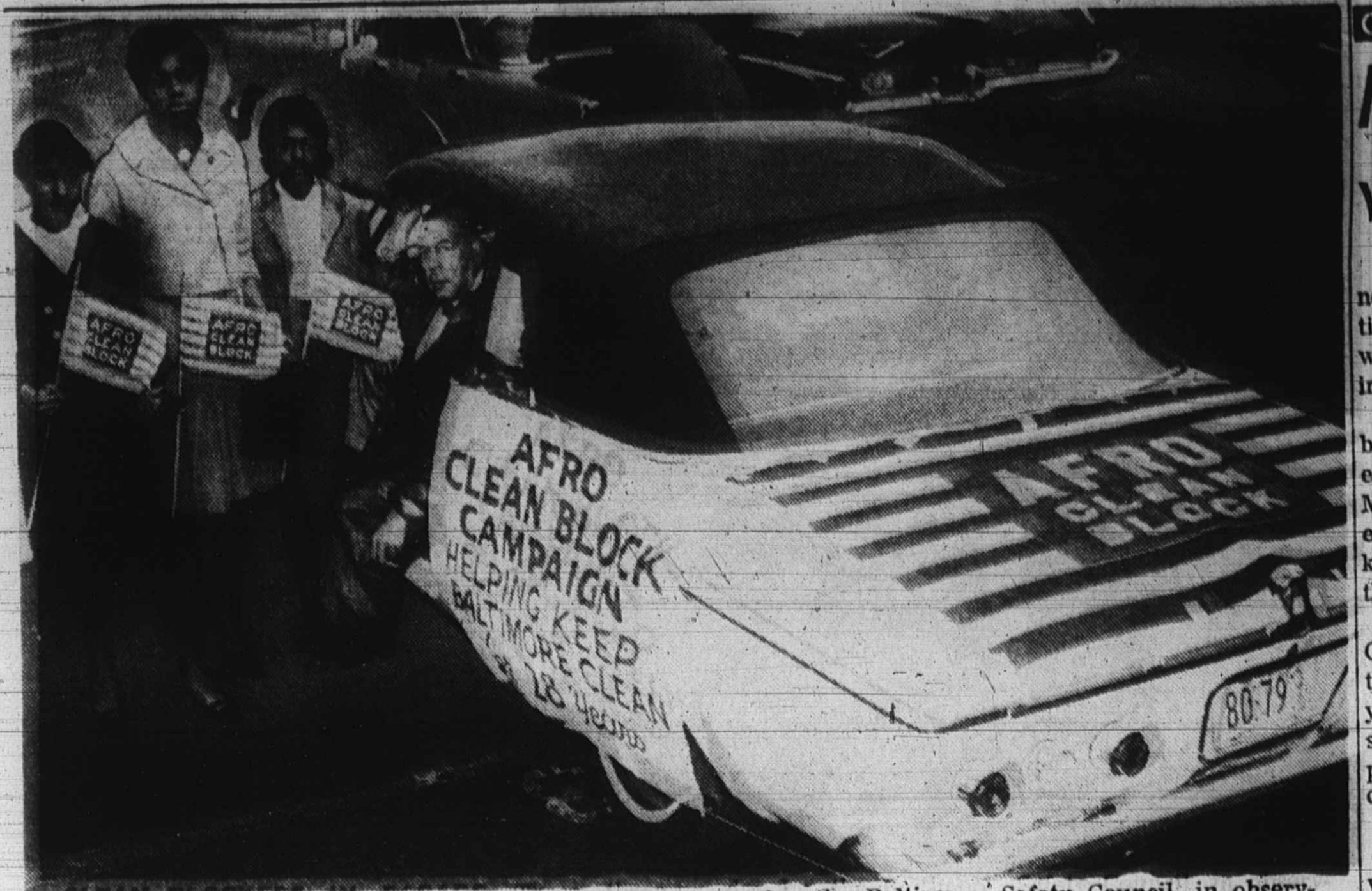

CLEAN BLOCKERS IN PARADE—These three AFRO Clean Blockers, Theresa Oden, Nora Pinn and Deborah Wongus of the 2700 block Winchester St., rode in the "Clean-Up" parade sponsored Monday by the Baltimore Safety Council in observance of "Clean-Up-Week." Mrs. M. Francis Mackay is Clean Block director. Reginald Gardener of Scott Motors, seated in car, acted as chauffeur.

ON THE Eastside

By **CHARLOTTE W. DOWNIE**

A beautiful 17th annual homecoming was celebrated recently by the Homing Pigeons of Magothy at the Mt. Zion Methodist Church with many of our Eastsiders participating.

Officers of the Homing Pigeons are Mrs. Roslie Fields, president; Mrs. Ilean Jennings, vice president; Mrs. Elizabeth Spicer, recording secretary; Mrs. Mildred Owens, financial secretary; Edwin L. Kess, treasurer; Mrs. Emma Day, chaplain; Mrs. Laura Benson, business manager; Mrs. Leotha Harris, marshal; Mesdames Ruth Hall and Vera Smith, reporters.

* * *

OFFICERS AND members of the Male and Female Ushers of Zion Baptist Church recently celebrated their anniversary.

Presidents of the ushers are Mrs. Elizabeth Phelps and Leroy Sherrod. The Rev. R. Moses Williams is the pastor.

* * *

OUR GOOD Neighbor of the Week is charming Mrs. Hazel Parker, wife of Edward Parker, a drugstore employee. The Parkers live at 1813 N. Wolfe St. with their son Edward Dennis, who is a third grade pupil at School No. 101.

Mrs. Parker is a beauty shop owner.

Our Good Neighbor is a substitute teacher and a native of Baltimore.

Mrs. Parker attended school at Dunbar, Douglass and with members of her family attends St. Matthews Episcopal Church. Her pastor is Father Fox.

Mrs. Parker is a Sunday School teacher, a member of the Advisory Board, Woman's Auxiliary and secretary of the Finance Committee.

Her hobbies are sewing and playing cards. Her favorite desert is chocolate cake.

* * *

OUR HONOR Class of the week is the second grade class of Mrs. Norma Cross, teacher at School No. 149. Edward L. Murray is principal and Miss Irma O. Dancy, is vice principal.

The boys and girls are rehearsing for the operetta "The Three Bears." In the cast are: Emily Jones; James Missouri, Andre Lee, Denise George, Wilma Convers. Bernie Davis, Germaine Carr, Elizabeth Baxter, and Angela Haynes.

Other members of the class include Daniel Avent, Darrell Bevins, Kenneth Chester, Charles Fields, Wayne Leggett Ronald Martin, Willie Mitchell and Luther Nance

Also Emmanuel Price, James Rice, Kenneth Scott, Kevin Scott, Eugene Ushry, Anthony Ward, Nathaniel McLean, Nathaniel Calloway and Larry Washington. Glendell Armstrong, Deborah Bland, Glenda Eley, Linda Green, Carolyn Hawkins, Robin Neal, Ethel Saunders, Deborah Veney, Christina Wallace, Edwina Gross and Michelle Brown.

Folk singer at Hopkins April 23

Miss Joan Baez, nationally acclaimied folk singer, will appear at Johns Hopkins University Shriver Hall, April 23, 9 p.m.

Levering Hall YMCA and the university class of 1964 are sponsors.

Miss Baez is daughter of a physics professor and had never sung a folk song until three years ago.

Accompanying herself on guitar, she sang unannounced at the Newport Jazz Festival and become an overnight success.

Patronize Our Advertisers

COOKING SCHOOL

Household tips can win valuable prizes

The AFRO is looking for new hints on how to save time around the house . . . whether a new hint for cooking, cleaning, mending etc.

Send us your hints. The best ones will be printed each week in the AFRO. Mrs. Jean Harris, our home economist, will present baskets of food to the winners at the AFRO Cooking School.

The 32nd annual AFRO Cooking School will be held in the Coliseum, May 9 10. This year there will be an admission charge of 50 cents per person. Three tickets may be obtained for $1.00.

WEEK'S WINNERS

Mrs. Walter Simms, Fairview Avenue: Don't throw out your husband's, or the youngsters' old socks. Use them to clean venitian blinds.

Slip one pair of socks into another to give double thickness. Slip over each hand like a mitten. Suds both sides of each slat at the same time.

Miss Eleanor Echols, N. Caroline Street: Driftwood, used as a decorative accessory, or with flower arrangements adds beauty to most rooms.

If you have a piece that you desire to bleach, wet it with soap and water and place in the direct rays of the sun. Add more suds as it slowly bleaches.

To submit your hints write Household Hints Contest, AFRO Cooking School, 628 N. Eutaw Street.

Children of vets may rate pensions

Unmarried minor children of deceased veterans may be eligible for pension payments even when their mother, the veteran's widow, is not eligible, F. E. Quinn, manager of the Veterans Administration Regional Office in Baltimore says.

Unmarried children of deceased veterans are eligible for pension payments until they are 18, or until age 21 if they are attending school, provided their own personal incomes would not bar them.

Complete information may be obtained at any VA office.

Flags, war bond to be presented

The Bar Association of Baltimore City will present Maryland and United States flags to the Supreme Bench of Batimore City for all seventeen courtrooms in the Court House.

The presentation will take place at a cermony at 3 p.m. in Part 1 of the Superior Court.

The Committee also will present a $200 war bond to the winner of the Law Day USA Essay Contest among high school students.

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Democratic Primary, May 15
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Friendly, personal, courteous
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Famous for 30 years
VARIETY
In-season and out-of-season here "every season"
PARKING
Plenty of easy free parking on our larger lot on Maryland Ave. opposite the market.
North-Maryland-20th-Charles
Daily till 6—Wed. till 1—Fri. till 9
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LYSOL . . . fastest, easiest, most effective way to help protect your home from FUNGUS, MOLD, MILDEW, ODORS

It's so easy to guard your home against mold, mildew and fungi, including the fungus that causes Athlete's Foot.

Just add a little Lysol to your regular cleaning water. Unlike pine oils Lysol destroys disease germs as well as fungi and odors—at lower cost. Add fresh-smelling Lysol when you clean—bathroom, kitchen, baby's room, all through the house. Safe to use as your detergent. Pine Scent or Regular.

Guaranteed by Good Housekeeping
Commended by Parents' Magazine
Lysol BRAND DISINFECTANT
more anti-germ protection than any detergent, any bleach, any pine oil.

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If skinny, thin and underweight because of poor appetite or poor eating habits, take WATE-ON. Puts on pounds and inches of firm solid flesh or money back. WATE-ON is super-rich in weight building calories plus vitamins, minerals and energy elements. Hospital tested. Fast weight gains reported. No overeating. Makes cheeks, bustline, arms, legs fill out... puts flesh on skinny figures all over body. Fights fatigue, low resistance, sleeplessness due to underweight condition. If underweight is due to disease take WATE-ON under direction of your doctor. Get WATE-ON today.
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COOKING SCHOOL
COLISEUM 2201 N. MONROE STREET
WED. AND THURS. MAY 9-10
ADMISSION BY TICKETS -- 3 SHOWS FOR $1.00 BEFORE DATE
50¢ PER SHOW AT DOOR
READ YOUR AFRO FOR TICKET OUTLETS

From Mildred's Kitchen

By **MILDRED BROOKS**

Hot Cross Season is here!

In almost every household, Easter preparations must be well underway. In spite of the rush and fuss, meals still have to be prepared. To add a serious note of religious reflection, Hot Cross Buns can be a reminder. The Frosted White Cross is a symbol of Christian Faith, especially during the Lenten Season.

* * *

A ROLL MIX is the basis of the first HOT CROSS BUN RECIPE. Follow the Recipe on the package for the Richer Dough. To it, add ½ cup currants, 3 tablespoons chopped citron and 1 teaspoon cinnamon. Let rise. Shape into round balls and place on greased baking sheets. Let rise from 30 to 60 minutes, in a warm place until doubled in bulk.

Bake for 15 to 20 minutes at 400 degrees F. Brush tops of rolls with butter; cool. To make Frosting: Add 4 or 5 teaspoons of milk to 1 cup sifted confectioner's sugar; mixing until spreading consistency.

If pastry tube is not available, make a tear at one end of a plain envelop; put Frosting in envelope; squeeze gently, pressing Frosting from opening onto Bun in the shape of a Cross.

Since there are many ways to do things, this next easy Recipe may be your choice. There is no waiting for the action of yeast. It is a variation of regular Muffin Recipe made with a Biscuit Mix.

* * *

HOT CROSS MUFFINS

2 cups Bisquick
2 tablespoons sugar
½ teaspoon salt
¼ teaspoon nutmeg
½ teaspoon Cinnamon
¼ cup seedless Raisins
2 tablespoons Currants
1 tablespoon citron, finely cut
1 tablespoon candied cherries, finely cut
1 egg
¾ cup milk

* * *

IN A BOWL, mix the first 9 ingredients. In another bowl, beat egg until light; add milk and mix. Combine flour and milk mixtures, beating just until blended. Fill well-greased muffin cups 2/3 full. Bake at 400 degrees F. for about 20 minutes. Make a Cross, as described in the Recipe above. Serve warm. Makes about 12 medium-sized muffins.

IF CURRANTS do not happen to be a favorite of yours, white raisins may be used instead. The spicy flavor and chewy goodness of this bread, should make it a family favorite all year long.

For those who enjoy making yeast-breads "from scratch" the next recipe should be treasured. It follows the regular way of bread-making. Hot Cross Buns will really be appreciated on Good Friday, but why not prepare some tomorrow, if no more than for practice. Here is the Recipe:

* * *

HOT CROSS BUNS

1¼ cups lukewarm water
½ cup sugar
2 teaspoons salt
¼ cup soft shortening
2 cakes yeast
1 egg or 2 yolks
½ cup seedless raisins
¼ cup currants or white raisins
1 teaspoon cinnamon
¼ teaspoon nutmeg
4 to 4¼ cups sifted flour

IN A BOWL, mix together milk, sugar, salt and soft shortening. Crumble yeast into mixture; stirring until dissolved. Stir in egg. Mix in fruit and spices. Mix in about one-half of flour, mix; add remainder of flour and more, if necessary to make a soft, easy-to-handle dough. Turn dough onto a floured board. Cover and let stand 10 minutes to tighten up, then knead lightly until smooth. Make a ball of dough and place in greased bowl.

Cover with damp cloth and set to rise in a warm place until double in bulk, about 1½ hours. Punch dough down and let rest 15 minutes to make it easy to handle. Divide dough into 24 pieces and form into balls. Place about 2 inches apart on greased baking sheet.

Cover with damp cloth and let rise until light—about 1 hour. Just before baking, cut a Cross in the top of each Bun, using sharp scissors dipped in flour or a very sharp knife.

Bake at 400 degrees F for about 15 min. Makes 2 dozen medium-sized buns. To GLAZE BUNS, a minute before taking out of oven, brush Buns with milk or egg white and sprinkle with sugar, then return to the oven a minute to glaze. Or, if making a Cross with confectioner's sugar frosting, let the Buns cool a few minutes.

BEST BUYS

Sweet corn, turkey top food economies

By **VIRGINIA L. McLUCKIE**
food economist

When we reach the between season period just before spring crops are ready for market shoppers find they need to plan carefully and keep an eye on the purse strings.

Looking back to the winter, supplies of most major vegetables have been materially smaller this winter than last, and prices have averaged substantially higher. Indicated production of early spring asparagus, broccoli, cauliflower, lettuce and onions is substantially smaller than a year ago.

* * *

AMONG LATE spring crops, acreages of cabbage and onions are slightly larger than last year. Acreages of spring carrots and shallots are also down from a year ago. Supplies of canned vegetables are moderately larger than a year earlier.

This situation along with weather conditions that has caused slow maturing of crops accounts for some of the firm prices at the produce counter.

* * *

THE BEST BUYS in produce are white potatoes, asparagus, sweet corn and cooking greens. The very large crop of fall potatoes has not been used and many remain on the market along with new potatoes. The old potato crop remaining the end of March was 6 million hundred weight more than last year at this time.

Asparagus is coming from California. This is a fresh crop only in the spring and when the fresh asparagus is in season it moves out of the luxury status it holds the rest of the year. Asparagus prices are moderate, with an average serving costing between ten and twelve cents.

* * *

SWEET CORN from Florida is attractive in price and quality is generally very good. Sweet corn can serve to [illegible] up your meals.

[illegible] greens on the [illegible] are Maryland collards, kale and spinach. From Virginia and North Carolina we are getting turnip tops, landcress, cabbage sprouts, mustard, rape, and broccoli Rabe.

[illegible] green onions are [illegible] market.

[illegible] is the best [illegible] pink and [illegible] is being offered [illegible]

[illegible] your meals for economy.

Smoked shoulders or picnics are also one of the best buys. The smoked or cook before eating type picnics should be baked to an internal temperature of 170 degrees Fahrenheit or between 30-35 minutes per pound at 325 degrees Fahrenheit. Count on two and one half servings per pound from smoked shoulders.

WHAT HAPPENED TO "BLUE MONDAY"?

Monday used to be set aside as "washday." But now many women treat Monday just like any day. With electric washers, dryers and irons, it's so easy to spread out the laundry job—do a few things in the spare minutes any weekday.

Electricity is your silent servant. It helps with the washing, cleaning and cooking. And offers entertainment, too.

Just think a moment of the many jobs it does in your own home, at such low wages. Only dimes a day! Then you'll agree that it's just about your best bargain today!

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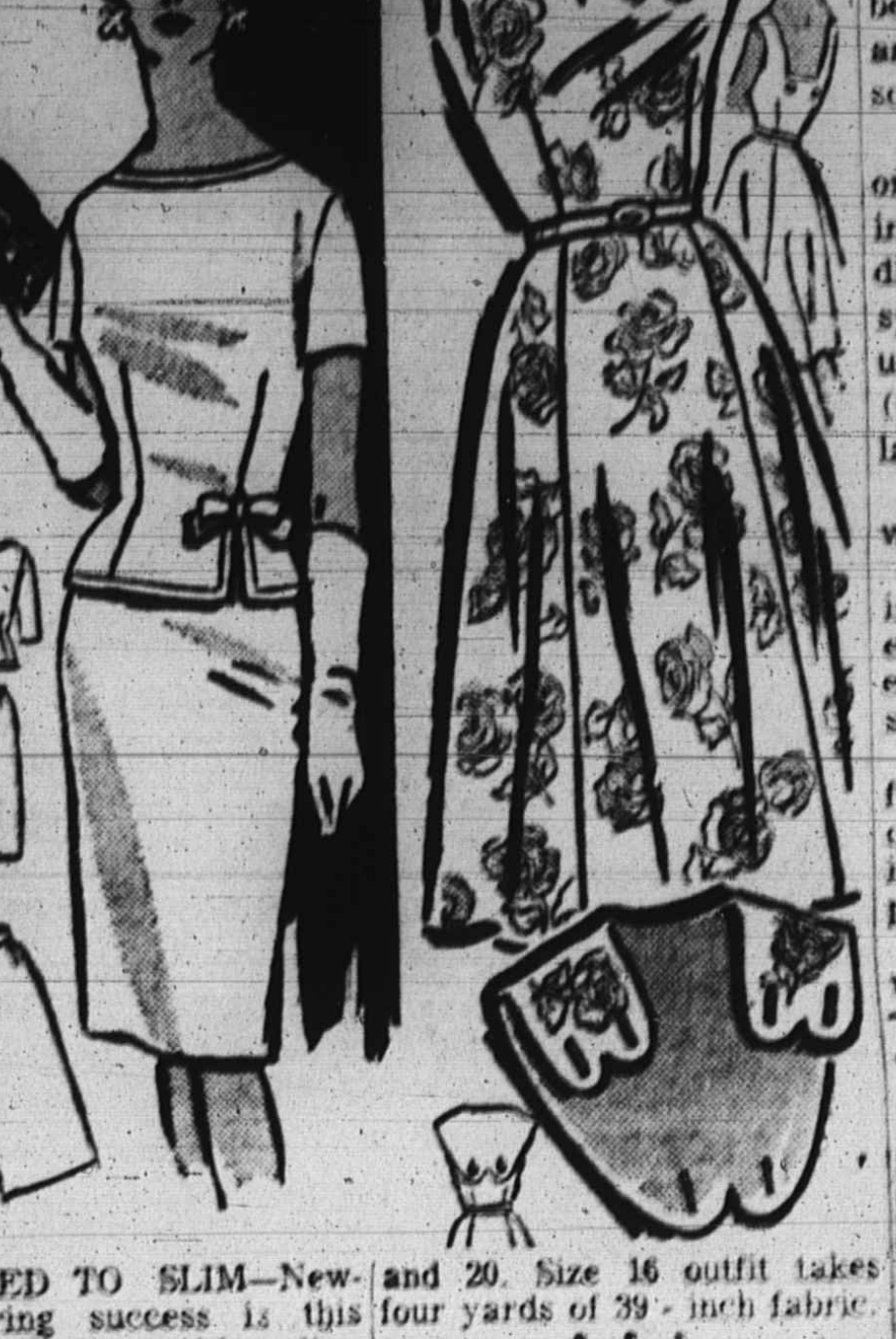
PRINTED PATTERN 4884 SIZES 12½–22½ **PRINTED PATTERN 4862** SIZES 12–20



STYLED TO SLIM—Newest Spring success is this two-piece dress with a slimming overblouse line that's perfect for shorter figures.

Printed Pattern 4884 comes in half sizes 12½, 14½, 16½, 18½, 20½, and 22½. Size 16½ requires three and seven-eighths yards of 35-inch fabric.

* * *

NEWEST SUNDRESS has a breeze-swept back and scallops for the capelet that accompanies it to town.

Sew both easily in airy cottons.

Printed Pattern 4862 comes in Misses sizes 12, 14, 16, 18 and 20. Size 16 outfit takes four yards of 39-inch fabric.

* * *

SEND 50 CENTS in coins for each pattern. Add 10 cents for each pattern for first class mailing.

Send to Anne Adams, care of AFRO-AMERICAN Pattern Department, 243 W. 17th St., New York, 11, N.Y.

Print plainly name, address with zone, size and style number.

Special Summer Pattern Catalog has more than 100 styles for sun sport, day, dance, work and travel. Send 25 cents.

Canned fruit in fancy pie

This festive fruit pie may be made early in the day and help stave off a hectic schedule at dinner-time.

Drain well one can (one lb. one oz.) fruit cocktail, saving syrup. Add milk (or undiluted evaporated milk) to syrup to make two cups and use in preparing a package (three or four oz.) of vanilla pudding and pie filling.

Add a stick of cinnamon while cooking.

AS FILLING cools line a 9 inch pie pan with vanilla wafers, breaking edges off other wafers to stand around sides of pan.

Crumble a few wafers to fill in empty spaces. Remove cinnamon from filling, fold in fruit cocktail, turn into pie pan and chill.

Garnish with sweetened whipped cream if desired.

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QUICK EASTER BUNS
A New Twist to the Traditional Easter Bun
Even the busiest homemaker has time for this Easter novelty . . . a quick and easy modern version of the old-time Easter bun. Made with Clabber Girl, they are tender, mouth-melting and sweet.
The Recipe
2 cups sifted all-purpose flour
2½ teaspoons Clabber Girl Baking Powder
1 teaspoon ground cinnamon
1 teaspoon ground allspice
½ teaspoon salt
2 teaspoons sugar
¼ cup shortening
½ cup currants
1 egg
½ cup milk and milk for glaze
Sift together, Baking Powder, spices, salt and sugar. Cut in shortening and currants. Beat together egg and milk and add to dry ingredients. Knead gently for ½ minute on lightly floured board. Roll or pat to ½ in. diameter pieces formed into balls. Brush with milk. Bake in 450° oven 12 to 15 minutes. While warm, apply sugar icing in form of cross.
It's the Balance that Counts
Only Clabber Girl provides the balanced double action that guarantees uniform rising action in the mixing bowl plus that final uniform rise in the oven . . . [illegible]

PENN FRUIT
FREE 100 EXTRA TOP VALUE STAMPS
WITH PURCHASE OF $10.00 OR MORE EXCLUDING CIGARETTES, FRESH MILK, FAIR TRADE ITEMS
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One coupon per family. Offer expires April 14.
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PORK ROAST
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RIB END SLICED 31¢ lb. LOIN END SLICED 41¢ lb.
100% REGULAR FRESH
GROUND BEEF . . . 3 lbs. $1.19
Lesser Quantities Priced Higher
FRESH KILLED LARGE (5 TO 6 LBS. AVG. WT.)
Roasting CHICKEN . . 49¢ lb.
NO WASTE—DE-FATTED FAMOUS BRAND
Semi-Boneless HAM WHOLE OR HALF 65¢ lb.
MORTON'S FROZEN
MEAT PIES TURKEY, BEEF OR CHICKEN 2 8-OZ. PKGS. 35¢
FOOD CLUB
BISCUITS SWEETMILK OR BUTTERMILK 3 PKGS. 25¢
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CLING PEACHES 2 29-OZ. CANS 57¢
FRESHLY CUT
HADDOCK FILLETS lb. 49¢
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CRISP CARROTS . . 2 1-LB. PKGS. 19¢
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Red Bliss POTATOES . 4 LBS. 29¢
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