



INSTALLATION OF OFFICERS — Of Callaway-Kemp-Raughley-Tee Post No. 7, American Legion, here, Saturday. Officials are as follows (left to right): W. Layton Gourley, immediate past president and financial officer; William T. Lord, commander; William A. Kohl, vice commander; Earl Quillen, adjutant; the Rev. Quay D. Rice, chaplain; William J. Hurd, historian; L. Gooden Callaway, service officer, and Russell Blades, sergeant-at-arms. Mrs. Legatha Farrow, school nurse, was presented the Legion's "Citizen of the Year" award by Post Commander William Lord and Mrs. William A. Minner, chairman of the award committee. Mrs. Dale Roth, post auxiliary treasurer; presented Commander Lord and Layton Gourley, outgoing commander, a check for \$500 for installing and building cabinets for the post kitchen. Price photo



INSTALLATION OF LEGION AUXILIARY OFFICERS—At Legion Home on U. S. 13 Saturday evening. Left to right: Betty L. Gourley, immediate past president; Helen Hess, Dover, installing officer, immediate past president, and national executive committee woman; Marie Callaway, president; Irene Wechtenhiser, 1st vice president; Esther Crisp, 2nd vice president; Harriett O'Neal, recording secretary; Merle Roth, treasurer; Irene Outten, chaplain; and Mary Tucker sergeant-at-arms. Missing from picture are Jeanette DeVroy, corresponding secretary, and Margaret Stuart, historian. Price photo

Of Local Interest

Mrs. William Hearn Phone 398-3727 Miss Emily Ann Brown was the guest of honor at a bridal shower, Tuesday afternoon, given by the members of the Seaford faculty. Mrs. Walter Henry, of Laurel, was the guest this week of Mrs. F. R. Bull. Saturday evening dinner guests of Mr. and Mrs. Jack Dill and family were Mr. and Mrs. John Charlton, Miss Sylvia Weinstein and Miss Mary Ellen Thompson, all of Dover. Mr. and Mrs. Norman Oliver entertained the members of their card club Saturday evening. Mr. and Mrs. William Wechtenhiser held an open house for friends and relatives after the graduation exercises, Sunday. Mrs. Irene Welch, Mr. and Mrs. Lewis Welch and family and Mr. and Mrs. William Kramidas and son, attended a buffet supper in honor of Miss Norabelle Tidwell, of Wilmington, on Sunday. The Rev. Mrs. Lorraine Ottinger and Mrs. Oscar Gillette and Mrs. Edith Lacey attended a WCTU meeting in Wilmington on Tuesday. Mrs. Lewis Slaughter entertained several friends at a bridge luncheon Saturday. Mrs. Katherine Monroe was the dinner guest Tuesday of Mrs. F. R. Bull and her houseguest, Mrs. Walter Henry. Clarence Mack and daughter, Mrs. Betty Graham, of Sherburn, N. Y., visited his brother, Harold Mack, and family in Dover, and his sisters, Mrs. Howard Horn and Mrs. William Stallings and cousin, Mrs. Edward Brown, all of here. Mr. and Mrs. Laurence Smith, of Texas, are visiting their sister-in-law, Mrs. Elmer A. Smith. The members of the sophomore and junior classes of Harrington High School held beach parties at Rehoboth Wednesday. Wayne Carson visited David Brobst at the University of Richmond, over the weekend. Mr. and Mrs. Robert Harker and daughter, Carol, of Pennsauken, N. J., spent Sunday with Mr. and Mrs. James Hobbs and family and attended the gradu-

ation of the Hobbs' daughter, Phyllis. Weekend guests of Mr. and Mrs. Thomas Clendening were Mrs. Clendening's mother, Mrs. Nancy Bartow, and Graham Merridith of Eddystone, Pa., and Mrs. Andrew Subashi and children, of Milmount Park, Pa. Miss Christine Taylor, who graduated at Madison College, Harrisonburg, Va., Sunday and returned home with her parents, left early in the week for Washington, D. C., where she has accepted a position for the summer. In September she will be a member of the faculty of the Caesar Rodney High School. Nancy Harrington and her roommate, of Goldy-Beacom spent the weekend with Mr. and Mrs. C. Tharp Harrington. Mrs. Hazel Hopkins is a patient in the Delaware Hospital in Wilmington. George Reedy and daughter, of Richmond, Va., were the weekend guests of Mr. and Mrs. Gene Anderson and family and attended the graduation exercises. The Rev. and Mrs. John E. Jones were the guests Sunday evening of Mr. and Mrs. Jack Dill. Sunday guests of Mr. and Mrs. James Hobbs and family were Mr. and Mrs. Robert Harker and Carol, of Pennsauken, N. J., and Mr. and Mrs. Leslie Wix and family, Mr. and Mrs. Carroll Wix, and Mr. and Mrs. Earl Messick and daughter, May, and grandson, Mark. Mr. and Mrs. George Graham were pleasantly surprised on Sunday when they received a telephone call from their son, George Jr., from San Jose, Calif. The members of the Cherub Choir of Asbury Church held a picnic at Wheeler's Park one day this week. Nancy Blades is spending her summer vacation from the Peninsula General Hospital School of Nursing, Salisbury, with her parents, Mr. and Mrs. Russell Blades. Mr. and Mrs. William Walls entertained several friends and relatives following graduation on Sunday. Mrs. James Welch and Miss Elva Reese entertained Mrs. James Cahall, of Felton, and

Mrs. Fred Greenly, Mrs. W. W. Sharp, and Mrs. F. Brown Smith at dinner Saturday evening. Mr. and Mrs. Bill Cain entertained a few friends and classmates of their son, Frank, following his graduation. David Brobst spent a few days this week visiting relatives in Allentown, Pa. Mrs. William Hearn and daughter, Alice, were the guests on Wednesday of Mr. and Mrs. Woodrow Dickerson and family, in Milton. Major and Mrs. Lyman R. Price and daughter, Diane, of Walker Air Force Base, Roswell, N. M., are visiting the former's parents, Mr. and Mrs. George Price. Major Price is a radar navigator on a supersonic B-52 bomber attached to the Strategic Air Command. Pfc. Milton Benson, son of Mrs. Lareal V. Benson, 101 West St., received a high school diploma through the Army's General Education Development Program at Ft. Devens, Mass., recently. Mrs. Margaret Wicks, Wilmington, and Mr. and Mrs. Lester Wix, Harrington, attended a convention of the American Institute of Banking in New Orleans last week.

BIRTHS

Milford Memorial Hospital May 27: Mr. and Mrs. Paul Rash, Harrington, boy. May 28: Mr. and Mrs. Raymond Bar-kauskie, Georgetown, girl. Mr. and Mrs. John French, Milford, boy. Mr. and Mrs. Robert Mifflin, Milton, girl. May 29: Mr. and Mrs. Lester Harris, Felton, girl. May 30: Mr. and Mrs. Howard Hicks, Felton, boy. May 31: Mr. and Mrs. J. Melvin Ware, Jr., Georgetown, girl. June 1: Mr. and Mrs. Russell Taylor, Bridgeville, boy. June 2: Mr. and Mrs. Frederic Geiger, Millsboro, boy.

Felton

Mrs. Walter H. Moore At the Sunday morning church service, the Rev. Donald Washburn presented the God and Country awards to three boys of the local scout troop. Receiving the awards were Howard Price, John Pizzadili and Jimmy Pizzadili Jr. The Sunday morning speaker was Sherman Stevenson. Mrs. Stevenson's subject was "The Christian Example". The shut-in of the week this week is Mrs. Catherine Lockwood, who will be in the Milford Memorial Hospital a few more days. The Sunday morning friendly greeters were Mr. and Mrs. Ingwald Saboe. The Woman's Society of Christian Service met in the Fellowship Hall for the last meeting of the season, Monday. The theme of the afternoon worship service and program was "Money — A Tool for Fulfillment". Mrs. Hattie Eaton was in charge of the worship service and Mrs. Ida Hughes had the program and was assisted by Mrs. Virginia C. Morrow and Mrs. Bess Hargadine. Mrs. James Cahall, the president, presided at the business meeting. A report of the work done while Mrs. Cahall was president was read by Mrs. Marion McGinnis. Mrs. Cahall was given a gift by the society for her outstanding work to the society. The WSCS made plans for the fried chicken supper which they will serve at the Street Fair Sat., June 26. Fri., June 18, the third annual Little Miss and Miss Felton contest will be held at the Felton School auditorium. At this time a Little Miss and Miss Felton will be selected to reign over the 13th annual Street Fair which will take place on Sat., June 26. Chairman for the contest is Mrs. E. B. Warrington Jr., who is being assisted by the following cochairmen: Mrs. Jean Wothers and Mrs. Carole Hammond. Prizes, Mrs. Doris Biggs; publicity and judges, Mrs. Kathleen Woikoski, and refreshments, Mrs. Pat Bishop and Mrs. Jean Biddle. Any preschool girl ages 3-6 or any teenager may enter by contacting Mrs. Jean Wothers, phone 284-9840. Entrants must register no later than June 11. Children's Day services will be held at Manship Church this Sunday afternoon at 2 o'clock. The meeting of the Manship WSCS has been postponed from June 11 to June 18. Mrs. Thelma Gerardi and Mrs. Charles Dill entertained at supper, last week in honor of Charles Dill's birthday. The guests were Mr. and Mrs. Zeke Dill and Mrs. Henry Bennett, of Frederica. In the evening other

guests were Henry Bennett, of Frederica and Mr. and Mrs. Bryan Killen and son, Bobby. Mr. and Mrs. Reed Hughes are spending sometime with Mrs. Lee Hughes and sons, Billy, Jeff and David, of Kirkwood Gardens, Wilmington, while their son, Lee, is a patient in the Wilmington General Hospital. Friday guests of Mr. and Mrs. Lynn Torbert and their guest, Mrs. William E. Haines, of Wilmington, were Mrs. Lillie Blades and Mrs. Helen Harrington. Mrs. Clarence Bradley attended the VFW Convention at Rehoboth Beach over the weekend. Also attending the VFW convention at Rehoboth Beach were Mr. and Mrs. James Bernard. Mrs. Elbert Harrington Sr. entertained at dinner Sunday in honor of Mr. Harrington's birthday. The guests were Mr. and Mrs. Roy Harrington and daughter, Shirley, of Houston; Mr. and Mrs. William Coleman and family, of Odessa; Mr. and Mrs. Elbert Harrington Jr. and daughters, Connie Sue and Cathy, and Mrs. Bertha Graham. Lowder Harrington, Harold Palmer and Johnny Cahall, who have been patients in the Kent General Hospital, Dover, have returned to their homes. Mrs. Nettie Scott and son, Earl, of Massey, Md., were Sunday evening visitors of Mrs. Bertie Jones. Mr. and Mrs. Robert Shultie were Sunday visitors at Rehoboth Beach. Students home from the University of Delaware for the summer are Joyce Tatman, Diane Killen, Jay McGinnis, Bobby Donaway, Jimmy Goerger, Johnny Sheets, Billy Myers, George Reible, Sammy Bickling, Sammy Ludlow, Arthur McClellan, and Donald Cohee. Sunday visitors of Mrs. A. C. Dill were Mr. and Mrs. Charles S. Eldrige, of Cape May, N. J. Mr. and Mrs. Robert Donaway, son, Bobby, and Mrs. Ida Hughes attended the graduation of Ronnie Hughes at Harrington, Sun-

St. Stephen's Episcopal Church Notes

Sunday—June 13 8 a.m. Holy Communion. 8:45 a.m. WSKS. 1:00 a.m. Morning prayer and church school for pre-school children. 10 a.m. Morning prayer, holy communion and sermon. 11:15 a.m. Coffee hour. 11:30 a.m. Holy communion for church school teachers. Monday — June 14 10 a.m. Ministerium meeting at St. Stephen's. 7:30 p.m. Inquirer's Class No. 1. Tuesday — June 15 7:30 p.m. Meeting of church school teachers. Wednesday — June 16

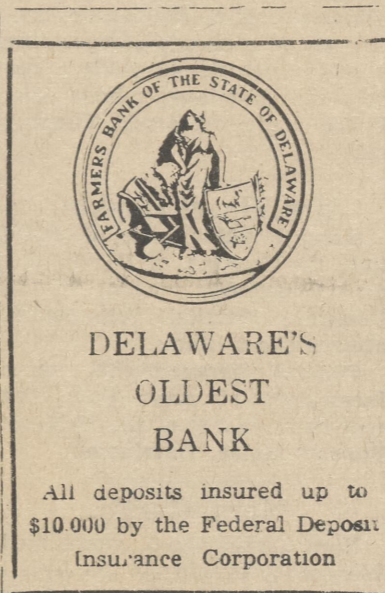
day afternoon. Dinner guests Sunday of Miss Elma Eaton were her brother-in-law and sister, Mr. and Mrs. Roy Lynch, of Milton. Mr. and Mrs. Marion McGinnis spent the weekend at their trailer at Rehoboth Beach. Mr. and Mrs. Lynn Torbert and Mrs. Lillie Blades accompanied Mrs. William E. Haines to her home Sunday and were her guests for dinner. Little Folks Kindergarten under the direction of Mrs. Mildred Warrington is now accepting registrations for the fall Session. If interested in further information call Mrs. Warrington 284-4519.

7:30 p.m. Healing services. Thursday — June 17 Choir rehearsal - 7:30 p.m. This coming Sunday immediately after the 8 a.m. Holy Communion the women of the Altar Guild will serve breakfast for the new communicants of the church. The church school teachers meeting listed for Tuesday at 7:30 p.m., will be for all church school teachers of this past winter. The purpose of the meeting is to select curriculum materials for the coming fall and winter. One of the most inspiring events for the men of the Episcopal church is the layman's spring St. Andrews conference. Those who attend return with renewed enthusiasm for their Lord's work. The conference this year will be held at St. Andrew's School near Middletown, beginning Friday evening, June 18 and ending on Saturday afternoon. Those who can go should be in touch with the parish office at their first opportunity. Plans for a visit for members of St. Stephen's to its companion congregation of Christ Church, Christiana Hundred of Greenville are maturing nicely. So far 37 individuals are planning to go. Others who desire to go should be in touch with Carlington Burgess immediately. There will be a ride for those who need one. In order to get to Greenville a little prior to the 10 o'clock service, everyone should plan to leave Harrington at 7:45 a.m. In addition to worshipping with the people of Christ Church, those from St. Stephen's will be treated to a buffet luncheon and a trip to Hagley Museum and the old Dupont powder mill on the banks of the Brandywine.

PROMPT TV Antenna Repairs Complete Stand Alone Towers SALES and SERVICE EARL BUTLER 398-3395 PROMPT TV SERVICE DEL - MOR - TV CO. Harrington-Milford Road 422-8534

ROBERT J. DEVROY LIFE INSURANCE ESTATE PLANNING RETIREMENT PENSIONS ANNUITIES MORTGAGES COMPLETE FAMILY PLANS 398-3883-3859 Harrington, Del.

DELAWARE'S OLDEST BANK All deposits insured up to \$10,000 by the Federal Deposit Insurance Corporation



ERNEST RAUGHLEY INSURANCE AGENCY Complete Service For Your Insurance Needs Harrington, Del. Phone 398-3551

HELP WANTED CANNERY WORKERS MALE OR FEMALE DAY and NIGHT SHIFTS Apply in Person at Personnel Office — with your Social Security Card — 16 - 18 year olds must have Certificate of Age from Department of Labor GREEN GIANT CO. Woodside, Delaware Phone 697-3248

TOTAL CAR SERVICE • brakes relined • engine tune-up • radiator repair • ignition check Trouble with your car? Bring it to the people who know how to handle every problem. Our shop is completely equipped. We charge less . . . take less time too! FRY'S AMERICAN 398-3700 Harrington, Del. Northbound Lane U. S. 13

YOU SEE MORE ACTION AT DELAWARE PARK STEEPLECHASE RACING EVERY DAY (EXCEPT SATURDAYS • UNTIL JULY 2) Thrill to the powerful grace and beauty of thoroughbred horses racing and taking the jumps at beautiful Delaware Park. BEGINNING SATURDAY, JUNE 12 NEW POST TIME—1:30 P. M. DAILY 9 OUTSTANDING THOROUGHBRED RACES DAILY (DAILY DOUBLE CLOSING 1:20 PM) Hear Delaware Park's "Race of the Day" 4:30 PM Mondays thru Fridays — 5:05 PM Saturdays and July 5 on W D O V

THE HARRINGTON JOURNAL

C. H. BURGESS and W. C. BURGESS Publishers
C. H. BURGESS Editor
W. C. BURGESS Associate Editor

Subscription Rates \$3.00 Per Year
Out of State \$3.50 Per Year

Office of Publication, 1 Commerce Street, Harrington, Delaware
Entered as second-class matter August 16, 1946, at the Post Office at Harrington, Delaware, under the Act of March 3, 1879.

"CAN DO!"

The U.S. Junior Chamber of Commerce is celebrating its 45th anniversary with an energetic charge toward the future and little fanfare surrounding its successful past.

Sparked by nationwide Jaycee Week in January, the group begins a year-long program encompassing more than half a hundred different types of activity—spanning the spectrum of good citizenship from public affairs to mental health and mental retardation projects—all paced by a credo of "I believe," and a battle-cry of "Can do."

Even after 45 years of brilliant accomplishment, its annual selection of the Ten Outstanding Young Men of America and its teen-agers' safe-driving Road-E-O, people ask if the Jaycees are with the U. S. Chamber of Commerce. Similar only in name, nothing could be more independent than this 250,000 member organization that is intimately concerned with 5,700 communities, with the progress of 50 States and of the nation on which the whole free world relies most heavily.

Jaycees range in age from 21 to 36. At the latter advanced age, they must retire—lest they infect this body with the growing caution of middle age. Fortunately, the U.S. Junior Chamber of Commerce fully realizes its source of strength. It is in youth, that has not learned what cannot be done—and therefore goes out and does it! Whether they are relieving hurricane disaster victims or picking the year's Outstanding Young Farmer or modernizing and humanizing juvenile detention centers, the spirit of irrefragable youth overcomes all obstacles. In one recent project, the entire membership of a local chapter mortgaged their homes to underwrite a bond issue they felt was essential! And there's a story behind the location of their national headquarters in Tulsa, Oklahoma:

After World War II, the Jaycees invited American cities to bid for the title of "Young Man's Capital of the World" and home of their War Memorial Headquarters. The honor went to Tulsa, whose local chapter raised \$100,000 to help finance the project. Today, in addition to the \$750,000 Memorial Headquarters beehive, Tulsa also boasts the \$75,000 Jaycee "White House," the completely furnished residence of the organization's president during his term of office.

As 34-year-old Stan Ladley, present occupant of the "White House" says: "If you want the success secret of the Jaycees, it's a simple one. They accomplish what they undertake because they have learned to believe in themselves." —Sylacauga (Ala.) Advance



GIRL SCOUT TROOP NO. 679, under leadership of Mrs. Albert Mason and Mrs. Alvin Thompson, presenting Harold Fry, ambulance captain, with a donation of a \$5.00 check and hospital thermos blanket to Harrington Volunteer Fire Company ambulance squad, at the company's regular monthly meeting Monday evening. Price photo



A GOOD SCOUT — Charles William (Chuck) Peck, recently awarded Eagle Scout rating at Asbury Methodist Church by Louis Kemp, local scoutmaster. The son of Mr. and Mrs. Charles L. Peck Jr., Chuck, at 14, is believed to be Delaware's youngest Eagle Scout.

Girl Scout Troops Hold Flag Ceremony

All Troops of the Harrington Girl Scouts participated in the Fly-Up Ceremony held on Saturday at Coursey's Pond. The time was 11 o'clock, in order that the families of the Scouts could enjoy an outing at the park. A box lunch was brought by each family and the get-together was

enjoyed by all. Troop No. 686 was responsible for the Flag Ceremony at which time flags were placed in special holders on the bridge over the stream.

Following this the Brownie Scouts began their Fly-Up. The girls who will be going into Girl Scouts next year were escorted across the bridge by members of Mrs. Donald Wilson's Troop No. 686. As each girl crossed the bridge she was greeted with the Girl Scout handshake repeated the Girl Scout Promise, and received a Girl Scout hat to wear.

Troop No. 679 also had nine girls who moved up to the next level of girl scouting to the troop of Cadettes. They were Aleta Mason, Idelette Rice, Joanne Short, Gloria Welch, Linda Kates, Charlene Dierolf, Sophie Fleming, Cheryl Klapp and Karen Minner. They were each escorted across the bridge by a Cadette from Mrs. Dell's Troop No. 687 and cockades were pinned on their hats signifying their joining the higher group.

Troop No. 687 recently held a most successful bake sale. They were able to complete the funds necessary for a trip to the World's Fair on June 16. They appreciate all of the help that has been given them in any way in their work toward this goal.

Monday evening, Troop 679 presented a blanket to the Ambulance Squad of the Harrington Fire Company. Miss Linda Kates presented the blanket and a check for \$5. Harold Fry accepted the gift from the troop with thanks for their interest in this community service.

BE WISE — ADVERTISE Shop and Swap — In the Want Ads

Delaware Food Market Report

The consumer price index has been rising. This is due partly to higher prices for food which is a major component of the Index. The higher prices for red meats and fresh fruits and vegetables account for much of the increase, but food prices have still not advanced as much as all items included in the Consumer Price Index. Here is the way the food situation looks today:

Red meat prices continue to edge up, particularly the popular, quick-cooking cuts, such as steaks and chops. However, if you wish to continue to cook outside (and not have it cost a fortune), you will find the less tender cuts quite satisfactory if the meat is cooked slowly. Remember if you marinate these cuts for 24 hours, they become less tough and very delicious. Choice grade chuck roast and round steaks or roast cut into steaks may be grilled or cut into portions for kabobs. Brisket is fine

for barbecuing. Boston butts and pork loins adapt well to rotisserie cooking, or when cut into chops or steaks, good for grilling. Ground beef, hamburger, franks and luncheon meats can be made into a wide variety of festive summertime dishes for both indoor and outdoor meals.

Broiler-fryers and turkeys continue to be "good buys". The versatility of these meats is well known and now the convenience of being able to buy parts and sections makes these meats a truly convenient food you can't pass by.

The weather has been perfect for fishing and supply information confirms this fact. A wide selection of fish is available in liberal supply including sea and striped bass, King and Boston mackerel, whiting, porgies, haddock, flounder, bluefish, blowfish, and tuna. Many shellfish items are plentiful also — clams, sea scallops, crabmeat, shrimp, and a few lobsters.

Spring greens dominate the vegetable picture. Spinach, mustard greens, collards and romaine

lettuce are all fair to good buys this week. Florida corn is also quite reasonable and supplies of cabbage are increasing from some states, along with cucumbers and dry onions.

Though potato prices are still high, volume is increasing and most are showing better maturity. You should check sizes of bags when comparing prices between markets, as well as sizes of potatoes in the bag. This spring, many units are in 8-pound lots instead of 10-pound lots and this does make a difference in cost.

Low cost fruit buys are scarce. The best buys are found among oranges, lemons, limes, rhubarb, pineapple and bananas. Strawberry time is here, but supplies are still small.

Kaffeeklatch

With Eleanor K. Voshell

Practice chain cooking! Chain cooking means preparing more food than you need with the idea of using the surplus later. If you own a freezer it's an especially good habit to develop.

How Do You Combine Chain Cooking With Freezer Use?

Experiment by freezing single recipes before doubling them and doubling recipes before quadrupling them.

Foods act differently when frozen or multiplied. Also, quadrupling gets you into quantity cooking for which your equipment may not be suitable.

Freeze only products which will actually save time labor. It usually does not help to freeze foods whose chief ingredients are canned goods or mixes.

Freeze foods in a form which will require a minimum of further work. For example, shape whipped cream into individual swirls on a cookie sheet, freeze uncovered, then slide into polyethylene bags for storing.

Do casseroles need special attention for freezing?

Mashed potatoes, macaroni, rice, noodles, and biscuits tend to become pasty when frozen with sauces or other moist foods. Some suggestions for minimizing these and other undesirable

changes are: Use egg noodles when noodles are called for.

Use as little fat as possible. It tends to rise to the surface and does not blend in when reheated. Ground round or chuck is better choice than hamburger.

Package casseroles in shallow containers. Containers 2 inches or less in depth allow the food to freeze and thaw rapidly.

Freeze casseroles before baking them; bake without thawing. Freeze the sauces only. At meal time, reheat and combine with canned, frozen, or freshly cooked foods to complete the casseroles.

What is the best way to freeze pie crust?

When frozen in contact with pie fillings, pastry tends to absorb moisture and to become soggy. A better way is to make a Pastry Bank—that is, prepare pastry in quantity, roll it into sheets, then treat it in any of the following ways:

Stack on a cookie sheet or cardboard, separating each layer with a double thickness of cello-

phane or waxed paper; wrap in polyethylene or in foil (drug store wrap). Small clothespins will make closures that are easily opened and replaced. Remove sheets as need and thaw 10 to 15 minutes. Shape and bake.

Shape the sheets into the pans and stack, separated by one thickness of cellophane or waxed paper. To minimize air spaces and protect the pastry, place an empty pie pan inside the top shell. Wrap in polyethylene or foil. Bake without thawing.

Though pastry shaped into the pans is more nearly ready to use, pastry frozen in flat sheets takes up less freezer space. Frozen baked pastry is ready for immediate use for chiffon pies or baked Alaskas, or to fill with cream fillings.

Address your request for a free copy of "Meal Management with a Freezer" to Kaffeeklatch, P. O. Box 340, Dover.

BE WISE — ADVERTISE SHOP AND SWAP IN THE WANT ADS

Advertisement for MASTEN HOME CENTER featuring 'BIG SPRING CARNIVAL OF VALUES' and various home goods like Mahogany Doors, Garden Hose, Aluminum Screen Wire, etc. Includes prices and contact information.

