—Madison

Continued from Page 29

job to do and it must not be forced to close. It is needed for the sense of pride of black heritage and culture which takes a rightful place in the multi-ethnic scheme of Baltimore."

Dr. Williams continued with the second of her three reasons for keeping the Madison Avenue Center open:

"It is able to provide role models and leadership for the better mental health and emotional health- identity of youth in a predominantly black milieu;

"It has continued community service with the immediate community and extension areas. It is important in the black heritage of Baltimore and important to black people in general."

"It is a community resource that hovers between church and school and serves as a place to help young people to move into the future," she concluded.

Fashion Show

The panel discussion was followed by a film entitled "200 Years of Fashion."

After the film, the audience was treated to a fashion and dance presentation paralleling the fashions with dances of that period.

Designers of the fashions were members of the junior chapter of the National Association and Accessory Designers (NAFAD), the dancers which doubled as models were from Franchie's School of Dance.

Members of the NAFAD are: Myra Robinson, Mattiel Smith, Blandina Fletcher, Linda Brown, Janice Young, Linda Logan, Valissa Norman, and Rosalind Ford.

The dancers present were: Misses Kim Quarles, Kim Floet, Zinda Logan, Jill Henson, Valerie Brice, Annette Tyler, and Donna Stovall.

The models for the affair were: Yasmine Ford, Yvonne Taylor, Chandra Brown, and Cheryl Knox. The Coordinator-Commentator was Ms. Gwendolyn Biddle, Director-Speaks

Mrs. Guillory, center directs, discussed some of the future plans for the Madison Avenue YWCA with hope and optimism. "We're trying to increase our need-oriented programs . . . those programs that are specifically needed for the community."

"We have initiated a tutor project and we plan to continue classes that are subsidized by outside interests and those programs that offer scholarships. Also, we are trying to get away from the types of programs that require a fee," she told the AFRO.

"The 'Y' is trying to increase the number of neighborhood cooperative programs. At this point, we are involved in two projects: the Senior Citizen Lunch Program and Way-Up, an Adult Education Program. We would eventually like to offer essential services to the community," she continued.

"At this point, we have begun to make applications for outside funding in an attempt to strengthen our financial base. We have initiated a three-year funding program to raise funds for repairs and refurbishing of the building.

"To increase our voting members would help to insure the existance of the center because the Baltimore Metropolitan Board would know that enough people are interested in the center."

Needs Members

Mrs. Waetina Coles, chairman, membership drive, stated, "We're trying to get 1,500 women to join the 'Y' to help keep this center open. We have asked women organizations and black churches to help us in this drive." The drive ends May 31 and anyone interested can call the YWCA.

Other Comments

Mrs. Phyllis James, secretary, Madison Avenu Center Committee, said it is important for the YWCA to stay open because "It draws together black children and women for social, cultural, recreational and educational events."

During the awards presentation that followed the lunch, held in the famous Madison Avenue YWCA dining room, reopened for this special occasion, Delta Sigma Theta Sorority presented the 'Y' with two monetary gifts. One of the gifts came from the Alumni chapter of the Sorority and the other from the "Spirited 22 Bicentennial Line."

Awards Given

Mrs. Hall, co-chairperson of the Founders' Day Committee, presented seven awards - to Outstanding Volunteer Groups and Individuals. The first award was for "Contribution through Longtime Outstanding Service" went to Mrs. Patricia Page and Mrs. Ethel Day.

The award for "Contribution through Achievement within the YWCA" was presented to Mrs. Edna Over Campbell, Mrs. Mildred Sadborne, and Dr. Beryl Williams.

Recipients of the "Contribution to the YWCA through Administrative Volunteerism" award were Mrs. Delores Taylor, Mrs. Ellen Fischer, Mrs. Martha Bradford, and Mrs. Claudia Maddox.

Mrs. Vivian Pendleton, Miss Pattie Holloway, and Mrs. Waetina Coles received the award for "Contribution through Membership Recruitment."

The four honorees of the "Contribution to the YWCA through Program Leadership" were Mrs. Norma Robinson, Miss Gwendolyn Biddle, Mrs. Ethel Brown, and Mrs. Juanita Davis.

In the category of "Contribution-Potential for Greatness," Mrs. Gwendolyn Brooks, Miss Cassandra Walker, and Miss Jeanine Taylor.

The final award was "Contribution by Group through Program" and the recipients were YWCA B&P Club, Group Activities Committee, and YWCA Mothers' Club.

It is this writer's view that despite the small turnout, only about 60 women, the Founders' Day Celebration was a fitting affair to honor these seven brave women who founded the Madison Avenue YWCA.

-Focus On . . .

(Continued From Page 23)

be eliminated through education.

Fran completed her graduate studies at Howard University, in Washington, D.C. She returned to the Department of Social Services for two years, but later joined the faculty of the Howard University School of Social Work (1968-1970).

Dr. Beckles has also taught at the University of Baltimore, in the Vista Program as well as the Community College of Baltimore and Coppin State College.

Her resume also includes many free-lance publication credits. In addition she has served as editor of the union's Social Service newspaper Local No. 112.

Dr. Beckles' busy schedule has also required her traveling to deliver papers in one area of her expertise, research.

Currently, Dr. Beckles is an assistant professor at Morgan University. Recently, she was awarded a grant to write a book of prominent Black Women in Maryland as part of the Bicentennial celebration.

Fran was awarded her doctor of social work degree from the University of Pennsylvania in the area of research with a minor in communications. Dr. Beckles states that "It is critically important for blacks to have access to information and be able to synthesize and analyze this information in order to make important decisions."

Further, Dr. Beckles states any degree of success that she has attained stems from a shared effort of family and the supportiveness of friends. "It is impossible for me to feel that my milestones were totally 'self' accomplishment."

Dr. Beckles, is married to Melvin Beckles, a teacher with the Baltimore City Public Schools and they are the proud parents of two sons, Melvin Jr. and Mark Preston. The family resides in Glen Burnie.

Dr. Beckles is also very interested and involved with the activities of Alpha Kappa Alpha Sorority. Her current involvement is serving as a member of the Scholarship Committee and the Publicity Committee. Currently Fran is involved in helping plan for the AKA's up coming "Pink and Green" Extravaganza.

Next Week: Direct Focus on: RUTH PRATT

—Women's Day

Continued from page 29

Robinson; Denise Castain, Bethel, Vivian Castain; Rita Frazier, Oak Street AME, Mary O. Frazier;

Dethsula Graves, Bethel, Mamie Graves; Gail Green, Bethel; Geneva Green; Gail Hull, Bethel, Helena Hull;

Veznoica Kennedy, Timothy Baptist, Doris Scott; Lisa Maiden, Bethel, Juretha Maiden; Angella Odom, St. Timothy;

Naomi L. Phillips, Bethel, Delores Cooper; Naldese Pullum, St. Stephen AME, Mary Pullum; Rhonda Pullum, St. Stephen, Arlene Pullum; Helen Scott, Timothy Baptist, Doris Scott;

Ellen Smith, Bethel, Ozzie Smith; Rose Smith, Bethel, Rose Smith; Vanessa Thornton, Rognel Heights United Methodist; Sara Giles; Dawn Talley, Trinity AME, Edna Talley;

Roxanne Yarborough, Holy Nativity Episcopal, Mariko-Yarborough.

The ritual was as follows:

Spiritual Leader (Pastor Bryant): "Who Are You?"

Fruit of the Spirit (young woman replies): "I am a child determined to become a woman in Christ."

Spiritual Leader: "Has she been prepared for this sacred responsibility?"

Spiritual Mother: "As her mother in Christ, I do humbly profess."

Spiritual Leader: "Come boldly and present yourself before Christ and the world."

Fruit of the Spirit (placing her forehead to the Scriptures. Proverbs 31): "I give my life to Christ."

Spiritual Leader: "Rise in the Victory of our Lord for the black dead, living and yet unborn."

Honor Guard (Prince Hall Masons): "May the Lord be unto you a hightower."

Girls Challenged

Several hundred persons witnessed the Ritual and heard Thelma T. Daley, national president, Delta Sigma Theta Sorority, Inc. challenge the young women to prepare themselves for the future which lies ahead:

"Listen attentively," she listed as a priority and added, "Think clearly, and write accurately." She stressed that through these basic skills, coupled with their spiritual beliefs, that "the future can be very beautiful for you."

The audience also heard the Rev. Ronald Braxton, pastor, Allen AME Church say:

"We have come to celebration and thank Thee for these girls who are becoming women. We thank Thee for the women who stood behind them and for the mothers who cried out in the middle of the night, who struggled for this day to come."

In addition, the group heard Eleanor Graham, Bethel member and sister of the pastor, sing "I Been Buked;" selections by Harian Scott, minister of music, and a Medley of Spirituals by Fredricka Matthews.

Committee Members

The Women's Day Observance Committee was headed by Cecelia W. Bryant, wife of Bethel's pastor, Dr. John Bryant, who presided at the services and Celonia Walden, an active member of Bethel, the Baltimore and Columbia communities; Lorraine King, secretary; Elizabeth Carter, financial secretary; Sylvia Moore, treasurer; Mary E. Robinson, public relations; Delores Thomas, Bethel Women, and the Rev. Mary Henry, chaplain.

Community Calendar

Continued from Page 29

showing of the film, "Countdown at Kusini," Charles Theater, 1711 N. Charles St., 8 p.m. Proceeds to benefit the Madison Avenue Branch of the YWCA and other charities. For ticket information call 945-3330 or 367-1116 or member of the sorority.

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SAVE 26¢ FLEISCHMANN'S MARGARINE 100% CORN OIL QTRS. 1-lb. PKG. 59¢

Two Guys WITH THIS COUPON AND A 7.50 OR MORE FOOD PURCHASE YOU PAY 39¢

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APPETIZING DEPT.

Two Guys SODA ALL FLAVORS 4 28-OZ. BTL. $1

LONG GREEN CALIFORNIA ASPARAGUS LB. 58¢

INDIAN RIVER SEEDLESS GRAPEFRUIT (40 SIZE) 8 FOR $1

RICH'S HIGH IN PROTEIN TURKEY BOLOGNA LB. 89¢ LOW IN FAT

DOLLAR-DAYS ...at Two Guys

TWO GUYS CLEANSER 14-OZ. CANS 7 FOR $1

Two Guys TOMATO SOUP 10½-OZ. CANS

Two Guys RATIONS DOG FOOD MEAT, LIVER OR CHICKEN 14½-OZ. CANS

Two Guys WHOLE KERNEL OR CREAM CORN 16-OZ. CANS 4 FOR $1

TWO GUYS CATSUP 14-OZ. BTL. 3 FOR $1

TWO GUYS CORN FLAKES 8-OZ. BOX

TWO GUYS FRUIT COCKTAIL 16-OZ. CANS

TWO GUYS CUT Green Beans 5 CANS $1

TWO GUYS FRENCH Green Beans 5 CANS $1

TWO GUYS DIAGONAL CUT Green Beans 5 CANS $1

TWO GUYS Sliced Beets 5 CANS $1

TWO GUYS Sliced Carrots 5 CANS $1

TWO GUYS Sauerkraut 5 CANS $1

TWO GUYS SLICED OR WHOLE Potatoes 4 CANS $1

TWO GUYS JERSEY Tomatoes 4 CANS $1

TWO GUYS MIXED Vegetables 4 CANS $1

TWO GUYS Soap Pads 2 PKS. $1

TWO GUYS CREAMY OR CHUNKY Peanut Butter 2 JAR $1

TWO GUYS Plastic Wrap 2 BOX OF 200 FT. $1

TWO GUYS Sandwich Bags 2 PKG. OF 100 CT. $1

TWO GUYS YELLOW CLING Sliced Peaches 3 CANS $1

TWO GUYS ALL FLAVORS Fruit Drinks 3 CANS $1

TWO GUYS Bartlett Pears 3 CANS $1

TWO GUYS SPAGHETTI, TRIN SPAGHETTI, OR Elbow Macaroni 3 BOX $1

TWO GUYS Peas & Carrots 3 CANS $1

TWO GUYS Sweet Peas 3 CANS $1

WEEKLY SPECIALS!

PRODUCE DEPT.
Florida Oranges 15 for 89¢
Macintosh Apples 3 lbs. 59¢
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Birdseye Cool Whip SAVE 20¢ 49¢
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-Local Club Notes

(Continued From Page 22)

Administration. She has held a variety of civic-oriented jobs including serving on the Board of Directors of Contact Baltimore, volunteering her services at Spring Grove Hospital and the Women in Prison Project and a member of the Board of Directors of the volunteers of the Social Security Administration.

Margaret Harriday and Michele C. Johnson were awarded "The Girls of the Year" citation. Both are students and seniors at Northwestern Senior High Schoolm

Eta Epsilon Chapter, Zeta Phi Beta Sorority, at the University of Maryland, College Park, was awarded the Scholastic Achievement Citation for attaining the highest scholastic average of any Greek letter organization on campus.

Dr. Elizabeth Frances Johnson, director, Division of Consumer Education U.S., Consumer Product Safety Commission, delivered an address to the gathering on the theme "The Difference One Woman Can Make."

Dr. Johnson cited the historical significance of the black woman through the examples of such noted figures as Harriet Tubman and the women's rights crusader, Sojourner Truth.

"Every woman does not have to do something spectacular to make a difference. If we can just influence the life of just one person, then we have made a difference."

The gathering was presided over by Mrs. Bernice S. White and Mrs. Mary E. Fields, basileus of the Alpha Zeta Chapter.

University Women

"Getting Along With Less" is the subject of a talk by Jack Englar for the Baltimore Branch of American Association of University Women to be held on Thursday, April 8 8 p.m. at the clubhouse, 601 W. 40th St.

Mr. Englar, who received his degree in economics at St. Johns College with additional study at Johns Hopkins University and the American Institute of Banking, brings great expertise to his subject. He served for many years as manager of the economic division of the Chamber of Commerce of Metropolitan Baltimore. He has also been consultant and director for business, industry and government agencies.

In addition, he has taught economics and business subjects both in industry and business.

Miss Hazel Shank is in charge of the program; Mrs. Althea Quaries is vice-president for program; Miss LaVina Moore is president of the branch.

Women with college degrees who live in Baltimore and do not yet belong to AAUW are especially welcome. Additional membership information can be secured by contacting Miss Laila Skinner at 823-3674.

25 answers to questions on food conservation

By E. York Kiker
Marketing Home Economist
N.C. Dept. of Agriculture

The arrival of spring weather and tempting seed catalogs fan the home gardening fever. Quite naturally, gathering the food in days to come will be followed by food conservation. The North Carolina Department of Agriculture home economists have had numerous questions in the past few years on canning, freezing, and other methods of food conservation. Questions have come from young and old, men and women. It is obvious that the majority of people are interested in ways to stretch the food dollar.

Now is a good time to take inventory of the foods in the freezer and in the pantry. Suggestions learned now may prove rewarding in food conservation later. Don't be like one frustrated caller who had one hand on the telephone receiver and the other on the oven door wanting to know what to do next!

Tips follow which are selected from U.S.D.A. information. You may wish to write the Superintendent of Documents, U.S. Printing Office, Washington, D.C. 20402 for a price list of available publications pertaining to food conservation.

Freezing merely stops or slows the growth of organisms that cause spoilage, (until the frozen food is thawed) it does not kill the organisms that are in the canning process).

Any food that can be canned, can be frozen. Some things that may seem questionable to can, freeze well. Examples are: vegetable mixtures for which you do not have canning instructions, and seafood, bananas (may be mashed or blended), table-ready dishes (casseroles), meal leftovers in individual portions as well as home-prepared convenience foods and baby foods.

All cheeses can be frozen but changes may occur in texture. Cheddar cheese may crumble, but pimento cheese mixture freezes well. Frozen milk will keep up to 4 months without losing nutritive value. Freezing does altar taste and appearance.

Frozen vegetables and meats that turn white or brown on the surface are not necessarily spoiled. Exposure to oxgen in air turns meat darker and freezer-burns (dries out) exposed surfaces. This is due to poor packaging or punctures by meat benes or in routine handling.

Occasionally, frozen foods are partially or completely thawed before you discover that the freezer is not operating. Partial thawing and refreezing does reduce the quality of foods, particularly fruits, vegetables, and prepared foods. Red meats and affected less than many other foods.

You may safely refreeze foods that have thawed if they still contain ice crystals or if they are still cold — about 40 degrees F— and have been held at this temperature no longer than 1 or 2 days after thawing. Foods warmed to 40 degrees F. or higher are not likely to be fit for refreezing.

Fruits usually ferment when they start to spoil. A little fermentation will not make fruits dangerous to eat, but it may spoil their flavor. So you can refreeze thawed fruits if they still taste and smell good. Or you can use them in cooking and baking or for making jams, jellies, and preserves.

Meats and poultry become unsafe to eat when they start to spoil. Therefore, examine each package of food before you decide what to do with it. If the color or odor of the thawed food is poor or questionable, get rid of the food. It may be dangerous!

Tests show you can refreeze beef, veal, and lamb that show no sign of spoilage. If the package has been opened, the meat should be rewrapped before refreezing.

Often, you can't tell by the odor whether vegetables, shellfish, and cooked foods have spoiled. Bacteria multiply rapidly in these foods. So don't refreeze any of these foods when they have thawed completely. If ice crystals are still in the food, you can refreeze it immediately. Usually, It is safe to do so, even though the quality may suffer. If the condition of the food is poor or questionable, get rid of it. It may be dangerous!

If you're considering canning food this year, remember that nothing will be gained by canning if food spoils or your family becomes ill from food poisoning. It is important to follow reliable directions and use the proper equipment.

Don't take shortcuts or experiment in home canning. Use only tested, currently approved methods.

Use only jars, cans and lids made especially for home canning. Never use ordinary jars such as mayonnaise or coffee jars.

Do not reuse sealing lids unless instructions with lids recommend reuse. The rubber ring deteriorates easily and prevents a tight seal. Buy new rings for 1-piece zinc lids and new metal lids with sealing compound for 2-piece lids.

Adequate supplies of glass jars are expected this year. There will be more metal lids on the market this season than last. Production will be increased as new machinery for shaping lids becomes available in early 1976. No shortages are expected in pressure and water bath canners.

Jars and lids should be available in grocery stores when the canning season begins. Canners and other equipment are sold in hardware, farm supply, and department stores.

Higher temperatures are required to destroy botulinum bacteria in low-acid food like meats, fish, poultry, and all vegetables, except tomatoes. The only safe way to can these foods is by using a pressure canner, which provides temperatures (240 degrees F.) higher than that of boiling water (212 degrees F.).

Adding other vegetables lowers the acidity of tomatoes, which can provide a favorable environment for the growth of botulinum bacteria. This product would require the pressure canner method of processing and use of reliable directions.

In the open kettle of canning, food is cooked in an ordinary kettle, then packed into hot jars and sealed without processing. Temperatures are not high enough to destroy spoilage organisms that may be in food. Spoilage bacteria may also enter the food when it is transferred from kettle to jar. It is not recommended, except for jellies.

Jams and preserves need to be processed in a boiling water bath because this prevents the growth of molds and yeasts that could cause food spoilage and quality changes in these products.

Salt and sugar are not necessary for safe processing of fruits and vegetables. The salt in recipes for pickle products and sugar in jams and jellies should not be reduced as the measures given are needed to provide good quality.

Combination foods in soups and stews need to be processed with a recipe especially designed for them. The correct time and temperature should be determined scientifically. Experiments by homemakers often end in failure, and can result in unsafe food.

It's possible for home canned foods to contain the poison causing botulism — a serious food poisoning — without showing signs of spoilage. To avoid this risk, your canning equipment needs to be in top shape and it's important that you follow reliable canning recommendations. As precaution, it's a good idea to boil home-canned vegetables and meats before tasting. Bring vegetables to a rolling boil; then cover and boil for at least 10 minutes. (Boil meats, spinach and corn 20 minutes.) If the container of food has a bulging end or lid, a leak, or spurts liquid or has an off odor when opened, destroy it out of reach of children or pets, without tasting the food.

Before placing filled jars in the processing kettle, tightly screw down screwbands and leave in tightened position. Do not tighten screwbands further after processing.

To test a jar of home canned food that has a flat metal lid, press center of lid; if lid is down and will not move, jar is sealed. Foods in vacuum glass jars with porcelain-lined caps by turning each jar partly over in your hands to see if liquid seeps out of the jar.

NO GAMES NO GIMMICKS

AT Two Guys

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WEEKLY BONUS SPECIAL ENAMEL FRY PAN HEAVY DUTY EASY CLEANING REG. 1.49 YOU PAY 99¢ WITH PURCHASE OF $5.00 OR MORE HOUSEWARES DEPT.

HYGRADE MEAT OR BEEF FRANKS 1-LB. PKG. 39¢ WITH COUPON AND A $7.50 OR MORE FOOD PURCHASE

Two Guys WITH THIS COUPON AND A 7.50 OR MORE FOOD PURCHASE YOU PAY 39¢ 1-LB. PKG HYGRADE FRANKS-MEAT OR BEEF ONE PKG. PER COUPON Offer Expires: Good thru Sat., April 3, 1976.

"OUR TRIM IS BETTER" BONELESS TOP ROUND STEAK BONELESS TOP SIRLOIN STEAK LONDON BROIL THICK CUT SHOULDER WE SELL ONLY U.S. GOVT. GRADED CHOICE BEEF 1.89 lb.

BONELESS BOTTOM ROUND OR SHOULDER BONELESS CROSSRIB ROAST WE SELL ONLY U.S. GOVT. GRADED CHOICE BEEF 1.15 lb.

TOP ROUND ROAST 1.25 lb. TOP SIRLOIN ROAST 1.25 lb. BONELESS RUMP ROAST 1.39 lb. EYE ROUND ROAST 1.59 lb.

WHOLE ROUNDS-TOP-BOTTOM-SHOULDER PRICED HIGHER. NONE SOLD TO DEALERS, RESTAURANTS, ETC.- LIMITED QUANTITIES.

ANY BRAND SUGAR 5-LB. BAG 69¢ WITH COUPON AND A $7.50 OR MORE FOOD PURCHASE

Two Guys WITH THIS COUPON AND A 7.50 OR MORE FOOD PURCHASE YOU PAY 69¢ 5-LB. BAG ANY BRAND SUGAR ONE BAG PER COUPON Offer Expires: Good thru Sat., April 3, 1976.

BANQUET DINNERS ALL VARIETIES 8½-OZ. to 11-OZ. 2 FOR 89¢

NEW Reduced Everyday Low Food Prices . . . at Two Guys

NEW EVERYDAY LOW PRICES

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KELLOGG'S Rice Krispies 13-OZ. BOX 77¢
KELLOGG'S Raisin Bran 15-OZ. BOX 85¢
GENERAL MILLS Cheerios 15-OZ. BOX 65¢
Mr. Automatic Coffee 3-LB. CAN 2.49
BUMBLE BEE Chunk Light Tuna 6½-OZ. CAN 59¢
CHICKEN OF THE SEA Chunk Light Tuna 6½-OZ. CAN 53¢
Gold Medal Flour 5-LB. BAG 75¢
Pillsbury Flour 5-LB. BAG 75¢
Two Guys Flour 5-LB. BAG 59¢
DUNCAN HINES Layer Cake Mixes 18½-OZ. BOX 59¢
MOTTS Apple Sauce 15-OZ. CAN 29¢
DEL MONTE YELLOW CLING Peaches SLICES & HALVES 16-OZ. CAN 41¢
TWO GUYS YELLOW CLING Peaches SLICES & HALVES 16-OZ. CAN 39¢
Sunmaid Raisins 6 PACK PKG. 49¢
Clorox GAL. 75¢
DOWNY Fabric Softener 40-OZ. BTL. 2.19
Comet Cleanser 21-OZ. CAN 37¢
Brillo Soap Pads 10 CT. BOX 35¢
SOS Soap Pads 10 CT. BOX 39¢
Welch Grape Jelly 10-OZ. JAR 75¢
Welch Grape Jam 10-OZ. JAR 75¢

NEW EVERYDAY LOW PRICES

MOTTS APPLE JUICE 32-OZ. BTL. 45¢
REALEMON Lemon Juice 32-OZ. BTL. 49¢
SUNSWEET Prune Juice 46-OZ. CAN 65¢
Vegetable Juice 46-OZ. CAN 79¢
Hawaiian Punch ALL FLAVORS 46-OZ. CAN 49¢
Hawaiian Punch RED 46-OZ. CAN 47¢
Hawaiian Punch RED 64-OZ. BTL. 69¢
CARNATION Dry Milk 6 QTS. 1.35
GULDENS Spicy Brown Mustard 9-OZ. BTL. 55¢
Mazola Oil 24-OZ. BTL. 2.19
Wesson Oil 24-OZ. BTL. 1.49
Crisco Oil 24-OZ. BTL. 1.49
SKIPPY-CREAMY & CHUNKY Peanut Butter 18-OZ. JAR 99¢
SCOTT Bathroom Tissue ROLL 27¢
Bounty Towels JUMBO 59¢
ALL VARIETIES Mighty Dog 8.5-OZ. CAN 5 FOR 99¢
Ken-L Ration 6 PAK 1.09
ALL VARIETIES Vets Dog Food 15.5-OZ. CAN 6 FOR 95¢
Milkbone ALL SIZES 24-OZ. PKG. 73¢
Carolina Rice 5-LB. BAG 79¢
Carolina Rice 5-LB. BAG 1.83
Minute Rice 5-LB. BAG 1.15

NEW EVERYDAY LOW PRICES

MORTON SALT & IODIZED 26-OZ. BOX 16¢
HELLMANN'S Mayonnaise 32-OZ. JAR 1.13
Crisco Shortening 3-LB. CAN 1.39
CAMPBELL'S Tomato Soup 10.75-OZ. CAN 16¢
CAMPBELL'S VEGETARIAN Vegetable Soup 10.75-OZ. CAN 22¢
CAMPBELL'S Chicken & Rice Soup 10.75-OZ. CAN 2 FOR 47¢
CAMPBELL'S Chicken Noodle Soup 10.75-OZ. CAN 5 FOR 95¢
CAMPBELL'S CREAM OF Mushroom Soup 10.75-OZ. CAN 2 FOR 39¢
CAMPBELL'S Vegetable Beef Soup 10.75-OZ. CAN 2 FOR 55¢
TWO GUYS Tomato Soup 10.5-OZ. CAN 6 FOR 89¢
PERSONAL Ivory Bar Soap 3.2-OZ. BAR 4 FOR 45¢
Tide Detergent 49-OZ. BOX 1.41
Cheer Detergent 39-OZ. BOX 57¢
JOY LIQUID Dish Detergent 32-OZ. BTL. 1.25
IVORY LIQUID Dish Detergent 32-OZ. BTL. 1.25
OCTAGON LIQUID Dish Detergent 48-OZ. BTL. 75¢
OCTAGON LEMON-LIQUID Dish Detergent 48-OZ. BTL. 75¢
PALMOLIVE LIQUID Dish Detergent 32-OZ. BTL. 59¢
FRANCO AMERICAN Spaghetti-O's 15-OZ. CAN 29¢
Domino Sugar 5-LB. BAG 1.17
Two Guys Sugar 5-LB. BAG 1.16

NEW EVERYDAY LOW PRICES

GREEN GIANT FRENCH GREEN BEANS 4 16-OZ. CANS 99¢
GREEN GIANT WHOLE Kernel Corn 12-OZ. CAN 3 FOR 89¢
GREEN GIANT Peas 17-OZ. CAN 3 FOR $1
PRIDE OF THE FARM Tomatoes 28-OZ. CAN 39¢
DELMONTE Tomato Sauce 15-OZ. CAN 3 FOR 85¢
TWO GUYS Tomato Sauce 15-OZ. CAN 6 FOR 95¢
KRAFT Mayonnaise 32-OZ. JAR 99¢
KRAFT IMITATION Mayonnaise 32-OZ. JAR 67¢

FROZEN FOOD DEPT.
TWO GUYS LEAF or CHOPPED SPINACH 10-OZ. 5 FOR 85¢
CHEF'S CHOICE French Fries 5-LB. BAG 1.29
SWANSON Chicken TV Dinner 11-OZ. 79¢
Ellio's Cheese Pizza 14-OZ. 99¢

DAIRY DEPT.
PILLSBURY COUNTRY STYLE OR BUTTERMILK BISCUITS 8-OZ. 2 FOR 25¢
TWO GUYS Margarine 1-LB. QTRS. 3 FOR 95¢
MINUTE MAID Orange Juice 12-OZ. CANTON 85¢
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-Catonsville Notes

(Continued From Page 24)

and Thelma Perkins, chaplain.

Also, Iris Hebron, Audrey Boston, Ruth Webb, and Audrey Boardly. The Rev. Reginald Boston is the pastor of Grace.

* * *

The Tri-State Elks Association of Maryland, Delaware and District of Columbia held its annual Debutante Cotillion last Saturday at the Lord Baltimore Hotel here in Baltimore. This was the 12th cotillion.

Among the debutantes presented were five from the Catonsville area. They, were: Patricia A. Boston, daughter of the Rev. and Mrs. Reginald Boston. Her escort was Bailr Diggs, son of Shirley and Lewis Diggs. Patricia is a senior at Catonsville Senior High School.

Also Anita M. Michael, daughter of Mr. and Mrs. Cleo Michael. Her escort was Wayne Cooper. Anita is a senior at Woodlawn Senior High School;

Andree B. Randall, daughter of Mr. and Mrs. Thomas N. Randall Jr., her escort was Thomas Jones, son of Tom and Brenda Jones. Andrea is also a senior at Catonsville;

Jacqueline V. Wall, daughter of Mrs. Lydia Waites and granddaughter of Mrs. Carrie Scott. Jacqueline is a senior at Edmondson High School and her escort was Rodney Jackson;

Denise E. Washington, daughter of Mr. Rufus Washington and the late Mrs. Washington. Her escort was Jeffrey Jones, son of To mand Brenda Jones. She is a senior at Catonsville Senior High School.

Nicky Randolph was the director. The presidents are: Amy Warden and William Fountain.

A variety supper will be held at Crescent Lodge Elks Home, Saturday, April 10. It is being given by Emma Williams Temple. Carrie Scott, Chairman.

Crescent Lodge No. 355 will celebrate its 54th anniversary. They will have open house on Sunday, April 4 to 11. Each evening different lodges and social clubs from the city and surrounding counties will celebrate with Crescent Lodge No. 355.

Congratulations to Dr. Rebecca Carroll. "Becky" as we fondly know her, has done a "first" again. Just recently she was elected a member of the Lay Advisory Board to the Josephite Fathers.

* * *

While in the laundramat, I was talking to a lady and her teen-age daughter. I found out that her name is Rose Stanfield, and that she is a former resident of Catonsville.

Mrs. Stanfield is a young looking mother of four. Would you believe that this lady is working full time at Spring Grove State Hospital and attends the University of Maryland, School of Nursing, full time, in addition to being a mother and a housewife? It shows what one can do if you really have a goal in mind.

Hopefully, after four years, she will graduate in June. More about Rose and her graduating class in the future. She said that she could not have done this if it had not been for her family helping her - especially her husband.

What Is A Prayer?
When we do a kind deed
for some person in need.
It shows them they've
someone to care.
And to warmly extend a
glad hand to a friend.
Is a simple and heart-
warming prayer.
When we show our regard
just by sending a card.
A letter, or making a call.
Perhaps in God's sight the
act seems so right
That He thinks it the best
prayer of all.

Keith Bennett
Golden Thoughts
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