

Evening Herald

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Spacewalkers Seize 2nd Errant Satellite

CAPE CANAVERAL (UPI) — A free-flying astronaut seized a second stranded relay station today and his partner, perched on Discovery's cherry-picker robot arm, lowered it to its berth to cap a triumphant two-satellite salvage mission.

With the Earth spinning by 223 miles below, Joseph Allen held the errant Westar satellite "steady as a rock" for an hour and a half while Dale Gardner installed a docking adaptor on its base.

The spacewalkers announced they had mounted the spacecraft on its cradle at 10:05 a.m. when the shuttle came in range of a tracking station in Guam.

"We have two satellites latched in the bay," said commander Frederick Hauck.

Gardner had seized the satellite at 7:31 a.m. after a breathtaking flight from Discovery's open payload bay with a jet-propelled backpack and a 4-foot-long grappling probe called a stinger.

The short flight to the stranded Westar was a repeat of Allen's flyover Monday to snag the marooned \$35 million

Palapa satellite.

Gardner fired small cold-gas jets to stop Westar's 2-rpm spin. Allen, anchored to the end of the mechanical arm, grabbed an antenna on top of the relay station at 8 a.m. and hung on to the floating 1,098-pound satellite.

Anna Fisher controlled the 50-foot arm in an unrehearsed operation made necessary by problems the spacewalkers had Monday installing a special mounting bracket on Palapa. Allen took the place of the holding bracket.

Television pictures beamed to Earth gave mission controllers a bird's eye view of the spectacular operation with the shuttle speeding along at 17,299 mph.

Hauck and Walker kept a close watch on the spacewalkers from inside the crew cabin.

Hauck and Walker fired Discovery's maneuvering rockets early today to begin the final stages of the tricky rendezvous, virtually a mirror image of the chase to catch Palapa.

Palapa and Westar, also valued at \$35 million, were

trapped in useless, looping orbits in February by rocket failures. Insurers, who paid \$180 million in claims, want them back for repairs and resale as the first used satellites.

During the final approach, the pilots executed a series of short rocket bursts to make subtle changes in the shuttle's orbit, allowing the 218,000-pound space pickup truck to overtake its quarry for the retrieval.

The astronauts are scheduled to end their eight-day mission Friday with a soaring glide from orbit for a landing at the Kennedy Space Center's 3-mile-long runway.

Gardner and Allen had trouble retrieving Palapa because an electrical unit on the satellite blocked installation of a special grapple fixture on top.

That prevented the shuttle's mechanical arm from lowering the spacecraft into the cargo hold as planned and forced the spacewalkers to guide it onto its cradle by hand.

The spacewalkers suggested the cherry picker approach Tuesday, which they said would

See SPACE, page 10A



Herald Photo by Rick Brunson

Maysoun Abbad, 15 of Palestine, left, fields a question about the refugee camp where she makes her home. Beside her are other members of the Children of War

four, from left, Brianna Latham, 14, Nashville, Tenn.; Donal Daly, 14, Belfast, Northern Ireland; and Yuval Shilon, 15, Jerusalem.

'Stop The Killing' Plea Of Kids From War-Torn Lands

By Rick Brunson
Herald Staff Writer

Four unlikely looking teenage diplomats came to Lake Mary High School to plead for peace today.

The youngsters, clad in jeans and tennis shoes, were representatives of the "Children of War" tour — a group of 40 children from war-torn countries that is criss-crossing the country promoting peace.

Their message to the crowded room of social studies students was simple: the killing in their countries has to stop and peace must be given a chance.

"I've seen enough killings and shootings," said Donal Daly, a 14-year-old boy from Belfast, Northern Ireland.

"The reason why I'm here is because I don't want to sit in my house and watch children get killed."

There have already been enough killings in his house, he said. His mother was fatally shot in the head for her work with nationalist political prisoners.

Donal's comrades have their own stories of oppression. Maysoun Abbad, a 15-year-old Palestinian girl who lives in a refugee camp on Israel's West Bank, said life there includes regular beatings from Israeli soldiers.

Yuval Shilon, 15, of Jerusalem, said he is in no danger but is working along with his family with Israeli peace groups who want to see conflict with the Palestinians resolved.

Brianna Latham, a 14-year-old black girl

from Nashville, Tenn., who is travelling with the group, said she represented minorities in this country who were being discriminated against.

The youngsters told the students they were telling them about abuses in their homelands so the next generation of adults would not make the same mistakes.

Maysoun said a direct appeal to the American people is better than political processes because, "I don't think the (U.S.) government does anything for peace — the people yes — but the government no."

They said their own governments took a dim view of their peace efforts.

"They don't know I'm here. I'll have to see what they do when I get back," said Donal.

"My government certainly doesn't like my involvement in the peace movement," said young Yuval.

"I don't have a government," Maysoun said. After telling about conditions in their respective countries, the children fielded questions from the students.

One asked Yuval how he felt about being a peace activist yet having to join the Israeli army in three years. It is mandatory for all Israeli youths, male and female, to serve in the military for three years when they turn 18.

"It's going to be very hard for me," he said. "The army is a necessity in Israel. It needs a strong army to defend itself."

Asked if women should have to serve too, he

See KIDS, page 10A



'Payneful'

SCC basketball coach Bill Payne wants to know what's wrong, even though his Raiders beat Florida College in Tuesday's season opener. See Sports, page 7A.

Area Baby Turned Down For Baboon Heart Surgery

ORLANDO (UPI) — A 5-week-old baby with the same heart ailment as Baby Fac has been turned down for a baboon heart transplant in California and flown to Boston for surgery instead.

James Derek Ware was taken to Children's Hospital Medical Center in Boston for evaluation of his ailment, hypoplastic left heart syndrome, to see if it would be worthwhile to try reconstructive surgery.

He was turned down for a baboon heart transplant by the surgical team at Loma Linda University Medical Center in California.

Meanwhile, Baby Fac's condition deteriorated Tuesday as her tiny body's defense system fought to reject the transplanted baboon heart that has kept her alive nearly three weeks, officials said.

But the doctor in charge of

carrying for the longest-living recipient of an animal heart said Tuesday that despite increased measures taken to halt the rejection, he does not consider the episode a serious threat to Baby Fac's life.

Dr. Leonard Bailey also said in a prepared statement that he is "not considering a human heart transplant."

While reading about Baby Fac, Orlando doctors learned about reconstructive surgery being performed for the ailment in Boston and Philadelphia.

"We now have a place where something can be done," said Dr. Shailaja Nadkarni, the baby's cardiologist in Orlando. "I told the parents this is a big chance they're going to take, that there are no promises about the outcome, but they want to take the chance, no matter how small."

See BABY, page 10A

Driver Faces Charges In Death Of Bicyclist

More criminal charges may be filed against a 30-year-old Sanford man accused of running into a bicyclist who died 2 1/2 hours after the crash on state Road 46 in Sanford.

Zach Hall, 37, of 439 9th St., was injured at 2:30 p.m. Monday and was transported to Central Florida Regional Hospital, Sanford, where he died at about 5 p.m., according to Florida Highway Patrol spokesman Pam Arington.

Mrs. Arington said that Kenneth Michel Doyle, 30, of 117 Anderson Circle, the driver of the pickup truck that hit Hall's bicycle, was apparently distracted when someone outside his truck pointed to fishing poles in the bed of his truck and he looked to see what the problem was.

Doyle apparently didn't see

Hall in the outside lane of the roadway, Mrs. Arington said. He has been charged with careless driving and other charges may be filed depending on the outcome of the patrol's homicide investigation into the accident.

Mrs. Arington said that alcohol use was apparently not a factor in the accident.

Hall's wife Ella said today that her husband, who was "a safe and careful rider," was on his way to meet her when the accident occurred. Mrs. Hall said her husband rode his bike frequently on state Road 46.

Mrs. Hall said her husband, who was partially disabled, was a former orange grove worker and he had lived in Sanford for 30 years.

Hall is the 40th traffic fatality in Seminole County this year.

—Susan Loden



Clearing For Construction

Land clearing is underway at the site of a 256-unit luxury apartment complex on the 9.44 acre tract on the Monroe Lakefront, bounded by French Avenue, Seminole Boulevard, Elm Avenue and Fulton Street. The complex, to be called Lakeview Village Apartments, will provide one and two-bedroom units, is expected to cost several million dollars and be completed in six to eight months. Blount Sikes Bouck & Rockett Inc., Winter Park, are consulting engineers and surveyors for the project. The site was purchased by Bland Development Corp. of Houston for \$1.2 million in June.

Herald Photo by Tommy Vincent

Doctors Vow Fight

Flat Fees Eyed For Medicare Services

WASHINGTON (UPI) — The Reagan administration is seriously considering a plan to pay doctors a flat, all-inclusive fee for services associated with each type of hospital case under Medicare. It was reported today.

The plan, a fundamental change in the way federal reimbursements are handled, would be an attempt to restrain the soaring costs physicians and surgeons charge the government under the federal health insurance program that covers 30 million elderly and disabled people.

The New York Times reported that the proposal is similar to the Medicare system introduced for

hospitals in October 1983.

The Times said officers of the American Medical Association are opposed to the change in payment for doctors and vowed to "fight it all the way."

The Department of Health and Human Services is considering the proposal and has been directed to report on its feasibility by July 1, three months before a current freeze on doctors' fees is to end, the Times said.

A flat, all-inclusive payment for the doctors' services associated with each type of hospital case would be established in advance by the

government. Payments for treatment outside hospitals would not be affected. Doctors now are paid for each individual service.

The change must be approved by Congress, which directed HHS officials to study the idea.

Officials explained the payment would depend on the diagnosis, regardless of how many services are performed or how many doctors are called in to treat the patient.

The plan would give doctors and hospitals similar incentives to control costs, the newspaper said.

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Inside

In a thinly veiled threat, Nicaraguan Defense Minister Humberto Ortega warns the U.S. that it will pay dearly if it invades his country. Story, page 10A.

Progress At Chrysler To Cost \$10 Billion

STERLING HEIGHTS, Mich. (UPI) — Chrysler Corp. Chairman Lee Iacocca says the surging automaker will spend \$10 billion in the next five years to launch new products and renovate its assembly plants.

Iacocca's comment came Monday as he introduced the automaker's new LeBaron GTS and Dodge Lancer compact cars at its recently opened high technology assembly plant.

Since rebounding from a brush with bankruptcy five years ago, Chrysler has spent \$7 billion on new product programs and modernization of aging plants.

In the next five years, Iacocca said, it plans to spend even more money. Beginning in mid-1986, the company will launch a new vehicle every six months for the next two years, a variety that includes small cars, sports cars and trucks.

Executive Vice President Stephen Sharf said money also will be spent on plants, beginning with the \$500 million Dodge City truck complex near Detroit.

Other plants that may benefit include Belvidere, Ill., Newark, Del., and two plants in St. Louis, Mo.

The introduction of the two H-cars marked the first public showing of the 2.8 million-square-foot Sterling Heights assembly plant, where production began in September. Chrysler bought the facility from Volkswagen of America in April 1983 for \$194 million and has invested an additional \$456 million.

The new plant has 91 robots to perform welding and heavy lifting jobs and 162 lasers, Iacocca said a unique feature is that the cars are built in sequence on an assembly line that will halt if a problem occurs at any point.

The line also will shut down if Chrysler runs out of any of the cars' 3,700 parts.

"They're sophisticated — and when something goes wrong it's hard to fix them," Iacocca said of the new Chrysler models. "But we're learning. That's the price of high technology."

The plant also has 2,000 hourly workers. Iacocca said a second shift is expected to be added in January, which will mean the callback of the last of Chrysler's indefinitely laid off workers, and the firm then will be "hiring off the street for the first time in many, many years."

Getting A Head Start On College

By Patricia McCormack
UPI Education Editor

NEW YORK (UPI) — Hitting the books harder for a chance at possible college credits appeals to a record number of high school juniors and seniors, a report on the College Board's Advanced Placement Program says.

Under the program, eligible students can take one or more of 24 college level courses designed for high school students, then take an exam, learning later if the work will count toward college credit.

A record 6,273 of the nation's 23,000 high schools last year gave the bright juniors and seniors a chance to take college-level courses, according to the report.

Seventy percent of grades given in the

subsequent 239,666 tests taken by the special students last May were 3, 4 or 5 — levels usually accepted for college credit or advanced placement, the report said.

The addition of some 19,000 students for a total of 177,406 in 1984 marked the largest annual increase in the Advanced Placement Program's 29-year history, College Board President George Hanford said.

The program encompasses "schools of every description," he said. "It is challenging students from all income levels, in inner cities, suburbs and rural areas."

High school students who take a sufficient number of AP courses may cut an entire year off a four-year college education, saving one-fourth of the normal cost of a bachelor's degree.

"Advanced Placement is like a shot of adrenalin for a school system," said Harlan P. Hanson, who heads the Board's Advanced Placement program.

Other highlights from the report: —Minority students accounted for 15 percent of all college-level AP exams taken, up from 11 percent in 1979.

—Males took 52 percent of AP exams, performed better than females on all but six tests and earned a higher mean grade — 3.19 vs. 3.04.

—The most popular examinations among 24 introductory college courses were English literature (60,507 exams), American history (40,632) and calculus (30,151).

—Nationwide, 14 exams were given for every 100 college-bound seniors.

FmHA Made Over \$70 Million Worth Of Home Mortgage Loans In Fla. In Fiscal '84

The Farmers Home Administration (FmHA) made 1,193 home mortgage loans to Florida families in fiscal year 1984 that ended Sept. 30.

FmHA is a credit agency of the U.S. Department of Agriculture and provides loan assistance to farmers and other rural residents who need credit but who cannot get it from private banks or other lending institutions. The loans are to be repaid in full, plus interest, to the U.S. government. FmHA has more than 2,000 field offices throughout the country with 4 in Florida.

In addition to these mortgages, 84 families were afforded an opportunity to better housing through loans that financed repairs to their existing homes. Loans totaling \$27,270,240 were made to finance the construction of 26 rural rental complexes around the state, and one loan was obligated for \$1,850,000 for

the construction of a farm labor housing complex. Total housing loans for the year amounted to \$70,115,470.00.

The Sanford office enabled 37 new Seminole and Brevard County home owners to purchase homes totaling \$1,300,000 during fiscal 1984, local FmHA Supervisor James E. Merrick said.

Merrick also said that six farmers in the Seminole-Brevard area were assisted with new loans totaling \$543,000 during the year. Some of these loans were made due to the 1983 Christmas freeze, while others were to purchase farms or farm equipment and livestock or for farm operating expenses.

Nationally, preliminary figures on Farmer Program type loans show FmHA provided 110,425 farm loans totaling \$4.4 billion during fiscal '84, Merrick said.

SHS Students Visit Historical Sites During Freedoms Conference

George Washington's headquarters, the colonial army campgrounds at Valley Forge, and colonial Philadelphia were a few of the historical sites visited by two Seminole High School students last month.

Lisa Johnson and Deborah Boyer, members of the SHS Anchor Club, attended a four-day conference on freedom and leadership at Freedoms Foundation in Valley Forge, Penn.

They were among 80 high school girls who participated in leadership workshops and listened to several speakers warn against apathy in America.

Probably the most popular speaker was a Ukrainian dissident Viktor Borovsky who is now a newscaster for Radio Liberty. Borovsky told how he was arrested by the KGB and confined

to a mental hospital. His crime? While in college, Borovsky wrote an essay and mentioned the name Alexander Solzhenitsky, a Russian novelist and dissident who exposed the atrocities in Soviet labor camps.

Ms. Johnson and Ms. Boyer were accompanied to Valley Forge by their Anchor Club advisor, Mrs. Elizabeth Johnson. Sanford's businesswomen's club, Pilot International, works with the club and funded the conference as well as travel expenses.

Freedoms Foundation is a non-profit organization whose purpose is to carry out national programs of information and education emphasizing the principles underlying the unique freedoms enjoyed by United States citizens.

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The Sheik From DOPEC Made JA Economics Project A Real Gas

By Rick Brunson
Herald Staff Writer

Sometimes you have to get downright zany with kids to teach them economics.

That according to Dave Farr, a Sanford real estate businessman, who just finished teaching a Junior Achievement "Project Business" course to ninth graders at Seminole High School. And he went to great lengths to put some pizzazz in "the dismal science."

For nine weeks Farr taught the students the basics of supply and demand, price theory, comparative economic systems and all the other fundamentals found in any basic economics course. But the way he did it turns conventional education on its head.

He set up classroom economy where students were "paid" with phony dollar bills for being punctual to class or completing assignments on time. With the money they would buy items like record albums and bags of bubble gum.

When Farr started teaching about joint venture capitalism the students quickly caught on.

"They were actually forming cartels in the classroom to buy this album and then pass it around to the other students," he said.

To teach them how goods and services come together in the marketplace, Farr brought in the staple meal of the teenage diet to make his point — hamburgers and French fries.

Instead of using charts and graphs to teach the law of supply and demand, Farr animated the subject by coming in dressed as an Arab sheik — "a representative of DOPEC," he said.

As a minister for DOPEC, which stands for "Donut-



Dave Farr

Producing Exporting Countries," Farr brought in a dozen donuts for the 30 class members. With the supply less than the demand, he was able to start off the bidding at \$30 a donut. The students weren't willing to spend that much.

However, as he started smashing the donuts and throwing them away, they started coughing up the bucks.

The class took field trips to see how businesses operate and Farr sent them out collecting business cards one day to familiarize them with local establishments.

The class scanned the business sections of newspapers and did advertising studies to show how companies try to create a need for their products. To make his point, Farr again used an example close to the teenager's heart — designer clothes. He tried to show them that the product quality of two shirts was about the same, even though one had a famous label. However,

er, the Calvin Klein-clad youngsters didn't buy it, he said. "I usually don't make much headway there because they are so label conscious."

At the end of the nine weeks, Farr held an auction to give students a chance to spend the rest of their "money." Competition got so fierce, he said, that students paid \$300 for a 98-cent bag of bubble gum.

Farr said the course gave students a chance to see how businesses operate from a practical side and gives business people a chance to interact with the community.

He said his teaching style showed the students that business is good. "And they ate it up," he said.

Ted Richardson, a 14-year-old student in the class, agreed.

"It was a lot of fun," he said. "He made it into a game to get it across and that was real neat."

Jean Jones, a civics teacher at SHS who brought the program was "outstanding" and applauded his methods.

"I can give it to them out of a book but when a man or woman from the business world gives it to them, it makes a lot more sense to them."

The program is sponsored by Junior Achievement and funded by contributions from local businesses.

There may not be another Project Business class at Seminole for a while, Ms. Jones said, because the school needs another \$500 to finance it. On top of that, no business people have stepped forward to take the class for another nine weeks.

"Our problem is finding consultants who are willing to give their time," she said.

Farr, who has taught the

program three years called it "rewarding" and said he plans to continue teaching it in the future.

"It's a great feeling and I'll probably do it until I can't do it anymore."

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U.S. Could Face Gas Shortage Next Year

NEW YORK (UPI) — The United States could face a natural gas shortage next year unless American companies find new reserves quicker, and producers are provided with an economic incentive, an Arco Oil and Gas Co. official says.

"The natural gas surplus peaked in 1983 and has been declining sharply since then," said Stuart Mut, senior vice president of Arco Oil and Gas.

"We might begin to get into the danger zone in 1985," he said.

If the United States continues to find new reserves at the current low rate of 10 trillion cubic feet a year, the industry will be unable to meet demand in 1985, an Arco study said.

Mut also said there is plenty of gas to be found

but producers must be given the economic incentive to search for new sources.

Arco's study assumes that U.S. gas consumption will average about 18.4 trillion cubic feet annually between 1984 and 1991.

The United States must have a cushion of 1 trillion cubic feet in the system each year to avoid spot shortages of natural gas, Mut said.

"If the United States imports an additional 1 trillion cubic feet of gas a year from Canada, we may be able to postpone the day of reckoning until the winter of 1986-87," the Arco executive said.

"If we add the Canadian imports, we can remain comfortable longer, but we still won't be far from a tight supply situation."

Lawmen Nab Eight In Seminole For DUI

The following persons have been arrested in Seminole County on a charge of driving under the influence:

—Ullyses Cunningham, 52, of 401 Palmto Ave., #104, Sanford, was arrested at 4:20 a.m. Saturday on U.S. Highway 17-92, Sanford, after driving with his vehicle's bright headlights on. He was also charged with having an improper vehicle tag.

—Dawn Michelle Hipwell, 18, of Orlando, at 4:50 a.m. Saturday after her vehicle ran off the road, hit an air conditioner and became stuck in a yard on Gold Street at Orange Avenue, Goldenrod. A highway patrolman reported that Ms. Hipwell said she had parked her car there on purpose and couldn't understand why the residents wouldn't help her leave. She was also charged with having an unassigned tag attached to her car.

—Kathleen Ann Pittman, 29, of 125 Hollin St., Lake Mary, at 11:27 p.m. Saturday after her car crossed the centerline of U.S. Highway 17-92, Casselberry. She was also charged with driving with a suspended license.

—Peter James Feeley, 29, of Las Vegas, Nevada, at 3:03 a.m. Sunday on state Road 427, Oviedo. Oviedo police report he was driving 64 mph and his vehicle had a flat tire. He was also charged with careless driving.

—Kevin Keith Hormell, 26, of Orlando, at 5:57 a.m. Sunday after his car ran a red light on state Road 434, Altamonte Springs.

—Robert James Caldwell, 19, of 1314 Windsor Ave., Longwood, at 1:55 a.m. Sunday after his car was involved in an accident on state Road 434, Altamonte Springs.

—Jeffrey James Kline, 22, of Orlando, at 2:25 a.m. Monday on Interstate 4, Casselberry, .3 of a mile south of U.S. Highway 17-92. A highway patrolman reported Kline's vehicle passed his patrol car on the right, crossed the centerline and forced the officer to move from the center lane into the left lane of the roadway.

—Vincent John Rybert, 37, of 903 Spring Ave., Oviedo, at 9:32 p.m. after police received a report that his car was stopped in the roadway of Spring Avenue

at state Road 434, Oviedo. The car's engine was running, its lights were on and Rybert was passed out in the driver's seat, police reported.

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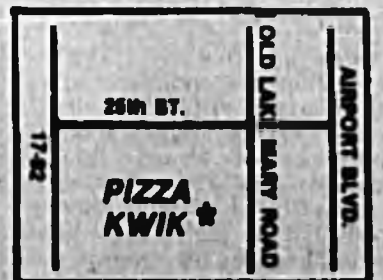
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Man Charged With 'Brooming' Guard

A Seminole County jail inmate who allegedly hit a corrections officer with a broom will be charged today with battery on an officer, according to sheriff's spokesman John Spolski.

Deputies report that corrections officer Cecil Bellamy, 63, entered a cell in the medical area of the jail and ordered Thomas Gooch, 28, of Altamonte Springs, to clean up the remains of a paper fire he had reportedly set in the cell.

Gooch reportedly grabbed a broom from Bellamy and hit him with it. Bellamy was examined by a jail nurse and was transported to Central Florida Regional Hospital, Sanford. Bellamy was examined at the hospital as a precautionary measure and released.

The fire, which Spolski said posed no threat to the safety of the other inmates, was quickly extinguished by jail personnel.

Gooch, of 319 Salina St., has been in jail since Oct. 11 when he was charged with robbing an 11-year-old Altamonte Springs girl. He is accused of threatening the child with a knife and taking 50 cents from her as she walked in a wooded area of Altamonte Springs.

Gooch was being held without bond in that case and Spolski said additional charges related to

Action Reports

- ★ Fires
- ★ Courts
- ★ Police

the assault on the officer will be filed today.

INMATE ASSAULT

A federal prisoner being held in the Seminole County jail reported to sheriff's deputies that he was punched and kicked by five prisoners after he confronted one of the five as he was allegedly stole items from his cell.

The victim said the incident occurred around 8:30 p.m. Monday and he received injuries to his neck and left hand, according to a sheriff's report. Deputies are investigating the attack.

GOT WHAT HE WANTED

A Sanford man who told a sheriff's deputy he "wanted to go to jail" got his wish Tuesday.

Deputy James Gibson reported that twice within 15 minutes he ordered the man to stop standing in the right lane of U.S. Highway 17-92 at Park Avenue, Sanford. During the first confrontation the man moved, but Gibson checked the

area several minutes later and the man was back in the roadway.

The suspect refused to leave the road where cars were swerving around him. Gibson said, adding that as he pulled him to the roadside the man "poked me in the chest with his right index finger and stated he wanted to go to jail."

Robert James Conley, 43, of 217 Elm St., Oviedo, was arrested at about 8:45 p.m. Tuesday. He was charged with assault on an officer, failure to obey a lawful order and disorderly intoxication. He was being held in lieu of \$5,000 bond.

BURGLARIES & THEFTS

Twenty microwave ovens with a total value of \$8,000 were stolen from the garage of a model home at 389 N. Crossbeam Drive, Casselberry. The ovens, which were stolen Sunday or Monday, belong to General Homes, Inc. of Winter Park.

A thief took four beds, linens, four lamps, four nightstands, and three mirrors with a total value of \$700 from the San Pedro Scripture Camp, 1300 Dike Road, San Pedro Center, Casselberry. Caretaker Jim Henderson, 56, who lives at the camp, reported to deputies that

the items were taken Sunday or Monday.

FIRE CALLS

The Sanford Fire Department responded to the following calls.

Monday

—9:30 a.m., 1020 State St., rescue. A 69-year-old woman choked on a cough drop. The tablet had been removed by the time rescue workers arrived.

—1:12 p.m., 705 Magnolia Ave., rescue. A 45-year-old woman with chest pains was taken to the hospital.

—2:42 p.m., 950 Mellonville Ave., rescue. An 81-year-old woman who had difficulty breathing was taken to the hospital.

Tuesday

—3:33 a.m., 24th Street and Mellonville Avenue, false alarm.

—7:02 a.m., 83 William Clark Court, rescue. A 57-year-old woman with chest and stomach pains was taken to the hospital.

—7:44 a.m., 805 Park Ave., rescue. A 24-year-old man could not be awakened. He responded to ammonia tablets and was taken to the hospital.

—9:45 a.m., 2417 Orange Ave., rescue. A person was reported down but there were no injuries.

—11:24 a.m., 718 Pecan Ave., rescue. An 82-year-old man who fell and hit his head on a bed rail was taken to the hospital.

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SANFORD

CALENDAR

WEDNESDAY, NOV. 14

Casselberry Rotary Club breakfast, 7:30 a.m., Casselberry Senior Center, 200 N. Triplet Drive.

Financial advisory service for senior citizens available by appointment, 1 p.m., Casselberry Senior Center, 200 N. Lake Triplet Drive. Call 831-3551, ext. 264.

Medicare help for seniors, 10 a.m. until noon, Casselberry Senior Center 200 N. Triplet Drive, Casselberry.

Special bowling league for handicapped individuals, 3:15-5 p.m., Longwood Fairlanes Bowling Center, 607 Savage Court (off State Road 434). Call 834-2145 for information.

League of Women Voters of Seminole County Unit on Election Laws, 9:30 a.m., Westminster Presbyterian Church, Red Bug Road, Casselberry.

Altamonte Springs AA, closed, 8 p.m., Altamonte Springs Community Church.

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

Rebos Club AA, 130 Normandy Road, 5:30 p.m. and 8 p.m., closed.

Sanford Born to Win AA, 1201 W. First St., 8 p.m., open.

THURSDAY, NOV. 15

Humane Society of Seminole County newspaper collection drive, 10 a.m. to 4 p.m., animal shelter at 2800 County Home Road, Sanford.

Lake Mary Rotary Club, 8 a.m., Mayfair Country Club.

Winter Springs Serotoma, 7:30 a.m., Big Cypress.

Sanford Rotary Club, noon, Sanford Civic Center.

Senior Power luncheon, 11 a.m., Covenant Presbyterian Church, Highway 17-92 at Lake Mary Boulevard. Speaker, Judy Hlchuk, District director, Area Agency on Aging.

Mother Earth Chapter 60, Seminole County Agri-Center, Highway 17-92, Sanford, 7:30 p.m. Speaker, Dr. Robert Cumingham, chiropractic physician, who will speak on health care for all ages.

Seminole Chapter Florida Audubon Society, 2 p.m., Florida Power and Light Sunshine Room, Sanford. Wendy Hall, director of educational services for Florida Audubon will present program on Bald Eagles and Birds of Prey.

Open for viewing 1-5 p.m. every Thursday until Thanksgiving: Christ Episcopal Church, Women's Civic League Library and the Bradlee-McIntyre House in Longwood Historical District.

Farm-City Barbecue Dinner sponsored by the Greater Sanford Chamber of Commerce Agri-Business Committee, 7 p.m., Seminole County Agri-Center, 4320 S. Orlando Drive, Sanford. Guest speaker will be State Rep. Art Grindie. Multimedia presentation of a Century of Progress.

Cancer Victims and Friends Central Florida Chapter, 7:30 p.m., First Presbyterian Church, 108 E. Church St., Orlando. Color film, Cancer War. Free to the public.

South Seminole Senior Citizens covered dish luncheon, 12:30 p.m., Casselberry Woman's Club, Overbrook Road. Opal Register will present slides of her trip to Australia, New Zealand and the South Pacific.

Free blood pressure checks, 10 a.m. to noon, Casselberry Senior Center, 200 N. Triplet Drive, Casselberry.

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WORLD

IN BRIEF

Bombs Rock Major Cities As Students Protest Crackdown

SANTIAGO, Chile (UPI) — Bombs timed to explode simultaneously rocked major cities in Chile after a day of student demonstrations protesting a state of siege imposed by the military regime in a crackdown on dissent.

Six dynamite charges exploded at different points in the Chilean capital Tuesday night, damaging lamp posts to which they were attached, residents said. No injuries were reported and no one claimed responsibility for the bomb attacks.

At the same time, in the copper mining center of Rancagua, 54 miles south of Santiago, a bomb destroyed the offices of the local newspaper, *El Rancaguino*. Simultaneous explosions also were reported in the southern industrial city of Concepcion and the Pacific port of Valparaiso, authorities said.

President Augusto Pinochet placed the country under a state of siege last Tuesday for the first time since 1978 to counter a wave of mounting protests and terrorist violence against his 11-year-old military regime.

Tutu First Black Anglican Bishop

JOHANNESBURG, South Africa (UPI) — Desmond Tutu, Nobel Peace Prize winner and outspoken critic of South Africa's system of institutionalized race discrimination, has been elected the first black Anglican bishop of Johannesburg.

Tutu, 53, accepted the appointment in a telephone call from New York where he is a visiting cleric at the General Theological Seminary, a church spokesman said Tuesday. He could not immediately be reached for comment.

Tutu, secretary-general of the anti-government South African Council of Churches, Oct. 16 became the second black South African anti-apartheid activist to be awarded the Nobel Peace Prize.

He was elected bishop by the 23-member Southern African Synod of Anglican Bishops after a 400-member Johannesburg assembly last month failed to agree on the appointment to the second most senior post in the church after the archbishop of Cape Town.

Guerrillas Down Crop Duster

SAN SALVADOR, El Salvador (UPI) — Leftist rebels escalating a drive to undermine the war-weakened economy burned cotton fields in an eastern province and brought down a crop-dusting plane.

Rebel forces burned 250 acres of the country's vital cotton crop near Estanzuelas, 45 miles east of San Salvador in Usulután province, and near Jiquilisco, 48 miles southeast of the capital in the same province.

Guerrilla gunners near Estanzuelas, firing on a crop-duster plane, hit the pilot, who lost control of the plane. The aircraft spiraled to the ground and crashed in a burst of flames.

Ortega: Nicaragua Will Defend Itself Against U.S.

MANAGUA, Nicaragua (UPI) — Defense Minister Humberto Ortega warned that Nicaragua would "take all means necessary" to protect itself against a U.S. invasion and vowed such a step would be costly for American troops.

But Ortega Tuesday repeatedly evaded questions about arms shipments to Nicaragua, specifically helicopter gunships believed to be the highly advanced Soviet-made MI-24 "Hinds," or possibly, MIG-21 jet fighter-bombers.

"We are obligated to take all means necessary to protect ourselves," Ortega said.

In Washington, Pentagon spokesman Michael Burch said Tuesday "circumstantial evidence"

suggested Nicaragua might be planning an invasion of El Salvador or Honduras, but conceded under questioning the military had "no hard evidence."

Echoing the Pentagon spokesman, U.S. Ambassador to Costa Rica Curtin Winsor said in San Jose that Nicaragua's military buildup was a "destabilizing factor" in the region and the United States feared Managua planned an invasion.

Ortega, who is brother of President-elect Daniel Ortega, said the escalated war of words against Nicaragua was planned by "the most reactionary circles of the United States" to condition Americans to accept a U.S. invasion of Nicaragua.

...Kids

Continued from page 1A

added. "The ideal situation is not to have an army ... but I believe if we have to serve, girls should have to serve too."

Brianna drew the most fire from the students who asked how she could feel discriminated against living in America. She countered that she was called names when she was younger and had to live in substandard housing because she was black.

Some members of the audience said the

youngsters were "interesting" but said they seemed to lack "a good grip" on current events.

But others said the talk was enlightening and said they were looking to enlist in the peace movement here.

"I think it's good that people would take the time to get together and talk about this stuff," said Jeanine Gifner, a 15-year-old sophomore.

The tour was put together by the Religious Task Force of the Mobilization for Survival, an interfaith coalition of 60 national religious organizations. By the end of the month the group will have been to 35 American cities.

Supreme Court To Consider Rights Of Retarded

WASHINGTON (UPI) — The Supreme Court, in a case involving the rights of the handicapped, has agreed to decide whether zoning laws can be used to keep group homes for the mentally retarded out of certain neighborhoods.

The justices accepted an appeal Tuesday from the city of Cleburne, Texas, challenging a lower court order that said its zoning ordinance unconstitutional because it discriminated against the mentally handicapped.

The announcement throws into question a ruling by the 5th U.S. Circuit Court of Appeals that said the zoning ordinance was a manifestation of the "deep-seated historical prejudice against the mentally retarded."

The high court recessed for two weeks Tuesday, but not before Justice John Paul Stevens again jabbed the court majority for what he said was its bias in favor of prosecutors and against criminal suspects.

The criticism was included in a dissent from a 6-3 court ruling allowing Florida prosecutors to use three pounds of cocaine as evidence against a man accused of smuggling.

Stevens said the majority justices had let the "specter of a drug courier escaping punishment" cloud their judgment in the case, which he said should have been left to Florida courts.

The dissent highlights Stevens' growing belief that the court majority acts too hastily to reverse lower court rulings when the prosecution loses and is reluctant to give the same kind of relief to criminal suspects.

"The unusual action the court takes today illustrates how far the court may depart from its principal mission when it becomes transfixed by the specter of a drug courier escaping the punishment that is his due," Stevens said.

The dispute over the home for the mentally retarded began

when the Cleburne Living Center leased a house in July 1980 to establish a home for 13 mentally retarded adults.

The house was to hold 13 men and women who are mildly retarded. They would have 24-hour supervision and a staff would work with the residents to teach them how to cook, clean, live more independently and plan their leisure time.

The city council refused to grant a permit for the house to open, however, relying on a zoning ordinance that requires a special use permit for operation of hospitals for the "insane or feeble-minded."

The council said it rejected the permit because of the attitudes of the local residents, fears of

Without Food, Poor Farmer Kills 7 Kids

TULLE, France (UPI) — A poor farmer suffocated seven of his wife's newborn infants over a seven-year period because he, his wife and two children represented "too many mouths to feed."

Jean-Pierre Leymarie, 45, was convicted Tuesday of the deaths and sentenced to eight years in prison. His wife, Rolande, 32, was convicted of complicity and given a suspended five-year sentence in a court in central France.

Leymarie told the court he and his wife agreed to kill the newborns between the years of 1978 and 1983 because he already had "too many mouths to feed." He was convicted of premeditated murder by suffocation.

Leymarie's wife told the judge she knew the family's income was insufficient to support the 12 children she had given birth to — including three stillborn — since her marriage at the age of 16.

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...Baby

Continued from page 1A

Marlene and James Ware took the baby, who weighs 6 pounds, to Boston Tuesday.

"He's had several tests and X-rays to find out if he indeed has hypoplastic left heart syndrome," said Nancy Collins, a spokeswoman at the children's hospital in Boston.

"He will have cardiac catheterization today," she said. "After that doctors will know conclusively. If he does have it, doctors will begin to plan for surgery, which would occur in one to three days."

Doctors say about 1 in every 12,000 babies is born with the

ailment. The surgery reroutes arteries to make the right ventricle, which normally pumps blood to the lungs, also do the work of the left ventricle, which normally pumps blood throughout the body.

Since 1979, the surgery has been performed on 86 infants, and 39 lived to be discharged from the hospital, said Wendy Malacaria, another spokeswoman. She said she

didn't know how many were still living, but "the cardiologists say there are a number of children doing well."

"The oldest survivor is 4 years old and this is for a disease formerly considered uniformly fatal," she said.

Baby Far's surgeons have undergone criticism that they did not consider the surgery before performing the baboon heart transplant.

...Medicare

Continued from page 1A

Beneficiaries will not have to pay more but probably would save money because, under current law, they must pay 20 percent of the approved amount for doctors' services. Medicare pays 80 percent.

Total Medicare spending continues to rise, reaching \$62.7 billion in the fiscal year 1984.

...Space

Continued from page 1A

save time and lower the risk of damaging the satellite in case the grapple fixture did not fit on Westar either.

Merrett Syndicates Ltd. of London and International Technology Underwriters of Washington paid NASA \$5.5 million and Hughes Aircraft Co., builder of the errant satellites, \$5 million to attempt the retrieval. The rocket boosters that

failed were built by McDonnell Douglas Astronautics Corp.

The satellites were originally owned by Indonesia and Western Union, but the insurers later gained title to both relay stations in order to arrange the rescue mission.

AREA DEATHS

FREDERICK ALAIMO

Mr. Frederick Alaimo, 101, of 889 Orienta Ave., Altamonte Springs, died Monday at the Life Care Center, Altamonte Springs. Born Feb. 14, 1893 in Sicily, he moved to Altamonte Springs from Steubenville, Ohio in 1977. He was a retired shoemaker and a member of First Christian Church. He was a member of Sons of Italy, East Liverpool, Ohio.

Survivors include a daughter, Jennie Delphia, Altamonte Springs; one grandson and two great-grandchildren.

Baldwin-Fairchild Funeral Home, Forest City, is in charge of arrangements.

JOHN HERNANDEZ

Mr. John Hernandez, 51, of 1017 Howell Branch Drive, Casselberry, died Monday at Florida Hospital-Altamonte. Born Dec. 12, 1932 in New York, he moved to Casselberry from Puerto Rico in 1980. He was an owner of an auto parts store and a Presbyterian.

Survivors include his wife, Madeline; two sons, John Philip and Ronald, both of Casselberry; two daughters, Madeline and Annabelle, both of Casselberry; parents, Mr. and Mrs. Candido Hernandez, Ocala; brother, Edgar, Ocala; sister, Elsie Hernandez, Ocala.

Baldwin-Fairchild Funeral

Home, Altamonte Springs, is in charge of arrangements.

VERA MAE KELLY

Mrs. Vera Mae Kelly, 47, of 3645 E. state Road 48, Sanford, died Saturday at Florida Hospital-Orlando. Born April 24, 1937 in Sanford, she was a lifelong resident. She was a homemaker and a member of St. Matthews Missionary Baptist Church.

Survivors include her husband, Freddie; three sisters, Ella Jean Washington, St. Augustine, Bonnie Williams, Sanford, and Jewel Ervin, Tallahassee; two brothers, Charlie Ervin Jr., Eatonville, and Sgt. Franklin Ervin, Clarksville, Tenn.

Wilson-Eichelberger Mortuary is in charge of arrangements.

NATHANIEL WHITAKER SR.

Mr. Nathaniel David Whitaker Sr., 71, of 1209 13th Place, Sanford, died Sunday at Central Florida Regional Hospital. Born Oct. 23, 1913 in Archer, Fla., he moved to Sanford 30 years ago. He was a retired laborer for the city of Sanford and a member of Trinity United Methodist Church and Celery City Elks Lodge.

Survivors include his wife, Mildred Mickens Whitaker; daughter, Viena Newson, Dade City; son, Nathaniel Jr., Miami; three stepdaughters, Gloria Gilchrist, Vivian McGibany, and Delores Mickens, all of Sanford; stepson, Billy Gilchrist, Sanford; 15 grandchildren; eight great-grandchildren; brother, Lee Whitaker, Jacksonville.

Sunrise Funeral Home, Sanford, is in charge of arrangements.

Funeral Notices

WHITAKER, NATHANIEL DAVID SR. — Funeral services for Mr. Nathaniel David Whitaker Sr., 71, of 1209 13th Place, Sanford, who died Sunday, will be Saturday at 1 p.m. at Trinity United Methodist Church with the Rev. Troy Reid officiating. Viewing 4-9 p.m. Friday, Sunrise Funeral Home in charge.

KELLY, MRS. VERA MAE — Funeral services for Mrs. Vera Mae Kelly, 47, of 3645 E. state Road 48, Sanford, who died Saturday, will be held at 2 p.m. Saturday at St. Matthews MB Church, East Main Street, Sanford, with pastor T.L. Jenkins in charge. Burial to follow in Restlawn Cemetery. Calling hours for friends will be from noon to 5 p.m. Friday at the chapel, Wilson-Eichelberger Mortuary in charge.

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PEOPLE

Evening Herald, Sanford, Fl. Wednesday, Nov. 14, 1984-1B

Cook Of The Week

Dr. Greenberg Adds Touch Of Class To Feast

By Brenda Lowe
Herald Correspondent

This week's cook, Dr. Andrew Greenberg, gives us recipes with the accent on elegance. They will add a "touch of class" to your holiday feast.

Andy was born in Miami Beach but he says he spent several years in Cocoa Beach. He recalls having a happy childhood with mostly typical boyish activities. Andy says that if he didn't have a gig in his hand, he had a slingshot in his pocket, or was busy being a Cub Scout. One thing about his boyhood, though, was not quite so typical.

He says that he had his own "zoo," which consisted of snakes, turtles an iguana and a pelican. His mother didn't always share his enthusiasm for this menagerie and often chased him and his collection with a broom!

Some of Andy's fondest memories are of walking along the white, sandy beaches and collecting shells, such as spiny conchs, which he says were in a plentiful supply then.

When he was in high school, Andy attended a "career day" program at Lindsay Hopkins Hospital in Miami. He says that he knew he wanted to be a professional of some sort and when he saw the periodontal surgery being performed at the hospital, he found it "fascinating," and thus decided on dentistry as his profession. He attended Emory University Dental School in Atlanta. Andy "put up his shingle" in Sanford in 1977. His wife, Susan, assists him in his office. They have a son, Marty, and are expecting their second child in January.

In 1975, Andy took a gourmet cooking course in the home of Sue Kretzberg, a published cookbook author. His mother, who is from South America, was his first teacher, however. He says his mother is a wonderful cook. Andy's parents are now living in Sarasota.

Besides cooking, Andy enjoys racquetball and fishing. He and Susan go to Thousand Islands, a resort in upper New York State near the Canadian border. It was

while they were there that Susan decided she liked fishing, too. When she started actually catching fish, she was "caught." The last time they were there, Andy says that they caught three large salmon, for a total of 27 pounds. He has a 12 1/2-pound bass mounted on his office wall, the payoff for many long hours of patiently waiting for the "big one." Another favorite retreat for Andy and Susan is Sanibel Island, where shell lovers can find an abundant variety of Florida's bounty.

Following are some of Andy's recipes for a memorable holiday feast.

TURKEY STUFFING

For a new accent to your holiday meal, try this untraditional recipe. The egg noodles and garbanzo beans lend a unique flair to this stuffing. Your family will "gobble" it up!

(For a 12 to 15 pound turkey)
1 large package of Pepperidge Farm Corn Meal Stuffing
1 large package of Pepperidge Farm regular stuffing
2 large onions, chopped
2 green peppers, chopped
2 large cloves fresh garlic, finely chopped
1 pound unsalted butter
3 cups white wine
turkey giblets
1 small package Muellers egg noodles
1 small can garbanzo beans
1 small package fresh mushrooms, sliced

Brown onions and green pepper; add finely chopped garlic at the very end of browning. Then add the sliced mushrooms. Chop and brown the giblets. Cook hal the package of egg noodles and drain. Mix the stuffing mix, corn meal mix, browned onion, green pepper, garlic, mushrooms, noodles, garbanzo beans (drained), one pound of melted butter and add the giblets. Mix thoroughly and add white wine to moisten, as desired. Stuff both ends of the turkey. Bake any extra stuffing covered with tin foil, at 325°

MANDARIN DELICIOUS SALAD

Adding a taste of foreign intrigue to your meal is as easy



Herald Photo by Gregory Gehrt

Dr. Andrew Greenberg has a unique stuffing recipe

as serving this tantalizing salad. The succulent Mandarin orange slices give this dish the faraway taste of China.

Romaine lettuce
1 can of Mandarin orange slices
1 small bag sliced almonds
1 small package fresh mushrooms
1 small package of cherry tomatoes

DRESSING:
Mix the juice from the Mandarin orange slices with one bottle of Old Dutch Salad Dressing. Arrange all the ingredients (except the dressing) in a serving dish, layering first the lettuce, then mushrooms, tomatoes, orange slices, then the almonds. Pour salad dressing over the

salad just before serving.
CRANBERRY RELISH
Fresh cranberries offer a zingy touch to this crunchy, great-tasting relish.

1 package fresh cranberries
1 whole orange, peeled and separated
1 cup walnuts or pecans
Add sugar (or Equal) to taste. Grind cranberries, orange and nut meats together.

CRANBERRY SALAD
Frosty white grapes are the crowning touch to this refreshing Jello salad. Use the same recipe as above and add to lemon Jello mix while in the liquid state. Let cool and set. Add white grapes, dipped in sugar and frozen, to the top of the Jello to finish.

Chapter Creates An Edible Masterpiece

Xi Theta Epsilon chapter of Beta Sigma Phi met at the home of Laurel Rodgers who gave a program on "Creating an Edible Masterpiece." With the help of some of the members, Laurel

demonstrated the art of cake decorating using a doll cake as the model.

After the cake was decorated, she wrote *Happy Birthday Ginny* on the cake front. The chapter

then sang *Happy Birthday* as the cake was given to Ginny Hagan for her birthday.

Following the program, president Victoria Hughes led the business meeting. The social committee discussed going to the theater later in the month. Plans will be finalized at the next meeting.

The service committee discussed the need that Gladys

Wilson has for school supplies. These will be brought in and given to Mrs. Wilson to give out as she sees fit.

Plans were made to attend the All Chapter luncheon on Nov. 3 at the Skyport Restaurant in Sanford. Members looked forward to this annual event.

Who's Cooking?

The Herald welcomes suggestions for cooks of the week. Do you know someone you would like to see featured in this spot? The Cook of the Week column is published every Wednesday.

Novice cooks and ethnic cooks, as well as experienced cooks and master chefs add a different dimension to dining. Who is your choice? Maybe it's your mother, father, brother, sister or friend.

Submit your suggestions to Doris Dietrich, The Herald PEOPLE editor, 322-2611.

League Bazaar

The Longwood Civic League Women's Club will hold its annual Bazaar on Saturday and Sunday Nov. 17 and 18 at the club building, 150 West Church Ave., beginning at 9 a.m.

Sloppy joes will be available with chili dogs, hot dogs and coffee. There will also be a table of baked goods and crafts with a white elephant table, a popcorn machine and a fortune-telling tent.

The Bazaar is held during the same time as the Longwood Arts and Crafts show.

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Herald Photo by Doris Dietrich

Ann Brisson, Bill Partington and Betty Smith discuss ecology.

Ecologist Tells Club Importance Of Growth Management In Area

Bill Partington, an ecologist who has been involved in education about our environment since 1965, told members of the Sanford Woman's Club at their November luncheon meeting that growth management in Florida presents a real dilemma.

Persons responsible for growth management are caught between people who want vigorous control (virtually no new development) and those who enthusiastically believe growth is healthy and necessary for the economy. Both sides agree there must be management of some kind.

Partington was introduced by Betty Smith, chairman of the conservation department and newly elected first vice-president replacing Vivian Buck. Partington is Director of Conservation for the Florida Audubon Society and headed the Florida Defenders of the Environment, an organization that fought the barge canal.

Partington indicated that a good management program would: identify growth areas, plan well, and then stick to the plans. It is very important, he said, to identify valuable resources that need to be maintained. These include certain wetlands and places of great historic significance; however, some things can be updated without harm to the ecology.

Partington stressed the important of preserving our native plant communities because they perform such valuable environmental services. They are helpful in: keeping out bays clean, sheltering wildlife, providing needed nutrients, stabilizing soil along beaches and in woods, controlling erosion, preventing storm damage along ocean fronts, reducing flood surges during wet times, providing components for medicines and in stabilizing the climate. Best of all, they require no care.

Partington humorously suggested club

members might like to join a Florida Organization Against Progress. There are no dues, no meetings, just opposition to progress. Bumper stickers such as "When you leave Florida, Take a Friend," or "If You're Coming to Florida, Bring Water" are indicative of the goals of the organization.

The regular business meeting was conducted by president Ann Brisson, who reported that members attending the District VII Fall Tour in Tavara, enjoyed a very profitable day. Two club members hold district offices: Pat Foster, membership chairman and Beth Welebob, district education chairman.

Vivian Buck, outgoing sponsor of the Sanford Junior Woman's Club, reported that the two clubs were joining to send two younger people to the Hugh O'Brien Youth Program (HOBY). Emy Sokol has been elected to replace Vivian Buck as the Junior's Sponsor.

Pat Foster, chairman of Epilon Sigma Omicron, reminded members that the group would not meet in November, but would meet on Dec. 19 at her home.

Emy Bill announced that, due to a lack of space, no more tables of bridge could be scheduled for the Golden Age Bridge Games to be held at the clubhouse Friday, Nov. 12.

Peggy Deere, club representative to the Hacienda Girl's Ranch, reminded members that Christmas presents for the girls would soon be needed. Members wishing to contribute to the presents were urged to do so.

Ann Brisson told members that she and three other club members, Bill Gielow, Pat Foster and Emy Bill, are taking a parliamentary law course at SCC.

New members introduced by Martha Yancey, membership chairman, and welcomed into the club by the president were Mildred Coker, Elois Ledingham, Barbara Ellepson and Gail Stewart.

New Program Needs Volunteers

Volunteers are needed to help in a newly formed telephone reassurance program — CALL (Calling, Assuring, Listening & Linking.)

The telephone outreach and reassurance program is being created for lonely shut-ins and people who live alone or are

alone for long periods of time. Its purpose is to let them know that someone somewhere cares enough to call and check on their physical, emotional and mental health.

A training-orientation program for volunteers will be held at 1 p.m., Tuesday, Nov. 27, at the Casselberry Adult Day Care

Center located in Messiah Lutheran Church, 510 N. Highway 17-92 in Casselberry.

For additional information, please call Joan Madison, 834-6550, at the Retired Senior Volunteer Program, or Anne Russell, 628-0085, at the Visiting Nurse Association.

Take A Non-Smoking Break

DEAR READERS: Each year in the United States, smoking-related coronary disease, lung disease and cancer kill more than 350,000 people. This total exceeds the number of our deaths in World War II. Smoking-related diseases kill eight times as many lives as do automobile accidents. The economic costs of smoking in health expenses and lost productivity have been calculated at \$40 billion a year. The loss in death and disability cannot be measured.

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

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

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

"How about the rights of smokers?" you ask. Of course they are entitled to smoke if they wish. But they will have to find a place where they can smoke to their hearts' content without offending those who can't tolerate it.

So, readers, if you're hooked on cigarettes and have been telling yourself, "One of these days I've got to quit," why not start tomorrow just for 24 hours?



Dear Abby

I had to wipe away a tear. It's been two weeks, and I haven't had a cigarette since. I don't think I will ever smoke again. Wish me luck.

NANCY IN KANSAS CITY

It won't be easy, but I can promise you, it will be the best holiday present you can give yourself — and those who love you. — **ABBY**

P.S. To repeat one of the most poignant letters I've ever received:

DEAR ABBY: I just have to share this with somebody! My 5-year-old son said, "Mommy, do you know what I want for Christmas most of all?"

I thought to myself, "That little con artist — I wonder what he wants now?" His answer knocked me right off my feet. He said, "All I want is a mommy who doesn't smoke anymore. I love you very much and want you to live for a loooooong time." Then he put his chubby arms around my neck and kissed me.

DEAR ABBY: Please print this for the person who feels that a woman who is not a virgin is not entitled to wear white and have a church wedding. I'm not an expert on what should or should not be worn, but I do know that it is not a mockery to be wed in a church, no matter what the sin.

If churches were only for non-sinners, there would be no need for them.

EDIN SCOTTSDALE, ARIZ.

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Bountiful Spirits

Taste-Tempting Treats Vary From The Nostalgic To The New

Gifts from the hearth are one of the most appreciated ways in which we share the true spirit of the season. Inspired by Kahlua, all the recipes in this bountiful basket benefit from its special, gift-giving liqueur flavor.

From the nostalgic to the new, these taste-tempting treats vary from a luxurious cream truffle to a traditional fruit/nut bread. There's a popcorn recipe that stays fresh and crisp, a sweet pepper jelly with seasonal flecks of red and a sandwich cookie for the child in everyone. And for extra holiday cheers, try spritzing your favorite eggnog recipe.

Colorful wrappings, decorative jars and gift bottles add to the pleasure and surprise of these very personal gifts, so warmly welcomed and fondly remembered by family and friends.

KAHLUA CREAMS
2 cups sifted all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup butter
1 cup granulated sugar
1 large egg
1/4 cup Kahlua
1 teaspoon vanilla
3/8 cup finely chopped walnuts

Cream Filling
Resift flour with cocoa, baking powder and salt. Cream butter, sugar and egg together well. Blend in about half the flour mixture, then Kahlua, vanilla and remaining flour. Mix in walnuts. Divide in halves, shape into two 7-inch rolls. Wrap well in waxed paper or foil. Place in freezer until firm. To bake, cut into thin slices (approx. 1/8 inch) and place on lightly greased baking sheets. Bake above center of moderate oven (350 degrees F.) 10 minutes until firm to touch. Let stand in pan a minute. Remove with broad spatula to cool on wire racks. When cold put together in twos, sandwich fashion, with filling, using a slightly rounded teaspoonful for each pair. Makes about 4 1/2 dozen cookies.

Caramel Popcorn
2 quarts freshly popped corn
1 cup granulated sugar
1/2 cup Kahlua
1/2 cup light corn syrup
1/2 teaspoon salt

1/2 cup butter
2 tablespoons toasted sesame seeds
Turn popcorn into large shallow buttered baking pan and toast in slow oven (300 degrees F.) while preparing syrup. Combine sugar, Kahlua, corn syrup and salt in 2-quart kettle and heat to boiling, stirring until sugar is dissolved. Cover, cook 3 or 4 minutes on low heat. Uncover, add butter and place candy thermometer in mixture. Boil over moderate heat to 300 degrees F. (hard crack stage). Remove corn from oven, sprinkle with sesame seeds. Slowly pour syrup over corn, tossing with large spoon to coat evenly. Return to oven for 5 minutes, then turn on large buttered platter. Break apart into chunks. Cool. Store in covered container to keep crisp. Makes 2 1/2 quarts.

Eggnog
Add Kahlua to your favorite eggnog to taste.

Cream Truffles
Chocolate cases
8 oz. white chocolate
1/4 cup Kahlua
1/4 cup soft butter
Prepare Chocolate Cases. Cut white chocolate fine and melt

over hot (not boiling) water, stirring occasionally. Remove from heat. Slowly beat in Kahlua. Beat in softened butter in small amounts. When smooth, chill until thickened enough to hold its shape, stirring occasionally. (If mixture becomes too thick to spoon easily, set over hot water and stir just until slightly thinner.) Press through large rosette tube into the prepared Chocolate Cases and chill until set. **Variation:** Sprinkle with finely chopped nuts. Makes 24 to 30 small truffles.

Chocolate Cases: Combine 1 1/2 oz. each semi-sweet and milk chocolate, cut up, and melt over warm (not boiling) water, stirring frequently. Using a small brush, coat insides of tiny bonbon cases (about 7/8-inch diameter at bottom, 3/8-inch deep), spreading chocolate to 1/4-inch from upper edge. Handling hint: leave cups in stack to coat with chocolate, then lift out of stack. Chocolate coats about 30 small cases.

Sweet Pepper Jelly
2 to 3 sweet bell peppers (half red, if possible)
1 small long green chile (Analeim variety)
2 small yellow wax peppers
3/4 cup tarragon vinegar
1 cup Kahlua
3 1/2 cups granulated sugar
2 3-oz. packets liquid pectin (Certo)

Wash peppers, cut in halves and remove seeds and membranes. Dice bell peppers fine to measure 2 cups (by hand, do not process). Dice remaining

peppers and combine to measure 1/2 cup. Combine all diced peppers with vinegar, and heat to boiling, in 4-quart kettle. Simmer 5 minutes. Add Kahlua and sugar, and stir until sugar dissolves. Bring to a full rolling boil and continue stirring 1 minute. Turn off heat. Stir in

pectin, completely emptying packets. Stir occasionally for 5 minutes. Ladle into hot, sterilized jars and seal with 2-part caps, or for shorter storage, cover with melted paraffin. Serve over cream cheese on crackers or Fruit/Nut Bread. Makes about 4 1/2 cups jelly.



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Pleasing Presidential Palates Posed Perplexing Problems

By Ink Mendelsohn
Smithsonian News Service

"April 29, 1942, The White House, Memorandum for E.R.: I am getting to the point where my stomach positively rebels and this does not help my relations with foreign powers. I bit two of them today, F.D.R."

FDR shot off this memo to his on-the-go-wife after he had suffered a White House menu of chicken six times in one week, and his complaints brought six straight days of sweetbreads.

Theodore Roosevelt prescribed "plain food and high thinking" for himself and the adults in his family and "still plainer food and merry thinking" for his children, a turn-of-the-century source revealed. Farmers eat the president "everything from pumpkins to turkeys."

Abraham Lincoln didn't much care what he ate, but he sort of like fricasseed chicken.

Grover Cleveland had an excellent French chef in the White House, but he didn't like French cooking: "I must go to dinner. I wish it was to eat a pickled herring, swiss cheese and a chop at Louis' instead of the French stuff I shall find."

Thomas Jefferson loved French cooking and was one of the greatest gourmets ever to occupy the White House. Insistent upon fresh produce, he carefully monitored the vegetables in season and even grew some of his own. He was familiar with 30 varieties of peas, and his garden at Monticello burgeoned with the vegetables and greens to which he often attributed his long life. Another longevity factor, Jefferson maintained, was his preference for wine over whiskey. He spent \$2,000 a year on wine. At the end of his life, having had his hospitality imposed upon for years, he philosophically faced financial disaster.

Ulysses S. Grant had a difficult time adjusting to the formal side of White House life and the 29-course state dinners which required a "Roman punch" after the entree.

Rutherford B. Hayes' wife Lucy was unfairly dubbed "Lemonade Lucy" after the couple banished wine from the White House. Actually, the ban appears to have been a decision made by the president, but nobody has ever called him "Root Beer Rutherford."

William Howard Taft and his family preferred milk, and they got it courtesy of Pauline Wayne, the cow they pastured on the White House lawn.

Calvin Coolidge was very picky. His warm and beautiful wife Grace saw to it that he got his favorite foods.

Boula-Boula (American Soup)
2 cups freshly shelled green peas
2 cups canned green turtle soup
1 cup sherry
1/2 cup whipping cream
1 tablespoon sweet butter

Cook the green peas in boiling salted water; strain through a fine sieve or an electric blender to get a puree; reheat it. Add 1 tablespoon sweet butter, salt and white pepper to taste. Blend with the green turtle soup and 1 cup sherry; heat to just under the boiling point. Put the soup into serving cups; cover each cup with a spoonful of unswetened whipped cream, then put the cups under the broiler to brown the topping. Serve at once.

Chartreuse (Vegetable Mold)
At Monticello the vegetables, all roots, no cabbage, were cut in slices and arranged in a fanciful way, alternating carrots with white vegetables, in a straight-sided vessel. It turned out in a beautiful form and made a very pretty dish for a ceremonial dinner. The inside was fitted up with forced meat balls.

1 can asparagus tips
1 bunch tender young carrots
1 pint young Brussels sprouts
3 cups cooked strained spinach
1 cup cooked strained carrots
1 cup cooked strained peas
2 eggs whole
3 egg whites
1/2 cup sour cream
salt and pepper
butter
Boil asparagus tips in salted water until tender. Boil peeled carrots in salted water until tender, and cut into thin round slices. Boil Brussels sprouts in salt water until tender, and cut in half. Drain, and allow vegetables to cool.

Take 1 2-pound pyrex bread loaf oblong dish, and butter it thoroughly. Line the dish alternately with thin-sliced cold carrots, cold asparagus tips, and cold Brussels sprouts.

Now fill the lined dish with a mixture of strained spinach, strained carrots, strained peas, mixed with 2 whole eggs, plus the egg whites, 1/2 cup sour cream, salt, and pepper. Cover

with a piece of buttered paper. Stand in pan with a little water in it and put in a 350°F oven for 1 hour or until just firm to the touch. Remove and allow to stand 5 minutes before turning out onto hot serving dish.

ROMAN PUNCH
1 quart lemon sherbet
1 cup choice rum
1 split champagne, iced

In a chilled bowl, turn out the lemon sherbet. Slowly, mix the rum into it. Now quickly add the champagne which has been chilled, and serve in sherbet glasses. This amount will serve 10. It should be of a mushy

texture, to be drunk, not spooned.

VIRGINIA SKILLET CORNBREAD

1 cup white corn meal
2 cups boiling water
1 cup milk
1 teaspoon salt
3 teaspoons baking powder
2 tablespoons butter
4 eggs, well beaten
Pour boiling water over 1 cup white corn meal. Cool. Beat in the milk, salt, baking powder, butter, and eggs. Pour into 2-quart skillet. Bake in 400° oven for 25 to 30 minutes.

ELECTION CAKE

1 cup currants, soaked overnight in tightly closed jar in 1/2 cup brandy
1 tablespoon sugar
3/4 cup scalded milk
1 yeast cake
1/4 cup warm water
1 cup flour, unsifted
1/2 cup butter
1 cup sugar
2 3/4 cups sifted flour
1/2 teaspoon salt
3/4 teaspoon mace
1 teaspoon cinnamon
1 egg, whole
1 teaspoon grated lemon rind
2 teaspoons lemon juice
To the scalded milk add 1

tablespoon sugar; cool. Dissolve the crumbled yeast in warm water, and add to milk. Add the unsifted flour, and beat until well blended. Let rise in warm place until it has doubled in bulk, about 1 hour.


Cream butter and sugar until very light. Drain brandy from currants. Place sifted flour, salt, mace and cinnamon in sifter. Add egg to creamed mixture and beat until light. Stir in lemon rind and juice. Add yeast mixture and beat thoroughly. Add currants, retaining the brandy for later. Sift in flour, add brandy, beat well. Place in tube

pan or 9x5 loaf pan that has been well greased. Cover with a cloth and place in warm place away from draft. Allow to rise until double in bulk. This mixture rises very slowly and may take 4 to 6 hours to double in bulk.


Bake at 375°F for about 45 minutes. Cool in pan briefly. Turn out on rack, allow to cool further. Then brush with lemon or orange glaze.

These recipes from the First Ladies Cook Book are reproduced with permission from GMG Publishing, New York, 1982.

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Microwave Magic

Nothing's More Satisfying Than Good Hot Soup

With the arrival of cooler weather, our eating habits change from the lighter foods to the heartier cold weather foods. Nothing is more satisfying (so the TV commercials tell us) than good hot soup. Most of us do not have time to have soup simmering on the back of the range all day; however, we can prepare soup with the use of our microwave oven. So, instead of going without, why not try these microwave soup recipes?

Some tips to remember when making soup in the microwave are: Use a large container with a lid; keep the vegetables of uniform size for even cooking; use less liquid, as little is lost during the microwaving, and use a



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reduced power setting for part of the cooking time.

Beside the speed of preparation an added advantage of making soup in the microwave is worry-free cooking — no burning or sticking. This is a great help when preparing a cream soup.

This is really the soup of the day on Fridays in many restau-

rants. Try it at home this Friday.

NEW ENGLAND CLAM CHOWDER

- 5 slices raw bacon
- 1 1/2 cups peeled and cubed potatoes
- 2 tablespoons flour
- 1 cup light cream (Half & Half)
- 1/2 teaspoon pepper
- 1 (8 ounce) can minced clams and juice
- 1/2 cup minced onions
- 1 1/2 cups milk
- 1 teaspoon salt

Microwave bacon in a 2-quart casserole, covered with a paper towel, on 100% power, 3-4 minutes, or until crisp. Remove the cooked bacon, crumble and set aside. Drain the liquid from the clams and add to the bacon

drippings. Set clams aside. Add potatoes and onions to the casserole, cover, microwave on 100% power 6-8 minutes, or until vegetables are tender. Stir several times. Blend flour into vegetables. Gradually stir in milk until smooth. Microwave, uncovered, 3-4 minutes, or until thickened and smooth. Stir in cream, salt, pepper and clams. Microwave (100% power) 3-4 minutes, or until heated. Garnish with the crumbled bacon.

Soups made from legumes (dried peas, beans, lentils) are a good source of protein besides tasting so good.

OLD FASHIONED SPLIT PEA SOUP

- 1 pound green split peas
- 8 cups water
- 2 tablespoons chopped parsley
- 2 ham hocks
- 3 carrots, grated
- 1 medium onion, finely chopped
- 1 tablespoon chicken bouillon
- 1 teaspoon garlic
- 1 teaspoon salt

Place 8 cups water in a 3-4 quart casserole and microwave on 100% power till boiling (10-12 minutes). Rinse and drain split peas, add to the boiling water. Add the remaining ingredients and microwave on 50% power, 90 minutes, or until the peas are soft. Remove ham hocks and cut meat into bite-size pieces. Blend the rest of the ingredients in the blender until smooth. Add ham pieces and serve.

This soup freezes well. This lentil soup recipe has lots of flavor derived from the herbs and vegetables.

LENTIL SOUP

- 3 cups water
- 1 1/2 cups lentils, washed and drained
- 3/4 cup grated carrots
- 1/2 cup onions, finely chopped
- 1/2 teaspoon chicken bouillon
- 1/2 teaspoon parsley, chopped
- 1/4 teaspoon paprika
- 1 1/2 teaspoons salt
- Pinch of dill weed, thyme, oregano, black pepper
- 1 bay leaf

Combine all ingredients in a 3-quart container. Cover, microwave on 100% power 25-30 minutes. Stir every 10 minutes. Remove bay leaf. Serve.

Many times you can make a soup from ingredients on the shelf. This chowder is one of those last minute quick soups.

QUICK CORN CHOWDER

- 3 slices bacon, diced
- 1/4 cup finely chopped onion
- 1 can cream style corn (16 ounce)
- 1/4 cup hot water
- 1 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Place bacon and onion in a 2-quart casserole. Cover, microwave on 100% power 3-4 minutes. Stir. Add remaining ingredients, stir to combine. Microwave, uncovered, 5-7 minutes, or until heated through. Stir several times during this time. Allow to stand 2-3 minutes before serving.

This is another quick soup made from ingredients you might have on hand.

QUICK BEEF-NOODLE SOUP

- 1 pound ground beef
- 1 envelope onion soup mix
- 1 can tomatoes (16 ounce)
- 2 cups uncooked noodles
- 4 cups water
- 1 bay leaf
- 1 teaspoon salt
- 1/2 teaspoon pepper

Place meat in a 3-quart casserole. Microwave on 100% power 5-8 minutes, stir meat and drain off the fat. Stir in other ingredients. Microwave, covered, on 100% power 20-30 minutes until the mixture boils and the noodles are tender. Allow to stand 2-3 minutes, remove bay leaf and serve.

ORANGE HALVES ALASKA

- 4 oranges, cut in half
- 1 cup heavy cream
- 1 tablespoon orange liqueur or 1 teaspoon grated fresh orange rind
- 2 egg whites
- 1/4 teaspoon cream of tartar
- 1/4 cup sugar

Cut a thin slice from base of the orange halves so they will sit level on a plate. With a sharp knife, cut around each section and remove from the membrane; discard seeds.

Remove center core and any remaining membrane. Whip cream; fold in orange sections and liqueur. Spoon into orange cups and freeze for 6 hours or overnight.

Just before serving, beat egg white with cream of tartar until frothy. Gradually beat in sugar and continue beating until stiff peaks will form.

Spread meringue over top of frozen orange halves, place on baking sheet and bake in 475-degree oven for 2 to 4 minutes or until golden brown. Serve immediately. This kitchen-tested recipe makes 8 servings.

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Broad Breasted

16 LBS & UP

Young Turkeys

69¢ LB



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LB BAG

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LB BAG

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SAVE 9' PER LB

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Breyers Ice Cream HALF GALLON



LIMIT-1 COUPON PER ITEM. GOOD THRU WED, NOV. 21, 1984.



BLONDIE by Chic Young

HEH, HEH, SINCE HIS PROMOTION, DASHWOOD'S BEEN ON CLOUD NINE

DITHERS, DROP EVERYTHING! COME TO MY OFFICE IMMEDIATELY!

WELCOME BACK TO CLOUD ONE

BEETLE BAILEY by Mort Walker

HAS HE EVER LAID A HAND ON YOU?

NO

HAS HE EVER MADE ANY SUGGESTIVE REMARKS?

NO

DARN! I WANTED TO GET HIM ON SEXUAL HARASSMENT CHARGES

WE COULD SLIP SOME VITAMINS IN HIS GIN

THE BORN LOSER by Art Sansom

PSST, HEY, ALE, WANTA BUY TH' MISSUS A MINK COAT? ... ONLY \$50!

HAAA... I'LL GIVE YOU 25!

THE LABEL SAYS "SAUFORIZED"

HAH! I'DVE GIVEN HIM 75!

ARCHIE by Bob Montana

QUICK, ARCHIE, CLOSE THE DOOR! YOU'RE LETTING IN THE COLD AIR!

THE HOUSE IS FREEZING ENOUGH ALREADY!

ARCHIE, I HOPE YOU UNDERSTAND ABOUT US TURNING DOWN THE THERMOSTAT!

WHO'S COMPLAINING?!

ECK & MEK by Howie Schneider

WELCOME TO THE WORLD'S FIRST TV-WATCHING MARATHON TO DETERMINE WHO CAN WATCH THE LONGEST WITHOUT A BREAK...

AN AMBULANCE IS STANDING BY IN THE EVENT OF ANY HEART FAILURE DUE TO SUCH PROLONGED INACTIVITY

MR. MEN AND LITTLE MISS by Margreaves & Sellers

CAN YOU HELP ME? I'M TRYING TO LOCATE MR. LAZY

YES... SEE THAT OBJECT OVER THERE? IT'S EITHER A SOFA OR MR. LAZY

KEEP YOUR EYES ON IT

IF IT MOVES, IT'S A SOFA!

BUGS BUNNY by Warner Brothers

TOUCHDOWN!

HE SCORES MORE POINTS WITH THAT DADBURNED BUNNY HOP.

FRANK AND ERNEST by Bob Thayer

THE PRESIDENT SAYS THAT AFTER MILITARY PAY AND WARDROBE, THERE ISN'T MUCH LEFT OF THE DEFENSE BUDGET.

WHEN DID LIBERACE JOIN THE ARMY?

GARFIELD by Jim Davis

WELL, THERE'S YOUR NEW FLEA COLLAR, GARFIELD

WAIT A MINUTE, THERE'S A DISCLAIMER ON THIS BOX. "WARNING! WHILE THIS COLLAR WILL REPEL FLEAS..."

IT HAS BEEN KNOWN TO ATTRACT SHARKS

TUMBLEWEEDS by T. K. Ryan

AUNT HILDE WANTS YOU TO MEET HER BY THE STORE FOR A HARMLESS LITTLE CHAT.

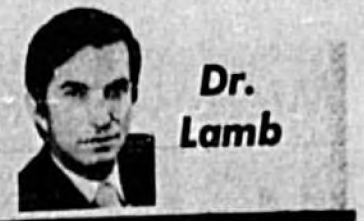
NO WAY!

BECAUSE I LIKE BEING SINGLE!

WHY NOT?

YOU MAY HAVE AN IMAGE PROBLEM.

Medicine Changes Ideas About Treatment Of Gout



Dr. Lamb

DEAR DR. LAMB — I would like your opinion on Zylorim and allopurinol. A few years ago my doctor put me on zylorim because my cells produce too much uric acid.

Now a new doctor put me on allopurinol. He said it was the same thing. Is this true?

DEAR READER — Allopurinol is the chemical name for the medicine. Zylorim and Lopurin are brand names of the same product manufactured by different drug companies. They are all the same thing.

Allopurinol is a very effective medicine and has dramatically changed concepts about treating gout. Gout is caused when the uric acid level is high and urate crystals from the uric acid form in joint spaces. The resulting reaction causes the painful, inflamed, swollen joint, often the big toe.

Allopurinol prevents the cells from producing too much uric acid. Years ago, it was believed that one's diet caused gout, but now we know that the most important cause is inherited genes that cause one's cells to produce too much uric acid. Even if you ate none of the purine-containing foods that were thought to produce uric acid, your body would still produce enough to cause gout. Therefore, allopurinol's ability to stop this overproduction gets at the problem's source.

Not everyone can take allopurinol, since a few people have reactions. If you develop a skin rash when you take allopurinol, you should check with your doctor at once. I don't think you need worry about this, since you have used it for several years.

DEAR DR. LAMB — What is the healthiest kind of water? The things I have read contradict each other. I have been told that distilled water is the best, but then I read that it removes electrolytes from the body. Also, if I retain water and therefore avoid salt, should I still drink water advised for the average person?

DEAR READER — Chemistry is a pure science, which means it is not subject to opinion. Dis-

tilled water is pure, unadulterated water; each molecule of it consists of two atoms of hydrogen and one atom of oxygen. Anything else that is added is not water but an additive or contaminant. When your cells complete metabolism of your food, it is converted to carbon dioxide and water. The water that is left over from this process is pure water like that obtained from distilling water.

ACROSS

- Russian ruler
- Los Angeles ball club
- Heavy wood
- Indulger in fantasy
- Friendly Islands
- Is disposed kindly toward (2 wds.)
- Slow animals
- Far (pref.)
- Sea eagle
- Company (Fr. abbr.)
- Sticky (sl.)
- Partly open
- Get out (sl.)
- Actor's hint
- Eulogy
- Business abbreviation
- Landing boat
- Dogma
- Scouting group (abbr.)
- Unearthly
- Within (comb. form)
- Poems
- 401, Roman
- Snarling dog
- Hockey great Bobby
- More equal
- Idles
- Type size
- Simplest
- Entrances
- Colossal
- Atomic number (abbr.)

DOWN

- Cut of beef (comp. wd.)
- Misdirection device
- Spasm
- Old English coin
- Insecticide
- Expound
- Astronaut
- Erse
- Printer's measures
- Soak flux
- Sign at sellout (abbr.)
- Ands (Fr.)
- Lacra sign
- Pressed
- Baby's bed
- Midwest state (abbr.)
- Charitable organization (abbr.)
- Thrown (Fr.)
- Paving stone
- Nile queen, for short
- Secondhand
- To be (Fr.)
- Demon of Arabian lore
- Tristan's beloved
- Tiger cat
- Salad green
- Confederation
- Backward (pref.)
- Nothing (Fr.)
- Hindu literature
- Thing (Lat.)
- 601, Roman
- Cost sleeve
- Abner's friend
- Female saint (abbr.)

Answer to Previous Puzzle

T	H	E	E	T	H	I	S	P	S	T
J	O	B	S	I	O	N	A	I	N	A
M	A	T	T	M	A	T	E	R	N	A
P	R	E	C	E	R	O	M	A	R	L
A	D	R	O	I	T	I	S	T	L	E
N	E	P	S	A	E	R	O	A	Y	R
I	R	E	S	B	L	E	S	T		
				A	L	L	A	H	I	B
				P	U	T	L	E	N	E
				S	P	I	E	D	A	E
				A	B	R	I	T	E	R
				L	E	A	N	N	E	S
				M	A	D	N	A	S	A
				S	T	E	R	A	L	A

WIN AT BRIDGE

By James Jacoby

Fifteen years ago, Oswald Jacoby was captain of the United States International Bridge Team, competing in Rio de Janeiro. Bob Hamman was one of his players. Bob happened to open the bidding with one spade on J-x-x-x, leading to a bad result. My father instructed him never to do that again. Since that time, Hamman has won numerous world championships, but the team did not win in Rio.

A few weeks ago our team was practicing for the upcoming National Championship in San Diego. The diagramed hand was dealt. This time Hamman was compelled to open one spade because of the special methods he and Bobby Wolff employ. The two no-trump bid by East, ask-

ing for minors, might have alerted Bob that the spade suit was going to divide horrendously, but he carried on to four anyway. Obviously the shrinking violet is not Bob Hamman's favorite flower. The 700-point penalty was not a good result, particularly since his teammates in the other room got only 100 points for setting a part-score contract of three diamonds.

I could not resist reminding Bob of Oswald Jacoby's admonition of 1969. Frankly, I'm fortunate to be playing this coming year in our North American Team Championships with Hamman and Wolff. If Bob opens one spade on a hand like today's, that's fine with me. But I hope the gods of distribution will be a little kinder in determining how the opponents' spades will divide.

NORTH 11-14-84

♠ 8882
♥ J8762
♦ 85
♣ A10

WEST EAST

♦ AKQ107 ♠ ...
♥ K10954 ♥ Q3
♦ ... ♣ K10972
♣ 952 ♠ QJ8763

SOUTH

♠ J542
♥ A
♦ AQJ643
♣ K4

Vulnerable: East-West
Dealer: South

West	North	East	South
Pass	2♣	2NT	1♠
3♠	Pass	Pass	3♠
Pass	3♠	Pass	4♠
Dbl.	Pass	Pass	Pass

Opening lead: ♠Q

HOROSCOPE

What The Day Will Bring...

YOUR BIRTHDAY
NOVEMBER 15, 1984

Between now and your next birthday you will make considerable progress in advancing personal interests. But what transpires may move at a slow pace.

SCORPIO (Oct. 24-Nov. 22)
Normally, you're not the type of person who rationalizes away or postpones matters that require prompt attention, but today may be the exception. Major changes are in store for Scorpios in the coming year. Send for your predictions today. Mail \$1 to Astro-Graph, Box 489, Radio City Station, New York, NY 10019. Be sure to state your zodiac sign.

SAGITTARIUS (Nov. 23-Dec. 21)
Making hasty agreements could be your downfall today. Before pledging yourself, examine your commitments from

can't deliver. Know your limitations.

GEMINI (May 21-June 20)
There's a possibility lately that you have been remiss in your duties and responsibilities. Sooner or later they are bound to catch up with you.

CANCER (June 21-July 22)
Prudence is required again today in the management of your finances and resources. Do not let temptation cause you to ignore your budget.

LEO (July 23-Aug. 22)
If you behave contrary to your better judgment today, you'll be asking for problems that could be avoided. Let your common sense prevail.

VIRGO (Aug. 23-Sept. 22)
Someone you treated generously in the past may reciprocate in a miserly fashion today. Don't keep score.

LIBRA (Sept. 23-Oct. 23)
When making purchases today, check the items over thoroughly to be sure the merchandise isn't flawed and you're getting all that you paid for.

every angle so you won't have later regrets.

CAPRICORN (Dec. 22-Jan. 19)
A door to a source that is usually available may be closed today when you are in need of assistance. Have alternatives ready, just in case.

AQUARIUS (Jan. 20-Feb. 19)
Someone you're involved with in a collective venture may not be as supportive of you today as you have led yourself to believe. Don't act on your own.

PISCES (Feb. 20-March 20)
If you are in the employ of another, be sure to produce what is expected of you today. Should you fail to meet the mark, it will be on your record.

ARIES (March 21-April 19)
Keep everything out in the open today in your business activities. If you start trying to outsmart the other guy, you might end up being bested.

TAURUS (April 20-May 20)
It's best not to make promises to family members or relatives today if there's a possibility you

ANNIE

ER... SURE I KNOW WHO I AM, ABNER... I'M... ER... ANNIE...

THAT MUCH AT LEAST SEEMS SURE... BUT WHAT'S YOUR LAST NAME?

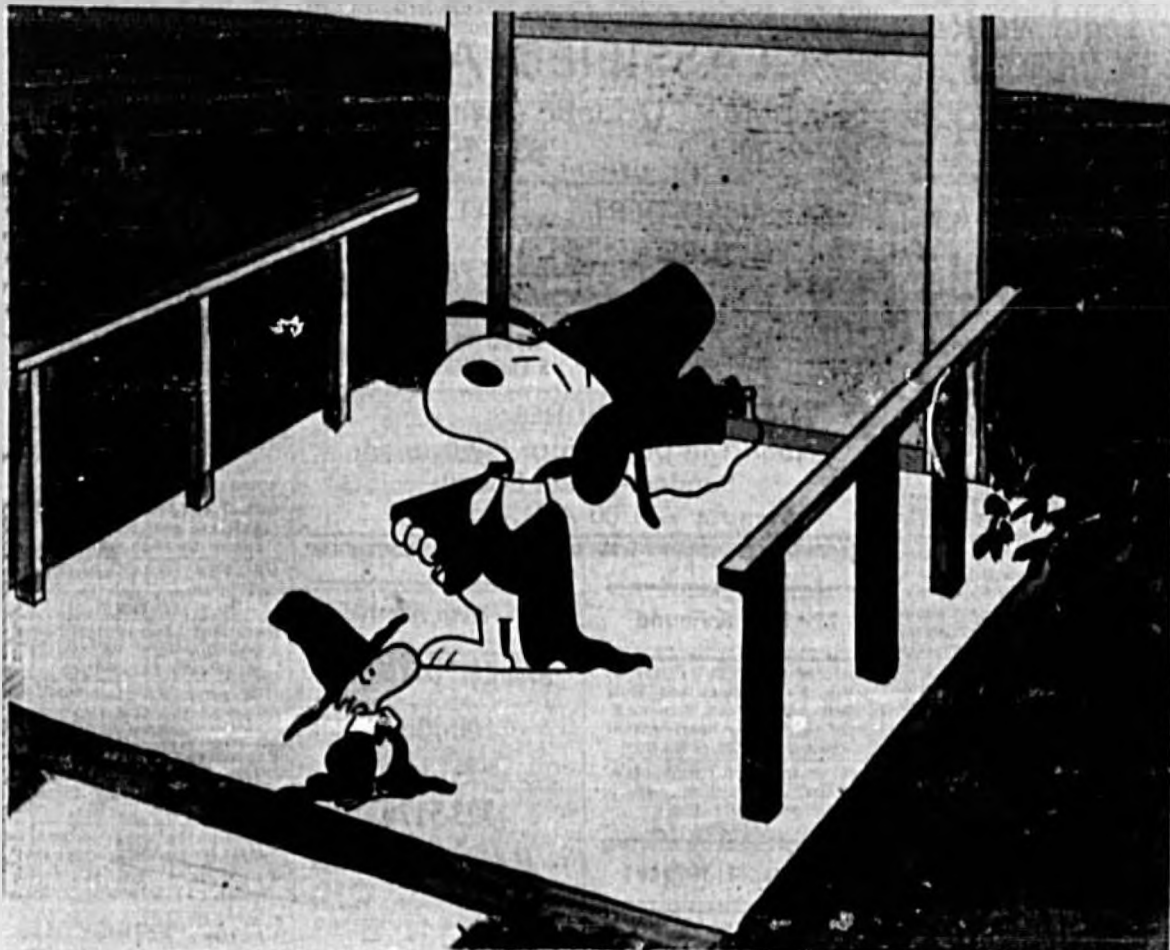
IT'S... ER... WELL... TRY NOT TO PICK "SMITH" OR "JONES"... THOSE NAMES ARE A DEAD GIVEAWAY.

OH GOLLY, ABNER, IT'S TRUE! I DON'T KNOW WHO I AM!

NOW, NOW... WELL, KNOW SOON ENOUGH, I PROMISE YOU!

LEONARD STARR

YOU MAY HAVE AN IMAGE PROBLEM.



Charlie Brown Thanksgiving

Woodstock and Snoopy celebrate the upcoming family holidays in an unusual way in "A Charlie Brown Thanksgiving" to be rebroadcast Tuesday at 8 p.m. on channel 6.

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VIDEO REVIEW

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NO CHARGE EVER UNLESS WE WIN!
SANFORD 305 321-1319

NBC's 'Fatal Vision' Will Be Aired Over Defense Lawyers' Objections

LOS ANGELES (UPI) — NBC has refused to delay its broadcast Sunday of "Fatal Vision," a miniseries about a Green Beret doctor convicted of killing his pregnant wife and two young daughters, rejecting claims it could hurt the doctor's appeal.

The four-hour program is based on Joe McGinnis' best-selling book about Dr. Jeffrey MacDonald, the former Army officer who was given three life sentences for the slayings of his family members.

"We believe that the program is a fair, balanced, accurate

portrayal of what occurred" in the case, said Donald Zachary, NBC's chief West Coast lawyer.

He said NBC also rejects the assertion that the broadcast could prejudice MacDonald's appeal in Raleigh, N.C. for a new federal court trial.

Brian O'Neill and Gary Boatwick, two Santa Monica, Calif.-based lawyers representing MacDonald, asked the network to delay or cancel the program.

O'Neill is MacDonald's defense attorney and Boatwick represents the doctor in a civil suit

filed against author McGinnis, claiming breach of contract in rights to his story.

NBC's program is told from the viewpoint of Freddie Kasab (played by Karl Malden), the stepfather of MacDonald's wife. Kasab initially believed in his son-in-law's innocence, but later came to believe the doctor was guilty.

Kasab's insistence that MacDonald was guilty led to his 1979 federal court trial and conviction in Raleigh, nine years after the doctor's family was

found bludgeoned to death in their home at nearby Army base, Ft. Bragg.

MacDonald (played by Gary Cole in the miniseries) now is 40 and serving his sentences at a federal prison in Bastrop, Tex. He was a physician in the Army's Special Forces at the time of the murders.

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<p>WHOLE PORK LOINS \$1.49 CUT TO ORDER</p>	<p>TRIMMED COUNTRY STYLE SPARE RIBS \$1.59</p>
<p>TRIMMED CENTER CUT PORK CHOPS \$1.89</p>	<p>FRESH TURKEYS AVAILABLE FOR THANKSGIVING</p>

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Next To Mr. C's Chicken

TONIGHT'S TV

WEDNESDAY	THURSDAY	MORNING
<p>6:00 (1) (2) (3) (4) (5) (6) (7) (8) (9) (10) (11) (12) (13) (14) (15) (16) (17) (18) (19) (20) (21) (22) (23) (24) (25) (26) (27) (28) (29) (30) (31) (32) (33) (34) (35) (36) (37) (38) (39) (40) (41) (42) (43) (44) (45) (46) (47) (48) (49) (50) (51) (52) (53) (54) (55) (56) (57) (58) (59) (60) (61) (62) (63) (64) (65) (66) (67) (68) (69) (70) (71) (72) (73) (74) (75) (76) (77) (78) (79) (80) (81) (82) (83) (84) (85) (86) (87) (88) (89) (90) (91) (92) (93) (94) (95) (96) (97) (98) (99) (100)</p>	<p>6:00 (1) (2) (3) (4) (5) (6) (7) (8) (9) (10) (11) (12) (13) (14) (15) (16) (17) (18) (19) (20) (21) (22) (23) (24) (25) (26) (27) (28) (29) (30) (31) (32) (33) (34) (35) (36) (37) (38) (39) (40) (41) (42) (43) (44) (45) (46) (47) (48) (49) (50) (51) (52) (53) (54) (55) (56) (57) (58) (59) (60) (61) (62) (63) (64) (65) (66) (67) (68) (69) (70) (71) (72) (73) (74) (75) (76) (77) (78) (79) (80) (81) (82) (83) (84) (85) (86) (87) (88) (89) (90) (91) (92) (93) (94) (95) (96) (97) (98) (99) (100)</p>	<p>6:00 (1) (2) (3) (4) (5) (6) (7) (8) (9) (10) (11) (12) (13) (14) (15) (16) (17) (18) (19) (20) (21) (22) (23) (24) (25) (26) (27) (28) (29) (30) (31) (32) (33) (34) (35) (36) (37) (38) (39) (40) (41) (42) (43) (44) (45) (46) (47) (48) (49) (50) (51) (52) (53) (54) (55) (56) (57) (58) (59) (60) (61) (62) (63) (64) (65) (66) (67) (68) (69) (70) (71) (72) (73) (74) (75) (76) (77) (78) (79) (80) (81) (82) (83) (84) (85) (86) (87) (88) (89) (90) (91) (92) (93) (94) (95) (96) (97) (98) (99) (100)</p>

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Diabetes: Update '84 is dedicated to everyone who suffers from diabetes or who wants to prevent its complications. Produced in cooperation with the American Diabetes Association.

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Diabetes: Update '84
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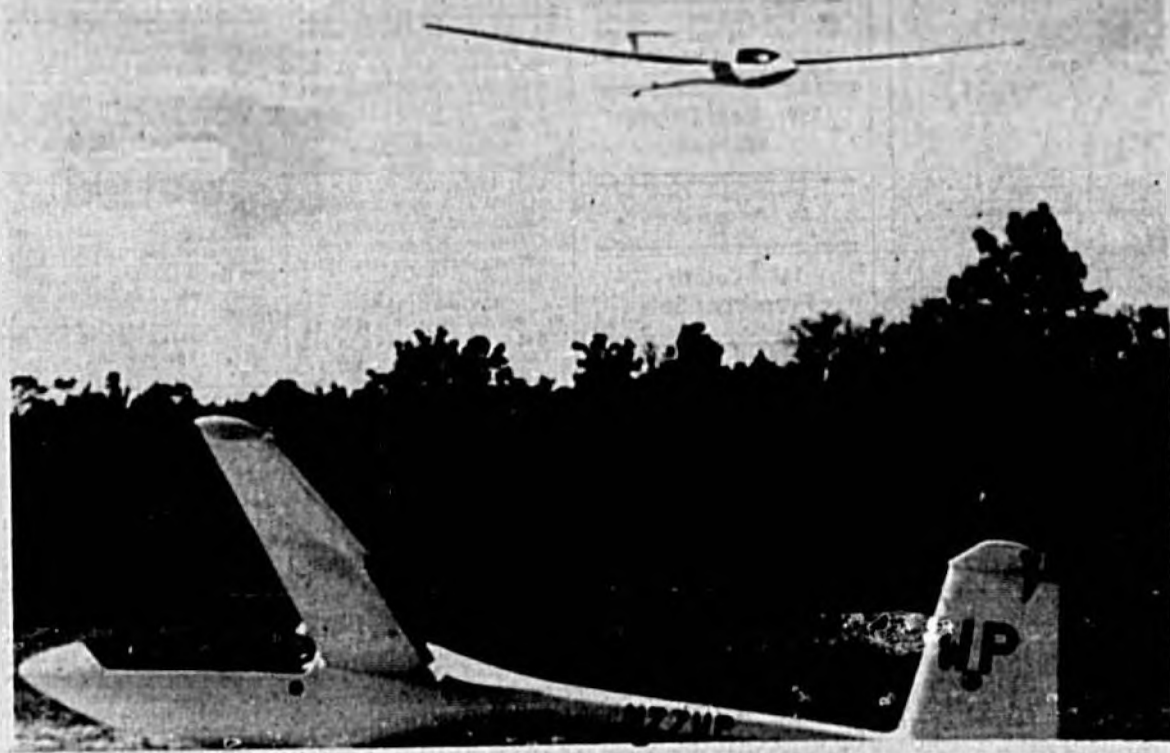
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Flying Fun

Airplane and glider pilots will show their skills at spot landings, bomb drops and a balloon chase Sunday from 8 a.m. to 5 p.m. at the third annual Fun in the Sky day at the Flying Seminole Ranch, east of Oviedo on state Road 434 (formerly 419). There will be a high performance glider race/contest, a hot air balloon, radio controlled airplanes, and an aerobatic show. Admission is free. The Rotary Club of Oviedo will be selling barbecue.

Roundabout Deserves Golden Fleece Award

WASHINGTON (UPI) — Sen. William Proxmire has given his monthly "Golden Fleece Award" to the Social Security Administration for spending \$1.6 billion on a high-tech tape filing system that eventually was replaced with filing cabinets. In awarding this month's award, Proxmire said the agency records up to 300,000 hearings a year of applicants who appeal initial eligibility decisions, and then stores these cassette tapes, along with other documentation, in its headquarters until the appeal is finally settled. But the agency began losing the cassette tapes, forcing applicants to undergo new appeal hearings. Instead of returning to the old system, Proxmire said, the agency decided "to design and install a new whiz-bang, high-tech system." "This system was to cost \$500,000 and take seven months to complete," he said. "Instead, it cost \$1.6 billion and was finally junked after six years."

You May Need Another Polio Shot

WASHINGTON (UPI) — Thousands of people are being urged by the government to get another polio shot because the vaccine they received in the past 18 months was recently found to be impotent. The Food and Drug Administration says more than 50,000 shots of a Salk-type polio vaccine may have lost potency and that people injected with it should be reimmunized. The FDA said physicians and health departments are being alerted and that persons who received this relatively rare shot after May 1983 should consult a doctor. A small number of people in the United States receive the Salk injectable, an activated polio vaccine. It is used primarily by persons, particularly children, with defective immune systems. The FDA said there is no problem with the more commonly used oral, or Sabin vaccine. About 25 million doses of the oral vaccine are administered in a year in this country.

The maker of the injected Salk vaccine, Connaught Laboratories Ltd., of Willowdale, Ontario, discovered during routine testing that the type-two polio components of some lots distributed since May 4, 1983 have lost potency.

"It is unknown how it lost the potency," an FDA spokesman said. "They are looking at what caused it to occur and how to prevent it from happening again." Many of the lots with the impotent vaccine have been used up or their use dates have expired and they are no longer on the market, the FDA said. The remaining vaccine is being withdrawn.

'If It Hadn't Been For The Indians, The Pilgrims Never Would've Survived'

By Ruth Youngblood

SOMERS, Conn. (UPI) — Iroquois Indian James King won't be sitting down to a turkey dinner with all the trimmings on Thanksgiving Day. Determined to erase myths "about the first children of America," King plans to spend the holiday setting the record straight about Indian contributions before and after the first Thanksgiving in 1621. At 89, King is nearly blind and cannot walk without a cane, but his resolution "to pass on what's not taught in schools" is as strong as ever. "The Great Spirit has been very good to me," says King as he lovingly points to artifacts testifying to the creativity and ingenuity of Indian life. The still-spry King memorized the location of every item when his eyesight started failing. Charging nothing for a tour through the Somers Mountain Indian Museum attached to his home, King says he doesn't want anyone denied the chance to see the Indian as "a true pioneer, farmer, hunter and lover of nature." Visitors pore over the huge selection of beadwork, a complete catalogued set of arrowheads from every state and Indian pottery and water bottles dating back 4,000 years. "If it hadn't been for the Indians, the Pilgrims never would've survived," King tells newcomers, "contrary to stories that would have you believe otherwise." "When the Mayflower landed at Plymouth Rock, those aboard were half-starved," he says. "Indians paddled out and brought them to shore where they were fed and given shelter. It was the Indians who taught the first Pilgrims how to hunt and prepare food." "Indians even had the first centralized heating," King says proudly, pointing to a replica of a charcoal pit. "A flat stone was placed on top of the burning charcoal, which served as a combined cooking stove and heating unit." "The Indians gave us corn, pumpkins, squash, beans, tobacco, peanuts, tapioca, buckwheat, melons, sugar cane, maple syrup, cranberries and turkey," King says, noting the list includes many of the ingredients of the first Thanksgiving feast commemorating the harvest. "The Indians didn't ask for anything in return," King says, "but their lands were stolen and they came to be known as savages. They're still fighting to preserve what's left of their lands today." King's voice trembles when he points out a phrase in a 1639 document justifying white seizure of Indian lands.

"The Earth is the Lord's and the fullness thereof — and the Earth is given to the saints, and we are the saints," proclaims the pilgrim resolution.

"And it was the Iroquois Indians who fed George Washington's starving army at Valley Forge," King adds ironically.

Born in Hartford and employed at factories as a young man, King says it was his desire "to learn about myself" that prompted years of traveling from Alaska through Canada and the United States to Mexico.

"I'd live at each reservation I came to, earning money by doing chores for neighboring farmers, and collect everything I could," he recalls.

The tools, clothing, weapons and other necessities of daily life given away then are now museum pieces.

There are Cheyenne dolls from Oklahoma, porcupine quill shirts from North Dakota, South Dakota and Canada, knives from New Jersey, colorful blankets from Mexico and Texas and headaddresses from tribes in many states.

"At first I just kept savoring it all away. Then I started thinking others would like to see this too."

Since the museum opened 55 years ago, the unusual collection has lured foreigners, students from grade school through college, representatives of the Smithsonian Institution who helped date items and other Indians fascinated with the ingenuity of their ancestors.

King explains that the beaded cape of a Cheyenne woman took years to complete and points out the craftsmanship of an Apache papoose carrier 250 years old.

The single room he started with is now a sprawling multi-room complex that also houses displays King patiently constructed to help youngsters picture "what the school books leave out."

The museum is open every day of the year and King says: "There's no way I'd ever take Thanksgiving off. It's a time when people think about peace, and the Indians were a peace-loving people."

"The Indian did not give us rifles, poison gas, tanks or bombs, which can blow the world to pieces."

Nothing on exhibit is for sale. King says he only sold a blanket once to a museum for \$1,000 when he was hopelessly out of funds. Otherwise he relies on donations.

REALTY TRANSFERS

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The FDA said Connaught Laboratories is sending letters to physicians and state and local health officials advising them of the lot numbers of the affected vaccine. The lots found to have lost potency were distributed by E.R. Squibb & Sons Inc., Princeton, N.J., and Elkins-Sinn Inc., of Cherry Hill, N.J. The potentially subpotent products are: lots 4N005, 4N006, 4P012 distributed by E.R. Squibb & Sons and all lots distributed by Elkins-Sinns after May 1983. Other lots of the product distributed since May 1984 have not yet declined in potency, but may do so, and are being withdrawn and replaced, the FDA said.

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Thanksgiving Feast Updated With Time-Saving Schedule

Among American holidays, Thanksgiving tops them all for amount of time spent in the kitchen. Everyone cherishes memories of the Thanksgiving table filled with traditional foods. Never mind that it took all day, and a long hard day at that, to get it ready for the table. Times have changed. People still want a traditional feast, yet have less time to devote to it.

One key to putting together an easier holiday feast is to plan well ahead and especially to prepare ahead, not only the food, but everything involved with it.

The turkey, especially if frozen, has to be bought in advance, allowing 2 to 3 days for it to defrost in the refrigerator. The day before Thanksgiving make the stock for the gravy and prepare the giblets. At the same time dig out the gravy boat and polish the ladle. Assemble all the gravy seasonings, and the corn starch for thickening the gravy.

If cranberry relish or sauce is to be homemade, make it ahead; they both keep well when refrigerated. The Corn Relish suggested here can be made as much as a week in advance.

Plan to trim the vegetables before Thanksgiving. Prepare raw vegetable relishes and refrigerator store them in tightly-closed plastic bags. For the Vegetable Casserole recipe given here, prepare and pre-cook the vegetables and place them in the casserole; make the crumb topping and pop it into a plastic storage bag. Even the dry ingredients for the casserole sauce can be mixed in the saucepan, all ready to be finished on Thanksgiving. When paring down time, it even makes sense to pre-squeeze the lemon for the sauce and chop the parsley. Store in small jars.

For the Butterscotch Yams, cook the yams a day or two in advance and arrange them in a casserole dish. Prepare the butterscotch sauce Thanksgiving morning using the ingredients assembled the day before. Since the Butterscotch Yams and Vegetable Casserole take no more than 30 minutes in the oven they can go in after the turkey comes out. Carving is easier when the roasted turkey has stood for 20 to 30 minutes out of the oven.

A dessert that has emerged recently as the quintessential Thanksgiving pie is the American pecan pie. It is easy to make, can be made and stored up to two days in a cool place. For longer storage, make room in the refrigerator. And for people who are asked to "bring dessert" to a shared Thanksgiving meal, pecan pie is ideal.

Happy Thanksgiving. This year, make it festive, but make it easier on the cook.

water, onion, celery, carrots, salt, bouillon cubes and bay leaves. Bring to boil; reduce heat. Remove liver after 20-25 minutes; reserve. Simmer 1 hour or until liquid is reduced by half. Strain broth; set aside. Chop and refrigerate giblets, neck and liver. Pour drippings from roasting pan in which turkey was cooked into large measuring cup leaving only brown particles in pan. Allow to stand several minutes until fat drippings separate from turkey juices. Return 1/2 cup fat drippings to pan; discard remaining fat drippings. Add reserved broth to turkey



See FEAST, 2C

Butterscotch Yams and Fresh Vegetable Casserole Accompany Turkey

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HOLIDAY TURKEY

If turkey is frozen, thaw following directions given. Remove thawed turkey from plastic wrap and neck and giblets from body cavities. Rinse turkey with cold water and pat dry, tuck legs into hock lock or under skin band, turn wing tips "akimbo" under back and skewer neck skin to back. Place turkey breast-side up on rack in shallow open roasting pan. Place a "tent" of foil loosely over turkey to prevent over-browning. Foil may be removed during the last half hour for a final browning.

Approximate Roasting Time in 325°F Oven

Weight	Unstuffed	Stuffed
8 to 12 lbs.	3 to 4 hours	4 to 5 hours
12 to 16 lbs.	3 1/2 to 5 hours	4 1/2 to 6 hours
16 to 20 lbs.	4 1/2 to 6 hours	5 1/2 to 7 hours
20 to 24 lbs.	5 1/2 to 6 1/2 hours	6 1/2 to 7 1/2 hours

Turkey is done when meat thermometer inserted into the thickest part of thigh, next to body, registers 180°F. Thermometer should not touch bone. Other tests for doneness: Turkey is ready if the leg joint moves freely or long-tines fork is inserted into thickest part of drumstick and juices run clear. Let turkey stand at room temperature for 20 to 30 minutes for easier carving. Make gravy while turkey rests.

GIBLET GRAVY

This makes a generous amount of gravy, enough for Thanksgiving plus gravy to serve with leftovers. Making gravy with corn starch is practically foolproof, easy for beginners. Note the two methods. Each gives a gravy that is smooth and light without a floury taste.

Turkey giblets and neck
10 cups water
3 onions, peeled, quartered
3 ribs celery, cut into pieces
2 carrots, peeled, cut into pieces

1 tablespoon of salt
3 chicken-flavored bouillon cubes
2 bay leaves
1/2 cup turkey pan drippings
1/2 cup corn starch
In 5-quart saucepot stir together turkey giblets and neck,

..Feast

Continued From 1C

Juices to equal 5 cups. Sprinkle corn starch into drippings. Stir and cook over medium heat just until well blended; remove from heat. Gradually stir in broth. Return to heat. Stirring constantly, bring to boil over medium heat, stirring up brown bits from bottom of pan; boil 1 minute. Add giblets and liver; heat until hot. Makes 5 cups.

Alternate method: Follow recipe for Giblet Gravy. Return 1/2 cup fat drippings and 4 1/2 cups turkey juices and broth to roasting pan. Stir together corn starch and remaining 1/2 cup turkey broth until smooth; add to roasting pan. Stirring constantly, bring to boil over medium heat, stirring up brown bits from bottom of pan and boil 1 minute. Add giblets and liver; heat until hot. Makes 5 cups.

CORN RELISH

1/2 cup white vinegar
1/4 cup corn oil
1/4 cup light corn syrup
1/4 teaspoon salt
1/4 teaspoon pepper
2 cans (17 oz. each) whole kernel corn, drained (4 cups)
1 cup coarsely chopped green and/or sweet red peppers
1 small onion, coarsely chopped
2 tablespoons chopped parsley
In large bowl stir together vinegar, corn oil, corn syrup, salt and pepper. Add corn, green and/or red pepper, onion and parsley; toss to coat well. Cover; refrigerate several hours, or overnight. If desired, drain before serving. Makes about 4 cups.

Yummy Apple Treats

As the weather becomes cooler, and the leaves start to turn, apples can be found in abundant supply at local roadside stands and in produce departments, offering a welcome change in one's diet. Tart and tangy, crisp and sweet, red, yellow, and green, apples find their way into school lunch boxes and an endless variety of recipes...from appetizers to desserts.

Whatever the season, this recipe for Apple Cream Pie will add something special to your table. Developed by the Home Economists at KitchenAid using their large capacity food processor, it balances the tart flavor of Cortland, Jonathan, or Granny Smith apples with the sweetness of a Walnut Crumb Topping.

APPLE CREAM PIE

Crust:
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/4 cup shortening, chilled, divided into 4 pieces
1 1/2 tablespoons butter or margarine, chilled
1 1/2-2 tablespoons cold water
Position metal work blade in work bowl. Add flour and salt to bowl. Pulse 2-3 times to blend.
Add shortening and butter to bowl. Pulse 8-10 times to make a coarse meal. With machine running, add cold water, 1 tablespoon at a time, until dough begins to form a ball. Stop processing immediately.
Chill dough in refrigerator 15 minutes. Roll to 1/4-inch thickness between waxed paper. Fold into quarters; ease into 9-inch plate and unfold, pressing firmly against bottom and sides. Trim and crimp edges.

Filling:
4 medium tart apples, peeled, cored and quartered
1 tablespoon lemon juice
1 cup whipping cream
1 egg
3/4 cup sugar
3/4 cups all-purpose flour
1/4 teaspoon salt
Walnut Crumb Topping
Position slicing disc in work

BARS

Phil Pastoret

What this country needs is an automatic message-dialing device that self-destructs if it happens to ring your number at 3 a.m.

Spouse who lingers overlong at the 19th hole must return to a clubhouse, preceded over by their irate mate.



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bowl. Place apples horizontally in feed tube and slice. Sprinkle with lemon juice and arrange in pie shell.

Exchange slicing disc for metal work blade. Add cream, egg, sugar, flour, and salt to bowl. Process 10 seconds to mix. Pour mixture over apples and sprinkle with Walnut Crumb Topping.

Bake at 450 degrees F. for 10 minutes; reduce heat to 350 degrees F. and bake 35 minutes longer.

Yield: 6-8 servings.

Walnut Crumb Topping:

3/4 cup whole walnuts
1/2 cup brown sugar
1/2 cup all-purpose flour
1/4 cup butter or margarine, melted
1 teaspoon cinnamon

Position metal work blade in work bowl. Add walnuts and pulse 2-3 times to coarsely chop. Add brown sugar, flour, butter, and cinnamon. Pulse 5-6 times to combine.

FRESH VEGETABLE CASSEROLE

3 cups broccoli flowerets, cooked tender-crisp, drained
2 cups sliced carrots, cooked tender-crisp, drained
1/2 pound small mushrooms, parboiled 1 to 2 minutes, drained
2 cups small white onions, parboiled 2 to 3 minutes, drained
3 tablespoons corn starch
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups milk
1/4 cup corn oil margarine

2 tablespoons lemon juice
2 tablespoons chopped parsley
Crumb topping (recipe follows)
In 2-quart shallow baking dish toss together well drained broccoli, carrots, mushrooms and onions. In 2-quart saucepan stir together corn starch, salt and pepper. Gradually stir in milk until smooth. Add margarine. Stirring constantly, bring to boil over medium heat and boil 1 minute. Remove from heat; stir in lemon juice and parsley. Spoon over vegetables. Sprinkle with Crumb Topping. Bake in 350° F oven 25 to 30 minutes or until vegetables are tender. Makes 8 servings.

Crumb Topping: In small bowl stir together 3/4 cup soft bread crumbs, 1/4 cup grated Parmesan cheese, 3 tablespoons chopped parsley and 2 tablespoons corn oil margarine melted. Makes about 1-1/4 cups.

BUTTERSCOTCH YAMS
6 medium-size yams, cooked, peeled, halved
1 cup firmly packed light brown sugar
1/4 cup dark corn syrup
1/4 cup heavy cream
3 tablespoons corn oil margarine
1/2 teaspoon salt
Arrange yams in single layer in shallow baking dish or pan. Bake in 350° F oven 15 minutes. In heavy 2-quart saucepan stir together sugar, corn syrup, cream, margarine and salt. Stirring constantly, bring to boil over medium heat and boil 5 minutes. Pour over yams. Bake, basting twice, 15 minutes longer. Makes 6 to 8 servings.

CLASSIC PECAN PIE
Pecan pie, often called Karo pie, has its roots deep in

America. For the traditional pie, make it with dark corn syrup and granulated or light brown sugar. For a lighter, still flavorful pie, use light corn syrup and granulated sugar. Note that his recipe is easy to remember, therefore easy to pass along to family and friends.
3 eggs, slightly beaten
1 cup sugar
1 cup light or dark corn syrup
1 tablespoon corn oil margarine, melted
1 teaspoon vanilla
1 cup pecans
1 unbaked (9-inch) pastry shell
In medium bowl, stir together eggs, sugar, corn syrup, margarine and vanilla until well-blended. Stir in pecans. Pour into pastry shell. Bake in 350° F oven 50 to 60 minutes or until knife inserted halfway between center and edge comes out clean. Cool. Makes 1 (9-inch) pie.

THIS AD EFFECTIVE: THURS., NOV. 15 THRU WED., NOV. 21, 1984...

Homespun Goodness

As Thanksgiving approaches and your thoughts turn to cozy, family traditions, we offer a warm reminder that a bountiful table laden with old-fashioned goodness still begins at Publix.



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Swift Brookfield Butter Quarters 1-lb. flat ctn. **\$1.89**

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Rich After Dinner Pastel Mints..... 8-oz. 89¢
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Mrs. Smith Frozen Pumpkin Custard Pie 26-oz. pkg. **\$1.39**

Birds Eye Cool Whip 8-oz. bowl **79¢**

A banquet of flavors makes this Thanksgiving dinner a holiday to remember.



Florida Oranges Enhance Thanksgiving Day Finner

Fall has settled in, the leaves are gone from the trees and the days are noticeably shorter. Suddenly it's November and Thanksgiving is here. This is a celebration of abundance and, while we no longer serve eight or ten courses, a groaning board holding a feast of delights of all the trimmings is as eagerly anticipated as the turkey. Families have their own traditions and the dishes that accom-

pany the gobbler change from house to house and table to table but always, harvest vegetables, fresh fruits and nuts share the stage with the handsome tom.

ORANGE-CHESTNUT STUFFED TURKEY
10-12 pound turkey, thawed if frozen, giblets removed
1/4 cup butter or margarine
1/2 cup chopped celery
1 medium onion, chopped (1/2 cup)

1 package (8 ounces) herb seasoned stuffing mix
3 cups coarsely chopped, cooked or canned chestnuts
3 Florida oranges, peeled, cut in pieces
1 cup Florida orange juice, divided
1/4 cup chopped parsley
1/2 teaspoon salt
1/2 teaspoon dried rosemary
1/2 teaspoon dried leaf thyme, crumbled

Rinse turkey; pat dry with paper towels. In large skillet melt butter; saute celery and onion until tender. Stir in stuffing mix, chestnuts, orange pieces, 1/2 cup orange juice, parsley, salt, rosemary and thyme; mix well. Spoon stuffing loosely into turkey cavity and neck area; close with skewers. Place in a shallow roasting pan, breast-side-up. Roast in a 325° F. oven, 3 to 3 1/2 hours or until a meat thermometer inserted in breast meat registers (85° F. or until juices run clear when the thickest part of the thigh is pierced with a fork. Baste turkey with remaining 1/2 cup orange juice and pan drippings during last hour of roasting. Let turkey rest 20 minutes before carving.
YIELD: 8-10 servings.

PIQUANT ONIONS
3 pounds small, whole white onions
1/4 cup butter or margarine
1 1/2 cups beef broth (not condensed)
1 can (8 ounces) tomato sauce
2 tablespoons cider vinegar
1/2 cup seedless dark raisins
1 tablespoon sugar
1/4 teaspoon dried leaf thyme, crumbled
1/2 teaspoon salt
1 bay leaf

Peel onions. Cut an "X" in stem ends to prevent onions from splitting. In large skillet, melt butter; cook onions until lightly browned. Add beef broth, tomato sauce, vinegar, raisins, sugar, thyme, salt and bay leaf. Bring to a boil; reduce heat, simmer 40-45 minutes, uncovered, or until onions are tender. Remove bay leaf.
YIELD: 8-10 servings.

SPICED ORANGE PEAR RELISH
3 Florida oranges
1/4 cups sugar
1 cup water
1/2 cup cider vinegar
10 whole cloves
2 sticks cinnamon (2 inches each)
1 tablespoon thinly sliced fresh ginger
1 large firm pear, cored and thinly sliced

Place whole, unpeeled oranges in medium saucepan; cover with water; bring to a boil. Boil 20 minutes or until skins are easily pierced with a fork. Drain. Cut each orange into eight wedges. In same saucepan combine sugar, water, vinegar, cloves, cinnamon and ginger; stir over low heat until sugar dissolves. Bring to a boil; add orange wedges, reduce heat, simmer 15 minutes. Add pear slices; cook 5-8 minutes or until tender. Cool. Cover. Chill. Relish will last several weeks if stored in a covered container in the refrigerator.
YIELD: About 1 quart.

ORANGE-PUMPKIN HOLIDAY CAKE
2 1/2 cups sugar
1 cup vegetable oil
4 large eggs
1 can (16 ounces) pumpkin (about 2 cups)
1 tablespoon grated orange peel

3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon ground allspice
1/2 teaspoon ground clove
1/2 cup Florida orange juice
Julienne of orange zest
In large mixer bowl beat sugar, oil and eggs. Stir in pumpkin and baking soda, cinnamon, salt, baking powder, allspice and clove. Add to creamed mixture alternately with orange juice. Pour batter into buttered (12 cup) bundt cake pan. Bake in a 350° F. oven 50-55 minutes or until cake tester inserted in center of cake comes out clean. Cook five minutes; invert onto wire rack. Cool thoroughly. Spoon Orange Glaze* over cake. Garnish with orange zest, if desired.
YIELD: 12-15 servings.

***ORANGE GLAZE**
1 1/2 cups sifted confectioners' sugar
1 teaspoon grated orange peel
1-2 tablespoons Florida orange juice
In a small bowl blend all ingredients to a spreading consistency. Spoon on Orange-Pumpkin Cake.

Ocean Spray Whole or Jellied Cranberry Sauce 1-lb. can **59¢**



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Publix will be open normal hours Wednesday Nov. 21 and will close all day Thursday Nov. 22 for Thanksgiving.

- Pepperidge Farm 16-oz. Herb, Cornbread or 14-oz. Cube Stuffing each pkg. **\$1.59**
- Turkey Dressing, Chicken, Cornbread or Pork Stuffing Mix 6-oz. box **89¢**
- Stove Top Stuffing... 8-oz. box **89¢**
- Breakfast Club White Bread... 2 20-oz. loaves **89¢**
- Breakfast Club Brown 'n Serve Rolls 2 12-ct. pkg. **\$1**

- Lay's 7-oz. Reg. or 6.5-oz. Bar-B-Q, Sour Cream & Onion or Unsalted Potato Chips... each pkg. **99¢**
- Nabisco Assorted Snack Crackers... 7.5 to 10-oz. **\$1.19**
- Sunshine Oatmeal Peanut Cookies... 12-oz. pkg. **\$1.09**
- Lager or Light, In 12-oz. Cans 6-pk. **\$1.99**
- Old Tap Beer... 6-pk. **\$1.99**
- Dole Pineapple Juice... 46-oz. can **\$1.19**
- Nestles Mini Chocolate Morsels... 12-oz. pkg. **\$1.99**
- Peanut Butter or Butterscotch Nestles Morsels... 12-oz. pkg. **\$1.99**
- Blue or Red Label Karo Syrup... 16-oz. bot. **99¢**

Kraft Real Mayonnaise 32-oz. jar **\$1.39**
(Limit 1 Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items)



Butter Flavor or Reg. All Vegetable Crisco 3-lb. can **\$2.19**
(Limit 1 Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items)

Sliced Older Smithfield Bacon 1-lb. pkg. **88¢**
With One S&H Stamp Price Saver Certificate

Egg, Pumpernickel, Onion or Plain Lender's Bagels 12-oz. pkg. **5¢**
With One S&H Stamp Price Saver Certificate

Heinz Tomato Keg O Ketchup 32-oz. bot. **59¢**
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Assorted Publix Regular or Diet Soft Drinks 2-liter bot. **29¢**
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- Kleenex (Pre-Priced) Dinner Napkins... 50-ct. pkg. **79¢**
- Dixie Crystals 4 X or 10 X Confectioners or Light Golden Brown or Old Fashioned Dark Brown Sugar... 1-lb. box **49¢**
- Ocean Spray Cranberry Orange Relish... 14-oz. jar **93¢**
- Green Giant Whole Kernel or No Salt Niblets Corn... 2 12-oz. cans **88¢**
- Green Giant Cut, Kitchen Sliced or French Style Green Beans... 2 16-oz. cans **88¢**
- Green Giant LeSueur Peas... 17-oz. can **69¢**
- Bruce's Cut Yams... 40-oz. can **99¢**
- Planters Mixed Nuts... 18-oz. can **\$2.59**
- Pet Evaporated Milk... 13-oz. can **48¢**
- Lipton Tea Bags... 100-ct. pkg. **\$2.69**
- Reynolds Wrap Heavy Duty 18-Inch Wide Aluminum Foil... 37.5-sq. ft. roll **\$1.19**
- In Heavy Syrup or Unsweetened Juice, Assorted Dole Pineapple... 20-oz. can **79¢**
- Dole Fruit Cocktail... 16-oz. can **59¢**

- (75¢ Off Label) Automatic Dishwashing Detergent Sun Light... 50-oz. box **\$1.79**
- Swansons Beef or Chicken Broth... 14.5-oz. can **39¢**
- Brown, Mushroom, Chicken or Onion Heinz Gravy... 12-oz. jar **73¢**
- Argo Corn Starch... 17-oz. pkg. **63¢**
- Aunt Nellies Whole Onions... 17-oz. jar **63¢**
- Aunt Nellies Sweet Sour Sliced Pickled or Harvard Beets... 16-oz. jar **69¢**
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- Vlasic Sweet Gherkins Pickles... 16-oz. jar **\$1.29**
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Assorted Hi-C Drinks 46-oz. can **19¢**
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12-oz. Chocolate or 11.5-oz. Milk Chocolate Nestles Morsels each pkg. **\$1.39**
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Sealtest Assorted Light N' Lively Ice Milk half gal. **\$1.99**



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The Goose Is Cooked... And Stuffed With Fruit



Even the novice cook can achieve stardom with stuffed roast goose

In recent years, American cooks have been rediscovering the exceptional flavor and value to be had in succulent roast goose. And this is especially true for the holiday season, as the demand for the traditional meal, centered on a golden goose, reaches its peak.

cubes. Add remaining ingredients and toss lightly to mix well. Makes enough stuffing for an 8-10-pound goose.

The care and concern given to the American goose has resulted in a bird that has been bred to be leaner, meatier and more tender than ever. And even though leaner, today's American goose retains just the right amount of fat below the skin to make the bird self-basting as it cooks. The rich, moist dark meat of the American goose doesn't absorb any of this rendered fat, which can later be used to give wonderful flavor to cooked vegetables, other poultry, and even lean meats.

Even the novice cook can achieve stardom with a stuffed roast goose, not only because it's self-basting, but also because it needs no trussing, as the following recipe shows. And all cooks will enjoy the delightful tanginess of this fruit stuffing.

FRUIT STUFFING

- 1/2 cup chopped celery
 - 1/2 cup chopped onion
 - 1/4 cup fat
 - 6 cups day-old bread cubes
 - 2 cups chopped apples
 - 1 cup chopped dried apricots
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1/4 teaspoon thyme
- Cook celery and onion in fat until tender; pour over bread

Quiche Sparks Brunch

Sweet Spanish Onion Quiche can spark up a brunch, be the star at a luncheon, round out a dinner or become a popular appetizer. Creamy-rich, it features the luscious flavor of Idaho-Oregon Sweet Spanish Onions.

Having its origins in France, this main dish pie combines sauteed onions, frozen chopped spinach, bacon and Swiss cheese in a custard-like base. A flaky pastry crust holds the tasty filling as it bakes up puffy, yet firm.

Idaho-Oregon Sweet Spanish Onions are unique because of their sweet, mild flavor and gigantic size. Often called "Gentle Giants," they are the choice onion for using fresh in salads and sandwiches. They also are popular for stuffing or adding to casseroles and meat dishes.

Look for these large, bronze-skinned beauties from September through March. After purchasing, they should be stored in a cool, dry place with good ventilation. Sweet Spanish onions also can be chopped and frozen for longer keeping.

SWEET SPANISH ONION QUICHE

- 1 9-inch pie shell
- 1 large sweet Spanish onion (3 cups chopped)
- 4 slices bacon
- 1 package (10 oz.) frozen chopped spinach
- 3/4 cup grated Swiss cheese
- 3 eggs, beaten
- 1 cup milk
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Dash nutmeg

Bake pie shell in 375-degree oven for 7 minutes, until partially done. Peel and chop onion. Cook bacon in skillet until crisp. Remove and drain on paper towel. Add onions to bacon drippings in skillet and saute until soft, but not brown. Cook spinach according to package directions, omitting salt. Drain thoroughly, squeezing out excess moisture. Crumble bacon. Layer onion, bacon, spinach and cheese in partially baked pie shell. Combine eggs, milk and seasonings. Pour over onion mixture. Bake at 375 degrees for 35-40 minutes, or until knife inserted in center comes out clean. Let stand 5 minutes. Cut in 6 wedges to serve as an entree, or 15-18 wedges as appetizers.

Thanksgiving.



A bountiful table blessed with all the rich old-fashioned goodness of America's favorite feast. Warm smiles. Family and friends. At Publix, we offer the best of everything to make this Thanksgiving your most memorable holiday.

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Honey Kut Spiral Sliced Hams

Try our Honey Kut Ham, spiral sliced for easy serving. It's Publix' highest quality graded ham. Also, it's completely prepared and ready to be enjoyed immediately; choose from a half or whole ham.

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Flav'r-Lean, Gov't.-Inspected Beef (Round Bone)
Shoulder Roast
per lb. **\$1.47**

Flav'r-Lean, Gov't.-Inspected Beef
Blade Chuck Roast
per lb. **97¢**



THIS AD EFFECTIVE: THURS., NOV. 15 THRU WED., NOV. 21, 1984...

Flav'r-Lean, Gov't.-Inspected Beef
Chuck Steak
per lb. **\$1.07**

Swift Premium Deep Basted, Gov't.-Inspected, Shipped Quick-Frozen, Evisc., U.S.D.A. Grade A (10 Lbs. & Up)
Butterball Turkeys ... per lb. **97¢**

Seafood

Great Tasting!
Standard Oysters ... 1 1/2-oz. pkgs. **\$3.49**

- Swift Premium Gov't.-Inspected, Shipped Quick-Frozen, Evisc., U.S.D.A. Grade A
- Ducklings** per lb. **99¢**
 - Capons** per lb. **\$1.49**
 - Geese** per lb. **\$1.79**
 - Stuffed Turkeys** per lb. **\$1.09**

Publix Government-Inspected Fresh
Smoked Turkeys per lb. **\$1.69**

Deli.

A COMPLETE THANKSGIVING FEAST FROM THE DELI AT PUBLIX

TURKEY DINNER

- 9 to 10 lb. House of Raeford Cooked Turkey
- 4 lbs. of Delicious Dressing
- 1 quart Giblet Gravy
- 1 lb. Fresh Cranberry Orange Relish

\$17.95 each

Turkey may be requested either hot & ready to eat that day or cold with heating instructions included for heating at home. (Remember we're closed Thanksgiving day.)

HONEY KUT SPIRAL SLICED HAMS ARE AVAILABLE!

- Fresh Dinner Rolls** per pkg. **79¢**
- Hot From The Deli! Potatoes Au Gratin** per lb. **\$2.00**
- Delicious Fresh Cranberry Orange Relish** per lb. **\$1.00**
- Fresh-Baked Pumpkin Pie** each for **\$1.00**
- Mince Pie** each for **\$1.00**
- Lower Salt Beef Bologna or Cooked Salami** quarter lb. **69¢**
- Tasty Pickle & Pimento Loaf or Olive Loaf** per lb. **69¢**

DEVILED EGG TRAY

- Small** (36 Pieces) **\$7.00**
- Medium** (60 Pieces) **\$10.00**
- Large** (84 Pieces) **\$13.00**

Fresh Turkeys Available (While Supplies Last)

Swift Premium
Hostess Ham
4-lb. can
\$8.99

Meat

- Jones Boneless Ham** per lb. **\$3.19**
- Swift Premium Beef, Dinner, Bun Size or Beef Dinner Franks** 1-lb. pkg. **\$1.49**
- Swift Premium Hard or Genoa Salami or Pepperoni** 4-oz. pkg. **\$1.09**
- Sunnyland Sliced Cooked Ham** 10-oz. pkg. **\$2.19**
- Meat or Beef Rath Wieners** 1-lb. pkg. **\$1.39**
- Lykes Meat or Beef Sliced Bologna** 1-lb. pkg. **\$1.49**
- Country Hot, Smoked Beef, Smoked, Kielbasa, Beef Kielbasa or Mild Pork Publix Sausage** per lb. **\$1.99**

Seafood

- Fresh Smelts** per lb. **\$2.89**
- Fresh White Fish Fillets** per lb. **\$2.49**
- Fresh Medium Stone Crab Claws** per lb. **\$6.49**

Fresh



Order Your Holiday Pies Now!

	6-inch	10-inch
Apple	\$1.89	\$3.39
Blueberry	\$2.49	\$4.69
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Coconut Custard	\$1.89	\$3.59
Apple Crumb	\$1.89	\$3.39
Cherry	\$2.79	\$4.49
Peach	\$2.09	\$3.99
Pumpkin	\$1.89	\$3.29
Egg Custard	\$1.89	\$3.59
Pecan	\$2.89	\$4.99
Sweet Potato	\$1.89	\$3.29

Chart reflects regular price for all pies listed—check our sale prices on Pumpkin, Pecan or Mince pies shown below.

Favorite Pies For The Thanksgiving Holiday:

- 8" Pumpkin** each for **\$1.00**
- 8" Pecan** each for **\$2.00**
- 8" Mince** each for **\$1.00**

Delicious Tasting!
Dinner Rolls
each dozen
79¢

A Decorative As Well As Delicious Roll For Your Special Meal
Wagon Wheel Dinner rolls 12 for **\$1**
Delicious Tasting Cannolis 2 for **\$1**

Items Above Available at Publix Stores with Fresh-Baked Danish Bakeries Only.

Filled With Fruit and Nuts
Fruit Stollen 1-lb. size **\$2.99**
Another Delightful Addition To Your Meal
Blueberry Muffins 6 for **\$1.99**

Decorated With Festive Decorations
Holiday Cup Cakes 6 for **\$1.99**
Powdered Sugar Mini Donuts 16-ct. bag **99¢**

Items Above Available at All Publix Stores & Danish Bakeries.

How To Make Most Of A Bag Of Spuds

Potatoes, packed in convenient five-pound bags, are economical. But buying potatoes in bulk puts a premium on careful storage and meal planning to avoid waste. The Idaho Potato Commission offers a few tips and a practical meal strategy to make the most of a bag of spuds.

But first, you start with the best. Idaho potatoes have a special dry texture that makes them delicious whether baked, mashed or fried. Just look for the "Grown In Idaho" seal on the bag to be sure you're bringing home the real thing.

Select potatoes that have oval shape, few and shallow eyes, net-textured and smooth skins. Once at home, potatoes stay fresh for several weeks when kept in a cool (45-50 degrees F.), dark place that has good air circulation. But don't refrigerate them. At room temperature, they will last about a week.

Take advantage of the combination of small and large spuds in a five-pound bag by making the following trio of recipes.

Each is accompanied by a breakdown of the nutrition and calories it can provide to aid in health-savvy menu planning.

LEMON CHICKEN TOPPED POTATOES

- 1 cup chicken broth
 - 3 tablespoons lemon juice
 - 2 tablespoons sesame oil
 - 2 tablespoons dry sherry
 - 2 teaspoons sugar
 - 1/4 teaspoon salt
 - 1/2 teaspoon pepper
 - 1 clove garlic, minced
 - 1 teaspoon grated, fresh ginger root
 - 1 pound boneless, skinless chicken, cut into 1-inch pieces
 - 4 large Idaho potatoes
 - 1 tablespoon cornstarch
 - 2 tablespoons vegetable oil
 - 1/2 cup chopped scallions
 - 2 tablespoons toasted sesame seeds
- In a medium bowl combine broth, lemon juice, sesame oil, sherry, sugar, salt, pepper, garlic and ginger root. Stir in chicken.

cover and let stand at room temperature 1 hour. Scrub potatoes. Dry, prick with a fork. Bake in a 425-degree F. oven 55-65 minutes until done. About 10 minutes before serving drain chicken, reserving marinade. Stir cornstarch into marinade. In a large skillet or wok, heat vegetable oil. Add chicken and stir-fry 4-5 minutes or until cooked through. Add scallions and marinade. Bring to a boil, stir 1 minute or until sauce thickens slightly. Stir in sesame seeds. Serve over a blossomed Idaho potato.

YIELD: 4 servings (about 429 calories; 40 grams carbohydrates; 26 grams protein and 18 grams fat per serving).

POTATOES CARBONARA

- 5-7 small Idaho potatoes
- 1/2 pound bacon, cut into 1/2-inch pieces (reserve 3 strips for garnish, if desired)
- 2 cloves garlic, minced
- 2 eggs, lightly beaten
- 1/2 cup freshly grated Parmesan cheese
- Freshly ground pepper
- Sliced hard-cooked egg for garnish (optional)

Wash potatoes. Do not pare. Cut into 3/4-inch cubes. In a large, covered saucepan cook potatoes in 1-inch boiling, salted water until tender, about 8-10 minutes; drain. Meanwhile, in a large skillet cook bacon and garlic until bacon is lightly browned. Remove from heat. Add potato cubes; toss to coat. Quickly stir in eggs, Parmesan cheese and pepper. Turn into heated serving dish. Garnish with strips of cooked bacon and slices of hard-cooked egg, if desired.

YIELD: 4-6 servings (about 385 calories; 20 grams carbohydrates; 10 grams protein and 29 grams fat based on 6 servings).

IDAHO ZUCCHINI POTATO PUFF

- 2 tablespoons butter or margarine, at room temperature, divided
- 2 tablespoons packaged dry bread crumbs
- 4-5 small Idaho potatoes
- 1 cup shredded zucchini

- 1/2 cup chopped onion
- 1/2 teaspoon dried dill weed
- 1 tablespoon all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup milk
- 2 eggs, separated
- 1 cup shredded processed Gruyere or Swiss cheese

Butter a 1 1/2-quart casserole with 1 tablespoon butter. Sprinkle evenly with dry bread crumbs. In a large, covered saucepan, cook potatoes in 1-inch boiling, salted water until tender, about 30-40 minutes. Drain. Remove potato skins. In a medium bowl beat potatoes with an electric mixer until smooth. In a medium saucepan melt remaining 2 tablespoons butter; cook zucchini, onion and dill weed until vegetables are tender. Stir in flour, salt and pepper; cook 1-2 minutes, stirring constantly. Remove from heat. Gradually stir in milk; cook until mixture boils and thickens. Beat mixture into mashed potatoes. Beat in egg yolks and cheese. In a small bowl beat egg whites until stiff, but not dry; gently fold into potato mixture. Spoon into prepared dish. Bake in a 275-degree F. oven 20-25 minutes or until puffed and lightly browned.

YIELD: 4 servings (about 336 calories; 28 grams carbohydrates; 16 grams protein and 18 grams fat per serving).



Trio of potato dishes to accompany the finest entree.

Entertaining Need Not Be Costly Burden

Christmas is traditionally a time for entertaining, for gathering family and friends together to celebrate the season.

At least, that's the myth. Many people, fearing they can never live up to the expectations created by the holiday season, or worried about the high cost of entertaining, forego the pleasures of holiday party-giving.

Getting friends or relatives together for a Christmas celebration does not have to be elaborate, expensive or time-consuming to plan. Nor does it have to be a nerve-wracking affair where you spend the hour before your guests arrive worrying about your abilities as a host.

This year, why not have a holiday party that makes your guests active participants in the celebration and keeps your workload to a minimum?

For example, invite your friends or family to a trim-a-tree gathering.

CAFE BRULOT

- Peel of one orange, colored part only
 - Peel of one lemon, colored part only
 - 2-inch cinnamon stick
 - 6 whole cloves
 - 4 teaspoons sugar
 - 6 ounces Cognac, warmed
 - 4 cups strong, hot coffee
- Place peels, cinnamon stick, cloves, sugar and warmed Cognac in a heated chafing dish. Using a long wooden match, ignite Cognac. Slowly pour the Cognac into the chafing dish. Stir until sugar dissolves and flame burns out. Add coffee slowly, and stir well. Ladle into demitasse cups. Serves 8.

Festive Christmas cookies can be purchased at any bakery or easily prepared ahead. Invest in some cookie cutters with fanciful holiday shapes. Let your imagination run wild when you decorate these cookies, using sprinkles, nuts, cherries, or anything else you can think of to make them look wonderful as well as taste delicious.

COGNAC BUTTER COOKIES

- 1 cup butter

- 1/2 cup sugar
- 1 egg
- 1/4 cup Cognac
- 1 teaspoon grated lemon rind
- 2 1/2 cups flour
- 1/2 teaspoon salt
- 2 1/2 teaspoons baking powder
- Nuts

Cream butter, add sugar gradually and cream until light. Beat in the egg, add Cognac, lemon rind, flour sifted with salt and baking powder. Chill dough in refrigerator. Roll out half the dough, cut with fancy cookie cutters, sprinkle with finely ground nuts, or decorate with whole pecans or candied cherries. Place on cookie sheet and bake at 375 degrees for about 12 minutes. Repeat with second half of dough while first batch is baking. Remove cookies from sheet with spatula and cool on wire cake rack. Yields about 50 cookies.

You might want to get a little bit traditional by serving fruitcake at your holiday gathering. Again, there is no need to make this a complicated or expensive task. Simply purchase a good fruitcake at your local supermarket or food specialty store. Wrap the cake in cheesecloth that has been soaked with Cognac or other brandy, and store in a tightly closed tin for several days or even weeks. Every few days, sprinkle the cheesecloth with more spirit. The cake will absorb the essence of the brandy, and turn it from ordinary to extraordinary.

Many of your guest will ask if they can bring something to your gathering. This is no time to be selfish. Suggest that each brings a homemade dessert or unusual dessert cheese and crackers. Display everything nicely and let guests enjoy tasting and discussing the various selections.

Allowing your guests to be active participants in your holiday party will create more fun for them and less work for you. Whatever theme you choose, keep your efforts simple and elegant. Just gather the people in your home, and let the rest happen naturally.

IT'S OUR ANNIVERSARY BIG SAVINGS IN EVERY DEPARTMENT

DENNIS & KATHY'S FAIRWAY

LOCALLY OWNED AND OPERATED BY DENNIS & KATHY GRINSTEAD
2690 S. ORLANDO DR. SANFORD 323-4950
STORE HOURS 7 DAYS A WEEK 6 A.M. TO 10 P.M.
"A HELPFUL SMILE IN EVERY AISLE."
OPEN THANKSGIVING DAY...6 AM-4 PM



Hyde Park Self-Beasting TURKEYS
AVG. 8 To 24 Lb. **79¢**



USDA Choice Beef Large End RIB ROAST
Lb. **\$2.89**



Pot-Ritz Cherry PIE
26 Oz. Pkg. **99¢**



Libby Cream Style Or Whole Kernel CORN
16 1/2 Oz. Can **39¢**

WE CARRY ONLY USDA CHOICE BEEF AND FRESH PORK NO FROZEN PORK
WE OFFER A FULL SERVICE MEAT COUNTER WHERE YOU MAY SELECT YOUR INDIVIDUAL CUTS OF MEAT

Lykes Whole Or Shank **Smoked Ham** Lb. **99¢**

Swift's Butterball **Turkeys** 12-14 Lb. Avg. Lb. **\$1.09**

Maple Leaf Farms Plain Or In Orange Sauce **Young Ducklings** Lb. **\$1.09**

USDA Choice Beef Bottom **Round Roast** Lb. **\$1.99**

Lykes Bull Head **Smoked Ham** Lb. **\$1.09**

Farmland Skinless **Breakfast Links** 12 Oz. Pkg. Buy 1 For \$2.49 **GET ONE FREE**

Turkey Breast Avg. Lb. **\$2.59**

Quailway Old Town **Sausage** Lb. **99¢**

Boneless Rolled & Tied **Fresh Ham** Lb. **\$1.79**

Wilson-3 Lb. **Canned Ham** **\$6.99**

Lykes-Center Roast or Steak **Smoked Ham** Lb. **\$1.59**

Large Firm Heads Lettuce 2 Heads **\$1**

Home Grown-Vine Ripened Ruskin Tomatoes 2 Lb. **\$1**

Bananas Fresh Golden Ripe 4 Lb. **\$1**

Cooking Onions Medium Yellow 3 Lb. Bag **69¢**

Zellwood Corn Fresh Yellow 5 Ears **\$1**

Fresh Cranberries 12 Oz. Pkg. **99¢**

Green Beans Fresh Lb. **69¢**

Large 30 Ct. Stalk Celery 2 Stalks **\$1**

!!SAVE ON THIS WEEK'S DOUBLE DISCOUNT SPECIALS!!

<p>Sunny Morning Large Grade A Eggs WITH 1 Filled D. Dis. Cert. 25¢ Prices Ending 11/22/64</p>	<p>Pot 1% Plastic Or Vitamin D Paper Ctn. Milk 1/2 Gal. WITH 2 Filled D. Dis. Cert. FREE Prices Ending 11/22/64</p>	<p>Hyde Park Light Brown or Dark Brown Sugar WITH 1 Filled D. Dis. Cert. 29¢ Prices Ending 11/22/64</p>	<p>U.S. No. 1 Russett Potatoes 5 Lb. Bag WITH 1 Filled D. Dis. Cert. 39¢ Prices Ending 11/22/64</p>
<p>BUY ONE GET ONE FREE SPECIALS!</p> <p>Golden Flakes Potato Chips 5 1/2 Oz. Buy 1 For 1.19 GET ONE FREE</p> <p>Old Mondo 1-10 Garbage Bags Buy 1 For 1.49 GET ONE FREE</p> <p>Fishies, Chicken, Tuna or Salmon 5 1/2 Oz. Buy 1 For 43¢ Cat Food GET ONE FREE</p>		<p>FROZEN-DAIRY DELI-BAKERY</p> <p>Tropicana Reconst. Orange Juice 54 Oz. Ctn. \$1.19</p> <p>Hyde Park Butter Biscuits 3 Oz. Tube 5/1</p> <p>Minute Maid Grape Ade 64 Oz. Ctn. 69¢</p> <p>Hyde Park Whipped Topping 8 Oz. Ctn. 59¢</p> <p>Generic Imitation 12 Oz. Pkg. Cheese Singles 89¢</p> <p>T.G. Lee Deluxe 100% Natural Flavor Ice Cream 1/2 Gal. \$2.09</p>	

Libby Pumpkin 14 Oz. Can **59¢**

Crushed, Sliced Or Chunk Pineapple 28 Oz. Can **69¢**

Hyde Park **Paper Towels** 2/1

Franco American **Turkey Gravy** 10 1/2 Oz. Can **3/1**

Milwaukee's **Best Beer** 6 1/2 Oz. Can **\$1.59**

Bell Boiled Ham Lb. **\$1.99**

Potato Salad Lb. **75¢**

Provolone Cheese Lb. **\$2.29**

Italian Bread Lb. **79¢**

8" Apple Or Pumpkin Pie Lb. **\$1.79**

7" Coconut Cake Lb. **\$3.78**

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WINN-DIXIE
THE BEEF PEOPLE

SAVE WITH

PRICES GOOD
NOV. 15-17, 1984



early bird **SHOP TODAY**
coupon

YOUR BONUS FOR EARLY SHOPPING!

EARLY BIRD COUPONS GOOD 2 DAYS THURSDAY & FRIDAY

early bird coupon

HICKORY SWEET SLICED BACON
1-LB. HANDI PAK
89¢

COUPON VALUE 90¢

COUPON GOOD NOVEMBER 15 & 16, 1984
Limit 1 with \$5.00 or more purchase excl. cig.

early bird coupon

REGULAR OR BUTTER CRISCO SHORTENING
3-LB. CAN
\$1.99

COUPON VALUE 70¢

COUPON GOOD NOVEMBER 15 & 16, 1984
Limit 1 with \$5.00 or more purchase excl. cig.

PRICES IN THIS AD ARE GOOD IN THE FOLLOWING FLORIDA COUNTIES ONLY: ALACHUA, BREVARD, GULF, HAMILTON, HIGHLAND, LEE, ORANGE, POLK, SEMINOLE, SUWANNEE, WASHINGTON, WILCOX. FOR ALL OTHER COUNTIES PLEASE SEE YOUR LOCAL NEWSPAPER.



THANKSGIVING SUPER BONUS SPECIALS



<p>SUPER BONUS SPECIAL</p> <p>16-oz. CAN OCEAN SPRAY WHOLE BERRY or JELLY CRANBERRY SAUCE FREE</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>FOLGERS ALL GRINGS COFFEE 1-LB. BAG \$1.69</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>HELLMANN'S MAYONNAISE 8-oz. JAR 99¢</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>LAND O' SUNSHINE BUTTER 1-LB. PKG. \$1.39</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>GOLD MEDAL ALL VARIETIES FLOUR 5-LB. BAG 39¢</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>
<p>SUPER BONUS SPECIAL</p> <p>MRS. SMITH'S PUMPKIN PIE 9" DIA. PAN \$1.29</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>SUPERBRAND GRADE 'A' LARGE EGGS DOZ. 19¢</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>35¢ OFF LABEL WESSON OIL 48-oz. BTL. \$1.99</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>17-oz. CAN LESUEUR PEAS FREE</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>BETTY CROCKER LAYER ALL VARIETIES CAKE MIXES 18 1/2-oz. PKG. 39¢</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>
<p>SUPER BONUS SPECIAL</p> <p>W-D BRAND HANDI PAK GROUND BEEF 1-LB. SIZE 89¢</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>BOUNTY ALL COLORS TOWELS JUMBO ROLL 29¢</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>2 EACH WINGS, BREASTS, THIGHS or LEGS FRIED CHICKEN 4 PCK. 12-oz. BTL. \$2.99</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>PLUS DEPOSIT DIET PEPSI, PEPSI FREE, SUGAR FREE PEPSI FREE, MT. DEW or PEPSI COLA 8 PCK. 12-oz. BTL. 99¢</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>	<p>SUPER BONUS SPECIAL</p> <p>BETTY CROCKER RTS ALL VARIETIES FROSTINGS 1 1/2-oz. PKG. 79¢</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD NOVEMBER 15-17, 1984</p>

<p>SAVE 20%</p> <p>W-D BRAND USDA GRADE 'A' NATURAL (NON-BASTED) BROADBREASTED TURKEYS 10 TO 16 LBS. 79¢</p> <p>USDA GRADE 'A' TURKEYS 89¢</p>	<p>SAVE 30%</p> <p>W-D BRAND USDA GRADE 'A' (WITH POP UP THERMOMETER) RED-BASTED TURKEYS 10 LBS. & UP 89¢</p> <p>USDA GRADE 'A' TURKEYS \$1.29</p>	<p>SAVE 60%</p> <p>HARVEST FRESH U.S. No. 1 WHITE POTATOES 10 LBS. NET WT. BAG \$1.39</p> <p>HARVEST FRESH SWEET POTATOES 29¢</p>	<p>SAVE \$1.00</p> <p>TROPICANA GOLD 'N' PURE ORANGE JUICE HALF GAL. \$1.29</p> <p>Apple Cider \$1.99</p>	<p>SAVE 40%</p> <p>MILLER & LITE BEER 6 PCK. 12-oz. CANS \$2.39</p> <p>Wines \$3.99</p>
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<p>SAVE 40%</p> <p>WHOLE OR SHANK PORTION HICKORY SMOKED HAM 1-LB. 99¢</p> <p>HICKORY SMOKED BUTT PORTION Ham \$1.19</p>	<p>U.S.D.A. CHOICE BEEF</p> <p>SAVE 70%</p> <p>USDA CHOICE UNTRIMMED BONELESS BOTTOM ROUND WHOLE 2022 L.B. ANG. \$1.49</p> <p>WHOLE BONELESS BOTTOM ROUND ROAST \$1.69</p>	<p>COMPARE & SAVE</p> <p>THRIFTY MAID MEDIUM & LARGE SHEET PEEL WHOLE BEANS & GREEN BEANS COOKED BEANS or PEAS BRANDED WHOLE PEEL TOMATOES 16-oz. CAN 39¢</p> <p>THRIFTY MAID Cranberry Sauce 2 1/2 CAN 89¢</p>	<p>COMPARE & SAVE</p> <p>HARVEST FRESH LARGE CALIFORNIA CELERY STALK 49¢</p> <p>HARVEST FRESH FLORIDA Sweet Corn 7 CANS 99¢</p>	<p>SAVE 19%</p> <p>LIBBY'S PUMPKIN 16-oz. CANS \$1.00</p> <p>POWELL ALL FLAVORS Gelatin 3 PCK. \$1.00</p>
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<p>SAVE 90%</p> <p>W-D BRAND USDA CHOICE BEEF (FIT FOR A KING) E-Z CARVE RIB ROAST 1-LB. \$2.89</p> <p>USDA CHOICE FRESH BUTT OF PORK HALF Lamb Legs \$2.29</p>	<p>SAVE 80%</p> <p>HICKORY SWEET BONELESS SMOKED WHOLE FULLY COOKED (5 TO 8 L.B. ANG.) BUFFET HAM 1-LB. \$1.99</p> <p>SAVE ON L.B. PORK PIG FRESH WHOLE (15-17 L.B. ANG.) Pork Loin \$1.28</p>	<p>SAVE 20%</p> <p>SUPERBRAND ASSORTED FLAVORS ICE CREAM or SHERBET HALF GAL. \$1.29</p> <p>PET FITZ ASSORTED VARIETIES Fruit Pies \$1.49</p>	<p>COMPARE & SAVE</p> <p>LIGHT BROWN, DARK BROWN or 100% THIRTY MAID SUGAR 1-LB. BOXES \$1.00</p> <p>RED MAID CHERRY or BLUEBERRY Pie Filling 7 CANS 99¢</p>	<p>DELI</p> <p>7 1/2 LBS. (PRECOOKED TURKEY) 3 LBS. DRESSING, 1 L.B. CRANBERRY SAUCE, 1 CUP. GIBLET GRAVY (SERVES 8-12 PEOPLE) TURKEY DINNER EACH \$17.99</p> <p>HELLMANN'S PARTY TRAY \$17.99</p>
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