

... Geneva Meetings Set To Seek Line Harmony

Continued From Page 1A
Sid Kraftson, a PAPI spokesman, said he will discuss his western proposal at tonight's town meeting and then take it to Tuesday's Cabinet meeting.

Several Geneva residents have argued the Cabinet could be compelled to move the line out of Seminole County if the factions took a unified stance. But until

PAPI drops its western corridor plan, west Geneva residents refuse to join them.

Residents of Christmas, a community in eastern Orange County, hope the Seminole County efforts are successful. They convinced county commissioners on Monday to fund the study of an alternate to the proposed route.

But the study will take 60 days, commissioners said. That 60-day delay would cause FP&I to miss construction deadlines which could cost millions of dollars, FP&I attorney Carlos Alvarez said Tuesday. FP&I's contract calls for a \$50,000 daily penalty if the line is not operating by Jan. 1, 1985.
Seminole County commissioners

recently voted not to appeal the Cabinet's Oct. 6 decision for exactly the same reason. Seminole commissioners feared any delays caused to FP&I by an appeal could be the basis for a court suit which could cost the county millions of dollars.
Seminole commissioners endorsed both the I-95 route and the Lake Harney bypass but have refused to take a stance

in the battle between the Geneva factions, claiming they did not want to choose between county residents.

Alvarez added that Orange County commissioners have signed a letter asking the Cabinet to approve the recommended corridor. Seminole County is the only one of seven counties on the

route between Georgia and the Poinsett substation in Orange County that has protested the corridor.

The 5 1/2-mile alternate route around Christmas has been devised by Debbie Edleston and members of the Christmas Civic Association.

—MICHEAL BEHA

FLORIDA

IN BRIEF

HRS May Be Spared

Deep Budget Cuts

TALLAHASSEE (UPI)—Gov. Bob Graham may be thinking twice about forcing the Department of Health and Rehabilitative Services to absorb most of a \$300 million cut in state spending.

The recession has lasted longer than expected so tax revenues aren't producing enough to fully fund the state budget. Graham and the Cabinet trimmed \$110 million in state spending last August, but government economists say another \$300 million in cutbacks is necessary.

The cuts will be made either by Graham and the Cabinet or the Legislature, which might be called into special session next month. Graham has said his inclination would be to exempt the public schools and possibly all of education and law enforcement from the cuts. That would leave HRS absorbing the bulk of the reductions. Agency officials say as many as 3,500 workers may have to be laid off.

Keys Development Probed

KEY WEST (UPI)—A grand jury is investigating the circumstances leading to approval for the controversial Port Bougainville project, the largest development ever planned for the Florida Keys.

The massive, 2,806-unit condominium was first approved by the Monroe County Commission last summer. The commission revoked its endorsement when it was shown that developers were using different plans than those approved, but then gave the go-ahead again last month when plans were revised.

But that approval was blocked by the South Florida Regional Planning Council, pending a public hearing in December. The council will vote again Dec. 6.

Meanwhile, environmentalist and citizens groups continue to oppose the project, which they say will destroy the fragile environment of North Key Largo, where it is supposed to be built.

Pulitzer Trial Ends

WEST PALM BEACH (UPI)—It was the kind of story that would have sold a lot of newspapers for turn-of-the-century publishing king Joseph Pulitzer: a wealthy, high-society couple battling over big dollars and their children, with mutual accusations of drug abuse and kinky sex.

The characters are Pulitzer's grandson Peter and his wife, Roxanne, whose sensational divorce trial ended Tuesday with final arguments before a judge who said he would have to be like Solomon to judge the case fairly.

The decision will be made in December or January, when Circuit Judge Carl Harper returns from a vacation.

WORLD

IN BRIEF

U.S.-PLO Negotiations Aimed At Mideast Peace

United Press International
The United States is conducting indirect negotiations with the Palestine Liberation Organization that could lead to an invitation for Yasser Arafat to visit Washington in exchange for recognition of Israel, it was reported today.

In Beirut, Lebanese diplomats said President Amin Gemayel met with U.S. envoy Norris Draper for the second time in two days and asked the United States to pressure Israel into withdrawing from the Shouf mountains east of Beirut — where bloody Christian-Muslim clashes have claimed dozens of casualties.

Hospital Construction To Begin By January

Construction of Hospital Corp. of America's new \$30 million south Seminole Medical Complex on a 26-acre site north of State Road 434 and west of State Road 427 is slated to begin in late December or early January.

The time schedule was set by HCA after it gained final approval of a site plan for the two-hospital facility from the Longwood City Commission Monday night.

The three commissioners present at the meeting — Mayor June Lormann, Chick Pappas and Timothy O'Leary — approved the plan contingent upon HCA paving some 755 feet of West Lake Street from State Road 434 to Warren Avenue. Commissioner J.R. Grant, with a death in the family, and vacationing Commissioner Steve Uskert were absent.

West Lake Street is to dead end at the emergency room of the acute medical care facility at the complex. Both the 150-bed acute care hospital, to be named South Seminole Hospital, and the 80-bed psychiatric hospital, West Lake Hospital, are to be built simultaneously, according to Mayor Lormann today.

The two facilities will be connected with an enclosed walkway. An office building is also planned for construction at the site in the future.

No date has as yet been set for groundbreaking ceremonies. Construction is expected to be completed within a year.

While the complex will face State Road 434, it also will have entranceways from Warren Avenue and West Lake Street.

Mrs. Lormann said a traffic signal at the hospital entrance on SR 434 is also planned. — DONNA ESTES

... Greco Youth In Court

Continued From Page 1A
they found the young Greco boy lying on the front porch, apparently in shock, saying, "My sister, my sister." Upon entering the home, deputies were met by Young who led them to the girl.

Deputies added that a small metal hammer was found lying on the floor near the girl. The hammer had been removed from the family's tool box, deputies added.

Deputies refuted earlier claims that an intruder entered the home, battered the young girl and robbed the home. Deputies said there was no evidence that a burglary occurred.

Investigators said their probe began to center on the Greco youth, who until his arrest Monday had been under the care of psychiatrist Dr. Phillip Springer at Gainesville's Shands Teaching Hospital, after deputies received a call from a Miami lawyer telling them not to look any further for a suspect. The unidentified lawyer is a long-standing friend of the Greco family, Bridges said.

When asked if Greco has a history of mental illness or has undergone previous psychiatric treatment, Bridges said, "I really don't want to go into that at this time."

Springer also declined to comment on

the psychiatric treatment issue.

Deputies said they still have not determined a motive for the fatal beating.

According to State Attorney Douglas Cheshire, the law allows Greco to be tried as an adult even though he is under the legal age because of the severity of the crime.

If convicted, Greco could face life in prison and a \$10,000 fine, he said.

Bridges added that he plans to ask the court to provide Greco "with some psychiatric care, although it will obviously be limited at the jail. We just don't have the facilities."



Richard David Greco, 16, of Longwood, is escorted into a Seminole County courtroom for arraignment on a charge that he murdered his 14-year-old sister.

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No Obituary For Reaganomics

The congressional elections held Nov. 2, were billed by President Reagan and by many Democrats as a referendum on "Reaganomics."

If that is what they were, the results must be called more a standoff than a clear victory for either the president or the Democrats.

The Republicans suffered a net loss of 26 House seats. But the Democrats failed to dent the 54-46 GOP margin in the Senate.

Statistically, there are several ways of viewing Republican losses in the House. Democrats are noting that a 26-seat gain is more than twice the average for an opposition party in a president's first term.

Mr. Reagan is noting that a 26-seat loss is little more than half that suffered on average by the party that holds the White House during a period of economic stress.

And the average loss for all mid-term elections since World War II is 31 seats.

If Mr. Reagan can hardly claim victory, neither can his opponents.

Exit polling by ABC News on election day also indicated that Mr. Reagan's plea for voters to "stay the course" and his critics' frontal assaults on White House economic policy cut both ways.

Asked why they voted for their congressional candidates, 28 percent of the voters surveyed cited opposition to Reaganomics while 25 percent said support for the president's economic policies was the determining factor in their vote.

Had Democrats gained, say, 50 seats in the House and recaptured control of the Senate, the president and his economic program would have been effectively repudiated. As it is, voters seem to be giving Mr. Reagan's policies more time to work even as they signal their worry over double-digit unemployment.

In political terms, a slightly more Democratic and slightly more liberal House will make it that much more difficult for Mr. Reagan to muster the coalition of Republicans and conservative Democrats that gave him repeated tax and budget victories during the last two years.

The new House may require a bit more compromise by the president and a bit less by Tip O'Neill.

The financial markets are not viewing these prospective "mid-course adjustments" as a disaster, especially if interest rates continue to fall.

Wall Street reacted to the election by posting its largest one-day gain in history.

The best guess is that the Federal Reserve Board will now feel additional political pressure to pare interest rates and that the House at least will be more inclined to cut defense spending rather than social programs.

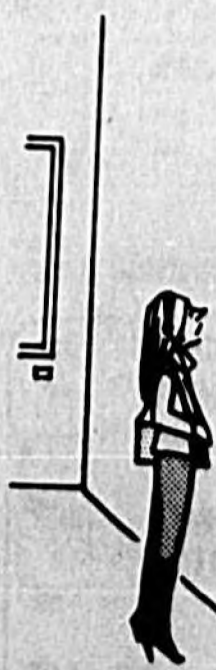
That would still leave the twin pillars of Reaganomics — stimulative tax cuts and a reduction in the growth of federal spending — intact.

In short, Mr. Reagan may be slightly chastened, but he is far from defeated. And if the economy rebounds, as even the severest critics of Reaganomics must hope, the Democrats' modest congressional gains of 1982 may seem in retrospect nothing more than a blip on the political radar.

PLEASE WRITE

Letters to the editor are welcomed for publication. All letters must be signed, with a mailing address and, if possible, a telephone number so the identity of the writer may be verified. The Evening Herald will respect the wishes of writers who do not want their names in print. The Evening Herald also reserves the right to edit letters to eliminate libel or to conform to space requirements.

BERRY'S WORLD



"This is titled 'Blank Wall'..."



Seminole High basketball coach Chris Marlette is entering his first season, but from the looks of the Tribe's schedule he better have the savvy of a 20-year veteran.

Seminole will compete in possibly the two most-prestigious basketball tournaments in the state. The Burger King-Metro Tournament is billed as the "Whopper Shoot-out." The tourney is in its first year but it has attracted some of the better teams in the area including Orlando Evans, Bishop Moore, Tampa Catholic and Winter Haven.

The tournament will run Dec. 20-24. Seminole plays Jones at 6 p.m. Monday, Dec. 20. A win would pit them against the Winter Park-Bishop Moore survivor.

Sixteen teams are involved and the tournament will be conducted on an annual basis.

While the Burger King-Metro figures to be pretty imposing, it doesn't compare to what comes up in the next few days.

Ocala Vanguard's Kingdom of the Sun Holiday Classic tips off Monday, Dec. 27. It draws the best teams from the state and also dips into powerhouses from outside the state.

This year, Vanguard coach Jim Haley has brought Grand Bahamas Catholic, St. John's (Washington, D.C.), Berea, Ky., Decatur, Ga., and Indian Hills, N.J.

Although the schedule is tough, Marlette has several reasons to take on the arduous task. Seniors Calvin "Kiki" Bryant and Vernon Law

return from last year's team. Bryant is a 6-1 sharpshooter who was a double-figure scorer as a junior. Law is one of the best passers in the area and handles the point guard role.

Joining them are junior Jimmy Gilchrist, junior Willie Mitchell and probably 6-1 William Wynn in the starting lineup. Steve Grey and Steve Alexander, a couple of quick guards, lend depth as does senior Torie Hendricks.

Marlette credits a strong weight program for toughening up the Seminoles on the backboards. Gilchrist, in particular, has been impressive, said Marlette.

The Seminole County schools open the season on Wednesday, Nov. 24 with a jamboree at Lyman High School.

DON GRAFF It's Bad Business As Usual

Newsweek magazine is out with a big cover story to the effect that the United States is actively involved in armed attacks against Nicaragua carried out by Nicaraguan exiles operating from Honduran territory.

So what else is new might be the initial reaction in most interested quarters. Certainly not the raids, which have been going on since shortly after the Nicaraguan revolution.

Nor is American animosity toward the Marxist-oriented Sandinistas in Managua. Right-wing Nicaraguans openly conduct military training in Florida. The White House authorized, CIA-directed covert operation budgeted at \$19.9 million cited by Newsweek was reported by the Washington Post last March 10. The initial purpose was to block the flow of arms to Salvadoran rebels and exploit growing Nicaraguan opposition to the Sandinistas.

What makes the Newsweek story of "America's secret war" news now is the detail with which the operations are reported, the fingering of the U.S. ambassador to Honduras as the man directly in charge, the exposure of deepening American involvement with the remnants of Nicaragua's deposed and discredited Somoza regime and concern now that things have gotten out of hand. A full-scale Honduran-Nicaraguan war into which U.S. forces could be drawn is a distinct prospect.

The New York Times, which likes to be first on stories of high policy and low blows, reacted cautiously at first to the Newsweek revelations. A page-six story was headed: "U.S. Is Said to Plot Against Sandinists." Never mind that the Times itself had long been reporting essentially the same thing in less detail on the front page.

Next day, however, it struck out boldly with a story based on its own sources and headlined flatly: "U.S. Backing Raids Against Nicaragua." Still on page six, but it confirmed Newsweek's most significant point: The United States government is a party to military operations against a government with which it has diplomatic relations and is technically at peace.

Nothing to get excited about, however, a senior intelligence official assured the Times.

"We're not waging a secret war or anything approaching that. What we are doing is trying to keep Managua off balance and apply pressure to stop providing military aid to the insurgents in El Salvador."

Further, while it may be true that U.S. Ambassador John Negroponte is the man on the spot overseeing operations, "nothing is done without clearing it in Washington first." That's supposed to make it diplomatically OK?

Meanwhile, back in Washington the State Department doesn't want to talk about the story and its ramifications. Pressed at the noon press briefing for details, State's spokesman John Hughes declined comment other than to reiterate that it is "not U.S. policy to undermine any legitimate government."

Policy, maybe, but what about practice?

You can believe what and who you want in all of this, but history does not lend support to the official denials and disclaimers. U.S. political and economic interests in this part of Latin America have traditionally been equated with those of an exploitive elite and U.S. power has been used to thwart popular movements threatening those elites.

This may have had time to time its short-term tactical advantages in a Guatemala or a Nicaragua, but it has proved to be bad business for long-term American interests.

JACK ANDERSON

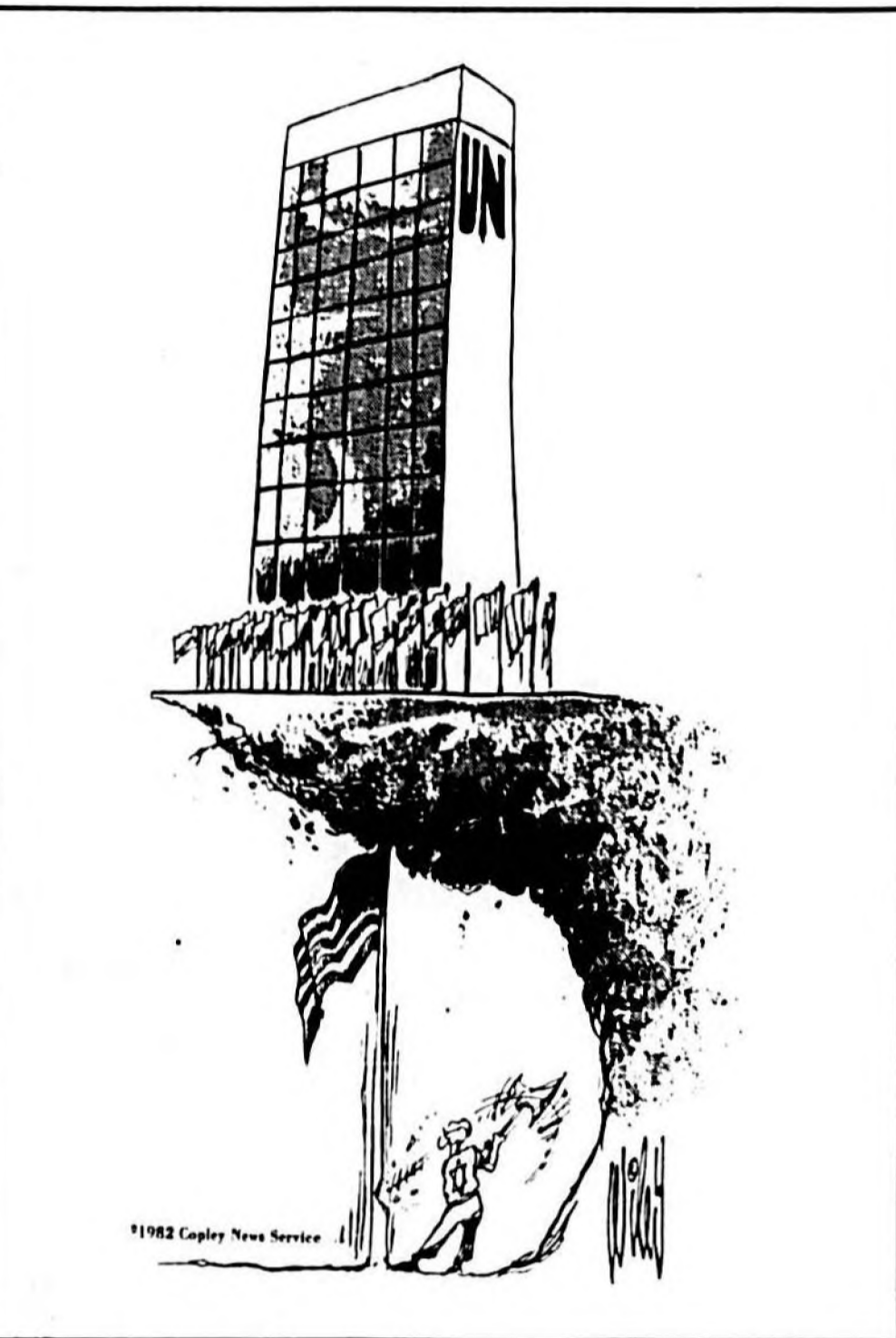
Syria Targets Arafat For Ouster

WASHINGTON — Is Yassir Arafat about to lose his leadership of the Palestine Liberation Organization after 14 years? Secret intelligence reports describe a move to oust him.

The wily Arafat emerged from the PLO's Lebanese disaster with an enhanced reputation as a moderate leader, even a statesman. He had an audience with the pope, and seemed on the verge of gaining world acceptance as a reasonable man.

All this cuts no ice with Syria, the most implacably, immoderately anti-Israel of all the Arab states. In fact, the more reasonable Arafat seems to become, the more he is detested by Syrian President Hafez Assad, who has long wanted to oust Arafat and replace him with a full-blown radical.

What makes this significant, of course, is that Syria is now the home of the greatest number of PLO guerrillas. The latest intelligence reports suggest that Assad is determined to take advantage of his position as host to the PLO and get rid of Arafat once and for all.



OUR READERS WRITE

Other Side Of The Story

I had hoped that my first letter to the Editor would be my last, but it appears that as long as Sam Cook is allowed to use his position at the Herald to spread venom across the sports page by distortion and misrepresentation of the facts it will be necessary for me to tell the other side of the story.

Cook's article of Sunday, November 7, 1982, entitled "Flat Champagne?" is an excellent example of this. I did not put a damper on the exuberant Greyhounds nor order them to sit down; neither did I hurry through the presentation as reported by Cook. After several minutes of celebration by the victorious Greyhound players, Coach Newman, at my request, went to the center of the floor and brought the team to the players' bench in preparation for the presentation of the trophies. The Lake Howell team was already at their bench with their coach. When the fans began to quiet down and I began the presentation, one of the Greyhound players jumped up and began to holler; I turned toward her and directed her to be quiet, which she did. At that point I thanked the fans for their support of the teams and encouraged them to support the District representative in the Regional tournament. Then I proceeded to recognize the Lake Howell team and presented the runner-up trophy. The Lyman team was then called forward and presented with the championship trophy and the celebration began again. All of this was done without the aid of a public address system, which Cook failed to mention in his article. Cook coached in that gym, and he knows that one cannot be heard above the noise of the crowd without a public address system unless

he raises his voice.

Sam Cook knows that lengthy presentations are never in order at team contests. The usual procedure is to thank the crowd for their support and to present the trophies. This procedure was followed Friday. He also knows that it shows a lack of consideration for the feelings of the losing team and its fans to cause them to sit for a prolonged period waiting for their trophy while the winning team celebrates. The winners and fans can celebrate as long as they wish after the trophies are presented. Knowing all this, however, did not serve Cook's purpose — which appeared to be to criticize and belittle the Lyman principal.

It is unfortunate that Sam Cook seems to use his journalistic talents only to distort the facts and criticize administrators, coaches and players. This is high school athletics. The players are not paid salaries, and the coaches certainly aren't overpaid. There is enough stress and pressure involved without everyone having to be concerned about an unprincipled individual who may be lurking around eavesdropping on conversations, waiting to distort and misrepresent the facts by the clever use of words and spreading hearsay information on the printed page that is circulated throughout the community.

Sam, the Bible teaches that we should love our enemies and pray for them who persecute us. So I am going to try to forgive you again, and I will continue to pray for you. But, Lord, I hope it won't have to be seventy times seven!

Carlton Henley, Principal
Lyman High School

JEFFREY HART Economy Isn't The Only Issue

The Nobel Prize-winning economist Milton Friedman once remarked to me that the greatest problem in managing the American economy is our electoral cycle. Like everyone else who has paid attention to the matter, he knew that economic recovery would require some painful measures, and that you don't bring a ruinous inflation down merely by wishing. And yet, under the American electoral system, the party in power faces punishment at the polls when it does what must be done.

Dr. Friedman had in mind the four-year presidential cycle, and he was inclined to prefer the longer six-year British electoral model — more time for the necessary measures to take effect.

But we have seen his point underscored dramatically in the present off-year election, which the Democrats succeeded, at least in part, in turning into a referendum on "Reaganomics," and in which Mr. Reagan was obliged to agree, pleading with us to "stay the course."

In fact, Mr. Reagan has been in office for less than one half of his first term. He has had a chance to enact only the beginnings of his economic design. We have had the first tax cuts so far, but not the full tax cuts — and, even now, the Democrats have been talking about repealing the third-year tax cuts.

Everyone knows that something is going to have to be done, and sooner rather than later, about a Social Security system that is careening out of control — probably later retirement and scaled-down benefits for the affluent — but the Democrats have been talking as if the present Social Security arrangements are engraved in marble and have been demagoguing the fears of the elderly.

It seems likely, from the perspective of this off-year election, that Mr. Reagan and his advisors made a strategic mistake in focusing so exclusively on the economy. The state of the economy was of course a high priority, but Mr. Reagan ran in 1980 on a number of other themes as well. By focusing for nearly two years on the economic problem, he invited the Democrats to take pot-shots at an as yet incomplete program and a recovery visible now largely in key statistics and not yet in the supermarket or the car lot.

But Mr. Reagan's mandate and his revolution were not confined to interest rates or even inflation, and as we survey the political landscape mid-way through his first term it is difficult to avoid the judgment that he would have been wiser to diversify his agenda. His advice was that to attack the social agenda would distract energy and attention from the economic one, but that may have been wrong.

In 1982, Mr. Reagan might have been less vulnerable on unemployment if, say, he could also tell the voters that he had fought through Congress and brought before the states a Constitutional amendment banning racial busing for school children. Practically everyone agrees that racial busing is a failure and an abomination, and yet the practice now has the legal momentum in the courts that only a Constitutional amendment can halt.

Racial busing is probably the least divisive item on the conservative social agenda, but tuition tax credits are not far behind it. Among middle-class parents pressed by mounting tuition bills, this issue is a sure winner — and though the National Education Association and the New York Times hate the whole idea, they always back Democrats anyway.

And those are only two social agenda items.



Dating from WWI, modern chemical warfare — prohibited by Geneva convention for almost 60 years — is a growing threat. This 1918 gas mask was used by American forces in Europe.

What If The Next War Is A Chemical Inferno?

By TOM TIEDE

FT. McCLELLAN, Ala. (NEA) — The sergeant puts his hands on the lectern, looks out over the class, and says he has good news and bad. The good news is that increasing numbers of militarists are beginning to doubt that the next war will be nuclear. The bad news is it will probably be gas instead.

“Now,” the sergeant goes on, “Our job is to prepare for that possibility. We have to accept the fact that it could happen. Toxic clouds may gather over the earth. People will drool, clutch their throats, and poop their pants. Millions may die. You and I may die. We have to get ready for it.”

“Sergeant?” somebody asks. “What is it?”

“I just wanted to know if we get a weekend pass first.”

Welcome to the U.S. Chemical School. It's a barrel of laughs. It's also a sobering reminder that threats to the peace are manifold. While protests rage regarding the potential of a nuclear annihilation, the real concern may be the military's apparent preparation for a battle using gas.

At least that's the real concern at Ft. McClellan. Five thousand troops are attending classes here this year that are designed to condition them for the worst. The men and women, officers and enlisted people, are enrolled in as many as five months of instruction on the use and abuse of chemical arms.

They are learning how to protect themselves with cumbersome clothes and detoxification fluids. They are learning how to eat, drink and sleep in the fumes of death. And, ultimately, they are learning how to wipe out legions of battlefield opponents by shooting them with containers of poison.

The poison comes in two forms: nerve and blister. And they may be the most hideous instruments of hate ever devised. Small amounts can torture victims for hours or days. Some agents can raise pancake welts over the entire body. Survival is possible, experts say, but death is often preferred.

Indeed, the weapons are so terribly frightening they have been banned by convention for almost 60 years. The prohibition was created in Geneva, in 1925, shortly after chemical weapons were introduced during World War I. The United States was one of the first governments to ratify the protocol.

That ratification, however, has never been absolute. America has all along maintained a gas potential. The military was testing various agents even as the civilian government was signing the treaty, and by the time World War I occurred there were 80,000 soldiers in the U.S. Chemical Corps.

And it may be a good thing the nation didn't ban the weapons completely. Their limited use was most effective against the Germans. For example: during the fighting at Anzio, in Italy, the United States saved thousands of lives by secreting troop movements with a screen of smoke nearly three miles long.

But smoke is not a killer. And its good work may have been nullified, at least emotionally, when the Army went on to test more harmful substances after the war. Many of the tests took place in Utah. Some of them got out of hand. At one time, the tests killed 6,400 sheep near Salt Lake City.

From then on it seemed the service could do no right with the chemicals. Not even get rid of them. The nation was outraged when it learned that the armed forces were disposing of outdated chemical ordnance by sealing it in concrete and scuttling it in the ocean off the Eastern Seaboard.

Eventually, the outrage forced government action. In 1969 President Richard Nixon ordered an end to further production of chemical materials. He left the existing supplies largely in place, but the overall effect of the directive was to undercut and downgrade the importance of the Chemical Corps.

That undercutting was more or less completed in 1973. By then the corps' major responsibilities had been given to other Army units, and the branch strength was reduced to 1,300 men. Eventually, the Pentagon “disestablished” the corps, and after 50 years of service it was thought to be at the end.

Yet the stockpiles of gas were maintained. The United States has 40,000 tons of the ordnance in depots as far apart as an island in the Pacific Ocean and a leased military post in Europe. The full count includes 630,000 warheads; that means the nation has 605,000 more chemical bombs than nuclear bombs.

The deadly stockpile is said to be one of the first things reconsidered when Ronald Reagan moved into the White House in 1981. And within months he moved to reestablish it as a credible arm of the nation's defense. Doing that, he also helped rescue the Army Chemical Corps from extinction.

That corps is now tied closely to Ft. McClellan's chemical school. And the instructors and students here seem to agree that the rescue was in the nick of time. They claim to abhor the prospects of gas warfare, but they insist that the nation must have the capability to fight it if necessary.

The school's commander says it's primarily a matter of pragmatism. Brig. Gen. Gerald Watson says the Soviet Union has forced the United States' hand. He says the Russians have created an awesome chemical capability (100,000 trained soldiers) that threatens every man, woman and child in the free world.

In addition, Watson and others here say the Soviets are prepared to use their weapons. They quote a Red Army marshal who, in 1956, said: “Future wars will not be won with nuclear weapons and massive air power alone... biological and chemical weapons will be used to augment conventional and atomic warfare.”

The Chemical officers think that it could be suicidal to ignore the quote. They claim the Russians have demonstrated their intent in recent times in both Afghanistan and Laos. The Kremlin is believed to have used gas, “a yellow rain,” to kill belligerents there who were opposed to communist occupation.

Gen. Watson says that in the event of war, the Soviets could do the same to unprepared GIs. If the Reds gassed an Army division, for instance, the clouds would cover half the unit area and jeopardize 30 percent of its troops. One in 10 men, he adds, would quickly die or be incapacitated.

Thus Watson insists the United States must be able to defend itself. And more, he says the nation should no longer harbor any reluctance regarding the retaliatory use of chemical munitions. He suggests that the Chemical Corps has to have a strong offensive nature, so that it can strike back in kind.

The suggestion gets to the heart of darkness here at the chemical school. Because the dominant feeling is that the nation should get ready to fight an inevitable chemical war. The argument is that nuclear weapons are too final, but a gas fight could be held without destroying all mankind.

But the casualties would be of the unhappest kind. Because, as the sergeant explains, gas bombs really are selective: “If the chemicals were ever released, most soldiers might survive, for they would be trained and outfitted to do so. Unfortunately, that wouldn't be the case with civilians.”

Nellie McCall: The Woman Who Was Displaced By A Dam

GREENBACK, Tenn. (UPI) — Autumn hung heavy in the air of the Little Tennessee Valley in 1979 when Nellie McCall was led crying from the simple dwelling she had called home for 41 years.

Minutes later, government bulldozers crushed Nellie's white frame home and the splintered remains were torched.

Nellie McCall had fought long and hard to save her farm in the pristine valley.

But she lost it all — her land, her home and her husband, Samuel Asa McCall, who died seven months earlier from what she said was the strain of fighting the Tennessee Valley Authority.

The McCalls were no match for the battalion of lawyers and politicians bent on building the Tellico Lake.

As it turned out, TVA only needed one acre of Mrs. McCall's 90-acre farm for Tellico Lake.

Some of the land the TVA took from Mrs. McCall is being rented out now for farming. And someday, her land could be somebody's lakefront home.

Mrs. McCall has been living with her daughter in Maryville since being forced off her land.

“Lord, they didn't take but an acre,” she says. “They wanted to show somebody not to buck 'em, but if it was to do over again, I'd do the same thing.”

Tellico Lake was a child of controversy and remains so.

The Cherokee Indians, the tiny snail darter and environmentalists succeeded in stopping

the project for two years, but Tennessee politicians had more clout.

Sen. Howard Baker, then the Republican minority leader, along with Rep. John Duncan, R-Tenn., and a crucial vote from Sen. Jim Sasser, D-Tenn., had the snail darter exempted from all federal endangered species laws so Tellico Dam could be completed.

Nellie and Samuel McCall had borrowed \$20,000 from the government to build their farm in the Tellico area. They were prosperous enough to pay the loan back in 10 years.

They grew some tobacco. “You know how you feel when you've worked something and have it taken away? We brought that land up, cleared the briars, built the house, the barn, the wash house and the tool shed.”

“You'd have to go look at it now to believe. In my family there was seven children. They took my brother's farm, 100 acres. My sister had 18 acres. They took that. They're all dead now,” she said.

TVA said it took Mrs. McCall's land and the property of 339 other farmers so it could attract industry to an impoverished area of East Tennessee.

To date, there are no factories on the banks of the 16,000-acre Tellico Lake.

Half the 22,000 acres TVA took has been turned over to the Tellico Lake Development Agency, a three-county organization formed after TVA gave up its effort to attract jobs.

The federal utility gave the group \$2.6 million. So far, their efforts to attract industry have failed too.

Tough Economic Times Leading To Abortions

NEW YORK (UPI) — Many women are having abortions because they cannot afford to raise children under the Reagan administration's economic policies, a health center director says.

Fifty-three percent of the women interviewed in a survey for the health center CHOICES said financial reasons were the most important factor in deciding to have an abortion. In a similar study last year only 28 percent of the respondents had cited economic concerns in having abortions.

Merle Hoffman, a social psychologist and director of CHOICES, said the survey questioned 200 women during a six-month period. The study was made in conjunction with Adelphi University and the Health Insurance Trust of Greater New York.

“Because of the reality of the economy, many women are sacrificing their desire for children,” said Ms. Hoffman.

“The Reagan administration's economic policies must be viewed as having a direct effect on abortions in this country, now over 1.5 million a year.”

The second reason listed as most important was a career while emotional, school and medical reasons were cited by only 6.5 percent.

The majority of women ranked children and having children to be of primary importance in their lives, followed by marriage and relationships.

Out of the sample, 65.5 percent were employed and 93 percent of those held pink-collar jobs — secretary, data processor, office work, clerk/typist.

Thirty-five percent were totally responsible for their family's financial care.

Among the 28 percent of the women sampled who were married, nearly half were working full-time to help support their families.

Economists have estimated the cost of raising a child to age 18 can cost as much as \$250,000.

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RAVE HAIR SPRAY 7-OZ. 3 TUBES 1.19 Limit 1	VILLAGE BATH LIP LICKERS 4 TUBES 59¢ Limit 1	COVER GIRL PROFESSIONAL OR MARATHON MASCARA 7 COLORS 1.29 Limit 1	REVLON MANICURE SET REG. \$7.75 4.99 Limit 1 set
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For example, ride *with* the traffic. Ride no more than *two* abreast. Stay as far to the right as possible. These are generally accepted procedures. Avoid weaving, or "stunts." A bike isn't part of a circus act, it's a method of transportation.

No question, your kids will have less to worry about on private roads. But they still ought to know the principles of safety and the laws of our state.

Keep 'em rolling with the traffic, and you'll have them headed in the right direction. Toward bicycle safety and responsible riding.

For more than six years, Sara Trimmel has cared 24 hours a day for her husband, Stanley, victim of an auto accident. He remains in a deep coma. Doctors say the Gastonia, N.C., man will never recover

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Her Life A Constant Deathbed Vigil

GASTONIA, N.C. (NEA) — Stanley and Sara Trimmel were hardly more than newlyweds in April of 1976, and all was right with the world. They had been married seven months, they had moved into a small home, and they were making the plans that people do who prepare for the future with hope and happiness.

Then disaster. Mr. Trimmel took a short trip to visit relatives. On the way back he lost control of his Volkswagen bus. The vehicle turned over, Trimmel was thrown out on the road, and the bus rolled over his body. His head was crushed. A police officer at the scene said there were brains all over the highway.

The man was rushed to the hospital, where doctors worked frantically to save his life. They did. But only barely. His vital signs were restored, his breathing was normalized, but the rest of the damage was too extensive to repair. He was partially paralyzed, and he did not regain consciousness.

Doctors watched him for two months. After that they gave up hope of further recovery. The hospital told Mrs. Trimmel that her husband was not really dead, but not really alive either; the doctors said he could not see, he could not respond, and he would never again be anything but a vegetable.

Eventually Mrs. Trimmel was asked to remove her husband from the hospital. She was told that his bed was needed for other patients. When she asked what she should do with him, she was advised, quite bluntly, to "take him to an institution, let him die, and find yourself another man."

The idea haunted the woman. She thought that would be no better than murder. She also thought the doctors had given up too easily. So, having no acceptable alternative, the wife took her husband home, set him on the marriage bed, and began a remarkably stubborn personal effort to keep him alive.

That effort continues to this day. Six and a half years after Stanley Trimmel was battered into an apparently permanent sleep, and six years after medical authorities wrote him off as wasted, Mrs. Trimmel still takes care of her spouse in a converted bedroom of their home. Twenty-four hours a day. Week after week. On and on and on.

It is an astonishing vigil. And a testimony to both sacrifice and devotion. Mrs. Trimmel has not left her husband for more than a few hours in more than 75 months. She feeds him, she washes him, she disposes of his wastes. She has as a matter of fact given up her own existence to ensure his.

And she has succeeded. Somewhat, anyway. Technically, Mr. Trimmel's condition has not improved over the years. He remains in a deep coma, he is in a nether world of the living dead. Yet he remains alive, and Mrs. Trimmel insists that he does show some few signs of recognition and response:

"He cries sometimes. And if I ask him to he will squeeze my hand a bit. If I scratch him on the foot, he moves. He never used to do that. I don't know maybe I'm just imagining it. But I think he knows that I'm with him, that I won't leave him. I think he understands that I care."

That care has been trying. Mrs. Trimmel says she has not had a full night's sleep since the vigil began. "He doesn't breathe well. And mucus collects in his throat. Sometimes I have to suction it out every couple of hours. I'm up and down. It seems there is always something that goes wrong."

Often the wrong is far worse than the formation of mucus. Given his total dependency, and immobility, Mr. Trimmel regularly needs emergency care. The wife says he gets pneumonia at times, and blood infections. His kidneys have malfunctioned, his lungs clog, and he has chronic bladder difficulties.

Once he stopped breathing. Another time his temperature shot up to 108, and then dropped to 94. "I can't tell you how many times he's been rushed to the hospital," Mrs. Trimmel says. "The only time I kept a count was for a two and a half year period. He was in the hospital 40 times then."

Mrs. Trimmel doesn't like to take her husband to the hospital. And not just because she worries for his survival. She claims the doctors only like to work on patients who they think they can save. That's not the case for Mr. Trimmel, and thus the wife says he is not treated very well.

"They don't look out for him. I've seen him lay on soiled sheets, with sores all over his body. I've seen the nurses let mucus run all the way down his back. They only do what they have to do, and no more. He can't complain about it, he can't even ring for help. I resent it very much."

Then there was the time the husband stopped breathing. Mrs. Trimmel says one hospital would not even admit him. "I said he was a human being, like anyone else, but they would not let him in the door. I had to take him to another hospital. They wouldn't have cared if he had died on the spot."

Mrs. Trimmel says the hospitals do care about fees, however. And she adds that this is another reason the doctors do not like to treat her husband. "The bills have been unending. I can't pay them. I do the best that I can, but I probably owe the hospitals more than I will ever have myself."

She says she doesn't know the complete debt. But Mr. Trimmel ran up a \$52,000 bill during just one period under emergency care. Mrs. Trimmel keeps piles of bills in paper grocery bags. One of those bills, salted with \$20 and \$30 charges, for such things as shots and pills, is 12 feet in length.

Mrs. Trimmel says Medicare, the federal assistance program, pays for 80 percent of the approved hospital fees. And Medicaid, the state program, helps a little more. Even so, she can't nearly keep up with the medical debts. She says she doesn't even have enough money to meet household expenses.

"Here are the figures. I get \$519 a month for Stanley's disability, but my basic bills are \$600 or more. My mortgage is \$150, my electricity is \$100, I spend \$200 on heat in the winter, \$100 for special food for Stan, and then there is the phone and other things like that. The money just disappears."

The debts don't, however. Mrs. Trimmel says she hates to open the mail. She is presently being hounded by several collection agencies, one of which writes directly to her husband. "They warn him that he may lose his credit rating. I read the letters to Stan. They are kind of funny, I think."

Mrs. Trimmel also sings to her husband. And she tunes in country music on the radio. She has decorated the walls of his 13-by-14 foot sickroom with pictures of Jesus, and a framed admonition to "Have Faith in God." She sleeps on a cot near his bed. "I suppose," she says, "I've become a nurse."

She has indeed. And a good one. By trial and error. She does not have an extensive education, she used to work in a convenience store, but she has nonetheless discovered the wonders of medical science. She has learned the procedures necessary to support and sustain her husband's fragile life.

"I can't even spell gastrostomy," she says, "but I know what it is. Stanley has a tube that carries his food into his stomach. I feed him that way. And I can put the tube in or take it out. I've got a medical dictionary. That helps. And I have asked a lot of questions at the hospital."

Mrs. Trimmel has become so skilled that she even improvises techniques. For example: Her husband requires constant oxygen, with a saline solution, and she makes the solution herself. She has to, she says. "The regular solution would cost \$250 a month; I can make it at home for a few dollars."

Likewise, she washes out the disposable food bags for reuse. She trades medical supplies with the hospital. She uses distilled water; instead of purified water, and she has devised corner-cutting methods to accomplish every routine from cleansing the lungs to disposing of the natural functions.

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OLYMPIC CHAMP

Honorary Chairperson for the Golden Age Games. Dorothy Langkop of Dallas, former Olympic speed skater, spoke at the opening ceremony at Sanford City Hall. At left is Stacey Bender, who

handles Games publicity for Post Cereals, and at right is Donna Webster, assistant product manager for Post.

Laxalt On Fence

WASHINGTON (UPI) — New Republican National Chairman Sen. Paul Laxalt, R-Nev., does not plan on "undercutting" the liberal GOP head of the Senate campaign committee, an aide said Tuesday.

The aide responded to a report that the White House has asked Laxalt, a close friend of President Reagan, to keep tabs on Sen. Robert Packwood, R Ore., who has attacked the president for alleged insensitivity to blacks and women.

The aide said Laxalt plans only on being a coordinator between the Republican National Committee and the Senate and House GOP campaign committees.

"He will not become involved in campaign committee day-to-day activities," the aide said. "He doesn't plan on undercutting Bob Packwood or checking Packwood or anybody else who runs the committee."

The aide said Laxalt has not indicated who he favors for the job of overseeing donations to GOP Senate candidates. A battle for the job is shaping up between Packwood and Richard Lugar.

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CALENDAR

WEDNESDAY, NOVEMBER 10

Casselberry AA, closed, 8 p.m., Ascension Lutheran Church Overbrook Drive.

Wednesday Step, 8 p.m. (closed) Penguin Building, Mental Health Center, Crane's Roost, Altamonte Springs.

Starlight Promenaders, 8 p.m., DeBary Community Center, Shell Road.

THURSDAY, NOVEMBER 11

Veterans Day ceremonies, 11 a.m., Veterans Memorial Park, on lakefront, Sanford.

Winter Springs Extension Homemakers Club, 9:30 a.m., Winter Springs Community Church, Wade Street. Central Florida Genealogical and Historical Society, 7:30 p.m., Cathedral of St. Luke Great Hall, 130 N. Magnolia St., Orlando. Dr. Paul Hightower will speak on "Photography in Genealogy." Open to the public.

FRIDAY, NOVEMBER 12

Sanford-Seminole Art Association get-together to draw or paint from model, 10 a.m. to 2 p.m., Sanford Fine Arts Building, Fifth Street.

Florida Knife Collector's Association Annual Knife Show, Hilton Inn, Florida Center, 7400 International Drive, Orlando. Open to public.

Sallie Harrison Chapter DAR, 2:30 p.m., 615 W. Club Boulevard, The Forest, Lake Mary. Hostesses Mrs. Lawrence McAlester and Mrs. Raymond Lewis. Program "Know Your DAR" by officers.

SATURDAY, NOVEMBER 13

Annual 4-H Festival, 9 a.m. to 5 p.m., Interstate Mall. Auction, 1 p.m.

Florida Knife Collector's Association Annual Knife Show, Hilton Inn, Florida Center, 7400 International Drive, Orlando. Open to the public.

Casselberry Senior Citizen Multipurpose Center open house, 2-4 p.m., Secret Lake Park, North Lake Triplet Drive.

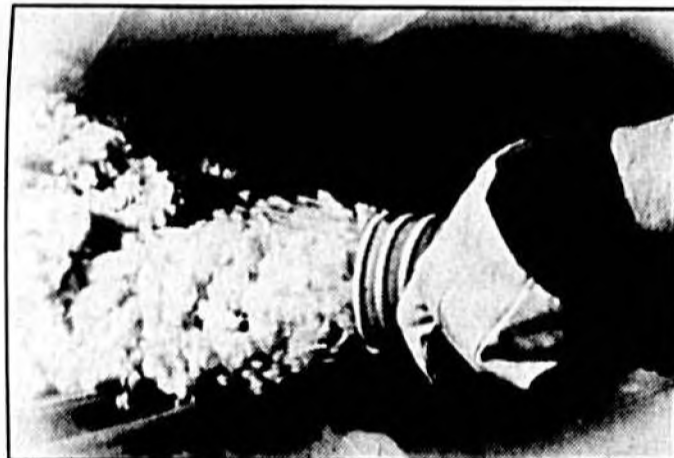
SUNDAY, NOVEMBER 14

Florida Knife Collectors Association Annual Knife Show, Hilton Inn, Florida Center, 7400 International Drive, Orlando. Open to public.

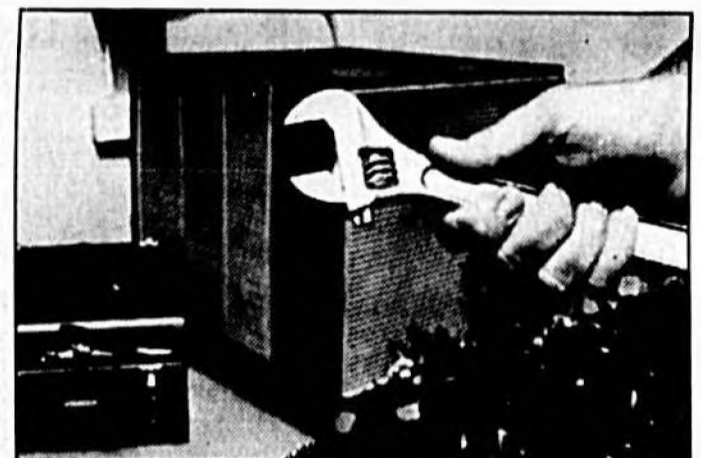
MONDAY, NOVEMBER 15

Fashion show sponsored by Seminole Court 59 Order of the Amaranth, 8 p.m., Greater Sanford Chamber of Commerce, 400 E. First St. Refreshments, prizes and entertainment. Tickets at Ro-Jays or at the door.

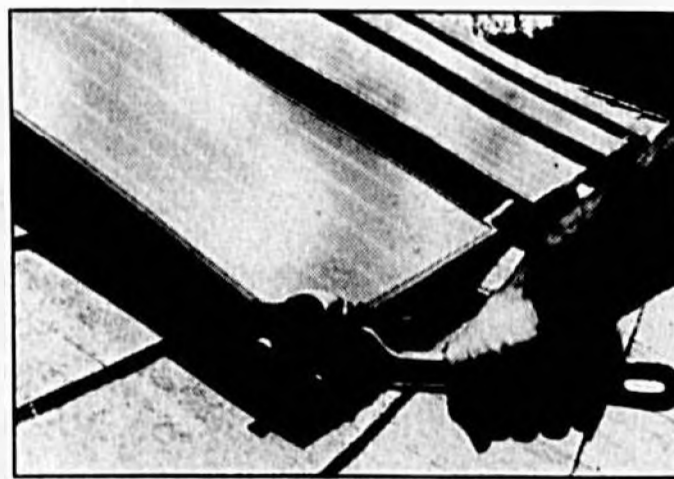
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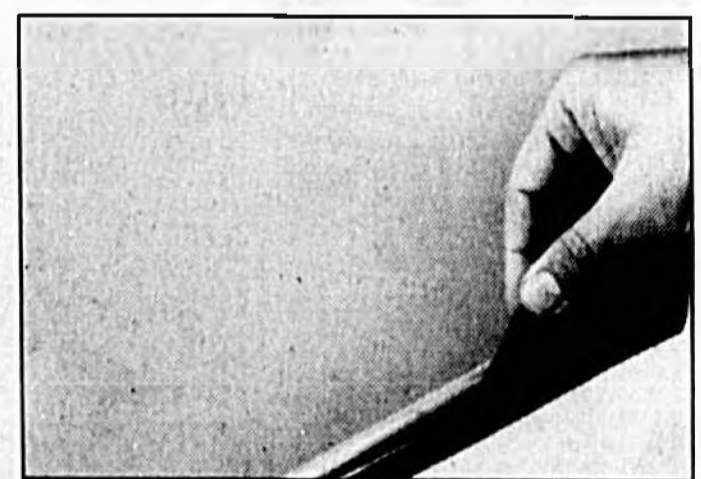
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SYSA Football Scorecard

Table containing football scores and statistics for SYSA, including categories like MIGHTY MITE, JUNIOR MIDGET, and JUNIOR BANTAM.

Tuskawilla Turns Tables On 'Cats

By SAM COOK
Herald Sports Editor
Tuskawilla's Blue Warriors turned the tables on previously-unbeaten Jackson Heights Saturday...

given up just one touchdown. Norton led the Warrior defense with 12 tackles. Mark Peters collected 10 while Kress chipped in with nine and Hoskins had eight...

tackles. Casey Kelly had seven stops. Stepping up to the Peeewe, Tuskawilla's Warriors clinched the championship with a 20-6 victory over the Teague Tigers.



Jackson Heights' quarterback David Petrone (with ball) scrambles to escape the reach of South Seminole's R.D. Pellarin while the referee runs for cover...

SPORTS IN BRIEF

Sanford Soccer Club Wins 2, Drops 2 As End Nears

Mitch Albert and Mike Alitzer scored two goals apiece to lead Celeste Industries (Sanford 280, under 12 division) to a 7-0 rout of Downtown Orlando 280 in Sanford Soccer Club action as the season nears its end.

Sanford scored three times in the first half and iced the win with four second half goals to raise its record to 2-5-0. Nick Pastis, Tim Waisanen and Rusty Smith also added goals for Sanford 280.

In other action, Sanford 780 (under 9 age division) scored three first half goals and held on for a 3-1 victory over Pine Hills 780. The win evened 780's record at 3-3-1.

Josh Leitchworth, Jon Williams and Matt Teague scored the goals and the defense was led by Ryan Dickey, Jason Walraven and John Scott.

Celery City Printing (Sanford 480, under 14 age division) staged a gallant comeback effort before falling to Maitland 481, 2-1. It was the first loss against five wins for Sanford 480. Matt Albert scored the lone Sanford goal.

Sanford Scales (180, under 11), fell prey to a powerful Maitland 181 team in a 10-0 setback. Steve Cann, Doug Saunders, Jackie Hansen, Randy Bowlin and Chris Morse all had good games for Sanford despite the loss.

Baseball Changes Hands

The Sanford Recreation Department took over the operation of Sanford Little League baseball Tuesday night, claiming that the Sanford Youth Baseball Association, which had run the leagues for four years, had too few people doing too much work.

San don Wins 'Granny'

Lawanda Sandon shot a 67 for a one-shot victory over Katherine Park in the Mayfair Women's Golf Association's Grandmother's Tournament. In the weekly tournament (net scores), Stella Brooks fired a 27 to win the first flight over Ann Moore (27 1/2), Ada O'Neil and Mary Anderson (28 1/2).

Yount Named MVP

Baseball

MILWAUKEE (UPI) — Robin Yount, the Most Valuable Player in the American League, says he still has some rough edges. That's hard to believe, but the self-effacing shortstop insists it's true.

"I do that least well," he said. "That's my biggest weakness. I believe you have to improve in all areas every season."

Yount has done just that, improving steadily both offensively and defensively since breaking in as an 18-year-old starter in 1974.

The capper came Tuesday, when Yount got 27 of a possible 28 first-place votes and piled up 385 points to run away with the MVP trophy. First baseman Eddie Murray of the Baltimore Orioles was a distant second with 228 points in the balloting by the Baseball Writers Association of America.

Yount and Murray were the only players named on all 28 ballots. Outfielder Reggie Jackson of the California Angels received the one remaining first-place vote, but Yount said he wasn't disappointed by the near-miss at unanimity because he's uncomfortable with these "personal awards."

Doug DeCinces of the Angels finished third with 178 points. Rounding out the top 10 were Hal McRae of Kansas City with 175, Cecil Cooper of the Brewers with 152, Jackson with 107, Dwight Evans of Boston with 57, Gorman Thomas of the Royals with 39, and Rickey Henderson of Oakland with 38.

"I'm excited," Yount said, "but when you're involved in a team sport, it's difficult to single out a single player. As I have said many times, I couldn't have won it without everyone else on the team."

Yount talked to reporters via telephone hookup from California, where he had delayed a Hawaiian vacation in order to field questions.

Back in Milwaukee, Brewers' General Manager Harry Dalton stood in the rear of the interview room with club President Bud Selig. Dalton said Yount "is one of the best all-around players I've ever seen."

"He can beat you four ways — with his glove, arm, bat and legs. He's amazing."

One of Yount's least-known strengths, Dalton said, is baserunning. Dalton said Yount was "one of the best base-runners in the American League as far as instinct. He doesn't hesitate. He can gauge the speed of the ball and the location of the fielders."

"We knew three years ago he would become a stronger player." Yount has attributed his development to weightlifting, which he said added strength in his arms and legs.

Yount can become a free agent at the end of the 1983 season, but said he "wasn't thinking contract" now. He said he just wants to spend time with his wife and three children — including newborn son Dustin — lift some more weights and play golf.

Leonard Retires From Ring

Pro Boxing

BALTIMORE (UPI) — World welterweight champion Sugar Ray Leonard says his retirement is definite and he has "no regrets" about ending a career that earned him almost \$40 million and two world championships.

"No way I'm going to change," Leonard said. "There's a lot of people who think I'm going to get back into the ring. I'll prove them wrong."

Leonard said he decided to retire only moments before addressing, among other fans, Marvin Hagler, Muhammad Ali and Ken Norton Tuesday night at the Civic Center.

"I didn't make the decision until tonight," the champion said. "I didn't feel the electricity. I have no regrets whatsoever."

His decision ended months of speculation over his return to the ring and a fight against Hagler for the middleweight crown — a bout that could have earned him \$20 million.

"(It) would be one of the greatest fights in boxing history," Leonard said. "But that unfortunately won't happen."

Leonard underwent successful surgery in May to repair a partially detached retina in his left eye. Leonard said his vision has returned to normal and Dr. Ronald Michels, the ophthalmologist who performed the surgery, gave him "the freedom" to make his own choice.

Mike Trainer, Leonard's manager, said the champion may have "run out of challenges."

Trainer said Hagler turned down \$7 million to fight Leonard. He also claimed Alexis Arguello and Aaron Pryor, who go at it Friday night in Miami, do not want to face Leonard.

"No one was really falling over themselves to fight him," Trainer said. The champion's decision pleased most of the estimated 7,000 fans, and especially his wife, Juanita.

"I definitely don't want him to box again," she said. "He's got a million and one things he can do."

In his career, Leonard used his enormous skills to become a consummate boxer. In 33 professional fights,

Scorecard

Table listing scores for various sports including Jai-alai, NBA, and Cross Country.

Scorecard

Table listing scores for various sports including Jai-alai, NBA, and Cross Country.

To A Professional, Fishing Is A Lifestyle

MONTGOMERY, Ala. (UPI) — Whether it's competition, money or just a love of fishing, something keeps a unique breed of professional anglers traveling across the country putting a lot on the line in an effort to second-guess bass.

In their quest for the unpredictable and elusive creatures, these fishermen say they hardly think twice about spending thousands of dollars every year.

And they don't seem to mind being away from home as many as 250 days a year.

To them, tournament fishing is a lifestyle, not just a sport.

They also say it is a science that is infinitely more involved than the weekend fisherman's excursions to a local pond with a box of worms and a six-pack of cold beer.

About 40 of these professional anglers were in Montgomery in October for the 12th Annual BASS Masters Classic, which is considered the "Super Bowl" of tournament bass fishing.

Some of them came alone and others

brought their families, but all of them were engulfed in the excitement of competition.

Their talk was almost like a foreign language — filled with words such as crank baits, spinners, jigs, runners, spoons and wigglers.

And as might be expected, they were frequently telling tales about "the one that got away" and criticizing each other for fishing "my spot."

Such criticism was probably a little

more vocal this year because some of the tournament leaders were fishing the same area as the winner, Paul Elias of Laurel, Miss.

But the things the pros did not joke about were the weather and the clarity of Lake Montgomery, a renamed 75-mile stretch of the Alabama River where they spent three eight-hour days of continuous casting.

They also did not joke about the physical and mental strain.

"You have to cast constantly," said George Bowman, a sporting goods store operator from Dumas, Ark., who placed 35th in the Classic. "You can't waste time. You have to go at it all day and if you don't catch anything, you feel disappointed and disgusted. All you can do is strive to do better the next time you go out."

Bowman agreed that bass fishing is an unpredictable sport, but he said the professionals have reduced the unknown factors through experience and refined

fishing techniques.

Most of the anglers, who could be easily recognized at the tournament because of their sunburned faces and forearms, rely on professions other than tournament fishing for their income.

A tournament can cost an angler anywhere from \$750 to \$1,500 — depending on expenses and entry fees — but many of the pros are sponsored by major tackle companies that help ease the financial burden.

Florida May Sink Next Time Ice Covers All

GAINESVILLE (UPI) — The next ice age could become a "melt age," putting low-lying areas such as Florida beneath the ocean, if man keeps spewing pollutants into the atmosphere, a University of Florida scientist says.

Physics professor Karl Taylor predicted Tuesday an ice age may send glaciers creeping across the continents around the year 4000, but — if pollution continues to clog the air at its present rate — a "melt age" is just as likely.

"A lot of scientists believe man's effect on the environment, especially increased injections of air pollutants like carbon dioxide, could cause the remaining ice sheets on Greenland and Antarctica to melt, flooding low-lying areas like Florida with oceans," he said.

"Ice ages seem to correspond to times when the earth's orbit is nearly circular," Taylor said. "The earth travels in an elliptical orbit around the sun — but every 100,000 years or so, the orbit becomes more circular."

He said the earth's orbit and tilt affect the amount of sunlight the warming the atmosphere, which could determine the severity of winters and summers.

Even though this generation is unlikely to see an ice age grip the planet, it probably will hear more accurate weather predictions covering entire seasons made possible by studying thousands of years of climatic changes, Taylor said.

"But weather predicting is still such a complex task that meteorologists have a hard time accurately predicting weather for two or three days, and forecasting weather for two or three months is even more difficult," he said.

"In any case, today's weather patterns should not be used as an indicator for what to expect even a few months from now," he said. "Because major climate changes take hundreds or thousands of years to develop."

"If meteorologists could accurately predict weather for longer periods of time — months instead of days — they could help the agriculture industry better prepare for severe weather that destroys billions of dollars worth of crops every year," he said.

"If we could improve seasonal predictions, farmers could plan their planting schedules and prepare for severe weather that could, for example, threaten Florida's citrus crop."

Senior Citizens Clean Up In Yonkers

YONKERS, N.Y. (UPI) — For Bill O'Rourke, working is a habit and retirement, even at age 71, seemed inappropriate.

Ruben Payne, 63, was recently laid off and badly needed a job.

Both found what they were looking for as members of the Yonkers Rangers — 24 elderly men and five women who suit up in fresh white coveralls and caps and take their cart-mounted garbage cans to the city's parks and business district to pick up trash.

Eileen O'Connor, executive director of the Yonkers Employment for Seniors agency, says the Rangers are the nation's first senior citizens cleanup program and both the elderly and the city have benefited, she says.

The program began in September after Mayor Angelo Martinelli asked Mrs. O'Connor for help in cleaning up the New York City suburb. Teenage crews had not been as effective as expected but the senior citizens, still filled with the old-fashioned work ethic, have made a difference, she said.

"We find seniors are very reliable, dependable," said Mrs. O'Connor, whose nonprofit employment agency serves Yonkers' 40,000 senior citizens. "Ours start at 55 and some are as much as 84 years old."

"They've been trained to work hard. Not to talk bad about young people, but sometimes the young today can't add or they're more interested in when the coffee break is or how many sick days they get. The older people were raised in a different age."

The Rangers' ages are taken into consideration. They work only four hours a day, five days a week, are advised not to lift anything heavy and when their trash bags are half full, they leave them on the street for garbage collectors.

Foley Square, a retail district that is a prime spot on the Rangers' route, is hardly spotless but Mrs. O'Connor says the reaction to their work has been positive.

YES caters to two types of senior citizens — those who are looking for something to do and those who need a paycheck.

Payne was laid off by the Otis Elevator Co. in June and could not find another job. The Rangers' trash detail provides \$3.50 per hour until he can find something better.

"I believe we should get more money for this but I'm glad I've got this job," he said. "I could work up to 65 but I can't get nothing else."

O'Rourke figures he worked at two jobs — 80 hours per week — for about 20 years and is fairly well set financially with pensions and Social Security. He joined the Rangers to fight boredom.

"I had to get out of the house to keep from fighting with the old lady," he said with a smile. "They (YES) called me and I said certainly. I was glad to get out of the house. It gives me something to do and it's plenty of exercise."

"I was a school custodian until I had an operation about three years ago and retired. I was also a security guard but I didn't get around fast enough to please them."

"This agency does a lot of good. Where the hell else can you get a job at my age?"



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Cook Of The Week

During Holidays Share Love Gifts From Kitchen

By LOU CHILDERS
Herald Correspondent

The Holidays are just around the corner and Evalene Whiddon is getting ready to do some heavy duty baking to celebrate their arrival.

During the "cold snap" this week, Evalene made a batch of Molasses Sugar Cookies. "These cookies turn out perfectly round," she says, "because you roll the dough into 1-inch balls and place them on the cookie sheet." "When they bake, the cookies spread out into perfect circles."

From Thanksgiving to Christmas, the calendar is filled with opportunities to share some special treat from your kitchen with a friend or loved one. Apple Carrot Quick Bread, Holiday Banana Bread, and Christmas Pumpkin Bread are perfect to make and serve to guests, or to present to that someone dear as a real "love gift."

A delectable sweet to serve in the coming weeks is Heavenly Bits. These snowy white cookies have a surprise inside — nuts! Their outside coating of powdered sugar keeps the surprise nuts well hidden until the first bite.

While Evalene prepares a few exotic recipes, she considers herself the type who likes things "plain and simple." She says, "I would have made a good pioneer." In 1979 when Evalene and husband Tom moved to Oviedo to the beautiful Black Hammock area, she got her chance at pioneering. "While Tom was building our house, we lived in the tent camper — about a year."

The Whiddons celebrated their 32nd wedding anniversary on Sept. 3. Evalene says, "That's about how long I've been cooking, too." She goes on to explain that she never cooked much before she was married, and her mother-in-law was the one who gave her her first real instruction in the kitchen. As Evalene's family grew, she was glad she learned the art of cooking. So were her five children, Patsy, Johnny, Thomas Lee, Donna and Laura.

MOLASSES SUGAR COOKIES

- 3/4 cup shortening
- 2 teaspoons soda
- 1 cup sugar
- 2 cups unbleached flour
- 1/4 cup molasses
- 1 egg
- 1/2 teaspoon salt
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ginger
- 1 teaspoon cinnamon

Melt shortening over low heat. Set aside and allow to cool. Add sugar, molasses and egg. Beat well. Sift salt, flour, soda, spices and add to first mixture. Mix well. Chill. Form into 1-inch balls and roll in granulated sugar. Place on ungreased cookie sheet 2 inches apart and bake in a 375 degree oven 8 to 10 minutes.

APPLE CARROT QUICK BREAD

- 1 1/2 cups (2 medium) peeled, shredded apples
- 1/2 cup (1 medium) shredded carrot
- 1/4 cup margarine
- 1/2 teaspoon lemon extract
- 2 eggs
- 1 1/4 cups all purpose flour
- 2-3 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup coconut or chopped nuts

Heat oven to 350 degrees. Grease bottom only of 9 x 5 x 3-inch pan. In large bowl, blend first 5 ingredients. Lightly spoon flour into measuring cup; level off. Add remaining ingredients except coconut or nuts. Beat 3 minutes at medium speed. Stir in nuts or coconut. Pour batter into prepared pan and bake 50 to 60 minutes or until toothpick inserted comes out clean.



Evalene Whiddon serves sugar cookies. Remove from pan to cool. Refrigerate any leftovers.

CHRISTMAS PUMPKIN BREAD

- 1/2 cup vegetable oil
- 2 eggs
- 1-3 cup water
- 1 cup canned pumpkin
- 1-2-3 cup sifted flour
- 1 1/4 cups sugar
- 1 teaspoon soda
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/2 cup candied cherries, cut up
- 1/2 cup chopped nuts

Combine oil, eggs, water and pumpkin. Sift together next six ingredients. Gradually beat into first mixture. Stir in cherries and nuts. Pour into greased and floured 9 x 5 x 3-inch baking pan. Bake 1 hour in a 350 degree oven, or until done.

HOLIDAY BANANA BREAD

- 1 egg 1 cup sugar
- 1/2 cup shortening
- 3 ripe bananas, mashed
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 cup chopped dates
- 1/2 cup chopped maraschino cherries (red & green)
- 1/2 cup chopped nuts

HEAVENLY BITS

- 2 cups flour
- 3/4 cup shortening
- 2 tablespoons powdered sugar
- 2 teaspoons vanilla
- 1 teaspoon salt
- 2 tablespoons water
- 1 cup chopped nuts

Sift flour; measure and sift again with powdered sugar and salt. Cut shortening into dry ingredients until mixture resembles coarse corn meal. Add water, vanilla and nuts. Shape into small balls. Bake at 350 degrees for 15 to 20 minutes. Do not brown. Remove cookies and roll in powdered sugar. Cool and roll in powdered sugar again.

LAKE MARY BOUTIQUE

Kathleen Beale, from left, Kathleen Westendorf, Genevieve Myers and Betty Lindmeier display a variety of colorful items that will be featured at the Lake Mary Woman's Club Boutique at Lake Mary City Hall this weekend. Hours are: Saturday, from 9 a.m. to 5 p.m., and Sunday, from 1 to 4 p.m.



In And Around Seminole

Souvenir Cookbook Helps AAUW Scholarship Fund

Myrna Ossin is not only one of Seminole County's prettiest young women, but she is also among the most talented. She has published a souvenir cookbook with favorite recipes from Central Florida. If you purchase the cookbook through The American Association of University Women a portion of the proceeds will go to support their scholarship fund.

She has combined practical information from her dietetics training with a creative flair that is evident in everything she does, ranging from designing and marketing jewelry to raising three children.

Whether you are an armchair traveler or packing your suitcase on a regular basis, you will enjoy the travel film series sponsored by the Seminole County Public Library: On Nov. 23 at 7 p.m. a film on Germany, Spain and Italy will be shown.

The Seminole Chapter of the Florida Audubon Society will be attending the formal opening of the exhibition on Manatees. The exhibition entitled "A Face Only A Mother Could Love" will be shown at the John Young Science Center in Loch Haven Park. The formal opening of the exhibit will be Monday at 6 p.m.

Marilyn Whelan
Seminole Correspondent
327-2144



that bring back memories of days gone by. The evening will begin at 7:30 p.m.

Six new members of the League of Women Voters were welcomed this month. From Longwood are Arlene Tetenbaum, Nanelle Russ, Lynn Heyer, from Casselberry, Peggy Somerville, from Altamonte Springs, Leora King and from Winter Park, Pat Telson. All six say they are looking forward to becoming active with the League.

Jan Tanner of Longwood is back home again after recent surgery. Her husband, Charles, and children, Charlie and Shannon, surprised her with a very neat house.

Heather Kraft will celebrate her seventh birthday party at Chuck E. Cheese on Nov. 23.

Dr. Henry Whittier and his wife will present a slide travelogue of their recent trip to the South Pacific Islands Thursday, at 7:30 p.m., at the Eastmont Civic Center, Altamonte Springs, the regular meeting of the Altamonte Garden Club. Guests are invited.

The club meets the second Thursday of every month. New members are welcome.

Pros And Cons Of Sharing Inheritance

DEAR ABBY: There are 13 of us working in this office — seven women and six men — and we all agree that your advice to "Lone Star State" stank. She was the lady whose father left her an inheritance,

which she didn't want to put into the family pot for her husband to share equally.

You said the money was left specifically to her and she should give her husband an outright "gift" and spend the



Dear Abby

rest as she saw fit. We all agree that if the husband had received the inheritance, Abigail Van Buren would have choked before she told the husband to give the wife "a gift" and spend the rest as he saw fit. No, Abby, that money, however it came into the family, should go for the good of the family, just like his paycheck does.

FANS IN DEMING, N.M. DEAR FANS: My mail concerning that item has been

running 50-to-1 against my advice, in favor of yours. But read on for an opposing view:

DEAR ABBY: You could not have given better advice to "Lone Star State." When my uncle left me his entire estate, which was a substantial inheritance, my lawyer advised me to keep that money as separate property because in the event of my death — or divorce — my husband's next wife would be spending my inheritance.

Well, instead of listening to my lawyer, I let my husband talk me into making it community property, which turned out to be the biggest mistake of my life. In less than three years we were not only broke — we were in debt! "Easy come, easy go," hubby said. Our divorce will be final in six weeks — not one day too soon.

WIPED OUT

DEAR ABBY: "Lone Star State" obviously lives in Texas — a community property state. However, an inheritance is separate property, which should be kept separate in case the husband should file bankruptcy. Then the creditors cannot take the wife's separate property. Also, in case the husband dies first, the IRS cannot tax the wife's separate property. The best advice would be to see a lawyer and a tax con-

sultant. BEEN THERE IN SAN ANTONIO

CONFIDENTIAL TO J.R.E.: Relax and be yourself. "The most exhausting thing in life is being in-lacere." (Anne Lindbergh)

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SSAA Changes Meeting

The Sanford-Seminole Art Association will meet Tuesday, at 7:30 p.m., at the Greater Sanford Chamber of Commerce. Jeanne Schubert will give a painting demonstration. The painting and drawing session, using a model, will be held Friday at the Sanford Fine Arts building, 5th Street, from 10 a.m. to 2 p.m. For information, call Jane Patterson, 869-7898.

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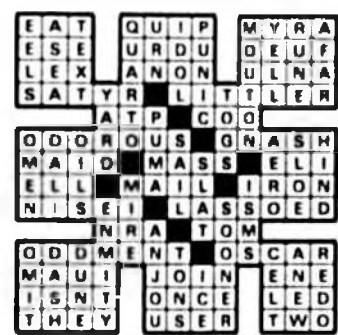
ACROSS

- 1 Housing agency (abbr) 45 Moray negative 46 Park London 4 Federal investigating body 50 Poetic contraction office (abbr) 52 Sunshine state (abbr) (abbr) 54 Sprightly tune 11 Arrival-time guess (abbr) 58 Yellow pigment 12 Sup Group of eight 60 Long time 14 Least sensitive association 16 Aviation agency (abbr) 63 Cashew 17 Desire (sl) 64 Test 19 Barrel (abbr) 65 Inner self 20 Anecdote 22 Gun an engine 24 Italian greeting 27 Scoundrel 30 Nothing 31 Second of two 34 Securing pin 36 Capital of Austria 38 Flower (pl) 39 Printer's measure (pl) 40 Most elderly

DOWN

- 1 Deadly 2 Outcry 3 Barrister (abbr) 4 Hemp 5 Heat unit 6 Metric foot 7 Moods 8 Dance step 9 Baseball player Mel 10 College athletic group 37 Beverage 13 Frequently (poet) 41 Meet 15 English broadcasters 44 Insect egg 18 Commit a faux pas 21 Plane 23 Animal doctor (abbr) 25 Wing (Fr) 26 Cheers (Sp) 28 River in Italy 29 High hills 31 Stove 32 Science-fiction topic 33 Unsure

Answer to Previous Puzzle



Be Careful When Taking Estrogen



Dr. Lamb

DEAR DR. LAMB — For the past four years I have been experiencing irregular menstruation. I am 45 and my gynecologist says I am beginning the menopause. I have no symptoms to indicate this other than my irregular menstrual cycles. It has now stopped for nine months.

My mother had osteoporosis of the spine. I know I should take hormones for the rest of my life to prevent bone disease. I have been warned of the danger of cancer caused by these hormones. My doctor thinks I should have a mini-curetage before starting on a program of hormones. Now I risk the problem of cancer if I take hormones and osteoporosis if I don't. Do you have any suggestions?

DEAR READER — I'm glad you recognize that the decrease in female hormones can increase your chances of having osteoporosis (dissolving bones). And there are good studies that show small amounts of estrogen in the post-menopausal woman can prevent part of this problem.

As your doctor suggested, you should have a study of your uterus before starting hormones. But unless the examination turns up signs of problems, you should not let the estrogen-cancer scare keep you from the health benefits you could receive.

Not every woman can use hormones; it depends on her family history and what is found on examinations. In the vast majority, a sensible program with regular examinations can minimize the cancer risk.

There are new studies that show interrupting the estrogen on a monthly basis and using a combination of estrogen and progesterone greatly decreases the cell changes that are associated with later cancer development. Your doctor may want to use such a sequence to help you.

Don't forget the other factors that help. Get plenty of calcium. Women on calcium-deficient diets are five times as likely to develop osteoporosis. And there are other changes that occur with the menopause that hormones may help control. You can read about these in The Health Letter 5-12, Menopause, which I am sending you. Others can send 75 cents with a long, stamped, self-addressed envelope for it to me, in care of this newspaper, P.O. Box 1551, Radio City Station, New York, NY 10019.

DEAR DR. LAMB — Today I was in a health food store and noticed lecithin capsules on display. I have high cholesterol so I became interested but would like your opinion on it.

DEAR READER — I notice on the leaflet you sent that a few things have been added to old claims for lecithin. You need to know that lecithin is a combination of fat (fatty acids and glycerol) and choline. Like all fats, it will be digested before it can be absorbed into your body. The fatty acids and choline then will be no different from the same fatty acids and choline you get from ordinary sources in your food.

Our body does need choline but it can manufacture it from the two amino acids, glycine and methionine. You can get plenty of choline from lean meat, fish, cereals and wheat germ.

Don't expect the lecithin you swallow to lower your cholesterol. If you have a high cholesterol level you need a proper diet and exercise program to lower it and if those measures don't work, you may need one of the newer medicines used for that purpose.

HOROSCOPE

By BERNICE BEDE OSOL

For Thursday, November 11, 1982

YOUR BIRTHDAY

November 11, 1982

Your material prospects look very encouraging for the months ahead. You could reap gains through a chain of unusual circumstances.

SCORPIO (Oct. 24-Nov. 22) There's a possibility you might step out of character today and fail to share with persons who are willing to share with you. Be your real self. Find out more of what lies ahead for you in the seasons following your birthday by sending for your copy of Astro-Graph. Send \$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) You're entitled to have fun and enjoy yourself today, but try not to dig too deeply into your resources. Seek inexpensive diversions.

CAPRICORN (Dec. 22-Jan. 19) Your objectives can be accomplished today if you use proper timing. Pushing matters prematurely could lead to your undoing.

AQUARIUS (Jan. 20-Feb. 19) Your first ideas are likely to be your best today, so try to be aware of their value. When you weigh and analyze too much it could dull their brightness.

PISCES (Feb. 20-March 20) Something opportune could unexpectedly develop for you today, but you'd be wise to

keep it to yourself. A jealous onlooker might gum-up the works.

ARIES (March 21-April 19) Promises you make in haste today might have to be retracted later. Don't put yourself in a position where you have to go back on your word.

TAURUS (April 20-May 20) Normally you're the type who follows precedents, but today you could make unnecessary changes which will hamper your progress.

GEMINI (May 21-June 20) Keep everything light and breezy with those you pal around with today. Don't pry into their personal affairs nor let them dig too deeply into yours.

CANCER (June 21-July 22) You're a good worker today, provided you can do things your way and proceed at your own pace. However, when too closely supervised your performance may suffer.

LEO (July 23-Aug. 22) If possible, don't seek business favors today from persons you know strictly on a social basis. There's a strong chance your request would be rejected.

VIRGO (Aug. 23-Sept. 22) You could run the gamut today in your financial or commercial dealings. You might be ingenious at turning a profit, and foolish in erasing your gains!

LIBRA (Sept. 23-Oct. 23) You can easily accomplish your purposes today by maintaining a friendly attitude. If you become too assertive, it's another story.

WIN AT BRIDGE

Bridge hand analysis table showing North, West, East, South hands and dealer information.

By Oswald Jacoby and James Jacoby

The bidding in the box is complicated. There must be a multitude of ways to bid to six hearts, but we consider this line to be really elegant. North elected to show his five-card spade suit rather

than give an immediate jump raise in hearts. This gave South a chance to start showing his great strength by a jump to three clubs.

North merely bid three hearts. He knew that South would not pass. North's plan was to drop the bidding at four hearts if South merely made that bid. But South was strong enough to show his ace of diamonds by means of a cue bid.

Now North came out of the bushes and bid four spades to show the ace of that suit. South might well have jumped right to six hearts but South saw some grand slam possibilities if North could show two aces. Had North shown two aces, South would have bid five no-trump to ask for kings and show all four aces at the same time. When North showed just one ace South just bid six.

Elegant, complicated and in this instance no more effective than a simple jump raise in hearts followed by a quick Blackwood by South.

There were no problems in the play. South went right after trumps, ruffed a diamond in dummy and claimed.

(NEWSPAPER ENTERPRISE ASSN.)

GARFIELD



ANNIE



by Jim Davis



by Leonard Starr





VISIT OUR
DELI-BAKERY

FOR THESE DELICIOUS FEATURES:

PLACE YOUR THANKSGIVING ORDERS EARLY

**REDI TO EAT
FULLY COOKED
TURKEYS**

10 TO 12 LBS FULLY COOKED	18 TO 20 LBS FULLY COOKED
\$14⁹⁵	\$24⁹⁵

**DELUXE
HAM TRAY**

FOR YOUR HOLIDAY PLEASURE

LARGE	SERVES 22-24	\$35⁹⁵
MEDIUM	SERVES 16-18	\$28⁹⁵
SMALL	SERVES 10-12	\$19⁹⁵

BAKED
**BUFFET
HAM**
HALF POUND
\$1⁶⁹
SAVE 10' BONUS BUY

- FRESH BAKED- 18oz LOAF
Rye or Pumpnickel Bread . . 79¢
- HALF LB
Spiced Luncheon Meat 99¢
- HICKORY SMOKE-D- WITH 2 VEGETABLES
AND A ROLL
Johnny Rib Dinner \$1⁹⁹
- FRESH BAKED
Blueberry Muffins 6/\$1⁴⁹
- 8 INCH 2 LAYER
Lemon Supreme Layer Cake . \$2⁹⁹
- HOT TO GO- SERVE WITH 2 VEGETABLES
AND A ROLL QUARTER BAKED
Chicken Dinner \$1⁷⁹

**HOLIDAY GIFT
CERTIFICATES**

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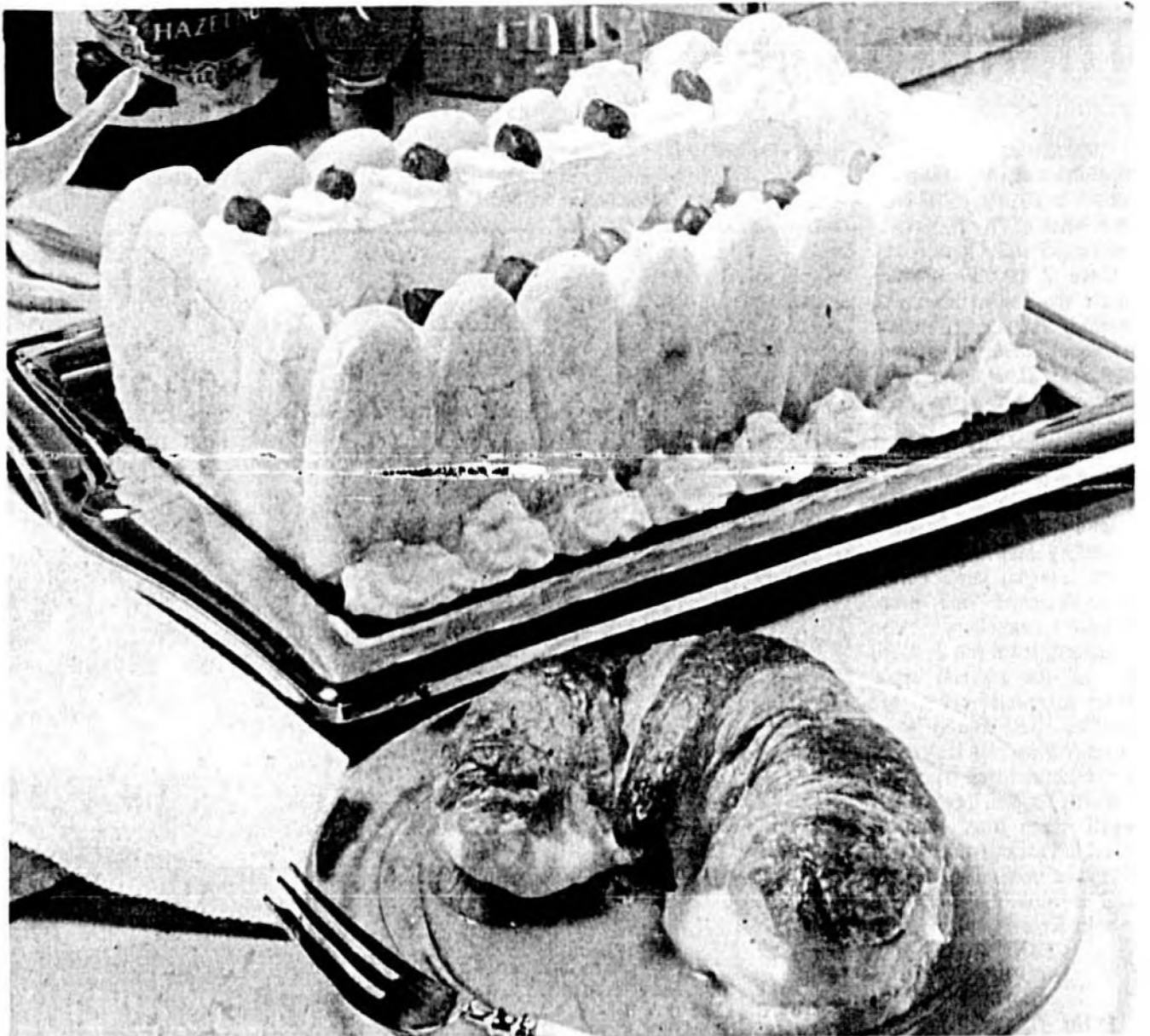
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Redeemable in Merchandise at all **PANTRY PRIDE STORES.**

PRICES EFFECTIVE WED., NOV. 10 THRU TUES., NOV. 16, 1982. DUE TO OUR LOW PRICES WE RESERVE THE RIGHT TO LIMIT QUANTITIES, NONE SOLD TO DEALERS, NOT RESPONSIBLE FOR TYPOGRAPHICAL ERRORS.



Showpiece desserts for a dazzling Holiday table.

Hazelnut Desserts Give Sparkle To Season Ahead

The hazelnut has been a superstar for years in the European pastry chef's repertoire, flavoring the most elegant desserts with that most sophisticated of nuts. The Viennese create delicate tortes with it and the French concoct exquisite tarts. The Germans not only use the hazelnut liberally in baking but sell the nut itself, coated with rich caramel, on the streets as candy.

CREAM CROISSANT WITH HAZELNUT SAUCE

- 4 egg yolks
- 1 tablespoon sugar
- 1-3 cup DeKuyper Hazelnut Liqueur
- 1/2 cup heavy cream, whipped
- 6 croissants
- Hazelnut Sauce
- Whipped cream, optional
- Chopped hazelnuts, optional

In top of double boiler beat egg yolks and sugar until thick; stir in liqueur. Cook over hot water, stirring constantly, until thick (about 2 minutes). Cool to room temperature, stirring occasionally. Fold in whipped cream. Chill in refrigerator 1 hour. Split croissants in half lengthwise. Spoon cream onto bottom half, cover with top half. Spoon Hazelnut Sauce into individual serving dishes. Set croissant into sauce. Garnish with whipped cream and chopped hazelnuts if desired. Yield: 6 servings.

Hazelnut Sauce:

- 2-3 cup brown sugar
- 1/2 cup light corn syrup
- 1/4 cup DeKuyper Hazelnut Liqueur
- 1 tablespoon milk or cream

In small saucepan combine brown sugar and syrup. Cook over low heat, stirring constantly, until mixture comes to a boil. Simmer 1 minute. Remove from heat. Stir in liqueur and cream. Cool to room temperature to serve.

HAZELNUT LOAF DESSERT

- 1 package lady fingers
- 2 envelopes unflavored gelatine
- 1/2 cup cold water
- 1/2 cup milk
- 1 pint vanilla ice cream, softened
- 1/4 cup - 2 tablespoons DeKuyper Hazelnut Liqueur, divided
- 1 1/2 cups heavy cream, divided
- Apricot halves, sliced kiwi fruit or strawberries
- Hazelnuts

Line a 9 x 5-inch loaf pan with aluminum foil, leaving an overlap so that loaf can be lifted out of pan. Stand lady fingers around sides of pan cut sides in. In a medium saucepan soften gelatine in cold water for 1 minute. Stir over low heat until gelatine is completely dissolved. Remove from heat. Stir in milk and ice cream until ice cream is melted. Add 1/4 cup liqueur. Mixture should be slightly thickened, if not chill in refrigerator until slightly thickened. Beat 1 cup heavy cream; fold into gelatine mixture. Spoon into prepared loaf pan. Chill 4 hours or overnight. Beat remaining 1/2 cup heavy cream with remaining 2 tablespoons liqueur. Garnish loaf with heavy cream, fruits and hazelnuts. Yield: 8 to 10 servings.

HEAT PUMP BONUS SPECIAL

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A Carrier High-Efficiency Air Conditioner/Heat Pump at a Special Price!

- * Replaces your old inefficient unit regardless of make or model
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\$50 or \$100
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SOUTHERN AIR PH. 322-8321
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SANFORD

38th ANNUAL VOLUSIA COUNTY **FAIR** FUN FOR ALL!

NOV. 4-14th
FAIRGROUNDS SR 44 - EAST OF I-4
EXIT AT DeLAND - ORMOND BEACH

Fri. Nov. 12: Youth Talent Day
YOUTH TALENT SHOW, SCHOOL BANDS & CHORUS

Sat. Nov. 13: Senior Citizen's Day
Honoring our Senior Citizens. General Admission \$2.00 from 12:00 noon to 6:00 p.m.

Sun. Nov. 14: Last Chance Day
Don't miss the incredible fun!!!

FREE PARKING
Admission: 12 yrs. or older - \$3.00
Children Under 12 Free With Adult

Weekdays: 4:00 p.m. to 11:00 p.m. Saturdays: 12:00 noon to 11:00 p.m.
Sunday - Nov. 14 12:00 noon to 6:00 p.m. Midway will close 1 hour later

Thanksgiving: Counting Blessings For The Bounty Of The Land

Thanksgiving is one of the most American of holidays. It comes in the season of harvest, when all give thanks for the bounty of the land.

Since it is all-American, many who feast on this day of warmth and sharing follow personal food likes and dislikes. Those who have drifted in their menus from the traditional turkey, replete with stuffing, potatoes and pumpkin pie, set a table that reflects American ingenuity.

Main dishes for a small gathering may include zucchini lasagna, lamb curry, beef stroganoff and bean-cheese cannelloni. The cranberry touch will be there as will the seasonal apple cider in special drinks for toasting. Dessert may be a cranberry pudding ice cream pie or almond fruit triangles.

Variety and an independent spirit reach from coast-to-coast in Thanksgiving dinners this year. In common, though, will be words of blessing and thanks for our bounty.

CRANBERRY-GRAPEFRUIT DAQUIRI

1 box (10 ounces) frozen sweetened sliced strawberries (not in the quick thaw pouch)

1 1/2 cups cranberry juice cocktail, chilled

3/4 cup grapefruit juice, chilled

2 teaspoons lemon juice

3/4 cup light rum (optional)

Put frozen strawberries and cranberry juice cocktail in blender container. Cover and blend on high speed until smooth. Add bottled grapefruit juice and lemon juice and blend a few seconds longer. Pour cranberry mixture into a pitcher; stir in rum, if desired, and serve. This kitchen-tested recipe makes 4 cups, 6 servings.

CRANBERRY-GRAPEFRUIT COOLER

Mix equal parts cranberry juice cocktail and grapefruit juice. Add ice and serve over ice.

HOT BUTTERED RUM CIDER

5 1/2 cups apple cider

1 to 2 sticks cinnamon

1/2 cup rum

1/2 tablespoon butter or margarine

Fill electric coffeemaker up to the 8-cup mark with apple cider. Place cinnamon sticks in basket. Perk. Remove basket. Stir in rum and margarine. Serve immediately. This kitchen-tested recipe makes 8 (5-ounce) cups.

THREE CHEESE BALL

2 cups (8 ounces) shredded medium sharp Cheddar cheese, softened

One-half 2-ounce package (1/4 cup) cold pack blue cheese, crumbled

3 tablespoons finely chopped green onion

1/2 teaspoon cayenne

1 cup 100-percent natural cereal, original

Combine all ingredients except cereal; mix until well blended. Chill; shape into ball. Roll in cereal, coating thoroughly. Chill. Serve with assorted crackers. This kitchen-tested recipe makes 1 cheese ball.

ROCK LOBSTER SALAD

2 packages (8 ounces each) frozen rock lobster tails

1 envelope unflavored gelatin

1 cup condensed chicken broth

1/2 cup mayonnaise

1/2 cup prepared Italian salad dressing

1 cup each cooked cut green beans, peas, carrots

Drop frozen rock lobster tails into boiling salted water. When water boils, boil for 2 minutes. Drain and drench with cold water. With scissors, remove underside membrane and pull out meat in one piece. Reserve shells. Cut meat into 1/4-inch crosswise slices. Soak gelatin in chicken broth. Place over low heat and stir until gelatin is dissolved. Chill until slightly thickened. Fold in mayonnaise, salad dressing and vegetables. Chill until mixture mounds. Spoon salad mixture into reserved shells. Top with rock lobster slices. Chill until firm. When ready to serve, place filled shells on a bed of crushed ice and garnish with lemon slices and parsley. This kitchen-tested recipe makes 6 servings.

ZUCCHINI LASAGNA

2 1/2 pounds small zucchini

(about 6-inches each)
Salt
3 pounds red, ripe tomatoes

(about 6)
3 tablespoons olive oil, divided

1/2 pound ground beef
1 medium onion, finely chopped

3 tablespoons flour
2 cloves garlic, minced
1/4 cup chopped fresh par-

sley
1/2 bay leaf
3/4 teaspoon sugar

1/4 teaspoon dried leaf thyme
1/4 teaspoon dried leaf basil

1/2 teaspoon salt
Dash freshly ground pepper
See GIVE, Page 5B

Pantry Pride

PRICES EFFECTIVE WED., NOV. 10 THRU TUES., NOV. 16, 1982.

EVERYDAY LOW PRICE

PANTRY PRIDE VEGETABLES

1 box 190 SWEET PEAS, CUT GREEN BEANS, SUCED CARROTS, SUCED BEETS, SAUERKRAUT, SUCED OR WHOLE POTATOES, 15 5oz FRENCH GREEN BEANS, 15oz GREAT NORTHERN BEANS, PINTO BEANS, DARK OR LIGHT KIDNEY BEANS

MIX OR MATCH

3/\$1

SAVE 19¢ TO 29¢

GOLDEN RIPE BANANAS

BONUS BUY

19¢

LB

SAVE 10¢ PER LB

BONUS BUY

ALL PURPOSE

YELLOW ONIONS

3 LB BAG

49¢

SAVE 30¢

BONUS BUY

FRESH

GREEN CABBAGE

PER POUND

15¢

SAVE 10¢ PER LB

BONUS BUY

FRESH GREEN

CALIFORNIA BROCCOLI

BUNCH

69¢

SAVE 30¢

A 4 piece Place Setting* only **49¢**

of Sweet Flowers Stoneware on our plan

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

5 WAYS TO SAVE!

1. 1 Filled Card plus (\$200 in purchases) **49¢**
2. 1/2 Filled Card plus Cash (\$150 in purchases) **\$274**
3. 1/3 Filled Card plus Cash (\$100 in purchases) **\$499**
4. 1/4 Filled Card plus Cash (\$50 in purchases) **\$724**
5. Price without cards **\$949**

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

SAVE \$724 A 32 PC. Service for 8

OUTSTANDING PRODUCE BUYS!

CHECK THESE PRICES SAVE

GEORGIA RED Sweet Potatoes **3 LBS 49¢** 11'

NEW CROP Florida Tangerines . . . **20¢/1** 50'

FRESH Crisp Carrots **2 LB CELLO BAG 35¢** 15'

FRESH Florida Grapefruits **6¢/1** 30'

GENERIC Dry Roasted Peanuts . . . 16oz JAR **\$1.39** 30'

EVERYDAY LOW PRICE

PANTRY PRIDE FRUITS

16oz CANS

2/\$1

SAVE 16 TO 30

EVERYDAY LOW PRICE

WHITEHOUSE

APPLE JUICE

48oz BTL.

99¢

SAVE 36

EVERYDAY LOW PRICE

PILLSBURY CAKE MIXES

ASSORTED VARIETIES

18.5oz BOX

79¢

SAVE 8

BONUS BUY

OLD MILWAUKEE BEER

REGULAR OR LIGHT

6 PACK 12oz CANS

\$1.69

GENERIC COTTON SWABS 150 COUNT **49¢**

NATIONAL BRAND PRICE \$1.19

GENERIC HEAVY DUTY LAUNDRY DETERGENT HALF GALLON **\$1.69**

NATIONAL BRAND PRICE \$3.89

PANTRY PRIDE PAPER TOWELS WHITE OR ASSTD **2/\$1**

SAVE 18' 85 SQ. FT.

SALT ALTERNATIVE NO SALT **\$2.39**

SAVE 40' 11oz

GOLDEN GRAIN MACARONI & CHEDDAR **3/\$1**

SAVE 9' 7.25oz BOXES

NESTLE HOT COCOA MIX **\$1.19**

SAVE 40' 12 PACK

REGULAR OR WITH MARSH-MALLOW

CELLA WINES **\$4.49**

SAVE \$1.50 1.5 LITER

INGLENOOK WINES **\$3.99**

SAVE \$1.00 1.5 LITER

CHARLES BURGUNDY PRIME OR ROSE

COMPARE GENERIC FOOD EVERYDAY LOW PRICE NATIONAL BRAND PRICE

GENERIC Black Pepper . . . 4oz BOX **69¢** 11'

GENERIC Pear Halves . . . 29oz CAN **75¢** 99'

GENERIC Vegetable Oil . . . 2.6oz BTL. **97¢** 11'

GENERIC COLA, ROOT BEER OR ORANGE Soda 2 LITER **78¢** 88'

COMPARE GROCERY EVERYDAY LOW PRICE SAVE

ITALIAN, FRENCH, CATALINA OR 1000 ISLE Kraft DRESSING . . . 16oz BTL. **\$1.19** 35'

PANTRY PRIDE Pineapple JUICE . . . 48oz CAN **99¢** 20'

DETERGENT Rinso 76oz BOX **\$2.19** 10'

COMSTOCK APPLE Pie Filling 21oz CAN **99¢** 20'

COMPARE GROCERY EVERYDAY LOW PRICE SAVE

HUNGRY JACK COMPLETE BUTTERMILK Pancake Mix . . . 2 LB BOX **99¢** 36'

SWANSON Mixin Chicken . . . 8oz CAN **59¢** 6'

FYNE TASTE STRAWBERRY Preserves 3 LB JAR **\$2.19** 40'

SUGAR SUBSTITUTE Sweet N' Low . . . 280 CT **\$2.29** 50'

COMPARE GROCERY EVERYDAY LOW PRICE SAVE

FREEZE DRIED COFFEE Maxim 4oz JAR **\$2.77** 6'

WHITEHOUSE Apple Sauce . . . 50oz JAR **\$1.19** 36'

PANTRY PRIDE Juice (VEGETABLE) . . . 48oz CAN **89¢** 8'

FREEZE DRIED COFFEE Sanka or Brim . . . 4oz JAR **\$2.89** 6'

10¢ OFF

SANKA DECAFFEINATED COFFEE

8oz JAR

WITH THIS COUPON GOOD THRU WED., NOV. 17, 1982.

20¢ OFF

NABISCO

16oz PREMIUM CRACKERS OR 18oz CHIPS AHOY

WITH THIS COUPON GOOD THRU WED., NOV. 17, 1982.

35¢ OFF

LIGHT N' LIVELY ICE MILK

HALF GALLON

WITH THIS COUPON GOOD THRU WED., NOV. 17, 1982.

EVERYDAY LOW PRICE

PANTRY PRIDE TEA BAGS

100 COUNT

\$1.29

SAVE 10¢

Come Home For A Holiday Snack

Spur-of-the-moment entertaining is much simpler than most believe. It is great fun during the holidays to issue a last-minute invitation to come "come home for a snack." The secret is to keep some basics on hand and an entree in the freezer. Although it may sound elaborate, a rock lobster dish is very easy to prepare. Serve with a salad and a baked potato. Again, the secret of cooking for two or four or more persons at the last minute is to have certain recipes that take little final

preparation and having the basic ingredients needed always at hand.
ROCK LOBSTER DE JONGHE
 4-4 ounces each frozen South African rock lobster tails
 1/4 cup unseasoned bread crumbs
 1/4 cup chopped parsley
 1/4 teaspoon nutmeg
 Dash pepper
 1-3 cup butter, melted
 3 tablespoons sherry (optional)

Evening Herald, Sanford, FL Wednesday, Nov. 10, 1982-5B
 Thaw frozen rock lobster tails. With scissors cut away underside membrane and remove meat from shell in one piece. Cut each tail lengthwise into halves. Combine remaining ingredients. Mix well. Combine crumb mixture and lobster. Toss lightly. Place in a well-greased shallow casserole. Bake at 400 degrees for 15 to 20 minutes or until lightly browned. This kitchen-tested recipe makes 4 servings.

SMOKED HAM 89¢ LB

BONUS BUY

SHANK PORTION

BUTT PORTION 99¢ PER LB

SAVE 40¢ PER LB

Pantry Pride

PRICES EFFECTIVE WED., NOV. 10 THRU TUES., NOV. 16, 1982.

...Give Thanks

Continued From Page 4B
 8 ounces mozzarella cheese, grated (2 cups grated)
 1/2 cup grated Parmesan cheese
 Slice ends from each zucchini, discard. Slice each zucchini lengthwise into 1/2-inch slices. Sprinkle both sides of each slice with salt. Place slices between several thicknesses of paper toweling, weigh down with a plate and let stand 1 hour. Meanwhile, plunge tomatoes, one at a time, into boiling water for 1 minute. Remove from water, slip off skins and chop tomatoes. In large skillet, heat 1 tablespoon oil. Add ground beef, cook until browned. Remove beef with slotted spoon and set aside. Add remaining oil to skillet. Add onion; cook until tender. Blend in flour, cook slowly, about 1 minute. Stir in chopped tomatoes, garlic, parsley, bay leaf, sugar and seasonings. Reduce heat, cook over low heat 40 minutes, stirring occasionally. Remove bay leaf. Stir in reserved cooked meat. Arrange a layer of zucchini in bottom of 11 and 3/4-by-7 and 1/2-by-1 and 1/2-inch baking dish. Top with about 1 cup sauce, 1/2 cup grated mozzarella and 2 tablespoons grated Parmesan cheese. Repeat three more times. Bake in 375-degree oven 40 minutes. Allow to stand 15 minutes before serving. This kitchen-tested recipe makes 6 servings.

BONUS BUY

BLADE CUT **CHUCK ROAST**

PER POUND

\$1.39

SAVE 70¢ PER LB

CHOICE BEEF

BONUS BUY

ASSORTED **PORK CHOPS**

BLADE OR SIRLOIN CUT

3 LB AVG. PKG.

99¢ LB

SAVE 80¢ PER LB

BONUS BUY

BLADE CUT **CHUCK STEAK**

TWIN PACK

PER POUND

\$1.59

SAVE 70¢ PER LB

CHOICE BEEF

BONUS BUY

PANTRY PRIDE CHILLED **ORANGE JUICE**

IN THE DAIRY CASE

HALF GALLON CARTON

99¢

SAVE 40¢

COMPARE

MARKET STYLE	COMPARE THESE PRICES	SAVE PER LB
Sliced Bacon 3 LB AVG. PKG. LB	\$1.39	80¢
Boneless Turkey Ham LB	\$1.69	30¢
U.S.D.A. CHOICE BONE-IN UNDERBLADE California Roast LB	\$1.69	80¢
COTTAGE BRAND Smoked Sausage 5 LB BAGS LB	99¢	40¢
PANTRY PRIDE FROZEN- 32oz PKG. \$3.99 Sandwich Steaks 14oz PKG.	\$1.79	11¢

COMPARE DELI

COMPARE THESE PRICES	SAVE
GWALTNEYS Great Dogs 1 LB PKG.	99¢ 20¢
OSCAR MAYER VARIETY PACK SUCED Lunch Meat 12oz PKG.	\$1.99 30¢
CAROLINA PRIDE PURE Pork Sausage 1 LB PKG.	89¢ 50¢
SUNNYLAND Sausage (SMOKED) 1 LB PKG.	\$1.99 20¢
LYKES POWER PAK SMOKED- 2 LB PKG. \$2.39 Sausage (CHICKEN) 1 LB PKG.	\$1.29 20¢

COMPARE DAIRY

COMPARE THESE PRICES	SAVE
PANTRY PRIDE VEGETABLE Spread 2 LB BOWL	79¢ 20¢
PANTRY PRIDE BAKE & SERVE Biscuits 8oz CAN	89¢ 10¢
KRAFT DELI SUCED Swiss Cheese 8oz PKG.	\$1.49 20¢
CHEESE PRODUCT SUCED SINGLES Cheese Pride 12oz PKG.	\$1.19 40¢
AXELROD'S WHOLE MILK Cheese (RICOTTA) 15oz CT.	\$1.49 30¢

BEAN AND CHEESE CANNELLONI

1 cup chopped onion
 2 tablespoons butter or margarine
 1 2-3rd cups drained, cooked or canned small white, navy or great northern beans
 1 cup each shredded carrots and cottage or ricotta cheese
 2 tablespoons chopped parsley
 1/2 teaspoon salt
 1/4 teaspoon each oregano and marjoram leaves, crushed
 1/8 teaspoon pepper
 Cannelloni Crespes
 Creamy Cannelloni Sauce
 2 tablespoons grated Parmesan cheese

PANTRY PRIDE VEGETABLES

16oz CANS

5/\$2

SAVE 20¢ TO 45¢

FARMBEST MILK

3 PACK 1/2 PINT

89¢

SAVE 4¢

LEA & PERRIN **WORCESTERSHIRE SAUCE**

1 Ooz BTL.

\$1.29

SAVE 21¢

PANTRY PRIDE WAFFLE SYRUP

24oz BTL.

89¢

SAVE 40¢

PANTRY PRIDE **KING SIZE BREAD** 20oz LOAVES

3/\$1.49

PANTRY PRIDE **FRENCH STICK BREAD** 18oz LOAVES

2/\$1.19

BUITONI **PASTA RABANIO** 18oz

2/\$1

PANTRY PRIDE **FROZEN WAFFLES** 5oz

39¢

NINE LIVES DRY CAT FOOD 18oz

79¢

REVLO **AQUA MARINE SHAMPOO** 16oz

99¢

PANTRY PRIDE **MAYONNAISE** 32oz JAR

89¢

MONOGRAM **RICE** 3 LB BAG

79¢

COMPARE BAKERY

EVERYDAY LOW PRICE	SAVE
PANTRY PRIDE BAKED OFF Rolls (DINNER) 12 PACK	2/98¢ 10¢
HALF ROUND Pound Cake 12oz	\$1.29 10¢
PANTRY PRIDE FULL-A-PART Bread 18oz LOAVES	2/\$1.69 20¢
CAPITAL Fruit Cake 14oz	\$2.29 20¢

COMPARE FROZEN

EVERYDAY LOW PRICE	SAVE
PANTRY PRIDE COFFEE Lightener 18oz FROZEN	3/\$1 18¢
PANTRY PRIDE WHIPPED Topping 18oz FROZEN	99¢ 20¢
PANTRY PRIDE CHICKEN, BEEF OR TURKEY Pot Pies 8oz FROZEN	2/79¢ 12¢
PANTRY PRIDE FROZEN Cob Corn 5 CT.	\$1.39 20¢

COMPARE HEALTH & BEAUTY AID

EVERYDAY LOW PRICE	SAVE
50 OFF LABEL REGULAR BABY . . . 22 REG. OR 22 UNSCENTED ANTI-IRRITANT Arrid Solid 2oz	\$1.49 80¢
COLD MEDICINE Vicks Nyquil 8oz BTL.	\$2.49 70¢
LIQUID Pepto Bismol 8oz BTL.	\$1.79 70¢
THICK AND Soft Wipes 80.	\$1.99 80¢

COMPARE GROCERY

EVERYDAY LOW PRICE	SAVE
VLASIC Kosher Dills 8oz JAR	\$1.29 50¢
ASSORTED VARIETIES Faygo DIET DRINKS 16oz BTL.	3/89¢ 10¢
REAL PINE Pine Oil 18oz BTL.	49¢ 36¢
POLKA DOT LONG GRAIN Rice 10 LB BAG	\$2.57 2¢

Saute onion in butter until tender. Stir in beans, carrots, cottage cheese, parsley and seasonings. Spoon along centers of each crepe; roll. Pour 1/2 cup Creamy Cannelloni Sauce into 11 and 3/4-by-7 and 1/2-by-1 and 1/2-inch baking dish. Place filled crepes on sauce; top with remaining sauce. Sprinkle with Parmesan cheese. Bake at 350 degrees for 30 minutes or until lightly browned. Makes 4 servings.

Cannelloni Crespes:
 Combine 1/2 cup flour, 2 tablespoons grated Parmesan cheese and dash salt. Combine 3/4 cup milk and 2 egg yolks; add to flour mixture. Beat until blended. For each crepe, pour about 3 tablespoons batter into lightly oiled 6-inch skillet; tip skillet to spread batter evenly over surface. Cook over medium heat until edges begin to pull away from sides of skillet and crepe is lightly browned. Turn and brown second side if desired. Makes 8 crepes.

Creamy Cannelloni Sauce:
 Melt 2 tablespoons butter or margarine in saucepan; blend in 2 tablespoons flour. Cook and stir until golden. Add 1/2 cup each milk and water, 1/2 teaspoon chicken bouillon granules and a generous dash each pepper and oregano, crushed. Cook and stir until thickened. Makes about 1 cup. (One-half chicken bouillon cube may be substituted.)

BETTY CROCKER **POTATO BUDS** 13.75oz

89¢

AJAX CLEANER 14oz

40¢

8¢ OFF LABEL

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What's Surprising Is 'Gregory's Girl'

HOLLYWOOD (NEA) — Poor Gordon John Sinclair. He came over to America from Scotland to promote his delightful movie, "Gregory's Girl," and he didn't even see one gunfight on the street. That, you see, is the biggest surprise young Sinclair has found in America No gunfights.

"All we read about in Scotland are your gunfights," he says. "I've been surprised to find you have very normal people here. I expected to see Starksy and Hutch and such. I've not seen one gunfight."



GORDON SINCLAIR

The tall, gangling actor did expect to find marvelous stores carrying marvelous, unexpected treats. And he found that the treats were even more unexpected than he had expected. When he talked about his shopping he had to go to his closet to drag out the coat he had bought, which he modeled proudly.

It was a huge thing, double- or maybe even triple-breasted, very long, very lush. Nobody in America would wear such a coat. A tourist coat. He bought it and was proud of it, and says it will really stop traffic in Glasgow.

"I'm going to start voice training soon," he says, "but I would be happy playing Scotsmen all my life. It's only the English who don't like to hear the Scottish accent."

GARY KINDER'S book, "Victim," may turn out to be one of 1983's big movies—if they get the cast they are angling for.

"Victim" is a grim book about a grim crime. There was a mass murder in Ogden, Utah, in 1974, and Kinder has chosen to write about that event, with the emphasis on one of the survivors. A boy named Cortney Naisbitt, then 16, survived, although badly injured, and is still recovering eight years later.

Naisbitt is the "victim" of the title. And producer Charles Evans, who has bought the rights to the book, wants Timothy Hutton to play that part.

"Gregory's Girl," the product of Scottish director Bill Forsyth, is the first Scottish-made film to make an international impact. Sinclair says they were surprised it was well received in England, let alone the United States. He says they expected nothing at all from the United States, and it is doing respectably well here.

It's his first, as an actor. He may do more.

"I'd like to try to make acting my life's work," he says.

Evans, according to Kinder, also would like Paul Newman to play the part of Cortney's father, a doctor, who figures prominently in the story.

Does he worry about his Scottish accent hampering him?

TONIGHTS TV

WEDNESDAY

EVENING	
6:00	2 4 5 7 9 NEWS
11 (35) CHARLIE'S ANGELS	10 FOCUS ON SOCIETY
8:05	12 (17) CAROL BURNETT AND FRIENDS
8:30	2 4 NBC NEWS
3 5 CBS NEWS	7 9 ABC NEWS
10 FOCUS ON SOCIETY	
8:35	12 (17) BOB NEWHART
7:00	2 4 THE MUPPETS
3 5 P.M. MAGAZINE	7 9 JOKER'S WILD
10 (35) THE JEFFERSONS	12 (10) MACNEIL / LEHRER REPORT
7:05	12 (17) GOMER PYLE
7:30	2 4 ENTERTAINMENT TONIGHT
3 5 T.Y.C. DOUGH	7 9 FAMILY FEUD
10 (35) BARNEY MILLER	12 (10) UNTAMED WORLD
7:35	12 (17) ANDY GRIFFITH
8:00	2 4 REAL PEOPLE A salute to America's veterans and servicemen features the 40th anniversary celebration of the WACS, a reunion of Vietnam fighter pilots and a visit with the highest-ranking female cadet at West Point
3 5 SEVEN BRIDES FOR SEVEN BROTHERS	7 9 THE FALL GUY
10 (35) NATIONAL GEOGRAPHIC SPECIAL 'Etoша Place Of Dry Water' Extraordinary animal behavior is observed in this film recording the wildlife of Etoша, a preserve surrounding a huge dry lake in the southwest African country of Namibia (R)	
8:05	12 (17) MOVIE 'The Three Musketeers' (1974) Oliver Reed, Raquel Welch In 17th-century France, three dashing adventurers come to the aid of King Louis XIII when they learn that his crafty cleric, Cardinal Richelieu, is hatching a nasty plot against him
9:00	2 4 THE FACTS OF LIFE
3 5 ALICE	7 9 THE ROCKFORD FILES
10 (35) THE GOSPIP FROM THE FOREST The story behind the signing of the World War I armistice in November of 1918, and the ordinary men who found themselves taking part in the negotiations, is dramatized	
9:30	2 4 FAMILY TIES
3 5 FATHY RICH Carlotta and Marshall try to salvage their stand-	

Cable Ch	(7) (9)	(ABC) Orlando
(5) (6)	(CBS) Orlando	(11) (35)
(4) (2)	(INBC) Daytona Beach Orlando	(12) (17)
(10) (24)		

In addition to the channels listed, cablevision subscribers may tune in to independent channel 44, St. Petersburg, by tuning to channel 13, which carries sports and the Christian Broadcasting Network (CBN).

KIT 'N' CARLYLE™ by Larry Wright



MORNING	
5:30	2 4 NBC NEWS OVERNIGHT (TUE-FRI)
12 (17) IT'S YOUR BUSINESS (MON)	12 (17) RAT PATROL (THU)
6:45	12 (17) WORLD AT LARGE (WED)
8:00	2 4 NEWS (MON)
3 5 CBS EARLY MORNING NEWS	7 9 SUNRISE
11 (35) JIM BAKKER	12 (17) NEWS
8:30	2 4 EARLY TODAY
3 5 CBS EARLY MORNING NEWS	7 9 ABC NEWS THIS MORNING
8:45	2 4 NEWS
10 (10) A.M. WEATHER	7:00
7:05	12 (17) FUNTIME
7:15	10 (10) A.M. WEATHER
7:30	11 (35) TOM AND JERRY
10 (10) SESAME STREET (R)	7:35
12 (17) DREAM OF JEANIE	8:00
11 (35) FRED FLINTSTONE AND FRIENDS	8:05
12 (17) MY THREE SONS	

Sedaka Concert Victim Of Heist

NEW YORK — Katharine Hepburn's patrician head is inclining toward a movie of her play, "West Side Waltz," whose author, Ernest Thompson, gave her that golden shot in "On Golden Pond".... 4,000 tickets were heisted from the promoter's office before Neil Sedaka's concert at London's Dominion Hall. Neil affects 'em even before he opens.

Richard Gere is a Greenwich Village neighbor to Susan Sarandon... Sonny Bono worked on one occasion with his ex-wife, a tall brunette named Cher. Now he's in "Airplane II: A Sequel" and also in it is the new gorgeous wife, Susie Coelho. Sonny's the neat type. He keeps the bread in the family... Rex Harrison



NEIL SEDAKA



ARNOLD PALMER

and his missus hit The Four Seasons. Mercer Harrison, who was chilled, suggested the restaurant kill the air conditioning. The manager, as cool as the temperature, replied, "If you're cold you may leave." She stayed put. So did the thermostat... Catherine Deneuve, whose

next film is "The Hunger," doesn't go hungry long. Her latest beau is long-haired, good-looking Jacques de Bondt. He's young. Real young... I made it to a recent White House State dinner. The 140 eaters stretched from Indonesia's President Suharto to Arnold Palmer to Gloria Vanderbilt.

Mrs. Peter Marshall moved into a new house in Tarzana, Calif. Peter did not... And the David Souls could be splitting... And after 32 years of marriage Joseph and Katherine Jackson, the Jackson Five's parents, already split... Dr. Christian Barnard, famous for giving hearts to others, lost his again — to former wife, Barbara. They're back playing house again.

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Home-Cooked Gifts Loving Tradition

If ever there was any question that home-made gifts are the ones most valued, the story of the Widow Cornwallis should sweep away the doubts. One holiday she baked her favorite Christmas pudding and presented it to King Henry VIII. It so delighted the mighty monarch with the famous appetite that he presented the lady with a manor house in return. Alas, her recipe has been lost to history. But cakes, breads, candies, dessert sauces, cookies, jams and jellies, sweetmeats and sugarplums continue to top the best-of-all-gifts list.

Since the turn of the century, the makers of Karo corn syrup have been developing such recipe delights. They have gathered some all-time favorite holiday gifts and have also created a few new ideas to win friends and, perhaps, influence a monarch or two.

CHOCOLATE TRUFFLES

4 squares (1 oz. each) semisweet chocolate, coarsely chopped
4 squares (1 oz. each) unsweetened chocolate, coarsely chopped

1/4 cup corn oil margarine
1/4 cup light corn syrup
2 tablespoons heavy cream
1 egg white
1 cup confectioners sugar
2 tablespoons brandy
unsweetened cocoa
finely chopped almonds, pecans or walnuts

In 1-quart saucepan stir together chocolates, margarine, corn syrup and heavy cream. Stirring constantly, cook over low heat until chocolate is melted and mixture is smooth. Cool. In small bowl with mixer at high speed beat egg white until foamy. Gradually beat in confectioners sugar. Reduce speed to low; beat in chocolate mixture and brandy until well blended. Spread in waxed paper-lined 15 1/2 x 10 1/2 x 1-inch jelly roll pan. Cover; refrigerate several hours or overnight. Shape into balls using 1 heaping teaspoon chocolate mixture for each. Roll in unsweetened cocoa or chopped nuts. Store in tightly covered container in refrigerator. Makes about 4 dozen.

APPLE-RAISIN BREAD

3 1/2 cups unsifted flour
2 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1 cup corn oil margarine
2-3 cup firmly packed brown sugar
2-3 cup light or dark corn syrup
6 eggs
2 cups coarsely shredded peeled apple
1 1/2 cups raisins
1 1/2 cups coarsely chopped walnuts or pecans

Grease 2 (8 1/2 x 4 1/2 x 2 1/2-inch) loaf pans. In medium bowl stir together flour, baking powder, cinnamon and ginger. In large bowl with mixer at medium speed beat together margarine and sugar until smooth. Beat in corn syrup. Add eggs; beat until well mixed. With wooden spoon stir in apple. Stir in flour mixture, raisins and nuts. Divide batter evenly between prepared pans. Bake in 350 degrees F oven 1 hour to 1 hour and 15 minutes or until cake tester inserted in center comes out clean. Cool in pans 10 minutes. Remove from pans. Cool completely on wire rack. Wrap in plastic wrap. Makes 2 loaves.

TOASTED ALMOND-APRICOT BALLS

1 1/4 cups vanilla wafer crumbs
1 cup finely chopped toasted almonds
3/4 cup sifted confectioners sugar, divided
1/2 cup finely chopped dried apricots
1/4 cup light corn syrup
2 tablespoons apricot brandy or orange juice

In large bowl stir together wafer crumbs, almonds, 1/2 cup of the confectioners sugar and apricots. Stir in corn syrup and brandy until well-blended. Knead with hands until well mixed. Shape into 1-inch balls using 1 scant tablespoon for each. Roll in remaining 1/4 cup confectioners sugar. Store in tightly covered container. Makes about 4 dozen.

RED OR GREEN HOT PEPPER JELLY

1-3 cup drained, seeded, thinly sliced pickled jalapeno peppers
1/4 cup sugar
1/4 cup water
3 cups clear apple juice
1/2 cup light corn syrup
3/4 cup white wine vinegar
1 package (1 1/4 oz.) powdered fruit pectin
5 cups sugar
green or red food color (optional)

In 1-quart saucepan stir together peppers, 1/4 cup sugar and water. Stirring frequently, bring to boil over medium heat and boil gently 3 minutes. Cool slightly. In 8-quart stainless steel or enamel saucepot stir together apple juice and corn syrup. Stir in prepared pepper mixture until well mixed. In small bowl stir together vinegar and fruit pectin until smooth. Stir into juice mixture. Bring to full boil over high heat. Immediately stir in sugar. Stirring constantly, return to full rolling boil and boil hard 1 minute. Remove from heat. Stir in desired food color until well blended. With metal spoon skim off foam. Immediately ladle into clean hot 1/2-pint jelly glasses or jars, leaving 1/4-inch headspace in glasses and 1/2-inch in jars. Wipe top edge with damp towel. Seal glasses by spooning 1/2-inch melted paraffin onto jelly surface. Place on plastic lids. Seal jars with hot lids and place bands on firmly. Cool. Store in cool place. Makes 6 (1/2-pint) containers.

PRALINE SAUCE

1 1/4 cups light corn syrup
1/2 cup heavy cream
2 tablespoons corn oil margarine
2 cups toasted pecan halves
2 teaspoons vanilla
In 2-quart saucepan stir together corn syrup, heavy cream and margarine until blended. Stirring constantly, bring to boil over medium heat and boil 2 minutes. Remove from heat. Stir in pecans and vanilla. Cool. Cover; refrigerate. Serve hot or cold. Store in tightly covered container in refrigerator. To reheat, cook over low heat until pourable. Makes 2 1/2 cups.

Fudge Sauce:
Follow recipe for Praline Sauce. Omit pecans. Stir in 1 package (12 oz.) semisweet chocolate pieces with vanilla until melted. Makes about 3 cups.

TOMATO-HERB BARBECUE SAUCE

2 cans (15 oz. each) tomato sauce with tomato bits
2 cups finely chopped onion
1 cup dry red wine
3/4 cup dark corn syrup
4 cloves garlic, minced or pressed
2 teaspoons dried basil leaves
1 1/2 teaspoons dried thyme leaves
1 teaspoon hot pepper sauce
In 3-quart saucepan stir together tomato sauce, onion, wine, corn syrup, garlic, basil, thyme and hot pepper sauce. Stirring occasionally, bring to boil; reduce heat and simmer 30 minutes. Store in tightly covered 2-cup containers in refrigerator. Makes about 6 cups.



Gifts of love, from left, Tomato-Herb Barbecue Sauce, Apple-Raisin Bread, Chocolate Truffles, and Red or Green Hot Pepper Jelly.



Publix Brings You Fall Values

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Kraft's French, Thousand Island, Catalina or Italian Salad Dressing 16-oz. bot. **\$1.29**
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Kraft Dinner Macaroni & Cheese 7 1/2-oz. pkg. **39¢**
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Kraft Marshmallow Creme 13-oz. jar **99¢**

Philadelphia Brand Cream Cheese
8-oz. size **79¢**

Kraft Cream Whipped Topping
6.5-oz. can **\$1.09**

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Kraft's Velveeta
2-lb. loaf **\$3.29**

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Kraft Marshmallow Creme
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Kraft Cheese Halfmoon Longhorn
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Casino Brand Brick, Mozzarella or Pepper, Monterey Jack or Muenster
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100% Green Stamps
16-oz. wedged bar. Kraft's Natural Sharp or New York Extra Sharp Cheddar Cheese
7. (Effective Nov. 11-17, 1982)

THIS AD EFFECTIVE: THURSDAY, NOV. 11 THRU WEDNESDAY NOV. 17, 1982 ... CLOSED SUNDAY ...



Talking Turkey

No Place Like Home For The Holidays

There's no place like home for the holidays! The joyful gathering of family and friends sharing fond memories, good wishes and a tempting array of delicious foods is one of our most cherished customs. This year, make the occasion extra special — with some new ideas for the holiday turkey . . . and the traditional trimmings.

Turkey and stuffing are an inseparable combination, and Sausage-Pecan Stuffing is as tasty as it is easy to prepare, thanks to convenient herb seasoned croutons. This flavorful herbed stuffing, with its nutty crunch, can be adapted to any size turkey.

While the turkey is roasting, filling the house with tantalizing aromas, it's a good idea to serve an appetizer that's tasty but not too filling. Fluffy Blue Cheese Dip combines the unique piquant taste of domestically aged blue cheese with whipped cream, cream cheese and chives for a terrific dip that's perfect with fresh fruits and crunchy raw vegetables.

Avoid the last-minute rush and make the gravy before the

turkey comes out of the oven! Easiest Ever Turkey Gravy is a smooth, rich-colored homemade gravy which uses a color and flavor enhancer in place of drippings from the roasting pan for traditional great taste . . . without the fuss.

When it's time to carve the turkey, try the new "filleting" technique. The step-by-step instructions show how easy it is to serve perfect slices of turkey every time.

A luscious finale to the holiday festivities. Cranberry-Orange Bavarian takes the familiar cranberry and raises it to new heights in this layered dessert made easily with unflavored gelatine. The velvety-smooth bavarian mixture, accented with orange liqueur, can be made the day before when things aren't so hectic. Top with the colorful cranberry-nut layer just before serving.

FLUFFY BLUE CHEESE DIP

- 4-ounce package blue cheese
- 1/2 cup whipping cream
- 8-ounce package cream cheese, softened
- 1/2 teaspoon seasoned salt
- 2 tablespoons chopped chives

Beat whipping cream until soft peaks form. Set aside. Beat cream cheese until fluffy. Add blue cheese, seasoned salt and chives and mix thoroughly. Fold whipped cream into cheese mixture. Delicious as a dip for fresh fruit, raw vegetables or as a spread on crackers. Makes about 2 1/4 cups dip.

SAUSAGE-PECAN STUFFING

Poultry Weight (In pounds)	6-8	9-11	12-15	16-19	20 and over
Bulk pork sausage	1/2 lb.	1/2 lb.	1 lb.	1 1/2 lb.	2 lb.
Drippings and melted margarine or butter	1/2 cup	3/4 cup	1 cup	1 1/4 cups	1 1/2 cups
Finely chopped celery	1/2 cup	1 cup	1 cup	1 1/4 cups	1 1/2 cups
Chopped onions	1/2 cup	1/2 cup	1/2 cup	2/3 cup	3/4 cup
Croutettes	1/2 cup	1/2 cup	1/2 cup	2/3 cup	3/4 cup
stuffing mix (8 oz. pkg.)	1 pkg.	1 1/2 pkgs.	2 pkgs.	2 1/2 pkgs.	3 pkgs.
Hot water or stock	1 cup	1 1/2 cups	2 cups	2 1/2 cups	3 cups
Coarsely chopped pecans	1/2 cup	1/2 cup	1 cup	1 1/2 cups	2 cups

Brown sausage in frypan over medium heat. Remove sausage. Add enough melted margarine to drippings to measure amount called for in chart.

Cook celery and onions in drippings and margarine until tender. Toss with stuffing mix. Add hot water or stock, stirring lightly. Stir in sausage and pecans.

Spoon prepared stuffing loosely into body and neck cavities of the turkey just before roasting.

EASIEST EVERY TURKEY GRAVY

- 1 cup cold water
- 8 tablespoons flour
- 4 cups turkey stock or canned chicken broth
- 4 teaspoons minced onion
- 1 teaspoon Kitchen Bouquet
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon poultry seasoning

Shake water and flour in a jar with a screw lid. Heat stock and onion in a large saucepan. Stir flour mixture into hot stock. Cook and stir over moderate heat until mixture thickens. Reduce heat, add remaining ingredients and cook 2 or 3 minutes longer. Serve hot. Makes about 4 cups.

CRANBERRY-ORANGE BAVARIAN

- 2 envelopes unflavored gelatine
- 2-3 cup sugar
- 4 eggs, separated
- 2 cups milk
- 1-3 cup orange liqueur
- 2 cans (16 oz.) whole cranberry cause
- 1 cup chopped walnuts
- 2 tablespoons grated orange peel
- 2 cups (1 pt.) whipping or heavy cream, whipped

In medium saucepan, mix unflavored gelatine with 1-3 cup sugar; blend in egg yolks beaten with milk. Let stand 1 minute. Stir over low heat until gelatine is completely dissolved, about 5 minutes. Stir in liqueur. Pour into large bowl and chill, stirring occasionally, until mixture mounds slightly when dropped from spoon.

Meanwhile, in medium bowl, combine cranberry sauce, walnuts and orange peel; set aside.

In large bowl, beat egg whites until soft peaks form; gradually add remaining sugar and beat until stiff. Fold egg whites, then whipped cream into gelatine mixture. Turn in 4-quart clear glass bowl; chill. Just before serving, top with cranberry mixture. Makes about 12 servings.

Filleting A Turkey

1. Removing leg and thigh. Remove stuffing from turkey. With a sharp knife, such as a Chicago Cutlery 8" Slicer, remove drumstick and thigh in one piece by pulling leg away from body and slicing through the joint.

Separate leg and thigh by cutting through the connecting joint.

Each piece may then be individually sliced if desired, removing bones.

2. Removing Breast.

Place bird on its back with tail near you. Remove left breast first by making a vertical cut along the breastbone approximately 1" deep, the entire length of the breast, until you reach the bone. Place fingers in the slit and peel the meat away from the bone with the tip of a very sharp knife. (If the bird is piping hot, put a small plastic bag over your hand to help protect your fingers from the heat.)

Turn the bird around so the neck is near you and remove the other breast in the same manner. Set aside. You will have two large breast sections, perfect for slicing.

3. Removing Wings from Bird.

Pull the wings away from the bird and cut through the joint closest to the breast. Separate the wing into sections at the joints for serving.

4. Slicing Breast.

Place the breast sections on a cutting board and starting at the small end make thin diagonal slices at 45 degree angle. Lift the sliced turkey onto the serving platter. Makes a beautiful display of sliced turkey with each slice overlapping the next. Garnish with parsley and fruit-filled orange shells.

Fluffy Blue Cheese Dip with assorted fruits and vegetables is the perfect appetizer to serve while the tantalizing aroma of the turkey roasting fills the air.



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Thanksgiving can be hectic, but not if you stock up early on convenient frozen foods from Publix. And right now, you'll get great savings, too, during Publix' Frozen Foods Sale. So select what you need—main and side dishes, even desserts—for that extra help when you need it most.

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ENJOY **GRAPEFRUIT** FROM FLORIDA

Entertaining With Style: Serve American Cuisine

The time-honored melting pot of the U.S. is spilling forth a cuisine that chefs around the world are acknowledging as "American." Comprising adaptations from practically every country, as well as dishes unique to regions of the U.S., clever American hosts are entertaining American style.

Take the pride of the southland, for instance — the pecan pie. It could crown any party meal in triumph. And it combines two of America's famous originals — pecans and corn syrup.

As nearly everyone knows, corn was an important staple to Indians across this land. They shared it with the new settlers from Europe, and taught them how to dry it, grind it, press it and love it. Pecans, also an Indian favorite, were called variously "pakans," "pagans," and "peccans" by the local Indian tribes. The Indians roasted pecans, and they also ground them, mixed them with vegetables and extracted their oil.

Pecan trees, given to George Washington by Thomas Jefferson and planted just weeks before the Revolution, can still be seen at Mt. Vernon. Even then pecans were prestige nuts and a worthy gift. Today, their flavor and delightful crunchiness add goodness to a variety of foods — desserts, of course, but also main dishes, meats and relishes. Pecans are also nutritionally wholesome. They add fiber to the diet and contain iron, calcium, the B vitamins, potassium and phosphorus.

Although the ingenuity of the Indians was great and their use of corn creative, it wasn't until this century that corn syrup was developed. It was named Karo, perhaps for romantic reasons, by its inventor. Corn syrup quickly became a standard product in the American kitchen.

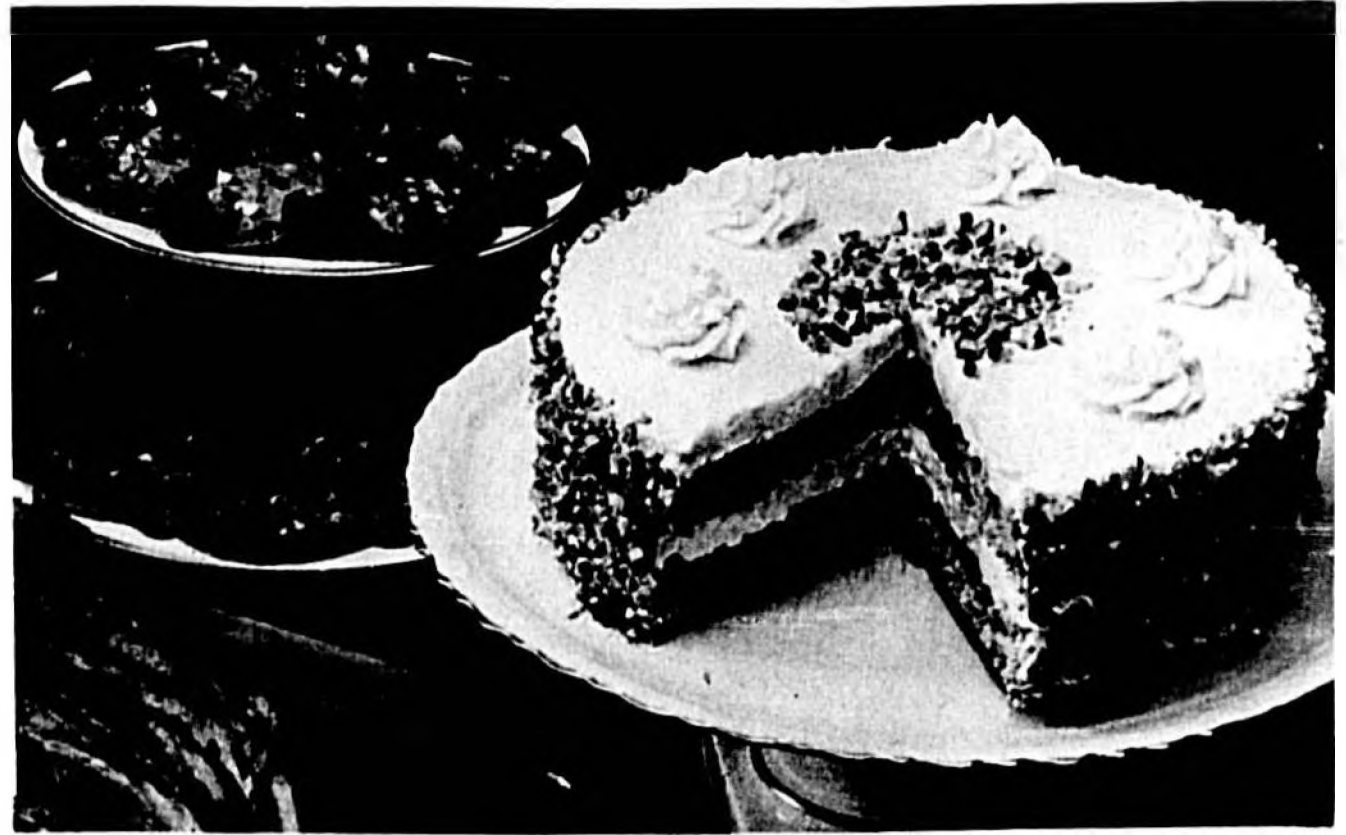
Cooks like its subtle sweetness and the consistency, body and gloss it lends to sauces and glazes. Many of the fine corn syrup recipes developed by its early fans remain classics of good eating today — whether they be special desserts, meats, fruit, or vegetable dishes, sauces, condiments or candies.

Call it patriotic, chauvenistic, or just plain fun, but em-

WAFER CRISPS

- 2-3rd cup unsifted flour
- 1/4 teaspoon salt
- 2 eggs
- 3/4 cup sugar
- 1/4 cup dark corn syrup
- 1 teaspoon vanilla
- 1 cup chopped pecans

Line cookie sheets with foil. In small bowl stir together flour and salt. In large bowl with mixer at high speed beat eggs until foamy. Gradually beat in sugar until thick, about 2 minutes. Beat in corn syrup and vanilla. With mixer at low speed, gradually stir in flour mixture until well blended. Fold in pecans, drop by teaspoonfuls, 3 inches apart, onto prepared cookie sheets. Bake in 375 degree F oven 9 to 10 minutes or until lightly browned. Cool 5 to 7 minutes on foil on wire rack. Remove cookies from foil. Cool completely on wire rack. Store in tightly covered container. Makes about 8 dozen.



Two American favorites: Praline Gateau and Wafer Crisps

CITRUS GLAZED HAM WITH PECANS

- 1 (12 to 15 lb) fully cooked ham, with bone in
- 1 cup dark corn syrup
- 1 tablespoon shredded orange or lemon rind
- 2 tablespoons orange or lemon juice
- Toasted pecan halves
- Whole cloves
- Very thin slices orange peel

Place ham fat side up on rack in large roasting pan. Bake in 325 degree F oven about 1 hour and 15 minutes. In small bowl stir together corn syrup, orange rind and juice. Remove ham from oven; with sharp knife, score fat 1/4-inch deep in diamond pattern. Brush ham with some of the syrup mixture. Continue basting about 45 minutes, basting frequently, until ham is well glazed and heated through. Remove from oven. Place 1 pecan half in center of half of the square marked on ham. Put whole clove through center of orange peel and insert 1 in center of each of the remaining squares. Baste ham once more. Return to oven 10 minutes.

CRANBERRY-ORANGE RELISH

- 2 cups fresh or frozen cranberries
- 1/2 cup sugar
- 1/4 cup light corn syrup
- 1/4 cup orange juice or orange-flavored liqueur
- 1 cup orange sections
- 1/2 cup coarsely chopped toasted pecans

In 2-quart saucepan stir together cranberries, sugar, corn syrup and orange juice. Stirring occasionally, bring to boil over medium heat. Reduce heat and simmer 5 minutes or until cranberry skins pop. Remove from heat. Stir in orange sections. Cover; refrigerate several hours. Just before serving, stir in pecans. Makes about 2 1/2 cups.

DELUXE PECAN PIE

- 3 eggs
- 1 cup light or dark corn syrup
- 1 cup sugar
- 2 tablespoons corn oil margarine, melted
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 2 cups pecans
- 1 unbaked (9-inch) pastry shell

In large bowl with mixer at medium speed beat eggs slightly. Beat in corn syrup, sugar, margarine, vanilla and salt until well blended. Stir in pecans. Pour filling into pastry shell.

Bake in 350 degree F oven 55 to 65 minutes or until knife inserted halfway between center and edge comes out clean. Cool. If desired, serve with whipped cream. Makes 1 (9-inch pie).

PRALINE GATEAU

- 1 1-3rd cups unsifted flour
- 1/2 cup ground toasted pecans
- 1 teaspoon baking powder
- 4 eggs, at room temperature
- Dash salt
- 2-3rd cup sugar
- 1-3rd cup light corn syrup
- 1 1/2 teaspoons vanilla
- 2 cups heavy cream, whipped
- 1 cup finely chopped toasted pecans


Grease and flour 2 (9 x 1 1/2-inch) round layer pans. In small bowl stir together flour, ground pecans and baking powder. In large bowl with mixer at high speed beat eggs and salt until foamy, about 1 minute. Gradually beat in sugar, then corn syrup until mixture is thick and pale yellow, about 3 to 4 minutes. Beat in vanilla. Reduce speed to low; add flour mixture, 1/4 at a time, beating until well blended after each addition. Pour into prepared pans. Bake in 350 degree F oven 30 to 35 minutes or until cake springs back when lightly touched. Cool in pans 10 minutes. Remove from pans. Cool completely on wire racks. Place one layer on serving plate.

Spread with about 1 cup of the whipped cream. Top with remaining cake layer. Frost top and sides of cake with remaining whipped cream. Sprinkle sides of cake with finely chopped pecans. Garnish with additional whipped cream and chopped pecans. Refrigerate until ready to serve. Makes 10 to 12 servings.

CANDIED PECANS

- 3 cups pecan halves
- 2 tablespoons corn oil margarine
- 1/2 cup light corn syrup
- 1/2 cup sugar, divided
- 1/2 teaspoon vanilla

Place pecans in 13 x 9 x 3-inch baking pan. Heat in 250 degree F oven 5 minutes. In 2-quart saucepan melt margarine over medium heat. Stir in corn syrup and 1/4 cup of the sugar. Stirring constantly, bring to boil over medium heat. Boil without stirring 5 minutes. Remove from heat. Stir in vanilla. Pour syrup over pecans, stirring constantly to coat evenly. Bake in 250 degree F oven 1 hour, stirring several times. Sprinkle with remaining 1/4 cup sugar; toss to coat evenly. Immediately spread out on greased cookie sheets to cool. Separate into individual pecan halves. Cool. Store in tightly covered container. Makes 3 cups.



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Microwave Magic

Cranberries To Relish All Year

As yet, I haven't seen a crop forecast for cranberries. Hopefully, the fresh berry will be in plentiful supply. If there is to be a short supply, get yours now. Remember the berries can be frozen in the bags as they come from the store.

These recipes using the tart berry can be useful throughout the year, not just at Thanksgiving.

CRANBERRY RELISH
 3 cups cranberries
 1 1/4 cups sugar
 1/2 cup water
 Grated peel of 1 orange
 Mix all ingredients in glass casserole or batter bowl. Cover and microwave on 100 percent power for 5 minutes. Stir. Cover and microwave on 50 percent power for 5-8 minutes. Pour into serving dish. Refrigerate for several hours before serving. Makes two cups. This relish is a great accompaniment for pork as well as chicken or turkey.

CRANBERRY TOPPING RECIPE
 2 cups cranberries
 1/2 cup sugar
 1/2 cup corn syrup
 Mix all ingredients in a 1-quart casserole. Cover and microwave on 100 percent power for 4 minutes. Stir. Cover and microwave until sugar is dissolved and mixture boils. Cook 3 minutes longer. Spoon cranberry topping over

Midge Mycoff

Home Economist
 Seminole Community College



pieces of the microwave cheese cake.
CHEESE CAKE
 2 cups graham cracker crumbs
 1/2 cup sugar
 1/2 teaspoon cinnamon
 1/2 cup butter
 3 - 8 oz. cream cheese
 1 1/2 teaspoon vanilla
 One-third cup sour cream
 1 1/2 teaspoon vanilla
 One-third cup sugar
 Combine crumbs, 1/2 cup sugar, butter, cinnamon in 9x13 pan and press firmly on bottom. Microwave 100 percent for 2 min. Beat cream cheese until smooth and stir in eggs, 1 at a time. Mix in sugar and vanilla. Pour into crust and bake 15 mins. turning every 4 mins. Combine sour cream, one-third cup sugar and vanilla. Blend

and pour over cheese cake. Return to oven for 1 min., 15 seconds. Chill. Top with fruit if desired.

ORANGE CHEESECAKE DELUXE
 1 envelope unflavored gelatin
 1/4 cup cold water
 1/2 cup skim milk
 One-third cup ricotta or dry small-curd cottage cheese
 2 tablespoons orange liqueur
 Granulated sugar replacement equal to 2 tablespoons sugar
 2 beaten egg yolks
 One-third cup orange juice
 1 1/4-ounce envelope low-calorie whipped topping mix
 4 egg whites
 In 4-cup glass measure, soften gelatin in water. Stir in milk, cheese, liqueur, and granulated sugar replacement. Cook at high for 3 minutes or till gelatin is dissolved, stirring 3 times. Add 1/2 cup hot mixture to egg yolks. Return to hot mixture. Stir in orange juice. Cook at high for 2 1/2 minutes or till mixture is slightly thickened, stirring 4 times. Chill till partially set. Prepare topping mix according to package directions; fold in gelatin mixture. Beat egg whites till stiff peaks form. Fold in gelatin mixture. Turn into 7-inch springform pan. Chill till firm. Loosen edge of cheesecake with knife. Garnish with orange slices and mint. Makes 10 servings.

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Mushrooms Mushrooming In New Uses

Most Americans know that it is unwise, potentially extremely dangerous, to pick any wild mushrooms and eat them. They could poison you. On the other hand, it's a pity not to enjoy the very special flavors available in safe, varied and tested varieties.

"Americans really don't know what they are missing by not at least trying some of the many edible fresh, canned and dried varieties that are becoming increasingly available in reliable specialty food shops around the nation," Town & Country says in the October issue in a comprehensive report on exotic mushrooms.

"Exotic mushrooms already play an important role in our best French and Italian restaurants, and our more innovative American chefs are utilizing more and more native chanterelles, morels, oyster mushrooms and boletes in the development of the New American style of cooking.

"Why? For the simple reason that to compare the rich flavor of most wild mushrooms with that of the cultivated, overbred, characterless white agarics — the common 'button' mushroom you find in the supermarkets — is like comparing the savors of sturgeon and lumpfish caviar."

Town & Country lists eight recipes, with where they come from, that can bring rejoicing to the cook or chef who is prepared to give them that old school try.

Following are three recipes:

CHICKEN SAUTE WITH WILD MUSHROOMS
 1 1/2 oz. dried Boletus mushrooms, chanterelles or morels
 5 Tb. butter
 1 3/4-lb. chicken, disjointed and washed
 Salt and freshly ground pepper
 1/4 cup flour
 1 Tb. vegetable oil
 15 small onions, peeled
 Pinch of thyme
 1 bay leaf
 1/2 cup dry red wine
 1/2 cup heavy cream
 Soak mushrooms in 1 1/4 cups warm water for 30 minutes, pick for grit, rinse and chop coarsely. Strain mushroom liquor through triple cheesecloth and set aside. Pat mushrooms dry, melt 2 Tb. butter in a small skillet, and saute mushrooms 3 minutes over medium heat. Season chicken with salt and pepper and roll lightly in flour. Heat 3 Tb. butter and oil in a large, heavy skillet, brown chicken on all sides, beginning with dark pieces, and remove. Add onions to skillet and brown evenly over moderate heat. Add chicken, mushrooms, herbs, red wine and about 1/2 cup of the mushroom liquor, cover lightly, and cook 35 to 45 minutes or till chicken is tender. Transfer contents of skillet to a hot platter, skim fat from cooking liquid, add cream and boil, stirring, about 3 minutes or till sauce thickens. Taste for seasoning and pour sauce over chicken. Serves 4.

ALICE WATERS' POTATO AND WILD MUSHROOM GRATIN
 1 1/2 lbs. new red potatoes
 1 1/2 oz. dried Boletus mushrooms, chanterelles or morels
 4 Tb. unsalted butter
 2-3 Tb. heavy cream
 1/4 tsp. minced garlic
 Salt and freshly ground pepper
 Peel potatoes, slice 1/4-inch thick, place in cold water and soak, changing water three times at 10-minute intervals. Soak mushrooms in 1 1/4 cups hot water about 20 minutes, pick for grit, rinse and chop coarsely. Strain mushroom liquor through triple cheesecloth and set aside. Preheat oven to 425 degrees F. Pat mushrooms dry and saute in 2 Tb. of the butter 3 minutes over medium heat. Add heavy cream, garlic, 1/2 cup of mushroom liquor and salt and pepper and cook 3 minutes. Dry potatoes well and arrange a layer of them in a lightly buttered 9-by-9-inch baking dish. Salt potatoes lightly, spoon on some mushroom mixture and continue layering, ending with a layer of potatoes. Dot with remaining butter and bake 15 to 20 minutes or till potatoes are a deep golden brown. Serves 6.

FETTUCINE WITH PORCINI, ONIONS AND TOMATOES
 1 1/2 oz. dried porcini (Boletus mushrooms)
 1 stick butter
 1 large onion, chopped
 1 large tomato, cored, seeded and chopped
 Salt and freshly ground pepper
 1 lb. packaged fettuccine
 1 Tb. oil
 2 springs fresh parsley, finely chopped
 1/2 cup freshly grated parmesan cheese
 Soak mushrooms in 1 1/4 cup warm water for 30 minutes, pick for grit, rinse and chop fine. Strain mushroom liquor through triple cheesecloth and set aside. Melt one-half the butter in a large skillet, add onions and tomatoes, and saute over medium heat about 3 minutes. Add chopped mushrooms, 1/2 cup mushroom liquor, and salt and pepper. Cover skillet, cook 30 minutes over low heat, uncover, increase heat, and continue cooking till no liquid remains. Pour 4 quarts water into a large kettle, add 1 1/2 Tb. salt plus 1 Tb. oil, bring to the boil, add fettuccine, cook al dente, drain and transfer to a large bowl. Add mushroom mixture, remaining butter, parsley and cheese, toss well, and serve immediately. Serves 4 to 6.

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NUMBER OF GAMES	ODDS	NUMBER OF GAMES	ODDS
1	1000000	10	100000
2	500000	20	50000
3	333333	30	33333
4	250000	40	25000
5	200000	50	20000
6	166667	60	16667
7	142857	70	14286
8	125000	80	12500
9	111111	90	11111
10	100000	100	10000

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SAVE 70¢ LB. - W-D BRAND USDA CHOICE BEEF ROUND BONE SHOULDER Roast LB. \$1.99

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W-D BRAND USDA CHOICE BEEF FULL CUT

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SAVE \$1.40 LB. - USDA CHOICE UNTRIMMED WHOLE BONELESS (14-16 LB. AVG.) N.Y. Strip LB. \$2.99

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SAVE 70¢ LB. - PINKY PIG FRESH OR SMOKED FULL RB HALF PORK Loin Roast LB. \$1.59

SAVE 80¢

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SAVE 20¢ LB. - PINKY PIG FRESH PORK SHOULDER ARM WHOLE Picnic LB. \$1.29

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THRIFTY MAID SHORTENING

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3 LB. CAN

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SAVE 40¢ - HARVEST FRESH Mushrooms 16-oz. PKG. \$1.89

SAVE 30¢

THRIFTY MAID ASSORTED FLAVORS

ICE MILK

99¢

HALF GAL.

SAVE 18¢ - MINUTE MAID ORANGE (REGULAR OR MORE PULP) Juice 16-oz. CAN \$1.29

SAVE 20¢

MRS. SMITH PUMPKIN PIE

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\$1.00

3 8-oz. CUPS

SUPERBRAND COTTAGE (STA-FIT OR REGULAR) Cheese 16-oz. CUP 99¢