# Evening Herald 74th Year, No. 35-Thursday, October 1, 1981-Sanford, Florida 32771 Evening Herald—(USPS 481-280)—Price 20 Cents

# Reagan Cutback Ax Swings, Ends Her Casselberry Job

feeling the pinch from President Reagan's cutbacks, Leona Cadenhead has felt the full swing of the ax.

Miss Cadenhead was terminated as Casselberry's grants coordinator Wednesday "because the city didn't refund my position." She said the city didnot feel the position could be refunded because of the lack of government funding due to the cutbacks.

"The city fathers felt that with grant cutbacks a full-time grants coordinator position is not warranted," she said.

While some government agencies are "They will join my duties with the city planner's duties to save the taxpayers some money."

> Miss Cadenhead received a salary of about \$13,000 annually. She has been employed by the city since Jan. 2 in the grants position.

"I have no job plans as yet," she said. "I plan to do some heavy-duty babysitting to help out my sister when her new baby comes, and then take a vacation. When I get back from vacation to find work in social services or I'll start job-hunting."

Miss Cadenbead, a 1972 graduate of the University of Central Florida in sociology, said she does not want to get back into grant work. Instead, she plan-

'It is difficult to work with politicians in general, because they aren't very objective."

program administration

"You may work day and night in short periods, and the rest of the time is ministration was "pretty easy" to work research, consulting and so forth. The worst thing, though, is that I had no assistant and had to do all of the clerical work myself."

Miss Cadenhead said it has been "difficult," working for Casselberry in the grants coordinator position for several reasons.

"It is difficult to work with politicians in general, because they aren't very objective," she remarked. "Their main She said that while the city ad-

with, she was often restricted in the performance of her duties. "I believe in telling the council the whole truth," she said. "And sometimes

others don't want me to tell the whole thing. The mayor (Owen Sheppard) says I'm too direct-but that's the way I am." City Planner Dale MacMahon will assume Miss Cadenhead's grant-

s-coordinating duties. - TENI YARBOROUGH



LEONA CADENHEAD

# Terror **Mystery Car Ran Woman Off Road**

By DIANE PETRYK Herald Staff Writer

When 19-year-old Marjorie Challant started out to drive from Sanford to her home in Geneva about 10 p.m. Monday, she didn't know it was going to be a trip into terror.

She was heading eastbound on State Road 46. It had been a routine day. She was returning from a visit with a friend and said she wasn't thinking about anything in particular.

Then she noticed a car behind her was sticking rather close to her humper. She slowed down so it could pass, but it didn't. They just kept flashing their high beams on and off, on and off," she said.

"I got ready to pull over," she continued, "but then I thought why? They could pass. There was no traffic coming in the opposite direction

That decision, police say, may have saved Ms. Chalfant from being raped.

Florida State Trooper Ron Davis said there have been attempts in the Seminole County area to get young women to pull off the road by men pointing to a tire indicating it's going flat or by flashing their lights or some other means. The intent usually is rape, he said, and he advises women or men not to stop under such circumstances but to drive to the nearest well lighted area to seek help if necessary.

Ms. Chalfant, however, was in a fairly deserted area, and there were no places to stop where other people would be

And when she didn't stop, that seemed to anger the person or persons in the car behind her, she said.

They started accelerating and hitting her rear bumper, she

"I thought they must be real psycho types who were mad because I didn't pull over," she said, relating how she was starting to become frightened.

They kept up the bumping for a few minutes, she recalled, then "tore around me at a rate of speed and disappeared." Ms. Chalfant said she didn't see any cars for about 10 miles, so she started to relax again.

Then, suddenly, a car pulled out behind her as if it had been

See WOMAN, Page 3A

# Warning Tire's Not Flat; **Keep On Going**

What if, while you're driving, somebody rolls down his window, points to your tire and says it's going flat? "Don't stop," advises Florida Highway Patrol Trooper Ron

Davis, who works out of Sanford, is investigating Monday evening's terrorizing of 19-year-old Marjorie Chalfant of

Before being driven into a ditch as she was driving along State Road 46, someone had tried to get her to pull off the road by flashing their lights repeatedly while following close

"It's an old trick," Davis said. "Someone will try to get you. to pull over by saying something's wrong with your car or by flashing his lights or other means. The intent usually is rape.

"So many people assume they should pull off the road if someone says there's something wrong with their car. Women will usually pull off and check," he said. "This is not the thing to do. First go to the nearest well lit area, and do not exit the

car," he advised "Do not shut off your engine." If it seems like someone is following, he said, bonk your born constantly until you get someone else's attention.

If nothing seems wrong with your car, don't stop at all, he

About three months ago a man in Seminole County was driving around pointing to tires and advising women drivers their tires were going flat, Davis said. Now, with the Chalfant incident, the Highway Patrol has issued a five-county bulletin asking agencies to report any similar incidents. The police will be looking for a pattern, David added.

At this point, he said, police believe it was one man who forced Ms. Chalfant off the road about five miles east of

"Where she was, if I had a flat I'd continue driving until it came off the rim," Davis said. "It's not a good area."

He also had some advice about unmarked police cars. To avoid getting accosted by someone impersonating an officer, don't stop for an unmarked car - even if it has a flashing blue light on the dash - unless there is an audible siren. "Then request proof," he said.

"Officers in unmarked cars are trained to exit the car with their identification open in their hand. Request that they present their badge and ID, if they are not in uniform," he advised. - DIANE PETRYK



Altamonte Springs Police Officer William White talks from his "office" to police radio dispatchers about a complaint call. He and fellow officers spend about eight hours a day responding to the public's calls for help and traveling the streets of Altamonte Springs, aiming, by

# Altamonte Cops' Job Not Like

Herald Staff Writer The police vehicle drives into the parking lot at an Altamonte Springs bar, It's 10/54

Police Sgt. Bill Martin walks up to a parked van where two men are feaning against the vehicle, apparently smoking cigarettes. All the while, Martin is talking into a microphone fastened to his shirt on his shoulder.

"This is 313. I'm 10-7 at ..." (gives his location). The voice from the little box receiver answers, "10-4, 313, 2254 hours." Martin asks the two men to provide himwith proper identification. They hand him

their driver's licenses, and Martin returns to his vehicle. After a brief discussion with the concerning the identity of the men, Martin

returns to talk to them again. Although no arrests are made, Martin warns the driver of the vehicle not to drive because of his intoxicated state. A personknowing the two men offers to take them

Martin leaves the parking lot, and once again "cruises" the city, "We aren't here to harass anyone or violate anyone's rights," Martin says. "We are here to make sureeveryone's rights - the bar manager, the

individual questioned, the patrons of the

bar, the taxpayer - are protected." In the minds of many, a police officer's job is glamorous, dangerous, rewarding, and even conseal at times. Television shows and movies have created these images for viewers through such shows as "Serpico," "Kojak," "The Blue Knight," "Adam-12," "Dragnet," "Hill Street Blues" and "Barney Miller."

The police officer is seen wrestling with crime day and night, almost always "getting his man."

But, as the old saying goes, 'Things are not always as they seem," and according to Altamonte Springs police, their job doesn't always go the way television shows do.

"Sometimes we can go all night or two or three nights without any major incident or Altamonte Springs dispatcher, in code, arrest," Martin says, He adds that occasionally "something big goes down," but on the average there is nothing happening

in the city as dramatic as television shows. The Altanionte Springs Police Department employs 46 sworn police officers, according to Police Chief Barry Cook. Of these, 22 are assigned to the street patrol, and there are three sergeants assigned to

the patrol division for supervision. "We have four geographic zones at present," Cook notes. "We usually have See GLAMOUR, Page 2A

# Anti-Flooding Grant Is OK'd

Herald Staff Writer

The Federal Emergency Management Agency has approved a federal grant of \$5,160 to combat possible flooding at Seminole County's emergency operations center at Five Points in south Sanford, U.S. Rep. Bill McCollum has announced.

The grant funds will be used not only to purchase a back-up pump for installation outdoors at the front of the year-old, \$500,000 facility to help prevent flooding there, but also to complete other details at the structure, said Gary Kaiser, county director of public safety,

Kaiser said an outside roll-down door is to be installed to protect from the weather the dieselgenerator that powers the facility. Also to be purchased with the funds are devices to monitor national networks to coordinate information during hurricanes, and a washer, dryer and stove for the facility. He said this equipment is required by federal mandate.

The emergency operations center, to be used extensively during a hurricane or other natural or manmade disaster, houses more than \$500,000 worth of equipment. In recent

months it was discovered that ramps into the partly underground facility channeled drainage water into the building, threatening the sensitive equipment,

At the time, Kaiser and architect Keith Reeves said the center could flood if a highimpact storm dropped an excessive amount of water in a short time. They suggested that the county spend \$14,000 for a high-capacity pump and installation.

The majority of the county commission, led by Commissioner Bill Kirchhoff opted instead to install a lesser-capacity pump already owned by the county and to construct buffer areas to direct drainage water away from the facility. The work was done for less than

Kaiser said the new pump to be purchased with part of the grant money will provide further back-up to the other drainage measures taken last summer.

Kaiser said the county applied for a \$7,000 grant, but only \$5,160 was approved. He said he hasn't been notified what items have been disapproved by the federal agency. The county is to match the federal grant with dollar for



Herald Pholo by Tom Vincent

#### THEY'RE GOOD SKATES

Four Hyannis, Mass., men skated through Sanford today, fulfilling a pledge to skate the 1,500 miles from north to south to benefit the March of Dimes drive against birth defects. Paul Bearse, 20, Johnny Wright, 20, Roy Wyns, 19, and Michael Donoghue, 23, left Hyannis Sept. 15 and skated 12 hours per

day on their trek, covering about 100 miles a day. The foursome solicited pledges of one cent per mile, and hope to raise \$7,500 for the March of Dimes. The trip was to end in Jacksonville, but the skaters decided to come farther south to Sanford. They were accompanied by Jeff DaLuz, 23, of Hyannis, who drove alongside in a car at a speed of 20 miles an hour. They were to visit Walt Disney World today and return to Hyannis tonight. Wright visited his aunt, Bessie Wright, of 1604 W. Eighth St., Sanford, while he was here.

Lake Mary Garbage Fees Hiked

# Council: Why Didn't You Ask Us?

Officials of Superior Sanitation Service are to be from the Longwood firm seeks three months' asked by the Lake Mary City Council at a 7:30 p.m. meeting today why the firm notified city residents of a \$1 monthly increase in collection fees without prior council approval.

The non-exclusive franchise under which Superior operates in the city requires council approval of rate changes.

Fran Durrenberger, resident, complained at last week's council meeting that her most recent billing - rezoning requires one-half-acre home sites.

payment in advance, beginning today, of a new \$8 monthly rate, up from \$7.

The council instructed City Manager Phil Kulbes to request Superior Sanitation officials to appear before the board to explain their action.

In other business, the council will hold a public bearing to consider rezoning a 43.9-acre tract, Countryside II, adjacent to Country Club Road, from agriculture to RIAAA. A restriction in the

The council also is to consider the final site plan for Cardinal Oaks, Phase 2. Developer Larry Dale plans to develop 89 lots on the 112-acre parcel, south of Main Road.

The council will be asked to approve a change in zoning from agriculture to planned unit development for the 20-acre parcel, north of Lake Bingham, across from Seminole Community College. The city's Planning and Zoning Commission unanimously recommended the change in zoning. -

#### Bridge. Crossword .2B Sports. 6-7A Television

Weather

Herald feature writer Merla Manor hasn't gone to the dogs - but she'll tell you all about breeding them - in the Herald's LEISURE magazine Friday.

# Loads Of Recipes Inside Today With First Annual Cookbook

# **IN BRIEF**

#### Two Men Face Charges In Turtle Transporting

ORLANDO (UPI) - Two Orlando men are slated to appear before the federal magistrate on a charge of illegally transporting a 200-pound loggerhead turtle, an endangered species.

Federal officials were still seeking a third man. Kenneth Hamlin and Samuel Burroughs were arrested Wednesday.

Warrants for their arrests were issued after an anonymous caller reported that the men took the turtle off Cocoa Beach Sept. 12. The call was made to the Florida Marine Patrol, which later received information that the remains of the turtle had turned up in a garbage can in an Orlando trailer park.

#### Red Tide Killing Fish

looking for red tide concentrations.

ST. PETERSBURG (UPI) - Heavy rains and hot weather have brought the annual "bloom" of fishkilling red tide along the Gulf coast.

One flah kill off Longboat Key has prompted a ban on

shellfishing in Sarasota County. The Coast Guard sampled Gulf waters offshore from St. Petersburg Beach to Sanibel Island on Wednesday,

#### Halloween, FSU Don't Mix

TALLAHASSEE (UPI) - Leon County police want to change Halloween to keep tiny ghosts and goblins from mixing it up with adults celebrating Florida State University Homecoming which falls on Oct. 31,

Police Chief Melvin Tucker says the city could face a "unique and dangerous situation" if they go ahead with the Saturday observance, suggesting instead that it be observed in Tallahassee and Leon County on Friday, Oct. 30.

He told Mayor Hurley Rudd that law enforcement officers will be busy keeping the peace at the Saturday barbecue and football clash and the North Florida Fair which will be in full swing at the same time.

#### Refugee Policy Criticized

MIAMI (UPI) - Haitians in Miami say the U.S. government's plans to turn back boatloads of refugees from Haiti will lead to even more human suffering in the impoverished Caribbean nation.

"They are going to take these people and return them to torture and to the lion's mouth," said the Rev. Gerard Jean-Juste, head of the Haitlan Refugee Center. "The U.S. government is going to participate in that bloodshed."

#### Black Leader Jailed

JACKSONVILLE (UPI) - Leford Tobias, an exconvict who operated a highly successful job training program, which rehabilitated other ex-cons, is himself case.

Tobias, 40, who went to prison several years ago for a robbery, had become a leader of the black community. since his release through the success of his program, Community Self Help Co-op Inc.

#### **Nursing Shortage Eased**

TALLAHASSEE (UPI) - Nurses at Shands Teaching Hospital can elect to work seven straight days and then take an equal number of days off. Officials of the Gainesville facility reported to Cabinet aides Wednesday that such novel work schedules - along with improved pay - have helped reduce the medical center's shortage of nurses.

#### WEATHER

NATIONAL REPORT: A cold front pushed thunderstorms across the Mississippi Valley into the Great Lakes region today. Thunderstorms along the Pacific Coast and in southeastern Michigan left thousands of residents without power. A thunder and lightning storm along the Pacific Coast moved into California Wednesday, sparking brush fires, power outages and dozens of traffic accidents. Heavy rains lashed the Los Angeles area and broke a 163-day dry spell. About 80,000 people were without power for up to four hours. Thunderbolts in the San Fernando Valley were so loud that some residents called police, reporting explosions in their neighborhoods.

AREA READINGS (9 a.m.): temperature: 78; overnight low: 73; high: 88; barometric pressure: 30.10; relative humidity: 78 percent; winds: northeast at 6 mph.

FRIDAY TIDES: DAYTONA BEACH: highs, 11:31 a.m., 11:49 p.m.; lows, 4:55 a.m., 5:32 p.m.; PORT CANAVERAL: highs, 11:23 a.m., 11:41 p.m.; lows, 4:46 a.m., 5:23 p.m.; BAYPORT: highs 3:39 a.m., 4:52 p.m.; lows, 10:33 a.m., 10:31

BOATING FORECAST: St. Augustine to Jupiter Inlet, Out 50 Miles: Winds east to southeast 10-15 knots today, becoming variable 10 knots or less tonight. Winds shifting northeasterly and increasing to around 15 knots Friday. Seas 3-5 feet, but increase in the north Friday. Widely scattered showers and a lew thunderstorms.

AREA FORECAST: Partly cloudy through Friday with a slight chance of thundershowers today and Friday. Highs in the mid- to upper 80s. Low tonight near 70. Winds east to southeast 10-15 miles per hour today becoming variable 10 mph or less tonight. Rain probability 20 percent today and Friday.

EXTENDED FORECAST: Florida except northwest -North and central, fair and a little cooler. Lows averaging in the mid to upper 50s north to mid 60s central. Highs in the upper 70s to near 80 north to low and mid 80s central. South, chance of showers and thundershowers Saturday and Sunday then partly cloudy Monday. Lows in the 70s. Highs in the mid

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# Teenage Killers Get 30 Years In Jail

Two teenage brothers from Altamonte Springs were sentenced in Circuit Court in Sanford Wednesday to 30 years in prison for their parts in the shooting death of a 24-year-old convenience store at a Fern Park Motel on Feb. 7.

Circuit Judge Joseph Davis Jr. ordered Homer Lee Poole, 17, serve at least three years in prison because a firearm was used in the commission of a felony — the murder of James C. Bullock. Davis recommended Poole and his 16-year-old brother Jackle Lee Poole serve their time in a youthful offender prison.

The boys pleaded guilty to second-degree murder charges in mid-July.

A month later, they testified against a third defendant in the case, Columbus "Sonny Boy" Edwards, 32, of 868 Darwin Court, Altamonte Springs, who was subsequently convicted of first-degree murder and is awaiting sentencing. He could receive life imprisonment.

During a five-day trial, prosecutor Alan Robinson contended that Edwards fired the fatal shot from a .25-callber pistol which struck Bullock in the head, then quickly placed the gun in the hand of Homer Poole who had been drinking and smoking marijuana prior to the killing.

Robinson maintained Edwards planned the murder in retaliation for unfulfilled promises Bullock had made to get Edwards a car, a job, and to move into an apartment with him. **JEEP STOLEN** 

Denis R. Germain probably won't be leaving his keys on the floor of his Jeep anymore — if he ever gets it back. Germain, 162 Pinecrest, Sanford, reported to police someone

#### **Action Reports**

\* Courts

**★** Police

stole his 1979 Jeep CJ from his driveway sometime between 1:30 a.m. and 6:30 a.m. today.

He said he had left the keys on the floor of the vehicle valued at \$5,000.

#### CAUGHT IN THE ACT

Euzell Lynch, 18, of 88 Lake Monroe Terrace, was arrested at approximately 1:33 a.m. as he ran from the Western Wear Shop, 1501 W. 1st St. in Sanford.

Police said witnesses saw Lynch run from the rear of the shop through a hole that had been cut in the fence leading to a wooded area in the rear of 1700 W. 1st St. where he was

No property had been taken.

#### ROCK CONCERT BOUND?

Four Tuskawilla Middle School students may be on their way to a Rock concert in Tampa - without their parent's per-

The girls, ages 11, 12 and two age 13, were reported absent

from school Wednesday. When they were reported missing to police, an investigation revealed they had apparently pooled about \$36 and dropped word to some friends they were going to a rock festival in Tampa.

A mother of one of the girls reported they had not been found as of 10:30 today, "but there is a suspicion where they are."

#### THEIR WHEELS VANISH

Frank E. Noell III. of 600 S. Elm Ave., Sanford, won't be driving his 1974 Ford pickup for awhile. At least not until police discover who stole it from the Noell's neighborhood.

The vehicle, license tag No. DK 3980, was taken sometime between 11:30 p.m. Monday and 7:30 a.m. Tuesday. It was white or very light blue and had a Winnebago camper top, and a heavy duty trailer hitch. Noell told police it was locked at the time of the theft. The truck is valued at \$2,000.

Ten-year-old Paul Cutcher no longer has the use of his "wheels" either.

While Paul of 116 Shannon Dr., Sanford, was in Video Challenger, 27016 Orlando Drive, Sanford between 4 p.m. and 4:20 p.m. Tuesday, his dirt bike was stolen.

According to police, the bike, serial number HC 1373712, has a black frame, red mag tires, black, gold and red seat and red

rubber handgrips. The bike is valued at \$150.

# Little Glamour, But Lots Of Drudgery

(Continued From Page 1A)

four patrol officers, one traffic officer and a detective assigned to each zone,"

Altamonte Springs police work either the 3 to 11 p.m. shift, the 11 p.m. to 7 a.m. shift, or the 7 a.m. to 3 p.m. shift, rotating shifts every three to four months.

"We have to rotate the officers," Cook says. "Working the same shift every day can work a real hardship on a person and on the officer's home life, so we try to accommodate them." But what about the officers assigned to

the street? What do they do? Are their jobs really dangerous? Is it more difficult to work the late shift compared to the day or evening shifts? "You never know what you're going to be

up against when you answer a call," Martin says. "Family dispute calls are the worst, because there is so much emotional tension present,"

"There's a lot of stress and anxiety with this job," Martin says, reaching into the glove compartment for medicine he takes for an ulcer, "There's all this talk about air traffic controllers. Well, we've got stress too, as I'm sure a dozen other jobs do."

Martin put over 80 miles on his vehicle's odometer one night last week - and not one arrest was made. "Sometimes our best function is to just let the people know we are here, we're

everywhere," he says. "But it's not always exciting. In fact, patrolling can be quite boring at times." Earlier that same day, however, Martin and other Altamonte Springs police assisted federal agents in arresting a man

young couple. But why aren't these men and women in law enforcement afraid they'll be injured

wanted in Jacksonville for the murder of a

or killed responding to a call for help? "We do get scared," Martin says. "But the officer who allows himself to think about it and dwell on it too long and too often is more apt to get hurt. You can't let it

stay on your mind."

Martin was hurt in the line of duty less than a year ago. He says Altamonte Springs police had blocked a portion of a street because of an accident that had left most of the area in darkness

"I was trying to tell one man be could not drive down the road yet and he would have to walt or take a detour," he recalls, "Well, he didn't want to wait, and he stepped down hard on the accelerator. Because I had been leaning on his car door window and attempted to grab him when he accelerated, I was dragged along with the car down the road."

He says his shoulder had to be "literally rebuilt" because of the accident. The man in the car was arrested.

Police Lt. Steve Garver also was injured in the line of duty, Cook says.

"Lt. Garver was responding to a call several years ago concerning an armed robbery in progress at the Sack and Save now the A & P grocery store," he says. "He

was shot in the arm, chest and abdomen. He's recovered from the assault, but still has some problems."

Garver is the police supervisor over patrol operations.

Cook says the department has been "lucky" to the extent that it has had only had a few incidences of serious injury to an officer. However, he adds, any injury is too

"They knew when they were sworn in as officers what they would be asked to do," Cook says. "They're good people."

Altamente Springs police respond to approximately 3,000 to 3,200 calls for help or complaints every month, according to police record-keeping personnel, Approximately 60 adult arrests and 35 juvenile arrests are made each month.

Of the arrests made, about half are charged with driving under the influence of alcohol, police say. The remaining ones usually are shoplifting and burglaryrelated arrests.

# 'Come Forward,' **Beating Victim's Parents Plead**

The parents of a 37-year-old Sanford man severely beaten in a daylight mugging last month issued a plea today for wit-

Vernon and Geraldine Gillesple of Sanford said they are asking witnesses to come forward because the criminals who beat their son so severely that he required brain surgery are

still at large and may attack again. Ron Gillespie was attacked by two men at about 1:20 p.m. Sept. 17 at 1323 Oleander Ave. in the Goldsboro section of Sanford, according to a police report.

He was hit in the head with an unknown object and his wallet containing \$60 was taken. "If they'd have asked me, I would have given them the \$60,"

Gillespie's mother said. Shortly after the assault, Gillespie suffered a seizure and was taken to Florida Hospital-Orlando where he underwent emergency surgery to remove blood clots in his brain. Although Gillespie is out of the hospital now, his parents, who are caring for him, said his speech is slurred and doctors predict he will be subject to seizures for quite some time. He

will be on medication for at least a year, they added. Gillespie was a self-employed painter and his medical costs are not covered by insurance, his parents said.

They said they feel since the incident occurred during the day, there would have been witnesses and they should come forward to help prevent the criminals from doing the same thing again.

Although the police report of the incident says an anonymous caller said owners of a marcon and grey Pontlac or Chevrolet may be involved in the attack, police said today they could only say the investigation of the attack is continuing.

"Unfortunately, the bad ones have more rights than we have," said Sanford Police Lt. Paul Whitley who is assigned to the case.-DIANE PETRYK

# Deer Run Won't Get All Its Sewers

For lack of sewer capacity, the Casselberry city fathers have been forced to amend a previous sewage connection agreement between the city and Deer Run subdivision

According to Utility Director Ed Keuling, the city does not have the sewage capacity to serve the 240 additional homes as agreed to in the 1977 contract. There are currently 200 homes in the subdivision, located in unincorporated territory off Red Bug Road, Keuling said.

The amended agreement, unanimously approved by the City Council Monday night, allows sewer and water connections for 78 additional residences, Keuling said. "I'd like to have it (newer connections) out there," he added.

"They're good revenue for us, but we just don't have the capacity to serve the area." In 1977 the city signed an agreement with Olin American

Homes of Florida Inc., to provide sewer connections for the subdivision, Keuling said. The Deer Run project has since been purchased by Amerifirst Development of Central Florida.

"We had no way of knowing how limited our capacity would be when the first agreement was reached," Keuling said. Casselberry already has reached its allotted capacity of 2.8 million gallons a day at Orlando's Iron Bridge regional sewage treatment plant.

Following an agreement last month between Orlando and four other government entities, Casselberry is stated to hook up a sewer line to the Iron Bridge treatment plant within the next 12 to 15 months, according to Mayor Owen Sheppard. -



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WASHINGTON (UPI) - President Reagan's age of austerity officially began at midnight, when the government's new year brought lower taxes, higher student loan costs and a diminishing federal presence in the lives of Americans.

The beginning of fiscal 1982 marks the start of some changes in American life-changes resulting from Reagan's sweeping economic recovery program.

Today is the effective date for most of the record \$35 billion in spending cuts approved by Congress last summer and marks a reversal from President Franklin Roosevelt's New Deal and Lyndon Johnson's

#### No Windfall For Taxpayers

WASHINGTON (UPI) - This is it - the day the first stage of the biggest tax cut in U.S. history goes intoeffect. But don't expect an immediate windfall.

For most Americans, their paychecks will be only slightly bigger - a couple of dollars or so - as a result of the initial 5 percent cut in personal income taxes.

The second stage of the 33-month 25 percent, acrossthe-board tax cut takes effect July 1, 1982, when tax rates will be cut by an additional 10 percent. The final 10 percent cut will kick in July 1, 1983.

#### CSA Shutdown Lamented

WASHINGTON (UPI) - Democratic congressmen charge the Reagan administration ended the war on poverty and instead began a war on the poor with the

shutdown of the Community Services Administration. But administration officials, led by agency director Dwight Ink, emphatically denied the charges Wednesday at a hearing before the House Education and Labor subcommittee on human resources.

#### Was Hauptmann Innocent?

FIEMINGTON, N.J. (UPI) - The widow of Bruno Richard Hauptmann, executed in 1936 for kidnaping and killing the infant son of Charles A. Lindbergh, won an unexpected ally in her quest to see documents she says exonerate her husband.

About four hours after Anna Hauptmann filed her suit Wednesday in Hunterdon County Superior Court, Gov. Brendan Byrne urged state Attorney General James Zazzali to order state police to release the

documents. Hauptmann was electrocuted April 3, 1936, in Trenton for the 1932 kidnap-murder of Lindbergh's 20month-old son, Charles Jr.

# IN BRIEF **Moscow Says Solidarity** is Plotting Overthrow

GDANSK, Poland (UPI) - Moscow accused the leaders of Solidarity of planning to overthrow Poland's communist government and a power struggle was reported underway today among union members seeking to oust Lech Walesa as chairman.

The Soviet Tass news agency called the union's draft program a "manifesto of a political party that claims leadership of society and the country," and reprinted a Czech article comparing the situation to Hungary and Czechoslovakia before their reform movements were ended by Soviet-led invasions.

The situation described in Tass was what Western observers have long said - the Kremlin will not tolerate dethronement of the Communist Party's unquestioned dominance in the country.

#### Haiti Wants More U.S. Aid

PORT-AU-PRINCE, Haiti (UPI) - Haitian President-For-Life Jean-Claude Duvalier told Florida Gov. Bob Graham Wednesday that his impoverished Caribbean nation needs more U.S. aid to stem the tide of boat people arriving on American shores.

Duvalier, Graham said, told him the poverty of his Maryland-sized nation of 6 million people, where the per capita income is \$120 a year, was responsible for the influx of boat people.

Graham said his talk with Duvalier was "extremely timely," in view of the White announcement that the Coast Guard would begin to intercept boat people in international waters and turn them back.

## Iranian Crash Sabotage?

United Press International framians were called to a funeral today for Iran's top military leaders killed in an air crash, and Ayatollah Ruhollah Khomeini's anger at guerrillas in his con-

The dead - the defense minister, armed forces chief of staff, deputy commander of the revolutionary guards and a senior military adviser - were all believed loyal Khomeini men.

dolence message raised speculation he might suspect

Khomeini sent a condolence message that pledged resistance to his opponents - "those who have taken refuge in the lap of the West" and the Mojahideen Khalq guerrillas believed responsible for most of Iran's 107 assassinations since June.

#### East-West Spy Swap Set

BONN, West Germany (UPI) - West Germany reportedly engineered a massive East-West spy swap to start today, agreeing to trade Soviet Bloc sples in four countries for 35 West German agents and permission for 3,000 East Germans to migrate.

The West German news agency DPA said Wednesday the key agent in the swap was Guenther Guillaume, the spy who infiltrated the Bonn government as an aide to former Chancellor Willy Brandt. Quoting informed sources, the news agency said Guillaume's release to East Germany today would set in motion one of the biggest East-West spy swaps in recent years.



**GHOST** STATION

Once bustling with activity - especially the last day of every month - inspection stations like this one closed Wednesday. Under a new Florida law, residents of the state are no longer required to have their vehicles inspected.

## .Woman Took Drive Into Terror

(Continued From Page 1A)

sitting and waiting.

This time they started the bumping again-harder and

From the rear-view mirror, she said, she could see the word "Buick" engraved on the front of the car. It was a large carno match for her 1981 Toyota Tercel.

After more bumping, the car seemed to accelerate, she said, and then it just began pushing her down the road.

She had her brake pedal to the floor, but it did no good. "They were pushing the car. They had their engine flat out, I could hear it. I tried to turn off, but that didn't work. Nothing worked. Steering didn't work, brakes didn't work, they just kept pushing me!"

It seemed, for a few minutes, that together they were going over 55 miles an hour, she said.

She recalled thinking, "My God, why are these people doing this to me?"

Terrified, she was thinking only how to get her car away from such maniacs when they aimed her toward a ditch, she

Although it was only a matter of seconds, as her car slid into the ditch she thought: "I'm going to die." When the Toyota hit the ditch it flipped over, righted itself

and landed facing the opposite direction. "I was on the passenger side when the car recovered," Ms.

Chalfant said. "I remember seeing that my shoes had flipped

off my feet and landed on the driver's side."

After the Highway Patrol and Seminole County sheriff's deputies responded to the accident about five miles east of Geneva, she was taken to Seminole Memorial Hospital, where it was discovered she had suffered only bruises, mostly about the legs.

Physically, she was lucky.

But the incident has left other scars. "I'm depressed now," she said. "These people are complete psycho maniaes, but the police say they probably can't catch them. And here I am, completely innocent, left with a \$3,000 car repair,"

She said she was in the process of transferring her insurance, so the car wasn't covered at the time of the accident. A nurse at Florida Hospital in Orlando, Ms. Chalfant earned the money to pay for the car herself.

"She's just heartbroken," her mother said. "But the car is not the main thing. Cars can be replaced. But she could have been killed. And there must be someone who knows about this incident. Someone must be out there bragging about it."

Trooper Davis said Wednesday that an investigation into the incident is continuing, other police departments over a wide area have been notified, and they will watch for similar incidents that could be linked to the case.

In the meantime, Ms. Chalfant is frustrated. "The police called that assault with a deadly weapon, she

said. "Well, if I knew who they were I'd kill them."

Evening Herald, Sanford, Fl.

Thursday, Oct. 1, 1981-3A At \$1,000 A Can

# Getting Drunk **Could Cost** Small Fortune

United Press International

A lot of people are hoping to get rich on Billy Beer, the brew named for the Georgia filling station operator who was once the nation's premier good of boy. The asking price is as much as \$1,000 a can, but a UPI survey shows you better not plan on paying for your old age with that six-pack stuck away in the garage. Nobody's buying.

In fact, collectors say Billy Beer is really worth 75 cents, which isn't much more than what it sold for when it was marketed during Billy Carter's heyday as the president's brother in 1977 and 1978.

Carter eventually had to quit drinking, his brother was voted out of the White House, and no one really seemed to like the taste of his namesake beer. Some people, however, did stock up on Billy Beer, hoping it would become a nostalgia item.

Cecil "Chick" Burr of Birmingham, Ala., said Billy Beer was the "awfullest tasting beer I've tasted," but bought a few cases from Carter's Plains, Ga., gasoline station for \$7.50 each. He says the beers are worth \$1,000 a can.

"The biggest offer I got was \$250 a can, but I'm not going to give it away," be said. "I'll just hang onto it because I'm not selling under the going price.

"They laughed at me, my wife and my three daughters, but I said it was going to be a collector's item someday." Classified ads have appeared in newspapers around the nation with most collectors seeking about \$500 for an unopened can. However, it seems to be a market based on

supply and no demand. "I've had a flock of calls," said Chester Parker of Atlanta (\$2,800 for a six-pack). "But most are from people who just can't believe the asking price and want verification."

Amri Chumbley of Louisville, Ky., paid \$325 for three cases several weeks ago but the best offer he has had so faris \$120 for each. "I'm surprised it is so low," be said. "I think within a

year from now you won't be able to touch it for less than \$2,000, \$3,000 per can."

At a Sept. 20 beer can show in South Attleboro, Mass., Billy Beer cans were selling for 75 cents apiece. "Billy Beer is worth nothing," said Stephen Goulet of Attleboro.

# Coleman Still President Of SDBA

Boyd Coleman, co-owner of Gifts by Nan, has been reelected president of the Sanford Downtown Business Association.

Other officers include Jim Tapacot, manager of McCrory's department store; vice president; Ron Dycus, Certified Public Accountant, treasurer; and Martha Yancey, secretary and public relations director.

Directors include Richard Barnett, William McLaughlin, William Painter, Rose Jacobson, Fred Wilson and Don Knight.

The group's annual membership dinner is scheduled for Oct. 19.

In addition to new Christmas decorations, which will be brightening the downtown shopping area during the holiday season, stores will be staying open beginning Dec. 1 until 9 p.m. on Fridays. During the last 10 days before Christmas the stores will remain open until 9 every night Monday through Saturday.

Plans are also being made for an open house on Nov. 5 and a special senior citizens promotion during the Golden Age Games which will be held the second week in

# Demos To Hold **Picnic**

sponsored by the Seminale County Democratic **Executive Committee from 10** a.m. to 3 p.m., Saturday at Red Bug Road Park. The county park is located on Red Bug Road between Winter Park Drive and Tuskawilla Road.

Hamburgers, hot dogs and soft drinks will be furnished by the committee and those attending are asked to bring a covered dish or dessert, said Troy Piland, committee chairman.

Games including horseshoes, soccer, volleyball and softball will be played. Piland sald those members who haven't been contacted should call either Lois Jackson at 322-5295 in Lake Mary or Charlie Glascock,

339-5283, Casselberry. The next meeting of the committee will be held at 7:30 p.m. Oct. 8 at the Seminole County Agricultural Center, west of U.S. Highway 17-92 at Five Points, in south Sanford.

Committees will report on patronage and the state Democratic Conference to be held in Hollywood, Fla.

# HOSPITAL **NOTES**

Seminole Memorial Hospital ADMISSIONS

Santord Catherine E. Valine Joyce B. Lee Michael P. Tishken Ardrenna L. Singletary Alice M. Marsh Ester E. Platt Iva M. Cook, Deltona Miesje M. Sachs, Deltona Horace F. Hyall, Lake Mary Fern E. Benedict, Lake Mary Mallie Hady, Lake Monroe DISCHAGES

Sanford Jackie Deitsch Oneda M. Dolder Edna Mae Lane Grant R. Wilson, Deltona Mirielle A. Croteau, Deltona Carl O. Noland, Delfona Ronald Sievers, Orange City Richard L. Grover, Oviedo Berlha Grayson, Oviedo





SILS MARIE ALE SANFIR

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# **Evening Herald**

300 N. FRENCH AVE., SANFORD, FLA. 32771 Area Code 305-322-2611 or 831-9993

Thursday, October 1, 1981-4A

Wayne D. Doyle, Publisher
Thomas Glordeno, Managing Editor
Robert Lovenbury, Advertising and Circulation Director

Home Delivery: Week, \$1.00; Month, \$4.25; 6 Months, \$24.00; Year, \$45.00. By Mail: Week, \$1.25; Month, \$5.25; 6 Months, \$30.00; Year, \$57.00.

# Extend Daylight Savings Time

Americans could save 100,000 barrels of oil a day, reduce violent crime 10 to 13 percent, and cut traffic fatalities by extending daylight saving time another month. These seem like cogent reasons for Congress to pass a bill that would turn the clock forward in March instead of April.

We have had national daylight saving since 1966. The clock is set forward one hour on the last Sunday in April and set back an hour on the last Sunday in October. But this six-month period is based upon temperature, rather than hours of daylight, and it provides an equal number of days on both sides of the warmest days of the year.

The Department of Transportation has made a study which points out that a daylight-saving period of March through October would make the maximum use of available sunlight. A bill to institute this change, co-sponsored by Sen. Alan Cranston, D-Calif., died earlier this month in the Senate Commerce Committee. A similar measure drafted by Rep. Richard Ottinger, D-N.Y., was reported out of the House Energy and Commerce Committee, and could receive favorable attention in the Senate.

We hope this bill is enacted. While farmers and a few other persons would be inconvenienced somewhat by another month of daylight saving time, the disadvantages are more than offset by the evidence of decreased crime and accidents and the saving in energy. And that says nothing of the benefits to outdoors-lovers who would have more time to jog, walk; play, or simply loaf away an additional hour of precious daylight.

# It's Censorship

There's no fairness to be found in the Federal Communications Commission's fairness doctrine. It's out-and-out government censorship of broadcasting, and there's nothing fair about it.

Such regulations seemed necessary in the early days of broadcasting. There were comparatively few television and radio stations then, and the government interceded to ensure balanced views on public issues.

Now there are 9,600 radio and TV stations throughout the nation. There is little need for the regulations, because listeners and viewers have a wide freedom of choice.

If they find a TV station unfair, they don't need to watch it. A flip of the dial will bring in another. There is a broad spectrum of stations that can be counted on to specialize in any subject from religion to news.

The fairness doctrine consists of two requirements: (1) Broadcasters have an affirmative obligation to air controversial issues of public importance, and (2) stations must present opposing sides of such issues.

The regulations prove a hardship to broadcasters in many ways. For instance, if a station cannot secure a sponsor for the airing of an opposing viewpoint, it has to bear the cost itself. And while radio and television stations must conform, newspapers are exempted by the Supreme Court. The First Amendment rights of free speech and expression are recognized for the print media but not for television or radio.

Now the FCC wants to drop the fairness doctrine. A majority of its members have ruled in effect that such provisions are misnamed and really boil down to censorship.

The final decision rests with Congress, which is not expected to favor a change. Political incumbents glory in the protection of equal broadcast time. If they refuse a debate, their opponents have little chance for public exposure — a big plus for the officeholder.

One FCC member calls the current fairness and equal-time provisions ridiculous and dangerous." We agree. First Amendment rights cannot be regulated in a free society.



By TENI YARBOROUGH

Thanks to one local animal lover, the life of an Irish Setter, injured in an automobile accident last week and picked up by Casselberry firefighters has been prolonged.

Last week, Casselberry Animal Control Officer Vicky Shook told me the Setter would be put to sleep because the owner of the dog could not be located and the city could not afford to pay the veterinarian to tend to the animal's medical needs.

Ms. Shook said today, however, a man "who wishes to remain anonymous to the general public," called her and said he wanted to "put up the movey so the dog could be treated." Ms. Shook said earlier the medical expense to treat the Setter could be "as high as \$200-\$300."

According to Ms. Shook the animal shelter cannot afford to treat every injured animal it receives because of its limited budget.

"We aren't even set up to take money," she said. "We love receiving good dog food and flea powder and such things, but we prefer donations for medical treatment be made directly to Dr. (Alex) Suero at the Casselberry Animal Clinic or whichever veterinarian a person may desire."

Ms. Shook said Suero has, on many occasions, treated injured animals for the shelter at minimal or no cost to the city.

The Irish Setter will live because of the gift of one man and Ms. Shook wants to tell him and others like him, "thank you."

But the story doesn't end here.

Ms. Shook alr. said a family is planning to adopt a female hound, with a broken pelvis, being housed at the shelter.

"We got a call from a family saying they read about the dog and wanted to adopt her," Ms. Shook said. "We're really quite happy about placing these dogs. They were just too good to have destroyed."

Ms. Shook said she would like to encourage people who have lost pets to check with the shelter in the event the animal has been picked up or injured. She added it would be easier to notify owners if their pets are picked up if owners would license their animals as the law dictates.

If you see Altamonte Springs Fire Chief Thomas Siegfried this week be sure to congratulate him. Siegfried is celebrating his 10th anniversary with the city as fire chief.

His wife, Cherl, threw him a surprise anniversary party Thursday and, according to those attending, Siegfried's troops presented their chief with a plaque honoring his service with them

#### **BUSINESS WORLD**

# Forecast From Desert

By MARK BARABAK
SEDONA, Ariz. (UPI) — Far from the shimmering steel-and-glass towers of commerce reigns an economic guru.

From a summit high in the red-rock country of tiny Sedona, Robert Eggert surveys the nation's economic landscape and each month maps the terrain in his newsletter, Blue Chip Economic Indicators.

The publication has a circulation of about 1,000, is consistently quoted in the nation's financial publications and enjoys a wide audience in government, business and financial circles.

Among the readers is Murray Weidenbaum, top economic adviser to President Reagan and a personal friend of Eggert whose complimentary copy is sent to the White House.

In a guide published last spring, National City Bank of Cleveland, Ohio, ranked Blue Chip among the four best sources "of present and prospective economic trends."

The others, all government publications, either were free or cost at the most \$55 per year. Eggert's newsletter, eight pages of unadorned type — with a smattering of tables and graphs — held together by a staple, costs \$222.

"It's a very efficient source of information," says Maury Harris, a moneymarket consultant for Paine Webber Inc. in New York. "It's very helpful to me in that I can very quickly gauge the inflationary expectations of two or three dozen of the nation's leading economists without having to consult dozens of different sources."

Some 40 top corporate economists and business schools are polled monthly by Eggert from his Sedona headquarters, about 120 miles north of Phoenix. Their forecasts are plotted on tables and then tabulated to

produce a consensus.

The affable Eggert has a rough-hewn look and ruddy step that belies his 67 years. He moved to Arizona from the East Coast five

He's since become the quintessential southwesterner: bedecked in turquoise, bola tie and cowboy boots he insists he hasn't taken off since — "Oh, maybe once when I went back to Boston to give a talk,"

Eggert has been cited four times by the Harvard Business School and Chicago chapter of the American Statistical Association for his prowess in economic forecasting.

He started his newsletter five years ago after retiring from a career in economic forecasting and market research and planning for RCA and Ford Motor Co.

"We always had our own views about what the outlook would be," he says of his years at the two companies. "We always wanted to compare it with the consensus."

So at Ford and then later while working for RCA, Eggert began to call various economists and business schools to compare their thinking with his own. The procedure is the same he now utilizes at Eggert Economic Enterprises, Inc.

Lofty title notwithstanding, the enterprise remains a "one-man band operation," as he puts it. The lone employee is a moonlighting typist from the Sedona post office.



#### **ROBERT WAGMAN**

# Major Political Battle

WASHINGTON — The redrawing of congressional districts has become the major political battle of 1981 in state legislatures from coast to coast.

House seats are reapportioned among the states every 10 years based on the results of the latest census. The states then have to redesign their congressional districts so that all of them are roughly equal in population.

The 1980 census has forced states in the Northeast and the Midwest to give up 17 House seats to states in the South and the West.

The Republicans are waging a well-

financed campaign to insure that most of those seats move from Democratic to Republican hands.

This effort centers on a Washington com-

This effort centers on a Washington computer bank that provides Republican state legislators with redistricting plans favorable to their party. The GOP strategy seems to emphasize adding even more Democratic voters to districts that are already solidly Democratic, thus making neighboring districts more vulnerable to Republican takeovers.

As expected, the Republicans have scored some gains in the 15 states that have already adopted redistricting plans. But it appears that they will fall short of their goal of shifting a dozen seats to the GOP column next year through reapportioning and redistricting.

The Republicans' greatest victories so far have come in Indiana and Texas.

In the Hoosier State, where the GOP controls the governorship and both chambers of the state legislature, the Republicans rammed through a plan that is likely to change the composition of the state's congressional delegation from six Democrats and five Republicans to three Democrats and seven Republicans. (The state will lose one House seat.)

Texas, which is currently represented in the House by 19 Democrats and five Republicans, will gain another three congressional seats. A coalition of Republicans and conservative Democrats pushed through a redistricting plan that may well enable the GOP to pick up at least six seats. Observers predict that all three of the new seats will go Republican in 1982 and that three moderate Democrats — Jim Mattox, William Patman and Martin Frost — will be in jeopardy because their districts that have been made more conservative.

California has been the only bright spot for the Democrats in the redistricting battle. Democrats currently hold 22 seats in the state's congressional delegation to the Republicans' 21. The redistricting plan enacted by the Democratic-controlled state legislature could add as many as seven Democrats to the delegation in 1962.

The Democrats are likely to win the state's two new House seats in 1982. Moreover, the redistricting plan threatens five Republican representatives while protecting all 22 Democratic incumbents.

For instance, the Democratic registration in the district of Rep. Robert Doman, a conservative Republican, will increase at least 10 percent from its current 56 percent.

Republican incumbents John Rousselot and Carlos Moorhead have been placed in the same district, and Republican Bobbi Fiedler will have to run for re-election in a far more liberal district.

Furious California Republicans say they will either challenge the plan in court or try to force a state referendum on the subject. Party officials say they will gather 350,000 signatures on petitions within the next 90 days to force an election.

Twenty-nine states have not yet adopted redistricting plans. (Six states do not have to do so because they have only one representative in Congress.) Democrats will probably lose scats in Illinois, Michigan, New York, Ohio and Pennsylvania. They may lose another in Massachusetts, where Democratic Rep. Barney Frank may be placed in the same district with Republican Rep. Margaret Heckler. It's certain that some big battles lie ahead.

# DON GRAFF

# Message From Durate

Jose Napoleon Duarte knows the politics of his embattled homeland well, and has paid

dearly for the knowledge.

A civil engineer (Notre Dame, class of '48) by profession, Duarte wandered onto the political acene in the early '60s as a founder, with other idealists of substance and liberal education, of the Christian Democratic Party. Their purpose was to provide El Salvador with an alternative to the authoritarian rule of the armed forces that had become routine in the country and the threat of communism they saw then as its likeliest replacement.

The party ran Duarte for mayor of San Salvador in 1964. He won that election, the two that followed and in 1972 was the obvious candidate for president in the first reasonably free election in half a century.

He won that one, too, but never moved into the presidential palace. The army stepped in, took custody of the ballots and, after giving Duarte a taste of its preferred methods for keeping Salvadorans in line that included removing the fingernalia from his left hand, cent the president alord into arile.

sent the president-elect into exile.

He spent the next eight years in Venezuela, returning to El Salvador following the November 1979 coup by reform-minded younger officers. Four months later he was appointed to the military-civillan governing junta and in December of 1980, he became its

junta and in December of 1980, he became its president.

He has held on through a series of reshufflings, in some cases amounting to mini-coups as right-wing officers have ousted their more liberal colleagues and exerted increasing control. The explanation for his suvival lies in part in Washington. While his presence may port, the presence at the head of the junta of a civilian political leader with the type of certified popular support that can come only from the ballot box, even though that

toward the problems of Central America.

Duarte, as you may have heard, has been visiting the United States and has taken the opportunity to demonstrate that he either already knows a few things about American politics or is an exceedingly quick learner. He has touched all the right bases, from the White House and Capitol Hill to the television interview shows.

evidence is now a decade old, has made the

extending of it infinitely easier for two ad-

ministrations of very different attitudes

His message has been consistent. El Salvador's civil war is the consequence of an international communist attempt to seize power, which puts him in complete agreement with the Haig State Department and assures an attentive hearing. To combat it, however, he does not want an increase in American military aid — not more hardware, advisers or, least welcome of all, combat personnel — but economic assistance.

There is some question in El Salvador and here as to his exact role in the junta. According to some evaluations, he holds real power over his military colleagues because of his significance to continued American support. According to others, he is a figurehead whose passionate anticommunism has made him a willing tool of right-wing army leaders, a view shared by many of his own Christian Democrats who have defected to the revolutionary front.

#### JACK ANDERSON

# U.S. Muscle Needed Against Pirates



"Excuse me, that outfit you're wearing wouldn't, perchance, be the new 'Rough Wear' by Ralph Lauren, would it?"

WASHINGTON — There was a time, early in this nation's history, when the Barbary pirates terrorized helpless merchant ships in the Mediterranean and held the crews for ransom. The United States sent Stephen Decatur, with a detachment of U.S. Marines, to put a stop to the pirates' depradations. It's time the United States found another

Decatur to sweep the Gulf of Thailandclean of the pirates who prey on helpless Vietnamese boat people liceing their troubled homeland. It is a lucky refugee boat that makes it to Thailand without being attacked, its pathetic passengers subjected to rape, robbery and murder by the vicious crews of the carrion pirate ships.

The Reagan administration has made

The Reagan administration has made terrorism its No. 1 foreign policy target. The desperate, unarmed boat people are in dire need of protection from the cowardly Thai corsairs. If the U.S. Navy were to set up a pirate patrol in the South Seas, America would regain its historic reputation as protector of the defenseless.

President Reagan should order the Navy to blow the seagoing terrorists out of the water. So far, the U.S. effort has been strictly a pocketbook venture: We have given the Thai government a few million dollars to do the job. But the Thais' anti-piracy operation has been halfhearted at best.

The Thais simply will never do the job; we must do it ourselves. An administration that insisted on defending the freedom of the seas with naval exercises off Libya should have no qualms about taking on the inhuman scum who are terrorizing innocent refugees in the Gulf of Thailand.

And there is no doubt of the need for a campaign against the Southeast Asian pirates. About 3,000 Vietnamese a month make it to refugee camps in southern Thailand. Few, if any, women reach Thailand who have not been raped by at least one gang of pirates. The small boats are at sea for days, and some are attacked as many as a dozen times.

An English-speaking Vietnamese journalist who was on one of the boats described the ordeal to my associate Donald Goldberg:

"The sea pirates attacked us like beasts of prey devouring lambs. They took everything. They used a pair of scissors to take out the golden teeth. Blood filled the mouth and

spilled down the victim's shirt. They raped, before my eyes, the girls they selected, mostly 14- and 15-year-olds. One 14-year-old girl was raped successively by one pirate after another."

Some of the young girls are taken away by the pirates, never to be heard from again. Many used to be taken to Ko-Kra, known as "rape island," where pirate crews stopped to abuse the refugees at their leisure. The Thai navy finally stationed a pairol there.

Reports are heard daily in the refugee camps of women and girls who were raped literally dozens of times; of pirate crews promising to return with help, only to come back with more pirates instead, and of refugee bonts being pillaged and then sunk with the wretched witnesses aboard.

Despite the unarguable extent and bestiality of the atrocities, international efforts to protect the boat people have been minimal. Thailand, with 10,000 fishing boats and 1,100 miles of coastline to look after, doesn't have the naval strength to do a proper

Many of the pirates are fishermen who have turned to brigandage as an escape from hard times, and the Thai government is not enthusiastic about prosecuting its own people especially when the victims are Vietnamese, whose presence has been a burden to Thailand.

The Thai government's attitude is reflected by the Bangkok Post, which recently described a boatload of refugees as "especially fresh-faced" and gave no hint that the boat had in fact been attacked eight senarate times.

Only 11 pirates have been prosecuted by Thailand this year; at least they were given stiff sentences of 15 years or more.

The situation shows no sign of improving anytime soon. Talks scheduled among Thailand, Malaysia and Singapore on the piracy problem have been postponed indefinitely. Other countries have not taken any

President Reagan is often derided abroad as "the cowboy." But I suggest that millions of people around the world wouldn't mind seeing Uncle Sam in a white hat, routing the bad guys of the South Seas. It's a scenario made to order for Ronald Reagan.

miserable" life.

Robert t. Smith, assistant director of the National Institute of Corrections, and Virginia prisons tleship said his nation had 315,000 director Terrell Don Hutto told the Southern Governors Association the federal courts no longer tolerate 200,000. severe prison crowding and have recognized "inmate rights" to adequate medical care, legal counsel and personal safety from sorely needed for administration,

sexual assault or other violence. "I know of no correctional system staffing in most institutions.

SAN FRANCISCO (UPI) - The

American defense buildup now underway

has a distinctly high-tech flavor with

sophisticated laser and other electronic

weapons high on the shopping lists of

Besides these dazzling weapons, there

are the counterweapons used to defeat

These call for countercounter-weapons,

The Army, Navy, Air Force and CIA are

ordering scads of exotic new things, ac-

cording to Richard Hartman, who has

European nations are also going into

"Electronic warfare sales jumped 39

percent worldwide in 1981. U.S. sales

probably went up 32 percent," Hartman

"Electronic warfare includes active stuff

WASHINGTON (UPI) - Tens of thousands of foreign ex-

change students come to the United States each year,

benefiting from the generosity of American families who open

But both the students and the host families find the lofty

ideals behind the programs sometime collide with question-

There is no central government or private clearing house to

provide information on exchange student programs, so no one

But it is estimated there may be hundreds of firms bringing

tens of thousands of high school-age students into this country

for academic-year and summer programs - all made possible

by the good will and hospitality of American families who

provide free board and lodging to the youngsters from abroad.

Alleged abuses range from students arriving without an

their homes in the name of international understanding.

able practices in an unregulated industry.

knows exactly how many students are involved.

like radios and radar - things you use to

electronics at an even faster pace, Hart-

made a career of electronic warfare.

man said in an interview.

generals and admirals.

similar enemy gear.

and so on.

DORADO, Puerto Rico (UPI) - that can elect a governor and no State and federal prison officials correctional system that can defeat told Southern governors Wednesday a governor," Smith said, "but I to either clean up the prison system know any correctional system can voluntarily or face an "amazingly make the life of a governor amazingly miserable."

> Puerto Rico corrections administrator Carlos Jimenez Netstate and federal prisoners last Jan. I in prisons with a total capacity of

Nettleship told the governors "prisons are not only buildings and strong bars" and that money is education and improved security

listen in to the enemy's communications, to

"It also includes jammers - things you-

use to interfere with his communications.

And it includes the things you use to deny

the enemy the use of his electronic systems

Hartman cited the example of an up-to-

"You would have a warning receiver, and

a computer that works with it, listening for

the enemy radar transmissions associated

with his guns and missiles. The computer

says, 'Hey! This is an enemy missile.' It

buzzes the pilot and illuminates a special

code on his display panel that says this is a

bad guy and he is mad at you. Then, if it is a

good warning system, it automatically

ejects chaff and flares to jam the enemy

A former Navy electronic warfare

specialist, Hartman is director of E.W.

Communications, Inc., of Palo Alto, Calif.

Foreign Student Programs Open To Abuse

Another question raised by critics is whether the firms are

making profits at the expense of the host families, whose

For example, German teenager Diana Hinderlich spent last

"It was very expensive," she says. "I was lucky, My family

"... A friend's mother wrote asking what the money went on.

After three months she got a reply saying 2,500 marks for air

fare, 2,000 insurance and the rest for overhead costs. But they

"I felt they took no care at all to match families and

students. They just concentrated on the money, they never

Such conditions have prompted some managers of foreign

was very nice, but if you think what happened to the 6,800

year in Hampden, Maine, on one program that cost 6,800

hospitality includes free board and lodging.

never did anything at all after we arrived.

"E.W." is for Electronic Warfare.

- the counter-counter-measures."

date fighter plane.

find out what he is doing and planning.

Exotic Weaponry Now All The Rage

"There are very few people who realize that we've got a crisis out there," said Smith. "They discover it only when there is a riot or murder or other outbreak of violence among people society has rejected."

Smith said the public, and some top state officials, cling to myths about corrections -- believing that the government is "not locking up enough people," that sentences are too short and that nothing works" in rehabilitation.

He urged the governors to "make a contract with your prison administrator" and to back up that contract with adequate funding for improved facilities. He also said

about half the states have placed too many inmates in maximum security, the most expensive facilities to maintain.

The state of the s

"You've got people in max who really don't need to be there," he

"Dont wait for the courts to intervene - and when the courts do intervene, don't be caught defending inadequate facilities," he said in urging the governors to settle out of court with inmates and civil rights groups, if possible.

He said one governor defended an inadequate system in federal court and wound up "costing his state five to 10 times what a consent decree

Hutto warned the governors that using dormitories in prisons may be cheaper for construction, but that it can lead to costly court fights and ultimately cost the states millions of dollars in conversion it single or double cells.

He also called for higher guard salaries, comparing the stress faced by prison guards to the pressures of air traffic controllers who were recently fired for going on strike.

"We need to address the stress and danger faced today by our front line corrections personnel," said

# Sonar

Emily Pinion hung by a thread and the needle that pulled her through was guided by a radical new application of sonar techniques originally developed to find submerged submarines.

Ultrasound, the process that uses sound waves to map internal organs, allowed doctors to insert a needle into Emily's collapsed lung through her mother's abdomen. It was the first time such a technique had been used on a fetal

that blocked Britton Glaser's kidney three

said Dr. Fay Redwine, assistant professor of obstectrics-gynecology and human genetics at the Medical College of Virginia. "This is a new field, fetal surgery," Ms.

renal cyst that we drained from the fetus." Both Patricia Glaser, 29, and Deborah Pinion, 26, were sent to MCV when doctors

discovered twice as much amplotic fluid upon which the fetus feeds - as normal in the but much fancier," sound waves created images of the fetus on a television screen. Still and motion pictures can be made and in the "motion machine," fetal motion is seen as it

beating - not only the structure of the fetus but the whole physiology," Ms. Redwine said.

"Since the late 1950s, we've been putting needles into fetuses to insert blood in cases of Rh-positive babies in Rh-negative mothers," Ms. Redwine said.

is because the ultrasound enables us to examine the fetal internal structures for the first time."

fetus in a bladder operation in California last been diagnosed before birth, but never treated

# **New Applications In Medicine**

RICHMOND, Va. (UPI) - The birth of

The process also was used in draining a cyst months ago while he was still in the womb. That, too, was the first operation of its kind,

Redwine said. "In the kidney case, the baby was saved literally from dying because of the

Using the ultrasound machinery, which Ms. Redwine likened to "a depth gauge on a boat, "You can see the fetus breathing, the heart

Doctors could then use the pictures to help them guide a long needle through the mothers' abdomens and into the affected area of the fetus.

"But the reason this is drastically different

Ultrasound techniques were first used on a

year, Ms. Redwine said, but she said babies with problems like Britton Glaser's cyst "have this way."

Retention of amniotic fluid would have led to premature labor.

tion of some kind of U.S. regulatory agency. But the trend on

this side of the Atlantic is away from, not toward, more federal

International Communication Agency, "While there are many

programs that offer the service and do it well ... there are

others who are either unscrupulous, poorly administered or

Kelman is deputy chief of the ICA's exchange visitor pro-

gram, the only government arm with any control over such

Twenty-five non-profit programs are designated as meeting

the ICA's requirements, but hundreds of others operate

without such designation. The only value of ICA designation is

that it makes it easier for firms to get visas for their students.

INANCING

programs, and its leverage is minimal.

"We have a real problem here," says Jim Kelman of the

# It's Fair Time **Across Florida**

Evening Herald, Sanford, Fl.

Thursday, Oct. 1, 1981-5A

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Fall is very definitely in the air, and it's time for fairs and festivals celebrating agriculture. From the first of October through the middle of April, there will be 45 recognized agricultural fairs in Florida, including youth fairs and theme festivals such as the citrus and strawberry festivals.

Near the middle of the Florida fair season comes the Florida State Fair in Tampa, Feb. 3-14. The new fairgrounds and the new enthusiasm for improving the fair have made all the difference in the world in this traditional

Agricultural fairs are much more than farm shows, of course. Still holding on to the historic purpose of showcasing accomplishments of industrious homemaker as well as farmer and stockman, fairs are fun. These annual events mark the culmination of months of effort of young members of farm youth groups such as 4-H and Future Farmers of America and bring them the recognition they so richly deserve for outstanding projects.

For the younger ones, the carnival atmosphere of the midway and rides is the big attraction. City people and farmers alike have an opportunity to see new developments. in machinery and equipment to make farming easier or more efficient, as well as a chance to see what others are doing in various agricultural enterprises.

Fairs also are a showcase for individuals skilled in the arts and crafts as well as the culinary arts and skills in dressmaking, weaving and other homemaker pursuits. Painting and photography are as likely to be seen among fair attractions as canned and baked goods.

Except for the month of December, hardly a week goes by in Florida that there is not a fair somewhere in the state from October 5 through next April 17. The officers and directors and fair managers of all our county, regional and state fairs are trying to make fairs more interesting and enjoyable for you.

Despite advances in agricultural science and technology, agricultural fairs have not changed much in the last several hundred years. They're still the place where farmers and homemakers put their best on display for all to see.

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#### assigned home, as they were promised beforehand, to sexual impropriety by those responsible for them in the United States. organizations participating in the programs to suggest crea-Fire Prevention Week

marks (\$3,805.)

marks.

ATLANTA - Protecting your home against fire can be as simple as eliminating hazards, installing and maintaining smoke detectors and developing and practicing a family escape plan.

Every 45 seconds, a home fire breaks out in the United States, according to the Insurance Information Institute (III). Property damage runs in the billions of dollars and close to 7,500 lives are lost

Important fire safety information for home owners and renters is available in a new brochure published by the III: "Be Fire Smart Tips for Home Owners and Renters."

The III suggests keeping trash in covered containers and disposing of it regularly. Paints, paint thinners and other flammable materials should be stored in their original containers — away from fire sources. Cleanup should follow do-it-yourself projects.

Don't overload circuits or use frayed electrical extension cords. Wiring should be checked by a good electrician periodically to make sure it isn't

inspected the families," she said.

faulty. Use only fuses and circuit breakers bearing the Underwriters' Laboratories (UL) label or another

testing laboratory. Don't run an extension cord under a rug or behind curtains. And try to avoid letting large amounts of trash accumulate. Clean attics, basements, closets

and garages often. The III says if smoke detectors are battery operated, the batteries should be checked often to make sure the unit is operational. Every home should have at least one smoke detector in the hallway leading to the bedrooms.

Additional smoke detectors should be considered. especially if your home has more than one level. They should be UL approved, or cleared by another recognized testing laboratory.

The smoke detector's alarm may give your family precious extra minutes to escape, especially at night when most home fires occur.

A family escape plan should sketch the layout of

each floor, including windows, doors and stairs. The III says every family member should be familiar with the layout. There should be two escape routes from each

room and they should be marked clearly on the sketch. Frequent fire drills, including some at night, should be held so everyone will know what to do and be able to act quickly in an emergency.

worse.

A family member should be assigned to help the elderly or very young escape. A meeting place should be designated outside the home and everyone should go there at once in case of fire. Count heads, stay together and don't go back into the house for personal items.

Other brochures in the "Be Fire Smart" series available from the III include "Tips for Meeting Planners," "Tips for High-Rise Apartment Dwellers" and "Tips for Travelers." To receive a free copy of the brochures, send a self addressed, stamped envelope to the Insurance Information Institute, 6 Executive Park Drive N.E., Suite 270, Atlanta, GA. 30329.

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# Dove Season Opens Oct. 3; **Hunters Told To Obey Law**

The first phase of the 1981 hunting season begins on Saturday, October 3rd from noon to sunset as it relates to mourning doves. The daily bag limit is 12 and a possession limit of

The Seminole County Sheriff's Department expects area fields to be filled with many local hunters as the season begins and urges ex- confiscation of the weapon(s), too. treme caution be followed by all hunters.

"Safety, and abiding the law should be uppermost in the minds of all hunters," said Sheriff John E. Polk. "Frequently during the hunting season, but especially so at the beginning of the hunt period we are deluged with calls of violators, such as traspassing; discharging weapons near occupled buildings and across roadways, ets."

Hunters are reminded that they must have owner's permission prior to enter private helds; preferably in writing.

Polk said it's important that the hunters tealize the importance of obeying the law hsofar as traspassing is concerned. The law Males "if the offender is armed with a firearm

or other dangerous weapon during the commission of the offense of traspass on property other than a structure or conveyance, he is guilty of a felony of the third degree."

Conviction of a third degree felony carries a jail term of up to five years, bond of \$5,250, and under the above described circumstances,

There are a number of bird reservations within the county which are probably unknown to the majority of local hunters. There are no provisions for permitting anyone within those areas to hunt on those fields. "As an example," said Polk, "back in 1939 the Legislature of the State of Florida created the Celery City Bird Reservation. It encompasses the area from the Lake Monroe Bridge, south by 41/2 miles on S 15 to Rantoul Lane, east to Airport Boulevard to Sanford Avenue to the Lake Jessup Park Area, and continues on the shorelines of Lake Jessup to the St John's River to Lake Monroe."

If in doubt, hunters are encouraged to call the Sheriff's Department for clarification.



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# Just Another JV Game? ... No, Seminoles, Rams Light Fuse Tonight

By SAM COOK Herald Sports Editor

It's only a junior varsity football game. On the surface, to the untrained football eye, that's how it reads in the

"Sports This Week" calendar. For the involved at Seminole and Lake Mary High Schools, however, it is much more than that.

Bill McDaniel's Seminole JV and Roger Beathard's Lake Mary JV light the fuse at 7:30 tonight for what should develop into the biggest rivalry in Seminole County.

The game will be played at Seminole High's Stadium. The Ram lights aren't done yet. "They would probably be completed," explained Beathard, who also serves as the Ram athletic director. "but we wouldn't have time to test them. The home opener will be next Thursday against Bishop Moore."

No matter. The playing site will be of little consequence when these two squads get logether lonight to light the aforementioned fuse. But it will be a fuse

that will have to burn two years. The Rams will graduate to a 2A and 3A schedule next year before stepping into the Five Star Conference the following year when Lake Mary will have its first senior class. The school is made up of

freshman and sophomores this year. The rivalry fires have already been fanned somewhat. On more than one occasion new Tribe principal, Wayne Epps, has mentioned to this reporter not to get too carried away with this "new school down the road."

Seminole sophomore Rob Cohen, who plays for the Tribe JV, reminded the same reporter that Seminole had a JV team and "he didn't want to read all this junk about Lake Mary.'

Four of the Ram sophomores were teammates of Cohen and his fellow Seminoles last year at Crooms, Beathard hasn't ignored that fact.

"The four kids and I have talked about the rivalry," said Beathard about his redistricted players. "The kids have a lot

of friends at Seminole and of course they know how long (eight years) I spent coaching there.

"It's going to be a little strange walking into that visitors' locker room Thursday night,"

And you can bet your last barbell that Tribe JV Coach Bill McDaniel won't have the red carpet laid out. McDaniel, who serves as the Seminole weight lifting coach, looks at the game as the beginning of a rivalry, but more importantly as time for Sanford to get in the win column.

The junior Tribe dropped a 22-15 decision to a junior and senior dominated Daytona Beach Mainland team in its opener and was ambushed by Lake Howell, 21-0, last week. "Yes it's a big game for us," said

McDaniel Wednesday night, "The kids are looking forward to it. It was inevitable that we would meet, but we're just looking to win our first game."

In order to win that first game, McDaniel and his offensive coordinator

#### JV Football

John Brady have made a few alterations. Middle linebacker William Wynn has been inserted at the fullback spot to take advantage of his 6-foot-1, 190-pound frame, not unlike another fullback on campus who had quite a game last Friday.

"The offense just didn't have the punch," McDaniel pointed out, "We hope Willie can give us that. He's a big strong kid with great potential."

The JV remains set with sophomore Mike Futrell at quarterback and Willie Bass along with Tim Lawrence at the running backs, Lawrence has been the most explosive back, breaking off a long touchdown run against Howell, which was called back on a penalty.

Other changes include moving Daryl Collins to Wynn's vacated tight end spot and acquiring Ed Rinkavage from the varsity for a guard spot on offense.

The JV strong suit remains its linebacking corps wher Wynn takes care of the middle, Lawrence handles the strong side and Bass patrols the weakside. In the defensive backfield, wide receiver Steve Alexander and Brian Cash steady the secondary.

While Sanford will look for the changes to promote some offensive punch, Beathard's Rams see the return of running back Greg Shatto as a boon to the offense. The Rams nipped Spruce Creek, 7-6, last week without him.

"Greg will be about 90 percent, but he will start," Beathard related. "But Will Lavelle and John Brantley will get a lot of playing time too."

LaVelle had an outstanding game filling in for Shatto last week, and Brantley, dubbed "Mr. Quick," gives the Rams breakaway speed.

Sophomore Kyle Frakes runs the Ram veer attack with Reginald Anderson linebacker Billy Vickers and noseguard Ron Bradley were the Rams at Crooms the Rams' slate.

last year.

Defensively, the "man" has been -linebactor Jeff Hepkins, For the second week in a row, Hopkins was selected Optimist Player of the Week and honored along with Seminole's bruising fullback Lenny Sulton at a luncheon Wednesday by the Sanford Optimists at the Holiday

Inn on State Road 46. Hopkins turned in 14 solo tackles during the Ram win over Spruce Creek. He also had his usual fine kicking game. His boot after LaVelle went in for the touchdown decided the one-point contest. His kick two weeks ago beat Lake

Brantley, 14-13. The fuse light up at 7:30 p.m.

RAM RODS - Frank Schwartz's freshman team through a schedule quirk may not play for three weeks. The frosh will hold an intrasquad game Friday at the high school beginning at 3 p.m.

Beathard is attempting to work out details for a game with the Ocala Vanguard freshman to ease the void in

# Sluggish Lions Look For Stock Rise 'Tip'

By JOE DeSANTIS Herald Sports Writer

In a lot of ways, football could be paralleled to stock brokerage. In football, winning means blocking, tackling and execution. In the stock market it's research, the latest information, and the inside track to hot tips

In the stock market, when E.F. Hutton talks, everybody listens. When it comes to Oviedo High School football, when head coach Joe Montgomery speaks, his Oviedo Lions had better be listening. Especially since the Lions have gotten off to a sluggish 0-2 start and face an important game when they host Kissimmee Friday night.

"We've been our own worst enemies," Montgomery coldly states of the Lions first two unsuccessful outings of the 1981

"Football is still fundamentals. Blocking, tackling, execution. And in the first two games we haven't had it."

The Lions have had an extra week to go back to the drawing board and find that missing magic formula for winning. Ovledo comes off an open date when the Lions host Kissimmee in Oviedo's first home game of the season.

"We're glad to come back home," says Montgomery. "But we've got to stop giving the ball away with interceptions Oviedo

and fumbles. We can't keep putting the ball on the ground and expect to win." Early season mistakes have left the Lions without much of a roar, and Montgomery strongly feels his squad must put things together to be in the hunt for the Orange Belt title.

"We win against Klasimmee Friday night and we're back in the district hunt," says Monty. "We lose and it might as well be history as far as the district standings."

The Lions have their work cut out for them due to injuries. No less than six pounds. players who started the opening game of the season will be missing due to bumps and bruises, including standout linebacker Todd Duncan (broken collar bone) and left offensive tackle Mark Marlowe. In addition, leading ground gainer Dean Preising will be missing from his starting fullback spot due to a knee injury and quarterback Karl Jones has been hampered by a deep thigh

Montgomery feels Jones could be ready by Friday. If not, quarterbacking duties fall in the hands of junior returner

Jody Huggins. "We've been working on throwing the

week we've really been putting pressure on the quarterback to set up game type situations.'

When the Lions go with the air mail attack, it's more often than not in the direction of all-conference wideout James Hamilton, conspicuously quiet in the Lion's first two outings. "It's back to the fundamentals for

us," says Monty of Friday night's clash. "We've had to change some things around because of injuries, and it will be tough because Kissimmee comes in with a typical Kissimmee team. They have speed in the backfield and they're big up front. They have seven kids over 200

#### Barracudas Bounce Drops Tribe, Twice

Seminole High's volleyball team took it on the chin twice Wednesday in a varsity and junior varsity match at New Smyrna Beach.

Coach Donalyn Knight's varsity squad dropped the contest to the Lady Barracudas, 10-15, 15-9, 15-8. The JV also extended NSB to three matches, but dropped the deciding contest.

Friday and Saturday, the Lady Seminoles travel to Ft. Lauderdale to compete in the prestigious Colonel's ball," says Montgomery, "Only this Invitational Tournament,

# Dolphins' Family Affair Adds Blackwood Brothers Act

MIAMI (UPI) - The Miami Dolphins are becoming something of a family

DERON

STEPS OUT

Most football fans know about father Don Shula, coach of the Dolphins, confronting son David, punt returner of the Baltimore Colts in a 31-28 victory last

Sunday. But now, Miami has engaged a brother act by hiring Lyle Blackwood. He is a former Colt starter and is now a backup secondaryman in the same defensive backfield where little brother Glenn presides as a starting strong safety.

On top of that, the Dolphins have gone modest, buying 60 terrycloth bathrobes for players and conches who wish to cover up from at least one female sportswriter. She will be allowed in the Dolphins' Orange Bowl locker room for the first time Sunday.

To make room for the elder Blackwood, the Dolphins cut rookie linebackerspecial teams performer Rodell Thomas for the second time this year. Thomas had been waived when the Dolphins pared their squad to 50 but was re-signed the week after their opener when fullback Terry Robiskie was hurt.

Osceola at Seminole High School, Wednesday at 7:30 p.m.

Crooms tallback Deron Thompson steps out of the grasp of Lake Brantley's

Bobby Garrison as quarterback Mike Whelchel (left) watches the action and

Craig Marren (right) moves in to help. Crooms beat the freshman Patriots, 8-7,

on a two-point conversion by Jo Jo McCloud in overtime. The Panthers play

Thomas' departure came on the same day he began receiving some local recognition. Just hours before he hit the waiver wire, the Miami News headlined him this way: "Do you know this man? Probably not, but Rodell Thomas is a Miami Dolphin".

Well, he isn't any more, because the Dolphins picked up Blackwood to bolster their secondary when it was learned that second-year cornerback Don McNeal's humstring injury was more serious than had been thought.

McNeal was definitely out for Sunday's game, but he had not been put on injured reserve by Wednesday night. He will be replaced at cornerback Sunday by Ed Taylor, who will be facing his former teammates, the New York Jets in a 4 p.m. start in the Orange Bowl.

Young Glenn Blackwood is a third-year starting strong safety from Texas, Lyle Blackwood is a former Texas Christian defender, who has been with Cincinnati, Seattle and the New York Giants in addition to Baltimore.

The Dolphins also listed as questionable for Sunday's home game against the New York Jets, running back Tony Nathan with a rib injury and Ronnie Lee with a knee.

The robes were purchased because Sarajane Watson Freligh, a sportswriter for the Fort Myers News-Press, wanted

permission to interview players in the locker room right after the Dolphins-New York Jets game Sunday, And she is a

Previously, she had been using the hallway near the entrance where players were brought to her for interviews, usually long after they had answered questions from male reporters. That hasn't worked out for a morning newspaper, said Ron Thornburg, barrassments. executive editor of the News-Press.

deadline, it is her job to get quotes from guys care about it and some guys' wives key players and then write a story fast," he explained. "She can't wait an hour or more for players."

rulings made him grant, reluctantly, the newspaper's request. He ordered 60 robes for coaches and players to wear in the locker room to avoid any em-

"I don't think women should be in the obvious embarrassment.

"With only minutes to spare before locker room," Shula admitted. "Some care about it. The robes were the only logical way to handle it."

The presence of women in locker Head Coach Don Shula said court rooms is not unusual in Florida, however, especially in the case of the Fort Lauderdale Strikers of the North American Soccer League. There also have been other instances with visiting and home teams in football without any

#### Bryant Dismisses Racist Discipline Rumors TUSCALOOSA, Ala. (UPI) - Alabama "To me, I don't care whether they are

Coach Bear Bryant says there's no truth to published reports that he disciplines black Crimson Tide players more harshly than he does white members of the

white, black, brown, purple, green or

yellow," Bryant said Wednesday. "If they have a problem I hope they come to

weekly news conference in response to a report in Wednesday's Atlanta Constitution that misbehaving blacks had been punished in public while white players'

mistakes were "swept under the rug."

# 'Weakening' Weaver's Managing Desire To Grow Strong In '83

NEW YORK (UPI) - Earl Weaver, the most successful baseball manager of his era, says he still intends to quit when his present contract with the Baltimore Orioles runs out at the end of next year although I detect one or two signs of him weakening.

"Then it's definite you won't be managing anymere in 1963?" I asked

"Pretty definite," he hedged a bit. "I've learned never to say never. I'll know one way or another by All-Star time next year. A lot depends on which way the economy goes. I'll have to check my safety deposit box next summer and if I'm satisfied everything looks all right, next year will be my last year."

Weaver did "check" his safety box with the Cleveland firm that manages his finances received when he was there with the Orioles a couple of weeks ago and saw he was in good shape. For some years to come, anyway.

My own personal feeling is that

Weaver will change his mind about retiring by the end of next season. He'll be only 52 then and the closer he comes to making his decision, the less appealing quitting will begin to look to him. How much golf can be play? He loves that day-today competition too much from what I've seen of him.

For pure numbers, Weaver's lifetime .597 won-lost percentage ranks him ahead of any current manager in the majors and third on the all-time list, behind only Joe McCarthy and Frank Selee. McCarthy leads all managers with his .614 figure and Selee is just ahead of Weaver with .598.

In his 1312 years as manager of the Orioles, the scrappy, gray-haired, florid-faced Weaver has won six American League East titles, four pennanta and one World Series. His Birds still have a shot at the playoffs, albeit only an outside one.

On his record, Weaver has to be included with the greatest managers in baseball history. Sometimes, though,



Milton Richman **UPI Sports** Editor

he blushes when that subject comes up. "I guess I've been a good manager," he said. "Let me pat myself on the back. I've made more right decisions than wrong ones. That doesn't mean I haven't gone home from the ballpark a lotta times and said to myself, 'I

wonder what would've happened if ..." What Weaver was saying, then, is that fans aren't the only ones who second-guess managers; sometimes managers even second-guess themsel-

"Sure they do," he confirmed, offering last Saturday night's game, which the Orioles lost to the Yankees 6-4 on Bobby Murcer's pinch three-run

homer in the ninth. Here was the situation:

Jose Morales' homer put the Orioles ahead 4-3 in the eighth, and with Tippy Martinez pitching, they still had that lead going into the bottom of the ninth. Rick Cerone led off with a walk and was sacrificed to second by Bobby Brown. With right-handed Willie Randolph coming up for the Yankees, Weaver went to his bullpen and brought in righthander Steve Stone, last year's Cy Young Award-winner, to relieve the left-handed Martinez.

"I knew I wanted to do that," Weaver said. "Randolph is only 1-for-12 against Stone since Stone has been with us. Stone got Randolph to hit to third base, but Doug (DeCinces) made an error and that put runners on first and third."

Larry Milbourne, filling in at shortstop for the injured Bucky Dent, was due up next. Milbourne, a switch-hitter, has been hitting better than .300 for the Yankees and there was a question now whether Bob Lemon would let him

swing or send up a pinch hitter for him. Weaver bought in righthanded Tim Stoddard to pitch to Milbourne, and Lemon countered by sending up the veteran left-handed Murcer to hit for

"I could've kept Murcer from coming to the plate by leaving Tippy in there," Weaver second-guessed himself. "But you still don't know what would've happened. Milbourne might've hit another double to right-center. That's how they got their first two runs.

"I'm not dumb enough to say I'd do the same thing again. Gimme another shot and I'll do something different."

Murcer eats up fastball pitching. The book on him says throw him breaking stuff and the only time to throw him a fastball is when you wish to waste it on

Stoddard worked the count to 3-and-1 and then came in with a fastball, which Murcer deposited into the right-field seats for his three-run game-winner. "That was it," Weaver said. "I couldn't help but think what if I had kept Murcer from coming up by leaving Tippy in. You can't help thinking about something like that. That's what makes this game what it is, I admit I was pretty much down after that game. But I was laughing before I left the clubhouse. There's always the next

The Orioles lost that one to the Yankees, too, but Weaver still thought they had a chance as they packed their gear in the clubhouse before heading for a three-game set with the Tigers in Detroit, to be followed by their final three-game series of the season at home - with the Yankees again.

Earl Weaver was looking forward to it, and that has something to do with why I don't think he'll quit at the end of next season.

He enjoys the daily agony and ecstasy too much

# Kansas City

Clinches Spot

By United Press International

They came to bid adieu to Metropolitan Stadium and while the Minnesota Twins didn't seem to care that their home was about to be demolished, the Kazaos City Royals left town with the fondest of memories for the grand old

Of course, clinching a playoff berth there may have had something to do with it.

The Royals, on the strength of Clint Hurdle's two-run homer and Willie Wilson's three singles and two RBI, registered a 5-2 victory over the Twins Wednesday night to clinch at least second place in the West and assure themselves of a playoff spot. They will face Oakland, the first-half winner of the West, in the division playoffs.

And how did Kansas City manager Dick Howser feel about the last game at the Met? "It's nostalgic," said Howser, "but I've got more important things to think about."

The Twins will be playing next year in a domed stadium which is nearing completion in downtown Minneapolis. The game ended the Twins' 21-year tenure in the suburban stadium.

"This has been a good ballpark," said Minnesota manager Billy Gardner, who played second base for the Twins in the first game ever at the Met on April 21, 1961.

Larry Gura, 11-7, fired a fourhitter, struck out three and walked none en route to his 12th complete game. He retired 16 straight batters before giving up a ninth-inning leadoff single to Gory Ward.

single in the second inning, but the Twins tied 4-1 by striking out eight and walking four.



**CLINT HURDLE** ... two-run homer

#### AL Baseball

the score in their half of the second on Pete Mackanin's two-run homer.

Hurdle homered into the right-field seats after Hal McRae opened the fourth with a single off Fernando Arroyo, 7-10. U.L. Washington doubled and scored on Wilson's single for the third run of the inning.

A's 3, Blue Jays 0

At Oakland, Mike Norris fired a three-hitter and Rob Picciolo blasted a solo homer to lead the Oakland in its final home game of the regular season. The victory will likely earn Norris the starting job in the AL West playoffs beginning Tuesday at Kansas City. White Sox 10, Angels 3

At Chicago, Greg Luzinski singled in two runs in a sevenrun second inning and added a two-run homer in the sixth to pace Chicago. Luzinaki'a single highlighted a Sox outburst as Chicago sent 12 men to the plate in the second and knocked out starter Dave Frost, 1-8. Brewers 10. Red Sox 5

At Milwaukee, Cecil Cooper drove in three runs and Robin Yount collected four hits and scored three runs to help the Brewers move into a virtual tie for first place with Detroit in the East. The loss dropped the Red Sox 112 games behind.

Rangers 1, Mariners 1

At Seattle, knuckle-baller Charlie Hough subdued the Mariners on three hits. It was the second complete game of the year for the 33-Wilson and John Wathan each had an RBI year-old right-hander, who raised his record to

# Hungry Ryan Sets Table To Devour Charging Reds

By United Press International Game time is set for dinner hour and Nolan Ryan feels hungry enough to devour a whole

I hope I can shut them out," the Houston right-hander said, anticipating tonight's battle with Cincinnati for the NL West lead. "I kind of like these big games. We can put a lot of

pressure on the Reds with a win The Reds pulled within a half-game of the first-place Astros Wednesday night with a 6-2 victory and you'd tend to believe they have the momentum entering the next game. But Ryan, especially coming off a no-hitter, has a way of

stopping momentum. Still, the Reds are 7-4 lifetime against Ryan's Express and they know the stakes in the game, scheduled for 5 p.m. EDT.

Going against Ryan tonight will be Bruce Berenyi (9-5), who has beaten the Astros three times this year without a loss.

Houston manager Bill Virdon, asked if Ryan might be especially tough because of shadows with the 5 p.m. start, replied, "What's wrong with Berenyl? I wouldn't want to be a hitter

out there." "It will be the biggest game of the season," said Reds' outfielder Dave Collins. "But I think the pressure is still on us. We can't count on anyone else to do it for us. We have to do it

Cincinnati manager John McNamara noted that a loss would drop the Reds 14 games behind with just three games to play.

outselves."

"We can't be satisfied with a split," McNamara declared. "A win puts us in first and then our destiny will be in our own hands."

Virdon isn't worried either. "This thing is still in our favor," he said. "If they win Thursday night, then it's in their favor - but if they don't, then they've got their San Diego was at Los Angeles.

#### NL Baseball

work cut out for them."

Oester tripled to begin a two-run sixth then singled home a run during a two-run seventh to pace the Reds.

Mario Soto, 11-9, surrendered just five hits, striking out three and walking two, before weakening in the ninth. Tom Hume finished and earned his 13th save. Vern Ruhle, 4-6, suffered the loss.

homer by Craig Reynolds. The Reds tied the score in the fifth on a home run by George Foster, his 21st.

Expos 3, Pirates 2

At Pittsburgh, Larry Parrish tripled home two runs and scored a third to help the Expos snap a three-game losing streak and regain first place in the East.

Phillies 8, Cardinals 5 At Philadelphia, Lonnie Smith doubled home the tie-breaking run in the seventh to help the Phillies tumble St. Louis a halfgame out of first. The Cardinals, who had won four straight, gave up 13 walks and paid for it. Mets 2, Cubs 1

At New York, Lee Mazzilli pinch hit a single in the ninth to score John Stearns from second base with the run that kept the Mets mathematically alive in the East chase.

"We weren't ready to cut the thread," said Meta' manager Joe Torre.

Braves 9, Giants 2 At Atlanta, Larry McWilliams, 2-1, tossed an eight-hitter and Bob Horner and Dale Murphy lofted home runs for the Braves, who dropped Ed Whitson to 6-9. Jeff Leonard homered for

In a West Coast night game delayed by rain,

#### Major League Results By United Press International

Matienal League 001 000 100-- 2 5 1 000 012 20= - 5 7 1 Ruhle, LaCorte (4), Smith (7), Sambito (8) and Ashby; Hyme (9) and Nolan, O'Berry (9) W-Sata (11-9) L -Ruhle (44) HRs-Houston (4), Reynolds (4); Cincinnati, Foster (21).

110 020 41x- 9 12 1 Whitson, Rowland (7), Tuffs (8) and Brenly; McWilliams and Sinatro W-McWilliams (2-1) L-Whilson (6-9), HRs-San Francisco, Leonard (4); Allanta, Horner (12), Murphy (13).

200 000 100- 3 7 1 DOD 011 000- 2 5 0 Pisboh Gullickson, Reardon (7). Fryman (8) and Carter Soloman, Scurry (7), Tekulve (8) and Nicosia. W-Gullickson (7.8). L-Solomon (8.6). HR-Pittsburgh, Nicosia (2).

000 100 000- 1 8 0 000 000 101- 2 7 1

(9) and Davis, Blackwell (8); Pulso, Allen (9) and Stearns. W

-Allen (7.5), L-Martt (5.7). 000 131 000- 5 10 1 003 200 12=- 8 11 2 Forsch, Littell (4), Eykes (5), Kaat (6), DeLeon (6), Sutter (/), Otton (8) and Porter; Larson, Lyle (6), Reed (8) and Mareland, Boone (5). W-Lyle (9.5). L-DeLeen (6.1). HR-Philadephia, Schmidt (29).

San Diego at Los Angeles late starting because of rain. Chi 000 000 020—2 6 B Frost, Jefferson (2), Mahler 000 000 000—0 6 6 (2) and Ferguson; Burns, Hoyt

Firevid, Boone (6), Lucas (7) and Fisk, Hill (7). W—
(8) and Kennedy, Gwosdz (8); Burns (10.4). L—Frost (1.8).
Hooton, Goltz (6), Forster (8) HRS—Chicago, Luzinski (20). and Sciescia. W-Boone (1.0). L. Grich (21).
--Goltz (24). S-Lucas (13).

American League City 020 300 000— 5 14 0 020 000 000— 2 4 0 Ken City Gura and Walhan; Arrayo, Veselic (4), O'Connor (8), Verhoeven (9) and Laudner, W. -Gura (11-7). L-Arroyo (7-18). HRs - Minnesote, Mackenin (4); Kansas City, Hurdle (4).

000 000 000-- 0 3 0 Cekind 601 200 00x — 3 6 2 Leef, McLaughlin (81 and White; Horris and Newman. W -Nortis (13.9), L-Leal (7-12). HR-Oakland, Picciole (4).

000 300 000 - 3 6 0 000 000 100-- 1 6 2 Seattle Hough and Sundberg: Bannis ter, Drago (4) and Bulling W-Hough (41). L-Barmister (89).

Frost, Jefferson (2), Mahler

070 002 00 m - 10 10 0

111 142 00x- 10 11 1 Hurst, Stanley (3), Campbell (5), Aponta (7), Tudor (8) and Allenson; Caldwell, (3), Lorch (4), Haas (6). Easterly (8), Fingers (8) and W-Lerch (7-9). L-Stanley (10 8).

CLIFF'S HANGERS MAMES WEEK OF OCTOBER, 4. 1911

	CONTRACTOR OF THE PARTY OF THE	
WINNING TEAM	LOSING TEA	N
Miami	23 New York Jets	
Buffalo	25 Baltimore	
Kanses City	26 New England	
Pittsburgh	25 New Orleans	
Cincinnati	20 Houston	
Los Angeles	36 Cleveland	
San Diege	24 Seattle	
Debland	36 Denver	
Dallas	28 M. Louis	
New York Glants	17 Green Bay	Ω
ian Francisco	Washington	
Himnesula	22 Chicago	
Temes	34 Detroit	
Philadelphia	23 Allania	

#### Major League Standings By United Press International

						W	L	Pct	-
					Detroit	28	20	583	-
	East				Milwauke	29	21	580	
	W	L	Pct.	GB	Boston	27	22	551	
ntreat	27	22	551	See.	Batti	25	22	532	
Louis	76	22	542	114	Clevelnd	25	24	510	
hila	23	25	479	312	k New Yrk	24	24	500	
w York	23	26	489	4	Toronto	20	25	444	-
cago	22	26	458	41/2		West			
Isbrgh	20	30	.400	71.7	Kan City	26	21	-571	-
	West				x Oakind	25	21	-543	
uston	31	18	633	-	Texas	22	25	468	
ci	30	18	675	17	Minn	23	27	460	
Fran	27	21	563	31 2	Scattle	21	28	429	
os Ang	25	74	510	6	Cnicago	21	29	420	
anta	73	25	479	712	Calif	19	28	404	
Diego	15	15	100	161 2	a-First-half	divisi	en	WIRE	er

Wednesday's Results s First half division winner Kansas City 5, Minnesota 2 Wednesday's Results Philadelphia 8. St. Louis 5 Oakland 3, Toronto 0 Montreal 3, Pillsburgh 2 Atlanta 9. San Francisco 2 New York 2, Chicago 1

San Diego 2, Los Angeles 0 Thursday's Games (All Times EDT) Houston (Ryan 10.5) at Cincinnati (Berenyi 9.5), 5 p.m. San Francisco (Alexander 7) at Atlanta (Niekro 7 6), 6

St. Louis (Forsch 10.5) at Philadelphia (Carlton 13.4). 7:35 p.m. Montreal (Burris 87) at Pittsburgh (Tiant 24), 7:35

Chicago (Krukow 99) at New York (Swan 02), 8 05 pm San Diego (Kuhaulua 001 at Los Angeles (Valenzuela 136).

# American League (Second Half)

New York at Cleveland. Ballimore at Detroit, ppd.

Chicago 10. California 3 Texas 3, Seattle 1 Milwaukee 10, Boston 3 Thursday's Games

Kansas City (Jones 62 and Hammaker 121 at Cleveland (Wails 89 and Barker 87), 2, 1 05 p m Battimore (Martinez 145) At Detroit (Cappuzzello 1-1)

Friday's Games Toronto at Seattle, night California at Texas, night Oakland at Kansas City, night Minnesota at Chicago, night Detroit at Milwaukee, night Boston at Cleveland, night New York at Baltimore, night

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**PINNING** ONE ON

Herald Photo by Jane Casselberry

Catherine Ray, chairman of the Professional Division, gets her United Way pin from David Joswick, president of United Way of Seminole County, as campaign chairman Richard Fess (right) looks on during Wednesday's kickoff breakfast.

# Who-o-o Knows? You May Be Great Pumpkin

Halloween prizes for tricky disguises and Great Pumpkin designs make Florida's Silver Springs a good trick-and-treat for

The trick is to come up with a clever costume or peachy pumpkin designed to winone of the great prizes being offered.

The treat is that all kids 11 and under, dressed in Halloween costumes or entering Silver Springs' second annual Great Pumpkin Conters, get in to Silver Springs free all day on Oct. 31 to enjoy the Glass Bottom Boat ride, Jungle Cruise, Antique Car Collection, Deer Park and Reptile Institute. Adults have to pay regular admission prices if they want to join the fun.

Judges for the Great Pumpkin Contest are the current Miss Florida, Dean Herman; Rep. Chris Meffert; and Joyce Ballantyne Brand, commercial artist.

A \$25 first prize, \$15 second prize, \$10 third prize and 10 honorable Great Pumpkin prizes of \$6 each will be awarded at 3 p.m. Oct. 31 at the Billy Bowlegs Cafe on Cypress Point.

Silver Springs and must be returned by Oct.

All kids 11 and under are eligible to participate in Silver Springs Costume Parade with a chance to win a vacation weekend at Weeki Wachee, including accommodations for four at the Weeki Wachee Holiday Inn and tickets to see the Underwater Mermaid Show, Blrds of Prey and Exotle Bird Shows, Wilderness River Cruise, Pelican Orphanage and Tropical Rain Forest. A second, third and 10 honorable mention prizes of tickets to Weeki Wachee also will be awarded.

The "secret judge" will be looking for the scarlest, funniest, most original and wackiest costumes. Prizes will be awarded at 3:30 p.m. at the Billy Bowlegs Cafe.

To enter, come dressed in costume Oct. 31 and register at the guest services kiosk at Silver Springs, You must register to be eligible for the prizes.

Additional information and entry blanks for the Great Pumpkin Contest are available at the Silver Springs marketing department, or by calling toll free to 800-342-0297.

Who-o-o-o-o knows? You may be a win-

# Retirees Involved AREA DEATHS At John Knox

Village of Central Florida, a schedule and organize the lakeside life-care retirement event from start to finish." community in Orange City, are anything but retiring. dinner-theatre outings, Debbie Shields, the com- parties, bingo, educational munity's activities director can attest to that.

"The only time I in ever in my office is when I have to be there on Monday mornings, she says. "Other than that, I'm all over the Village or outside of it arranging and supervising activities and outings for our 600 residents. They definitely keep busy, which keeps me busy, too!"

A graduate of Florida State University with a degree in leisure services, she has been overseeing the social, cultural and religious activities at John Knox Village for more than a year now.

She refers to herself as an 'enabler" for the Village. "Anything the residents want to do, I will assist them in seeing that it is accomplished," she explains. "I enable them to participate in the types of things they en-

"For example," she continues, "if a resident requests that a shuffleboard tour-

The retirees at John Knox nament be arranged. I The same holds true for

> classes, and even cruises for the adventure-minded, she adds. Just recently a group of

residents toured the Nautilus TV studio and Sports Medicine Industries Complex in Lake Helen. But the outing serviceman. He was a that attracted the largest number of participants from the Village, according to Ms. Shields, was a trip to Daytona Beach to listen to the Vienna Boys Choir.

She emphasizes that the residents seem to show the most interest in intellectual and educational pursuits, as opposed to crafts instruction. "Most of our residents are talented people who are already skilled in various crafts.

To give the Villagers what they want, a Florida history class is now being offered at the community. Past classes have dealt with foreign countries and CPR (cardiopulmonary resuscitation) instructions.

GEORGE HOPKINS JR. George R. L. Hopkins Jr., 55, of 1721 Missouri Ave., Sanford, died Tuesday at Seminole Memorial Hospital.

He was a native of Washington, D.C., and moved to Sanford from Derwood. Md., in 1977. He was a Profestant, an army veteran of World War II, and a disabled retiree of the Washington Gas Light Co, where he served as a special member of the Friends of the St. Johns River.

Survivors include his wife, Dolores, of Sanford; four daughters, Mary, Sanford, Margaret, Houston, Tex., Diana, and Mrs. Frances Albert, both of Rockville, Md.: a son, Clyde, Sanford, and six grandchildren.

Gramkow Funeral Home is in charge of arrangements.

MRS, ALMA E. WILKINSON Mrs. Alma Elizabeth Wilkinson, 55, of Osteen, dled Tuesday in a New Smyrna Beach hospital, Born Dec. 21, 1925, in Naples, she moved to Osteen 16 years ago from Putnam County. She was a member of the First Baptist Church of Osteen,

Survivors include her husband, Riley, Osteen; four sons, Benjie, Jackie, Dale and John, all of Osteen; one daughter, Mrs. Mary Turner, Lake Mary; two sisters, Mrs. Elizabeth Woodard, Brazoria, Tex., and Mrs. Lois Whiden, Key West; and eight grandchildren.

Johnson Davis Funeral Home, Palatka, is in charge of arrangements.

DONALD HUGHES Donald A. Hughes, 65, of Geneva died Wednesday at Florida Hospital-Orlando. Born in Sparks, Nev., he came to Geneva in 1960 from there. He was a member of the Congregational Christian Church of Sanford and a retired electrician.

He is survived by his wife, Cora Lee, Geneva; two daughters, Mrs. JoAnn Turberville, Melbourne and Mrs. Delores Everly, Golden, Colo.; three sisters, Mrs. Evelyn Senn, Orlando, Mrs. Mary Anna DeMitchell, Chula Vista, Calif., and Mrs. Delores Bailey, Geneva; a brother, Richard, Denver; two grandchildren and three great-grandchildren.

Brisson Funeral Home-PA is in charge of arrangements.

#### **Funeral Notice**

HUGHES, MR. DONALD A. Graveside funeral services for Mr. Donald A. Hughes. 85. of Geneva, who died Wednesday in Orlando, will be held at 2 p.m. in Geneva Cemetery with the Rev. Fred Neat officiating Brisson Funeral Home PA in charge

HOPKINS, MR. GEORGE R.L JR .- Fineral services for Mr George R L. Hopkins Jr., 55, of 1721 Missouri Ave , Sanford, who died Tuesday at Seminole Memorial Hospital, will be at 11 am Friday at the Gramkow Funeral Home Chapel, Sanford. with Dr. Buddie Holfyfield of ficiating Burial in Arlington National Cemetery, Arlington Va. Gramkow in charge

WILKINSON, MRS. ALMA ELIZABETH — Funeral ser vices for Mrs. Alma Elizabeth Wilkinson, 55. of Osteen, who died Tuesday in New Smyrna Beach, will be at 11 a.m., Friday, at Johnson Davis Chapel Willis officiating Burial in Bardin Cemetery Johnson David Funeral Home in charge



# Contest rules and entry blanks are available for the marketing department at Cancer-Fighting Drug Requires More Testing

NEW YORK (UPI) — The magic number is 18 when Dr. Alvin J. Glasky talks about a drug designed to help the body fight cancer that has spread beyond the point where it first

He said use of the experimental drug in 18 patients in 18 medical centers in Europe for 18 months shows promise, but requires considerable more testing before it can be considered an anti-cancer weapon.

Glasky, president and director of research for Newport Pharmaceuticals International Inc., Newport Beach, Calif., said several hundred cancer patients will be added to the test population in Europe in the next two months — the second phase of a plan for "massive trials" overseas,

Glasky said the drug peps up the immune system - nature's frontline in the battle against bad viruses, bacteria and other foreign objects, including cancer cells.

Glasky said cancer cells, unlike regular

Glasky said the Immune system turns out antibodies - chemical soldiers that fight bad viruses and such. But these take a month to develop, he said.

#### A report on the drug was presented at the annual meeting of the American Chemical Society and co-authored by scientists from Newport and the Memorial Sloan-Kettering Cancer Center in New York.

#### ones, are treated like foreign objects when the immune system senses their presence. The theory that led to the development of the experimental drug, said Glaskey, is that cancer turns off the immune system.

# Theater Hall Of Fame Starting In Tallahassee

TALLAHASSEE, Fla. (UI'l) - A national Hall of Fame for the American Theater zimilar to those now dedicated to baseball and football - is being established in Tallahassee. Why Tallahassee?

In the words of actress Helen Hayes: "It's going to be in Tallahassee because the people in Tallahassee had the vision to see it." It also is the home of Florida State

University, which has a very strong theater program and numbers actors Burt Reynolds and Robert Urich among its alumni.

The Charles MacArthur Center for American Theater, now represented by a collection of memorabilla stored in boxes in the state archives, is named for the late playwright and husband of Ms. Hayes.

The national artistic board of advisers for the center includes Ms. Hayes and playwright Paddy Chayelsky.

But the moving force behind the project is Richard Fallon, dean of the FSU school of theater. He and other theater buils have assembled enough historical documents, photographs, posters and other memorabilia to start a national home for theater.

Some of the rare items include the late critic George Jean Nathan's desk, producer Billy Rose's spectacles and actor-director Paul Newman's personal script for a movie

with notes scribbled in the margins. There also are original copies of plays ndens are nearly 100 years old — the only existing videotape of members of the Yiddish Theater, records of Lee Strasberg's Method acting and Marcel Marceau's definitive concept of mime and a program from a Dec. 9, 1886, Boston Theater play starring Edwin

Ms. Hayes starred in the center's videotaped production of S.N. Behrman's play "End of Summer," which was shown on Public Broadcasting's "Theater in America."

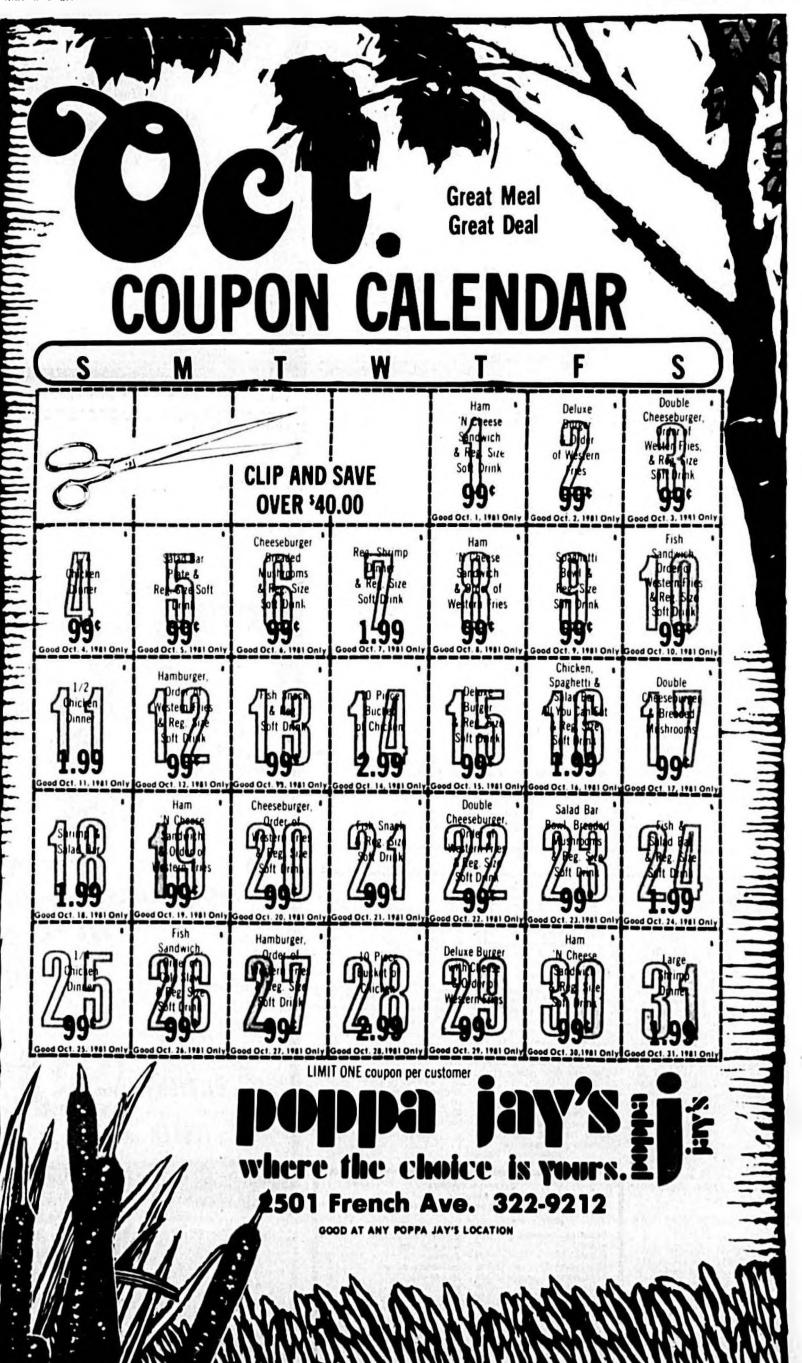
The center has beloed produce a number of MacArthur plays, including "Front Page" and "Stag at Bay," bringing famous stage and screen stars like Edward Asner and Alfred Drake to Florida to perform. Silent screen star Lillian Gish and film actress Arlene Dahl have made appearances on its

Housing the center poses the major problem for Fallon. He has acquired more than \$500,000 for the center from foundation grants and private sources but has not attracted the more than \$17 million to fund the initial dream of a complex across from the campus to house a museum, offices, library and small theater.

He is now thinking in terms of a permanent site downtown — probably in a building on the main street that once housed a ladies readyto-wear shop.

"I see it as being a big tourist attraction as well as a place where scholars and researchers from all over the country can come to get a sense of the history of the theater,"

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# In And Around Longwood

# Local Band To Perform With Sammy Davis Jr.

"The Blu," a local band featuring Barry Lopiccolo, Rodney Gobel, Sam Thompson, Denise Mayo, Mike Shannon and Jim Young sound so good, but, also do so many good things for other people and organizations.

Recently, they helped out at the Jerry Lewis Muscular Dystrophy telethon, played to benefit the Ronald McDonald House at a concert at the Great Southern Music Hall in Gainesville, and next month will be performing in Las Vegas with Sammy Davis Jr.!

"The Blu" is managed by Doug Sears and has just recorded their first album. Beautiful people . . . beautiful music!

Congratulations to Herb and Jean Hanson on the birth of their son, Ryan Paul Sept. 18. Ryan weighed 6 lbs. 12 oz.

The First Baptist Church of Longwood is in need of a teacher for the sixth and seventh grade boys and a church training director. The children's choirs can not begin until these needs are met. If interested, please call the church at 339Kitty M. Motty

Longwood Correspondent 331-9001



There's a special young red-headed boy celebrating his eighth birthday on Oct. 9. Happy birthday Tommy Rinkor!

Sanlando United Methodist Church has Beginning Square Dancers classes on Monday evenings. Bring a partner and meet in Fellowship Hall at 7:30 p.m. All ages are invited.

Nancy Brueggemann recently returned from a visit with close friends "The Klaes" in Seymour, Ind. Nancy is employed by "Mickey Mouse."

United Methodist Church worship on Oct. 11. Housing is needed for 18 men and 18 women on Saturday, Oct. 10. If you would

like to accommodate, please call 339-1266 immediately.

Red McCollough of the Longwood Chamber of Commerce has the golf tournament well in hand with 152 players. Many nice gifts have been donated, but more are needed. If your business is able, Red asks to please make a donation of a gift of \$10 or more.

"We would like every player to have a gift. Also your gift of "time" is needed for various things," he said.

Please contact "Red" if you can help in any way at 862-4000.

The University of Texas College of Fine Arts at Austin awarded 61 bachelor's degrees at the close of the 1981

The graduates, announced by Dean J. The Western Carolina University Robert Wills, include Francine Wilkins,



Gilda Chacey of Sanford is all decked out in the latest attire for gardeners including a striped overall type garden apron complete with kneeling pads to be featured in the boutique at the Sweetwater Oaks Garden Club Festival on Oct. 10, from 10 a.m. to 2 p.m. The festival site is under the blg top on a back lot of Springs Plaza, Longwood, A variety of plants as well as baked goods will be featured. Beauregard the clown will head the entertainment. The public is welcome.

# Son Crushed Over Parents

By ABIGAIL VAN BUREN

DEAR ABBY: I am an above-average student, and I'm also a boy who worries a lot. Here's my problem: Recently I found some magazines and letters belonging to my parents. These letters declared them as "swingers." One magazine even had a picture of my mother, whom I had always loved and respected. We are a respectable, middle-class family where modesty is enforced. I have never been mistreated and neither has my sister, who is a college freshman.

Since I came across these letters and magazines, my opinion of my parents has been totally crushed. I just don't know what to think. Abby, please don't tell me to go for counseling. I can't drive. (I'm 14.) I can't talk to a school counselor because she is a good friend and I couldn't bring myself to mention it to anyone. (My sister doesn't know.) Right now my parents are away on an "overnighter" to celebrate their 19th wed anniversary. I'm signing my real name, but please don't use it.

ALONE AND DEPRESSED DEAR ALONE: Tell your parents that you found the letters and magazines. Then do a lot of listening. Please don't keep this bottled up inside you.

You feel much better after talking to your parents. They are the only ones who can explain the reason for their actions.

DEAR ABBY: Your article in the Canandaigua, N.Y.,

Messenger prompts me to take pen in hand immediately. You advised "Distraught Mother," who was offended when her children used foul language in her presence, to demand that they clean up their act out of respect to her. I applaud that advice. I am the mother of four and the grandmother of nine, and when my teen-age grandchildren started to use flithy and offensive language, I said, "Not in my presence, and not in my house!" Believe me, they cleaned up their act in a hurry.

We usually get just what we ask for. If we demand only the best, that is what we get.



ROCKY MOUNTAINEER

DEAR ABBY: I had a vasectomy six years ago because the girl I married didn't want any children Well, we were divorced, and I'm now married to a young woman who wants children. So do 1. Is it possible to have a vasectomy "un-

If so, where can I find a doctor who will do it?

DEAR KANSAS: See a urologist. I'm told that about 85 percent of vasectomies are reversible. Whether yours is will depend upon the surgical procedure used by the doctor who vasectomized you.

DEAR ABBY: You mentioned some of the outrageous remarks made to widows at the funerals of their husband. How's this? Just after leaving the cemetery, the widow said to her friend, "You know, this will be the first time in 38 years that I'll know for sure where Jim will be spending the night."

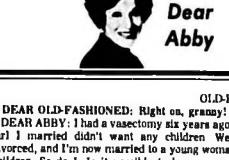
Do you have questions about sex, love, drugs and the pain of growing up? Get Abby's new booklet: "What Every Teen-Ager-Ought To Know," Send \$2 and a long, stamped (35 cents), selfaddressed envelope to: Abby, Teen Booklet, 12060 Hawthorne Blvd., Suite 5000, Hawthorne, Calif. 90250.

DEAR ABBY: I recently attended a bridal shower. Each of the 30 guests brought a home-cooked dish and presented the bride-to-be with a gift.

At the end of the shower the bride thanked everyone for coming. Then the hostess announced that since the bride-to-be had already said thanks, it wasn't necessary for her to send out

Some of the guesta felt that was in poor taste. What do you

MARY FROM CONNECTICUT DEAR MARY: The gracious bride-to-be sends a thank-you note for every gift she receives.



Beta Sigma Phi

# Ginger Brumley Valentine Girl

Sigma

Gilbert.

XI Epsilon Sigma Chapter of Beta Sigma Phi selected Ginger Brumley its candidate for Valentine Girl.

at the 1982 Valentine Ball. The chapter has started its year with a fall rush. A country style bar-b-que for prospective members was held at the home of Millie

She will represent the chapter

Members are also busy preparing for the Oct. 24th Christmas Bazaar, President Millie Gilbert sald the bazaur will be held at the Altamonte Mall this year. Members said they will be featuring a variety of hand-crafted items that range from Christmas decorations to novelty gifts.

Those attending were: Millie Gilbert, Phyllis Miller, photographs shown were the Elleen Mack, Lisa Porzig, Hope Diamond, coin collec-Cheryl Burch, Ginger tions, and famous works of art Brumley, June Porzig and such as Rembrandt and Karen Hittell.

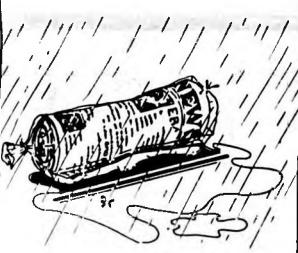
Lambda Members of Gamma

Lambda chapter of Beta Sigma Phi met at the home of Lois Smith. Members were served a ham dinner and all the trimmings honoring the begining of another year. During the business

meeting there was discussion on the BSP Bazaar to be held at the Altamonte Mall on Oct. 24. Also, Gamma Lambda chose Darcy Bone as Valentine Girl. Mrs. Smith gave a cultural

program on "Touring the Smithsonian," Members went on a mini tour reliving highlights from the seven museums including Art, Natural History, American History and Technology, and the National Air and Space Musuem. Some of the Degas.

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**Evening Herald** CIRCULATION DEPT.



#### Theta **Epsilon**

The sisters of Theta Epsilson Chapter of Beta Sigma Phi were given a mini course in graphology (handwriting analysis) during a program presented by Carl Lind.

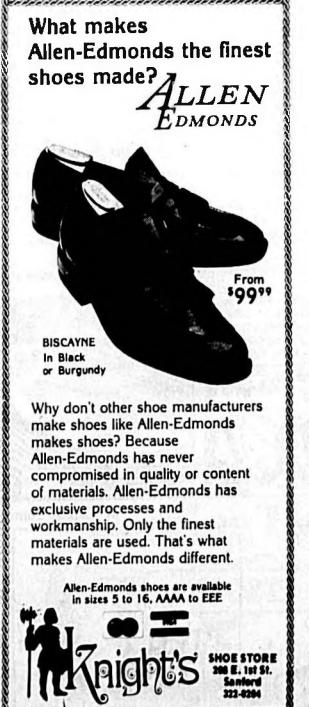
Lind stressed that individual penmanship reveals to others much about the writer, "If we can read another person's handwriting with the insight of a graphologist, we can know and understand that person better," Lind said

Through his presentation members discovered the spendthrift, the thinker or artist in each, after each submitted a sentence for Lind to analyze.

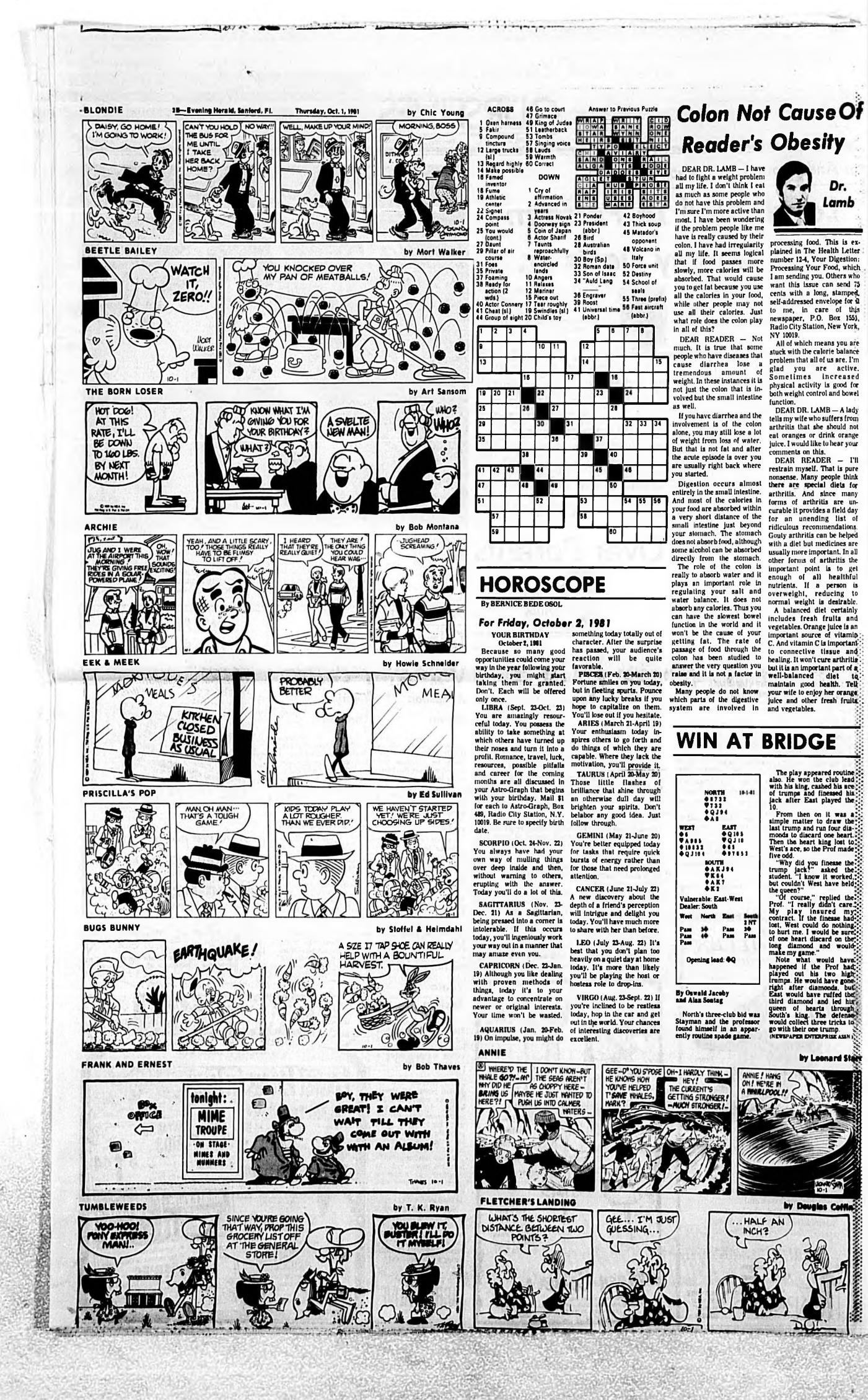
Mrs. Nancy Hack, hostesa for the meeting arranged this program as part of the regular meeting held at her home. Refreshments were served after the meeting during a fellowship hour.

-FLORIDA"









# Security Beyond Grave

WASHINGTON (UPI) - John Henry Sydnor of Baltimore died on May 31, 1977, but as in the cases of about 8,000 other dead people, his Social Security benefits kept flowing totaling \$14,287 over four years.

Overall, deceased persons were mailed benefits - for up to 15 years — accruing to more than \$60 million. Investigators believe the money was pocketed by friends, relatives or even Social Security employees.

Social Security Administration chief John Svahn says he is "astounded" by the costly blunder, which was disclosed Wednesday.

"The thing that amazes me the most is that no one ever thought about it; no one ever did anything about it," Svahn told United Press International.



Greeling Service Inc.

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Co-ordinator

Florida

grapher, took his life last week, just hours after an FBI agent asked Sydnor about his deposit of his father's monthly benefit checks in his bank account.

Investigators surmised the younger Sydnor succumbed to the temptation created by the government bungle - and was overcome by the damage the episode would do to his

In another instance, agents of the inspector general's office at the Department of Health and Human Services found \$63,000 in checks were sent to relatives of a deceased Social Security beneficiary over a 14-year period.

Federal prosecutors in New York, Chicago, Los Angeles and other major cities now are picking up the pieces, considering criminal charges against those who capitalized on the error and kept the payments, now averaging \$374 a month.

Richard Kusserow, inspector general for HHS whose office began the inquiry, said the costly glitch in SSA's payment system occurred because agency employees failed to follow up on Medicare death reports.

While the Health Care Financing Administration regularly filed reports on the death of Medicare patients with SSA, they never were matched with payment lists to ensure retirement

and disability benefits were cut off, he said. The longest period of undue payments dated back 15 years, to 1966 when Medicare was begun by President Lyndon Johnson.

Kusserow said in some cases relatives simply saved benefit checks - for up to 10 years - and returned them when confronted by investigators.

Department officials said such government checks still are negotiable, and it will be up to United State attorneys to decide whether to seek criminal indictments in those cases.

Kusserow also said investigators are looking into the possibility unscrupulous Social Security employees who monitor death notices have allowed payments to continue, diverting them to their own accounts.

Svahn contended the Reagan administration should get the credit for curbing the waste of taxpayer dollars, but it could not be learned whose idea it actually was to match the com-

puter lists. Laura Genero, an HHS spokeswoman, said the success of matching the lists "vindicates our whole effort to cross match government records to root out waste, fraud and abuse,"

Plans for such computer checks were criticized in Congress last spring on grounds the civil liberties of private citizens would be invaded. "We said all we want to do is match up government records," Ms. Genero said.

In the Social Security probe, called "Operation Specter," the HHS inspector general's office used as many as 80 investigators to compare the computer lists and trace the money. The probers turned up 8,518 cases in which Medicare reports showed a person was dead but Social Security benefits were not stopped.

With reviews completed on 1,290 cases, authorities have determined at least 1,100 were actually dead and 190 were alive but reported dead by recording errors.

Payments to the 1,100 deceased, most of whom died several years ago, averaged \$292 a month for almost 45 months.

## **TONIGHT'S TV**

#### THURSDAY

**EVENING** 

6:00 (35) SANFORD AND SON (10) EARTH, SEA AND SKY Giants at Allanta Braves

6:30 (I) NBC NEWS (4) NBC NEWB (5) C CBS NEWB (7) ABC NEWB (1) (35) CARTER COUNTRY (1) (10) EARTH, SEA AND SKY

FR (4) THE MUPPETS 5) A P.M. MAGAZINE A behind he-scenes look at TV's "Dallas"; a profile of Senator Edward M. Kennedy, Joan Embery explores animal hs Dr. Wasco on hiccups 7) O JOKER'S WILD 1) (35) THE JEFFERSONS

(10) MACNEIL / LEHRER REPORT 7:30

Tentertainment tonight

Syou asked for it

Family Feud

(35) BARNEY MILLER (10) DICK CAVETY European Journalists Look At America Guests Henry Brandon, Nicola Bernheim, Gitta Bauer. (Part 1 of 2)

2 (4) MOVIE "The Hartern Glo-betrotters On Gilligan's Island" (1981) Bob Denver, Alan Hale Jr. The Hartern Globetrotters" plane crashlands on the tiny Pacific island where Gilligan and his friends are

marooned (R)
(\$) (S) MAGNUM, P.J. Higgins is apped despite the installation of a new security system. (R)

(T) MORK AND MINDY Mr into an exchange of everybody's

secrets (R)
(I) (35) CHARLIE'S ANGELS
(E) (10) THE GOLDEN AGE OF TELEVISION "Bang The Drum Slowly" Paul Newman, Albert Salmi and George Peppard star in a tele-drama about a young baseball player who helps his terminally ill friend and teammate through one last

8:30 refired ounlighter takes a job as a cook in the Square Deal Saloon 12 (17) LAST OF THE WILD

9:00
(§) NURSE A young doctor shows romantic attentions to Mary as she undergoes a mid-life crisis.

7) THE MANIONS OF AMERI-CA Prosperous in Philadelphia. Rory marries Rachel, he is joined by his sister Deirdre, who, convinced of the death of David, marries another man (Part 2) (1) (35) THE ROCKFORD FILES (D) (10) BNEAK PREVIEWS Roger



dent of the United States?
2. Urban, Dionyslus, Felix, Zosimus, Simplicus and Sylvester are all (a) types of bridges (b) ancient Greek gods (c) names of popes.

3. Rods, chains and links are all units of (a) length (b) mass (c) volume.

ANSWERS

**FRIDAY** 

2.c 2.8 William Henry Harrison

Laugh "and "Continental Divide" 12 (17) MISSION: IMPOSSIBLE

9:30 ED (10) ALFRED HITCHCOCK PRESENTS

10:00 THE SOPHISTICATED GENTS On the final night of the reunion, the missing gent arrives, selling off a confrontation between him, the rest of the club and the detective who suspects him of mur

(1) KNOTS LANDING When hey cooperate with an FBI investigation of the underworld. Sid and Gary fear for their lives (R)
(1) (35) INDEPENDENT NETWORK

(D) (10) DAVE ALLEN AT LARGE 10:30 11 (35) LOVE, AMERICAN STYLE

(10) UP POMPEH (2) (3) (3) (7) (2) NEWS (1) (35) BENNY HILL (2) (10) POSTSCRIPTS (2) (17) ALL IN THE FAMILY

11:30 TONIGHT Guest host David Steinberg Guesta Beverly D An-gelo, Peter Cook

M'A'S'H
ABC NEWS NIGHTLINE
(35) STREETS OF SAN FRAN-

12 (17) MOVIE "The Story On Page One" (1960) Rita Hayworth, Anthony Franciosa. A defense attorney battles the prosecutor in his attempt to acquit a woman and 12:00

(1) QUINCY Quincy crusades to have a legal drug, which coused the death of a young girl, outlawed

(2) C VEGAS An ex-Miss America becomes the victim of an extertion

12:30 (1) TOMORROW

1:10 (1) THE BAINT A pair of wouldbe jewel thisses are duped into stealing a fake necklace

(7) MOVIE "First To Fight" (C) (1967) Chad Everett, Marilyn Devin 2:05

(1) (17) BABEBALL San Francisco Giants at Atlanta Braves 2:50 (T) D NEWS

3:20 (1) MOVIE "Sam Whiskey" (C) (1969) Burt Reynolds, Clint Walker 4:45 12 (17) MISSION: IMPOSSIBLE

FRIDAY

MORNING (TUE-FRI) MARCUS WELBY, M.D.

fi Floyd Theatres



SCARED TO DEATH

DON'T GAMBLE with your insurance!

LOW COST AUTO INSURANCE

5:05

5:20 12 (17) RAT PATROL (MON) 5:30

12 (17) RAT PATROL (TUE, THU)

12 (17) WORLD AT LARGE (WED) 5:45 (2 (17) WORLD AT LARGE (FRI)

12 (17) WORLD AT LARGE (MON) 6:00 (4) TODAY IN FLORIDA

(1) THE LAW AND YOU (MON)
(3) C) SPECTRUM (TUE)
(4) C) BLACK AWARENESS (WED)
(5) C) HEALTH FIELD (FRI)
(7) BUNRISE
(11) (35) JIM BAKKER

D BEWITCHED 6:45 ED (10) A.M. WEATHER

7:00 FR (E) TODAY (3) (3) WAKE UP
(7) (3) GOOD MORNING AMERICA
(1) (35) TOM AND JERRY
(8) (10) VILLA ALEGRE (R)
(17) FUNTIME

7:30
(3) © MORNING WITH CHARLES KURALT
(1) (35) WOODY WOODPECKER
(1) (10) SEBAME STREET (2) 8:00

dE (35) CASPER dE (17) I DREAM OF JEANNIE 8:30 (35) GREAT SPACE COASTER

(10) MISTER ROGERS (R) (4) HOUR MAGAZINE DOMANUE
(1) © DOMANUE
(1) © (1) (17) MOVIE
(1) (35) GOMER PYLE
(2) (10) SESAME STREET (2)

9:30 (1) (35) ANDY GRIFFITH

10:00 TIC TAC DOUGH (3) WELCOME BACK, KOTTER 111 (35) I LOVE LUCY ED (10) EDUCATIONAL PRO-GRAMMING

10:30 (4) BLOCKBUSTERS (5) ALICE (R) (1) (35) DICK VAN DYKE ED (10) ELECTRIC COMPANY (R)

(1) WHEEL OF FORTUNE (3) THE PRICE IS RIGHT (7) CLOVE BOAT (R) 1 (35) MUD BREWER

GRAMMING 52 (17) MOVIE

11:30 (1) PASEWORD PLUS (1) (35) LOVE, AMERICAN STYLE

AFTERNOON

CARD SHARKS
(3) (3) (2) (3) RHODA 12:30 ED (1) NEWS (1) THE YOUNG AND THE

(1) (35) MAUDE DAYE OF OUR LIVES

(7) O ALL MY CHILDREN (1) (35) (2) (17) MOVIE 1:30

(3) (3) AS THE WORLD TURNS 2:00 ANOTHER WORLD

2:30 SEARCH FOR TOMORROW

3:00 OR (I) TEXAS (1) & GUIDING LIGHT (35) BUGS BUNNY AND (II) (SUPERIOR SECTION OF THE PROPERTY (R) (10) FROM JUMPSTREET (R) (2) (MON) (8) (10) FEELING FREE (TUE) (8) (10) PEOPLE OF THE PIRET

LIGHT (R) (WED) (THU) ED (10) QUE PARA? (FRI) 32: (17) FUNTIME

01) (35) SCOORY DOO ED (10) ELECTRIC COMPANY (R) 02 (17) THE FLINTSTONES 4:00

(1) LITTLE HOUSE ON THE PRAME
(3) OF RICHARD SIMMONS
(3) OF MERY GRIFFIN
(1) (35) WOODY WOODPECKER
(1) (10) SESAME STREET ()
(12) (17) THE MUNITERS

(5) (3) HAPPY DAYS AGAIN 11 (35) TOM AND JERRY (17) LEAVE IT TO BEAVER

5:00 (3) G HOGANS HEROES (1) (35) THE INCREDIBLE HULK (5) (10) MISTER ROGERS (R) (2) (17) THE BRADY BUNCH

5:30 (3) LAVERNE & SHIRLEY & COMPANY
(3) OF MARSH
(7) OF MARSH
(10) POSTSCRIPTS
(10) POSTSCRIPTS
(17) BEVERLY HILLIBILLIES

DeLAND

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736-3423



322-3883

SANFORD

1700 West

HOME APPLIANCE

SATURDAY

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**Legal Notice** 

IN RE: The Marriage of LAVERNE LIVINGSTON AKEY,

Wile Respondent

THE STATE OF FLORIDA TO:

YOU ARE HEREBY NOTIFIED THAT LAVERNE

LIVINGSTON AKEY has

filed a Petition in the Circuit Court

of Seminole County, Florida, for

Dissolution of Marriage, and you

are required to serve a copy of

your written defenses. If any, on

FRANK C. WHIGHAM, OF STEN

STROM, MCINTOSH, JULIAN.

COLBERT & WHIGHAM, P.A., Attorneys for Pelitioner, whose

address is Post Office Box 1330. Santord, Florida, 32771, and file

the original with the Clerk of the

above styled Court on or before

October 15, 1981, otherwise a

default and ultimate judgement

will be entered against you for the

relief demanded in the Petition. WITNESS my hand and official

seal of said Court on the 9th day of

Arthur H. Beckwith, Jr.

Court Seminole County,

FICTITIOUS NAME

Notice is hereby given that I am

ingaged in business at 205 E.

Palmetto Ave., Longwood.

Florida, 32750. Seminole County,

Florida under the fictitious name

OF CHANNELS TRUCK & EQUIP.

of the Circuit Court, Seminole

County, Florida in accordance

with the provisions of the Fic-

SIG. DENNIS K. CHANNEL

LOUIS M. SAPPRAICONE and MATTIE M. SAPPRAICONE, his

HOTICE OF FORECLOSURE

MOTICE IS HEREBY DIVEN that the undersigned, Arthur H. Beckwith Jr., Clerk of the Circuit

Court, Seminole County, Florida, will on the 27th day of October,

1981, between the hours of 17:00 a.m. and 2:00 p.m., at the west

front door of the Seminole County Courinouse, Sanford, Florida,

bidder for cash, the following

Lot 9, Block C, OAKLAND SHORES, according to the plat

thereof as recorded in Plat Book

10, pages 3 and 4, Public Records

pursuant to Final Judgment of

Foreclosure entered in the above

of said Court this 28th day of

Clerk of the Circuit Court By Carrie E. Buettner

Publish October 1, 8, 1981

WITNESS my hand and the seal

County, Florida, to-wit:

sivied pending cause.

Deputy Clerk

BANK OF

Plaintiff.

Clerk of the Circuit

By: Cynthia Proctor

September, A.D. 1901.

Deputy Clerk

Florida

lober 1, 6, 1961

(SEAL)

LUCY DELORES AKEY

141 Hanover Avenue

Hampton, Virginia

23699 0331

**Husband Petitioner** 

IN THE CIRCUIT COURT, IN AND FOR SEMINOLE

LUCY DELORES AKEY,

COUNTY, FLORIDA

CIVIL ACTION NO.

61-2017-CA-64-E

# **Furnace** Repairs **Under Way**

A program to repair as many as 55,000 liquid propane and natural gas furnaces used in mobile homes is now being conducted by the manufacturer, according to a special alert issued by the U.S. Consumer Product Safety Commission (CPSC).

The furnaces, manufactured by the Home Division of Lear Siegler Inc. of Holland, Mich., may pose a risk of death or poisoning by leaking carbon monoxide gas if portions of the vent system corrode. The warning pertains to all model MMG "Miller"-brand gas furnaces and the manufacturer, in voluntary cooperation with the CPSC, has agreed to replace the flue-pipe extensions.

#### **Legal Notice**

IN THE CIRCUIT COURT FOR SEMINOLE COUNTY, FLORIDA PROBATE DIVISION Division

IN RE: ESTATE OF JESSIE MAY REYNOLDS

Deceased HOTICE OF ADMINISTRATION TO ALL PERSONS HAVING CLAIMS OR DEMANDS AGAINST THE ABOVE ESTATE AND ALL OTHER PERSONS REPAIR, and that I intend to INTERESTED IN THE ESTATE: register said name with the Clerk ARE HEREBY NOTIFIED that the ad-JESSIE MAY REYNOLDS. deceased, File Number 81 460 CP. titious Name Statutes, To WII: Section 645.09 Florida Statutes is pending in the Circuit Court for SEMINOLE County, Florida, Probate Division, the address of Publish September 10, 17, 24, & which is Seminale County Cour-October 1, 1981 thouse, Santord, Florida. The personal representative of the estate is SARA A. REYNOLDS, whose address is 573 Royal Palm IN THE CIRCUIT COURT OF THE EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA. CASE NO. 81-1172-CA-87-K Drive, Melbourne, Florida 37935. The name and address of the personal representative's attorney are set forth below. FLAGSHIP BANK SEMINOLE, a corporation,

All persons having claims or demands against the estate are required, WITHIN THREE MON-THIS FROM THE DATE OF THE FIRST PUBLICATION OF THIS NOTICE, to file with the clerk of statement of any claim or demand they may have. Each claim must be in writing and must indicate the basis for the claim, the name and address of the creditor or his agent

or attorney, and the amount claimed if the claim is not yet due, the date when it will become due shall be stated. If the claim is contingent or unliquidated, the nature of the uncertainty shall be stated. If the claim is secured, the urily shall be described. The offer for sale and sell at public cialment shall deliver sufficient copies of the claim to the clerk to enable the clerk to mall one copy reach personal representative. All persons interested in the egate to whom a copy of this Natice of Administration has been mailed are required, WITHIN THREE MONTHS FROM THE TATE OF THE FIRST PUBLICA TON OF THIS NOTICE, In file any objections they may have that peredent's will, the qualifications of the personal representative, or my venue or jurisdiction of the ALL CLAIMS, DEMANDS, AND

OBJECTIONS NOT SO FILED WILL BE FOREVER BARRED. Date of the first publication of this Notice of Administration:

- Sara A. Reynolds As Personal Representative of the Estate of JESSIE MAY REYNOLDS Deceased ATTORNEY FOR PERSONAL

REPRESENTATIVE: Jerome J. Bornstein, of BORNSTEIN & PETREE Orlando, Fl. 32801 Telephone: (305) 425-2731 Publish: October 1, 8, 1981

#### **Legal Notice**

CITY OF LAKE MARY. FLORIDA

by the City Council of the City of Lake Mary, Florida, that said Council will hold a Public Hearing at 7:30 P.M., on November 5, 1981,

vacale, abandon, discontinue disclaim and to renounce any right of the City of Lake Mary, a political subdivision, and the public in and to the following described rights of way to wit:

Pages 114-116; LESS that portion of the 66 foot road right of way for Crystal Lake Avenue: ALSO that portion lying West of Block 24. Crystal Lake Winter Homes as

Street from Lake Mary Boulevard running North through to but not

at the City Hall, City of Lake Mary, Florida, on the 5th day of November, 1981, at 7:30 P.M., or as soon thereafter as possible at which time interested parties for and against the recommended request will be heard. Said hearing may be continued from time to time until final action is taken by the City Council of the City of Lake THIS NOTICE shall be posted in

three public places within the City of Lake Mary, Florida, at the City Hall within said City, and published in the Evening Herald, a newspaper of general circulation in the City of Lake Mary, two limes at least lifteen days prior to the aforesaid hearing, in addition, notice shall be posted in the area to be considered at least fifteen days prior to the date of the Public Hearing

decision made by this body as to any matter considered at this meeting or hearing will need a record of the proceedings and for such purpose you must ensure that a verbalim record of the proceedings is made, which record includes the lestimony and evidence upon which the appeal is based.
CITY OF LAKE MARY, FLORIDA

Cily Clerk DATED: September 25, 1981 Publish: October 1, 8, 1981

NOTICE UNDER FICTITIOUS

NAME STATUTE undersigned, pursuant to the "Fictitious Name Statute," being Section 865,09, Florida Statutes, will register with the Clerk of the County, Florida, upon receipt of the fictitious name, to will:

d b a THE MONEY SAVERS

ARTHUR H. BECKWITH JR The parties interested in the above named business are SOUTHERN CALIFORNIA FUNDING, INC. General Partner

FINANCIAL CORP. Limited Partner Dated at Montvale, New Jersey as General Partner By: William F. Dacey,

President Publish September 74, & October 1, 8, 15, 1981



#### Legal Notice

NOTICE OF A PUBLIC HEARING TO CONSIDER THE ADOPTION OF AN OR-DINANCE BY THE CITY OF SANFORD, FLORIDA

Notice is hereby given that a Public Hearing will be held at the Commission Room in the City Hall in the City of Senford, Florida, at 7:00 o'clock P.M. on October 12. 1981, to consider the adoption of an ordinance by the City of Sanford. Florida, as follows: ORDINANCE NO. 1372

AN ORDINANCE OF THE CITY OF SANFORD, FLORIDA, TO ANNEX WITHIN THE COR-PORATE AREA OF THE CITY OF SANFORD, FLORIDA, UPON ADOPTION OF SAID OR-DINANCE, A PORTION OF THAT CERTAIN PROPERTY LYING BETWEEN SILVER LAKE DRIVE AND PINE WAY AND BETWEEN MELLONVILLE AVENUE EXTENDED SOUTHERLY AND OHIO AVENUE EXTENDED SOUTHERLY; SAID PROPERTY BEING SITUATED IN SEMINOLE COUNTY, FLORIDA, IN ACCORDANCE WITH THE VOLUNTARY ANNEXATION PROVISIONS OF SECTION 17104, FLORIDA STATUTES: PROVIDING FOR SEVERABILITY, CONFLICTS AND EFFECTIVE DATE.
WHEREAS, there has been filed

with the City Clerk of the City of Sanford, Florida, a petition con taining the name of the property owner in the area described hereinalter requesting annexation to the corporate area of the City o Sanford, Florida, and requesting to be included therein; and WHEREAS, the Property Ap praiser of Seminole County Florida, having certified that

there is one property owner in the area to be annexed, and that said properly uwner has signed the etition for annexation; and WHEREAS, it has been deter mined that the property describe hereinafler is reasonable compac

Florida, and it has further bedetermined that the annexation of said property will not result in the creation of an enclave; and WHEREAS, the City of Sanford. Florida, is in a position to provide municipal services to the prop described herein, and the City Commission of the City of Sanford

Florida, deems it in the best in terest of the City to accept said petition and to annex said Property. NOW, THEREFORE, BE IT

described property situated in Seminole County, Florida, be and the same is hereby annexed to and made a part of the City of Sanford, Florida, pursuant to the voluntary annexation provisions of Section

DEM-41 70 South, Range 31 East.

The above described property is further described as a portion of that certain property lying bet-ween Silver Lake Drive and Pine Way and between Mellenville Avenue eximited Southerly and Ohio Avenue extended Southerly: said property being situated Seminole County, Florida.

property owner and any resident on the property described herein shall be entitled to all the rights and privileges and immunities as are from time to time granted to residents and property owners of the City of Sanford, Florida, and as are further provided in Chapter 171, Florida Statutes, and shall further be subject to the respon sibilities of residence or ownership as may from time to time be determined by the governing authority of the City of Sentord, Florida, and the provisions of said

Chapter 171, Florida Statutes. SECTION 3; If any section or portion of a section of this Ordinance proves to be invalid, unlawful or unconstitutional, it shall not be held to invalidate or impair the validity, force or effect of any section or part of this or-

SECTION 4: That all Ordinances or parts of Ordinances in conflict herewith be and the same are SECTION 5: That this Or-

adoption. A copy shall be available at the Office of the City Clerk for all persons desiring to examine the

cilizens shall have an opportunity to be heard at said hearing.
By order of the City Commission of the City of Sanford, Florida. H. N. Temm, Jr. City Clerk

lober 1, 8, 1981

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**Evening Herald** CIRCULATION DEPT.

## **Legal Notice**

NOTICE OF PUBLIC HEARING THE SEMINOLE COUNTY BOARD OF COMMISSIONERS will hold a public hearing in Room

The same of the sa

200 of the Seminale County Courthouse, Sanford, Florida or OCTOBER 27, 1981 AT 7:00 P.M. or as soon thereafter as possible to consider the following: PUBLIC HEARING FOR CHANGE OF

ZONING REGULATIONS I. KARLO. STAIRS - REZONE FROM A 1 AGRICULTURE TO BORHOOD COMMERCIAL - PZ (10.7-81) -84) - The E 1/2 of Lot 22, All of lot 23 and all of Lot 24, Block A, located in PB 8, Pg. 2, Sec. 4-21-30, Seminole Heights. (Further described as on the N side of Laura Street, 500 H. E of US 17:92, North and adjacent to Lake Kathryn Mobile Home Park) (DIST, No. 1) 2 MERLE D. KENT -REZONE FROM C1 RETAIL COMMERCIAL TO A-1 AGRICULTURE PZ (107-01)-07-The East 1/2 of Lot 34, Spring Hammock, PB 2, Pg. 2, Sec. 29-20 20. Consisting of five acres MOL (Further described as adjacent to East side of Big Tree Park on the

South side of General Hutchison Parkway) (DIST, No. 2) 1 HARRY O HALL - REZONE FROM A LAGRICULTURE TO C JGENERAL COMMERCIAL AND WHOLESALE DISTRICT - PZ (10 7 81)-89 — The N 549,70 feet of the SW44 of the SW44 of Sec. 16-21-31, lying E of Old State Road 202 (Further described as on Old Hw) 202, bordering the West city limit of Oviedo). (DIST. No. 1)

Further, a public hearing will be held by the SEMINOLE COUNTY PLANNING AND ZONING COMMISSION ON OCTOBER 7, 1981 AT 7:00 P.M., or as soon thereafter as possible, in Room 200 of the Seminole County Cour-thouse, Sanlord, Florida, in order to review, hear comments and make recommendations to the Board of County Commissioners of Seminole County on the above application(s).

Those in attendance will be heard and written comments may be filed with the Land Management Manager. Hearings may be continued from time to time as found necessary. Further details available by calling 323 4130. Ext. 140.

Persons are advised that if they decide to appeal any decision made at these meetings, they will need a record of the proceedings and for such purpose, they may need to ensure that a verballe record of the proceedings is made which record includes the testimony and evidence upon which the appeal is to be made. Board of County Commissioners

Seminole County, Florida BY: Robert Sturm. Chairman Attest: Arthur H. Beckwith, Jr. Publish: September 18, October 1,

MOTICE OF PUBLIC HEARING THE BOARD OF COUNTY INOLE COUNTY will hold a public hearing in Room 200 of the Seminols County Courthouse. Senford, Florida, on OCTOBER 27, 1981 at 7:00 P.M., or es soon a specific land use amendment to the Seminole County Com-

prehensive Plan and REZONING of the described property. AN ORDINANCE AMENDING ORDINANCE 77-25 WHICH A MENDS THE DETAILED LAND USE ELEMENT OF THE SEMIN OLE COUNTY COMPREHEN SIVE PLAN FROM LOW DEN-DIUM DENSITY RESIDENTIAL FOR THE PURPOSE OF REZON-ING FROM RIA SINGLE FAM ILY OWELLING DIST. TO RP RESIDENTIAL PROFESSION-AL, THE FOLLOWING DE-SCRIBED PROPERTY.

Lots 5 and 6, less right of way for State Boad 434, in Headale Manne Plat Book 11, Page 27, of the Public Records of Seminale County, Florida, Section 18, Township 21, Range 29. Consisting of one half acre more or less. (Further described as located at the SW corner of SR 436 and Avery Lane and North of Chadwick Road, (Diagonally across from First Seminole Bank on SR 436, Forest

City) (DISTRICT NO. 3) APPLICATION HAS BEEN SUBMITTED BY WILLIAM F. Further, the PLANNING AND

ZONING COMMISSION OF SEM-INOLE COUNTY will held a public hearing in Room 200 of the Seminale County Courthouse, Sanford, Florida, on October 7, 1981 at 7:00 p.m. or as soon thereafter as possible, to review. hear comments and make recommendations to the Board of County Commissioners on the above captioned ordinance and rezoning.

Additional information may be obtained by contacting the Land Management Manager at 223 4330, Est. 140.

Persons unable to attend the hearing who wish to comment on the proposed actions may submi written statements to the Land Management Division prior to the scheduled public hearing. Persons submit written statements or be heard orally.

Persons are advised that, if they decide to appeal any decision made at these meetings, they will need a record of the proceedings. and, for such purpose, they may need to ensure that a verbatim record of the proceedings is made, which record includes the testimony and evidence upor which the appeal is to be based. Board of County Commissioners

Seminole County, Florida By: Robert Sturm.

Attest: Arthur H. Beckwith Jr Publish: September 16, October

FICTITIOUS NAME

Notice is hereby given that I am maged in business at 1512 Oriole od, Fl. 32750 Seminole County, Florida under the fic-tilious name of T.C.&S UNLIMITED, and that I intend to register said name with the Clerk of the Circuit Court, Seminok County, Florida in accordance with the provisions of the Fictitious Name Statutes, To-Wit; Section 845.09 Florida Statutes 1957. Sig. Greg Whitcher

Publish: Septer tober 1, 8, 1981 September 17, 24, Oc-

# **CLASSIFIED ADS**

Seminole 322-2611

Orlando - Winter Park 831-9993

RATES

CLASSIFIED DEPT. HOURS

3 consecutive times. . Sec a line 7 consecutive times ......42c MONDAY thru FRIDAY 18 consecutive times . 27c a line \$2.00 Minimum 1) Lines Minimum

9-Good Things to Eat

BLUE CRABS LIVE

OR DRESSED 7 DAYS 9-4. 668-8538.

11—Instructions

LAST CALL Class starts Mon

day. Approved Salesman

Licensed Course, \$71 includes

Book and review. Reim-bursement available. Bob M.

Ball Jr. School of Real Estate.

323-4110.

Tennis Instruction - U.S.P.T.A.

Certified, Group or Private lessons, Children a specialty. Doug Malicsewski 322-3367.

12—Special Notices

MEMBERSHIP in World Wide

now available in this area thru

the old 8 and 8 Affiliates. 323

18—Help Wenter

\*\*\*\*

LET US FIND

YOU THE JOB

YOU ARE LOOKING

FOR

WE HELP, WE

PROVE IT.

**CALL EARLY** 

323-5176

**AAA EMPLOYMENT** 

PT Legal Sec. \$888 Phys. Therapist \$18,000 Yr.

Walfress ..... \$ + Tips

Child Care ..... \$555

Mechanic ...... \$361

Sales Rep. ..... Open

323-5176

\*\*\*\*\*

MAN qualified to do carpentry &

IMPORTANT

We need mechanics. One automatic transmission man.

perienced only, 322-1481 Ext 236 ask for Bob Good.

MECHANIC excellent op

portunity immediate opening

Must have experience rebuilding carburators, knows

A-C & ejectrical, need good diagnostic man. Top wages, paid vacation, excellent working conditions. Only

experience need apply.

574-5394

METAL workers & general

helpers. Apply in person Starline Enterprises Inc.,

Bidg. 298, Sanford, Airport.

MOTHERLY Type to Care for

339 7078. Att. 5, 322-6779.

Infant in our Home. With light housework, Before 5 p.m. Call

COMMERCIAL Retrigeration

Man. Must Be Ex-perienced.Apply in Person

25th and Park Ave. Food Bern.

EARN \$10 to \$20 per hr. with

Rawleigh in your home. Call 574:2056 for appl.

RN OR LPN

4-12 and 12-6 Shift. Full 11me.

Apply in person Santord

Nursing Convalencent Center, 130 Mellanville Ave.

RIGHT now we need a few good

sales people who have the ambition and dedication to succeed. If that's you, then we're prepared to offer you

please call Century 21, Hayes

Realty Services, Inc., Senterd

EM'S AND LPN'S

seminole Memorial Hospital

overlooking Beautiful Lake

Monroe is currently staffing a Stand by Pool for RN's an

LPN's. You will receive full

pay during orientation and will

then be placed on P RN status and called in as nessed. This is

a areat opportunity to join a

growing organization, and

work with a highly dedicated team of professionals.

We offer an excellent salary and benefits, package. If in-

forested please contact our Personnel director et:

SEMINOLE MEMORIAL

1101 E. 1st St.

aniord, Florido 22771 265-223-4511 ext 771

MOSPITAL

Equal Opportunity Employer

tools and transportation. 223-8453.

FRAMING Corponters. Ex-

perienced Only. Must have

them. For interview,

real rewards and the meti

Two line mechanics.

800 W. 13th St.

maintenance. Apply in person

Phone Receptionist

Typist

Office Clerk

Cashiers

1917 French

lerk SSSS

1222

1225

. 1111

323-5176

4791 for information.

Doug Malicsewski

DEADLINES

Noon The Day Before Publication Sunday - Noon Friday

#### 4-Personals

8:00 A.M. - 5:30 P.M.

SATURDAY 9 - Noon

WHY BE LOKELY? Write "Get A Mate" Dating Service. All ages. P.O. Box 6071, Clear-

water, Fl. 33518. LONELY: Write "Bringing-People Together Dating Service!" All ages & Senior Citizens. P.O. Box 1451, Winter Haven. Fla. 33080

6-Child Care

FOR the Ultimate in Child Care A Child's World, 323 8424

EVENING care 5 p.m. to 7 a.m. Call evenings 671-2546.

> SPUR OF THE MOMENT BABYSITTING Baby Sitting

My home, Experienced. 323 8282 4A-Health & Beauty

COMPLETE BEAUTY FACIAL BY APPOINTMENT ONLY 327-1090 or 349-5555

9-Good Things to Eat

Bananas 5 for 1.00 5 for 1.00 Peppers, Large each 790 Green Onions each 790 Beef Stake Iomatoes 3 lbs. 1.00 **Big Rome Apples** 3 104- 1.00 Gold Del. Apples 3 lbs. 1.00 Mutzu Apples 4 lbs. 1.00 Red Del. Apples

Fresh Apple Vz gal. 1.99 Cider 99c 3 for 1.00 Greens Celery each 1.49 Watermelons Swi. Potatoes Tim Buc Toe Com 4 for 79c

S Lbs. Potatoes We Take Food Stamps LEROY FARMS SR 46

#### Watson's Old Farm Legal Notice

NOTICE OF SHERIFF'S

SALE NOTICE IS HEREBY GIVEN that by virtue of that certain Writ of Execution issued out of and under the seal of the County Court of Seminole County, Florida, upor a final judgement rendered in the aforesaid court on the 19th day of August, A.D. 1981, in that certain case entitled. Realfron Corporation Plaintiff, vs. 3-0 Really, Inc., Defendant, which aforesaid Writ of Execution was delivered to me as Sheriff of Seminole County. Florida, and I have levied upon the following described property owned by 3-D Really, inc., said property being located in Seminole County, Florida, more par-ticularly described as follows: Office Equipment of the Defendant Corporation described

2 - Black Two-drawer File Black & Chrome Arm Chair

Brown Desk Top Brown Clock Four-drawer File Cabinets
Two drawer File Cabinets

Metal Desk, Grey Metal Desk, Brown Orange Swivel Arm Chairs Metal Folding Chairs

Wood Folding Chair · Metal Shelf said property being stored at Dave Jones Wrecker Service, Fern Park, Florida.

and the undersigned as Sharlff of Seminole County, Florida, will at 11:00 A.M. on the 23rd day of October, A.D. 1981, offer for sale and sell to the highest bidder, for cash, subject to any and all existing liens, at the Front (West) Door of the Seminole County Courthouse in Sanford, Florida, the above described personal

That said sale is being made to satisfy the terms of said Writ of Execution John E. Polk, Shoriff Seminole County, Florida

Publish: October 1, 8, 13, 22, with the sale on October 23, 1981, DEN:2 FICTITIOUS NAME

Notice is hereby given that I am engaged in business at 1260 Elm Ave. Senterd, Fig. 32771 Seminale County, Florida under the fic-HITIOUS name of SEMINOLE SECURITY SYSTEMS and that I intend to register said name with the Clerk of the Circuit Court, Seminale County, Florida in accordance with the provisions of the Fictiflous Name Statutes, Te-Wit: ection 645.09 Floride Statutes 1957. Sig. Ed Stiles

Publish: September 16, 17, 34, October 1, 1961

NOTICE UNDER PICTITIOUS

Notice is hereby given that the undersigned, desiring to angage in business under the fictitious name of R.O.R. INVESTMENTS, at 467 Maitland Avenue. Altamonte Springs, Florida 32701, intend to register the said name with the Clerk of the Circuit Court of Seminole County, Florida. RONALD M. CAMILLONE RAYMOND SCHROEDER GAYLE G. OLLER

Publish September 24 & October 1, 8, 15, 1981 DEM-113

#### \*\*\*\*\*\*\*\*\*\*\*\*\*\*\* COMA BHENCE

STORE CASHIERS Good salary, hospitalization, 1 week paid vacation every & months. Experience not necessary. For Interview the manager at

Airport Blvd. 66 223-4251 239-1725 Casselberry 44 Colory Ave. 66 322-4233 222-0345 Lake Mary 66 \*\*\*\*\*\*\*\*\*\*\*\*\*\*

MAKE ROOM TO STORM YOUR WINTER ITEM. S., SELL "DON'T NEEDS" FAST WITH A WANT AD. Phone 322-2611 or 831-9993 and e friendly Ad-Visor will help YOU.

OOKING for someone who is willing to spend a little, to make a lot. Call 322 4492 for appointment.

AVON REPRESENTATIVES The Part Time Career

444-3079 — Cojiect M5 8708 YPIST - Mature Fast and accurate. Medical, pension and profit sharing plans United Solvents, 323 666A AYOUT, Filter, Welder, Shear

& Brake Operators, First and Second Shiffs, Top Pay, Good Benefits, Call Florida Iron Works Inc. 327 0200. PART - FULL TIME RH - LPN - AIDES Quality Professionals Needed to

meet help needs of Seminole

County Hospitals - Nursing HIGHEST PAY IMMEDIATE PAY On Call Medical Services

Call 423-3447 WAREHOUSEMAN factory experience a must. Heavy lifting required. Full benefits, apply in person, United Solvents 1107 Airport Blvd.

MANAGEMENT traines apply in person for great opportunity Casa Mia Pizziera

21—Situations Wanted

AM INTERESTED in part time 8-12 or full time 6 5 taking care of the ailing in their home Santord. Please call 323 4541.

24—Business Opportunities

PLUMBING DIY. Hardware and Electrical retail and repair Business W-WO Real Estate, Best Terms, \$143,000. Wm. Maliczowski REALTOR 322-7963. Eves 322-3367.

WOMEN: fired of 40 hr. wk. want to be own boss, choose your own hrs. Make excellent money. For information 323-1000, 349-5555 Aff. 5 P.M HERALD PAPER ROUTE

322-1233 TWO questions: Will you be financially independent in 2 to 5 years? Are you paid what you are worth? If not call 323

FOR SALE

25 Apris. & Houses To Share \_

YOUNG Christian Man to share my 3 Bdrm House with same V2 rent is \$95, 668-4346.

29-Rooms SANFORD - Rees, whiy. & monthly rates, Util inc. Kit.

500 Oak. Adults 841-7883. 30-Apartments Unfurnished

Family & Adults socially Postside 2 Barrie, Madages Cova Apts. 323-798. Opsi on, wedselve.

2 Bdrm 11/2 bath. Fireplace. Formal Dining R., Modern Kitchen, Cent HA, Quiet and wooded, 323-5411 aff 5. BAMBOO COVE 2 bedroom apts. Available. Manager on

premises, 323-1340. Ridgewood Arms. 2 Borm: Apts. from \$285.3 Bdrm. also avail. Pool, tennis court. 323-

Bajoy country living! 1 Borm Apts. Olympic st. Pool. Shenondsch Village. Open 1-5. 43-2994.

Trace Apts.

Specieus, modern ? Burry, 3-Bath opt. Carpeted, kit equipped, CHSA, Near hospital & loke. Adults, no pets. 6276, 322-9252. Mariner's Village on Lefe Add. 7

berm from \$250, 2 berm from \$260. Located 17-92 just South of Airport Blvd, in Sontord, All Adutts. 223-8476. 1 SDRM Apartment. \$150 mo. No pets. 223-4306.

Seniord -- 1 bdrm + den. coramic bath, furniture available, adults, \$225 mo. 1-. MI-7993

SANDALWOOD Villas Airport Sive., Santerd. 2 Serm, 2 Se, The Resity Store, Realters, 1-6/1-1996. 1 BDR, www carpet, close in

applic, no pots 1st was rent + sec. 323-8641, 422 Palmetto

31—Agertments Furnished

**Apartment For Rent** 2 Bedroom Furn. 323-8282

CUTE Efficiency \$190 mo. Utilities not includ 1-864-4671

Furnished apartments for Senior Citizens. 318 Palmette Ave., J. Cowen. No phone calls.

A CONTRACTOR OF THE PARTY OF TH

**EVERYDAY IN THE WANT AD SECTION** If You Nave Something to Sell Call THE EVENING NERALD & HERALD ADVERTISER CLASSIFIED SECTION MERCHANDISE FOR SALE TIMES \$ 7 10

322-2611 Call today! 631-9993;

ORLANDO-WINTER PARK

JOIN THE

# NOTICE OF PUBLIC HEARING

TO WHOM IT MAY CONCERN NOTICE IS HEREBY GIVEN

Consider a Petition to close,

That portion of the 66 foot road right of way of Sixth Street lyling between Block 49 and Block 50, Amerided Plat of Crystal Lake Shores, as recorded in Plat Book 6, Page 18, of the public records of Seminate County, Florida: LESS that portion of the 66 foot road right of way for Seminole Avenue; ALSO that portion lying between Lot I. Block 41 and Lot G. Block 44, Amended Plat of Crystal Lake Shores as recorded in Plat Book 4. Page 18, and Lot 18, Block 43 and Lot I, Block 44, Crystal Lake Winter Homes as recorded in Plat Book 2, Pages 114 116, of the public records of Seminole County, Florida; LESS that portion of the 66 tool road right of way for Lakeview Avenue: ALSO portion lying between Block 34 and Block 35 of Crystal Lake Winter Homes as recorded in Plat Book 2.

recorded in Plat Book 2, Pages 114 Publish: September 17, 24, Oc.

including Wilbur Avenue. The Public Hearing will be held

Any person deciding to appeal a

s Connie Major

Notice is hereby given that the Circuit Court in and for Seminole

proof of publication of this notice. AMERICAN FUNDING LIMITED engaged in business in the City of

GENSTAR PACIFIC

WASTE RESOURCEST this 5th day of August, 1981. SOUTHERN CALIFORNIA

and configuous to the corporate area of the City of Sanford

ENACTED BY THE PEOPLE OF THE CITY OF SANFORD, FLORIDA: SECTION I: That the following

171 044, Florida Statutes: The North 1220 feet of the NE 14 of the NE 14, Section 18, Township

SECTION 2: That upon this Ordinance becoming effective the

hereby repealed. dinance shall become effective immediately upon its passage and

All parties in interest and

Publish: September 17, 24, Oc-



CUNG Friove Light (1) 344-4844

#### 31A—Duplexes

7 RDR, air ww carpet, stove.

#### \$275 with lease & sec. 322 2962

32—Houses Unfurnished

#### 3 borm, 28. witt double car garage, in Delfona. Call 574 1432.

3 BDRM, 1 bth newly decorated inside & out, fenced yard, waler, refrige, slove fur nished. Near New Bayhead Tennis Club off Lake Mary Blvd. \$295 First & fast references. Available Oct. 1st CAU 121-1521

ATTRACTIVE 3 bdr., 113 bih. CHA, washer dryer veniently located \$375 323 4570

3 BDR, 3 bth, extra large great room, dining rm., huge modern kif., wood burning stone lireplace, entire house carpeted & draped, screened porch, large lot, quiet neigh borhood, close to school. Ref & dep. 322 1810.

SANFORD 3 bdr. 2 bth, applic... Dep. req. 323 8322, 322 2649.

BDRM, 1/2 Bath Kitchen Furn. carpeted. Fenced in backyard plenty of shade frees. Near school in Ravenna Park. \$375 mo. \$100 deposit. 322-1413.

LOCH ARBOR 32, CHA, carpet, garage porch, fence, shade, \$450 + deposit. Phone 831-5096.

Affordable Homes for Rent. See Now Brand New + 2417 Marshall SI.

3 Edrm. 117 Bath Fenced + 1331 Ellioti \$375 mo. 3 Borm, 11/2 Bath Fenced + 1307 Monfezuma \$350 mo.

H.D. REALTY INC. REALTOR

SANFORD OPT. TO BUY! 2 bdr. caropri, kids o.k. \$250 Collage, furn no dep. \$225 SANFORD UNFURNAPT.

3 rms, applic., kids, \$225 SANFORD Apartment 3 Bdrm. Porch, Kids, \$250

#### SAV-ON-RENTALS SAV ON RENTALS REALTOR

4 BDR., 2 bth cent HA Lake Mary, Sanford area \$400 mo +

373 4461.

3 8 DR . 2 bth \$150 month.

#### 33 Houses Furnished

CASSELBERRY Nicely Fur nished House privileges, Senior Citizens Welcome. Close to churches, shopping Transportation if necessary. 331 0531.

\$200 dep. \$250 mo. 323 7925

FURN. 2 bedroom.

#### 34 Mobile Homes

25 FT. MOBILE Home on St. Johns River, Near Geneva Scenic Location, Semi Private Adults only \$250 Mg. 349 5818. BDRM House Trailer Partly

furnished with air, fenced patto. 372 5659.

#### 36—Resort Property

LAKEFRONT furn 3 bdr. 15 min. from Santord, 15 min from DeLand & Umatilla. 323-2811 or 322-9397.

#### 37—Business Property

For rent or lease - 10,320 ag. ff industrial or warehouse. 918 W. 1st St., Sanford, 323-1100. SANFORD

7,000 sq. ft tt. Industrial or Commercial Building on 17-92. 1,000 ft. in office space. Call 372 5510 or 834 4142.

#### 37-B-Rental Offices

SANFORD 7000 sq. ft. lt. industrial or Commercial Building on 17-92. LOSS II. In office space. Call 323 5510 or 634 4142.

> Office Space 830 7723

#### 37 D. Industria for Rent ...

LEASE - SANFORD 7,000 Sq. Ft. Prime 17-92 Location Idea) light Manufacturing or Commercial, Full Air conditioned. Plenty Office space, and parking. Call Mr. Bule 222 4510

#### 41-Houses

PARK PLACE Associates Inc. Realters 323 8960

#### HAL COLDERT REALTY 223-7832

Eves 322 0613

167 E. 25th SI. 3 BDR., 1 bin, assume FHA mig. 81,500 dn. 832,500 lotal, exc.

#### 41—Houses

THE CENTURY 21 SYSTEM

RELPS more people buy and sell nore real estate than anyone else in America. Call today and let it work for you. Carl 373 3050. Hayes Real Estate

Services, Inc. 635 W 25th St. Sanlord Each office is independently owned and operated.

# STEMPER AGENCY

OWNER WILL FINANCE 3 Bdrm, I Bath Partly remodeled. Has Fireplace and carpeting, 50 ff, on Hwy 48 W. Only \$38.900

\$9,000 1 + Acre 214 Acres

NICE STARTER HOME Located in good neighborhood. Has large attic for additional

bdrm Only \$25,500 REALTOR 322-4991 Day or Night

Classified Ads are the smallest big news items you will find





Reg. Real Estate Broker NEW LISTINGS HIDDEN LAKE Clean as a whistle 3 Bdrm, 2 Bath Split Plan has many extras, in-cluding Paddle Fans, home warranty, clubhouse pool and

good schools. Excellent low

inferest assumable mortgage

SUNLAND Lovely 3 Bdrm, 153 Bath, dream home can be yours for LOW DOWN. Conf HA. Huge oak frees, lireplace and family rm. all included. Great buy at \$49,000.

#### **ALL FLORIDA REALTY** OF SANFORD REALTOR

Excellent Business opportunity in good location. Complete slock included in this priced reduced to \$1800.

1544 S. French 222-8231 After Hours: 349-9000, 223-6238

apartment? Sell "den't needs" fast with a want ad.

#### Harold Hall



#### REALTY, INC. REALTOR 323-5774

HOUSE YOUR FAMILY EASY ASSUMPTION LOW payments 2 Bdrm Near new Hespital. ZONED COM-MERCIAL. Super petential. Only \$27,500.

COUNTRY ATMOSPHERE IN town Pinecrest area. 1 Bdrm Large Living Rm. Only \$32,500.

OWNER FINANCING avril on

this levely 3 berm Brick home w-Drapes, Range, Regrigerator + Fam Rm on deep la111 \$35,700. CLEAN, CLEAN, CLEAN.

CLEAN, CLEAN, CLEAN, Describes this easy living Hemm and its neighborhood, Panelled Fam Rm. Eal in Kitchen with Range and Refrigerator, Big Bdrms. 2 Utility Bidgs. + 90x125 Land-scaped let for \$29,50011

Zoned NC-1, 125 Ft. Frontage on Hwy. Excellent location. Priced at \$44,996.

OVER 1500 sq ft in this 4-2 with new Cen Heat, big bedraems, Fam Rm, 18x12 scr perch + heavily treed let for only

COMPLETELY REMODELED 1 Unit Apartment House with large rooms, paddle fans, smake alarms, carpet + Positive cash flow! \$47,90011

CALL HALL



# Alger & Pond

LOW INTEREST! Owner will finance 3 bdr home will: \$8,000 dn. at 12 percent int. for 30 yrs. Call today for detailst \$36,900

MINI RANCH & wooded acres surround a 4 bdr, 3 bth. Builders custom home. Built in bookcases. 2 screened paties, fountain & solarium. Extras galgret \$127,900.

CALL

#### 41—Houses

DELIGHTFUL DeBary - extra large 3 bdr, 2 bth home with lots of closets, on 12 acre rooded. lake front lot, Dream kil, refrig, island stove, washer & dryer, cent. vac system, www carpet, 14x20screened porch, patio, and closed garage, \$67,500.

FOUR TOWNES REALTY INC. BROKER 668 6230 anylime

Spring is here and it's a good from the pages of our classified ads.

2640 Sanford Ave.

I LOTS Sanford Ave. Terms

BLDG LOT in Country \$6,900 LK, MARY lot, Duplex, Will frad

321-0759 322-7643



WE LIST AND SELL MORE HOMES THAN ANYONE IN THE SANFORD AREA

2 Bath Home in Hidden Lake with Cent HA, Wall to wal carpet, Spilt Edrm Plan, Eat in Kilchen, Florida Rm. and Much more, Just 135,000.

FURNISHED 3 Borm 1 Bath Home in Bell Aire, with new carpet, Fl. Rm, Dining Rm, Split Bdrm Plan, Fruit Trees

Bath Model Home in Deltana Many Decor fouches! All the extras Plus lets more! Only

Wall to Wall carpet, Fiorida Rm, Dining Rm, Kifchen and

MAYEAIR VILLASI 9 & 3 Bdrm., 2 Bath Condo Villas, next to Maytair Country Club. interior decor! Quality constructed by Sheemaker for

#### **CALLANYTIME**

OWNER WILL FINANCE

Superior Mayfair Location Highest quality, roomy, gracious living for those who appreciate the linest. This 3 BR. 217 B. executive home is priced right at \$88,500. Call now for appl.

# **CallBart**

**K15H** REAL ESTATI

.021-0041

yard, veg garden, scr patie, extras. \$73,006. LIKE TO ENTERTAIN 3 ber, 2

work shot, ser patie, washer dryer, good area. 547,990.

321-0041

CREATIVE Financing! Academy Manor, 3 Bdrm. 19 Ba New carpel & paint, carport, Rear fenced, Big lot 524,400, 331 8031.

42-Mobile Homes

ATLAS 10x44 1 bedroom, \$2500.

24x60, 2 BDRM, 2 Bath, 10x30 Screen porch enclosed with Rolladen shutters, 15x10 Utility Rm. Well and Sprinkling system, many extras. 311 Hacienda Village. 227-2862.

CHECK THIS OUT BEAUTIFUL 1992 Royal Oaks 28 wide 3 bdr, 2 bth, garden tub, deluse carpet, cathedral cellings, brick fireplace, wood siding, shingle roof, paddle fan and many more extres. Only \$24,900, VA financing no money down, 10 % down Leesburg, U.S. Hwy 441 S. 904-787-0324. Open weekdays B

CHECK OUT UNCLE ROYS LARGE selection of 14 widet conventions).

7:30, Sun 12 6.

Shop Uncle Roys Mabile Home Sales, Leesburg, U.S. Hay, 41)

#### **OUR BOARDING HOUSE**

#### BATEMAN'REALTY Lic. Real Estate Broker

1 ACRE Near new Hospital Good Potential Priced Right

APART, BLDG, W X Lot. Good Terms \$36.900

Equity \$16,500



#### REALTY - REALTORS Sanford's Sales Leader

LOTS OF EXTRAS New 1 Edrm

BEAUTIFUL Former 3 Bdrm 2

COUNTRY LIVING Double Wide 1 Bdrm, 2 Bath Mobile Home on 5 Acres Fenced and Crassed Fencedi Cent HA.

Furniture negeliable, Just

322-2420

REAL ESTATE REALTON, 3227498

MLS

LAKEVIEW 3 bdr, 2 bth, fp, is

bih. 2 story, pool, rec rm, fp. is let, only \$49,996. CHARMING 2 bdr. 1 bth, CHA.

After hrs. 223-7154 and 222-4952

REALTOR

50-Miscellaneous for Sale

349-5254

SET OF Wrought iron Tables \$50. Compound Bow, white Tail \$80. Sears Frost Free

conventional. See at Uncle Roys Mobile Home Sales of

prices start \$3995. VA finan cing no money down. 18%

MALESTANA APPROXIMATE

with Major Hoople

3 Miller offer Cober Could Company Com



#### 51-A-Furniture 42—Mobile Homes

ATTENTION BIG FURNITURE

LIQUIDATION SALE

Overstocked, must dispose of all

kinds of furniture at reduced

prices. All top grade and in

**DELLS AUCTION** 

CENTER

323-5620

ROUND dining table \$30. Sq. end table \$30. 9 pc. brown velvet

LIVING room, kitchen table, washer & dryer, master

bedroom & more, 327-2416.

WILSON MAIER FURNITURE

311.315 E. FIRST ST.

322 5622

CHECK With Sanford Aurtion

French 323-7340 Mon Sal

52—Appliances

Kenmore parts, service, Useo

Washers MOONEY APPLI ANCES 323 047.

53—TV-Radio-Stereo

MILLERS 2619 Orlando Fr. Ph. 322 0152

54—Garage Sales

Classifie,

Additions &

Remodeling

BATHS, kitchens, roofing, block

concrete, windows, add a room, free estimate. 323 843.

Air Conditioning

Chris will service AC's, refrig.

freezers, water coolers, misc. Call 323 4727.

**Beauty Care** 

your pets. Starting stud registry. Ph; 322-5752.

Dog Flee Baths. \$5 up. 24 Hour, Full Service. 345-5712.

**Building Contractor** 

Ceramic Tite

wells, fleers, countertest, re-model, repair. Fr. est. 339-8211.

MEINTZER TILE

New or repair, looky showers out

- specially, 25 yrs Exp 944 Est .

plete Caramic Tile Serv.

sola \$350, 327 2190

See our beautiful new BROAD-MORE, front & rear BR's. GREGORY MOBILE HOMES 323 5200 VA & FHA Financing

NEW Nobility, 3 bdr. 2 btn. dbl wide, shingle roof, wood siding Oct. special \$18,995 delivered & set up... Uncle Roys Mobile Leesburg 934 787 G324

#### 43—Lots-Acreage

LAKE MARY Harge tots, nice trees \$15,000 each. 322 4812.

WEKIVA FALLS AREA, WOODED RIVER FRONT ACRE \$25.000 OSTEEN WOODED 212

PINES, SCRUB OAK, \$16,500

OSTEEN 12 ACRES WOODED

PAVED ROAD FRONTAGE

ACRES \$12,500 TERMS.

GENEVA ?17 ACRES WOODED ZONED MOBILE, \$12,500

GENEVA 20 ACRES WOODED, COCHRAN ROAD, \$3,500 PER ACRE MAY DIVIDE COMMERCIAL ZACRESON IT

BOULEVARD, \$150,000.

SEIGLER REALTY BROKER 3765 HWY. 17-92 321-0640

#### options for zoning, \$87,500 w Terms. W. Maliczowski 322 7983, Eves. 322 3387 43-B-Lots & Acreage

Wanted \_ WANTED 100 to 200 acres in Orange or Seminole Counties, zoned for mobile home subdivision. Send all details including location, to P.O. Box

1868, Ocala, Fla. 32678. It's easy to place a Classified Ad We'll even help you word II. Call 372 7411.

## 46B- Investment

Property. INVESTORS PLEASE! 2 Triplex units just arrived. Purchase separately or both for \$80,000 with owner holding. Call on this one! June Porzig Realty Realtors, 122 8678

#### 47-Real Estate Wanted

CASH FOR EQUITY We can close in 48 hrs. Calibart Real Estate 111-zaps We buy equity in Houses, apartments, vacant land and Acreage, LUCKY INVEST-MENTS, P. O. Box 2500, San-lord, Fia. 38771, 322 4741.

WANTED budget prices 5 bedroom house for senior citizens to buy. P.O. Box 114 C Evening Herald, P.O. Box 1657, Sanford, Fla. 37771.

#### 47-A-Mortgages Bought & Sold

We pay cash for 1st & 2nd morigages, Ray Legg, Lir. Morigage Broker, 339-7749.

> COTS. TENTS. TARPS. ARMY NAVY SURPLUS

310 Sanford Ave. 322-5791 FIREWOOD 223 8868

Refrigerator \$150. Utility Building \$100 Phone 373.6263. FREEZER From Free Like new, 20 cu. ff. \$165. Call 331-0139.

CHAIN Link Fence top &

side poles 150 ff. \$1.50 a ff. 327 0412. SEW AND SAVE SINGER Zig-Zag and cabinel. Pay balance \$48 or 10

#### Sewing Center, Sanford Plaza. 51—Household Goeds

payments \$7.50. See at San

8 SETS Custom Made Drapery 63 in, long. Cost \$1100 Sell for \$200. Double Bed new, \$100, Color TV Antenna \$50. \*\*\*\*\*\*\*

#### 54—Garage Sales

RUG Shampooer \$10. Cyclo Lots of misc, items cheep, Fri-Sat. & Sun. 9.4, 232 Pinewinds

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Furniture, Clothing, Misc. Saturday 94. 2 FAMILY Sat. only, everything priced cheap to sell. 403

DRAPES, bed spreads, day Fri. 876 E. 20th St.

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# Falling Arches Parade Scheduled For Nov. 9-14

"Anything goes" in the turned in at Wednesday Falling Arches Stampede parade, which will kickoff activities at the seventh annual Pert Fun in Fitness Golden Age Games Nov. 9-14 in Sanford

That means participants can enter anything they can ride, push, carry, drive or sleep in, according to parade chairman Jack Weible. The parade will lineup around Centennial Park at Fifth Street and Park Avenue at 8:30 a.m. Nov. 9. The parade has been added this year for the first time and is open to everyone.

Marchers will go north on Park to City Hall for the formal opening ceremonies.

Entry blanks for the "stampede" may be obtained at the Greater Sanford Chamber of Commerce office Street. Eight entries were permitted to wear their own if

morning's meeting of the Golden Age Games executive committee

Chamber secretary Virginia Longwell already has received more than 200 entries for the games, which are open to men and women 55 years and older. She said she receives six or eight more each day, with the most popular event being golf.

Most of the entries are from out-of-towners.

Mrs. Longwell advises anyone planning to play in the golf tournament to send in their entries as soon as possible, since the event is limited in the number of golfers who can enter.

It was reported at the committee meeting that helmets have been ordered for the bike races. They will at Sanford Avenue and First be required, and riders are

they wish. Bicycles will be provided by the J.C. Penney Co., or participants can use their own. A mechanic will be on hand to adjust or repair bicycles.

Penney's has offered to make the bikes available at a discount to riders who might wish to purchase them following the events.

The swimming events this year will be held at the Sharidan Swim Club, which has facilities for diving. There will be exhibition diving in conjunction with the swimming events this year, and competitive diving will be added to the Golden Age Games next year.

A new event this year is archery, which will be held at Seminole Community College under the sponsorship of the Sanford Lions Club. - JANE CASSELBERRY

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#### STUDENTS RAP WITH LEADERS

A panel consisting of (from left) Lake Mary High School Principal Don Reynolds; Dr. Randall Brown, Sanford dentist, Sanford City Commissioner Ned Yancey and Greater Sanford Chamber of Commerce executive manager Jack Horner fielded questions at Wednesday's "conversational breakfast" held by Lake Mary High's first-period civies class, taught by Desta Horner. Community leaders and members have been invited on Oct. 7 and 14 as well, to discuss the role of the school, the demands of their jobs and the needs of the community.

## **CALENDAR**



Tropical Weavers Guild of Orlando meeting, 10 a.m. St. John's Lutheran Church, 1600 S. Orlando Ave., Orlando, Program — "Weaving for Christmas." Open to those interested in weaving or spinning

Personal development class on Securities and Investments, 7-9 p.m., runs through Nov. 10, Executive Point Office Building, Room 518, Wymore Road and State Road 436, Altamonte Springs, Contact Seminole Community College, 323-1450, ext. 304.

FRIDAY, OCTOBER 2

Beginning sewing sponsored by Daytona Beach Community College, 9 a.m. to moon, Deltona Public Library, 1691 Providence Boulevard.

DeBary Garden Club Hortfeulture Group, 1 p.m., DeBary Community Center, Regular Garden Club meeting, 2 p.m.

Singles of Sanford game night, and covered dish supper, 7:30 p.m., First United Methodist Church of Sanford fellowship hall, Fifth Street and Magnolia.

SATURDAY, OCT. 3 Roast for State Rep. Bobby Brantley, R-Longwood, 7

p.m., Lord Chumley's Pub. YOURTH ARTstravaganza: Visual and Performing Arts Fair for Children, noon to 4 p.m., Maitland Art Center, 231 W. Packwood Ave., Maitland, Featuring art from Winter Springs Elementary School, Free to

SUNDAY, OCT. 4

YOUTH ARTstravaganza: Visual and Performing Arts Fair for Children, noon, to 4 p.m., Maitland Art Center, 231 W. Packwood Ave., Maitland, Art from Winter Springs Elementary School, Free to the public,

Sunday in the Park sponsored by SISTERS, Inc., 2-5 p.m., Sanford Centennial Park, Fourth and Park, Entertainment, prizes and ice cream social.

Concert in the Park by Altamonte Springs Community Jazz Ensemble, 5-7 p.m., Westmonte Park, Spring Oaks Boulevard, Altamonte Springs. Open free to public, bring chairs and blankets.

Open House Crossroads Alcohol Treatment Center, 591 Lake Minnie Drive, Sanford.

## REALTY TRANSFERS

to Richard A. Fleischmann & P. Zeuli & Son Inv., Inc., Part of Lot S4. New Upsala: 5 of Country Club: 112,200

Id., \$75,000

Mirram L. Martin & Hb. W.H. to Herskell, Sgl., Lot 1, Wedgewood tichole R. Helliar (Marr.), Lots 4 Tennis Villas, \$88,400 5 & 6. Bik D. A Aulins Addn ov .

John C. West, Jr & Wt Patricia to Employee Transfer Corp. Lot 11, BIA A. Coach Light Ests . \$122,500 H. Miller & Sons FI. to Marcus A. Statey & WI Nancy Ann. Lot 20. Blk. B. Camelot UN 4 \$49,400

H Miller & Sons to Edward Bank & WI Larisa, Lol J. Rik C. Camelol UN. 4 \$48,700. Frank R. Williams to Offie B.

Williams, Lot I & 512 of 2, Bik 10 Tier A. Sanford, \$100. Wayne Schoolfield, Tr. to Herberl F. MacKinney Jr & Wf Jame M., Lot 25. Seminole Estates. James P. III to consolidated Stell Ph. 11, \$23,500.

(QCD) J. Michael Speck & Linda B. to J. Michael Speck & Linda B., Lot J. Blk C. Summersel North. Thomas Grady, Bishop to

Abraham I, Tenzer, NEI a of SEI a of Sec 31 19 31, less N 32.91 acres Louise M. Gallonay to William B. Hewitt, Lot J2. Blk B. Sterling

Oaks, \$44,000. (QCDI James W. Davis, Sr & WI 19, Deer Run, Un. 1, \$120,000 Carmon C. to Arthur B. Friedman. Tr., Portion of NW14 of NW14 of Sec 19 21 30 E of RR etc. 3.145 acres \$100

Quilman Davis & WI Martha to Arthur Friedman, Tr Portion of NW14 of NW14 of Sc 19 21 30 E of RR elc. 3.145 acres \$35.000. (OCD) Carolyn J. Brunelle to Laurence D. Brunelle, \$12 of W. Andersen & wf Marcia. Lot 48. Bik. 178' of E 1237.5' of NW14 Sec. 14.70 B. Sweetwater Oaks, Sec. 13.

Q., Lot 81. Jeneiler, Esta \$128,509, "pater Club Un. (11. \$10.000

to Palisades Corp. Lot 2. Hib E North Orlando Ranches Sec. 7A.

JSI Dev. Inc to Susan B Austic Woods Ltd Ptr to Thomas S. Whitworth & Wt Cheryl A. Lot 3. Cluster F. Wildwood.

Carl Merlet to Thomas A. Walsh (Marr.) - UN 54. Capistrano. \$41,900

Richard L Chambers & WI Carollo Glenn R. Cole & Wt Peggy Sue, Lot 416. Wekiva Hunt Club, Fax Hunt Sec. 2, 279, \$40,000 Jack Penrod to John M. Carti &

Lot 18, Amended Plat, Druid Pk. (QCD) James P. McGuinness &

Corp., Beg. NW cor. Lot 3, Haynes 5 D. \$100. Greater Constr. Corp. to Jack L. Shafer & WI Susan D. Lot 40. Mandarin Sec. Two \$89,900. William S. Rosenthal, Tr. to Bert Rodgers & William R. Edmunds.

to int. ea., Lots & & 7, Longdate

Ameritiral Dev. to the Ryland Group Inc., Lots I a 4, 13 15 16 17 & Amerifirst Dev. to the Ryland Grp Inc., Lot 10, Deer Run, \$12,000.

Same as above, Lot It, Deer Run. \$17,000 Same, Lot 5, Deer Run. \$12,000. Equity Realty Inc. to Salvatore Decaro & wf Dorothy, Un. 150C. Desliny Springs, \$27,500 The Huskey Co. to David C.

27 \$100. \$40,500 Lewis Pope & Wf Mary to The Huskey Co. to Russell T. Donald H. Bemberek & Wf Yvonne Swain, Jr., Lot 7, Blk B, Sweet

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Flexible Fiberglas \* insulated panels.

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MAILBOX and STAND

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MAILBOX STAND

salesman for the fact sheet on Rivalues

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OCTOBER 6

Synthetic Turl DOOR MATS 18 x 23 mat in 499

Galvanized TRASH CANS

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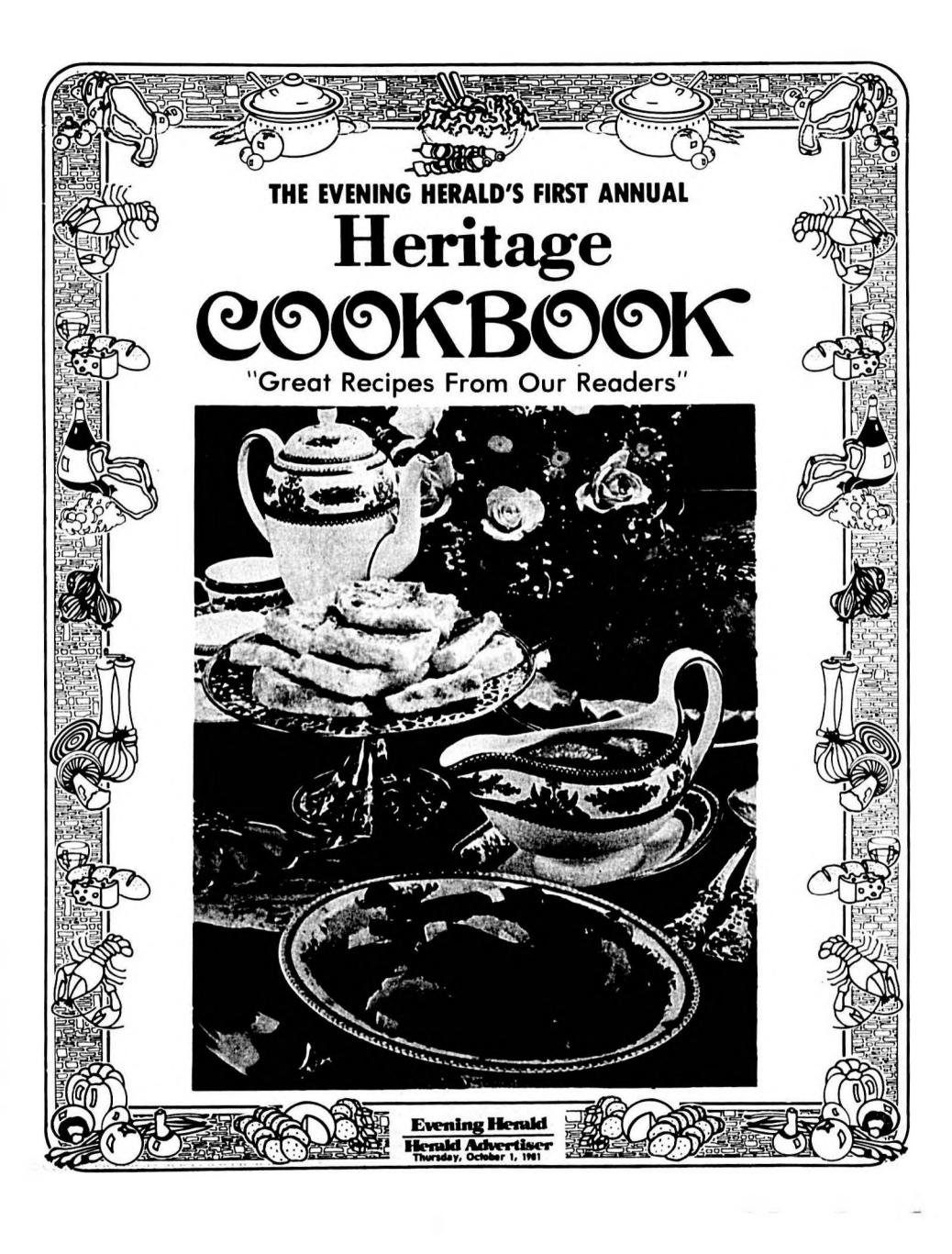
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2585 PARK DRIVE **SANFORD** 

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# **Appetizers**

#### THE WINNER

Peggy Marlette, 28, of 110 W. Airport Blvd., Sanford, is the winner of the Appetizers category. She is a school teacher and a graduate of Seminole High School, Seminole Community College and the University of Florida. She loves cooking, swimming and reading, Mrs. Marlette was born in Sanford and has two children.



#### Cheese Chili Cubes

'2 cup flour

1 teaspoon baking powder

1 teaspoon salt

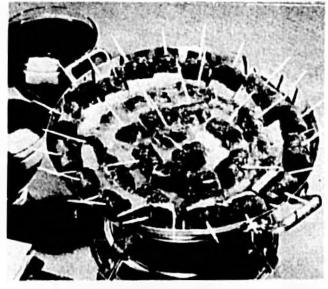
3 cups (12 oz.) Monterey Jack cheese grated

112 cups cottage cheese

24-ounce cans mild green chilies, drained, seeded and

Beat eggs until light (4-5 min.). Stir together flour, baking powder and salt. Add to eggs, mix well. Fold in cheese, cottage cheese and chilles. Turn into 9x13x2 pan. Bake at 350 degrees for 30-40 minutes. Let stand 10 minutes. Cut into small squares. Note: Low-fat cottage cheese does not alter the flavor,

> Peggy Marlette Sanford



HOW IT LOOKS

THE WINNING RECIPE

# Runnersup

#### Deep-Fried Mozzarella Puffs

10 slices white sandwich bread

112 pounds unsliced mozzarella cheese 8 beaten eggs

14 cup grated Parmesan cheese

1 teaspoon salt

1 cup all-purpose flour

🛂 cup grated Parmesan cheese (use lateri

Cooking oil for deep-fat frying

Remove crusts from bread slices; cut each slice diagonally into quarters. Cut 40 pieces of cheese the same size and thickness of bread pieces. Beat together eggs, the first 12 cup Parmesan cheese, and salt. To assemble, coat bread pieces

with flour, then dip in egg mixture. Repeat with cheese; place one cheese triangle atop each bread triangle. (To make ahead, sprinkle with a little flour; cover and refrigerate several hours) sprinkle each triangle with some of the remaining Parmesan cheese. Fry 2 or 3 at a time, cheese side down, in deep hot fat (365 degrees) about 2 minutes or until golden, turning once. Drain on paper toweling; Serve warm, Makes 40, (Taste like small Monte-Christo sandwiches),

> Charlotte Blades, Sanford

## **Bacon And Tomato Spread**

1 8-ounce package cream cheese, softened

2 leaspoons prepared mustard

12 teaspoon celery salt

6 slices bacon, crisp-cooked, drained, and crumbled

1 medium tomato, peeled, seeded, and finely chopped

Is cup finely chopped green pepper Assorted vegetable dippers, such as green onions, sliced zucchini, cherry tomatoes, carrot sticks, celery sticks, green pepper strips and sliced yellow squash.

In a small bowl, stir together the softened cream cheese, mustard and celery salt. Stir in bacon, tomato and green pepper. Cover and chill. Serve with vegetable dippers. Makes two cups.

> Rosie Bates, Palatka

#### Corned Beef And Mushroom Dip

Saute until well browned and then cool:

2 tablespoons margarine

1 small onion, finely chopped

15 pound mushrooms, finely chopped

Mix together:

1 can (12 oz.) corned beef, coarsley chopped

to cup sour cream

Add cooked mushrooms and onion. Add: 12 teaspoon dry mustard 14 teaspoon white pepper

1 tablespoon drained horseradish Chill several hours. Unmold and garnish with parsley. Makes 2 cups. Serve with

> Ms. E. Van Dahm Lake Mary

#### Romaine Soup

1 bunch romaine

1 medium onion 2 3-inch pieces of celery

1 tablespoon cornstarch

2 tablespoons sugar

1 teaspoon salt 2 tablespoon butter

pinch tarragon pinch rosemary

2 chicken bouillon cubes

1 can chicken broth 1 cup water

I large can evaporated milk

Core romaine and wash, cut onion in quarters, chop celery, place all in blender with cornstarch, sugar and salt, spices, bouillon cubes and 12 chicken broth. Blend until smooth. Put in saucepan with remaining broth, water and cook, stirring constantly 10 min. Add can milk, butter and simmer for ten more minutes. Stir occassionally. Six servings.

Gertrude P. Fox, Sanford

## Easy Hors D'Oeuvres

Pita bread (split in half) Butter or margarine Parmesan cheese

Italian seasonings

optional: salami, mushrooms, black olives or anything else that is your fancy. Spread pita brend with butter or

margarine. Sprinkle generously with Parmeson cheese and Italian seasoning. Add any topping variation or leave plain. Place under the brotler and cut into wedges. Make plenty as they go fast.

**Nancy Williams** Sanford

## Double Delicious Dip

1 cup mayonaise

1 cup sour cream

1 package (0.5 oz) Hidden Valley Ranch

Salad dressing mix

2 tablespoons horseradish sauce 2 (ablespoors bacon bits Sanfard

Mix well; refrigerate at least one hour before using. Use as a chip dip-or vegetable dip (carrots and celery sticks) Double delicious on baked potatoes or cooked broccoli spears.

Mrs. Wayne O'Neal

# **INDEX**

Appetizers Pages 2-6 Salads & Vegetables Pages 7-10 Microwave Pages 11-14 Poultry Pages 15-18 ...... Pages 19-26 Seafood

Casseroles Pages 27-30 Bread & Rolls ..... Pages 31-34 Meats ...... Pages 35-38 Desserts ...... 39-44

Grand Prize winner, story about the cooking contest. Pages 22-23

The Evening Herald greatly appreciates the overwhelming response to the first annual cookbook. We regret every recipe in each category submitted could not be used because of space limitations. The winner and runnersup in each category appear on the cover page at the beginning of each category. The overall winner appears in the centerfold. A A SA JOHN OLD THE OUTSIDE OF THE OUTSIDE OUTSIDE OF THE OUTSIDE OUTSIDE OF THE OUTSIDE OUTSIDE OF THE OUTSIDE OUTSIDE OF THE OUTSIDE OUTS

# ASTEP AHEAD IN HAIR FASHIONS





Today's woman is free to be ... dramatic, romantic, spirited or casual. It is that same woman who makes our work more exciting than ever. We've a whole new

urge to be innovative and original. The versatile looks, like those shown here, change to suit the mood but remain true to a romantic, ultra-feminine trend.



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free, in his Look of

Today, Good grooming is a major ingredient

that contributes towards the success of the ambitious man. Whatever your need ... exec-

utive business man, sports minded, or just feeling good about your

looks.



- STYLING -

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**SANFORD** 322-8711





2-3rds cup tarragon vinegar

to cup oil

1 garlic clove (chopped)

1 tablespoon sugar

11/2 teaspoon salt

Dash pepper

2 tablespoons water

Dash of hot sauce

1 onion sliced

I pound mushrooms (canned small button)

Leave to marinate for several days before using. Can also be used for green peppers instead of mushrooms. Green peppers are cut in half and put cut side down. Put under broiler until skin cracks. Sliced in strips. Mix with rest of ingredients. Chill for several days.

> Charlotte Blades, Sanford

## Sausage And Cheese Puffs

Remove 1 pound hot or sweet Italian sausage from casing. Cook 8 to 10 minutes; breaking up sausage with a fork. Drain off fat and spoon into large bowl; cool com-

Add:

1 pound sharp Cheddar cheese, shredded

3 cups biscuit baking mix

34 cup water

Mix with a fork just until blended. Roll into 1 inch balls. Place on large cookie sheets, 2 inches apart. Bake in hot oven, 400 degrees, for 12 to 15 minutes, until puffed and browned. Remove from cookie sheets. Cool completely on wire racks. Makes 120

> Ms. E. Van Dahm Lake Mary

#### **Liverwurst Pate**

Beat until smooth:

1 pound liverwurst, room temperature

Gradually add:

4 ounces cream cheese, softened Mix well.

Add:

1 tablespoon milk

1 tablespoon onion, grated

1 teaspoon sugar

1 teaspoon chili powder

Beat smooth. Form into an igloo shape on

a plate. Cover and chill. Whip until smooth:

4 oz. cream cheese, softened

1 tablespoon milk

is teaspoon bottled hot pepper sauce

Spread evenly over the above chilled cheese mixture. Chill and garnish with fresh parsley when serving. Makes 21/2 cups. Serve with crackers.

> Ms. E. Van Dahm Lake Mary

#### Cranberry Fruit Dip

18 ounce carton (1 cup) vanilla flavored yogurt

1/2 cup cranberry-orange relish 14 teaspoon ground nutmeg

14 teaspoon ground ginger

Assorted fruits for dipping

(Apple slices, banana chunks, mandarin orange sections, or pineapple chunks, drained)

In a small bowl combine yogurt, cran-

berry-orange relish, nutmeg, and ginger till well blended. Cover and chill. Serve with assorted fruits for dipping. Garnish with an orange peel twist on top of dip. Makes about 114 cups.

Very good at holiday time

Lemon yogurt instead of vanilla is also very good.

Charlotte Blades, Sanford

#### Gaspacho Soup

(Cold Soup)

6 cups bouillon (use beef soup base or canned beef bouillon diluted)

3 cups tomato juice

1 cup white wine (optional)

2 tablespoons augar

3 tablespoons lemon juice (more if you like)

3 large cucumbers

3 cups fresh tomatoes

1 green pepper 6 green onions

Vegetables should be chopped into small pieces. Salt and pepper to taste. Keeps well in the refrigerator several days. Serves 15-

> Mr. J.T. Hardy, Jr. Sanford

#### Tasty Party Dip

1 8 ounce package Philadelphia Cream Cheese

4 cup salad dressing

3 small whole scallions

3 large red radishes

¼ green bell pepper

Salt & pepper to taste

Blend softened cream cheese with the salad dressing. Chop scallions, red radishes and green bell pepper very fine. Blend into cream cheese mixture adding salt and pepper to individual taste. Chill in refrigerator for 2 hours to blend flavors. When ready to serve bring to room temperature. Arrange on plate surrounded with corn chips or assorted crackers. Serves 8. Mrs. Jean A. Jordan

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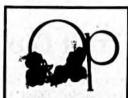
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# Salads And Vegetables

#### THE WINNER

Miriam E. Jenkins, 46. of 309 W. 16th St., Sanford, took first place in the Salads and Vegetables category. She is a registered nurse, a graduate of Seminole High School and studied nursing at Baroness Erlanger Hospital in Tennessee. She enjoys cake decorating, embroidery and painting. Mrs. Jenkins has four children and has lived here all her life.



THE WINNING RECIPE

## Eggplant A la Mary

2 mediam eggplants

12 cup thinly sliced onions

12 cup thinly sliced bell (green) peppers

12 cup diced celery

1 clove garlic - thinly sliced

1 teaspoon oregano

2 cups grated Mozzarello cheese

1 large can tomatoes (mashed-drained. Save liquid)

2 cups coarsely mashed saltines

1 can tomato sauce

4-6 slices uncooked bacon

Pecl and slice thin rounds of eggplant. Parboil slices in salty water - do not cook. Remove while firm. This removes bitter taste. Run cold water over slices and drain

In deep baking dish layer: eggplant (overlap), celery, onion, green peppers, garlic, cheese, cracker, mashed tomatoes and 2 slices uncooked bacon.

Before adding top layer of cheese over crackers, pour

tomato mix over layers. Covering them. Then add cheese over crackers. Bake 30 min. at 350 degrees until brown and bubbly. Serves 6 to 8.

TOMATO MIX

Drained tomato juice, oregano, tomato sauce, salt and pepper to taste.



HOW IT LOOKS

# Runnersup

#### **Fantastic Potato Salad**

6 medium potatoes

1 cup diced onions

1 cup diced celery

1 cup diced boiled eggs 1 cup diced Kosher dill pickles

14 cup diced pimentoes

approx. 12 cup mayonnaise (your taste)

2 tablespoons Guldens brown mustard

1 teaspoon Italian Seasons (dry)

12 cup Kosher dill liquid

14 cup Herb and Garlie Salad Dressing t bottled i

Mix mayonnaise, mustard and dill liquid

and salad dressing. Put 🚉 in large mixing bowl. Boil potatoes. When done leave in hot water. Take one out at a time. Pull skin off. Dice while warm, Stir in one diced potato into dressing at a time. The secret of great taste is the warm potato absorbs the dressing. Add more dressing as needed, After all potatoes are done and well mixed with dressing - add the rest of ingredients. Top with grated hard boiled egg and paprika or real bacon bits. Salt and pepper to taste. Helen M. Moye,

I head lettuce, broken into bite-sized pieces

12 pound Cheddar cheese, grated

145 ounce can kidney beans, washed and drained

2 fresh tomatoes, diced

1 medium onion, chopped

I pound ground beef (may omit if you

Taco seasoning package

1.8 ounce bottle Catalina dressing

Taco Salad 😉 bag Fritos (more if you like)

Taco spice 34 cup water

Brown ground beef, drain and cool Season with Taco spice. Add 24 cup water, Taco seasoning package and simmer 10-15 minutes. Layer or toss ingredients. Sprinkle Fritos on top before serving. Serves 6-8. Great with young people.

> Patsy Hardy Sanford

## Cheese-Scalloped Corn

1 can (16 oz.) cream style corn

2 eggs

12 cup shredded chedder cheese

12 teaspoon salt

4 cup dry bread crumbs Mix corn, eggs, cheese, and salt into

Sauerkraut Salad

ungreased casscrole. Sprinkle with 12 cup bread crumbs. Bake the corn uncovered in 350 degree oven 35 minutes. Makes 4 ser-

Candi Strickland Maitland

Sanford

#### **Cucumber Salad**

Peel 2-3 cucumbers, leaving a small strip of rind. Go down sides of cucumber with fork tines. Slice cucumbers.

Mix: 2-3 cup Italian salad dressing to 1-3 cup water. Add sugar, salt, pepper and

onion slices to taste. Add cucumber slices Put in plastic container for several days Refrigerate, Shake occasionally, Serves 6-8 Joanne Dwyer, Sanford

# Strawberry Salad

114 cup sugar

1 cup vinegar

14 cup oil

1 large can sauerkraut, drained

1 cup celery, diced

I cup green pepper, diced 1 cup onion, diced (opt)

Heat sugar, vinegar and oil to boiling point, Pour over mixed vegetables. Let stand overnight.

Yield: 10 servings.

Mildred Smith, Sanford

#### 1 6 ounce package strawberry gelatin

2 cups water,

2 10 ounce packages strawberries (21/2 cups fresh strawberries)

1 1312 ounce can crushed pincapple

2 large ripe bananas, finely diced

1 cup dairy sour cream 12 cup nuts (only if you wish to serve as a

dessert) Dissolve gelatin in boiling water. Add the

partially thawed strawberries, stirring till tahwed. Add the crushed pineapple and bananas. Pour half of the mixture into 8 x8x2 pan or mold. Chill until firm. Chill remaining half until partially set. Spread first layer with sour cream and pour partially chilled gelatin atop. Chill several hours. Very good with beef. Serves 6-8.

Mrs. Patsy Hardy

## **Eggplant Souffle**

eggpiants. Piace in pot — cover with saited-(1 teaspoon per quart water) water. Cook until tender, Drain.

While cubes are cooking prepare the following in a large bowl: Beat 4 whole eggs. Add to eggs — 1 large can evaporated milk and % of can water. Add 2 packages (single cracker packages) crushed saltines. Add 1 stick melted margarine and 2 cups grated

Peel and cube (approx. 1 inch cubes) two New York Sharp cheddar cheese. Mix well. Add eggplam cubes, Salt and pepper to

> Grease (butter) well a deep, large casserole dish. Carefully pour in ingredients. Sprinkle paprika on top. Bake in preheated oven 375 degrees for 50-55 minutes. Serves 8 to 10.

Mary Bridges, Sanford 1 quart kraut or 2 pound package in frozen

drain thoroughly (squeeze all juice out) 2 stalks celery, chopped

12 green pepper, chopped

12 red pepper, chopped or 1 whole pimento refrigerator overnight. chopped

1 large carrot, grated

## Sauerkraut Salad

12 cup vinegar 1 cup sugar

's cup oil

1 onion, cut very fine

Mix thoroughly and let stand in

Juanita L. Poling

DeBary

#### Bean And Black Olive Salad

1 lb. fresh green beans Freshly ground salt Parsley Chives 1 medium onion Freshly ground black pepper Nulmeg Black olives

> French Dressing (% cup needed);

· 1 clove garlic

1/2 teaspoon dry mustard

1/2 teaspoon cayenne

1 to 2 tablespoon sugar

's cup salad oil I cup of rice vinegar

Yield: 11/2 cups

Make French Dressing: Crush garlic and add with dry ingredients to oil. Add rice vinegar. Set aside.

Wash and trim beans. Drop whole beans into salted water (boiling) and cook for 8 minutes. Drain. Finely chop parsley, chives

While beans are still warm, season with salt, pepper and nutneg. Mix with onion,

2. Shake French Dressing well immediately before dressing salad so that oil and vinegar emulsify.

3. Toss beans with French Dressing and serve garnished with chopped parsley and chives and a few black olives.

Rosie Bates, Palatka

# **Tropical Delight**

Cream together:

1 8-oz, package of cream cheese and 2-3 cup of peach juice.

Then add:

I large can peach slices, drained

I large can pineapple chunks, drained 2 cans mandarin orange slices, drained

2 bananas, sliced

Chill: Meanwhile, whip 2 packages Dream Whip according to box directions. Fold in the fruit mixture. Chill and serve. Serves 8.

> Joanne Dwyer Sanford

#### Cheese Jello Salad

boil:

1 small can crushed pineapple 14 cup granulated sugar

Add 1 box (3 ox.) orange Jello to hot mixture, mix well. Then add 1 cup cold water: refrigerate until mixture is jelled.

Mix together in saucepan and bring to Beat mixture until it is white and frothy. ADD 1 small container Cool Whip

3 ounces grated Cheddar Cheese

15 cup chopped pecans

Fold ingredients together. Chill and Serve Mrs. H.W. O'Neal

## Marinated Vegetable Salad

1 head cauliflower-beaded

1 onion sliced thin

4-6 zucchini squash sliced thin

1 green pepper, chopped

1 cup sliced pimento

2 cup sugar

12 cup chopped celery

Pour sugar over fresh vegetables and mix

DRESSING

a4 cup oil

4 cup sugar

12 cup cider vinegar

12 cup wine vinegar

1 teaspoon salt

1 teaspoon celery seed

I teaspoon dry mustard

Mix together and bring to a boil. Pour over vegetables and stir. Place in a covered bowl and refrigerate a minimum of 12 hours.

> Sandi Russell Sanford

# Asparagus En Casserole

2 cups cooked asparagus

34 cups diced cooked celery

3 hard cooked eggs (sliced) I cup browned mushrooms

2 cups milk

3 teaspoons butter

4 teaspoons flour

1 teaspoon salt

14 cup grated cheese

Melt butter, add flour, mix and add milk. Cook until creamy, add other ingredients. except cheese, mix and pour into buttered casserole, sprinkle with cheese and bake at 350 degrees for 20 minutes.

Charlotte Blades,

#### Hot Chicken Salad

4-6 cups cooked diced chicken

1 cup chopped celery

2 tablespoons chopped onion

'z cup slivered almonds

4 hardcooked eggs chopped

2 cans cream of chicken soun

34 cup mayonnaise

2 teaspoon lemon juice 15 teaspoon salt

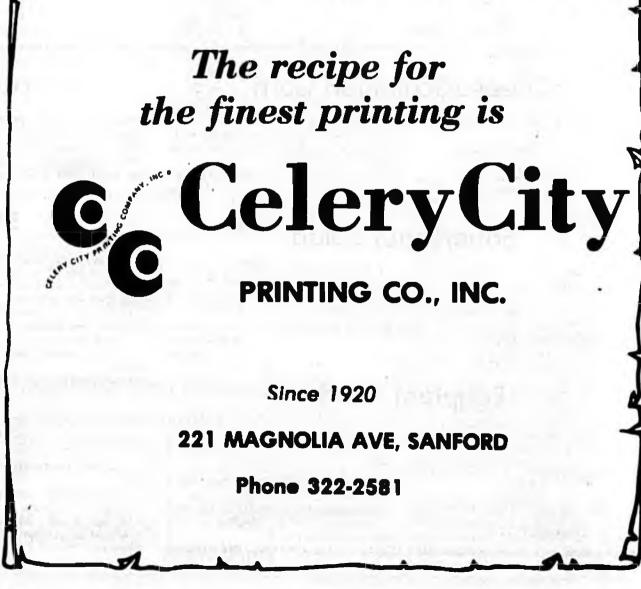
Pepper to taste - dash Worcestershire

I cup crushed saltine crackers (optional) Mix all ingredients except crackers. Place in a large greased casserole. Put crushed crackers on top and bake in 350 degree oven for 30 min, Serves 8-10.

Mrs. Ray Puckett, Casselberry

THE CHARLES HAVE TO





#### **Jersey Salad**

1 green cabbage - cut up 2 cucumbers - peeled and sliced thin 2 green peppers - sliced

2 carrots - cut-round and thin 1 onion (med) - sliced thin

112 cups sugar 2 cups vinegar (cider) 2-3rd cups water 114 cups salad oil

14 cup plus 2 tablespoons salt

Mix all ingredients. Marinate overnight.

June Butler

#### **Dutch Green Beans**

10 ounce pkg. frozen green beans 1 medium onion, thinly sliced

1 teaspoon salt

I teaspoon monosodium glutamate (MSG) Dash pepper

2 tablespoons cornstarch

1/2 cup water

2 tablespoons cider vinegar

34 cup firmly packed brown sugar Cook green beans just until they can be separated. Drain and stir in onion, salt, MSG and pepper. Dissolve cornstarch in water; stir in vinegar and brown sugar. Heat to boiling over low heat, stirring constantly, Boil and stir 1 minute. Add cornstarch mixture to beans. Simmer two minutes longer. Serve.

> Charlotte Blades, Sanford

#### Orange Salad

16-ounce package orange-flavored gelatin

2 cups hot water

1 tall can pineapple tidbits

1 small can mandarin oranges

1 pint\_orange sherbet

Mix gelatin with hot water, Add the

sherbet, drained pineapple and half of the juice. Stir in the mandarin oranges, drained. Pour into mold, Chill until firm, Serves 6-8.

> Mrs. Patsy Hordy Sanford

# Raspberry Ring With Creamy Fruit

2 cups boiling water

1 package (6 oz.) raspberry gelatin

1 pint raspberry sherbet

1 can (11 ox.) mandarin orange segments.

1 can (1312 oz.) pineapple chunks, drained

1 cup coconut

1 cup miniature marshmallows

1 cup sour cream

Dissolve gelatin in boiling water. Stir in raspberry sherbet until melted. Pour into 4 cup ring mold. Chill until firm.

Combine oranges, pineapple, coconut and marshmallows. Fold in sour cream. Chill at least 3 hrs. Just before serving, fill center of molded salad with fruit mixture. 6-8 ser-

Note: Orange gelatin and orange sherbert may be substituted for raspberry.

> **Anita Stanton** Sanford

## **Italian Stuffed Peppers**

6 medium large green bell peppers

1 pound ground beef

1 cup chopped onion 1/2 cup rice uncooked

1 cup water

11/2 teaspoon salt 1/4 teaspoon pepper

¼ cup grated parmesan cheese

1 15 oz. can meatless spaghetti sauce

Grated parmesan cheese

Prepare green peppers. Cut out top, scoop out seeds. Cook for 5 minutes in boiling salt water. Drain well. Set peppers in buttered

casserole dish so all are standing upright. Cook ground beef and onion in frying pan until lightly browned. Drain well, set aside. Combine rice, water and salt in sauce pan. Bring to bil, cook until tender. Combine rice with ground beef, I teaspoon salt, pepper, 1/4 cup Parmesan cheese and half of the spaghetti sauce. Spoon into Green Peppera filling almost to the top. Spoon remaining sauce over each pepper. Sprinkle with Parmesan cheese. Bake in a 350 degree F. oven for 25-30 minutes. Serves 6.

Mrs. Jean A. Jordan Oviedo

## Spinach Balls

2 packages frozen spinach

1 small package Pepperidge Farm dressing mix

1 tablespoon Accent

1/2 teaspoon thyme

1 tablespoon garlic powder

1/2 cup Parmesan cheese

6 eggs beaten

2 chopped onions

34 cup melted butter

Cook spinach and drain. Put in large strainer to drain and mash to remove all water, Mix rest of ingredients with spinach.

Form into small balls - size of small

Bake at 350 degrees for about 20 minutes - until golden brown

Serve warm or at room temp. About 65-70 "Try one you will like it!"

These taste like sausage instead of spinach.

Can be prepared ahead and frozen.

Recipe was given to me by a Sanford friend who passed away last year at age 36. Charlotte Blades,

Sanford



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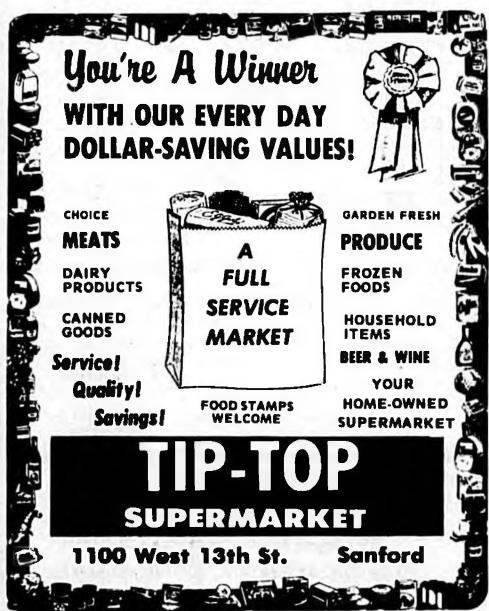
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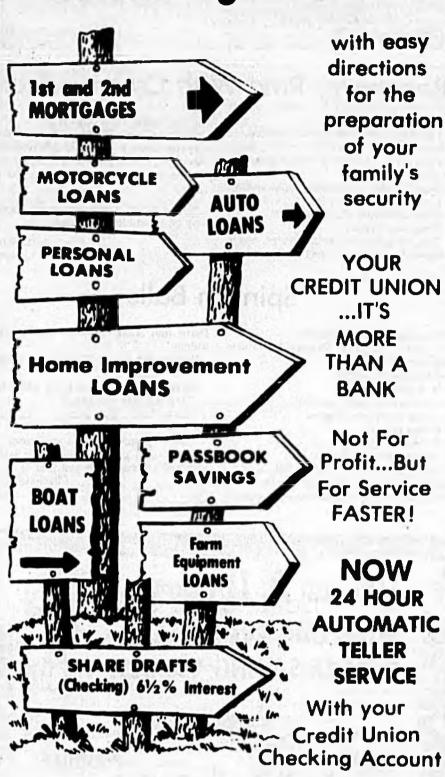
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# Microwave

#### THE. WINNER

John S. Meyer, 39, of 1164 Galahad Drive. Casselberry, took first place in the Microwave cooking category. Meyer is an air traffic controller who enjoys cooking and photography. He's lived in this area seven years and has two children. Ilis favorite is Chinese cooking.



#### THE WINNING RECIPE

#### So-Easy Lasagne

Sauce Ingredients:

- 1 pound ground beef
- tablespoon olive oil
- I clove garlic, crushed
- 1 tablespoon paraley flakes
- 4 teaspoon salt
- teaspoon oregano
- teaspoon sweet basil
- teaspoon sugar
- 1 6 oz. can tomato paste 3 8 oz, cans tomato sauce
- 12 cup water

Cook beef on full power until no longer pink, stirring occasionally. Drain fat, Stir in all sauce ingredients. Heat 5-6 minutes full power until bubbly. Stir when half of cooking time has elapsed.

Cheese ingredients:

- 112 cups of small curd cottage cheese
- egg slightly beaten
- tablespoon paraley flakes
- la leaspoon pepper
- 14 teaspoon salt

Combine all of the above mix well.

Remaining Ingredients:

6-8 uncooked Lasagne needles 8 to 10 ozs. of sliced mozarella

😼 cup grated parmesan

Assembly:

Using an 8" by 12" lasagne dish — pour in just enough sauce to cover bottom of dish. Layer ½ of the uncooked noodles, next, layer 12 cottage cheese mixture then, 12 of the mozarella slices. Next add 15 of the remaining sauce. Add the remaining noodles, the cottage cheese mixture and then the remaining mozarella slices. Top with remaining meat sauce, sprinkle parmesan over the top. Cover with plastic wrap, leaving one corner open for steam vent. Cook at full power for 10 minutes, reduce power to medium power for 16 minutes. Rotate occasionally. Remove from microwave, immediately cover with aluminum foil. Let stand 26 minutes before serving. Serves 8.

Note: The uncooked noodles make this dish a pleasure in make. John Meyer, Casselberry

# Runnersup

## Summer Squash

- 3 medium yellow summer squash, sliced 16 inch thick
- 😘 cup grated American cheese
- 2 tablespoons margarine or butter 2 heaping teaspoons chopped pimiento
- 2 teaspoons chopped green onion tops
- Layer 10x6 casserole with squash. Dot

with butter. Sprinkle with cheese. Top with pimiento and onions. Cover dish with plastic. Microwave on HIGH for 18 minutes. No seasoning needed.

> Alberta Zayre, Deltona

#### Stuffed Shells Florentine 1 pkg (10 oz.) frozen chopped spinach

- by pound ground beef 1 small onion (chopped)
- 1 garlic clove (finely minced)
- 142 cups tomato puree
- l teaspoon basil (crushed)
- i teaspoon salt 1 teaspoon sugar
- to cup low fat cottage cheese
- 8-10 jumbo macaroni shells cooked 15-18 min, in large casserole on high-covered with salted water. Drain

#### 2 tablespoons grated parmesan

Micro spinach 7 min. HIGH and drain thoroughly. Combine beef, onlon, garlle in 1 ot. casserole. Cover. Microwave on high 5-6 min. Drain. Add puree, basil, salt, sugar - cover and microwave on high 5-6 min. Combine spinach and cottage cheese. Stuff cooked shells. Top with parmesan. Spoon sauce over filled shells. Cover, Cook on 70 percent (roast) 9-11 min. Let stand 5

Marcella Olliff.

Sanford

#### **Brownies**

- 1 stick (½ cup) margarine
- 2 squares (1 oz. each) unsweetened chocolate
- 1 cup sugar
- 1 cup chopped nuts 1/2 cup flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs
- In an 8x8x2 inch glass baking dish place margarine and chocolate. Cook. Stir oc-

casionally. Add remaining ingredients except eggs. Mix to blend. Add eggs and beat well. Cook uncovered on Roast (45 percent) 3 to 4 minutes, place uncovered on simmer 7 minutes, then uncovered on high 3 min, Cool, Cut into 11/2 by 2 inch bars. Expect the top to look damp when cooked by microwave; it will dry out on standing as the bars continue to cook by conducted heat even after removal from the oven. Makes 20 bars 14x2 inches.

#### Pecan Pie

- I uncooked pastry shell
- 1 egg yolk 2 tablespoons dark corn syrup
- Brush inside of pastry shell with egg yolk and syrup. Microwave 6-7 min. on High.
- Melt 1/4 cup butter in glass bowl 1 min. on High. Add 3 whole eggs plus left-over white from crust. Beat with fork and blend in 1 cup

syrup, 1-3rd cup brown sugar, 1 tablespoon flour and dash of vanilla. Add 11/2 cup pecan halves

Pour into crust. Microwave on 50 percent of power 12-15 min. Rotate 1/2 turn every 5 min. Done when top is dry and puffy.

Marcella Oliff. Sanford

#### Cauliflower Bake

- 1 medium cauliflower (broken into pieces minutes or until tender. or whole)
- 2 tablespoons water
- 1 teampoon dried onions
- 4 cup mayonnaise
- % cup cheddar cheese (shredded)
- Place cauliflower and water in a 2-quart camerole. Cook covered on full power for 8

Combine onions and mayonnaise. Spread mixture over cauliflower. Sprinkle shredded cheese over all. Cover and let stand for at least 5 minutes before serving. Serves 6.

> John Meyer, Casselberry

## **Eggplant Casserole**

Harvard Beets

Scoop out center. Chop center pieces and cook in salted water, covered 51/2 minutes on

- 1 pound ground beef browned 5 min. on High-drain
- 1 cup boiled rice
- 1 8 oz, can tomato sauce

Season to taste - sait, pepper, oregano,

Mix all ingredients. Replace in eggplant shells. Top with mozarrella and parmesan cheese. Cook 5 minutes at 70 percent of power or until cheese melts. Serves 4 to 6. Marcella Oiliff,

#### **Barbecue Sauce**

- 1 tablespoon cream style horseradish
- 4 cup brown sugar
- 12 cup vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon celery seed
- 2 medium onions sliced Dash garlic powder
- teaspoon salt

- 12 cup water

Recipe yields-3 cups.

Combine all ingredients in two-quart ovenware casserole. Cook in microwave oven 5 minutes or until onion is tender.

NOTE: If sauce is to be used to cook ribs or frankfurters, cook sauce with the meat. Total cooking time-about 5 minutes.

- 1-3rd cup sugar
- 1 tablespoon cornstarch
- 4 teaspoon salt
- 4 cup vinegar
- la cup beet liquid 212 cups cooked beets, cubed or sliced
- l tablespoon butter
- Cook beets as directed in vegetable chart.
- Reserve ¼ cup of beet liquid. Combine sugar, cornstarch and sait in

one-quart glass measure. Add vinegar. Stir until smooth. Add beat liquid. Cook in microwave oven until liquid just begins to

Pour liquid over beets that have been placed in one-quart casserole. Cook four minutes, or until hot throughout, stirring

every 30 seconds. Add butter while hot.
Total cooking time—about 5 minutes. Receipe yields-6 servings.



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**SANFORD** 

## **Applesauce Nut Bars**

1 stick (12 cup) margarine

1-3 cup granulated sugar

1-3 cup applesauce

1-3 cup packed brown sugar 1 cup sifted flour

1 teaspoon baking powder

14 teaspoon cinnamon

I egg

1 teaspoon vanilla

4 cup chopped nuts

4 cup raisins

In an 8x2-inch glass baking dish. Place

margarine in M-W. Cook uncovered on high 45 seconds. Mix in sugars and applesauce. Blend well. Stir in flour, baking powder and cinnamon. Add egg and vanilla, Beat well, Add nuts and raisins. Stir lightly to combine. Cover with paper towel. Bake on high 512 minutes. Turn dish after 4 minutes. Cool. Cut into 2x2 inch squares. (Expect the top to look damp when cooked by microwave; it will dry out on standing as the bars continue to cook by conducted heat even after removal from the oven). Makes 16 bars 2x2

#### Sloppy Joes

1 lb. ground beef

1 tablespoon instant minced onion

teaspoon salt Pepper

1 can (10% oz.) condensed temato soup

4 cup ketchup

6 hamburger buns, split

Combine ingredients in shallow glass baking dish. Cover.

Cook in microwave oven 7-9 minutes or until thoroughly cooked, stirring occasionally. Serve on buns.

Total cooking time-about 8 minutes. Recipe yields- 6 sandwiches.

## Green Bean-Mushroom Casserole

2 cans (1 lb. each) French style green

1 can (1012 oz.) cream of mushroom soup 1 can (4 oz.) sliced mushrooms, drained 1 can (312 oz.) fried onion rings

Combine green beans, soup, and mushrooms in a 112 quart ovenware casserole. Cover. Cook in microwave oven 7

to 8 minutes or until bubbling throughout, stirring once or twice.

Sprinkle fried onion rings over casserole. Cook, uncovered, another 1 to 2 minutes to bring out flavor of onion rings.

Total cooking time- about 8 minutes.

#### **Oriental Eggs**

2 tablespoons butter or margarine

1 can (4 oz.) sliced mushrooms, drained

1 cup celery, finely chopped

is cup green onions, sliced or onion chopped fine

4 eggs, slightly beaten

1 teaspoon salt

Dash of pepper

34 cup bean sprouts, well drained

to cup cooked chicken, turkey or veal Place butter in 9-inch glass pie dish. Cook

in microwave oven about one minute or until

Add mushrooms, celery and onions. Cover

with wax paper. Cook in microwave oven five minutes or until celery and onion look transparent, stirring every minute.

Add eggs, salt, pepper, bean sprouts and chicken or other cooked meat. Cook in microwave oven 412 to 512 minutes or until eggs are set, stirring every 30 seconds after first 2 minutes. Let stand a few minutes before serving.

NOTE: The celery should still be crunchy. If you prefer it softer, cook the celery mixture longer.

Total cooking time-about 11 minutes. Recipe yields- 4 to 6 servings.

#### **Glazed Sweet Potatoes**

4 cup butter

'z cup brown sugar

Combine butter and brown sugar in 112 quart ovenware casserole. Cook in

4 medium cooked potatoes, peeled, cut in microwave oven 12-1 minute, or until bubbling.

Add potatoes and toss lightly to coat with sugar mixture. Cover. Cook in microwave oven 5-7 minutes, or until heated.

Total cooking time-about 6 minutes. Recipe yields- 6 servings.

#### **Turkey Casserole**

12 cup cooked rice

14 cup chopped onion

's cup diced celery

14 cup chopped green pepper

12 teaspoon salt

112 cups water

2 cups cooked cubed turkey (chicken or

Place rice, onion, celery and green pepper in two quart ovenware casserole. Add salt and water. Cover. Cook in microwave oven 12-14 minutes or until beated throughout.

## Stuffed Acorn Squash

1 acorn squash

1 lb. sausage

Cook squash as directed in the vegetable chart.

Cook sausage, drain off fat.

Fill centers with browned sausage. Cover. Cook in microwave oven 2 minutes. Allow to stand for five minutes before serving.

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# **Poultry**

#### THE WINNER

Nancy Flowers, 2658 Poinsetta Ave., Sanford, took first place in the Poultry category and her recipe also won her first place as grand prize winner (see centerfold). Mrs. Flowers is an instructional aide at Pine Crest Elementary School. She is a graduate of Seminole High School and Delaware **Technical Community** College. Mrs. Flowers has three children.



## Chicken Roll-Ups

Dijon mustard

4 oz. mozzarella cheese

Salt and pepper to taste Oil for cooking

Flatten chicken, spread thinly with mustard, salt, pepper and cheese. Roll up. Roll in flour. Brown in oil, remove and make sauce.

SAUCE

12 pound mushrooms

I clove garlic

6 green onions with tops

1 comato chopped

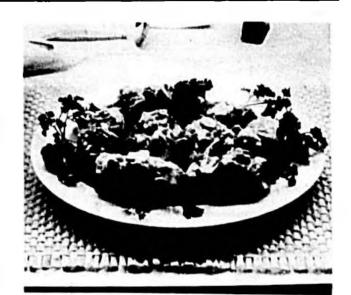
1 teaspoon herbs

4 oz. mozzarella cheese

112 cup white wine

Saute mushrooms, onions, tomato and garlic in oil used for chicken. Add wine, cheese and herbs. Replace rolls and simmer about 15 min. Serves 6-8

THE WINNING RECIPE



HOW IT LOOKS

# Runnersup

#### Chicken Potato Bake

2 pounds potatoes, cooked

3 pounds frying chicken, cut into pieces Salt and pepper to taste

1 onion, sliced

🛂 teaspoon paprika

14 cup grated Parmesan cheese

10 oz. can cream of mushroom soup

12 soup can of milk

Peel potatoes and boil. Season chicken pieces with salt and pepper; brown well in margarine. Remove chicken from pan;

add sliced onions and saute for 10 minutes. Slice cooked pointoes and put them into a baking dish. On top of them put sauteed onions, and then the chicken. Sprinkle with paprika and cheese. In a 2-cup pitcher blend soup and milk, and pour over chicken and onions. Bake at 350 degrees for 40 minutes.

> Mrs. Tom Lyons, Sr. Casselberry

## Chick 'N' Dressing

6 chicken breasts (boned, Lay each piece between 2 large pieces wax paper. Pound with meat hammer until thin.)

3 cups fresh bread crumbs

1 small onion 2 celery ribs

2 tablespoons parsley

1 teaspoon poultry seasoning

seasoned salt 1 stick butter

Chop onion and celery extra small. Saute or small pan in butter. Add bread crumbs, cook on low heat until crumbs are warm. Add seasoning to taste.

#### DRESSING

2 eggs beat with 12 cup water in small bowl.

2 cups fresh bread crumbs in small bowl. 's cup flour for "dusting"

After pounding filets flat - take dressing, about 1, cup and place on one outer edge of filet. Roll, wrapping ends inside to enclose the dressing. Pin rolls with coothpicks. Roll in flour, then egg batter and then roll in the bread crumbs. Place on baking sheet into 350 degree oven for about 30 minutes or until browned,

Helen Moye, Sanford

#### Marilynn's Chicken

One 2-3 lb, frying chicken, cut up. Place in grensed casserole.

Mix together the following: 1 can mushroom soup

1 can celery soup

I package onion soup mix

1 cup washed regular rice

Pour above mixture over chicken. Bake at 350 degrees for 112 hours. Stir occasionally (lightly with fork). Take cover off and brown for one half hour.

Mrs. G.G. Myers

# 'Sally's Chicken And Dumplings

"SALLY'S CHICKEN AND DUMPLINGS" (This is a 'secret' recipe used many many years at Carlton's Boarding House, San-

1. Boil one large fat hen (3-5 lbs.) in pot deep enough to cover hen with at least 3 inches water. Add 12 stick margarine, salt and pepper to taste. Cook on medium until tender, about 2 hours. (can substitute 2 fryers - but use a whole stick margarine.)

2. Remove and cool chicken. Do not pour out broth. Bone chicken. Throw away skin. Return meat to broth. Can dice larger pieces

3. Boil 2 eggs (hard boil) Set aside to cool and then slice.

4. Dumplings:

In large mixing bowl, mix:

3 cups plain flour

1 teaspoon sugar

1 teaspoon salt

1 teaspoon baking powder

Mix 4 tablespoons vegetable shortening into dry mix with fork or pastry blender until shortening is evenly distributed.

5. Beat 3 eggs in large mixing bowl - add 🔩 cup evaporated milk and 🤧 cup water.

6. Make "well" in center of bowl with the dry ingredients. Pour egg mix in the indention. Stir ingredients by stirring in the middle - making circular motions from center to sides, like the figure 8. It will be

**电子子 (1) 电影性 网络木 电影 计线线电影 电电子线线** 

cup flour a little at a time, mixing but not bruising.

7. Turn out on floured board. Roll out about 's inch thick, still not working dough more than necessary. Cut dough in 2" 1 212"

8. Lay a piece of waxed paper on flat surface (large enough to accomodate all the dumplings) lightly flour waxed paper. Lay dumplings on paper — not touching each other. Very lightly dust tops of dough with flour. Let dry for at least 2-3 hours. (longer won't hurt) Uncovered.

9. If you make dumplings first — they can 'dry'' while chicken is cooking. - 10. Bring broth with diced chicken to a

rolling boil. This is the secret to delicious dumplings. Take time to do this next step.

11. As the broth rolls up to a boil, drop one dumpling into the boil. Wait until the boil comes back up before you add the next dumpling. This step makes each dumpling firm and not sticky. When last dumpling added - put in diced hard boiled eggs.

12. Turn heat down to low medium. Stir. very very little. Cook about 1 hour. Test for doneness and finish cooking as necessary.

To warm leftovers, bring 2 cups water to boil in pan large enough for left overs. Put in boiling water. Reduce heat until warmed. Stir very little.

Feeds 6 hungry people or 10 not so hungry people.

Mary Carlton Bridges. CONTRACTOR DESCRIPTION OF THE PROPERTY OF THE

Chicken In Wine

3 lbs. chicken pieces Salt Pepper

2 Tablespoons butter 1 medium onion sliced

1 can (4 oz.) sliced mushrooms

12 cup dry sherry

1 teaspoon Italian seasoning Rinse chicken and pat dry. Season lightly with salt and pepper. In skillet, melt butter and brown chicken quickly. Remove with

slotted spoon and place in crockpot. Saute onions and mushrooms in skillet and stir in sherry, scraping to remove brown residue in skillet, pour over chicken into crockpot. Sprinkle with Italian Seasoning.

Cover and cook on low setting for 6 to 8 hours. Serve over buttered noodles or on a rice bed.

Laurie Wontenay Sanford

## Chicken In A Bag

#### SAUCE:

3 Tablespoons catsup

2 Tablespoons vinegar

1 Tablespoons Lemon juice

2 Tablespoons Worcestershire Sauce 4 Tablespoons Water

2 Tablespoons Butter or oleo

3 Tablespoons Brown sugar 1 teaspoon salt

1 teaspoon dry mustard

leaspoon chili powder

12 teaspoon cayenne pepper Mix all the above ingredients and simmer for 20 minutes. Put 2 grocery bags ohe inside the other, Grease inside. Dip one cut-up fryer in sauce, put in bag, any sauce leftover pour over chicken in bag. Line bottom of pan with foil. Place chicken in the bag on lined pan. Bake at 400 for 5 minutes and then at 350 for 85 minutes.

Mina Sweet,



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## Roast Duck (Czech Style)

1 tablespoon salt tablespoon caraway seeds

2 cups water

1-3rd cup drippings

1-3rd cup flour

2 cups water Rub 1 teaspoon salt inside the duck. Sprinkle the outside with I tablespoon salt and caraway seeds. Place in roasting pan with 2 cups water, cover and roast at 400 degrees for 2 hours. If duck is not brown and

crisp at this time, remove cover and continue roasting for another 12 hour. (If it is brown, keep cover on and continue roasting for 12 hour.) Remove duck from pan, pour off all drippings. Place pan on top of stove, measure 1-3rd cup drippings and put in pan. On low heat, gradually add flour, stirring to make a roux. Add water, a little at a time, stirring after each addition until smooth. More water may be added if a thinner gravy is desired.

Mrs. Tom Lyons Sr. Casselberry

#### Italian Chicken And Spaghetti

3 lbs. frying chicken, cut into pieces Salt and pepper to taste

11/2 oz. package Spaghetti Sauce Mix 2-3rd cup dry bread crumbs

1 egg

3 tablespoons milk 1 onion, chopped

1 clove garlic, chopped fine

19 oz. can tomatoes

8 oz. pizza sauce

6 oz. can tomato paste

2 tablespoons parsley 1 teaspoon basil

1 teaspoons salt

Dash pepper

to cup grated Parmesan cheese

4 oz. cooked spaghetti

Sprinkle chicken with salt and pepper. Combine spaghetti sauce mix with crumbs. Beat egg with milk. Dip chicken in egg, then crumb mixture. Brown in shortening. Remove chicken, Cook onion and garlic in shortening for 5 minutes. Add remaining ingredients EXCEPT spaghetti. Put chicken in sauce, cover and cook slowly 112 hours. Add cooked spagnetti to sauce during last 15

> Mrs. Tom Lyons Sr., Casselberry

#### **Oriental Chicken**

4 chicken quarters

cup soy sauce

2 Tablespoons prepared yellow mustard

2 Tablespoons brown sugar

Tablespoons vinegar

Mix soy sauce with mustard, brown sugar and vinegar. Dip chicken and turn several times to coat, Cover and marinate over-

night. Remove chicken and place it in a baking pan, skin side down. Bake at 400 for 15 minutes. Turn and bake 15 minutes longer. Boil marinade, baste chicken with if. and bake for 30 minutes more.

> Mrs. Tom Lyons Sr. Casselberry

## Company Dinner Party Chicken

4 chicken breasts, boned skinned and cut

I package dried chipped beef (or small jars)

12 pint sour cream

I can cream of mushroom soup Line baking dish with dried beef. Arrange

chicken on top and dot each breast with a dab of butter. Mix sour cream and soup together, pour over chicken. Cover and refrigerate overnight. Bake uncovered three hours at 275 degrees.

Mrs. Rita Hertz

#### Mousse Of Chicken Livers

2 cup sweet butter

1 large onion, sliced (1 cup)

4 pound chicken livers

1 hard-cooked egg

11/2 tablespoons Cognac or Sherry

teaspoon salt

Dash pepper

Chopped green onion (scallions)

In 2 tablespoons hot butter in skillet, saute sliced onion until tender — about 10 minutes.

Remove from skillet.

Heat remaining butter in same skillet. Add chicken livers and saute over medium heat, 3 to 5 minutes, or until golden brown (liver should be pink inside).

Put half the sauteed onion, chicken livers. egg, and Cognac in blender; blend at low speed just until smooth. Turn into bowl. Repeat with remainder of onion, livers, egg. and Cognac. Stir in salt and pepper. Turn into crock or small bowl.

Refrigerate, covered, until well chilled. Turn out of bowl onto serving plate. Garnish with stem of green onion cut length-wise to fan out on top. Surround with toast or crackers. Makes 3 cups.

Unusually good.

Makes nice hostess gift at holidays.

Charlotte Blades. Sanford

#### Chicken Scallop

4 cups chopped chicken 3 cups bread crumbs 11/2 cups cooked rice

% cup chopped onion 14 cup chopped celery 1-3rd cup plmento

4 teaspoon salt

14 cups chicken broth 14 cups milk 4 eggs beaten

Combine all Ingredients and pour into pyrex dish. Bake at 350 degrees for 50 nanutes.

Mix ¼ cup milk, 1 can mushroom soup and 1 cup sour cream. Pour this sauce over baked chicken and bake an additional 15 min, or you can just use this as a sauce when served. Will serve 6 to 8. Cut in squares to serve.

Mrs. Ray Puckett Casselberry

## Country Style Bar-B-Q Chicken

12 cup sausage seasoning 🤼 cup vinegar 1 can mushroom soup

Cut up chicken into serving pieces. Put into rectangle baking pan. Sprinkle all over to half cover chicken. Bake at 350 degrees for 25 minutes. Add 34 cup vinegar, bake additional 25 minutes. Pour soup over all of chicken. Bake additional 10 minutes. Serves

> Shirley Yon, Sanford

#### Chicken In Sour Cream

3 chickens (3 pounds each) cut in serving

- 1 teaspoon ground black pepper
- 3 garlie cloves mashed
- 1 teaspoon oregano
- 3 tablespoons salt
- 14 cup Worcestershire sauce
- 14 cup vinegar
- 4 cup olive oil
- 4 tablespoons butter or margarine
- cup water
- Flour for dredging chicken

3 cups sour cream or 3 jars Avoset whipping cream plus 3 tablespoons lime juice to sour the cream.

Juice of 2 limes Marinate the chicken in a mixture of pepper, garlie, oregano, salt, worcestershire sauce, vinegar, and olive oil for at least 4 to 6 hours or overnight if possible. Drain well each piece of chicken, dredge with flour and brown lightly in the melted butter. Arrange chicken in shallow baking dish. Pour over remaining marinade drippings from frying pan with 12 cup water, and the sour cream to cover, (Avoset is preferable). Bake at 350 degrees for about 2 hours. Freezing improves the flavor. Sprinkle with the juice of 2 lemons when ready to serve 7 to 8 persons. Serve with white rice mixed just before serving, with finely chopped red and green onions (dry). with crunchy vegetables or tossed Elsa R. Quiles,

Winter Springs

#### Coca Cola Chicken

- 2 breasts of chicken
- 2 legs of chicken
- a cups of ketchup
- 1 cup Coca Cola Margarine

Brown chicken and drain. Mix Coca Cola and ketchup together and pour over chicken. Cook on low heat for one hour.

Mrs. Rita Hertz Deltona

## Chicken Cacciatore

212 to 3 pound broiler fryer chicken, cut up

- 4 cup salad oil
- 1 teaspoon salt
- 2 medium onions, quartered
- 1 clove garlic, minced
- 's cup water
- 1 teaspoon oregano
- 14 thyme
- 12 cup flour
- I green pepper cut into strips
- 1 can tomato sauce
- 1 teaspoon salt
- 4 teaspoon pepper
- 14 oz, can mushrooms

Hot cooked spaghetti, buttered, or rice Wash chicken and pat dry. In large skillet, heat salad oil over medium heat. Mix flour,

I teaspoon salt and coat chicken with flour mixture. Cook chicken until brown on all sides. Drain off fat.

Add pepper and onion. Mix garlic, tomato sauce water, salt, oregano, thyme and mushrooms and pour over chicken. Cover and simmer 45 minutes or until tender. Serve with spaghetti or rice. If desired,

sprinkle with Parmesan cheese. Sue Corneil Sanford

#### Poached Chicken In White Wine

- 2 whole chicken breasts
- 2 tablespoons butter
- 2 tablespoons sesame oil
- 2-3rd cup white wine Paprika
- 1 tablespoon Tarragon
- I tablespoon freshly minced parsley Salt and white pepper to taste

Skin and bone 2 whole chicken breasts. Wash thoroughly and pat dry, Sprinkle to

taste with salt and white pepper. Melt better and sesame oil in skillet. Add chicken breasts and brown lightly on both sides over medium heat. Place boned side down and add 2-3rd cup white wine, tarragon and paraley. Dust chicken lightly with paprika. Bring to a boil and reduce heat, Cover and simmer for 20 min. Serves 4.

Marilyne Peterson, Winter Springs

#### Chicken And Onions

3 pounds frying chicken, cut in pieces Salt and pepper to taste 1-3rd cup flour

10 oz. can onion soup

Season chicken with salt and pepper; coat with flour. Brown well on all sides in

shortening. When brown, pour onion soup over it, cover and let simmer over low heat for 1 hour. Serve with dumplings.

> Mrs. Tom Lyons Sr. Casselberry





# Penney Penney

# How The JCPenney Towel sizes up...

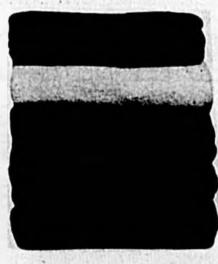
The generous size of the 25" x 50" JCPenney bath towel—nearly 8% square feet—is just one important feature. Few bath towels carried by department and specialty stores have greater dimensions. All told, 7.21 miles of yarn goes into a single bath towel. Each is fluffed up with 751,664 combed cotton loops and woven into 1,250 square inches of thirsty material.

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even more important consideration than size. When it comes to putting The Towel up on a scale, ours is a heavyweight contender among many competitors. One dozen JCPenney bath towels weigh 11½ pounds, while most of the leading department store bath towels weigh less

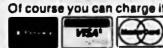




#### **Decorating** Tips for the Bath

- Use white or vanilla towels in combination with another towel color to add a fresh look to any color scheme:
- Select a color(s) from a wallcovering and coordinate this with towels, shower curtains, and bath mats or carpeting.
- If you are not happy with the tile and/or fixture colors in your bath, concentrate on creating a color scheme you like built around coordinating towels, shower curtains, and carpeting.

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# Sea Food

#### THE WINNER

Lenox E. Fay, 305 Collins Drive, Sanford, won first place in the Seafood category. Mrs. Fay, who has lived in the Sanford area since 1955, has five children. She enjoys sewing, cooking and bridge, and is a homemaker.



THE WINNING RECIPE

#### Shrimp Kabobs

- 1 (15½ oz.) can of pineapple chunks ¼ cup of lemon juice
- 1 pound bacon
- cup of Soy sauce
- 3 pounds large fresh shrimp, peeled and deveined

green pepper (cut in one inch pieces)

Drain pineapple, reserving juice. Combine pineapple, pineapple juice, lemon juice, soy sauce and shrimp. Cover tightly and marinate in refrigerator 1 hour or more. Cut bacon slices in half. Cook until limp but not crisp. Drain and set aside.

Drain shrimp, alternate pineapple chunks, shrimp, bacon and green peppers on skewers. Broil until bacon is crisp and shrimp is done; (about 3 minutes). Yield about 2 dozen servings.

> Lenox E. Fay Sanford



HOW IT LOOKS

# Runnersup

## Shrimpers' Reward

1 lb freshly caught, peeled and chopped shrimp

- 1/2 cup chopped onion
- 1 teaspoon garlic salt
- 1 egg
- dash nutmeg
- 3 tablespoon butter 2 cup plain bread crumbs
- 1 cup grated American cheese
- salt and pepper to taste
- I large jar spaghetti sauce with mush-
- I box jumbo pasta shells

Combine shrimp, garlic salt, egg, nutmeg, butter, bread crumbs, 42 cup grated cheese, salt and pepper and onlons (sauted). Mix well until ingredients are the consistency of peanut butter.

Parboil shells as directed by the manufacturer, rinse and stuff with shrimp mix. Pour half the spaghetti sauce into a large casserole dish. Place shells into sauce and pour remaining sauce over layered shells. Cover casserole dish and bake at 350 degrees for 30 minutes. After

30 min., sprinkle remaining 12 cup of and a chilled white wine. Serves 4-6. cheese over top of shells and bake for an additional 5 min. Served with garlic bread

John and Donna Lake, Sanford

## **Peking Shrimp**

- 1 pound shrimp
- 2 tablespoons cooking oil 4 cup light Karo syrup
- 12 cup water
- 2 tablespoons soy sauce
- 1 clove garlic (chopped)
- 14 teaspoon ginger I tomatoe cut in wedges 1 green pepper (diced)

1 medium onion (chopped)

Heat oil in 10 inch skillet. Add shrimp and cook 3 min, stirring constantly, Add all remaining ingredients. Bring to boil and boil 1 minute. Serve quickly over previously cooked white rice, Serves 4-6. Marcella Ollif Sanford

#### Casual Crab

1 can (7½ oz.) or ½ pound of crab meat 4 cups (1 pound) sliced zucchini, cut 14 inch thick

- 12 pound grated Swiss cheese
- 2 tablespoons chopped parsley
- 1 teaspoon salt;
- 1 cup of dairy sour cream
- teaspoon paprika;
- 2 eggs beaten
- teaspoon dill weed;
- 1 cup crushed potato chips;
- Break crab into small pieces. Simmer

zucchini in small amount of water until berely tender; Drain well. Place half of zucchini in bottom of 115 quart casserole. Top with half of crab and cheese; repeat layers. Combine remaining ingredients except chips. Pour over ingredients in casserole; Sprinkle with potato chips. Bake at 350 degrees for 25 to 30 minutes or until firm. Makes 4 to 5 servings.

> Lenox E. Fay Sanford

# **Fishes Delicious**

This can be used to fry any kind of fish

- Mix together: 1 cup flour
- 112 cups yellow corn meal (Quaker)
- 2 tablespoons onion powder
- 2 tablespoons paprika
- 12 teaspoon black pepper
- teaspoon cayenne pepper
- Salt to taste (about 1 tablespoon)

Heat Wesson Oil in an iron skillet; it is important to have the oil hot (375-400 degrees ) before you start frying, or fish will be soggy. Turn the heat on medium and let the oil heat slowly while preparing the fillets.

Beat 2 eggs with 2 tablespoons water in a small shallow bowl. Dredge fillets in meal mixture: then into egg mixture; then once again into meal mixture. Fry quickly until a golden brown.

> Mrs. H. W. O'Neal Sunford

#### Fishermans Stew

- 4 slices of fat back (pork)
- 5 pounds fresh fish
- 1 medium onion; potatoes
- реррег

Place fat pork in a pot; let fry out well. Clean fish thoroughly fillet preferred; wash and remove skin; cut in squares about 2-inches. Add fish to fat and then add onlon. Slice potatoes 14 Inch thick and cover fish with the potato slices; season. Add % cup boiling water (more if needed). Cook slowly until potatoes and fish are tender about 1/4 hour. Serves 6. Lenox E. Fay

# Crab And Tuna Sauce

- 12 crabe
- 1 can tuna fish
- 28 oz. can crushed tomatoes
- 1 15 oz. can tomato sauce
- 1 can water
- 1 teaspoon salt
- teaspoon pepper
- tablespoon oregano
- pound thin spaghetti

Boll crabs in water until done, about 45

# minutes. Cool, clean and set aside.

In a large skillet add tuna fish, crushed tomatoes, tomato sauce, water, salt, pepper, oregano and crabs. Bring to boil, then cover and simmer for about one hour. Cook spaghetti according to directions. Serve crabs and tuna sauce over spaghetti. Yields 4-6 servings.

> **Dorothy Christ** Longwood

## **Red Snapper** A La Lighthouse

- 3 pounds red snapper fillets Salt and pepper to taste
- 3 jiggers olive oil
- Juice of 1 lemon
- 1 teaspoon oregano
- 3 cloves gartic

Sprinkle fillets with salt and pepper and place in a broiler. Mix oil, lemon juice, and oregano and pour over fish. Broil 40 minutes (or until tender) in a 350 degree oven. Cut garlic into small pieces and fry in olive oil. Pour garlic over fish before serving.

Charlotte Blades

# Col. Bill Stout's Oyster Feast

sour dough)

14 cup margarine or butter Salt and cayenne pepper

2 8-oz. cans oysters Juice from half a lemon

I medium onion grated

101/2-oz. can cream of mushroom soup.

6 tablespoons powdered cream

6 tablespoons dry skim milk

**Paprika** 

Remove crust from bread and cut in % inch cubes. Melt one half of margarine in large skillet; add one half of bread cubes, sprinkle lightly with salt and pepper. Toss lightly over low heat until bread cubes are

1 quart bread cubes (pumpernickel or crisp and golden brown. Then brown the rest of the bread in other half of the margarine.

Cover bottom of baking dish with part of bread cubes. Open oyster cans, drain, set liquid aside. Add ½ of oysters in baking dish over cubes. Sprinkle lightly with salt and pepper, also few drops of lemon and ½ of grated onion. Add another layer of cubes, remaining oysters, onion, and top with balance of bread cubes. Blend powdered cream and milk, oyster juice, and mushroom soup and pour over top evenly. Sprinkle with paprika. Bake at 325 degrees for 35 minutes. Serves 4.

> Charlotte Blades. Sanford

# Shrimp Etoufe'e

% cup butter; % cup flour

% cup chopped onion % cup chopped green pepper % cup chopped celery and leaves 1 tablespoon finely chopped garlic

I pound raw shrimp, shelled and develned

1 teaspoon salt

14 teaspoon black pepper; 1/4 teaspoon-

tablespoon lemon juice

1/2 cup thinly sliced green onion 2 tablespoons minced parsley

1 cup cold water

4 cups cooked rice

In a 5-quart saucepan, melt the butter and stir in the flour. Cook over medium heat for about 10 minutes, stirring constantly, until it

turns brown. Stir in onion, green pepper, celery and garlic and saute for 20 minutes. Add remaining ingredients, except rice. Bring to a boll, lower heat and aimmer for 10 to 12 minutes or until shrimp are tender, stirring occasionally. Season to taste with sait and serve spooned over hot cooked rice.

Cooked Rice:

Stir 1 cup rice, 1 teaspoon salt and 1 tablespoon butter into 21/2 cups boiling water. Cover tightly, reduce heat and simmer 20 minutes. Remove from heat, let stand covered about 5 minutes until all water is absorbed. Serves 4.

> Lessie Pauline, Sanford

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## Salmon Squares

1 pound canned salmon

I egg, slightly beaten 2 tablespoons lemon juice

1 teaspoon chopped onion

4 teaspoon salt

in teaspoon pepper

ta cup dairy sour cream

up mayonnaise or salad dressing

Butter 8-inch square baking dish or pan. Drain liquid from salmon; add enough milk to liquid to measure 3, cup. Flake and bone salmon. Combine salmon, liquid, bread crumbs, egg, femon juice, onion, sait and pepper. Spoon into buttered baking dish. Bake at 350 degrees F. for I hour. Combine sour cream and mayonnaise; spread on salmon. Sprinkle with dill seed. Cut into squares. Makes 4 servings.

Charlotte Blades,

#### Fish Chowder

3 slices of salt pork, diced:

1-3 cup sliced onions

11/2 cups sliced potatoes

1/2 teaspoon salt

1 teaspoon pepper

1/2 cup water

1 pound fish fillets cups milk

2 tablespoons butter soda crackers

Fry salt pork until golden brown; add onions and cook slowly until tender. Add potatoes, salt, pepper, and water. Cover and cook for 10 minutes. Add fish and cook for 15 minutes, adding more water if necessary. Add milk and butter and heat (do not boil). Serve, sprinkling crushed crackers over the top.

Lenox E. Fay,

# Florida Baked Snapper

1 4 pound snapper

Juice of 1 lemon

Salt to taste

2 large onions, sliced lengthwise

34 cup olive oil

2 tablespoons chopped paraley

3 stalks celery, chopped

1 large carrot, aliced

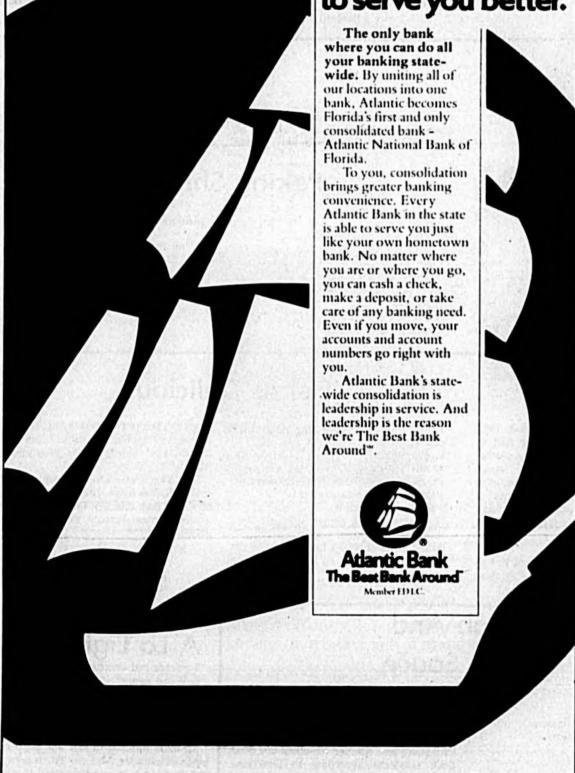
1 small green pepper, chopped

1 No. 2 can tomatoes

Pepper to taste

Clean fish thoroughly. Sprinkle with lemon juice and salt; let stand for 30 minutes. Arrange in baking pan. Fry onions in oil for 5 minutes. Add paraley, celery, carrot and green pepper, Cook over high heat for 5 minutes. Add tomatoes, season with salt and pepper. Cover and cook over medium heat for 20 minutes. Add 1/4 cup water; cook for 10 minutes longer, stirring occasionally. Pour over fish, Bake at 400 degrees F, for 35 minutes. Serve very hot. Yields 44 servings.

Charlotte Blades



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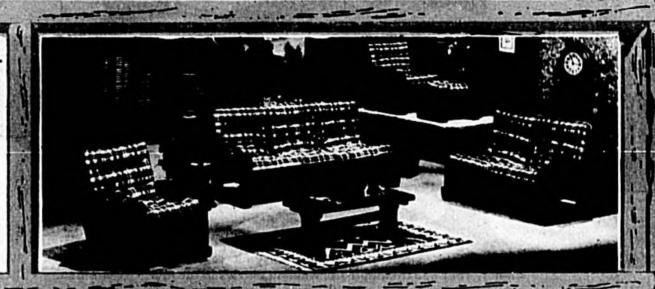
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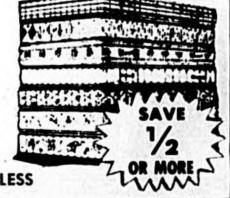
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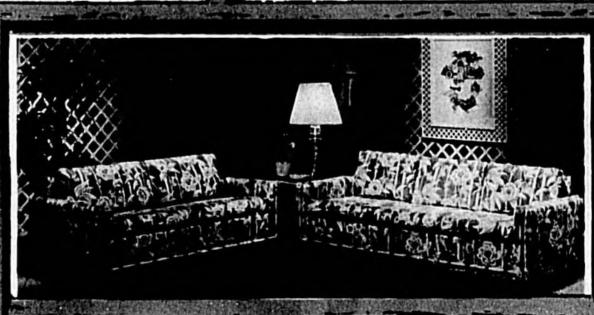
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THE JUDGES

The cooking contest judges were hardput to select a winner. They had to sample the winning entries in the nine categories during a taste-off" Sept. 19 at the Seminole County Agricultural Center at Five-Points. From left to

right, Shelda Wilkins, home economist with Seminole Community College; Barbara Hughes, home economist. Seminole County Agricultural Extension Program; Liz Paulucci Helfrich, author of a cookbook.



# ANOTHER CATEGORY WINNER IN ACTION

Anna Zahn, left photo, of Deltona was the winner in the Desserts category. Here she's shown during the tasteoff" held Sept. 19 at the Ag-Center at Five Points.

SAN AND SAN AN

## Herald Cooking Contest Winner Is Nancy Flowers

By JANE CASSELBERRY Herald Staff Writer

Overall winner of the Evening Herald Heritage Cook Book Contest was Nancy Flowers of 2658 Poinsetta Ave., Sanford, whose winning recipe was Chicken Roll Ups. She is an instructional aide at Pine Crest Elementary School and her hobbies are traveling, cooking and swimming. She is the mother of Dean, 22, Talina, 20, and Larry, 18.

Mrs. Flowers will receive the grand prize of a silver plated serving tray. Other winners in each category will receive a variety of prizes.

Winners in the nine recipe categories were:

Appetizers: first, Peggy Marlette, 110 W. Airport Blvd., Sanford, Cheese and Chili Cubes; second, Charlotte Blades, 8251 Via Hermosa, Sanford, Deep Fried Mozarella Puffs; third, Rosle Bates, Palatka, Bacon and Tomato Spread.

Bread & Rolls: first, Charlotte Blades, Sanford, Aloha Bread; second, Miriam E. Jenkins, 309 W. 16th St., Sanford, Dill Rye Bread; third, Mina M. Sweet, 602 Holly Hill Ave., Casselberry, Nut Swirl.

Salad & Vegetables: first, Miriam E. Jenkins, 309 W. 16th St., Sanford, Eggplant A La Mary; second, Helen M. Moye, 309 W. 16th St., Sanford, Fantastic Potato Salad; third, Patsy Hardy, 631 Upsala Road, Sanford, Taco Salad.

Casseroles: first, Mrs. H.M. McLearn, 813
Arlington Blvd., Altamonte Springs,
Almond Chicken; second, Rosie Bates,
Palatka, Enchiladas; third, Mrs. Charles
Warner, 500 Longwood-Oviedo Road, Winter
Springs, Yellow Squash Casserole.

Seafood: first, Lenox E. Fay, 305 Collins Drive, Sanford, Shrimp Kabobs; second, John and Donna Lake, 2410 S. Grandview Ave., Sanford, Shrimpers' Reward; third, Marcella S. Oliff, 2603 Hiawatha Ave., Sanford, Peking Shrimp.

Poultry: first, Nancy Flowers, 2658 Poinsetta Ave., Sanford, Chicken Roll Ups; second, Helen Moye, 309 W. 16th St., Sanford, Chick 'n' Dressing; third, Mrs. Tom Lyons, 1411 Lancelot Way, Casselberry, Chicken Potato Bake.

Meats: first, Sue Corneil, 2647 S. Myrtle Ave., Sanford; Oven Barbecued Spareribs; second, Nancy Flowers, Sanford, Beef Stroganoff; third, Charlotte Blades, 825i Via Hermosa, Sanford, Cheesburger Pie.

Desserts: first, Mr. and Mrs. Howard I. Zahn, 1629 Farley Court, Deltona, Ricotta Balls; second, Barney Buettner, 515 Myrtle Ave., Sanford, Butterscotch Torte; third, Mrs. R.O. Weeks, 211 Poplar Ave., Sanford, Baked Apple Cobbler.

Boked Apple Cobbler.
Microwave: first, John Meyer, 1164
Galahad Drive, Casselberry, So-Easy
Lasagne; second Marcella Olliff, 2603
Hiawatha, Sanford, Stuffed Shells
Florentine; third, Alberta Sayre, 1485
Doroca Drive, Deltona, Summer Squash or
Zucchini.

The contest ran from July 13 to Sept. 13 with a different category each week with a total of approximately 350 entries. Winners in the nine categories were invited to compete in a "Taste-off" Sept. 19 at the Seminole County Agricultural Center. The six first place winners who were able to attend prepared their dishes for the three judges, who chose the overall winner from these.

The panel of judges consisted of Shelda Wilkins, Home Economist for Seminole Community College; Barbara Hughes, Seminole County Home Economics Extension Agent; and Liz Paulucci Helfrich, author of a cookbook.

Recipes were judged on the basis of general appearance, presentation of product, flavor and distinctive qualities.



Herald Photos by

Tam Vincent



# AND THE WINNER

IS...

Nancy Flowers of Sanford, upper right photo, was the overall contest winner, while John Meyer, Casselberry, was the winner of the Microwave category and Mrs. Irya McLearn, Altamonte Springs, won the Casseroles category, left photo. In right photo is Miriam Jenkins of Sanford, winner of the Salads and Vegetables category.



SAVE WITH





41 .

## **Oyster Pie**

1 package pastry mix 1½ quarts medium oysters Salt to taste

2 tablespoons flour

1/4 cup butter 14 teaspoon hot sauce

Prepare pastry mix according to package directions. Line bottom and side of 9 inch pie plate with half the pastry. Drain 1½ qt. of oysters, reserving ¼ cup liquor. Turn

oysters into pie plate; sprinkle with salt to taste and 2 tablespoons flour. Dot with ¼ cup butter. Combine reserved oyster liquor and 1/2 teaspoon hot sauce; pour over oysters. Top with remaining pastry; flute edges to seal. Cut slits in top crust to allow steam to escape. Bake in 450 degree oven for 30 minutes. Yield: 6 servings.

Sanford

## Potato-Tuna Bake

1- (10%-ounce) can condensed cream of in half diagonally
Combine soup, water, mayonnaise, celery soup undiluted;

1-3 cup water;

¼ cup mayonnalse;

2 tablespoons chopped parsley;

1 teaspoon lemon juice;

1-4 teaspoon dry mustard; 4 cups cubed cooked potatoes;

2 (7-oz.) cans tuna, drained and flaked;

3 slices mild pasturized process cheese cut

parsley, lemon juice, and mustard in a 11/2qt. casserole. Stir in potatoes and tuna. Bake at 400 degrees for 30 minutes or until hot; stir. Top with cheese; Bake 5 additional minutes or until cheese melts; Yield 6 servings.

Lenox E. Fay, Sanford

## Shrimp With Curried Rice

2 cups rice

2 sticks butter

4 cups chicken stock (or 4 Bouillon cubes and 4 cups boiling water)

1 pound med, shrimp

1 tablespoon curry powder

i tablespoon chives

12 tablespoons dried parsley or 1 tablespoon fresh parsley

Place melted butter in flame proof casserole on stove top add rice, toss to coat well. Add chicken stock (or chicken bouillon cubes and boiling water. Bring to a boil and stir in curry powder and parsley.

Place in 350 degree oven and bake uncovered 30-45 minutes. Check occasionally. If too dry add water or chicken stock. Shrimp:

Clean and wash I pound medium size

shrimp (fresh). Melt 42 stick butter in skillet and saute shrimp over medium high heat. Bring carefull not to scorch butter. Turning once until transparency disap-

Cook a few at a time. Do not crowd pan. Remove from skillet add more butter to skillet as needed for subsequent batches. When all shrimp are cooked return to skillet and reheat shrimp, Add 1 tablespoon minced chives and enough butter to pan dripping to measure 12 cup.

Heap rice in center of heated platter and place shrimp around rice. Drizzle pan drippings over rice and garnish with fresh parsley. Serve at once. Serves 4.

Marilype Peterson, Winter Springs

## **Oysters Casino**

3 slices bacon, chopped

4 tablespoons chopped onlon

2 tablespoons green pepper

2 tablespoons chopped celery

1/2 teaspoon salt

1/2 teaspoon pepper 1/2 teaspoon Worcestershire sauce

2 drops of hot sauce 1 teaspoon lemon juice

1 pint fresh or canned oysters.

Fry bacon until brown. Add onion, green pepper, and celery; cook until onion is tender. Add salt, pepper, Worcestershire sauce, hot sauce, and lemon juice; Mix well. Drain oysters; place in buttered baking dish. Place bacon mixture over oysters. Bake in 350-degree F, oven for 20 minutes or until brown. Yield -4 servings.

Charlotte Blades

## **Dressed Cod Fillets**

1 lb. cod fillets

11/2 cups soft bread crumbs

1 teaspoon savory

2 teaspoons grated onion

1 teampoon salt 1/4 teaspoon pepper

2 tablespoons butter

1 egg beaten

Wipe thinly cut fillets with a damp cloth. Mix together bread crumbs, savory, onion, salt and pepper; rub in the butter and then add beaten egg. Place a thin layer of the dressing on each fillet; roll up like a jellyroll; secure with a toothpick. Coat fish rolls with flour and brown in hot fat. Arrange browned fish rolls in a 11/2 quart CE SINCOLO TOTO INTERIOR MAINTENANCE CONTRACTOR OF CONTRAC

2 tablespoons shortening

2 tablespoons flour

teaspoon salt

2 dashes pepper teaspoon savory

21/2 cups milk

Melt shortening, blend in flour and seasonings; add milk and cook until thickened and smooth. Pour over fish rolls and add % cup drained canned tomatoes. Bake covered at 350 degrees for 40 minutes. Then sprinkle with 1/2 cup dry bread crumbs and 2 tablespoons grated cheddar cheese. Return to oven uncovered, until slightly brown (about 10 to 12 minutes) Serves 4.

Lenox E. Fay,



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## Casseroles

#### THE WINNER

Mrs. H. M. Irya McLearn of 813 Blvd., Arlington Altamonte Springs, is the winner of the Casseroles category. She has lived in the area for 35 years and baking. enjoys cooking, playing the and doing organ clubwork. Mrs. Mc-Learn is 73 and has two grandchildren.



THE WINNING RECIPE

## Almond Chicken Bake

4 cups cubed cooked chicken breasts (212 to 3lb.) 112 cups diced celery

1-3 cups slivered almonds

Salt and pepper to taste

I teaspoon onion flakes or 2 tender scallions, thinly

1 tablespoon minced parsley

cup Cream of Chicken soup (undiluted)

1 tablespoon dry sherry

4 cup small seedless grapes

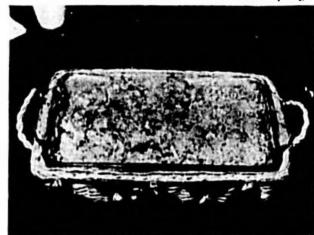
34 cup crushed potato chips

1-3 cup grated Parmesan cheese

14 cup coarsely chopped almonds or walnuts

Combine cubed chicken, celery, slivered almonds, salt and pepper, onion and parsley. Blend. Mix cream of chicken soup with sherry. Fold into chicken mixture; add grapes. Mix gently, Turn into ungreased casserole dish. Bake in preheated oven at 400 degrees for 20 min. Combine crushed potato chips, grated cheese and chopped nuts. Sprinkle over top of casserole. Return to oven and bake about 10 min, longer until top is crisp and lightly brown. Serves 8 or more.

Mrs. H.M. McLearn, **Altamonte Springs** 



HOW IT LOOKS

## Runnersup

## **Enchiladas**

TORTILLAS (Found in frozen food section)

Meat filling:

1 lb. ground beef

I clove garlic, finely chopped

2 tablespoons salt

1 tablespoon water

1 tablespoon chili powder

1 can (1 lb.) kidney beans, undrained Tomato sauce

3 tablespoons olive or salad oil

I clove garlic, minced to cup chopped onion

14 cup chopped green pepper

1 can (2 lb. 3 oz.) Italian tomatoes, undrained

1 can (6 oz.) tomato paste

1 beef-boulllon cube 34 cup boiling water

2 to 3 tablespoons finely chopped canned green chiles

Dash ground cumin

12 teaspoon salt

in teaspoon pepper

1 cup grated sharp Cheddar Cheese

1. Slowly heat an ungreased griddle or heavy skillet. Bake tortillas 1 minute; then turn and bake I minute longer. Prepare meat filling: In a medium skillet over low heat, saute chuck, stirring, with I clove garlic, 2 teaspoons salt, water and chili

2. Cook until chuck is browned. Stir in kidney beans. Remove from bent. Make tomato sauce: in hot oil in skillet, saute garlic, onion and green pepper until tender-about 5 minutes. Remove from heat,

Stir in undrained tomatoes and tomato paste and mix well.

3. Bring to boiling point, stirring over medium heat. Dissolve 1 beef bouillon cube in 4 cup boiling water. Add bouillon, the chiles, cumin, salt and pepper to the tomato mixture; simmer, uncovered and stirring occasionally, 5 minutes, to thicken

4. To assemble: Preheat oven to 350 F. Place 1-3 cup filling in center of each tortilla; roll up. Arrange, seam side down, in a 13-by-9-by-2 inch baking dish. Pour the tomato sauce over all; sprinkle top with grated cheese. Bake for 25 minutes. Makes 12 enchiladas.

Rosie Bates.

## Yellow Squash Casserole

2 pounds squash (yellow neck)

2 beaten egg yolks

1 cup dairy sour cream 2 stiffly beaten egg whites

1 1-3rd cups grated cheddar cheese

8 slices bacon fried crisp and crumbled

2 cup buttered crumbs

I cup heavy cream

cup dry sherry

112 teaspoons salt

14 teaspoon pepper

2 tablespoons flour Cook squash in salted water until tender.

1/2 teaspoon Worcestershire sauce

W teaspoon dried thyme leaves

Drain. Cut in thin slices. Mix egg yolks, sour cream and flour. Fold in egg whites. Put half of squash - egg mocture and cheese in a greased casserole. Sprinkle crumbled bacon on each layer — do same with second layer. Put buttered crambs on top. Bake at 350 degrees approximately 25 mins, (until brown and bubbly), Serves 4.

Mrs. Charles Warner Winter Springs

## Moussaka-In-A-Hurry

Chicken And Shrimp Casserole

1 lb eggplant

4 zuechini (about 1 lb)

3 tablespoons salad oil 1 medium onion, sliced

2 tablespoons chopped paraley

1 jar (41/2 oz) sliced mushrooms, drained 1 jar (71/4 oz) roasted pimientos, drained

14 lb ground chuck

1 teaspoon salt

1 tempoon dried oregano leaves

1 can (6 oz) tomato paste

6 drops Tabasco

1 can (10% oz) condensed Cheddar cheese soup, undiluted

1/4 cup grated Parmesan cheese

Wash and dry unpeeled eggplant and zucchini. Cut eggplant lengthwise into quarters; slice eggplant and zucchini

crosswise, ¼ inch thick. In large skillet, heat oil. Add eggplant, zucchini, onion, and parsley. Cook over medium heat, covered, 15 minutes, or until vegetables are tender. Stir in mushrooms and pimientos. In large skillet, saute ground chuck, stiring, just until red color disappears. Pour off fat. Stir in salt, oregano, tomato paste, and Tabasco. Cook, stirring, several minutes longer. Heat cheese soup, stirring, until boiling. In round, shallow camerole (about 2-quart size), arrange vegetables around edge; place meat mixture in center; cover meat with cheese soup. Sprinkle with grated Parmesan cheese. Run under broiler 2 to 3 minutes, or until lightly browned on top. Makes 6 to 8 servings.

Charlotte Blades,

#### 2 tablespoons chopped parsley In large saucepan, bring I quart water to boiling. Add shrimp and 1 teaspoon salt. Return to boiling; reduce heat, and simmer, covered, 10 minutes. Drain. Preheat oven to 350 degrees F. Cook rice as package label directs. Wash chicken, and pat dry with paper towels. In hot oil in Dutch oven, brown

chicken well on all sides. Remove pieces to 3-quart casserole as browned. Discard all but 2 tablespoons drippings from Dutch oven. In hot drippings, saute onion and green pepper until tender - about 5 minutes. Remove from heat. Stir in soup, cream, sherry, 11/2 teaspoons salt, Worcestershire, pepper, and thyme until well blended. Add cooked rice, and shrimp. Combine mixture with chicken in casserole. Bake, covered, I hour, or until chicken is tender. Sprinkle with parsley, Makes 6 servings.

**Charlotte Blades** Sanford

## Chicken Divan Casserole

2 10 oz. pkgs. Broccoli Spears or Aspara gus

3 chicken breasts cooked, boned & cubed

2 cans cream of clucken soup

1 cup mayonnaise

2 tablespoons lemon juice

1/2 teaspoon curry powder

h cup sharp cheddar cheese

1/2 cup bread crumbs or Chinese noodles 1 tablespoon butter

Cook broccoli until tender and drain. Place in greased casserole dish. Place meat on top of broccoli. Mix other ingredients and pour over vegetable and meat mixture. Sprinkle with cheese and bread crumbs or Chinese noodles. Cook in 350 degree oven for 25 to 30 minutes. Serves 6.

> Laurie Wontenay, Sanford

1 lb raw shrimp, shelled and develned 1 teampoon salt

% cup raw, long-grain white rice 2 chicken legs and thighs (1 lb)

3 tablespoons salad oil 1/2 cup chopped onion

1/2 cup chopped green pepper

1 can (10% oz) condensed tomato soup,

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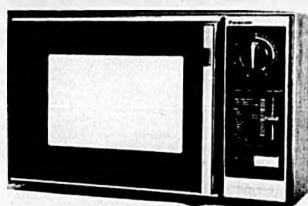
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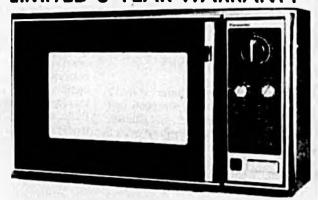
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## Potato Delight Casserole

1 cup peeled and diced apples

6 medium and cooked potatoes 1 cup diced ham cubes

6 crispy bacon strips crumbled

1 small onlon diced

1 small green bell pepper diced

4 large eggs scrambled

2 cans of Campbell chedder cheese soup salt and pepper parsley

In No. 10 cast iron skillet fry bacon until

crispy, set aside bacon and fry potatoes in bacon grease, chopping into small pieces. Crumble bacon and add all ingredients to potato mixture, mixing evenly. Remove mixture from the iron skillet and put into large casserole dish. Pour two cans of soup mixed with two cans of water over mixture in casserole dish and put in oven for about 30 min, at 325 degrees. Garnish with parsley before serving. Serves 6.

Faye Siller Sanford

## Tuna-Noodle Casserole

1 package Kraft Delux macaroni and

1 can cream of chicken or cream of mushroom soup

1 can mushrooms

1 small can peas, drained

Boil macaroni according to package directions. While macaroni is cooking

combine all other ingredients. (I put cheese in last so when I put the drained macaroni in, the heat melts the cheese really well.) When macaroni is done, drain and add to other ingredients, Good hot or cold. Only takes about 15 minutes to make. Serves 4 or

> Joyce Engelkens Sanford

## Choucroute Alsacienne

(Sauerkraut Garnished with Meat)

oz, rendered pork fat

3 large finely diced onions

3 large peeled garlic cloves 2 pounds salt pork

5 pounds fresh sauerkraut, washed and well drained

I pound thick-sliced bacon

4 pig's knuckles

20 juniper berries

2 bay leaves

Salt and pepper

2 quarts of water

2 garlic Polish sausages 8 smoked pork chops

8 notatoes

8 frankfurters or knockwurst

Preheat oven to 400 degrees F. Melt fat in a heavy 8-quart Dutch oven or deep roasting pan . . Saute onions until golden; remove and set aside. Insert whole garlic cloves into salt pork. Place 1-3 of sauerkraut in pan.

Layer with 12 each of the salt pork, bacon, knuckles and onions. Combine 10 juniper berries and I bay leaf in a cheesecloth bag; place atop mixture. Add salt and pepper to taste. Repeat layers and seasonings, topping with remaining 1-3 sauerkraut. Add 2 quarts water. Cover and bake 3 hours. After 3 hours, slice garlic sausage into 8 pieces . . Arrange with pork chops on top of sauerkraut. Cover and continue cooking 30 minutes. Taste for seasoning. Meanwhile steam the potatoes and boil the frankfurters. To serve, arrange sauerkrant in a dome shape on a large platter, discarding seasoning bags. Place meats attractively atop sauerkraut. Remove salt pork if desired. Arrange potatoes around edge of platter or in separate vegetable bowl.

Accompany with French breads and assortment of mustards and beer.

Makes B servings.

Rosie Bates. Palatka

## Macaroni And Cheese Deluxe

2 cups Creamettes macaroni

6 eggs - well beaten

134 teaspoons salt

245 cups buttermilk

1 stick melted butter 1 cup diced Cracker Barrel sharp cheddar

Cook macaroni according to instructions

on box. Drain and chill in collander in cold water for 5 minutes. Mix remaining ingredients in large bowl and add drained macaroni. Put in buttered oblong cake pan and bake in 350 degree oven for 50 minutes. Serves: 6-8 people

Jamie J. Mervine, Longwood

## **Turkey-Cheese Delight**

1 cup preceoked rice

112 tablespoons instant minced onion

1 cup drained uncooked green peas

6 slices cooked turkey (or diced) 1 (10<sup>3</sup>4 oz.) can condensed Cheddar

Cheese Soup 1 cun milk

14 cups finely crushed cheese crackers

312 tablespoons melted margarine Cook rice according to pkg, directions,

Add instant minced onion to the boiling water. Fluff rice with a fork and spread in a greased 112" baking dish. Top with peas, then cover with the turkey. Blend together soup and milk. Pour it evenly over the turkey. Combine cheese cracker crumbs and margarine. Sprinkle over the top of the casserole. Bake until heated through at 325 degrees for about 45 min. Serves 4-6.

Debornh J. Parlow,







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## **Bread And Rolls**

#### THE WINNER

Charlotte Blades, 8251 Via Hermosa, Sanford. won first place in the Bread and Rolls category. She is a registered nurse who graduated from Northwestern University in Chicago. She's lived in the area 10 years and enjoys bowling, needlecrafts, baking and cooking and continuing her education. Mrs. Blades has three children.



## Aloha Bread

2 cups sifted flour

1 teaspoon soda

la teaspoon baking powder

12 cup butter or margarine

1 cup sugar 2 eggs, beaten

1 cup mashed bananas

I cup undrained crushed pineapple

2 cups chopped nuts

Juice of 1 orange, Sift dry ingredients together. Cream butter and sugar together; add eggs. Blend well. Combine all ingredients; mix until well combined. Turn into greased and floured loaf pan. Bake at 350 degrees for 1 hour to 1 hour and 10

Charlotte Blades,

THE WINNING RECIPE



HOW IT LOOKS

## Runnersup

## Dill Rye Bread

Great hot with county butter — Use cold to lend goo-oo-od taste to sandwiches. Preheat oven to 375 degrees. Makes 2 large loaves.

312 cups bread flour

12 cup evaporated milk

2 tablespoons Crisco 2 teaspoons salt

112 cups Medium Rye flour

3 packets dry yeast

112 cups warm water

2 tablespoons sugar

2 teaspoons dill

optional — ½ cup finely chopped onions
— greased baking sheet

Mix yeast in milk and warm water. Stir to dissolve. In mixing bowl - put all dry ingredients - Stir to mix well. Put 14 of the dry mix into the mixer bowl. Add the yeastmilk-water mix to the 14 portion of dry ingredients. Mix on low until smooth. Add

the rest of dry ingredients - 12 cup at a time with sufficient time to be mixed well. With dough hook - "knead" eight minutes, on low. Add onions if desired. Leave in bowl - let rest for 20 minutes. Cover while resting, "Knead" for about 30 seconds to break any bubbles. Remove from bowl - divide in half. Take each "ball" and roll gently in flour, (Keep from being sticky). Handle very little. Form into a round loaf and put on center of greased sheet. Let rise 45"-1 hour until doubled in size. Make sure loaves are covered and in warm-no draft area. Before covering - dust lightly with flour so covering won't stick to bread - this will make sure it won't fall. Before putting in oven - use razor to slit diagonally (like tic-tac-toe). Bake 35-40 min. Tap on bottom of loaf -hollow sound is done. Place on cake wire rack to cool,

Country butter: in bowl mix 1 pound - flavoring. Mix well, but NOT in blender. margarine with a cups Wesson Oil and 1 cup buttermilk. Add a few drops of butter

Miriam E. Jenkins Sanford

## **Nut Swirls**

1 Package Dry Yeast

1) cup warm water

12 cup shortening

212 cup sifted all-purpose flour

14 cup sugar

12 teaspoon salt

1 cup small curd creamed cottage cheese

1 egg, slightly beaten

2 tablespoons milk, scalded and cooled

1-3 cup melted butter

1 cup brown sugar 1 cup ground walnuts or pecans

1 teaspoon vanilla

Soften yeast in water. Cut shortening into 2 cups flour; as for pie crust. Add sugar, salt, cheese egg, milk and yeast;

beat thoroughly. Add remaining flour gradually. Turn dough out onto a floured pastry cloth and kneed until smooth and clastic. Place in greased bowl, cover, and let rise until doubled in bulk.

To prepare filling: Mix ingredients throughly, Roll dough on floured pastry cloth into a rectangle about 14 by 20 inches. Spread out mixture on top, Roll as for a jelly roll. Cut into 24 pieces. Place rolls cut side down on buttered cooky sheets. Cover and let rise again until doubled in bulk. Bake at 375 degrees about 12 to 15 minutes or until rolls are delicately browned. Ice if desired. Makes 24 rolls.

> MINA M. SWEET, Casselberry

## **Angel Biscuits**

5 cups all-purpose flour

4 cup sugar

3 tablespoons baking powder

1 teaspoon salt 1 teaspoon soda

1 cup crisco

2 cups buttermilk

11/2 packages dry yeast

4 cup warm water Sift all dry ingredients together. Blend in Crisco. Dissolve the yeast in the 4 cup warm water and then add yeast to the dry ingredients along with the buttermilk. Mix

well with your hands. Put it in a large bowl that has been well buttered. Then cover the bowl with foil and store in the refrigerator overnight. The next day when ready to use, take out the dough and roll or pat out. Cut with biscuit cutter and brush with melted butter. Let rise for about 2 hours. Bake at

400 degrees for 10-15 minutes. This is enough dough for two meals, so only use half of it at the time, cover the remaining and put back in the refrigerator. Mrs. John W. Hall Jr.

Quick And Easy Refrigerator Rolls Dissolve 1 package of yeast in 1-3 cup of

Old Fashioned Gingerbread

warm water. Add 3 tablespoons of granulated sugar; let set for 45 minutes.

Then add:

2 cups warm water

te cup sugar

12 cup shortening 1 teaspoon salt

6 cups flour

Beat well, a little more flour may be needed to work dough into a soft ball form. Place in greased mixing bowl, cover with a clean cloth and let dough rise until it is

double in bulk, punch down and cover with plastic wrap and refrigerate until you are ready to use. Separate what you are going to bake, and make into rolls and place them into a greased pan. Let rolls rise double in size, (this takes about an hour, depending on temperature of kitchen). Bake in a 400 degree oven for 15 minutes. This makes about 3 dozen dinner rolls, dough may be kept in refrigerator for 10 days (it never lasts that long at our house).

Mrs. H. W. O'Neal

Sanford

## **Apple-Carrot Muffins**

2 cups sifted all-purpose flour

2 teaspoons baking powder

1 teaspoon cinnamon

1/2 teaspoon salt

2 eggs 34 cup sugar

4 cup cooking oil

2 cups chopped up apples-peeled 1/2 cup shredded carrot

salt together. Beat eggs, sugar and oil. Stir in apples and carrots. Add the dry ingredients. Mix well. Grease muffin tins generouly. Fill each about 2-3 full. Bank in a 325 degree oven for 20-25 minutes or until a toothpick comes out clean. Makes 12-15

Jean A. Jordan

Maitland

215 cups flour (sifted)

112 teaspoons baking soda

1 cup sugar

1 cup butter or margarine (softened)

1 cup boiling water

1 cup dark molasses 3 eggs

1 leaspoon salt 1 teaspoon ginger 1 teaspoon cinnamon 1 teaspoon nutmeg

Preheat oven to 350 degrees. Place sugar,

butter and molasses in large mixing bowl

melted; set aside to cool. Sift dry ingredients together; set aside. When molasses mixture is cooled, beat in eggs with an electric mixer. Blend in dry ingredients, mixing until smooth. Pour batter into prepared 13x9x2 pan. Bake 1 hour or until done. Makes 16 servings.

Add boiling water, stir until butter is

Jean A. Jordan

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## Peanut-Butter Bread

Preheat oven to 350 degrees.

Mix well:

1-34 cups all purpose flour

1-3rd cup sugar

1 tablespoon baking powder

12 teaspoon salt

Cut in until mixture resembles coarse crumbs:

I cup peanut butter

Beat together and stir into flour mixture:

I cup milk

1 cup peanuts, chopped

Pour all into a greased and floured  $9 \times 5 \times 3$ inch loaf pan. Bake in 350 degrees oven; one hour or until pick inserted in center of loaf comes out clean. Invert on rack; turn top side up and cool completely. Note: Best made a day ahead as bread slices better second day.

Ms. E. Van Dahm Lake Mary

## Hasty-Tasty English Muffin Bread

MIX:

1 package dry yeast

3 cups flour

1 Tablespoon sugar and 1 teaspoon salt

😉 teaspoon baking soda

HEAT: I cup milk and ¼ cup water. Add to dry ingredients. Grease pan with

margarine and dust with commeal. Spoon mixture into pan. Sprinkle with commeal. Cover and raise I hour. Bake 400 degrees for 25 minutes. Remove from pan immediately. Slice and serve. Also, makes excellent toast. Makes 1 loaf 812 x 412.

Emy Gates Bill,

## Monkey Bread

Mix in a paper bag:

A cup sugar

1 tsp. cinnamon

Cut biscuits into 4, shake in sugar mixture until coated. Place in greased bundt time.

Melt 's cup white sugar. 's cup brown sugar with 1 cup pecans (chopped) and 114

4 cans buttermilk biscuits (10 count can) sticks butter. Bring to a boil, pour over biscuits. Bake at 350 degrees for 40-50 minutes. Let cool 10 minutes. Remove from

Note: If 1/2 recipe is used cut down cooking

**Anita Stanton** Sanford

## **Applesauce Rum Bread**

Pre-heat oven to 350 degrees.

Soak 1 cup raisins in ½ cup dark rum one hour.

2 cups flour

3 teaspoons baking powder

14 teaspoon baking soda

1 whole egg

2 tablespoons melted Crisco

a cup sugar

1 teaspoon salt

12 teaspoon cinnamon

1 cup applesauce

12 - 1 cup chopped pecans or walnuts Drain raisins. Sift and mix all dry ingredients. Beat egg into applesauce and add to dry ingredients with the melted Crisco, Add nuts and raisins, Mix well. Pour into greased - floured loaf pan. Makes one loaf. Bake 350 degrees for about 25 minutes.

Miriam E. Jenkins,

## Garlic Yeast Bread

Dissolve: 1 package Fleishman's yeast in 2 cups warm sweet milk

Add: 4 tablespoons soft butter or margarine, 4 tablespoons light brown sugar, I teaspoon salt

Stir all together.

Stir in: 1 medium or large garlic clove, chopped fine.

Add: 1 cup crushed corn flakes, 1 cup Rice Krisples. Mix well,

Stir in: 3 cups all purpose flour. Mix well.

Stir in: 1 more cup flour. Stir in well. Mixed and smooth.

Cover. Let rise around 1 hr., or until double. Stir down, Make into rolls, Place in well greased and floured pans. Let rise around 1 hour or until double. Bake 400 degrees around 15 min. Then 375 degrees for 15 min. or until golden brown. Brush top with melted butter or oleo, Makes 28 rolls. Mrs. R.O. Weeks

## Raisin Bran Yeast Bread

Dissolve I package Fleishman's yeast in 2 cups warm water,

Add -

1 teaspoon salt

3 tablespoons dark syrup

4 tablespoons soft butter or oleo, Mix all ogether

Add

2 cups Raisin Bran plus 1-3rd cup raisins 15 min, or til brown. Makes 28 rolls

1 cup crushed corn flakes

1 cup puffed wheat

Add - 3 cups all purpose flour - mix well

Stir in 1 more cup flour.

Cover, Let rise in warm place 1 hr.

Stir, Make into rolls, Place in well greased and floured pans. Brush with melted butter or oleo Cover. Let rise around 1 hr. Bake at 400 degrees for 15 min, then 375 degrees for

Mrs, R. O. Weeks

Sanford

## Spoon Rolls

1 package yeast

'a cup sugar

34 cup oil

1 egg, beaten

4 cups self rising flour

Dissolve yeast in warm water. Add remaining ingredients as listed. Grease muffin tins. Fill about half full of batter.

Bake 425 degree F. oven for 20 minutes. Makes 24 rolls

May be made ahead of time and kept in refrigerator and used as needed. Dough keeps well.

> Mary E. Hittell, Lake Monroe

## Helen's Georgia Beat Biscuits

4 cups self rising flour

1 package dry yeast one-third cup Crisco (don't substitute) 11/2 cups scalded milk

1 Tablespoon sugar

Mix flour, yeast and sugar, Beat in Crisco well. Cool milk to lukewarm (too hot will kill yeast action. ). Beat egg and add to milk.

Add to dry mix. Stir well. Turn out on floured cloth. Handle very very little. Use biscuit cutter 1/2 to 1 inch thick, Put on greased baking sheet. Cover with cloth and let rise for 1 hour. Put in hot oven about 20 minutes or until browned. Makes about 16 biscuits.

> Helen Moye Sanford

> > Orlando

## Real Cornbread

1 cup self-rising cornmeal

1 teaspoon salt

¼ teaspoon baking soda

1 cun buttermilk

1 small can (8 oz.) cream style corn

12 cup cracklings

4 cup bacon drippings (or melted shortening)

Combine first 6 ingredients, mixing well. Heat bacon drippings. Pour 2 tablespoons of hot drippings into cornmeal mixture, mix well . Add the cracklings, Fill 12 well greased (with bacon drippings) mulfin pans. Bake at 400 degrees for 30 minutes or until a golden brown. Makes one dozen muffins. Mrs. Frances Byrnes.

## Beer Buns

2 cups buttermilk baking mix

2 tablespoons sugar two-thirds cup beer

Mix baking mix and sugar together, then stir in beer. Spoon into each of twelve

greased 212 inch muffin cups. Let stand 15 minutes. Bake in 400 degree oven; 18 minutes or until golden brown,

Ms. E. Van Dahm Lake Mary

## **Buttermilk Rolls**

About 7 cups flour

1 cup buttermilk

1 cup water

one-third cup butter or margarine

3 tablespoons sugar

14 teaspoon soda

212 teaspoons salt 2 packages yeast-

12 cup warm water

In the 52 cup warm water stir in 1 thsp. sugar and the yeast. Set aside. Combine in a saucepan the buttermilk, water, salt, butter, remainder of sugar, and heat until warm.

Stir in the soda and yeast. Add 2 cups flour to the mixture and beat to a thick batter. Stir in enough flour to make a soft dough. Roll out on to a floured board and knead until smooth and elastic, 8-10 minutes. Put in a greased bowl, cover; let rise in a warm place free from draft until doubled in size, or about 1 bour Punch down, make into rolls and place in greased pans. Cover; let rise again until doubled in size or 45 min, to 1 hour. Bake at 375 degrees 15 to 20 minutes, or until done.

Lula Moran Sanford

## Cracklin Cornbread

2 cups comment

2 teaspoons baking powder

2 cups buttermilk

1 egg, slightly beaten 1 cup cracklins

12 leaspoon baking soda

4 cup vegetable oil

Preheat oven to 375 degrees F. Place oil in cast iron frying pan or regular bread pan; heat in oven 5 minutes. Combine cornmeal, baking powder, baking soda and cracklins in mixing bowl. Beat together egg and buttermilk. Stir into dry ingredients. Stir in hot oil. Pour batter into hot frying pan. Bake 30 to 40 minutes at 375 degrees F. Makes: 8 to 10 servines.

> W. Agnes Smith Sanford

## Sandwich Buns

2 cups scalded milk

12 cup butter

6-7 cups flour

1 tablespoon salt

1 household yeast dissolved in 2 tablespoons sugar

2 beaten eggs

Dissolve yeast in 2 tablespoons sugar. Cook scalded milk and butterover medium heat. Add salt to flour. Beat 2 eggs and

combine all ingredients. Knead on lightly floured surface until smooth. Cover in greased, warm bowl for 1 hour. Roll out and cut out using 4 inch diameter glass dipped in flour, Makes 24. Place on greased cookie sheet. Bake at 425 degrees for 10-15 minutes. If desired, butter when taken out,

> Judy Daniero Sanford





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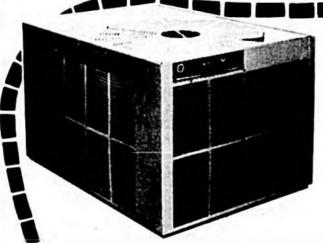




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## Meats

#### THE WINNER

Suc Ann Corneil, 57, of 2647 S. Myrtle Ave., Sanford, took first place in the Meats category. She has lived in this area for II years and takes pride in being a housewife. She has nine children and enjoys sewing. cooking and helping people.



## Oven Spareribs

4 pounds small meaty spareribs

cup chopped onion

2 tablespoons hot fat

i cup brown sugar

12 cup lemon juice

2 cups tomato catsup

2 cups tomato juice

ta teaspoon chili powder

14 cup Worchestershire sauce

11 cup vinegar

2 tablespoons prepared mustard

4 teaspoons salt

😉 teaspoon pepper

Cut spareribs into 8 serving pieces, arrange ribs in a roaster. Sauce brown onion in hot fat in a large skillet. Add remaining ingredients and simmer for 15 minutes. Pour sauce over ribs. Place the cover on the roaster. Bake about 2 hours in a 350 degree oven. Makes 8 servings.

THE WINNING RECIPE



HOW IT LOOKS

## Runnersup

## **Beef Stroganoff**

112 lb. sliced round steak cut into thin

cup flour

11 cup butter

12 pound sliced fresh mushrooms

12 cup chopped onion 1 clove garlic

I can beef broth soup

1 cup sour cream Dust steak strips with flour and pepper Brown meat in large skillet in butter. Add mushrooms, onions and garlie. Brown all lightly. Stir in beef broth, cover and cook 1 hour or until meat is very tender. Five minutes before serving, gradually stir in sour cream. Serve over buttered parsley noodles or rice. Yield: 4-5 servings.

> Nancy Flowers Sanford

## Cheeseburger Pie

I pound ground beef

's cup evaporated milk

te cup entsup

1-3rd cup fine dry bread crumbs

'r cup chopped onion

😉 teaspoon dried oregano, crushed

Plain Pastry Shell

4 ounces process American cheese,

shredded (1 cup) 1 teaspoon Worcestershire sauce. Combine first 6 ingredients, % teaspoon

salt and by teaspoon pepper. Prepare pastry to line one 8-inch pie plate fill with meat mixture. Bake at 350 degrees F. for 35 to 40 minutes. Toss cheese with Worcestershire sauce; sprinkle atop pie. Bake 10 minutes more. Remove from oven; let stand 10 minutes before serving. Trun with pickle slices, if desired. Serves 6.

> Charlotte Blades. Sanford

## Pork Chow Mein

1 pound lean boneless pork cut into cubes

4 medium stalks celery, sliced 1 medium onion, chopped

1 can (16 oz) bean strouts, drained

I cup water chestnuts, drained & sliced

12 cup green pepper, cut in strips

1) cup soy sauce

2 teaspoons instant chicken granules

2 tablespoons cornstarch

1) cup water

bamboo shoots.

Add meat to 12-inch skillet and cook over med, heat until browned. Stir fry celery, onion and green pepper with meat about 5 min. Stir in bean sprouts, chestnuts, bamboo shoots, water, soy sauce and chicken granules. Combine cornstarch with water to make a smooth paste. Stir into meat mixture and cook, stirring constantly, until sauce is thickened and clear. Serve hot over chow mein noodles, or fluffy rice. Yield: 6 servings.

Variations: substitute I pound raw, boned and sliced chicken or turkey. Stir fry for 6-8 min, in 2 tablespoons oil. Then complete same as for Pork Chow Mein

Wash and dry yeal. Brown in oil, Season

#### broth. Stir into skillet. Heat to boiling stirring constantly. Boil and stir 1 minute. Stir in wine. Cover and simmer 112 to 2 hours or until meat is tender. The liquid should always just cover meat. If necessary add additional 34 cup broth and 112 cup

wine. Gently stir in onions and mushrooms. Cook uncovered 15 minutes. Delicious wheaserved over wide buttered noodles. Serves 6,

> Laurie Wontenay, Sanford

#### Nancy Flowers, Sanford

1 pound lean veal cubed

2 tablespoons oil

1 teaspoon garlic

12 cup dry red wine

2 teaspoons rosemary leaves salt and pepper to taste

with salt, pepper, garlic and rosemary leaves. Cover and cook for 40 minutes. Add red wine. Cook uncovered until liquid evaporates. Serves 4.

Laurie Wontenay Sanford

## East West Meat Loaf

I cup grapenuts cereal

3 tablespoons soy sauce

'z cup finely chopped onion

1-3 cup finely chopped bell pepper coptionali

I can cream of mushroom soup

t teaspoon pepper

is teaspoon garlie powder

Dash of oregano

2 pounds ground chuck or lean beef

1-3 pound sausage

1-3 cup catsup

2 teaspoons Kikkoman soy sauce

2 bay leaves

Beat eggs lightly, add grapenuts cereal, soy sauce, onion, bell pepper, 2-3 of the soup, pepper, garlic powder and oregano and mix well. Add beef and sausage and mix well or thoroughly. Shape into loaf on shallow baking pan. Combine remaining 1-3 soup with catsup and 2 teaspoons soy sauce. Pour over loaf; Place bay leaves on top of loaf. Bake in moderate oven (350 degrees F.) 45 minutes in conventional oven or 25 minutes on high in microwave oven. Garnish and serve hot. Makes 8-10 servings.

> Mildred Neville Sanford

## **Beef Burgundy**

Veal In Red Wine

2 tablespoons shortening

1 onion, sliced

12 pound mushrooms, sliced

2 pounds boneless beef cubes

1 teaspoon salt

'i tenspoon majoram leaves

14 teaspoon thyme

1 k tenspoon pepper 112 tablespoon flour

a cup beef broth 112 cup burgundy wine

Melt shortening in large skillet. Add onions and mushrooms. Cook and stir until onions are tender (not brown). Remove vegetables and drain. Brown meat in same skillet, adding additional shortening if necessary. Remove from heat. Sprinkle next 4 ingredients over meat. Mix flour and

## Chili Con Carne

1 pound ground beel 12 cup celery, diced

2 clove garlic, minced

1 cup cooked, chopped fresh tomatoes 1 teaspoon to 1 tablespoon chili powder

1 small onion, diced

t cup green pepper, diced

1 tablespoon oil

z cun tomato purce

Black pepper to taste

cup cooked kidney beans

In heavy skillet, saute ground beef, onion, celery, green pepper, and garlic in oil until ment is browned and vegetables are soft. Stir in tomatoes and tomato puree. Season to taste and cover. Simmer for 45 minutes to 1 bour. Add kidney beans, Continue to simmer 30 minutes longer, Serve hot, Serves 4.

Sae Carneil Sanford



## **Oriental Meatballs**

11/2 pounds ground chuck 2-3 cup cracker crumbs

1-3 cup minced onions

11/2 teaspoon salt

% teaspoon ginger % cup milk

Mix together and shape into meatballs.

1 tablespoon shortening

2 tablespoons cornsturch

1/2 cup packed brown sugar I large can pineapple drained and reserve

1-3 cup vinegar

14 cup chopped green pepper

Melt shortening in large skillet. Brown and cook meatballs. Remove and keep warm. Pour fat from skillet. Mix cornstarch and sugar. Stir in syrup, vinegar, and soy sauce until smooth. Pour into skillet and cook over medium heat stirring constantly until mixture thickens and boils. Boil and stir I minute. Add mentballs, pineapple and green pepper and heat through. Delicious served with fluffy or fried rice. Serves 6.

Laurie Wontenay Sanford

## **Orange Glazed Pork Chops**

4 rib pork chops, cut 11/2 Inches thick, each with a pocket (2 lbs. in all)

2 tablespoons butter or margarine 1-3rd cup finely chopped onion

1/2 cup chopped celery

11/2 cups soft bread cubes 2 tablespoons chopped paraley

1 teaspoon salt

1/2 traspoon grated orange peel

11/2 teaspoons seasoned salt 3 tablespoons orange juice

½ cup orange juice ¼ cup light brown sugar

14 cup orange marmalade

2 tablespoons cider vineagar

Preheat oven to 375 degrees F. wipe pork chops well. Make stuffing: in hot butter in skillet, cook onlons and celery until tender

- about 8 mins. Add bread cubes and brown slightly. Remove from heat. Add paraley, salt, orange peel, 1 teaspoon seasoned salt and orange juice; toss mixture lightly. Fill pockets of chops with stuffing. Stand chops on rib bones on rack in shallow roasting pan. Sprinkle with 1/2 teaspoon seasoned salt. Pour water to 1/2 in. depth in roasting pan (water should not touch rack). Cover chops and roasting pan with foll. Bake chops 14 hours. Meanwhile, make glaze: Combine all ingredients in small saucepan, mixing well. Bring to boiling, stirring. Reduce heat and simmer, uncovered, 15 minutes, stirring. Remove foil from chops and pour off water. Brush chops with some of the glaze. Bake, uncovered, 30 minutes, or until chops are tender and brown, basting with glaze every 10 minutes. Makes 4 servings.

> Charlotte Blades. Sanford

## Indian Meat Loaf

1 pound ground beef

42 pound ground pork

1 egg

12 cup corn meal

2 teaspoon salt

teaspoon pepper

1/2 teaspoon sage

u cup chopped onion

4 cup chopped green pepper to cup cream style corn

14 cups canned tomatoes

Combine all ingredients, mixing well. Pack into a loaf pan. 5x9 inches. Bake in a moderate oven (350 degrees) for 1½ hours. Sue Cornell Serves 6 to 8.

Sanford

## **Spiced Short Ribs**

3 pounds beef short ribs

cup flour

2 tablespoons lard or drippings

1½ teaspoon salt

la teaspoon pepper

1 cup prunes

1 cup dried apricots

1 cup water

2 cup sugar 1/2 teaspoon cinnamon 1/2 teaspoon allspice

4 teaspoon ground cloves

3 tablespoons vinegar Dredge meat with flour and in lard or drippings. Season and add water. Cover and simmer for 1 hour. Add prunes, apricots and mixture of sugar, spices and vinegar. Continue simmering 1 hour or until tender. Sue Corneil.

Sanford

## **Fruited Pot Roast**

1 3-4 lbs. beefarm or blade pot roast 2 tablespoons shortening 1/2 cup finely chopped onion

one-third cup finely chopped carrot % cup red Burgundy wine

1 clove garlic, minced

1 11 ounce package mixed dried fruit (1%

3 tablespoons all purpose flour

In Dutch oven, brown meat on both sides in hot shortening. Add onlon, carrot, wine, garlic, 1½ tsp. salt, and ¼ tsp. pepper. Cover; simmer for 2 hours. Pour 1½ cups hot water over fruit; let stand 1 hour. Drain, reserving liquid.

Place fruit atop meat. Cover and cook 45 mins, to 1 hour or until meat is tender. Remove meat and fruit to warm platter. Pour pan juices and fat into large measuring cup; skim off fat. Add reserve liquid to pan juices to make 11/2 cups. Return to Dutch oven. Blend together flour and 1/2 cup cold water; stir into pan juices. Cook and stir until gravy is thickened and bubbly.

Charlotte Blades

Coat steak with gravy mix, Place on 2

## Venison Roast

One 2-inch thick venison roast

- 14 teaspoon pepper
- 12 teaspoon sait

14 cup flour bacon fat

4 teaspoon chopped celery

4 teaspoon chopped onion

2 cups bolling water

Beat flour into venison roast, and brown in bacon fat. Add remainder of seasons and 34 cup water. Simmer with lid on for about 1 hour, and add remainder of water. Simmer until tender. Serves 4 to 6.

Sue Corneil

## Perfect Meatballs

112 pounds ground chuck

- 34 cups oatmeal (uncooked)
- salt and pepper to taste
- 14 cup finely chopped onion
- 12 teaspoon garlic powder

2 tablespoons milk

Combine all ingredients thoroughly. Shape into meatballs. Brown in small amount of oil in large skillet until done. Drain and place meatballs in following

sauce. Heat and serve

SAUCE FOR MEATBALLS

- 1 can 8 ounce tomato souce
- tablespoon vinegar
- tablespoons brown sugar
- 1 tablespoon Worchestershire sauce

Combine all ingredients and keep hot until meatballs are ready to serve.

Sanford

## Molded Meat Loaf

1 pound lean ground beef

4 cup oatmeal

14 teaspoon fresh ground black pepper

1 tablespoon oil

2 tablespoon skim milk powder

3 tablespoon wheat germ

1 tablespoon fresh parsley, chopped

to cup minced onion

1 egg

4 cup water

14 cup water

4 cup tomato juice

In a large mixing bowl, combine ground beef, wheat germ, oatmeal, chopped par-

sley, and pepper. Set aside. Saute onion in oil until tender but not brown. Add to meat mixture. In a separate bowl, beat egg lightly with a wire whisk. Add skim milk powder and water and blend with egg. Add tomato juice and egg mixture to meat loaf. Mix thoroughly. Turn meat mixture into a very lightly greased 9 x 5 x 3 inch loaf pan or, preferably, a nonstick loaf pan. Pack mixture well. Allow to rest 10 to 15 minutes in refrigerator so that meat mixture becomes firm. Preheat oven to 350 degrees. Serves 4 to 6.

Suc Corneil. Sanford

## Quick Bar-B-Q

3 pounds hamburger onions

Fry hamburger and onions. Add 2 cans chicken gumbo soup, not diluted.

Add: 12 cup ketchup

2 tablespoons mustard, and salt and

Cook and serve on hamburger buns. Makes 10-12 servings.

> Charlotte Blades Sanford

## Five-Flavor Beef

14 cup salad oil

4 pounds boned chuck or rump pot roast

1 cup soy sauce

1 (1-inch) cinnamon stick

2 anise seeds

12 cup sugar

1 cup sherry

3 tablespoons cornstarch

Slowly heat oil in dutch oven. Add meat, and brown well on all sides - about 15 mins. Combine soy sauce, 2 cups water, cinnamon stick, anise seeds and sugar. Pour over

meat. Cover and simmer for 3 hours, or until meat is tender. After first 2 hours of cooking time, add sherry. Remove meat to heated platter. Reserve 212 cups liquid in dutch oven, and discard rest. Bring to boil. In small bowl, make smooth mixture of cornstarch and 12 cup water. Stir into boiling liquid in Dutch oven. Simmer, stirring until thickened and translucent. Serve over beef. Makes 8 servings.

> Charlotte Blades Sanford

## Parmesan Chicken

to cup dry bread crumbs

to cup grated Parmesan cheese tablespoon chopped paraley

12 tablespoon garlic powder 1 teaspoon salt

14 teaspoon pepper

12 cup melted butter 3 pounds frying chicken, cut into pieces Blend bread crumbs, parmesan cheese,

parsley, garlic powder, salt and pepper. Dip chicken in melted butter, then roll in crumb mixture. Arrange in baking pan and drizzle each piece with remaining butter. Bake at 350 degrees for 1 hour, turning once. The

Mrs. Tom Lyons, Sr.

## Sundown Steak

14s pound round steak

1 envelope brown gravy mix

4 medium size potatoes, peeled

4 onions

Coat steak with gravy mix. Place on 2

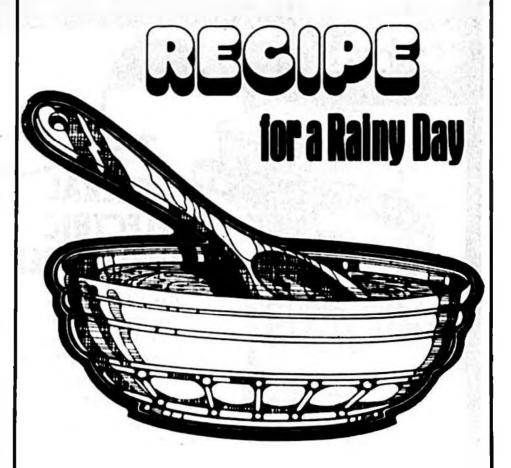
chicken should be crusty and golden brown.

large squares of heavy aluminum foll. Cut vegetables into quarters and arrange on top of steak. Wrap securely and place over hot coals for 1 to 11/2 hours.

Charlotte Blades

Sanford

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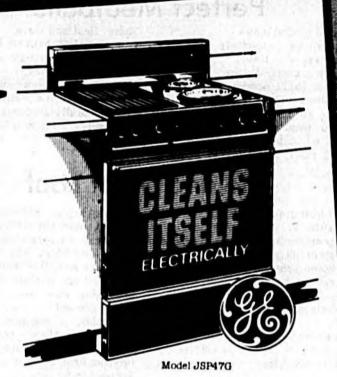
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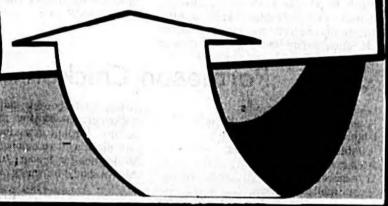
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.1.

## **Desserts**

#### THE WINNER

Anna Zahn, 65, of 1629 Farley Court, Deltona, is the winner of the Desserts category. She is an Art teacher and enjoys cooking, gardening and is a freelance writer who has written two books. Mrs. Zahn has a son and moved to this area some nine months ago. She considers cooking an art and very rewarding."



## Ricotta Balls

112 cups flour, unsifted

3 eggs

4 tablespoons baking powder

4 tablespoons sugar

1 pound ricotta

Beat eggs and sugar, add flour and baking powder. Mix the ricotta well. Drop by tablespoons in deep oil and fry uncrowded in pan. Drain and remove on paper towels. Cover with honey or confectioners sugar.

> Anna Zahn. Deltona

THE WINNING RECIPE



HOW IT LOOKS

## Runnersup

## **Baked Apple Cobbler**

112 quart casserole

112 quart apples, pared and thinly sliced to fill casserole

Do not heap apples. Set aside.

In sauce pan - combine:

1 tablespoon flour

scant teaspoon salt

12 cup light brown sugar

1 tablespoon oleo

1 teaspoon apple pie spice

1 teaspoon lemon juice

a cup water

Cook over medium heat until mixture begins to thicken. Pour over apples.

#### TOPPING:

1 cup 3 min, oats

1-3 cups plain flour

12 cup wheat germ

12 cup soft oleo

1 teaspoon grated lemon peel

Mix all together. Mixture will be crumbly. Cover apples with topping. Sprinkle with cinnamon. Bake at 375 degrees for 30-35 minutes. When top is brown, cover with tinfoil to prevent bur-

Mrs. R.O. Weeks,

## **Butterscotch Torte**

6 eggs separated

112 cups sugar

1 teaspoon baking powder

2 teaspoon vanilla

1 teaspoon almond extract

2 cups graham crackers (crushed)

1 cup chopped nuts

Beat egg yokes, add sugar, baking powder and flavorings. In separate bowl beat egg whites. Fold yolk mixture into egg white. Then fold graham cracker crumbs and nuts. Put in (2) 8-inch cake pans and bake 325 degrees for 30-35 minutes

Frosting; 2 cups heavy whipping cream

and 4 tablespoons powered sugar. Whip till

Butterscotch Sauce;

14 cup water

1 cup light brown sugar

1 tablespoon flour 1 egg well beaten

'i cup orange juice te teaspoon vanilla

Cook until mixture thickens (low beat). Cool. Then frost with whip cream and butterscotch between layers and top. Put whip cream on first then trickle with butterscotch sauce. Yield: 16 servings

Barney Buettner,

## **Bread Pudding Recipe**

4 eggs

1 cup sugar

1 teaspoon vanilla extract

1 teaspoon cinnamon

1 can carnation evaporated milk (large)

4 slices of bread

Beat eggs, sugar, cinnamon and vanilla at high speed until thick and foamy. Add can milk, rinse can with just a little water and add to mixture. Mix well at medium speed.

Break slices of bread into little pieces, and add to mixture, also one handfull of raisins. Do not use mixer after adding bread. Spoon stir just to moisten bread. Pour into glass loaf pan (1) lb, size) put glass pan into large aluminum pan, pour 1 cup of water into aluminum pan. Bake in pre-heated oven at 350 degrees for 1 hour. Yield: 10-12 servings. Bertha Benton,

1 teaspoon soda

2 tenspoon vanilla

teaspoon lemon

1 teaspoon baking powder

yolks. Beat until smooth, Add milk. Stir until well mixed. Add dry ingredients and

In mixing bowl, add butter, sugar and egg

flavoring. Beat until smooth and well mixed. Fold in egg whites and persimmon until just mixed and smooth. Bake in 9x12 well greased and floured pan at 325 degrees for about 112 hours.

Mrs. R.O. Weeks. Sanford

## Puddin-Pie-Cake

Persimmon Pudding

1 box honey graham crackers

1 large container frozen whipped topping 2 boxes instantFrenchvanilla pudding mix 4 cups milk

Butter pan (approx. size 12 x 14), Line with graham crackers. Set aside. Mix pudding mix with milk and fold in topping. Alternate graham crackers and pudding mix in buttered pan until 42 inch from top. Cover with chocolate icing. Refrigerate over

pint strained mashed persimmons

night, Serves 20.

CHOCOLATE ICING:

1 cup sugar

1-3 cup cocoa

4 cup milk

Mix thoroughly, Heat and cook 1 minute. Add 12 stick butter and 1 teaspoon vanilla. Let cool and beat until smooth.

3 eggs (beat yolks and whites separately)

Shirley Yon, Sanford

FIRST LAYER: box butter pecan cake mix.

Mix and bake as directed on box using deep cake pan.

SECOND LAYER:

1 8 oz. package cream cheese

1 cup confectioners sugar 612 ounce of frozen whipped topping Mix together and spread over cake.

THIRD LAYER:

2 packages butter pecan instant pudding 3 cups of milk

Mix together; spread over cream cheese layer. Cover with more topping. Chop in blender 4 or 5 Heath carely bars and sprinkle over whipped topping. Yield: 20-25 servings. Sharon Kirkgard.

## **Chocolate Specials**

3 envelopes pre-melted chocolate

I tensoon Instant coffee

2 cup Crisco shortening

I cup (packed brown sugar 1 enn

2-3 cup dairy sour cream

2 cups Gold Metal flour

😘 teaspoon soda

12 teaspoon salt

Drop by rounded teaspoonfuls onto a greased cookie sheet. Bake for 10 minutes at 350 педгеся.

Ice cookles while still warm, with frosting as follows:

2 envelopes pre-melted chocolate

14 cup sour cream

2 cups powdered sugar

Mrs. H. W. O'Neal

4 pound butter 11's cup sugar

2 caps all purpose floor



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## Hot Fudge Sundae Cake

1 cup flour

% cup sugar

2 tablespoons cocoa

2 teaspoons baking powder

¼ teaspoon salt

1/2 cup milk 2 tablespoons cooking oil

1 teaspoon vanilla

1 cup chopped pecans 1 cup brown sugar

4 cup cocoa 1% cup hot tap water

vanilla ice cream

Heat oven 350 degrees. In ungreased 9 x 9 x 2 pan, stir together flour, granulated sugar, 2 tablespoons cocoa, baking powder and salt. Mix in milk, oil and vanilla, with a fork until smooth. Stir in pecans. Spread evenly in pan. Sprinkle evenly over mixture the brown sugar and ¼ cup cocoa. Pour hot water over batter. Bake 35-40 minutes. Let stand 15 minutes. Spoon into dessert dishes. Top with ice cream. Yield: 8-10 servings.

Janell Beaver,

## Strawberry Pretzel Surprise

3 cups pretzels, crushed fairly fine

3 tablespoon sugar

1½ sticks butter or margarine, melted

1 8 oz. package cream cheese

2 cups whipped topping

1 cup sugar

2 packages strawberry gelatin

2 cups boiling water

2 10 oz. packages frozen strawberries Mix pretzels, sugar and butter, Press into

a 914 x 13 inch pan. Bake 10 minutes in a 300

degree oven. Cool. Set aside.

Beat together 1 cup of sugar, cream cheese topping. Spread over pretzel base.

Dissolve gelatin in 2 cups of boiling water. Add frozen strawberries when mixture starts to thicken. Pour over the cream cheese layer. Refrigerate until firm. Cut into squares and serve. Serves 10-12.

Jean A. Jordan,

## Whipping Cream Pound Cake

2 sticks butter

3 cups sugar

6 eggs

1/2 pint whipping cream (do not whip)

3 cups plain flour

May add salt and vanilla if desired Cream butter and sugar, add eggs, beat well: add cream and flour alternately, mix well. Pour into greased and floured tube pan. Bake at 325 degrees until brown and cracked (start in cold oven). May use about 3 loaf pans instead of tube pan. Freezes well.

> Mrs. Robert J. Smith. Sanford

## Raspberry Bombe

1 pint whipping cream (whipped)

1/2 cup chopped pecans 1/4 cup chopped marachino cherries

14 cups powdered sugar

2 teaspoons vanilla

4 gallon raspberry sherbet ice cream

Combine pecans, cherries, sugar and vanilla with whipped cream. Line 10-inch tube pan with cream mixture and freeze. Reserve 1 cup of cream mixture for top of mold. Soften sherbet and spoon into mold and top with the remainder of cream

mixture. Freeze well. Sauce:

1 bag frozen raspberries

2 tablespoons butter or margarine

14 cup sugar

Combine and boil for 5 mins. Add water and cornstarch for more sauce to serve. Unmold and cut into alices, spooning sauce over each alice. Yield: 16 servings.

Janell Beaver, Longwood

## Grandma's Chocolate Cake

2 2-3 cup flour

6 tablespoons cocoa

2 teaspoons salt 2 teaspoons vanilla

2 tablespoons vinegar

2 teaspoons soda

2 cups sugar 2 cups water

Mix all ingredients tegether. Pour into greased 13x9x2 pan. Bake at 350 degrees for 40 minutes or until done. Cake tests done when toothpick comes out clean when inserted in center of cake. Makes 15 large servings.

> Mrs. Mina M. Sweet Casselberry

## **Blueberry Cheese Cake**

Combine:

38 graham crackers

14 cup sugar

& cup oleo Mix and place in a 13x9x2 pan and chili. Cream 8 ounce package of cream cheese

envelopes of Dream Whip made to package directions. Pour over graham crackers. Top with one can of Blueberry pie filling and chill. Makes 15 large servings.

Mrs. Mins M. Sweet with 14s cap powdered sugar and add to 8 2222

# Jim Rowe PEST CONTRO



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#### Package Deal Number 5

Approximate
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2 - Round Steahs

2 - Club Steahs

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3 - It sech

5 - Ground Round

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## **Applesauce Brownies**

34 cup margarine

2 cups sugar

2 eggs

2 cups plain flour

2 teaspoons cinnamon

1 teaspoon salt

1-teaspoon vanilla

3 cups pie apples (diced)

Cream sugar and margarine well. Add eggs and beat. Then add dry ingredients, mix well. Add vanilla, and apples last. May add pecans if desired. Pour into greased 9" x 13" pan. Bake 350 degrees for 45 min. Cool and cut into squares. Yield: 24 servings.

Mrs. Robert J. Smith,

Santord

## **B-Pop**

Two-In-One Pie

1 11 oz. Mandarin orange segments

1 20 oz. Pineaple chunks

1 16 oz. Peaches (cut-up) 2-3 large Bananas (sliced)

3 tablespoons Tang

1 cup mincemeat

1 cup sugar

1 (1 lb.) can pumpkin

teaspoon cinnamon

'i teaspoon ginger

14 teaspoon nutmeg

2 large eggs, beaten

teaspoon salt

cup), undiluted

2-3 Cups sugar

teaspoon salt

teaspoon vanilla

334 oz. Vanilla Instant Pudding

1 (84 oz.) can crushed pineapple-

1 (5.33 oz.) can evaporated milk (2-3rd

Sweetened whipped cream (optional)

Drain pineapple well, reserving syrup.

Combine mincement and pineapple and

spread over bottom of pastry shell. Combine pumpkin, sugar, spices and salt. Blend in

Blend in 2 Cups flour to above mixture.

Blend chip mixture with fork just enough to

1 unbaked 9-inch pastry shell

te cup syrup from pineapple

Drain fruit, save pineapple juice. Put fruit

in bowl and stir together. Mix: Dry pudding, dry tang and pineapple juice. Pour mixture over fruit and mix well. Chill in Refrigerator. 2-3 hours.

eggs, milk and pineapple syrup. Carefully

pour over mincement mixture. Bake,

below oven center, in hot oven (400 degrees

F) 50 minutes until knife inserted halfway

between center and edge comes out clean.

Remove from oven and cool. Serve plain or

with sweetened whipped cream, if desired.

Ple Shell: Combine 112 cups sifted all-

purpose flour with 34 teaspoon salt. Cut in 12

cup shortening until particles are size of peas. Mix with 3 to 4 tablespoons cold milk

or water, adding just enough to make a stiff

dough. Shape into a ball. Roll on lightly

floured board to a 12-inch circle and fit into a

9-inch pie pan. Trim edge to 12 inch wider

than rim of pan. Fold edge under, building

Mrs. Jane West Sanford

## **Chocolate Macaroons**

3 egg whites

12 teaspoon salt

34 cup sugar

3 cups corn flakes

1 cup semi sweet chocolate

1 teaspoon vanilla

Add salt to egg whites, beat gradually,

add sugar beat until very stiff. Fold in remaining ingredients. Drop from teaspoon on to greased cookle sheet. Bake in

## Cherry Delight

I cup plain flour

'i cup granulated sugar

's cup margarine

Mix above ingredients well. Press onto cookie sheet at 300 degrees until light brown (doesn't take long, so watch carefully). Let cool (crumble, set aside 12 cup of crumbs). Put the remaining into the bottom of 8x8 inch baking dish.

sugar 4 ounces cream cheese (softened)

Mix well and spread on top of crumbs. Add a last layer: 1-21 ounce can cherry pie filling. Sprinkle the 12 cup of crumbs on top . Refrigerate at least 1 hour before serving.

Sanford

## Lemonade Pie

1 small frozen lemonade (do not thaw)

1 can condensed milk

Jane West,

# moderate oven 350 degrees for 15 minutes.

Anna Zahn, Deltona

In a mixing bowl, place 2 cups thawed frozen whipped topping, % cup powdered

Mrs. H.W. O'Neal,

Put ingredients in bowl and stir with spoon

revel chocolate into white mixture. Drop by Melt: 1 cup (6 Oz. pkg.) chocolate chips tenspoonful on ungreased cookie sheet, Cream: 1 Cup margarine Take a glass with the bottom greased with butter. Dip in sugar and press on cookies to flatten out. Bake at 350 degrees 10-12

up a rim, and flute.

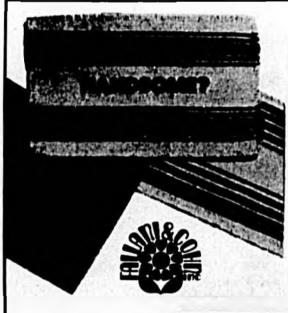
Chocolate Revels Cookies

Makes 6 to 8 servings.

Mina M. Sweet, Casselberry

2 tenspoons lemon juice I large container frozen whipped topping until blended. Pour into cooked pie shell or cracker shell. Refrigerate after making.





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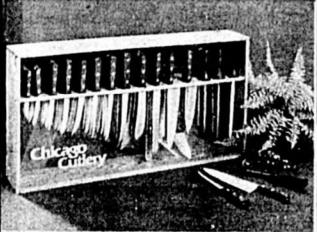
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