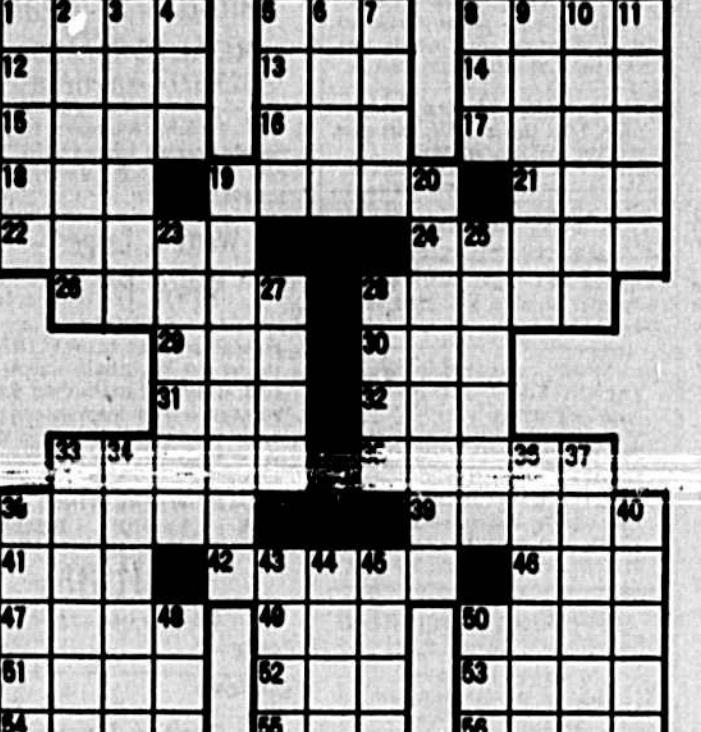




Hodgepodge

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



Food Intake Needs Balance

By Lawrence E. Lamb, M.D. DEAR DR. LAMB—I started on a diet about two weeks ago and I hope you will back me up. My mom says I should be eating more balanced meals. I say as long as it balances out at the end of the day it shouldn't matter.

As a sample, yesterday I ate fruit for breakfast. For lunch I had a large chicken breast (skin taken off). For supper I had a large mixed vegetable salad and a slice of bread. At bedtime I drank 16 ounces of milk. The total was about 1300 calories. I have lost about five pounds. Is this a balanced diet or a menace to my health?

DEAR READER—I have heard of worse diets and some a lot better. To answer your specific question you will do fine if you get all of the essential food items into your day's menu as opposed to trying to balance each meal. There are enough safety factors in your body reserves and the way foods are processed to protect you.

I am not sure how you decided your diet contains 1300 calories unless that was indeed a very large chicken breast. Then I don't know how much fruit you had for breakfast or what your salad contained. But I am dubious about your count.

You may also be a little low on protein unless that was a good sized chicken breast with about seven ounces of meat on it.

I am sending you The Health Letter number 4-7, Weight Losing Diet, to give you a plan that is well balanced and you can use to control your weight. Others who want this information will send a long stamped, self-addressed envelope with 30 cents for it. Just send your letter to me in care of the Evening Herald, P.O. Box 1551, Radio City Station, New York, NY 10019.

HOROSCOPE

By BERNICE BEDE OOL For Wednesday, October 6, 1976

ARIES (March 21-April 19) Pity issues are apt to cause you more concern than they're worth today. Important things you'll be able to handle in stride. TAURUS (April 20-May 20) Look for the silver lining today. Once your attitude becomes positive, you'll find the blue skies you're searching for. GEMINI (May 21-June 20) Don't fear making small concessions today to gain something larger. What seems a gamble will really be a move that pays off handsomely. CANCER (June 21-July 22) Settle the little things promptly today so you can put your mind to the major issue. It can be a day of achievement if you schedule your time wisely. LEO (July 23-Aug. 22) It would be very premature to jump to conclusions today. Mail over any proposals to get angles that escape you at first glance. VIRGO (Aug. 23-Sept. 22) Negotiations where you are the go-between could be more fortunate than those where you deal with yourself. Pick the best intermediary. LIBRA (Sept. 23-Oct. 23) You are more effective on a plane consistent with your ideals than

you are lowering yourself to another's level in solving problems. SCORPIO (Oct. 24-Nov. 22) Your frivolous mood of last early day will change to a more mature one when dealing with material values later. SAGITTARIUS (Nov. 23-Dec. 21) Success comes to you today through the efforts of another. Think of accomplishments in terms of "We." CAPRICORN (Dec. 22-Jan. 19) While you have felt that "luck" is a meaningless word to you, something fortunate may happen to you today that will change your opinion. AQUARIUS (Jan. 20-Feb. 19) Try not to give worldly considerations more importance than they deserve today. Have fun by doing the things that really give pleasure. PISCES (Feb. 20-March 20) Stay close to persons with whom you have strong emotional bonds today. You need the security of their affinity for you. YOUR BIRTHDAY Oct. 6, 1976 You may have the opportunity this coming year to meet and work with a very worthwhile individual. This person may come from a distant point.

WIN AT BRIDGE

By OSWALD and JAMES JACOBY

then play a second trump, whereupon West would take his ace and jack of trumps and lead a spade. South would be down to one trump so West would have control of the hand. The third possibility is that after playing one trump South would see that he could be sure of a contract by the simple expedient of playing club until someone ruffed one. This is what happened after the double. South did play club after one trump lead. West ruffed the third club and led a second spade. South ruffed and led a fourth club. West could take two more trumps, but this allowed club to discard two of dummy's diamonds on club clubs and get away without the loss of a diamond trick.

What is the significance of South's jump to four hearts? South opens one heart. His partner responds two clubs and South jumps to four hearts. The bid says, "Partner my hearts are solid, but my high-card strength is minimal." (For a copy of JACOBY MODERN, send \$1 to 409 at Bridge, c/o this newspaper, P.O. Box 489, Radio City Station, New York, N.Y. 10019.)

SIDE GLANCES

by Gill Fox



"We had a blessed event at our house. My wife misplaced all her charge cards!"

Evening Herald

69th Year, No. 40—Wednesday, October 6, 1976 Sanford, Florida 32771—Price 10 Cents



POLICEMAN'S BEST FRIEND

Lake Mary Police Pltm. Dale Picon, and K-9 pal 'Dennis,' greeted visitors at the department's K-9 trainer and handler, can handle Dennis as if he were a pussycat, but law-breakers discover the big German shepherd can become 'Dennis the Menace.'

Five Points Site Picked For Complex

Seminole County Commissioners have zeroed in on Five Points as the location for more than \$5-million worth of construction, including a new jail, an agricultural building and a fire station. The site selection was contained in a commission-approved "advance notification" of Seminole County's intent to apply for part of a \$2-billion dollar public works bill signed into law last weekend by President Ford.

Commissioner Mike Hattaway said he wasn't "locked in" on the Five Points site, but he said the federal bill mandates quick action on the county's part. Besides, he said, "I was never against Five Points."

Commissioner Harry Kwiatkowski expressed some concern that the Seminole Community Action Agency (SCA) was left out of the grant applications. SCA had asked the county to act as a "pass through" agency for federal funds to construct community centers in predominantly black areas of the county.

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Sanford Okays City Hall Bonds

Sanford's \$2.1 million bond issue was approved for sale this morning—but city officials are not sure they will ever put the bonds on the market. If Sanford wins federal funds under a Public Works Act signed by President Gerald Ford last week, the city will not be on this bond issue plus the two outstanding bond issues. City residents pay a 10 percent tax on their water, gas, telephone and electric bills which totals \$90,000 last year. Florida Power and Light paid \$305,000 in franchise fees. Although the bond issue interest rate won't be known until the bonds are sold, Leedy estimates the city's maximum annual payment for all three bond issues would be \$280,000. Arnold Williams, Sanford resident, asked whether the taxpayers would have an opportunity to vote on the proposed new city hall. Tamm explained that since the project will not be financed out of property taxes a citywide vote is not required. Williams also asked whether the city could

hearing and expressed concern that they would be faced with larger tax bills in the future. Mayor Lee Moore said, "The building's condition does not lend itself to refurbishing and the costs are almost comparable." The new city hall is expected to cost about \$1.5 million. Included in the \$2.1 million bond issue are construction costs for the city's new public works complex located next to the sewage treatment plant on the east side. City staffers have been working on the city's application for federal funding under the new Public Works bill and are ready to submit it. If the federal funds are received the city will have 90 days to spend the money. Final design plans for the city hall will be presented to the City Commission at a special afternoon meeting Oct. 16. If the Commissioners decide to put the project out for bids right away construction could be under way within a month, according to acting city manager Sam Ackley.

Black Defends Butz

WASHINGTON (AP) — The only black in the policy-making hierarchy of the Agriculture Department defended Earl L. Butz, saying the resigned agriculture secretary "doesn't have a racist bone in his body." Butz resigned Monday after almost five years in the Cabinet post because of the controversy surrounding an obscene racial slur he made against blacks. Butz said his resignation was "the price I pay for a gross indiscretion."

James E. Bostic Jr., 29, deputy assistant secretary for rural development, said Tuesday that as a Southern black "I know my racists... and Earl Butz is no racist... He was just one of the nicest men I ever met."

Meanwhile, Butz' temporary replacement, Undersecretary John A. Knebel, was reported today by the Los Angeles Times to have helped Butz allegedly assist agriculture officials from seven states to avoid compliance with equal employment laws. Quoting unnamed Agriculture Department sources, the Times said that when Knebel was the department's general counsel in 1974 under Butz, he attended a meeting in which Butz and aides reportedly agreed on delays in requiring civil rights compliance in Cooperative Extension Service programs.

Butz resigned Monday after almost five years in the Cabinet post because of the controversy surrounding an obscene racial slur he made against blacks. Butz said his resignation was "the price I pay for a gross indiscretion."

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DEBATE SCORECARD table with columns for CARTER, CATEGORY, and FORD. Categories include Appearance, Delivery, Sincerity, Humor, Aggressiveness, Consistency, Clarity, Analysis, Reasoning, Evidence, Organization, Refutation, Presentation, and Total Points.

Ford Wins

President Ford was the winner of the last televised debate, according to a poll of 400 readers. Ford received an average of 49.25 total evaluation points, and Carter garnered an average of 44 points for their performances in the debate telecast Sept. 22.

Know Your Candidates

What are the candidates for Area and State races really like? Herald political writer Donna Estes talked with each of them in their home environments away from the hubbub of the campaign trail and election speeches. Learn about them starting next week in the Evening and Sunday Herald.



Workmen busily jockey portions of steel rigging into place at the site of the Osteen Bridge, east of Sanford, which spans the St. Johns River. The new bridge is expected to be completed in early 1977.

Today

An 18-year-old man said he cut off his hand because he got in a fight with the devil. Story, Page 5-A.

HUD Officials Concerned About Day Care Center

The day care center serving children who live in Sanford's public housing has been closed for over a month—and federal officials are concerned about the problem. "They should pursue an alternative as quickly as possible," said Walter Satterfield of HUD's community services office in Jacksonville. Satterfield says that the Sanford Housing Authority must operate a day care center because child care services were included in a modernization plan. "It's mandatory that they carry out their own plan," he said. But Thomas Wilson III, executive director of the local housing authority, said the day care center is just a service that will be offered by the housing authority if the commissioners decide it is feasible. The day care center, located next to the housing authority offices at Castle Brewer Court on Sanford's westside, closed when school opened at the end of August. Francis Coleman Jackson, who operates the center as a private business, said it was necessary to close for two weeks to give staffers time off as well as perform major maintenance and cleaning chores in areas west of Sanford. In the six weeks before the day care center was closed, it failed two inspections by the county health department. The second inspection report

which says the day care center does not meet basic sanitation standards because of rod infestation—has Wilson particularly upset. "It's a big lie," he said. "I was over there when we sprayed and there wasn't an extraordinary number of roaches. There were no more roaches than you'd find at Seminole Memorial Hospital." Wilson described the inspection report as "totally unfair."

Although the housing authority commissioners are the ones who will decide whether the day care center will re-open, the subject is not listed on the agenda for Monday night's meeting.

WAYNE D. DOYLE, Publisher
NORMAN M. OSWINE, Editor
WILLIAM D. CURRIE, Managing Editor
JOSEPH D. VAN BUREN, Advertising Director

Catch-Up Game Ready To Begin

The \$104.3 billion defense appropriation bill signed by President Ford is being described with superlatives. It represents the largest dollar amount ever appropriated for the armed forces—up \$14 billion from last year.

This would be more impressive if it weren't for the fact that practically every item in everyone's budget is at a "record high" these days due to inflation. Indeed, \$7 billion of the new defense budget is buying nothing new. It simply covers inflation. And still more makes up for the neglect in recent years to account for inflation in defense budgeting.

As the President noted in signing the appropriation, this is the first time in eight years we are providing for real growth in the national defense effort. That the new budget really represents, then, is some catching up, both with the inflationary impact on military costs and with the evolving new military strength of the Soviet Union.

The Soviet arms build-up is now so well documented that Congress could hardly do otherwise but begin to put our own military house in order. However, the atmosphere that prevailed this year does not solve the problem of keeping it in order in the next few years, when Congress will be under pressure to reduce budget deficits while continuing to deliver on the promises of many domestic programs that are eating up a growing share of total federal revenues.

Some support for keeping defense at a high priority has just come from an unlikely quarter—the Brookings Institution. That liberal study center, a refuge for many policy advisers from the Kennedy and Johnson administrations, is warning that defense cannot continue to take a back seat to domestic programs in shifting federal revenues. There are too many areas of potential crisis—the Middle East, Korea, central Europe, to name those at the top of the list—where U.S. military weakness vis a vis the Soviet Union could be disastrous.

The Brookings analysts believe defense outlays will have to climb to \$123 billion in fiscal 1978 and up to \$140 billion by 1980. These projections are in the same ballpark as those coming from the Ford administration. They may be disconcerting, however, to liberals in Congress who remain determined to finance new social programs at the expense of defense. They may also disconcert Gov. Jimmy Carter, who has tried to reconcile his call for \$5 to \$7 billion in Pentagon budget cuts with his support of a strong defense posture.

A peacetime defense budget of more than \$100 billion is a bit breathtaking. But so is what has happened to the buying power of the dollar. And more pertinent, so is the formidable array of both strategic and tactical weapons being amassed by the Soviet Union.

The grim realities that must shape our investment in defense in the next decade cannot be wished away—and their grimness will be felt the most by those still clinging to the illusion that the end of the Vietnam war would produce a "peace dividend" for domestic programs. It simply isn't there.

BERRY'S WORLD

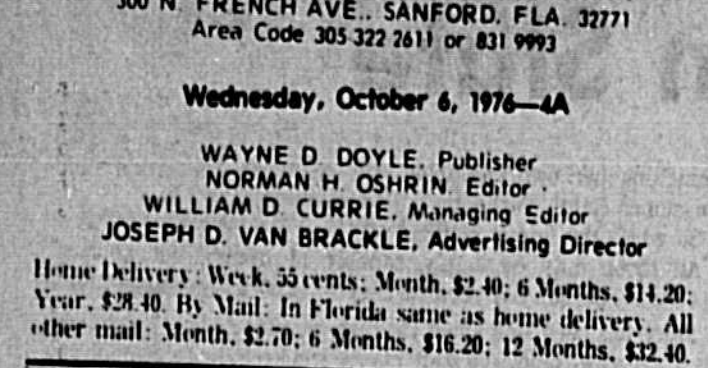
WASHINGTON—Last year, we published a sober report that had been smuggled to us from leaders of Chile's moderate Christian Democratic party. We reported that DINA, the Chilean dictatorship's notorious secret police apparatus, was moving against Christian Democrats "on a global scale."

There is reason to believe, we reported on Nov. 16, 1975, "that DINA has hired thugs to track down and assassinate prominent exiles." Two weeks ago, former Chilean Ambassador to Orlando Letelier was blown to oblivion as he was driving his blue Chevrolet down Washington's tranquil, tree-shaded Embassy Row.

We have now established from reliable sources that he had been meeting with representatives of the Christian Democratic party. They informally discussed plans to form a coalition movement to oppose the Chilean dictatorship.

Our sources say that the lives of the other coalition members are also in danger. In fact, no Christian Democratic leader still brave enough to remain active in politics is safe.

At least two Christian Democratic exiles have been marked for murder. Gabriel Valdes, a former foreign minister, and Rodomiro Tomic, who ran against the late Marxist President Salvador Allende in 1970, have been warned of the assassination danger.



"Make that 69,999 999 eligible voters who won't vote in November. I changed my mind!"

After reading Audie Murphy's discussions with his biographer, I asked him for equal time for Edwin, my friend the unicorn. I met Edwin last year while in college—he was eating dandelion leaves on the golf course. He still visits me from time to time.

"Edwin," I asked, "it seems like pet peeves are the topic of conversation here lately. What are some of your pet peeves?" "Well, first, I am peeved with people who do not acknowledge gifts (often hand-made) by note, phone call, or at least mentioning the gift when we meet in person."

"Second, I am annoyed when, with friends, they fail to introduce me to their friends whose acquaintance I have not yet made. Edwin bellowed, 'But, you know,' he added, 'life is tough and can be annoying at times, but my biggest pet peeve is that people don't seem to be able to see joy in life anymore.'"

"How do you mean, Edwin?" I asked. "Well, even though women wear cutters in public, dogs bark, no one has enough money, certain lawmakers commit crimes, and the political situation

is peculiar, there is still something good and joyful about being alive. 'I know this may sound corny,' Edwin continued, 'but when was the last time anyone thought about the process of metamorphosis that changes a caterpillar into a butterfly? Think of that one thing, or think about how bees make honey, or how plants take in the sun's energy to produce food and give off oxygen; and isn't that really a beautiful feeling when you see people smile—really smile, in spite of day-to-day problems?'"

And then there is Mrs. W.O. Livingston of 1800 Forest Drive, Wynnewood, Sanford, who has one big special pet peeve: "The wanton destruction of mazes on private property. 'On one early morning aye,' she writes, 'a hoodlum tore down and ran over three on my street, mine among them. It goes on all over the area; I've seen them down in the Loch Arber area also. It so happens that mine was very special to me, being a gift and not the plain type.'"

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FLORIDA IN BRIEF

Convicted Felon Elected To Duval County Position

JACKSONVILLE (AP)—The election of convicted felon Larry J. Barton is still causing problems for the secretary of state's office, but Barton is in jail instead of office.

Shevin Gets Okay On Suit

TALLAHASSEE (AP)—The Florida Cabinet has given Atty. Gen. Robert Shevin "that extra, added ingredient" he wanted in his antitrust lawsuit against 17 major oil firms.

Chiles Fund Hits \$300,000

TALLAHASSEE (AP)—U.S. Sen. Lawton Chiles says he has convinced 30,000 persons to be his biggest campaign contributor by donating \$10 apiece to his re-election effort.

College Enrollment Drops

TALLAHASSEE (AP)—The state university system, which has been in a period of rapid growth, experienced a decline in enrollment for the first time this fall, preliminary figures show.

Orlando Policeman Files Suit

ORLANDO (AP)—An Orlando policeman injured while trying to make an arrest has filed suit against four members of a family who allegedly assaulted him.

Dental Clinics To Open

MIAMI (AP)—A group of dental technicians will defy Florida law by opening clinics to make dentures at half the cost of a dentist, spokesmen say.

Mother Of 6 Convicted

JACKSONVILLE (AP)—A mother of six children has been convicted of welfare fraud and sentenced to one year in jail.

Area Deaths

JAMES WHITE, 68, of 2827 Gale Place, Sanford, died Monday. Born in Westfield, Ill., he came to Sanford five years ago from Chicago.

Hand Offends, He Cuts It Off

STAFFORD, Conn. (AP)—An 18-year-old man said he cut off his hand because he "got in a fight with the devil."

Altamonte Looks For Land Tract

ALTAMONTE SPRINGS—The City of Altamonte Springs is searching for a three-acre tract of land in Interstate 4—SR-406 vicinity for a drainage pump station.

Chamber Slates Tour Of Cardinal Plant

SANFORD Chamber of Commerce members will have a chance to see the new Cardinal Industries plant in operation Thursday morning.

Longwood Probe Witness Sought

AARON SEAN POOL, 30, Lake Monroe Terrace, Sanford, was being sought today by sheriff's deputies on a circuit court bench warrant after he failed to appear for trial before Circuit Judge Joe A. Cowart Jr. on Tuesday.

Will A Hearing Aid Help? Ask George C. Hearn

WILL A HEARING AID HELP? Ask George C. Hearn. CALL 834-8776. See The New All In The Ear Aid. FLORIDA HEARING AID CENTER, INC.

Sanford Boy, 15, Gets Probation In Armed Burglary Of City Home

BURGLARY of an apartment at Longwood and faces a possible maximum sentence of 15 years in prison. A PSI was ordered for West, who told the court he was the "hooked" while David Kim, 19, was the "straw man" who deserted, kicked in the front door and ransacked the apartment.

Kepone Firms Heavily Fined

RICHMOND, Va. (AP)—Fines totaling more than \$7 million against two firms and 11 individuals for "dumping" the pesticide Kepone into a river "clearly signaled" that polluters will be held accountable, says the nation's top environmental officer.

DR. JAMES E. HIRSCH

CHIROPRACTOR announces the opening of his office for the practice of CHIROPRACTIC. Zayre Plaza, U.S. 17-92 & Airport Blvd. Hours by Appointment. Phone 322-4155.

Big Tire & Wheel Service

Hwy. 17-92 2600 Orlando Dr. Sanford, Fla. Ph. 32' 0920. Most American Cars E-Z Ride SHOCKS \$10.95. BRAKE INSTALLATION SUM BRAKE SERVICE \$53.96. WHEEL ALIGNMENT \$8.95. ENGINE TUNE-UP \$26.88.

Western Auto

YOU CAN OWN A WESTERN AUTO STORE IN LAKE MARY, FLA. COCA BEACH, FLA. KEY LARGO, FLA. There is an opportunity available for a Western Auto Associate Store selling hardware, sporting goods, automotive supplies, furniture, electronics, radios, televisions, C.B.s., radios, other electronics. We will train you, help install your store and provide consulting after hours. If you are interested, call your own Western Auto Associate Store call this toll free number: 800-821-7700 Ext. 818.



JOHN D. LOFTON, JR. Harriman Advises Brezhnev

WASHINGTON—W. Averell Harriman, who has been given a little foreign policy advice to Jimmy Carter, dropped by the Kremlin the other day and then gave the same to Leonid Brezhnev in a three-hour chat.

But if the advice the Democrat presidential nominee is getting from Harriman is no better than what he is getting from Brezhnev, Carter would do well to ignore it. Because that our former ambassador to Moscow told the Soviet Communist Party boss is burn, drop, plain and simple.

According to press reports, Mr. B. is "disappointed" and "unsettled" over anti-Soviet and anti-entele sentiment in the United States, particularly some of the talk he's heard in this year's presidential contest, which to him indicates a hardening of U.S. attitudes toward relations with his country.

Well, Mr. H. says he told Mr. B. not to sweat it, that such talk is just so much campaign hot air. Mr. H. says: "It's a really hard to understand the workings of an American campaign. But I think I did some good, I think he was relieved by what I had to say. I'm not sure I was able to persuade him that everything that was said was of no importance."

As former Defense Secretary James Schlesinger notes in the current issue of "Foreign Policy," it is insufficient simply to plead for trust, Schlesinger says: "Trust is bred by a national policy that is itself compelling."

How true. And when this criteria is used as a yardstick, the Soviets are proving anything but receptive. Take, for example, the current efforts of the Russians to sabotage Henry Kissinger's efforts to avert a bloody r... war in Southwest Africa.

In May 1972, when Brezhnev and President Nixon were clinking champagne glasses and formulating the basic principles of détente, one of the objectives agreed to was that both countries would forego any efforts to obtain "unilateral advantage at the expense of the other."

It was noted that the United States and the USSR had "a special responsibility" to do "everything in their power so that conflicts or situations will not arise which would serve to increase international tensions." Both countries vowed to "seek to promote conditions in which all countries will live in peace and security."

Around

The Clock

Tom Tiede Luckiest Candidate Of 'Em All

WITH THE FORD CAMPAIGN—A French essayist once observed that "the gods, to show us their power and abate our presumptions, seeing they could not make fools wise have made them fortunate."

It is fair to say he wasn't a remarkable representative. For instance he never authored a meaningful piece of legislation. And yet by chance he made the right friends. Therefore in 1965, when Republican lawmakers decided to replace Charles Halleck as House minority leader, Ford became the least-offensive candidate. Again fortune smiled. And good Jerry stumbled on to a larger operation.

Then of course came the resignation of Spiro Agnew in 1973. Richard Nixon wanted to replace him with John Connally of Texas, but he feared a confrontation with a Congress already engaged in a fight with Watergate revelations. What to do? Pick a nice, safe nobody. Enter Representative Ford. And 10 months later, the gods who watch over the drunks and small children put the man from Grand Rapids on the throne.

The fates might have ended the alliance with Ford in the presidency. But a month ago it was clear they had not. Mr. Ford went to the Republican National Convention as the second choice of a majority of the delegates, Ronald Reagan being the emotional favorite. Yet Ford won in spite of himself. He was no inspiration; yet very happily he was president, and so no bumbled through again.

And now it seems to be happening once more in this campaign for the White House for the next four years. The President has everything going against him but the gods. His sock with the people is low, his position in the polls is second place, and his party is outnumbered by the opposition some three to one. And yet he's gaining every day.

Lucky? Good fortune, said another French essayist, is always on the side of the larger battalions.

JACK ANDERSON

Chilean Terror Hits Home

WASHINGTON—Last year, we published a sober report that had been smuggled to us from leaders of Chile's moderate Christian Democratic party. We reported that DINA, the Chilean dictatorship's notorious secret police apparatus, was moving against Christian Democrats "on a global scale."

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We have now established from reliable sources that he had been meeting with representatives of the Christian Democratic party. They informally discussed plans to form a coalition movement to oppose the Chilean dictatorship.

Our sources say that the lives of the other coalition members are also in danger. In fact, no Christian Democratic leader still brave enough to remain active in politics is safe.

At least two Christian Democratic exiles have been marked for murder. Gabriel Valdes, a former foreign minister, and Rodomiro Tomic, who ran against the late Marxist President Salvador Allende in 1970, have been warned of the assassination danger.

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They'll Follow You All The Way To The Polls Ghostwriters May Carry Big Weight In Election

NEW YORK — Whether voters elect to "embark on great national deeds" with Jimmy Carter this fall or to join Jerry Ford's "march to full economic recovery and a better quality of life for all Americans," one thing is certain: The ghostwriters who produced those phrases will be whispering enticing words into the voter's ear all the way to the polls.

In the next few weeks hundreds of politicians will deliver thousands of speeches to millions of voters. Since the ingredients of those speeches are words, words are in great demand. And the writer who is capable of grinding out masterly campaign oratory is in great demand, too.

No matter what candidate you listen to, chances are his words were carefully put together by ghostwriters. The experienced newspaperman, the public relations flack or the advertising copywriter who can mint history-making lines like "the only thing we have to fear is fear itself" and "ask not what your country can do for you—ask what you can do for your country," will do himself and his boss proud.

Never mind where the wordsmith "found" all those con-

science-inspiring and elegant-sounding phrases. As long as they project an image of a candidate who is wise, witty, affable, trustworthy, sure-footed, urbane and understanding, one who is knowledgeable in the affairs of man and God, the political ghost is doing his job.

But perhaps the cynicism of the age is overtaking the ghostwriter. For not only has the public come to doubt the politician's word, but also has begun to doubt that his words are his own. Perhaps by creating the multiple-choice-personality candidate, wired together with memorable metaphor, acute alliteration and majestic simile, they have encouraged public cynicism. Perhaps these sages who lurk behind the seats of power have made their masters too credible, too congenial, too mister-know-it-alls for human belief. Perhaps not only the cynics are cynical when the chief ghostwriter who puts words into the mouth of the politician is the same writer who wrote "The President's Mistress," a book the New York Times called a "tracy novel about sex in the White House."

Walter Lippman's indictment of tongue-tied politicians still

haunts Washington's corridors of power. "Those who cannot speak for themselves," he asserted, "are, with very rare exceptions, not very sure of what they are doing and of what they mean."

Political ghostwriting is as old as the Republic. Although George Washington and Abraham Lincoln both wrote many of their speeches, both used ghosts—sometimes unwitting ones. Washington's Farewell Address was drafted by James Madison and polished by Alexander Hamilton, a writer who used the pen names of "Caesar" and "Publius." This deed was considered so dastardly that its perpetrators kept it secret lest its common knowledge shock the citizenry to riot.

Abraham Lincoln's most memorable speech was given Nov. 19, 1863, in Gettysburg, Pa. "Four score and seven years ago our fathers brought forth upon this continent a new nation..." is familiar territory to every schoolchild.

Georgia had begun a speech with the words: "Sixty years ago our fathers joined together to form a more perfect Union and to

establish justice... We have not met to put that government on trial..."

In 1858, a Boston clergyman named Parker made his contribution to the Gettysburg Address—five years before Lincoln delivered it. In a lecture on slavery (which Mr. Lincoln had read and annotated), the Rev. Mr. Parker asserted: "Democracy is direct self-government, over all the people, for all the people, by all the people."

Franklin Roosevelt's celebrated "the only thing we have to fear is fear itself" becomes less frightening when we know that the phrase was plucked from a newspaper advertisement by one of FDR's ghosts and tacked onto the beginning of the President's first Inaugural Address.



He Changes Names With The Scene

Is It McBain Or Hunter? It Depends

By PHIL THOMAS
AP Books Editor

NEW YORK (AP) — For eight months of the year Evan Hunter is Evan Hunter. During the remaining four, he's usually Ed McBain.

Usually, because if he's decided to write a movie script, he remains Hunter for 10 months and cuts McBain to two.

"What I like to do," says Hunter, "is write a serious novel under my own name, and two mysteries under McBain each year or a serious novel, a screenplay, and one McBain."

"I spend two months on the play, two months on the McBain, and eight months on the straight novel."

A prolific writer, Hunter, not quite 50, has about 50 books to his credit. His newest novel is "The Chisholms," a serious novel that deals with the ordeal a family goes through as it makes its way from Virginia to California in the 1840s.

"It was a most difficult book to write," Hunter recalls with a wry smile. "The research was overwhelming. I'd done research before for books such as 'Streets of Gold' and 'Sons,' but it all happened in a context with which I was familiar. What happened, either happened in my own time or I knew people who had lived in the times I was writing about."

"But the Chisholms were totally alien. They came from a different time and it was like dealing with Martians. It's still possible to find someone who lived during World War I, but where do you find a pioneer?"

"I researched 'The Chisholms' for two months before I began writing it and then I kept researching it while I was writing it. For example, I'd be writing along and I'd want one of the characters to sign something. What did they use? Did pencils exist then? But you can't take it, not for a serious book."

Hunter did fake it when he first began writing for a living. "I wrote Westerns, science-fiction, detective, but they were faked. The Westerns were strictly cowboy and rustlers stuff."

He began writing while serving in the Navy during World War II, and kept on writing after his discharge in 1944. But he didn't sell his first story—a science-fiction piece—until 1951.

"Writing," says Hunter, "is not an easy business. There are no tips on how to be a writer. What you do is sit down and write."

Hunter worked in a literary agency and as a teacher before the best-selling success of his first serious novel, "The Blackboard Jungle," enabled him to devote all of his time to writing.

He has no writing regimen other than "getting up with the family (he, his wife and their daughter live in Norwalk, Conn.), going to the typewriter about 9 a.m. and staying there until 5 or 6 in the evening."

He is currently putting the finishing touches on a McBain mystery. Why the pseudonym? "I don't consider the McBains any less important than the Hunters," he says. "But they are different,

they are mysterious, the others are not. I like to keep two identities for that reason."

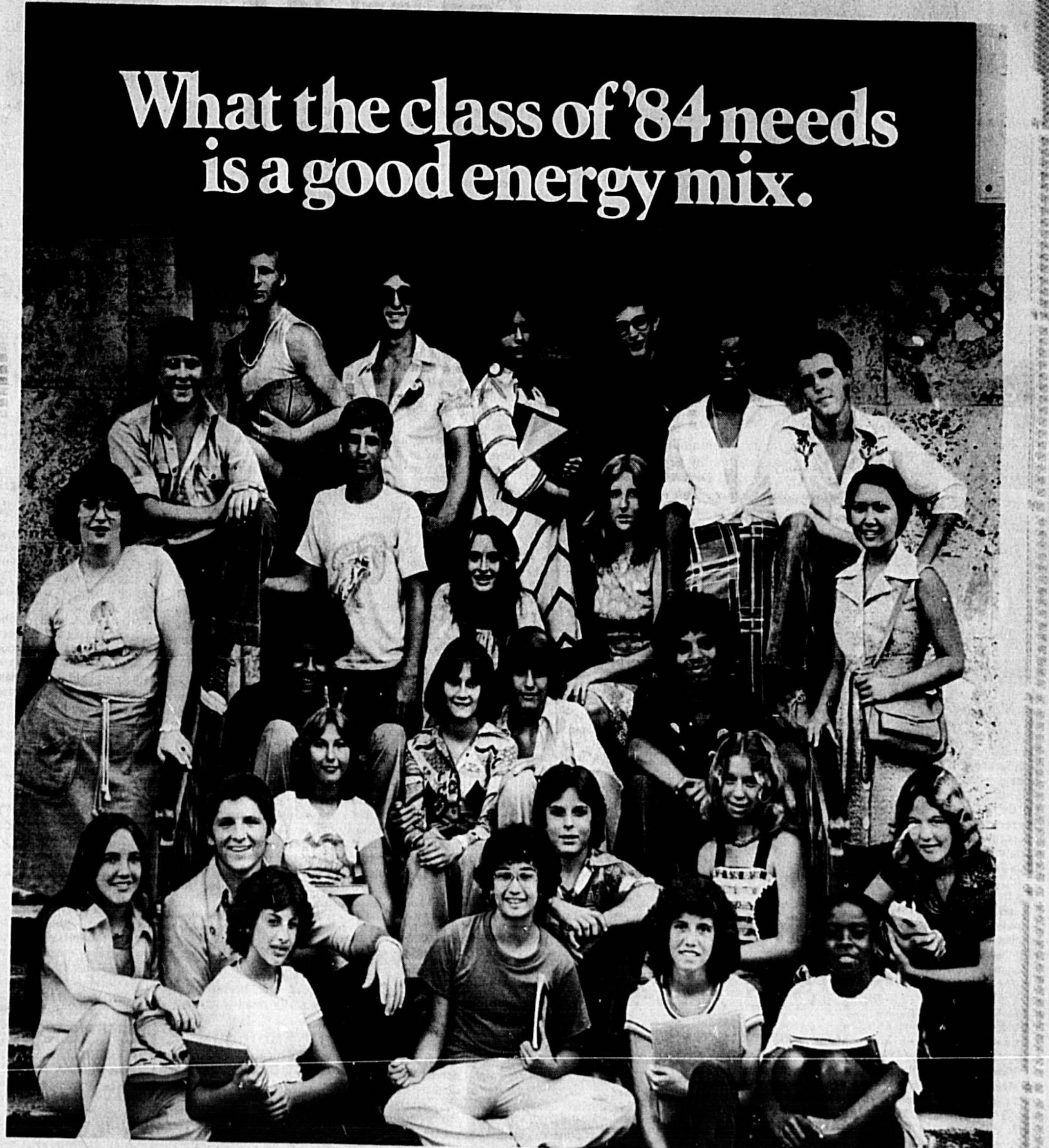
"As for my serious novels, every one of them is different, both in style and in setting. I write about what interests me. The only thing my serious books have in common is me."

"This confuses the critics because I think they like a writer to be consistent. My McBain gets consistently good reviews, and I think that's because the style is identical. The critic knows what he's getting when he opens one. But with a Hunter novel, why, one time you get 'The Blackboard Jungle'—about some pretty tough school kids

—then you get 'Mothers and Daughters' which deals with three generations' of women told from their own point of view—and then you get 'The Chisholms.' So what you get here is a different style in each book."

After finishing the McBain novel, Hunter plans to write an original movie for television which deals with a prison breakout. "Every now and then I write a script," he says. "Someone sends me an idea that interests me, and I do it."

"('The Chisholms' is published by Harper & Row.)



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PHILADELPHIA (AP) — Manager Danny Ozark of the Philadelphia Phillies doesn't like baseball's playoff system, but has definite ideas on approaching the best-of-five game series that decides the World Series opponents.

Phillies Priming For Reds

Just play it like a regular-season game, he says. "You have to take the same outlook that you had all year," Ozark explained Tuesday at a workout in preparation for Saturday's National League playoff opener with the Cincinnati Reds. "You have to forget that it's a short series. The main thing is to execute fundamentals the way you have all year, throw to the right base, keep the double play in order, take the extra base.

"I've seen pitchers change their delivery entirely (for the playoffs), guys who won 18, 19, 20 games. The catcher plays a big part. He has to resist calling for the curve ball, because he wants to throw out a runner. The hitter will be thinking with the catcher, looking for the same thing. We can't change our pattern on a hitter."

Ozark said further, "a runner can't say to himself that he's not going to steal because Johnny Bench is catching and has a great arm, and he can't steal against him." The Phillies' manager says that he has to take the same chances he took during the regular season.

"You can't immobilize a whole squad by changing the way you did things for 162 games," Ozark said. "You have to play a normal game."

Ozark dismissed the idea that the Phillies would be nervous because it's their first playoff, while the Reds are old hands at post-season competition and better equipped to handle the inherent pressures.

"If a player isn't nervous he doesn't belong on this ballclub." — Danny Ozark

SPORTS

18A—Evening Herald-Sun, Sanford, Fla. Wednesday, Oct. 6, 1976

"They might have better starters, but we're going to score runs." — Tony Perez

Boyer Eyeing Cardinal Job

ST. LOUIS (AP) — Another hero of yesterday, Ken Boyer, has thrown his hat into the ring as a candidate to manage the St. Louis Cardinals.

But the 45-year-old Boyer, currently the field boss of the Cardinals farm club, concedes a successor to Red Schoendienst may be chosen from outside the National League baseball team's organization.

"I have no way of knowing what his reaction was," said Boyer after talking Tuesday with club president August A. Busch Jr. following the firing of Schoendienst.

"I think he may even have been startled that I asked," Boyer suggested. "But I just wouldn't want to live with myself this winter if they went out and hired somebody else without my having asked."

Card General Manager Bill Devine, who informed Schoendienst of the firing, said Boyer's name is on a list of three candidates he has submitted to Busch.

"Boyer is not in any better position than any of the others," Devine said. "However, he added, 'He is not the best applicant. No one else from the organization is on that list.'"

Boyer, the NL's most valuable player in 1964, played 18 seasons in the major leagues, including 11 at third base for St. Louis.

Since retiring as a player in 1969 he has managed at three minor league levels in the Cardinals' chain, including the last three at Tulsa of the American Association.

"I've been in the organization since 1949 and I feel like I've got Cardinal blood in my veins," he said. "With the young kids they have here, I'd like to be in there with them."

Busch, 77, said in a statement that he would like to rehire Schoendienst, 53, was based on

CINCINNATI (AP) — Cincinnati Reds Manager Sparky Anderson is giving the Philadelphia Phillies something to think about. He's put a "Top Secret" stamp on his pitching plans for this weekend's National League playoffs.

Anderson says he will not name his starting pitcher until Friday night, less than 24 hours before the best-of-five showdown gets under way in Philadelphia.

"I know right now who it will be, but I'm not saying," Anderson said Tuesday as the NL West champions returned to work after a day off. "I'll name all three Friday."

Philadelphia Manager Danny Ozark has named veteran lefthander Steve Carlton, 20-7, as his opening-game pitcher.

Anderson had planned a right-handed rotation of Pat Zachry, Gary Nolan and Jack Billingham to offset the Phillies' right-handed hitting power. Billingham, however, suffered an undetermined injury to his throwing arm in the season finale and his status is uncertain.

Right-handed pitchers gave the Phillies fits at the end of the season, when they dropped 24 of 26 games and nearly blew a 15½ game lead over Pittsburgh.

Anderson's starting choice reportedly is between Zachry, a rookie who won 14 games, and left-hander Don Gullett, whose late-season surge has buoyed the pitching staff.

Sparky: My Plans Secret

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SCOREBOARD

Table with columns for game, score, and inning. Includes games like Tampa Bay vs. Cincinnati, Houston vs. Philadelphia, and Kansas City vs. Oakland.

War Of The Wishbones A Classic Rivalry

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SPORTS IN BRIEF

Indoor Track And Field Returns To Kansas City

KANSAS CITY (AP) — The indoor track and field championships of the National Association of Intercollegiate Athletics will return to Kansas City next February after a two-year absence.

Harry Fritz, NAIA executive secretary, said the tournament would be held Feb. 25-26 at Municipal Auditorium in Kansas City, the site of the championship meet for its first nine years. It was held the past two years in Greensboro, N.C.

Fritz said the meet will feature 17 NAIA events and six high school events.

Aeros Cut Two Players

HOUSTON (AP) — The World Hockey Association's Houston Aeros have cut their roster to 19 players by cutting two players.

The Aeros announced Tuesday that right wing Murray Hall and left wing Jan Popiel have been sent to the Aeros' Central Hockey League affiliate in Oklahoma City.

Hall's departure reduces the number of original Aeros to seven. During his four years with Houston, Hall produced 96 goals.

Popiel was obtained from Denver after the first game last year and played in 67 games for the Aeros.

Bama Bolsters Lineup

TUSCALOOSA, Ala. (AP) — Alabama's defense has been injured riddled, prompting Coach Paul Bryant to move two top players to bolster the lineup for Saturday's date with Missouri Southern.

Bryant said Tuesday that running back John Crow has been moved to the defensive backfield, while defensive end Barry Krauss has been changed to linebacker, his original position.

Crow has carried 15 times for 81 yards so far this season.

Arena Sale Scheduled Today

CLEVELAND (AP) — Fixtures for the old Cleveland Arena go on sale 10:30 a.m., EDT, Thursday, and a representative list of sports promoter Nick Mileti says the sale is expected to bring in more than \$300,000.

A syndicate which made a last-minute effort to buy the old ice house was reported Tuesday to have backed off the deal, and plans went ahead to hold the previously-announced sale.

Mileti's representative, Tom Embrescia, said after the equipment sold the building will be demolished and the bare land will be sold.

Malinesse 12 noon on Monday, Thursday and Saturday

Where the main attraction is action

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HAPPY WINNER Tom Green shares Seminole High's moment of victory last week with a big grin in the team's 26-20 victory over arch-rival DeLand. Seminole's smiles are almost gone by now, however, as they prepare for a Friday night tussle at Colonial with the biggest game of the year — Gainesville — upcoming the following week in Sanford.

Boyer Eyeing Cardinal Job

ST. LOUIS (AP) — Another hero of yesterday, Ken Boyer, has thrown his hat into the ring as a candidate to manage the St. Louis Cardinals.

But the 45-year-old Boyer, currently the field boss of the Cardinals farm club, concedes a successor to Red Schoendienst may be chosen from outside the National League baseball team's organization.

"I have no way of knowing what his reaction was," said Boyer after talking Tuesday with club president August A. Busch Jr. following the firing of Schoendienst.

"I think he may even have been startled that I asked," Boyer suggested. "But I just wouldn't want to live with myself this winter if they went out and hired somebody else without my having asked."

Card General Manager Bill Devine, who informed Schoendienst of the firing, said Boyer's name is on a list of three candidates he has submitted to Busch.

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Williams Named To Pilot Expos

MONTREAL (AP) — Dick Williams, a strict disciplinarian who guided the Boston Red Sox and Oakland A's to American League championships, now will try and inject some life into the floundering Montreal Expos.

The Expos, who never have finished higher than fourth in the National League East in their eight years of existence, wound up with the worst record in baseball this year. They signed the 47-year-old Williams

to a two-year contract as manager Tuesday.

Terms of the agreement were not disclosed.

"I think things are in good hands," said Expos President John McHale in making the announcement of Williams' hiring. "We have a guy in Dick who knows how to win and has an attraction in Montreal."

Williams' attraction in Montreal stems from his tenure as a player for Montreal's International League team in 1963 and 1964 and his tenure as manager of the Toronto Maple Leafs in 1970 and 1971.

Williams said there wasn't a single player left on the Expos' roster from 1970 and he would have to do some homework on the National League after spending the past six years in the American League.

"I'm going to have to do a little catching up," he said.

He finished the 1975 season with a 56-107 record, 46 games behind the first-place Philadelphia Phillies.

Williams said he planned to stress fundamentals at the team's spring training camp next year and did not anticipate any personnel problems, particularly with petulant shortstop Tim Lincecum.

Ford was not at either news conference.

In a release he said: "I had two major reasons for asking Tommy to take over the team. One was that he had more head coaching experience than any other man on our staff. Just as important, and maybe more so, is the fact that I wanted to keep the present staff of assistants."

Head coach Dick Ford asked him two weeks ago if he was willing to replace Fordano if he needed.

"He came to me a couple weeks ago and discussed the possibility," Hudspeth said.

The reason I'm sitting here as interim coach is that Dick Ford wanted to start over again. We've got a good coaching staff intact. "By having me step in, it's an easier transition than anything else we could do," said Hudspeth, who was an assistant at the University of Tulsa and with the Calgary Stampeders of the Canadian League.

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Kansas City Royals Have A \$4 Million Man

KANSAS CITY (AP) — Frank White is the Kansas City Royals' \$4 million man.

Estimates vary, but that's roughly how much Royals owner Ewing Kauffman sank into his Baseball Academy, a project he conceived shortly after the American League granted him a franchise in 1968.

The academy opened in Sarasota, Fla. in 1970 and closed its doors four years later. Kauffman's idea was revolutionary and simple: that young men with outstanding athletic ability but little or no baseball background can become major leaguers through intensive instruction.

"The greatest problem was finding qualified boys," Kauffman said. "There is not one in 1,500 high school graduates who meets the qualifications for eyes, reaction time, speed and mental ability."

Thousands of youngsters trooped through the Academy hoping to play big league baseball. Only one, Frank White, has made it.

The smooth-fielding second baseman-shortstop, who grew up a short walk from Kansas City's old Municipal Stadium, played an important role in the Royals' drive to the Western Division championship this year.

White, who never played high school ball, was working in the Casey Stengel League in 1970 and playing in a metal shop when a Royals scout urged him to go to Sarasota.

"I was married and had one child then and I knew there was no chance of moving up when I

Happy Birthday Kenny Edwards

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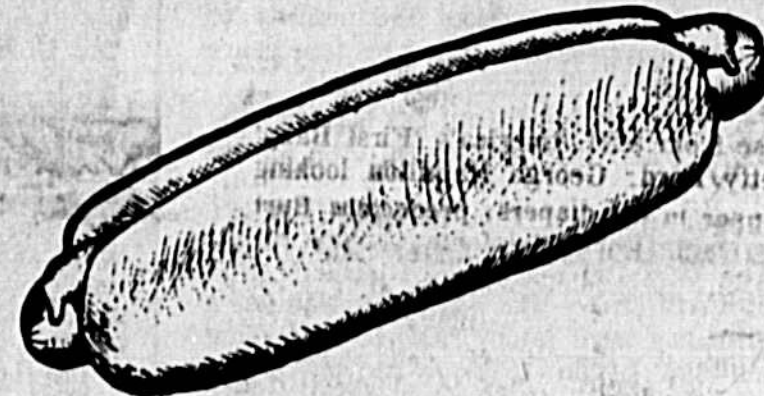


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You'll find a tremendous selection of furniture, appliances, floor covering, home entertainment and bedding marked down to unbelievable prices during this 3-day sale. Most merchandise is new, some used, some scratched and dented and some floor samples. So come early and take your pick of fantastic savings!

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HOME FURNISHING CENTERS
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OVER 125 STORES SERVING THE SOUTHEAST

THURSDAY, FRIDAY
AND SATURDAY,
OCTOBER 7, 8 & 9

Cook Of The Week

Culinary Talent Runs In Her Family

By ELDA NICHOLS
Herald Correspondent

Marion White, Longwood, heads a whole family of good cooks. Her daughter, Joyce Semmet, and granddaughter, Ellen Mack, both have been Cook of the Week.

Marion's mother died when Marion was only 14 years old. "I started keeping house for my father and brother then, and I just started cooking," she said. One of her neighbors, a Swede, taught her to make bread and pie. "She was very kind, and oh! her kitchen always smelled so good!" she said.

The Whites have lived in Longwood for 18 years, coming from Massachusetts. They enjoy shuffleboard so much they built their own court in their yard. "It's fun in the winter months, when it's cooler," said Marion.

Marion's cooking runs mostly main dishes these days. "We're sort of gotten away from desserts, because we are both on diets that do not include desserts," she explained.

Sewing is a hobby with Marion, along with knitting and crocheting. "I've crocheted tablecloths for both my daughter and granddaughter, and have sold several afghans," she said. Her husband, Percy has tremendous success with plants and



Marion White prepares vegetables for New England dinner

flowers. "He just planted still have fresh vegetables late in the year." Her recipe for Oatmeal

cookies is framed and hanging in her kitchen. It was a gift from her grandson, Chuckie, who brought it back from a trip to Ohio. The cookie and other recipes follow:

NEW ENGLAND BOILED DINNER

- 2 to 3 lbs. of brisket corned beef
 - 1 small turnip
 - 1 small cabbage
 - 1 pkg. carrots
 - 1 can beets
 - 6 med. potatoes
- Cook corned beef slowly for 2 hrs. Then add vegetables and cook until they are done. Serve on large platter with corned beef in center. Let over meat and vegetables may be ground up and make a nice hash.

MEAT LOAF

- 1 1/2 lbs. ground beef
 - 1 cup oatmeal
 - 1/2 cup V-8 Juice
 - 1 tsp. salt
 - 1/2 tsp. pepper
 - 1/2 tsp. garlic powder
- Mix all ingredients together. Add more seasoning if desired. Bake in loaf pan 7/8 hr., at 350 degrees.

BAKED BEANS

- 1 lb. of peas or navy beans
- small piece salt pork
- 1/2 cup brown sugar
- 1-3/4 cup molasses
- 1 tsp. dry mustard

Wash beans. Cover with water and bring to a boil. Cook slowly until soft. Add water as needed while cooking. Change them to baking dish. Add pork, brown sugar, molasses, mustard and salt, and more water if needed to keep them juicy. Bake at 350 degrees for 3 hours, and they will have a nice brown crust.

OATMEAL COOKIES

- 1 cup sifted flour
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 cup shortening
- 1 and 1/3-3/4 cup brown sugar
- 2 eggs
- 1 tsp. vanilla

FOOD TIPS

Peanut Butter 'n Ham spread: Take 2 (3 oz.) cans of deviled ham. Add 1/2 cup of chunky peanut butter and 2 teaspoons of prepared mustard and empty deviled ham into a bowl. Next add peanut butter and mustard and mix thoroughly. The spread makes a tasty topping for Season ground beef and shape into patties. Freeze the patties and use them as needed. This is one of those "tips" that really help keep the unit sweet smelling.

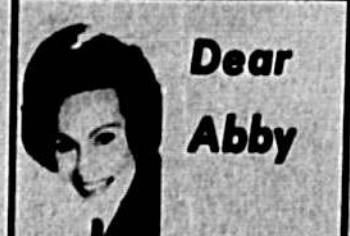
For a great spread on toasted English muffins, try this: mix cream cheese, chopped olives, minced onion, salt and pepper and chopped parsley.

A few pieces of charcoal tied in cheese cloth and placed on a shelf of your refrigerator will

WOMEN

Evening Herald, Sanford, Fl. Wednesday, Oct. 4, 1978—13

Boss Changes Policy; Dates His Secretary



DEAR ABBY: May I put in my two cents about married men taking their secretaries out for lunch and cocktails? When Jack (not his real name) first met me, I was the new girl in the office, and Jack was a salesman. My two bosses (both married) kept inviting me to lunch and cocktails to "unwind" after work, but I never went because I didn't think it was right. Besides, I was going with Jack, and he used to say that girls who accepted such invitations were traps.

Now, 20 years later, Jack doesn't see anything wrong with taking HIS secretary out for lunch!

What's your thinking on this, Abby?

STRAIGHT-ARROW DEAR STRAIGHT: As I've said, it all depends on where they lunch, the frequency of the lunches and who's feeding whom.

DEAR ABBY: Someone wrote asking how to introduce a person with whom one has an intimate relationship without marriage, and you said, "Call him/her a friend."

I am appalled that you would give a sexual connotation to the word "friend."

I have been going with a very fine gentleman for two years whom I've been introducing as my friend. Now I'm wondering if everyone things we are bed partners.

I refuse to call a paunchy, 60-year-old man my "boyfriend," just what do I call him?

Abby, please find another word to describe a live-in partner.

FRIENDLESS IN N.Y. DEAR FRIENDLESS: Why must one be labeled according to whether or not the relationship includes sexual intimacy? (It's nobody's business.) Friendship is a large umbrella that covers platonic

relationships as well as romances. Not every friend is necessarily a lover, but I would hope that every lover is a friend.

DEAR ABBY: I have a comment or two to make about the letter from PASTOR STEVENSON. It was written in response to a prior letter from a young girl whose father had sexually abused her. PASTOR STEVENSON suggested that the girl had "tempted" her father by wearing "tight-fitting, revealing clothes."

This attitude is another variation on the theme that any woman who is raped must have been asking for it. It places the burden of guilt on the victim rather than on the attacker—where it belongs!

The pastor just assumes that the girl dressed provocatively: One is innocent until proven guilty, pastor!

No man can be forced into committing rape. He does it by choice, and the responsibility for the act belongs to the man, the perpetrator—not to the woman, his victim.

C.J.S. SAN FRANCISCO DEAR ABBY: You are entirely too soft when it comes to disciplining children. I may be old-fashioned, but I raised three well-behaved children by using Butts with a Bore.

3B BELIEVER

You Must've Been A Beautiful Baby ... 'Cause Baby, Look At You Now!

Ten winners in the first annual Earth Born Baby Beauty Contest are (clockwise from left) America's 'First Baby' Betty Ford; George Hamilton looking dapper in his diapers; precocious Burt Reynolds; Harry Belafonte, shaking his rattle to a Calypso beat; mischievous Valerie Harper; petulant Liz Taylor crying for her silver spoon; picture perfect Candice Bergen; Robert Redford, everybody's baby-doll; naughty Ann-Margret and the Impish Mary Tyler Moore. Winners were selected by votes from fashion and beauty editors polled, nation-wide.



Club Notes

Area Art, Garden Groups Meet

The Sanford Seminole Art Association will hold its next meeting Oct. 11, at 7:30 p.m. at the Cultural Arts Building, Sanford.

Judy Maloney, well-known artist and teacher, will give a program on color in painting. The public is invited to attend. Ms. Gova "Tex" Powell is

displaying her work this month at Senark's Paint and Glass, downtown Sanford, and everyone is invited to stop by and view her work.

Altamonte Garden Club The Altamonte Springs

Sponsored by the Autumn Art Festival Committee, the non-profit show was organized three years ago to offer an outdoor festival exhibiting current works of the area's fine artists.

The festival became an invitational, rather than open, show this year to offer a well-rounded exhibit of a high level of professionalism.

Sunland's Blue Hornets Band will perform at the Maitland Civic Center on Oct. 17 at 2 p.m. in a free concert, open to the public.

In this fashion, musically gifted youngsters from the Sunland Center in Gainesville can say "thank you" to persons

who help the Center and its residents all year long. Recording star Sandy Contell will sing and emcee the program and gold medal gymnast Toni Marie Chimenti will perform. The Songwriters Guild of Central Florida will present portions of their

popular 'Happy Birthday America' musical. Free refreshments will be served. The public is invited to bring a toy or Halloween candy for the Sunland children if they wish.

G.E. D. Test Set The G.E.D. test leading to a high school equivalency diploma will be offered at Seminole Community College Nov. 22, 24. Eligibility must be completed by Nov. 12.

A free, self-help program to prepare the student for the test is available at the study centers located throughout Seminole County. For details on the study center in your neighborhood call Seminole County College and ask for the G.E.D. office.

questions regarding Social Security.

Jacaranda Circle The Jacaranda Circle, Sanford Garden Club will meet Friday at 7:30 a.m. at the Garden Center. Hostesses will be Mrs. Teola McSwain and Mrs. Faye Jones. Vacation slides and films will be shown.

Pianos-Organs Bob Ball's Pianos & Organs 301 W. First St., Sanford 322-2255

KEEP COOL We Recommend Weathertron Central Air Conditioning and Heating WALL HEATING, INC. 1807 Sanford Ave. 322-4542

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Like having a live-in cook! 5 heat settings adjust for all day or short term cooking—just set and forget. Butter-scotch stoneware—look exterior: glass cover; fired-on, no-stick interior. Pot removes from base for easy cleaning. Removable, slow-away cord.

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True Value HARDWARE STORE

BARGAIN of the MONTH



Open 'Til 4 p.m., Saturday

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SHOE SALE



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LARGE SELECTION "FALL FASHION" LADIES' SHOES \$6.97

Big savings in open toe slings, Hi wedge fashion plus many more to choose.

LADIES' and CHILDREN'S SHOES 2 FOR \$5 PAIR

SAVE 10.99 MEN'S HIGH FASHION SHOES \$10 PAIR AND UP Values To 21.99 Included In This Group

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Pay-Less Family SHOES

520 S. MAPLE AVE., (HWY. 17-92) SANFORD, FL. (Closed Fridays & 10th Hours) OPEN DAILY 9-9 SUN. 1-4

Fresh New Raisin Bread Loaves Dare To Be Different



Sandwich Bread is studded with raisins, ham and cheese

From Lamb Roast

Vegetable Soup Gets A Boost

FAMILY LUNCH

Vegetable Plus Soup

Chesse Bread

Baked Apple Cookies

VEGETABLE PLUS SOUP

The liquid drained from canned vegetables may be substituted for part of the water called for.

Bones left from a lamb roast deboned before cooking.

1 quart water
1 medium onion
1 small potato
2 medium carrots
4 small white turnips
1 rib celery, sliced
4 outer lettuce leaves, sliced
1 tablespoon barley
1 tablespoon chicken bouillon granules

Salt and pepper to taste
Remove outer layer of fat from bones. In a large saucepot bring the bones and water to a boil; skim. Peel the onion, potato, carrots and turnips and cut into about 1/2-inch cubes; add to saucepot with the celery, lettuce, barley and bouillon granules. Simmer, covered, for about 1 hour. Remove bones; cut off meat scraps, dice and return to saucepot. Remove as much of the fat as you like. Add salt and pepper and heat. Makes about 1 quart.

FAMILY SUPPER
Fried Potatoes
Red Cabbage
Green Peas
Fruit Cookies

RED CABBAGE
No fat is used.
4 cups firmly packed shredded red cabbage
1/4 cup (scant) golden raisins
1/2 cup water
1/2 cup lemon juice
1/2 tablespoons light brown sugar
Dash of ground cloves
Salt and pepper to taste

In a 10-inch skillet simmer all the ingredients, covered and stirring occasionally, for 20 to 30 minutes; if necessary, add a tablespoon of water several times during cooking.

MORNING COFFEE
Chocolate-coconut Pound Cake
Coffee

CHOCOLATE-COCONUT POUND CAKE
Repeated by request.
2 1/2 cups sifted cake flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter or margarine
1 1/2 cups sugar
1 1/2 teaspoons vanilla
4 large eggs
1/4 cup milk and 1 teaspoon vinegar stirred together
1/2-ounce package sweet cooking chocolate, chopped medium-fine
3/4 cup flaked coconut
1/4 cup raisins chopped fine

Sift together the flour, baking powder and salt. Cream butter, sugar and vanilla; beat in eggs well, one at a time. Add flour mixture in 4 additions alternately with milk mixture, beating after each addition just until smooth. Stir in chocolate, coconut and raisins. Turn into a 9-inch angelcake pan that has been lined on the bottom with wax paper. Bake in a preheated 325-degree oven until a cake tester inserted in center comes out clean—about 1 hour and 15 minutes. Cook cake in pan on a wire rack for 15 minutes; turn out on rack; remove paper; turn right side up; cool completely.

COME FOR DESSERT
Caramel Coffee Cream
Coffee



CARAMEL COFFEE CREAM

Complicated to make, but worth it.

1 envelope unflavored gelatin
2 1/2 cups milk
1/4 cup sugar
4 egg yolks, slightly beaten with a dash of salt
1 teaspoon powdered instant coffee
4 egg whites, stiffly beaten
1 cup heavy cream, whipped

Sprinkle the gelatin over 2 tablespoons water (in a cup) to soften. In a 2-quart heavy saucepan heat the milk until very hot. In an 8-inch skillet over moderate heat, stirring constantly, dissolve the sugar in 1/4 cup water; boil gently, stirring often, until golden; remove syrup and quickly stir the mixture into the egg yolks; stir back into milk-syrup mixture; cook gently without boiling, stirring constantly, until mixture coats a metal spoon. Stir in the gelatin and coffee until dissolved; pour into a large mixing bowl. Chill, stirring often, until beginning to thicken. Fold in the egg whites, then the cream. Turn into individual serving bowls. Chill until set—it will not be firm enough to unmold. Makes 8 servings.

MEATLESS SUPPER
Chick-of-Corn Clam Pie
Ratatouille
Green Salad
Fruit Coffee
CHOCOLATE-COCONUT POUND CAKE
CLAM PIE
Chevy vegetable filling with a little seafood to add flavor.
Pastry for a 2-crust 8-inch pie
2 large eggs
1/2 cup milk
1 1/2-ounce can whole kernel corn, well-drained
10-ounce can minced clams, undrained
5 soda crackers (with unaltered tops) from a 3 1/2-ounce package, crushed medium-fine (1/2 cup)
1/4 teaspoon salt
1/2 teaspoon pepper
2 tablespoons butter or margarine
Roll out half the pastry and fit into a 9-inch pie plate. In a medium mixing bowl beat eggs and milk until blended; stir in the corn, clams, cracker crumbs, salt and pepper. Roll out remaining pastry, cutting 1 one-inch slit near center, for top crust. Turn corn mixture into pastry-lined pie plate; dot with butter. Arrange top crust with butter. Arrange edge under bottom crust and flute. Bake in a preheated 400-degree oven for 15 minutes; reduce heat to 350 degrees and bake until golden—30 minutes longer. Serve hot. Makes 8 servings.

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By CECILY BROWNSTONE
Associated Press Food Editor
Italian-American cooks sometimes add chunks of ham to their plain bread dough. We presume this is what inspired another cook, with a different culinary heritage, to dream up raisin bread loaves that include ham and cheese. When we tried her recipe and offered the bread, fresh from the oven, to our teenage nephew and a hunky friend of his they gobbled up almost a whole loaf!

Charlie Chaplin's Apple Dessert No Joke

Charlie Chaplin—world-famous motion-picture actor, director and producer—once had a favorite recipe. He contributed it to an American cookbook published, just before America entered World War I, by the Red Cross and Actors' Fund. By that time Chaplin, who was born and brought up in England, had made his film debut in the United States and was living here. In view of his English upbringing, it's not surprising that Charles Spencer Chaplin's offering was a delightful British dessert—Apple Roll. Our readers loved our updated version of it. Enjoyed also was "the little tramp's" recipe-footnote: "Contrary to my comedy reputation I do NOT advise mixing the dough with the feet."

CHARLIE CHAPLIN'S APPLE ROLL

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup butter or margarine

3-3rd cup (about) milk
2 cups chopped (medium-fine) pared tart cooking apples
Syrup, see below

In a medium mixing bowl, stir together the flour, baking powder and salt. With a pastry blender cut in the butter until fine. With a fork gradually stir in enough milk to make a soft dough; form into a ball. On a floured pastry cloth, with a floured stockin-covered rolling pin, roll out the dough to a 14-by-10-inch rectangle. It will be about 1/4-inch thick. Sprinkle

with the apples, leaving a 1/4-inch margin. From the 14-inch side, roll up tightly; seal seam by pinching together; fold over each end twice to seal. Place seam-side down in a buttered 2-quart oblong glass baking dish (11 1/2 by 7 1/2 by 1 1/2 inches) or similar utensil. Holding a fork slantwise, prick the pastry across the top in 8 equidistant places; make 8 similar vents in the middle of each side of the roll. (This venting will keep the roll from cracking.) Bake in a preheated 375-degree

oven until golden-brown—40 minutes. Pour the hot Syrup over the roll and bake 5 minutes longer. Serve hot. Makes 8 servings.

Syrup: Shortly before the Apple Roll has finished baking, in a medium saucepan over moderate heat stir together 1 1/2 cups sugar, 1 cup water and 1/2 teaspoon cinnamon until sugar dissolves and mixture comes to a boil; do not boil further. Syrup should be hot before using as directed; if necessary, reheat but do not boil.

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| <p>100 Green Stamps</p> <p>Weight Watchers Frozen Lasagna or Veal Parmigiana Luncheons reg. pkg. (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>On-Car Frozen Dinner Entrées 2-lb. pkg. (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Sara Lee Frozen Strawberry Shortcake 21-oz. pkg. (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Kitchen Ready Frozen Breaded Shrimp in a Basket 8-oz. pkg. (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Tylenol Capsules 24-ct. size (Expires Wed., October 13, 1978)</p> |
| <p>100 Green Stamps</p> <p>Nyquil Night Time Cold Remedy 6-oz. bot. (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Raid Solid Insect Killer 2.7-oz. size (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Purina Beef & Egg Dog Chow 10-lb. bag (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Wishbone Italian Salad Dressing 16-oz. bot. (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Publix Apple Jelly 5-lb. jar (Expires Wed., October 13, 1978)</p> |
| <p>100 Green Stamps</p> <p>Chinet Luncheon Plates 40-ct. pkg. (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Nestle Tea Mix With Lemon 24-oz. jar (Expires Wed., October 13, 1978)</p> | <p>100 Green Stamps</p> <p>Sparky Charcoal Briquets 20-lb. bag (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Sani-Flush 48-oz. can (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Assorted Purina Cat Dinners 18-oz. pkg. (Expires Wed., October 13, 1978)</p> |
| <p>50 Green Stamps</p> <p>Regina Wine or Garlic Vinegar 12-oz. bot. (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Grey Poupon Mustard 8-oz. jar (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>20-Below Freezer Paper 50-ft. roll (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Sno-Bowl Liquid Bowl Cleaner 28-oz. bot. (Expires Wed., October 13, 1978)</p> | |
| <p>50 Green Stamps</p> <p>Purina Meow Mix 32-oz. bot. (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Windex Refill 8-oz. can (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Realemon Lemon Juice 24-oz. bot. (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Assorted Scents Fresh-O-Matic Room Deodorizer 6-oz. pkg. (Expires Wed., October 13, 1978)</p> | |
| <p>50 Green Stamps</p> <p>Penny Saver Bleach half gallon (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Chef-Boy-A-Dee Beefaroni 15-oz. can (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Chinet White Dinner Plates 15-ct. pkg. (Expires Wed., October 13, 1978)</p> | <p>50 Green Stamps</p> <p>Assorted Flavors Funny Face Pre-Sweetened Drink Mix Two 2-oz. pkgs. (Expires Wed., October 13, 1978)</p> | |

Publix
where shopping is a pleasure

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|--|---|--|--|---------------------------------------|--|
| <p>White Potatoes 10 lb. bag 79¢</p> | <p>Laundry Detergent 99¢</p> | <p>Crest Toothpaste 59¢</p> | <p>Folger's Coffee \$1.69</p> | <p>Low-Fat Milk \$1.59</p> | <p>Dairy-Fresh Yogurt 4 \$1</p> |
|--|---|--|--|---------------------------------------|--|

Kick up your heels over hearty meals at our Oktoberfest!

Get into the Oktoberfest spirit by giving your meals a taste of the "old country." Rich stews, warming pot roasts, hearty vegetable dishes and luscious desserts. They'll make everyone in the family kick up their heels in delight.

Paper Towels
3 large rolls
\$1

SAVE 17c

16-oz. Btl. **Pepsi Cola** 8 per **99¢** Plus Tax

Armour Star Corned Beef Rounds..... \$1.29
Armour Star Mince (Prepare on top of baked ham)..... 1-lb. \$1.29
Swift's Premium All Varieties Sausage Brown 'N Serve..... 8-oz. \$0.99
Swift's Premium Boneless Smoked Daisies..... \$1.29
Swift's Premium Sizzlean Breakfast Strips..... 12-oz. \$1.22

Publix Presents McCall's GREAT AMERICAN RECIPE & CARD COLLECTION THIS WEEK'S FEATURE

SET NO. 21 COOKING WITH HERBS
SET NO. 22 A WORLDWIDE MEDLEY

Light 'N Lively 99¢
Swiss Cheese 99¢
Orange Juice 39¢

OFFER ONLY AVAILABLE IN THE FOLLOWING COUNTIES: Orange, Lake, Seminole, Osceola, Brevard.

Publix The Place for Beef
SWIFT'S PREMIUM PROTEIN GOVERNMENT INSPECTED HEAVY WESTERN BEEF SALE
12 WEEKS THAT NEED LESS COOKING TIME

Swift's Premium Pro-Ten Beef Loin
Sirloin Steak..... \$1.69
Swift's Premium Pro-Ten Boneless Beef Round
Top Round Steak..... \$1.69
Swift's Premium Pro-Ten Small End
Key Club Steak..... \$1.69
Swift's Premium Pro-Ten Beef
Chuck Blade Steak..... 99¢
Swift's Premium Pro-Ten Beef
Chuck Blade Roast..... 79¢
Swift's Premium Pro-Ten Boneless Beef
Imperial Oven Roast..... \$1.29
Swift's Premium Pro-Ten Boneless Beef (English Cut Roast, Bone)
Chuck Shoulder Roast..... \$1.49
Swift's Premium Pro-Ten Beef Plate
Short Ribs..... 79¢

Canned Ham 7-lb. can **\$3.99**

Large Honeydews 89¢

Breakfast Links BUY 1, GET 1 FREE

Gatorade 3 32-oz. bottle **\$1**

Fruit Cocktail 3 300g cans **\$1**

Pot Pies 5 for **\$1**

Publix the place for produce.

Sliced Perfect, Medium Size **Tasty Tomatoes**..... \$ 33'
Serve with Cheese Sauce, Tender **Fresh Broccoli**..... 69¢
Season With Butter, Salt & Pepper **Yellow Squash**..... \$ 23'
Perfect for Salads, Fresh, Green **Cucumbers**..... 8 for \$1
For Salads or Stuffing, Fresh, Green **Bell Peppers**..... 8 for \$1
U.S. Fancy, Crisp, juicy New England **McIntosh Apples**... 3 for 69¢

Delicious German Bologna or All Beef Bologna..... 12-oz. \$0.89
Tasty Franklin Sausage or Genoa Sausage..... 79¢
Zesty-Flavored Fresh-Made (Serve with Fish) Cole Slaw..... 59¢
Always a Family Favorite, Pork or Beef Bar-B-Q Sandwich..... 79¢
Ready-to-take-out Southern Fried Chicken..... 1.29
Everybody Loves a Fresh-Baked (Serve with Cheese) Apple Pie..... 99¢
Delicious Fresh-Baked Kaiser Rolls..... 6 for 49¢

SAVE 8c Great on Crackers, Smooth or Crunchy Jif Peanut Butter..... 12-oz. jar **69¢**
SAVE 14c Stokely Healthful Tomato Juice..... 2 46-oz. \$1
SAVE 10c Yellow-Cling Halved or Sliced Stokely Peaches..... 4 2 1/2-oz. \$1
SAVE 47c Mix with Gelatin, Stokely Barlett Pear Halves..... 3 303g \$1
SAVE 40c Gentle to Your Hands, Dish Detergent Ivory Liquid..... 32-oz. \$0.89
Delicious Sliced or Cut Stokely Beets..... 4 303g \$1

Publix reserves the right to limit quantities sold

SAVE 44c FOR SALADS OR SANDWICHES, KRAFT'S Miracle Whip 4-oz. jar **79¢**

SAVE 26c Stokely Cream Style or Whole Kernel Golden Corn..... 3 303g \$1
SAVE 32c Stokely Shellie Beans, Cut or French Style Green Beans..... 4 303g \$1
SAVE 32c Makes Great Chilli Van Camp Kidney Beans..... 4 300g \$1
SAVE 14c Enhances the Flavor of Meats A-1 Sauce..... 10-oz. \$0.89
SAVE 6c Delicious on French Fries, Stokely Tomato Catsup..... 32-oz. \$0.79
SAVE 20c Publix Orange Marmalade or Grape Jelly..... 18-oz. \$0.49
SAVE 12c White, Devil or Yellow Jiffy Cake Mix..... 4 9-oz. \$1
SAVE 24c Chocolate or White Jiffy Frostings..... 4 7 1/2-oz. \$1
SAVE 10c Assorted Flavors Del Monte (With Pop-Top Lids) Pudding Cups..... 4-oz. \$0.69

where shopping is a pleasure

Publix

WE ACCEPT U.S. & FOOD STAMPS!

THIS AD EFFECTIVE THUR., OCTOBER 7 THRU WEDNESDAY, OCTOBER 13, 1978 AT THESE LOCATIONS ONLY.

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

WINN-DIXIE
THE BEEF PEOPLE

SAVE WITH
WINN-DIXIE
THE BEEF PEOPLE

PRICES GOOD OCT. 7-9

W-D BRAND U.S. CHOICE
FEDERALLY INSPECTED
HEAVY WESTERN
AND BEEF

BONELESS ROAST
89¢
L.B.

Broad Breasted TURKEYS
49¢
17 LBS. & UP

CHUCK ROAST
79¢
L.B.

WESTERN CORN FED PORK CHOPS
\$1.19
L.B.

SLICED BACON
\$1.09
1-LB. PKG.

RIB ROAST
\$1.89
L.B.

GROUND BEEF
\$5.99
10 L.B. PKG.

BOSTON BUTT ROAST
79¢
L.B.

W-D Brand Breakfast Link Sausage
\$1.19

W-D Brand Skinned Smoked Sausage
\$1.79

FRESH FRYERS
49¢
L.B.

Beef Liver 89¢
Porch Fillet \$1.29
Grill Franks \$1.99
Picnic \$2.49
Bologna 99¢

W-D Brand Regular All Beef or Pork Dinner Franks 99¢
W-D Brand Seasoned Loosens or Sausage \$1.29
W-D Brand Cashed Sliced Dinner Franks 99¢
W-D Brand All Beef, Regular or Thick Sliced Bologna 99¢

Other Meats
Braunschweiger 69¢
Pickles \$1.09
Sizzlean \$1.59
Cheese \$1.39
Spread 99¢

SHANK PORTION HICKORY SMOKED HAM
79¢
L.B.

CANNED HAM
3 for \$4.99
L.B. CAN

LEG O' LAMB
\$1.99
L.B.

ASTOR SHORTENING
3 for 99¢
L.B. CAN

DEEP SOUTH SMOOTH OR CRUNCHY PEANUT BUTTER
79¢
18-oz. JAR

LILAC JUMBO TOWELS
3 for \$1
Arrow Paper Napkins . . . 2 pack \$1.00

MEAT & BUNNERS SUMMER EVE TWIN PACK DISPOSABLE
DOUCHE 67¢
9-oz. SIZE

ANTIPERSPIRANT \$1.19
1.5-oz. SIZE

COFFEE FILTERS 39¢
50-CT. PKG.

MR. COFFEE
COFFEE FILTERS 39¢
50-CT. PKG.

REGULAR & MINT CREST TOOTH PASTE 73¢
3-oz. TUBE

EXCEDRIN P M \$1.17
30-CT. SIZE

LAND O' SUNSHINE BUTTER 99¢
1-LB. PKG. (OZTS.)

DAIRY SPECIALS

LARGE EGGS 69¢
DOZ.

QUARTERS MARGARINE 4 for \$1
1-LB. PKGS.

THRIFTY MAID CREAM STYLE OF WHOLE KERNEL CORN 4 for \$1
16-oz. CANS

THRIFTY MAID PLAIN or SELF-RISING FLOUR 49¢
5 L.B. BAG

THRIFTY MAID RICE 59¢
3 L.B. BAG

Medium Eggs 59¢
DOZ.

Min. Fillum Quarters Margarine 2 for \$1.00
1-LB. PKGS.

THE BEEF PEOPLE

ASTOR COFFEE \$1.49
16-oz. CAN

LIQUID DETERGENT 99¢
32-oz. BTL.

TUNA FISH 2 for \$1
6 1/2-oz. CANS

HARVEST FRESH TOKAY GRAPES 39¢
L.B.

SHERBET or ICE CREAM 89¢
HALF GAL.

ORANGE OR GRAPEFRUIT JUICE 6 for 99¢
6-oz. CANS

WINN-DIXIE
THE BEEF PEOPLE

Quantity Rights Reserved
WINN-DIXIE STORES, INC.
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PRICES GOOD OCT. 7-9

HARVEST FRESH PRODUCE

POTATOES 10 for \$1.29
10 L.B. BAG

DELICIOUS APPLES 20 for \$1.99
20 FOR

EGG FAMILY PACK WAFFLES 99¢
22-oz. PKG.

ASTOR LEAF OR CHOPPED SPINACH 5 for \$1
10-oz. PKGS.

JENO'S SAUSAGE OR PIZZAZZI PIZZA 99¢
13-oz. PKG.

HARVEST FRESH NEW CROP RED POTATOES 10 for \$1.29
10 L.B. BAG

U.S. No. 1 VENT VUE POTATOES 10 for 79¢
10 L.B. BAG

THRIFTY MAID CRUSHED, TIDBITS & SLICED PINEAPPLE 2 for 89¢
20-oz. CANS

KRAFT MAYONNAISE 79¢
QT. BTL.

ALL FLAVORS CHEK DRINKS 4 for \$1
28-oz. BTL.

HARVEST FRESH BARTLETT PEARS 3 for \$1.00
3 LBS.

HARVEST FRESH JUMBO CELERY 3 for \$1.00
3 STALKS

IRISH SPRING SOAP 39¢
7-oz. BAR

Cleaner 65¢
16-oz. BTL.

Popcorn 49¢
5-oz. SIZE

Pizza Mix 89¢
15-oz. SIZE

HARVEST FRESH NEW CROP SWEET POTATOES 5 for \$1.00
5 LBS.

BLACK OR WHITE SEEDLESS GRAPES 59¢
L.B.

HARVEST FRESH HONEYDEWS 99¢
EACH

THRIFTY MAID CHILI W/BEANS 3 for \$1
15 1/2-oz. CANS

DIXIE DARLING LARGE FAMILY LOAF BREAD 3 for \$1
20-oz. LVS.

CRACKIN' GOOD JUMBO PIES 2 for \$1
9 1/2-oz. PKGS.

WE ACCEPT USA FOOD STAMP COUPONS

Mr. Kremo 88¢
22-oz. PKG.

NEW STORE HOURS

MONDAY THRU SATURDAY 9 a.m.-9 p.m.

SUNDAY 9 a.m.-7 p.m.

THE FOLLOWING STORES NOW CLOSED SUNDAY
419 E. FIRST ST. - SANFORD
117 SOUTH ROSIND - ORLANDO
GOLDEN TRIANGLE SHOPPING CENTER - MT. DORA

FRENCH AVE. & 25th ST. SANFORD 419 E. FIRST ST.

WITH ANTENNA C B RADIO \$69.95
EACH

TELEVISION LISTINGS

Wednesday
Evening
8:00 CBS NEWS
8:30 NEWS
9:00 NEWS
9:30 NEWS
10:00 NEWS
10:30 NEWS
11:00 NEWS
11:30 NEWS
12:00 NEWS

9:30 SECOND CARTER-FORD DEBATE
10:30 NEWS
11:00 NEWS
11:30 NEWS
12:00 NEWS
12:30 NEWS
1:00 NEWS
1:30 NEWS
2:00 NEWS

CALENDAR

WEDNESDAY, OCTOBER 6
Free blood pressure clinic, 8:45 p.m., Winter Park Memorial Hospital, 7 Am. Building, Altona Avenue.
National Public Library Fall Lecture series, 7:30 p.m. Art Gridline - "Why Get Involved in Politics?"

CLASSIFIED ADS

4-Personals
15 ALCOHOL PROBLEM?
ARE YOU TROUBLED?
FACED WITH DRINKING PROBLEMS
DIVORCE FORMS - For free info
5-Last & Found
\$100 Reward
4-Child Care
18-Help Wanted

CLASSIFIED ADS

22-Houses Unfurnished
34-Mobile Homes
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Wednesday's FAMILY SPECIAL
\$1.49
\$1.99
\$2.49

EBONY
LORD & LADY
AND CANDY TANGHERINE MAN

SEEK & FIND GOVERNMENT SYMBOL
C R L E D W R C J O P A C S F N P M
R M A S E L C N U E B I C O A M M
U E O M L I D R O L F G T L M C Y R

CLASSIFIED ADS
4-Personals
15 ALCOHOL PROBLEM?
ARE YOU TROUBLED?
FACED WITH DRINKING PROBLEMS
DIVORCE FORMS - For free info
5-Last & Found
\$100 Reward
4-Child Care
18-Help Wanted

CLASSIFIED ADS
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Today's Smile is Tomorrow's Memory
8x10 COLOR PORTRAIT
only 88c

EBONY
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SEEK & FIND GOVERNMENT SYMBOL
C R L E D W R C J O P A C S F N P M
R M A S E L C N U E B I C O A M M
U E O M L I D R O L F G T L M C Y R

CLASSIFIED ADS
4-Personals
15 ALCOHOL PROBLEM?
ARE YOU TROUBLED?
FACED WITH DRINKING PROBLEMS
DIVORCE FORMS - For free info
5-Last & Found
\$100 Reward
4-Child Care
18-Help Wanted

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8x10 COLOR PORTRAIT
only 88c
CHOOSE FROM OUR BEAUTIFUL SCENIC AND COLOR BACKGROUNDS AND CREATE YOUR OWN QUALITY COLOR PORTRAIT.

EBONY
LORD & LADY
AND CANDY TANGHERINE MAN

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C R L E D W R C J O P A C S F N P M
R M A S E L C N U E B I C O A M M
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CLASSIFIED ADS
4-Personals
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