

Jesus Christ, Superstar

Rock Opera Opens At SCC

Jesus (Charlie Melton) and Judas (Bill Dennis) are dynamic protagonists in 'Superstar'



The rock opera "Jesus Christ, Superstar" will play tonight and Thursday at 8 p.m. in the concert hall of Seminole Community College's new arts department. Performances are free and open to the public.

"This is the full rock opera, choreographed and featuring a cast of 70," said director Janis Ellis, who is choral director and music instructor at

SCC. Her production assistant for the opera is Marva Girard.

SCC music students, as well as cast and chorus members from the Orlando Singers take part in the spirited performance. This is the first rock opera to be produced at the college.

In the lead roles of Jesus and Judas are Charlie Melton and Bill Dennis. Other leads are Kim Roberts (Mary

Magdalen); Rick Steele (Pilate); Robert Knight (Herold); James Richardson (Capharnas) and Tony Avery and Bill Humphries (priest).

Supplying music is the college's rock ensemble: Robin Hodges, organ; Gloria Williams, piano; Robert Maguire, bass guitar; Roger Pateraude, lead guitar; Charles Turner, drums and Robert Newsom, string ensemble.



JESUS. WOMEN IN CHOREOGRAPHED ROCK OPERA

(Herald Photo by Jean Patterson)

WOMEN

Evening Herald, Sanford, Fl. Wednesday, April 6, 1977-1B



PLANNING JAMBOREE

Sanford's LTD CB Radio Club will host a national jamboree May 21 and 22 at the Sanford Civic Center. Entertainment will include junior and senior beauty competitions. Selecting trophies for the winners are (from left) Anita Williamson, cochairman; Wilma Bennett, senior beauty contest coordinator and Florida State CB Queen; and Carolyn Nelson, chairman. To enter the beauty contests, call Mrs. Williamson (322-4835) or Mrs. Nelson (323-8442).

Cook Of The Week

'Health' Foods Naturally Good

By ELDA NICHOLS
Herald Correspondent

"We're killing ourselves with fattening foods!" exclaimed Pat Chismore, Altamonte Springs, who is a natural food enthusiast.

"Nutrition is so important," she said. "If people would cut down on their sugar and salt intake, they would be so much better off. Coronary risks are so much greater when cholesterol enters the picture."

According to Pat, it is completely unnecessary to ever add salt to any food, as we get enough salt in any food we eat. Then she added, "If you only use one-half the amount of sugar called for in a recipe, you will still get a perfect recipe, but you'll be cutting down the sugar intake."

Pat believes the American people have conditioned themselves to wanting sweets, with youngsters being "rewarded" with desserts and candy. "Why not try natural fruits for a change?" she suggested.

Pat would also like to see a nutritious mid-morning snack offered to all school children. "It would revitalize them especially the ones who go without any breakfast at all."

Good nutritious foods, such as lentils, brown rice, dried beans, skim milk and low-fat cottage cheese, are helpful to anyone, whether on a diet or not, according to Pat. "I also recommend vitamin pills because so many minerals have been taken out of the soil."

Pat offers these tips: to add protein to any meal, add cheese of any kind, seeds, nuts, milk, brewers yeast. To add calcium to any meal, add cheese, yogurt or milk. To add iron, add seeds, nuts, deep green leafy salads, eggs, wheat germ. To add vitamin A, add carrots, apricots, deep green leafy salads, liver products. To add vitamins, add seeds, nuts, brewer's yeast, wheat germ, cheese milk. To add vitamin C, add fresh fruit or green leafy vegetables.

With Pat's busy schedule, she hardly finds time to work at her gardening hobby or her study of the birds who come to feed. She



PAT CHISMORE, HEALTH FOOD ENTHUSIAST

is president of the Altamonte Woman's Club and a charter member of the Navy Wives Club of America, 267. She was recently appointed to the Housing Board of Altamonte, and is a Lyman High School PTA board member.

SAVORY LENTIL-RICE-TOMATO SOUP
1 stalk sliced celery
1 medium onion, chopped
2 tsp. oil (may use water)
1 cup dry lentils
1/2 cup dry brown rice
4 cups water
1-28 oz. can tomatoes
1/2 tsp. basil
salt to taste
sparingly

Saute celery and onion in oil, or water, until tender. Add lentils and rice. Stir; add water, bring to boil. Cook on simmer until lentils and rice are done. Add tomatoes, salt and basil. Add more water if desired thinner. 6 servings, 221 calories per serving.

SQUASH CASSEROLE
3 cups yellow squash (cooked, mashed)
2 eggs
1 cup evaporated milk
1 cup grated cheese
2 cup cracker crumbs
1/2 stick butter
1/2 cup chopped onion
1 tsp. salt, 1/2 tsp. celery salt, pepper
Combine all ingredients (saute onion in butter) except cheese, sprinkle cheese on top of casserole. Bake 40 min. at 350 degrees.

BAKED RICE
1 cup raw rice
1/2 stick margarine
melted with small onion
2 cans consommé,
pour over rice, add melted margarine and onion. Bake 350 degrees, uncovered 1 hour.

Cook spinach and onion in small amount of water until thawed. Drain. Beat eggs slightly and mix with remaining ingredients. Stir in spinach and onion. Bake in greased 2 qt. casserole in 350 degree oven for 30 to 35 min. or until center is set. Do not overcook as it will separate.

CELERY DRESSING

1/2 cup mayonnaise
1/2 cup finely chopped celery
1/2 cup finely chopped onion

1 Tbsp. celery seed
1/2 tsp. celery salt
1 container (8 oz.) plain yogurt
Stir together first 5 ingredients. Fold in yogurt. Cover; chill. Makes 2 cups.

ORANGE JELLO SALAD

1 large pkg. orange Jello
2 1/2 cups water
1-8 oz. cup sour cream
2 or 3 grated carrots
nuts chopped and/or coconut
1 can crushed pineapple
Chill. Makes 10 or 12 servings.

SPINACH SOUR CREAM

1 pkg. frozen spinach
1 Tbsp. frozen chopped onion
2 eggs
1/2 cup sour cream
1 cup grated parmesan cheese
1 Tbsp. flour
2 Tbsp. butter
1/2 tsp. salt
1/2 tsp. pepper

FLORIDA CELERY AND APPLES INDIA

3 cups Florida celery, sliced diagonally
1/2-inch chicken stock or water

1 1/2 cups unpeeled apples, sliced 1/4-inch thick
one-third cup (3 small) sliced white onions
1/2 cup butter or margarine
1 1/2 tsp. curry powder
1 tsp. sugar
1/2 tsp. salt

Place celery, chicken stock or water, and 1/2 tsp. salt in medium saucepan. Bring to boiling point. Cover and cook until celery is crisp-tender, 3 to 4 min. Drain. In large fry pan, saute apples and onion in butter or margarine with curry powder and remaining salt for 5 min. or until apples are tender. Add celery and sugar. Cook 1 to 2 min. Serve with poultry, pork or lamb.

Cancer strikes men, women, children, rich and poor, but the American Cancer Society reports that regular checkups which include cancer tests can help save more lives. For more information ask your local ACS Unit.

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CONTINUED

APRIL 6, 1977 - 1B
THRU
APRIL 29, 1977

Teen Has Other Plans When Asked To Babysit

By ABIGAIL VAN BUREN

DEAR ABBY: I am a 14-year-old girl who doesn't really like to babysit. Up until now, I only babysat when I had nothing else to do. Lately when I'm asked to babysit and have other plans my mother makes me break my plans in order to take the job. She says now that I am old enough to earn my own money, I should do so whenever I get the chance.

One time when I turned down a babysitting job because I wanted to do something else with my friends, she cut my allowance off completely. She said if I wanted pocket money, I could earn it.

If we were a poor family, which we are not, I could see her point. How can I get my mother to see my side of it, Abby?

Or do you think she's right?

NON-BABYSITTER
DEAR NON: If your "plans" consist... something important (like a special event, or a party that has been planned in advance) I think you should be allowed to turn down a babysitting job to pursue your plans. But to refuse to "sit" in order to goof around with your friends is, I think, immature.

DEAR ABBY: I don't have a problem at the moment, but I'd like to share something with you that might be of interest to your readers.

Some friends of mine were married recently and went to honeymoon. (Let's call them



Dear Abby

the hard way.

DEAR ABBY: I was walking down the street when I happened to come upon a pitiful sight. A little boy, who couldn't have been 2 years old, was harnessed on a leash like a dog. And this leash was attached to a clothesline. The poor darling looked so unhappy!

Finally I rang the doorbell, and the mother came to the door. I told her that leashes were for dogs, not children, and she said, "Is that so? Do you want to watch him for a while?" Then she slammed the door in my face. I have told this story to several of my friends, and they all seem to think I had no business ringing the bell. What is your opinion?

LOVES CHILDREN

DEAR LOVES: Unless the child was exposed to some possible danger, I would vote with your friends.

To make a long story short, Mike's little "joke" cost him 10 per cent of the \$7,500 for bail, two days in jail and two days of work missed, and to top it off he has to fly back to Tampa to stand trial and possibly face a jail sentence and a fine!

Maybe this little account will stop some other clown from making jokes about bombs in an airport.

NO LAUGHING MATTER

DEAR NO: There are warnings posted in every airport stating that jokes about "bombs" are a federal offense, punishable by law. But some people (like Mike) have to learn

Republicans Hear Double Taxation Talk

Commissioner Dick Williams was speaker at the March meeting of the Suburban Republican Women's Club.

He discussed the proposed consolidation of certain county and city services, arguing that this could save money and help avoid double taxation.

Three club members will attend the FFRW State Convention in Miami Beach, April 21-23: Barbara Wingham, president; Frances Marone, Tampa, Fla. for their

credentials committee. New officers will be elected April 22.

Members are urged to save items for a May flea market sale. Storage can be arranged

by calling Mrs. Marone, 831-1259.

The next meeting and salad tasting luncheon is set for April 12 at 10 a.m. at the home of

respite care program called "Cousins" to care for handicapped or disabled persons on a short-term basis.

The program is in need of more "Cousins" to provide this service. A workshop training session will start April 23, 9 a.m. to 4:30 p.m.

Call Mrs. Marone, 831-1259.

The program is in need of more "Cousins" to provide this service. A workshop training session will start April 23, 9 a.m. to 4:30 p.m.

'Cousins' Needed For Care Program

The program is in need of more "Cousins" to provide this service. A workshop training session will start April 23, 9 a.m. to 4:30 p.m.

The program is in need of more "Cousins" to provide this service. A workshop training session will start April 23, 9 a.m. to 4:30 p.m.

STOKELY-VAN CAMP

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Supperband Regular or STA HT (LOW FAT COI.)

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ORANGE JUICE

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LAMB

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VAN CAMP'S PORK & BEANS

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SAVE 20¢ ON 17-OZ. CANS

STOKELY CUT OR SLICED BEETS

4 \$1.00

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BARNHART

DUCKS

99¢ LB.

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Baking Hens 59¢

Jean-O White and Dark

Turkey Roast \$2.49

WESTERN CORN FED

FRESH LOIN SAUCED INTO PORK CHOPS

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Fresh Whole or Half

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REGULAR OR LOW FAT HOMONIZED

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\$1.69 GAL.

THIRTY MAID

ARROW DETERGENT

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5 LB. BAG

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\$1.99

2 LB. BOX

THIRTY MAID GREEN

LIMA BEANS 3 16-OZ. CANS \$1.00

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PORK & BEANS

3 16-OZ. CANS \$1.00

THIRTY MAID Sliced

Carrots 3 16-OZ. CANS 89¢

STOKELY

CUT BEETS

16-OZ. CANS

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USA GRADE 'A' FRESH MIXED

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Consisting of: 2 Boneless, 2 Leggertons, 2 Wings, 2 Necks, 1 Back

Fresh Cut-Up Country Style Pan-Bred

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WHOLESALE ALL FLAVORS

Drink Mixes \$1.49

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PINEBREEZE OR SUPERBRAND GRADE 'A' MEDIUM EGGS

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ANDRE

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VINEYARD WINES 3.79

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CONCORD & BLACKBERRY

MANISHEWITZ WINE 1.15

BLAU WINE

LIEBFRÄUMLICH 3.49

SAVE 20¢

DEEP SOUTH MAYONNAISE

Limit 1 Per Customer, Please

79¢

QUART

DEEP SOUTH SWEET Relish 85¢

ASTOR BRUSSEL SPROUTS OR

Cauliflower 2 10-OZ. PKGS. 79¢

Mrs. Smith's Pumpkin

Custard pie 79¢

Kold Country

Lemonade 6 6-OZ. PKGS. 99¢

Superbrand Large Whipped

Topping 2 12-OZ. PKGS. \$1.00

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Waffles 69¢

Superbrand Coffee

Creamer 4 1-LB. PKGS. \$1.00

Butter \$1.19

SAVE 33¢ ON 3

STOKELY LEMON-LIME OR ORANGE GATORADE

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LIMIT 3 OF YOUR CHOICE PER CUSTOMER, PLEASE

32-OZ. BTL.

CHEK COLA 69¢

SAVE 51¢

HARVEST FRESH PRODUCE

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ORANGE JUICE

3 99¢

QUARTS

SAVE 18¢ ON 2

STOKELY TOMATO JUICE

2 \$1.00

46-OZ. CANS

ASTOR

Prune Juice 59¢

32-OZ. BTL.

Stokely CATSUP

69¢

32-OZ. BTL.

DEEP SOUTH HAMBURGER

Dills 69¢

22-OZ. PKG.

SAVE 34¢ ON 4

STOKELY HONEY POD SWEET PEAS

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16-OZ. CANS

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FLORIDA

STRAWBERRIES

3 PINTS \$1.29

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SWEET POTATOES

4 LBS. \$1.00

SAVE 39¢

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Beans 2 24-OZ. CANS 88¢

ASTOR GREEN PEAS OR

Cut Corn 3 10-OZ. PKGS. \$1.00

SAVE \$1.00

DELUXE COMBO MERIO'S PIZZA

\$1.99

33-OZ. SIZE

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Potatoes 99¢

16-OZ. PKG.

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ROMAINE

3 LBS. \$1.00

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CARROTS

2 LB. PKG. \$1.00

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BANANAS

4 LBS. \$1.00

WHOLESALE ALL FLAVORS

Drink Mixes 79¢

WHOLESALE ALL FLAVORS

Drink Mixes \$1.49

24-OZ. SIZE

WHOLESALE ALL FLAVORS

Drink Mixes \$2.49

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BONDIEN PRIZE

Lemonade \$1.99

PKG.

HORNEL TENDER CHUNK OF

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4 1/2-OZ. SIZE

CRACKIN' GOOD GEORGIA

Crackers 55¢

11-OZ. PKG.

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Corned Beef \$1.09

12-OZ. CAN

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Tone Soap 39¢

4 1/2-OZ. BAR

LITTLE FISHIES BRANDED USER, OCEAN FISH

Cat Food \$1.69

4-LB. PKG.

BETTY CROCKER PINEAPPLE UPSIDE DOWN

Cake 99¢

21-OZ. PKG.

MAXWELL HOUSE

Coffee \$6.57

2-LB. CAN

MUELLERS EGG (WIDE, MED. FINE)

Noodles 39¢

8-OZ. PKG.

DUNCAN HINES MOST & EAST

Cake 73¢

13 1/2-OZ. PKG.

DUNCAN HINES BLUEBERRY

Muffins 75¢

13-OZ. PKG.

BETTY CROCKER MASHED

Potatoes 69¢

16-OZ. PKG.

M & M'S

Candies \$1.49

16-OZ. PKG.

PRELUBRY

Flour \$1.52

10-LB. PKG.

HEATHY YACH

Tail Bags

\$1.09

15-CT. PKG.

HEATHY LAMN &

Leaf Bags

\$1.09

10-CT. PKG.

SUNSHINE EASY

Saltines 69¢

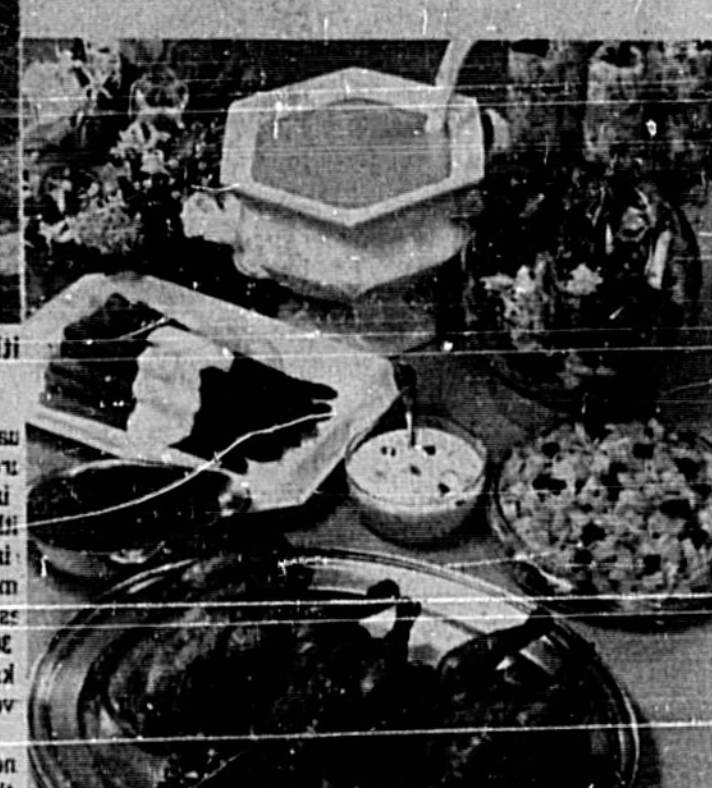
16-OZ. PKG.

LIQUID

Airwick 69¢

3-OZ. BTL.

Scaled-Down Dinner Appetizing, But Not Fattening



Roast Cornish Game Hens, Spiced Cherry Sauce

Parading down the avenue in one's Easter finery on a brisk Sunday some April 10, can add zest to the appetite. Weight Watchers members, however, and all other dieters can enjoy the parade and then a traditional Easter dinner without worrying what the scale will show the day after.

CARROT BISQUE
2 cups diced carrots
3 ounces onion, diced
6 packets instant chicken broth and seasoning mix
4 cups water
1 bay leaf
Dash nutmeg or to taste
1 cup evaporated skimmed milk
In a 1 1/2 quart saucepan combine carrots, onion and broth. Cook over medium heat, stirring occasionally for 5 minutes or until onions are transparent. Add water and bay leaf. Cover and simmer 1/2 hour or until carrots are very soft.

Remove bay leaf. Transfer to blender container; process until smooth. It will probably be necessary to do this in two operations. Return to saucepan; add nutmeg. Bring to boil. Remove from heat. Stir in milk. Reheat, but do not boil. Divide evenly. Makes 6 servings.

ROAST CORNISH HENS WITH SPICED CHERRY SAUCE
2 medium cornish hens
1/2 cup partially thawed, frozen pitted sweet cherries
1/2 (1 1/2 pounds each) Cornish hens
Salt, white pepper, garlic powder and paprika
1/2 cup chicken bouillon
1/2 cup black-cherry flavored dietetic soda
Artificial sweetener to equal 2 teaspoons sugar
1 cinnamon stick
1 teaspoon lemon juice

1 clove
1 tablespoon cornstarch
Set cherries aside to thaw. Sprinkle hens with salt, pepper and paprika. Place on a rack in roasting pan and roast at 350 degrees for 1/2 hour or until done. Baste occasionally with bouillon. While hens are roasting, combine juice from cherries, soda, sweetener, cinnamon, lemon juice and clove in a medium saucepan. Sprinkle cornstarch over liquid and stir to dissolve. Place over medium heat, stirring constantly, until mixture thickens. Add cherries; stir until coated with sauce and thoroughly heated. To serve, cut hens in half and remove skin. Place each half on a dinner plate and top with 1/4th of the cherry sauce. Makes 6 servings.

CURRIED APPLE NOODLES WITH PRUNES
2 medium apples, peeled, cored and sliced
2 tablespoons lard (or diet) margarine
1/2 ounces onion, minced
1/2 teaspoon curry powder
1 packet instant chicken broth and seasoning mix
Artificial sweetener to equal 2 teaspoons sugar
3 cups cooked enriched noodles
Prunes, pitted, dried
Medium chopped, dried pineapple
Fried onion to 4/8 degree
Combine all ingredients, except noodles and prunes in 1 1/2 quart oven-proof casserole. Cover; bake for 20 to 25 minutes. Remove from oven; reduce heat to 75 degrees. Stir noodles and prunes into apple mixture. Cover, bake for 15 minutes or until thoroughly heated. Divide evenly. Makes 6 servings.

TOSSED GREEN SALAD WITH CREAMY YOGURT DRESSING
1/2 cup plain yogurt
1 canned medium tomato, drained and chopped
1 tablespoon mayonnaise
1 small garlic clove, pressed
1/2 teaspoon salt
Dash white pepper
4 cups iceberg lettuce, torn into bite-size pieces
2 cups chivey, torn into bite-size pieces
In a small bowl, combine yogurt, tomato, mayonnaise, garlic, salt and pepper. Place greens in a salad bowl. Pour dressing over greens. Toss. Divide evenly. Makes 9 servings.

MINTED LIME TREAT
2 1/2 cups canned crushed pineapple, no sugar added
3/4 cup canned mandarin orange sections, no sugar added
envelope lime-flavored gelatin, low calorie
1/2 cup plus 2 table-spoons whipped topping, low calorie
dash peppermint extract or to taste
mint sprigs
Drain pineapple and orange sections, and combine juices. Set fruit aside. Add 1/2 cup boiling water to contents of envelope of lime-flavored gelatin. Stir until dissolved. Add enough cold water to combined fruit juices to make 1 cup and add to gelatin mixture. Chill until syrupy. Fold in pineapple; chill until set. Beat mixture; fold in topping and extract. Divide evenly. Garnish with orange sections, evenly divided, and mint. Makes 6 servings.

Low-Cal Treats Whet Appetites

There's nothing like a holiday meal to whet the appetite — and that's the trouble, for dieters. The Diet Workshop in Altamonte Springs warns against all those chocolate bunnies and jelly beans, and offers alternatives:

- LO-CAL EASTER EGGS**
1 envelope unflavored gelatin, 2 pkts. artificial sweetener, 1 pkt. lime diet lemon-lime soda.
2 envelopes unflavored gelatin, 2 pkts. artificial sweetener, 1 pkg. orange diet gelatin, 1 can diet orange soda.
2 envelopes unflavored gelatin, 2 pkts. artificial sweetener, 1 pkg. lemon diet gelatin, 1 can diet lemon soda.
To make each color egg, combine all ingredients in a saucepan and heat until totally dissolved. Pour into molds or egg shells. HINT: Start saving egg shells now — poke a hole in the top and shake the egg out. Rinse out well with very hot water. Pour gelatin through a funnel or from measuring cup and set the eggs back in the egg carton and chill in the refrigerator.
- RAINBOW FRUIT CUP**
1 orange, peeled and cut up small
1/2 cup pineapple chunks (in juice)
1 apple, unpeeled and sliced
1 cup sliced strawberries
1/2 cup coconut extract
1 cup lime juice
2 pkts. artificial sweetener
1/2 cup plain yogurt
1 tsp. rum extract
Mix all ingredients together and put into 4 goblets. Garnish with a twist of lime and a sprig of parsley.
- GLAZED BAKED HAM**
1 cup lo-cal pancake syrup
1 cup unsweetened pineapple juice
2 tsp. lemon juice
1 tsp. mustard
1/2 cup brown sugar substitute
Bake ham according to directions on can. Half an hour before finished remove from oven. Pour off fat, score the ham, and insert cloves into each section. Spoon glaze over the ham and return to oven for half hour.

SQUASH CASEROLE
2 medium acorn squash
1 egg
1/2 cup crushed pineapple (in juice)
1 the. brown sugar substitute
1/2 cup artificial sweetener
1/2 tsp. vanilla
1/2 tsp. butter flavor extract
1/2 tsp. cinnamon
dash salt
nutmeg
Cut squash in half and remove seeds. Fill cavity with orange juice and bake at 350 degrees for 1 hour. Scoop out pulp and mash. Add rest of ingredients except nutmeg. Put in casserole sprayed with non-stick cooking spray and sprinkle with nutmeg. Bake 350 degrees 45 — 60 minutes.

SPINACH SOUFFLE
2 eggs
1 1/2 oz. pkg. frozen spinach, thawed
1/2 cup evaporated skim milk
1/2 tsp. onion flakes
1/2 tsp. nutmeg
1/2 tsp. butter salt
2 oz. cheese, diced
Parmesan cheese
Mix all in blender. Pour into 1 quart baking dish. Sprinkle with grated parmesan cheese. Bake at 350 degrees for 45 — 60 minutes.

STRAWBERRY CHEESE-CAKE DELUXE
1 1/2 cups Graham cracker
1/2 cup cinnamon
1 the. brown sugar substitute
3 the. water
1 pkg. unflavored gelatin
2 oz. cold water
4 oz. boiling water
1/2 oz. cottage cheese
6 the. orange juice concentrate (1/2 can)
3 pkt. artificial sweetener
1/2 tsp. vanilla
1/2 cup skim milk powder
dash salt
1/2 cup strawberries, sliced
1/2 diet strawberry gelatin
1 cup boiling water
Crumb cereal with cinnamon and sweetener in blender. Moisten with water and put into bottom of 8" square pan. Soften gelatin in cold water in blender. Add boiling water and blend. Add cottage cheese, orange juice concentrate, sweetener, vanilla, skim milk powder and salt. Blend until smooth. Pour over crumbs and chill. Dissolve gelatin in boiling water and stir in strawberries. Chill until syrupy and then pour over cheesecake. Chill until firm.

FOR A DELIGHTFUL HOLIDAY GLAZE
Combine 1/2 cup brown sugar, 2 cups granulated sugar and 1 cup water. Bring to a boil. Add 4 cups (1 pound) cranberries and cook until skins pop. Use to glaze ham during last 1/2 hour of baking. Use extra sauce to eat "as is."

Butterball Turkeys
SWIFT'S PREMIUM DEEP-BASTED GOV-T-INSPECTED SHIPPED QUICK-FROZEN, EVISC. U.S.D.A. GRADE A 16 LBS. & UP
per pound
59¢

Publix 'The Place for Beef'
SWIFT'S PREMIUM PROTEIN GOVERNMENT INSPECTED HEAVY WESTERN BEEF SALE
1/2 BEEF TAIL. NEEDS LESS COOKING TIME

Swift's Premium Pro-Ten Beef Loin Sirloin Steak \$1.79
Swift's Premium Pro-Ten Boneless Beef Round Top Round Steak \$1.79
Swift's Premium Pro-Ten Small End Key Club Steak \$1.79
Swift's Premium Pro-Ten Beef Chuck Blade Steak \$1.79
Swift's Premium Pro-Ten Beef Chuck Blade Roast \$1.89
Swift's Premium Pro-Ten Boneless Beef Imperial Oven Roast \$1.89
Swift's Premium Pro-Ten Boneless Beef English Cut Roast, Bnls. \$1.89
Swift's Premium Pro-Ten Beef Short Ribs \$1.79

Mr. Pibb buy 2, get 32 oz. Coke free.
Plus tax & dep. \$2.00

Large Eggs 69¢
Bonus Prints 99¢
Crismo Shortening 99¢
Limit 1 Please. With Other Purchases of \$5 or More Excluding All Tobacco Products

Selected Baby Beef
A Great Treat! Beef Loin Sirloin Steak \$1.29
Lean, Marbled Beef Full-Cut Round Steak \$1.29
Tasty Beef Loin or Rib Steak \$1.29
Flavorful Lean Meaty Beef Blade Chuck Roast \$1.29

From Our Frozen Food Dept.
SAVE 10¢ Marinarstar Farm Patties, Shrimp or Breakfast Links 99¢
Minute Maid Frozen Concentrated 100% Florida Orange Juice 69¢
SAVE 12¢ Serve with Syrup or Jam, Roman Meal Frozen Waffles 59¢
SAVE 10¢ Lambrecht Pepperoni, Hamburger or Sausage Pizzas 79¢
SAVE 14¢ Swanson's Mouthwatering Good Salisbury TV Steak Dinner 59¢
SAVE 10¢ Mrs. Smith's Light and Delicious Coconut Custard Pie 99¢
SAVE 14¢ One-Dish Country Style Dinner Fries 69¢
SAVE 10¢ Mrs. Paul's Custody & Delicious Onion Rings 59¢
SAVE 30¢ Serve with Cole Slaw, Singalong Breaded Oysters \$1.39
SAVE 20¢ Treasure Isle Cooked Shrimp 59¢

Team Chicken, Asparagus
SUPPER FOR TWO
Wonton Soup
Pineapple Teriyaki
ASPARAGUS CHICKEN
1 teaspoon sugar
1 tablespoon Japanese soy sauce
2 tablespoons water
1 large clove garlic, crushed
2 tablespoons oil
1 chicken, skinned, chicken breast, halved and cut lengthwise in 1/4-inch wide strips (about 1 cup)

1 pound medium-thick asparagus, thinly sliced diagonally (2 generous cups)
In a shallow container stir together the cornstarch, sugar, soy sauce, water and garlic. Toss chicken in mixture and marinate for an hour or longer. In a 10-inch black iron skillet over fairly high heat, heat the oil, add the chicken and its marinade and the asparagus; stir-fry, using a pancake turner to toss and turn the mixture and scrape the bottom of the pan, until the chicken loses its translucent look and is cooked through — 3 minutes or less. Makes 2 large servings.

Tenderleaf Tea Bags 199¢
100 ct. pkg. SAVE 30¢
Limit 1 Please. With Other Purchases of \$5 or More Excluding All Tobacco Products

Tide Detergent \$1.79
SAVE 70¢
Limit 1 Please. With Other Purchases of \$5 or More Excluding All Tobacco Products

Lady Borden All Natural Ice Cream 1/2 gallon. \$1.49

Off Label Unscented or Regular Final Net Hair Spray 8-oz. size. \$1.39
SAVE 50¢

Sara Lee Frozen Pecan, Almond, Streusel Coffee Cakes reg. pkg. \$1.23
SAVE 30¢

A Time Of Joy Easter Dinner Marks New Beginning



GLAZED STUFFED CHICKEN BREASTS

By AILEEN CLAIRE
NEA Food Editor

The personal meaning of Easter changes each year for most celebrants as they absorb new experiences. St. Paul believed this to be a loving time and that, "Love never ends... faith, hope, love abide, these three; but the greatest of these is love." Thus the importance of sharing this special day with family and friends. And no matter how closely one guards his privacy, he wishes to share his feelings with others on this cheerful day of rebirth for Christians.

The celebration of Easter also heralds the coming of spring. Certainly, everyone looks forward to the joy of seeing the first blades of new grass and tiny buds on trees. This truly is a new beginning and what better way to mark positive hope for a new season than with a very special Easter dinner.

EASTER DINNER
Baked ham with raisin sauce
or
Glazed stuffed chicken breasts
Molded gazpacho salad
Creamed spinach
Roast new potatoes
Baby carrots
Banana peanut bread
Fruit salad gel roe
Lattice topped rhubarb pie
Coffee
Tea
BAKED HAM
1 ready-to-eat ham (about 13 pounds)
1 cup dark corn syrup
1 teaspoon grated orange rind
1 1/2 teaspoons dry mustard
Whole cloves
Raisin Sauce
Trim ham, then place, fat side up, on rack in roasting pan. Heat in 325-degree oven about 1 hour and 15 minutes. Meanwhile, stir together corn syrup, orange rind and mustard. Remove ham from oven. Score, making cuts about one-eighth inch deep, about one and one-fourth inches apart across fat surface of ham. Brush ham with some of the syrup mixture. Bake in oven about 45 minutes, basting frequently, until ham is well glazed and heat thoroughly. Remove from oven. Stud surface with cloves. Baste (about 13 pounds)
1 cup dark corn syrup
1 teaspoon grated orange rind
1 1/2 teaspoons dry mustard
Whole cloves
Raisin Sauce
Trim ham, then place, fat side up, on rack in roasting pan. Heat in 325-degree oven about 1 hour and 15 minutes. Meanwhile, stir together corn syrup, orange rind and mustard. Remove ham from oven. Score, making cuts about one-eighth inch deep, about one and one-fourth inches apart across fat surface of ham. Brush ham with some of the syrup mixture. Bake in oven about 45 minutes, basting frequently, until ham is well glazed and heat thoroughly. Remove from oven. Stud surface with cloves. Baste

once more and heat in oven 10 minutes. Serve with Raisin Sauce. Makes 25 generous servings.

RAISIN SAUCE
2 cups water
1/2 cup raisins
2 tablespoons corn starch
1 tablespoon dark brown sugar
1/2 teaspoon ground ginger
1/2 cup water
1 tablespoon margarine
2 tablespoons part wine or red wine vinegar
In one and one-half quart saucepan bring together 2 cups water and raisins. Bring to boil. Reduce heat and simmer 10 minutes. Stir together corn starch, sugar, ginger and salt. Mix in one-fourth cup water. Gradually stir into mixture in saucepan. Stirring constantly bring to boil over medium heat and boil 1 minute. Remove from heat. Stir in margarine and wine or vinegar. Serve hot over ham. Makes about 4 cups. (Note: If sauce thickens on standing, add up to one-fourth cup water. Sauce may be reheated.)

GLAZED STUFFED CHICKEN BREASTS
one-third cup bottled real Italian dressing
1/2 pound fresh mushrooms, finely chopped
1/2 cup finely chopped green pepper
1/2 cup finely chopped drained pimiento
1/2 cup finely chopped parsley
4 whole chicken breasts, split, boned, skinned, and thinly pounded
1 1/2 teaspoons salt
1/2 cup chicken broth
1 envelope unflavored gelatin
one-third cup white wine
one-third cup light cream
In small skillet, combine Italian dressing, mushrooms and green pepper. Cook over medium heat, stirring occasionally, 5 minutes. Stir in pimiento and parsley. Sprinkle chicken with 1/2

TOSS A SALAD WITH CRISP WESTERN Iceberg Lettuce large head 3 for \$1

PLAIN, UNBLEACHED OR SELF-RISING Gold Medal Flour 5-lb. bag 59¢
SAVE 24¢ WITH COUPON BELOW
THIS IS NOT A COUPON

SAVE 10¢ Assorted Flavors Hi-C Drinks 44-oz. can 39¢
SAVE 14¢ In Syrup, Dole Sliced, Crushed or Chunk Pineapple 49¢
SAVE 6¢ Ocean Spray Whole or Jellied Cranberry Sauce 39¢
SAVE 17¢ Brown 'em with Brown Sugar, Bruce's Cut Sweet Potatoes 3 for \$1

ASSORTED VARIETIES BETTY CROCKER Cake Mixes 2/99¢
SAVE 19¢ WITH COUPON BELOW
THIS IS NOT A COUPON

From Our Dairy Dept.
Fleischmann's Regular Margarine 1-lb. tin 69¢
Fleischmann's Soft Margarine 1-lb. twin-pkg. 69¢
Blue Bonnet Regular Margarine 1-lb. tin 45¢
Blue Bonnet Soft Margarine 1-lb. twin-pkg. 59¢
Blue Bonnet Spread 2-lb. bowl 17¢
SAVE 10¢ Breakfast Club Soft Whipped Margarine 49¢
SAVE 4¢ Pillsbury's Crescent Dinner Rolls 49¢
SAVE 5¢ Pillsbury's (Delicious with Milk) Cinnamon Rolls 59¢
Deliciously Good Land O' Lakes Butter Quarters 1-lb. tin 51¢
SAVE 10¢ Serve with Date Nut Roll, Philadelphia Brand Cream Cheese 59¢
SAVE 10¢ Make Homemade Ice Cream, Dairy-Fresh Whipping Cream 49¢
Kraft's Creamer Baller Mellow Cheddar 10-oz. 51¢
Kraft's Aged Sliced Big-Eye Swiss 51¢
Wisconsin Cheese Bar Sharp Cheddar 99¢
Dairy-Fresh (Small, Large, Schmearke, Low-Fat) Cottage Cheese 69¢

SAVE 10¢ Assorted Flavors Hi-C Drinks 44-oz. can 39¢
SAVE 14¢ In Syrup, Dole Sliced, Crushed or Chunk Pineapple 49¢
SAVE 6¢ Ocean Spray Whole or Jellied Cranberry Sauce 39¢
SAVE 17¢ Brown 'em with Brown Sugar, Bruce's Cut Sweet Potatoes 3 for \$1

ASSORTED VARIETIES BETTY CROCKER Cake Mixes 2/99¢
SAVE 19¢ WITH COUPON BELOW
THIS IS NOT A COUPON

CRISP FLORIDA 'NEW CROP' Pole Beans per lb. 39¢

Kraft's Mayonnaise quart jar 89¢
Limit 1 Please. With Other Purchases of \$5 or More Excluding All Tobacco Products
SAVE 40¢

Publix the place for produce.
Good Any Time, Tropicana Brand Pure Florida Orange Juice 3 for \$1
U.S. #1 North Carolina Kiln-dried Sweet Potatoes 4 for \$1
Serve with Cheese Sauce, Sno-W-Je Western Cauliflower 79¢
Fresh Broccoli 59¢
Boil or Fry, Delicate Tender Florida Yellow Squash 29¢
See Recipe in this Ad for Holiday Glaze Made with Ocean Spray Fresh
Cranberries 2-lb. 89¢
Fresh Florida Juicy Oranges 5 for 79¢
Fancy Fruit or Muffins, "Fancy Fruit Farms" Pure Wild Strawberry Jam 79¢
Marie's La-Calorie Blue Cheese Salad Dressing 12-oz. 59¢
FOR YOUR EASTER FLOWER NEEDS. We have live potted Easter Lily, Hydrangeas, Hyacinths, Tulips and fresh cut flowers.

Publix the place for produce.
Good Any Time, Tropicana Brand Pure Florida Orange Juice 3 for \$1
U.S. #1 North Carolina Kiln-dried Sweet Potatoes 4 for \$1
Serve with Cheese Sauce, Sno-W-Je Western Cauliflower 79¢
Fresh Broccoli 59¢
Boil or Fry, Delicate Tender Florida Yellow Squash 29¢
See Recipe in this Ad for Holiday Glaze Made with Ocean Spray Fresh
Cranberries 2-lb. 89¢
Fresh Florida Juicy Oranges 5 for 79¢
Fancy Fruit or Muffins, "Fancy Fruit Farms" Pure Wild Strawberry Jam 79¢
Marie's La-Calorie Blue Cheese Salad Dressing 12-oz. 59¢
FOR YOUR EASTER FLOWER NEEDS. We have live potted Easter Lily, Hydrangeas, Hyacinths, Tulips and fresh cut flowers.

ASSORTED VARIETIES BETTY CROCKER CAKE MIXES 2/\$1.18
reg. pkg.
THIS COUPON WORTH 20¢
ALL GRINDS MAXWELL HOUSE COFFEE 1-lb. can \$2.69
Limit 1 Please. With Other Purchases of \$5 or More Excluding All Tobacco Products
THIS COUPON WORTH 24¢

ASSORTED VARIETIES BETTY CROCKER CAKE MIXES 2/\$1.18
reg. pkg.
THIS COUPON WORTH 20¢
ALL GRINDS MAXWELL HOUSE COFFEE 1-lb. can \$2.69
Limit 1 Please. With Other Purchases of \$5 or More Excluding All Tobacco Products
THIS COUPON WORTH 24¢

ORANGE EASTER BASKETS
Here are some Easter candies and cookies to make and instructions on how to make a basket from an orange just for those special youngsters' delight.

ORANGE EASTER BASKET COOKIES
1/2 cup butter or margarine
1/2 cup packed light brown sugar
1 egg
1/2 tsp. grated orange rind
2 cups unsifted all-purpose flour
2 1/2 tsp. baking powder
1/4 tsp. baking soda
1 1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 cup Florida frozen concentrated orange juice, thawed, undiluted
1 can (3 1/2 ounces) flaked coconut
Combine all ingredients except coconut in bowl. Mix well. Shape into balls about three-fourths of an inch in diameter. Roll each ball in coconut. Store in airtight container. Flavor improves on storage. Makes 3 to 4 dozen.

ORANGE EASTER BASKETS
To make baskets, make two vertical cuts in top of orange one-fourth inch apart, going halfway down sides of orange. At right angles to these cuts, make two other cuts to form two open L-shapes. Cut out pulp from handle and inside of basket. This may be reserved for later use in juice of fruit cup mixtures.) Pull out membrane. Fill orange baskets with Good Health Easter Candies.

Publix
SANFORD PLAZA—SANFORD
LONGWOOD VILLAGE CTR.—LONGWOOD
SEMINOLE PLAZA—CASSELBERRY

Health & Beauty Aids
Keeps Your Breath Fresh Longer Listerine Mouthwash 22-oz. 51.99
Reames Egg Noodles 12-oz. pkg. 9¢
Unic-Ben's Long Grain Wild Rice Mix 6-oz. pkg. 8¢
Diele Crystalz AK Light Brown, Dark Brown or 10X Sugar Sweet Shampoos 4-oz. 1-lb. pkg. 7¢
Baby Strawberry or Egg 4-oz. 4¢
Tempo Tompons Regular or Super 4-oz. 4¢

50 GreenStamps 50¢
50 GreenStamps 50¢
50 GreenStamps 50¢
100 GreenStamps 100¢
100 GreenStamps 100¢



UNBELIEVABLE EVERYDAY LOW PRICES



SMOKED HAM

LYKES BRAND

SHANK CUT

74¢ LB.

BUTT CUT or WHOLE 17 1/2 LB. WGT. LB. 84¢

ALL FAIRWAY MARKETS WILL BE CLOSED EASTER SUNDAY!

THIS AD EFFECTIVE APRIL 6 THRU APRIL 13, 1977

EASTER PARADE OF VALUES

ARMOUR TESTENDER ROASTS

BONELESS RUMP OR SIRLOIN TIP LB. \$1.38

PATRICK CUDAHY CAN HAMS 3 LB. \$4.88

5 LB. CAN \$7.88

8 LB. CAN \$12.08

HORMEL CURE #1 BONELESS BUFFET HAM LB. \$2.58

ARMOUR VERIBEST PORK LOIN ROAST RIB or LOIN CUT Average Weight 4 to 6 lbs. 98¢ LB.

NEW ZEALAND WHOLE FROZEN LAMB LEGS LB. \$1.28

BONELESS TESTENDER - LB. STEW BEEF \$1.38 LEAN AND TENDER - LB. CUBE STEAKS \$1.58 75% LEAN FRESH DAILY - LB. GROUND BEEF 78¢ CENTER CUT - LB. PORK CHOPS \$1.69 COMBINATION PACK - LB. FRYER PARTS 78¢

GOLDKIST PREMIUM - LB. WHOLE FRYERS \$4.29 ECNO PACK MIXED - LB. FRYER PARTS \$3.88

3 Hindquarters, 3 Forequarters, 3 Wings W/Giblets

PARADE OF VALUES EVERYDAY LOW PRICES!

- WHITE - 16 OZ. LOAF - SAVE 5¢ WUNDER BREAD 28¢
- FAIRWAY FARMS - 8 PACK - HOT DOG AND HAMBURGER BUNS 32¢
- HEINZ TOMATO 32 OZ. KETCHUP 78¢
- HYDOPARK GRANULATED - 5 LB. BAG SUGAR 84¢
- TETLEY - 100 COUNT TEA BAGS \$1.18
- KRAFT - QUART MAYONNAISE 98¢
- MOTT'S - 46 OZ. CAN APPLE JUICE 58¢
- CONDADINA - 8 OZ. CAN TOMATO SAUCE 18¢
- HYDOPARK - JUMBO ROLL TOWELS 38¢
- RED, WHITE & BLUE - 6 PK. 12 OZ. CANS BEER \$1.08
- HYDOPARK - GALLON BEER 56¢
- EXTRA ABSORBENT DISPOSABLE DIAPERS - 24 CT. PAMPERS \$2.36
- QUAKER STATE HEAVY DUTY - QUART MOTOR OIL 48¢
- MOGEN DAVID WINES \$1.74

CASH DIVIDEND BONUS 58¢ BACON 16 POUND PACKAGE OF YOUR CHOICE LYKES PALM RIVER CARDINAL ARMOUR FAIRWAY FARMS LYKES SUGAR-CREEK RATH (BEEF or PORK) WITH 1 FILLED CASH DIVIDEND CERTIFICATE PER ITEM

CASH DIVIDEND BONUS 68¢ SOFT DRINKS 1, 8 Pack 16 oz. Bottles of Your Choice DIET or REGULAR COCA-COLA DR. PEPPER PEPSI-COLA ROYAL-CROWN SEVEN-UP WITH 1 FILLED CASH DIVIDEND CERTIFICATE PER ITEM

CASH DIVIDEND BONUS \$4.18 CIGS BRAND CARTONS OF YOUR CHOICE REGULAR • KINGS 100'S FILTERS MENTHOLS LONGS • THINS WITH 1 FILLED CASH DIVIDEND CERTIFICATE PER ITEM

SAVE CASH WITH THESE EVERYDAY LOW PRICES AT FAIRWAY!

- SUNNYBROOK - QUART ORANGE JUICE 36¢
- MRS. FIBERT'S STICKS - LB. MARGARINE 38¢
- KRAFT 12 OZ. SINGLES AMERICAN CHEESE \$1.09
- RICH'S NON FAT - 16 OZ. COFFEE RICH 28¢
- FAIRWAY FARMS - HALF GALLON ICE CREAM 68¢
- LYDEN FARMS - 4 LB. BAG FRENCH FRIES 88¢
- BANQUET FROZEN (EXCEPT FISH & HAM) 11 OZ. DINNERS 48¢
- NABISCO SANDWICH COOKIES - 15 OZ. CHOCOLATE OREOS 78¢
- CREAM CREST KOSHER OLD FASHIONED - 1/2 GAL. NATURAL MILK 93¢

USDA GRADE A MEDIUM EGGS 54¢ DOZ.

- LARGE - ALL FRESH BAKED & DECORATED LARGE SHAPED - EACH 79¢
- EX. LARGE - SMALL DESIGN - EACH RABBIT CAKES 49¢
- SIX INCH - EACH NEST CAKES \$1.98
- CUTELY DECORATED RABBIT FACE CAKE \$1.79
- EIGHT INCH - EACH DECORATED CAKES \$5.25
- DECORATED EASTER - EACH CUP CAKES 18¢
- EASTER EGG COLORS - EACH BASKET CAKES \$1.29

- GARDEN FRESH PRODUCE
- ALL PURPOSE WHITE POTATOES 10 1/2 bag 94¢
 - CALIFORNIA HEAD LETTUCE 38¢
 - YARDE SIZE - EACH CANTALOUPE 59¢
 - CALIFORNIA - EACH AVOCADOS 38¢
 - YELLOW CROOKNECK - LB. SQUASH 19¢

- FAIRWAY DELICATESSEN
- FRESH SLICED TO SMITH - HALF POUND COOKED ROAST BEEF \$1.29
 - HIG EYE - HALF POUND SWISS CHEESE \$1.39
 - HOT TO GO LUNCHES FRIED CHICKEN or 3 PCS. FRIED FISH WITH VEGETABLE POTATO \$1.99

CASH DIVIDEND BONUS 68¢ SOAP AJAX • GOLD CREER COLD POWER FAB • GAN DXYDOL PUNCH • TIDE WITH 1 FILLED CASH DIVIDEND CERTIFICATE PER ITEM

CASH DIVIDEND BONUS 18¢ FAIRWAY FARMS HALF GALLON ICE CREAM WITH 1 FILLED CASH DIVIDEND CERTIFICATE PER ITEM

8 COMPLETE SUPERMARKETS TO SERVE YOU! 5300 SILVER STAR ROAD - ORLANDO 3301 EDGEWATER DR. - 5730 LAKE UNDERHILL RD. - ORLANDO 114 S. SEMORAN BLVD. - W.P. - 2690 S. ORLANDO - SANFORD BERMUDA & VINE - KISSIMMEE - 5471 S. ORANGE AVE. - PINECASTLE STATE ROAD 491 - BEVERLY HILLS, FLORIDA - (NORTH OF INVERNESS)

Evening Herald

69th Year, No. 197—Thursday, April 7, 1977 Sanford, Florida 32771—Price 10 Cents

The Comprehensive Plan

- What's It All About?

By MARK WEINBERG Herald Staff Writer

"The real question is how do we provide services to our growing population and protect the environment?" said Seminole County Planner Bill Kercher, explaining the main purpose of the county's 214-page, three-volume "Comprehensive Plan Development Framework."

The framework, which Kercher and other county officials are explaining to officials of Seminole's seven cities in a series of briefings, is a set of proposals developed by the county's planning division to provide the basis for county policy decisions on subjects ranging from economics and housing to long-range growth

patterns. Conservation, transportation, sewer service, solid waste, fire protection and drainage are discussed in the development framework, which will be considered by the County Commission at a May 17 public hearing.

The framework does not discuss public safety. Kercher said the plan will present the commissioners with policy alternatives to insure coordination and cooperation with the cities to define minimum necessary services and provide a means of delivering these services.

According to Kercher, the plan is not a blueprint for consolidated government or county charter government. "Those

issues aren't addressed by this plan," Kercher explained. "We've allowed city-type development in municipal areas, but there is no legal and fiscal way to provide city-type services," the planner said. This situation has occurred in areas such as Wekiva, Bear Lake, Lake Howell and Indian Hills and in parts of north Seminole.

Specific guidelines defining the services and their delivery system "will be ready for the May 17 public hearing," Kercher pledged. The planning division is also preparing guidelines on annexation, which Kercher said "will take another month" to complete.

All cities and the county must prepare comprehensive plans by

Oct. 1 under the terms of the Seminole County Comprehensive Planning Act of 1974, which the county proposed to the Seminole legislative delegation to cope with county growth problems of the early 1970s, Kercher said.

"We'd gone through a couple of 'hellacious' years of growth. Double sessions in the schools were common. There were crowded roads, sewer hookup moratoriums and some smaller water systems experienced problems providing sufficient water," said the county planner.

"In general, it was almost a panic situation, and there was a

See PLAN, Page 2A

The Fear: A Step To 'Metro'?

By DONNA ESTES Herald Staff Writer

County Planner William Kercher Wednesday night at a meeting of the Council of Local Governments in Seminole County denied the county's proposed comprehensive land use plan is a blueprint for local consolidation of governments or metro government.

Kercher, appearing before the countywide organization, was kept under fire during much of the courthouse meeting by city representatives questioning the intent of portions of the three-volume proposed plan which promotes creation of an "entity" to control and maintain some 228 miles of roads, including 18 miles within the limits of Seminole cities.

The proposal would have the "entity" assume control not only

Landfill Site Study, Page 3A

of the roads but of planned development adjacent to the roads which could affect traffic. Asked who the recommended entity would be, Kercher said the board of county commissioners should coordinate the overall road system within and without the cities.

Gerald S. Langston, principal planner of the recommended county plan, interjected the proposed entity would not necessarily be the county commission but rather could be a combination of representatives from the counties and the cities. He said the multi-jurisdictional program could be accomplished through interlocal agreement or a legislative act.

Winter Springs Deputy Mayor John Daniels said the plan "fosters consolidation" while Longwood Mayor Gerard Connell said he got the same impression from reading the documents. Casselberry Mayor Gerald Christensen said, "What you are proposing is metro government." Altamonte Springs Mayor Norman Floyd and County Commissioner Robert French said they are "totally opposed to metro government."

Floyd added, however, eventually there must be some consolidation of services in Seminole. "We (the cities) are going to get to a point where we can no longer fund services," he said. French said his concern is fur-

Daniels: 'Fosters Consolidation'

nishing services to the taxpayers at the least possible expense. Langston said it is important that special care be taken in overseeing development along collector roads in the proposed countywide network to be sure another SR 436 is not created. He said currently 36 per cent of SR 436's capacity is lost because of the way adjacent properties were developed.

For this reason, he said, site review of proposed development must be done by the proposed entity in areas not overly impacted such as Lake Mary Boulevard.

He suggested methods of protecting roads such as Lake Mary Boulevard would be to require frontage roads or to provide exit of traffic from the rear of commercial development.

Lake Mary Mayor Walter Sorenson, who had been attending the organizations solid waste committee meeting in Winter Springs and arrived late for the courthouse meeting, when asked for his reaction to the possibility of the county or an "entity" other than the city controlling Lake Mary Boulevard remarked, "In a pig's ear."

Another area of the report criticized by city representatives was the portion recommending Sanlando Utilities, a privately

Sorenson: 'In A Pig's Ear'

owned utility, be permitted to continue its sewer operation permanently in the future.

First to attack the recommendation was Connell, who noted the Sanlando Utility treatment plant is to be phased out and connected to the Altamonte Springs regional sewer plant.

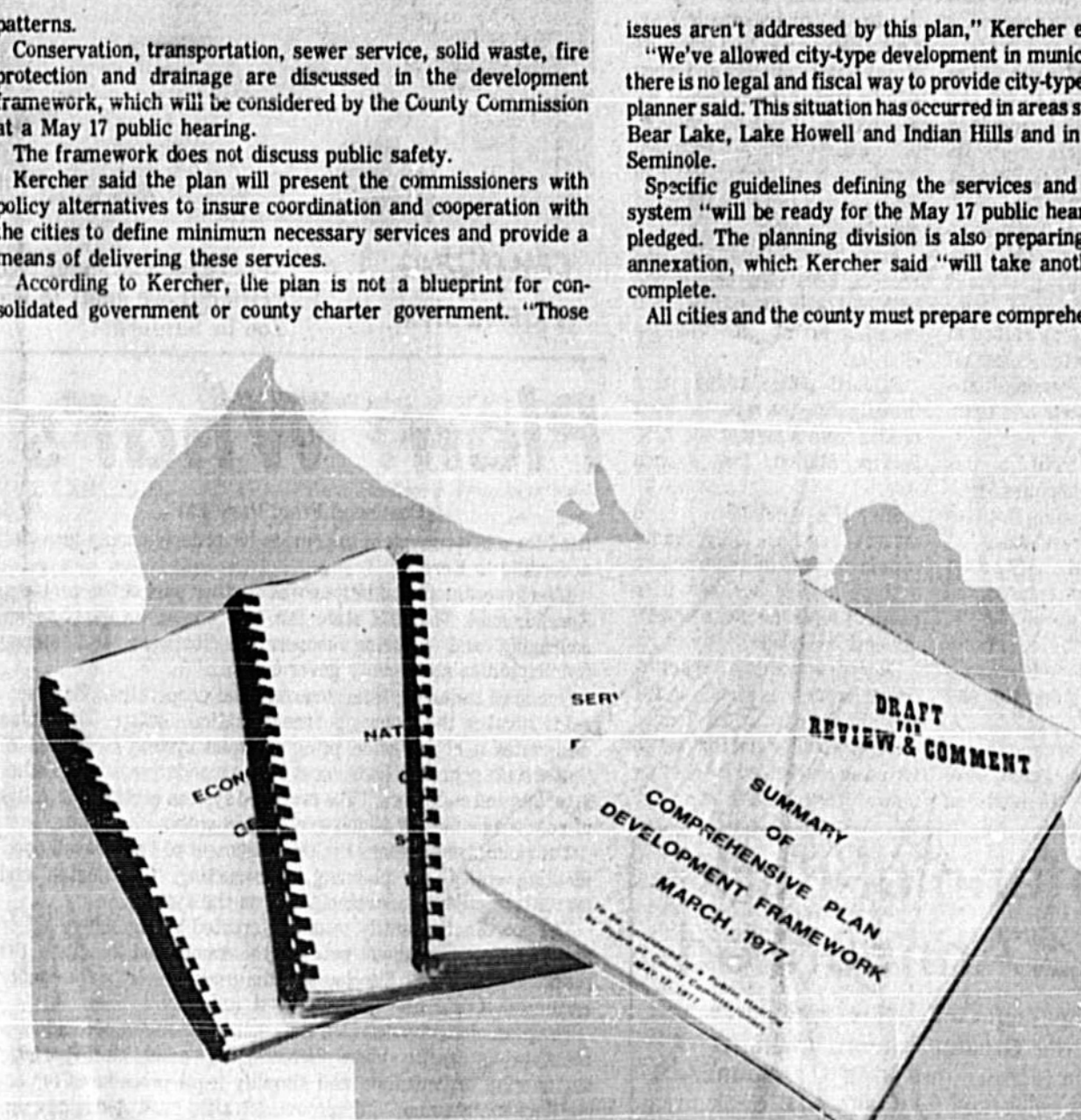
Kercher said he had received information from the state Department of Environmental Regulation (DER) indicating with future growth considered, the Altamonte Springs sewer plant would not have the capacity to handle the effluent from the Sanlando plant.

City representatives also questioned the propriety of the county planning for future development of the public school system. "It seems to me that if a plan should be developed on schools, it should be done by the School Board," said Daniels.

Kercher said, "I would love to be in the position where the county plans for the school system."

Langston said, "We have to be very careful in planning that we don't restrict the school system," adding the planning is being coordinated with the school board.

Even though legislation calling for comprehensive planning in the county notes the law applies to the county commission, the cities and "any other chief governing body of a unit of local government," Kercher has insisted only the county and cities are required to adopt plans.



VOLUMES HOLD SEMINOLE GROWTH PLAN

Medicaid Funds Restored To 35-Year Coma Victim

TAMPA (AP) — Elaine Esposito has been in a coma for 35 years, tended by a devoted mother and adored by a father who has worked three jobs to keep his family together.

A \$9 raise in Social Security payments last July caused the comatose woman to lose vital state Medicaid benefits — a \$30 monthly prescription drug allowance, the use of a costly throat suction machine and payment of 20 per cent of all her medical bills.

In desperation, the Espositos took their case to Administrative Law Judge Charles Lockwood. Wednesday, Lockwood not only restored Elaine's benefits but ruled she deserved more.

Elaine, now 42, has been in a coma since Aug. 6, 1941 at the age of 6 when she failed to

awaken from an emergency appendectomy. Over the years, Lucille and Louis Esposito have refused publicity and refrained from seeking outside help.

But now, 64 and 67 respectively, the couple is on a fixed income of \$414 a month. The state aid cutback meant a loss of \$120 a month to them — money that couldn't make up.

So the Espositos told Lockwood about their plight. "We've reached the end of the line," Mrs. Esposito said. "Elaine doesn't need the money. She needs the food, drugs, diapers, gauze... I do know I will never put her in a rest home. She would be dead in a week."

Lockwood ruled Wednesday that not only Elaine still eligible for the financial aid stripped from her, but she has been shortchanged by the Social Security Administration

for as long as three years. Federal law permits Social Security officials to ignore the state has disregarded it in computing eligibility benefits.

"Elaine should not only be eligible to go back on Medicaid," Lockwood said, "but I think she should be getting about \$47 a month in SSI payments. And I believe she also has been underpaid for some distance back."

She only had been getting about \$4 a month in SSI benefits before. She has been covered all along by the federal Medicare program.

The judge left it up to local Social Security officials to determine how much back benefits should be paid. Mrs. Esposito wept quietly at the decision.

There is no question the March price report comes as a blow to the Carter administration, which had been hoping for a downward trend in wholesale prices to reflect the improvement in the weather following the severe winter.

Wall Street analysts had predicted an increase in March similar to the February price rise of nine-tenths of a per cent, but several government economists said Wednesday they did not think it would be that bad. In fact, it was worse.

In addition to the substantial increases in prices of industrial commodities and farm products, prices of processed foods and feeds also rose substantially at 1.9 per cent.

The 2.5 per cent increase in farm product prices in March compared with a 2.2 per cent rise in February. Sharply higher prices for green coffee, cocoa beans, tea and oil seeds accounted for most of the increase.

The Labor Department also said prices rose for cotton, grains and fresh and dried fruits and vegetables, but added these gains were smaller than in February. Prices declined for eggs, poultry and livestock.

It appeared that the winter weather was a factor in the continued rise in prices of farm products, but that it was less of an explanation for the surge of prices of industrial commodities.

Today

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HOW MUCH MILEAGE? That's the question prompted by sign on back of this vehicle on Sanford street. Perhaps sign's writer has intention of going into used-coffin business. But we don't want to be there when owners bring in their 'trade-ins.'

