Mt. Winans residents urge closing of Brooks tavern

Irate residents of Mt. Winans took advantage of a request for transfer of ownership, before the Liquor Board Thursday, of Bertie Brooks Tavern, 2430 Hollins Ferry Rd., to urge that the license be revoked and the place closed for the good of the community.

The board, following an hour and 25 - minute hearing mainly from protestants, issued no decision, but held the whole matter under consideration.

However, Frank J. Hanson, veteran member, had some comforting comments and a promise for the residents.

"That's one of the toughest places in Baltimore," he said as the hearing got under way. "A lot of people come there who never go in the tavern. It's getting to be a nuisance.

"You people deserve relief."

APPLICANTS for the transfer are Mrs. Marie Baldwin, Louis Giovance Jr. and Alfred Jackson Jr., the latter one of the first of his race on the police force in Perth Amboy, N.J.

The tavern, owned by Benjamin Litz, holds a Class D beer, wine and liquor license with a special amusement permit.

The applicants plan to purchase the place for $27,000. Mrs. Baldwin, under questioning by Mr. Hanson, said she had once been confined to Spring Grove State Hospital for about three months.

Mr. Giovance, who testified he has known Mr. Jackson since grade school, said he is an electronics engineer. Mr. Jackson is still a policeman.

• • •

SOLOMON REDDICK attorney for the Civic Interest Group of Mt. Winans with about 20 members present, started things off by asking for a revocation of the tavern's license.

He said that two police attention disturbances had occurred there recently, after the board had ordered a 20 - day suspension but before it went in effect.

The board held, however, there were no court cases before it involving these incidents and therefore no basis for action.

Mr. Jackson, who had listed himself with the board as being single, admitted under questioning that he had told Walter Hill, president of the Mt. Winans association, that he was married and had an 18 - year - old daughter.

He said he told Mr. White this because "it would sound a little better to him."

• • •

Mr. Giovance, who said he had worked at Westinghouse, a little better to him."

• • •

MR. GIOVANCE, who said he had worked at Westinghouse, testified he had top secret government clearance.

However, Mrs. Gladys Green, a Westinghouse official who lives near the tavern at 2406 Hollins Ferry Rd., disputed this.

"If these people start here telling tales, what are we to expect?" she asked of the board.

Messrs. Giovance and Jackson testified earlier they would halt the rowdyism at the place and put a fence around it.

One of the protestants, Ira Blocker, 2407 Pi get St., told the board:

"I've been living there since 1916. I've heard this sweet talk before."

Testimony pointing up the bad influence of the tavern on the community came from several other residents, including the Reverends William Brown, Mt. Winans

(Continued on Page B-5-

TRICK OR TREAT— That's what these youngsters will be saying tonight and tomorrow when your door-bell rings, so have a treat ready or be mindful of the consequences. left to right are all 4th quences. Treaters from Laura Rose, Jesse Mcgraders: Betty Wilkins, Laura Rose, Jesse McCoy and Marilyn Thames. in a Holloween Party at They were participants the Madison Square Recreation Centre, Biddle and Eden Sts.

Brown held on deadly weapon rap

William Russell Brown, 2700 Block Bookert Drive, was charged in Southern Municipal Court Thursday with possession of a deadly weapon Sunday, Oct. 24.

Appearing on the basis of a set warrant, Mr. Brown requested, and the court granted, a postponement until Nov. 6 at 9 a.m. He was released on his own recognizance.

The deadly weapon named in the charge was listed as a 6.35 cal. galesi brescia automatic pistol with five 6.35 bullets.

Two high school students and Officer George Quasney were requested to return as witnesses for the postponed trial.

New grand jury sworn in here

The State's Attorney's Office expressed the hope that the swearing - in of the new Grand Jury this coming Monday will bring to an end the confusion which has raged in the State since a Court of Appeals decision, Oct. 11.

That decision ruled unconstitutional the 100 - year - old requirement that jury members had to believe in a Supreme Being before qualifying for jury duty in Maryland.

In ruling out the necessity

(Continued on Page B-5-

ALBERT LARICHIUTA
representing the
Metropolitan Life
Life and Personal Accident and Health Insurance
1101 Maiden Choice Lane CI. 7-0440

Burned youngster hoping to be home by Christmas

By ROGER J. NISSLY

Kenneth Little is about as determined a kid as you will find anywhere.

Severely burned over 50 percent of his body—face, arms, chest and back — and near death just two weeks ago Kenneth is now talking about going home for Christmas.

Speaking slowly and with great difficulty through the white gauze surrounding his face, the 14-year-old, who is fighting far his life promises: "Next month is November, then December, then I'm going home."

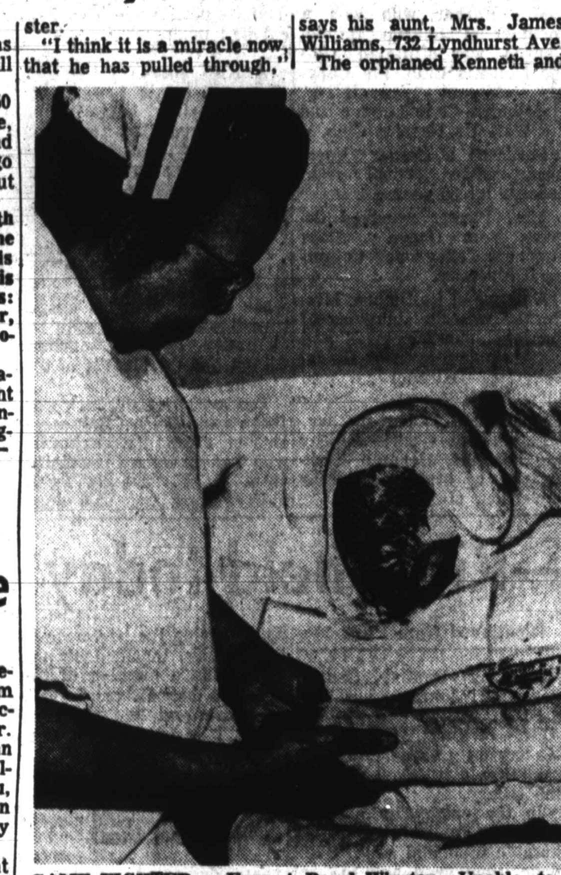
It will take nearly a miracle for him to win his fight by Christmas, but then Kenneth is not the usual youngster.

"I think it is a miracle now that he has pulled through," says his aunt, Mrs. James Williams, 732 Lyndhurst Ave. The orphaned Kenneth and his sister, Cynthia, 15, and the Williams' seven children share the W. Baltimore home.

• • •

ON WEDNESDAY, Oct. 13, Kenneth's chances for a happy Christmas were touch-and-go. He was taken to Luth-

(Continued on Page B-5-



GAME FIGHTER — Fourteen - year - old Kenneth Little, who was burned over 50 per cent of his body two weeks ago, responds to care of his nurse, Mrs. Pearl Winston. Unable to move without pain, Kenneth managed a smile for AFRO's photographer Henry Phillips.

Parks asks broader rights law

Legislation to broaden the scope of Baltimore's public accommodations law is planned by Councilman Henry G. Parks Jr. (4th D.) for possible City Council approval.

He has asked the cooperation of the city's Community Relations Commission and its director, Samuel T. Daniels.

"Of specific concern," Councilman Parks wrote in a letter to Mr. Daniels, "is the law covering liquor licensed places which suggests that " sales are primarily in alcoholic bever..ges marily in alcoholic beverages, a substantial portion of our citizens can be discriminated against.

"There are far too many incidents that have occurred to visitors to our city. Only one would be more than enough.

"Of even more importance is the fact that some of our citizens suffer humiliation and embarrassment, for there is no way of pre - determining what places should be entered and which places should not be entered.

"Baltimore will not be the kind of city that intelligent and thinking people want until it is an 'open city.'

"This particular scar on the character of our public facilities is ridiculous."

Wage hike asked for city workers

A ten percent increase in wages and salaries for municipal employees was included in a three - point program placed before the Board of Estimates Wednesday by officials of the AFL-CIO American Federation of State, County and Municipal Employees.

Other two programs urged for adoption were payment of a Blue Cross - Blue Shield family plan, and extension of night shift differential to all employees who work the less desirable shifts.

Raymond Clarke, president, Local 44, AFSCME, told the board a worker and his family need at least $3.20 an hour to enjoy a modest and adequate standard of living, according to updated figures of the U.S. Department of Labor's city workers family budget.

A city family of four needs an annual income of $6,413.

Baltimore, Mr. Clarke told the board, ranks 20th among 21 top cities in average monthly earnings for all non - educational full time non - educational full time municipal employees.

He noted that Baltimore now pays 25 percent of the cost of group hospitalization insurance on the individual rate, while Philadelphia pays 100 percent, New York and Boston pay a minimum of 50 percent.

The board took the programs under advisement.

93 Registered this week

If you have not yet registered to become eligible to vote, you may now do so.

Who should register.

Those persons over 21 years of age who have lived in Baltimore for one year or more—and are not yet registered to vote.

Where to register — Supervisors of Elections, ground floor of People's Court Building, Gay and Fayette Sts.

Hours you can register—Monday through Friday 9 a.m. to 4 p.m.; Thursday 9 a.m. to 7 p.m.

Total registered for Nov., 1960 election 106,306.
Total registered for May, 1962 primary, 115,761.
Total registered for Nov., 1964 election 132,687.

Registered this week period, 93.

	D.	R.	L
Thursday	24	4	0
Friday	11	0	0
Monday	22	0	0
Tuesday	21	2	0
Wednesday	8	1	0
Total	86	7	0

Captain Mello says "Thanks"

....Due to the physical impossibility of personally answering all the kind greetings and messages of good wishes sent by so many wonderful people, upon my appointment as commander of the Western District, I take this method to express my heartfelt thanks.

This overwhelming show of support and faith gives me added confidence that with the help of these good citizens—from all corners of the city—I will be able to live up to the high trust that has been placed in me.

I'm deeply grateful to each of you.

CAPT. DENNIS P. MELLO
Commander, Western District

Supreme Court refuses to review Kaufman case

The U.S. Supreme Court ended this week, at least temporarily, the four-year-old case of A. Robert Kaufman, Baltimore Socialist, who has charged up through the courts he has been denied a license to drive a cab because of his political affiliations.

The high court refused to review the case, thus leaving Mr. Kaufman without further legal redress and without a license.

Commenting on this, Mr. Kaufman said the whole thing had a basis in freedom of speech, or rather lack of it, and illustrates what can happen when a person takes a strong public stand on an unpopular subject, more exactly his Socialist Party.

He said this high court rebuff would not deter him from continuing his party activities as strongly as ever.

The Kaufman case began on Oct. 1961 against the Baltimore Taxicab Bureau, which was disbanded by an act of the General Assembly the past June.

From there, the case went to the Baltimore City Court and on appeal to the Maryland Court of Appeals, which also ruled against Mr. Kaufman.

However, the Appeals Court held that there was no mention of his affiliation with the Socialist Party in the bureau or lower court's opinions.

Reasons cited for the refusal, this court ruled, were convictions of disorderly conduct, "marked animosity toward law and order," and an "essentially negative" psychiatric report.

-30-

Ward resigns, hits Property Owners Assoc.

Charging that the Property Owners' Association has veered from its original principles of improving housing conditions in the city, Councilman Thomas Ward (2nd D.) resigned from the organization this week.

In a letter to an organization official, Councilman Ward said some examples of such variances were:

"... The position of the Association on the Harlem Park Urban Renewal project; the statements and pressures exerted by some members of the Association requesting the passage of the East - West Expressway ordinance.

Because 'it will tighten up the colored housing market because of the demolition of so many homes,' and the constant efforts and complaints of the Association against building inspection.'

Councilman Ward further charged that "the general trend of the membership is the regard for the dollar, and with little regard for what is best for the City of Baltimore."

• • •

HE LISTED three major points which he termed should be considered guiding principles for the Associatoin:

"1. The responsibilities of landlords to keep their properties in good condition.

"2. The responsibility of the city to begin enforcing tenant violation laws to prevent the enormous amount of tentant destruction.

"3. The responsibility of the owner to the remainder of the residents in the block, whether they are home owners or not.

"The sole, governing criterion in renting to a tenant should not be whether or not he pays his rent promptly. A landlord owes an obligation to the other owners of property and residents of the block in selecting a tenant.

"For example, renting an apartment to a tenant with ten children who are destructive in a block normally occupied by couples without children or elderly people can usually only result in the deterioration of the entire block."

Councilman Ward also wrote he was displeased with the lack of response among the association's membership to his free tree-plainting offer in front of their houses.

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"It is a holy and wholesome thought to pray for the dead, that they may be loosed from their sins."
2 Machabees 12, 46.
NOVEMBER
Dedicated to Prayerful Remembrance of Our Beloved Dead
IS the right month to begin your regular visits to . . .
ST. ALPHONSUS CHURCH
by assisting at—
12:10 Noon MASS offered every weekday for your beloved dead; 5:30 P.M. Holy Hour Every Thursday; and ONE of the TEN Novena Services Monday or Tuesday.
SPECIAL BLESSING of the SICK every Monday after 3:30, 4:30 and 8:00 P.M. Novena Services. LOURDES WATER, imported from Lourdes, France, especially for the Sick, is available at the Rectory at all times.
CONFESSIONS are heard after every Novena Service. ALL SERVICES in English and last but 30 minutes.
500 MASSES will be offered during 1966 for your BELOVED DEAD whose names you may wish to send us. NO MONEY OFFERING is required with the names sent to us.
MONDAY, November 1st, Feast of All Saints, Holy Day of Obligation: MASSES on the hour 7, 8, 9, 10 11:10, 12:10 noon and 5:30 P.M.
Write today for your FREE copy of the Leaflet containing your favorite "Prayers for the Dead"
ST. ALPHONSUS CHURCH
SARATOGA ST. AT PARK AVE., BALTO. 1
MUlberry 5-6090; 5-5822
Baltimore's Center for Novena Devotions in Honor of Our Lady of the Miraculous Medal and Greater Baltimore's "POWERHOUSE OF PRAYER."

Biscuit-capped Crab Casserole

Vary the usual autumn food fare with Biscuit-Capped Crab Casseroles soon.

The youngsters in your family especially will enjoy having their own individual casserole dishes. Key the rest of the menu to complement the zesty main dish — crisp relishes, peas, milk or other beverage and for dessert, a fruit and bakery-fresh cookies.

• • •

CHEESE BISCUITS top off a savory filling of crabmeat, tomatoes and more cheese in a well - seasoned sauce.

There's diced celery in the biscuits, too —a surprise addition contributing extra flavor and crunch. For preparation ease the dough is prepared as drop biscuits to eliminate kneading, rolling and cutting steps.

• • •

THERE'S STILL another plus in the cheese biscuit topping, and though you can't see it, it is most important. This is the nutritional bonus that enriched flour contributes to all your home baking.

The B - vitamins, thiamine, niacin and riboflavin, and the mineral, iron, are added during the enrichment process without increasing cost or calories.

• • •

BISCUIT CAPPED crab casserole is made with ½ cup chopped onion, ½ cup chopped green pepper, 2 tablespoons butter or margarine 1/4 cup enriched flour, 1 teaspoon dry mustard, 1 can (1 lb. 14 oz.) tomatoes, and ½ cup shredded American cheese, 1 tablespoon Worcestershire sauce, 1 teaspoon salt, 1/4 teaspoon pepper, 2 packages (6 oz. each) frozen crabmeat, thawed and drained.

Set out 6 1 - pint baking dishes or 2½ - quart rectangular baking dish. Pre - heat oven to 425 degrees.

• • •

BROWN ONION and green pepper in butter or margarine. Blend together flour and mustard; stir into onion mixture. Stir in tomatoes, breaking up large pieces; blend well. Bring to boil and cook, stirring constantly, until thickened.

Reduce heat and blend in cheese, Worcestershire sauce, salt and pepper. Simmer gently while preparing Cheese Biscuits. Fold crabmeat into filling and bring to boil. Immediately turn into baking dish(es).

Baker 25 to 30 minutes, or until biscuits are golden brown.

• • •

CHEESE BISCUITS require 1½ cups sifted enriched flour, 2 teaspoons baking powder, ¾ teaspoon salt and 3 tablespoons shortening, 1 cup shredded American cheese, 2 cup diced celery, ¾ cup milk.

Sift together flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in cheese, 1/4 cup diced celery, milk until flour is well moistened. Drop by tablespoons onto hot crabmeat filling.

If you don't sift and in the absence of other directions, spoon flour directly from container into a one - cup dry measure, level off, then remove two level tablespoonfuls, according to USDA recommendations.

BISCUIT-CAPPED CRAB CASSEROLES, as colorful as they are tasty, are a refreshing novelty for fall menus.

World-wide cooks favor Onion Soup

You don't have to be a Frenchman to enjoy the French tour de force, Soupe a l'Oignon — in plain English, onion soup. Cookery the world over makes good use of onions.

This superb flavoring agent is considered tops in its class and a necessity for countless food preparations.

This fall we may well make greater use of onions than usual because a fine quality, abundant crop is now being harvested, says the U.S. Department of Agricultures Consumer and Marketing Service. The forecast is for well over 2 billion pounds, 15 percent over last year. Food shopers now can count on reasonable prices for the old standby.

• • •

WHEN SHOPPING for onions, look for bright, clean, hard, well shaped bulbs with dry skins and necks. They should be free from seedstems, too. Then they'll serve you best, because they'll be at their best.

You can use your onions raw — as with hamburgers — or in a variety of cooked preparations. Fried onion rings make a good garnish for beef, pork, turkey and chicken.

A hot onion pie may properly be a main dish vegetable. And creamed onions may serve as a vegetable or as topping for a vegetable casserole.

• • •

ONIONS ARE a must in stews, foreign dishes in Chinese, Spanish and Italian styles and in many soups, sauces, stuffings, salad and sandwich mixtures. They combine particularly well with meats, poultry, fish, eggs and cheese.

To make the famed **French Onion Soup,** add finely chopped onions to melted butter in a saucepan and saute over low heat until tender and light - yellow colored. Sprinkle with flour and stir well. Gradually add meat stock, stirring constantly. Simmer 10 minutes.

For a crowning touch, float a piece of toasted French bread, sprinkled with Parmesan cheese on top of each dish. Grill bread slightly to melt cheese before serving.

• • •

TRY THIS tasty onion gravy, a good complement to any meat or poultry entree.

To prepare, measure out 4 tablespoons meat fat or drippings. Saute about 2 cups sliced onion rings or 1 cup diced onions in fat, then add 4 tablespoons flour, stirring until smooth.

Add about 2 cups stock, consomme or bouillon and 1½ teaspoons Worcestershire sauce, with salt, pepper and garlic salt to taste. Simmer, covered, until nicely thickened. This makes about 3 cups of delicious gravy.

For added appeal, ¼ cup chopped mushrooms may be sauteed with the onions, making a heavenly flavored onion - mushroom gravy.

Needlecraft

7326

by Alice Brooks

Save dollars, make a hit with family and friends with these cozy, flexible slippers.

Quick - Knit slippers — use double strands of knitting worsted. You can knit a pair in one night! Pattern 7326: His and Her sizes S, M, L incl.

• • •

Thirty - five cents (coins) for each pattern — add 15 cents for each pattern for first - class mailing and special handling. Send to Alice Brooks, AFRO - AMERICAN Needlecraft Dept., Box 163, Old Chelsea Station, New York, N.Y. 10011.

• • •

PRINT NAME, Address, Zip, Pattern Number. GIANT 1966 Needlecraft Catalog stars knit, crochet fashions! Hundreds more designs. 3 free patterns printed in Catalog. Send 25 cents.

NEW! 12 Collectors' Quilts — finest pattern collection ever assembled from America's most famous museums. Mainly 2, 3 patches.

Send 50 cents for new Museum Quilt Book No. 2. Deluxe Quilt Book No. 1 — sixteen complete pattersn. 50 cents.

Mother has triplets at Freedmen's, all reported doing well

Mrs. Mary Hawkins of 6918 Booker Drive, Seat Pleasant, Md., became the mother of triplets Wednesday morning at Freedemen's Hospital.

The triplets, two girls and a boy were born at 5:54 - 5:58 - and 6 a.m. weighing 5 lbs. 6 ozs. 3 lbs and 3 lbs 13 ozs respectively.

The father, James N. Hawkins, said when the doctor mentioned that his wife might have triplets he thought he was joking.

It wasn't until the last moment, when x - rays were made, that he was convinced his wife would have the triple birth.

Mr. and Mrs. Hawkins have been married for three years and have no other children. Mrs. Hawkins is a housewife and Mr. Hwkins is a postal employee.

According to a hospital children are doing satisfac- spokesman, mother and children re doing satisfactorily.

COOKING IS FUN

Quick breads greatest worth is in nutritional combination

Vividly colored autumn leaves are the most brilliant symbol of the changing seasons. But inside American homes there is another sign of autumn as creative homemakers once again turn their talents to making baked delicacies for appreciative families and friends.

In recognition of the trend toward more home baking, October was named Biscuit-Muffin Month — a time when hundreds of biscuit and muffin recipes are available to fill the demand for quick bread baking ideas.

• • •

THE SUBTLE, satisfying wheat flavor of biscuits is a perfect partner for the flavors of fruits, vegetables, meat, poultry, seafood and cheese. Basic biscuits can be varied by easy shaping tricks or by adding other foods, making them suitable breakfast breads, hot bread accompaniments, economical casserole extenders, desserts or snacks. The following recipes — Date Biscuit Ring, Curry Biscuit - Beef Bake and Savory Biscuit Snax — demonstrate the versatility of biscuits.

• • •

STILL ANOTHER reason for baking quick breads, and perhaps most important of all, is for their nutritional contribution. Enriched flour, the primary ingredient, contributes three B - vitamins, thiamine, niacin and riboflavin, and the mineral, iron, to your family's diet. These nutrients — all necessary every day for good health and vitality — are added during the enrichment process without increasing cost or calories.

To make tender, flaky biscuits — the pride of any cook — follow these few mixing and baking suggestions. Cut shortening into the dry ingredients with a pastry blender, fork or two knives until the mixture resembles coarse crumbs. Add only enough milk to make a soft, but not sticky, dough.

• • •

A LIQUID VARIABLE is usually given in biscuit recipes because the absorption of different flours varies. Stir the dough with a fork, rather than a spoon, which tends to pack down the dough.

Turn the dough out onto a lightly floured board or pastry cloth; use as little flour as possible when kneading and rolling out. Knead lightly just about 30 seconds. Take care not to overknead because too much handling causes tough biscuits.

• • •

ROLL OUT with light, even strokes. Biscuits normally double in volume during baking, so roll the dough about half as thick as you want the baked biscuits. Cut with floured biscuit cutter or sharp knife. Cut straight down with cutter, without twisting, for biscuits with straight sides and level tops.

Place biscuits close together in ungreased pan or on baking sheet for soft, creamy - white sides. Placing biscuits ½ to ¾- inch apart yields crisper, lightly browned sides.

• • •

TO MAKE biscuits in a hurry, add slightly more milk to make a very soft dough, then drop by spoonfuls onto ungreased baking sheet, eliminating kneading, rolling and cutting steps. Drop biscuits have a more crisp crust than do kneaded, rolled biscuits.

Curry Biscuit - Beef Bake is a tasty luncheon or supper dish that combines three convenience foods — frozen mixed vegetables, frozen Italian green beans and condensed cream of celery soup — in a new treatment of the old favorite, ground beef. Quick, curry - flavored drop biscuits, baked atop, enhance the mildly seasoned filling.

• • •

CURRY BISCUIT - BEEF BAKE is made with 1 pound ground beef, 2 tablespoons instant minced onion, 1½ teaspoons salt, ¼ teaspoon pepper, 1 can (10½ oz.) condensed cream of celery soup, ½ cup water, 1 package (10-oz.) frozen mixed vegetables, 1 package (9 oz.) frozen Italian green beans, and Curry **Drop Biscuits.**

Grease 2 - quart casserole. Preheat oven to 425 degrees. In skillet brown beef. Stir in onion, salt and pepper. Blend soup and water; stir into beef. Heat to boiling. Stir in mixed vegetables and green beans; heat to boiling.

Reduce heat and simmer until vegetables are almost tender, about 10 minutes. Pour into casserole. Drop Curry Drop Biscuits by tablespoons on top of hot filling. Bake 25 to 30 minutes, or until biscuits are browned.

• • •

CURRY DROP BISCUITS require 1 cup sifted enriched flour, 1½ teaspoons baking powder, ½ teaspoon salt, ½ tea spoon curry powder, 2 tablespoons shortening, and ½ to 2/3 cup milk.

Sift together flour, baking powder, salt and curry powder. Cut in shortening until mixture resembles coarse crumbs. Blend in enough milk to make a very stiff batter.

AFRO Patterns

Sew a wardrobe of cozy, comfy nightgowns for practically pennies in dainty prints and pastels. They're swift to make in flannel, Dacron.

Printed Pattern 4559: Women's Sizes 36, 38, 40, 42, 44, 46, 48, 50. Size 36 requires 3 5/8 yards 35 - inch fabric.

• • •

SLIP INTO this gay, carefree charmer when you want to relax and look pretty, too! Newest in a blazing-bright Island print. Very, easy to sew — pure delight to wear.

Printed Pattern 4907: Misses' Sizes 10, 12, 14, 16, 18. Size 16 takes 4¼ yards 35 - inch.

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• • •

BE ALERT to What's New! Send for excitement - packed Fall - Winter Pattern Catalog. 350 design views — school, career, glamor styles. Plus coupon for free pattern — choose it from Catalog. 50 cents.

BEST BUYS

Pumpkins in liberal supply for Halloween

By VIRGINIA McLUCKIE
Food Economist

The spirit of Halloween which comes with the ending of October prompts shoppers to seek seasonal fixings for family fun.

It might be a good idea to let the spirit linger over into family meals.

Pumpkins are in liberal supply for Halloween.

• • •

THERE ARE two types of pumpkins in markets. One is a large yellow field pumpkin that is not good for eating as they are apt to be stringy, coarse and not very sweet. For decoration this type pumpkin is fine.

The second type is a small sugar pumpkin that is ideal for making pies and desserts. Pumpkins have square shaped stems which distinguish them from squash.

Many folks use hubbard squash, either the green or yellow colored ones, for pumpkin pie and desserts.

The third type pumpkin is the canned, convenient type to use. What ever form of pumpkin you use will lend an atmosphere of festivity to Halloween.

APPLE HARVEST is still at a peak and markets are filled with an abundance of bright yellow and red apples. Select a variety that suits your needs for eating and cooking.

Apples are available by the pound but are more economical if purchased in three or four pound film bags or by the half or whole bushel. A small size apple is an ideal trick or treat item.

• • •

Grapes are another of the best buys.

• • •

TOKAY GRAPES are the bright red ones and the most attractively priced of the varieties appearing in the markets. Also on the list are bananas that are a bit lower in price, Florida fresh grapefruit and frozen orange juice.

Apple cider is a seasonal item that families will enjoy. Look for pasteurized cider in jugs if you wish to keep it for any length of time. The process of pasteurizing does not alter the flavor but it does prevent the cider from fermenting or turning hard. Cranberry supplies are increasing seasonally. Use them in breads, muffins, pie, relishes, toppings for puddings and a host of ways other than for sauce.

• • •

POTATOES ARE vegetables that just seem to make a meal complete and satisfying.

The supply of white potatoes is abundant and price tags low. The fall sweet potato crop is larger than last year and quality is good. Serve potatoes of one kind or the other daily.

Carrots in film bags are packaged for convenience. Carrots are good keepers but do not improve with age so use them while they are fresh. Yellow onions are in the economy class. Buy just the amount you can store in a cool dry place and use them frequently in stews, casseroles and meat loaves. Cabbage continues to be a bargain.

• • •

EFFICIENCY IN production is greatly responsible for the vast array of products available for food and fiber that is coming from agriculture today. The number of people the average farmworker supplies farm products is another way of showing farming efficiency.

Today each worker provides for 33 persons. Ten years ago the figure was 18, only a little more than half the current average. A hundred years ago a farmworker took care of 5, himself and four others. With our expanding and demanding population these figures present a bright outlook for continued good eating.

DUTCH APPLE CAKE is made with 2 cups flour - enriched all purpose, 3 teaspoons baking powder, ½ teaspoon salt, ½ cup sugar, 4 tablespoons shortening, 1 egg, beaten, 1 cup milk, 2 cups sliced apples, 2 tablespoons margarine, softened, ¼ cup sugar, and 1 teaspoon cinnamon.

Sift flour, measure; add baking powder, salt and sugar; sift into mixing bowl. Add shortening and cut in with pastry blender or two knives until mixture looks like coarse meal. Combine egg and milk; stir into flour mixture with fork.

Spread in greased pan 8x8x2. Pare, core and slice apples. Arrange slices in rows and press into top of dough; spread with butter. Mix sugar and cinnamon; sprinkle over apples. Bake in hot oven 400 degrees, for 35 to 40 minutes.

Household Hints

To clean a steam iron, first fill it with clear white distilled vinegar and steam for two minutes. Then let the iron stand overnight with the vinegar in the reservoir. Thoroughly rinse the iron with clean water.

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Do not keep either iced or uniced cakes frozen for longer than four months.

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Putting a television set behind paneled walls or in an enclosed cubicle isn't a smart idea. A television generates heat; if enclosed, it could become hot enough to start a fire.

To remove black scuff marks from a tile floor, make a paste of baking soda and water. Rub it into the marks and let it dry. Vacuum, then wet mop.

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Canvas glue does a good job of holding on blue jean patches. The patches will not loosen, even after the jeans have been put through the washer and dryer.

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Cellophane - tape (used sticky side down) often removes crayon marks from carpeting.

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An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

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One easy way to rewhiten yellowed clothes: add a pinch of cream of tartar to the wash load.

Efpty baby food jars make good containers for homemade jelly. Sterilize and then dry the jars, fill with hot jelly, and put on the lids. If the lids are hot and dry, the jars will seal even without using paraffin.

Hints for Homemakers

INEZ KAISER

Five... four... three... two... one! Blast off to a wonderful new world of eating enjoyment with the one margarine that is certain to put your taste buds in orbit—IMPERIAL MARGARINE!

It's a blend of corn oil and other light, pure vegetable oils to give you all that golden richness and extra goodness. To protect the product from refrigerator odors, each stick of IMPERIAL is carefully wrapped in laminated foil. And for your added convenience, precise measurements are marked on each quarter-pound bar to eliminate guesswork when you are following recipes or preparing your meals. You'll also find an easy-opening device on the bright red, gold and blue package with the crown on the cover.

All these qualities and more are the reason every housewife should use IMPERIAL MARGARINE. So, get ready for the countdown! It's take-off time for a fascinating journey into the realm of good eating with IMPERIAL MARGARINE. Five—It belongs on your shopping list. Four — It has just the right flavor. Three — And the right price, too. Two — It has that pure corn-oil goodness. One — Get some today. Blast off! You, too, will find yourself in orbit with the rest of us housewives who use IMPERIAL MARGARINE for that crowning touch at every meal!

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What good is a tooth paste? may sound like a strange question, but I am being very serious. I repeat: What good is a tooth paste if your children won't use it?

This is a problem in many households with children and is one of the reasons I especially recommend STRIPE Tooth Paste to all parents.

Threats and gloom and doom warnings about what happens when teeth are neglected somehow never seem to penetrate small ears. In many cases it has been found that small-fry resistance to brushing is not due to perverseness, but lack of visual and flavor appeal of the tooth paste. This is where STRIPE really shines.

In fact, in a recent survey of hundreds of parents, 78% of the mothers who use STRIPE said their children were more willing to brush with it. They got a real kick out of the way the stripes come out of the tube, they said, and loved its fresh, minty taste. As a result, they brushed more often.

So, think about it. What good is a tooth paste if the children won't use it? Take my advice and switch to STRIPE. It's the tooth paste children like to use.

To be or not to be plump is the problem that confronts many men, women and teenagers today. Many people are waistline-conscious these days, and most want to cut their daily calorie intake to shed excess poundage, but do not really know how.

If you are one and hate giving up desserts, may I suggest that for your dessert topping you try LUCKY WHIP MIX? Once you do, I am certain you will use it from then on.

This topping is low in calorie content, and yet it is a taste treat. It is a delicious topping that can be whipped, stored, covered and placed in the refrigerator until you are ready to use it.

You know, even teenagers have weight problems. In talking with a school-cafeteria manager recently, I found out that kids are so eager to get the LUCKY WHIP MIX topped desserts that they are usually all consumed before the second lunch group comes in and has a chance at them. Even the adults go for these desserts, he said—the principal, teachers and custodian included.

So whether you are making a Lemon Chiffon, Orange Chiffon or any of the cream pies or other desserts, use LUCKY WHIP MIX. You will agree that it looks like, whips like and tastes as luscious as whipped cream, but has fewer calories.

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Do you ever wonder how you will get all your work done and live through the day? Well, there is one way you can ease at least part of your work load — by using FLUFFY "all."

This controlled-suds detergent does an amazing job of cleaning your soiled clothes. And you will be equally pleased with the way it cleans your blankets and linen.

With FLUFFY "all" you can also launder your washable slip covers and curtains as well. And, remember, it can be used in any type of washing machine—whether wringer type, top-loading or the automatic kind — thus relieving you of any worries about clogged drains.

The reason is that in addition to its amazing cleaning ability "all" gives you a controlled-suds level, thereby chasing one more worry out the window. There is no suds overflow to mess up your lovely floors.

When you sum it up, this product must be included on your next shopping list, for not only are you getting all your clothes just as sparkling clean as you want them, but you are eliminating problems that you might otherwise run into. Try FLUFFY "all" and you, too, will say: "It out-cleans every other leading detergent."