbread.

Careful packing is vital well-wrapped sandwiches, fruits well cleaned and separately wrapped, thermos bottles with tight lids, or clean jars, should carry liquids and soft foods.

Paper napkins and unusual items and surprise treats are the other little things a parent must consider and use to add appetite appeal to the box lunch.

Studying in South

Mrs. Gussie M. Crawley, 2200 block Fulton Ave., has returned South for further study at Hunter's Hall A and M College in Normal, Alabama.

Clubs

BLUE RIBBON — Daniel Perry of 1320 W. Lanvale St. entertained the club on Tuesday evening. The club will celebrate its 17th anniversary with a service at the Fulton Baptist Church, Sunday evening. The next meeting will have as host Robert Melton, and will be held at the same address on Lanvale St.

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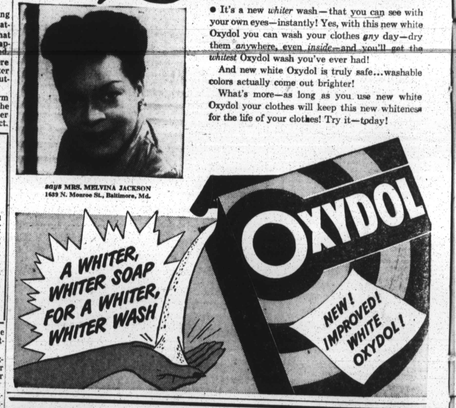
And new white Oxydol is truly safe...washable colors actually come out brighter!

What's more—as long as you use new white Oxydol your clothes will keep this new whiteness for the life of your clothes! Try it—today!



"EASY DOES IT"

BY..... HELEN HALE

mrs. MELVINA JACKSON
1609 N. Monroe St., Baltimore, Md.

YOUR FIRST STEP in washing a sweater comes when the sweater is new. Outline on paper that can be used as a guide for shaping the sweater after it is washed.

Sweaters are washed best before they're too soiled, and one sweater at a time. Remove fancy buttons or trimmings.

Test the water for its lukewarm temperature by dropping on the wrist. If you can't feel the water the temperature is correct.

RECIPE OF THE WEEK
Spareribs with Applesauce
(Serves 6)

1 onion, sliced
½ cup melted fat
4 cups sauerkraut
1 bay leaf
2 cloves
3 pounds spareribs, cut in 6 pieces
2 cups water
1 cup applesauce

Saute onion in the melted fat until soft but not brown. Add to sauerkraut. Spread half of sauerkraut in bottom of greased casserole, placedspare ribs on top; sprinkle with salt, pepper and a little flour. Add bay leaf and cloves, cover with remaining sauerkraut and water. Cover pan and cook in a moderate oven (350° F.) oven for 1 hour or until spareribs are tender. Remove ribs when done. Mix applesauce into sauerkraut. Return to oven until heated through. Serve mound of apple-sauerkraut topped with spareribs.

Squeeze the sweater through the water, working quickly and gently. Dry flat in an airy place.

Sweaters don't stand for soaking, vigorous rubbing, twisting or wringing, up and down dousing or drying near heat or in the sun.

Keep the sweater under the water while washing. Even in taking from the water, lift from below so the weight of the water does not pull it from shape.

If you're in a hard water area, use softened water or a detergent for washing. Soap in hard water gets locked in the knit and is very difficult to remove.

A soft hand brush dipped into mild suds is good pre-washing treatment for sweat necklines and soil on long sleeve cuffs.

Miss Gloria Jordan Honoree at Party

Miss Gloria Jordan was entertained at the home of Miss Jacqueline Dixon, 2449 Francis St., Saturday.

The honoree will be married to Raymond T. Carpenter on Saturday.

Having tea and playing canasta were:

Misses Lorraine Wood, Barbara Holmes, Pinkie Daniel, Edythe Friend and Frances Johnson.

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EDGAR WM. DOUGLAS ELECTED

"Come Let Us Reason Together"

Edgar William Douglas, president of the West Baltimore Citizens League, Inc., thanks all voters who went to the polls on Monday, September 18, 1950, and voted for him in the 18th Ward resulting in his being elected Ward Executive for four years.

Mr. Douglas is asking all voters to forget the past and work together as one big family to make the 18th Ward one of the Best Wards in the city. 'We can do it!'

On November 7, 1950 let's go to the polls and elect all Republicans to office from the Governor down. By the Help of the All Mighty God and our votes, we will do it.

Mr. Douglas lives at 503 N. Arlington Ave. Baltimore 23, Md.—advt.

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Autumn Is Doughnut Time

Long Johns and Bismarcks, shown above, are two members of the popular doughnut family. They are exceptionally fluffy and tender because they are made from a sweet yeast dough.

Doughnuts and Fragrant Coffee High on Autumn Yum-Yum List

Doughnuts are one of the best breads invented to go with hot fragrant coffee, rich cocoa, or just plain chilled milk. Both cake and yeast-type doughnuts are available in variety from the bakers, but they are fun to make at home now and then. Doughnuts are appropriate for informal parties at which they are guaranteed to disappear by the dozens.

A bit of nutmeg is added for spice to the sweet yeast dough used for yeast doughnuts, Long Johns and Bismarcks. Today's recipe tells how to use the one dough for plain doughnuts with the hole, twists, Bismarcks, and Long Johns. When cool, roll plain doughnuts and twists in granulated sugar, or cinnamon and sugar. Sprinkle Bismark's with powdered sugar and frost Long Johns with confectioners' sugar icing.

To check the temperature of the fat used for frying doughnuts without a thermometer, drop a one-inch cube of bread into the hot fat. If it browns in 60 seconds, the temperature is right for frying doughnuts.

YEAST DOUGHNUTS

2 packages yeast, compressed or dry
½ cup lukewarm water
½ cup milk
½ cup sugar
2 teaspoons salt
2 egg beaten
1 teaspoon grated lemon rind (if desired)
½ cup melted shortening
½ cups sifted enriched flour (about)
½ teaspoon nutmeg
Fat for frying

Soften yeast in lukewarm water. Scald milk. Add sugar and salt. Cool to lukewarm. Add 2 cups flour and nutmeg. Mix well. Add softened yeast, eggs, and lemon rind. Beat well. Add shortening. Mix well. Add more flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Place in greased bowl, cover and let rise until doubled in bulk. Punch down. Let rest 10 minutes. Roll out to ½ inch thickness and cut with doughnut cutter for plain doughnuts. For twists, roll small portions of dough under the hand and twist the dough back on itself. For Bismarcks, roll the dough ½ inch thick and cut into pieces 3 inch wide and 3 inches long or cut with a biscuit cutter. Let rise until doubled, and fry in deep fat (375° F.).

Makes about 3 dozen doughnuts.

Watch That Flour

Here is a simple but effective idea for decorating a cake for Halloween festivities. Frost with white, yellow, or pale orange butter cream or seven-minute frosting. Then use shaved chocolate or chocolate bits to outline a witch or pumpkin on the top. Or, if you are handy with a pastry tube, tint part of the icing a contrasting color and pipe jack-o-lantern design on the cake.

Flavored Bisquits

Meat or cheese-flavored biscuits and stuffing are a good flavor choice to accompany fall and winter vegetable plates or salad meals. These breads add important protein, B-vitamins and iron needed especially with fruit or vegetable entrees.

Enriched bacon sticks are a tempting member of the biscuit family, thrifty and easy to make. For each cup of flour in a basic biscuit recipe, add 2 strips of cooked bacon broken into crisp bits. Add the bacon after shortening is cut into flour mixture and before adding milk.

Instead of cutting round biscuits from the rolled out dough, use a floured knife to cut sticks 1x4 inches.

Halloween Tip

It's time to think about planning refreshments for those Halloween revelers. Your baker can supply a variety of tempting doughnuts which fit in perfectly with any Halloween party theme.

Glazed, frosted, spiced, or plain doughnuts are an excellent accompaniment to hot apple cider or hot chocolate. An unusual way to serve the doughnuts is to put three or four long skewers into a grapefruit, then hang half a dozen "sinkers" on each skewer.

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1. WHEN IT LIKE CREAM—in coffee, on cereals, for whipped toppings and most cream recipes. *Undiluted*, Carnation is so rich and thick you can whip it!

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Carnation MILK

Breakfast Surprise

Easy breakfast surprise is cranberry breakfast bread made from a quick coffee cake batter. For the upside down topping, spread 3 tablespoons melted butter or margarine, ½ cup sugar, and 1 1-2 cups whole raw cranberries in the bottom of an 8-inch square pan.

Pour a coffee cake batter made by the speedy muffin method over the cranberries and bake in a hot oven (425° F.) 25 minutes. The slightly tart, fruity flavor makes cranberry breakfast coffee cake a success with morning bacon and eggs, or as a luncheon bread.

Always Neat!

T9046 SIZES 2-10

Marian Martin

T9046 — Suspender-skirt is just the choice for you racetime little girl. This is so darling, with shapes to sew with pockets. Has its own little button-collar blouse too!

Pattern T9406 comes in sizes 2, 4, 6, 8, 10. Size 6 skirt, 1¼ yds. 35-in.; blouse, 1¼ yds. 35-in.

This easy-to-use pattern gives perfect fit. Complete illustrated Sew Chart shows every step.

THIRTY CENTS in coins (no stamps) for this pattern to AFRO-AMERICAN 211 Pattern Dept., 243 West 17th St., New York 11, N.Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

Fresh Cranberries Add Lilt to Fine Gingerbread Dessert

The whole family will ask for second helpings of this delicious dessert. And it's so easy to make you won't mind a bit! Use a packaged gingercake mix and prepare as directed on the carton. Cut in squares and serve warm with a generous garnish of whipped cream and sweet-tart fresh cranberry sauce. It's as pretty as a party, and mighty good eating, too.

CRANBERRY SPARKLE FOOR GINGERCAKE

2 cups sugar
2 cups water
4 cups fresh cranberries

Boil sugar and water together 5 minutes. Add berries and cook without stirring until all the skins pop—about 5 minutes. Remove from heat and cool in saucepan. Makes 1 quart sauce. To serve as topping, chill and partially drain before spooning over cake.

Good 'After the Game' Food Induces Good Conversation

Now is the season when many of us like to collect a few friends after the ball games for good food and gay conversation. "Olive Jambolaya," rich with ham, shrimp and ripe olives, is an ideal dish for such an occasion. It can be put together in the morning and heated when the gang arrives.

OLIVE JAMBOLAYA

Serves 6.

1 cup ripe olives
1 clove garlic
½ cup chopped onion
2 tablespoons chopped green sweet pepper
1 tablespoon oil
1 cup cooked tomatoes
2 cups water
2 bouillon cubes
½ cup rice
½ cup chopped bay leaf
½ teaspoon clove
½ teaspoon thyme
½ teaspoon chili powder
Dash cayenne pepper
4 teaspoon salt
½ cup cleaned cooked shrimp
½ cup diced cooked ham

Cut olives from pits into large pieces. Mince garlic, and cook slowly with onion and pepper in oil until lightly browned. Add tomatoes, water, bouillon cubes, washed rice and seasoning. Cover closely and simmer 20 minutes. Add shrimp, ham and olives and mix lightly with fork. Cover and cook 10 minutes longer.

Serves 6.

LES DAMES CHARMANTES—met at 1624 Pulaski St., Friday evening, Mrs. Mrs. Charlotte Hall, Mrs. R. Mason took the prize at pinochle. The next meeting will be at the home of Mrs. Grace Seldon, 2131 Madison Avenue.

He loves that Sunny Flavor

That man of yours will love the sweet, sunny flavor of corn bread made with Quaker Corn Meal. Quaker Meal is fresh as new corn . . . sweet as a day in spring. That's because it's made from plump kernels of corn that are water-washed, spoil-proofed, too. Ask for Quaker Corn Meal today.

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Molasses Cookies

Turn your favorite hermits or molasses cookies into bewitching Hallowe'en treats by icing them with a lemon confectioners' icing. Then make faces on the cookies with raisins, gumdrops or candied fruits. Serve with ice cream to delight children and grown-ups too.

Bread Baking Time

How long should bread bake? Baking time depends on the size of the loaves as well as on the temperature. A pound loaf usually bakes satisfactorily in 45 to 50 minutes at 400° to 450° F. Plain rolls bake in 15 to 20 minutes at this temperature, depending on their size. Sweet rolls do best at moderate temperatures—350-375° F. for 20 to 25 minutes.

Clubs

DOROTHY RANDLE — Mrs. Rosa Johnson and Mrs. Martina Tyler entertained the Neighborhood Club, recently. The club entertained children of the neighborhood at a party.

The next meeting will be at the home of Mrs. Mary Ellen Ford. Susie Scott is president and Mrs. Hilda Ringgold, secretary of the club.

MUSIC GUILD — The club held its first fall meeting at the home of Mrs. Mariah Watkins last Sunday.

Mrs. Vivian Clay served as hostess.

Present were:

Mesdames Thomas Watkins, Annabelle Young, Elizabeth Ferguson, Corrine Forrester, Marian Wood, Richard Austin, Clifton Ware, Clara Walker and Lillian Clay. Mrs. Austin is club reporter.

Decorating Tip

A yeast dough is rather sticky as you begin to knead it, but this does not mean that too little flour has been used. As kneading continues the dough becomes smooth handle and satiny.

Moderately soft doughs make the best breads, so do not use too much flour during kneading. A pastry cloth or canvas makes the dough easy to handle.

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Delicious Home Style Chocolate Layer Cakes ea 59¢
Golden Macaroon Crunch Bar Cake 35¢
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Cinnamon Streusel Loaf ea 25¢
Almond Filled Coffee Cakes ea 23¢
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Virginia Lee De'Nuts plain, doz 19¢ Sugared, doz 20¢

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The outside circle of this lovely pendant is tinted pale gold and surrounds a ring of imitation seed pearls and sapphire color stones. Center is set with a sparkling ruby color stone. Securely attached to a 14-inch gold-plated chain with a safe, sturdy clasp of delicate filigree design . . . 130 COUPONS.

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OCTAGON BAR SOAP

TAKES ALL THE BAD ODOR OUT OF WASH, LEAVES EVERYTHING CLEAN AND SWEET!

This big yellow bar of OCTAGON BAR SOAP takes *all the bad odor out of your wash*—leaves everything clean and sweet! It is ideal for getting out "extra-dirty spots"—strong enough to get the heaviest, dirtiest wash snowy white without much hard rubbing, yet gentle to hands.

Don't forget—and these Octagon products brings you a valuable coupon—good toward your choice of hundreds of beautiful premiums free for coupons.

You can combine coupons from all Octagon Soap Products. Bring them to your nearest Octagon Premium Store and take your choice of hundreds of lovely premiums.

OCTAGON PREMIUM STORES
521 No. Eutaw St., nr. Franklin
Baltimore, Maryland
1205 "U" Street, N. W.
Washington, D. C.

Or ask your grocer for address of Octagon Premium Distributor in your town.
No mail orders, please

New, Improved OCTAGON TOILET SOAP ... *for a lovelier complexion!*

The first time you use OCTAGON TOILET SOAP you'll feel your skin responding to its cleansing beauty care! Every day, its gentle lather will do so much to give your complexion a smoother loveliness! Rare, *lingering perfume* helps keep you dainty, too! Now at new low price!