

Strikes And Spares

By JOHN A. SPOLIN

The more I think about Lolo Ouf's 268 game in the Orleans Bowl League last week, the more I'm impressed when you women bowl 235 or higher.

We were discussing Lolo's achievement in last week's Strikes and Spares, not knowing that there was a note 'out' here at the house, advising us of another girl who did better than Lolo on the Friday evening Mr. and Mrs. League a week or so earlier.

This time it happened to be not only her highest single game, but also her highest series, too. The winning combination of Betty Drummond was a 268-268. And I'd never hear the end of it if I didn't recognize her husband's 221 that same night. (Want me to mention your 511 series, also George?)

So, our bowler's salute of the week goes to both of these lassies, and here's hoping that you both have many, many more. (I know George won't be getting too many more cause I just got three looking at what he did in league this past Friday... A 140 AS A HIGH GAME!?)

Bowling POT POURRI

Speaking as we are about high games, etc., I just received the latest PSA press release. Did you know that last year's big money winner was Jim Sheffanich, who pocketed a record-breaking 197,375.7 far cry of just some eight or nine years ago when the top winner made 10 or 15 Gs.?

Each averaged 241 pin games for the 21 tournaments in which he took part. Bill Allen of Alamogordo Springs finished 7th high on the list with a 238 average and almost \$50,000. (See why I want you Moms and Dads to enter Junior into our Saturday morning bowling league???)

Words Of Praise... Shula; Watch NY's Fearsome Foursome

By GLENN ROBERTSON

THE two head coaches, Don Ford of the American League Baltimore Colts and Shula of the National League's Miami Dolphins, were loud in praise of each other's troops today as they called for football's Super Bowl in Miami's nearby Orange Bowl Sunday.



Shula, who also had praise for the Colts' defense, showed the New York front wall to the front. "All are quick and aggressive," he added. "The Jets always have been strong offensively. Now they have added a great defense."

"I don't see many of the types of defensive players the Jets in our league. Yes, we came down here expecting a real football game and I can't see an 11-point game. Ewbank commended favorably the Colts with Green Bay's great championship team."

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Goodbye Mike-Yarborough Ready For Real, Too! For Daytona Test

By LARRY ELDEIDGE

Associated Press Sports Writer BOSTON (AP)—After two seasons of mounting fan discontent it was Goodbye Mike for real to day with the announcement that the Boston Patriots had fired their long-time head coach and general manager, Mike Yarborough.

The decision to relieve Holovak in his present duties was reached by the 18-man board of directors at a Monday night meeting, but the announcement was withheld until Tuesday so club resident William H. Sullivan Jr. could inform him personally.

Neither was immediately available for comment. Holovak is in the midst of a five-year contract which runs through the end of the 1971 season, and the Patriots said he would be offered another job in the organization, the nature of which will be determined soon.

At those speeds, you have to stay on top of things all the time and you hardly have time to blink. Daytona is the one place where you run the car flat out. You're right up against the wall. The speed and the force of it will carry you right up there.

The first time I ever ran Daytona was in 1961. I came down for the modified race and I was leading it until I blew an engine. But I'll never forget my first try around the track. I took the car out to warm it up and I was just going around real slow when another car that was really running went by me. Well, it almost blew me off the track. I thought to myself, "Man, this is a whole new deal."

Wining at Daytona was one of my goals and one, I say so close it still hurts to think about it. I was leading the modified race when the engine blew on the very last lap.

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Tars Frostbitten... Raiders Blanket Rollins 5, 78-60

By TOM ALEXANDER

Through the game which added a little more to the already cold atmosphere. The Hong Kong flu also made it's 1969 debut with the Raiders as several of the SJC players were recuperating from it, or coming down with it including Coach Joe Stierling.

Following by Tim Shea and Tom Morion with 11 each. The Raiders opened the game with a quick basket by Vernell Riley and the dotted Tar card cards were only able to take the lead once during the dull contest, 6-3.

Rollins received a mid-air crash of SJC (froosting) in the second half as the Sanford squad froze the ball for some two minutes before Rollins forward Scott intentionally fouled Garry Sanborn.

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SEC Muddles

By WILL GRENLEY

Associated Press Sports Writer LOS ANGELES (AP)—The Deep South football belts, once the scourge of the bowls, is being whittled down to a few disastrous major bowl setbacks in its history.

As members of the Southeastern Conference are clamoring for more athletic scholarships or in lieu of that, a national ceiling on grants-in-aid that can be given to fast backs and bar-headed linemen.

"If we are to compete with schools that have 50 scholarships a year, we should have 50," said Paul "Bear" Bryant, whose Alabama Crimson Tide was mauled by Missouri in the Gator Bowl 24-10.

As members of the Southeastern Conference, Alabama and Georgia are allowed 40 grants-in-aid a year for football talent. Missouri, the Big Eight, gets 45 and Arkansas is permitted 50.

Lions Still Looking

By DOUG ARIE

Herald Sports Staff The Orlando Lions failed again as they were beaten by the Ocoee Cardinals, 52-49. The Tuesday night loss left the Lions with a 0-9 record.

The Lions, along with the Cardinals, played a fine game but both had their problems on the floor.

In the first quarter of the contest, it was a close 11-10 score in favor of the Cardinals. In the second quarter the Lions went ahead as they led 23-20 and in the third period of play, the Lions lost their three point lead but managed to stay even with the Cardinals as the quarter ended in a tie, 37-37.

By CALE YARBOROUGH

With the Daytona 500 coming up, I guess the question I'm asked the most is "what will it take to win the pole position?"

How To Turn Off A Red Hot Rally 208 Golfers Invade L.A.

By THE ASSOCIATED PRESS

Want to know how to turn off a red hot rally? Just turn on Elgin Baylor. It works for the Los Angeles Lakers.

The 6 foot 7 Baylor, back after missing two games because of the flu, slammed in six of his 30 points in the last 1 1/2 minutes to give the Lakers' Western Division leaders a 109-93 victory over Baltimore's Eastern Division.

San Francisco had trailed by as many as 14 points in the second quarter, but gradually caught up and tied it at 99-99 with 4:15 to play.

Charisma, the most exciting charisma to run at the Sanford-Orlando Kennel Club since the great Miss Whirl, takes off after her sixth victory of the season tonight in the featured ninth race.

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PLAN TO SEE HOLIDAY ON ICE COMING TO ORLANDO SPORTS STADIUM FEB. 11 thru 16

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PINPOINTS

BY WAYNE ZAHN

PROFESSIONAL BOWLERS ASSN.
1—Timing Troubles

Talking about bowlers having trouble in the tour, one of the prime examples I can give myself in 1967. I had timing trouble and I had a big hook which was creating hot lines and every once in awhile, Billy gets himself into a little trouble. I'm sure Dave Davis will agree with me. He has been having a little trouble as a bowler, but Dave, to me, seems to be one of the best because he's able to move. He can play the third arrow, second arrow, what have you.

But let's have some arm trouble. I think it's like a tennis elbow, which bowlers can develop. Dave has been working on his arm swing and I think he's going to be working on hand positions, too.

STANDINGS

WOMEN'S CITY LEAGUE	
Rank	Score
1. Sanford Man	57 27
2. Sanford's Pro Shop	45 27
3. Southern Air	39 23
4. Adcock Home	35 21
5. Improvement	35 21
6. Sanford Power Shop	33 20

REGULAR GAMES AND SERIES

325/580 Derek Owens	66/429 Willie Nee
318/474 Arpa Butcher	320/451 Euntha Reid
320/426 Elizabeth Kelly	345/428 Marge Jackson

Relston Signs

TORONTO (AP)—Dennis Relston of Bakerfield, Calif., has been signed to play the Canadian Open Tennis Championships Aug. 4-10. It was announced Monday.

Other professionals signed are Pierce Beardsley of Gary, Ray Moore of South Africa and Butch Buchholz of St. Louis.

Kowboys Stamped To Hit Lyman

By RON PAGE

Herald Sports Staff

Another cliffhanger for Lyman led in the final third period moment, 41-37. Bill Daugherty's five pulled in close to the Kowboys with a two point deficit with 2:35 remaining in the match the score was 48-46.

The Greyhounds passed up the Kowboys with one minute left in the game and led 50-49 as the foul shots kept pouring in.

Unfortunately, the Kowboys pulled that last goal in with eight seconds remaining and the Greyhounds did not have a chance for a revival.

There was a brighter picture for the Baby Hounds in the Junior Varsity match as they defeated the Kowboys 22-10. Coach Jim Hatfield's five put on a good performance pulling out from a nine to nine tie in the first period to win in the East in the only two National Hockey League games scheduled Tuesday night.

Lyman Senior Chris Butler, worth pumped in 20 points to high scoring honors but nine followed close behind with 16 points, a good number of them from foul shots.

The two squads were tied in the opening quarter, 16-16, but the Greyhounds pulled out to the lead at the beginning of the second quarter and did not allow Kishime to score until six minutes remained in the first half. The Hounds led the Kowboys 24-24 at the end of the first half.

St. Louis now leads the West by 14 points, and Montreal increased its edge over Boston, second in the East, to three.

Hall's shutout was his fourth of the season.

St. Louis wrapped it up in a hurry, with Gary Sabourin, Ron Schuck and Ted Stenson scored in a four minute span of the first period. Noel Picard and Frank St. Marselle added the other two.

St. Louis Is NHL Leader

By THE ASSOCIATED PRESS

St. Louis, with still another shutout performance by Glen Hall, padded its whopping lead over the West Division while the Montreal Canadiens, who were in the East in the only two National Hockey League games scheduled Tuesday night.

Lyman plays host to Eau Gallie this Friday evening in the preliminary match which will begin at 6:30 and the varsity will follow at 8 p.m.

Rank	Score
1. Lyman	22 10
2. Eau Gallie	18 12
3. St. Louis	14 12
4. Montreal	12 10
5. Boston	10 8
6. New York	8 6
7. Philadelphia	6 4
8. Chicago	4 2
9. Detroit	2 0
10. Toronto	0 0

SAVE AT THE LIQUOR MART OF VALUES

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Gay's Recipe A Sure Cure For Flu

Another welcome home to Wally and Jane Phillips. Wally and Jane Phillips, who left in from Atlanta where she is teaching history to juniors and seniors at Walker High School. Merritt entertained for cocktails on the 28th at her Lily Court home.



GAY CHATTER

Some lovely parties that were held in the home of Mrs. Wally and Jane Phillips. The party that the party that the House of Sticks put on for New Year's Eve was terrific. The food was outstanding, and the entertainment superb. Can't wait till next year to try it.



My husband Danny, has this marvelous "Old South" grand father who lives in northern Georgia. Each time we visit him and all down to his sumptuous family banquets, he asks the blessing by thanking his Maker for our safe delivery to his home, despite the fact that so and so "took pack" or "gave a little weight."

RELATED CHRISTMAS — Four generations celebrated a belated Christmas together at the home of Al Case in Lake Mary as Dr. Ronald Case of Savannah, Ga., recently returned from his tour of duty in Vietnam where he served as a captain. Shown are (front row) Nadine Case, Dr. Case's sister, his sons, Craig and Roger; (back row) his mother, Mrs. W. D. Case of Miami; Dr. Case and Mrs. Case; his grandmother, Mrs. Mildred Case; and his uncle and aunt, Mr. and Mrs. A. Case, host and hostess for the gathering.

Female Robin Hood riding into the wind in your snugly little jockey cap in luxurious wool jersey just might make you feel like a female Robin Hood.



Short and curly coiffure (left) is easily kept in shape by this soothing mist which takes along her instant hairsetter. She wears primed Nehru suit with button front fastening by Lynn Sward for Mister Points. Swingsetter (right) on individual quick heating points will freshen up any hairstyle in less than 10 minutes from roll-up to brush-out.

Ships have adopted new policies. Activities swing today. A young woman can golf in minutes, narrow to music, dance on deck and night-club.

After a day on the deck or in the pool, sand-licking locks can be transformed into glamorous hairdos in a matter of minutes. Operation of the instant hairsetter is amazingly simple. It's plugged in and the rollers heat quickly on the individual electric posts. The hair is rolled around the appropriate-sized roller (dry, hot, damp) and fastened with a special clip. By the time the first is ready to be removed, there's a lovely, shiny, wavy hair in a trusty little kit of instant hairsetter. So many smart young women check with travel agents to see if the ship takes standard American appliances on its electric current. If it does, they have it made.

Garden Circles Slate January Meetings

Garden circle meetings for January are as follows: Central—Thursday, Jan. 9 at 9:30 a.m. Mrs. G. Andrew Wood will preside. The program will be on "The Garden Circle." Hostesses are Mrs. W. Williams Sr., Mrs. B. C. Moore, and Mrs. Norris Frank Magnolia.

West—Thursday, Jan. 17 at 9:30 a.m. Mrs. G. M. R. Jones will preside. The program will be on "The Garden Circle." Hostesses are Mrs. J. Joseph Creamer and Mrs. C. R. Jones.

South—Thursday, Jan. 9 at 9:30 a.m. Program is "The Garden Circle." Hostesses are Mrs. J. Joseph Creamer and Mrs. C. R. Jones.

C. S. Winns Grandparents Of Boy, Girl

Mr. and Mrs. C. S. Winns of Sanford became the grandparents of their first grandchild and their first grandniece, both born in December. Marci Allison Winn, daughter of Capt. and Mrs. Burke Winn, the Winns' son and daughter-in-law, was born Dec. 7, weighing in at seven pounds. Maternal grandparents are Mr. and Mrs. Henry Volkman of Jennings, Mo. The young mother and daughter are staying with the Volkman while Capt. Winn serves with Special Forces in Okinawa. His wife and daughter will join him in February.

Miss Olsen is also a member of Epiphany Evangelical Lutheran Church. She plans to become stewardess with Delta Airlines this summer. Mr. Alexander, born in Abingdon, Va., attended Abingdon schools and is a 1965 graduate of Abingdon High School, where he was a member of Key Club, Letterman's Club, Hi-Y, the Abingdon High Band, the Chorus, sports editor of the school newspaper, and a member of the Washington County Livingstone Club.

He is presently a sophomore at Seminole Junior College. There he is a member of Student Government, past president of Circle K, past vice president of the Florida State Sports Writers and the Key Club Committee, State of Florida.

Mr. Alexander is now employed by the Sanford Herald. He plans to enter Florida Technological University this fall.

Citrus Colors Spark Decor

For metal shelves that could be used for seats, tables, storage and chairs. A cheerful touch in the master bedroom was a vanity mirror with a light strip, an investment of \$23. A nice-sized prefabricated vacation home stressed white, yellow and orange in the living room.

The apartment furnished on a mini-budget of \$800 by interior designer Emily Malino in cooperation with the New York City Planning Commission had yellow and white paint on walls, bureau painted white with colorful drawer pulls, orange and red plastic chairs. Old metal bunk beds in a child's room were painted red. A molding around the room was equipped with colorful drawer pulls. Dish drains were attached to hood, but to hold small toys. The exhibit was planned to interest people in slum areas in upgrading their apartments, possibly delaying deterioration. Miss Malino's imaginary family of six might have had some furniture on hand—bed, bureau, chairs and one rug that was cut into two for the children's room. Other furnishings were bought at second-hand stores. The spent half the apartment allotment to the living room: \$200 for watermelon carpet and a black and white sofa and \$200 for metal shelves that could be used for seats, tables, storage and chairs.

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Dear Abby: By Abigail Van Buren

DEAR ABBY: You told a woman who blamed her husband when she found out she was pregnant when she didn't want any more kids that she should lay off her drinking. I was told, "It takes two to tango," or something like that.

DEAR NELL: This was no fango, Lady. I have been reading your column every day looking for a solution to my problem, but to no avail. I am a 58-year-old married woman who is unhappy. My marriage is a happy one now, but for years I didn't draw a sober breath.

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Jacoby On Bridge

The late P. Hal Sims was a most superstitious bridge player but all his superstitions were common sense. He believed firmly that ace was lucky and that the number 13 was unlucky. He believed that when you dealt a spade suit you should bid it.

DEAR POLLY — It occurred to me that it is a good idea to save those old club yearbooks that are soon going to be outdated and paste them in a book. They are all much the same size and would take very little space to file.

DEAR POLLY — After Christmas, when I am packing decorations, tree lights and so on, I write on my calendar on November of the coming year the items like paper, light bulbs, etc. that will be needed for next Christmas.

DEAR POLLY — I bought a bedspread advertised as being lint-free. It is a thermal weave and also was claimed to be machine washable. I bought it with the intention of using it as a bedspread. It is a thermal weave and also was claimed to be machine washable.

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Horoscope Forecast

THURSDAY, JAN. 6, 1966 GENERAL TENDENCIES: Keep on course you have already outlined and try to mention the various details you are pursuing. Your need for perfection in the new year is realistic that will improve your present way of life.

TAURUS (Apr. 20 to May 20) Show others your great talent. Avoid friends who flatter you but do not back up their words. Do not let your ego get the best of you. Do not let your ego get the best of you.

GEMINI (May 21 to June 21) Risk right to home interests today and receive benefit. You must rid yourself of personal duties you want to discharge. Do this by Jan. 20.

MOON CHILDREN (June 22 to July 21) Set up the most harmonious conditions with all lies in A.M., then set for important shopping, etc. Make plans for more efficiency in regular routine. Why do you dream so much? Be practical. Move quickly into activities that will take away expenses and help build up a reserve.

SCORPIO (Oct. 23 to Nov. 21) Set up something to help others in their personal business affairs, your own prestige and good will. You may have a desire that is no longer important. Forget it and go on to something more worthwhile.

SAGITTARIUS (Nov. 22 to Dec. 21) Important you consider others are a fine citizen. Just at this time avoid any troublesome. Be thoroughly engaged in your career. Make headway that is impossible before this.

APRICORN (Dec. 22 to Jan. 20) With all those new interests cropping up for your personal life, be sure you concentrate on the best one. That person of experience who can assist you to expand in the right way. Stop trying to go it alone.

AQUARIUS (Jan. 21 to Feb. 19) You have many responsibilities to handle right now, so get busy and do so, and don't miss the chance to reach the state. Meet expectations of a good friend. He is steering you right.

PISCES (Feb. 20 to Mar. 20) Association affairs in the right now, so be sure to meet expectations of partners with a flare. Use your ingenuity to clear away opposition. Extend some favor to one who is very close.

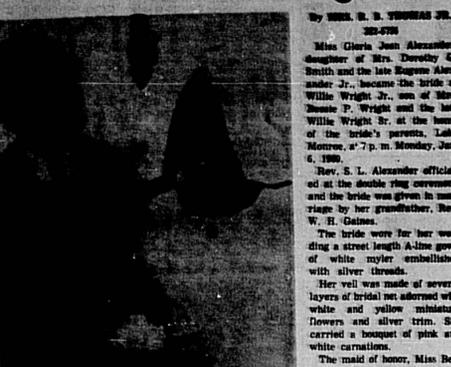
IF YOUR CHILD IS BORN TODAY... he or she will be one of those intelligent young persons who insist on having order around. It would be well to slant education along lines where such quality is the requirement. The fields of medicine, dentistry, nursing, laboratory technician are all fine here. Show appreciation for such an orderly mind.

ITHACA, N.Y. (AP) — In a way, Coach Jim Buterfield had an undefeated football season. The Ithaca team won a 15 record, but the team near by Attica State Prison—using his playbooks—swept all ten of his games.

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Comic strip panels with dialogue bubbles. Characters include a man and a woman. One panel says: "I GIVE GRACE TRACKING BACK TO YOU, ROBIN MALDEN!" Another says: "DAGWOOD, WAKE UP!"

Gloria Jean Alexander Weds Willie Wright Jr.



MR. AND MRS. WILLIE WRIGHT JR.

Miss Gloria Jean Alexander, daughter of Mrs. Dorothy G. Smith and the late Eugene Alexander Jr., became the bride of Willie Wright Jr., son of Mrs. Joseph P. Wright and the late Willie Wright Sr. at the home of the bride's parents, Lake Monroe, at 7 p. m. Monday, Jan. 6, 1968.

Rev. S. L. Alexander officiated at the double ring ceremony and the bride was given in marriage by her grandfather, Rev. W. H. Gaines.

The bride wore her wedding a street-length A-line gown of white tulle embellished with silver tulle.

Her veil was made of several layers of tulle and adorned with white and yellow miniature flowers and silver trim. She carried a bouquet of pink and white carnations.

The maid of honor, Miss Berna Wiggins wore a yellow short gown with matching accessories.

Vanessa Ruth Gaines, a cousin of the bride, was junior bridesmaid.

Johnny L. Wright served his brother as best man and Tyrone Wright as usher.

The bride's mother chose for her daughter's wedding a baby blue metallic afternoon short length ensemble and the mother of the groom was attired in pink and green with matching accessories.

A reception was held following the nuptials at the home of the bride's parents.

Assisting at the reception were Gloria J. Moore of Donaldsonville, Ga.; Ruth Ann Hardy, and Willie M. Williams.

The couple will make their home in Sanford. The groom is employed by Southern Fiberglass Corporation and the bride a licensed practical nurse, at Seminole Memorial Hospital.

Miss Diane Wright, daughter of Mrs. Juanita Brown was presented to society at the St. Petersburg-Tampa Links Debutante Ball held December 26, 1968 at the Curtis Hixon Hall, Tampa.

Diane, the granddaughter of Mrs. Margaret Wright and Sherrick Brown, attended Goldboro Elementary and is presently enrolled as a freshman at St. Petersburg Junior College.

Students at Hopper School will take individual school-day photographs on Friday.

Several of Hopper's staff members are out with the flu including Miss Whitmore, now Mrs. Eugene Williams (a holiday marriage). However, other staff members are "Sane as a martini" (the flu).

The Silhouettes (Wives of Kappa) of the Orlando Alumni Chapter of Kappa Alpha Psi Fraternity entertained the Kappa men with a "Soul Food" Buffet on January 3 at the home of Mr. and Mrs. C. Roberts on Cypress Avenue. The menu consisted of chitterlings, collard greens, corn bread and all the trimmings including the famous Kappa Punch.

Dr. and Mrs. Vernell Roberts and children of Washington, D. C. were recent houseguests of the C. S. Roberts.

Incidentally, Dr. Roberts will read this bit of news in his living room in Washington along with other happenings around our city. The reason, his brother gifted him with a year's subscription of The Sanford Herald.

REMEMBER TO OUR READERS: Again we wish to remind you that your printable news will be published just for the asking. Several have asked if there is a fee for printing of news items. The answer is "no" unless it is in the form of an advertisement. Just contact this reporter and we will print your printables.

Nice to have in the kitchen is a hand-operated rotary-coin device that grates cheese.

Cocoa Bank Purchased

WASHINGTON (AP) — The Federal Reserve Board announced approval Monday for the First At Orlando Corp., a bankholding company, to acquire voting control of Central Florida National Bank of Cocoa.

The board said acquisition of the Cocoa bank's \$22 million deposits would increase the holding company's control to 2.8 percent of all bank deposits in Florida. First At Orlando had controlled 1.6 per cent.

The board said the First National Bank at Orlando, lead bank in the holding company, was instrumental in forming the Cocoa bank in 1957 and that more than 50 per cent of that bank's stock and that of the holding company are held by common shareholders.

Original Cases Show Decrease

Original cases presented in 1968 in the Seminole County Court were off by 20 per cent over the previous year, statistics released by Clerk of the Court, Charles Arthur Cook, with Jr. reveals.

Court records show cases presented in 1968 total 2,979 in comparison with 3,588 in 1967, a decline of 16.8 per cent.

Observing, the clerk's office did a business volume last year with the highest level on record. For 1967, the highest day for business ever was on Friday, Jan. 12, 1967. Some 3,778 instruments were recorded in 1967, up from 12,622 in 1967 by some 3,855.

Cases recorded on the last day of the year totaled 960.25 for 1967. Projections not included for 1968 are that the total for the last day of 1968 will be 1,000 instruments.

Civil suits in the circuit court, meanwhile, climbed by 75 to 1,200 for the year in comparison to 1,125 for 1967.

Criminal cases in circuit court were up slightly from 361 in 1967 to 368.

Civil suits, at the same time, in circuit court were up from 64 in the previous year to 68.

Robber Takes \$30 From News

MIAMI (AP)—Sheriff's deputies, called to the Coconut St. Miami's Parish when a robbery suspect was arrested, seized \$30 from a newspaper. The suspect, who held a knife to the throat of a newspaper carrier while other carriers collected money, escaped with \$30.

Mrs. Virginia Singer of DeLand, guest artist for meeting of the DeBary Arts and Crafts Club (right) and Mrs. Olmec Hinton, club president, show painting entitled "Missouri Roadside Bouquet" which Mrs. Singer painted during the meeting, using different media and acrylics, resulting in a very vivid picture. The painting was donated to the club at the conclusion of the meeting. (Photo by Howard Middleton)

An exhibition of Oriental Art, antiques and Ikebana (Japanese flower arrangements) sponsored by Cdr. and Mrs. Kenneth Davis of Deltona is on display this month in DelRay Hall Galleries. Mrs. George J. Brooks, Florida Federation of Art Administrators, has announced.

Officials opening of the exhibit will be held Sunday, with a reception scheduled from 2 until 4 p. m.

At 3 p. m., Mrs. Davis will present a demonstration of a Japanese tea ceremony, after which refreshments will be served.

Ancient and modern paintings of China will be shown by Mrs. William Cameron and Mrs. Harry Tang of Orlando, and Mrs. Davis. Cdr. Davis will exhibit wood block prints from Japan and Japanese screens. Carved ivory items will be shown by Mrs. Elias Diaz of DelRay and Mr. and Mrs. Aubrey Potts will feature "Bonsai."

Floral compositions of Japanese flower arrangements will be exhibited by members of the East and Central Florida Ikebana Society.

The public is encouraged to attend the reception during which donations will be received toward restoring the interior of the Hall as a Museum.

On display Sunday in the DelRay Room of the Hall will be paintings and other items of interests on the early days in DelRay. It also will be "Autograph day" for the book, "Saga of Baron Frederick DeBary and DelRay Hall" by Mrs. Brooks.

Books will be on sale. Available at the same time will be the book, "Chinese Painting Techniques," by Mrs. Cameron.

Mrs. Davis, an American-born Japanese who returned to Japan

Oriental Exhibit Displayed

As a young girl, later became founding president of the Kama Kura Chapter of Ikebana International and served as vice president of Ikebana International in Tokyo. She married Commander Davis, an architect of the Naval Department in Japan.

Mrs. Cameron is the daughter of General Joe "Vinegar" Stillwell and studied Chinese painting under China's foremost artist, Prince Pu Ju. She recently published the book on Chinese painting.

Mr. and Mrs. Potts have an Oriental import shop in Orlando. Dolls on display are part of their collection in the shop.

RENT AN ADDING MACHINE for as little as \$10 a month

Check with **George Street** for the best terms. **1000 N. 1st St., Sanford, Fla. 32781**

FLORIDA STATE BANK OF SANFORD STATEMENT OF CONDITION AT THE CLOSE OF BUSINESS DECEMBER 31, 1968

RESOURCES	
Cash and Due from Banks	\$ 1,394,579.53
U.S. Government Obligations	2,177,701.10
Obligations of States & Political Subdivisions	4,432,668.01
Securities of Federal Agencies & Corporations	2,741,480.71
Loans & Discounts	1,343,988.51
Other Assets	185,049.85
TOTAL RESOURCES	\$11,995,437.81

LIABILITIES	
Demand Deposits	\$ 8,206,687.82
Time Deposits	1,932,173.40
Mortgages Payable	-0-
Other Liabilities	353,419.46
TOTAL	\$10,992,280.68

CAPITAL ACCOUNTS	
Common Stock	\$ 500,000.00
Surplus	780,000.00
Undivided Profits	153,357.13
TOTAL	\$ 1,433,357.13
TOTAL LIABILITIES AND CAPITAL	\$12,425,637.81

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FLORIDA STATE BANK
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Special Dinners Call For Roast

Special dinners call for a roast. A large, richly browned boned beef rolled rump improves guests.

Beef rump roasts best to be of high quality for roasting. Grading offers some guide. The preferred degree of doneness ranges from 100 degrees F. to 170 degrees F., explains Roba Stagers, meat authority with the National Live Stock and Meat Board.

Beef Rolled Rump Roast Season 4 to 6 pound rolled beef rump roast with salt and pepper. Place the beef rump roast, fat side up, on a rack in an open roasting pan. Insert roast meat thermometer so both reach the center of the thickest part, being sure the bulb does not rest in fat. Do not add water. Do not cover. Roast in slow oven (200 degrees F. to 225 degrees F.) until the thermometer reaches 180 degrees F. to 170 degrees F. Allow 25 to 30 minutes per pound for roasting. Queen Fritters

Eileen Farrell's Pineapple Cake

CECILY BROWNSTONE
 Pastry Editor
FAMILY DINNER
 This is one of the desserts a famous singer likes to bake.

Ingredients:
 Cabbage Rolls
 Green Beans
 Eileen Farrell's Pineapple Skillet Cake
EILEEN FARRELL'S PINEAPPLE SKILLET CAKE
 Pineapple Layer—See recipe below

1 cup unsifted flour; stir to
 1/2 cup butter measuring
 1/2 teaspoon baking powder
 1/2 teaspoon salt
 2 large eggs
 3/4 cup sugar
 1/2 cup pineapple syrup—(see recipe for Pineapple Layer below)
 1 teaspoon vanilla

Prepare Pineapple Layer. On paper thoroughly stir together the flour, baking powder and salt. In a medium mixing bowl beat the eggs until thickened and lemon color; gradually beat in sugar—mixture should be very thick and ivory color. Add pineapple syrup and vanilla; beat to combine.

Add flour mixture; beat gently just until smooth. Pour over Pineapple Layer in pan. Bake in a preheated 350-degree oven until a cake tester inserted in center comes out without any batter sticking to it—40 minutes. With a small spatula loosen sides of cake. Turn cake upside down on a serving platter; allow to stand for several minutes; remove pan—brown sugar mixture will run down over cake. Serve warm; if desired, top with whipped cream.

Pineapple Layer
 Drain a 1 pound and 4/8 ounce can of pineapple slices; reserve 2/3 cup of the syrup for the cake batter. In a 10-inch black iron skillet melt 1/2 cup butter; sprinkle with 1/2 cup firmly packed dark brown sugar. Arrange pineapple slices in a single layer over sugar; there will be 10 slices of pineapple—you can fit them all in by cutting up 2 slices then inserting the pieces in the vacant spaces.

BUFFET SUPPER
 If you like white-wheat French bread, you'll enjoy these French Seafood Casserole, Juice Sharp Beans, Salad Bowl, Crusty Wholewheat Bread, Fruit Compote, Cookies

CRUSTY WHOLEWHEAT ROLLS
 1 package active dry yeast
 1/4 cups warm water
 1/4 teaspoon salt
 1 tablespoon sugar
 1 tablespoon butter, soft
 1/2 cups stoneground coarse wholewheat flour
 1/4 cups (about 1/2 cup) unbleached white cornmeal
 Dissolve yeast in water; add salt, sugar and butter. Stir in wholewheat flour. Gradually work in enough white flour to make a nonsticky dough. Turn out on lightly floured surface; knead for 10 minutes. Place in greased bowl; turn to grease top. Cover. Let rise in warm draft-free place until doubled—about 40 minutes. Punch down; turn out as before; divide in half.

Form each half into an eight-inch long roll; cut into eight pieces. Roll each piece so it is three inches long, tapering ends. Sprinkle two large greased cookie sheets with cornmeal and place rolls well apart on these; cover. Let rise as previously until doubled—about 40 minutes. Bake in a preheated 400-degree oven until lightly browned and crusty—about 25 minutes. Makes 16. Serve hot or reheat.

FAMILY FARE
 When you've baked a whole ham for a party, you can use the bones this way.

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Special Western Beef STEAKS

2-3 lb. average pack

Super-Right Pork Loin SLICED WESTERN

2-3 lb. average pack

SHOP A&P

The store that cares about you!

Super-Right Boned Sirloin Tip, Top or Bottom ROUND ROAST 12-oz. Jar 99c

Super-Right Frozen Chopped BEEF STEAKS 2 lb. Pkg. \$1.39

Capeland's Sliced, Boned or BAKED HAM 5-oz. Pkg. 59c

Super-Right All Meat Sliced Bologna 12-oz. Pkg. 49c

Cap'n John's Fresh Haddock Fillets 1 lb. Pkg. 59c

Quick Frozen White Flaky Sliced HALIBUT STEAK 6-oz. Pkg. 69c

Dependable Grocery Values!

As P Vacuum Pack COFFEE 2 pound can 99c

LIMIT 1 WITH 48 OR MORE ORDER EXCL. CIGARETTES

A&P BRAND SALE

Apple Sauce • Golden Corn • Cut Green Beans • Beets • Spinach

4 1-Lb. Cans 69c

Fruit Cocktail • Green Beans • Whole Green Beans

3 1-Lb. Cans 79c

Small Peas • Mixed Peas • Tomato Sauce

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ANN PAGE Regular Pudding Large Package All Flavors

Pea Pan Smooth or Crunchy PEANUT BUTTER 12-oz. Jar 45c

Subone-Brand GRAPE JELLY 2 Lb. Jar 39c

Ann Page CORN OIL Quart Bottle 69c

A&P BRAND PINK SALMON 6 1/2-oz. Can 45c

"Super-Right" Corned BEEF HASH 1-Lb. Can 39c

Bech-Nut Strained BABY FOOD 4-oz. Jar 10c

FIGHT THE FLU!

ASP 5-GRAIN ASPIRIN Bottle of 100 19c

ASP GARGLE AND MOUTHWASH 14-oz. Bottle 49c

Special! 10¢ Off Label TIDE^{EX} GIANT PKG. 3-lb. box 59c

LIMIT 1 WITH 48 OR MORE ORDER EXCL. CIGARETTES

MEAT COOKERY

MEAT COOKERY

Cool Values! A&P's Fresh Produce!

Red Riped Bulk TOMATOES lb. 39c

Large Head CAULIFLOWER lb. 39c

Red or Golden Delicious APPLES lb. 29c

Special! ANJOU PEARS lb. 29c

Special! FRESH TEXAS CARROTS 2 lb. bag 25c

Bakery Buys!

Juno Parker PEACH PIES 1 lb. 8-oz. Box 39c

Juno Parker Cinnamon Pound Cake 3 1/2-oz. Loaves \$1.00

Juno Parker Light Tender Angel Food Cake 1-lb. Ring 39c

50 EXTRA PLAIN STAMPS

50 EXTRA PLAIN STAMPS

25 EXTRA PLAIN STAMPS

25 EXTRA PLAIN STAMPS

Plaid Stamp gifts... on you they'll look great!

IF UNABLE TO PURCHASE ANY ADVERTISED ITEM, PLEASE REQUEST A RAIN CHECK! Please in this Ad are Good Through Sunday, Jan. 12.

THE SANFORD HERALD - Wednesday, January 9, 1968 - Page 14A

Ribbon Sandwich Trees
By Cecily Brownstone
Perfect for a holiday party as the stacks of ribbon sandwiches are slipped into a tree.
When we tried this gay offering at our home we found the sandwiches tasted as good as they looked.
The filling for these sandwiches is an excellent combination of hard-cooked eggs, cream cheese, deviled ham and mustard—just saucy enough for both young and old to nibble. Once you get the hang of shaping the "tree," there's nothing to it. So if this idea appeals to you, take time to read over the recipe a couple of times; then you'll know what it's all about. Make sure, too, that you have a rosy tray on which to form the tree.
You'll find these sandwiches taste good with tea, coffee or holiday punch. If there are any sandwiches leftover, cover tightly with transparent plastic wrap and store in the refrigerator.

RIBBON SANDWICH TREE:
Butter, room-temperature soft;
1 1/2 teaspoons prepared mustard
2 hard-cooked eggs, mashed
1 package (3 ounces) cream cheese, room-temperature soft
4 thin slices whole wheat bread, crusts removed
1 can (4 1/2-ounce) deviled ham
4 thin slices white bread, crusts removed
Raisins
Small pimiento-stuffed green olives
Tiny pickled cocktail onions
Cream, 1 tablespoon butter and 1/2 teaspoon of the mustard.
Mix together eggs, cream cheese and remaining teaspoon mustard.
Spread 4 slices wheat bread with mustard-butter mixture, then with deviled ham. Spread 1 side of each white slice with plain butter and place, buttered side down, on top of deviled ham. Spread top of white slices with butter, then with egg mixture. Cover with remaining wheat slices.
Wrap these four stacked sandwiches in transparent plastic wrap and chill.
Cut each sandwich into 6 slices. Cut 6 slices in half to make 12 squares; cut remaining 18 slices diagonally in half to make 36 wedges. Makes 48 small sandwiches.
Arrange sandwiches on large tray—at least 12 by 10 inches—to form a tree. Use 3 layers of 2 squares side by side (4 squares) to form base; 2 layers of 6 squares to a vertical column (12 squares) to form trunk; 2 layers of 2 wedges side by side at top of trunk (4 wedges) to form point; and 2 layers of 7 wedges pointing outward on each side of trunk (14 wedges on each side) to form boughs.
For tree ornaments, garnish tip of boughs with radish slices cut in star shapes, small stuffed olives, and cocktail onions. If you like you can insert a clove in one end of each cocktail onion.

Fund Raised For Family
ST. LOUIS (AP)—A fund for the widow and children of Raymond J. Sansone, an automobile worker killed while chasing a purse snatcher, has passed the \$2,000 mark.
The St. Louis Grand Jury Association reported Monday individual contributions ranged from two quarters from a 16-year-old to several \$500 donations.
Sansone, 30, pursued a youthful purse snatcher he saw attack an elderly widow New Year's Eve and he was shot fatally. He and his wife Ruth, 24, had four children with another one on the way.

Couple Face Dope Charge
GAINESVILLE, Fla. (AP)—Cheryl Lynn Roberts, 23, a Gainesville school teacher, and her husband Larry, 23, University of Florida engineering student, were arrested Monday for possession of marijuana.
City police signed an affidavit for their arrest and the couple was apprehended with a county warrant. They were released from Alachua County Jail on \$500 bond each.
Mrs. Roberts is a teacher at Howard Bishop Junior High School.

PARK SHOP

★ THURS. ★ FRI. ★ SAT. (JAN. 9 • 10 • 11) SPECIALTY DEPARTMENTS



YOUR CHOICE
ALL GRINDS
COFFEE
Sharfine
LB. CAN **37¢**
"MAXWELL HOUSE"
LB. CAN **47¢**
LIMIT: ONE OF YOUR CHOICE WITH YOUR \$5. OR MORE, FOOD ORDER, PLEASE

"HUNT'S"
CATSUP
14 OZ. BOTTLE **19¢**

"VEGETOLE"
3 LB. CAN **47¢**

"OAK HILL"
PEACH HALVES
NO. 2 1/2 CAN **25¢**

EVERFRESH BANANA NUT CAKE
16 OZ. EACH **49¢**

EVERFRESH BREAD
20 OZ. LOAVES **69¢**

TRUCKLOAD SALE

"HICKORY-SMOKED"
PICNICS
LB. **28¢**

"ARMOUR'S" PURE SHORTENING
"VEGETOLE"
3 LB. CAN **47¢**

"OAK HILL" PEACH HALVES
NO. 2 1/2 CAN **25¢**

EVERFRESH BANANA NUT CAKE
16 OZ. EACH **49¢**

EVERFRESH BREAD
20 OZ. LOAVES **69¢**

Copeland
ALL MEAT
FRANKS
12 OZ. PKG. **39¢**

Copeland
"HICKORY-SMOKED"
PICNICS
LB. **28¢**

FRYERS
NO LESS THAN 5 LBS. PER PKG. **\$1.98**

U.S. NO. 1 "WHITE"
POTATOES
10 LBS. (VENT-VU BAG) **48¢**

"FANCY MCINTOSH" APPLES 3 LB. BAG **47¢**
"CRISP" FLA. CELERY LARG. STALK **17¢**
"SWEET CALIF. RED GRAPES" 1 LB. **23¢**
"FRESH 'N' CRISP" CARROTS 2 ONE LB. CELLO BAG **25¢**

Copeland
ALL MEAT
BOLOGNA
LB. PKG. **58¢**

Copeland
"FRESH 'N' LEAN"
PORK ROAST
LB. **38¢**

Copeland
"FRESH 'N' LEAN"
BOSTON BUTT
LB. **48¢**

CHUCK ROAST
LB. **45¢**

Steak
SIRLOIN • CLUB
ROUND • SWISS
LB. **88¢**

Steak
RIB
FAMILY
LB. **78¢**

Steak
CHUCK
LB. **58¢**

FRESH "100% PURE" GROUND BEEF 4 LB. **\$1.88**
"LEAN 'N' TENDER" ALL MEAT STEW 1 LB. **68¢**
"BAR-B-QUEING" BEEF SHORT RIBS 1 LB. **48¢**

Copeland
"OLD-FASHIONED" COUNTRY THICK-SLICED
BACON
I.B. **48¢**

SCORE! with these

"FRESH 'N' LEAN" SPARE RIBS 1 LB. **48¢**
"FRESH 'N' LEAN" PORK LOIN ROAST 1 LB. **58¢**
"FRESH 'N' LEAN" PORK STEAKS 1 LB. **58¢**
"FRESH 'N' LEAN" GEORGIA BACKBONE 1 LB. **58¢**
"COPLAND" TASTY HOG CHITTERLINGS 1 LB. **38¢**
"COPLAND" BANGER SLICED BACON 1 LB. **48¢**
"SUNNYLAND" PIG LINKS 10 OZ. PKG. **59¢**
"QUICK-FROZEN" SPRING LAMB LEGS 1 LB. **68¢**
"QUICK-FROZEN" SPRING LAMB SHOULDER 1 LB. **48¢**
"QUICK-FROZEN" SPRING LAMB SHOULDER CHOP 1 LB. **58¢**

CHUCK ROAST
LB. **45¢**

"BORDEN'S" ASS'D. FLAVORS
ICE MILK
1/2 GAL. **38¢**

Morton
APPLE • PEACH • COCONUT
PIES
20 OZ. PKGS. **3 \$1.00**

Breeze
GIANT BOX
HEAVY-DUTY DETERGENT!
"BREEZE"
47¢
LIMIT: ONE WITH YOUR \$5. OR MORE, FOOD ORDER, PLEASE

DAIRY FOODS
FLA. GRADE "A"
EXTRA LARGE
EGGS
DOZ. **59¢**

"SHURFRESH" BISCUITS "MASTER" COTTAGE CHEESE 6 OZ. CANS **49¢**
3 LB. CUP **49¢**

"FOOD KING"
QUARTERS
OLEO
LB. PKG. **15¢**

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All Stores
OPEN 7 DAYS A WEEK

SANFORD
★ 25th & Park Ave.
MON-THUR... 8AM-7PM
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SANFORD
★ 4th & Sanford Ave.
MON-THUR... 8AM-7PM
FRI & SAT... 8 - 9 -
SUNDAY... 8 - 6 -

SANFORD
★ 1100 W. 13th ST.
MON-THUR... 8AM-7PM
FRI & SAT... 8 - 9 -
SUNDAY... 8 - 1 -

Walnut Bread Delicious
By Cecily Brownstone
AP Food Editor
FAMILY DINNER
Our favorite whole wheat nut bread is easy to make. Served with Mustard Sauce.
Potatoes • Paprika Cauliflower
Fruit Salad • Walnut Bread
WALNUT BREAD
1/2 cup unbleached white flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup unbleached coarse stone ground whole wheat flour
1/2 cup egg
1/2 cup firmly packed dark brown sugar
1 cup buttermilk
1 cup broken (medium course) walnuts
Grease entire inside surface of a minimum loaf pan (8 1/2 x 1 1/2 by 2 1/2 inches). On wax paper, thoroughly stir together white flour, baking powder, baking soda and salt. Stir in whole wheat flour.
In a medium mixing bowl beat egg and sugar until very thick and there are no sugar lumps. Add buttermilk and flour mixture; beat just until dry ingredients are moistened. Fold in walnuts.
Turn into prepared pan. Bake in a preheated 350-degree oven until a cake tester inserted in center comes out clean—about 40 minutes. With a small spatula loosen sides of loaf; turn out on wire rack; turn right side up. Cool completely. Wrap tightly in transparent plastic wrap for several hours to soften crust before slicing.

By Cecily Brownstone
AP Food Editor
CHILDREN'S PARTY
Peanut Butter and Bacon Sandwiches
Carnet Cuts • Apple Wedges
Ice Cream • Milk
Chocolate Popcorn Squares
CHOCOLATE POPCORN SQUARES
1 package (5 ounces) pop-in-the-pan popcorn
1 cup corn syrup
1/2 cup butter
1 tablespoon vanilla
2 squares (2 ounces) unsweetened chocolate
1 cup chopped pecans
Pop corn according to package directions and pour into a greased large bowl. In a saucepan mix together corn syrup, sugar, vanilla and chocolate squares. Cook until candy thermometer reaches 340 degrees. Remove from heat; add pecans to syrup mixture. Pour syrup over popcorn and mix well. Spoon popcorn onto greased wax paper; shape into a rectangle; cut. Cut in squares; makes two dozen.

FAMILY DINNER
When there's bulk sausage in the freezer, use it this way:
Beef Sausage Loaf Potatoes
Carrots with Celery
Apple Betty Beverage
BEEF SAUSAGE LOAF
1 1/2 pounds ground chuck beef
1 egg, unbeaten
2 1/2 thin slices white bread, include crusts and crumb fine
1/2 cup milk
1 teaspoon salt
1/2 teaspoon pepper
1 medium onion, finely grated pulp and juice.
In a medium mixing bowl mix beef and sausage. Add remaining ingredients and mix well. Pack firmly into a 9 by 3 by 3 inch loaf pan; turn out onto a greased 15 by 7 1/2 inch pan. Mixture will be soft and will flatten slightly, but it will hold its shape. Bake in a preheated 350-degree oven for one hour. Use two wide spatulas to remove loaf from pan to warm platter. Serve at once.

SUNDAY DINNER
An interesting, nutritious and easy-to-fix first course makes a perfect starter for brunch.
Baked Spiced Grapefruit
Barbecued Beef Toasted Buns
Salad Bowl
Cheese Cake Beverage
BAKED SPICED GRAPEFRUIT
1 medium or large grapefruit
1/2 cup light brown sugar, loosely packed
1/2 teaspoon mace
Have grapefruit; remove any seeds; loosen segments from surrounding membranes with a small sharp knife. Thoroughly stir together the brown sugar and mace; sprinkle over grapefruit. Place in a shallow pan (some of the juice will ooze out) and bake in a preheated 400-degree oven until hot through about 10 minutes.

Southern Pecan Cakes

By Cecily Brownstone
Associated Press Food Editor
Everyone who has tasted this Southern Pecan Cake knows the flavor and velvety texture. The recipe was adapted from one given to me by a friend whose aunt acquired it from the wife of a retired dean of men at the University of Kentucky. Now that you know about its quality and lineage, let's go on to the baking.

The only point at which you might have a question is when the eggs are beaten in. Directions say to "beat well after each" in the last direction, a large electric mixer was used and each egg was beaten in until thoroughly blended; at low speed it took only 15 seconds for each egg. If you use a small portable electric hand beater or do the beating with a wooden spoon, you'll have to increase the time. When no egg can be seen in the batter, it will have been beaten enough.

You'll notice, too, that the recipe calls for a one-pound package of light brown sugar. Use just that. This way you won't have to measure or pack down and you'll have exactly the right amount of sugar for the cake. **SOUTHERN PECAN CAKE:** 1 package (15 ounces, raisins) 1 jar (8 ounces) red glacé cherries, coarsely chopped ¼ pound shelled pecans, coarsely chopped 4 cups sifted flour 1 teaspoon double-acting baking powder ¼ teaspoon salt ¼ teaspoon cinnamon ¼ teaspoon nutmeg 1½ cups solid all-vegetable shortening 1 package (1 pound) light brown sugar 6 large eggs ¼ cup bourbon ¼ cup water Grease a 10-inch tube pan; line bottom and side with foil; grease foil.

On wax paper mix raisins, cherries and pecans with one cup of the flour; set aside. On another sheet of wax paper sift together the remaining three cups flour, baking powder, salt, cinnamon, nutmeg and cloves. In a large mixing bowl cream shortening and sugar. Add eggs one at a time, beating well after each. Add sifted flour mixture in four additions, alternately with bourbon and water, beating until smooth after each addition. Add fruit-and-nut mixture; mix thoroughly. Turn into prepared pan.

Bake in a preheated 350-degree oven until a cake tester inserted in the center comes out clean—2 hours and 4 minutes. Place cake in pan on wire rack to cool for about half an hour. With a narrow spatula, loosen foil around sides. Turn out on wire rack. With another rack, turn right side up. Cool completely. Cover lightly with transparent plastic wrap and store in a tightly covered tin box in a cool place. Store overnight before slicing. Then, if you like, you can give it a snowy dusting of confectioners' sugar.

Note: We don't know whether the original donor of this recipe added spirits to her cake, but we strongly recommend your doing so. To follow our way, pour bourbon into the crack in the top of the cake. With a cake tester, prick all surfaces. Very slowly dribble bourbon over the entire surface. We used a plastic bottle, one that has never had anything in it but spirits with a very narrow spout for the dribbling; a virgin-clean bottle with a spring-er-type cork can also be used. For storage we wrap the bourbon-laden cake in transparent plastic wrap. Place it in a tin box, cover it tightly and put it away for several days to allow the bourbon to do its work and the surface to dry somewhat. In cutting the cake, slice it fairly thick and then cut into small pieces.

Able Bodied
FORT MYERS, Fla. (AP)—The skipper of Ship 1 of the Sea Explorers thinks attendance will soon top that of the first three female "Cable-Headed" seamstresses admitted to the club. "I expect our meetings will be a lot more popular now," said Skipper James Harris. The girls are Marie Eiken, 14; Patricia Boone, 14; and Susan McMillen, 15.

Twenty million people around the world died during the "Spanish influenza" epidemic of 1918-1919.



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CHOPS... 1.39
CHOPS... 1.19

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Coffee Cake? Ideal For Brunch

By Cecily Brownstone
Associated Press Food Editor
An elaborate dessert is entirely out of place at the routine weekend meal, called brunch. But still we've noticed that a sweet ending is always welcome. To fill the bill, we suggest a coffeecake made from biscuits, mix dough and filled with raisins and mince-meat.

The better the mince-meat, the better the filling. We like a brand that comes in a jar and includes rum and brandy among its ingredients. **COFFEECAKE**
1 cup raisins
1 cup ready-to-use mince-meat
2½ cups biscuit mix
2-3rd cup milk
3 tablespoons butter, melted
Confectioner's Sugar Frosting (See recipe below)
Butter entire inside surface of a round nine-inch layer cake pan.

In a small bowl stir together the raisins and mince-meat. Into a medium mixing bowl turn the biscuit mix, milk and two tablespoons of the butter; stir to form a soft dough. Turn out on a prepared pastry cloth. With a prepared stocker-covered rolling pin, roll out to an 18 by 8-inch rectangle. Cut in half lengthwise. Spoon raisin-mince-meat mixture lengthwise down center of each piece of dough. Fold edges over on each and pinch edge together to seal and cover filling.

Roll the two long strips in the prepared pan, joining two of the ends to make a continuous coil. With kitchen scissors, snip through top of coil at two-inch intervals. Brush with remaining tablespoon butter. Bake in preheated 400-degree oven until browned 25 to 30 minutes. Turn out on a wire rack; turn right side up on a serving plate. While still hot, drizzle with Confectioner's Sugar Frosting. Adding the frosting while the coffeecake is hot gives a glazed effect. Serve warm or cold.

Makes one nine-inch round coffeecake.

CONFECTIONER'S SUGAR FROSTING
¾ cup sifted confectioner's (powder) sugar
1 tablespoon hot tap water
½ teaspoon vanilla
In a small bowl with a spoon beat together the sugar, water and vanilla. Make this frosting shortly before the Raisin Mince-meat Coffeecake comes out of the oven so it will be ready to use while the coffeecake is still hot.

FAMILY SUPPER
Try this great dish when you want a meatless main course.
Minestrone Crusty Rolls Tagliarini with Butter Clam Sauce

Fruit and Cheese Beverage TAGLIARINI WITH BUTTER CLAM SAUCE
1 package (2 ounces) tagliarini
¼ pound (1 stick) butter
1 teaspoon minced garlic
2 cans (each 7½ ounces) minced clams
Cook tagliarini with amount of water and salt called for on package until barely tender—this may be a few minutes less than package directions suggest; drain. In the clean cooking pot over low heat melt the butter, adding garlic; add tagliarini and toss well. Mix in the minced clams (including liquid in the cans) and simmer, tossing a few times, until most of clam liquid is absorbed—this will take only a few minutes. Add more salt if needed. Serve at once, passing a pepper grinder. (Tagliarini are thin flat long noodles about ¼-inch wide.)

GOOD LUNCH
Try this really savory ham spread for sandwiches.
Split Pea Soup
Ham Spread Sandwiches Salad Tangers
HAM SPREAD SANDWICHES
1 cup finely ground leftover baked ham, packed down
1-3rd cup undrained India type sweet pickle relish
1-2rd cup mayonnaise
1 teaspoon prepared mustard
12 thin slices buttered bread
Thoroughly mix together ham, relish, mayonnaise and mustard; makes 11-3 cups packed down. Make sandwiches of the ham mixture and the bread. Cut each sandwich into two triangles. Makes six sandwiches.

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Food Fair advertisement featuring various grocery items and prices. Items include: Sliced Pork Loin Chops (68¢), Ground Beef (5'1.99), Fresh Fryers (29¢), Cheese Slices (69¢), Fish Fillets (39¢), Butter (69¢), Smoked Sausage (79¢), Pure Pork Sausage (89¢), Sliced Bacon (49¢), Bananas (10¢), U.S. No. 1 White Potatoes (49¢), Apples (59¢), Yellow Onions (29¢), Salad Tomatoes (27¢), Florida Oranges (3¢), and U.S. Choice California Steak (79¢).

Food Fair advertisement featuring various grocery items and prices. Items include: French Stick (25¢), Corn (6/51), Nabisco Premium Saltines (31¢), Libby's Peaches (3/51), Pies (38¢), Kleenex Paper Napkins (FREE), Kleenex Paper Towels (4/\$1.00), Tuna Fish (5/51), Carnation Instant Breakfast (99¢), Aspirin (19¢), Babbitt Cleanser (9¢), Rich-Tex Shortening (49¢), Peanut Butter (89¢), King Size Ajax (99¢), and various other household goods.

Move On To Save Grant Mansion

By DONNA ESTES
Move got underway last night to save from destruction the old Grant-McIntyre Mansion in Altamonte Springs. The old home built and originally owned by the daughters of President U. S. Grant in the 1880's is located on busy SR 436 right in the midst of planned commercial development.

Wanted. It was pointed out many avenues of funding, both federal and state, are open for exploration. Other problems facing the group are acquisition of the house and gaining of an appropriate site for its re-location.

Group of leading citizens met at the mansion exterior of the mansion and addition of heating and air conditioning facilities would cost some \$50,000. First project of the association is to have the create a museum of historical import in South Seminole.

Mansion placed on the National Register for historical preservation. If the home is designated on the register, it cannot be destroyed. Moneys were allocated for extensive viewing by an agent of the Register.

The Sanford Herald

Phone 322-2611 or 425-5938 Zip Code 32771
WEATHER: Wednesday 71-41; cooler Friday.

VOL. 61, NO. 107 - AP Leased Wire - Established 1908 - THURSDAY, JANUARY 9, 1968 - SANFORD, FLORIDA - Price 10 Cents

Citizens Plan Urban Protest

By BILL SCOTT
The reluctance of some members of the Orange-Seminole legislative delegation to introduce measures at Tallahassee to allow Sanford residents a referendum on the need for urban renewal in the Georgetown and Goldsboro areas of the city may result in a massive "sit-in" at 7:30 p.m. Jan. 16, when the legislators meet in the Seminole County legislative hearing in the court house.

Area Growth To Skyrocket

Seminole County's growth is expected to be skyrocketed by 1990, according to a regional plan released today by the East Central Florida Regional Planning Council and contained in a publication titled "Countdown for 1990."

Ellington Ducats Placed On Sale

All-out promotion in the sale of tickets for the Feb. 6 performance by the world-renowned Duke Ellington Sanford Civic Center got underway today by Downtown We Care Merchants, sponsors of the concert.

Burglars Hit Twice

Two burglaries are being investigated by Seminole County authorities. An entry at the T. W. Lawton School at Oviedo resulted in extensive damages to a window and door of the facility.

At Altamonte Springs

Summer Rec Program Studied

By VIRGINIA SCRUGGS
Donald Martin and Albert Sabbarose took their seats as Altamonte Springs' new city councilmen and were immediately appointed fire marshal and utilities commissioner, respectively, at Wednesday night's meeting.

City Hall Rests In New Board

Final item of business necessary before construction can commence on the \$200,000 planned governmental complex for the City of Casselberry was left to the hands of the incoming Council by the city's governing body last night.

Sen. Bill Gunter Tells

He has requested a written legal opinion from the attorney general on the interpretation of the section of the new Constitution which bans a person from holding two offices at the same time under the government of the state, counties and municipalities.

Kiddieland Returning

Kiddieland proved such a success last two years that it will be returned again late this month, according to Sidney Vibien Jr., president of the Sanford Downtown "We Care" Merchants Association.

Anyone Seeing a Stray Large Yellow Cat

in the Ravenna Park area is requested to call 322-6379. The cat was a new pet and bit its mistress and her daughter. They want the cat returned so that it can be examined for rabies.

Find the one who didn't join our Christmas Club last year

If you noted the non-smiling face you chose the right one. Obviously he wasn't prepared to make his Christmas happier for his family and a lot earlier on his pocketbook. We're sure you would rather be one of the smiling group. So why not start your Christmas Club now. We like to see every body happy at Christmas.

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