

# Evening Herald

77th Year, No. 155—Wednesday, February 20, 1985—Sanford, Florida

Evening Herald — (USPS 481-280) — Price 25 Cents

## St. Johns Board Seeks Power To Tax More

If the St. Johns River Water Management District gets its way, its right to levy property taxes will be increased from 37.5 cents per \$1,000 assessed valuation to 60 cents.

Henry Dean, chairman of the district's board of directors, asked the Seminole County Legislative Delegation to pursue granting authority for the increase, saying the additional revenue is needed to accelerate the district's land acquisition program.

The district has been acquiring wetlands along the St. Johns River to control the level of

the river to stop flooding during heavy rain periods and a lowering of the river during times of drought.

Dean said the increase would mean that a homeowner with a \$50,000 home after the \$25,000 homestead exemption would pay a tax of \$15 annually.

Sen. Richard Langley, R-Clermont, said farmers with large frozen-out orange groves are paying the district taxes of more than \$1,600 annually, while thousands of farms are going into foreclosure.

Dean said if the taxing ability is increased the

water management district will be able to complete its land acquisition program in five years rather than eight years, under present funding.

Langley complained that farmers are also running into problems where the water management district and the state Department of Environmental Regulation are policing the same matters such as where culverts should be located on a piece of property and issuing conflicting orders. Langley said this has happened on farmland for which he is a trustee.

And Sen. John Vogt said when members of

the legislature are running into these problems, "we wonder about the public. Something must be done to come to a meeting of the minds."

"Overlapping of authority costs money," Langley said, adding while the water management district is concerned with quantity of water, the DER is concerned with quality of water and either agency could look at both aspects.

Dean said he will look into how widespread the problem Langley brought out is and report back to the legislators.

—Donna Estes

## No Need, Legislators Say

# Super Agency For Roads Draws Scorn

By Donna Estes  
Herald Staff Writer

If a transportation "super agency" is created by the Florida Legislature for Seminole, Orange and Osceola counties, it will be without the support of the Seminole County Legislative delegation.

Former Seminole County Administrator Roger Nelwender, as a member of the Gov. Bob Graham's appointed Greater Orlando Transportation Study Committee, presented to the delegation Tuesday night the proposal for creation of the special agency to control expressway construction, bus transportation and in the future mass transit in the tri-county area.

The proposition was submitted to the delegation at a public hearing held at the county services building on 1st Street in Sanford.

Three members of the delegation — state Sen. Richard Langley, R-Clermont, and state Reps. Art Grindle, R-Altamonte Springs, and Bobby Brantley, R-Longwood, — attacked the proposal, saying there is no need for such an agency. They said the county commissions in the three counties already have authority to do all the things the super agency could do and the county commissions are elected by the people and subject to the people's will via the election process.

Nelwender said the special transportation committee, at the conclusion of six weeks' study and a series of public hearings, determined there is a need for such an agency after finding that only 30 percent of transportation needs are being met in the fast-growing tri-county area.

He said it is now taking seven years from conception to completion of road projects and that is too long since major arterial roads and Interstate 4 are rapidly filling up with traffic.

Langley burst out with the question, "What's wrong with the county commissions?" In the three counties? "If they don't do the job, the people will let them know, just as they let legislators know."

"We don't need any governor's super agency," he said, adding facetiously that he would support the legislation on one condition and that would be that he be chairman of the agency. "And within five years I would be in South America," Langley was pointing out that with no checks and balances on the agency's powers, there would be no guarantee of honesty in handling the people's money.

"Why not turn over the problems of crime, law enforcement, juveniles, all problems to a super agency?" Langley he asked.

The agency recommended would be composed of one elected official from each of the three counties and one from the city of Orlando, four non-elected persons appointed by the governor and a ninth member from some senior level position in state government, Nelwender said. The agency would also have the power to control maintenance and development rights at interchanges, he said. It would have its own staff to plan, own, operate, construct and maintain the transportation systems.

Nelwender said to finance the transportation solutions the agency would levy over a five-year period a gasoline tax of 3 cents per gallon; a property tax of \$1 per \$1,000 assessed valuation; a development fee of \$1,000 per housing unit and in the future a 1 cent sales tax.

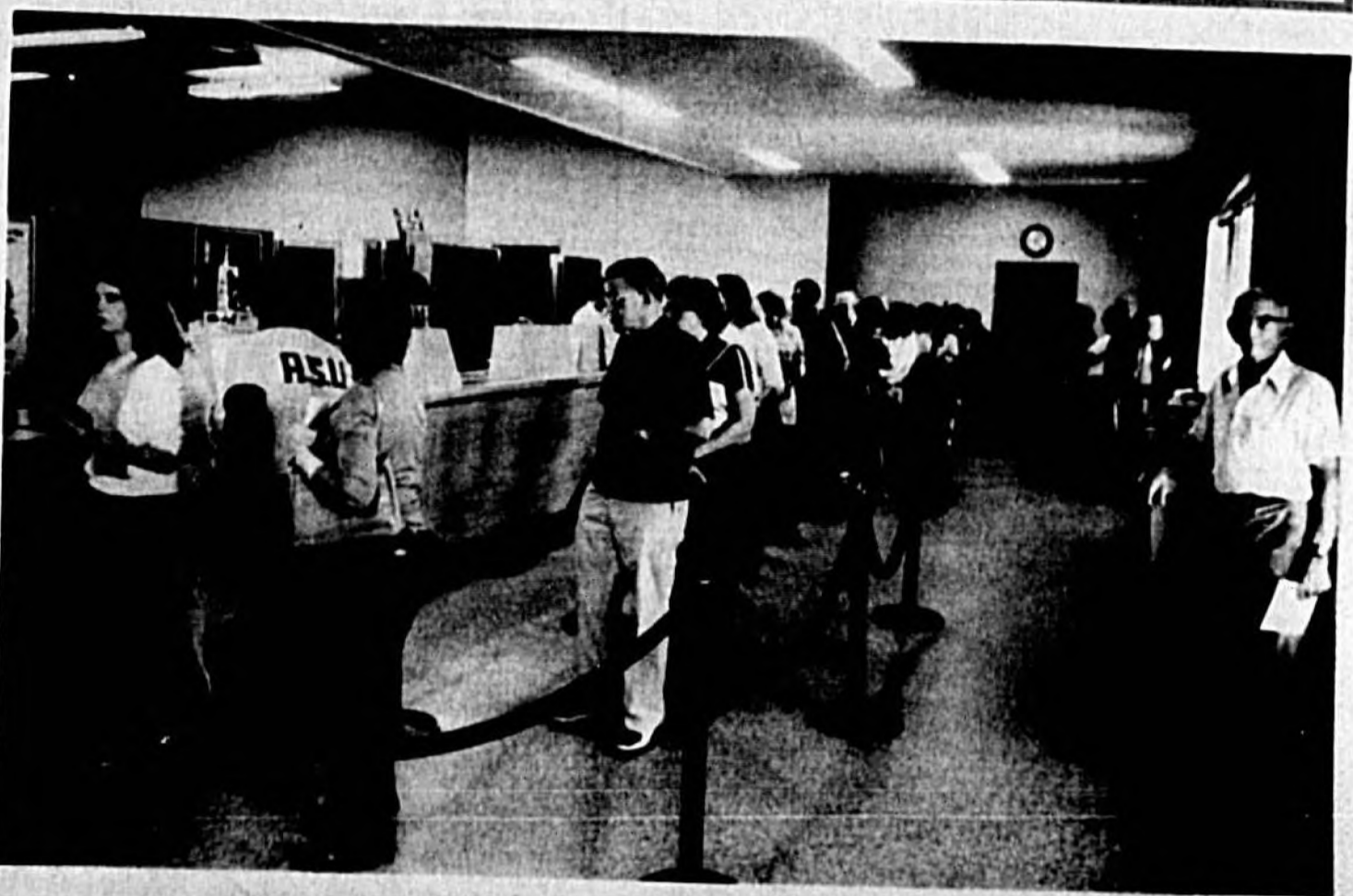
The revenues created over the five years would be \$66 million from the gasoline tax, \$78 million from the property tax, \$170 million from the development impact fee and \$510 million from the sales tax for a total of \$824 million. In addition tolls would continue to be collected on expressways.

Nelwender said the right to condemn property would be necessary to implement a strong transportation authority. Rather than concentrating on checks and balances in the agency, he said, the four elected officials on the nine-member authority would be expected to represent the people.

Grindle said there has been a lot of posturing in Orange County on the planned extension of the east-west expressway. And that Seminole County cannot act on its expressway to join with the Orange County one until a decision is made in Orange. He declared there is no problem between Seminole and Orange counties with cooperating on joint projects.

Noting that even with full agreement by Seminole and Orange on the expressway, Grindle said Alex Alexander, chief of the state Department of Environmental Regulation in Orlando, says it would take a year for that state agency to approve of an alignment for the expressway extension in Orange County. Nelwender agreed even if the super agency were created, it could not override state regulations.

See AGENCY, page 2A



## Step Up For Stamps

A run-on 2-cent and the new 22-cent stamps brought heavy traffic through the Sanford Post Office Tuesday. Supervisor James Wardwell said although at times there were double lines of customers, the supply of stamps, which have been available for three weeks, didn't fall

short. The 2-cent first class postage price hike went into effect Feb. 17. Wardwell said the demand for the stamps appears to be letting up today. Postal workers were baffled by yesterday's rush, he said, and hadn't by early today tallied the total of sales for Tuesday.

## Seminole High Teacher Suspended For Alleged Sexual Misconduct

By Deane Jordan  
Herald Staff Writer

A Seminole High School teacher, who also is an assistant track coach, has been suspended following allegations of sexual misconduct with a 16-year-old coed.

Suspended with pay until the next school board meeting Feb. 27 is Ted Tombros, 30, of 151 Shadow Trail, Longwood. He was suspended Friday on the recommendation of Seminole High School principal Wayne Epps. The school board could consider at its next meeting whether to make the suspension permanent, Epps said.

According to school officials, Tombros denies any sexual impropriety with the girl. Tombros could not be reached for comment today.

Robert Hughes, superintendent of Seminole County schools, said Tombros, a driver's education teacher and cross country coach, was suspended because he has been accused of "sexual misconduct or sexual abuse" of a



Ted Tombros

student. The alleged incidents reportedly occurred off the Sanford school grounds, according to Hughes.

Hughes said Tuesday the matter is under investigation by the state Department of Health and Rehabilitative Services. The state board which monitors teacher certifications, the Office of Professional Practices, also has been notified of the action, Hughes said.

Tombros started teaching for Seminole County in 1978, but didn't join the SHS faculty until 1984. He earns \$17,551 a year for his teaching and coaching duties, according to personnel records.

Prior to teaching for Seminole County, Tombros, who has a bachelor's degree, was a substitute teacher at MacArthur High School in Broward County, school records show.

## Personal Income Climbs Due To Special Factors

WASHINGTON (UPI) — The nation's personal income climbed 0.5 percent in January, mostly because a cost-of-living increase for Social Security recipients, the Commerce Department said today.

The improvement was almost entirely due to government payments and book-keeping changes while the growth in jobs and pay added almost nothing to January's economy, the department said.

Without the Social Security increase and a shift of military retirement benefits into January from December income would have gained a

scant 0.1 percent, the department said.

Personal spending on both goods and services climbed 0.6 percent in January, not quite the 0.8 percent increase in December or the 0.9 percent gain in November.

The figure showed consumers are keeping up a moderate spending increases but without the enthusiasm for spending of a year ago.

Private wages and salaries went up only \$1.6 billion compared with \$15.2 billion in December. Most of the increase was in factory payrolls, influenced by a rebound in auto production.

## Airliner Plummets

'People Were Popping Up Like Popcorn'

SAN FRANCISCO (UPI) — A China Airlines jumbo jet with 268 people aboard dropped 6 miles in two minutes over the Pacific Ocean, ripping parts from the plane and slinging passengers into the ceiling.

Fifty-five people were injured. Pilots managed to pull the crippled Boeing 747 out of the steep dive and make a safe landing 500 miles away in San Francisco.

"People were popping up like popcorn," said passenger Sekan Canyo of Los Angeles.

Airline spokesman Christopher Liao said the pilot, who was not identified, told him the plane lost power in the outer right engine and hit severe wind

turbulence. National Safety Transportation Board investigators today tried to pin down more details about the incident.

Several passengers said the plane had vibrated vigorously seconds before the sudden plunge. They estimated the tumble lasted between 40 seconds and two minutes.

Passenger Steve Whica of Los Angeles said the incident was terrifying but no one panicked.

"I could just feel my whole body contorting," he said.

The plane, en route from Taipei to Los Angeles, plunged from 41,000 feet to 9,000 feet in less than two minutes, the Fed-

eral Aviation Administration said.

The 500 mph dive tore away parts of the tail section — about 10 feet from one stabilizer and four feet from the other. In addition, the force of the high speed ripped away the landing gear doors after the crew had lowered the wheels in an effort to slow down the plummeting aircraft.

Liao said the aircraft lost power in its No. 4 engine — the outer right engine — but added that the flameout itself should not have caused the sharp dive.

Earlier, the Federal Aviation Administration had said the 747,

See PLANE, page 2A

## TODAY

Action Reports.....	3A
Bridge.....	8B
Calendar.....	9B
Classifieds.....	10, 11B
Comics.....	8B
Crossword.....	8B
Dear Abby.....	1B
Dr. Lamb.....	8B
Editorial.....	4A
Florida.....	3A
Horoscope.....	8B
Hospital.....	3A
Nation.....	2A
People.....	1B
Sports.....	7-10A
Television.....	9B
Weather.....	3A

## Inside

U.S. automakers may lose protection from Japanese imports, 2A.

















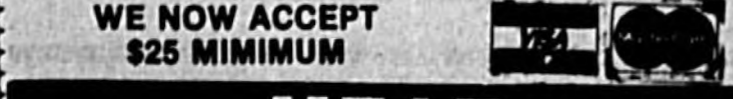


# PARK AND SHOP

SUPERMARKET

PARK AVE. & 25th ST., SANFORD  
OPEN 7 DAYS 8 AM - 9 PM

**SHORT OF CASH - CHARGE IT**  
WE NOW ACCEPT \$25 MINIMUM



## MEAT

**U.S.D.A. CHOICE (FAMILY PAK-4 OR MORE) CLUB OR T-BONE STEAK**  
**\$2.98** LB.  
SAVE \$1.41 LB.

- U.S.D.A. CHOICE BLADE CUT (FAMILY PAK) **CHUCK ROAST** .**\$1.18** (SAVE 75¢ LB.)
- U.S.D.A. CHOICE NEW YORK BONELESS (FAMILY PAK) **STRIP STEAK** .**\$2.00** (SAVE 71¢ LB.)
- EXTRA LEAN MEATY IOWA WESTERN (5 LB. & UP) **SPARE RIBS** .**\$1.88** (SAVE 81¢ LB.)
- EXTRA LEAN MEATY IOWA WESTERN FIRST CUT BURLIN OR SHOULDER **PORK LOIN ROAST** .**\$1.88** (SAVE 81¢ LB.)
- VIRGINIA HICKORY SMOKED (5 LB. & UP) **SLICED BACON** .**\$1.98** (SAVE 91¢ LB.)
- U.S.D.A. CHOICE CENTER CUT (FAMILY PAK 4 OR MORE) **SIRLOIN STEAK** .**\$2.48** (SAVE \$1.11 LB.)
- U.S.D.A. CHOICE **DEL MONICO STEAK** .**\$3.00** (SAVE 70¢ LB.)
- U.S.D.A. CHOICE BONELESS LONDON BROIL .**\$2.00** (SAVE 91¢ LB.)
- U.S.D.A. CHOICE CENTER CUT (FAMILY PAK) **CHUCK STEAK** .**\$1.00** (SAVE \$1.41 LB.)
- TENDER BEEF (5 LB. PAK) **CUBED STEAK** .**\$2.00** (SAVE 80¢ LB.)
- EXTRA LEAN (5 LB. PAK) **GROUND BEEF** .**\$1.00** (SAVE 81¢ LB.)
- U.S.D.A. CHOICE WHOLE BONELESS (5-15 LB. AVG. CUT & WRAPPED FRESH) **SIRLOIN TIPS** .**\$1.00** (SAVE 60¢ LB.)
- EXTRA LEAN (5 LB. PAK) **GROUND BEEF** .**\$1.00**

## GROCERY

- TRUE VALUE CUT BLUE LAKE (18 OZ.) **GREEN BEANS** .**3/1**
- TOP VALUE (18 OZ.) **CORN** .**3/1**
- T.V. (5 LB. BAG) **FLOUR** .**88¢**
- RAO (32 OZ.) **SPAGHETTI SAUCE** .**\$1.78**
- PETER PAN (18 OZ. JAR) **PEANUT BUTTER** .**\$1.00**
- RADIANCE JUMBO TWIN PAK **TOWELS** .**\$1.00**
- HERSHEY INSTANT 1 LB. PAK **COCOA** .**\$1.00**
- HEINZ STRAINED 4.5 OZ. **BABY FOOD** .**5/1**
- RAINBOW (32 OZ.) **CATSUP** .**99¢**
- 6-12 OZ CANS **BLACK LABEL BEER** .**\$1.48**
- 5-18 OZ. CRUSH ASSORTED AND **7-UP** .**\$1.00** (+ TAX & DEPOSIT)

## PRODUCE

- ICEBERG **LETTUCE** .**2** LARGE HEADS **\$1**
- U.S. NO. 1 (10 LB. BAG) **POTATOES** .**\$1.00**
- FANCY RED **GRAPES** .**98¢** LB.
- GOLDEN RIPE **BANANAS** .**4** LBS. **\$1**

## FROZEN FOODS

- GOOD VALUE, 11 1/2 OZ. PKG. **PIZZAS** .**69¢**
- 5 LB. BAG, GOOD VALUE **FRENCH FRIES** .**\$1.00**
- 16 OZ. PKG. GOOD VALUE BREADED **FISH STICKS** .**\$1.00**

**COUPON REDEMPTION:** REDEEM ONE OR ALL FOUR COUPON SPECIALS WITH A SINGLE \$20 OR MORE PURCHASE PER FAMILY EXCLUDING COST OF COUPON ITEMS, MILK, EGGS & CIGARETTES.

<b>COUPON</b> LYKE'S OAK CREEK <b>SLICED BACON</b> 1 LB. PKG. Limit 1 per family with receipt and \$20 or more purchase including regular items, milk, eggs, cigarettes. <b>2.00</b>	<b>COUPON</b> RADIANCE <b>JUMBO TOWELS</b> TWIN PAK Limit 1 per family with receipt and \$20 or more purchase including regular items, milk, eggs, cigarettes. <b>2.00</b>
<b>COUPON</b> FLORIDA GRADE A <b>LARGE EGGS</b> DOZ. Limit 1 per family with receipt and \$20 or more purchase including regular items, milk, eggs, cigarettes. <b>2.00</b>	<b>COUPON</b> COUNTY FAIR <b>BREAD</b> 20 OZ. KING SIZE LOAF Limit 1 per family with receipt and \$20 or more purchase including regular items, milk, eggs, cigarettes. <b>2.00</b>

## Court To Again Wade Into Religion In Schools Issue

WASHINGTON (UPI) — The Supreme Court has agreed to decide whether allowing high school students to meet in classrooms to pray and discuss the Scriptures violates the First Amendment's bar against entangling church and state.

The justices announced Tuesday that they will hear an appeal by a group of Williamsport, Pa., students of a ruling that allowing religious clubs to meet during school time violates the Constitution's prohibition against establishing religion.

The outcome of the case — expected to be heard in April and decided by summer — also will help settle the constitutionality of a federal law requiring high schools to permit religious clubs to meet during the school day.

In other action, the court: — In a 5-4 decision, declared that workers for city-owned mass transit systems are entitled to be paid the minimum wage, thus overruling a 1976 Supreme Court decision that Congress did not have the authority to impose federal wage conditions on state and local governments.

— Cleared the way for all residential telephone customers to pay a \$1 monthly "access" charge starting in June.

The school access case began in 1981 when a group of students asked to meet to read and discuss the Bible and to say prayers during the student activity period. Two mornings a week, the Williamsport high school set aside a half-hour period for various student clubs and activities.

323-5454 **VILLAGE** 323-5454  
**FLEA MARKET**  
SANFORD'S FIRST AND ONLY  
REAL FLEA MARKET  
NOW FULLY PAVED  
1500 FRENCH AVE. SANFORD, FLA.  
OPEN WED.-FRI.-SAT.-SUN. RAIN OR SHINE

**SAIDA SALEH (MD)**  
(Adult, Adolescent, Child & Forensic Psychiatrist)  
Is Pleased To Announce The Opening Of Her Practice Of Psychiatry  
120 East New York Ave., Suite G Ph. (904) 736-6978  
DeLand, Florida 32720 By Appointment Only

**FREE SPINAL EVALUATION**  
WARNING SIGNALS OF PINCHED NERVES  
1. Frequent Headaches  
2. Low Back or Hip Pain  
3. Dizziness or Loss of Sleep  
4. Numbness of Hands or Feet  
5. Nervousness  
6. Neck Pain or Stiffness  
7. Arm and Shoulder Pain  
Evaluation includes: Posture Analysis, Flexion Test, Short Leg Test, Short Arm Test And Talk With Doctor.  
ALL INSURANCE ASSIGNMENTS ACCEPTED  
\* Subject To Policy Limits  
\* THE PATIENT AND ANY OTHER PERSON RESPONSIBLE FOR PAYMENT HAS A RIGHT TO REFUSE TO PAY, CANCEL PAYMENT, OR BE REIMBURSED FOR PAYMENT FOR ANY OTHER SERVICE, EXAMINATION, OR TREATMENT WHICH IS PERFORMED AS A RESULT OF AND WITHIN 72 HOURS OF RESPONDING TO THE ADVERTISEMENT FOR THE FREE SERVICE, EXAMINATION, OR TREATMENT.

**SANFORD PAIN CONTROL CLINIC OF CHIROPRACTIC, INC.**  
2471 S. AIRPORT BLVD. — SANFORD  
SANFORD 323-5763 As Usual This Service Is FREE ORLANDO 849-0169

Newton at first agreed to the proposal by seniors Lisa Bender, Morris Bragg and Kerry Hunter. Forty-five pupils of the 2,500-student body attended the first meeting of the group, called Petros, which is Greek for rock. Some students read Bible verses and some prayed.

Newton then decided that Petros could not meet until he obtained approval from the superintendent of schools and the school's attorney. The superintendent said it would be improper for the school to approve such an activity on school property or school time.

When the school's attorney concluded allowing Petros to meet would violate the First Amendment, 10 students who belonged to the club and their parents sued in June 1982. They brought suit against the school district and school board members in federal district court in Pennsylvania, alleging that their rights of free speech, free exercise of religion, free association and equal protection of the law were violated.

They won in federal district court, which held that equal access to school facilities for the religious club was simply accommodating, not advancing religion in violation of the First Amendment — as long as it was done without official sponsorship.

Last July, a divided appeals court reversed on grounds that allowing the religious clubs access to the school facilities would serve to advance religion.

**Boat Insurance?**  
One name says it best.  
**T TONY RUSSI INSURANCE**  
Ph. 322-0285  
12575 S. French Ave., Sanford  
**Auto-Owners Insurance**  
Life, Home, Car, Business. One name says it all.

**A NUMBER YOU CAN TRUST!**  
322-8321  
For Air Conditioning Service Installation And Good, Sound Advice From A Professional  
Are You Thinking of Upgrading Your Present Heating & Air System? Why Not Call Now For A Home Survey On How You Can Beat The High Cost Of Energy?  
DOING BUSINESS IN THE SANFORD AREA SINCE 1961  
**SOUTHERN AIR**  
LICENSED • BONDED INSURED CODE OF ETHICS  
OF SANFORD, INC.  
100 N. MAPLE AVE. SANFORD  
State Certification CAC006307

**Bonus Easter Bunny**  
with a 95¢ deposit on your portrait package.  
Bunny Approximately 7"  
2 - 8x10s  
3 - 5x7s  
15 wallets  
ONLY **\$12.95**  
Children of all ages, adults, and groups.  
Capture your child's precious look with 20 professional portraits all for just \$12.95 and also get a plush Bonus Easter Bunny. So hop to it, Mom. Another great portrait value awaits you. 95¢ deposit per advertised package. \$1 sitting fee for each additional subject in same portrait. Not valid with any other offer. One Bonus Easter Bunny per family. Advertised package poses our selection. One advertised package per subject, or group posed together. Minors must be accompanied by a parent.  
**Wednesday, February 20 thru Sunday, February 24**  
Daily: 10 a.m. - 8 p.m.  
Sunday: 12 Noon - 5 p.m.  
Orlando Drive, Sanford  
**Kmart**  
THE PORTRAIT PLACE

Evening Herald Presents  
**PROGRESS '85**  
COMING SUNDAY FEB. 24, 1985  
RESERVE YOUR COPY NOW - MAIL ONE TO A FRIEND  
This fact filled edition covers the exciting growth in Seminole County. It's a great section to save. Send a copy to your friends located elsewhere in the United States. We'll be happy to mail it for you for only \$1.50.  
**Evening Herald**  
P.O. BOX 1657  
SANFORD, FLORIDA 32771  
PH. 322-2611  
MAIL 1985'S PROGRESS EDITION TO:  
NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
CITY \_\_\_\_\_  
STATE \_\_\_\_\_ ZIP \_\_\_\_\_  
SEND CHECK OR MONEY ORDER FOR \$1.50 TO:  
**Evening Herald**  
P.O. BOX 1657  
SANFORD, FLORIDA 32771





'Peanut' Comes Of Age

OAKLAND, Calif. (UPI) — Maureen "Peanut" Louie has begun to realize some of the expectations set after she won 14 national junior titles. Louie defeated Terry Holladay 6-3, 6-3, Tuesday night in the first round of a \$150,000 tournament at the Oakland Coliseum Arena. The popular Chinese-American player, who learned tennis on the courts across the bay in San Francisco, utilized strong shots and a quicker game against the taller Holladay. The 24-year-old Louie, a touring pro since 1978, captured her biggest title three weeks ago in Denver, winning \$13,000. She then had a semifinal finish in Florida, and the following week reached the quarterfinals at Marco Island. In an earlier match, seventh-seed Barbara Potter defeated Bettina Bunge of Monaco 7-5, 7-8 (9-7). Potter led 5-2 in the second set, but lost the next three games. Both players then held serve to force a tie-breaker, which Bunge led 6-3 before losing four straight points. Bunge, after holding serve on the 14th point, hit a forehand volley over the baseline to trail 8-7. Bunge hit a backhand shot into the alley off Potter's serve to end the hard-fought match. Bunge won this tournament two years ago. Defending champion Hana Mandlikova of Czechoslovakia and top-seed Chris Evert Lloyd will play their first matches later in the week. Lloyd takes on Louie Thursday night. Earlier, fifth-seed Claudia Kohde-Kilsch of West Germany needed only 55 minutes to breeze by Kim Sands 6-1, 6-2.



Herald Photo by Tommy Vincent

Mo Moghaddam, Lake Brantley's multi-talented forward, is on the move against Winter Park. The Patriots, ranked No. 4 in the state poll, nipped the Wildcats, 1-0.

Own Goal Lifts Pats Past 'Cats

Soccer

John Nelson Herald Sports Writer ALTAMONTE SPRINGS — One goal — a strange one at that — decided the regional soccer championship Tuesday night as the Lake Brantley Patriots pulled out a 1-0 decision over the Winter Park Wildcats at Lake Brantley High School. After battling for over 78 minutes, the Patriots finally went on top on a freak play by the Wildcats. Lake Brantley defender Praveer Sharma kicked a long pass into the goal area hoping for either Mo Moghaddam or Steve DeLong to get a foot on the ball. Instead, Winter Park forward Ken Foley accidentally tipped the ball backwards sending it toward the goal. Goalkeeper Tom Rance was just behind Foley, 10 feet out of the goal. By the time he realized what had happened, it was too late. The ball rolled into his untended net for an "own goal" giving the Patriots the only score of the night with 3:09 left to play. "Our pressure helped cause that," said Brantley coach Jim Brody. Sharma agreed with his coach's assessment. "Everyone was trying so hard we just had to wait (to score)," he said. The victory was the second over the Wildcats this year. Lake Brantley, which improved to 21-2-1, whipped Winter Park, 5-1, in the season opener. The loss was especially tough for Wildcat coach Terry O'finer, who had brought his club along slowly, peaking it for the tournament. "It was a very close contest," he said. "That goal could have gone either way." But it went the Patriots' way and for the third straight post-season game, they pulled off a

narrow win. Lake Brantley outlasted Lyman, 3-2, in five overtimes last Thursday and then nipped Lake Mary, 1-0, Saturday. The first half was dominated by the Wildcats with occasional fast-break-like attacks by Lake Brantley led by senior forwards Moghaddam and DeLong. Winter Park played a controlled game, forcing the ball down the middle of the field against the Pats' aggressive defenders. Opportunities to score were frequent for both teams as the ball crossed the goal area several times with players around but what seemed to be lack of communication kept either team from scoring. The battle for control was fought mainly in front of the goal areas with the defenses clearing the ball leaving the first half scoreless but plenty of action. The second half saw a change in strategy by the Patriots, who put pressure on the Wildcat defense by winning tackles at midfield or clearing the ball back into Wildcat territory. Midway into the half, Lake Brantley's attacking had forced the Wildcats to give three corner kicks, all of which were cleared out. Lake Brantley, although just an "own goal" better on the scoreboard, dominated the shots on goal, 31-15. Brody, nevertheless, was still puzzled by his usually potent offense's inability to score. "We have to start scoring our goals," said Brody. "We have speed, that helps."

Yellow Jackets Sting Maryland For Third Time, 48-43

United Press International Maryland has been good to Georgia Tech this season, but Yellow Jacket guard Bruce Dalrymple hopes Tuesday night was the last time his team must see the Terapins. "I'd just assume we not have to meet them again (in either the Atlantic Coast Conference tournament or the NCAA playoffs)," said Dalrymple, who scored 8 points to help No. 9 Georgia Tech to its third victory of the season over 19th-ranked Maryland, a 48-43 decision at Atlanta. "I think we would be praising our luck." A little luck is just what Maryland coach Lefty Driesell needs right now. It was the fourth straight game he has come up empty in search of his 500th career victory.

"I tried not to even think about No. 500 and I hope my players didn't either," said Driesell. "Spend too much time thinking about that and you could go insane. "We've lost four close games in a row and now we go home to try again Thursday night (against Little Townon State)." John Salley scored 11 points to lead a balanced Georgia Tech attack as the Yellow Jackets widened their ACC lead to a full game. Georgia Tech trailed by 7 points midway through the second half, but then went on a 15-0 run in less than five minutes. Maryland closed to 2 points with less than three minutes left, but the Yellow Jackets, doing most of their damage

Basketball from the free-throw line, outscored the Terps 7-4 down the stretch. "I really thought they had us," said Georgia Tech coach Bobby Cremins. "I thought destiny was going to get in and Lefty was going to get his 500th win. We didn't seem to have anybody to give us a spark. We just didn't have it." Mark Price had 10 points and Yvon Joseph 9 for the Yellow Jackets, 19-5 and 8-4 in the ACC. Len Bias led Maryland, 19-10 and 5-6, with 21 points. Elsewhere, No. 2 Georgetown stomped Pittsburgh 70-48 in a Big

East game, co-No. 20 Alabama-Birmingham nipped South Florida 62-61 in the Sun Belt Conference. Villanova topped St. Joseph's (Pa.) 47-44 and Fairfield outlasted LaSalle 106-105 in double overtime. At Landover, Md., All-America center Pat Ewing passed the 2,000-point plateau, scoring 16 points to power Georgetown. The Hoyas, 24-2 and 11-2, are preparing for the stretch drive and the right to defend their national championship. "Right now, we have to get tournament ready," said Georgetown coach John Thompson. "Right now, we are striving for that level of perfection... you lose one game and you rest for the summer. We cannot afford mental lapses now."

Ewing, who also had 8 rebounds and 9 blocked shots, has 2,007 points in his career, the second most in Georgetown history behind Eric Floyd's 2,304. At Philadelphia, Dwayne McClain scored 18 points, including the game-winning 3-point play with two seconds remaining, to lift Villanova, 16-8 in a Philadelphia Big 5 game. The Wildcats broke a three-game losing streak in winning the City Series title with a 4-0 mark. At Philadelphia, Tim O'Toole scored 8 of his 21 points in the second overtime to propel Fairfield in a Metro Atlantic Athletic Conference game. The Stags, who trailed by 20 points in the first half, scored the first 6 of the second overtime.

SCOREBOARD

Table with columns for SOKC (Soccer Kick) and NBA (National Basketball Assoc.). SOKC lists scores for various teams like Florida State, Clemson, etc. NBA lists scores for Eastern Conference and Atlantic Division teams.

Table with columns for Big "T" Tire & Muffler and CREDIT. Big "T" lists prices for various tires and mufflers. CREDIT advertises 22-month financing for car service.

Advertisement for Road King tires, featuring different tire models like Performance 78, Radiol 401, and White letter tires, along with pricing.

Legal Notice regarding the Circuit Court of the Seventeenth Judicial Circuit of Florida, mentioning John E. Komars and property matters.

Legal Notice regarding the Circuit Court of the Seventeenth Judicial Circuit of Florida, mentioning David Berrien and property matters.

Legal Notice regarding a Public Hearing by the Planning and Zoning Commission in Sanford, Florida, concerning a rezoning application.

Legal Notice regarding a Public Hearing by the Planning and Zoning Commission in Sanford, Florida, concerning a rezoning application.

Advertisement for Oil Change, Lube-Oil and Filter, Recaps, and Tires, featuring prices for various services and products.

Advertisement for Muffler & Tail Pipe Special Installed, Alignment, Brakes, Tune-Ups, and Balancing, featuring prices for various services.



# PEOPLE

Evening Herald, Sanford, Fl. Wednesday, Feb. 20, 1985-18

## Cook Of The Week

### Traveler, Singer, Dancer Got An Early Start In The Kitchen

By Dorothy Greene  
Herald Correspondent

Some of us travel in our dreams. This lady travels for real — on the dance floor and all over the world.

Our Cook of the Week is Shirley Yon of Sanford, who learned to cook at an early age and really enjoys it when her busy schedule permits.

Originally from Baltimore, Md., Shirley says, "My mother taught me a lot about cooking. I was an only child, and my mother worked all the time, so I did most of the cooking and cleaning. I had to get into it whether I wanted to or not, but it was good experience, and now I enjoy cooking when I have the time."

Shirley and her husband, Bob, have lived in Florida since 1972, moving here from Norfolk, Va. Married in 1958 when Bob was in the U.S. Navy, they have four grown children, Bobby, Robin, Andy and Elesa. Andy is with the U.S. Air Force stationed in Fairbanks, Al. Four grandchildren complete the picture and a fifth one is soon to be announced.

A very special member of the Yon family is Michelle, a handicapped foster child, whom Shirley and Bob have taken care of for the past six years. Michelle is a bright, happy 17-year-old who attends the Rosenwald Exceptional Student Center. Shirley recalls, "She was a passenger on the school bus I drove and I just fell in love with her. She spent weekends with us and when I heard that she was going to be placed in another foster home in Orlando, we asked to have her stay with us. She and Elesa are the same age and got along so well. She's a sweetheart and does very well in school."

Shirley has thousands of travel miles to her credit, and is still going strong. First, as a school bus driver, she drove in Virginia for six years, then in Florida for

11 years. Then, several years ago, she completed some extensive training courses to become a travel agent. Taking advantage of her new profession, she has visited the Virgin Islands, the Bahamas, the Caribbean Islands and has been on many cruises. A 7-day island hopper cruise to Hawaii with Bob on their 25th wedding anniversary brings many happy thoughts to mind for Shirley. Visiting all the major islands, she recalls a helicopter ride around Maui to view the waterfalls and a bus tour of a volcanic crater.

A former member of the Central Florida Chorus, a women's non-profit chorus, Shirley has visited Austria with the group and she remembers that it was a beautiful country to visit. Another trip Shirley recalls is to Mexico City with the Spanish Club from Seminole High School. "We had so much fun," she says, "but please don't drink the water!" While taking a course in Spanish at Seminole Community College, Shirley visited Spain with the class.

A lot more mileage has been added up on the dance floor than Shirley can remember. Shirley and Bob have enjoyed square dancing since about 1967 when Bob was stationed in California with the Navy. She loves to sew, and makes most of her costumes and Bob's shirts to match. She says, "There are clubs throughout the States and the calls are the same. It's called western square dancing, so no matter where you are, you can visit a dance group and join right in."

When Shirley and Bob were active on the CB radio a few years ago, their "handles" were Square Dancer and "Lady Square Dancer."

Friday night is bowling night for the Yons and although she modestly speaks of a 142 average, there were "wall to wall shelves of trophies which I



Herald Photo by Tommy Vincent

Shirley Yon starts a pot of Old Fashioned Vegetable Soup, a hearty and satisfying family favorite.

finally took down and stored away in boxes."

When it comes to cooking, Shirley's busy schedule calls for meals that are either quick to prepare or can be put on to cook slowly while she is doing something else. A favorite that everyone in the family likes is Old Fashioned Vegetable Soup. Served with crackers or homemade cornbread, it's a hearty and satisfying meal on a cool winter day.

#### CORNISH HENS L'ORANGE

4 Cornish hens  
2 small cans frozen orange juice  
2 envelopes Lipton onion soup (Cup of soup preferably)  
2 small oranges

1/2 cup brandy  
4 cups wild rice

In a saucepan, heat onion soup, orange juice and brandy. Do not boil. Stuff hens with cooked wild rice.

Preheat oven to 350°. Place hens in baking dish. Brush sauce mixture over hens and bake for approximately one hour. Baste hens with sauce while baking until golden brown. Serve with green vegetable and hot rolls. Serves 4.

#### OYSTER STEW

1 pint fresh oysters with juice  
1 stick butter (do not use margarine)  
1/2 cup chopped onion  
1/4 tsp. celery salt  
1/2 tsp. Worcestershire sauce  
1/2 cup half and half

Melt butter in 3-quart pan, add onions, oysters with juice and saute just until edges of oysters begin to curl. Add celery salt, Worcestershire, and half and half. Cook over low heat, stirring occasionally, until heated through. Do not boil. Serves 4-6.

#### OLD FASHIONED VEGETABLE SOUP

2 lbs. stew beef  
2 medium onions  
6 carrots  
3 medium potatoes  
1/2 stalk celery  
2 tablespoons dried parsley  
1 pkg. soup starter  
1 large can tomatoes  
1 can of corn  
1 can of string beans  
1 large can tomato sauce  
Salt and pepper to taste  
1 bay leaf

Cut meat and fresh vegetables into bite size pieces. Put soup starter, meat, vegetables and parsley into large pot with 3 quarts of water. Add salt and pepper. Cook over medium heat until meat is tender, then add corn, string beans, tomatoes and tomato sauce. Heat thoroughly. Serve with crackers or corn bread. Serves 6 or more.

#### TACO SALAD

1 lb. ground beef  
1 cup grated cheddar cheese  
1 head lettuce, shredded  
3 tomatoes, chopped  
1 lb. bag of Doritos corn chips  
8 oz. sour cream  
1 8 oz. jar of taco sauce  
Brown ground beef and pour off excess fat. Combine cheese, lettuce and tomatoes with beef. Mix together the sour cream and taco sauce and pour over beef mixture. Serve on Doritos, or mix all together. Serves 4-5.

#### CORN FRITTERS

1 can corn, drained  
2 eggs  
Salt and pepper to taste  
Flour  
Mix all ingredients in bowl, using enough flour to hold everything together. Dip out with spoon and fry in hot oil until golden brown on both sides.

#### LAZY COBBLER

Using an 8x11" cake pan, spread the following ingredients in layers: 1 can cherry pie filling, then one can crushed pineapple. Add one package yellow cake mix (dry). Melt two sticks of butter and pour over top. Last layer will be one 3 oz. can of coconut and one package of nuts. Bake at 350° for one hour.

#### SPICED NUTS

1/4 cup brown sugar  
1/2 tsp salt  
1/4 tsp. cinnamon  
1/4 tsp. allspice  
1/4 nutmeg  
1/2 tsp. ground cloves  
1 1/2 tablespoons water  
1 1/2 cups nuts

Put first seven ingredients in glass bowl. Heat in microwave oven 1 1/2 minutes, stirring occasionally. Add nuts, 1/2 cup at a time. Stir until well coated. Place nuts in shallow baking dish and cook in microwave five minutes on high power. Turn out on greased wax paper.

#### CARAMEL KRISPIE CHEWS

Mix together the following ingredients:

1 cup coconut  
1 cup chopped walnuts  
1 cup corn flakes  
1 cup Rice Krispies  
Melt 36 caramels with 3 tablespoons cream in microwave or double boiler. Pour caramel mixture over dry ingredients and form into balls.

#### STUFFED MUSHROOMS

1/2 lb. small mushrooms  
4 slices bacon  
1 small onion  
1 slice bread  
2 tablespoons grated Parmesan cheese  
1/4 tsp. oregano  
1/4 tsp. pepper  
1/2 cup mushroom stems  
Cut off stems of mushrooms and set aside 1/2 cup (diced fine). Chop onion. Cook stems and bacon until bacon is crisp. Mix other ingredients together with cooked items and stuff into mushroom caps. Cook in microwave 4 1/2-5 minutes.

## Opening Doors To Strangers Can Be Devastating

**DEAR ABBY:** Some time ago, you said that nobody should open his or her door to a stranger. Well, recently my car broke down 30 miles from home on a dark highway on a cold winter night.

I am very thankful that a woman in a nearby farmhouse opened her door to me. She was all alone, small and appeared to be in her late 20s or early 30s. (I'm a 6-foot-tall man, weighing 200 pounds.)

This nice lady let me call a towing service who sent someone out to rescue me. It would be very sad indeed if all people took your advice and allowed fear to govern their actions.

Abby, please don't encourage people to abandon their trust in their fellowman, most of whom are decent, law-abiding citizens.

SINCERE IN IOWA

**DEAR SINCERE:** Even though most people are decent, law-abiding citizens, to assume that everyone is could be devastating. You need only to read this newspaper thoroughly to realize that one cannot be too careful these days.

I submit the following from a reader:

"Recently, at a neighborhood watch meeting, a police officer told us about a team of girls working in a nice residential area in Berkeley. A young woman, apparently in distress, would ring the doorbell and implore urgently, 'Please, please may I use your bathroom?'"

"It would seem cruel to turn her away under the circumstances, so of course, she would be let in. Her mission, however, was not to use the bathroom; it was to case the house to see if there was anything of value around. She then pretended to use the bathroom, after which she unlocked the bathroom window. Late that night, she and her partner returned to rob the place. — Careful in California"

**DEAR ABBY:** Your booklet, "How to Write Letters for All



Dear Abby

Occasions," has been a mainstay of my reference shelf for many years. Just how long, I cannot recall, but I've used it for 10 years at the bank where I am employed, and nearly twice as long when I was in the Navy. Add to that my years as bulletin editor and secretary of my Lions Club, and a regular correspondent to six brothers and sisters.

I love to receive letters, and as you say, "The way to get a letter is to write one."

It's amazing the way I keep going back to your booklet for ideas on how to write good letters for all occasions. Your suggestions for letters of condolence have been coming into use more and more lately, but I suppose that's to be expected as one grows older.

Over the years I've been highly complimented on my letters, and I want to thank you, Abby. You have my permission to use my name.

EDWIN E. BAKER  
STUART, FLA.

**DEAR MR. BAKER:** This is for a genuine upper. Your letter made my day.

**DEAR ABBY:** I need to know if something is true or not. I had a high school teacher who told the class that she used to write your columns for you when you went on vacations. Half the kids believed it, and the other half didn't. I'm in the half that didn't believe it. Who's right?

NO NAMES, PLEASE

**DEAR NO NAMES:** You're in the winning half. When I go on vacations, I write my columns in advance.

### To Represent Governor in Super Bowl Cookoff

## Keogh Named 1985 Seafood Chef Of Year

Congratulations to Chef Keith Keogh of Disney World's EPCOT Center, Future World Area, the new reigning "1985 Florida Seafood Chef of the Year." The "First Annual Florida Governor's Cup for Seafood Excellence" was held Feb. 4, at the American Culinary Federation Headquarters in St. Augustine.

This prestigious event was sponsored by the American Culinary Federation, Southeastern Fisheries Association and the Gulf and South Atlantic Fisheries Department Foundation and presented by the Department of Natural Resources, Division of Marine Resources, Bureau of Seafood Marketing.

The award-winning dish, Florida Citrus Baked Snapper, tantalized the taste buds of the most respected figures in the culinary world. Lieutenant Governor Wayne Mixson awarded Chef Keogh the "Florida Governor's Cup for Seafood Excellence," with Bob Jones, Executive Director, Southeastern Fisheries Association, presenting the winning chef with a specially struck medallion, and a \$500 cash prize.

However, the excitement isn't over yet. Chef Keogh will represent Governor Bob Graham in the seafood challenge on Feb. 22, which Governor Graham issued to

Governor Robb of Virginia, billed as the "Florida/Virginia Seafood Super Bowl." This spectacular happening will also be held at the American Culinary Federation Headquarters in St. Augustine.

The excitement is mounting — which state will triumph as the "Seafood Super Bowl Champ?"

Keogh, the son of Mr. and Mrs. Richard Keogh of Lake Mary, attended local schools and is a graduate of Seminole High School where he played varsity football. He is married to the former Vickie Coxson of Winter Park and they have two daughters.

### NEW ARRIVAL

Martha and Kevin Crosier of Sanford announce the birth of a daughter, Catherine Ansley, on Jan. 29, at Physicians Birthing Center, Longwood.

Maternal grandparents are Mary Lou and Thomas McDonald, Sanford, and paternal grandparents are Kathleen and James Crosier, Tallahassee.

**LEE'S MEAT**  
27th St & 17 92 Ph 323 0180 Sanford  
FINE GUEST SHOPPING CENTER NEXT TO JEWEL  
OPEN MON THURS 9-6 FRI 9-7 SAT 9-6  
CASH & CARRY WE ACCEPT FOOD STAMPS

WHOLE FRYERS	49¢
BEEF LIVER	59¢
BONELESS CHUCK ROAST	\$1.69
LEAN FRESH COUNTRY SAUSAGE	\$1.19

CHECK OUR EVERYDAY LOW PRICES & SAVE 20%-30% OVER CHAIN STORES

**Pierced Ear Protectors**  
EARS

Let's You Wear Any Pierced Earrings Including Costume Jewelry Without Discomfort. • Metal Allergies & Irritations Completely Limited. • Comfortable, Easy To Use. • Irresistible, Comfortable And Economical. • Easily Transferred From One Earring To Another. • Eliminates The Need For Gold Posts, Stainless Steel Or Hypoallergenic Earrings.

*Lois Place*      116 W. First St.  
323-4193  
Downtown Sanford

# Tasty, High Fiber Muffins Mixed In Minutes

These tasty, simple-to-prepare muffins are supercharged with nutrition and energy to keep youngsters or adults alert all morning.

Your choice of sesame seeds or sunflower seeds, carrot or zucchini, and prunes or chopped dried apricots, give this recipe a healthy dose of high fiber. The raisins are considered good sources of calcium and iron. When combined with enriched self-rising flour (which has the B-vitamins, thiamin, niacin and riboflavin, plus the minerals, iron and calcium) these muffins become a powerhouse.

Of course, all this good nutrition is useless if the muffins are not delicious and convenient to make. "High Fiber Raisin Muffins" once again excel. Besides being tasty, they can be mixed in minutes. "Self-rising" means that the leavening and salt have been preblended, saving mixing and measuring steps.

## Southern Cooking Slants To Far East

A taste of the Orient came from the state of Virginia in the 1984 National Egg Cooking Contest, sponsored by the American Egg Board. Active 4-H'er Stacey Jackson of Afton, Virginia placed third in the Junior/Senior High School Division of the contest with her International entree, Old Virginny Egg Foo Yung. Stacey's Oriental version of an omelet won the \$500 third prize for its enticing combination of crunchy vegetables tinged with the delicate flavor of shrimp.

When Stacey Jackson, oldest daughter of Mr. and Mrs. William E. Jackson, isn't creating mouth-watering recipes in the kitchen, you can bet she's busy elsewhere. Besides keeping up with the demands of being senior and member of the drama and French clubs at Nelson County High, Stacey is a 4-H All-Star. She is serving as president of the Rockfish Valley Community 4-H club and as secretary of the Nelson County 4-H Honor club, is a junior leader at 4-H Camp and gives many demonstrations in a variety of project areas.

Old Virginny Egg Foo Yung is an economical way to add exotic appeal to a meal. The use of eggs as the main protein source and the abundance of vegetables make nutrients plentiful. Garnish the patties with almond slivers, cherry tomatoes and lightly-steamed broccoli spears to accentuate the Far-Eastern effect. To complete an authentic Oriental meal, serve with egg rolls and rice and pass the fortune cookies and tea.

### OLD VIRGINNY

#### EGG FOO YUNG

4 servings of 2 patties each  
1 cup chopped green pepper  
1/2 cup chopped onion  
2-3 tablespoons vegetable oil  
4 eggs  
2 tablespoons soy sauce  
1/2 cup chopped, cooked deveined shrimp  
1/2 cup drained canned bean sprouts  
1/2 diced drained water chestnuts

Cooked broccoli spears  
Toasted almonds, optional  
Cherry tomatoes, quartered

In 10- to 12-inch omelet pan or skillet over medium heat, cook greenpepper and onion in two tablespoons of the oil, stirring occasionally, until tender but not brown, about five minutes. Remove pan from heat. With slotted spoon, remove vegetables from pan, leaving oil in pan. Set vegetables aside.

In medium bowl, beat together eggs and soy sauce. Stir in shrimp, bean sprouts, water chestnuts, and reserved vegetables. Reheat pan over medium-high heat until hot enough to sizzle a drop of water. Drop egg mixture by 1/4 cupfuls into pan. Quickly push uncooked egg mixture back towards vegetables. Cook until lightly browned on bottom, turn brown other side. Drain on paper towels. Repeat with remaining egg mixture, adding an additional one tablespoon oil, if necessary. Garnish with broccoli, almonds if desired, and tomatoes.

### HIGH FIBER RAISIN MUFFINS

2 cups enriched self-rising flour  
3/4 cup raisins or chopped prunes, or chopped dried apricots

1/2 cup sesame seeds or sunflower seeds

1/2 cup sugar

1/2 cup grated carrot or zucchini

1 1/2 teaspoons baking soda

1 1/2 teaspoons cinnamon

1/2 teaspoon ground cloves

1 egg

1 cup milk

1/4 cup butter, melted

Stir together flour, raisins, seeds, sugar, carrots, baking soda, cinnamon and cloves. Beat together egg, milk, and butter.

Add all at once to flour mixture, stirring only until flour is moistened. Fill 12 greased, 2 1/4 inch wide muffin cups. Bake at 400°F 20 minutes or until golden brown. Makes 12 muffins.

Richly flavored with fried pork sausage and French onion dip, and brightly colored with bits of pimiento, "Country Sausage Muffins" promise to arouse even the jaded appetites of "breakfast skippers."

They're easy to prepare. Simply combine the few ingredients, pour into muffin tins and bake.

### COUNTRY SAUSAGE MUFFINS

1/2 pound pork sausage

1 cup enriched self-rising flour  
1 cup enriched self-rising corn meal

1 jar (2 oz.) pimiento, chopped and drained

1 cup (8 oz. carton) French onion dip

1/2 cup milk

2 tablespoons pan drippings

Fry pork sausage until crisp; drain, reserving drippings. Stir together flour, corn meal, cooked sausage and pimiento. Combine onion dip, milk, and pan drippings. Add liquid all at once to flour mixture, stirring only until flour is moistened. Fill greased muffin cups 3/4 full. Bake in preheated 425° oven 20 to 25 minutes, or until golden brown. Cool slightly before removing from pan. Makes 12 muffins.



Muffins packed with nutrition.

# Tasty Meats

Publix offers you more variety, more quality, more meat and produce on your menu.

You'll also find a delightful variety of tender poultry, succulent pork, tasty ham and more.

So put them together with a variety of hearty winter vegetables for an exciting menu of all the meals your family loves — all from Publix.

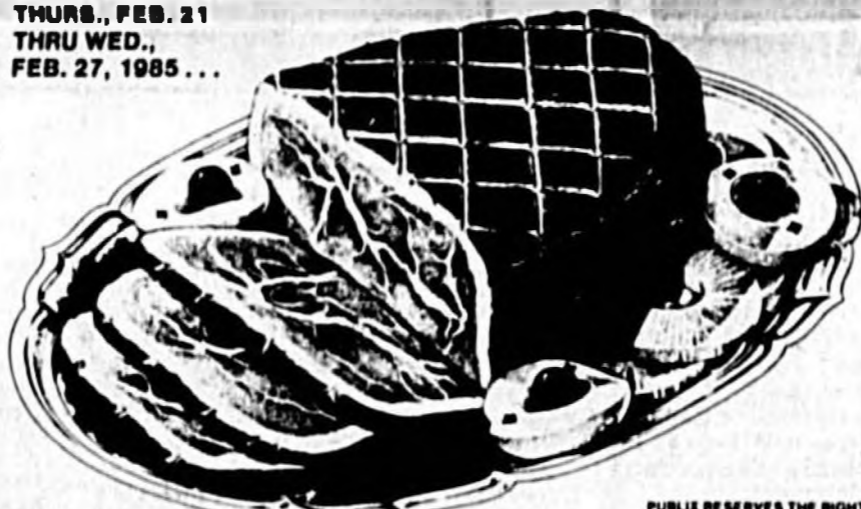
It's the little things that make the difference at Publix.



Palm River Sliced Bacon  
1-lb. pkg.  
**98¢**  
With One S&H Stamp  
Price Saver Certificate



THIS AD EFFECTIVE:  
THURS., FEB. 21  
THRU WED.,  
FEB. 27, 1985 ...



PUBLIX RESERVES THE RIGHT TO LIMIT QUANTITIES SOLD

Deli	
Louis Rich Turkey Franks 12-oz. pkg. <b>79¢</b>	Oscar Mayer Meat or Beef Variety Pak 12-oz. pkg. <b>\$1.99</b>
Lykes Meat or Beef Sliced Bologna 1-lb. pkg. <b>\$1.49</b>	Tasty Smoked Turkey Breast ..... 1/2-lb. \$1.29
	Flavorful German Bologna or Olive Loaf ..... 1/2-lb. 69¢
	Delicious Beef Salami or Spiced Luncheon Loaf ..... 1/2-lb. 69¢
	Great Tasting Macaroni Salad .... per lb. 89¢
	Fresh-Baked Lemon Krunch Pie ..... each for \$1.99
	Fresh Jewish Rye Bread ..... per loaf 69¢
	Great Tasting Supreme Swiss Cheese ..... 1/2-lb. 89¢
	Hot To Go or Heat & Serve! Green Pepper Steak ..... per lb. \$4.19
	Macaroni & Cheese ..... per lb. \$2.09
	Buffalo Style Hot & Mild Chicken Wings .... per lb. \$2.39
	Zesty Flavored Bar-B-Q Spareribs ..... per lb. \$3.99

Plumrose Imported Canned Ham  
2-lb. can  
**\$5.99**

# Fresh

DANISH BAKERY  
RESERVES THE RIGHT TO LIMIT QUANTITIES SOLD

Buttery rich breads, creamy chocolate eclairs, flaky pastries and pies, sweet cookies and cakes. Publix' Danish Bakery — irresistibly good.

Delight The Whole Family With An (8-Inch) Cherry Pie each for **\$2.49**

Great Tasting! Rye Bread each loaf **69¢**

Great Breakfast Treat! Egg Bagels ..... 6 for 99¢  
Made With Fresh Strawberries Strawberry Tarts ..... each for 79¢

Items Above Available at all Publix Stores with in-Store Bakeries Only.

Made With Cinnamon & Plum, Juicy Raisins Cinnamon Raisin Rolls ..... 16-oz. bag \$1.99  
Delicious Plain Mini Donuts ..... 16-oz. bag 99¢  
Real, Homemade Tasted Blueberry Muffins ..... 6 for \$1.99



Items Above Available at all Publix Stores & Danish Bakeries.

## Meat

Swift Premium Beef, Corned Beef, Ham, Turkey or Chicken

Deli Thin Meats ..... 2 1/2-oz. pkg.	<b>49¢</b>
Swift Premium Sliced Bologna, Pickle & Pimento Loaf or Olive Loaf ..... 8-oz. pkg.	<b>79¢</b>
Swift Premium (Stick) Braunschweiger ..... per lb.	<b>\$1.19</b>
Jimmy Dean Mild, Hot or Sage Pork Sausage ..... 1-lb. bag	<b>\$1.99</b>
Kahn's Great Tasting! Sliced Bacon ..... 1-lb. pkg.	<b>\$1.83</b>
Publix Meat or Beef Smoked Kielbasa .... per lb.	<b>\$1.99</b>

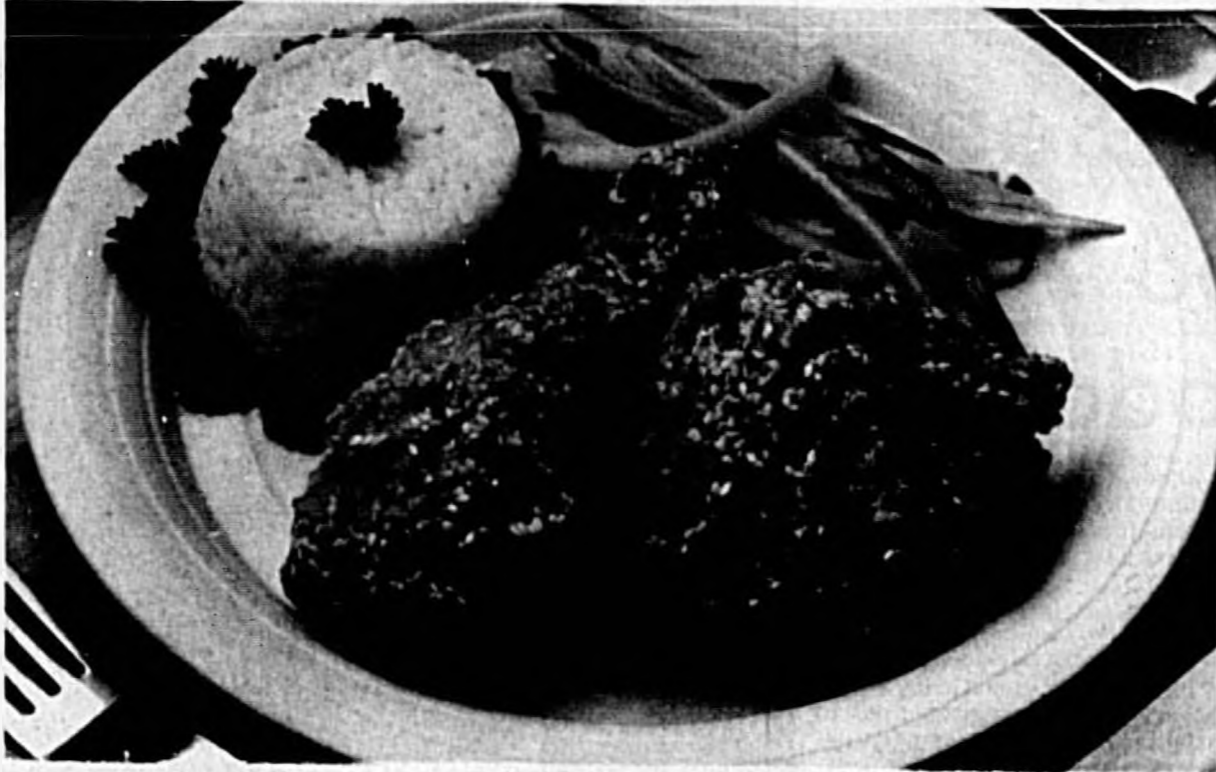
## Seafood

Seafood Treat, Fresh Grouper Fillet ..... per lb.	<b>\$6.09</b>
Seafood Treat, Fresh Cod Fillet ..... per lb.	<b>\$3.59</b>
Seafood Treat, Fresh Farm Raised Catfish Fillet ..... per lb.	<b>\$3.89</b>
Seafood Treat, Fresh Medium Shrimp ..... per lb.	<b>\$5.89</b>
Seafood Treat, Sliced Nova Lox ..... 8-oz. pkg.	<b>\$5.29</b>
Seafood Treat, Fresh Frozen Perch Fillet ..... per lb.	<b>\$2.09</b>





A hot crispy fried chicken dinner on a brisk winter day is Sesame Mustard Chicken, made with fully cooked fried chicken pieces.



## Frozen Fried Chicken Takes A Spicy Flair

Coming home after a long winter's day, your body's cold, hungry and ready for a hot meal and a little relaxation. But, then there is dinner to fix.

A hot crispy fried chicken dinner certainly takes away the winter chill and satisfies the appetite, but it means hours of preparation and cleanup when made from scratch. So keep it simple, but make it exciting, by brushing a flavorful sauce on

frozen fully cooked fried chicken just before popping it in the oven. The easy-to-use chicken needs no thawing, heats in a quick 30 minutes and comes in sizes and shapes to suit everyone at the table.

That familiar fried chicken found in the grocer's freezer takes on a spicy, oriental flair when brushed with a glaze of honey, sesame seeds, mustard and ground ginger.

### SESAME MUSTARD CHICKEN

1 package (32 oz.) frozen fully cooked fried chicken assorted pieces

1/4 cup honey  
3 tablespoons sesame seeds  
4 teaspoons prepared mustard  
1/2 teaspoon ground ginger

In 3-quart oblong baking dish, arrange chicken. In small bowl, combine remaining ingredients. Brush chicken with sauce. Heat in 375° F oven 30 minutes or until hot. Makes five servings.

### CHICKEN AND WILD RICE

1 package (6 oz.) long grain and wild rice

1/2 cup chopped onion  
1/4 cup diced celery  
1 tablespoon butter or margarine

1 can (4 oz.) sliced mushrooms, drained  
1 cup (4 oz.) shredded cheddar cheese

1 package (32 oz.) frozen fully cooked fried chicken assorted pieces

Prepare rice according to package instructions. In small saucepan, saute onion and celery in butter until tender. In 3-quart casserole combine rice, onion, mixture, mushrooms and cheese. Place chicken on top of rice mixture. Heat in 375° F oven 30 minutes or until hot. Makes five servings.

### FRIED CHICKEN WITH CHEESY POTATOES

2 cups water  
1/2 cup milk  
2 tablespoons butter or margarine

2 cups mashed potato mix  
1 cup (4 oz.) shredded Cheddar cheese  
1/2 cup dairy sour cream  
2 tablespoons frozen minced chives

1 package (32 oz.) frozen fully cooked fried chicken assorted pieces

In medium saucepan, combine water, milk and butter. Heat to boiling. Stir in potato mix. Let stand one minute. Stir in cheese, sour cream and chives. In 3-quart oblong baking dish, spread potato mixture. Place chicken pieces on top. Heat in 375° F oven 30 minutes or until hot. Makes five servings.

## Chinese Dessert Offering

### ALMOND CAKES

Almond cookies and preserved kumquats are a standard Chinese dessert offering. These almond cakes are a richer take-off on the cookies. Serve them with Oolong tea. The clean taste and fragrant smell makes a nice accompaniment throughout the Chinese dinner.

1 1/4 cups unsifted flour  
1/4 cup corn starch  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
2 eggs, divided  
1/2 cup sugar  
1/2 cup corn oil  
2 tablespoons orange juice  
1 teaspoon almond extract  
1/2 teaspoon vanilla extract  
Whole unblanched almonds  
1 tablespoon water  
Grease 24 (2 1/4 x 1 1/4-inch) muffin cups.

In small bowl, stir together flour, corn starch, baking powder and salt. In large bowl, with mixer at medium speed, beat one of the eggs until frothy. Gradually beat in sugar until thoroughly mixed. Add corn oil, orange juice and extracts; beat until well mixed. Reduce speed to low; gradually beat in flour mixture until well blended.

Spoon about one tablespoon batter into each prepared muffin cup. Level tops. Decoratively press three almonds into batter in each cup. Lightly beat remaining egg with water. Remove from cups. Cool completely on wire rack. Store in tightly covered container. Makes 24.



# Beef 'N More

Publix offers you a wide variety of tasty meats. Beef, lamb, pork, poultry — conveniently packaged in all different sizes. And if you need a special cut — just ask, we'll be glad to help.

**Guarantee**  
We will never knowingly disappoint you. If for any reason your purchase does not give you complete satisfaction, the full purchase price will be cheerfully refunded immediately upon request. We have always believed that no sale is complete until the meat is seen and enjoyed.

*It only makes sense that the best supermarket has the best beef.*

PUBLIX RESERVES THE RIGHT TO LIMIT QUANTITIES SOLD



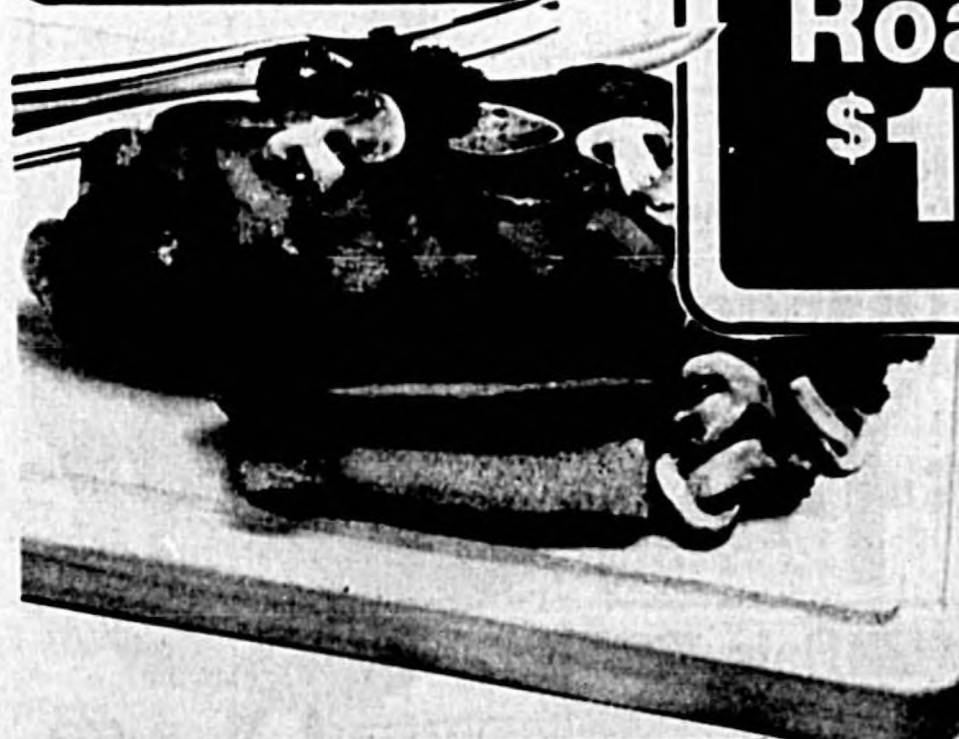
Publix Beef - Gov't.-inspected  
**Key Club Steak**  
per lb.  
**\$3.17**

Publix Beef - Gov't.-inspected  
**T-Bone Steak**  
per lb.  
**\$3.27**

Publix Beef - Government-Inspected Boneless Full Cut  
**Round Steak**  
**\$1.77**  
lb.  
Publix Beef - Government-Inspected Boneless  
**Chuck Roast**  
**\$1.77**  
lb.

Publix Beef - Gov't.-inspected Boneless  
**Shoulder Roast**  
per lb.  
**\$1.87**

Publix Beef - Gov't.-inspected  
**Sirloin Steak**  
per lb.  
**\$2.77**



Publix Beef - Gov't.-inspected	<b>Sirloin Tip Roast</b> .....	per lb.	<b>\$2.47</b>
Publix Beef - Gov't.-inspected Boneless	<b>Shoulder Steak</b> .....	per lb.	<b>\$1.97</b>
Publix Beef - Gov't.-inspected	<b>Chicken Steak</b> .....	per lb.	<b>\$2.97</b>
Publix Beef - Gov't.-inspected (Round)	<b>London Broil</b> .....	per lb.	<b>\$2.77</b>
Publix Beef - Gov't.-inspected	<b>Flank Steak</b> .....	per lb.	<b>\$3.67</b>

THIS AD EFFECTIVE:  
THURS., FEB. 21 THRU  
WED., FEB. 27, 1985...



where shopping is a pleasure 7 days a week



## Meat

Swift Premium Gov't.-inspected, Shipped Quick-Frozen, Evisc., U.S.D.A. Grade A

**Ducklings** ..... per lb. **\$1.09**  
Lykes Mild or Old Fashion

**Corned Beef Brisket** ..... per lb. **\$1.99**

Tasty Sliced  
**Beef Liver**  
per lb.  
**67¢**

Dinner Bell  
**Boneless Ham**  
per lb.  
**\$1.99**

# New Methods To Serve Fish And Seafood Are Just Right For Today

The recipes featured here explore not only the range and variety of seafood but also some of the intriguing cooking methods so perfectly adapted for fish and shellfish. The result is a style of cooking and eating that is right for today.

## STEAMED WHITEFISH JARDINIÈRE

12 ounces Alaska pollock or cod filets, thawed if necessary  
3 cups diagonally sliced Swiss chard or bok choy  
Salt and pepper  
2 teaspoons lemon or lime juice

4 each thin lemon or lime slices and tomato slices  
¼ teaspoon basil, crumbled\*  
Cut pollock into four serving-sized pieces. Place Swiss chard on heat-proof dish or directly on steamer rack over boiling water; season chard with salt and pepper. Arrange pollock on chard, sprinkle with lemon juice, salt and pepper. Place a lemon slice and tomato slice on each portion of fish; sprinkle with basil. Return water to boil; steam 10-15 minutes or until chard is tender and fish flakes when tested with a fork. Makes four servings.

\*About one teaspoon minced fresh basil can be substituted.

## STEAMED HALIBUT AND CUCUMBERS

2 heads Boston or bibb lettuce  
Butter or margarine, melted  
¼ teaspoon salt, divided  
Pepper  
1 cup very thinly sliced cucumbers

¼ cup very thinly sliced onion  
1-2 tablespoons vinegar  
½ teaspoon sugar  
¼ teaspoon dill weed  
4 (6 oz. each) halibut steaks  
Separate lettuce into leaves and toss lettuce with two tablespoons butter. ¼ teaspoon cucumbers and onion with vinegar, sugar, dill weed, ¼ teaspoon salt and dash pepper. Layer on platter or directly on steaming rack; place platter on rack over boiling water. Season halibut with ¼ teaspoon salt and dash pepper; brush with butter. Place halibut on vegetables. Return water to boil; steam, covered, 10-15 minutes or until fish flakes easily when tested with a fork. Makes four servings.

## ALASKA CRAB SAUTE

12 ounces Alaska King or Snow crab split legs, thawed if necessary  
2 tablespoons olive oil  
½ cup chopped onion  
1 cup each sliced mushrooms and julienne zucchini  
2 tablespoons chopped parsley  
2 tablespoons dry sherry  
½ teaspoon thyme, crushed  
Salt and pepper

Saute crab, cut-side down, in oil about five minutes or until heated. Push to one side of skillet. Add onion, mushrooms and zucchini; saute until crisp-tender. Add parsley, sherry, thyme and salt and pepper to taste; stir gently. Serve crab on bed of vegetable mixture. Makes about three servings.

## SEAFOOD VEGETABLE COMBO

1 can (7½ or 7¾ oz.) salmon  
1 package (10 oz.) frozen cut Italian beans or Chinese pea pods  
½ cup each julienne carrot and celery\*

2 tablespoons chopped onion  
1 tablespoon oil  
2 tablespoons dry white wine  
¼ teaspoon oregano, crushed\*\*  
Dash bottled hot pepper sauce  
Salt  
½ cup Alaska shrimp, thawed if necessary

Drain salmon; break into large chunks. Microwave frozen green beans at high five minutes or until tender. Combine carrot, celery, onion and oil in 1½ quart microwave-proof dish; cover loosely with waxed paper or plastic wrap vented by folding back one corner. Microwave at high two minutes; add wine, oregano and hot pepper sauce. Salt to taste. Add beans and seafood; microwave, covered, at medium (50 percent) power two minutes or until all ingredients are thoroughly heated. Makes 4-6 servings.

Serving tip: Serve with cooked rice.  
\*Sliced water chestnuts can be substituted for celery.  
\*\*One teaspoon of a favorite fresh herb can be substituted.

## SALMON AND RICE SALAD

¾ cup water  
½ cup uncooked rice  
1 teaspoon lemon juice  
¼ teaspoon grated lemon peel  
¼ teaspoon salt  
Dash coarsely ground pepper  
1 cup (6-8 oz.) cooked Alaska salmon chunks

1 cup frozen peas, thawed  
2 tablespoons each chopped green onion and green pepper  
Basic Dressing  
2 tablespoons toasted slivered almonds  
1 tablespoon chopped parsley  
1 teaspoon chopped fresh mint (optional)  
Combine water, rice, lemon juice, peel, salt and pepper. Bring to boil; reduce heat and

simmer, covered, 20 minutes or until rice is tender.\* Toss with remaining ingredients except almonds, parsley and mint.

Cover loosely with waxed paper or plastic wrap vented with one corner folded back. Microwave at high two minutes. Gently stir in remaining ingredients. Cool to lukewarm or room temperature. Makes six servings.



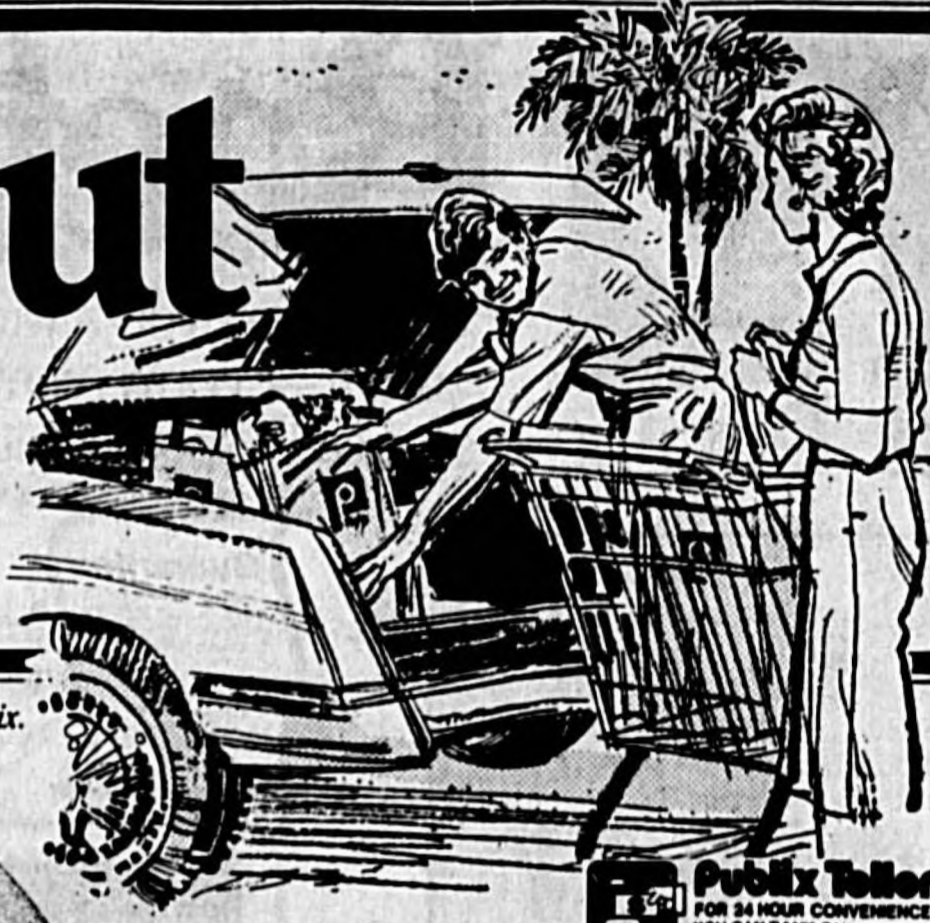
Swiss chard or bok choy and ripe tomato slices add a different touch to Steamed Whitefish Jardiniere.

# Carry Out



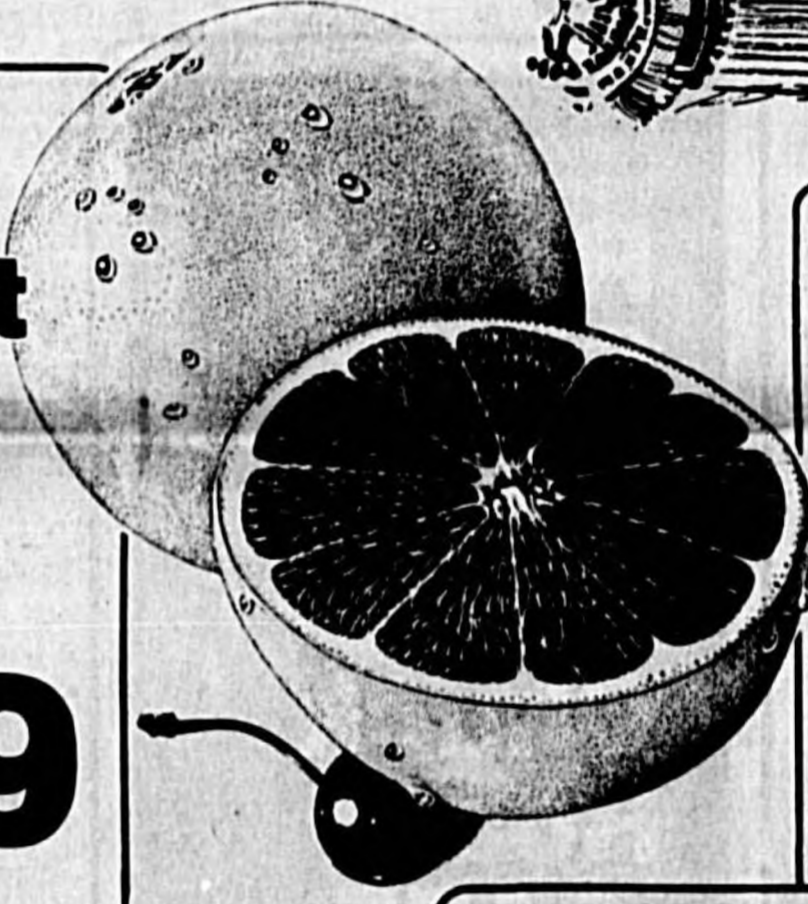
At Publix, we bag and carry out your groceries and no tipping is our policy. Providing you with friendly, helpful service is our job. And we take great pride in doing the best job we can. Just as we take pride in offering you the best quality and value we can. That's why shopping at Publix is such a pleasure.

It's the little things that make the difference at Publix.



Publix Teller FOR 24 HOUR CONVENIENCE YOU CAN BANK ON.

Florida Sweet Juicy White  
**Seedless Grapefruit**  
**5** lb. bag  
**\$1.29**



All Purpose  
**White Potatoes**  
**10** lb. bag  
**\$1.39**

**Produce**  
Saled Perfect, Florida (Medium Size)  
**Tasty Tomatoes** .. 10-oz. can 49¢  
Serve With Cheese Sauce, Tender  
**Fresh Broccoli** ..... large bunch 99¢  
For Snacks or Salads, Tasty Red  
**Seedless Grapes** ..... 10-oz. can \$1.29

**All Purpose Crip, Juicy**  
**Ida Red Apples** . 3 lbs. 99¢  
**Ripe, Juicy Tasty Assorted Plums**... per 89¢  
Excellent Baked or Candied, North Carolina  
**Sweet Potatoes**... per 39¢  
Great For Snacks, Ripe, Tasty Northwest (150 Size)  
**Anjou Pears** ..... 10 lbs. \$1

Made From Concentrate, Tropicana Brand  
**Chilled Orange Juice**  
half gal.  
**\$1.49**



**Frozen Food**  
Florida Gold Valencia Concentrate  
**Orange Juice**..... 10-oz. can \$1.19  
Tree Top Concentrate  
**Apple Juice** ..... 10-oz. can 99¢  
Downyflake Reg. or Buttermilk  
**Waffles**..... 12-oz. pkg. 79¢  
Totino Crip Crust Assorted 10-inch  
**Party Pizzas** ..... per 99¢  
Birds Eye Reg. or Extra Creamy  
**Cool Whip**..... 12-oz. bowl \$1.19

**Cheese**  
Sargento Cheese  
**Sliced Swiss**..... 8-oz. pkg. \$1.39  
Kraft Individually-Wrapped Sliced  
**Light N' Lively** ..... 12-oz. pkg. \$1.99  
Wisconsin Cheese Bar Mozzarella or Sharp Cheddar  
**Shredded Cheese**..... 8-oz. pkg. \$1.29  
Dairi-Image Shredded Imitation Mozzarella or  
**Cheddar** ..... 8-oz. pkg. 85¢

**Dairy**  
Mazola Reg. or Unsalted Corn Oil Quarters  
**Margarine** ..... 1-lb. ctn. 89¢  
Pillsbury Best Quick 8-ct. Cinnamon Rolls or 6-ct.  
**Apple Danish** ..... each for \$1.49  
Land O Lakes Sweet Cream Lightly Salted Quarters  
**Butter** ..... 1-lb. ctn. \$1.99  
Dairi-Fresh  
**Half & Half** ..... quart size \$1.19

**Frozen Seafood**  
Treasure Isle Breaded  
**Shrimp Mates** ..... 16-oz. pkg. \$2.99  
Treasure Isle  
**Cooked Shrimp**..... 8-oz. pkg. \$2.39

Green Giant Frozen  
9-oz. Chicken Ala King, Chicken Chow Mein or 10-oz.  
**Chicken & Pea Pods**  
each for  
**\$1.59**

Mrs. Smith Frozen  
Natural Juice 41-oz. Apple Strusel or 37-oz.  
**Apple Pie**  
each for  
**\$2.99**

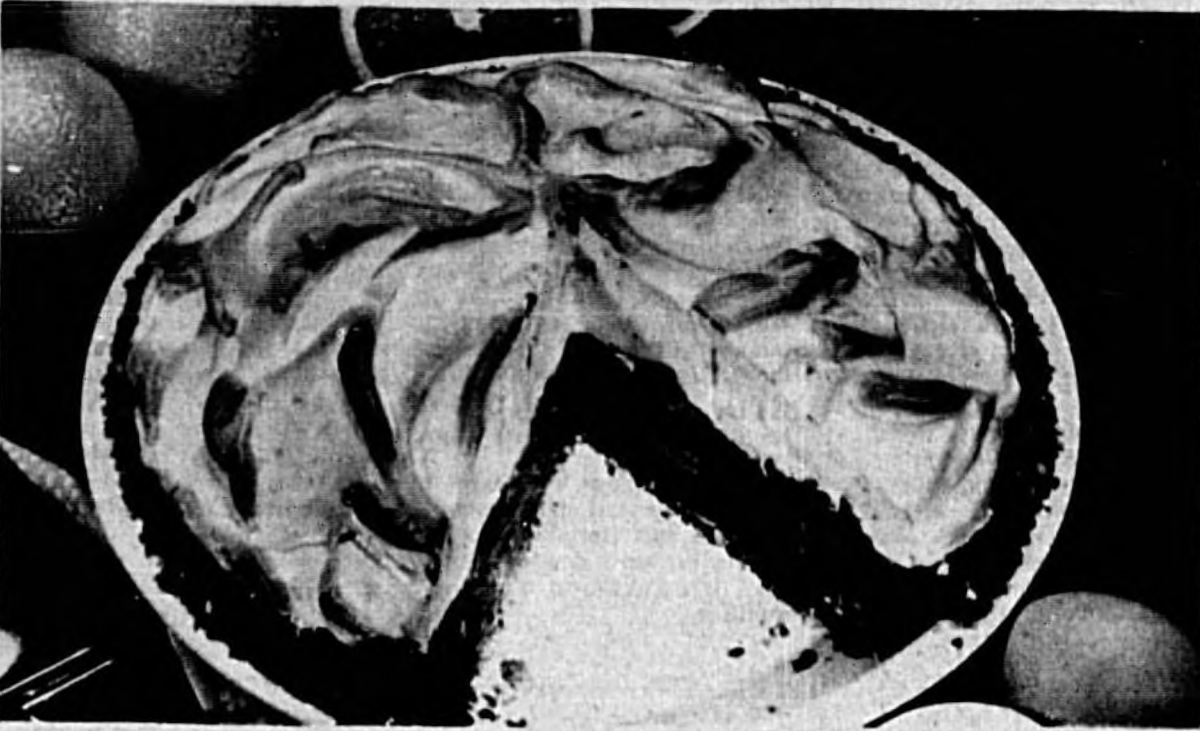
Assorted Publix Premium Brand  
**Ice Cream**  
half gal. ctn.  
**\$2.19**

Dairi-Fresh Assorted  
**Yogurt**  
3 8-oz. cups  
**89¢**

Dairi-Fresh Small or Large Curd, Schmierkase or Lowfat  
**Cottage Cheese**  
1-lb. cup  
**99¢**

# Baked Alaska

## Oranges Add Zest To Dessert



Create Spectacular Chocolate Orange Baked Alaska Pie.

It's one of those days reserved for the mid-winter blues and you still have to prepare dessert. Forget the stove, yet create an awe-inspiring dessert spectacular as quick as 1,2,3.

1. Prepare a no-bake graham cracker pie shell.

2. Add softened chocolate ice cream mixed with chopped oranges and orange-flavored liqueur to the shell and freeze.

3. Top with meringue and pop in the oven briefly to brown the topping.

Another quick and easy recipe for either a refreshing dessert or a palate cleanser between

courses, is Orange Shiver, an unusual sherbet that blends oranges with a lemon yogurt.

Ambrosia souffle is a sky high airy delight made with pineapples, flaked coconut, chopped oranges and beaten egg whites that should go in the refrigerator in the morning and be ready to serve in the evening.

**CHOCOLATE-ORANGE BAKED ALASKA PIE**

One 9-inch pie shell (see below)

1 quart chocolate ice cream

3 oranges, sectioned and chopped

1/4 cup orange-flavored liqueur

Meringue (see below)

Soften ice cream; carefully stir in oranges and liqueur. Return to freezer until almost set; spoon mixture into chilled crumb crust. Freeze until firm. Spread prepared meringue evenly over top of ice cream, sealing well at edges. (At this point, pie may be frozen for up to 24 hours.) Bake in 500° F. oven 3-5 minutes or until lightly browned. Serve immediately. Makes 6-8 servings.

**Pie Shell:**

1 1/2 cups graham cracker crumbs

1/2 cup finely chopped almonds

1/2 cup butter or margarine, melted

3 tablespoons brown sugar

1 teaspoon grated orange peel

In large mixing bowl, stir together all ingredients. Press mixture evenly into 9-inch pie plate, covering bottom and sides of dish. Chill one hour.

**Meringue:**

3 egg whites

1/4 teaspoon cream of tartar

1 teaspoon grated orange peel

1/2 teaspoon almond flavoring (optional)

1/2 cup firmly packed brown sugar

In small mixer bowl, beat egg whites and cream of tartar until foamy. Beat in orange peel and almond flavoring. Beat in sugar, one tablespoon at a time; beat until thick and glossy.

**ORANGE SHIVER**

2 containers (8 oz. each) lemon yogurt

1/2 cup light corn syrup

1 tablespoon grated orange peel

3 oranges, sectioned

Process all ingredients in container of food processor or blender until fairly smooth. Pour mixture into 9x5x3" loaf pan. Freeze until mixture is set. Turn into mixing bowl; beat until smooth. Return to freezer for several hours or until firm. Makes 1 1/2 cups or 4 servings.

Serving Idea: Halve oranges; scoop out fruit. Save shells. Slice edges, if desired. To serve, spoon frozen sherbet into shells.

**AMBROSIA SOUFFLE**

1 envelope unflavored gelatin

1/2 cup orange juice, heated to boiling

1 can (14 oz.) sweetened condensed milk

1 can (8 oz.) crushed pineapple, drained

1 can (3 1/2 oz.) flaked coconut, toasted

3 navel oranges, sectioned and chopped

1/4 cup Kirach

1 teaspoon grated orange peel

3 egg whites, beaten stiff

Place gelatin in large bowl. Add boiling juice; stir until gelatin is completely dissolved. Stir in condensed milk. Chill until mixture mounds slightly when dropped from a spoon. Meanwhile, extend depth of 1-quart souffle dish by securing 4-inch band of double thickness aluminum foil or waxed paper around top of dish; fasten with string or tape. Carefully stir pineapple, coconut, oranges, Kirach and peel into gelatin mixture.

Thoroughly fold mixture into beaten egg whites; turn into prepared dish. Chill 4-5 hours or until firm. Remove foil or paper collar before serving. Garnish with orange peel strips and whipped cream, if desired. Serves 4-6.

Polk, Highlands, Orange, Lake, Seminole & Osceola Co.

(Plus Tax & Deposit)

Mt. Dew or Reg. or Sugar Free Pepsi

Free or Reg. or Diet

**Pepsi**

16-oz. bots., 8-pk.

**\$1.29**

Not Effective in Hillsboro, Pinellas, Pasco, Hernando Co.

Reg. or Light Blue Ribbon Beer

**Pabst**

12-oz. cans, 6-pk.

**\$1.75**

(Limit 4 Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items)

Cella Bianco, Rosato or Cella Lambrusco

1.5-liter bot.

**\$4.89**

Breakfast Club Florida Grade A White Large Eggs per dozen

**19¢**

With One S&H Stamp Price Saver Certificate

Fresh Homogenized Publix Milk gallon size

With One S&H Stamp Price Saver Certificate

**\$1.99**

2% Low Fat, 1% Low Fat or Skim. Gallon Size Available with One S&H Stamp Price Saver Certificate

Southern Frozen Reg. or French Cut Green Beans 16-oz. bag

**49¢**

With One S&H Stamp Price Saver Certificate

Heinz Tomato Keg 'O Ketchup 32-oz. bot.

**69¢**

With One S&H Stamp Price Saver Certificate

Publix Special Recipe Thin Sliced White or Wheat Bread ..... 2 loaves \$1.29

Nabisco 10-oz. Reg. or 18-oz. Chewy Chips Ahoy! ..... each \$1.99

Wise Cheez Waffles ..... 5.5-oz. \$1.19

13-oz. Chipales, 12-oz. Oatmeal Cremes or 12.5-oz. Grasshoppers Keebler Cookies ..... each \$1.99

Sunshine Bonus Pack Cheez-Its or Wheat Wafers ..... 12.5-oz. \$1.33

Planters Mixed Nuts ..... 12-oz. \$2.99

Publix Chocolate Syrup ..... 24-oz. bot. 99¢

Roddenbery's Northwood Butter Flavored Maple or Pancake Syrup ..... 24-oz. bot. 89¢

Hormel Reg. or Hot Chili with Beans ..... 15-oz. can 79¢

**Candy**

Reese Peanutbutter Cups, Skor, Whatchamacallit, Rolo Chewy Chocolate, Milk Chocolate, Milk Chocolate with Almonds or Kit Kat Hershey Candy ..... 6-pk. \$1.99

Almond, Alpine White with Almonds or Crunch Nestle King Bar ..... 5-oz. bar 99¢

Brach Butterscotch Disks ..... 10-oz. bag \$1.10

**Health & Beauty**

Reg. Tablets Roloids ..... 70-oz. \$1.99

Super Dry or Baby Powder Roll-On Anti-Perspirant Soft & Dri ..... 1.5-oz. \$1.99

Moisturizing Cural Lotion ..... 6-oz. \$1.99

(15c Off Label) 5-oz. Reg. or 4.6-oz. Gel Colgate Toothpaste ..... each \$1.10

In Oil or Water, Chicken of The Sea Light Chunk Tuna 6.5-oz. can

**10¢**

With One S&H Stamp Price Saver Certificate

Publix Reg. or Diet Assorted Soft Drinks 2-lit. bot.

**29¢**

With One S&H Stamp Price Saver Certificate

Liquid White or Brown Jergen's Soap 10.5-oz. bot.

**59¢**

With One S&H Stamp Price Saver Certificate

White Cloud Assorted Colors Bathroom Tissue 4-roll pkg.

**89¢**

With One S&H Stamp Price Saver Certificate

Tree Top 100% Pure or Natural Style Apple Juice 64-oz. bot.

**\$1.19**

Reg. or Unscented Laundry Detergent Tide 84-oz. box

**\$3.19**

(Limit 1 Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items)

Swansons 5-oz. Chunk White Chicken or 10.5-oz. Chicken Ala King per can

**89¢**

**\$1.00 OFF** With This Coupon ONLY 40, 60, 75, or 100-Watt G.E. Soft White Light Bulbs 4-pk. pkg. **\$3.10**

(Limit 1 Per Family Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items) (Offering Feb. 21-27, 1985)

**\$1.00 OFF** With This Coupon ONLY Publix Beef, Gov'l. Inspected Fresh Ground Beef 5-lb. or more (Limit 1 Per Family Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items) (Offering Feb. 21-27, 1985)

PUBLIX RESERVES THE RIGHT TO LIMIT QUANTITIES SOLD

Laundry Detergent Tide Liquid ..... 96-oz. bot. \$4.99

Dishwashing Detergent Joy Liquid ..... 22-oz. bot. \$1.19

(35c Off Label) Reg. or Lemon Scent Electric Dishwashing Detergent Cascade ..... 66-oz. bot. \$2.89

Roddenbery's Fresh Pack Polski Wyrob Polish Style Pickles Kosher Dills ..... 22-oz. jar \$1.19

Muellers Elbow Macaroni or Reg. or Thin Spaghetti ..... 16-oz. pkg. 69¢

Assorted Pudding & Pie Filling (3% to 4% O-z.) Jell-O ..... 30-oz. pkg. 39¢

Kellogg's Cereal Bran Flakes ..... 16-oz. box \$1.39

Red Rose Tea Bags ..... 100-ct. box \$2.99

Assorted 12-oz. Cans Spree Drinks ..... 6-pk. \$1.79

Royal Oak Briquets Charcoal ..... 20-ct. bag \$4.99

F&P Reg. or Lite Fruit Cocktail ..... 17-oz. can 69¢

**FREE FILM**

With every roll of color print film or Kodachrome film you buy at Publix, you get one roll of quality print and a FREE roll of size of Kodak's color print film!

• Fresh, convenient film service

• Free film

• Free roll of quality print

**30¢ OFF** With This Coupon ONLY Publix Auto, Drip or Reg. Port 100% Colombian Coffee 1-lb. bag **\$1.79**

(Limit 1 Per Family Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items) (Offering Feb. 21-27, 1985)

**\$1.00 OFF** With This Coupon ONLY Fresh Steak-Umm Sandwich Steaks 24-oz. pkg. **\$3.89**

(Limit 1 Per Family Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items) (Offering Feb. 21-27, 1985)

### Melange Makes Grape Dessert

A fresh-fruit melange uses grapes in season marinated in a thick lemon-flavored sauce.

**FRESH GRAPE MELANGE**

2 lemons

1 cup sugar

2 cups hot water

2 tablespoons cornstarch

1/4 teaspoon salt

3 cups red, green or black California grapes (about 1 pound)

Whipped cream (optional)

With potato peeler, cut away yellow rind from 1 lemon. Juice lemons; measure 1/2 cup.

Put rind, juice, sugar, water, cornstarch and salt in blender container. Whirl on high speed 20 seconds or until rind is finely grated.

Pour mixture into saucepan. Cook, stirring, until sauce is clear and thickened. Cool.

Halve and seed grapes, if necessary. Stir into sauce. Cover and refrigerate (up to 4 days).

To serve, measure out about 1 cup of the sauce; add 1 cup cut-up fresh fruit of your choice (apples, bananas, oranges).

Then spoon sauce over ice cream, pudding, cheesecake or pound cake. Garnish with whipped cream, if desired.

This kitchen-tested recipe makes 4 to 6 servings.

where shopping is a pleasure 7 days a week

**SANFORD PLAZA, SANFORD**

**LONGWOOD VILLAGE CTR., LONGWOOD**

**Publix**

# Great Chefs Of New Orleans Create Special Dinners

In New Orleans, everyone's a gourmet. Grabbing lunch at a neighborhood restaurant can mean serious dining and even more serious conversation about good food. Like a magnet, this most-European of American cities has attracted chefs from all over the world, offering them fresh ingredients, a tradition of fine dining, and a citizenry ready to appreciate their efforts.

Thirteen of New Orleans' fine chefs are currently featured on the latest in the collection of "Great Chefs" series, GREAT CHEFS OF NEW ORLEANS II (GREAT CHEFS OF NEW ORLEANS I and GREAT CHEFS OF SAN FRANCISCO have already been seen around the country; next year, GREAT CHEFS OF CHICAGO will make its debut). The programs are broadcast by local public television stations during their local option broadcast time. The GREAT CHEFS programs do not try to give "cooking lessons." Instead the camera lingers in the kitchen — like a friend come to visit — while the chefs work and explain their techniques. For someone with a basic knowledge of fine food preparation, the programs are an opportunity to pick up ideas; for the uninitiated, they provide a peek into a whole world of precise techniques — and good food.

New Orleans' food is often thought incendiary — Tabasco-laced concoctions of tomatoes, peppers, seafood and rice. But the city has a wealth of culinary tradition on which to draw, and her reputation as a "food" city has brought to her chefs from all backgrounds. The spicy Cajun dishes are enormously popular, but equally loved are the smooth textures and well-blended flavors of more classic French cuisine, and the local Creole dishes which adapt local ingredients to French dishes. Many of the chefs featured on GREAT CHEFS OF NEW ORLEANS II used their training in French cuisine and drew on local ingredients to create their menus.

**SHRIMP SAUTE ST. TROPEZ**  
 Chef Chris Kerageorgiou, "La Provence" restaurant, Lacomb, Louisiana

**Shrimp and Shrimp Sauce:**  
 32 large shrimp  
 2 tbs. olive oil  
 2 shallots, chopped  
 2 cloves garlic, chopped  
 ¼ ounce Ricard (liqueur)  
 1 cup cream  
 Juice of ½ lemon  
 ¼ tomato, peeled, seeded and diced

Peel and devein shrimp. Dry thoroughly. In a medium skillet, saute shrimp in hot oil for about one minute. Add chopped shallots and garlic. Deglaze with ¼ ounce of Ricard. Remove shrimp and add cream and lemon juice to pan. Cook approximately five minutes to reduce. Season with salt and pepper to taste. Just before serving, put shrimp back in sauce to reheat them. Remove shrimp and arrange on serving plate. Add diced tomato and ¼ ounce Ricard to sauce and simmer another minute. Reserve sauce, keeping it warm.

**Vegetable Garnish:**  
 1 carrot  
 1 leek (white part only)  
 1 red onion  
 1 small zucchini  
 8 string beans  
 2 sprigs fresh fennel  
 ¼ cup butter  
 1 tsp. Ricard  
 Dice all the vegetables and the fennel, and poach lightly in salted boiling water for about one minute. Drain water from vegetables and saute in butter. Add 1 tsp. Ricard to flavor.

To serve: spoon the sauce over the arranged shrimp and top with the vegetable garnish. For additional color, decorate the plate with more fresh fennel.

Chef Chris Kerageorgiou's "La Provence" restaurant reflects his French Mediterranean heritage. "I enjoy cooking so much," he says. "Everything is fresh in my kitchen. I grow herbs in my garden and I make all the sausages and charcuterie. I always take my cooking colleagues a little present of my homemade sausage when I visit them. I don't like thick sauces so my stocks are very important; they must be pure and full of flavor." Chef Kerageorgiou claims he never gets bored with cooking. "I come into my kitchen early in the morning and start to think and create and cook. By 3 I'm a little pooped so I have a couple of glasses of champagne and take a snooze for a couple of hours with my Doberman, Heidi. She wakes me up at 5 and I go back to my kitchen to make the specials for the evening."

**VEAL PICCATA**  
 Chef Goffredo Fraccaro "La Rivera" restaurant Metairie, Louisiana  
 12 veal scallops  
 salt and pepper  
 flour to dredge  
 ¼ cup olive oil

2 tbs. beef stock, heated  
 Juice of 1 lemon  
 3 ounces butter  
 2 tbs. parsley, finely chopped  
 Gently pound the scallops until thin and flat, but not broken. Sprinkle them with salt and pepper. Dredge lightly in flour. Heat olive oil in a wide pan. Add the veal. Turn up the heat and fry the veal quickly. Drain off the grease, and add the stock, lemon juice, butter and parsley. Stir well and heat the sauce thoroughly. Spoon sauce over veal scallops to serve. Garnish with lemon slices sprinkled

heavily with chopped parsley. Serves six, preparation time 15 minutes.  
 Chef Goffredo Fraccaro is an actor, a clown, a perfectionist. His greeting, as he throws up his hands with joy at seeing a favored regular customer or a shy newcomer, is filled with his special sense of welcome. About New Orleans' cuisine he says, "People come here from all over America. The first three days in New Orleans they eat French food. Then they come to see me for their 'pasta fix.' Only in America could a foreigner have

the opportunity to work, to achieve a dream. I love what I do and time passes so quickly."  
**ASPARAGUS WITH HOME MADE MAYONNAISE**  
 Chef Gerard Crozier "Crozier's" restaurant New Orleans, Louisiana  
 3 tap. Dijon mustard  
 2 egg yolks  
 salt and white pepper to taste  
 2 cups peanut oil  
 2 tap. red wine vinegar, heated  
 6 dozen asparagus  
 In a bowl blend mustard, egg yolks, salt and pepper. Gradually

whisk oil into egg yolk mixture. When thick, add the hot vinegar to the mixture whisking constantly until smooth. Peel asparagus 3 inches from the top to the bottom of the stem. Cook in boiling salted water uncovered for 7-10 minutes until tender. Plunge into ice water to stop the cooking, then drain on a cloth.  
 To serve, arrange asparagus on small plates and spoon mayonnaise on top. Sprinkle chopped parsley on top if desired. Serves six, preparation time 30 minutes.

Chef Gerard Crozier doesn't wear the traditional tall white toque because it "doesn't do anything for the food," and he doesn't change his menu because he likes it the way it is. "I have special dishes that I make every night, aside from the regular menu." Chef Crozier says. His dishes are absolute simplicity, but the ingredients and his mastery of the food is what writers mean when they speak of the great cuisine of Lyon. Chef Crozier's food is spare but filled with the flavors of the French chef.



## SAVING WITH Cash

HERE'S HOW TO USE YOUR CASH DIVIDENDS WHEN YOU'RE SHOPPING FOR MORE SAVINGS!

1. YOU GET ONE CASH DIVIDEND COUPON FOR EVERY \$5.00 YOU SPEND
2. SAVE YOUR COUPONS IN A CASH DIVIDEND SAVINGS CERTIFICATE. 7 COUPONS FILL ONE CERTIFICATE
3. BRING A FEW CENTS AND YOUR FILLED CERTIFICATE, AND YOU'LL TAKE HOME ANY ONE OF THIS WEEK'S CASH DIVIDEND SPECIALS.

<p><b>Cash Dividend Special</b></p> <p><b>CAMPBELL'S</b> CREAM OF MUSHROOM <b>SOUP</b> 10.75-OZ CAN</p> <p><b>2/5¢</b></p> <p><small>WITH 1 FILLED CASH DIVIDEND CERTIFICATE</small></p>	<p><b>Cash Dividend Special</b></p> <p><b>GOLD MEDAL</b> PLAIN OR SELF-RISING <b>FLOUR</b> 5 LB BAG</p> <p><b>28¢</b></p> <p><small>WITH 1 FILLED CASH DIVIDEND CERTIFICATE</small></p>	<p><b>Cash Dividend Special</b></p> <p><b>HYGRADE</b> PURE PORK <b>SAUSAGE</b> ONE LB ROLL</p> <p><b>39¢</b></p> <p><small>WITH 1 FILLED CASH DIVIDEND CERTIFICATE</small></p>	<p><b>Cash Dividend Special</b></p> <p><b>PARKAY</b> <b>MARGARINE</b> POUND QUARTERS</p> <p><b>3¢</b></p> <p><small>WITH 1 FILLED CASH DIVIDEND CERTIFICATE</small></p>	<p><b>Cash Dividend Special</b></p> <p><b>HYGRADE</b> BALL PARK <b>FRANKS</b> MEAT OR BEEF POUND PKG.</p> <p><b>79¢</b></p> <p><small>WITH 1 FILLED CASH DIVIDEND CERTIFICATE</small></p>
--	---	--	---	---

## It Pays To Shop Pantry Pride

PRICES EFFECTIVE THURS. FEB 21 THRU WED. FEB 27, 1983. QUANTITY RIGHTS RESERVED.

<p><b>GROCERY</b></p> <p> <b>WHEATIES CEREAL</b> 12-OZ BOX <b>\$1.29</b></p> <p> <b>ROYAL GELATIN</b> ALL FLAVORS 3-OZ BOX <b>3/89¢</b></p> <p><b>CAN ALPO DOG FOOD</b> . . . 22.0Z <b>.59</b></p> <p><b>1 LB QUAKER QUICK GRITS</b> . <b>1.19</b></p> <p><b>PETER PAN CREAMY OR CRUNCHY PEANUT BUTTER</b> . . . 16-OZ JAR <b>1.69</b></p> <p> <b>DUNCAN HINES SOFT COOKIES</b> ASSORTED FLAVORS 12-OZ PKG. <b>\$1.59</b></p> <p> <b>BISQUICK BAKING MIX</b> 40-OZ PKG. <b>\$1.79</b></p> <p><b>BLACK FLAG ROACH MOTEL</b> . . . . . TWO COUNT <b>1.29</b></p> <p><b>16 LB BAG CHAMP DOG RATION</b> . . . <b>3.69</b></p> <p><b>BREAD &amp; BUTTER VLASIC PICKLES</b> . . . . . 36-OZ JAR <b>1.29</b></p> <p> <b>HUNT'S TOMATO SAUCE</b> 15-OZ CAN <b>2/\$1</b></p> <p> <b>GULDEN'S BROWN MUSTARD</b> 8-OZ JAR <b>59¢</b></p>	<p><b>MEAT</b></p> <p> <b>TENDER TASTY HICKORY SMOKED PICNICS</b> PER POUND <b>69¢</b></p> <p><b>U.S.D.A. TOP CHOICE FULL CUT BONELESS ROUND STEAK</b> LB <b>\$1.79</b></p> <p><b>LEAN MEATY COUNTRY STYLE PORK RIBS</b> 3 LBS &amp; OVER <b>99¢</b></p> <p><b>EXTRA LEAN FAMILY SIZE PIG ROAST</b> . . . . . 12.00</p> <p><b>HYGRADE BEEF LIVERWURST</b> . . . . . 16.00</p> <p><b>U.S.D.A. TOP CHOICE TRIM CUT FAMILY SIZE PIG SANDWICH</b> . . . . . 12.00</p> <p><b>CHIEF PANTRY JUST MEAT &amp; BERVE STEAKS</b> . . . . . 1.39</p> <p><b>GOLD MET BRAND FRESH AMTLO VARIETY CHICKEN</b> . . . . . 1.69</p> <p><b>MELTON PACIFIC FRESH OYSTERS</b> . . . . . 3.89</p> <p><b>FROZEN GREEN GIANT ENTREES</b> 14.5-OZ BARBQ CHICKEN &amp; CORN, 14.5-OZ SHRIMP &amp; LINGUISE, 10.5-OZ PROVENCAL WITH PEAS, 9-OZ BANGOR CHOCOLE OR CHICKEN CAUCOTORE <b>YOUR CHOICE \$2.69</b></p> <p><b>SHRIMP</b> COS CORN . . . . . 1.99 AMTLO JERUSA FRENCH TOAST . . . . . 1.09 PANTRY PRIDE CRISPLE CUT FRENCH FRIES . . . . . 1.09 PARTY SALUTO PIZZA . . . . . 3.79</p> <p><b>U.S.D.A. GRADE A FRESH FRYER THIGHS or DRUMSTICKS</b> 5 LB AVG. PKG. <b>79¢</b></p> <p><b>MARKET STYLE SLICED BACON</b> 3 LBS &amp; OVER LB <b>\$1.49</b></p> <p><b>LAND O' FROST BONELESS SMOKED TURKEY HAM</b> LB <b>\$1.59</b></p> <p><b>CHIEF PANTRY JUST MEAT &amp; BERVE STEAKS</b> . . . . . 1.39</p> <p><b>FROZEN CELLO WRAPPED AMTLO VARIETY FISH FILLETS</b> . . . . . 1.39</p> <p><b>EAT ALL STUFFED FLOUNDER</b> . . . . . 1.69</p> <p><b>CARIBBEAN COOKED SHELL ON SHRIMP</b> . . . . . 2.99</p> <p><b>DAIRY/DELI</b></p> <p><b>OSCAR MAYER FRANKS</b> MEAT OR BEEF 16-OZ PKG. <b>\$1.79</b></p> <p><b>100% PURE PANTRY PRIDE ORANGE JUICE</b> HALF GALLON CARTON <b>\$1.49</b></p> <p><b>SLICED MEAT OR BEEF LYKES BOLOGNA</b> 16-OZ <b>1.89</b></p> <p><b>16-OZ BUNYLAND HOT MILD-BEEF OR CHEESE SMOKED SAUSAGE</b> . . . . . <b>2.19</b></p> <p><b>AMERICAN QUALITY SLICED LYKES HAM</b> . . . . . 12-OZ <b>2.39</b></p> <p><b>1.5-OZ NORMAL SLICED PEPPERONI</b> . . . . . <b>.99</b></p> <p><b>ASSORTED FLAVORS DANNON YOGURT</b> 6-OZ 2/.99</p> <p><b>PANTRY PRIDE BUTTER SNICUTS</b> 8-OZ 1/.55</p> <p><b>ASSORTED WHOLE MILK MOZZARELLA</b> . . . . . 12-OZ <b>1.99</b></p> <p><b>KNAPPS INFUSED CHEDDAR OR MOZZARELLA</b> . . . . . 4-OZ <b>.79</b></p>
---	---

# Microwave Magic

## Make Your Meals Interesting With Versatile Onions

Knowing all about onions can help make your meals more interesting as well as keeping down costs. Onions are available year round and can be served as a vegetable or as an ingredient in other dishes. The stronger smelling varieties keep longer than the mild sweet ones.

Onions are available in all colors, sizes and shapes. Small red-brown shallots grow in cloves, like garlic, and have a very mild flavor. Green onions and chives are sold fresh, frozen or freeze-dried. The Bermuda onion is mild and has a short storage period.

Smaller varieties are called boilers or creamers; they are sweet and usually served as a vegetable. The Pearl onion is the smallest variety available. It is



**Midge Mycoff**  
Home Economist  
Seminole Community College

best pickled and served as a relish. When onions are dried they develop a papery skin and have a long storage time. These are the least expensive and most commonly used.

When choosing dry onions look for those that are firm, dry, and free of green or black spots. Green onions should have 2-3 inches of white and crisp green tops.

Onions can be microwaved either whole or in wedges and

slices. To cook whole onions, remove root ends and peels. Place in a baking dish. Cover. Microwave on 100% power for half the cooking time, rotate the onions in the baking dish. Recover and microwave remaining time, or until tender crisp. Let stand 2-5 minutes. (Fresh vegetables are microwaved 6-8 minutes per pound.)

The next time you serve steak complement it with microwave sauteed onion rings.

**ONION RINGS IN GARLIC BUTTER**  
1/2 cup butter  
2 cloves garlic, pressed or minced  
1/4 teaspoon sugar  
1/4 teaspoon pepper  
2 medium onions (1 pound)

peeled, thinly sliced and separated into rings

In a 2-quart casserole microwave butter on 100% power 45-60 seconds, or until butter melts. Stir in garlic, sugar and pepper. Add onions and toss to coat. Cover. Microwave on 100% power 7-8 minutes, or until desired doneness. Stir several times during cooking.

The following two recipes are especially good with pearl onions or very small ones.

**GLAZED ONIONS**  
1 pound small onions, peeled  
2 tablespoons butter  
1 tablespoon brown sugar  
1/2 teaspoon corn starch  
1/4 teaspoon salt  
1/4 teaspoon dry mustard  
Pepper  
1 tablespoon cider vinegar

In a 1-quart casserole combine onions and butter. Cover. Microwave on 100% power 6-8 minutes, or until tender. Stir once. Drain and reserve liquid. In a small bowl combine brown sugar, corn starch and seasonings. Stir in vinegar and reserved liquid. Microwave on 100% power 45-60 seconds, or until clear and thickened. Pour thickened sauce over onions and coat well.

**CREAMED ONIONS**  
16 small onions, peeled  
2 tablespoons water  
1/4 cup sour cream  
1/4 cup milk  
1/4 teaspoon salt  
Dash of nutmeg, dash of pepper

In a 1 1/2-quart casserole combine onions and water. Cover. Microwave on 100% power 7-8 minutes, or until tender, stirring gently once. Drain. Combine remaining ingredients. Pour sour cream mixture over onions. Gently stir to coat. Reduce power to 50%. Microwave 1-2 minutes, or until sauce is heated through.

French onion soup is a tasty way to use the larger onions. Two large onions are about a pound.

**MICROWAVE ONION SOUP**  
2 large onions  
1/4 cup butter  
2 cans of beef broth (10 ounces)  
2 1/2 cups cold water  
1 teaspoon sugar  
1 tablespoon red wine  
1/4 teaspoon pepper  
2 tablespoons butter, melted  
6 slices French bread  
2 tablespoons grated Parmesan cheese  
6 ounces shredded Gruyere or Swiss cheese

Peel onions, cut in half lengthwise and slice. Set aside. Place butter in 3-quart casserole. Microwave on 100% power 1-2 minutes, or until melted. Add onion slices, tossing to coat with butter. Cover. Microwave on 100% power 6-10 minutes, or until onions are tender, stir several times. Blend in broth, water, sugar, wine and pepper. Cover. Microwave on 100% power 6-8 minutes, or until heated.

Brush one side of each slice of French bread with melted butter. Sprinkle with Parmesan cheese. Place under broiler to toast. Ladle soup into individual serving dishes. Top each bowl with toast and one ounce shredded cheese.

Place bowls in circular pattern in oven. Microwave on 100% power 4-8 minutes, or until cheese melts and soup is hot.

Another variation of creamed onions is a scalloped casserole.

**SCALLOPED ONIONS**  
2 medium large onions (1 pound) peeled, sliced and separated  
2 tablespoons water  
2 tablespoons butter  
2 tablespoons flour  
1 teaspoon parsley flakes  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon dry mustard  
1 cup milk  
1/2 cup shredded cheese

Combine onions and water in a 2-quart casserole. Cover. Microwave on 100% power 5-7 minutes, or until tender. Stir once. Set aside. Place butter in a 1-quart casserole. Microwave on 100% power 45-60 seconds, or until melted. Stir in flour and seasonings. Blend in milk. Microwave on 100% power 2-3 minutes, or until thickened, stirring several times to ensure a smooth sauce. Drain onions. Stir into white sauce. Sprinkle cheese evenly over top. Reduce power to 50%. Microwave 2-4 minutes, or until the cheese melts. Good with baked ham or roast pork.

You'll shed no tears with these recipes.

# Dividends

Redeem it for a Cash Dividend Special.

Get an extra fast start on saving...

Complete this Bonus Certificate with only 2 Cash Dividend coupons!



**Cash Dividend Special**  
CELLO PKG.  
**FRESH CARROTS**  
2 LB BAG  
**1¢**

**Cash Dividend Special**  
PANTRY PRIDE  
**GALLON MILK**  
LOW FAT OR HOMOGENIZED  
**\$1.59**

**Cash Dividend Special**  
WHITEHOUSE  
**APPLE JUICE**  
64-OZ  
**59¢**

**Cash Dividend Special**  
MINUTE MAID  
**ORANGE JUICE**  
12-OZ FROZEN  
**29¢**



## For Quality, Selection and Savings!

**PRODUCE**

ICEBERG CALIFORNIA LETTUCE HEAD **49¢**

SALAD TOMATOES PER POUND **49¢**

**APPLE-RAMA**

FRESH APPLES PER POUND **79¢**

WASHINGTON STATE EX-FANCY RED OR GOLDEN DELICIOUS LARGE SIZE, ROME BEAUTY, GRANNY SMITH OR NEW YORK MCINTOSH

3 LB BAG APPLES YOUR CHOICE **99¢**

WASHINGTON STATE RED OR GOLDEN DELICIOUS 3 LB BAG **1.59**

WASHINGTON STATE RED DELICIOUS 5 LB BAG APPLES YOUR CHOICE **\$1.59**

OR VIRGINIA STATEWIDE RED ROME OR RED YORK

FRESH GREEN CABBAGE **29¢ LB**

CHILEAN LARGE RED PLUMS **79¢ LB**

WASHINGTON STATE RED OR GOLDEN DELICIOUS APPLES LUNCH BOX SIZE **39¢ LB**

BOSC OR D'ANJOU EATING PEARS LUNCH BOX SIZE **10/89¢**

CHILEAN LARGE NECTARINES **69¢ LB**

**BAKERY**

PANTRY PRIDE BLENDED BUTTER MILK OR PULLMAN BREAD . 2 SHOE LOAF **1.00**

PANTRY PRIDE ENGLISH MUFFINS . . . . . PAK **.59**

PANTRY PRIDE HOT DOG OR HAMBURGER BUNS 3 PAK **1.49**

PANTRY PRIDE FRENCH BREAD . . . . . 2 1/2 DOZ STICK **1.09**

**HEALTH & BEAUTY AIDS**

SHAMPOO OR RINSE VIDAL SASSOON . . . . . 12OZ PLUS 4OZ FREE **2.49**

CUTIE REGULAR OR LEMON HAIL POLISH REMOVER . . . . . 4OZ **.79**

PACKAGE Q-TIPS . . . . . 200 COUNT **1.69**

THIN REGULAR OR SUPER KOTEX MAXI PADS . . . . . COUNT **2.79**

**BEER**

MILWAUKEE'S BEST BEER 8 PACK 12OZ CANS **\$1.39**

PEPSI COLA, DIET PEPSI, MT. DEW, PEPSI FREE OR PEPSI LIGHT 6 PACK 12OZ CAN **\$1.79**

COKE, DIET COKE, TAB, SPRITE, MELLO YELLO or MR. PIBB 8 PACK 12OZ BTL PLUS DEPOSIT **99¢**

WITH THIS COUPON LIMIT 1 PER ITEM GOOD THRU WED. FEB 27, 1985

**IN THE DELI/BAKERY STORES ONLY**

LEAN SPICY PASTRAMI HALF POUND **\$1.99**

HOMER CHOPPED HAM . . . . . HALF POUND **1.39**

DOMESTIC SWISS CHEESE . . . . . HALF POUND **1.99**

KITCHEN FRESH COLE SLAW . . . . . ONE POUND **.89**

BARBECUE CHICKEN DINNER WITH TWO ROLLS & A ROLL **1.89**

HOT NEED TO EAT BAR-B-QUE CHICKEN . . . . . ONE POUND **1.59**

FRESH BAKED JUMBO KAISER ROLLS . 6/ **.89**

FRESH BAKED RYE BREAD . . . . . 2OZ LOAF **.89**

ONE DOZEN GLAZED RING DONUTS **1.79**

SPICY CANNERY LAYER CAKE . . . . . 12OZ **3.49**

**MICROWAVE ONION SOUP**

2 large onions  
1/4 cup butter  
2 cans of beef broth (10 ounces)  
2 1/2 cups cold water  
1 teaspoon sugar  
1 tablespoon red wine  
1/4 teaspoon pepper  
2 tablespoons butter, melted  
6 slices French bread  
2 tablespoons grated Parmesan cheese  
6 ounces shredded Gruyere or Swiss cheese

Peel onions, cut in half lengthwise and slice. Set aside. Place butter in 3-quart casserole. Microwave on 100% power 1-2 minutes, or until melted. Add onion slices, tossing to coat with butter. Cover. Microwave on 100% power 6-10 minutes, or until onions are tender, stir several times. Blend in broth, water, sugar, wine and pepper. Cover. Microwave on 100% power 6-8 minutes, or until heated.

Brush one side of each slice of French bread with melted butter. Sprinkle with Parmesan cheese. Place under broiler to toast. Ladle soup into individual serving dishes. Top each bowl with toast and one ounce shredded cheese.

Place bowls in circular pattern in oven. Microwave on 100% power 4-8 minutes, or until cheese melts and soup is hot.

Another variation of creamed onions is a scalloped casserole.

**SCALLOPED ONIONS**  
2 medium large onions (1 pound) peeled, sliced and separated  
2 tablespoons water  
2 tablespoons butter  
2 tablespoons flour  
1 teaspoon parsley flakes  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon dry mustard  
1 cup milk  
1/2 cup shredded cheese

Combine onions and water in a 2-quart casserole. Cover. Microwave on 100% power 5-7 minutes, or until tender. Stir once. Set aside. Place butter in a 1-quart casserole. Microwave on 100% power 45-60 seconds, or until melted. Stir in flour and seasonings. Blend in milk. Microwave on 100% power 2-3 minutes, or until thickened, stirring several times to ensure a smooth sauce. Drain onions. Stir into white sauce. Sprinkle cheese evenly over top. Reduce power to 50%. Microwave 2-4 minutes, or until the cheese melts. Good with baked ham or roast pork.

You'll shed no tears with these recipes.







Legal Notice

NOTICE OF NAMES OF PERSON APPEARING TO BE OWNERS OF ABANDONED PROPERTY Pursuant to Section 12, Chapter 717, Florida Statutes, entitled "Florida Statutes, Unclaimed Property Act," notice is hereby given that the persons listed below appear to be owners of unclaimed personal or intangible property presumed abandoned. THIS DOES NOT INVOLVE REAL ESTATE.

Legal Notice

NOTICE OF ABANDONMENT OF PROPERTY Pursuant to Section 12, Chapter 717, Florida Statutes, entitled "Florida Statutes, Unclaimed Property Act," notice is hereby given that the persons listed below appear to be owners of unclaimed personal or intangible property presumed abandoned. THIS DOES NOT INVOLVE REAL ESTATE.

Legal Notice

CITY OF LAKE MARY, FLORIDA NOTICE OF PUBLIC HEARING TO WHOM IT MAY CONCERN: NOTICE IS HEREBY GIVEN by the City Commission of the City of Lake Mary, Florida, that said Commission will hold a Public Hearing at 7:30 P.M., on March 7, 1983, to consider an Ordinance entitled:

Legal Notice

DAVID H. BERRIEN AS CLERK OF THE COURT BY: /s/ Dorothy Norton As Deputy Clerk Publish: February 6, 13, 20, 27, 1983 DEC 13

CLASSIFIED ADS Seminole Orlando - Winter Park 322-2611 831-9993

CLASSIFIED DEPT. HOURS 1 time . . . . . 67c a line 3 consecutive times 61c a line 7 consecutive times 52c a line 16 consecutive times 46c a line Contract Rates Available 3 Lines Minimum

25—Special Notices Balloon Magic SEND A GIFT WITH A LIFT! Deliver 7 days/Week. Celebrate A BIRTH! Mr. Short's visit makes for a lifetime of memories. gifts & fun! Call Linda 322-4117

27—Nursery & Child Care Baby-sitting in my home with meals. Any age. Responsible mother. 322-837. Anytime. Free or Reduced Child Care if you qualify! 322-5068 or 322-6324.

33—Real Estate Courses BOB M. BALL, JR. SCHOOL OF REAL ESTATE 322-4119 or 322-7146

61—Money to Lend Business Capital \$30,000 to \$100,000.00 and over. P. O. Box 3413, Winter Park, FL 32790.

Legal Notice IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA

Legal Notice IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA

Legal Notice IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA

Legal Notice IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA

71—Help Wanted CRUISE SHIP JOBS! Great income potential. All occupations. For information call: (312) 743-8328, ext. 198 DELIVERY WORKERS—Local Will train. Call Futures 678-4288

EMPLOYMENT OPPORTUNITY WITH SEMINOLE COUNTY GOVERNMENT

PLANS EXAMINER Graduation from high school supplemented by coursework and/or experience in formal basic engineering and seven (7) years' experience in the construction industry.

JUDICIAL SECRETARY Graduation from high school with completion of a recognized legal secretarial program or school, and two years' experience in responsible legal/judicial work.

CABINET MAKER \$180 Needs experience in lamination or assembly of hardware. Local company needs now!

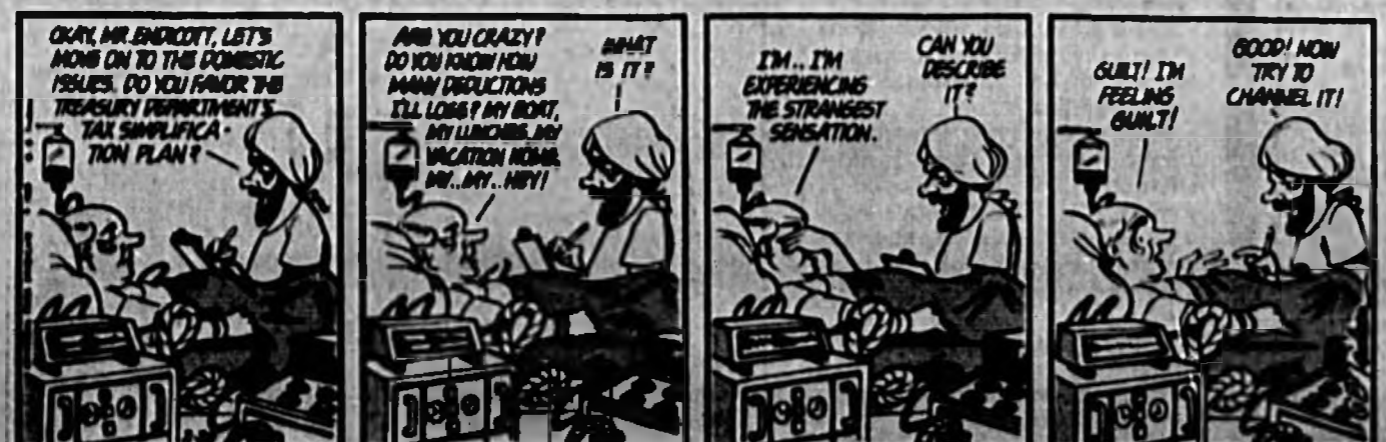
Legal Notice IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA

Legal Notice IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA

Legal Notice IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA

Legal Notice IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA

Doonesbury



Shopping For A New Or Used Car? You can always find the best deals in the Evening Herald's Classified section. See Friday's Evening Herald for the best selections. Evening Herald 300 North French Avenue Sanford, Florida 328-3811







# early bird coupon

## YOUR BONUS FOR SHOPPING EARLY!

**early bird coupon**  
 THE SPRITE, DIET COKE or **COCA-COLA**  
 2-LTR. BTL. **79¢**  
 COUPON VALUE 40¢  
 GOOD FEB. 21 & 22, 1985  
 Limit 1 coupon per customer with \$5.00 or more purchase excl. exp.

**early bird coupon**  
 ASSORTED FLAVORS THIRTY MAID **ICE MILK**  
 HALF GAL. **99¢**  
 COUPON VALUE 40¢  
 GOOD FEB. 21 & 22, 1985  
 Limit 1 coupon per customer with \$5.00 or more purchase excl. exp.

**SUPER BONUS SPECIAL**  
 SUPERBRAND GRADE 'X' **LARGE EGGS**  
 DOZ. **19¢**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

**SUPER BONUS SPECIAL**  
 REGULAR OR BUTTER **CRISCO**  
 3-LB. CAN **\$1.79**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

**SUPER BONUS SPECIAL**  
 FAB **DETERGENT**  
 49-OZ. BOX **\$1.49**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

**SUPER BONUS SPECIAL**  
 TETLEY FAMILY SIZE **TEA BAGS**  
 24-CZ. PKG. **99¢**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

**SUPER BONUS SPECIAL**  
 HELLMANN'S **MAYONNAISE**  
 QT. **99¢**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

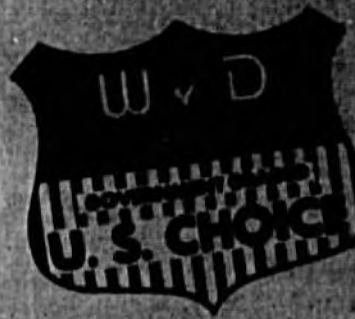
**SUPER BONUS SPECIAL**  
 COLGATE **INSTANT SHAVE**  
 11-OZ. SIZE **49¢**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

**SUPER BONUS SPECIAL**  
 SUPERBRAND **STA-FIT OR REGULAR COTTAGE CHEESE**  
 2-LR. SIZE **\$1.49**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

**SUPER BONUS SPECIAL**  
 W-D BRAND **GROUND BEEF**  
 1-LB. HANDI PACK **89¢**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

**SUPER BONUS SPECIAL**  
 8" ONE LAYER **COCONUT CAKE**  
 EACH **\$2.99**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985

**SUPER BONUS SPECIAL**  
 ALL VARIETIES **CHEK DRINKS**  
 2-LTR. BTL. **29¢**  
 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD FEBRUARY 21-22, 1985



# WE'VE GOT THE BEEF

**USDA CHOICE - THE BEST!**

Cutting, Wrapping, Quick Freezing. Whether you buy a forequarter, hindquarter or whole side of beef, WINN-DIXIE's experts will cut and freeze-wrap it to your specifications. You name the thickness of steak, size of roast, number of ribs to a brisket and we'll cut it for you.



## FREEZER BEEF SALE

OFFER GOOD FEB. 21-MAR. 13, 1985

**Free! UP TO \$30.00 FOOD GIFT CERTIFICATE**

**HERE'S HOW:**  
 \* \$15 in FREE GROCERIES with HINDQUARTER  
 \* \$15 in FREE GROCERIES with FOREQUARTER  
 \* \$30 in FREE GROCERIES with WHOLE SIDE

**YOU BUY THE BEEF... WE BUY THE REST**

WHEN YOU BUY ONE OF THE ABOVE ORDERS - THE OTHER DINNER FIXIN'S ARE ON US

**\$15 in FREE GROCERIES WITH THIS PURCHASE**

**YOU GET:** PORTERHOUSE, T-BONE, CLUB STEAK, SIRLOIN STEAK, FLANK STEAK, BOWEN STEAK, RUMP ROAST, LEAN TRIM, STEW MEAT, HAMBURGER, KIDNEY, BONES & FAT

**HIND QUARTER (APPROX. 130-160 LBS.)**  
**\$1.69**  
 L.B.  
 CUT & WRAPPED FREE

**\$15 in FREE GROCERIES WITH THIS PURCHASE**

**YOU GET:** RIB ROAST, BLADE CHUCK ROAST, ARM CHUCK ROAST, BRISKET, LEAN TRIM, HAMBURGER, STEW MEAT, BONES & FAT

**FORE QUARTER (APPROX. 100-130 LBS.)**  
**\$1.39**  
 L.B.  
 CUT & WRAPPED FREE

**\$30 in FREE GROCERIES WITH THIS PURCHASE**

**YOU GET:** PORTERHOUSE, T-BONE, CLUB STEAK, SIRLOIN STEAK, FLANK STEAK, BOWEN STEAK, RUMP ROAST, LEAN TRIM, STEW MEAT, HAMBURGER, KIDNEY, BONES & FAT

**SIDE OF BEEF (APPROX. 290-340 LBS.)**  
**\$1.59**  
 L.B.  
 CUT & WRAPPED FREE

**SAVE 60%..**

W-D BRAND USDA CHOICE BEEF ROUND BONELESS **SIRLOIN TIP ROAST**  
 1-LB. **\$2.19**  
 USDA CHOICE UNTRIMMED WHOLE BONELESS 14-LB. SIRLOIN TIP... 1-LB. \$1.99

**SAVE 70%..**

PINKY PIG FRESH 1/2 BLADE & 1/2 SIRLOIN **ECONOMY PORK CHOPS**  
 1-LB. **\$1.19**  
 W-D BRAND ALL VARIETIES SLICED **Bologna**... 1-PKG. \$1.29

**SAVE 80%..**

HARVEST FRESH **IDAHO POTATOES**  
 10-LB. BAG **\$1.99**

**SAVE 30%..**

ALL GRAIN **ASTOR COFFEE**  
 1-LB. BAG **\$1.69**  
 Limit 1 with \$5.00 or more purchase excl. exp.  
 DANISH RING... 1-PKG. \$1.69

**SAVE 70%..**

ORANGE YOU WANT MINUTE MAID CHILLED **ORANGE JUICE**  
 HALF GAL. **\$1.69**  
 SUPERBRAND GRAPEFRUIT JUICE... HALF GAL. \$1.29

**SAVE 90%..**

HICKORY SWEET BONELESS BRISKET WHOLE FULLY COOKED **BUFFET HAM**  
 1/2 TO 2 LBS. **\$1.89**  
 HICKORY BRISKET HAM WHOLE Picnic... 1-LB. \$0.99

**SAVE 30%..**

W-D BRAND 100% PURE **GROUND BEEF**  
 2-LB. 10-LB. TUB **\$1.29**  
 MARKET ON 1 & 2 LBS. HANDI PACK **Ground Beef**... 1-LB. \$1.59

**SAVE 90%..**

W-D BRAND USDA CHOICE BEEF CHUCK **BLADE CHUCK ROAST**  
 1-LB. **\$1.19**  
 PINKY PIG FRESH CENTER CUT PORK LOIN **Roast**... 1-LB. \$1.99

**COMPARE & SAVE**

W-D BRAND THIRTY MAID **VEGETABLES**  
 16-OZ. CAN **39¢**  
 1-LB. 10-PK. **Salmon**... 1-PKG. \$0.99

**SAVE 20%..**

SUPERBRAND ALL FLAVORS THIRTY MAID CHILLED **ICE CREAM or SHERBET**  
 HALF GAL. **\$1.29**  
 ALL FLAVORS SUPERBRAND STRAIT **Yogurt**... 2-LB. \$1.00

**SAVE 30%..**

BESTER BRAND OLD BOTTLED LIGHT or **OLD MILWAUKEE**  
 12-PK. 25-OZ. CAN **\$1.79**  
 Limit 1 per 6-pk. of your choice with \$5.00 or more purchase excl. exp.  
 Wines... 1-LB. \$4.99

**COMPARE & SAVE**

SUNBELT **BATH TISSUE**  
 6-ROLL PKG. **79¢**  
 ALL PURPOSE COOKING **Oil**... 1-PKG. \$2.99

**COMPARE & SAVE**

BRUCKER'S GRAPE **JAM or JELLY**  
 3-LB. JAR **99¢**  
 THIRTY MAID FLOUR... 5-LB. BAG **79¢**

**SAVE 20%..**

COLLECTED FRUIT ALL PURPOSE **PIMENTO CHEESE**  
 1-LB. CUP **\$1.39**  
 ALL VARIETIES **Margarine**... 1-LB. \$0.89

**DELTA**

W-D VIRGINIA STYLE **BAKED HAM**  
 1-LB. **\$2.99**  
 CHEESE... 1-LB. \$1.29