WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

Spitted Pork Shoulder is star at elegant out-of-doors party

Pork shoulder is plentiful simmer until sauce is slightly thickened.

It barbecues to succulent perfection, with all those wonderful juices sealed in, when prepared with Instant Meat Tenderizer—even with the relatively long cooking period.

Pork shoulder is doubly blessed. It is rich in flavor and in nourishment, and because it is so well liked it can play an important part in your family's diet.

• • •

THIS RECIPE turns out beautifully if roasted in an oven too! Tenderized pork gives you a bonus of extra servings — there's up to 23 per cent less shrinkage.

Traditional accompaniments to this barbecued roast are Virginia Smokehouse Sauce, a tray of crisp relishes, a green snap bean and onion salad tossed with vinaigrette dressing, ash roasted herbed new potatoes, corn bread and the season's fresh fruits.

For spitted pork roast you will need, a 4-5 lb. pork shoulder roast, boned and rolled, and Adolph's Seasoned Instant Meat Tenderizer.

For Virginia Smokehouse Sauce use 1 tablespoon dry mustard, 1-½ teaspoons cornstarch, ¾ cup beer, 3 tablespoons lime or orange marmalade or tart jam, 2 tablespoons molasses, 1 clove garlic crushed or pressed, ¼ teaspoon Instant Meat Tenderizer and 1-½ teaspoons liquid smoke.

• • •

COMBINE DRY mustard and cornstarch in saucepan, adding just enough beer to work into smooth paste. Add marmalade, molasses, garlic and Instant Meat Tenderizer, blending thoroughly. Add remaining beer and and a good buy these days.

Remove from heat and stir in liquid smoke.

Prepare all surfaces of the meat, one side at a time, as follows:

Thoroughly moisten the surface of the meat with water. Pat the water on from the faucet with your fingers, use a pastry brush or draw a wet fork across the surface.

Sprinkle Adolph's Instant Meat Tenderizer evenly, like salt, over the entire surface of the meat, about ½ teaspoon per pound. Use no salt.

• • •

TO INSURE pentration and retain meat juices, pierce meat deeply with a kitchen fork at approximately ½-inch intervals. Meat is ready for cooking immediately.

When barbecuing, place small pan beneath roast and arrange coals around it. Coals are ready when gray, shot with a ruddy glow.

Secure roast on spit, making sure it is centered to turn evenly. Cook 30 to 35 minutes per pound for a total of 2-½ to 3 hours. One hour before end of cooking time, brush generously with Virginia Smokehouse Sauce.

Baste frequently with the sauce for the balance of cooking time. Add a few fresh coals when necessary to maintain constant temperature.

• • •

LET FINISHED roast rest about 15 minutes before carving for more attractive and uniform slices. Delicious au jus gravy can be made from pan drippings; simply skim the fat and add remaining Virginia Smokehouse Sauce and water to thin.

If roasting in oven rotisserie, pre-heat oven to 325 degrees F. and place small pan below roast to catch drippings.

With this, serve ash roasted herbed new potatoes. Scrub the potatoes and place in foil with pat of butter; liberally sprinkle with herbs of your choice — chopped parsley, oregano and tarragon are especially good.

Seal foil well by crimping all edges carefully; press foil around potato so it fits as close as possible. Roast over hot coals for 45 minutes to 1 hour until done.

• • •

CORN BREAD is the other item of this meal. The fixin's easy when you use your favorite corn bread mix—make sticks, muffins or squares.

Take Tea and See

Does the tinkle of ice cubes in a tall, frosty glass of ice tea bring on that "cool feeling?" Of course, it does! Then, how much more satisfying are icy - cold concoctions with refreshing tea as an ingredient. Here is quite an unusual beverage:

• • •

EXOTIC TEA

3 cups strong tea, cooled
1 teaspoon almond flavoring
1-6 oz. can frozen lemonade concentrate

Blend all ingredients well. Pour over ice cubes in tall glasses. Serves 4 - 6.

For a spicy cooler with a hint-of-mint, service this delicious drink:

SPICY MINTED TEA

1/3 cup orange juice
2 cups strong hot tea
1/3 teaspoon powder ginger
Juice of two limons
1/3 cup hot water
1 cup cold water
2 sprigs fresh mint

• • •

BRUISE MINT leaves in pitcher. Pour in fruit juices and hot tea. Stir ginger into hot water, then blend with cold water. Add this to juice-tea - mixture. Chill. Serves about 5.

• • •

IF THERE is a Garden Party or Patio Snack, a Frappe would be oh - so-good! This next Recipe is one that can be changed according to the mood, color scheme or occasion.

For this Frosted Delight, follow these directions:

• • •

SHERBET FRUITED TEA

2 cups strong tea
1 cup granulated sugar
1 cup orange juice
½ cup lemon juice
1 pt. refrigerated ginger ale
1 pt. orange sherbet

Pour hot tea over sugar and stir until dissolved; add juices. Cool and refrigerate, then place in punch bowl, add ginger ale. Spon o n sherbet. Makes 16 punch-cup servings. The juices and sherbet can be varied.

To serve iced tea drinks with a flare, string gaily-colored fruits on Slippers or frost the rims of glasses by dipping them in fruit juice and granulated sugar, tinted—if you like, and placing them in refrigerator. Additional glamour can be added by making ice for drinks and punch in gelatin molds, cake pans or frozen fruit juice cans. Also vegetable colorings, cherries, mint leaves or flowers can be frozen in ice cubes.

For distinctive indivuality, prepare ice cubes in this way:

• • •

SIMMER cinnamon and cloves in boiling water for 5 minutes. Remove from heat, add tea and brew for 5 minutes. Strain and add lemonade concentrate. Pour into ice cube trays. Add fruit to each cube, if desired. Freeze solid. Serve in iced tea or fruit drinks.

For your next party, "go-native" with this dramatic, sparkling beverage:

• • •

PUNCH TROPICANNA

1 quart water
7 tea bags
½ cup granulated sugar
2 cups lemon juice
¼ cup orange juice
1 pint ligh tru m
1 teaspoon aromatic bitters
2 quarts ginger ale

• • •

FROM 1 TO 6 hours before serving time, bring water to boil in a saucepan. Add tea bags; turn off heat and let brew, uncovered 5 minutes. Remove tea bags. Add sugar and stir. Cool tea at room temperature. At serving time, put tea and remaining chilled ingredients in punch bowl around a block of ice. Serves about 25.

• • •

BY THE way, perhaps a few pointers should be mentioned about brewing tea for iced drinks. Use 6 tea bags or 6 teaspoons of tea to every quart of boiling water. Steep no less than 3 minutes and no more than 5 minutes by the clock. Stir and remove tea. This prevents a bitter flavor. Cool hot tea before refrigerating to keep beverags clear. For instant tea, follow directions on the package.

"She's Engaged"

By IDA MURPHY SMITH

MISS SANDRA LEE JONES

MARTIN-JONES

Mr. and Mrs. Chauncey Jones have announced the engagement of their daughter, Miss Sandra Lee Jones, to Samuel Lee Martin, son of Mr. and Mrs. Gerald Guthrie, Buffalo, N.Y.

Miss Jones, a graduate of Douglass High School, is a science education major and junior at Morgan State College. She is a member of Delta Sigma Theta Sorority, member of the Biology Club and the Canterbury Club.

Mr. Martin is a 1962 graduate in political science from Morgan where he earned his commission as Second Lt. in the U.S. Army.

At Morgan he was polemarch of Alpha Iota Chapter of Kappa Alpha Psi fraternity, president of the Canterbury Club, and business manager for "The Spokesman."

During his college career he won honors for Morgan as a member of the track team and was 1960-61 captain. He is a salesman with the Burroughs Realty Co.

—Record hop

(Continued from Page 14)

Mackay upon receiving the gift.

The committee members who worked so hard to raise these funds were: Mrs. Rubye Gill, chairman; Mesdames Mary K. Pool, Evelyn Base, Ellen Fisher, Miriam Winborne, Lucille Venture, Beryl Williams, Martha Bradford, Ida Smith, Vivian Owings, Vivian Washington and Beatrice Wright.

President of the Delta Sigma Theta Sorority is Mrs. Celonia Walden.

• • •

THIS CHECK represents just one of many contributions made annually to the Clean Block Prize Fund.

From this fund comes awards and prizes to those Clean Blockers who have done an outstanding job in cleaning their blocks.

The goal for the Fund has by no means been reached.

In addition to the check from the Deltas, $10 checks arrived from Mrs. Katie Williams, local funeral director, and the Avalon Flying A Service Station, Leroy Wilkins, president.

• • •

LIST OF recent contributors is as follows:

$100.00
Baltimore Alumnae Chapter Delta Sigma Theta Sorority, Inc., Mrs. Robert Gill, chairman of Record Hop.

$25.00
Mrs. Elinor Dimmy

$25.00
Ernest Lyons Homes, Mr. James T. Hayes, manager.

$10.00
Iradell Williams Wesleyan Service Guild
Mr. and Mrs. James T. Hayes
Avalon Flying A Service Station, Leroy Wilkins, president.
Mrs. Katie R. Williams.

$5.00
Dr. and Mrs. Robert Hill
Mr. and Mrs. Ellihu Q. Norris

$1.00
Mr. Ernest Lassiter

—Readers support

(Continued from Page 28)

for it the rest of its life."

MRS. ROSETTA WALKER, 2344 Nevada St.: "They are taking a life if they make an abortion. That's God's life. We have to accept what God gives us."

• • •

MRS. COLLEEN RICHARDSON, 1007 Wheeler Ave.: "I guess I would do the same thing. I agree with her."

MRS. ELSIE DAVIS, 4201 Bonner Rd.: "An abortion is all right if she knows she is bringing a deformed child in the world."

MRS. EDNA WILSON, 2835 Spellman Rd.: "I am on her side. I would not want to bring a deformed child in the world. It might die; it is a heart-breaking thing."

AARON JOHNSON, 2303 Rosyln Ave.: "Yes, she should. I try to put myself in the mother's place. If I were her I don't think I would want a child coming into the world deformed, and not have a chance at a normal life."

MRS. NANNIE WILSON, 1714 Mosher St.: "Yes, I think she should. Because if she thinks there might be something wrong with the baby, then she should be allowed to go through with the abortion."

MRS. ELEANOR HOLMES, 1031 N. Stricker St.: "Yes, she should. If she has taken the drug she should be allowed to have the abortion. After all, she is young and can have more children."

MISS JUDY WASHINGTON, 1428 Riggs Ave.: "I have mixed emotions about this. On the one hand I believe "Thou shalt not Kill." On the other hand, if the baby is born deformed the parents should be able to take care of it. She is a telvision star, isn't she?"

MRS. VICTORIA HARCUM, 1215 N. Stricker St.: "No, I don't think she should. If the baby is born deformed, then it can be placed in a home where it can get the proper treatment."

MISS HENRIETTA WRIGHT, 1533 Riggs Ave.: "Yes, I think she should, because who wants a deformed baby? He could have all sorts of complexes and probaby would not have a normal life."

—Last day

(Continued from Page 14)

ael Green, Gregory Green, Dennis Bates, Larry Hicks, and Sharon Holmes.

Captain Vernon Tharps
2300 block Lauretta Ave.

Helen Harris, co - captain; Mrs. Beatrice Hines, advisor; Margaret Powell, Thelma Young, Peggy Myers, Joyce Singleton, Melvin Robinson, Earl Robinson, Wilene Davis;

Also Leola Davis, Fredericka Davis, Mary Eva Powell, Leonard Crowell, Mrs. Smith, Albert Myers, Chrysenia Myers, Cynthia Myers, Althea Porter;

Also David Porter, Helen Porter, Thomas Parson, Diane Rice, Joseph Allen, Ethel Pack, Clifton Smith, Ronald Smith, Pat Young, Terry Allen, Patricia Smith;

Also Michael Smith, Victor Johnson, Teresa Carter, John Wesley, Michael Jacobs, Mary Jenkins, Mable Jenkins, Charles Gosnell, and Vanessa Tharps.

Captain Sharon Dennis
2944 Arunah Ave.

Mrs. Emma Dennis, co-captain; Gary Adams, George Adams, Ronnie Adams, Alfred Domneys, Diane Domneys, Paul Dorsey, James Poteet, George Terry, Robin Terry, Fred Johnson, James Gray, Thomas Dorsey, Norman Jukes, Thomas Jukes, Homer Jukes;

Also Mrs. Gloria Adams, Mrs. Syvillia Terry, Mrs. Frannie Thompson, Robin Ockimay, Steve Ockimay, Donteer Ockimay, Mr. Edward Dennis, Anna Adams, James Jefferson, and Mrs. Maggie Adams.

Captain Josephine Lee
1500 block Argyle Ave.

Glenda Williams, co - captain; Mrs. Elnoro Lee, advisor; James Swinson, Mousie Gary, Ronner Lee, Gloria Swimson, Paula Murphy, Denise Murphy, Ann Braxton;

Also Corliss Victory Lee, Joseph Diggs, Walter Spencer, Cynthia McNeal, Cynthia Doles, Delores Jones, Heathe Stamper, Denise Lee, Vickie Lee, Lavern Spencer, Janette Stamper, Cheryl Jackson, Penny Smith, and Frances Smith.

CHERRY HILL NOTES

Cherry Hill has doll beauty contest

Members of the day camp at the Cherry Hill Recreation Center presented a doll show in the form of a beauty pageant.

Entrants paraded their dolls, described their dress and presented them for judging.

Five prizes were given for the following categories. The largest collection, prettiest doll, the best dressed, most unusual and the smallest doll.

Judging the contest were Mrs. Heloise Frazier, Mrs. Sarah Bundy and Miss Arnetta Cornish.

• • •

Star Brooks, Darlene Ray, Janet Chamblin, Joyce Haines, Thealin Maddox, Elaine Wilson, Judith Senior, Beatrice Newkirk, Michele Marshall and Phyllis Gray.

Also Bessler Rich, Vanessa Brown, Vanessa Madden, Jacqueline Brown, Karen Allison, Paulette Patterson and Muriel Stamper.

Others were Sharon Merrisen, Nona Brown, Pamela Matthews, Wanda Kane, Diane Hawkins, Darlene Brown, Donna Matthews, Evett Wilson, Gwendolyn Green, Ann Wilson,

Also Linda Carter, Yolanda Simmons, Sheila Johnson, Colotta Simmons and Karen Moore.

The doll show was one of the weekly summer special activities or red letter days. Mrs. Odessa Smith, recreation leader, was in charge.

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Daily till 8 — Wed. till 1
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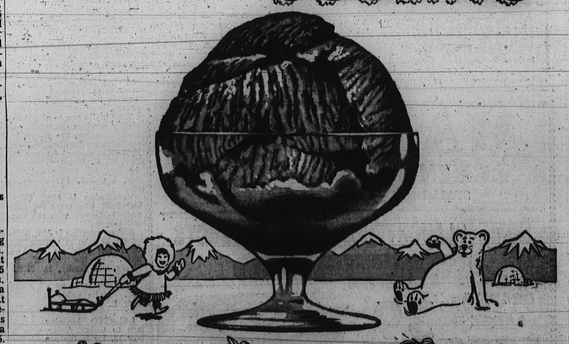
Breyers QUALITY
SHERBETS are COOLING



Lime Orange Peach
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Real fruits give Breyers sherbets a deeper, more satisfying flavor. These heat-quenching sherbets are flavored with the finest of fruits: Persian limes . . . Valencia oranges . . . Elberta peaches. All these superb fruits are carefully selected by Breyers for finest flavor. And Breyers skill makes these sherbets the greatest of summer satisfiers. Enjoy them soon. Let the whole family enjoy them.
Quality Buyers ask for Breyers

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lots of interesting things about homemaking hints . . . child care . . . recipes . . . beauty tips . . . as the home economist for FOOD FAIR STORES, INC.
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WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

WEEKS BEST BUYS

Put cantaloupes on food list this week

By Virginia L. McLuckie

Summer meals are a joy to plan and a pleasure to eat because of the choice of fresh fruits and vegetables available to you.

It takes only a little imagination and planning to vary menus whether they are served indoors or outdoors says Virginia McLuckie, Food Economist, Baltimore Office, University of Maryland, Department of Markets.

• • •

FRESH FRUITS are tempting as you shop for food. The colorful displays offer both local and shipped in fruits with a range of price tags. The best buys are peaches, cantaloupe and watermelon. Excellent quality Eastern shore cantaloupes are reaching the markets.

These are mostly the salmon colored flesh melons. Some watermelons from the Eastern shore are arriving, but the bulk of the supply is from the Carolinas. The small ice box melons, called sugar babies, are from Maryland. In any melon sweetness, desirable flavor and fine-textured flesh are the factors necessary to make high quality. These are present only in well matured ripe melons.

PEACHES ARE in plentiful supply. Most of the varieties are free stone and quality has been very good on this years crop. Due to their highly perishable nature, peaches are most frequently picked in a mature - hard stage for long distance shipment.

If mature, these peaches will ripen satisfactorily. Over mature or soft peaches should be avoided unless they are for immediate use.

Other small fruits with moderate to high price tags can make summer eating a delight even when used in small amounts. Selections may include Thompson seedless grapes, bing cherries, blueberries, plums, nectarine and bartlett pears.

SUMMER APPLES are attractively priced. Varieties available are Yellow Transparents, Rambo and Starrs.

The flavor of fresh vegetables is indeed desirable. The wide choice makes meal planning easier. The best buys are found in sweet corn, tomatoes. The supply of sweet corn from Maryland farms is heavy.

Most families are willing to eat corn on the cob frequently but some change in the way corn is served is welcome. Use seasoned salt, celery salt, or some herbs along with the butter. Cut corn off the cob and make squaw corn or season it with crisp cooked bits of bacon or mix it with lima beans and tomatoes.

Tomatoes from Maryland farms are being marketed in volume and prices are lower. In selecting tomatoes look for firm fruit with a good red color. Make your selection of blemish free tomatoes and ripen the slightly green ones at room temperature.

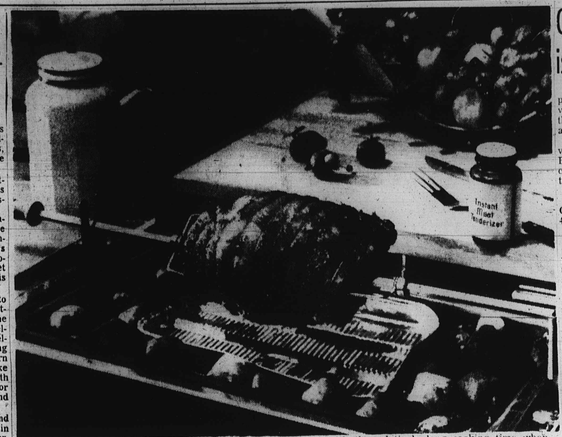
OTHER VEGETABLES on the list of best buys includes lima beans, cabbage and green beans. Green peppers are attractively priced. The flavor of peppers adds much to salads and cooked vegetables.

Egg prices are low. The suggested buys are Grade A Medium and Small sizes. Suggestions at the seafood counter are crab meat, porgies and butterfish. Watch for and take advantage of cured pork and red meat specials.

TOMATOES STUFFED with macaroni and cheese require four large firm tomatoes, three-fourths cup elbow macaroni, one cup Thin White Sauce, two tablespoon grated process, American cheese, four teaspoons melted butter or margarine, one-fourth cup buttered day-old bread crumbs, one tablespoons grated process, American cheese.

Start heating oven to 375 degree F. Scoop out pulp and juice from tomatoes (use pulp and juice for stewed tomatoes, tomato sauce, etc). Sprinkle insides of tomatoes well with salt. Cook macaroni as label directs; drain. Mix well with white sauce and two tablespoon cheese.

Put one teaspoon melted butter in each tomato; fill with macaroni mixture. Sprinkle with bread crumbs mixed with a tablespoon grated cheese. Bake 20 minutes. Makes four servings.



DELICIOUS SPITTED PORK SHOULDER is the star of an elegant outdoor feast. This roast barbecues to perfection, with all the juices sealed in, even with the relatively long cooking time when Instant Meat Tenderizer is employed.

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WHEN YOUR marble topped table begins to look dull, scrub it off with a baking soda solution: about three tablespoons of soda per quart of warm water. Let the solution stand for about five minutes, then rinse with warm water. For stubborn stains, try a paste of baking soda and water. Scour with the paste, and dry. Then apply light paste wax of proper shade to protect the surface from scratches, etches and stains. After this treatment, a dusting and occasional sponge down with plain water will keep marble looking its best.

There's just one last thing to remember: Food spills that are acid in nature should be wiped off immediately with a baking soda solution to neutralize the acid which will eat through a waxed or sealed surface.

Coat-and-dress costume-smart for town and vacation travel. Sew the dress in a sunny print cotton—the coat in a harmonizing solid color.

Printed Pattern 4823: Half Sizes 12½, 14½, 16½, 18½, 20½, 22½. Size 16½ dress 3 yards 35-inch; coat 35/8 yard.

• • •

Sew - it - in - a - Day dress 2 main pattern parts plus facings! Wear it belted or tree-flaring for work or play, indoors or out.

Printed Pattern 4695: Misses' Sizes 10, 12, 14, 16, 18. Size 16 requires 2¾ yards 45-inch fabric.

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Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

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All sizes! Send 35 cents.

Taxco Salad

A tasty, colorful salad adds spark to a warm - weather meal.

"Taxco Salad" more than fills the bill in this respect. This eye-appealing concoction of corn, cucumber, green pepper and pimiento is perked up with a dressing of instant minced onion, vinegar and salad oil.

IT WOULD go particularly well with Mexican foods or for a summer supper, serve it with cold cuts, rolls and a can of chilled fruit cocktail for dessert.

Easy-to-use Instant minced onion saves so much time in preparing meals —no chopping or mincing of onions — yet you have true onion flavor.

TAXCO SALAD requires 2 tablespoons instant minced onion, 2 tablespoons vinegar, 2 tablespoons salad oil, 1/4 teaspoon salt, 1 can (12 oz.) whole kernel corn, 1 medium-size cucumber, 1 tablespoon chopped green pepper, and salad greens.

In a large bowl, combine onion, vinegar, oil and salt. Drain corn. Peel and finely dice cucumber. Add vegetables to onion mixture along with pimiento and green pepper. Serve on salad greens.

Makes 4 or 5 servings.

Charcoal grill

Chicken legs, charcoal grilled, make delicious fare for under sky dining.

Drain 12 chicken legs, which have been marinated in Chicken Barbecue Sauce (recipe below).

Pour remaining sauce into small pan; have ready brush for basting. Cover each leg bone with a frill of double heavy-duty aluminum foil.

Grill over coals, turning often and basting liberally with sauce. Cook about 30 minutes, or until thoroughly done.

Yield, six servings.

Serve the grilled chicken legs with a small bowl of warm chicken barbecue sauce.

• • •

THE SAUCE is made with one-fourth cup salad oil, one-half cup Rhine Wine, one tablespoon grated process, American cheese.

Shake well, then pour over chicken pieces. Chill about three hours, turning pieces at least once.

Yield: three-fourths cup sauce.

Cranberry Apple-Oat Crunch is new slant to old recipe

Ready-to-eat cereal can play a big part in topping your first apple dessert of the year, adding crispness and stability.

Breakfast cereals add food values, especially protein, B vitamins, riboflavin, niacin, and thiamine, and essential minerals.

• • •

Cranberry Apple - Oat Crunch requires:

4 cups thin sliced apples (about 4 large apples)
1 pound can whole cranberry sauce
1 teaspoon cinnamon
½ cup flour
¾ cup brown sugar, packed
½ cup butter or margarine
1½ cups ready-to-eat cereal, regular or presweetened

• • •

PLACE SLICED apples in a shallow baking dish. Spoon whole cranberry sauce over apples. Sprinkle with cinnamon. Cover with foil. Bake in moderate oven (350 degrees F.) 20 minutes or until apples seem tender. Mix flour, brown sugar and butter, to form crumbs. Stir in ready-to-eat oat cereal.

Take casserole from oven, remove foil, and sprinkle with cereal-sugar topping. Continue to bake until topping browns and juice bubbles up thickly. Serve warm with cream. Makes 6 servings.

Barbecued Baked Beans

One hot and hearty casserole is a fine idea for a picnic menu. It can be hustled front range to backyard, or wrapped and carried to a picnic site, or perhaps cooked right over the outdoor grill.

One candidate might be these **Barbecued Baked Beans.**

You will need one pound Canadian bacon, one-half cup diced onion, one clove garlic crushed, two one-pound cans pork and beans, two teaspoons bottled brown gravy sauce.

Also one-fourth teaspoon marjoram, one teaspoon salt, one teaspoon dry mustard, and one-half cup molasses.

COMBINE ALL ingredients, mix well. Chill several hours in covered jar or dish.

Shake well, then pour over chicken pieces. Chill about three hours, turning pieces at least once.

Yield: three-fourths cup sauce.

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CHARING CROSS — 2510 Baltimore National Pike
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