

Food Stamps Are The Universal Currency

By Tom Tiede

PHILADELPHIA (NEA) — Ladies of the night have long been noted for their, ah, adaptability, but they have begun to outdo themselves here in the city of brotherly, sisterly and other kinds of love. Given the sluggish economy, local prostitutes have instituted creative financing in their industry.

Recently, for example, while crossing town on foot, and in old clothes, I was stopped by a woman in satin pants who was selling herself for \$50 an hour. I told her it was a temptation, and then lied that I didn't have any cash. "Hey, okay," she persisted, "I'll take food stamps if you got them."

"Food stamps?" I asked.

"They're as good as money," she explained.

They are for a fact. And Philadelphia prostitutes are not the only entrepreneurs who know it. Federal authorities say that everyone from haberdashers to medical doctors are trading in food stamps these days. It's against the law, of course, but it's reportedly going on all across the country.

Authorities say that real estate agents have sold homes for stamps, and dentists have taken the coupons for bridgework and extractions. A plane has been sold in Texas for the stamps, as have cars in Norfolk, Va.; some women may even be using them to pay the surgical fees for breast enlargements.

The practice is so widespread, actually, that the Department of Agriculture calls food stamps the second coin of the realm.



The department is charged with administering the food stamp program, and frustrated officers say that the stamps are everyday currency in both urban and rural America.

Some families in Washington pay their rents with the coupons, for example. And folks in the South pass them to get guns and ammunition. Earlier this year, federal drug agents,

acting incognito, used food stamps to purchase \$40,000 worth of heroin from dope dealers on the back streets of Baltimore.

And that's just the nub of it. One of the agents in Baltimore believes that, overall, the illicit stamp trade may amount to billions of dollars a year. He tells of people he knows who print the stamps on offset presses; and a man in New York has been caught with \$200,000 in coupons in his home.

Yet no one can put a specific figure to the trade. Because the transactions are normally occasioned in private, detection is difficult. Agriculture officials can only say that \$11 billion worth of stamps will be given to 22.2 million recipients this year, so "the potential for abuse is there."

That abuse is big and small. Robert Leard, a food stamp administrator in Washington, says neighbors may trade food stamps among themselves, for modest household goods. On the other hand, law enforcement officers insist that organized criminals traffic in the coupons in some of the larger cities.

In any event, Leard says the motives behind the trade are always the same. Mostly, it's need and greed. Some people do not have anything to barter with today except the food stamps they get from the government, and other people are more than eager to cash in on that sad predicament.

Here's how it works. At least for the Philadelphia whore. She normally sells herself for \$50 in regular currency, but she will

take the food stamps for an additional consideration. In other words, she will charge \$100 in stamps because she expects the customer to pay for the convenience.

Then she will take the \$100 worth of coupons to one of the 230,000 stores in America that are authorized to redeem the stamps. And she will sell them, say, for \$75. Thus she makes a tidy \$25 profit, and the store does the same when it turns the stamps into the government for their original value.

Both the woman and the store are liable to arrest and punishment, certainly.

Used To Control Epileptic Seizures

If You're Pregnant, Avoid Valporic Acid

ATLANTA (UPI) — Pregnant women using a certain drug to control epileptic seizures increase more than 20-fold their risk of having babies with birth defects, federal health officials say a study shows.

The same study indicates that women taking the drug, valproic acid, are 17 times more likely to have infants with a malformation known as spina bifida, a particularly serious type of birth defect sometimes called "open spine."

"It is one of the most common and serious birth defects in the United States," said Dr. Godfrey Oakley, of the CDC's birth defects branch.

"It affects the spinal cord and nerves, ranging all the way from not much of a problem to one affecting the lower limbs," he said. "Paralysis of the lower limbs is a common feature."

Godfrey added, "we're not saying the drug

ought to come off the market. But they need to know the risk." He said women using valproic acid should not stop taking it or switch to other drugs, except under a doctor's orders.

The national Centers for Disease Control said the study in its Morbidity and Mortality Weekly Report, was conducted by the Institut European des Genomutations in Lyon, France. The study used data collected in 1976 and from 1978 through September 1982.

The study involved 5,616 infants with birth defects. Of that number, nine cases of spina bifida and 21 other types of birth defects were present among mothers who had been treated with valproic acid.

"These data show a highly statistically-significant odds ratio of 20.6," the report said. Further analysis showed that use of the drug increased by 17.1 times a mother's chances of having a baby with spina bifida.

The CDC said an estimated 700 to 1,000

pregnant women in the United States take valproic acid each year.

"Given the United States' spina bifida rate of approximately six per 10,000 births and a relative risk of 20.6 as indicated by the French data, the estimated (absolute) risk of valproic acid-exposed women having children with spina bifida is approximately 1.2 percent," the health agency said.

It said that while the French study suggested that valproic acid taken during the first trimester of pregnancy is associated with spina bifida, "other anti-convulsants (phenytoin and trimethadione) have also been associated with increased risk of specific congenital defects."

"Selection of therapy for a seizure patient who may become pregnant is a complex decision and requires careful consideration of the clinical situation. All anti-convulsants, including valproic acid, carry a warning of potential human teratogenicity (birth defects)

in their labeling," the CDC said.

The CDC quoted the American Academy of Pediatrics Committee on Drugs as offering the following recommendations:

"When a woman who has epilepsy and requires medication asks about pregnancy, she should be advised that she has a 90 percent chance of having a normal child, but that the risk of congenital malformations and mental retardation is two to three times greater than average because of her disease or its treatment."

The CDC said the new information from the French study does not change this general advice.

The agency said a registry of women now taking valproic acid during pregnancy is being compiled to better define the risk of such therapy. It urged doctors of pregnant women taking the drug to report to the registry at CDC as soon as possible.

Heart Surgery Is Being Revolutionized By Probe

DALLAS (UPI) — A lightweight ultra-sound probe, designed to be swallowed and suspended by a cord behind the beating heart, can accurately map heart disease and is revolutionizing arterial surgery, researchers said today.

"This represents the ultimate merger of Silicon Valley technology and surgical medicine," Al Waxman, founder of Diasonics, maker of the quarter-sized probe, said at the annual scientific gathering of the American Heart Association.

"Such computer images are revolutionizing surgery," he said.

A team of University of Arizona surgeons pioneered the technique using the probe in 10 bypass and four transplant operations.

The device emitted sound waves similar to those emitted in ultra-sonic tests to evaluate unborn children. Diseased sections or blockages showed up on a video screen as "bright globular echoes," said Dr. David Sahn in a paper to be presented today.

"We are beginning to get a handle on the nature of atherosclerotic plaque (fatty material in arteries) based on its ultra-sound characteristics."

The maps traced by the device, which a patient swallows and a doctor suspends by a cord, were far more accurate than previous X-rays or ultrasound methods, he said.

In a related development, scientists said large-scale clinical studies on heart disease had been transformed by recent refinements in computer technology.

"To do a thorough clinical study a few years ago cost \$5 million to \$10 million and involved thousands of cases, the end point usually being death," said Dr. Greg Brown, University of Washington researcher.

"With the latest technology we can see the condition of blood vessels before death intervenes," he said. "We can do an effective study with a few hundred subjects and from \$700,000 to \$800,000. That's relatively cheap."

Winter Springs Parade Scheduled For Saturday

The Winter Springs Holiday Parade sponsored by the Winter Springs Civic Association will be held Saturday at 2 p.m. Beginning at Sheoah Boulevard, the parade will move east to Fairway Market on State Road 434 with Sanford's water-skiing squirrel, "Twiggy," as grand marshal.

Jean Jacobs, parade chairman, said there are 45 units entered in the parade plus a special children's "Wheel Creations" unit. Children are invited to participate in costume with decorated bikes or on roller skates, she said, adding that trophies will be awarded.

The reviewing stand will be in front of the Barnett Bank and the judges will award trophies in various categories. Radio station Y106 will provide the sound system and announce the parade.

Bands which will participate include the South Seminole Middle School Band, Tuskuwilla Middle School Band, and the Longwood Elementary School Pipe and Drum Corps. The South Seminole Middle School chorus, the University of Central Florida Drill Team, and the Navy Color Guard and Drill

Team will also march in the parade.

Some of the other units will include PJC's School of Baton, the Sanford Gymnastics Association, Mystery Fun House trolley and Wizard, the Show Biz Pizza trolley and "Billy Bob", Rosie O'Grady's fire truck and "Oliver", Sanford Auto Parts mini-car and clown, area fire departments, the Elks' Motorcycle Drill Team, Crooms Future Farmers of America Float, Seminole Power Squadron, the Schlitz Malt Liquor bull, Boy Scouts, Girl Scouts, Campfire Girls, the South Seminole Lionses, the Longwood-Lake Mary Lions Club, and several floats entered by local churches, civic organizations and businesses.

Climaxing the parade, of course, will be Santa Claus himself, making an early stop in the city.

The theme for the parade is "Holidays of the Past, Present, and Future." All entries including cars must be decorated. Float entries must be in place by 1 p.m. All other entries must be lined up by 1:30 p.m.

For further information call Ms. Jacobs at 830-1069.

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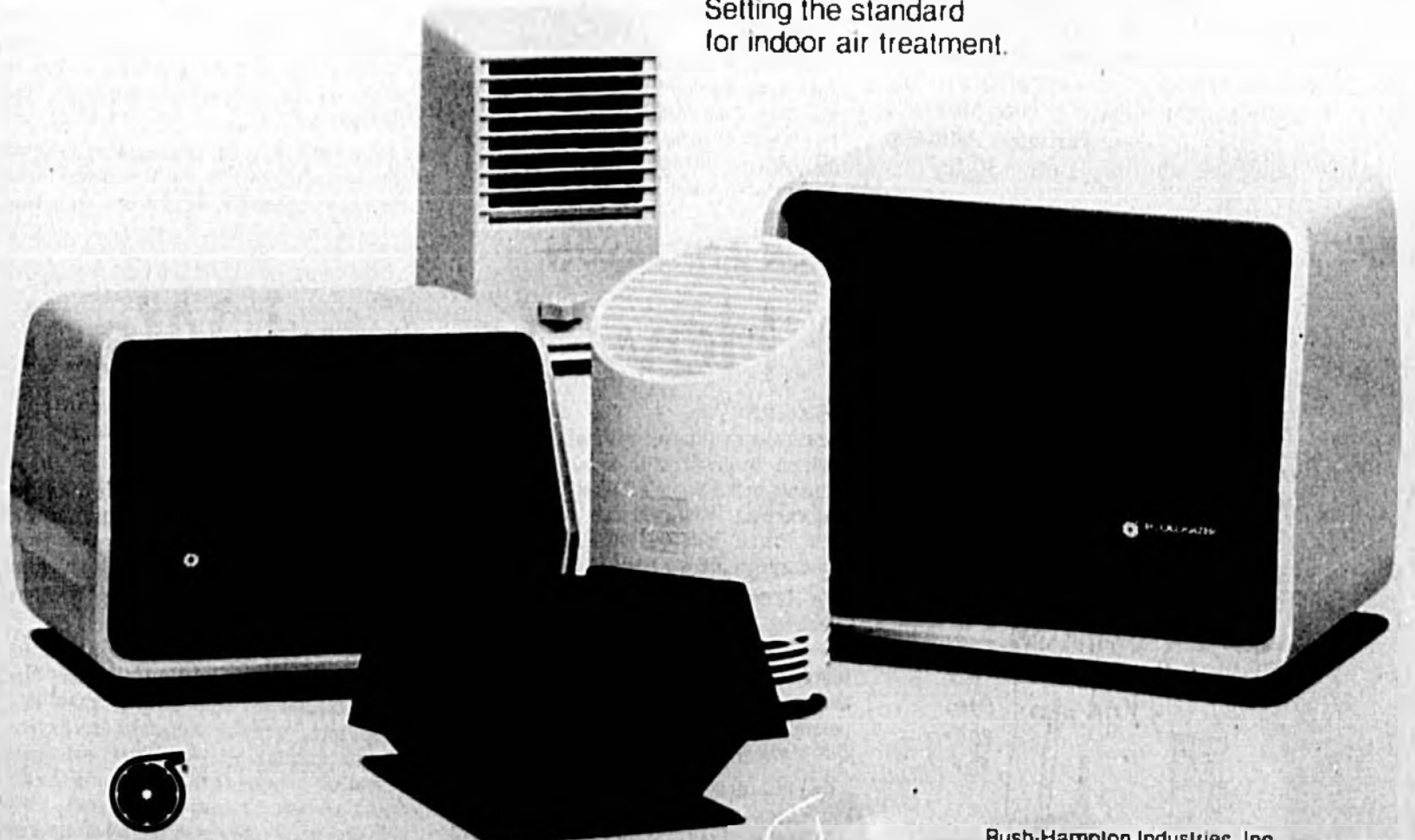
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FLORIDA IN BRIEF

2.5 Percent Cut In Budget To Ease Revenue Shortfall

TALLAHASSEE (UPI) — After beating back an attempt to save education from the full brunt of the budget as Gov. Bob Graham and the Cabinet have approved an emergency budgetary package to meet a nearly \$30 million state revenue shortfall.

The proposal, approved by Graham and the Cabinet Tuesday, calls for a 2.5 percent across-the-board cut in state spending, elimination of the state's so-called "rainy day" reserve and \$80.5 million in budget transfers.

In adopting the proposal, hammered out by Graham and legislative leaders last week, a counter-proposal by Secretary of State George Firestone to spare education programs affecting kindergarten through twelfth grade fell by the wayside.

Educators did get one thing they wanted, however. Local school districts were given the right to use capital outlay funds and debt service money for operating expenses and will be allowed to use money from the sale of surplus school property for maintenance expenses.

Drug Task Force Praised

MIAMI (UPI) — President Reagan, in a nerve center of the nation's illegal drug trade, today praised the success of a federal anti-drug task force and said he hopes to "break the power of the mob in America."

Reagan arranged to wind up a two-day trip in the South by touring Coast Guard and military components of a special task force he credited with dealing a crippling blow to the underground drug economy of South Florida.

However, he cautioned: "The influx of drugs into South Florida and other areas of the nation is still a serious problem. Much of the work against this menace still lies ahead of us."

Measles Under Control

MIAMI (UPI) — Dade County's measles epidemic — the largest active epidemic in the nation — is nearly under control, but authorities say a measles emergency in county schools probably will be indefinitely extended.

WORLD IN BRIEF

Andropov To Tighten Grip On Soviet Power

MOSCOW (UPI) — Communist Party chief Yuri Andropov may act by next week to solidify his control over the post-Brezhnev Kremlin with a series of high-level appointments, Western analysts predicted.

Andropov has up to five positions on the Politburo to fill, and an equal number of other high-ranking jobs in the party hierarchy.

Although such decisions officially are made by the Central Committee, the analysts believe the new party leader's wishes will be followed.

Martial Law Nearing End?

WARSAW, Poland (UPI) — The surprise release of former Solidarity chief Lech Walesa after 11 months of internment was part of a plan to lift martial law in Poland by next month, a government spokesman said.

Walesa's surprise release from 11 months of internment, spokesman Jerzy Urban said, was part of a plan to lift martial law next month, and stressed the importance of the session of Parliament called for Dec. 13 — the anniversary of military rule.

It was expected the decision to lift martial law will be either proposed or adopted at that session.

Things Are Wild 'N Crazy For LMHS Homestaying

If you see lots of strangely dressed kids as you drive by Lake Mary High School this week, don't be concerned. It's only the school's Homestaying celebration.

The event is similar to Homecoming at most schools, but since the school is only two years old and hasn't had any graduates, it can hardly be called a Homecoming. So, it has been labeled "Homestaying."

As part of the celebration, students are dressing up all week. Monday was preppy day and the school was awash with alligator, and topsiders. Tuesday was "G" Day with students dressing up either grubby, grungy, or gross.

Today is Punk Day and some students are expected to appear with dyed green hair and wearing garbage bags. Thursday is 50s and 60s dress-up day with students donning clothes from those eras.

The week culminates on Friday with Spirit Day. Students will show their Lake Mary pride by wearing the school colors of gray, red and white and donning funny hats.

A pep rally is planned for Friday afternoon to prepare the football team, 1-8 on the season, for the battle against New Smyrna Beach, 5-4, in the season finale for both schools.

The 18 boys and girls competing for positions on the Homestaying court will be introduced before the game and the court will be announced at halftime.

Competing for queen are juniors Lisa Boltzauer, Liz McKee, Paige Jones and Michelle Loudermilk. King candidates are juniors Scott Eusepi, Kyle Frakes, Jeff Hol-

chkins and Will Lavallo.

Sophomore princess candidates are Mary Bragg, Margaret Davis and Bridget Groube. Prince hopefuls are Scott Sperazza, Charlie Lucarelli and Billy Caughell.

Freshman princess candidates are Cathy McKee and Kendall Jones. Freshman prince candidates are Doug Kolbjornsen and Tony Lavallo.

Special activities will continue next week at the school. Monday will be Freshman Day, Sophomore Day is Tuesday and Junior Day will be observed Wednesday.

The homestaying dance will wrap up the activities on Nov. 24 from 9 p.m. to 1 a.m. at the school. — MICHAEL BEHA

Fall Clean-Up In Altamonte

Altamonte Springs has scheduled its fall clean-up program for the weeks of November 29 through December 3, and December 6 through December 10, 1982.

During those two weeks, city residents may place at the curb for pick-up, items that ordinarily would not be collected by regular refuse collection service. This offers an opportunity for residents to get rid of items such as old furniture, dishwashers, and washing machines.

For further information, call Ruth Hale at 830-3857, Department of Public Works.

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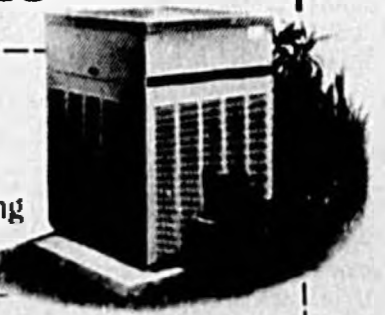
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GOLD MINE

Seminole County School Superintendent Robert Hughes discovered a real gold mine when he uncovered this rolltop desk buried in a maintenance building. The desk, which he believes was used by the first superintendent, T.W. Lawton, was loaded with paint and other materials and had accumulated several layers of grease and grime. But cleaned up, the desk has become the focal point of Hughes' office. There were some documents of historical note inside the desk as well, Hughes said. Among those documents was a press card issued to a Herald reporter around 1920.

Herald Photos by Michael Beha



Lake Mary May Take Over Old Graveyard After All

By DONNA ESTES
Herald Staff Writer

The ownership and maintenance of the two-acre, 88-year-old Lake Mary Cemetery may come under city control after all.

At the invitation of the Lake Mary City Council, representatives of the city's cemetery association, which has handled the cemetery's maintenance and operation over the years, will make its offer to the city one more time at the council's 7:30 p.m. meeting Thursday. The council meets at City Hall, 158 N. Country Club Road.

In August, the City Council refused to accept the offer which included transfer to the city of a \$16,000 interest-bearing account which would be used to defray maintenance costs.

Association members also said that eight to 12 vacant lots are available at the facility east of the railroad tracks at Palmetto Avenue and Lake Mary Road.

Councilman Pat Southward, serving on the governing body on an interim basis until a new councilman is elected Dec. 7 and formally takes office in early January, brought the issue before the council again at her first meeting Nov. 4.

She urged that the city heed the association's recommendation that the city preserve Lake Mary's heritage by taking care of the historic cemetery.

After hearing Mrs. Southward's remarks Councilmen Dick Fess and Ken King, indicated they had a change of heart and would support the request.

Fess, King and then-Councilman Gene McDonald voted against accepting the original take-over offer. Fess said maintenance of the facility would become a nightmare while McDonald said the money in the fund would soon be exhausted and the cemetery would then become a city responsibility.

McDonald has since resigned and Mrs. Southward was appointed to his council post. In addition, then-councilman Vic Olvera also supported the takeover. Since he resigned to run for mayor, Cliff Nelson is serving on an interim basis and he said he supports the city running the cemetery.

Councilman Ray Fox originally voted to accept the cemetery association offer. And Mayor Walter Sorenson said from the beginning that even if it costs the city some money to maintain the cemetery, it will be worthwhile to preserve the

historic site.

In other business Thursday night, the council is scheduled to consider a request from Emma Lee Hoyle for an extension of the deadline for removing a trailer from her property off Humphrey Road.

In October, the council gave Mrs. Hoyle 90 days time to remove the trailer, one of several ordered removed from the property because their presence violated city law.

Last summer, the city discovered several trailers parked on the Hoyle property and adjacent parcels which were not individually connected to sewage facilities or the city water system. At the time, it was reported that waste from the trailers was being dumped on the ground.

Mrs. Hoyle said one trailer was being purchased and would be moved from the site by the mid-January deadline. Tonight she is expected to explain why more time is needed to move the other trailers.

The council will also hear a presentation from Long Associates of Ft. Lauderdale on the job classification and pay plan it would like to draw up for city's employees.

CALENDAR



THURSDAY, NOVEMBER 18

Cancer Victims & Friends Central Florida Chapter, 7:30 p.m., First Presbyterian Church Allen Hall, 106 E. Church St., Orlando. Speaker Mrs. Ruby D. Scherer, nutritionist and metabolic technician for the Kelly Program at the International Health Institute.

Seminar on winter care of plants, 7:30 to 9 p.m., Seminole County Agricultural Center, 4320 S. Orlando Drive (17-92), Sanford. Open to the public.

Sanford AARP, noon, Chamber of Commerce building, First Street and Sanford Avenue. Covered dish luncheon and election of officers.

AARP, noon, Sanford Chamber of Commerce, Sanford Avenue at First Street. Covered dish lunch and bingo.

Florida Audubon Seminole Chapter, 2 p.m., Florida Power and Light, N. Myrtle Avenue, Sanford. Chuck Best will speak on his trained squirrels.

FRIDAY, NOVEMBER 19

Multi-Family garage sale and baked goods, 9 a.m. to 4 p.m., 106 Windmill St., Sleepy Hollow, Longwood. To benefit "The Conquerors," under 14 girls soccer team.

SATURDAY, NOVEMBER 20

Winter Springs Holiday Parade, 2 p.m., State Road 434 between Sheoh Boulevard and Fairway Market.

6th Annual Arts & Crafts Festival sponsored by Central Florida Society for Historic Preservation, 10 a.m. to 5 p.m., Historic Longwood. Display of American glass in Bradlee-McIntyre House.

University of Central Florida Gospel Choir Concert, 7:30 p.m., St. Paul Baptist Church, Ninth St. and Pine Ave., Sanford. Benefit UCF and Community Bus Ministry.

CORRECTION

On page 3 of the JCPenney Pre-Holiday Sale section which our customers received the week of Nov. 14. The watches shown in this ad are not available. Full-length robe should be. Full length gown. Reg. \$17.00 SALE 12.75

This error was made at the printers and should not have appeared in our circular. We sincerely regret any inconvenience this error may cause any of our customers.

JCPenney

New 'Intelligent' Enzyme Takes Aim At Dangerous Blood Clots

DALLAS (UPI) — Genetic engineers said today they have discovered an enzyme that acts as an "intelligent bullet," finding and destroying dangerous blood clots more effectively than drugs or the body's own clot-fighting agents.

The enzyme, called a plasminogen activator, energizes blood cells to dissolve clotting material fibrin. Such clotting, if excessive or prolonged, could lead to paralysis or death.

"It thus appears to be an intelligent bullet enzyme," said Kenneth Mann, a Mayo Clinic blood specialist, at the American Heart Association's Scientific Sessions.

He called the discovery "a major breakthrough."

The enzyme, unveiled by Belgium biologist and genetic engineer Desiree Colten, surpasses the ability of naturally occurring clot-fighting agents, which are bacterial in origin, cannot precisely locate clots and can cause side effects.

"With this newest enzyme we can be more precise," said Colten. "The enzyme locates itself only where a physical clot has formed."

"In the past 20 years, pharmaceuticals have been designed to reduce the thrombosis (clotting in blood vessels)," he said. "Now in comes an enzyme that can get directly at the fibrin."

Scientists also have artificially cloned genes and placed them in bacterial settings to create a clotting by-product. The new agent would be used in treating such blood diseases as hemophilia.

"We are trying to create in the laboratory ways to help the hemophilla sufferer," said Earl Davie, a University of Washington biochemist. "We want to make bacterial organisms factories for (clotting) proteins."

AREA DEATHS

ALLEN RUSHLOW
Allen F. Rushlow, 49, of 75 Hansen Parkway, Sanford,

died Tuesday night at his home. Born May 24, 1933, in Massena, N.Y., he came to Sanford in 1979 from Carthage, N.Y. He was a truck driver, a veteran of the Korean War and a member of the American Legion. He was the chief of the volunteer fire department in Carthage and a patrolman with the Carthage Police Department.

Survivors include his wife, Mrs. Helena; 11 children, Steve, of Fort Stewart, Ga., Fred, Houston, Texas, Allen, Thomas, Frances, Randy, Matthew, Dwayne, Nancy, Barbara and Debra, all of Massena, N.Y.; five stepchildren, Raymond Slate, of Sanford, Richard Slate, of Philadelphia, Pa., Rita Honzell, of Houston, Doris

Riley, of Carthage, and Rosemary Nichols, of Alaska; his father, Henry Rushlow, of Massena; a sister, Joyce Saxbey, of Massena; and 19 grandchildren.

Brisson Funeral Home-PA is in charge of arrangements.

MRS. JENNIE I. KINKEL

Mrs. Jennie Irene Kinkel, 56, of 1009 Sherriwood St., Fern Park, died Sunday at her home. Born March 23, 1926, Bryn Mawr, Pa., she moved to Fern Park from Haverstown, Pa., in 1981. She was a telephone operator and a Presbyterian.

Survivors include her stepdaughter, Karen Barnes of Virginia; a brother, Harry Albert Pera of Orlando; two sisters, Mary Ellen Siter and Lillie Fear, both of Bryn Mawr.

Baldwin-Fairchild Funeral Home is in charge of arrangements.

Funeral Notice

RUSHLOW, MR. ALLEN F. — Memorial services for Mr. Allen F. Rushlow, 49, of 75 Hansen Parkway, Sanford, who died Tuesday, will be at 7 p.m. Thursday at First United Methodist Church, Sanford, with the Rev. Leo King officiating. In lieu of flowers, contributions may be made to the Hospice Society. Brisson Funeral Home-PA is in charge of arrangements.

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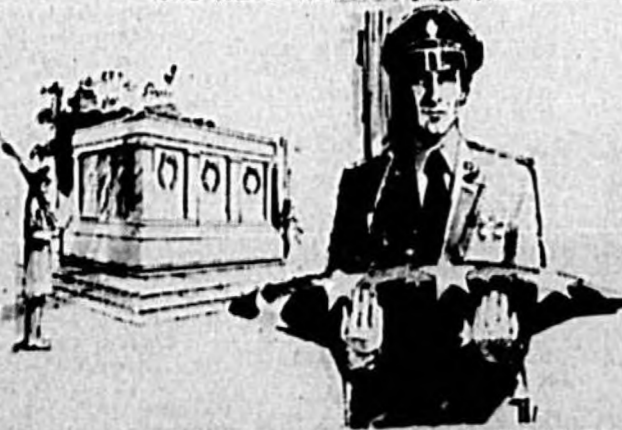
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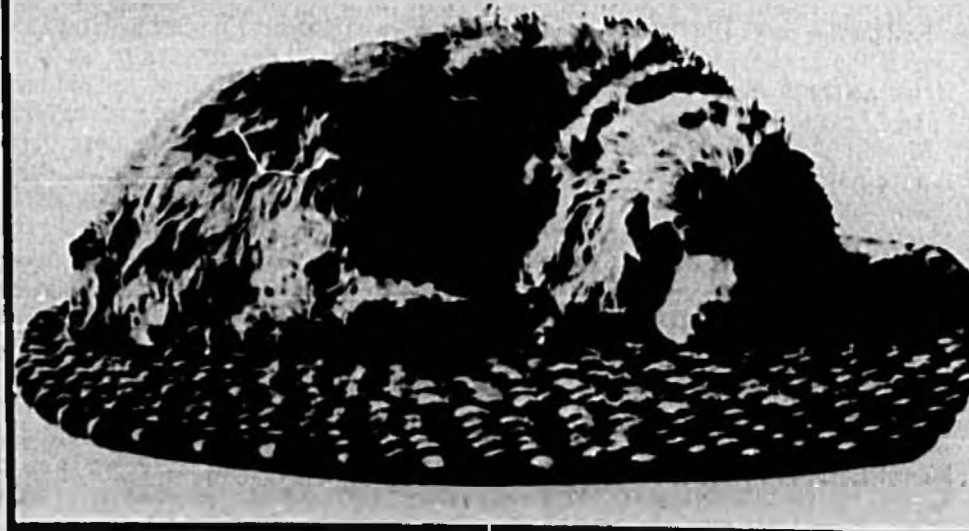
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WILLIAM L. GRAMKOW



PEOPLE

Evening Herald, Sanford, Fl. Wednesday, Nov. 17, 1982—1B

Cook Of The Week

Girls Put Spanish Accent On Class Bakery Project

By DEE GATRELL
Herald Correspondent

Ms. Nydia De la Hoz doesn't think her Spanish II class at Oviedo High School should be boring. She feels the kids should have fun while learning the language. What better way to have fun than to convert the classroom into a "Little Spanish Town" for a day. The students chose which group they would like to work in. Their choices were shoe store, beauty parlor, bank, citizens of the town, or bakery.

Jenny Thompson, a Junior at Oviedo, and Diana Gatrell, a sophomore, chose the bakery as their project. Diana often makes banana bread at home, and she was told that pan de banana (banana bread) was a favorite of the Spanish people.

Since a bakery has to have more than one item, the girls went to Diana's house after school and pored over several cookbooks trying to decide what might be "Spanish" enough to put into their bakery. They finally selected Bolas de Mexicanas Bolas (Mexican Wedding Cakes), and Bon Bon Galletas (Bon Bon cookies).

The girls worried they'd never get everything done in time for school the next day, but after using every bowl and pan in the kitchen, they managed to successfully complete their project on time.

Diana says the bakery was a huge success, and the Bolas de Mexicanas bolas was the favorite of the students.

BANANA BREAD

Mix together thoroughly:

- 2-3rd cup sugar
- 1-3rd cup soft shortening
- 2 eggs

Stir in:

- 3 tablespoons sour milk or buttermilk
- 1 cup mashed bananas

Sift together and stir in:

- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup chopped nuts (optional)

Pour into well greased loaf pan (9x5x3). Let stand 20 minutes before baking. Bake at 350 degrees for 50-60 minutes. Sprinkle with powdered sugar after removing from oven.

MEXICAN WEDDING CAKES

- 3/4 cup oleo
- 1/2 cup sugar
- 1 egg
- 2 teaspoons vanilla
- 2 cups flour
- 1/2 teaspoon salt
- 2 cups ground nuts
- Powdered sugar

Cream oleo, add sugar and cream well. Stir in egg and



Diana Gatrell, left, and Jenny Thompson bake banana bread and cookies for Spanish Class project.

vanilla. Beat until fluffy. Stir together flour and salt. Cut into creamed mixture with pastry blender. Stir in nuts. Make into balls. Bake at 350 degrees for 20 minutes. Cool ten minutes and roll in powdered sugar.

BON BON COOKIES

- 1/2 cup soft butter
- 3/4 cup powdered sugar
- 1 tablespoon vanilla
- Food coloring, if desired
- 1 1/2 cup flour
- 1/4 teaspoon salt

Heat oven to 350. Mix butter, sugar, vanilla and food coloring thoroughly. Blend in flour and salt with hand. If dough is dry, add 1 to 2 tablespoon cream. Wrap level tablespoon dough around filling — a candied cherry, pitted date, nut or chocolate piece. Place 1" apart on ungreased baking sheet. Bake 12-15 minutes or until set but not brown. Cool. Dip tops of cookies in icing below. Decorate with chopped nuts, coconut, colored sugar, etc. Makes 20-25 cookies.

ICING

Mix 1 cup sifted confectionary sugar, 2 tablespoons cream or milk, 1 teaspoon vanilla and food coloring, if desired.

HELPING HANDS

Shannon Farrelly, (left), 8, of Brownie Troop 558, and Shawna Cohen, 10, of Junior Girl Scout Troop 168, both of Sanford, are among the 1,000 Girl Scouts of Citrus Council who will take part in the "Helping Hands Day" project on Dec. 1 to help the Salvation Army Adult Rehabilitation Center in Orlando. The girls will distribute these bags in their neighborhood to be filled with discarded items that can be repaired at the center, priced and put on sale at the Red Shield Thrift Stores. Proceeds from the sale support the rehabilitation program. The girls will be taken to a designated collection center. To have large items picked up, call 295-9311.



DAR Installs Four New Members

The Sallie Harrison Chapter of the National Society Daughters of the American Revolution met on Friday at 2:30 p.m. at the home of Mrs. Lawrence C. McAlester at the Forest in Lake Mary. Mrs. Raymond Lewis was co-hostess.

Stanley in which the heroism of all veterans was mentioned, honoring the patriotic service of all who have served our country.

Regent Mrs. W. S. Brumley Sr. presided and welcomed members. The opening ritual was conducted by chaplain Mrs. Woodrow W. Kelly. The president general's message was read by Mrs. Zoe

The Thanksgiving message of President George Washington was read in which he issued a general proclamation for a day of thanks. Mrs. Paul Mikler gave synopsis of an article from "Intercession for America" calling for prayer for our country and a belief

preparedness in the face of world disturbances. Membership chairman Mrs. A. W. Lee welcomed new members, Mrs. John L. Brumley, Mrs. Harry F. Cushing, Mrs. P.E. Erisman and Mrs. Eugenie Stefans. They were installed by Mrs. Woodrow W. Kelly, chaplain. Mrs. Brumley announced dates for State Conference in Jacksonville March 14-16, '83 and Continental Congress April 19-23, 1983.

Smokers Get Fresh Start

DEAR READERS: Tomorrow will mark the Sixth Annual Great American Smokeout, an upbeat, good-humored, one-day campaign to encourage smokers to quit smoking for 24 hours. — just to prove to themselves that they can do it.

The idea was conceived by the American Cancer Society, which insists that anyone who can live without a cigarette for 24 hours can quit forever. So, if you're hooked on cigarettes (or cigars) and really want to quit, why not start tomorrow — for just 24 hours?

Quitting "old turkey," I am told, is the hardest way to quit, but those who know say it's the most effective and, in the long run, the easiest way. Cutting down is less traumatic, but the temptation to smoke is often too powerful to resist while smoking one, two or three cigarettes a day.

Coincidentally, tomorrow marks the first anniversary of the opening of the Non-Smokers Inn, a motel in Dallas. The man who built and owns it is Lyndon Sanders, a native Texan, who hopes to build other Non-Smokers Inns.

When I phoned Mr. Sanders to learn more about the Non-Smokers Inn, he said: "Smoking killed my father and my uncle, and I don't know how many of my friends. I'm sure that a motel for non-smokers can succeed because in 1974 I tried it out in Albuquerque, N.M., offering a non-smoking wing. I started with 15 rooms, and now there are 100!"

"In the Non-Smokers Inn in Dallas I offer luxurious rooms at bargain prices for non-smokers only. When a person registers, he is asked to sign a note stating that he will not smoke on the premises, and neither will he permit anyone visiting him to smoke. Anyone caught violating that oath will be evicted and



Dear Abby

Dear Abby Named Most Influential

Abigail Van Buren, whose advice column Dear Abby appears in over 1,000 newspapers and is read by more than 75 million readers daily, has been named one of America's 25 most influential women for the fifth time since 1976.

In addition to this year's selection by 140 newspaper editors, Abby previously was named to the honored list in 1976, 1978, 1979 and 1980.

Only seven women have been named at least five times to the list selected for the World Almanac and Book of Facts. Other five-time or more honorees are Sylvia Porter, Katharine Graham, Barbara Walters, Barbara Jordan, Gloria Steinem and Ann Landers.

COOK OF THE WEEK

The Herald welcomes suggestions for Cook Of The Week. Do you know someone you would like to see featured in this spot? There is something for everyone in the line of cooking.

Novice cooks, as well as master chefs, add a different dimension to dining.

Please contact PEOPLE Editor Doris Dietrich about your news and views on cooking.

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In And Around Seminole

Artist Schedules Exhibit

Mrs. Robert (Cordella) Treece of Altamonte Springs will have an exhibit of her watercolors at the University Club of Winter Park on North Park Avenue. The opening reception will be held on Sunday, Dec. 5, from 2:30 - 4:30 p.m. The public is invited, there is no admittance charge. The show continues through Dec. 29.

Marilyn Whelan
Seminole Correspondent
327-2144



Board of the Maitland Art Center where she also is watercolor instructor.

George Hofmann of Casselberry is expected to be released from the hospital soon. George is an RSVP Volunteer who has been very much missed since his illness.

Mrs. Treece, prominent artist, lecturer, teacher and writer, has widely exhibited in the Midwest, and the South and has won many top awards. She is a participating member of the Florida Watercolor Society since 1978 and is currently showing in its annual juried show in the "Top O' the Capitol Gallery" in the Capitol Building in Tallahassee.

She is also president of the Central Florida Art Association, on the Advisory

Jackie Tutas has just moved into Destiny Springs in Altamonte Springs. Jackie has a PhD in music and sings for various civic events. She is very talented and is looking forward to joining some of our Seminole clubs.

Robert Wyener of Casselberry has a new project for the Senior Citizens Multipurpose Center in Casselberry. He is collecting usable clothing and food for the disadvantaged elderly. If you would like to contribute, please drop off your items at the center in Casselberry.

One of the most popular pastimes at the Senior Citizen Multipurpose Center in Casselberry has been Marge Hornbeck's sewing class. They meet every Tuesday at the center and have learned to restyle and update patterns. Marge also has a monthly quilting class.

Ray Pass and Kay Stipling, co-chairmen of the Winter Springs Village Merchants Association, are planning a drawing for a turkey to take place after the Winter Springs

Holiday Parade this Saturday. Nine turkeys will be given away. The parade, which begins at 2 p.m., will go east on State Road 434.

Happy Birthday to Alicen Freund. She will be 11 Nov. 21 and plans to celebrate with a big family dinner.

Happy Birthday to Leonard Casselberry, who refuses to discuss his age, but will be celebrating Nov. 18.

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ANNUAL BAZAAR

Louise Buffaloe, (left), Ida Cox and Marlon White (right), show a sampling of items that will be for sale at the Longwood Woman's Club Annual Bazaar, Saturday and Sunday from 9 a.m. to 4 p.m. each day. White elephants, handcrafted items, baked goods, clothing, plants and lunches will be available at the Civic League Building at 150 West Church Street, Longwood.

Retired Teachers Hold Arts And Crafts Show

A wide variety of skills was displayed at the November Arts and Crafts Show of the Seminole County Retired Educators Association. About 70 educators assembled to enjoy a luncheon and view the exhibits. Crocheted and knitted afghans, bedspreads, and sweaters, hand woven materials, paintings, ceramics, embroidery and hooked rugs, were among

items displayed. Following the luncheon, the regular business meeting was conducted by James E. Murray, president. Members voted to donate \$50 to provide Christmas presents for needy children.

Altermese Bentley, chairman of the hospitality committee; Mildred Lind, chairman of the arts and crafts show; Escar Neider,

chairman of the white elephant sale and committee members, Pauline Wheelless, Mary Grace Kosky, Lucille Snyder and Kay Lee were thanked for their assistance in arranging exhibits and food.

The Jan. 11 meeting will be a covered dish luncheon at noon at the Sanford Methodist Church Fellowship Hall (corner of Fifth and Park). Meat will be furnished.



Herald Photos by Tom Vincent

Kay Lee, in photo above, models her woven shawl, while Mary Grace Kosky (left) in photo on left, helps Nina Whelchel hold up her family tree project at the recent arts and craft show at which members of the Seminole County Retired Educators Association exhibited their work.



Arts & Crafts Festival Scheduled In Longwood

More than 20,000 persons are expected to attend the Sixth Annual Arts and Crafts festival sponsored by the Central Florida Society for Historical Preservation which will be held Saturday and Sunday from 10 a.m. to 5 p.m. in the Longwood Historical District on County Road 427.

More than 200 artists and craftsmen will compete for awards. All exhibitor spaces have been filled.

The Bradlee-McIntyre house, which is on the National Registry of Historic Places, will be open for tours. There will be a special display of American glassware beginning with early trading beads. B. F. "Slick" Helms will set up a display of bottles and glass artifacts found in Longwood.

Ray Bryan is president of the society and Fred Gaines is co-chairman of the festival. Food and refreshments will be available.

ECKERD LOWERS
NOW THE SAVINGS ARE EVEN GREATER ON MANY OF YOUR FAVORITE ITEMS!

Cancer Unit Reorganizes

At the annual meeting of the Florida Division of the American Cancer Society, approval was granted to reappointment the Seminole County area to better serve cancer patients.

Sanford, Lake Mary and Geneva will comprise a new unit designated as the Sanford-Lake Mary Unit. This unit will continue to operate out of the American Cancer Society office currently housed in donated space on the second floor of the Flagship Bank's downtown Sanford office. This office is staffed Monday through Friday, 10 a.m. to 3 p.m. Inquiries concerning the American Cancer Society and requests for assistance should be directed during these hours to 322-0849.

The balance of Seminole County will be served by the Orlando Metro Unit and may be reached at 843-8680, Monday through Friday.

Division spokesman, Irene K. Brown, currently serving as president of the new Sanford-Lake Mary Unit, stated the re-alignment of education and service responsibilities will prove very beneficial to the general public and to cancer patients and their families. In the past there appeared to be much confusion in the south end of Seminole County as to service to the cancer patient. The new alignment clearly defines responsibilities and allows Seminole County residents who work in Orange County to donate their time to the

American Cancer Society where it is most convenient for them regardless of their residence.

Mrs. Brown also stressed that regardless of defined responsibility boundaries, no cancer patient will ever be turned away from either unit. The prime goal of the American Cancer Society is to educate the public to the seven warning signals and early detection, raise funds for cancer care and control research and to provide service and rehabilitation to cancer patients and their families.

The Cancer Society is encouraging smokers to participate in the Great American Smoke Out this Thursday by not smoking at least for that day.

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Aim TOOTH PASTE 4.8-oz. 2 Types Reg. 88¢ 88¢ Limit 2	SIGNAL MOUTHWASH 24-oz. Reg. 1.69 1.69 Limit 2
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Music...Music...Music

All that jazz and a lot more will be featured Thursday when the University of Central Florida presents its annual Band Knight benefit. Proceeds from the 8 p.m. event in the UCF gym are earmarked for the marching band uniform fund.

The concert will include performances by more than 200 musicians in the UCF

wind ensemble, jazz ensemble, and marching band to provide an introduction to the many sounds of music at the university.

To get things under way, band director Jerry Gardner will lead the wind ensemble in "Tubby the Tuba," with narration by Bob James, of WKIS in Orlando. Dr. Steve Owens, who teaches clarinet

at UCF, will follow with Cavallini's "Adagio and Tarentella."

The second portion of the program will feature the UCF jazz lab under new director John Whitney with a variety of selections from the jazz-pop medium.

Tickets at \$3 are available at the door. For more information, call 275-2887.

SCC Presents The "Messiah"

Seminole Community College will present two performances of Part I of Handel's "Messiah" which will be held under the sponsorship of the college. The first will be held in the concert hall of the Fine Arts Building on the college campus on Friday at 8 p.m.

This concert will combine the efforts of the Community Chorus and the Chorallers and will be accompanied by string orchestra and harpsichord. Sally Bowden, accompanist for the Community Chorus, will play the harpsichord.

The second concert of "Messiah" will be at the First United Methodist Church, 125 N. Interlachen Ave., Winter Park, on Sunday at 3 p.m.

This performance will be a cooperative effort of the Community Chorus and Chorallers of Seminole Community College and the Chancel Choir of the First United Methodist Church of Winter Park. All three choirs are under the direction of Dr. Burt H. Perinichief.

Both performances are open to the public. There is no charge for admission.

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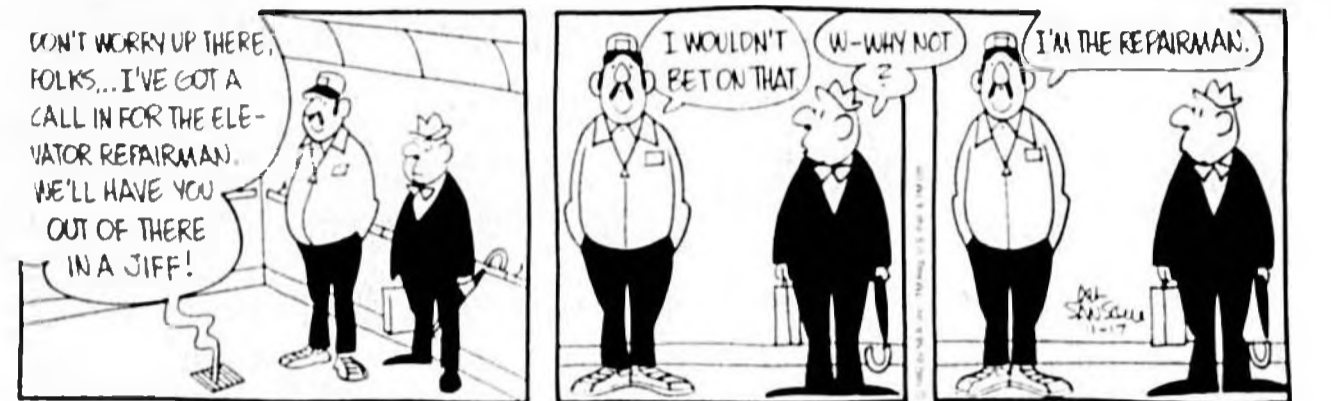
BEETLE BAILEY

by Mort Walker



THE BORN LOSER

by Art Sansom



ARCHIE

by Bob Montana



ECK & MEK

by Howie Schneider



PRISCILLA'S POP

by Ed Sullivan



BUGS BUNNY

by Stoffel & Heimdahl



FRANK AND ERNEST

by Bob Thaves



TUMBLEWEEDS

by T. K. Ryan



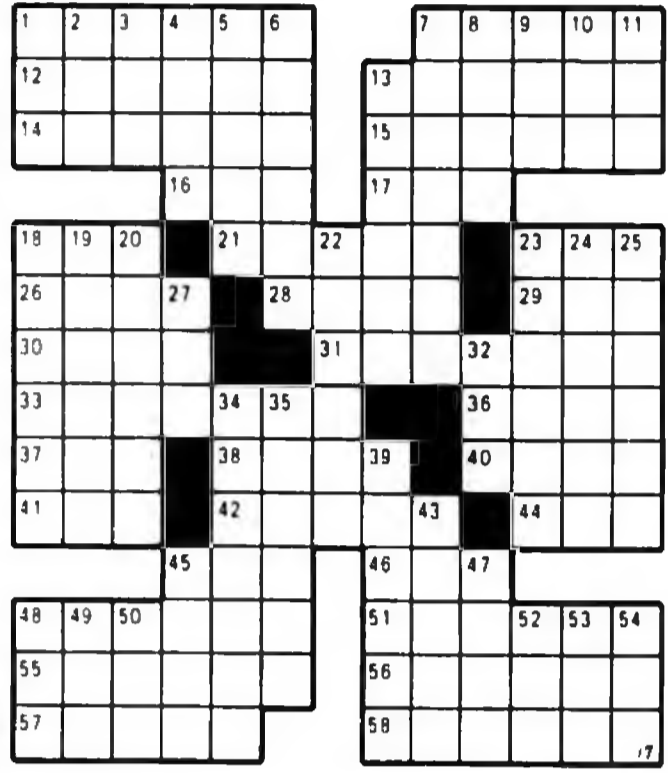
ACROSS

- 1 Paid for
- 7 Dining gear
- 12 Thrush
- 13 More tidy
- 14 Hay fever
- 15 Of it
- 16 Ovide
- 17 Arab garment
- 18 Mao
- 21 Spanish bayonet
- 23 Porcine home
- 26 Skinny fish
- 28 Commentator
- 29 Garden
- 30 Arduous journey
- 31 Not discovered
- 33 Italian delicacy
- 36 Equable
- 37 Orangutan
- 38 Urn
- 40 Past of to be
- 41 Lair
- 42 Grinding stone
- 44 Lysergic acid diethylamide
- 45 Make angry
- 46 Alley
- 48 Medieval system
- 51 South African city
- 55 By mouth
- 56 Mutate
- 57 Pale bluish green
- 58 Piece for seven

DOWN

- 1 Dandy
- 2 Gold (Sp)
- 3 Artist's medium
- 4 Lacquered metalware
- 5 Threnody
- 6 Fever type
- 7 Hinder (2 wds)
- 8 Italian house
- 9 American Indian
- 10 Babylonian deity
- 11 Canine cry
- 13 Nicotinic acid
- 18 Four
- 19 Mexican blanket
- 20 Cricket team
- 22 Boat trip
- 23 Snow removal implement
- 24 Stands above
- 25 Wanted (sl)
- 27 Snow runner
- 32 Recently acquired
- 34 Taking everything into account
- 35 With a limp
- 39 Wears away
- 43 You have (contr)
- 45 Without purpose
- 47 Piece of stage scenery
- 48 Watch pocket
- 49 Poetic preposition
- 50 Farmer
- 51 Mid-east alliance (abbr)
- 52 Sandwich type (abbr)
- 53 Rosary bead
- 54 Clear profit

Answer to Previous Puzzle



HOROSCOPE

By BERNICE BEDE OSOL

For Thursday, November 18, 1982

YOUR BIRTHDAY November 18, 1982
There should be a marked improvement this coming year in your material conditions. Instead of worrying about your future, take positive steps to better it.

SCORPIO (Oct. 24-Nov. 22)
Don't give up at this time on situations which you feel could offer you financial benefits. They may be slow developing, but your possibilities look good. Find out more of what lies ahead for you in the year following your birthday by sending \$1 to Astro-Graph, Box 489, Radio City Station, N.Y. 10019. Be sure to specify birth date. Send an additional \$2 for the NEW Astro-Graph Matchmaker wheel and booklet. Reveals romantic combinations and compatibilities for all signs.

SAGITTARIUS (Nov. 23-Dec. 21)
Success is likely today if you combine hope with practicality. See the difficult as being possible — and it will be.

CAPRICORN (Dec. 22-Jan. 19)
The indirect approach is apt to work better for you today than a frontal assault. Skirt obstacles. Instead of bowling them over.

AQUARIUS (Jan. 20-Feb. 19)
Much progress can be made today if you figure out ways to give old procedures a fresh twist. Update wherever you think it is necessary.

PISCES (Feb. 20-March 20)
Don't take a back seat in a joint venture today. What you have to contribute may be all that's needed to make it a success. Be a participator.

ARIES (March 21-April 19)
In situations today where there is a little friendly competition, you should do well. Your objective will be to have fun without putting anyone down.

TAURUS (April 20-May 20)
If you've been wanting to improve your physical appearance and feelings of well-being, this is a good day to begin a common-sense program.

GEMINI (May 21-June 20)
If your romance hasn't been all you hoped it would be lately, take measures now to get it back on course. Cupid will be pulling for you today.

CANCER (June 21-July 22)
Tackle tasks today which require concentration and tenacity. You have an ample supply of both. (You'll discover this once you get rolling.)

LEO (July 23-Aug. 22)
This is a good day to start to reorganize situations which are a trifle out of hand. Tightening things up will make all go smoother.

VIRGO (Aug. 23-Sept. 22)
You could be rather fortunate today in areas affecting your finances or security. Take a hard look for ways to build upon what you've begun.

LIBRA (Sept. 23-Oct. 23)
You're a good salesperson today, provided you don't try to over-embellish what you have to offer. Be direct and truthful.

Limiting Chances Of Lung Cancer



DEAR DR. LAMB — My mother died recently at age 60 of lung cancer. She was a pack-a-day smoker for 35 years. She did not become ill until two months before her death, but her last days were horribly painful and her death from pulmonary edema was a hell on earth. If everyone witnessed suffering like this the cigarette companies would have to go out of business.

I am a 34-year-old female who stopped smoking four years ago after an 11-year habit of more than a pack a day. I know I will never smoke again. Does a former smoker's risk of lung cancer decrease as years go by or is the damage already done? Do I have an increased risk of lung cancer because my mother had it? Is there a test one can take to diagnose the disease before symptoms appear?

You will have some increased risk of lung cancer because of being a former smoker but each year that you don't smoke the risk gets smaller and smaller until it is not very important. That is only true if a person quits, not if he just cuts down. The more a person smokes and the longer he smokes, the greater the risk.

There are inhalation tests to obtain sputum for study for early abnormal cells, but such tests are not widely used. Chest X-rays are helpful, but it is often too late when the cancer shows on X-ray.

DEAR READER — Congratulations on stopping a very dangerous habit. Cancer of the lungs has long been the leading cause of cancer deaths in men and, as a larger population of women who have smoked for years develops, it threatens to become the leading cause of cancer deaths in women.

The irony is that there is something better even than a cure for lung cancer. Probably more than 80 percent of all cases could be prevented. How? By everyone stopping smoking. This enormous cost financially, physically and mentally is something we have the power to prevent.

DEAR DR. LAMB — I sprained my back carrying a sack of groceries that proved to be too heavy. It's been seven weeks now and I would like to know how much longer I have to expect it to last. I have things to do and am so restricted in my movements. I have been told that a sprain is worse than a break. I'm 85 years old and would appreciate knowing if there is anything I can do to alleviate this problem.

DEAR READER — It is usually poor medicine to treat something unless you know what you are treating. Your letter suggests that you really do not know what your back problem is. You are an old enough female to probably have osteoporosis, softening of the bones. People with this problem may have a fractured vertebra, particularly if they have been lifting something. Carrying a heavy sack of groceries can be quite a strain and cause injuries.

I suggest you see your doctor and let him examine you. And it might be well for you to avoid lifting until you do know what your status is. The answers to the rest of your questions really depend on what is causing your discomfort. And so does the proper treatment.

WIN AT BRIDGE

overtrick when the biorthms are right and makes four odd almost all the balance of the time.

West has a very automatic jack of spades lead. East takes his ace and sees no reason to continue spades. No other lead looks like it is going to do any good, but a diamond looks like the least of evils and he leads the nine spot.

West takes his ace and leads a second diamond. Maybe that nine spot was a singleton.

It wasn't, but the defense is still in control. South sees that he is in trouble and does the best he can to avert disaster. He leads the three of trumps to his ace and returns the five.

West wins with his king and leads another diamond for his partner to ruff.

Just for the record, South might actually have made the hand by an unusual and almost absurd series of plays. He should take his ace of trumps and run off four rounds of clubs to discard his last two diamonds.

West could ruff that fourth club, but he would be using the king of trumps. (NEWSPAPER ENTERPRISE ASSN.)

NORTH 11-17-82			
♦ K Q			
♥ 10 8 3			
♠ K Q J 6			
♣ A K J 4			
WEST		EAST	
♦ J 10 9 6 4	♥ A 8 5 2	♠ 7 6 2	♣ 10 9 8 7
♥ K 4	♦ 7 6 2	♠ 9 3	♣ 8 7 5 3
♦ A 7 5	♥ 10 8 4 2	♠ Q 9	
♣ 10 6 2			
Vulnerable Both			
Dealer: North			
West	North	East	South
10	Pass	10	Pass
Pass	2 NT	Pass	30
Pass	3♥	Pass	Pass
Pass	Pass	Pass	Pass
Opening lead: ♦ J			

By Oswald Jacoby and James Jacoby

This seems to be an unkind to declarers week. Here we see South in a four-heart contract that produces an

GARFIELD



by Jim Davis

ANNIE



by Leonard Starr



Herald Photo by Tom Vincent

NEW TROOPERS

Members of the newly-formed Boy Scout Troop 831 raise a flag at their new campsite in Waverly Acres on State Road 46 west of Sanford.

TONIGHTS TV

WEDNESDAY

- 6:00 NEWS
6:05 CAROL BURNETT AND FRIENDS
6:30 NBC NEWS
6:35 BOB NEUHART
7:00 THE MUPPETS
7:05 JOKER'S WILD
7:30 ENTERTAINMENT TONIGHT
8:00 REAL PEOPLE
8:05 MOVIE: Men Without A Star
9:00 THE FALL GUY

- 12:00 ARCHIE BUNKER'S PLACE
12:10 NATIONAL GEOGRAPHIC SPECIAL
12:30 LATE NIGHT WITH DAVID LETTERMAN
12:35 MOVIE: Suddenly Love
12:50 MOVIE: Go Man Go!
1:00 MOVIE: Midnight Cowboy
1:30 NBC NEWS OVERNIGHT

THURSDAY

- 5:00 RAT PATROL (MON)
6:45 NEWS
7:00 TODAY
7:05 GOOD MORNING AMERICA
7:15 WOODY WOODPECKER
7:30 MORNING NEWS
7:35 WOODY WOODPECKER
7:55 MOVIE: Suddenly Love

- 5:10 RAT PATROL (THU)
5:20 RAT PATROL (FRI)
5:25 CELEBRITY REVUE (TUE-FRI)
5:30 NBC NEWS OVERNIGHT
5:40 CELEBRITY REVUE (MON)
5:50 WORLD AT LARGE (WED, THU)
6:00 NEWS (MON)
6:05 CBS EARLY MORNING NEWS
6:30 EARLY TODAY
6:45 NEWS
7:00 TODAY
7:05 GOOD MORNING AMERICA
7:15 WOODY WOODPECKER
7:30 MORNING NEWS
7:35 WOODY WOODPECKER
7:55 MOVIE: Suddenly Love

- 8:00 MOVIE: Suddenly Love
8:05 CBS EARLY MORNING NEWS
8:30 EARLY TODAY
8:45 NEWS
9:00 TODAY
9:05 GOOD MORNING AMERICA
9:15 WOODY WOODPECKER
9:30 MORNING NEWS
9:35 WOODY WOODPECKER
9:55 MOVIE: Suddenly Love

- 11:35 BIG VALLEY
12:01 MYSTERY (MON)
12:01 MASTERPIECE THEATRE (TUE)
12:01 NATURE (WED)
12:01 NOVA (THU)
12:01 EVENING AT POPS (FRI)
12:05 NEWS
12:17 PEOPLE NOW
12:30 NEWS
12:17 IT'S YOUR BUSINESS (MON)
1:00 DAYS OF OUR LIVES
1:00 ALL MY CHILDREN
1:30 MOVIE (MON, TUE)
1:30 MATINEE AT THE BUOU (WED)
1:30 SPORTS AMERICA (THU)
1:30 FLORIDA HOME GROWN (FRI)
1:05 MOVIE
1:30 AS THE WORLD TURNS
1:30 THIS OLD HOUSE (FRI)
2:00 ANOTHER WORLD
2:00 ONE LIFE TO LIVE
2:00 AMERICAN SHORT STORY (THU)
2:00 MAGIC OF OIL PAINTING (FRI)
2:30 CAPITOL
2:30 EVERDAY COOKING WITH JACQUES PEPE (MON)
2:30 INSIDE BUSINESS TODAY (WED)
2:30 PORTRAITS IN PASTELS (FRI)
2:45 YESTERDAY'S NEWS-REEL (TUE)
3:00 FANTASY
3:00 GUIDING LIGHT
3:00 GENERAL HOSPITAL
3:00 CASPER
3:00 FRENCH CHEF (MON)
3:00 COOKIN' CAJUN (TUE)
3:00 WORLD OF BOOKS (WED)
3:00 WILD AMERICA (THU)
3:00 THE LAWMAKERS (FRI)
3:05 FUNTIME
3:30 BUGS BUNNY AND FRIENDS
3:30 ELECTRIC COMPANY (R)
3:35 THE FLINTSTONES
4:00 LITTLE HOUSE ON THE PRAIRIE
4:00 HOUR MAGAZINE
4:00 MERV GRIFPIN
4:00 TOM AND JERRY
4:00 SESAME STREET (R)
4:05 THE MINISTERS
4:30 SCOOBY DOO
4:35 LEAVE IT TO BEAVER
5:00 LAYNER & SHIRLEY & COMPANY
5:00 THREE'S COMPANY
5:00 ALL IN THE FAMILY
5:00 EIGHT IS ENOUGH
5:00 MISTER ROGERS (R)
5:05 THE BRADY BUNCH
5:30 PEOPLE'S COURT
5:30 M*A*S*H
5:30 NEWS
5:30 POSTSCRIPTS
5:35 BEWITCHED

Sinatra Croons On Cable

NEW YORK (UPI) — Nearly four decades have passed since a skinny kid named Francis Albert Sinatra came out of Hoboken, N.J., to slack swooning bobby-soxers like cords of firewood in theaters from coast to coast.



FRANK SINATRA

de Chavon in the Dominican Republic.

NOW YOUR CHILD'S SMILE CAN LIGHT UP YOUR TREE.



When you make a 95¢ deposit on your \$12.95 'Moments to Remember' portrait collection, you'll get our loving portrait ornament as a bonus.

95¢ DEPOSIT / \$12.95 TOTAL PRICE OF COLLECTION

THESE DAYS ONLY NOVEMBER:
WED. 17 THUR. 18 FRI. 19 SAT. 20 SUN. 21

DAILY: 10 AM - 8 PM SUNDAY: 12N - 5 PM

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DECORATE YOUR TREE WITH HAPPINESS.

and fine old leather, it has aged well — defiant of any attempt at counterfeiting.

"I'm known as a saloon singer," Sinatra tells his audience, and when he launches himself into all those bitter ballads of unrequited love, no further definition of the term is needed.

"Concert for the Americas" isn't all Frank Sinatra. Buddy Rich is there too, working his percussive sorcery on the drums, as is Tony Matloka whose guitar has a voice as unique as Sinatra's.

Most of all, the songs are there — the old ones and not a few of the new ones, all of which are guaranteed to find their way eventually into the category of classical music.

Cable services carrying the concert at various times throughout the month include Showtime, On TV, SelectTV, Homeco Home Entertainment, NST-Det-

roit, Star, Super TV, STV of Atlanta, Preview Subscription TV and Show Biz.

CBS Cable, pronounced terminal for lack of profits, expires Dec. 17, but at least the experiment in excellence will not go out with a whimper.

Its last week among the living will feature a Gilbert and Sullivan collection never before seen on television.

The series of five two-hour British productions, featuring the Ambrosia Opera Chorus and the London Symphony, will include 'The Pirates of Penzance' on Dec. 12; 'Iolanthe' on Dec. 13; 'The Gondoliers' on Dec. 14; 'HMS Pinafore' on Dec. 15; and 'The Mikado' on Dec. 16.

They will run from 8-10 p.m., EDT, as a fitting epitaph for a singer of songs that died of starvation in a marketplace where only the sound of money can be heard.

Legal Notice

CITY OF LAKE MARY, FLORIDA. NOTICE OF PUBLIC HEARING TO WHOM IT MAY CONCERN. NOTICE IS HEREBY GIVEN by the City Council of the City of Lake Mary, Florida, that said Council will hold a Public Hearing on December 2, 1982, at the City Hall, City of Lake Mary, Florida, at 7:30 p.m., to consider an ordinance entitled as follows:

AN ORDINANCE OF THE CITY OF LAKE MARY, FLORIDA, AMENDING ORDINANCE NO. 139, WHICH ORDINANCE ADOPTED A BUDGET OF REVENUES AND EXPENDITURES FOR THE FISCAL YEAR BEGINNING OCTOBER 1, 1982, AND ENDING SEPTEMBER 30, 1982, PROVIDING AN EFFECTIVE DATE.

Legal Notice

FICTITIOUS NAME. Notice is hereby given that I am engaged in business at 2613 S. Orlando Dr., Sanford, Seminole County, Florida, under the fictitious name of AMERICAN AUTO SALES, and that I intend to register said name with Clerk of the Circuit Court, Seminole County, Florida, in accordance with the provisions of the Fictitious Name Statutes, Title 68, Section 865.09, Florida Statutes, 1981.

Sig Robert C. Morgan. Publish November 17, 24, December 1, 8, 1982. DEB 9.

IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA. PIONEER FEDERAL SAVINGS AND LOAN ASSOCIATION, etc., Plaintiff.

vs. JACK R. HUFFNER and SHIRLEY A. HUFFNER, etc., et al., Defendants.

NOTICE OF ACTION TO JACK R. HUFFNER. Residence and Address Unknown.

And to any and all other parties claiming any right, title and/or interest in and to the property herein described: YOU ARE HEREBY NOTIFIED that an action to foreclose a mortgage on the following property in Seminole County, Florida: Begins at the Northwest corner of Lot 17, Block 12, of REPLA OF PART OF TOWNSHIP NORTH CHULUOTA, Seminole County, Florida, according to the Plat thereof as recorded in Plat Book 12, Pages 44 and 45 of the Public Records of Seminole County, Florida; thence go South along the West line of the said Lot 17 a distance of 138 feet more or less to a point where the South line of a 20 foot easement for road purposes for ingress and egress as described in D.R. Book 493, Page 6111 intersects with the West line of said Lot 17, said point being the Point of Beginning of the land herein described; thence for a first course go Easterly along the South line of said easement a distance of 62 feet to a Point; thence for a second course go South and parallel to the West line of the said Lot 17 a distance of 100 feet more or less to and into the waters of Lake Catherine; for a third course meander along the shore of Lake Catherine to the Westerly line for an extension Southerly thereof of said Lot 17; thence for a fourth and final course go Northerly along said West line to the Point of Beginning together with all riparian rights thereto appertaining and easement for road purpose for ingress and egress over the property described in the easement granted to Henry M. Willard and Margaret J. Willard, his wife, on June 4, 1964, as recorded in D.R. Book 493, Page 611, Public Records of Seminole County, Florida.

has been filed against you and you are required to serve a copy of your written defenses, if any, to it on Victor E. Woodman, of Win derweede, Haines, Ward & Woodman, P.A., Plaintiff's attorney, whose address is P.O. Box 880, Winter Park, FL 32790 0880, on or before December 14, 1982, and file the original with the Clerk of this Court either before service on Plaintiff's attorney or immediately thereafter; otherwise a default will be entered against you for the relief demanded in the complaint or petition.

DATED on November 8, 1982. (SEAL)

Arthur H. Beckwith, Jr., Clerk of Circuit Court

By: Eve Crabtree Deputy Clerk

Publish: November 10, 17, 24, December 1, 1982. DEB 54

THE WAY WE MAKE IT IS MAKING US FAMOUS.



FAMOUS RECIPE IS STILL NO. 1 BECAUSE WE ARE FAMOUS FOR OUR FAMOUS RECIPE OF HONEY DIPPED FRIED CHICKEN WE STILL HAVE NOT BAKED BUTTERY BISCUITS.



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MOVIELAND. SIX PACK ZORRO-GAY BLADE.

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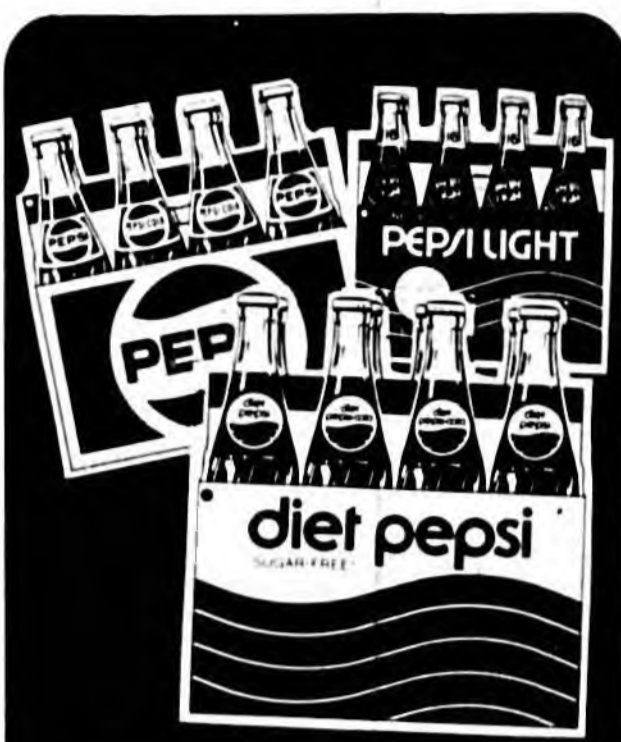
WELL TRIMMED-FLAVORFUL

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LB.

USDA CHOICE PORTERHOUSE STEAKS OR T-BONE **\$2.99**

FRESH IDAHO BAKING POTATOES 5 LB. BAG **89¢**



PEPSI-COLA

8 PACK 16 OZ. DIET, LIGHT, MOUNTAIN DEW

89¢

PLUS BOTTLE DEPOSIT

LIMIT ONE WITH COUPON BELOW AND \$5 ADDITIONAL PURCHASE

CHARLES BRAND POTATO CHIPS 7 OZ. BAG **99¢**

DUNCAN HINES ALL FLAVORS CAKE MIXES 18 1/2 OZ. **79¢**



FRESH CAROLINA YAMS

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LBS.

SERVE WITH HYDE PARK CREAMERY BUTTER

FRESH OCEAN SPRAY WHOLE CRANBERRIES 12 OZ. BAG **79¢**

CRISP PASCAL CELERY 2 STALKS **89¢**



USDA GRADE 'A' TOM TURKEYS

HYDE PARK SELF-BASTING

16 LBS. AND UP

69¢

LB.

LIMIT ONE PLEASE

USDA GRADE 'A' QUICK FROZEN TURKEYS SELF-BASTING 10 TO 14 LBS. LB. **79¢**

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Clip & Save The Fast Way With Fairway!

REDEEM ONE COUPON WITH \$5.00 ADDITIONAL PURCHASES OR TWO COUPONS WITH \$10.00 ADDITIONAL PURCHASES OR THREE COUPONS WITH \$15.00 ADDITIONAL PURCHASES (EXCLUDE TOBACCO)

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**JEWELRY
WORK AT SCC**

An exhibition of jewelry, minerals and stone-cutting techniques by three Seminole Community College art students is featured in the SCC Museum. The jewelry and minerals represent the work and collection of Ann Lackey (center) and

Stella Lackey (right), advanced students in jewelry design at SCC. Museum Curator Hilda Davis looks on. The jewelry includes pieces made by casting, forging, and soldering forms. The exhibition will continue through Nov. 21.

Hazardous Wastes: Necessary Industry Evil?

AFTON, N.C. (UPI) — It took several days, but they finally worked PCBs into the old civil rights songs.

"No more PCBs... No more PCBs" sung to "We Shall Overcome" became as routine this month as the daily arrests of civil rights leaders and Warren County residents fighting the dumping of PCB-contaminated dirt in a rural landfill in one of North Carolina's poorest counties.

The songs, marches and 500 arrests didn't stop the dumping of dirt laced with the suspected cancer-causing chemical PCB. But they emphasized a common problem in the South — how to dispose of the toxic wastes of a manufacturing economy.

North Carolina's problem began four years ago when nightriders dumped oil containing PCB along 200 miles of state highways. The Environmental Protection Agency insisted the PCB-contaminated soil had to be removed, but the state didn't have a toxic waste landfill to hold the contaminated dirt.

Every Southern state except Alabama and South Carolina would have been in a similar bind if toxic material had been dumped along their roads.

Warren County residents claim their county was chosen as the dumping ground because it is poor, predominantly black and without political power.

Ken Ferruccio, the leader of a Warren County citizens group, said EPA site regulations for hazardous waste landfills virtually guarantee the selection of an area like Warren County.

"The regulations call for the stuff to go in sparsely populated areas, and that means in areas where poor people are not able to fight them," Ferruccio said.

Gov. James B. Hunt Jr. and EPA officials bristled at implications Warren County was chosen on anything other than "technical factors."

Thomas W. Devine, the Atlanta-based director of the Air and Waste Management Division of the EPA's Southern region, said the question of race

has no relevance in the location of landfills.

Certain design criteria like the geology of the area must be met, Devine said. And as a matter of common sense, he said it is better to place hazardous waste landfills in rural areas rather than population centers.

"The idea that you are targeting poor communities or minority communities is incorrect. There is no relevance in it," he said. "That Warren County ended up as a landfill site and as a black community was purely an accident."

"What was considered was the suitability of the site, the underlying geology of the site and the accessibility of the site to the contaminated areas," Devine said.

Some civil rights leaders reject the EPA's argument.

The Rev. Joseph Lowery, the president of the Southern Christian Leadership Conference who was arrested twice at Afton, claims the government is engaged in chemical warfare against the poor.

South Carolina NAACP leader Isaac Williams said that "if there is a pattern of dumping waste in black neighborhoods, we certainly have to scream."

The uproar over North Carolina's PCB landfill was not unlike controversies in other Southern states.

Bill Johnson of the Tennessee branch of the American Civil Liberties Union said toxic waste landfills in Tennessee "always seem to be in poor areas." The Tennessee ACLU is studying several requests for help to decide if people's civil rights are being violated by proximity to landfills.

"It's going to be a major issue in the '80s, especially in Tennessee," he said.

Virginia officials wanted to buy a 125-acre hazardous waste landfill in Buckingham County southwest of Richmond, but local officials and residents went to court, claimed the state had no criteria for selecting landfill sites and charged their county was chosen simply

because it was rural.

Buckingham County residents eventually stopped the landfill, but the fight left scars.

"The method that has been used here makes a mockery of democracy," said Buckingham County Delegate Claude Anderson. "To me, this is not our way of doing business in Virginia and never has been."

Devine said such reactions can be expected whenever new landfills are proposed. At least for the near future, it appears landfills are going to be needed for the hazardous wastes rather than other disposal methods.

An EPA-sponsored study last year showed the cost of dumping hazardous wastes in landfills ranged from \$55 to \$83 per metric ton. The cost of incinerating solid or highly toxic liquids costs between \$395 and \$791 per ton. Chemical treatment cost between \$66 and \$791 per ton.

Industry officials say their costs will be prohibitive if they have to destroy or detoxify hazardous waste rather than bury it.

Legal battles, however, sometimes boost the cost of landfills.

Residents of two counties near Memphis, Tenn., have filed a \$2.5 million suit against Velsicol Chemical Corp. for illnesses they claim was caused by drinking water contaminated by the company's old landfill.

Velsicol dumped at the Toone-Teague Road landfill for 11 years before the state established solid waste disposal rules. Velsicol, meanwhile, has agreed to help residents connect to public water supplies when chemicals taint their wells.

The alternatives to adequately-constructed landfills are limited.

Industry either shuts down because it cannot afford alternate disposal methods, or the material is buried improperly, creating a possible health hazard.

Study Reports

Diabetes Insulin Infusion Pumps Safe

ATLANTA (UPI) — A panel of health experts says the use of insulin infusion pumps poses no increased risk of death for diabetes patients.

The panel reached its conclusion following the presentation of a study of users, including 35 diabetics who died over the past two years.

"There is no increased risk in the use of these pumps," Dr. Julio Santiago, a diabetes specialist at Washington University in St. Louis and a member of the panel, said Tuesday.

"The bottom line is that the number of deaths we observed is probably less than the number we expected," said Dr. Steven Teutsch, a diabetes researcher at the national Centers of Disease Control.

Teutsch added, however, 30 to 40 percent of the diabetic patients interviewed in a 10-state survey have reported problems or mechanical difficulties with the pumps.

The investigators, in a second meeting convened by the national Centers of Disease Control, sought to determine if there was a connection between pump malfunctions and the deaths, which involved diabetics ranging in age from 11 to 61.

Insulin is a compound that controls the blood sugar level of diabetics whose bodies can no longer perform that function. There are an estimated 5 million diabetics in this country — some 500,000 of whom require insulin injections.

The subcutaneous insulin infusion pumps are plastic, battery-driven devices measuring six by three inches. Diabetics wear them strapped to their bodies. A small computer in the pump delivers measured amounts of insulin through a needle inserted into the blood stream of the diabetic.

Teutsch said only two of the deaths were directly related to the pumps. Santiago said even in those cases, the patient may have been at fault for using the device incorrectly.

"If I were the manufacturer, I would be breathing a sigh of relief tonight," said Santiago.

"We are learning that there is a certain group of patients who should not be put on the pump. It is a matter of patient malfunction rather than pump malfunction," he said.

In the study, one of the deaths was attributed to a "runaway" pump which put too much insulin into the diabetic.

Dr. Marlene Haffner, of the Food and Drug Administration, said this pump would be "autopsied" in Dallas Nov. 30 in an effort to find out why it malfunctioned. She said there had been several reports of runaway pumps but only one report of a death.

Following publicity last February that an investigation of the pumps was under way, use of the devices dropped off sharply, Teutsch said.

He said manufacturers reported 5,880 insulin infusion pumps sold as of last June.

When the initial investigation of the pumps was launched, 12 deaths were reported. Since then, 23 more have been added to the list, as well as the deaths of 14 fetuses of diabetic mothers.

The additional deaths and information about the fetal mortalities came to light following a CDC appeal to the medical community for more data about the pump users.

Teutsch said the CDC also conducted a 10-state survey last August of physicians and patients using the pumps. Those states were Washington, Utah, Minnesota, Michigan, Illinois, Ohio, New York, New Jersey, South Carolina and Florida.

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Quench Appetites With Meat Pies This Autumn

"Some of us call it Autumn
And others call it God"
—W. H. Carruth, "Each In His Own Tongue"

At least one writer expressed the awe that millions of people feel about the arrival of fall. It's a time for taking long hikes in the cool, crisp air, enjoying the autumn foliage; and anticipating the aroma and flavors of hearty, down-home cooking.

While fall is cause for celebration the world over, two cuisines in particular seem to have been especially designed for this season. The Hungarians and French Canadians have long known the magic of quenching fall appetites with meat pies. And if they had invented red pepper sauce, they would have included it in every dish because this pepper seasoning lends a subtle but noticeable zest to foods without overpowering them!

The Sweet and Savory Pork Pie, for example, is a traditional French Canadian meat pie that has fortified many a lumberjack and farmer in the north. The recipe is based on "tourtier," a name derived from earthenware pottery called "tourte." Bite into a steaming wedge of this pie and you'll find juicy cubes of pork and subtly sweet raisins in a delicately spiced sauce.

The pie can be made ahead of time and frozen, then reheated. Make your favorite pastry for this dish...and try our red pepper sauce twist. Simply add 1/2 teaspoon of red pepper sauce to the liquid in a two-crust pie recipe, an addition that brings a unique character to the crust and complements the entire dish as well. And, you can vary the shape of the pie by making it into individual tarts.

The Hungarians gave the world "gulyas," or goulash, the delectable stew made with beef, onions and paprika, the biting red pepper originating in Turkey. In Goulash Pot Pie, what could be more compatible than red pepper sauce, which adds a piquant character to this traditional stew? Caraway seeds give the dish authenticity, while tender chunks of rutabaga combine with the meat to make the heartiest goulash ever! Serve the stew in onion soup crocks with a dollop of sour cream.

SWEET AND SAVORY PORK PIE

- 2 pounds lean pork, cut in 1/2-inch cubes
- 1-3rd cup all-purpose flour
- 5 tablespoons vegetable oil, divided
- 3 carrots, diced
- 2 tart green apples, cored and chopped
- 1 large onion, chopped
- 1 cup beef bouillon
- 1-3rd cup raisins
- 1 teaspoon red pepper sauce
- 1 teaspoon dried leaf savory
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon salt
- 1/4 teaspoon ground clove
- 2 eggs

Prepared pastry for 2-crust pie
In large bowl, paper or plastic bag, coat pork cubes with flour. In large skillet heat 3 tablespoons oil; saute pork over high heat until meat is lightly browned on all sides. Remove meat from skillet, reserve. Heat remaining 2 tablespoons oil; saute carrots, apple and onion until crisp-tender. Return pork to skillet. Add bouillon, raisins, red pepper sauce, savory, cinnamon, salt and clove. Simmer 5 minutes until sauce thickens slightly. Remove from heat. Beat one egg. Quickly stir into pork mixture. Divide pastry dough in half. Roll out one half to an 11-inch circle. Press into bottom and sides of a 9-inch tart pan with removable bottom. Spoon pork mixture into tart pan. Press mixture down firmly. Roll out remaining pastry to an 11-inch circle. Place over filling; seal edges. Roll out scraps of pastry and cut into ten strips, 10x1/2-inches. Decorate top of pie in crisscross fashion. Beat remaining egg; brush top of crust. With sharp knife cut air vents in pastry. Bake in a 400 degree F. oven 40 to 45 minutes. Let stand 10 minutes before serving. To serve, remove sides of tart pan. Yield: 6 servings.

GOULASH POT PIE

- 1/4 pound (5 strips) bacon, chopped
- 2 pounds beef for stew, cut into 1-inch cubes
- 1-3rd cup all-purpose flour
- 1 large onion, chopped
- 3 cloves garlic, minced
- 3/4 pound rutabaga, peeled, cut into 1-inch cubes (about 3 cups)
- 2 cups beef bouillon
- 2 tablespoons paprika
- 2 bay leaves
- 1 teaspoon caraway seed
- 3/4 teaspoon red pepper sauce
- 1/4 teaspoon salt
- Pastry for single crust 9-inch pie
- Sour cream (optional)

In large saucepot or Dutch oven cook bacon; remove from saucepot. Coat beef cubes with flour. Add to skillet; saute meat in bacon fat until evenly browned on all sides. Add onion and garlic; saute until crisp-tender. Add rutabaga, bouillon, bacon, paprika, bay leaves, caraway seed, red pepper sauce and salt. Cover. Simmer 35 to 40 minutes, stirring occasionally. Spoon into 2-quart shallow baking dish. On lightly floured board roll out pastry 1/4-inch thick and 2-inches longer than baking dish. Place pastry over meat mixture. Fold under excess pastry even with edge of baking dish. Flute edge. With sharp knife cut air vents in pastry. Bake in a 400 degree F. oven 15 minutes until crust is golden brown. Serve with sour cream, if desired. Yield: 4 to 6 servings.

Enjoy Homestyle Soup And Salad

Soup and salad meals are very popular as a way to entertain without taking out a loan from the bank.

Often, a host will provide the soup and guests will bring salad, homemade breads and jams and dessert.

A ham and turkey tureen is especially welcome by those who have been enjoying the season's outdoor cleanup chores and sports.

HAM AND TURKEY TUREEN

- 4 cans (10 1/2 ounces each) condensed turkey vegetable soup
- 3 soup cans water
- 2 cans (15 1/2 ounces each) kidney beans, undrained
- 2 packages (9 ounces each) frozen cut green beans
- 2 cups ham cut in strips
- 1 cup chopped onion
- 2-3rd cup diagonally sliced celery
- 2 tablespoons chili powder
- 1/4 teaspoon ground cumin seed

In large saucepan, combine ingredients. Cover; cook, over low heat 20 minutes or until done. Stir occasionally. This kitchen-tested recipe makes about 17 cups.

Microwave Magic Vegetables To Complement Turkey

If you are like most of us, these days you are planning the menu for a Thanksgiving dinner. Turkey is most likely to be the entree around which you plan the meal. A variety of vegetables, depending on your family's preference, will then require your attention.

SWEET POTATO SOUFFLE

- 1/4 cup butter
- 3 eggs, beaten
- 3 cups cooked mashed sweet potato
- 1 cup sugar
- 1 cup milk
- 1/2 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/4 cup orange juice

TOPPING:

- 1/4 cup butter
 - 1 cup corn flakes, crushed
 - 1/2 cup chopped nuts
 - 1/2 cup brown sugar
- Place 1/4 cup butter in a 2 qt. casserole. Microwave at 100 percent power for 30 seconds. Add eggs and sweet potato. Stir to combine. Add sugar, milk, nutmeg, cinnamon and orange juice. Cover with wax paper. Microwave at 100 percent power for 15 minutes or until firm.
Combine 1/4 cup butter and the other ingredients in a bowl. Sprinkle over the souffle. Microwave, uncovered, at 100 percent power for 2 minutes. Let stand, covered 3-5 minutes

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before serving. Serves 6-8
The microwave makes cooking whole onions the best way ever. They keep their shape and remain intact.

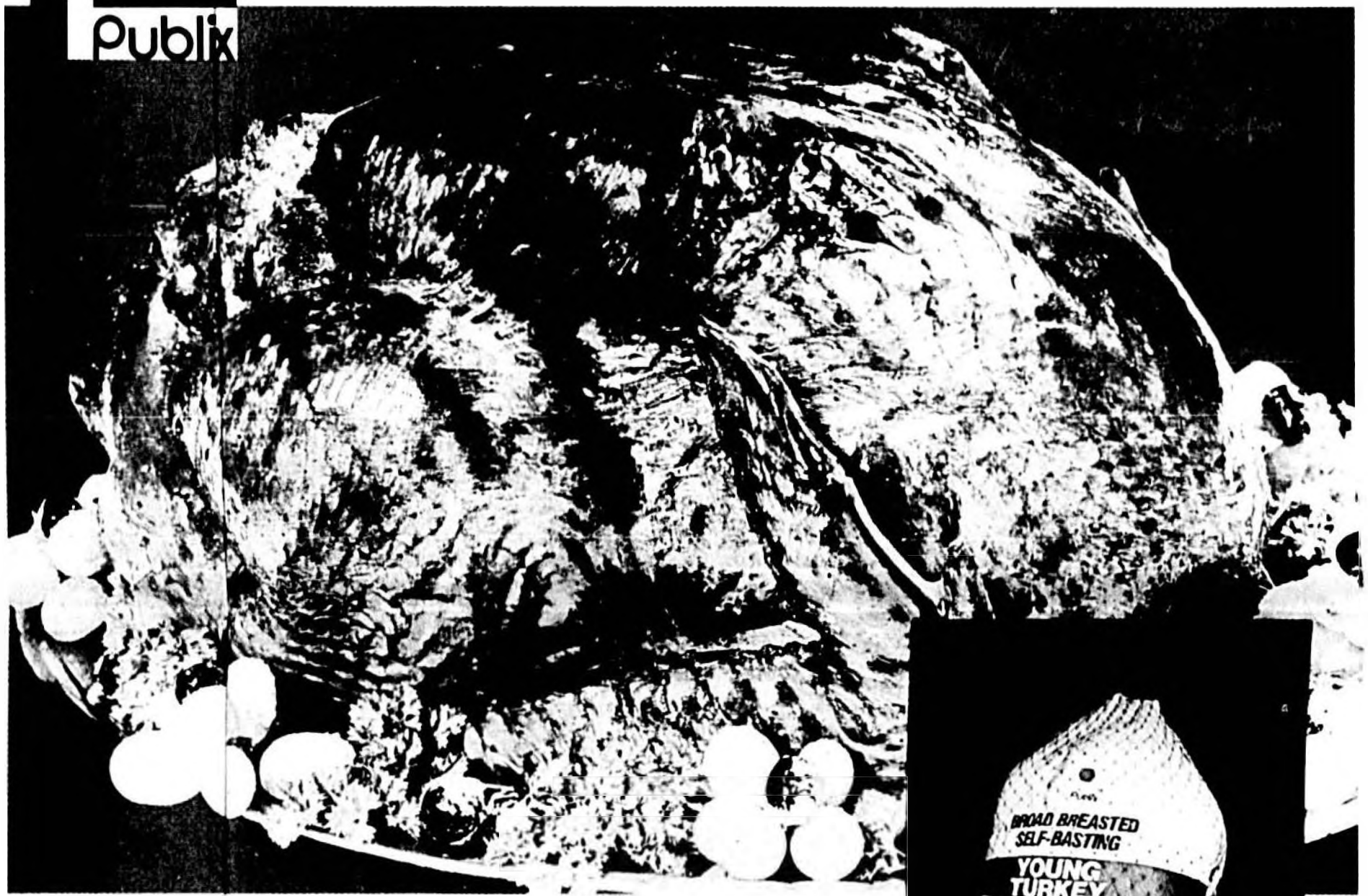
CREAMED ONIONS

- 16 small whole onions
 - 3 tablespoons flour
 - 3 tablespoons butter
 - 1/4 teaspoon salt
 - 1/4 teaspoon white pepper
 - 1 two-thirds cups milk
 - 2 tablespoons finely chopped parsley
- Peel onions and roll in flour. Place in 1 qt. casserole. Stir in butter, salt, pepper, and milk. Cover and microwave at 100 percent power for 5 minutes. Stir well to blend sauce. Cover. Microwave at 100 percent power for 4-5 minutes. Stir well to blend sauce. Cover. Microwave at 100 percent for 4-5 minutes or until onions are tender crisp. Sprinkle with chopped parsley. Let stand 3-5 minutes before serving. Serves 6-8.



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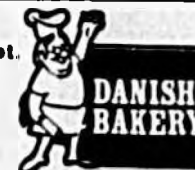
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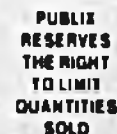
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Elegant Entertaining: Try Lamb En Croute

The holiday season is surely one of the most treasured times of the year. From Thanksgiving to New Year's, there are many memorable occasions to welcome friends and family into your home to share the spirit and joy of the season. Some gatherings may be small and intimate; others large and festive, but all are wonderful occasions for you to express your friendship with warm hospitality and fabulous foods.

Your guests will know how special you think they are when you present them with regal Lamb en Croute. Lamb, always a favorite for the holidays, is dressed up for the occasion in a beautifully decorated pastry crust. The mild, delicate flavor of the lamb is enhanced with an expertly seasoned parsley filling and a flavorsome mushroom-onion pate.

While this elegant lamb entree is most impressive, it can be prepared with relative ease using convenient frozen puff pastry sheets. When baked this crust will puff into many flaky golden brown layers. You're sure to be greeting with a chorus of "ohs" and "ahs" as you bring the jacketed lamb to the table surrounded with clusters of flavorful, richly-colored fresh grapes.

Then end the meal on a spectacular note with Grape Della Robbia Dessert. This tasty, creamy creation, studded with sweet, juicy grapes, will fit neatly into dinner party plans for it can be made well in advance and chilled. For the crowning glory, top the dessert with a wreath of vivid red, opulent blue-black or delicate cool green grapes.

LAMB EN CROUTE

- 5 to 6-pound boneless lamb leg
- ¾ cup chopped parsley
- 3 teaspoons oregano leaves
- 3 cloves garlic, minced
- 1½ teaspoons salt
- ¼ teaspoon crushed red pepper
- 1 pound mushrooms, finely chopped
- 1 large onion, finely chopped
- ¼ cup butter
- 1 cup soft bread crumbs
- ¼ teaspoon pepper
- 1 package (17-¼ ounces) frozen puff pastry sheets
- 1 egg, slightly beaten
- Green, blue-black or red table grapes

Combine parsley, 2 teaspoons oregano, 2 cloves garlic, ½ teaspoon salt and crushed red pepper. Remove stuffing from roast. Place lamb, boned side up, on flat surface. Place parsley mixture in boned-out center of leg. Roll and tie securely. Place leg, fat side up, on rack in open roasting pan. Do not add water. Do not cover. Insert roast meat thermometer so bulb is centered in thickest part, but not in fat or stuffing. Roast in slow oven (325 degrees F.) until meat thermometer registers 140 degrees F., allowing 25 to 30 minutes per pound. Remove from oven and let stand 10 minutes. Meanwhile prepare the filling and thaw puff pastry according to package directions. For filling, cook mushrooms and onions in butter in large frying-pan over medium-high heat 3 to 5 minutes. Remove from heat; stir in bread crumbs, 1 clove garlic, 1 teaspoon oregano, 1 teaspoon salt and the pepper. Cool. Place unfolded pastry sheets on top of each other. On a lightly floured board, roll out the sheets to a 12 x 16-inch rectangle. Cut a 3-inch strip of pastry from one side; cover and reserve. Remove roll from lamb leg. Place lamb on greased jelly roll pan, spread mushroom filling over top and on sides, pressing lightly. Place pastry over lamb; mold to shape of meat. Trim off extra at bottom. Brush top and sides with egg wash. Decorate top with a stem and leaves cut from reserved pastry; brush design with egg wash. Bake in a moderate oven (350 degrees F.) 35 minutes or until pastry is golden brown. Garnish with grapes before serving. Makes 10 to 12 servings.

GRAPE DELLA ROBBIA DESSERT

- 1 envelope unflavored gelatine
- ½ cup sugar, divided
- Dash salt
- 3 eggs, separated
- ½ cup water
- ¾ cup pineapple juice
- 2 cups ricotta cheese, sieved
- 1 cup dairy sour cream

Berries Add Color, Taste

The cranberry is one of the most versatile of fruits, shifting from relish to vegetable to dessert with ease. The tart, tempting taste of these dark red beauties shines through in two recipes that highlight the berry's zesty goodness.

Fresh Cranberry Tapioca Pudding will dramatically dress up your dessert presentation with deep, shimmering color and a taste that's sweet yet tart.

For a beautiful and very different garnish for your holiday meat or poultry platter that will also serve as a hearty vegetable, try Fresh Cranberry Stuffed Onions. This side dish contrasts the mellowness of onion with the pliancy of cranberries.

FRESH CRANBERRY TAPIOCA PUDDING

- 2 cups (½ pound) fresh cranberries
 - 4 tart apples cored, pared, cubed, (4 medium)
 - 1½ cups water
 - 1 cup sugar
 - 3 tablespoons quick-cooking tapioca
 - 1 teaspoon vanilla
 - 1 cup heavy cream, whipped freshly grated orange peel
- In large saucepan combine cranberries, apples, water and sugar. Bring to boiling. Cover, simmer 10 minutes. Stir in tapioca. Simmer over low heat 3 minutes, stirring occasionally. Remove from heat, cool slightly. Add vanilla. Cover. Chill. Serve in dessert dishes topped with whipped cream and grated orange peel. Makes: 6 (¼ cup) servings.

FRESH CRANBERRY STUFFED ONIONS

- 4 onions (about 1½ pounds)
- ¾ cup fresh cranberries, coarsely chopped
- 2 tablespoons sugar
- ¼ cup butter or margarine
- 1½ cups fresh bread cubes
- 2 tablespoons chopped pecans
- ¼ teaspoon salt
- ¼ teaspoon pepper

Peel onions. Cut thick slice from top of each. Using a grapefruit knife, scoop out center of each onion, leaving base intact. Coarsely chop tops and center of onions. Set aside. In medium saucepan with one inch of water gently simmer onion shells covered 30 minutes, or until tender. Drain. In medium bowl combine cranberries and sugar. In medium saucepan melt butter; saute reserved onion, until tender. Add cranberries, bread cubes, pecans, salt and pepper. Toss gently. Spoon stuffing into prepared onion shells. Arrange onions in shallow baking dish. Bake in a 350 degree F. oven 20 minutes, or until tops are lightly browned. Makes: 4 servings.

- 2 cups halved table grapes, seeded if necessary
- ¼ teaspoon almond extract

Green, red or blue-black grapes for garnish
Combine gelatine, ¼ cup sugar and salt in medium saucepan. Blend in egg yolks. Add water and pineapple juice; mix well. Cook over medium heat until mixture comes to boil, stirring constantly. Immediately remove from heat; cool 10 minutes. Stir cooled gelatine mixture into sieved cheese until blended. Refrigerate about 30 minutes or until mixture mounds slightly when dropped from spoon. Beat egg whites until foamy. Gradually beat in remaining ¼ cup sugar until stiff peaks form. Fold egg whites, sour cream, grapes and almond extract into gelatine mixture. Spoon mixture into stemmed 2-½ quart bowl. Chill 2 hours or longer. Decorate top with circles of grapes to resemble a wreath. Makes 10 to 12 servings.



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Thanksgiving Day turkey, some suggest lifting the skin and rubbing the uncooked turkey meat with a seasoned butter mixture, adding moisture to the succulent bird.



Turkey Talk

Hints To Make That Bird Better

More than any other holiday, Thanksgiving unites Americans in a shared celebration of turkey dinner. From coast to coast, families welcome the opportunity to serve this truly American bird and all its trimmings — moist stuffing, an assortment of native vegetables and scrumptious desserts.

Many cooks have developed their own method of roasting turkey. Most opt to baste the turkey after it begins cooking, not realizing that the golden skin actually seals out the basting juices. The method below suggests lifting the skin and rubbing the uncooked turkey meat with a seasoned butter mixture. The butter is blended with Drambuie, a classic liqueur that can be used again when finishing off the gravy. Prepared this way, the turkey tastes remarkably moist.

Experts tell us that when choosing a wine or spirit, a good rule of thumb is if you wouldn't drink it, you shouldn't cook with it. A vegetable as common as carrots becomes elegant

when combined with Courvoisier cognac in the recipe below. Equally as appealing is the variation of a classic plum pudding, in which Courvoisier adds a distinctive touch. After dinner, enjoy this fine cognac in a toast to a memorable holiday dinner.

ROAST TURKEY WITH DRAMBUIE STUFFING

- 1 12-pound turkey, cleaned and ready to stuff
 - 1 stick butter
 - 4 tablespoons Drambuie
 - 1 chicken bouillon cube
 - Flour (for gravy)
- Make the stuffing and mound it in the prepared turkey's cavity. Place turkey in large roasting pan.
- Let butter soften in a mixing bowl. Add 2 tablespoons Drambuie and mix well. Gently lift skin above bird's cavity enough to rub butter over meat with fingers, taking care not to tear skin. Truss turkey as desired.
- Bake turkey in preheated 350 degree F. oven for 3-1/2 to 4 hours, basting occasionally. When meat is cooked, turkey leg should begin to pull away from bird. Transfer turkey to platter and let rest.

To make gravy, remove excess grease from pan. Add 2 tablespoons Drambuie, scraping up any bits from bottom. Cook for 1 minute. Add 1 cup water and bouillon; cook 1 minute more. Thicken with flour as desired. Season with salt and pepper.

Drambuie Stuffing:

- 1/2 stick butter
 - 1 cup chopped onion
 - 1-1/2 cups chopped celery, leaves and stalks
 - 2 tart apples, chopped
 - 1-1/2 cups chopped chestnuts, either fresh or canned (optional)
 - 1/2 cup Drambuie
 - 1 teaspoon sage
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
 - Pinch of rosemary
 - 8 cups soft bread cubes (10 cups if omitting chestnuts)
 - 1/2 cup chicken broth or water
- Melt butter in a large skillet. Add onion, celery and apple. Sauté until tender. Add chestnuts. Heat Drambuie in a small pan. Ignite carefully and pour into skillet. Shake pan until flame dies down. Stir in spices, mixing well.
- Put the bread cubes in a large mixing bowl. Stir in mixture from skillet. Add chicken broth to moisten.
- Makes enough stuffing for a 12-pound turkey.

ORANGE GLAZED CARROTS

- 1-1/2 pounds carrots, peeled and cut into 3-inch pieces
 - 6 tablespoons butter
 - 6 tablespoons sugar
 - 2 tablespoons flour
 - Zest of an orange
 - 1 cup orange juice
 - 1/4 cup Courvoisier VSOP
- Prepare the carrots. Cook in boiling water until tender, about 10 minutes. Drain and transfer to a 9-inch baking dish. In a saucepan, melt butter; add sugar and flour, mixing well. Add zest. Gradually pour in the orange juice. Bring mixture to a boil; lower heat and simmer for 1 minute, stirring constantly. Remove from heat, add Courvoisier. Pour over carrots. Bake in a preheated 350 degree F. oven for 15 minutes. If desired, garnish with orange slices.
- Makes 6 servings.

HOLIDAY STEAMED PUDDING

- 1 cup raisins
 - 1-1/2 cups currants
 - 1 cup pitted dates, coarsely chopped
 - 1/2 cup candied lemon peel
 - 1/2 cup candied orange peel
 - 3/4 cup Courvoisier VSOP
 - 1 cup flour
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 2 teaspoons cinnamon
 - 3/4 teaspoon mace
 - 1/2 teaspoon nutmeg
 - 1/4 teaspoon ground cloves
 - 1/2 cup walnuts, coarsely chopped
 - 5 ounces beef suet, finely chopped
 - 1 cup light brown sugar
 - 3 eggs, beaten
 - 1 cup milk
 - 1/2 teaspoon vanilla
 - 4 slices firm white bread, crumbled
- Standard 2-quart pudding mold or souffle mold
- Toss raisins, currants, dates and candied peels with Courvoisier. Let sit for 1 to 3 hours.
- In a large bowl, mix together the flour, soda, seasonings and walnuts. Add the chopped suet and brown sugar, mixing well with your fingers to blend suet thoroughly. Add marinated fruits; combine well. In a separate bowl, combine eggs, milk and vanilla. Add bread pieces, mixing well. Stir into batter. Grease pudding mold well. Pour in batter. Snap cover closed on mold (or cover souffle dish tightly with foil). Place mold on a rack (or use empty tuna can) in a dutch oven or a large pot with a cover. Pour boiling water to top of rack, barely touching bottom of mold. Cover pot and steam over simmering water for 3 to 3-1/2 hours for pudding mold; 4 hours for souffle dish. To test, remove mold from pot; uncover, and use toothpick to see if pudding tests done. Let cool; unmold and serve warm with Courvoisier Hard Sauce. To reheat, wrap in foil and place in warm oven for 20 minutes.
- Makes 16 servings.

COURVOISIER HARD SAUCE

- 1 stick soft butter
 - 1 1/2 cups sifted confectioner's sugar
 - 1/4 cup Courvoisier VSOP
- In a mixing bowl, mix together butter and sugar with a wooden spoon. Gradually add Courvoisier. Chill until firm, about 1 hour.
- Serve over warm pudding.
- Makes about 1 cup.

COUPON 1 (Effective Nov. 18-24, 1982)

100 EXTRA

GREEN STAMPS

with coupon and purchases of \$5 to \$9.99, excluding all tobacco products.

Coupons 1, 2 & purchases of \$15 to \$19.99 equals 300 stamps. Coupons 1, 2 & purchases of \$25 to \$29.99 equals 400 stamps. Coupons 1, 2, 3 & purchases of \$30 or more equals 600 stamps. Maximum available Bonus Green Stamps is 600.

COUPON 2 (Effective Nov. 18-24, 1982)

200 EXTRA

GREEN STAMPS

with coupon and purchases of \$10 to \$14.99, excluding all tobacco products.

Coupons 1, 2 & purchases of \$15 to \$19.99 equals 300 stamps. Coupons 2, 3 & purchases of \$25 to \$29.99 equals 500 stamps. Coupons 1, 2, 3 & purchases of more than \$30 equals 600 stamps. Maximum available Bonus Green Stamps is 600.

COUPON 3 (Effective Nov. 18-24, 1982)

300 EXTRA

GREEN STAMPS

with coupon and purchases of \$15 to \$19.99, excluding all tobacco products.

Coupons 1, 2 & purchases of \$20 to \$24.99 equals 400 stamps. Coupons 2, 3 & purchases of \$25 to \$29.99 equals 500 stamps. Coupons 1, 2, 3 & purchases of \$30 or more equals 600 stamps. Maximum available Bonus Green Stamps is 600.

HELLMANN'S

Mayonnaise

32-oz. jar

\$1.19

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

Publix AUTO DRIP OR REGULAR PERK 100%

Colombian Coffee

1-lb. bag

\$1.79

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

ALL VEGETABLE

Crisco Shortening

3-lb. can

\$1.89

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

REGULAR OR LIGHT

Stroh's Beer

6-pk. ctn., 12-oz. cans

\$1.89

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

Candy

York Mint Patties 12-oz. pkg. \$1.69

Kraft Buttermints or Party Buttermints 8-oz. box 85¢

Macadamia Nut Brittle 10-oz. can \$1.99

Health & Beauty

Jhirmack Extra Hold or Unscented Hair Spray 8-oz. bottle \$1.99

Jhirmack Dry or Normal to Dry Instant Hair Conditioner 8-oz. bottle \$1.99

Jhirmack Dry, Normal or Oily Shampoo 8-oz. bottle \$1.99

Norma Lee Style #960 Medium, Tall, or Extra Tall Beige Sheer Support Panty Hose pair \$1.88

Norma Lee Style #920 Control Top Petite Medium or Tall Extra Tall Beige, Nude or Suntan Panty Hose pair \$1.59

Frozen Foods

Pumpkin Custard Pie

26-oz. pkg.

\$1.19

Mrs. Smith's Golden Deluxe Pumpkin Pie 46-oz. pkg. \$2.39

Pet Ritz Pie Shells 10-oz. pkg. 59¢

Bridgford Parkerhouse Rolls 25-oz. pkg. 79¢

Night Hawk Steak 'n Tater 6-oz. pkg. \$1.09

Birds Eye "Extra Creamy" or Regular Cool Whip 8-oz. bowl 69¢

Publix Mince Pie 26-oz. pkg. \$1.49

Mrs. Paul's Candied Sweet Potatoes 12-oz. pkg. 69¢

Southland Butternut Squash 2 11-oz. pgs. \$1

Birds Eye (In Sauce) Peas & Onions 10-oz. pkg. 89¢

Birds Eye Spears of Broccoli 10-oz. pkg. 59¢

Birds Eye Small Whole Onions 16-oz. polybag 89¢

Mrs. Paul's Crunchy Light Batter 8-oz. pkg. \$1.29

Fish Fillets 8-oz. pkg. \$1.29

TINY TENDER

LeSueur Peas

2 17-oz. cans **\$1**

GREEN GIANT CUT, FRENCH, OR KITCHEN SLICED

Green Beans

3 16-oz. cans **\$1**

Assorted Borden's (In the Ice Cream Case)

Rainbow Bars 4-pk. \$1.59

Breakfast Club White Bread 2 20-oz. loaves 89¢

Assorted Publix Regular or Diet Soft Drinks 2-liter bottle 79¢

Assorted Fruit Flavors Hawaiian Punch 46-oz. can 59¢

Libby Tomato Juice 46-oz. can 79¢

In Syrup or Natural Juice, Dole Crushed, Sliced or Chunks 20-oz. can 79¢

Pineapple 20-oz. can 79¢

Stokely Fruit Cocktail 17-oz. can 58¢

Ocean Spray, Cranberry & Orange Relish 14-oz. jar 89¢

Green Giant Golden Niblets Corn 2 12-oz. cans 88¢

Aunt Nellies Boiled Whole Onions 16-oz. size 59¢

Bruce's Cut Yams 40-oz. can 89¢

Publix Stuffed Manzanilla (In Bucket) 5 1/2-oz. bottle 89¢

Olives 16-oz. jar \$1.19

Vlasic Sweet Pickles Gherkins 16-oz. jar \$1.19

Karo Red or Blue Label Syrup 16-oz. bottle 89¢

Crosse & Blackwell Red Label Marmalade 8-oz. jar \$1.19

Nestles Semi-Sweet Chocolate morsels 12-oz. pkg. \$1.79

(20¢ Off Label) Lipton Tea Bags 100-ct. pkg. \$1.89

Gala Dinner Napkins 50-ct. pkg. 73¢

SUNSHINE

Hi Ho Crackers

12-oz. box

99¢

where shopping is a pleasure

SANFORD PLAZA, SANFORD

LONGWOOD VILLAGE CTR., LONGWOOD

Publix

For Turkey Tips Call Toll-Free

If you have any questions about preparing your holiday turkey and gravy, answers are just a phone call away. For the second year, Swift & Company is sponsoring a toll-free talk-line; home economists will answer questions from 8 a.m. to 6 p.m., CST, Nov. 8 through Dec. 24. The number is 1-800-323-4848.

Each caller will receive a free recipe booklet filled with tips for roasting a perfect turkey, microwave hints and holiday recipes.

100 GreenStamps

4-ct. pkg. **Daisy Ladies Shaver**

1 (Effective Nov. 18-24, 1982)

100 GreenStamps

2-lb. bag, Golden Light Brown or 10X Confectioner's Powdered Sugar **Dixie Crystals Sugar**

2 (Effective Nov. 18-20, 1982)

100 GreenStamps

5-oz. Uncle Ben's Brown & Wild Rice or 6-oz. **Long Grain Wild Rice**

4 (Effective Nov. 18-20, 1982)

100 GreenStamps

8-oz. can, Assorted **Wizard Air Freshener**

5 (Effective Nov. 18-20, 1982)

100 GreenStamps

16-oz. can, **Easy-Off Oven Cleaner**

6 (Effective Nov. 18-20, 1982)

WINN-DIXIE

Now more than ever, we're right for you!

PRICES GOOD NOV. 18-20, 1982

QUANTITY RIGHTS RESERVED WINN-DIXIE STORES, INC. COPYRIGHT — 1982

PRICES IN THIS AD ARE GOOD IN THE FOLLOWING FLORIDA COUNTIES ONLY: ORANGE, SEMINOLE, OSCEOLA, BREVARD, VOLUSIA, LAKE, CITRUS, SUMNER, MARION, INDIAN RIVER & ST. LUCIE. FOR ALL OTHER COUNTIES, PLEASE SEE YOUR LOCAL NEWSPAPER.

1 Pick up free Super Bonus Certificates at our checkout counters.

2 You get 1 Super Bonus Stamp for every \$1 you spend. Paste 36 Super Bonus Stamps on each certificate.

3 When you check out, present one filled Super Bonus Certificate for each Super Bonus Special you select!

SUPER BONUS SPECIAL

SUPERBRAND GRADE 'A' **LARGE EGGS** 19¢ DOZ.

1 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 18-20, 1982

SUPER BONUS SPECIAL

ASTOR **COFFEE** \$1.29 1-LB. BAG

2 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 18-20, 1982

SUPER BONUS SPECIAL

HELLMANN'S **MAYONNAISE** 79¢ QT. JAR

3 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 18-20, 1982

SUPER BONUS SPECIAL

TAB, SPRITE, MELLO YELLO OR **COKE** 59¢ 2-LTR. BTL.

4 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 18-20, 1982

SUPER BONUS SPECIAL

CRISCO **CRISCO** \$1.59 3-LB. CAN

5 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 18-20, 1982

SUPER BONUS SPECIAL

DUNCAN HINES **CAKE MIX** 39¢ 1 1/2-oz. PKG.

6 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 18-20, 1982

SUPER BONUS SPECIAL

LAND O' SUNSHINE **BUTTER** \$1.29 1-LB. PKG.

7 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 18-20, 1982

SUPER BONUS SPECIAL

W-D BRAND IN THE HAND! PAK **GROUND BEEF** 89¢ 1-LB. PKG.

8 WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 18-20, 1982

double BEEF PEOPLE BINGO

WIN UP TO \$2000

ODDS CHART

Odds Chart Effective October 31, 1982

PRIZE	1	2	3	4	5	6	7	8	9	10
1st Prize	1	1	1	1	1	1	1	1	1	1
2nd Prize	2	2	2	2	2	2	2	2	2	2
3rd Prize	3	3	3	3	3	3	3	3	3	3
4th Prize	4	4	4	4	4	4	4	4	4	4
5th Prize	5	5	5	5	5	5	5	5	5	5
6th Prize	6	6	6	6	6	6	6	6	6	6
7th Prize	7	7	7	7	7	7	7	7	7	7
8th Prize	8	8	8	8	8	8	8	8	8	8
9th Prize	9	9	9	9	9	9	9	9	9	9
10th Prize	10	10	10	10	10	10	10	10	10	10

WIN THE WEST, THE WIND, OR THE WAVES WITH WINN-DIXIE!



LET WINN-DIXIE SEND YOU FLYING FOR FREE!

Win a Great Trip! 10 Trip Trips for Two to the United States to the Great West, Great Lakes or Hawaii, plus \$500 cash! Pick up a Double Beef People Bingo game ticket and collector card today! You could qualify to win a Great Trip if you return a marker which says "You Qualify for Great Trip Drawing"; you are eligible to enter the Great Trip Drawings. Two drawings will be held. All valid entries received in store office by November 11, 1982 will be eligible for first drawing on November 18, 1982. All valid entries received within three days after game ends will be eligible for final drawing to be held approximately seven days after game ends. See store office for details of trip prize. Plus, you can BINGO and DOUBLE BINGO to win up to \$2,000 in cash! There is over 138,000 cash prizes available. So what are you waiting for? Visit Winn-Dixie today and get your free game ticket and collector card. The more tickets you collect, the better your chances of winning!

NO PURCHASE NECESSARY.

WIN ONE OF TEN GREAT TRIPS VIA UNITED TO THE GREAT WEST, GREAT LAKES, OR HAWAII, AND \$500 CASH!

SAVE 70¢

W-D BRAND USDA CHOICE **RIB ROAST** \$2.69

1-LB.

SAVE 40¢ PORTION **Hickory Smoked Shank Ham** \$1.29

SAVE 90¢

W-D BRAND USDA CHOICE **ROUND STEAK** \$1.99

1-LB.

SAVE 10¢ **Hickory Smoked Pork Picnic** \$1.19

SAVE 40¢

W-D BRAND 100% PURE **GROUND BEEF** \$1.19

1-LB.

W-D BRAND USDA CHOICE HEART OF THE RIB FOR STEAKS & ROAST WHOLE **Delmonicos** \$3.99

SAVE 60¢

PINKY PIG FRESH OR SMOKED ECONOMY **PORK CHOPS** \$1.39

5 RIB BLADE & 5 SIRLOIN

1-LB.

SAVE \$1.30 - U.S. CHOICE FRESH DOMESTIC WHOLE OR RUMP HALF **Lamb Leg** \$2.29

SAVE 50¢

HICKORY SWEET BONELESS SMOKED FULLY COOKED **BUFFET HAM** \$2.29

2-8 LB. AVG.

1-LB.

SAVE 70¢ - PINKY PIG FRESH OR SMOKED FULL RIB HALF PORK LOIN **Roast** \$1.59

SAVE 30¢

REGULAR OR LIGHT **PABST BEER** \$1.69

6 PACK 12-oz. CANS

PREMIUM (ALL VARIETIES) GALLO Wines 1.5 LTR \$3.99

SAVE 20¢

SELF-RISING, UNBLEACHED OR PLAIN **GOLD MEDAL FLOUR** 69¢

5-LB. BAG

LIBBY'S **Pumpkin** 2 16-oz. CANS \$1.09

SAVE 78¢

FAB DETERGENT \$2.89

84-oz. BOX

SAVE 20¢ - SUNBELT BATHROOM **Tissue** 99¢

5 ROLL 99¢

SAVE 11¢

SLICED OR HALVES **Thrifty Maid PEACHES** 89¢

2 16-oz. CANS

SAVE 9¢ ON 2 - THRIFTY MAID **Sauce** 1.00

2 16-oz. CANS

SAVE 11¢

WHOLE KERNEL OR CREAM STYLE **DEL MONTE CORN** 89¢

2 17-oz. CANS

SAVE 10¢ - LONG GRAIN TROPICAL **Rice** 69¢

2 3-LB. BAGS

SAVE 60¢

HARVEST FRESH **IDAHO POTATOES** \$1.39

10 LB. BAG

HARVEST FRESH SWEET **Potatoes** 19¢

SAVE 60¢

TROPICANA GOLD 'N PURE **ORANGE JUICE** \$1.29

HALF GAL.

HARVEST FRESH LARGE CRISP **Celery** \$1.00

2 STALKS

SAVE 40¢

KOUNTRY FRESH PRESTIGE ALL FLAVORS **ICE CREAM** \$1.99

HALF GAL.

DIXIANA (TWIN PACK) **Pie Shells** 69¢

10-oz. PKG.

SAVE 40¢

MRS. SMITH'S **PUMPKIN PIE** \$1.19

26-oz. PKG.

SAVE 10¢ - MINUTE MAID **Orange Juice** \$1.09

12-oz. CAN

SAVE 33¢

QUARTERS **SUPERBRAND MARGARINE** \$1.00

3 1-LB. PKGS.

SUPERBRAND **Sour Cream** 89¢

16-oz. CUP

Farm Fresh Produce For A Happy Thanksgiving



U.S. NO. 1
WHITE POTATOES
10 LB BAG **79¢**

RED
EMPEROR GRAPES
PER LB **49¢**

SHOP EARLY FOR YOUR HOLIDAY NEEDS!
All Stores Will Be
Closed
Thanksgiving Day!

FRESH GREEN
Cabbage . . . LB **15¢**
GEORGIA RED SWEET
Potatoes 3 LBS **49¢**
PACKED FRESH DAILY
Slaw or Salad . . . PKG. **49¢**
FRESH FLORIDA WHITE
Grapefruit . **6/\$1**
SUNKIST JUICY CALIFORNIA
Lemons **12/79¢**
NORTHWESTERN ANJOU
Pears LB **49¢**
GENERIC DRY ROASTED
Peanuts 16oz JAR **\$1.39**

LARGE BUNCH
California Broccoli **69¢**

SNO-WHITE CALIFORNIA HEAD
Cauliflower **89¢**

FRESH 12oz PACKAGE
Ocean Spray Cranberries **79¢**

PRICES EFFECTIVE THRU WEDNESDAY, NOVEMBER 3, 1983. DUE TO OUR LOW PRICES WE RESERVE THE RIGHT TO LIMIT QUANTITIES. NONE SOLD TO DEALERS. NOT RESPONSIBLE FOR TYPOGRAPHICAL ERRORS.

ALL PURPOSE YELLOW
Onions . 3 LB BAG **49¢**
FRESH CANADIAN
Rutabagas . LB **15¢**
SWEET RED DELICIOUS
Apples . 3 LB BAG **79¢**
FRESH CELLO BAG RED
Radishes . . . PKG. **15¢**
MARIE'S CREAMY CUKE, ITALIAN GARLIC OR RANCH STYLE
Dressing . . . 16oz JAR **\$1.49**
SUN GIANT COOKING
Almonds . . . 10oz BAG **\$1.79**
SUN GIANT REG. OR GOLDEN
Raisins . . . 12oz BOX **\$1.09**

Try A Tasty Treat

Full course holiday dinners deserve to be topped off by elegant, yet easy to make, light-tasting desserts. That's why Ladyfingers, the oldest and most delicate of sponge cakes, make the ideal ingredient for holiday desserts.

Airy and delicately sweet, Ladyfingers are the perfect partner to ice cream and puddings. Their versatility makes them an interesting alternative to conventional pie crusts or cake batters. Using Ladyfingers with ingredients like canned pumpkin, cranberry sauce, candied fruit or macaroons lends a touch of elegance to traditional holiday desserts.

Ladyfingers are made from a nearly nine hundred year old recipe. Virtually all the Ladyfingers available in this country today are baked by Specialty Ladyfingers, Incorporated, one of the only known bakers of Ladyfingers in the United States.

PUMPKIN CREAM WITH PRALINE CRUNCH TOPPING

1 package plain split ladyfingers
1-10 ounce package marshmallows

1 1/2 cups canned pumpkin
3/4 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon salt
1/4 teaspoon cloves
1 1/2 cups whipping cream
Praline Crunch Topping
Praline Crunch Topping
1/2 cup whole pecan halves
1/4 cup brown sugar
1 tablespoon butter
Lightly oil 6-8 cup salad or dessert mold. Line with split ladyfingers in an attractive, decorative pattern.

Combine marshmallows, pumpkin and spices in heavy saucepan. Cook over low heat, stirring constantly until marshmallows melt and mixture is smooth. Remove from heat and cool. Whip cream until soft peaks form. Fold into pumpkin. Pour into lined mold, smoothing top with a spatula. Cover with plastic wrap and chill at least 4 hours.

Praline Crunch Topping:
Melt butter in heavy skillet. Add brown sugar and pecans and cook over low heat, stirring to coat pecans with syrup. Scrape pecans onto sheet of aluminum foil and spread apart to cool. When cool break up coarsely with rolling pin.

To serve: Briefly dip mold in hot water. Invert serving platter over mold. Quickly invert mold over on platter so dessert unmolds onto platter. Sprinkle praline crunch topping over mold. Serve extra whipped cream if desired.

COCONUT CREAM PARFAIT

1 package plain split ladyfingers
1 quart vanilla ice cream
1 small package instant coconut cream pudding mix
1 cup milk
1/2 cup whipping cream, whipped
1/2 cup toasted coconut
8 fresh strawberries

Soften ice cream slightly. Beat with pudding mix and milk until smooth and creamy. Separate ladyfingers and stand 4 halves around sides of 8 stemmed dessert dishes or tulip wine glasses. Spoon filling into glasses, mounding slightly. Refrigerate or freeze.
To serve: Remove from freezer 30 minutes before serving. Top each serving with 1 tablespoon sweetened whipped cream, 1 tablespoon toasted coconut and a fresh strawberry.

SICILIAN CAKE

2 packages split ladyfingers
1 cup ricotta cheese
8 ounces cream cheese
3 tablespoons orange flavored liqueur
1/4 cup powdered sugar
1/4 cup chopped candied fruit
2 ounces semi-sweet chocolate—chopped

1 Chocolate Icing
1 large package chocolate morsels (12 ounce)
1/4 cup strong black coffee
1/8 cup unsalted butter—chilled

Rub ricotta through a coarse sieve with a back of a spoon into mixing bowl. Add cream cheese and beat on high until mixture is light and creamy. Continue beating and add orange flavored liqueur and sugar gradually. Fold in

fruit and chocolate by hand. Chill.

To assemble: Leave top and bottom strips of ladyfingers connected. Lay two bottom strips, end to end, on serving platter. Spread generously with filling. Top with two top strips of

ladyfingers. Using all the filling, repeat layers ending with ladyfingers on top. Gently press layers and smooth sides with spatula. Wrap and chill.

Chocolate Icing

Melt chocolate with coffee over hot water. Remove from

heat. Place in mixing bowl. Beating constantly, add butter, one small chunk at a time until each piece is thoroughly incorporated into chocolate and frosting is smooth and creamy. Chill just until spreading consistency. Spread evenly over top and

sides of cake with spatula, swirling a decorative effect. Cover loosely and chill at least 24 hours. Slice on the diagonal to serve.
AUSTRIAN MACARON SLEEPING CAKE WITH TOASTED ALMOND TOPPING

2 packages plain split ladyfingers
3/4 cup butter
1 1/4 cup powdered sugar
3 whole eggs
4 eggs, separated
12-2 inch soft macaroon cookies—about 8-9 ounce
2 tablespoons sherry or

sweet vermouth (optional)
1/4 teaspoon cream of tartar
Toasted Almond Topping
2 ounces chopped almonds
about one-third to 1/2 cup; one-third cup white sugar
1 1/2 tablespoons water
1 cup whipping cream.
See Dessert, Page 9C

Pantry Pride

PRICES EFFECTIVE THRU WEDNESDAY, NOVEMBER 24, 1982

WHOLE RIB EYES \$2.99 LB

IN THE BAG

BNLS. RIBEYE STEAKS LB \$3.49

CUT & WRAPPED FREE

USA GRADED CHOICE BEEF BONUS BUY

BONUS BUY

PILLSBURY CAKE MIXES

ASSORTED VARIETIES

18.5oz PACKAGE **69¢**

LIMIT 2 WITH OTHER PURCHASES

PANTRY PRIDE MAYONNAISE

EVERYDAY LOW PRICE

32oz JAR **89¢**

SAVE 20¢

WHITEHOUSE APPLE JUICE

EVERYDAY LOW PRICE

48oz BTL. **99¢**

SAVE 36¢

PANTRY PRIDE CANNED VEGETABLES

NO SWEET BRNS, CUT GREEN BEANS, SWEET CORN, SWEET PEAS, WHOLE PEAS, SALAD BEANS, SWEET OR WAXE POTATOES

EVERYDAY LOW PRICE

16oz **3/\$1**

SAVE 19 TO 29

18.5oz PACKAGE

69¢

LIMIT 2 WITH OTHER PURCHASES

PANTRY PRIDE COFFEE

DRIP, REGULAR OR E.P.

EVERYDAY LOW PRICE

LB BAG **\$1.79**

SAVE 30¢

REYNOLDS PLASTIC WRAP

EVERYDAY LOW PRICE

100 SQ. FT. **99¢**

SAVE 70¢

PANTRY PRIDE CANNED FRUIT

YELLOW CLING PEACH HALVES OR SUCES, PEAR HALVES, FRUIT COCKTAIL

EVERYDAY LOW PRICE

16oz CAN **2/\$1**

SAVE 16¢ TO 30¢

A 4 piece Place Setting* only 49¢

* 4 piece place settings in your choice of two patterns consist of: Dinner Plate, Cup, Saucer and Dessert Dish.

Get one Cash Saver Coupon with each \$5 purchase. Collect 40 coupons to redeem your Cash Saver Card! Redeem your first Cash Saver Card for your 4 piece place setting.

SAVE \$22 A 32 PC* Service Set

\$3.92 ONLY

1. 1 Filled Card plus \$2.00 in purchases **49¢**

2. 1/2 Filled Card plus Cash \$1.50 in purchases **\$2.74**

3. 1/3 Filled Card plus Cash \$1.00 in purchases **\$4.99**

4. 1/4 Filled Card plus Cash \$.50 in purchases **\$7.24**

5. Price without cards **\$9.49**

A GREAT GIFT IDEA! HOLIDAY GIFT CERTIFICATES

Redeemable in Merchandise at all PANTRY PRIDE STORES.

Pantry Pride Gift Certificate

Three more than in many other stores! Gift Certificates from Pantry Pride Stores are Free (Plus Box 2875, Jacksonville, Florida 32203)

Check us out! (Print and attach) Send Gift Certificates to:

DATE

NAME

ADDRESS

CITY

STATE

ZIP

SEND TO: PANTRY PRIDE STORES

\$10 TEN DOLLARS

PANTRY PRIDE CANNED VEGETABLES

EVERYDAY LOW PRICE

15oz **3/\$1**

SAVE 19 TO 29

SUNSHINE CHEEZ-IT

EVERYDAY LOW PRICE

10oz BOX **69¢**

SAVE 26¢

DOVE LIQUID DETERGENT

EVERYDAY LOW PRICE

22oz BTL. **99¢**

SAVE 10

MICHELOB BEER

REGULAR OR LIGHT

BONUS BUY

8 PACK 12oz N.F. BOTTLES **\$2.39**

GENERIC BLACK PEPPER

NATIONAL BRAND PRICE \$1.03

EVERYDAY LOW PRICE

4oz BOX **69¢**

GENERIC PEAR HALVES

NATIONAL BRAND PRICE 99¢

EVERYDAY LOW PRICE

29oz CAN **75¢**

MORTON PUMPKIN PIES

SAVE 20¢ 24oz FROZEN

EVERYDAY LOW PRICE

24oz FROZEN **99¢**

PANTRY PRIDE FROZEN WAFFLES

SAVE 10¢ 5oz

EVERYDAY LOW PRICE

5oz **39¢**

PANTRY PRIDE FLUORIDE TOOTH PASTE

REG. OR MINT

SAVE 10¢ 7oz TUBE

EVERYDAY LOW PRICE

7oz TUBE **99¢**

REVLON AQUAMARINE SHAMPOO

REGULAR, EXTRA BODY, EXTRA BODY CONDITIONER

SAVE 50¢ 16oz

EVERYDAY LOW PRICE

16oz **99¢**

CELLA WINES

LANCASHIRE, BIANCO OR ROSSATO

SAVE \$1.50 1.5 LITER

EVERYDAY LOW PRICE

1.5 LITER **\$4.49**

INGLENOOK WINES

CHARLES, BURGUNDY, PINNIE OR ROSE

SAVE \$1.00 1.5 LITER

EVERYDAY LOW PRICE

1.5 LITER **\$3.99**

COMPARE GENERIC FOOD

EVERYDAY LOW PRICE NATIONAL BRAND PRICE

GENERIC-FRENCH, ITALIAN OR 1000 ISLE Dressing . . . 18oz BTL. **89¢** 11¢

GENERIC B-B-Q Sauce . . . 18oz BTL. **59¢** 99¢

GENERIC Puffs (COSMETIC) . . . 3oz. **2/\$1** 11¢

GENERIC Baby Shampoo 3.3oz BTL. **\$1.19** 13¢

COMPARE FROZEN

EVERYDAY LOW PRICE SAVE

PANTRY PRIDE COFFEE Lightener . . . 16oz FROZEN **3/\$1** 18¢

PANTRY PRIDE WHIPPED Topping . . . 16oz FROZEN **99¢** 20¢

PANTRY PRIDE CHICKEN, BEEF OR TURKEY Pot Pies . . . 8oz FROZEN **2/79¢** 12¢

PANTRY PRIDE FROZEN Cob Corn . . . 3oz. **\$1.39** 20¢

COMPARE HEALTH & HYGIENE

EVERYDAY LOW PRICE SAVE

SPRAY-MUSK, DARING, SASSY OR INNOCENT Impulse DEODORANT 2.5oz. **\$2.79** 20¢

ST. JOSEPHS FOR CHILDREN Aspirin 30. **2/\$1** 58¢

LIQUID Peptol Bismol **\$1.79** 70¢

COLD MEDICINE Vicks Nyquill **\$2.49** 70¢

COMPARE GROCERY

EVERYDAY LOW PRICE SAVE

FREEZE DRIED Maxim Coffee 8oz JAR **\$5.03** 8¢

WITH OR WITHOUT MARSH-MALLOW'S Nestles NOT COCOA MIX 12 PACK **\$1.19** 40¢

PARADISE Bucket Olives 8.7oz. **79¢** 10¢

INSTANT Coffee (FOLGER'S) **\$1.89** 8¢

BETTY CROCKER POTATO BUDS

EVERYDAY LOW PRICE

13.5oz **89¢**

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PANTRY PRIDE CUT SWEET POTATOES

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...Desserts For Holidays

Continued From Page 8C
whipped
Powdered sugar
Line bottom of 9" spring form pan with waxed paper cut to fit. Lightly brush paper and sides with oil. Line bottom and sides with split ladyfingers, rounded sides out.

Cream butter and sugar until fluffy, 5 minutes. Add egg yolks, one at a time, beating 2 minutes at high speed after each. Add whole eggs, one at a time, beating 2 minutes after each. Add sherry and fold in crumbled macaroons.
In clean bowl, with clean

beaters, beat the 4 egg whites with cream of tartar until stiff but not dry. Fold egg whites into yolk mixture until no traces of white remain. Pour half into lined pan. Make another layer of ladyfinger halves to cover filling. Pour in remaining filling. Top with layer of split ladyfingers.

Cover with plastic wrap. Wrap entire pan in aluminum foil, crimping tightly. Place in refrigerator to "sleep" for 30 hours.
Toasted Almond Topping
Combine almonds and sugar in heavy skillet. Heat on medium high, stirring about 3

minutes until hot and sugar begins to melt. Sprinkle water over. Continue stirring and cooking until almond toast to a golden brown and mixture becomes dry and crumbly. Remove from heat and cool.
Serves 12-16

More Feast Sweets

SPRITZSWIRLS
Yield: approx. 5 dozen
1 cup (2 sticks) butter
1/2 cup sugar
1 egg
1 teaspoon vanilla extract
2-one-third cups all-purpose flour
Colored decorettes
Preheat oven to 350 degrees F. Cream butter; gradually add sugar and beat until light and fluffy. Beat in egg and vanilla. Gradually blend in flour. Fill cookie press. Using "swirl" cookie press design from cookies on unbuttered cookie sheet. Decorate with colored decorettes. Bake 8 to 10 minutes. Remove to wire rack to cool completely. Store in airtight metal container in cool dry place. Serve with Apricot Coffee Cream.

ALMOND FRUIT TRIANGLES
1 package (1 pound) frozen pre-rolled puff pastry sheets
2 cups whole natural almonds, toasted
1-3rd cup apricot (or other fruit) jam
1-3rd cup honey
1 tablespoon lemon juice
1 teaspoon grated lemon peel
1/2 teaspoon cinnamon
Powdered sugar
Thaw pastry 20 minutes. Meanwhile, in container of electric blender or food processor, chop almonds finely. Transfer to bowl and mix in jam, honey, lemon juice and peel and cinnamon; set aside. On lightly floured board roll each of the two pastry sheets into a 9-by-15-inch rectangle. With sharp knife cut into 30 3-inch squares. For each pastry, place 1 tablespoon of the almond mixture in center of a square. Fold over diagonally to form a triangle. Pinch edges to seal completely. Place on baking sheet. Repeat with remaining filling and pastry. Bake in 400-degree oven about 15 minutes until puffed and lightly browned. Transfer to racks to cool. Dust with powdered sugar. This kitchen-tested recipe makes 30 pastries.

CRANBERRY PUDDING ICE CREAM PIE
1 can (8-ounce) jellied cranberry sauce
1 baked 9-inch pie shell, cooled
1 cup milk
1 cup vanilla ice cream, softened
1 package (4-serving size) vanilla instant pudding and pie filling
Remove cranberry sauce from can in one piece; cut into thin slices and arrange on bottom of pie shell. Thoroughly blend milk and ice cream in a bowl. Add pie filling mix. Beat slowly with hand beater or at lowest speed of electric mixer until blended; about 1 minute. Pour at once into pie shell. Chill at least 1 hour. Garnish with prepared whipped topping, if desired. This kitchen-tested recipe makes one nine-inch pie.

OPEN APPLECAKE
1/2 cup sugar
1/2 cup (1 stick) butter or margarine
1 teaspoon vanilla (or 1 tablespoon orange juice concentrate)
2 eggs
1/2 cup warm milk
2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 pounds apples, peeled and cut in eighths
3 tablespoons sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
Cream sugar and butter. Beat in flavoring and eggs. Sift flour, baking powder and salt. Add alternately with milk. Pour batter into 9-by-13-inch pan that has been greased then lined on the bottom with waxed paper that has been coated with shortening and flour. Place apple slices (round sides up) in rows on top of batter. Combine remaining ingredients and sprinkle with sugar and spice mixture. Bake in 400-degree oven 30 minutes, then lower to 350-degrees and bake about 15 minutes longer. Place pan on baking rack to cool before cutting. This kitchen-tested recipe makes one 9-by-13 inch cake.

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Meal Shows 'Melting Pot'

Of all American holidays, Thanksgiving is perhaps most steeped in tradition. Every school child knows the story of how the Pilgrims celebrated their first harvest with the help of Indian friends.

But our "melting pot" culture has many ethnic roots. So this year, why not surprise family and guests with a Thanksgiving dinner that pays tribute to this rich culinary legacy.

Let's start with the traditional turkey, that native American bird Ben Franklin thought should be our national symbol. Today, thanks to improvements in breeding and processing, the modern turkey is meatier and juicier than the wild turkey Franklin admired. To be assured of a delicious feast, plan to buy a solidly frozen, deep-basted turkey at least several days before Thanksgiving and thaw it in the refrigerator. Allow 1 1/2 pounds of turkey for each person you'll be serving.

Make the turkey gravy with corn starch, another native American product. Cornstarch thickens to a satin smoothness and glossy appearance. Here the gravy is given a French flair with orange juice and thyme, along with classic American seasonings.

Filling the holiday turkey is a savory, moist Raisin-Sausage Stuffing reminiscent of Victorian England. A dish worthy of Dickens, this traditional sausage stuffing owes its special flavor to the blending of raisins, herbs, onion, celery and walnuts. Prized for their unique, chewy texture and naturally sweet taste, raisins enhance almost any holiday stuffing.

From Africa comes a sweet potato dish with ingredients prized on that continent. Safari Sweet Potato Pudding begins with traditional African flavors — yams, cayenne, peanuts — then is given a twist of taste and texture with the addition of lemon and raisins. Beaten egg white sets the pudding to a puffy lightness, making it a welcome accent to the festive meal. Golden or natural seedless raisins can be used interchangeably in this recipe, and in all your holiday cooking.

To round out the main course add a tossed salad, your favorite relish and maybe a side dish of stir-fried vegetables, to honor our Oriental heritage.

Crowning the meal is a pair of chocolate desserts. Each of these treats owes its extra luscious flavor to a base of unsweetened cocoa, chocolate in highly concentrated form. (Cocoa was "discovered" in South America by 16th century Spanish adventurers, but had been prized by the Aztecs for centuries before as "food of the gods." Today, chocolate is an international flavor favorite.) Both desserts are easy to prepare since cocoa is ready to use right from the can — no pre-melting is necessary, which saves steps as well as mess.

Italy provided the inspiration for elegant Chocolate Biscuit Tortoni. It has a smooth, creamy consistency — just combine ingredients in a single bowl, pour into serving cups and chill. Alpine Cocoa Cranberry Cake has Austrian roots, but a glaze that's strictly American. This light cranberry topping, made with fresh or frozen whole cranberries thickened with cornstarch for a translucent look, provides a pleasing, tart-sweet complement to the very rich, moist chocolate cake.

TURKEY GRAVY A' L'ORANGE

Turkey giblets and neck
8 cups water
2 onions, peeled, quartered
2 ribs celery, cut into pieces
2 carrots, peeled, cut into pieces
1 teaspoon salt
2 chicken-flavored bouillon cubes
1 bay leaf
1-3 cup corn starch
1/4 teaspoon dried thyme leaves
1/4 teaspoon pepper
1 cup orange juice
1 teaspoon grated orange peel (optional)

In large saucepot stir together turkey giblets and neck, water, onion, celery, carrots, salt, bouillon cubes and bay leaf. Bring to boil; reduce heat. Removing liver after 20 minutes, simmer 1 hour or until liquid is reduced by half. Drain broth; set aside. Reserve giblets, neck and liver to use as desired. Pour pan drippings left from roasting turkey into large measuring cup leaving only brown particles in pan. Allow to stand several minutes until fat drippings separate from turkey juices. Spoon off fat drippings; discard. Add reserved broth to turkey juices to equal 4 cups. Pour into roasting pan. Stir together corn starch, thyme, pepper and orange juice until smooth; add to roasting pan. Stirring constantly, bring to boil over medium heat, stirring up brown bits from bottom of pan and boil 1 minute. Stir in orange peel. Makes about 4 cups.

RAISIN-SAUSAGE STUFFING

Yield: 16 cups (enough to stuff a 12 to 14 pound turkey)

1 cup golden or natural seedless raisins
8 cups herb-seasoned stuffing croutons
1/2 cup to 1 cup chopped walnuts
3 tablespoons chopped parsley
8-ounce package brown 'n serve sausage links, original variety
1 1/2 cups chopped celery

1 cup finely chopped onion

1/2 stick (1/4 cup) butter or margarine

1 1/2 to 2 cups chicken or turkey broth

Combine raisins, croutons, walnuts and parsley in large mixing bowl. Slice sausage links crosswise into thin slices, about 1/4-inch thick. Brown in medium-sized skillet over medium heat until golden brown, about 5 minutes. Add sausage pieces to stuffing and discard drippings. In same skillet cook celery and onion in butter until tender. Add with broth to stuffing. Toss lightly until all ingredients are mixed and moistened. Stuff thawed turkey and roast immediately. Stuffing may also be cooked in uncovered 2-quart casserole in 325 degree F oven for 45 minutes.

SAFARI SWEET POTATO PUDDING

1 cup golden or natural seedless raisins

1/4 cup lemon juice

1 tablespoon grated lemon peel

1/4 cup butter

1/2 cup milk

4 cups cooked, peeled and mashed yams (about 2 1/2 pounds)

1/4 cup honey

1 teaspoon salt

1/2 teaspoon ground ginger

1/2 teaspoon cayenne

4 eggs, separated

1/2 cup chopped roasted peanuts

In small bowl combine raisins, lemon juice and peel; toss and set aside. In small saucepan melt butter in milk. In large bowl combine yams, milk and butter, 3 tablespoons of the honey, the salt, ginger and cayenne. Beat in the egg yolks, one at a time. Mix in the raisin mixture and peanuts. In medium bowl beat egg whites to form soft peaks. Beat in the remaining tablespoon honey. Gently fold into yam mixture until white streaks disappear. Spoon into buttered 2-quart souffle dish or casserole. Bake in center of 400 degree F oven about 45 minutes until puffed and lightly browned. Serve immediately as a side dish. Makes 8 servings.

ALPINE COCOA CRANBERRY CAKE

1/2 cup unsifted flour

1-3 cup cocoa

2 tablespoons corn starch

1/4 cup milk

1 package (8 oz.) cream cheese, softened

1 1/2 cups sugar, divided

4 eggs, at room temperature, divided

1/2 cup margarine, softened

1 teaspoon vanilla

1/2 cup coarsely chopped walnuts

cranberry topping, see below

Grease bottom and sides of 9-inch springform pan. In small bowl stir together flour and cocoa. In small bowl stir together corn starch and milk until smooth. In small bowl with mixer at medium speed beat cream cheese and 1/2 cup of the sugar 2 minutes. Beat in 2 eggs, one at a time, until well blended. Restir corn starch mixture; beat into cheese mixture until blended. Beat 5 minutes. In small bowl with mixer at medium speed beat together margarine, remaining 1 cup sugar and vanilla until well blended. Add remaining 2 eggs; beat 3 minutes. Reduce speed to low; gradually beat in flour mixture until well blended. Stir in walnuts. Spread cocoa mixture evenly in prepared pan. Pour cheese mixture evenly over cocoa mixture. Bake in 350 degree F oven 1 hour and 15 minutes or until firm around edge. Cool completely on wire rack. Remove side of pan. Place on serving plate. Spoon Cranberry Topping evenly over top of cake. Makes 10 servings.

Cranberry Topping:

In 1-quart saucepan stir together 1 cup cranberries, 1/2 cup sugar and 1/4 cup water. Bring to boil over medium heat; reduce heat and simmer 2 minutes. In small bowl stir together 1 tablespoon corn starch and 2 tablespoons water until smooth. Stir into cranberry mixture. Stirring constantly, bring to boil over medium heat and boil 1 minute. Cover; refrigerate at least 2 hours. Makes about 1 1/2 cups.

CHOCOLATE BISCUIT TORTONI

1 1/2 cups chilled whipping cream

1/2 cup sugar

1 cup almond macaroon or vanilla wafer crumbs (about 24 cookies)

1/2 cup chopped toasted almonds

1-3 cup cocoa

1/4 cup maraschino cherries, drained and chopped

1 to 2 tablespoons rum or dry sherry

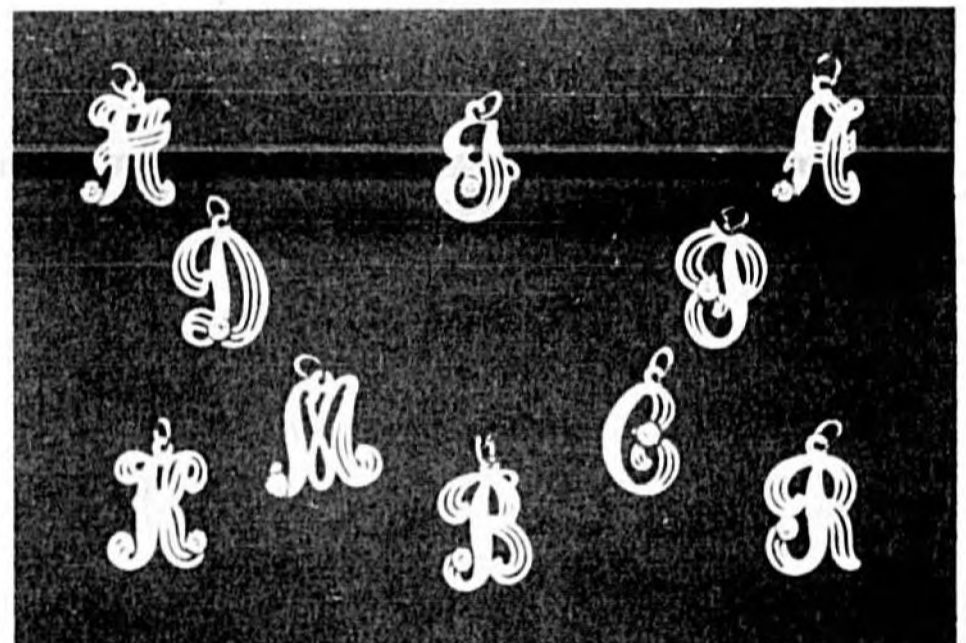
1 teaspoon vanilla

Beat whipping cream and sugar in chilled bowl with chilled beaters until stiff. Reserve 1/4 cup macaroon crumbs; fold remaining ingredients into whipped cream. Divide among 12 small dessert dishes, demitasse cups or paper-lined medium muffin cups 2 1/4 x 1 1/4 inches. Sprinkle with reserved crumbs and decorate with a maraschino cherry half. Freeze until firm, about 4 hours. 12 servings.

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