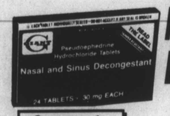
SALE STARTS SUNDAY

1/2 PRICE SPECIALS



Roll On Anti-perspirant
Lady Mitchum or Mitchum
1.5-oz. pkg.
Reg. 2.99
1.49



Giant Brand Pseudoephedrine
Nasal & Sinus Decongestant
pkg. of 24
Reg. 1.49
Compare to Sudafed
74¢



Giant Brand Tablets
Added Strength Pain Reliever
bot. of 100
Reg. 2.59
Compare to Excedrin
1.29



Dr. Scholl's
Air Pillo Insoles
pkg.
Reg. 1.89
94¢



No Nonsense
Wide Band Knee Highs
pkg.
Reg. 1.69
84¢



3M 3" x 3"
Post It Pads
pkg.
Reg. 69¢
34¢

SO OTHERS MAY SHARE IN THE SAVINGS, PLEASE LIMIT YOUR PURCHASE TO SIX OF EACH HALF PRICE ITEM.

SUPER SPECIALS



Conditioner or
Suave Shampoo
Reg. 1.69
SAVE 50¢
1.19 16-oz. bot.



Maximal SPF 8 or Ultra Protection
Sundown SPF 15
Reg. 6.19
SAVE 1.60
4.59 4-oz. bot.



Saline Solution, Sensitive Eyes or Reg.
Bausch & Lomb
Reg. 2.69
SAVE 1.00
1.69 12-oz. bot.



Original or Flavored
Alka-Seltzer Tablets
Reg. 2.39
SAVE 70¢
1.69 pkg. of 24



Assorted
Little Golden Books
Reg. 99¢ ea.
SAVE 98¢ on 2
2/$1



Giant Brand Fluid
Charcoal Lighter
Reg. 1.62
SAVE 63¢
99¢ 32-oz. plastic cont.



Giant Brand
Instant Light Charcoal
Reg. 3.89
SAVE 1.20
Compare to Kingsford
2.69 8-lb. bag



Giant Brand
Charcoal Briquets
Reg. 2.68
SAVE 1.09
Compare to Kingsford
1.59 10-lb. bag

NO ONE HAS GREATER DISCOUNT DRUG VALUES

PROFILE

All our pharmacies have Profile the computerized prescription system that alerts our pharmacists to possible drug allergies or interactions that may occur with any new prescription.

The interaction information is updated monthly and is derived from the drug interaction database which was developed by and is endorsed by the American Pharmaceutical Association. AMERICAN PHARMACEUTICAL ASSOCIATION

MAY

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

PRICES EFFECTIVE THRU SAT., MAY 21, 1988 IN GIANT DISCOUNT DRUG STORES. SOME ITEMS MAY NOT BE AVAILABLE IN ALL STORES. This merchandise is not offered for sale or available to retailers, restaurants or other commercial enterprises.

GIANT GR Discount DRUG

Family feasting offered at Midtown

By Charles Brown
AFRO Staff Reporter

On a good day Kay Brazile scolds, molds and cajoles Midtown Spirits and Deli for the 12 hours that it takes to conduct a normal day's business.

On a busy day she'll go 16. On a bad day don't call and expect to get her on the phone.

"My license says that I have to close at 12 o'clock and seriously, I'm glad when 12 o'clock gets here," says Brazile.

Kay Brazile and her staff of one hundred hands (so it seems) have been operating Midtown since December of last year.

The effort has been an endless series of six day work weeks for much of the staff and seven days for Kay. The rewards have been a few hours sleep before she has to do it all over again.

The trick to it is that it's nothing new. It's been hectic from day one.

"The day before the grand opening we didn't have a floor in the liquor store," says Brazile. "The old floor was sagging and I said to the staff, 'We've got to have a new floor in there.' "

"Well the construction crew fell behind but we could only close the store for a half day," she said. "We had to keep operating because we needed the money. But the customers were very kind. They had to walk around the big refrigerators in the middle of the floor and I said, 'Don't worry about that. I'm going to clean that up for you tomorrow.' "

Kay along with her sister Nell Robinson, Kay's two sons, Carl and Marcus, her kitchen manager, Bernadette Brown and her daughter Erica and Carl's girlfriend Savonne Gardner and co-worker and friend Anne O'Malley, have created at Midtown an atmosphere that many family businesses would envy.

"It's just that they're loyalty," says Brazile. "That's the key. Whether it's shoveling through the snow to get here in the morning, staying late or doing extra stuff like washing and ironing curtains or just being able to bear the pressures that business sometimes brings," she said. "Whatever it takes that's what they do."

"And it's not a matter of getting paid for it or talking about job descriptions. It's like as long as I'm working they feel they should be too," she said. "We have a long way to go and the better we are, the closer we are, the stronger we are in unity."

When it comes to recalling how she found such a staff of zealots Brazile throws up her hands and says, "By the grace of God ... I don't know."

So thankful is Kay to her staff that she refused to sit for a photograph unless a staff photo were taken as well. She also regularly sends her employees out to eat at the city's best restaurants. Not for reward but for education.

"It's a way for them to find out what a good restaurant should be like," said Brazile. "We can't be as big as a Harbor Court but they need to understand what good service means."

Kay Brazile leans into her work the same way she leans into a conversation. Joy, gusto and earthiness all come across as her entire body move in the laughter which punctuates her sentences.

You can almost imagine her on the porch of her family's Greenville, South Carolina home, sharing the good times of her youth with her four sisters and her parents.

She nearly closes her eyes when she laughs, giving you the impression that you could slip one over on her. Then you see that glimmer of eyeball letting you know that she's aware of all that goes on around.

Years of working for the Council of Equal Business Opportunity (CEBO) have taught her only to keep an eye on the bouncing decimal but also on the fast hand.

"CEBO gave me a lot of insights on running a business," says Brazile. "It was good training working for Sam Daniels. You may go in a weak soldier but you come out pretty strong."

Brazile left there and due to constant requests from groups that she had counseled in marketing and promotions, former her own company, K.B. and Associates.

For seven years she operated her firms during which time she also worked as the minority expert for Trahan, Burden and Charles, one of the city's most innovative ad agencies. Brazile says the time spent at TB&C showed her how small a small busines K.B. really was. It was time for a realistic look at the future.

"You had to be automated to play with the big boys," said Brazile. "I had done pretty good for seven years but the future didn't look good for someone at that level."

It was then that she began what would be a three year search for Midtown. "When I did the marketing for a business I looked for something that had hung in there through any kind of economic situation that the country had gone through," said Brazile. "Liquor had hung in there even through the depression."

"I wanted a large place with a discount so I could do discount liquors," says Brazile whose father owned a liquor store in South Carolina called the Ghana. Volume is very key in the liquor business.

"Volume and turnover," she said. "Turn it over, turn it over, turn it over and if it's not sold in 30 days then you had better look at that as a slow moving item and figure out how you can get it out."

Midtown operates at a brisk pace and it would seem that there would be little chance of anything lasting for 30 days. A large reason for that pace is the deli located in the rear of the store which has attracted a loyal following of locals and area businessmen.

"I really didn't want a deli," says Brazile. "My aunt had a grocery store when I was little on North Avenue and Braddish Street. A Little mom and pop type of thing. So I knew what going down to the warehouse at 6 in the morning meant. So I'm in good shape from dragging those big crates," she said.

"I figured food would be a monster and it really is a trip but it's a nice one," said Brazile.

Any nice trip is made better by good companions. The same has been true of Midtown. Kay Brazile has managed to draw her customers into a venture and now they all behave as if they have a stake in the growth.

"One guy in the block named Chuck comes in and he's from W. Virginia and he said, 'You gotta make some cornbread,' recalls Brazile. "I said, 'Chuck you know I can't make no cornbread in here.' And he said, 'CORNBREAD. CORNBREAD.' So I made some cornbread and now my customers come in and it's like, 'What no cornbread?' "

"I'll go downstairs in a minute and sit at a table and say, 'So and so down the street is having such and such. You oughtta try that.' And it's great."



MIDTOWN'S NEW SPIRIT — Kay Brazile is turning Midtown Spirits and Deli into a neighborhood gathering place and homemade food emporium.

The Midtown is currently open from seven a.m. to five p.m. Monday thru Thursday, and from seven a.m. to eight p.m. on Friday and Saturday but Kay plans to expand the Friday evening hours in June to ten p.m.

Like many of her plans the idea for expansion was reached by two parts economics and one part empathy.

"We have a little guy who comes in here every day," said Brazile. "I think we spoiled him rotten. I really do. And he said to me, 'Girls (he calls us girls) I want something to eat. I don't want no fast food. I want my dinner.' Luckily we had some homefries and chicken and onion gravy," she said. "I said to my kitchen manager Bernie, 'We got to feed that man.' So we sauteed that chicken in some butter and poured on the onion gravy and put it on a plate with the home fries and put it all in the oven for 10 minutes and opened up a can of string beans and he said, 'Give me one of them corn muffins.' So we gave him one of those and well it was so good he said, 'give me another one'," she laughs. "So we gave him another one and the next day he had three of his friends down here who wanted dinner."

So every Friday from three to five is a special seniors dinner hour. "I found out then that there was a real need for seniors in the Chase House," says Brazile. "They're real independent and they just want to get out and do things for themselves." And to back that up every Friday, beginning in June, will be a fall off the bone baby back bar-bqued rib night.

"I'm from the south," said Brazile. "I don't like the dry ribs where you have to take a knife and cut them off. I like my ribs succulent. I want the meat to literally fall off. We've come up with a recipe and I think we've got it," she said. "I went all the way back home for that one."

Kay Brazile and her staff of one hundreds hands aren't able to rest just yet. "It's only been four months," she said. "We're still in our first year."

And there is still a lot of work to be done on the building which she bought along with Midtown. "I have four apartments overhead which I'll fix up one by one."

And she continues to hone her philosophy on food. "When you eat it should be a pleasure not a task."

But when and if she does get to that day what will she do?

"If Kay Brazile can get this place up to where it ought to be, I'll take a month's vacation and then decide," says good neighbor Kay.



THE STAFF OF ONE HUNDRED HANDS — (L to R) Anne O'Malley, Nell Robinson, Erica Brown, Marcus Brazile, Bernadette Brown, Savonne Gardner, owner Kay Brazile and eldest son Carl Brazile.

Groundbreaking for new medical center

Ground will be broken Wednesday, May 18th for the 140 bed Multi-Purpose Health Care Facility to be built at the corner of Gilmor and Mosher Streets in Baltimore by the N.M. Carroll Health Care Facility Board, James Ethridge, President.

This Board was established by the N.M. Carroll Home Board of Trustees Lawrence Custis, President to develop this extension of the Home's 118 year ministry to the elderly.

It was begun in 1879 by Rev. Nathaniel Monroe Carroll and has had several locations during these years.

The new facility will have 34 chronic (hospital) beds, 86 comprehensive care beds and 20 beds for semi-independent living. It will also have space for a day care program for the elderly.

Original funding of $690,000 came from two capital fund campaigns of the Baltimore Annual Conference, the Urgent needs Crusade of 1964-67 and the Three Missions On the Home Front campaign of 1972-77.

For more than four years the Health Care Facility Board has been planning, securing State approval, meeting many requirements of the City, the State and the Federal government. The land was given by the City, a grant of $1,500,000 was obtained from the State and a loan of $738,000 from the federal UDAC program. Other funds have been contributed by groups and individuals. The Board is continuing to raise an additional $300,000.00.

The architect is Robert Nash. The Contractor is John K. Ruff, Inc. Construction is expected to take eighteen months.

Eight years ago the N.M. Carroll Home extended its ministries from its location at 822 N. Carrollton Avenue to erect the 100 apartment N. M. Carroll Manor at 701 N. Arlington Avenue, John Cottman, Administrator. Currently the Home is the managing agent for the employees and programs for the Manor residents.