

Evening Herald

77th Year, No. 245 Wednesday, June 5, 1985—Sanford, Florida

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

Sanford Man Nabbed In Rape; Another Suspect

By Susan Loden
Herald Staff Writer

A 22-year-old Sanford man, one of two who allegedly raped a 20-year-old Winter Park woman last month, was being held today in the Seminole County jail in lieu of \$8,000 bond, charged with sexual battery.

Assistant Sanford Police Chief Herb Shea said investigators will be reviewing with prosecutors from the State Attorney's Office the woman's allegations against the second man, a 48-year-old

Sanford resident, to determine if he will also be charged in connection with the May 19 assault. Shea said the evidence may not support the woman's claim against the second man.

According to a Sanford police report, the woman had accepted a ride from the pair at the Delux Bar on 18th Street at Southwest Road in Sanford at about 10:30 p.m. The second suspect allegedly drove to a field behind Goldsboro Elementary School, 1301 W. 16th St., Sanford.

There the passenger, the man who has been arrested, slapped the victim in the face and forced her to take off her clothes, the report said.

He forced her out of the car and made her perform oral sex and then he raped her, the report said. He took \$50 from her pants and then the driver of the car raped her, the report said.

After the woman was allowed to dress the three drove to 13th Street at Olive Avenue in Sanford where the passenger got out and the driver offered to take the woman to Winter Park.

When he stopped at a traffic light on U.S. Highway 17-92 at state Road 419 south of Sanford, the woman jumped out of the car and ran to a nearby Handy Way store and called police, the report said.

The woman reportedly identified the man who has been arrested, Shea said.

Lorenzo Everett, 22, of 75 Lake Monroe Terrace, a waiter, was arrested at his home at 9:38 a.m. Tuesday.

Asphalt Plant Plan Opposed

By Rick Brunson
Herald Staff Writer

About 100 residents in the Country Club Manor subdivision in west Sanford are protesting the proposed construction of an asphalt plant near their homes, according to one homeowner.

Orlando Paving Co. wants to build the \$3.5 million asphalt plant at 2150 Country Club Road on a 60-acre tract surrounded by the Lockhart and Country Club Manor subdivisions. A concrete plant and two food processing plants are also near the proposed site.

The property is owned by the Atlantic Land Co., a subsidiary of the Seaboard Coastline Railroad Co., and is zoned medium industrial district, according to Bettie Sonnenberg, city building official.

Wayne Evans, executive vice president of Orlando Paving, said the company wants to buy the property from Atlantic but the sale depends on whether the plan is approved by the city.

Thursday, the city's Planning and Zoning Commission is scheduled to consider Orlando Paving's request to store petroleum at the site, the first hurdle in getting the plan approved. The meeting is scheduled for 7 p.m. in the commission chambers at city hall.

Robert Barrett, of 137 Country

Club Circle, Sanford, says he and his neighbors have banded together to fight the plant. About 100 have signed a petition asking the P & Z board to deny the request, he said. The group has also hired an attorney to represent them, he said.

They are concerned that the fumes and smoke emitted from the plant could be hazardous and that the plant's presence will slash the value of their homes, Barrett said. He also said noise from the plant would be a nuisance.

"They're going to drop a bomb in the middle of the city," he said.

Barrett, whose home is about 400 feet from the proposed plant site, said he visited Orlando Paving's plant in Orlando Saturday and talked with residents within a half-mile of the factory.

He said the residents complained of foul-smelling fumes, with one man saying he could not go outside because the smoke aggravated his sinus condition.

Barrett also said the plant was surrounded with mounds of clay and sand, which he considered unsightly.

But Evans said the proposed plant would be "state of the art" with little noise and no smoke or

See PLANT, page 8A



Herald Photo by Tommy Vincent

Safety First

With 'Safety First' his motto, School District Risk Manager Walter Merlwether Jr., left, presents certificates of appreciation to Sanford police officials and officers for their help in getting kids to and from school safely. Accepting certificates, from left,

Assistant Chief Herb Shea, Acting Chief Steve Harriett, and Sanford motorcycle patrolmen Andy Collazo, Dennis Whitmire and Rick Poovey. Merlwether said their work includes using radar to monitor motorists' speed in school zones.

FBI Seeks 5th Suspect In Spy Ring

BALTIMORE (UPI) — The FBI is hunting for a fifth person believed to be a member of a family and friend operation accused of penetrating Navy security from coast to coast and passing secrets to the Soviets for 20 years, authorities say.

Law enforcement sources said Tuesday the FBI apparently knows the identity but not the whereabouts of a person known as "F," the code letter used by accused spy ring leader John Walker to identify an operation participant in letters to Soviet contacts.

Sources said other suspects also were being investigated and the case was far from closed.

FBI agents in Washington seeking to trace the scope of the conspiracy Tuesday sifted through thousands of documents seized from the homes of the four men already charged in the case.

Walker, 47, and his son Michael, 22, appeared at a brief arraignment Tuesday in U.S. District Court in Baltimore to enter pleas.

"Not guilty to all counts" Walker, a retired Navy warrant officer, told U.S. District Judge Alexander Harvey.

Walker then watched his son, a sailor from the aircraft carrier Nimitz, also plead not guilty.

Religious Right Backlash Feared By Father Who Beat Prayer Law

WASHINGTON (UPI) — An Alabama father who beat a state prayer-in-school law in the Supreme Court says he feels "vindicated" but fears the religious right will use the case to rally for a constitutional amendment on school prayer.

Ishmael Jaffree of Mobile, Ala., said Tuesday he was "ecstatic" about the 5-3 Supreme Court ruling striking down an Alabama law mandating a moment of silence for voluntary prayer in public schools.

Jaffree, a father of six, told a news conference in Mobile he "was never opposed to children praying. I was opposed to teachers leading children in prayer. ... Now I can tell my children that I helped maintain the integrity of the Constitution."

Prayer-in-school advocates across the country attacked the ruling Tuesday, though it left intact numerous state laws that simply call for a moment of silence during the school day when students may meditate, pray or do nothing.

Rep. Thomas Kindness, R-Ohio, sponsor of a school prayer bill, said the decision is an "opportunity for us to get more light into the fight" for a voluntary prayer amendment

"Now I can tell my children that I helped maintain the integrity of the Constitution."

to the Constitution.

Moral Majority leader the Rev. Jerry Falwell called the high court "completely out of step with over 85 percent of the American people."

While Jaffree said, "I feel vindicated," he also expressed concern that "those who belong to the religious right will use this as a rallying cry for 'Let's have a new constitutional amendment.'"

In its ruling, the high court made a distinction between a simple moment of silence and the Alabama law, which Jaffree, an agnostic, challenged in May 1982 because he objected to his children being exposed to prayer at school.

"The legislative intent (of Alabama's law) to return prayer to the public schools is, of course, quite different from merely protecting every student's right to engage in voluntary prayer during an appropriate moment of silence during the school day," Justice John Paul Stevens said for the court.

Heat Wave Smothers State A 3rd Day

A three-day heat wave that caused at least one death in the state caused the mercury to reach 100 degrees in Sanford Tuesday, a record high for the date for the second day in a row.

Today's temperatures were expected to go even higher with the chance of thundershowers this afternoon bringing some relief.

The dry spell and the excessive heat have brought water usage in Sanford to 8.2 million gallons a day, but the city utility director, Paul Moore, said the city is still able to meet the demand and there are no restrictions at this time. "People should be practical and considerate of others in their use of water conserving where they

can," he said. Record highs for June 4 were set in 12 cities Tuesday. Lakeland reached a scorching 105 degrees, the hottest the central Florida city has ever gotten since weather records began.

It was 102 in Gainesville; 100 in Orlando and Hollywood; 99 in Fort Myers; 98 in Miami; 97 in Miami Beach, Apalachicola, and Pensacola; 95 in Fort Lauderdale and Daytona Beach.

Jacksonville also had a June 4th record high, hitting 100 for the third day in a row. The Duval County Medical Examiner's Office listed the late Monday death of Elaine Trauger, 42, as heat-related.

Police reports say rescue workers found Trauger collapsed

with no blood pressure and a body temperature of 108 degrees.

A high pressure air mass over the Gulf of Mexico is raising the heat. Forecasters say until it moves, the mass will create weak westerly winds that blow away normal cooling sea breezes.

It was 106 in Ocala and 102 in Tallahassee Tuesday.

Along the south Florida coast, there were few bathers bothering with the 85-degree water. On Fort Lauderdale beach, lifeguard B.J. Kearney said the crowds had been light.

"There's not much point in coming out here to cool off," he said.

A North Miami resident was

saved from oven-like heat by an air conditioning repairman who fixed her unit.

Karen Thorburn said when the air conditioning isn't working, "you take five showers a day after you come home from work."

"You're happy to go to work," the accountant said.

But those workers not in offices suffered.

Bobby Latimer stood under a work rack at Johnny's Auto and Trailer Service in Miami Tuesday. One hand held a gas-burning torch. He wore goggles and heavy work clothes. Sweat ran off him.

"I've got to wear the long-sleeve shirt," he said. "You get

See HEAT WAVE, page 8A

Charges Pending In Baby's Traffic Death

A 24-year-old Sanford man may be charged in connection with a Monday traffic accident that left a Winter Park infant dead.

Jennifer Cheney, 13 months, of 1921 Bonanza Court, died at 7:49 a.m. Tuesday at the Orlando Regional Medical Center after being helicoptered from Sanford's Central Florida Regional Hospital.

Also injured in the 9 p.m. Monday accident were the child's parents, Jack and Julia Cheney. Mrs. Cheney was in satisfactory condition today at CFRH and her husband was treated and released after the accident.

According to Sanford Assistant Police Chief Herb Shea, Michael Zarch, 24, of Mattie St., Sanford, lost control of his eastbound pickup truck and drove into the westbound lane of Airport Boulevard just west of 25th Street.

Zarch's truck hit Cheney's westbound Subaru, throwing it into a spin. The Subaru was then struck by a westbound van that could not stop, Shea said. The van was driven by Donald W. Nichols, 37, of 3206 Country Club Road, Sanford. He was not injured.

During the accident, Jennifer suffered a penetrating wound above the right eye.

Zarch received minor injuries when his truck overturned. If charges are filed, they probably will be against Zarch, Shea said.

Jennifer was in the car's front seat at the time of the accident but police do not know if she was in a child restraint seat as required by state law.

Failure to provide such a seat is punishable by fines like other traffic infractions.

—Deane Jordan

Blue Cross Chief: Old Doesn't Begin At 65

NEW YORK (UPI) — Old age doesn't begin at 65 and government and health care policies should be changed to reflect the reality that the golden years are age 75 and up, says the president of the Blue Cross and Blue Shield Association.

Bernard Trensowski said that in 1935, when the Social Security Act was enacted, it was accurate and sensible to consider men and women age 65 and over elderly because the average life span in the United States was 64.

But, he said in a report on

aging released Tuesday, the life span of Americans has risen to 74.9 years.

"Yet the image in our minds evoked by 'age 65,' is still adorned with canes and hearing aids and little old ladies in tennis shoes, even as we are jostled on the streets and in the stores by energetic, vigorous men and women in a hurry — at age 75," Trensowski said.

"To be sure, the Congress has moved the mandatory retirement age up to 70. But the problem of bringing our laws and our practices in line with the

reality — old age at 75, not 65 — are formidable, if not prohibitive."

The report was released Tuesday in conjunction with the 50th anniversary symposium of Blue Cross and Blue Shield of Greater New York.

The leader of the insurance "Blues," provider of health coverage for some 90 million Americans, urged symposium members to accept the new definition of elderly and trash the obsolete one.

The reality of old age starting at 75, not 65, he insisted, is

essential to any discussion of "long-term care" — nursing home — needs of the nation's aging population.

"We will make more progress if we insist on realism," he said, noting that there are an estimated 27 million people over age 65 in the United States today; that there will be 30 million by 1990, and 35 million by the year 2,000.

"But because the survival rate is picking up speed the old gain as a percentage of the population. Those 85 and over are projected to be the fastest grow-

ing part of the older population.

"As a result, the need for long-term care is on the fast side of the growth curve. There are 1.3 million in nursing homes now. The estimated need is for an additional 600,000 nursing home beds by 1995."

Trensowski noted that thousands of hospital beds are lying idle nationwide as admission and occupancy rates decline while lists of people waiting to get into nursing homes keep growing. He suggested that some of those beds could be used for the aged.

TODAY

Action Reports.....	3A
Bridge.....	2B
Calendar.....	8B
Classifieds.....	6,7B0
Comics.....	2B
Crossword.....	2B
Dear Abby.....	3B
Deaths.....	2A
Dr. Gott.....	2B
Editorial.....	4A
Horoscope.....	2B
Nation.....	2A
People.....	1,3B
Sports.....	5,7A
Television.....	8B
Weather.....	2A
World.....	2A

Don't Call UGLY

As reported in the Evening Herald Tuesday, the Sanford City Commission did not select a phone number with the last four digits corresponding with the letters U-G-L-Y for residents to call to report grounds maintenance violations. Please do not try to use such a number.

Sheriff, FHP Sued For False Arrest

Seminole County Sheriff John Polk and the Florida Highway Patrol are being sued for false arrest.

The plaintiff in the case claims, among other things, that the arrest hurt his feelings.

Frank Lee Williams III, of Sanford, filed the suit in Seminole Circuit Court Tuesday. He is seeking an unspecified amount of damages in excess of \$5,000.

According to the suit, Williams was arrested March 16, 1984 by an FHP trooper.

The trooper apparently stopped a car in which Williams was a passenger and after checking out the driver ran a computer check on Williams, using his driver's license for information. The trooper was told there was an outstanding warrant issued by Dade County authorities for a Frank Lee Williams that fit the description of the car's passenger, according to Williams' lawyer, John Morgan, of Orlando. Both the Williams named in the warrant and the Williams arrested are black, according to the suit.

Williams said in the suit that he was kept in the Seminole County jail for five days while friends and relatives tried to convince authorities that they had jailed the wrong man.

Williams contends that if Polk's officers had followed standard procedures they would have discovered the error earlier and let him go.

He said he was finally released after jailers learned of the mistake.

Williams states that his imprisonment deprived him of his civil rights. He states he was both physically and mentally injured. He also stated his reputation was damaged and his feelings were hurt by the incident.

He asks in the suit that FHP pay \$5,000 or more in compensatory damages and that Polk

Action Reports

- ★ Fires
- ★ Courts
- ★ Police

pay \$5,000 or more in punitive damages. Williams asks for a trial by jury. No trial date has been set.

TEST DRIVE

A DeLand man charged in connection with the theft of a car from his Sanford car dealer employer reportedly told Sanford police who arrested him that he took the car because he just wanted to take a test spin in it.

The 1982 Toyota was reported missing from Prestige Honda, U.S. Highway 17-92, on April 15. Police were told that an employee may have had keys to the car and he had left the business without notifying a supervisor, the report said.

A suspect turned himself in at the Sanford police station on Monday. Charged with grand theft auto at 8:50 a.m. was Abraham Alexander Milton, 24. He was being held in lieu of \$5,000 bond.

BEAN BATTLE

A 45-year-old Altamonte Springs man charged with battery spouse abuse after allegedly hitting his wife in the face arm told sheriff's deputies the alleged attack was provoked when the woman threw a pot of cooking lima beans at him.

He received a minor burn on his right arm, deputies reported, but Eliza Drakes, 44, of 1110 Spring St., told deputies she threw the beans after she was hit during an argument, a sheriff's report said.

Mrs. Drakes' eyes were swollen, the report said. Henry Drakes, 45, was ar-

rested at his home at about 8:40 p.m. Tuesday and was being held in lieu of \$500 bond.

BURGLARIES & THEFTS

Bill Dooley, 35, of 330 Lake Seminary Circle, Maitland, reported to sheriff's deputies that his \$690 video recorder and four tapes with a total value of \$85 were stolen when his belongings were being moved from 208 Varmouth Road, Fern Park, between May 30 and Sunday.

Pictures, sculpture, jewelry, cleaning supplies, a camera and other items worth about \$1,500 were stolen from the home of Michael Eugene Hagley, 28, of 1521 Bear Lake Road, Sanford, on Monday, a sheriff's report said.

Theresa Rice, 36, of Orlando, told Seminole County sheriff's deputies that a gold chain and pearl earrings with a combined value of \$250 were stolen along with a \$150 shotgun from her car while the vehicle was parked at Butler Plaza, state Road 436, Casselberry, between 5 a.m. and 3 p.m. on Monday.

A thief slipped into the room of Jackie Davis, 37, of the Pine Grove Motel #8, Fern Park, while she and her daughter slept Monday night and took a pair of jeans containing \$145 cash. The door to the room was closed, but not locked at the time of the theft, a sheriff's report said.

Roofing materials, 50 pounds of nails and about 10 sheets of plywood with a total value of about \$185 were stolen from a construction site belonging to Sierra Properties Corp., 3606 Palm Ave., Apopka, at 1669 Windy Bluff Point, Longwood, according to a report filed with the sheriff's department.

Linda B. Rahona, 45, of 512 Whisperwood Drive, Longwood, reported to sheriff's deputies that antique gold coins, cash, jewelry and prints worth a total of about \$1,500 disappeared

when her household furnishings were moved from Tennessee by a moving company between April 16 and 23. She reported her loss on Friday.

Tammy Vanessa Noble, 21, of Watson Street, Jamestown, gave deputies the name of a suspect who may have taken \$300 from her purse in her trailer on Saturday.

NABBED WITH CAR

A DeLand man has been charged with possession of a stolen vehicle after a Seminole County sheriff's deputy spotted him driving the car.

The man was arrested on Lakeview Avenue at North Street, Altamonte Springs, where he had been driving the 1977 Datsun that a computer check by the deputy confirmed was reported stolen in DeLand, a sheriff's report said.

Bernard Dwayne Martin, 20, was arrested at 11:25 a.m. Monday and was being held in lieu of \$5,000 bond.

DUI ARRESTS

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

—Joanne Rose Mullen, 22, of 541 Marigold St., Casselberry, was arrested Saturday after her car was seen weaving on U.S. Highway 17-92, Longwood. She was also charged with driving with a suspended license.

—Bobby Glen Smith, 23, of Winter Garden, at 2:30 a.m. Sunday after he was seen driving with bright headlights and crossed the centerline of U.S. Highway 17-92, Longwood.

—Todd David Kessinger, 25, of Route 4, Box 366, Apopka, was arrested at 3:26 a.m. Tuesday after his car was seen weaving on state Road 434, Winter Springs.

—Thaddeus Lee McNeil, 53, of 116 Hughes Ave., Sanford, at 4:25 p.m. Monday after his car was involved in an accident at 2306 Jitway Ave., Midway. He was also charged with careless driving.

Hearing Aids Drastically Reduced!



You're looking at an actual size photo of the new Starkey Intra Ear Hearing Aid. A hearing aid so reduced in size that it's barely visible even close-up.

While at the same time it offers state-of-the-art acoustics by using the outer ear as God intended, to collect and focus sounds.

Talk to us today about how you may be able to enjoy the benefits of the Starkey Intra Ear.

It's like a contact lens for your ear.

The Hearing Aid Center

"SANFORD'S ONLY FULL-SERVICE HEARING CENTER."

BAYHEAD CENTRE
902 E. Lake Mary Blvd.
Sanford, Fla. 32771
321-1530

CHARGED! FOR NEGLECT

DON'T NEGLECT THE AUTOMATIC TRANSMISSION ON YOUR CAR PICKUP OR MOTOR HOME

Harrell & Beverly
Service Now! Transmissions
322-8415

209 W. 25th Street
Sanford

Since 1959

HEAT PUMP BONUS SPECIAL

2 TON UNIT 3801 NOTHING DOWN

\$58.00* PER MONTH

* Using existing electrical disconnect



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

- Replaces your old, inefficient unit regardless of make or model.
- High efficiency heating. — Produces over twice as much heat per watt as electric resistance heating even when temperature is freezing.
- High Efficiency Cooling too — High S.E.E.R. rating means lower summer cooling bills.
- Long lasting space age components.

BONUS!
\$100
US SAVING BOND
\$100 BOND WITH PURCHASE OF 3801

* With 60 mo. revolving credit terms of 18% APR

SOUTHERN AIR
A Division of SANFORD INC.
100 N. MAPLE PH. 322-8321 SANFORD
Your Neighborhood Carrier Dealer

Great rates!

Your money works harder when you save through Kmart stores.

Bonus Rate Certificate

This two-year Bonus Rate Certificate offers high money market interest rates for the entire term of the certificate plus extra bonus interest for a specified period at the beginning of the term.

Minimum Deposit \$250.00

Substantial interest penalty for early withdrawal of funds

15.00%

Annual interest for the first 31 days

9.00%

Annual interest for the remaining 23 months

Money Market Deposit Account

Earn high money market rates with extra interest available on higher balances. There are no service fees or monthly maintenance fees connected with this account and your funds can be withdrawn at any time without penalty.

Minimum deposit: \$ 2,500.00

Maximum deposit: \$100,000.00

8.00%

Annual interest rate compounded and paid monthly on accounts with an average daily balance of at least \$2,500.00 and up to \$25,000.00 during a monthly statement period.

8.25%

Annual interest rate on the amount BETWEEN \$25,000.00 and \$50,000.00.

8.50%

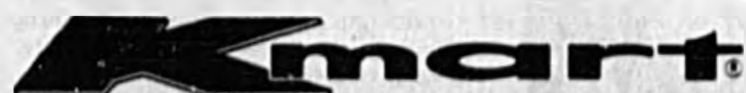
Annual interest rate on the amount OVER \$50,000.00.

Here's how the bonus interest plan works for you:

Assuming that these rates remain in effect for a complete statement period, if your average daily balance during your monthly statement period is \$35,750.00, you'll earn 8.00% per year on the first \$25,000.00 and 8.25% per year on the additional \$10,750.00.

If your average daily balance during your monthly statement period is \$65,625.00, you'll earn 8.00% per year on the first \$25,000.00, 8.25% per year on the next \$25,000.00 and 8.50% per year on the last \$15,625.00.

If the average daily balance (the sum of the daily balances divided by the number of days in the monthly statement period) goes below \$2,500.00 during a monthly statement period, interest will be paid at the rate of 5-1/4% per year for that month.



These accounts are issued by a federal savings bank and are available through the Kmart stores located at:

Altamonte Springs
951 W. Highway 438
Fern Park
431 S. Highway 17-92
Leesburg
1715 N. Citrus Blvd.

Orlando
7825 S. Orange Blossom Trail
3228 E. Colonial Dr.
1801 S. Semoran Blvd.
2620 N. Hiwassee

Sanford
3101 Orlando Dr.
Winter Park
501 N. Orlando Avenue
4000 Goldenrod Rd. N.

Evening Herald

(USPS 481-246)

300 N. FRENCH AVE., SANFORD, FLA. 32771
Area Code 305-322-2811 or 831-9993

Wednesday, June 5, 1985—4A

Wayne D. Doyle, Publisher
Thomas Giordano, Managing Editor
Melvin Adkins, Advertising Director

Home Delivery: Week, \$1.10; Month, \$4.75; 3 Months, \$14.25; 6 Months, \$27.00; Year, \$51.00. By Mail: Week, \$1.50; Month, \$6.00; 3 Months, \$18.00; 6 Months, \$32.50; Year, \$60.00.

The Two Sides Of The GD Mess

The Navy's crackdown on General Dynamics for improper charges and tactics in handling defense contracts is of serious concern to the nation, but it certainly is nothing new.

As long as the government has been involved in purchasing military hardware, there have been bribery, overpayments, kickbacks and other illegalities. These white-collar crimes date back at least to the Civil War and probably even to 1775, when the Colonists were hiding munitions from the British in such communities as Lexington and Concord.

Nevertheless, the present uproar over war profiteering is the biggest flap of its kind in peacetime since a Missouri senator named Harry S. Truman gained national attention as chairman of a committee investigating defense contractors just before Pearl Harbor. And the discovery that we haven't been getting our money's worth in defense spending threatens to bring to a sudden stop the massive military buildup that started when Ronald Reagan was elected president in 1980.

Because illegal activity cannot be tolerated and because there must be public confidence in the defense budget, Secretary of the Navy John Lehman was right to come down hard on General Dynamics, the nation's third largest defense contractor.

Lehman fined General Dynamics \$676,283 for giving gratuities to retired Adm. Hyman Rickover, canceled \$22.5 million in existing contracts with the defense firm and stopped action on about \$1 billion in new contracts with two of General Dynamics' major divisions. They are Electric Boat, which builds nuclear submarines in Groton, Conn., and the Pomona Division, near Los Angeles, which builds missiles and missile-defense systems.

The fine was for 10 times the value of gifts and gratuities that General Dynamics lavished on Rickover during the years he headed the Navy's nuclear submarine program. The admiral not only willingly received these favors from the defense contractor, he asked for many of them.

Rickover's response was typical of those who take favors when they know they shouldn't: "No gratuity or favor ever affected any decision I made." Perhaps true, but Rickover never for one moment would have accepted such an excuse from a subordinate.

Charges against General Dynamics include the request for government reimbursements for dues and fees to more than 20 country clubs and other organizations, lobbying, advertising and entertainment expenses, traveling costs — even \$155 for boarding an executive's dog in a kennel.

General Dynamics should not shoulder the entire blame in these matters. The Pentagon must share the guilt. It has become the world's biggest bureaucracy. Service rivalries are rampant. As Navy Secretary Lehman said in a recent speech:

"Fifty thousand people now labor for the Defense Logistics Agency. There are 11 separate defense agencies, nine joint and specified commands and scores of subordinate offices and bureaus with staffs of a thousand or more.

"Everywhere in the Pentagon are senior assistants and lesser assistants, confidential assistants, personal assistants, administrative assistants, special assistants, executive assistants, aides to these assistants, and all of them have staffs," Lehman said. "It is a Herculean task to fix accountability anywhere in the defense establishment."

The Pentagon's ineffective management procedures are surely as much to blame as the defense contractors for the current scandals.

Obviously, changes must be made. Somehow the Pentagon must reform and reduce itself. Congress should keep hands off, because its interference causes more problems than it solves. The executive branch should take the initiative.

BERRY'S WORLD



DICK WEST

Only Sap Always Rises In The Spring

WASHINGTON (UPI) — Stock market prices, as reflected by the Dow Jones Industrial average, closed above the 1,300 level for the first time in May. But was it a genuine rally or merely a manifestation of springtime on Wall Street?

The answer to that question, I gather, is important to statisticians, market analysts, magazine writers and others concerned with mathematical probabilities.

According to the Stock Traders Almanac, only three times in the past two decades has the Dow boasted a gain during the May 1-June 30 period.

Your broker presumably knows that and is in a position to advise you that only sap always rises in the spring. Brokers likewise should know that the stock market itself, much like spring romance and the weather, tends to become seasonably unsettled.

Also be advised that as a general rule the stocks you purchased in April probably will slump in July. That prognosis presumably is subscribed to by plungers who regard the head as a more reliable indicator than the heart.

It is practically axiomatic in financial circles that an increase in aspirin consumption is followed by a drop in the New York Stock Exchange composite index.

Since headaches apparently outnumbered heartaches last year, making aspirin production bullish, we may be in for a bearish 1985, index-wise.

Or may you simply wish to instruct your broker to sell the stocks you bought in April and invest the money in the shares of companies that make headache remedies.

My own favorite omen, the hemline indicator, appears to augur well for the summer of 1985.

That theory, as all good brokers and girl-watchers know, holds that stock prices are likely to follow skirt lengths, going up when hemlines do and vice versa.

I don't know where the 1,300 average comes to on milady's limbs, but judging from the warm weather fashions I have seen, we are in for a high-flying summer.

The hemline signal, incidentally, is supported by the necktie hypothesis.

The latter doctrine is based on the principle that narrow ties create confidence in the market. Hence, according to the magazine Dynamic Years, a comeback of slim neckwear should be accompanied by soaring stock prices.

Baseball fans, however, will have to wait until fall to again test the theory that there is a correlation between stock prices and major league batting averages.

Except for three annual exceptions since 1965, the market has gone down when hitting improved.

It won't be known for certain until autumn whether young eyes this season are sharper than last. Ergo, any prediction of the batting average impact on the Standard & Poor index would be premature at this time.

If salary scales mean anything, however, ball players will have more money to invest in the market than ever before. You and your broker can draw from own conclusions from that.

As for me, I shall continue to sink any investment dollars that come my way in an old Washington Senators sock.

ANTHONY HARRIGAN

Protest Pattern Familiar

The recent student demonstrations on college campuses against the U.S. trade embargo of Nicaragua and investment in South Africa are in a pattern familiar to Americans who remember the protests of the Vietnam war era. They are well-orchestrated media events in which the demonstrators accept no responsibility for the consequences of their protests.

Campus demonstrations in the sixties and early seventies helped create the political climate that led to withdrawal of effective aid for an anti-communist government and the triumph of a regime allied to the Soviet Union. Today, Vietnam is a totalitarian state which is waging a large-scale war against its weaker neighbors in Southeast Asia.

If the foes of U.S. pressure against communist Nicaragua have their way, the Cubans and Soviets will be able to consolidate their foothold in Central America.

As for the demonstrations against U.S. investment, the protesters aren't candid with the American people as to what would be the end result of the bloody revolution they seek to encourage. One of the few candid voices is that of Beyers Naude, the political activist and secretary of the South African Council of Churches, who calls for harsh U.S. treatment of South Africa.

In a recent article in *The New York Times*, Mr. Naude offered a rare admission of what would be the end result if the South African government were toppled. He wrote that the United States "must accept that the political change that black South Africans wish to bring about will inevitably involve changes in the capitalist system of free enterprise — a change toward some form of socialism."

Fortunately, President Reagan and his advisers understand the ultimate objective of the campus demonstrations. The administration is standing firm against hysteria. It is defending the national interest in this hemisphere and eight thousand miles away in Southern Africa, a region rich in strategic materials vital to the security of the West.

If the Southern tip of Africa were to pass to the control of Marxist forces, the global strategic balance would be drastically altered and the security of the American people endangered.

JACK ANDERSON

FBI Was Split On Biaggi Bribery 'Evidence'

By Jack Anderson and Dale Van Atta

WASHINGTON — Some FBI officials thought they had a prosecutable bribery case against Rep. Mario Biaggi, D-N.Y., as a result of wiretapped conversations, according to internal FBI documents.

But at least four FBI and Justice Department officials thought the G-men were "hyping" the evidence against Biaggi drawn from the recorded conversations.

No official charges were ever brought against Biaggi.

Biaggi, now serving his ninth term in Congress, told our associate Tony Capaccio he had been unaware of the allegations until a few weeks ago, and had never been interviewed by either the FBI or the Justice Department on the matter.

A review of the tapes in the FBI's controversial "TUMCON" investigation turned up Biaggi's name. He was mentioned on a TUMCON tape made on April 14, 1979, of a conversation between alleged mob figure William Masselli and a friend. Masselli's phone was one of those tapped in the anti-

JEFFREY HART

Expand Death Penalty

The crime situation in many of our major cities has reached the point where we might be ready to think the unthinkable. Gangs of young toughs, for example, roam New York's Times Square at night, accosting pedestrians and robbing them while passers-by do not dare to interfere. Often the robbery is accomplished in a minute or two, allowing little chance for the police to catch up with it. Casual beatings on the streets and in the subways have become commonplace; knifings and deaths are commonplace.

Which raises the following question: Should the application of the death penalty be broadened, and extend beyond capital crimes to include demonstrable sociopaths who present an obvious menace to the ordinary citizen?

In this country we have now virtually completed the first phase of our re-assessment of capital punishment. There exist holdouts against the current national consensus. In his dissent, Justice William Brennan has been trying to lay the basis for elimination of the death penalty on the grounds that it represents cruel and unusual punishment, and therefore violates the eighth amendment. He denies that electrocution is quick and painless, and cites all sorts of grisly details about what happens to the electrocuted body; but, one gathers, any mode of execution would be similarly, for Brennan, an eighth amendment violation. Nevertheless, despite Brennan, despite New York's Mario Cuomo, a consensus now exists that in the case of

murder, execution represents a legitimate recourse for society, on the grounds of justice, deterrence, and self-protection against that particular criminal. As a judge once remarked to me, "I don't know whether execution deters murder, but it certainly deters that murderer." If New York's Governor Mario Cuomo continues to hold out against the capital punishment consensus, he will inevitably pay the political price for his obduracy.

But, now, let us move a step further. It is certainly plausible to argue that the death penalty should be available — on the same grounds of justice, deterrence, and self-protection — in the case of a demonstrable criminal sociopath, for example, in the case of an individual three times convicted of employing violence during the commission of a felony.

At the present time, the presence in apparently increasing numbers of obvious sociopaths in our urban areas poses an unprecedented danger to the ordinary citizen. The outpouring of public support for Bernhard Goetz, the so-called "Subway Vigilante," who had been mugged twice before and decided enough was enough, is just one indication of an emerging public demand that the government observe its minimum responsibilities under the social contract: safety for the law-abiding.

The discussion should begin about the desirability of a three-times-and-you're-out death penalty.

DON GRAFF

It's Complex, All Right

Item: Defense appropriations for the past four years total more than \$1,007,900,000,000 (one trillion, seven billion, nine hundred million dollars). Every hour of every day, the Pentagon spends on the average \$28 million.

Item: The defense industry includes some 20,000 prime contractors and 150,000 subcontractors and vendors, but is dominated by a few large suppliers. In fiscal 1984, the 15 largest received 41 percent of all military contracts.

Item: The profit rate of the 10 largest military contractors averaged 25 percent in 1984, compared with an average of 12.8 percent for manufacturers of all types.

"They start chuckling and they look around to see if the office is bugged. And they say, 'It's like shooting fish in a barrel.'" — Lee Iacocca, chairman of Chrysler, on the reaction of suppliers when asked if defense contracting is easy money.

Item: General Electric, pleading guilty to defrauding the government on a missile contract, has been fined \$1.04 million.

Item: The Pentagon withheld \$244 million in payments to General Dynamics as restitution for overbilling. The company has also been fined \$676,000 for improper gifts to Adm. Hyman Rickover.

"I took the company line." — Panagiotis Velliotis, former manager of General Dynamics' Electric Boat Division, interviewed in Greece where he is a fugitive from indictment on kickback charges.

Item: Pentagon buying is supervised by 54,000 military and civilian officials.

Item: In the three-year period ending in 1983, at least 1,900 high-ranking officers retired from the military and went to work for defense contractors.

Item: In February, Defense Secretary Caspar Weinberger told the Senate Budget Committee that a freeze in the defense budget would necessitate deactivation of military units and the closing down of weapons production lines.

"We hope and we believe that we have eliminated any fat." — Caspar Weinberger

"The problem is a federal system that rewards high costs. The bureaucrat gets promoted by raising a larger budget from Congress. And the government contractor, whose profit is a percentage of costs, has an incentive to raise his costs." — Sen. Charles E. Grassley, R-Iowa, member, Senate Budget Committee

check he had given to Biaggi, and not surprisingly the check disappeared.

However, the two federal prosecutors closest to the TUMCON case thought the evidence of political corruption was exaggerated by the FBI.

U.S. Attorney Michael Ross "advised he feels the TUMCON case was hyped by the FBI in that the FBI considered every case to be a good one ... (and) all the high-level cases the FBI talks about are just hype," according to an internal report. The other U.S. attorney, Patricia Hynes, told FBI inspectors "there were no political corruption cases."

According to an internal agency review, two FBI officials also agreed that some of the TUMCON cases were being overblown.

Footnote: At our request, Walton reviewed the documents. Through a spokesman he said: "At the time, that was what I thought, based on the information available to me. But time and additional information can change opinions."

SPORTS

Evening Herald, Sanford, Fl. Wednesday, June 5, 1985—5A

SGA Steps From Obscurity Into Spotlight

By Chris Flister
Herald Sports Writer

ORLANDO — Since founding the Sanford Gymnastics Association in 1977, coach Eugene Petty and the board of directors have dreamed of providing the best for the association's budding gymnasts.

A permanent training facility with the best equipment has been a fantasy in the SGA's head for many years. Tuesday night, that fantasy materialized before an appreciative crowd of 400.

Thanks to the ingenuity of Bill Siegrist and the dedication to the sport by Olympian Kurt Thomas, the SGA's dream took a large step forward in its drive for a new building. It was a magical night. One in which the SGA stepped out of obscurity and into the spotlight.

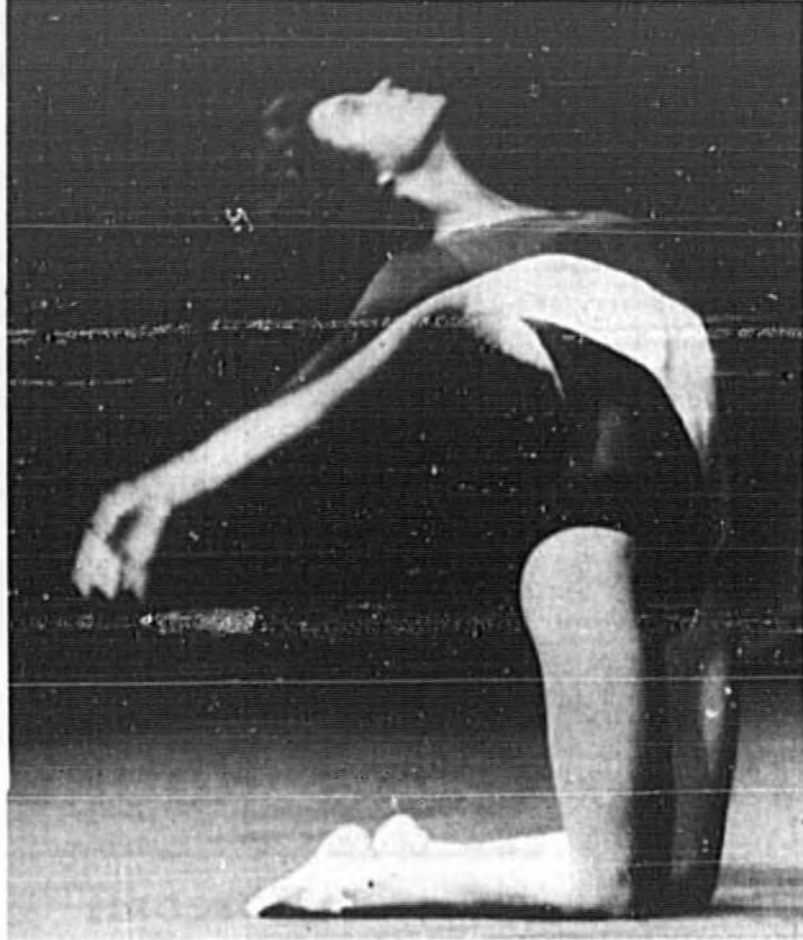
And what better place to watch dreams come true than one of Central Florida's tourist fantasylands. The Kurt Thomas Benefit was a tremendous success and a very entertaining evening at Sea World's Nautilus Theater.

The grand total for the benefit was announced just prior to the night's entertainment which included performances by the Sanford gymnasts and Thomas' Gymnastics America Show. In total pledges, the SGA has raised \$42,600, more than 50 percent of its goal of \$85,000.

"We're very proud of what we have accomplished," Siegrist said. "Hopefully, with the facility, one of these gymnasts will become the next Kurt Thomas or Mary Lou Retton. And Kurt Thomas and Sea World made it all possible."

Everyone associated with the SGA said they were extremely happy with Tuesday night's turnout. Some of the people on hand were even surprised it went so well.

"For such a small community to put on such a fundraising effort is great," said Ken McGeer, state director of the Special Olympics. "There aren't too many times when we've made 50 percent of our goal in fundraisers. To make 50 percent is almost unheard of. For them



Herald Photos by Tommy Vincent

It was a magical night for the Sanford Gymnastics Association as it shared center stage with Olympian Kurt Thomas. At left, Cherie Van Camp acknowledges the cheers of the crowd. Above, Shannan Wilcoxson executes a maneuver during her floor exercise.

(SGA) to have this kind of support is really exciting."

The sponsors of the evening's event got to see just how spectacular world class gymnasts can be and also got to take a look at some of the gymnasts they are supporting. The Sanford gymnasts performed as a preliminary for the Gymnastics America Show and, although there were some butterflies, they put on an excellent display of what they have learned.

Featured gymnasts from the SGA Tuesday night included Karen Grainger, Tracey Kaeel, Kimatha Kelly, Jenifer Kopp, Shari Siegrist, Shannon Wilcoxson and Cherie Van Camp.

The Sanford gymnasts started out by performing some basic tumbling exercises. Then they divided up and performed on three different apparatuses. Siegrist and Wilcoxson showed the basic routine for Class III gymnasts in the floor exercise, an event that combines tumbling and dance.

Next, Grainger and Kopp performed on the most difficult apparatus, the balance beam. Grainger displayed a back layout which is one of the hardest maneuvers on the four-inch wide beam. Kopp put on a dynamic performance of balance and grace on the beam and she showed the butterflies were gone

in a routine that would have scored high with the judges.

The third apparatus was the uneven parallel bars. Kelly and Van Camp were impressive on the bars during their stunts.

Then came the Gymnastics America Show which features Thomas and a number of gymnasts who were world class or college All-Americans. Thomas' creation is not just a group of gymnasts performing basic routines but is a very entertaining show with plenty of variety including lavish costumes and even a bit of comedy.

Thomas himself did some amazing routines and displayed the famous, "Thomas Flare," a

move on the pommel horse and floor exercise that is used by many gymnasts today, but not many can master the move like its namesake.

"This was so close to what we do every day it was easy for us," Thomas said of the show. "It was for a great cause, and the kids loved it."

After the show was over, Thomas signed autographs, took pictures with some of his fans.

Petty, who was co-founder of the SGA and has been the head coach since it began, was ecstatic over the outcome of the benefit.

"It's super," beamed Petty. "It initially started a little slow and

we were kind of tense. But we're very pleased to come out as good as we did. I hope this will open the public's eyes."

"Right now, we can call this the highlight of our career," added Petty. "It's been eight years of dreaming, begging and borrowing and doing anything we could. Now, it looks like our dream is going to come true."

Petty said the SGA gymnasts have always done well in competition but the training facility is needed for the gymnasts to continue to excel as they get older. One of the most successful SGA gymnasts ever is Linda Arent, who took home two silver medals from the 1983 International Special Olympic Games in Baton Rouge, La. Arent was one of the special guests at Tuesday's event.

Sanford and Central Florida businesses and individuals rallied around the SGA in impressive fashion for Tuesday's benefit. Siegrist and the association is hoping the support will continue.

"The time frame for constructing the building depends on the support we receive after tonight," Siegrist said. "We'd like to raise enough funds to start construction before the end of the year."

Siegrist said contributions to the SGA building fund can be made at all Seminole County Sun Bank locations.

Another of the founding members, SGA President Jeanette Stiffey, said the support from the city of Sanford was excellent. "Sanford was really represented well tonight," she said. "It's fantastic to see it behind us."

The Stiffey family was also one of the Silver Sponsors (\$500) of Tuesday night's benefit. Stiffey's son, Tommy, and daughter, Sandy, are assistant coaches with the SGA.

After the SGA has reached its goal, and gymnasts are flourishing in the new training facility, they will look back on this night as the one that got it all started.

And they will realize that dreams can come true.

Clinger Hurls 1-Hitter, Butch's Chevron Rolls

Harvey Clinger had his no-hit bid broken up in the bottom of the fourth inning but he settled for a one-hitter as Butch's Chevron trounced Seminole Ford, 20-0, in Sanford Little American League action Tuesday at Fort Mellon Park.

Through three innings, Clinger held Seminole Ford hitless and had walked just three. Dallas Inman led off the bottom of the fourth with a base hit to break up the no-hitter but Clinger preserved the shutout when Inman was caught stealing third and by retiring the next two hitters. Clinger had seven strikeouts in the game that was cut short due to the slaughter rule.

Butch's Chevron sewed up the win early with 13 runs in the top of the first inning. Although it got just one hit in the inning, Jay Bell's RBI single, Butch's Chevron capitalized on 14 walks. Butch's had seven hits in the game including two by Bell, Bernard Eady and Eric Washington added RBI doubles.

ADCOCK OUTLASTS FORD

Adcock Roofing erupted for 10 runs on eight hits in the last two innings Tuesday for a 17-12 comeback victory over Medco Pharmacy in Sanford Little American League action at Bay Avenue Field.

Seminole Ford took a 12-7 lead into the fourth inning when Adcock Roofing exploded for six

Baseball

runs for a 13-12 lead. Adcock put Ford away with four more runs in the fifth.

Tony Chavers was 3 for 4, drove in two runs and score three to lead the 15-hit Adcock Roofing offensive attack. Ray Adcock, John Dumphy, Rusty Keeling and Author Polk contributed two hits each.

Medco had five hits in the game off winning pitcher Chavers. Floyd Henderson had two of the five hits including a two-run homer in the first and a triple in the fourth. Albert Anderson slugged a solo homer in the fourth.

JACKSON BOOSTS SHELL

Tersell Jackson was 2 for 2, drove in three runs and scored three to pave the way for Leonard Shell's 12-9 victory over Adcock Roofing in Sanford Pee Wee League action Tuesday at Chase Park.

Jackson started the scoring of Leonard Shell with a two-run homer in the first, added an RBI single in the second and walked and scored in the third. Edmond Daniels' RBI double was the only other hit for Shell which capitalized on 12 walks in the game.

Adcock Roofing had five hits off winning pitcher Neville Fuller, including a two-run homer off the bat of Jamie King



Harvey Clinger ...1-hit shutout

in the third and a two-run double by Quint Hunt, also in the third. Brandon Simpson was 1 for 1 with an RBI single, two walks and three stolen bases.

In Tuesday night's second game at Chase Park, an eight-run second inning lifted McRobert's Tires to a 14-5 victory over Rinker Materials.

McRobert's jumped out to a 6-0 lead in the top of the first but Rinker came back within one, 6-5, in the bottom of the frame.

McRobert's Tires then erupted for eight runs in the top of the second. Craig Merckerson's single was the only hit in the big inning as McRobert's cashed in on six walks, to hit batsmen and 12 wild pitches.

Pitcher David Steindl went on to strike out the side in the bottom of the second to give McRobert's Tires the victory. LaShunda Anderson's two-run single in the first inning was the only hit for Rinker.

More Bite?

Celtics Try To Eat Meat Without Choppers

INGLEWOOD, Calif. (UPI) — When last seen, the Boston Celtics and Los Angeles Lakers tangled more times than cheap fishing line. The NBA championship series resumes tonight with vows of more aggression.

"We've been called the 'bad boys,' but we've just been too nice about it in this series," Boston forward Kevin McHale said Tuesday before the Celtics practiced for Game 4. "We have to rededicate ourselves to playing harder. They're the ones going out being the 'bad boys.'"

"We have to change things. It's not punching or hitting anybody — it's putting the body on the ball, being aggressive."

The defending champion Celtics trail the best-of-seven series 2-1 and need to win one of the next two games to send the teams back to Boston. Game 5 is Friday night at the Forum.

Cedric Maxwell agreed with McHale that the Celtics must reestablish their physical domination.

"We've let them go out and pull our teeth," the forward said. "We're trying to eat meat out there without our choppers on. They've won the battle of the boards, and that's our game."

Routed 10 days ago in Game 1, the Lakers have turned the series around with a ferocious streak that many claimed was missing last year when they lost the championship to the Celtics in seven games.

Los Angeles coach Pat Riley, pleased with his team's play in the last two games, said the Lakers must stay hungry.

"We have no edge — none," he said. "If we think we have an edge, we're in trouble. We have to go in like we're down 1-2."

The series turned brutal Sunday when three incidents prompted the benches to empty.

"I don't think the intensity can increase," said Los Angeles center Kareem Abdul-Jabbar, who Sunday became the NBA's all-time leading scorer

NBA Playoffs

in the playoffs.

Maxwell said the Celtics' problems are their own doing.

"We don't have the desire to do what we have to do," he said. "We're a little bit more selfish this year. I don't feel we need a gimmick to beat the Lakers. I don't think they'll be startled like last year."

"We're very programmed and we're not moving the ball around. We don't have our house in order."

Riley is pleased with his house after three games.

"Both teams are very aggressive," the Lakers coach said. "We've been a little more efficient on offense. When we're doing the basics, we can rebound with any basketball team."

Only four teams have come back from 3-1 deficits to win a playoff series.

"If we can get it 2-2, Friday you'll see us at our best," said Boston forward Larry Bird, the league's MVP who is mired in a shooting slump.

NOTEBOOK

Michael Cooper claims teammate Byron Scott has the best shooting range on the Lakers. Cooper points to his winning wicket as proof.

"He hit three in a row from a row behind our bench," Cooper said of Scott. "All hit me, so there wasn't any luck involved. It cost me \$25 — \$15 to Byron and the rest to the other guys playing the game (in practice)."

Kurt Rambis is being compared to "Bambi" for his aggressive play in the series. The Lakers' forward laughed off comparisons to Sylvester Stallone.

"I'm better looking than he, aren't I?" he asked.

Cedric Maxwell is still slowed by his mid-season knee injury. He said the Celtics are hurt by the reduction in his minutes played.

"I'm a guy who has led by example," he said. "That example hasn't been there."

Preps Pick Up Awards — Anderson, Copeland Set Clinics

The high school tennis season has, of course, been over for quite awhile now, but it is the time of the year for the awards banquets and honors for the high school players.

Seminole High School recently held its banquet and selected Katie Moncrief as the most improved player on the girls team and Mike Bagley as most improved on the boys team. Paula Volpi was selected as most valuable for the girls and John Ludwig was most valuable for the boys.

Lake Mary High School also had its tennis banquet and the awards are as follows: For the girls, the most valuable player award went to Raelene Rycerson, the most improved player award to Erin Higgins, and the coaches award went to Bernadette Peters. For

the boys, the most valuable player was Mike Renaud, most improved was Shea Whigham, the Coaches Award went to Robbie Shakar. We would like to take this opportunity to congratulate all of these fine high school players, their coaches and schools for the good years they had and the great effort put forth.

Jim Edmonds, men's and women's coach at Seminole High School, has been named the new assistant pro at the Winter Park Racquet Club. Edmonds, the former assistant pro at Bayhead, will help head pro Nate Smith with lessons and clinics, as well as running the club. This is a nice opportunity for Jim and the Winter Park Racquet Club is getting a good



Larry Castle

HERALD
TENNIS
WRITER

and established pro.

Brian Talgo, a senior and the No. 1 player at Rollins College is the 1985 NCAA Division II singles champion. Brian has been a vital force in the Rollins tennis program for the past four years and really went out in a blaze of glory. Winning a national championship is an awesome task and

it takes a great player to do so. Brian Talgo has been and is a great player.

I talked to Brian's coach, Norm Copeland, recently and Norm said that Brian really played well and peaked at just the right time. Norm loses most of his players this year, so is in for a massive rebuilding job next year. The Tars finished fourth in the nation this year in NCAA Division II.

Tim Anderson, the new pro at Bayhead, is holding several clinics for boys and girls starting in a couple of weeks. Clinics will be held for all levels of players and will feature lots of hard work emphasizing stroke production, strategy and footwork and condition drills. Anyone interested in signing up for the clinics should call Tim at

Bayhead Racquet Club.

Rollins College and Copeland will also start their summer clinics in two weeks. Clinics will be offered for all levels of players and many age levels for boys and girls. If you are interested in the Rollins College Tennis Camps, call Copeland at Rollins to sign up.

Seminole Community College and cage coach Bill Payne are having another fund raising tennis tournament. This one is strictly doubles and will be held at the SCC courts June 14, 15, 16. Play will be in men's and women's doubles with consolation rounds in both events. If you would like to sign up to play in this tournament, call Payne at Seminole Community College (323-1450).

BASEBALL ROUNDUP

STANDINGS

NATIONAL LEAGUE				
East				
W	L	Pct.	GB	
New York	30	17	.639	
Chicago	28	18	.609	1 1/2
Montreal	29	22	.568	3
St. Louis	26	23	.531	5
Philadelphia	18	31	.367	13
Pittsburgh	17	30	.362	13

West				
W	L	Pct.	GB	
San Diego	28	20	.583	
Cincinnati	27	22	.551	1 1/2
Houston	25	25	.500	4
Los Angeles	25	26	.490	4 1/2
San Francisco	20	29	.408	11 1/2
Atlanta	19	29	.396	9

AMERICAN LEAGUE

East				
W	L	Pct.	GB	
Toronto	33	16	.673	
Baltimore	28	21	.571	5
Detroit	26	22	.542	8 1/2
New York	26	22	.542	8 1/2
Boston	25	23	.500	11 1/2
Milwaukee	22	24	.478	15 1/2
Cleveland	17	34	.333	17

West				
W	L	Pct.	GB	
California	28	22	.560	
Kansas City	24	23	.511	1 1/2
Chicago	24	23	.511	1 1/2
Oakland	24	26	.480	4
Seattle	22	27	.449	8
Minnesota	22	27	.449	8
Texas	19	31	.380	15

RESULTS

Tuesday's Major League Baseball Results
By United Press International

AMERICAN LEAGUE
Milwaukee 3, Detroit 2 — (10 innings)
Toronto 5, Baltimore 1 — (9)
New York 4, Boston 3 — (9)
Seattle 4, Minnesota 3 — (9)
Chicago 4, Texas 3 — (9)
Cleveland 4, Kansas City 3 — (9)
Detroit 4, Oakland 3 — (9)
Boston 4, Toronto 3 — (9)
Chicago 4, Minnesota 3 — (9)
Seattle 4, Minnesota 3 — (9)
Chicago 4, Texas 3 — (9)
Cleveland 4, Kansas City 3 — (9)
Detroit 4, Oakland 3 — (9)
Boston 4, Toronto 3 — (9)

LEADERS

Major League Leaders
By United Press International

Batting
(Based on 1 plate appearances in 10 games each team has played)

National League
Herr, St. 479 178 348 300
McGee, St. 461 171 336 348
Cruz, Fla. 448 167 338 349
Murray, St. 417 154 327 324
Gentry, SD 416 152 317 318
Parsons, Cal 415 154 311 313
Vince, Cal 414 154 311 313
Kane, St. 412 152 311 313
Carp, St. 412 152 311 313
Hays, Phil 412 152 311 313

RAINES GAUGE

RAINES GAUGE (through June 4)

Category	Count
Games	21
At bats	193
Runs	36
Hits	47
RBI	38
GBI	4
Doubles	2
Trips	1
Home runs	3
Stolen bases	10
Errors	3
Average	.31

Seattle Trims Detroit

United Press International
Phil Bradley's monstrous home run Tuesday night proved Tiger relief ace Willie Hernandez is human after all. Hernandez, looking every bit as effective as he was last year in his near-perfect season, surrendered his first home run in nearly a year. "I made a mistake," said Hernandez after Bradley's 12th-inning homer into the upper deck gave the Seattle Mariners a 7-6 victory over the Detroit Tigers. "I didn't know he's got so much power." The home run was the first in regular season play off Hernandez since July 24, 1984 — 58 games and 90 innings ago. "It was a fastball," Bradley said. "Up and in — the same pitch he got me out on before. It just wasn't thrown as hard. I think he was tiring." Elsewhere in the league, Toronto beat Minnesota 9-2, Boston blanked Cleveland 5-0, Kansas City shaded Milwaukee 4-3, Oakland blanked New York 2-0, Texas defeated Chicago 7-3, and California beat Baltimore 6-5 in 15 innings in a game that lasted 5 hours, 4 minutes. In the National League it was Chicago 5, Atlanta 3; San Francisco 5, Montreal 1; Cincinnati 9, Pittsburgh 3; St. Louis 3, Houston 1; San Diego 6, Philadelphia 5; and New York 4, Los Angeles 1.

Gooden's Poise Takes Round 2 Over Valenzuela

United Press International
Round 2 between a pair of the major league's finest pitchers belonged to Dwight Gooden who conquered a bases-loaded situation while Fernando Valenzuela could not. With the bases full, the score tied and no outs in the bottom of the eighth inning Tuesday night, Gooden proved his poise. The 20-year-old sandwiched two of his 12 strikeouts around a popout to catcher Gary Carter to douse the threat. Valenzuela, faced with the same situation in the ninth, coaxed Ray Knight to hit a conebacker to the mound, which the left-hander turned into a force play at the plate. However, he then yielded a sacrifice fly, a run scoring single and the final blow — Gooden's third hit — a single producing the New York Mets' last run in a 4-1 victory over the Los Angeles Dodgers. Keith Hernandez led off the ninth with a single off Valenzuela, 5-6. Carter singled and George Foster walked, loading the bases. Knight bounced to Valenzuela, who forced Hernandez at home. Danny Heep flied out, scoring Carter and sending Foster to third. Rafael Santana singled in Foster, and Gooden singled to score Knight.


Baseball

Cubs 5, Braves 3
At Chicago, Jody Davis' two out RBI single snapped a 3-3 tie in the sixth and Dick Ruthven, 2-4, hurled a four-hitter over seven innings, carrying the Cubs. Rick Mahler, 8-5, lost for the Braves, who fell to last place in the NL West.


Giants 5, Expos 1
At San Francisco, Jose Uribe ripped a pair of doubles and drove in three runs and Jim Gott fired a six-hitter, helping the Giants. Gott, 3-2, struck out a season high seven. Dan Schatzeder fell to 2-2. Tim Lincecum singled twice for the Expos.

Reds 9, Pirates 3
At Cincinnati, Dave Concepcion's RBI single ignited a six-run seventh, powering the Reds to their third straight victory. Mario Soto improved to 8-3. Reliever Cecilio Guante dropped to 1-1. Cincinnati's Pete Rose went 2-for-4, moving within 52 hits of breaking Ty Cobb's all-time record of 4,191.

Cardinals 6, Astros 1
At St. Louis, Vince Coleman rapped out four hits, scored four runs and stole three bases to support the



Dwight Gooden
...12 strikeouts



Jody Davis
...hit tops Braves

four-hit pitching of Joaquin Andujar, lifting the Cardinals. Coleman has 39 steals in 40 games. Andujar stretched his personal winning streak to six games and his record to 10-1.

Padres 6, Phillies 5
At San Diego, Kevin McReynolds smashed a two-run triple with two out in the bottom of the ninth, lifting the Padres. Craig Leflerts, 2-2, was the winner. Kent Tekulve, 3-2, took the loss.

3 DAY SALE

THURS., FRI. & SAT., JUNE 6 - 7 - 8

THE ADVANTAGE T/A[®]

Quality And Style For America's Luxury Cars.



\$59.95
FOR SIZE 195/70R13

SIZE	PRICE
195/70R14	63.95
205/70R14	66.95
225/70R15	74.95
235/70R15	78.95
255/70R15	84.95

FREE HOT DOGS AND COCA COLA

FRIDAY - SATURDAY, JUNE 7 - 8
FREE BALLOONS FOR THE KIDDIES

RADIAL T/A[®]

Solid Performer...Classic Good Looks.



\$54.95
FOR SIZE 175/70R13

SIZE	PRICE
195/70R14	64.95
215/70R14	68.95
225/70R14	69.95
215/70R15	73.95
225/70R15	76.95
235/70R15	79.95

Designed and engineered for a smooth ride and long mileage

Lifesaver XLM[®] whitewall

Size	Our Price
165/80R13	43.95
195/75R14	49.95
205/75R15	56.95
215/75R15	58.95
235/75R15	62.95

\$39.95
FOR SIZE 115/80R13

- Fuel savings with low rolling resistance compounds.
- Excellent traction, long mileage, quiet ride with unique tread design.
- Extra strength and stability from two steel belts, and sturdy, polyester cord body.

Aggressive traction treads

BELTED T/A[®] 60 & T/A[®] 70

\$39.95
FOR SIZE 195/70R13

- Deep aggressive tread for excellent traction — wet or dry
- Two fiberglass belts for strength and handling
- Stylish raised white letters for high-performance look

Size	Our Price
205/60B13	42.95
235/60B14	49.95
275/60B14	54.95
235/60B15	49.95
265/60B15	56.95

Size	Our Price
205/70B14	42.95
225/70B14	44.95
225/70B15	47.95
235/70B15	49.95

4 WHEEL BRAKE JOB

INCLUDES

- NEW FRONT DISC PADS INSTALLED
- MACHINE FRONT ROTORS
- NEW FRONT GREASE SEALS
- REPACK FRONT BEARINGS
- NEW REAR BRAKE SHOES INSTALLED
- MACHINE REAR DRUMS
- BLEED & REFILL SYSTEM

\$79.95

FRONT END ALIGNMENT

ALIGN FRONT END TO FACTORY SPECIFICATIONS (CASTER - CAMBER - TOE-IN)
CHECK FRONT END PARTS FOR WEAR
LUBE FRONT END CHASIS

\$14.95

OIL CHANGE AND LUBE

UP TO 5 QTS. PREMIUM BRAND MOTOR OIL
NEW QUAKER STATE OIL FILTER
COMPLETE CHASIS LUBE
CHECK ALL BELTS, NOSES & FLUID LEVELS

\$14.95

SHOCKS

4 HEAVY DUTY SHOCKS - INSTALLED
LIFETIME LIMITED WARRANTY

\$49.95

REGISTER TO WIN

• 4 BF GOODRICH XLM RADIAL TIRES • OR 1 FRONT END ALIGNMENT
• OR 2 HEAVY DUTY SHOCKS • OR 1 OIL CHANGE & LUBE

WELE RADIO

LIVE BROADCAST - SATURDAY, JUNE 8

322-7480
2413 S. FRENCH AVE.
SANFORD

SCOREBOARD

TV/RADIO

Baseball
 6 p.m. — ESPN: College World Series, Miami v. Texas (L)
 7:30 p.m. — ESPN: NBA Championship Series, Boston Celtics at Los Angeles Lakers (L)
 9:30 a.m. — ESPN: USA: Lighthouses Championship

DOGS

All Schedules
 Tuesday night
 7:30 p.m. — 5/16, C, 31
 10 p.m. — 5/16, C, 31
 11 p.m. — 5/16, C, 31
 12:30 a.m. — 5/16, C, 31

USFL

UNITED STATES FOOTBALL LEAGUE
 Eastern Conference
 1. Birmingham 11 4 0 200 226
 2. New Orleans 11 4 0 200 226
 3. Tampa Bay 11 4 0 200 226
 4. Jacksonville 11 4 0 200 226
 5. Orlando 11 4 0 200 226
 6. Miami 11 4 0 200 226
 7. Atlanta 11 4 0 200 226
 8. Carolina 11 4 0 200 226
 9. Cleveland 11 4 0 200 226
 10. Houston 11 4 0 200 226
 11. Cincinnati 11 4 0 200 226
 12. Pittsburgh 11 4 0 200 226

Play Better Golf with JACK NICKLAUS



Retirement?

Successors To Queens Will Wait Turn

PARIS (UPI) — Retirement is in the minds of Martina Navratilova and Chris Evert Lloyd, but any potential successors will likely have to wait a while longer before the two queens of tennis abdicate.

Since 1975, the pair have so dominated women's tennis that they have met in the finals of Grand Slam tournaments 10 times with a further four meetings at the semifinal stages.

They have won the last 13 Grand Slam tournaments between them, and that figure should rise to 14 Saturday after the women's singles final at the French Open Championships.

Navratilova, the top seed and defending champion, has conceded just 13 games in five matches so far this season. Thursday she takes on seventh-seeded Claudia Kohde-Kilsch of West Germany in the semifinals.

Evert Lloyd, the second seed, has also had an untroubled path to the semis and not dropped a set. She blasted fellow-American Terry Phelps 6-4, 6-0 in the quarterfinals Tuesday.

The pair seem agreed to retire together and within the next two years. That is good news for all the other women players waiting in the wings.

"I don't think anyone will replace us before we retire," Navratilova predicted Tuesday, adding that "age" rather than any up and coming star would be her major challenge in the future.

"I'll definitely play the rest of this year and probably next year. Then we'll see," she said. "I'm really enjoying my life outside tennis at present so I've thought about retiring."

"If in another two years Martina retires, I shall

Tennis

probably do the same as I think that will be enough for me, too," Evert Lloyd said. In two years, she will be 32 and Navratilova 30.

"I imagine we will retire around the same time — within a two-year period," Evert Lloyd said.

Evert Lloyd beat Graf in the fourth round and Thursday takes on the other 15-year-old, Sabatini, for a place in the final.

The Argentine became the youngest ever semifinalist at the French Open by defeating fourth seed Manuela Maleeva of Bulgaria 6-3, 1-6, 6-1.

But today's main business is the completion of the men's singles semifinal lineup, with second seed and defending champion Ivan Lendl playing Argentina's Martin Jaite and third seed Jimmy Connors up against 14th seed Stefan Edberg of Sweden.

Seventh seed Joakim Nystrom almost pulled off a coup Tuesday when he took John McEnroe to five sets and led 3-1 in the fifth before going down to defeat.

Top seed McEnroe eventually reached the semifinals 6-7 (1-7), 6-2, 6-2, 3-6, 7-5.

He advances to face a Swede for the third consecutive match.

The No. 4 seed and 1982 French Open champion, Wilander Tuesday dispatched Frenchman Henri Leconte 6-5, 7-6, 6-7, 7-5 in the second long, tight battle of the day.

Seminole Hawks Survive Inferno For Rockledge Title

By Chris Flister
Herald Sports Writer
 The Seminole Hawks definitely felt the heat this past weekend. Temperatures hit the 100-degree mark and the newfangled "heat index" made it seem like 110.

Still, the Seminole Softball Club's 12 and under All-Star team withstood the inferno for five games on Saturday and then came back to win one more Sunday as the Hawks claimed the Rockledge Invitational Championship at South Brevard Community College in Cocoa.

The Hawks have now won two tournaments and finished second in one. They will take this week off and return to action in two weeks in the Palm Bay Tournament.

The Hawks wiped the sleep from their eyes and went right to work Saturday morning with a 14-2 trouncing of Conway in a game that started at 8 a.m.

Seminole pounded out 19 hits in the game with Heather Golden's 3 for 5, three RBI performance leading the way. Nicole DeLuca ripped a pair of hits, scored three runs and drove in three while Michelle Davis and Missy Martinez were 2 for 5 with two RBIs each. Christine Risse was the winning pitcher with relief help from Renee Sanville.

The Hawks' only loss of the tourney came in their second game Saturday in which they dropped a 7-6 decision to Osecola. Seminole had 10 hits in the game with Martinez leading the way with two hits and three RBIs. Golden was 1 for 3 and drove in two runs.

Seminole rebounded with fine play all around in the third game Saturday, a 7-0 whitewashing of West Orlando. Risse and Sanville combined on a four-hitter while Golden provided much of the offensive punch with five RBIs, including a three run double in the second inning. Kelly Hartman

Softball
 added two hits and scored two runs.

Game four Saturday was another excellent outing for the Hawks as they beat West Orange, 10-1. Again it was Risse and Sanville combining on the mound, holding West Orange to five hits. DeLuca led the way at the plate with two hits and three RBIs. Hartman was 2 for 2 and Davis 2 for 4 with three runs and two RBIs. Tonya Lewis went 1 for 1 with two walks, two runs and two RBIs.

That wasn't all for Seminole on Saturday though as it went up against a tough Semoran team in its fifth game of the day, a 10 p.m. start.

The Hawks had built up a 7-2 lead over Semoran but lost it in the sixth and seventh and the game went into extra innings tied at 7-7. After a scoreless eighth inning, Seminole

scored twice in the top of the ninth. The leadoff hitter reached on an error, Sherry Adams followed with a single and Cat Fouldaek followed with a base hit to load the bases. Singles by Nicole Gattoury and Connie Bonaventure gave the Hawks a 9-7 lead and they held on for the win.

Sanville pitched the last three innings of the game, which ended at midnight. Golden added two more hits to her tournament barrage while Tonya Higgins was 1 for 3 with a three run double.

The Hawks then battled host Rockledge Sunday in another close one and again it was Seminole that came out on top, 5-4.

Rockledge took an early 2-0 lead before Seminole tied it at 2-2. Rockledge went up 4-2 but the Hawks rallied for three runs in the bottom of the sixth to take a 5-4 lead.

DeLuca lead off the inning with a single but a force play on Golden's

grounded and a fly out gave the Hawks two quick outs. Martinez kept the inning alive with a single and Adams reached on an error to load the bases. Fouldaek the Hawks' top pinch hitter the drew a walk to force in the first run and Lewis followed with a clutch two-run single that turned out to be the game winner.

Seminole finished with a 5-1 record as did Conway but the Hawks took first because they beat Conway in their head-to-head matchup.

The defensive leaders for the Hawks included Higgins who played an errorless tournament at first base, Davis at shortstop and DeLuca in left field.

Hartman was the leading hitter as she went 11 for 21 (.524 average) with seven runs. Golden had a tremendous tournament by going 9 for 22 (.409) with eight runs and 13 RBIs. Other leading hitters for the Hawks included DeLuca (6 for 20, .300, eight RBIs), Davis (6 for 21, .286, five RBIs) and Martinez (6 for 22, four runs, five RBIs).

Seminole Hawks Survive Inferno For Rockledge Title

SPORTS IN BRIEF

Boston Drafts Lyman's Livornois; Money Has To Be Right For Pact

Derek Livornois, who pitched Lyman to the District 4A-9 Baseball Tournament championship, was selected in the 15th round of the regular phase of the Major League Baseball June Draft Tuesday by the Boston Red Sox.

Livornois, who said he expected to go a little higher, said he will meet with Central Florida Red Sox scout George Digby tonight to negotiate a contract.

"If the money is right, I'll sign," said Livornois. "If it's not, I'll go to college and wait for the next draft."

The hard-throwing right-hander compiled a 9-2 record for the Greyhounds this spring with a county-leading 111 strikeouts and a 2.61 earned run average. The Evening Herald All-County first-team pitcher won two games in the district playoffs before losing to Winter Park in the region.



DEREK LIVERNOIS

Shirey Is In, Palmer Is Out

ORLANDO — Don Shirey Jr. is in but Arnold Palmer is out. Shirey, a mintoour player who won the Mayfair Open one year, fired a 143 (71-72) at Bay Hill to grab one of the seven qualifying positions for 85th U.S. Open.

Palmer, who began his round with a bogey and double bogey, had a 148 (77-71) and missed qualifying by four strokes. Paul Azinger was the medalist for the day with a 141 (68-73).

Dick Mast (142), Jay Overton III (144), Lee Rinker (144) and Mike Blackburn (144) also qualified. Mark McCumber and Lee Janzen will play off today for the last position.

Columbus Routs O-Twins, 8-3

COLUMBUS, Ga. — Glenn Carpenter drove in three runs as the Columbus Astros ripped the Orlando Twins, 8-3, in Southern League baseball Tuesday night. The loss knocked the O-Twins 10 games behind Columbus in the East Division.

Mark Funderburk slugged a solo homer for Orlando. Ken Klump, 4-4, was the losing pitcher. The last-place Twins, 22-29, try again tonight at Columbus.

Astros Belt Miami, Hold Lead

KISSIMMEE — The Osecola Astros maintained their game and one-half lead over Winter Haven in the Florida State League's Central Division with a 13-10 victory over Miami Tuesday night. The Astros host Fort Lauderdale tonight at 7:30.

Bob Parker, ex-Lyman star, singled twice and drove in a run for the Astros, who ripped five Miami pitchers for 12 hits.

Savages Look To Improve Finish At Palm Bay

By Sam Cook
Herald Sports Editor
 Seminole's Savages awing the bats with enough authority last weekend at the Tampa Mustang Invitational. Now, if they find a way to pull out the close games they can improve upon their third-place finish this weekend at the Palm Bay Invitational.

The Savages, a 15 and under Seminole Softball Club entry managed by Don Jonas, won several games in convincing fashion at Tampa but had their troubles with West Orange's Bandits and the host Mustangs.

Tampa handled the Savages, 8-4, but West Orange needed to fight off Seminole twice — 14-13 in 10 innings and 5-4. In the slugfest, the Savages rallied from a 10-3 deficit as Didi Gibbs singled home the tying run in the sixth.

West Orange used a three-run homer to move ahead, 13-10, in the top of the 10th but the Savages came back with solo blasts by Lomica Whitaker and Sharon Bonaventure to pull within one run before running out of offense.

Whitaker had two homers, a double and single while Bonaventure drilled a single, double and homer. Caroline Leiffer, a second baseman, turned in the defensive gem of the tournament with an unassisted double play.

Despite nine hits, the Savages dropped their final game in the tournament by one run to West Orange. Bonaventure went 3 for 4 to raise her tournament average to .714. Whitaker roped two hits including a double to boost her average to .647. Frey

Chavis rapped two singles as did Gibbs. Niki Burke was the losing pitcher.

Seminole opened the tournament with a strong hitting display as it trounced Clearwater, 14-0. Laurie Leiffer led the barrage with three hits while Aretha Riggins, Bonaventure, Heather Meyer and Burke had two hits each. Burke tossed a six-hit shut out to pick up the win.

The Savages ran into their first obstacle in game two against Tampa. The Mustangs pulled out an 8-4 win. Leiffer and Whitaker again swung hot bats with three hits apiece. Jackie Suggs was the losing pitcher.

Game three was the Savages easiest contest as they picked up a forfeit win over Palm Bay. After losing the slugfest to West Orange, the Savages bounced back in game five to drop Pine Hill's Begley's Raiders, 7-3. Marie Frey and Jaudon Jonas led the assault with three hits each while Riggins and Burke chipped in two single apiece.

LEARN TO SCUBA DIVE IN SANFORD
 CLASSES NOW FORMING
 CALL: CONSOLIDATED MARINE
 NEW BREVARD BEACH
 (804) 483-4093

SEMINOLE
 GREYHOUND PARK
 Casselberry
 \$1.00 TRIFECTA
 Also: WIN-PLACE-SHOW
 QUINELA & PERFECTA
 DAILY DOUBLE
 & BIG O
 Types of Wagering
 OPEN May 3rd thru August 31st
 RACING NIGHTLY
 7:45 P.M.
 MATINEES
 1:00 P.M.
 Elegant Dining in our Chief Osecola Terrace Clubhouse
 For Dinner Reservations Call: 699-4510
 FROM I-4 TO MAILAND BLVD. OR 436. GO EAST TO 17.92, THEN NORTH TO SEMINOLA BLVD.
 FROM I-4 TO 434. GO EAST TO 17.92, THEN SOUTH TO SEMINOLA BLVD.

10 TIRES OF SANFORD
 2650 S. Orlando Dr. (Hwy 17-92)
 Mon.-Fri. 8-6
 Sat. 8-5
 323-6684

BEST PRICES BEST SERVICE TRY US!

15,000 MILE WARRANTY	24,000 MILE WARRANTY	40,000 MILE WARRANTY	40,000 MILE WARRANTY
PREMIUM NYLONS LOOK WEARS LIKE NEW! \$13.95 470-10	PREMIUM BELTED POLYESTER \$20.99 P165-90R13 Whitewall	DOUBLE STEEL BELTED RADIALS \$29.99 P155-90R13 Whitewall	IMPORT SIZE STEEL RADIALS \$25.95 100-8012

SIZE	REG. PRICE	OUR PRICE
195/75R14	1.9	65.99
205/75R14	2.2	69.99
205/75R15	2.5	71.99
215/75R15	2.8	76.99
225/75R15	3.1	79.99

GRAND PRIX RV TRACTION
 10x15 \$59.95
 11x15 \$65.95
 12x15 \$75.95

COUPON WHEEL ALIGNMENT \$9.99 Cars
 6 Month Warranty

COUPON BRAKE SPECIAL
 Install Pads or Shoes Front or Rear
 \$39.99

COUPON HEAVY DUTY SHOCKS \$9.99
 Includes Installation
 Lamps Properly Adjusted

...Plant

Continued from page 1A

odors. He said the company has complied with all state environmental regulations and has a 30-year record of not polluting the environment.

As for the noise, he said the plant would have a 250 horsepower fan that would not be heard off the plant grounds. He also conceded that about 50 trucks would be coming in and out of the plant daily, which could add some noise.

Evans said the facility would not be a refining plant but a mixing plant; rolling gas, sand and stone together to make asphalt.

He said the plant would be in an industrial area and that Orlando Paving "is not asking for anything more than what's being done out there now."

As for Barrett's charges about the Orlando plant, he said there

is no smoke and that the plant was there before the subdivisions were built.

He said the company has tried to work with the residents but they have showed little interest in hearing the company's proposals. He said only five residents showed up to a joint meeting Tuesday night. He said the company would be willing to give any resident a tour of the Orlando plant.

"We have nothing to hide," Evans said.

The Sanford City Commission visited the Orlando plant last week and Commissioner John Mercer said he did not "notice any objectionable odor."

"To me the worst thing about it is the unsightliness of the piles of rock and sand," Mercer said. "There's nothing really objectionable about it."

But Commissioner Robert Thomas said he didn't like the idea of an asphalt plant in the city.

1 Suit Settled; 'Star' To Move

The Star of Sanford settled an eviction suit with the Sanford Marina out of court Tuesday after the suit had served its purpose — which was to buy the excursion line time until their Hidden Harbour Marina berth became available at the Port of Sanford.

John Willis, attorney for the Star of Sanford, said today the company was planning to move to the port when the eviction notice was filed earlier this year. The port was not equipped to

service the Star of Sanford and wouldn't be for several months. So the cruise line filed a suit buying time and settled Tuesday with the provision it not use the marina after 90 days.

While the agreement to move settles and eviction suit against the cruise line, it does not resolve a second suit, filed by the city of Sanford, alleging that the cruise ship's propellers damaged the marina bottom near the boat ramps at the marina.

—Deane Jordan

HOSPITAL NOTES

Central Florida Regional Hospital Tuesday ADMISSIONS

Sanford:
Levi Chandler
Bessie Dickson
Aaron S. Phillips
Mary R. Telle
Herman H. Walstrom
Boston Williams
Florence D. Bennett, DeBarry
Dale J. Fedder, DeBarry
Florence E. Lewis, DeBarry
Eliza P. Brantley, DeBarry
Jackie L. Sweeney, DeBarry
Julia M. Cheney, Winter Park

DISCHARGES

Sanford:
Maria A. Hite
Gertrude P. Jones
Dorothy L. Malnor
Dean P. Taylor
Fred C. Edwards, DeBarry
John E. Brannon, DeBarry
William C. Browning, DeBarry
Joseph F. Struch, DeBarry
Joan E. Gosselin and baby girl, Maitland

Turn On Lights For Graduates, Commission Says

A resolution endorsing the Families Together Inc. program of encouraging residents to turn on car headlights and home outdoor lights Friday and Saturday as a way of telling high school graduates "we are proud of them, we care about them and we urge them to seek a healthy and drug-free future" has been adopted by the Seminole County Commission.

The resolution notes that Families Together Inc. is a local community action group which promotes public drug awareness, education and drug-free alternatives for the youth of the community.

Seniors at the six county high schools are slated to graduate in ceremonies Saturday morning.

Longwood OKs Septic Tanks Until Sewage Plant Finished

By Jane Casselberry Herald Staff Writer

When they approved four commercial construction projects earlier this year, Longwood city commissioners felt sure a private sewage treatment plant would be completed in time to provide them service. But the plant isn't finished and some of the projects almost are. So commissioners have decided to allow the businesses to use septic tanks until the plant is operational.

The final decision on the use of septic tanks, however, is up to the county health department which will review plans and consider requests individually.

Completion of the treatment facility, being built to serve developer Georges St. Laurent's Florida Central Commerce Park, is being delayed, according to Phillip Tatch, president of Commerce Utilities, Inc., because of changes in state Department of Environmental Regulation requirements.

Commissioner Larry Goldberg made a motion at a special commission meeting Monday to allow the developments to use septic tanks until sewer connections are available. His colleagues gave their unanimous approval.

The projects, under various stages of construction, include the First National Bank, Seminole County, located adjacent to the commerce park on state Road 434; Federal Express warehouse, office and distribution center; Gulfside Central Supply office and warehouse, and Arndt & Michler, lot 10.

In other action Monday, the commission voted unanimously to give the city recreation department's 20-year-old bus to the Fun and Frolic clown group of the Bahai Shrine Temple "as is" because it is in need of major repairs and needs tires. The bus was declared of "no salvage value."

The city recently purchased two used buses to replace the old one for use in the summer recreation program.

Commissioners also authorized City Administrator Don Terry to hire Charles Arthur Haasler of Orlando as a full-time city engineer at an annual salary of \$30,000. Haasler is the city engineer for Winter Springs.

Haasler has 24 years experience as an engineer/manager in public works, public utilities and project oriented management. He was formerly manager of wastewater operations for Orange County, civil engineer with the Volusia County Department of Public Works, city engineer for Port Orange, design engineer with Russell & Axon, consulting engineers, of Daytona Beach; and senior engineer with Martin-Marietta at Cape Canaveral.

An engineer himself, Mayor Harvey Smerison called Haasler's qualifications "very impressive."

Aviation Safety Topic Of Seminar

The South Seminole Flying Club will sponsor an aviation safety seminar at 7:30 p.m. Thursday at the Skyport Restaurant banquet room at the Sanford Airport.

The program, which is free to the public, will include four slide presentations: Signs and Hazards of Aviation Weather; Frontal Systems; Inflight icing; and Typical Weather Penetration Scenarios. Literature handouts will be available. Door prizes will be given away.

These Federal Aviation Administration accident prevention programs are presented the first Thursday of every month at the Sanford Airport.

WE HAVE THE LOWER EVERYDAY LIQUOR PRICE . . . SAVE UP TO 40%

Discount Liquor

	GOLD SEAL CHAMPAGNE BRUT EX. DRY PINK CASE 61.95 5.99 750 ML	GALLO Chablis, Pink Chablis, Rose, Rhine, Vin Rose, Burgundy, Spanda 3.69 SALE MIX ANY 6 - 21.50	TAYLOR CALIFORNIA CELLARS Chablis, Rhine SALE PRICE MFG. REBATE 6.49 -1.50 4.99 NET COST	BACARDI LIGHT OR DARK RUM SALE 12.99 MFG. REBATE -1.50 11.49 NET COST
	MOULIN ROUGE CHAMPAGNE EX. DRY PINK CASE 31.95 2.69 750 ML	GOLD PEAK Chablis, Rhine, Rose, Burgundy 4.69 SALE MIX ANY 4 - 18.50	POUILLY FUISSE '83 J. Vercherro '83 Chevalier '82 Latour 750 ML 13.95 12.99 12.95	CANADIAN LORD CALVERT SALE 12.79 MFG. REBATE -3.00 9.79 NET COST
	PIESPORTER GOLDTROPFCHEN IMPORTED GERMAN 750 ML '83 AUSLESE — Kessel Domher 14.95 '75 BEERENAUSELE — Kessel Domher 39.95 '83 SPATLESE — Kesselstet 10.95 '83 AUSLESE — Kesselstet 14.95 '83 KABINETT — Gorgen 7.99 '82 SPATLESE — Gorgen 9.49 '82 SPATLESE — Bacchus 7.79	BEER KEQ BEER 1/2 & 1/4 BARRELS INCLUDES FREE ICE STROH'S 24-12 OZ. CANS 9.49 MICHELOB 6-12 OZ. BTL'S 2.99 BECK'S IMPORTED GERMAN 6-12 OZ. BTL'S. ABOVE BEER ROOM TEMP 3.79 ABC BEER, ALE 6-24 CASE 6 PK. 1.59 KONIGSBACHER Germany's Finest 6-12 oz. Btl's. 3.99	VODKA CASE PRICE TAAKA 1.75 LTR. 9.99 59.50 SCHENLEY LITER 5.69 67.95 FIVE FLAGS GIN, RUM OR VODKA LITER 4.99 59.50 ABC 80° 1.75 LTR. 8.99 53.50 TARKOV 1.75 LTR. 11.19 64.50	SCOTCH CASE PRICE SCORESBY 1.75 LTR. 12.29 73.50 BALLANTINE 750 ML 7.39 88.50 ABC 8 YR. 750 ML 6.99 77.50 QUEEN ANNE SCOTCH LITER 7.69 81.95 1.75 LTR. 11.99 69.95
GIN • RUM CASE PRICE FLEISCHMANN'S GIN 1.75 LTR. 10.79 64.50 GILBEY'S GIN LITER 6.59 78.95 RON RICO RUM LITER 6.49 77.50 ABC GIN OR RUM 1.75 LTR. 8.99 53.50 CERTIFIED RUM LITER 5.99 66.95	CORDIALS • BRANDY CASE PRICE BAILEY'S IRISH CREAM 1.5L LTR. 10.99 131.50 E&J BRANDY 1.75 LTR. 12.99 77.50 MEXICANA TEQUILA LITER 6.99 78.95 CERTIFIED BRANDY LITER 7.29 84.50 IRISH VELVET COGNAC 500 ML 5.49 CS: 24 109.80 DEVONSHIRE CREAM LIQUOR 750 ML 7.99 89.95	BOURBON • BLEND CASE PRICE JIM BEAM BOURBON 1.75 LTR. 11.49 64.50 HEAVEN HILL BRB. LITER 6.29 74.95 SEAGRAM'S 7 LTR. 7.69 81.95 TOM SIMS 6 YR. LITER 8.49 83.50 86° KY. BRB. 1.75 LTR. 13.79 78.95	BURNETT'S GIN SALE MFG. REBATE 10.99 -1.50 9.49 NET COST OLD THOMPSON BLEND SALE MFG. REBATE 5.59 -1.00 4.59 NET COST TIA MARIA COFFEE LIQUEUR SALE MFG. REBATE 11.49 -3.00 8.49 NET COST	
CANADIAN CASE PRICE WINDSOR 1.75 LTR. 11.99 71.50 CERTIFIED LITER 6.99 80.35 Most others are 80 proof CANADIAN 750 ML 6.79 72.85 PREMIUM 86.8° LITER 8.49 81.95 The premium is in the bottle, not the price 1.75 LTR. 13.99 81.50	SNACKS • MIXERS PEPSI or DIET PEPSI 2 LTR. 99¢ PLANTERS PEANUTS 14 1/2 OZ. 1.79 MRS. T BLOODY MARY MIX 24 OZ. 1.49 MILK GUSTAFSON LOFAT GALLON 1.99 CIGARETTES ALL REG. & KINGS CARTON 8.99 ICE CUBES OVER 8 LBS. BAG .89	MINIATURES SOUTH'S LARGEST SELECTION IRISH COFFEE, GIN, RUM, VODKA, BLEND .59 BEAM, CANADIAN, SCOT., BACARDI, SMIRN. .69 CANADIAN CLUB 1.19 J&B SCOTCH 1.09 SEAGRAM'S GIN .79 JACK DANIEL'S BLACK 1.19 KANLUA COFFEE LIQUEUR 1.69 GILBEY'S VODKA .65 DON Q RUM .59 KESSLER BLEND .75 HAAGEN DAZS CREAM LIQUEUR 1.59 ADD TO YOUR MINIATURE COLLECTION		

GOOD WED., JUNE 5
CLAM MACAREON SCOTCH
5.69 LITER
LIMIT ONE PER CUSTOMER W/COUPON

GOOD THURS., JUNE 6
WINDSOR CANADIAN
6.49 LITER
LIMIT ONE PER CUSTOMER W/COUPON

GOOD FRI., JUNE 7
CASTILLO RUM
5.69 LITER
LIMIT TWO PER CUSTOMER W/COUPON

GOOD SAT., JUNE 8
BOOTH'S 90° GIN
6.29 LITER
LIMIT ONE PER CUSTOMER W/COUPON

GOOD MON., JUNE 10
PHILADELPHIA BLEND
5.29 LITER
LIMIT ONE PER CUSTOMER W/COUPON

GOOD TUES., JUNE 11
FLEISCHMANN'S VODKA
4.99 LITER
LIMIT ONE PER CUSTOMER W/COUPON

GOOD WED., JUNE 5
PAUL MASSON ROSE
3.59 1.5 LTR.
LIMIT ONE PER CUSTOMER W/COUPON

GOOD THURS., JUNE 6
REAL SANGRIA
4.19 1.5 LTR.
LIMIT ONE PER CUSTOMER W/COUPON

GOOD FRI., JUNE 7
ABC CALIFORNIA RHINE
2.69 1.5 LTR.
LIMIT TWO PER CUSTOMER W/COUPON

GOOD SAT., JUNE 8
LANCER'S ROSE
2.79 750 ML
LIMIT ONE PER CUSTOMER W/COUPON

GOOD MON., JUNE 10
ANDRE PINK CHAMPAGNE
2.69 750 ML
LIMIT ONE PER CUSTOMER W/COUPON

GOOD TUES., JUNE 11
CARLO ROSSI CHABLIS
2.79 1.5 LTR.
LIMIT ONE PER CUSTOMER W/COUPON

• SANFORD Hwy 17-92 SOUTH CITY LIMITS

• LONGWOOD Hwy 17-92 NEAR 434

• ALTAMONTE Hwy 17-92 ONE BLOCK EAST OF 17

• CASSELBERRY Hwy 17-92 AT 436

HAPPY HOUR DAILY 4 TIL 6

PEOPLE

Evening Herald, Sanford, Fl. Wednesday, June 5, 1985-1B

Kimberly Turner, Hubert Carter Jr. Exchange Vows

Kimberly Marie Turner of Jacksonville, and Hubert Curtis Clark Jr. of Lutz, were married May 24 at 7 p.m. in the Woodstock Park United Methodist Church, Jacksonville. Dr. E. Winson Butler, uncle of the bride and pastor of Southside Baptist Church, Lake City, performed the formal candlelight double ring ceremony.

The bride is the daughter of Mr. and Mrs. Larry E. Turner, 2122 Prospect St. West, Jacksonville, and the granddaughter of Orvid W. Butler of Sanford, and the late Mrs. Myra Butler.

The bridegroom's parents are Mr. and Mrs. Hubert C. Carter Sr., 5334 Shannon Ave., Jacksonville.

Given in marriage by her father, the bride chose for her vows a formal gown of white lace accented with pearls. The fitted lace bodice featured a scalloped neckline and fingertip sleeves. The full, tiered skirt terminated in a flowing, 7-foot cathedral train. Her fingertip veil was held by a pearl accented cap. She carried a cascade of pink roses and miniature carnations interspersed with baby's breath.

The bridegroom was escorted to the altar by his father, Mr. Shilbey Trnka, aunt of the

bride, was matron of honor. Maid of honor was Miss Rita Crews. Their floor-length gowns were fashioned with a white lace Victorian bodice and baby pink taffeta skirts. They wore a halo of baby's breath with cascades of ribbon in back. Each attendant carried a brandy snifter with candles and silk lilies around the base.

Bridesmaids were Julie Absher, Dena Repass, Paula Nolan and Donna Carter. Junior bridesmaids were Kimberly Abercrombie and Gina Bogers. Their gowns were identical to the honor attendants'.

Johnny Gray of Jacksonville served the bridegroom as best man. Groomsmen were Quiltman Carter, Daryl Carter, Arty Carter, Joey Gray and Eddie Lamb. Junior Groomsmen were Danny Turner and Richard Ellison.

Jamie Bogers was the flower girl and Scott Ellison was ring bearer.

A reception was held in the church fellowship hall following the ceremony. Assisting the guests were Doris Taylor, Tina Taylor, Annette Taylor, Judy Turner, Julie Turner, Susan Holderfield, Nona Carter Emma Bogers and Angela Cox.

Following a wedding trip to



Mrs. Hubert Curtis Carter Jr.

the Gulf coast, the newlyweds will make their home in Lutz. The bridegroom attends I.T.T.

Technical Institute, Tampa, and is employed by Florida Blue Print Co., Tampa.

Friends Asked To Retirement Fete Honoring Frank J. Jasa

Frank J. Jasa, Seminole County Extension director, is retiring June 30 after more than 28 years of dedicated service to the Institute of Food and Agricultural Sciences Florida Cooperative Extension Service. He has been the director in Seminole County for the past 16 years.

A Frank Jasa "Retirement Recognition Dinner" is being planned for Thursday, June 27, from 7:30 to 9:30 p.m., at the Seminole County Agricultural Center. The event is open to all interested persons.

According to Imogene Yarborough, reservations will be \$10 per person for a buffet dinner. Donations toward a gift to be presented on behalf of Jasa's friends and associates can be included with the check.

Deadline for reservations is Friday, June 14. Checks

should be made payable to Seminole County Farm Bureau and mailed to Imogene Yarborough, Seminole County Farm Bureau, Route 3, Box 433, Sanford 32771.

A scrapbook with letters and remembrances from those who wish to contribute, will be presented at the banquet. The committee asks that these letters be enclosed with reservations. For those who cannot attend the banquet but wish to send a letter or donation, mail to the above address.

The planning committee includes: Cecil A. Tucker II, Imogene Yarborough, Bill Tyre, Sam Brashear, Bill Llewellyn, Barbara Hughes, Al Bessesen, Shelda Wilkins and Lannie Myers.

For more information call the Extension office, 323-2500, ext. 182.

Savings for dads.

Sale 19.99

Textured slacks.

Reg. \$24. Save on textured polyester slacks with leather-tab belt. In a wide array of solids. For men's sizes 30 to 42.

Sale 9.99 to 11.99

Par Four® sportshirts.

Reg. \$13 to \$18. Save on a wide variety of Par Four® sportshirts for him. Choose from cotton/polyester and polyester cotton knits and wovens. For men's sizes S, M, L, XL. Solid knit, Reg. \$13 Sale 9.99. Striped knit, Reg. \$16 Sale 11.99. Striped or plaid woven, Reg. \$16 Sale 11.99. Nubby solid woven, Reg. \$14 Sale 9.99.

25% off

Par Four® shorts.

Stylish shorts in a choice of lengths. Of easy-care polyester/cotton. In solid colors for men. Elastic-back short, Reg. \$16 Sale 11.99. Belted walk short, Reg. \$20 Sale 14.99.

Sale 16.99

Easy-going jeans.

Reg. \$22. A sportswear essential at its best. Par Four® fashion jeans. With 4 pockets and elastic back. Polyester/cotton, fashion solids. 32 to 42.

Sale 10.99

Summer bright shirts.

Orig. \$16 and \$17. Choose from a wide assortment of lightweight cotton/polyester knits in stripes and solids. Or polyester/nylon prints and stripes. For men's sizes S, M, L, XL.

Sale 19.99

Par Four® slacks.

Reg. \$27. Hot savings on Par Four® casual slacks in duck or poplin weaves. Polyester/cotton solids. With leather-tab belt. Men's 30 to 42.

MEN'S DENIM JEANS

Sale \$15

Rugged Wrangler® jeans.

Reg. \$20. Looking good and living good comes naturally in rugged Wrangler® western all cotton denim jeans. For men's sizes 29-36.

\$3 and \$4 off

Plain Pockets® jeans.

Sale 11.99. Reg. \$16. Just plain good savings on our rugged Plain Pockets® 14 oz. denim jeans. Choose cotton/polyester or cotton. Men's sizes. All cotton prewashed denim. Reg. \$18 Sale 14.99.

Sale 17.99

Lee® jeans.

Reg. \$24. Give him pure comfort in pure cotton and save too! Pre-washed denim jeans from Lee® 5-pocket styling for young men's sizes 28 to 36.

Sale 19.99

Action Master™ jeans.

Reg. \$26. Action Master™ western style jeans for a perfect fit. Of cotton/polyester for sizes 30 to 42. Or Levi's® woven polyester Action Slack.

Only 15.99

Levi's® jeans.

Make sure this classic's in his closet. The all-cotton denim jean from Levi's®. Select five-pocket boot leg, straight leg, or pre-shrunk four-pocket styles. Young men's sizes 28 to 36.

FAMOUS NAME LOOKS

Sale 139.99

Stafford™ and Gentry™ suits.

Reg. \$180. Tailored to perfection, our Stafford® and Gentry™ 2-pc. suits. Choose from stripes, plaids, and solids. All in luxurious fabrics.

Sale 14.99

Men's dress shirts.

Reg. \$20. 25% savings on his best shirt looks by Stafford® and Gentry™ Solids and prints, of cotton/polyester. Sizes 14½ to 17.

25% off

Stafford® sportcoats, slacks.

Sale \$90. Reg. \$120. Save on all Stafford® sportcoats. Of polyester/silk/wool/linen blends. In solids and patterns. Stafford® dress slacks. Tropical-weight polyester/wool dress slacks. Reg. \$45 Sale 33.75.

Sale 89.99

Levi's® 2-pc. suit.

Reg. \$115 and \$120. Handsomely tailored sportcoat and coordinating slacks. In polyester/nylon heather tones or polyester/wool solids.

CASUAL AND SPORTY

Sale 11.99

Novel knit shirts.

Reg. \$16. Sure to be a hit with him, double knit sportshirts with a durable polyester outside and cool, comfortable cotton inside. Men's sizes.

Special, 9.99

Stripes. An unparalleled good look for him. Polyester/cotton knit shirts in a choice of contemporary colors. Men's sizes S, M, L, XL.

Sale 7.99

Shorts for him.

Reg. \$11. Summer is his time for Weeds® leisure shorts. Choose cotton corduroy, polyester/cotton chintz or cotton sheeting. Sizes 29-38.

Sale 14.99

Casual shoes.

Orig. \$25. Campus Club™ canvas boat shoe. Skid-resistant sole. Navy or natural for men's sizes. Sale 24.99. Orig. \$40. Laser™ casual leather oxford. Bouncy sole. Ice, taupe, or grey.

Sale 10.99

Tennis coordinates.

Orig. \$16 ea. Two classics for the court. Tennis top with knit accents and matching shorts for him. Of polyester/cotton. White, colors, S-XL.

BASICS, ACCESSORIES

20% off

Fashion underwear.

Solid color briefs. Reg. 3/9.50 Sale 3/7.60. Playboy® brief, assorted. Reg. 3/\$12 Sale 3/9.60. Sale 3/9.49. Reg. 3/10.50. JCPenney T-shirts, cotton crewneck for sizes 34 to 46. Briefs, sizes 28-44. Reg. 3/\$8 Sale 3/6.99.

20% off

Men's hosiery.

Men's casual and dress hosiery. Nylon or acrylic/nylon blends. One size for all. Argyle. Reg. 3.50 Sale 2.80. Crew. Reg. 1.75 Sale 1.40.

50% off

Small leather goods.

Find the names you know in wallets, key cases, and more. An attractive selection of colors and fine textures to complement all tastes.

JCPenney

Store Hours
Mon. - Sat. 9:30 - 9
Sunday 12 - 6
Sanford Plaza

Intermediate markdowns may have been taken on originally priced merchandise. Reductions from originally priced merchandise effective until stock is depleted. Sale prices on regularly priced merchandise effective through Saturday.



Great Tastes

Desserts End Meal On A Sweet Note

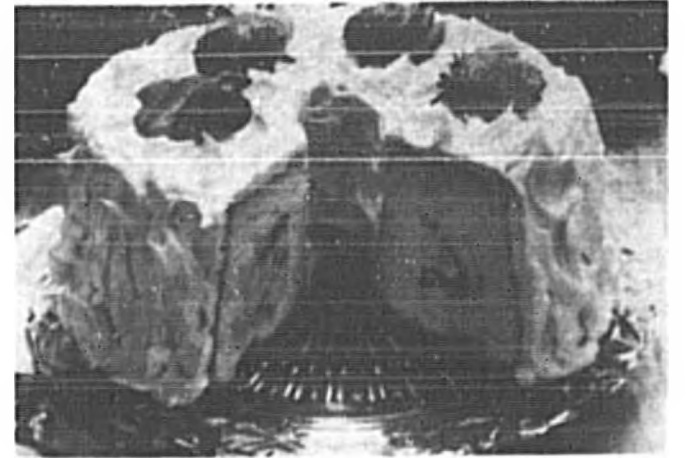
Strawberries, one of the best-loved treats of the season, are so versatile. Eat them out of hand, sprinkle on cereal or try them in an elegant, irresistible dessert such as Strawberry Tunnel Cream Cake. To make this impressive dessert, just cut a tunnel in an angel food cake and fill with a mixture of strawberries, sweetened condensed milk, cream cheese and whipped topping. Frost with whipped topping and chill or freeze. Garnish with bright red, fragrant berries.

peel
2 squares (1 ounce each) semi-sweet chocolate, melted
1 cup unsifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 cup orange juice from Florida

In a large mixing bowl cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add orange peel and chocolate, mix well. Sift together flour, baking powder, salt and baking soda. Add alternately with orange juice, beating at low speed. Spread batter into a buttered 9-inch springform pan. Bake in a 325°F. oven 40 to 45 minutes until cake pulls away from sides of pan. Cool cake completely in pan on wire rack. Remove sides of pan; invert cake onto serving plate. Remove bot-

tom of pan. Spread Chocolate Orange Glaze* over top and sides of cake.
YIELD 10 to 12 servings

***Chocolate Orange Glaze**
3 squares (1 ounce each) semi-sweet chocolate
1/4 cup sugar
3 tablespoons orange juice from Florida
2 tablespoons butter or margarine
1 teaspoon grated orange peel



Tunnel cake is quite impressive.

In top of double boiler combine all ingredients. Stir over hot water until chocolate is melted and mixture is smooth. Cool in refrigerator until thickened, about 15 minutes.

STRAWBERRY TUNNEL CREAM CAKE

1 (10-inch) prepared round angel food cake
2 (3 ounce) packages cream cheese, softened
1 (14 ounce) can sweetened condensed milk (NOT evaporated milk)
1/2 cup lemon juice from concentrate
1 teaspoon almond extract
2-4 drops red food coloring, optional
1 cup chopped fresh strawberries
1 (12 ounce) container frozen non-dairy whipped topping, thawed (5 1/4 cups)
Additional fresh strawberries, optional

Invert cake onto serving plate. Cut 1/2-inch slice crosswise from top of cake, set aside. With sharp knife, cut around cake 1 inch from center hole and 1 inch from outer edge, leaving 1-inch thick base on bottom of cake. Reserve cake pieces. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in Real-Lemon, extract and food coloring if desired. Stir in reserved torn cake pieces and chopped strawberries. Fold in 1 cup whipped topping. Fill cavity of cake with strawberry mixture; replace top slice of cake. Frost with remaining whipped topping. Chill 3 hours or freeze 4 hours. Garnish with strawberries if desired. Return leftovers to refrigerator or freezer.

CLOUD NINE ORANGE CHOCOLATE CAKE

Chocolate Cake
1/2 cup orange juice from Florida
1/2 cup unsweetened cocoa
1 cup unsifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter or margarine
1/2 cup sugar
2 large eggs
2 teaspoons grated orange peel

Mousse Filling
1/2 cup sugar
2 envelopes unflavored gelatin
2 cups orange juice from Florida, divided
1/2 cup water
1 tablespoon grated orange peel
1 1/2 cups heavy cream

Orange Glaze
1 envelope unflavored gelatin
1 cup orange juice from Florida
1 orange from Florida, sliced

Chocolate Cake: Heat orange juice. Dissolve cocoa in hot juice; cool in refrigerator. Sift together flour, baking soda and salt. In mixer bowl cream butter and sugar. Add eggs and orange peel; beat until light and creamy. Add flour mixture alternately with orange juice mixture, beating at low speed. Turn into greased and floured 8-inch round cake pan. Bake in a 350°F. oven 20 to 25 minutes until cake tests done. Cool on wire rack 10 minutes. Turn out pans. Cool completely.

Mousse Filling: In medium saucepan combine sugar and gelatin. Add 1 cup orange juice and 1/2 cup water; cook, stirring constantly, until mixture dissolves (about 5 minutes). Add remaining 1 cup orange juice and orange peel. Chill until mixture is consistency of un-beaten egg whites. Beat heavy cream until soft peaks form. Fold cream into orange mixture.

Assemble Cake: Place 1 cake layer in a 9-inch springform pan. Pour half the filling over cake (mixture will surround edges of cake). Refrigerate 5 minutes. Leave filling at room temperature so it remains soft. Place remaining cake layer in pan; pour in remaining filling. Refrigerate cake until filling is firm.

Orange Glaze: In a small saucepan soften gelatin in orange juice for 1 minute. Cook, stirring constantly, until gelatin is dissolved (about 5 minutes). Cool. Pour glaze over top of cake. Refrigerate until firm, about 1 hour. To serve, carefully remove sides of pan; garnish with orange slices, if desired.

YIELD: 12 servings
ORANGE-CHOCOLATE TORTE

1/2 cup butter or margarine
1 cup sugar
2 large eggs
1 tablespoon grated orange



PRICES EFFECTIVE THURSDAY, JUNE 6 THRU WEDNESDAY, JUNE 12, 1985. QUANTITY RIGHTS RESERVED.

SCOTT BATHROOM TISSUE
WHITE OR ASSORTED
4 ROLLS - 5000 Sheets Each Roll

\$1.79

CRYSTAL LIGHT
DRINK MIX
ALL FLAVORS
MAKES 8 QUARTS

\$2.49

HUNT'S TOMATO SAUCE
15-OZ CAN

2/89¢

WESSON OIL
35% OFF LABEL
48-OZ BTL

\$2.69

KAL-KAN CAT FOOD
ALL VARIETIES
8.5-OZ CAN

3/89¢

Compare Our Quality

NOT ALL SUPERMARKETS SELL U.S.D.A. CHOICE BEEF, WE DO!

MEAT	
SIRLOIN STEAK U.S.D.A. CHOICE LB \$2.69	T-BONE or PORTERHOUSE STEAK U.S.D.A. CHOICE LB \$3.39
CORNISH HENS EXCELLENT FOR COOKOUTS 99¢ LB	RIB PORK CHOPS HICKORY SMOKED CENTER CUT LB \$1.79
PORK RIBS LEAN MEATY COUNTRY STYLE LB \$1.19	SLICED BACON PLANTATION LB PKG. \$1.39
HAM SLICES ... 1.99 VAC PAC CENTER CUT SMOKED	STEAK UMMS ... 2.49 14-OZ PKG. TABLE TREAT
BEEF LIVER79 SKIPPED & DEVEINED SELECT SLICE 1/2 SLICE PKG.	SAUSAGE ... 2.69 20-OZ PKG. WHOLE HOOD PLANTATION BREAKFAST LINK
SAUSAGE ... 1.79 18-OZ PKG. REAL ITALIAN NEAPOLITAN	SAUSAGE ... 1.29 2 LB PKG. J.K. SMOKED
HAM PORTION ... 1.99 SMOKED OR BUTT-HICKORY SMOKED	PATTIES ... 1.19 CHICKEN FAMILY SIZE PKG. COOKED BREADED
DINNER HAMS ... 1.99 SMOKED BONELESS	

DAIRY	DELI
CITRUS HILL ORANGE JUICE HALF GALLON \$1.69	CHIPPED MEATS 25-OZ PKG. 5/\$1.99
COTTAGE CHEESE ... 1.79 CHUNK WHIPPED EASY DIET ALL LARD	FRANKS ... 1.69 MEAT OR BEEF BUNLESS BALL
DANNON YOGURTS ... 2.99 8-OZ CLIP	CHEESE FRANKS ... 1.19 MR. TURKEY
VELVEETA CHEESE ... 3.59 24-OZ KRAFTS	LUNCH MEATS ... 1.69 BEEF SALAMI OR SPICED LYLES
SEALTEST DIPS69 CLAM OR FRENCH ONION	HOT DOGS WITH CHILI ... 1.99 HORNEL'S FRANK 'N' STUFF

BAKERY	FROZEN	HEALTH & BEAUTY AIDS
BUTTERLOAF BREAD 20-OZ LOAF 2/\$1.29	SENECA APPLE JUICE 12-OZ FROZEN 85¢	REVLON FLEX SHAMPOO & CONDITIONER ALL TYPES 15-OZ \$1.59
FRENCH BREAD 16-OZ LOAF 2/\$1.19	ECCO WAFFLES93 11-OZ FROZEN	CREST TOOTHPASTE ... 2/3. REGULAR, MINT OR GEL
IRISH MUFFIN 14-OZ 99¢	LASAGNA LIGHT & DELICIOUS 11.25-OZ 1.55	BIC SHAVERS79 REGULAR, SENSITIVE
BUY-1 GET-1 FREE	COOL WHIP ... 1.09 13-OZ	KOTEX LIGHTDAYS ... 1.29 28 COLOR, UNSCENTED OR DEODORANT
	CREAM PIES NET WTZ 14-OZ .99	CLAIROL ... 1.29 NORMAL & EXTRA CONTROL CONDITIONER

DOLE PINEAPPLE JUICE 46-OZ \$1.29	VAN CAMP BEANEE WEENEE 7.75-OZ CAN 2/\$1	COCA COLA, DIET COKE, TAB, SPRITE, MR. PIBB or MELLO YELLO 8 PACK 12-OZ CAN \$2.09
---	--	--

Microwave Magic

Green Peppers: They're Great Side Dishes

The familiar green bell pepper and many other sweet peppers are abundant now. Choose glossy, firm green or red ones (red peppers are sweeter) that are heavy for the size. The green peppers can be refrigerated and kept for a week, the red ones need to be used as soon as possible.

The Cubanelle is a sweet pepper, lighter green and more elongated. It is good for stuffing, salads, or sautéing and has a slightly milder flavor.

While the peppers are plentiful use them in a variety of ways in your weekly meal planning.

This colorful dish is a good accompaniment to meat, fish or poultry.

SAUTEED PEPPERS

1 cup green pepper strips
1 cup sweet red pepper strips



Midge Mycuff

Home Economist
Seminole
Community College

1 cup sliced fresh mushrooms
2 tablespoons oil
1 clove garlic, minced
1/4 teaspoon salt
Dash of pepper

Combine pepper strips and mushrooms in a 2-quart casserole. Add oil and garlic and seasoning. Cover. Microwave on 100% power 4-6 minutes, or until peppers are tender. crisp stir once or twice during the cooking time.

The microwave version of an old favorite will be a time and energy saver.

STUFFED GREEN PEPPERS

4 large green peppers
1 pound lean ground beef
1 medium onion, peeled and chopped

1/4 cup chopped celery
1/2 cups long grain rice, cooked

1 (16 ounce) can tomato sauce
2 cloves garlic, minced
1 teaspoon brown sugar
1 teaspoon salt
1/2 teaspoon basil
Black pepper

Prepare peppers by cutting a thin slice from the stem end. Remove seeds. Combine beef, onions in a casserole and microwave on 100% power 3-5

minutes. Combine ground beef and onions with remaining ingredients, mixing well. Stuff peppers with mixture and place in baking dish, covering tightly with plastic wrap. Microwave 12-16 minutes on 70% power.

This recipe for stuffed peppers uses a canned cream soup.

STUFFED PEPPERS

1/2 pound ground beef
1/2 cup chopped green onion
1/2 cup chopped celery
1 can (8 ounce) sliced water chestnuts, drained
1/2 cups cooked rice
1 can cream of mushroom soup

1 teaspoon Worcestershire sauce
1/2 teaspoon salt
Dash of garlic powder
Dash of black pepper
2 large peppers, cut in half lengthwise, pulp removed

Combine ground beef, onion, celery and water chestnuts in a 2 quart casserole. Microwave on 100% power 4 minutes, or until meat is no longer pink, stirring to break up after half the cooking time. Drain. Stir in rice, soup, Worcestershire sauce, salt, garlic powder and black pepper. Spoon mixture evenly into pepper halves. Place peppers filled side up on microwave roasting rack. Cover with wax paper. Microwave on 100% power 5 minutes. Rearrange peppers. Reduce power to 50%. Microwave 12-15 minutes, or until filling is hot and peppers are tender. Sprinkle with paprika before serving.

Many dishes are enhanced by the flavor of green pepper. This garden vegetable side dish is always good, especially if you are eating "lite."

TOMATO-PEPPER QUICKIE

2 medium green peppers
1 medium onion
1/2 teaspoon basil
1 teaspoon salt
2 tablespoons water
2 medium ripe tomatoes

Remove seeds and stems from green peppers. Cut into chunks and put into a 1 quart casserole. Cut onion into 1/4 inch slices, separate into rings and lay on top of green peppers. Sprinkle on seasonings, add water, cover and cook 6 minutes, stirring after 3 minutes. Cut tomatoes into wedges and arrange on other vegetables. Cover and continue cooking 2-3 minutes. Makes 4 servings.

Green and red peppers combine well with many other vegetables. Use fresh or canned vegetables for this casserole.

TOMATO-CORN CASSEOLE

1 can whole kernel corn
1 can stewed tomatoes
1/2 onion, sliced
1/2 large green pepper, cut in strips

1/2 teaspoon thyme
Combine all the ingredients in a 2 quart casserole. Cover dish and microwave on 100% power 5-7 minutes, or until heated through.

*Precooked sausage links can be added to this dish for added flavor.

Don't Settle For Less!

MOST OF OUR PRODUCE COMES LOOSE SO YOU CAN CHOOSE WHAT YOU WANT!

	FRESH TENDER GREEN BEANS 2 89¢ LBS
	JUMBO SWEET HONEYDEWS \$1.29 EACH
	WESTERN RED PLUMS 89¢ LB
	VINE RIPE SWEET WATERMELON 14¢ LB
	FRESH CRISP GREEN CUKES 5/\$1
	FRESH FLORIDA GREEN PEPPERS 4/\$1
	FLORIDA CARROTS ... 2 LB .49
	FRESH GREEN ONIONS ... 3 BUNCHES 1.00
	SWEET GEORGIA VIDALIA ONIONS .99

	FIELD TRIAL CHUNK DOG FOOD \$2.29 10 LBS
	FRITO LAYS GRANDMA'S RICH N' CHEWY PECAN, FUDGE OR CHOCOLATE CHIP \$1.49 10.5-OZ PKG.
	FAYGO DIET SODAS 4/\$1 16-OZ BTL
	RED CHEEK APPLE JUICE \$1.59 64-OZ
	HAMBURGER, HOT DOG, SWEET OR DILL VLASIC RELISH 10-OZ .59
	SWEETHEART FUNDAY CUPS 20 CT .88
	LUNCHEON MEAT ARMOUR TREET 13-OZ 1.49
	OLD GOLD PRETZELS FRY TO LAY ... 8.5-OZ .79
	MAIBOO RITZ CRACKERS 16-OZ 1.73
	MAIBOO 8-OZ CHICKEN IN A BASKET, BACON SAUSAGE, SOCCABLES, VEG. THIN, 10-OZ TWOS OR TRISCUITS ... 8.5-OZ 1.19

IN THE DELI/BAKERY STORES ONLY

	BAKED VIRGINIA HAM \$1.59 HALF POUND
	FOR ALL JUNE BRIDES A GIFT FROM THE PANTRY BAKERY \$10.00 OFF ANY 3 TIER WEDDING CAKE GOOD FOR THE MONTH OF JUNE
	WHOLE BAR-B-QUE CHICKEN \$2.59 EACH
	FRESH BAKED ALL BUTTER CROISSANT 2/99¢ WITH TWO VEG. & A ROLL
	BARBQUE CHICKEN DINNER HALF CHICKEN \$1.99
	FRESH BAKED WHITE BREAD 16-OZ LOAF .69
	ASSORTED FLAVORS FRIED PIES ... 4/1.
	FRESH MADE TWO LAYER 8 INCH CARROT CAKE ... 3.39
	LYKES STORE SLICED COOKED SALAMI HALF POUND .99
	LAND O' LAKES AMERICAN CHEESE ... HALF POUND 1.49
	FRESH MADE ANTIPASTO SALAD POUND .99

SAVE 40¢ CASH

PEPSI COLA, DIET PEPSI, PEPSI FREE, MT. DEW OR PEPSI SLICE

89¢

WITH THIS COUPON LIMIT 1 COUPON PER ITEM. GOOD THRU WED, JUNE 12, 1985.

20¢ OFF

SEALTEST ICE CREAM OR CUBIC SCOOPS

ALL VARIETIES HALF GALLON

WITH THIS COUPON LIMIT 1 COUPON PER ITEM. GOOD THRU WED, JUNE 12, 1985.

CREAMETTES SPAGHETTI

OR ELBOW MACARONI LB PKG.

59¢

THIN SPAGHETTI Creamette

OLD MILWAUKEE BEER

REGULAR OR LIGHT 24 PACK 12-OZ CANS

\$6.45



PRICES EFFECTIVE THURSDAY, JUNE 6 THRU WEDNESDAY, JUNE 12, 1985. QUANTITY RIGHTS RESERVED.

CHEER DETERGENT

49-OZ BOX

\$1.49

LIMIT 1 PLEASE

IVORY LIQUID

25% OFF LABEL 22-OZ

\$1.29

CASCADE DISHWASHER DETERGENT

30% OFF LABEL REGULAR OR LEMON SCENT 50-OZ

\$2.29

KRAFT DRESSING

FRENCH, ITALIAN OR CATALINA 8-OZ BTL

79¢

Carrot Juice Mixed Drinks

About 50 percent of Americans suffer from a deficiency of vitamin A, not an excess, as most believe.

Further, medical experts advise that a person should increase intake of vitamin A by eating vegetables, not by taking vitamin A supplements. This avoids the toxicity possible from an overdose of this essential vitamin.

Carrots contain beta carotene or provitamin A that readily converts to vitamin A in the body.

CARROT BLUSH

2 cans (12 ounces each) carrot juice
2 tablespoons lime juice
2 teaspoons Worcestershire sauce
4 ounces vodka (optional)
Dash hot pepper sauce

In a pitcher, combine carrot juice, lime juice, Worcestershire sauce, vodka and hot pepper sauce. Pour into tall glasses over ice cubes. Garnish with a scallion swizzle, if desired.

HOLLYWOOD COCKTAIL

1 can (12 ounces) carrot juice, chilled
1 1/2 cups orange juice, chilled

Mix carrot and orange juices together. Garnish with orange slices, if desired. This kitchen-tested recipe makes 2 portions.

CARROT DACQUIRI

1 can (12 ounces) carrot juice, chilled
1 1/2 cups unsweetened pineapple juice, chilled
1 1/2 cups sliced bananas
4 ounces rum (optional)

In the container of an electric blender place half of the carrot juice, pineapple juice, bananas and rum.
Cover and whirl until smooth. Pour into 2 (8 ounce) glasses. Repeat with remaining carrot juice, pineapple juice and bananas. Pour into 2 more glasses.

Cooks Of The Week

Dress Up A Maine Lobster

By Tom Giordano
Herald Managing Editor

When restaurant patrons find the little card tucked neatly on their entree plate that reads: "This meal was especially prepared for you by Val Page," they're naturally curious and find it a pleasant touch.

And, their curiosity aroused, they often ask the waitress about it, generally commenting on what a nice gesture it is to have the chef give their meal a personal touch. "He must be one smart chef," a lot of the customers tell the waitresses. But they make, as most people do, a terrible assumption. They assume that "Val" is a he.

And that's probably because most restaurant chefs over the years have been, and continue to be, men. But the times they are a-changin', folks. Val (Valerie) Page is one of the growing number of women chefs in the United States who are finding their niche in the kitchens of the world as No. 1 chefs and executive chefs.

"I've been told many times by men that women belong in the kitchen, and I couldn't agree with them more ... that's just where I belong, in this kitchen," Val (she prefers the shortened version) quips, as she thumbs through the day's planning schedule in the kitchen at Ramada Inn in Mystic, Conn., where she's executive chef.

At 38, cooking not only simple family fare for her husband and 19-year-old daughter at their home (in between working her 14 to 16½-hour shift days at the motel), as well as planning and preparing the entire menu for large banquets, is nothing new for Val. She's been cooking since she was a young girl, and at age 16 got a job in a restaurant and launched her career. For it was in that kitchen on that first job that Val decided this was going to be her lifestyle. "I saw an opportunity to do something I enjoy, and also saw it as an opportunity to make money."

So where did she get her formal training? Her schooling? "The school of hard knocks, brother ... the school of hard knocks."

Though she's been at the Ramada for seven years, she's also worked in other restaurants learning what she could from master chefs, learning and making note on how she might improve a dish, a particular service, give the customer a little something extra. Putting the little card on the entree plate to let the customer know who the chef is was Val's idea, and it goes over well. She finds it challenging to take a whole leg of beef, "oh, about 70 to 110 pounds," prepare it and carve and serve it as people come through the banquet line.

From time to time the hotel



Val Page prepares boiled lobster dinner for presentation. See Page 2C for finished product.

chain she works for sends her to a food service management seminar where about 21 of her colleagues from other hotels and motels in the organization greet her. And since they're all males, "they treat me fine, but they kid around now and then ... let me know they remember I'm a woman." Does that bother her? "Not a bit. I know my job and I know it well. I'm not insecure, and they (her male counterparts) know it too."

While Val guards jealously her most prized recipes and spice-flavoring techniques, she graciously consented to share some cooking hints and a couple of simple-to-prepare recipes the average cook at home should find an asset.

One of those recipes, although a simple one for boiled Maine lobster, contains some excellent hints, especially for final presentation, which home-bound cooks may or may not be acquainted with. For Val, as is the case with most conscientious and prideful chefs, considers presentation the bigger part of the battle for a host in delighting the partaker.

For each serving of boiled lobster (she says if you're going to bake or broil lobster, they're better stuffed), Val recommends about a 1½-pounder. If you've got a steam pressure cooker, you can finish the cooking end of the job in about 6 minutes, or figure 6 to 8 minutes boiling time if

you're putting it into a pot of boiling water. Add about a minute-and-a-half cooking time for each pound over 1½ pounds.

Obviously, you'll be using a live lobster, right? And if you are, be careful when you're handling it, picking it up gently, but firmly, by the body as it rests on its stomach. Keep your fingers away from the claws. Val warns. She points out that in Connecticut it's the law that the right claw be banded (bound with a rubber band). One of the lobster's claws is called the crusher and it can snap a pencil in two with little effort, so you can imagine what it can do to your finger. The other claw, the ripper, is what the lobster uses to tear apart its own food and it has razor-sharp teeth, so that gives you some idea of what that claw can do.

Now then, get the water in the pot — just enough to cover the one, two or three lobsters you'll be boiling — up to a rolling, rapid boil ... good and hot. "No sense making the lobster suffer. You want death almost instantaneous," the obviously sensitive Val cautions. "After all, they're living things."

Hold the lobster by its body, aiming its head toward the water, then plunge it in quickly. You'll see its dark, almost black outer shell turn a bright pink during the cooking process.

When the lobster's done, re-

See LOBSTER, 2C

County Dairy Days Finalists To Enter State Competition

Dairy Days finalists came to the Extension Service from all over Seminole County to prepare recipes for the County Dairy Days Cookoff. Categories for the cookoff were: casseroles and one-dish meals, vegetable dishes and salads, desserts, and a youth beverage contest limited to young people 13 and under. The recipes all included a real dairy product as one of the main ingredients.

First place winners in each category won \$25.00 and all participants received certificates, special ice cream scoops, and a coupon for a free pan pizza from Pat Monroe, manager of Pizza Hut.

The judges were: Dr. Millie Ferrer, Extension Home Economist from Orange County, Pam Mosure, R.D., Chief Clinical Dietician from South Seminole Community Hospital, and Colleen De Pasqual, home economics teacher from Rock Lake Middle School. Recipes were judged on nutritional value, creativity, economical use of produce, attractiveness, flavor and texture. The winning recipes will be sent to the University of Florida to be judged. The top five recipes in each category will be prepared at the State Contest held in conjunction with the Dairy Farmers International Annual State Conference June 11 in Daytona Beach.

The winners were: Kerri Levine for her cheese puff in casseroles and one-dish meals; Mrs. H. M. McLearn for gourmet potatoes in the vegetable dishes and salad category; Blanche Johnston for Shanghai Sundaes in the desserts category and Robbie Wick for orange sherbet slush in the youth beverage contest.

SHANGHAI SUNDAY

By Blanche Johnston

Easily and quickly made, ice cream balls are rolled in toasted crushed Chinese Noodles and peanuts - served with a creamy butter-rich chocolate sauce.

1 pint vanilla ice cream
1 cup salted peanuts
1 cup Chinese noodles (canned Chow Mein)
¼ cup light corn syrup (scant)
3 tablespoons butter



Blanche Johnston prepares sundae.

3 tablespoons water
1 cup semi-sweet chocolate morsels

4 Mandarin orange slices (canned)

Scoop 4 balls of ice cream. Place balls in a shallow pan and freeze. Meanwhile, crush peanuts and Chow Mein noodles and combine in a baking pan; toast in a 350 degrees oven for 5 minutes or until nicely browned. Cool. Roll each ice cream ball in toasted peanut-noodle mixture; place each ball in a dessert dish; place in freezer compartment of refrigerator to harden. Reserve any remaining peanut mixture. Combine corn syrup, butter and water in a saucepan; bring to a boil; remove from heat and stir in chocolate morsels; blend until melted. Cool to lukewarm. To serve: Pour the chocolate sauce over ice cream balls, dividing equally; sprinkle with the reserved peanut-noodle mixture. Top each sundae with a Mandarin orange slice (cherry or any desired piece of fruit). Serves: 4

Approximate cost per serving: 60-80 cents

TIP: Ice cream balls, made in

advance, can be kept in freezer for unexpected guests. Have syrup made in advance, also, if desired; however at serving time heat syrup.

GOURMET POTATOES

By Irya McLearn

6 medium potatoes
¼ c. melted butter or margarine
2 c. shredded cheddar cheese
1 8 oz. carton commercial sour cream
3 green onions, chopped
1 t. salt
¼ t. pepper
2 T. butter or margarine

Cover potatoes with salted water and bring to a boil; reduce heat and cook about 30 minutes or until tender. Cool slightly. Peel and coarsely shred potatoes; set aside. Combine ¼ c. melted butter and cheese in a heavy saucepan; cook over low heat, stirring constantly until cheese is partially melted. Combine potatoes, cheese mixture, sour cream, onions, salt and pepper; stir well. Spoon potato mixture into a greased 2-quart shallow casserole; dot

See Cookoff, 2C

TIP TOP...HOME OF QUALITY FOODS AND MEATS

FAMILY PACK PORK, EARS, NECK BONES, TAIL & FEET Lb. 48¢	SUNNYLAND WHOLE SMOKED PICNICS Lb. 89¢	FLORIDA PREMIUM GOLD KIST WHOLE FRYERS Lb. 59¢	U.S.D.A. CHOICE BEEF OX TAILS Lb. 99¢	10 LB. PAIL PORK CHITTERLINGS PAIL \$5.99
ASSORTED PORK CHOPS FRESH, 3 LBS. OR MORE \$1.29 GROUND BEEF FRESH PORK ROAST \$1.99 BOSTON BUTT \$1.49 LEAN SPARE RIBS U.S.D.A. CHOICE BEEF \$1.38 CHUCK STEAK \$1.99 CUBED STEAKS \$1.28 CHUCK ROAST	FLORIDA PREMIUM CHICKEN BACKS \$1.29 FAMILY PACK CHICKEN WINGS \$1.49 TURKEY NECKS \$1.58 TURKEY WINGS \$1.48 TURKEY LEGS \$1.99 BUDGET BACON \$2.99 NET. WILD OR BEEF SOUL CHARGER SAUSAGE, 2 Lb. BOX	HERITAGE SELF-RISING FLOUR 5 Lb. BAG \$1.99	SEASIDE GOLD ICE CREAM \$1.99 ANY'S FLAVORS	NEHI OR R.C. COLA 6.5 OZ. BOTTLES \$1.59 PLAS REP.
HERITAGE SUGAR 1 Lb. BAG WITH 518 POUNDS \$99¢ LIMIT 1 PLEASE	OLD MILWAUKEE BEER 6.12 OZ. CANN \$1.99	<p>PRODUCE</p> <p>GENERIC TOILET TISSUE 4 Roll Pack \$1.79¢ GENERIC SHORTENING 42 Oz. Can \$1.29 LUCKY FARMS TOMATOES 3 1/2 Ct. \$3/51 T.A. LEE FRUIT PUNCH 6oz. Jar \$1.89¢ HERITAGE FRESH LARGE EGGS \$1.99 EYE-BREAD 24 Oz. Loaf \$2/89¢ 6 OZ. PATTIES MARGARINE \$3/51</p> <p>3 Lb. BAG MEDIUM YELLOW ONIONS 69¢ 3 Lb. BAG MEDIUM DELICIOUS APPLES 99¢ 5 Lb. BAG WHITE POTATOES \$1.29 2 Lb. SWEET POTATOES \$1.00</p>		

TIP-TOP SUPERMARKET
1100 West 13th St. Sanford
Quality Service! Savings!
FOOD STAMPS WELCOME FULL LINE OF WIC PRODUCTS

WE RESERVE THE RIGHT TO LIMIT QUANTITIES
PRICES GOOD FROM THURS. JUNE 6 - WED. JUNE 12

FAMILY DOLLAR

1.99 EACH
SPECIAL PURCHASE!
Ladies' ¾ length baseball style shirts in stylish colors. Misses' regular sizes.

9.99 PAIR
FASHION JEANS
Regularly To 12.99. Unbelted or belted with embroidered back pockets. Ladies' regular sizes.

2.99 FOR SAVE UP TO 53%!
Name brand shampoo, conditioner, toothpaste, razor blades and more.

2.99 SUMMER CASUALS
Reg. To 3.99. Ladies' jellies canvas sandals or thongs. GIRLS' JELLIES.....1.99

\$1 BOX 42 OUNCE AJAX
Reg. 1.83. More cleaning power. Limit 2.

2.88¢ FOR MARCAL TOWELS
Reg. 63¢. 100 count paper towels. Limit 4.

\$1 PACK OF 4 4.75 OZ. JERGENS
Reg. 1.29. Lotion mild soap. Limit 2 packs.

2.88¢ FOR WONDERFOIL
Reg. 2 For 11, 12" x 25" toil. Limit 2.

Prices Good At All Family Dollar Stores Through This Weekend. Quantities Limited On Some Items. No Sales To Dealers.

STORE HOURS
MON. SAT. 9 AM - 6 PM
SUNDAY 1 PM - 6 PM

413 E. FIRST ST.
(Next To Winn Dixie)

...Lobster

Continued From 1C

move it with a set of tongs and place it on a cutting board. Remember when you're handling it for presentation that it's still extremely hot, so be careful.

Now, tip number one. You'll notice the lobster's pink all over, except for a grayish spot here and there. Melt a little butter in a small container, then take a piece of cloth, wrap a corner of it tightly around your index finger, and dip that section into the melted butter. Rub the lobster's shell all over, including the gray spots, with the butter-soaked portion of your cloth. Watch those gray spots disappear and the entire lobster take on a bright, shiny look.

Next, pull the tail from the body. Cut a slit right down the tail and spread it open so it looks like a fan. Place that on the plate, then stand the lobster's body, head toward the ceiling, upright next to it. Arrange the lobster's smaller, narrower claws so they look like arms pointing upward. Cut one end of a lemon and put it atop the body so it looks like a little hat. Place the larger claws alongside the body. Complement the lobster with a small batch of steamers, arranging them alongside the lobster tail and body. Put the juice from the steamers into a little cup and place it next to them for dipping the steamers. Likewise, put a small cup of melted butter on the plate for dipping the lobster meat. Put some kale (Val prefers kale as a garnish. She says it's more attractive than parsley) on the plate. Take a slice of lemon, cut almost in half, then twisted, and put it atop the kale for a final garnish.

Serve the lobster-steamer dish with white wine and cole slaw or corn on the cob, or both.

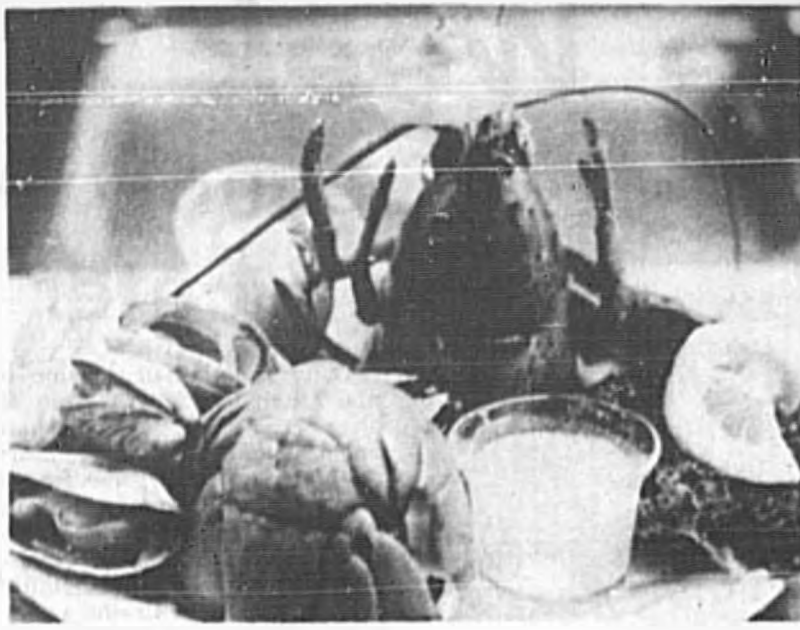
RISOLE POTATOES

Although risole is a French word meaning to brown by deep frying, Val has a neat recipe she calls Risole Potatoes for roasting potatoes in the oven. I tried them and they're great.

Use the usual number of potatoes per person for your meal. Peel and wash them, then dry them thoroughly. Cut the potatoes into two-inch chunks and place them in a bowl. Pour

some olive oil, or a combination of olive-vegetable oil, over them, then sprinkle some salt and pepper on them, some granulated garlic, and some paprika. Stick your hands in the bowl (don't worry about the messy hands, you can wash them later) and turn the potatoes, tossing them slightly, getting them nicely and thoroughly coated with the oil and spices.

Take the well-coated potato chunks out of the bowl and place them, individually, on a cookie sheet or in a shallow pan. Before you pop them in the oven, sprinkle whole rosemary over them (I didn't have any, so I sprinkled some Italian spices over them). Put them in the oven heated at 350 degrees to 375 degrees and roast them for 40 to 45 minutes, or until well browned and fork tender. They go well with meats.



Lobster takes on dimension when arranged like this. Note lemon end to give hat appearance.

Peanut Recipe Contest

Creative cooks in Georgia, Florida and Alabama now have a chance to go nuts and win \$2,000 in America's Peanut Recipe Contest, sponsored by the Peanut Advisory Board of the three states.

According to Marilyn Hubert of the Georgia Peanut Commission, which is the sponsoring organization in Georgia, two winners in each state will be chosen in both a sweet and nonsweet category. The state winners will receive \$250 in prize money and an expense paid trip to the National Peanut Festival in Dothan, Ala., for a tri-state cookoff October 24. The grand prize winner in each category will then receive \$2,000.

Contest is open to anyone 18 years of age or older who lives in a sponsoring state. Entries will be judged on: effective use of peanuts, originality, flavor and appearance. All entries must be postmarked by August 1, 1985.

For a complete list of the contest rules and an entry form which should accompany each recipe, interested persons in each state should write or call the: Alabama Peanut Producers Association, P.O. Box 1281, Dothan, AL 36302 or 205/792-6482; Florida Peanut Producers Association, P.O. Box 447, Graceville, FL 32440 or 904/263-6210; Georgia Peanut Commission, P.O. Box 967, Tifton, GA 31793 or 912/386-3470.

Sizzlin' Cookouts



Grilled franks. Thick, juicy burgers. Tender steaks and crisp green salads. Fire up your grill with fine foods from Publix. You'll find everything to make your cookout sizzle with flavor and freshness.

Bottom Round Roast

\$1.47
per lb.



THIS AD EFFECTIVE: THURS., JUNE 6 THRU WED., JUNE 12, 1985...

Publix Beef, Gov't.-Inspected **Eye Round Roast** **\$2.57** lb.

Publix Beef, Gov't.-Inspected **Key Club Steak** **\$2.97** lb.

An irresistible array of moist, lean ham garnished with endive, carrot curls, ripe olives and cherry tomatoes. It looks as good as it tastes.

Deli
A Delightful Party Sandwich. It Comes Stacked with Boiled Ham & Swiss Cheese on Braided Rye Bread With Lettuce & Tomatoes **Ring Leader Sandwich with Ham** each for **\$6.95**
All Beef Cooked Salami or **Old Fashion Loaf** ... lb. **69¢**
Louis Rich Smoked or Oven Roasted **Turkey Breast** ... quarter lb. **99¢**
French Jewish Rye Bread ... each loaf **69¢**
Deli-Baked **Strawberry Rhubarb or Peach Pie** ... each for **\$1.99**
Hot From The Deli! **Stuffed Cabbage or Peppers** ... per lb. **\$3.99**
Potatoes Au Gratin ... per lb. **\$2.99**

Deluxe Ham Platter
Small (Serves 8 to 12) **\$21.50**
Medium (Serves 16 to 20) **\$36.00**
Large (Serves 26 to 30) **\$53.00**

Party Spread Platter
Small (Serves 8 to 12) **\$18.00**
Medium (Serves 16 to 20) **\$24.00**
Large (Serves 26 to 30) **\$39.00**
Choose from ham salad, pimento cheese, chicken salad, tuna salad, egg salad and Deli spread.



- Oscar Mayer Regular or Thick Sliced Bacon 1-lb. pkg. **\$1.94**
- Dak Tasty Sliced Ham 1-lb. pkg. **\$3.29**
- Armour Star Meat or Beef Jumbo Hot Dogs 1-lb. pkg. **\$1.49**
- Sunnyland Meat, Beef or Thick Sliced Bologna 1-lb. pkg. **\$1.59**
- Jimmy Dean Mild, Hot or Sage Pork Sausage 1-lb. pkg. **\$2.29**
- Swift Premium All Varieties Brown 'N Serve Sausage 8-oz. pkg. **\$1.99**
- Swift Premium Sliced Olive Loaf, Pickle & Pimento Loaf or Bologna 8-oz. pkg. **79¢**
- Oscar Mayer Meat Wiener 1-lb. pkg. **\$1.59**
- Oscar Mayer Big Ones or Beef Franks 1-lb. pkg. **\$1.99**

Sunnyland **Boneless Ham** per lb. **\$1.89**

Seafood
Fresh **Flounder Fillet** per lb. **\$4.29**
Fresh **Pollock Fillet** per lb. **\$2.29**
Fresh Frozen **Grouper Fillet** per lb. **\$2.79**

Young 'n Tender, Government-Inspected, Shipped D&D, Fresh Not Frozen, Premium Grade

Whole Fryers

59¢ per lb.
(Cut Up Fryers per lb. 69¢)

THIS AD EFFECTIVE: THURS., JUNE 6 THRU WED., JUNE 12, 1985...

DANISH BAKERY

Save 80¢, 7-Inch Chocolate Lovers Delight With Chocolate Icing... **Chocolate Cake** each for **\$2.99**

Plain or Onion **Bagels** 6 for **99¢**
Makes Delicious Crusty **Garlic Bread** each loaf **69¢**
French Bread each loaf **69¢**
Serve With Ice Cream, 8-Inch **Apple Pie** each for **\$1.99**

Items Above Available at All Publix Stores with In-Store Bakeries Only.

Items Below Available at All Publix Stores & Danish Bakeries.

Includes Cinnamon, Powdered & Plain, (Family Pack) **Cake Donuts** pkg. of 12 for **\$1.49**
Delicious Yellow Iced **Cupcakes** pkg. of 6 for **\$1.49**
Extra Tenderness... **Danish Almond Ring** each for **\$1.99**

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

...Cookoff

Continued From 1C

with 2 T. butter. Cover and bake at 300 degrees for 25 minutes. (Serves 6 to 8) Cost approximately \$3.75. 54¢/serving.

CHEESE PUFF

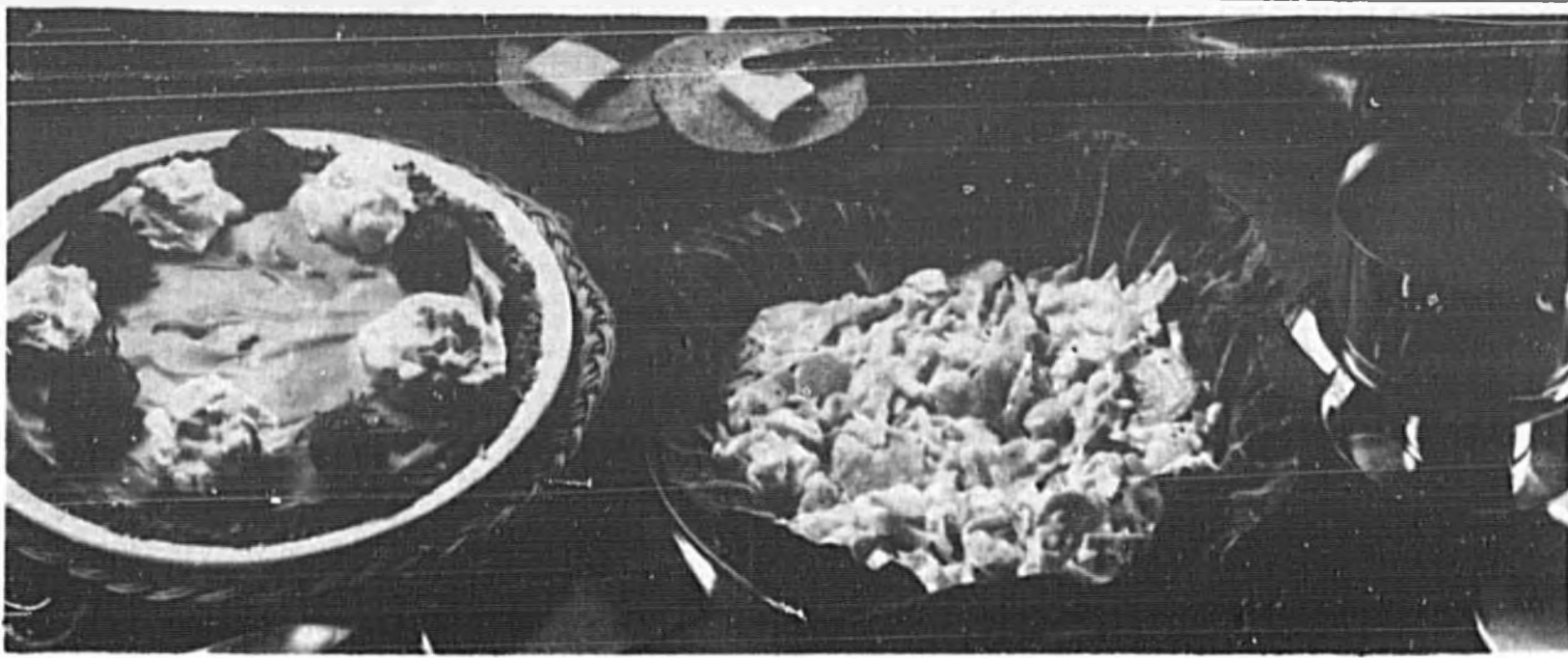
By Kerry Levine

- 1 c. milk
 - 1/2 c. mayonnaise
 - 1 c. flour
 - 4 eggs
 - 1 t. dijon mustard
 - 1/2 t. dry mustard
 - 1/2 t. pepper
 - 1/2 t. oregano
 - 1 1/2 c. mozzarella cheese-diced
 - 1/2 c. mozzarella shredded
 - 2 T. parmesan cheese
 - Paprika
 - 1 jar spaghetti sauce
1. In pot stir mild and mayonnaise together. Bring to a boil over medium heat.
 2. Remove from heat. Add eggs, one at a time - beating well with wooden spoon, after each addition.
 3. Add flour, mustard, pepper, oregano and mozzarella cheese. Mix well.
 4. Pour into a greased and floured 9" pie tin.
 5. Sprinkle parmesan cheese and paprika over top. Cover with wax paper (or plastic wrap). Refrigerate at least 1 hour.
 6. Bake at 400 degrees 30 - 35 minutes or until top is brown.
 7. Sprinkle remaining 1/2 c. mozzarella cheese over top and return to oven until cheese melts.
 8. Serve immediately with heated spaghetti sauce. Cost \$4.00

ORANGE SHERBERT SLUSH

By Robbie Wick

- Orange sherbet, orange juice and milk go into this nourishing, refreshing drink-topped with whipped cream and an orange slice makes it very attractive.
- 2 c. milk
 - 2 c. orange juice
 - 1 t. sugar (optional)
 - 1 pint orange sherbet
 - 1 c. whipping cream, whipped
 - 4 orange slices (sections)
- Combine milk, orange juice, sugar and half the sherbet in a blender container. Blend at high speed until thick and foamy. Place in freezer until just beginning to freeze (or "slush"), but can still be drank through a straw.
- To serve, pour into 4 tall, frosted glasses. Top with the remaining sherbet, dividing evenly. Garnish with whipped cream and an orange slice. Makes 4 servings. Cost per serving - 65¢



Salad and dessert are prepared in advanced for this satisfying dinner.

Fluffy Pie Tops Simple Summer Meal

When all the weather forecasters point to another hot day, it's time to prepare as much of the menu as possible while the kitchen is cool. That's good practice, too, when other commitments leave you little time for last-minute cooking.

Today's menu is ideal for days like that. The dessert needs several hours in the refrigerator before serving time; the ham steak needs to marinate at least

two hours, and the slaw tastes better well chilled. At serving time, you'll assemble the food and grill the meat. Bread, butter and milk complete this satisfying summer meal.

Vegetables for the slaw can be shredded in the food processor, mixed and chilled. Lemon juice, Dijon-style prepared mustard, celery seed, salt and pepper are added to a mixture of whipping cream and sour cream for an unusual dressing to be added at serving time. For the floral effect shown in the picture, line the salad bowl with the outer leaves of the cabbage.

With a simple meal of ham steak and Pineapple Slaw, you'll enjoy a special dessert like Fluffy Strawberry Pie.

The filling for the pie combines two convenience foods — packaged vanilla pudding and strawberry flavor gelatin — along with lemonade concentrate, whipping cream and strawberries. Coconut and chopped nuts are a part of the graham cracker crust.

Good food like this is refreshing and satisfying, especially on hot summer days.

BBQ HAM STEAK

- 1/2 cup (1 stick) butter
- 2 cloves garlic, crushed
- 1/2 cup catsup
- 1/2 cup water
- 1 1/2-2 pound fully cooked ham steak, about 1 inch thick

Melt butter in a medium-sized saucepan. Add garlic and cook about 3 minutes. Remove from heat; stir in catsup and water. Place ham steak in shallow pan. Pour sauce over ham. Cover and refrigerate 2 hours; turn ham after 1 hour. Grill ham over medium hot coals for 10-15 minutes per side, brushing with sauce occasionally. Heat remaining sauce; pass with ham. Yield: 6-8 servings.

PINEAPPLE SLAW

- 5 cups finely sliced cabbage
- 1 can (20 oz.) crushed pineapple, well drained
- 3/4 cup thinly sliced carrots
- 1/2 cup thinly sliced green onion
- 1 cup whipping cream
- 1/2 cup dairy sour cream
- 1/2 cup fresh lemon juice
- 3 tablespoons sugar
- 2 tablespoons Dijon-style prepared mustard
- 1 teaspoon celery seed
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Combine cabbage, pineapple, carrots and onion in a large mixing bowl. Cover and refrigerate. Combine whipping cream, sour cream, lemon juice, sugar, mustard, celery seed, salt and pepper. Beat until almost stiff. Cover and refrigerate until ready to serve (up to 2 hours). Just before serving, combine cabbage mixture and dressing; toss. Yield: 8 cups.

FLUFFY STRAWBERRY PIE

- Crust:**
- 3/4 cup graham cracker crumbs
 - 1/2 cup butter, melted
 - 1/4 cup finely chopped nuts
 - 1/4 cup flaked coconut
 - 2 tablespoons sugar
- Filling:**
- 1 package (3 1/2 oz.) vanilla pudding and pie filling mix
 - 1 package (3 oz.) strawberry flavor gelatin
 - 1 1/2 cups milk
 - 1/2 cup frozen lemonade concentrate, thawed
 - 1 cup whipping cream
 - 1 teaspoon vanilla extract
 - 1 cup sliced fresh strawberries
 - Whipped cream, if desired
 - Fresh whole strawberries, if desired

Preheat oven to 350°F. For crust, combine all ingredients. Press mixture onto bottom and sides of a 9-inch pie plate. Bake 8-10 minutes, or until golden. Cool completely on wire rack. Refrigerate while preparing filling. For filling, combine pudding mix and gelatin in a medium-sized saucepan. Stir in milk, cook over medium heat, stirring constantly, until mixture reaches full boiling. (Mixture will appear curdled during cooking, but this does not affect end product.) Remove from heat. Stir in lemonade concentrate. Chill mixture until slightly thickened, stirring occasionally. Meanwhile, whip cream until soft peaks form; add vanilla. Continue beating until stiff. Whip pudding mixture until fluffy; fold in whipped cream. Fold in strawberries. Turn into chilled crust. Refrigerate several hours or until firm. Garnish with generous spoonfuls of whipped cream and fresh whole strawberries.



We thought you'd like to know...

DAIRY FOODS/Calcium Naturally

DAILY CALCIUM NEEDS: 800 mg.

- 2 SERVINGS, DAIRY FOODS (your best calcium source, any two of these: 1 cup milk, 1 cup yogurt, 2-oz. sliced cheese)
- 4 SERVINGS, FRUITS & VEGETABLES (especially leafy vegetables)
- 2 SERVINGS, MEAT or FISH or POULTRY or BEANS
- 4 SERVINGS, GRAINS (bread, pasta, cereals)

Mooove over to Freshness!

In your favorite recipes or alone, enjoy your favorite Publix dairy products this June, the most refreshing month of the year.

June is Dairy Month

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

- Save 29¢, Breakfast Club Reg. Quarters Margarine 2 1-lb. ctns. 85¢
- Save 20¢, Breakfast Club Spread 2-lb. bowl 79¢
- Save 30¢, Swift Brookfield Butter Quarters 1-lb. flat 1.00
- Save 20¢, Publix Tasty Citrus Punch half gal. 79¢

Try our Wholesome and Nutritious, Naturally Delicious **Publix Milk** (Choose from Homogenized, Lowfat, 2% Lowfat or Skim)

Wisconsin Cheese Bar, Sliced Swiss, Provolone or Mozzarella **Natural Cheese**
6-oz. pkg. **\$1.09**

Wisconsin Cheese Bar Mild or Medium Cheddar, Colby Halfmoon or **Mozzarella**
12-oz. pkg. **\$1.69**

Dairi-Fresh **Half & Half**
quart ctn. **\$1.09**

- Kraft Individually-Wrapped Sliced American, Pimento, White American or Swiss **Cheese Food** 12-oz. pkg. \$1.79
- Kraft Sliced Cheese **Deluxe American** 16-oz. pkg. \$2.89
- Kraft Chunk Style Sharp or New York Extra Sharp **Cheddar Cheese** 8-oz. pkg. \$1.49
- Wisconsin Cheese Bar, Shredded **Sharp Cheddar or Mozzarella** 8-oz. pkg. \$1.19

Assorted Flavors **Dairi-Fresh Yogurt**

3 8-oz. cups **89¢**

Dairi-Fresh **Sour Cream**

16-oz. cup **89¢**

Dairi-Fresh **Cream Cheese**
8-oz. size **69¢**

Small or Large Curd, Schmierkase or Lowfat **Dairi-Fresh Cottage Cheese**
2-lb. cup **\$1.79**

Assorted Flavors **Sealtest Ice Cream**
\$2.59
half gal.

THIS AD EFFECTIVE: THURS., JUNE 6 THRU WED., JUNE 12, 1985 ...

PUBLIX RESERVES THE RIGHT TO LIMIT QUANTITIES SOLD

where shopping is a pleasure 7 days a week



For Vegetarians

New Books Treat Vegetables With Lore, Love, Lots of Recipes

By John DeMers
United Press International
 Vegetarianism, that old yet ever-new alternative to putting meat on the table, has come a long way from the days when every believer seemed to wear love beads and long for a commune in the Oregon woods.

The greatest push, perhaps, has come from the medical establishment, which once viewed vegetables as something kids should be forced to eat. Today, with the emphasis on low-fat, high-fiber diets, vegetables are looking healthier and healthier all the time.

You don't have to reject red meat, of course, to love vegetables with a passion. Some of the new books on the subject stop short of this particular ethic, preferring to celebrate these natural wonders without quite enshrining them.

If you are interested in learning more about vegetables with an eye toward serving them more often, here are three books that give you the background, the understanding and the recipes to do so.

A World of Vegetable Cookery by Alex D. Hawkes. Simon and Schuster, \$24.95.

In most parts of the country, the vegetables available at the supermarket have expanded from peas, carrots and spinach to a wild assortment of growths from around the world. What these things are is often a major question, not to mention what to do with them in your kitchen.

Alex D. Hawkes proves a remarkable guide in this spirited encyclopedia. Here are 200 vegetables described in terms of history, of appearance, of importance, along with an International collection of 500 recipes.

Hawaiian breadfruit, Jamaican susumber and Japanese udo are here, along with the wild mushrooms and fresh herbs that were rare items in American groceries only a generation ago.

The Gradual Vegetarian by Lisa Tracy, Evans, S.

Lisa Tracy recognizes that more Americans than ever are aware that over-consumption of red meat can result in dangerously high blood pressure and cholesterol levels.

She stops short, however, of urging readers to make a radical overchange in their diets. Coining the term "gradual vegetarian," she has divided the big switch into three comfortable stages.

Menus for Stage One allow eggs, poultry and fish. Stage Two emphasizes other sources of fat, such as dairy products, nuts, beans and grains.

Tracy, who admits she has traveled back and forth through these phases over the years, ideas interesting recipes here for all three, helping dispel the notion that a vegetarian diet is by definition dull and bland.

The Best of Vegetarian Cuisine by Sarah Brown. Random House, \$19.95.

There was a time when vegetarian cookbooks took a kind of downhome folkways approach.

replete with granny's memories and rustic illustrations of healthy living. Sarah Brown, a writer and host of a BBC series on vegetarian cooking, takes a big step to change all that.

Here, for example, is a subtle and rich Cream of Cauliflower and Almond Soup, a light yet satisfying Hazelnut and Zucchini Bake, and a savory Winter Hotpot that rivals the best meatloaf or beef adroganoff.

In short, Brown takes vegetarian cooking off the farm and places it at the heart of stylish

entertaining.

The book features more than 200 recipes, all illustrated with color photographs and clearly written how-tos.

Cream of Cauliflower and Almond Soup

3-3 1/2 cups water
 1 small cauliflower, divided into tiny flowerets
 1 medium onion, finely chopped
 4 ounces blanched almonds, finely chopped
 2 ribs celery, chopped
 2 tablespoons sunflower oil
 Salt and pepper

Grated nutmeg

Bring the water to a boil and poach the cauliflower in it for 5 minutes, or just until tender. Drain, reserving the stock. In a large, heavy-bottom saucepan, fry the onions, almonds and celery in the oil for 5-6 minutes, until the almonds are fairly well browned.

Add the cauliflower stock, bring to a boil and simmer for 5 minutes. Let cool slightly. Puree in a blender until completely smooth — this will take several minutes. Season to taste, add the flowerets and reheat gently

in a clean saucepan.

Sprinkle with grated nutmeg and serve. Serves 4-6. This soup can be made a day or two in advance and served hot or chilled. It is not, however, suitable for freezing.

Zucchini-Feta Casserole

3 small zucchini, grated
 3 eggs
 6 scallions, chopped
 1/2 cup chopped fresh mint and/or dill weed
 1/2 cup chopped parsley
 1/2 cup grated feta cheese
 1/2 cup grated mild cheese

1/2 cup flour
 Pinch of salt
 Pinch of cayenne pepper
 4 tablespoons butter

Mix zucchini, eggs, scallions, mint, dill, parsley and cheeses. Add flour slowly, mixing well. Season with salt and cayenne pepper.

Grease a 9-inch baking pan with 1 tablespoon of the butter. Pour in zucchini mixture. Dot with remaining butter. Bake 45 minutes at 350 degrees, until well browned. Cut into squares. Serve hot or cold. Makes 6-8 servings.

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Fresh Homogenized Publix Milk
 gallon size
\$1.99

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

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Breakfast Club Florida Grade A White Large Eggs
 per dozen
9¢

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Older Smithfield Sliced Bacon
 1-lb. pkg.
84¢

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Frozen Roman Meal Waffles
 12-oz. pkg.
49¢

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Heinz Tomato Keg O Ketchup
 32-oz. bot.
69¢

Move over to Freshness!

At Publix

Cool, creamy dairy products...fresh 'n delicious produce...flavorful, tender meats...rich, tempting baked goods. When they come from Publix, you know they're as wholesome and fresh as can be.



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

Dairy

Kraft Light Parkay Spread	3-lb. bowl	\$1.65
Land O Lakes Soft Margarine	1-lb. bowl	99¢
Pillsbury Crescent Dinner Rolls	8-ct. can	99¢
Pillsbury Pie Crust	15-oz. box	\$1.39

Regular Quarters Land O Lakes Margarine
 1-lb. ctn.
59¢

Cheese

Kraft Chunk Style Sharp or New York Sharp Cheddar Cheese	12-oz. pkg.	\$2.49
Non-Dairy King Onion Dip	16-oz. cup	99¢
Maggio Whole Milk Ricotta Cheese	32-oz. cup	\$3.09
Friendship Midget Farmer Cheese	8-oz. cup	85¢

Kraft Individually-Wrapped Sliced Velveeta
 16-oz. pkg.
\$2.49

THIS AD EFFECTIVE: THURS., JUNE 6 THRU WED., JUNE 12, 1985 ...

Delicious with Cereal Golden Bananas
 per lb.
29¢

Ripe, Sweet Texas Jumbo Cantaloupes
 each for
79¢

Produce

For Salads or Sandwiches, Crisp Western Iceberg Lettuce	large head	49¢
First of the Season, California Red Beaut Plums	per lb.	59¢
Florida Gold Brand 100% Valencia Chilled Orange Juice	64-oz. size	\$1.69
Serve with Cheese Sauce, Tender Fresh Broccoli	large bunch	89¢
Florida Extra Large Tasty Tomatoes	per lb.	39¢
Fresh Tender Green Beans	per lb.	49¢
Florida Grown Fresh Sliced Mushrooms	8-oz. pkg.	\$1.19
California Ripe Tasty Fresh Apricots	per lb.	89¢
Beautiful Combination Bouquet of Roses & Carnations	per bunch	\$3.59

Publix Toller
 FOR 24 HOUR CONVENIENCE YOU CAN BANK ON
RESTROOMS • TELEPHONE

Thanks, Tom, For This Pie

At a White House dinner in the winter of 1802, President Thomas Jefferson served his guests an unusual dish he had discovered during his travels in Europe. It was "a pie called macaroni." Although made with what is now known as spaghetti, the dish was the forerunner for that all-American favorite, Baked Macaroni and Cheese, most typically made with elbow macaroni. When you serve this macaroni and cheese give thanks to Jefferson.

BAKED MACARONI AND CHEESE

2 tablespoons corn starch
 1/2 teaspoon salt
 1/2 teaspoon dry mustard
 1/4 teaspoon pepper
 2 cups milk
 1/4 cup corn oil margarine
 2 cups grated Cheddar cheese
 4 cups cooked elbow macaroni
 2 tablespoons fine dry bread crumbs

In 2-quart saucepan, stir together corn starch, salt, mustard and pepper. Gradually stir in milk until smooth. Add margarine. Stirring constantly, bring to boil over medium heat and boil 1 minute. Stir in cheese until melted and smooth. Toss with macaroni. Turn into greased 2-quart baking dish. Sprinkle top with bread crumbs. Bake in 350°F. oven 30 minutes or until bubbly. Makes 6 servings.

Orange, Lake, Seminole & Osceola Co. (Plus Tax & Deposit)
 Tab, Sprite, Mr. Pibb, Mello Yello, Caffeine Free Diet Coke, Diet Coke or **Coke**
\$1.39
 8-pk. 16-oz. bots.

Reg., Light or Classic Dark Beer Michelob
 12-oz. bots., 6-pk.
\$2.59
(Limit 4 Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items)

Spinach, Bacon and Mushroom Salad and Three Way Wild Rice are perfect accompaniments for a light and easy barbecue



Grilled Fare An Exciting Venture For Summertime

Grilled foods are "IN" and outdoor barbecues are a natural for the easy and relaxed dining styles preferred by the '80's cook. Versatile and appropriate for the time-pressured host or

hostess, today's meals from the grill fit any occasion, from a simple dinner for the family to a gala neighborhood get-together.

Once a few barbecue basics are mastered, everyone, the novice as well as the experienced cook, can turn out memory-making outdoor meals. The first step is the selection of a dependable, even-burning charcoal to assure perfectly cooked foods which impart that rich, authentic barbecue flavor. Knowledgeable outdoor chefs look for a fast, easy-starting charcoal briquets, remind barbecue cooks that proper arrangement of the briquets in the grill is important to the final outcome of the food. And, after each use, tightly close the bag of remaining briquets to keep moisture out.

The best barbecues provide a varied menu which enhances and complements the flavors of grilled foods. And, by planning some foods which can be prepared ahead of time, the host or hostess is spared last minute preparation details, leaving more time for guests.

For real barbecuing and dining convenience, select boneless turkey. It requires minimal attention as it cooks and it carves easily into uniform slices. Butterball boneless turkey is a natural proportion combination of both white and dark meat while the boneless breast of turkey contains all white meat. Both types of boneless turkey are juicy, tender meat that is boned and netted for easy carving. A prepared-ahead, pungent orange-curry marinade adds a delicious flavor complement to moist, tender turkey, a low-calorie source of complete protein. Or, for a lighter approach, try French Herbed Boneless Turkey. Since two roasts cook as easily as one, a second turkey can be grilled at the same time to be refrigerated ready for an easy meal later in the week.

No barbecue is complete without exciting accompaniments. Three Way Wild Rice, brimming with peak-of-the-season vegetables and UNCLE BEN'S Fast Cooking Long Grain & Wild Rice, distinctly flavored with carefully selected herbs and seasonings, requires just five minutes cooking. A real bonus for the busy host or hostess. Three Way Wild Rice can be conveniently prepared when the charcoal is started and simply reheated on the grill at serving time. The plump rice grains will remain firm and separate even when reheated. Or, for a real change of pace, prepare the rice and vegetables ahead, refrigerate, then combine with a favorite salad dressing for a refreshing chilled salad.

A cool, garden-fresh Spinach, Bacon and Mushroom Salad rounds out the meal. Topped with ready-to-pour Hidden Valley Ranch Country Recipe bottled salad dressing, ingredients are transformed into the ultimate salad. The unique flavor of the thick and creamy dressing, with its own delicious blend of select seasonings, is the perfect enhancement for the spinach, mushrooms and other ingredients.

THREE WAY WILD RICE

2 cups water
2 tablespoons butter or margarine

1 package (6 1/2 ounces) fast cooking long grain & wild rice
1 clove garlic, minced
1/2 cup chopped green pepper
1/2 cup sliced fresh mushrooms
8 cherry tomatoes, cut in half
1/2 teaspoon red pepper flakes (optional)

Combine water, butter, contents of rice and seasoning packets and garlic in 10-inch skillet. Bring to a vigorous boil. Cover tightly and simmer until all water is absorbed, about 5 minutes. Stir in green pepper, mushrooms, tomatoes and, if desired, red pepper flakes. Makes 6 servings.

Note: Rice may be prepared ahead and reheated in covered foil pan or oven-proof casserole dish placed in center of grill. Stir in green pepper, mushrooms, tomatoes and red pepper just before serving. For a chilled salad, refrigerate rice mixture; just before serving, stir in favorite salad dressing to moisten.

GARDEN WILD RICE SALAD
2 1/2 cups water
1 package (6 ounces) original long grain & wild rice

See BARBECUE, 6C

STAMP PRICE SPECIALS
(Buy 1 with each listed S&H Stamp Price Special Certificate)

Real **Hellmann's Mayonnaise**
32-oz. jar

\$1.19

STAMP PRICE SPECIALS
(Buy 1 with each listed S&H Stamp Price Special Certificate)

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

9¢

STAMP PRICE SPECIALS
(Buy 1 with each listed S&H Stamp Price Special Certificate)

Assorted Diet **Faygo Soft Drinks**
16-oz. bot.

4.50¢

STAMP PRICE SPECIALS
(Buy 1 with each listed S&H Stamp Price Special Certificate)

(25¢ Off Label) Dish Detergent **Ivory Liquid**
22-oz. bot.

79¢



- Food Wrap**
Glad Wrap 100-sq. ft. roll **79¢**
Glad Handle Tie
Trash Bags 10-ct. box **\$1.29**
Glad
Sandwich Bags 150-ct. box **99¢**
Glad Large Kitchen
Garbage Bags 45-ct. box **\$2.59**
Glad Handle Tie Tall
Kitchen Bags 20-ct. box **\$1.49**

- Wise 5.5-Oz. Cheez Waffles or 8-Oz. Puffed or Crunchy
Cheez Doodles per pkg. **\$1.19**
19-Oz. Regular or 18-Oz. Chewy Chips Ahoy! or 20-Oz. Oreo
Double Stuff Cookies per pkg. **\$1.79**
Nabisco Cookies per pkg. **\$1.79**
Keebler Club
Crackers 16-oz. pkg. **\$1.19**
Keebler Deluxe Grahams, Fudge Sticks or (9 to 12.5-Oz.)
Fudge Stripes per pkg. **\$1.19**

- Cat Food**
Happy Cat 3-lb. bag **\$2.99**
(30¢ Off Label) Reg. or
Lemon Automatic Dishwashing Detergent
Cascade 50-oz. bot. **\$2.49**
(60¢ Off Label) Triple Concentrated Fabric Softener
Downy Liquid 32-oz. bot. **\$2.89**
Liquid Cold Water Wash
Woolite 32-oz. bot. **\$2.99**
(25¢ Off Label) Reg. or
Unscented Laundry Detergent
Tide 49-oz. box **\$1.79**
(Limit 1 Please, with Other Purchases of \$7.50 or More, Excluding All Tobacco Items)
(50¢ Off Label) Laundry Detergent
Tide Liquid 64-oz. bot. **\$3.59**

THIS AD EFFECTIVE: THURS., JUNE 6 THRU WED., JUNE 12, 1985 . . .

PUBLIX RESERVES THE RIGHT TO LIMIT QUANTITIES SOLD

- Publix Special Recipe Buttercrust White or Wheat Bread** 20-oz. loaf **69¢**
Prego No Salt, Regular, with Mushrooms or with Meat
Spaghetti Sauce 32-oz. jar **\$1.59**
Kellogg's Cereal
Raisin Bran 20-oz. box **\$1.99**
Dark Roast Electric Perk, Dark Roast ADC or Decaffeinated Automatic Drip or Electric Perk
Brim Coffee 13-oz. can **\$3.39**
Freeze Dried Decaffeinated Coffee
Brim Instant 8-oz. jar **\$5.79**
Assorted
Capri Sun Drinks 10-pk. pkg. **\$2.39**
Del Monte
Fruit Cocktail 17-oz. can **69¢**
Bush Deluxe
Pork & Beans 28-oz. can **69¢**

BUY ONE... GET ONE FREE
Deluxe or Pepperoni Frozen **Chef Saluto Pizza**
10-inch size

Elec. Perk, ADC or Reg. Coffee
Maxwell House
1-lb. vacuum can
\$2.19
(Limit 1 Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items)

Mott's Natural or Reg.
Apple Juice
64-oz. bot.
\$1.39

Heinz Pickles
Kosher Dills
32-oz. jar
\$1.19

Candy
Sunkist **Fruit Gems** 10-oz. bag **\$1.29**
Kraft Jet
Marshmallows 2 10-oz. bags **\$1.09**

Frozen Food
Minute Maid Concentrated **Apple Juice** 12-oz. can **69¢**
Stouffer's
Chicken Pie 10-oz. pkg. **\$1.29**
Banquet Turkey or Salisbury Steak
Buffet Supper 32-oz. pkg. **\$1.69**
Sara Lee Ham & Swiss Cheese, Roast Beef with Wine Sauce, Broccoli & Cheese or Chicken & Broccoli
San-Wich Croissants 8-oz. pkg. **\$2.69**
Birds Eye Extra Creamy or Regular
Cool Whip bowl **79¢**
Publix
Blueberry Pie 26-oz. pkg. **\$1.59**
Gorton Crunchy Fish Fillet or
Fish Sticks 20-oz. pkg. **\$2.59**

In 12-oz. Cans, Lager or Light
Old Tap Beer 6-pk. cin. **\$1.99**
Sunsweet Pitted
Prunes 12-oz. pkg. **\$1.19**
Sun Maid
Raisins 6-pk. pkg. **79¢**

Bonus Prints
With every roll of color print film or Kodachrome MR Disc film Publix processes, you get two sets of quality prints and a FREE roll of disc of Kodak's color print film!
FREE FILM

COUPON
36¢ OFF
With This Coupon ONLY
Dixie Crystals Sugar
5-lb. bag
(Limit 1 Per Family Please, With Other Purchases of \$7.50 or More, Excluding All Tobacco Items) (Effective June 5-12, 1985) C

YOUR CHOICE \$1.59!!
Mr. Big White **Paper Towels** 3-roll pkg. **\$1.59**
Mr. Big Assorted
Bathroom Tissue 6-roll pkg. **\$1.59**
Mr. Big
Paper Napkins 300-ct. pkg. **\$1.59**

Health & Beauty
Regular
Agree Shampoo or Conditioner 15-oz. bot. **\$1.79**
(25¢ Off Label) Gel, Regular or Mint
Crest Toothpaste 4.6-oz. tube **99¢**

Publix

This Ad Effective At These Locations Only
SANFORD PLAZA, SANFORD
LONGWOOD VILLAGE CTR., LONGWOOD

PictSweet Frozen Reg. or French Cut
Green Beans
16-oz. polybag
69¢

McCall's COOKBOOK COLLECTION
This week's feature
VOLUME 7 Home-Baked Breads
VOLUME 8 Divine Desserts
\$1.79
Watch for New Books Weekly **99¢**

Gold Chablis, Nectar Vin Rose or Mountain Burgundy, Chablis or Rhine
Almaden Wine
1.5-liter bot.
\$4.89

Reg. or Unscented
Ultra Hold Non-Aerosol Hair Spray
Final Net
4-oz. bottle
\$1.39

Salads Star As Main Event



Reuben Salad Platter is as hearty as it is tasty.

Research on American eating habits shows a trend toward serving salads as "the main event" of a meal. Crisp salads increasingly are becoming entrees of choice for many consumers, and summer is the best time to enjoy the freshest, most bountiful salads of the year.

One indication of the popularity of salads is the variety of bottled salad dressings available for today's consumers. Traditional flavors of bottled dressings have been joined by a number of new varieties. One favorite dressing flavor is Kraft bacon & tomato dressing, which has a mellow tomato base accented with real bacon bits. The dressing has a thick, creamy consistency, similar to popular thousand island dressing.

In a new salad recipe created by the Kraft Kitchens, the

dressing is a natural for topping a Reuben Salad Platter. The salad features some of the traditional Reuben sandwich ingredients, enhanced by bacon & tomato dressing instead of the usual thousand island. Rolls of sliced corned beef, shredded Swiss cheese, fresh tomato wedges, and crisp rye croutons are combined for a hearty main-dish salad that is as attractive as it is tasty.

REUBEN SALAD PLATTER
 6 cups shredded iceberg lettuce
 3/4 lb. corned beef slices
 3 tomatoes, cut into wedges
 1 cup (4 oz.) shredded natural Swiss cheese
 3 rye bread slices, cut into 1/2-inch cubes
 2 tablespoons margarine,

melted
 1 8-oz. bottle bacon and tomato dressing
 Arrange lettuce, meat, tomatoes and cheese on platter. Toss bread with margarine; spread in ungreased baking pan. Bake at 325°, 20-25 minutes or until cubes are dry and crisp, stirring occasionally. Top salad with croutons. Serve with dressing.

6 servings.
LUNCHBOX SALAD BOWL
 1 qt. torn assorted greens
 1 cup luncheon meat strips
 1/4 cup dill pickle slices
 2 hard-cooked eggs, chopped
 2 tablespoons chopped onion
 Thousand Island or creamy Russian dressing
 Combine greens, meat, pickles, eggs and onions; toss lightly. Serve with dressing.
 4 servings.

...Barbecue

Continued From 5C

- 1 teaspoon minced garlic, divided
- 1/4 cup vegetable oil
- 2 tablespoons white wine vinegar
- 1 tablespoon lemon juice
- 2 teaspoons Dijon-style mustard
- 1 teaspoon sugar
- 1 cup shredded romaine lettuce
- 1/2 cup sliced radishes
- 1/4 cup chopped green onions

Combine water, contents of rice and seasoning packets and 1/2 teaspoon garlic in medium saucepan. Bring to a boil. Cover tightly and simmer until all liquid is absorbed, about 25 minutes. Transfer to large bowl. Combine oil, vinegar, lemon juice, mustard, sugar and remaining garlic; mix well. Add to rice; stir to combine. Refrigerate until chilled. Gently stir in romaine, radishes and onions before serving. Makes 8 servings.

FRUITED BONELESS TURKEY

- 2 3/4-3 1/2 pound boneless turkey, thawed
 - 3/4 cup orange juice
 - 1/2 cup vegetable oil
 - 1 teaspoon mild curry powder
- Combine all ingredients in 9x5x3-inch loaf pan. Cover and refrigerate 4-6 hours, turning turkey several times. Remove turkey from marinade and place on top grill directly above drip pan. Brush turkey with remaining marinade twice during cooking time. Cook for 1 3/4 to 2 1/4 hours or until internal temperature reaches 170°F. To maintain heat in covered kettle grill, refer to chart for number of briquets to add to each side every hour of cooking.

FRENCH HERBED BONELESS TURKEY

- 2 3/4-3 1/2 pound boneless turkey, thawed
 - 1/2 cup vegetable oil
 - 1/2 cup white wine
 - 2 cloves garlic, crushed
 - 1 teaspoon dill weed
- Combine all ingredients in 9x5x3-inch loaf pan. Cover and refrigerate 4-6 hours, turning turkey several times. Remove turkey from marinade and place on top grill directly above drip pan. Brush turkey with remaining marinade twice during cooking time. Cook for 1 3/4 to 2 1/4 hours or until internal temperature reaches 170°F. To maintain heat in covered kettle grill, refer to chart for number of briquets to add to each side every hour of cooking.

SPINACH, BACON AND MUSHROOM SALAD

- 12 ounces (one large bunch) spinach leaves, washed, drained and torn
 - 3/4 cup fresh mushrooms, diced
 - 3/4 cup cooked bacon, crumbled
 - 3/4 cup croutons
 - 4 hard-cooked eggs, sliced
 - Pepper to taste
 - 3/4 cup ranch country recipe bottled salad dressing
- Combine spinach, mushrooms and bacon in medium-size salad bowl; toss. Add croutons, eggs and pepper; toss. Top with salad dressing. Makes 6 servings.

RATATOUILLE SALAD

- 1 cup chicken broth
 - 1 cup celery, cut into 1/4-inch slices
 - 3/4 cup green beans, cut into 1-inch lengths
 - 1 medium green pepper, seeded, cut into 1/4-inch slices
 - 1 medium onion, sliced
 - 1 medium zucchini, cut into 1/4-inch diagonal slices
 - 1 medium tomato, cut into wedges
 - 1 tablespoon basil
 - 1 cup ranch bottled salad dressing
 - Parsley
- Warm chicken broth in large skillet or wok over high heat. Add celery and green beans; stir-fry about 2 minutes. Add green pepper, onion and zucchini; stir-fry about 2 minutes. Add tomato and basil; stir-fry about 1 minute. Transfer vegetables to large platter; drizzle with salad dressing. Garnish with parsley. Makes 4-6 servings.

COUPON
50¢ OFF
 With This Coupon ONLY
 On Purchase of \$1.49 or Less of
Maybelline Products
 (Effective June 6-12 1985) T



COUPON
75¢ OFF
 With This Coupon ONLY
 On \$1.50 to \$1.99 Purchase of
Maybelline Products
 (Effective June 6-12 1985) T



COUPON
\$1.00 OFF
 With This Coupon ONLY
 On Purchase of \$2.00 or More of
Maybelline Products
 (Effective June 6-12 1985) T

THIS AD EFFECTIVE:
 THURS., JUNE 6 THRU
 WED., JUNE 12, 1985...



Publix gives you added value with



STAMP PRICE SPECIALS.

Another way to save with S&H Green Stamps from Publix.

Your S&H Green Stamps from Publix give you a choice--you may redeem them for grocery savings as well as gifts from S&H redemption centers. So, check our ads each week for Publix Stamp Price Specials. They let you redeem S&H Green Stamps for grocery savings featured every week at Publix.

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Actifed Tablets
 24-ct. pkg.

\$2.39

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Regular Rolaid Tablets
 75-ct. bot.

\$1.29

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Oral B-40, B-35 or Oral B-60 Toothbrush
 1-ct. pkg.

99¢

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Vaseline Lotion
 10-oz. bot. **\$1.69**

Reg. or Extra Hold

Rave Hair Spray
 7-oz. can **\$1.49**

Publix Replacement Cartridges

Twin Blade Razors
 9-ct. pkg. **\$1.69**

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Assorted Oily Cutex Polish Remover
 4-oz. bot.

29¢

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Q-Tips
 170-ct. pkg.

89¢

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Normal Shampoo Selsun Blue
 11-oz. bot.

\$4.29

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Extra Control or Reg. Hold Styling Mousse L'Oreal Free Hold
 5-oz. can **\$1.99**

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Convenient, Easy to Use Holiday Fogger
 5-oz. can

\$1.49

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Bansect for Dogs, Large Dogs, Puppies or Cats Flea & Tick Collars
 1-ct. box

49¢

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

10W/20W/40W Valvoline Motor Oil
 quart size

59¢

STAMP PRICE SPECIALS
 (Buy 1 with each filled S&H Stamp Price Special Certificate)

Pure Petroleum Jelly Vaseline
 3.75-oz. jar

79¢



Fruit salad goes to lunch.

Double Duty Salad

This salad does double duty because it's perfectly beautiful arranged on a crisp bed of crisp greens — or equally wonderful brown bagged for lunch in the park.

DOUBLE DUTY SALAD

1 cup cottage cheese
 1/4 cup raisins
 Dash ground cinnamon
 Crisp salad greens
 3 small bananas, peeled
 Thick 'N Creamy Dressing
 1 cup halved strawberries
 Celery sticks
 Cherry tomatoes or grape clusters
 Combine cottage cheese,

raisins and cinnamon. Mound in center of 2 salad plates lined with crisp salad greens. Mash 1/4 cup banana; set aside and reserve for Thick 'N Creamy Dressing. Slice remaining bananas and arrange along with strawberries, celery and tomatoes or grapes around cottage cheese. Serve with Thick 'N Creamy Dressing. Makes 2 servings.

THICK 'N CREAMY DRESSING: Combine reserved 1/4 cup mashed banana, 3 whole strawberries, 1/4 cup yogurt and 2 tablespoons honey in blender. Whir until smooth.



Oriental salad a palate pleaser.

Scallops Add New Twist To Stir-Fry Salad

Take a fresh approach to salads this spring with a bright, colorful Oriental Stir-Fry Salad... a pleasure to both eye and palate. The chilled salad features garden fresh broccoli, carrots and mushrooms stir-fried with garlic and ginger. Vegetables are combined with stir-fried scallops blended with soy sauce and Kraft Light reduced calorie mayonnaise.

Creamy tasting reduced calorie mayonnaise has only half the fat of real mayonnaise...with the familiar flavor and texture you really enjoy. Use it on fresh fruit plates, sliced chicken or lean roast beef sandwiches, and in favorite molded salad recipes.

Always warm weather favorites, gelatin salads reflect today's discriminating tastes. They can be naturally sweet with fresh fruit...or as spicy as a bowl of gazpacho from sun drenched Andalusian shores. Adapted from the original Spanish chilled soup, Gazpacho Mold is an easily prepared fresh vegetable salad with crisp chopped cucumbers, onion, green pepper and chopped tomatoes.

ORIENTAL STIR-FRY SALAD
 1/4 cup oil
 1 medium garlic clove, minced
 1/2 teaspoon ground ginger
 2 cups broccoli flowerets
 1 cup diagonally-cut carrot slices
 1 cup mushroom slices
 1/2 lb Chinese pea pods
 8 ozs scallops
 1/4 cup light reduced calorie mayonnaise
 2 tablespoons soy sauce

Spinach leaves
 Heat 2 tablespoons oil over medium-high heat. Add garlic, ginger, broccoli, carrots, mushrooms and pea pods. Stir-fry 3 minutes or until vegetables are crisp-tender; remove vegetables. Heat remaining oil over medium-high heat; add scallops. Stir-fry scallops 4 minutes or until opaque; remove from heat. Stir in combined mayonnaise and soy sauce. Add vegetable mixture; mix lightly. Chill. Serve on spinach-covered platter. Makes 4 servings.

GAZPACHO MOLD
 2 envelopes unflavored gelatin
 1 cup cold water
 1 cup tomato juice
 1/4 teaspoon hot pepper sauce
 1/2 cup light reduced calorie mayonnaise
 1/2 cup finely chopped cucumber
 1/2 cup finely chopped green pepper
 1/2 cup finely chopped tomato
 1/4 cup finely chopped onion
 Endive
 Cherry tomatoes

Soften gelatin in water; stir over low heat until dissolved. Cool. Gradually add gelatin to combined juice, hot pepper sauce and mayonnaise, mixing until blended. Chill until thickened but not set. Fold in cucumbers, green peppers, tomatoes and onions. Pour into lightly oiled 5-cup mold; chill until firm. Unmold onto serving platter; surround with endive. Fill center with tomatoes. Makes 6 servings.

Put Up No-Cook Strawberry Jam

"Putting up" your very own homemade Fresh Strawberry Jam will be easy to do this season when you use this simplified no-cook recipe. There's no guesswork about preparation because there are only four basic ingredients, one of which is Sure-Jell fruit pectin that helps assure a good set. Keep in mind that the natural pectin in fresh fruit which helps jam or jelly to "jell" decreases as fruit ripens. So it's necessary to supplement it with powdered fruit pectin. There's no need to cook the fresh strawberries because the pectin captures the fresh fruit flavor and color. If you're economy minded, you'll appreciate the fact that you can use small plastic containers of not over a pint capacity, with tight-fitting lids. Clip and save this basic recipe and try a few of the variations. Your reward for a delicious homemade jam? Love and calls for more!

FRESH STRAWBERRY JAM
 2 cups prepared fruit (about 1 qt. fully ripe strawberries)
 4 cups (1 1/4 lb.) sugar
 1/4 cup water
 1 box fruit pectin
 First prepare the fruit. Stem

and thoroughly crush, one layer at a time, about 1 quart strawberries. Measure 2 cups into large bowl or pan.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil and boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, filling to within 1/4 inch of tops. Cover at once with tight lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes about 4 1/2 cups or about 8 (8 fl. oz.) containers.

Note: Any one of the following may be added to berries before adding sugar:

1/2 cup sliced almonds, chopped pecans, pumpkin or sunflower seeds or pine nuts (toasted, if desired)
 1 tablespoon finely chopped crystallized ginger
 2 teaspoons almond extract
 1 tablespoon grated lemon, lime or orange rind



June is PHOTO BONUS MONTH at Publix.

Load up with values.

Just take your roll or disc of color print film to Publix for processing and you'll receive:

- A FREE roll or disc of Kodak color print film



- Two Bonus color prints
- Fast, quality service
- Guaranteed satisfaction

Weekends and Holidays excluded.					
Film dropped off before regularly scheduled pick up	Mon	Tues	Wed	Thurs	Fri
Can be picked up after delivery to store on	Tues	Wed	Thurs	Fri	Mon

PICTURE YOURSELF ON A 20" x 30" COLOR POSTER!

Just \$15.95

Bring in your 35mm negative and we'll print your picture on a 20" x 30" poster for just \$15.95. Leave your film at Publix during the month of June and receive a bonus coupon with your finished order for \$2.00 OFF the purchase of your poster!



Service time required is two weeks. Offer good June 6th thru 30th.



HANG ON TO YOUR MEMORIES.

8" x 10" \$8.99
 11" x 14" \$10.99

Save on beautiful color canvas-textured enlargements in handsome wood frames.

Offer good June 6th thru 30th.



SUPER BONUS SPECIALS

HERE'S HOW IT WORKS

1. Buy any Super Bonus Certificate
2. Buy any Super Bonus Special
3. Present both to cashier at time of purchase

PRICES GOOD JUNE 6-8, 1985

QUANTITY RIGHTS RESERVED WINN-DIXIE STORES, INC. COPYRIGHT © 1985

<p>SUPER BONUS SPECIAL</p> <p>HELLMANN'S MAYONNAISE</p> <p>99¢</p> <p>QT.</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>LIQUID TIDE</p> <p>\$2.99</p> <p>64-oz. SIZE</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>			
<p>SUPER BONUS SPECIAL</p> <p>PLUS DEPOSIT DIET PEPSI, SUGAR FREE PEPSI FREE, PEPSI FREE, MT. DEW OR</p> <p>PEPSI</p> <p>99¢</p> <p>8-PK. 16-oz. BTLS.</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>CLOROX</p> <p>9¢</p> <p>HALF GAL.</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>FOLGERS FLAKE COFFEE</p> <p>\$1.59</p> <p>13-oz. BAG</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>		
<p>SUPER BONUS SPECIAL</p> <p>DEL MONTE CATSUP</p> <p>49¢</p> <p>32-oz. SIZE</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>ASTOR FRUIT COCKTAIL</p> <p>9¢</p> <p>16-oz. CAN</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>KRAFT MACARONI & CHEESE DELUXE DINNERS</p> <p>69¢</p> <p>14-oz. PKG.</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>SUAVE BALSAM CONDITIONER & SHAMPOO</p> <p>99¢</p> <p>16-oz. SIZE</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>KREMO ICE CREAM</p> <p>\$1.79</p> <p>HALF GAL.</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>
<p>SUPER BONUS SPECIAL</p> <p>HORMEL'S SPAM</p> <p>89¢</p> <p>12-oz. -CAN</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>WHITE CLOUD BATH TISSUE</p> <p>89¢</p> <p>4-ROLL PKG.</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>SUPERBRAND INDIVIDUALLY WRAPPED SINGLES CHEESE</p> <p>79¢</p> <p>12-oz. PKG.</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>W-D BRAND WHOLE HOG SAUSAGE</p> <p>99¢</p> <p>1-LB. SIZE</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>	<p>SUPER BONUS SPECIAL</p> <p>DELI ITALIAN FRESH BAKED BREAD</p> <p>39¢</p> <p>EACH</p> <p>WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD JUNE 6 & 8, 1985</p>

It's time for gettin' in... to cookin' out.



SAVE 50¢ LB. - USDA CHOICE UNTRIMMED HEART OF THE CHUCK WHOLE, HALF OR 3 ROAST PKG. (20-28 LB. AVG.)

BONELESS CHUCK . . . LB. **\$1.39**

SAVE 40¢ LB. - W-D BRAND USDA CHOICE BEEF CHUCK BONELESS

CHUCK ROAST LB. **\$1.49**

USDA GRADE 'A' FRESH

WHOLE FRYERS . . . LB. **49¢**

Limit 2 with \$5.00 or more purchase excl. cigs.

<p>SAVE 40¢</p> <p>HICKORY SWEET BONELESS SMOKED WHOLE FULLY COOKED</p> <p>BUFFET HAM</p> <p>5-8 LB. AVG.</p> <p>\$1.79</p> <p>LB.</p> <p>HICKORY SWEET BONELESS SMOKED HALF FULLY COOKED (3-4 LB. AVG.)</p> <p>Buffet Ham . . . LB. \$1.89</p>	<p>SAVE 50¢</p> <p>MEAT OR BEEF DINNER</p> <p>W-D BRAND FRANKS</p> <p>16-oz. PKG.</p> <p>\$1.29</p> <p>SAVE \$1.04 - W-D BRAND 100% PURE TWENTY 4-PK. PATTIES</p> <p>Beef Patties . . . PKG. \$6.95</p>	<p>COMPARE & SAVE</p> <p>HARVEST FRESH FLORIDA SWEET</p> <p>JUMBO WATERMELON</p> <p>28-32 LB. AVG.</p> <p>LB.</p> <p>\$2.79</p> <p>HARVEST FRESH WESTERN RED DELICIOUS</p> <p>Apples . . . 12 FOR \$1.99</p>	<p>COMPARE & SAVE</p> <p>LEMON-LIME, ORANGE OR FRUIT PUNCH</p> <p>STOKELY'S GATORADE</p> <p>32-oz. SIZE</p> <p>Limit 2 with \$5.00 or more purchase excl. cigs.</p> <p>ALL VARIETIES</p> <p>Chek Drinks 2 32-oz. BTL. \$1.49</p>	<p>COMPARE & SAVE</p> <p>WHOLE PEELLED TOMATOES, MIXED CUT GREEN BEANS, MIXED VEGETABLES, CHUNKY WHITE POTATOES OR SALAD SLICED BEETS</p> <p>PRICE BREAKER VEGETABLES</p> <p>16-oz. CANS</p> <p>3 \$1.00</p> <p>WHITE HOUSE</p> <p>Apple Sauce . . . 99¢</p>
<p>SAVE 30¢</p> <p>HICKORY SWEET (2 LB. PKG. \$2.89)</p> <p>SLICED BACON</p> <p>1-LB. PKG.</p> <p>\$1.49</p> <p>SAVE 40¢ - W-D BRAND CENTER CUT PLATE CORNED</p> <p>Beef Brisket . . . LB. \$1.79</p>	<p>SAVE 20¢</p> <p>SUPERBRAND ALL FLAVORS</p> <p>ICE CREAM & SHERBET</p> <p>HALF GAL.</p> <p>\$1.39</p> <p>SUPERBRAND ALL FLAVORS SWISS STYLE</p> <p>Yogurt . . . 4 1/2 QT. \$1.00</p>	<p>SAVE 26¢</p> <p>BUSCH & NATURAL LIGHT</p> <p>6-PK. 12-oz. CANS</p> <p>Limit two of your choice with \$8.00 or more purchase excl. cigs.</p> <p>NEUTRAL LIGHT & CLASSIC DARK</p> <p>Michelob Beer . . . 2 12-oz. BTL. \$2.89</p>	<p>COMPARE & SAVE</p> <p>ALL COLORS</p> <p>SUNBELT TOWELS</p> <p>2 ROLLS</p> <p>\$1.00</p> <p>QUE PASSES HAMBURGER BY WISNER</p> <p>Buns 2 . . . 99¢</p>	<p>DELI</p> <p>DELICIOUS</p> <p>MACARONI SALAD or POTATO SALAD</p> <p>1-LB.</p> <p>79¢</p> <p>DELI QUALITY USDA CHOICE</p> <p>Roast Beef . . . LB. \$3.99</p>