spring home builders to check facilities

Lot owners or prospective purchasers who plan to build homes this spring should make certain that adequate sewerage facilities can be installed, the State Health Department urges.

Many land buyers are not aware of the fact that public sewerage facilities are not available or would have to be installed at a high cost to the owners, Robert M. Brown, chief, of the Bureau of Environmental Hygiene, said.

Acme Super Markets

Here's Another Sensational Bonus Value

Every Woman Wants a Set of These Famous Kaylan

DeLuxe Stainless Steel

MIXING BOWLS

You Save $6.99 on the Set

Thumb-Ring makes it easy to hold - easy to hang. One Bowl will be offered each week for four weeks - -

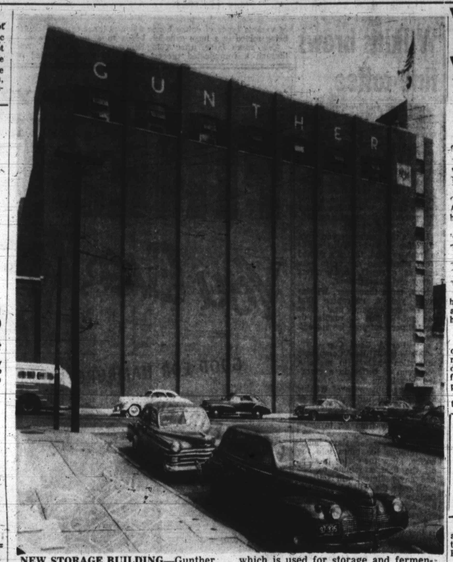
Start Your Set with the 1-Qt. Size This Week

Only 89c with purchases of $10.00 or more SAVE $1.36

Stock Up! Last 3 Days of Our

BIG 69c SALE

PORK & BEANS	Ideal	7 16-oz cans	69c
TOMATO JUICE	Ideal	3 46-oz cans	69c
CALIF. TUNA	Light Meat Grated	3 6-oz cans	69c
GOLDEN CORN	Ideal Kernel	4 16-oz cans	69c
TOMATO SOUP	Ideal Cond.	8 cans	69c
FANCY PEAS	Ideal Red Band	4 16-oz cans	69c
APPLE SAUCE	Ideal Fancy Quality	4 16-oz cans	69c
PRESERVES	Ideal Peach, Pineapple or Apricot-Pineapple	3 16-oz jars	69c
MIXED VEGETABLES		6 16-oz cans	69c
POTATOES	Ideal Whole, Tiny Irish	7 16-oz cans	69c
CARROTS	Ideal Fancy, Tender Diced	7 16-oz cans	69c
HEINZ SOUP	Cream of Tomato	6 cans	69c
FACIAL TISSUE	Princess	3 bxs 400's	69c
SWANEE TISSUE	COLO-SOFT	6 rolls	69c



NEW STORAGE BUILDING—Gunther Brewing Company at 2211 S. Conkling St. proudly shows off its new building which is used for storage and fermentation. This is just one of a square block of Gunther buildings.

What's the good word?—Gunther

Millions of beer drinkers attest to Gunther's quality, fine taste

What's the good word The answer, "Gunther" will be found at Gunther's Booths No. 4 and No. 5 with emcee Bill Alexander at the AFRO Cooking School.

The year was 1881. George Gunther had only arrived in America a few years ago from his native Bavaria.

There were 15 or 20 brewers in Baltimore, each selling his product within a small area around his plant. In this atmosphere of competition, George Gunther opened his tiny brewery.

He did everything himself . . . brewing, selling, bookkeeping and delivering in the picturesque horse-drawn wagons of the day.

Growth Halted

The flavor, body, and quality of Gunther soon won such renown, that he couldn't supply the demand. Competition began to fade before the excellence of his product.

From a beginning of a few thousand barrels a year . . . to 35,000 barrels . . . to 100,000 barrels.

Prohibition halted this phenomenal growth. But Gunther kept on making "near beer" during the period along with the one other Baltimore brewery, that survived.

Leader In Field

When prohibition was repealed in 1933, the business which had survived the dry years and which was now under new management, was ready to take its place as a leader of the brewing industry.

The sudden resurgence of the people's taste for beer, necessitated a vast expansion urogram to handle a quarter million barrels a year.

In 1937, Gunther produced over 300,000 barrels of beer. And even this proved insufficient.

In that same year, 1937, it was Gunther who pioneered for the brewing industry by brewing the First Dry Berry Beer in the East. Since then, brewers all over the country have been striving for a lighter and drier beer.

Still the public's taste for Gunther's magnificent brew increased, and now the Gunther Brewing co. proudly takes its place among the top breweries in the United States.

Til today . . . literally, millions of beer drinkers, when asked, "What's the Good Word" shout back, "Gunther."

Guaranteed Service **YOUR WATCH** THOROUGHLY CLEANED

Regulated . Adjusted. Electrically Timed & Engraving.

ALBERT JEWELERS

105 N. EUTAW ST.

$2.95 LADIES' & MEN'S STRETCH BANDS tax incl.

WATCH STRAPS .59c

Now, 59 Over 25 Years **Merchants In The** Of Quality **North Ave. Market** and Service **To Serve You Still** to Maryland Families **Better Spring Foods**

Open Daily 'til 6 Wed. 'til 1 Free Parking on 2 Big Lots

New Necchi machines at Alperstein

Alperstein Department Stores are occupying Booth No. 15 at the AFRO Cooking School and Home Service Show.

The stores, located at 1331 W. Baltimore St., will give away a beautiful sewing basket, completely outfitted with over $30 worth of sewing accessories.

The drawing for the prize will be held Thursday, May 20 at about 9 p.m. You do not have to be present to win but have to be registered.

See Advanced Machine

Stop off at the Alperstein booth and see today's most advanced sewing machines—the new wonder wheel Necchi and the completely automatic Elna.

Necchi, the world's finest sewing machine, with the wonder wheel, will without attachments sew on buttons, make button holes, mend, darn, monogram, embroider, blind stitch, seam and sews zig zag, straight forward and in reverse.

Visit Booth No. 15 and see the factory demonstrators with your own eyes.

SEE

THOMAS JENKINS YOUR NEW REPRESENTATIVE For **SINGER**

Free Lessons Vacuum Cleaners

REPAIRS

Used Treadles Electric Consoles Electric Portables

All fully re-conditioned and guaranteed.

SMALL DOWN PAYMENT EASY MONTHLY TERMS

Free Home Demonstration

SINGER SEWING CENTER 5414 HARFORD RD. CL. 4-4352

Be sure to visit the **MT. ZION** booth at the **Cooking School**

Exchange Furniture Store believes in friendliness

"We don't know who has the ding dong . . . but we do know who has the best ding-dong furniture values in Baltimore."

That's the statement of The Exchange Furniture Store located at 661 to 663 W. Baltimore St.

Occupying Booth No. 13 at the AFRO Cooking School and Home Service Show, The Exchange is giving away a GE toaster, GE iron and Westinghouse fan in prizes.

The Exchange has been serving homemakers for the past 30 years with furniture offerings that ring the bell for quality and value.

Only Part Of Story

But low prices are only part of the story of The Exchanges' popularity; their one big strong point is Friendliness, real, honest and sincere friendliness. They truly make you feel at home as soon as you walk in the door.

The salespeople are courteous and helpful as they take you through the Exchange and show you their wide varieties of wonderful home values.

The people in the office are friendly and considerate as they work out the Easy Credit Terms for which the Exchange is so well known.

Even the men who deliver your furniture make you feel like you've been doing business with an old friend.

Invitation To Visit

If you're not already an Exchange Customer, this is your invitation to visit this famous friendly Furniture Store at 661 to 663 W. Baltimore St. and see for yourself why you'll like to deal at the Exchange.

Walk over to the Exchange's Booth and meet their representatives at the Cooking Show and let them tell you about the big selections of furniture, bedding, floorcovering and electrical appliances you'll see at The Exchange.

Let them tell you about the low prices and the easy credit plans which are at your service at The Exchange.

Go to the Exchange the next time you need anything for your home. Join the thousands of satisfied people who have made the Exchange their Furniture store for the past 30 years.

YOU'RE ALWAYS ONE STEP AHEAD OF THE WEATHER WITH **RUSCO** PRODUCTS.

See Them At The AFRO'S Cooking School and Home Service Exposition, May 19 - 20 At The COLISEUM Booth No. 9

WHY BE A GARBAGE COLLECTOR?

NOW YOU CAN ELIMINATE GARBAGE AND RUBBISH IN A RUSCO. GAS-POSALL

No matter what the weather is like, you can dispose of all garbage & rubbish . . . all bones . . . corn husks, boxes, bags—inside your own home with Rusco Gas-posall.

★ Exclusive Sealed Pilot
★ Quiet, efficient
★ Oderless, Clean
★ Two Bushel Capacity
★ Economical, Smartly Styled
★ Easily Installed
★ Fiber Glass Insulation
★ Completely Automatic

RUSCO FIBER - LITE DOOR CANOPY

HERE IS THE IDEAL BEAUTY AND PROTECTION FOR YOUR HOME

★ Beautiful colors to harmonize with your home.
★ Year 'round protection against sun, snow, sleet, rain.
★ Admits light — doesn't make doorways dark and dismal like conventional awnings.
★ Stronger than metal by weight
★ Handsome horizontal lines blend with architectural lines of your home.

TIME TO CHANGE FROM WINTER TO SUMMER

RUSCO Picture - Window Combination Screen and Storm Door

This door gives year 'round protection operates just like a window. Lower glass slides up and down to provide ventilation. Nothing to change, nothing to store. Beautifully finished with Satin Silvertone baked-on enamel.

RUSCO COMBINATION WINDOW

The world's first and finest All-Metal self-storing Combination windows. Come in Aluminum and steel with Fiberglass screen wire. Only Rusco gives you patented Magic panel year 'round rainproof draft-free, filtered-screen, ventilation . . . positive automatic locking . . . built-in felt weather stripping.

NOTHING DOWN—UP TO 36 MONTHS TO PAY

FOR FREE HOME DEMONSTRATION CALL GI. 5-6080

RUSCO PRODUCTS COMPANY, Inc.

2417-25 W. BALTIMORE STREET

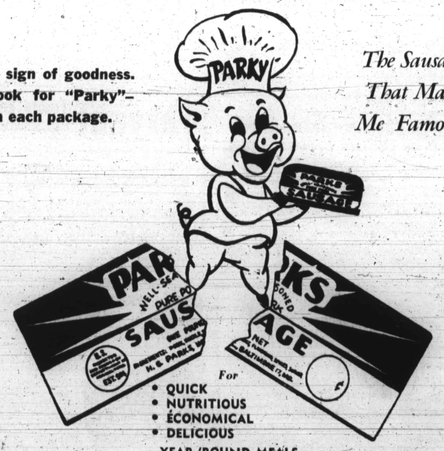
Baltimore's Oldest All-Metal Storm Window Co.

In Anne Arundel, Baltimore, Carroll or Harford Counties Call Collect IN HAGERSTOWN PHONE 1352

SEASONED "JUST RIGHT" FOR ANY SEASON

PARKS SAUSAGE

A sign of goodness. Look for "Parky"—on each package.



The Sausage That Made Me Famous!!

For
- QUICK
- NUTRITIOUS
- ECONOMICAL
- DELICIOUS

YEAR 'ROUND MEALS

Demand . . .

PARKS Well-Seasoned **SAUSAGE**

WATCH FOR THESE NEW PARKS PRODUCTS

- PARKS WELL SEASONED SAUSAGE PATTIES
- PARKS ALL-MEAT, SKINLESS FRANKFURTERS
- PARKS HICKORY SMOKED, SUGAR-CURED BACON
- PARKS PURE LARD

GROCERS . . . CALL LAFAYETTE 3-5710 FOR PROMPT SERVICE

Be sure to visit the booth of the

Drink of the wines that goeth down sweetly

- Concord Grape
- Cherry
- Blackberry
- Grapegerine

Succulent, sun-sweet grapes, berries and cherries give Mt. Zion Wines their joyous fresh-fruit flavors.

58c Pint 98c Fifth $4.30 Gal.

The Madera Bonded Wine & Liquor Co., Balto, Md.

Schmidt's bread guaranteed fresh

Representing 79 years of baking experience, Schmidt's Old Home bread of pantry-package fame will be featured in Booths No. 2 and No. 3 at the AFRO food show.

Many colored employees are among those who operate a $250,000 conveyor system that enables Schmidt Baking Company, Inc., to deliver bread "six and a quarter hours fresher" to homes in the Baltimore area.

The system, the fourth of its kind in the United States, carries freshly baked loaves from slicing and wrapping machines to delivery trucks with a minimum of handling.

Primarily consisting of a mile-long series of belts, the system operates as though it had a mind of its own. It has displaced the conventional method of carrying wrapped bread to and from trucks in hampers, which weigh about 65 pounds when filled.

Time Saving Device

In saving time, the system gives increased service to consumers in better conditioned wrappers. In saving labor, the system lightens the working load of the laborer.

Without being touched by hand, a conveyor system carries the bread into the loading dock where 75 trucks wait to be filled.

Loaders previously had to tug the heavy hampers from the machine to the loading dock. The conveyor is coordinated with the speed at which the men work.

The loaders merely check the individual salesman's order, hung on the back door of each truck by a foreman, and pull an easy sliding tray or pallet out of the truck and start loading bread from the conveyor.

When the pallets are filled, a shake moves the loaves down to the front of the truck. The following morning the driver-salesman simply takes the desired number and kinds of loaves from the pallets and puts them into a basket before making a delivery at a grocery store.

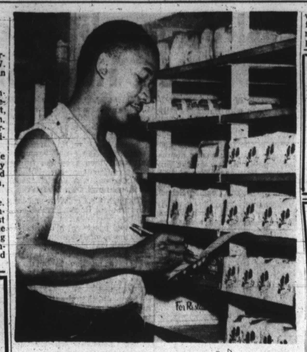
Established In 1875

Established by Peter Schmidt in 1875, who began by peddling loaves which his wife baked at home, the company has expanded to include a block-long building at Laurens and Carey Sts., and smaller plants in Cumberland, Md., and Martinsburg, W. Va., and a loading station in Johnstown, Pa.

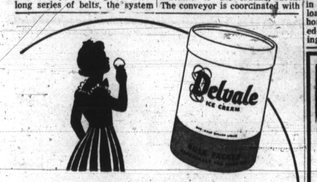
The rapid growth of the company is largely due to the resourcefulness of Charles Schmidt, son of the founder, and his son, Carl, the present president. Harold A. MacMannis is vice president in charge of sales.

This expansion has enabled the company to service practically the entire State of Maryland and portions of West Virginia, and Pennsylvania.

In the Baltimore plant alone, about 50 of the company's employees are colored. The heaviest concentration of them is in the wrapping, packing and loading departments. Others are employed as bakers, mixers and garage mechanics.



READYING SCHMIDT BREAD for distribution is James Fletcher. He is checking a sales order for the Schmidt Baking Company products to determine how many loaves will be needed to fill a truck.



Not just ordinary ice cream

Finest ingredients and expert blending give Delvale that satisfying taste you get only in a real quality ice cream. No wonder so many say, "Delvale's my favorite." Buy the economical half-gallon.

Delvale ICE CREAM "ALWAYS GOOD TASTE"

Also licensed manufacturer of the famous Duncan Hines Ice Cream

See Our Booth At The **COLISEUM** NO. 10 MAY 19 & 20

Williams OIL-O-MATIC Heating

★ At the Baltimore Afro-American Cooking School

Williams Oil-O-Matic gives you clean, safe, trouble-free heat Year after Year.

F.H.A. FINANCING

PAYMENTS BEGIN 60 DAYS AFTER INSTALLATION

FRED GROSS and SONS, INC.

1300 S. CLINTON ST. BR. 6-1460

Always Be Comfortable — With Oil Heat

Goetze's Hot Dog Relish feature of meat packers

Now that summer is right at hand, and folks take to easy eating, the popular frankfurter becomes more of a favorite than ever.

Albert F. Goetze, Inc., of Baltimore, producers of the famous Goetze's Flavor-Smoked Frankfurters, are once again offering through dealers all over the city their special combination offer featuring a pound of Goetze's All-Meat Frankfurters and a jar of Goetze's Hot Dog Relish.

This is an origination of the Goetze firm made by a private recipe created by them after much experiment two years ago.

In Booth No. 26

Goetze's occupies Booth No. 26 at the AFRO Cooking School.

We asked Lester E. Burnham, vice president of the Goetze Company, how they had hit upon the idea of a relish made especially to go with frankfurters.

"The fact is," said Mr. Burnham, "we had felt for some time that the public wanted to try a somewhat different taste. Everybody loves really good frankfurters, and we reasoned that they would like them even more if they can enjoy them a new way.

"There simply wasn't any way to improve the taste of our frankfurters — we know from our sales that our all-meat formula, and our proven seasoning combination, and our special 'Flavor-Smoking' method, give our frankfurters the taste that really pleases people.

Attention To Relish

So we gave our attention to creating a relish that would have exactly the right zest to "go with" our frankfurters—to add a delicious extra tang without interfering with the delicious taste of the frankfurter itself.

"We are wonderfully pleased by the way the public has taken to our original Hot Dog Relish. Also, we are flattered by the fact that certain imitations of it have sprung up.

"But we think it's pretty hard to equal the taste and flavor that are the result of Goetze's own original recipe," Mr. Burnham concluded.

Sandwich Meats Packages

In addition to their Franks and Hot Dog Relish Combination Special, Goetze's are also making a summer feature of their great variety of Vacuum-Packed Sandwich Meats.

They were one of the first meat packers in the United States to introduce the modern method of packaging ready-sliced sandwich meats by the vacuum-sealing process.

This process keeps all air out of the package, and makes it possible for the sliced meats within to remain fresh and juicy for a much longer time than meats which are not vacuum-packed.

The Goetze's line of Vacuum-Packed Sliced Sandwich Meats today comprises 21 different kinds.

"FLOWERS FOR ALL OCCASIONS"

Expertly Arranged Reasonably Priced

J. J. CUMMINGS & SONS

PHONE: PLAZA 2-1374, 1375, 1376

1123-25 W. BALTIMORE ST.

MEMBER FLORIST TELEGRAPH DELIVERY ASSN.

NO BRANCH STORES

VISIT WILKINS AT BOOTH No. 31 During The Cooking School

You taste that **Fresh-Roasted** *Flavor Difference in the first sip . . .*

or we pay you three times the purchase price of any Wilkins Coffee Product!

Remember— THE FRESHER COFFEE IS . . . THE MORE FLAVOR IT HAS . . . THE FURTHER IT GOES . . .

THE JOHN H. WILKINS CO. Baltimore, Md.

Tom Hawkins to represent Coca-Cola

Tom Hawkins, special sales representative of Coca-Cola Bottling Company has long been a popular figure in Baltimore through his radio, television, civic and social activities.

He is now making an even wider circle of friends through his personal contacts in the Baltimore retail market by his merchandising activities for Coca-Cola.

After joining the company in 1953 and going through the complete sales training course, Tom has been working closely with all segments of the market.

His merchandising activities cover a very broad scope and he can be seen every day of the week working from his familiar yellow Coca-Cola panel all over the city.

Familiar To Children

By now he is well known to many of the school children who visit the plant on the industrial plant tours fostered by the public school system.

Tom has participated in many of the important conferences at various educational institutions in the state and most recently has been active in job opportunity and similar conferences held at Maryland State Teachers College in Princess Anne, and Morgan State College, where he graduated with an A.B. degree in 1932.

Booth Display Highlights

As he has at many other outstanding events, Mr. Hawkins will represent Coca-Cola at Booth No. 41 during the AFRO-AMERICAN Cooking School. He will be pleased to greet his many friends there during the meeting.

Display highlights will include some point-of-sales pieces featuring Roy Campanella, Len Ford, E. M. Tunnell, Marion Motley and other sports figures.

ENTER THE **Washington FLOUR CAKE BAKING CONTEST**

IN THE AFRO-AMERICAN COOKING SCHOOL

May 19-20

1ST. PRIZE $20.00

2ND. PRIZE $10.00

3RD. PRIZE $5.00

PLUS:

A 5-POUND BAG OF EITHER SELF-RISING OR ALL-PURPOSE FLOUR TO EVERY PARTICIPANT IN THE CONTEST!!!

"For the BEST cakes you ever tasted . . .

Washington SELF-RISING OR ALL-PURPOSE FLOUR

Read Your AFRO-AMERICAN for Full Details

FREE "Smoke Test" OF YOUR FURNACE!

ACTUALLY SEE IF YOUR HEATING SYSTEM IS SAFE, EFFICIENT, ECONOMICAL!

Dirty, clogged, leaky furnaces are dangerous and costly to operate! This quick, simple, revealing testing method, identical with that used in Lennox factories, literally shows you how safe and efficient your furnace is! Perfectly harmless, takes just a few short minutes. Ask for it NOW—it's FREE!

SIMPLE . . . CLEAN . . . HARMLESS . . . FAST!

1. After simple preparation, light is located in warm air chamber. "Smoke Detector" (smoke tube) is placed in flying chamber.

2. You look into warm air chamber, can see yourself whether your furnace is safe or whether there are dangerous leaks.

LENNOX CERTIFIED DEALER

BE SURE TO VISIT OUR BOOTH No. 37 FOR FULL DETAILS

REID HEATING CO.

1611 CLIFTON AVE.

LA. 3-2314—LA. 3-2337