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Friday, March 7, 1986

Woodland Ave. Honors Four



Harry Mandel (standing in for Bill Prince), Pat Rooney, Jo Elena Oeuta and Steve Oeuta, Woodland Avenue honorees.

As part of the Hicksville PTA's Founders Day Celebration, Woodland Avenue School PTA honors four outstanding members of the Woodland family. Recipients of these honors are: Jo Elena Oeuta, Unit President; Steve Oeuta, Treasurer; Bill Prince, a long-time teacher at Woodland; and Pat Rooney, the Honorary Life Membership Award recipient.

Jo Elena Oeuta has served as membership chairperson, council delegate, Vice President, and is currently in her second year as President of the Woodland Avenue PTA. Jo Elena has been a helper in the combined first/second grade classroom, has kept a watchful eye on the hot lunch and milk programs, and has been an attendee at countless meetings where she is never at a loss for words when the issue affects our children.

Steve Oeuta has served PTA in many different ways. He started the hot lunch program and is involved in all our special events, especially when it involves shopping for food for the best price in town. He's been in charge of the juice and ice cream program, family dinners, and holiday carnivals. Steve has also served as unit Treasurer.

Bill Prince has been a teacher in Hicksville for 31 years. 29 of them at Woodland Avenue School. Mr. Prince has taught 6th grade and was a Helping Math Teacher. He has been involved in many extra curricular activities including Math Olympics, Field Day, Intramurals, Sixth Grade Trips, Jumpathon, Math tutoring.

and working with children in the GAP program for the Town of Oyster Bay.

He is highly regarded by the children, faculty and parents at Woodland Avenue for his patience, helpfulness and sense of humor.

Pat Rooney is well deserving of the Honorary Life Membership Award because of her truly unending love and dedication to children. She has been involved in countless programs and activities including originating the Preschool Program, helping to start up the milk program, the annual carnival, and many more. Pat attends almost every board meeting and has been on several of the special committees where her input is well regarded.

These fine individuals are well deserving of the honors that have been bestowed upon them for their endless dedication to the children of Woodland Avenue School. Congratulations to all.

Parrot Stolen From Mid Is. Store

A yellow naped Amazon parrot, valued at \$1600 was stolen from Pet Land, Mid Island Plaza, Broadway, Hicksville, at 8:45 p.m. on February 28.

An unknown witness to the incident notified the manager, Steven Polimilezi, 26, of seeing two youths fleeing the store with the parrot. The bird's name is Arthur and has green and yellow markings on back of neck. He whistles "Pop Goes The Weasel" and uses a four letter epithet.

Transportation Forms Now Avail.

All requests for transportation of nonhandicapped students attending private and parochial schools outside the school district within the 15 mile limit must be made in writing by April 1 for the 1986-87 school year. Application forms are available from the Transportation Office in the Administration Building on Division Avenue. If you need further information, please call the Transportation Office at 933-6518.

Jewelry Stolen In Parking Lot

The Second Squad is investigating a robbery that occurred at the Mid Island Shopping Center, Hicksville, at 7:30 p.m. on February 24. The incident happened in the parking lot.

Lucia Sabbo-Saeth, 26, of Hicksville had pulled into a parking space, the door was opened and she was confronted by a male black wearing a red ski mask. The subject said "Give me your jewelry or I'm going to blow your head off". The subject had his hand in his pocket, no weapon was seen, and no injuries were reported.

The subject fled the scene on foot with two rings worth \$700.

Police Arrest Woman For Forgery

Jeffrey Reek, 22, manager of Consumer Products, Mid Island Plaza, Hicksville, became suspicious of a woman who attempted to cash a check for \$850 worth of cameras and VCR equipment March 1, and called Second Precinct Police.

Because of Special Operations Police Officers, James Norton and Louis Gray responded and asked the woman, later identified as Sheri Jones, 32, 379 Legion St., Brooklyn, for identification. She produced a New Jersey operators license in the name of Cathleen Hoffman, which was the name on the check. Investigation revealed the subject was using identification stolen from Hoffman in N.Y.C. Ten stolen credit cards were also found to be in possession of Jones who is charged with Forgery 2nd degree, Criminal Possession Forged Instrument 2nd degree, Criminal Possession Stolen Property 2nd degree, Attempted Grand Larceny 3rd degree and Criminal Impersonation 2nd degree.

Aide Eliminations Draw Large Bd. Audience

Special to Mid Island Times

By Maureen Traxler

Seated in the audience at the Hicksville School Board meeting on February 26 were several residents prepared to face the Board on its decision to eliminate three teacher aide positions in the junior high school special education program! Other items on the monthly agenda included a recommendation by the Superintendent to approve a job description for an assistant principal on the elementary level and an update on the budget process.

A half a dozen residents approached the Board in opposition to its elimination of the teacher aide positions at the junior high school. Mrs. Carolyn Kelly, an aide who had been excessed, called the Board's action "grossly unfair to the children." She said the result of this move would be to upset a dozen classes in the middle of the year, confuse and anger 200 students and save the taxpayers just pennies.

In calling the scale "very unbalanced," another aide, Jackie Adelstein, referred to the time, money and energy being spent on the "gifted" child. She then asked, "What about that 'average' child, that 'slower' child?" Virginia Romano challenged the Board as to how many trustees had been in a special education class to view what the teachers are doing.

Teacher Aide Unit President Linda Hild noted that the dismissed aides were given just two days notice that they would be off the payroll. She called on the Board to "start treating the employees with a little compassion."

Responding to the allegations, Board President Bennett stated that "decisions are not always easy." Mr. Bennett deemed the decision "a judgment that had to be made by management," after consultation with knowledgeable parties on the administrative level. He noted that Hicksville spends millions of dollars in the special education area and is far ahead of neighboring districts. As other factors which bore weight in the decision, Mr. Bennett cited enrollment, ratios, logistics and principal evaluation.

Later that evening, the Board failed to pass the recommendation for reduction of the staff members. Dr. Fenton requested guidance from the Board with this turn of events. At this point, one abstaining trustee changed his vote, and the aides were excessed.

Hicksville elementary schools have not had assistant principals since the late 1960s when student population began to decrease. In a reversal of this trend, the Board approved a job description for an elementary school assistant principal. Projections show that the numbers of students should rise for the next few years, before leveling off. In view of these projections and an enrollment at Lee Avenue school approaching 500 students, the Board has chosen to reinstate the assistant position. The district is now actively advertising for the position at a salary of between \$38,000 and \$42,000. The position will be filled as soon as an appropriate candidate is selected.

Superintendent Catherine Fenton presented updated budget figures to the Board. Dr. Fenton expressed "some difficulty" in reducing the budget to levels that administration and the Board would like to see, levels that would be "acceptable" to the voting community.

Dr. Fenton pointed out the high costs of liability and health insurance and the recent awarding of a 1,264,320-dollar Harran Bus contract as large items which must be dealt with. The projected tax rate for her budget estimates would mean an increase of over \$3.00 per \$100 assessed valuation.

Board President Bennett reminded all taxpayers that at the Finance Committee meeting on Wednesday, March 19, at 7 p.m. the budget will again be discussed. The Board will adopt a budget for 1986-87 at its March monthly meeting.

Reporting for the Curriculum Committee, Arlene Rudin announced that 20 teachers on the intermediate (4-5-6 grade) level have volunteered to try the Latin transfer program with their students this spring. The purpose of the program is to enhance students' mastery of English grammar and vocabulary development through use of Latin in the classroom.

Assistant Superintendent William Hall, reporting for the Facilities and Community Affairs Committee, noted that the district will be using U.S. Telecom, rather than AT&T, for long distance telephone calls, estimating an annual savings of about \$1,500. He also mentioned that

Continued On Page 20

Guest Speaker At Kiwanis Club



In photo, Kiwanis Vice President and Program Chairman Mr. Lucian Panellino, on the right, is presenting Mr. Paluszak with a certificate of appreciation for this thought provoking and very timely program.

(Photo by Sieg Widder)

The guest speaker at the February 26 meeting of the Hicksville Kiwanis Club was Mr. Matthew J. Paluszak, a Public Affairs Representative of the New York Power Authority.

Mr. Paluszak showed a film produced by the New York Power Authority showing the means of producing electricity in use (including hydroelectric plants as well as the nuclear power plants) in upstate New York and Indian Point. Presently the main benefit of low-cost electricity is available to upstaters; but the New York

Power Authority has, in some special cases, made this less expensive electricity available to some users on Long Island.

Mr. Paluszak also spoke about the N.Y. Power Authority's activity (and some of the related problems in conjunction with) for bringing more of this less expensive electricity into the downstate, and particularly Long Island areas.

Much interest was generated by the film and discussion, and many questions were addressed to the program speaker.

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Substance of Certificate of Limited Partnership filed in Nassau County Clerk's office January 21, 1986 duly executed by Gotham Associates a Limited Partnership of 24 Jerome Road, Syosset, NY 11791. Business, investment and ownership operation etc. of real property as more fully set forth in Certificate of Limited Partnership Term January 21, 1986 - December 31, 2006 unless terminated per a Limited Partnership Agreement (LPA). General Partner (GP) SN Management of New York Inc. 24 Jerome Road, Syosset, NY 11791.

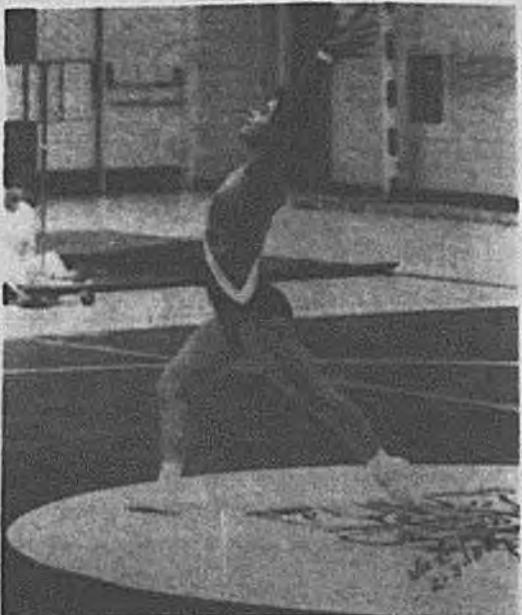
contribution \$100,000 share of profits 20%. Limited partner (LP) Daniel Sussman 24 Jerome Road, Syosset, NY 11791 cash contributions \$100 share of profits 80%. No further contributions agreed to by GP or LP. LP's contribution will be returned upon termination and liquidation of partnership, but distributions will be allocated per LPA. No LP's right to substitute assignee as substitute LP without written consent of GP. GP may admit additional LPs. No LP has priority over any other LP as to contributions or compensation by way of income. Upon death, retirement, insanity, dissolution, bankruptcy or withdrawal of GP, partnership is dissolved and terminated except as stipulated in LPA. No right given to LP to demand or receive property other than cash in return for its contribution.

SA 7324
6x1/31/2/7, 14, 21, 28, 3/7

LEGAL NOTICE

Substance of Certificate of Limited Partnership filed in Nassau County Clerk's office Jan. 8, 1986 of WILEY POST LIMITED PARTNERSHIP, principal office c/o R-Salt Lake, Inc. 333 Jericho Turnpike, Jericho, NY 11753. Business, own, operate and deal with certain real property at Salt Lake International Center, City and County of Salt Lake, Utah. Term through Dec. 31, 2006 unless sooner terminated per Partnership Agreement (PA). General Partner (GP): R-Salt Lake, Inc., 333 Jericho Tpk, Jericho, NY. Limited Partners (LPs) and cash contributions: Wiley Post Salt Lake Properties, Inc. c/o Whitman & Ransham, 522 5th Ave., NY, NY, att: Richard Crystal, \$109,00. (Class A LPs): James M. O'Hern, 2255 Century Hill, Los Angeles, CA; William P. Richards, Jr., 3837 Benedict Canyon Dr., Sherman Oaks, CA. \$10,00 each. No additional capital contributions required from Partners. LPs' contribution returned on termination or dissolution of Partnership per PA. Partnership's Available Cash distributed per PA. LP's right to assign interest subject to consent of GP and provisions of PA. Additional LPs may be admitted with joint consent of GP and Wiley Post Salt Lake Properties, Inc. No right of priority among LPs as to contributions or compensation by way of income except per PA. LPs may not demand or receive property other than cash in return for contributions.

JNJ 7738
6x1/31/2/7, 14, 21, 28, 3/7



Tammy Marshall, 14 years old of Hicksville became the New York State Public High School All-Around Champion for the second year in a row. Her score of 36.50 was a new state record. She also set a new record in vaulting 9.65. She went on to compete in Finals to win 1st place in Vault (9.40), 1st place on Bars (9.15) and 1st place on Beam (8.90). She also placed 4th on Floor (8.70). She competed on March 1 at Shaker High School in Latham, New York for Nassau County, Nassau County as a team came in 5th place. Tammy attends Hicksville Junior High School and is in the 9th grade.



Oyster Bay Town Supervisor Joseph Colby presents a citation to pianist Jeffrey Biiegel of Plainview in recognition of his being selected for the Petesch Debut Recital scheduled for April 14 at Alice Tully Hall. The award is one of the most prestigious bestowed by Juilliard on its students. This recital is the latest to a list of accomplishments by the pianist which include winning the 1977 National Chopin Young Pianists Competition, taking first prize at the 1981 and 1984 Gina Bachauer International Memorial Scholarship Competition and winning first prize in the 1985 International Maryland Piano Competition and the Bergen Philharmonic Competition.

Town Turns Down Covenant Change

The Oyster Bay Town Board has denied a request by GGG Construction Corp. and John Colletouri, of Hicksville for special permission to modify existing restrictive covenants, according to Town Councilman Thomas L. Clark.

"The applicants, GGG Construction Corp., and John Colletouri, who maintain a building for the storage of trucks and for office use in connection with their construction business, requested permission to rescind the restrictive covenants on property located in an 'H' industrial district. The petitioners were seeking this application to remove

the restriction stating that no outdoor storage of vehicles or equipment be permitted," Clark stated.

"The Board denied the request because the applicants failed to maintain proper fencing, and permitted the yard to become littered with an accumulation of garbage, trash, debris, stored construction equipment and vehicles in an area previously designated a buffer zone," Clark noted.

The property is located on the east side of Midland Avenue, known as 26 Midland Avenue, north of Bethpage Road in Hicksville.



The annual Smorgasbord of Redeemer Lutheran Church, Hicksville was held Sunday, February 23. After an evening of food and fellowship a group of children and adults enjoyed "Mr. Charlie the Magician". He entertained with sleight of hand and card tricks.

Pictured Duane Cayea, Mr. Charlie and Jennifer Egenstelner, both from Levittown.



Children lined up on small chairs, adults behind, enjoying magic by Mr. Charlie.

Redeemer Lutheran Church, Hicksville, welcomes everyone to its services every Sunday, 8 a.m. and 11 a.m., Sunday Church School 9:15 a.m., Lenten services, Wednesday, 8 p.m. The church is located at 17 New South Road, Hicksville.

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OLM Spring Fashions/Dinner

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At this exciting event you will be able to view the latest fashions from Zoe Boutique of Hicksville and Korine Designer Wear of Bethpage. These houses promise to bring the latest fashions for the coming season. There will be many fabulous sweepstakes prizes as well as a handicraft table. The raffle prize for the evening will be a lovely Waterford Rose Bowl and Waterford Crystal 5" candlesticks.

Ticket donation is \$18 per person. Reservations for this exciting evening may be made on Thursday, March 13 from 7-9 p.m. in Our Lady of Mercy School Lobby on South Oyster Bay Road in Hicksville. For further information, call Barbara Dircks at WE 5-4054 or Rita Long at WE 1-2733.

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Town Denies R-O Change

The Oyster Bay Town Board has denied a request for an "R-O" residence office district change of zone in Hicksville, according to Town Councilman John Venditto.

"The applicants, the Kelly Organization and John Merenda, were seeking a change of zone from 'D' residence to 'R-O' to operate an administrative office for home nursing services," Venditto stated. "At a public

hearing held on October 29, 1985, a spokesman for residents in the area expressed concern that Kelly might, in the future, try to expand its base of operations as it owns property adjacent to the subject parcel."

The property is located on the south side of Old Country Road just east of the intersection of Old Country Road and Clarissa Drive in Hicksville.



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'Just Strings' Performance

In the spirit of the designation of March as "Music In Our Schools Month", the Fine Arts Department of the Hicksville Public Schools will celebrate by observing the importance of string instruction. A program entitled, "Just Strings" will be held on Tuesday, March 25, at the Burns Avenue School which will culminate with a performance by an orchestra composed of over two hundred students.

William L. Gagnon, Supervisor of Fine Arts for the Hicksville Schools, stated that "...the final plans for this observance developed from a staff meeting to discuss what could be done to encourage students to continue with string instruction through high school". He explained that, "There is a concern by the staff when students change to band instruments and/or stop playing the instrument altogether. The staff wanted to do something to both honor those secondary students who did continue and to show the elementary students what can be accomplished if they continue with the program."

The staff adopted a proposal by Marilyn Abt, string instructor at the Burns Avenue and Lee Avenue Schools, which would bring all of the elementary string players together for one morning and rehearse as one large combined orchestra. Following lunch this combined elementary orchestra will perform for students who comprise the two junior high school orchestras and the senior high school orchestras.

The three secondary orchestras will then each perform a program for the elementary students. The grand finale will combine all the students into one orchestra.

Staff members participating in the "Just Strings" program are: Marilyn Abt (Burns Avenue and Lee Avenue Schools), Lois Kent (Old Country Road and Woodland Avenue Schools), Hilary Sperber (Fork Lane School), John Zalewski (East Street School), Theresa Sciamato (Willet Avenue School), Robert West (Hicksville Junior High School), and Thomas Buttice (Hicksville High School). Mrs. Abt will coordinate the program with the assistance of Gerald Burakoff, Elementary Fine Arts Coordinator and Mr. Gagnon.

Fishing Club Meets Tuesday

The Long Island Fly Rodders will hold its regular monthly meeting on Tuesday, March 11, at the Hicksville Library Community Room at Jerusalem Avenue and 1st street. There will be a fly tying demonstration for the early birds at 7:15 p.m. The meeting starts at 8 p.m.

The guest speaker will be Mr. Charles Guthrie from the Department of Environmental Conservation (D.E.C.). He will talk about the best fishing spots on Long Island. He will also talk about the D.E.C. program of stocking Hybrid Stripers and Tiger Muskellunge on Long Island and where they are being stocked.

The drawing for the Kennedy Fisher Fly Rod will also be held that evening.



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Our Children



Youngsters need to know limits

By Willard Abraham, Ph.D.

Q Some friends of ours have made the mistake of letting their youngster sleep in their bed with them whenever he wants to. Now they have a tough time trying to break that habit.

We feel it is much easier to prevent a problem like that rather than try to solve it later. In fact, we have gone further and have insisted that our bedroom is "out of bounds" for our children whenever its door is closed.

Even though they are young (only 2 and 4 years old) they respect our wishes.

Don't get the idea that we are unfeeling parents. The restriction is usually at night, and if at any other times we make sure that they have plenty of involvements with books, toys and games in their own rooms.

So far the rule has worked. Do you think we should anticipate any problem with it?

A Regardless of age, very young through adolescence, children want to know the limits beyond which they should not go. Apparently there is some comfort and security in knowing that a fence or wall, a time limit, or a door is as far as one goes. It is also comforting to know that someone cares enough to set such limits.

The only problem of a closed door is that it reduces the ability to hear if something goes wrong. If that factor is of no concern, you seem to be on the right track.

Privacy is, of course, a two-way street. Respect for a child's time interests and possessions is sometimes forgotten by parents. It is important for all of us to recognize that they too deserve to be free from interference once in awhile. Age and maturity of children are matters to consider, however.

You also appear to have common sense on your side in connection with the "prevention vs correction" issue.

Q Your information regarding the making of career choices was no doubt valuable to your readers. May I add another suggestion?

An excellent self-help career guide is in most libraries. It is the U.S. Department of Labor "Occupational Outlook Quarterly" (Fall 1978) titled "Matching Personal and Job Characteristics." It can help people know themselves better and match their characteristics with job categories. It lets one "do it myself," a source of satisfaction for individuals who try it.

I am 67, but take an interest in youth and have helped many find themselves with the general pro-

cures in this publication.

Continued good luck to you in your fine work.

A As an interviewer many years ago with the U.S. Employment Service in Chicago, I remember using many publications of the Department of Labor and the Bureau of Labor Statistics. They were extremely helpful for people making career decisions or seeking work.

They included the "Occupational Outlook Handbook" and the "Dictionary of Occupational Titles," which defined thousands of types of work. A friend of mine who is an expert in the counseling field says they are still of great value and widely used.

In fact, an early book of my own was a "best-seller" in this field. It was called "Your Post-War Career," and was distributed at Army Separation Centers by the millions toward the conclusion of World War II. Later it was released to the public under the title "Get the Job!"

End of today's nostalgia!

Q Is it normal for a baby to start walking without ever crawling? Our 1-year-old sat like a "fat blob" for months, and then within a few days pulled himself up and started to walk.

Our pediatrician says that is OK, but I'd like your opinion to verify what he says.

A Because I'm not a physician, you no doubt went to a better source for an opinion. If he says the baby is all right, you can either believe him or get a second medical opinion.

Professionals!

Professional Guide

Professional Services....

If you are a licensed NYS professional you can qualify to be included in these pages. Call 931-0012 for further information.

YOUR SOCIAL SECURITY

Who is eligible for hospice care?

Q My wife is terminally ill, and I was wondering just what is hospice care and whether or not she would be eligible for it? — E.D.P.

A A hospice is a public agency or private organization that is primarily engaged in providing pain relief, symptom management and supportive services to terminally ill people and their families.

To be eligible, four conditions must be met:

1. The patient is eligible for Medicare (Part A) hospital insurance.

2. A doctor certifies that the patient is terminally ill.

3. The patient signs a statement choosing hospice care instead of standard Medicare benefits for the terminal illness.

4. The patient receives care from a Medicare-certified hospice program.

Q I was married 20 years to my first husband before we were divorced. He remarried and so did I. He has since passed on.

I am now 72 and I receive benefits based on my own work record, and my husband receives on his work record. Would I be entitled to any Social Security benefits on my first husband's account? — T.L.

A Generally, an applicant for surviving divorced spouse's benefits must be unmarried in order to be entitled. However, the remarriage may be disregarded if the remarriage occurred after you were age 60 and your first husband was deceased at the time of the remarriage.

Contact your local Social Security office for particulars.

Q My sister-in-law and I were discussing Social Security. I receive \$710 a month and my wife receives \$305 a month. If I passed away before my wife, would she receive my full amount of Social Security? In other words, would she receive my \$710 a month and forfeit hers? My wife retired at age 62 and I retired at age 65. — B.W.

A In the event of your death, your wife would be entitled to the full unreduced amount if she elected to wait until she becomes age 65. The benefit would be reduced if she elected benefits before age 65.

Q I am confused about how you earn quarters of coverage as a self-employed person. To earn four quarters, do you have to net \$400 in one week, one month, or in a year's time? Or do you have to net \$400 for each quarter? — B.D.F.

A You receive Social Security credit for your earnings if your net earnings from self-employment amount to \$400 or more in a year. In 1986, self-employed peo-

ple receive one quarter of coverage for each \$440 of earnings. No more than four quarters of coverage can be credited for a year. When your net earnings are \$400 or more in a year, you receive Social Security credit for all your earnings up to the maximum that counts for Social Security, which is \$42,000 for 1986.

Q I am widowed and live alone in my own house. I was thinking of selling this house and buying a one-story house so I would not have to climb stairs. Would this affect my SS? — K.B.

A A home owned by an individual is excluded as a resource if the home is the individual's principal place of residence. The home replacement exclusion would allow you to sell your home without having the proceeds of the sale count as resources if the proceeds were used for the purchase of another excluded home.

Contact your local Social Security office for particulars.

Q Isn't there a special residency requirement for non-U.S. citizen dependents of a worker? For example, could a wife who is not a citizen and who has never lived in the United States get Social Security? — B.C.

A Generally, this requirement precludes paying benefits to dependents and survivors outside the United States who had little or no connection to the United States and who were not dependent on the worker for their livelihood while he or she was working under Social Security in the United States. It provides that the beneficiaries must have resided in the United States for a total period of at least five years during which their family relationship to the worker must have existed. Any Social Security office can furnish additional information.

Q My young nephew suffered severe injuries as a result of a very bad auto accident. He won't be able to return to work for at least a year. He had only worked for a short time before the accident. Is there a minimum amount of work needed before he could qualify for disability benefits? — E.L.

A The years of work credit needed for disability would depend upon his age when he became disabled. If he's under 24 he needs credit for 1½ years of work in the three-year period ending when the disability started. If he's between 24 and 31 he would need credit for having worked half the time between 21 and the time he became disabled. For more information, contact your local Social Security office.



First place winner Jennie Infranca, left, an eighth grade student at John F. Kennedy Junior High School in Bethpage, was excited when R. Josephine Gentilella, right, President of the St. Vincent de Paul Society (Nassau-Suffolk) presented her with a plaque this past Saturday, for her art entry in the "Cost of Peace" contest the St. Vincent de Paul Society, headquartered on Broadway, Bethpage, ran recently. The award ceremony was preceded by a speech given to members of the Society by Ambassador Julia Alvarez, from the Dominican Republic Mission to the United Nations at Our Lady of Mercy School in Hicksville.



Gerald Looney, seated right, of Bethpage, chairman of the St. Mary of the Angels Home Fourth Annual Dinner Dance, reviews the schedule of events with Sister Mary Sean Foley, administrator of the Syosset based agency and John E. Gillies of Farmingdale, chairman of the Home's board of directors and this year's recipient of the organization's 1986 Humanitarian Award. Mr. Looney is a detective sergeant with the Nassau County Police Department. The dinner dance is scheduled for April 26 at the Marriott Hotel in Uniondale. Reservations can be made by contacting St. Mary of the Angels Home at 921-0808.

Dutch Lane's Honored Guests



Phyllis Rubin



Leslie Mezeul

Phyllis Rubin

Our physical education teacher. She came to the district in 1959, and she also taught at Old Country Road and Willit Avenue before coming to Dutch in 1968. Among her many accomplishments are the four successful Jump-a-Thons she coordinated which raised more than \$16,000 to fight heart disease. It was sponsored by the Heart Association. Ms. Rubin is also the only physical education teacher in the district to serve as a member of the In-Depth Studies teaching team, a role she has filled for three years.

Many students have also gained much awareness about themselves in the "Fitness First Program". A program designed to make students more physically fit by watching their diet and by following an exercise routine. Ms. Rubin works along with Ms. Arena (Dutch's nurse) to keep our students in good shape.

Leslie Mezeul

Active in the P.T.A. for 10 of her years in Hicksville. She has served on such committees as legislation, student Council, Publicity and Sunshine and also held posts of Recording Secretary and Treasurer. Her favorite activity was teaching and chairing the Pre-School Committee at Dutch, where two of her three daughters are students. Leslie is also involved with the Hicksville Baseball Association and with 4-H. When Mrs. Mezeul has some spare time she enjoys reading, making goodies, walks on the beach and doing things with her daughters.



News From Bethpage Library

At the Bethpage Public Library on Tuesday, March 18, from 1 to 3 p.m. Maria Sant'Angelo, the seafood educator from the Cooperative Extension of Nassau County will prepare the "Healthy Seafood of Long Island". Samples and coffee will be served. Pre-registration is required. Call 931-3907 or stop by the Reference Desk when you're in the library. ***

Fabulous entertainment - an unforgettable musical experience at the Bethpage Public Library!

On Wednesday evening, March 26, the "Spotlite on Opera" Company, a quartet of distinguished performers will present vignettes from grand opera and musical comedy in dashing costumes, with colorful props, exciting narration and delightful piano accompaniment. There will be scenes from "Hansel and Gretel", "The Magic Flute", "The Barber of Seville", "West Side Story", "Porgy and Bess" and more. What is an aria, an overture? Young people will be introduced to a wide range of musical concepts with deft professional expertise that will be glorious fun and educational as well.

Directed by Marilyn Wells, the "Spotlite on Opera" Company has appeared with the Metropolitan Opera, the New York City Center, on Broadway, in television and in concert halls throughout the United States and Europe. The program is co-sponsored by the Town of Oyster Bay, Department of Community Services.

Showtime is 7:30 p.m. Tickets are now available in the Children's Room of the Bethpage Public Library for youngsters in grades K-6 and parents too - who reside in District #21. For further information, please call 931-3907. ***

Here comes the show boat! All aboard everyone for fabulous family entertainment. On Tuesday, March 25, the Bethpage Public Library will present the stunning musical film "classic Show boat" (color 108 minutes) for young people in grades K-6 and their families.

Here is a lavish and unforgettable slice of Americana with high drama, colorful characters, romance, tragedy, humor and fabulous music too. And here is Edna Ferber's immortal novel of Mississippi River life in the late 1800's, brought to life for the silver screen by Jerome Kern and Oscar Hammerstein. Thrill once again to songs like "Bill" and "Ol' Man River" in this outstanding MGM production starring Kathryn Grayson, Ava Gardner and Howard Keel.

Showtime is 2 p.m. Tickets are available now in the Children's Room of the Bethpage Public Library for all youngsters in grades K-6 who reside in District #21. For information, please call 931-3907. ***

Stuff a lonely sock...stitch appealing eyes, a smiling mouth. Add a thatch of woolly hair and what do you have? A bookworm!

On Saturday, March 8, young people at the Bethpage Public Library will have an opportunity to make a cuddly bookworm creature just right for curling up on bookshelves, desks or beds. The craft fun will be taught by Maureen Breidenbach, Public Information Coordinator for 4-H. The program will begin at 2 p.m. and is open to youngsters in

grades 3-6 who reside in District #21. There is a materials fee of \$1 per child, and registration is now being taken in the Children's Room of Bethpage Public Library. For information, please call 931-3907.

On Saturday, March 15, the Bethpage Public Library will show an all-time film favorite "The Adventures of Pinocchio" (color 90 minutes) for young people of all ages.

Come on over and enjoy this gorgeous, animated version of Carlo Collodi's beloved classic in which the naughty wooden puppet goes from adventure to misadventure - he is robbed, changed into a donkey, swallowed by a giant fish - and more! Will his friends, the faithful Geppetto and the Blue Fairy, be able to save him - or is it already too late? In the magical Disney tradition, here's family entertainment at its best.

Showtime is 2 p.m. and tickets are now available in the Children's Room of the Bethpage Public Library for all young people who reside in District #21. For information please call 931-3907. ***

Free income tax preparation assistance is available at the Bethpage Public Library via two special programs. Tax counseling for Seniors will be available at the library every Monday, 10 a.m. to 2 p.m., through April 14. Provided under the auspices of the American Association of Retired Persons (AARP), the program has a two-fold purpose.

First, to assist older persons in completing their tax returns, or provide guidance to those who are preparing returns themselves. Second, to assure that taxpayers are aware of the provisions under which Congress meant them to receive special benefits, such as those governing pensions, sale of a home, and tax credit for the elderly and disabled.

Tax assistance will also be provided to persons of all ages by a trained representative of Hofstra University's Volunteer Income Tax Assistance Program (V.I.T.A.) on the following Saturdays, 1 to 4 p.m., March 15 and 22 and April 5 and 12.

Both programs are free of charge; no appointment necessary. Just bring a copy of last year's return and all pertinent information for 1985.



The Most Rev. James J. Daly, auxiliary bishop of the Catholic diocese of Rockville Centre, will administer the sacrament of Confirmation to a total of 162 young parishioners of Holy Family Church, Hicksville on Saturday, March 15, at 10 a.m. and 2 p.m.

Rev. Bernard J. McGrath is pastor of Holy Family Church, Hicksville.

Willet Students Tour Hicksville

Second graders from Willet Avenue School, Hicksville, enjoyed a full morning with a tour of the Gregory Museum conducted by Mrs. Mary Frances Reilly. She introduced the children to rocks that are found on Long Island as a result of the glacier deposits. The children also enjoyed the experience of seeing rocks that glow in the dark by the use of ultra-violet lighting.

After their indoor discoveries, the children of Mrs. Renee Fisher and Mrs. Margaret Belz's classes went on a bus tour of Hicksville conducted by Mr. Richard Evers. Highlights of the trip included a stop at the LIRR station in Hicksville to see the Roman eagle which had been brought there from Grand Central Station by the Latin Club of Hicksville High School under the auspices of Mr. Sam Goldberg; on to Cantague Rock on West John Street, where the children got off the bus and examined the rock that was the boundary line of the early settlers in the Hicksville area. Next was a stop at the horse farm on Duffy Avenue where the children got out and made friends with some four-footed creatures who were disappointed that no one had brought any juicy apples for a snack. Then it was back to the impressive golden doors of Trinity Lutheran Church on Nichols Street. The children learned that these are copies of the famous doors that adorn a church in Florence, Italy. As the children rode from place to place they had a check list of places to note in Hicksville, for instance the number of schools they passed, places of worship, office buildings, parking lots, supermarkets, libraries, museums, factories, post office, movies. At the end of the trip they looked over their check lists and had an overview of the neighborhoods of Hicksville.

Post Office Seeks Temporary Help

Mrs. Manager Postmaster Roger Nienaber of the Hicksville Service Center of the United States Postal Service has announced that the Hicksville Post Office is seeking to hire Temporal and Temporary Part Time employees. Flexible 4-hour or longer assignments are available. Approximately fifty appointments will be made at Hicksville. Hours will be between 6 p.m. and 6 a.m. The salary will be \$5 per hour. The minimum age requirement is 18 years old or 16 years old for high school graduates. No experience is required. A physical examination will be required prior appointment.

All applicants must be citizens or owe allegiance to the United States of America or have been granted permanent resident status in the United States. All applicants will receive consideration for employment without regard to race, religion, color, national origin, sex, age, potential affiliation or any other non merit factor.

Applications may be obtained at the Personnel Office located at 185 W. John Street, Hicksville, NY 11802-9401 on Saturday, March 15 between the hours of 9 a.m. and 1 p.m.



Inspecting specimen rocks at the Touch Table at the Gregory Museum are Willet Avenue second graders, left to right: Dana Inkpen, Denise Zandides, Thomas Tortoso and Cathy Lynn.



Willet Avenue second graders pause in front of the golden doors which are part of Trinity Lutheran Church on Nichols Street, Hicksville.



Willet Avenue second graders examine Cantague Rock on their tour of Hicksville with Mr. Richard Evers of the Gregory Museum.



Making friends with one of the horses at the Stoltz farm on Duffy Avenue are the second graders of Willet Avenue, as they tour Hicksville with Mr. Evers of the Gregory Museum. Left to right: Daniel Vargas, Denise Zandides, Marcus Casale, Sean Dorney.



Tour guide, Mrs. Mary Reilly of the Gregory Museum introduces Willet Avenue students, left to right, Suzy Casale, Michele Monahan and Rachel Weintraub to specimen rocks at the Touch Table at the Gregory Museum.

(Photos by Margaret Belz)

News From Road Runners

Sponsors of the April 5 Plainview 10 Kilometer Run have reemphasized that the entire proceeds of the Run will be dedicated to a special program for the rehabilitation of young people whose legs have been amputated because of bone cancer.

The program is conducted under the auspices of the Memorial Sloan Kettering Cancer Center and the Hospital for Special Surgery. The program director is Paddy Rossbach, herself a leg amputee who has overcome her handicap to become the first female amputee to successfully complete the New York City Marathon, and the rehabilitation effort is conducted by prominent Long Island Physical Therapist David O. Balsley.

Hearing a diagnosis of bone cancer and learning that the treatment is amputation can be a devastating experience. Some patients may be eligible for limb sparing operations, but 95% of those with lower leg lesions and 50% of those with upper leg lesions will lose their leg.

As late as 1972 osteogenic sarcoma, one of the malignant bone tumors, was associated with only a 17% survival rate. Today, with improved diagnostic and medical techniques, the five year survival rate at Memorial Sloan Kettering Cancer Center is approaching 90% for lower leg and 65% for upper leg. Thus, there are excellent long term prospects for survival—but adolescents and young adults still face amputation as the primary mode of treatment.

Because of this dramatic improvement in prognosis, concern for assuring the best possible quality of life for these adolescents and young adults has placed increased emphasis on rehabilitation.

Amputated patients require significantly more energy for simple free ambulation. The higher the site of the amputation, the greater the amount of energy required for normal functioning—and the more difficult it is for the amputee to cope with daily life.

The amputee's aerobic capacity can be improved through an intensive exercise program utilizing Nautilus and Cybex equipment, treadmills, cycle ergometers, and cross-country ski machines. With improved prosthesis and this kind of therapy, the ability of these patients to function "normally" and with greater self esteem in today's society can be greatly enhanced.

The efficacy of this program for the amputee has already been demonstrated in a pilot program over the last 18 months. One participant was able to train for and complete the New York City Marathon in 1984 and to improve her time by more than an hour-and-a-half in the 1985 Marathon. Obviously, not every amputee patient can run a marathon, but every patient can and should be able to maximize his or her own physical well-being.

The psychological benefits of this program have been even more dramatic than the physical benefits. "Working out" with individuals who have sustained sports injuries has helped amputee cancer patients put their own "injuries" into perspective. For those who are interested in sports, realizing that they can eventually compete in the many events available for both handi-

capped and non-handicapped individuals is an exciting dream that is now a possibility. For all amputee cancer patients, a program of intense physical therapy can increase their self-esteem and speed their emotional and psychological recovery from the trauma of amputation.

The program to which funds raised from the Plainview Run will be devoted will involve 50 patients a year, 25 will be amputees, and the remainder will be either patients who have undergone limb sparing operations and others who have had massive muscle resections for soft tissue sarcoma. Workouts will be scheduled on a regular basis for up to six months, followed by a regulated maintenance program at home for a further six months. Physical and psychological testing will be conducted at regular intervals to determine the progress of the participants.

With the improved prosthesis available for amputees, and the benefits of a well-tuned body through an intensive rehabilitation program, adolescents and young adults who have endured the misfortune of cancer and the tragic need for amputation can resume healthy, productive and physically fit lives. While they may be "disabled", they should by no means be "unable".

For more information about the Plainview 10K Run and about the program it will benefit, call Plainview-Old Bethpage Road Runners Club President Mike Polansky at 433-0919 or 575-3868.

Trinity Lutheran Hosts Choir Concert

The renowned Wittenberg University Choir from Springfield, Ohio, one of the finest choirs among American colleges and universities, will perform at Trinity Lutheran Church, 40 West Nichols Street, Hicksville, on Monday, March 24, at 7:30 p.m.

The choir, directed by Dr. Donald A. Busarow, is in its 56th season and has travelled widely, including a trip to the Soviet Union in 1980 for the State Department.

The Concert program will reflect the mood of the season, since the performance falls within the Church's observance of Holy Week, with appropriate choral works representing the 16th and 20th centuries.

We cordially invite everyone to join us for this enriching experience. There will be no charge. A free will offering will be taken.

In Service

Navy Senior Chief Petty Officer Michael R. Cava, a 1966 graduate of Hicksville High School recently returned from a four month Western Pacific deployment.

While stationed aboard the amphibious transport dock USS Cleveland, homeported in San Diego, Cava participated in several exercises and goodwill projects.

Port calls were made in Subic Bay, Republic of the Philippines; Fremantle, Australia; Singapore, Hong Kong and Hawaii.

He is also a 1984 graduate of New York University, New York City, with an Associate's degree. He joined the Navy in August 1966.

News From Hicksville Library

The Hicksville Public Library will present the Long Island Vocal Ensemble on Sunday, March 9, at 3 p.m. in the Community Room of the library.

Selections from popular musical comedies and operas will be sung by sopranos Mary Grudzinski, Martha Tibbets, tenor Peter Pesci and bass baritone Ron Meissell. They will be accompanied by pianist Cheryl Jansson.

This concert is co-sponsored by the town of Oyster Bay Department of Community Services, Cultural and Performing Arts Division and the Hicksville Public Library as part of CAPA's Distinguished Artist Series.

Admission is free and everyone is welcome.

The Hicksville Public Library will present the second speaker in the "Legal Lecture Series" Thursday, March 13, at 7:30 in the Community Room.

Mr. Lawrence Schoen will speak about "Wills & Estate Planning." Mr. Schoen is a senior partner in the law firm of Schoen, Getlan & Dun and a member of the Estate Planning Council of New York City. A Question and Answer period will follow. All welcome.

Fly Tying Class at the Library
Love fishing? Learn to tie a fly at Mr. Ed Conte's classes in fly tying at the Hicksville Public Library. Mr. Conte of the Long Island Flyrodders will teach four classes in the Art of Fly Tying—March 12, 17, 26, and April 2. All classes at 7:30.

Call Mr. Conte for information on what to bring to the class at 935-6557. All classes free and all welcome.

NOTICE TO BIDDERS

The Board of Education of Hicksville Union Free School District of the Town of Oyster Bay, Nassau County, New York (in accordance with Section 103 of Article 5-A of the General Municipal Law) hereby invites the submission of sealed bids on

Furniture-District Wide

1985/86/41

for use in the Schools of the District. Bids will be received until 2:00 p.m. on the 13th day of March, 1986, in the Purchasing Office at the Administration Building on Division Avenue at 6th Street, Hicksville, New York, at which time and place all bids will be publicly opened.

Specifications and bid form may be obtained at the Purchasing Office, Administration Building, Division Avenue at 6th Street, Hicksville, New York.

The Board of Education reserves the right to reject all bids and to award the contract to other than the lowest bidder for any reason deemed in the best interest of the District. Any bid submitted will be binding for forty-five (45) days subsequent to the date of bid opening.

Board of Education
Hicksville Union Free School
District
Town of Oyster Bay,
Nassau County, New York
Jane Widder, District Clerk

Dated: March 3, 1986

MIT 1885

1 X 3/7



Nurses at The Community Hospital at Glen Cove pose with newlyweds Mr. and Mrs. Edward Ritter, III, who were married Saturday in the Community Hospital's chapel. Mrs. Ritter, the former Donna Newman, was a patient in Community Hospital on the day the couple planned to wed. Nursing Supervisor Terry Henn of Hicksville, left, helped the couple keep their wedding plans and even put together a reception in a patient dayroom, complete with punch, cookies and finger sandwiches, made by the hospital's Dietary Department. Assisting Mrs. Henn in her romantic arrangements were Nursing Supervisors Kathleen Green, right, and Celina Bartolomeo.



The Long Island vocal ensemble, left to right: Peter Pesci, tenor; Martha Tibbets, Mezzo Soprano; Ron Meissell, Bass Baritone; Mary Grudzinski, Soprano.

LEGAL NOTICE

Notice is hereby given that the persons herein named have formed a limited partnership for the transaction of business in the Town of Jericho, State of New York, and have filed a certificate in the Clerk's Office of Nassau County the substance of which follows.

The name of the limited partnership is FLI Realty Seven Associates. The character of the business is investment in real estate. The principal place of business is One Jericho Plaza, Jericho, County of Nassau, New York.

First Long Island Investors, Inc., located at 1 Jericho Plaza, Jericho, NY, is the general partner. The limited partners are as follows: John A. Corrado, Dix Hills, New York; H. Bruce McEver, New York, New York; Fourmin Associates Roslyn Heights, New York; Daniel M. Healy, Garden City, New York.

The partnership will cease to exist on December 31, 2030. The amount of cash contributed by all of the partners amounted to \$300,000.00. The net profits and losses of the partnership shall be allocated among the partners in proportion to their respective percentage interests in the partnership.

JNJ 773

641/312/27, 14, 21, 28, 3/7

LEGAL NOTICE

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First Long Island Investors, Inc., located at 1 Jericho Plaza, Jericho, NY, is the general partner. The limited partners are as follows: William Entemann, Islip, New York; Mary Entemann, East Islip, New York; Robert D. Rosenthal, Roslyn Harbor, New York.

The partnership will cease to exist on December 31, 2030. The amount of cash contributed by all of the partners amounted to \$250,000.00. The net profits and losses of the partnership shall be allocated among the partners in proportion to their respective percentage interests in the partnership.

JNJ 773

641/312/27, 14, 21, 28, 3/7

Letters

To the Editor:

I commend Hicksville Board of Education President, Mr. William Bennett, for defending the right of the high school Bible study group in their use of school property under the Equal Access Law. This support led to the recent court dismissal of a suit brought against this student group by a local resident.

It is not desirable for church to govern the affairs of state, nor for the state to govern the affairs of church. Both situations could be disastrous. Yet, it is historically obvious that the cooperation between church and state has played a most significant role in shaping the freedom we enjoy in this country.

Thank you Mr. Bennett for indirectly preserving that cooperation, and for directly defending that freedom.

Sincerely,
Tom Goodlet, Minister
The Church of Christ
of Hicksville

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ANTIQUE OR JUNQUE



Signature is Frank Ferrell's

By James G. McCollam

Q. This Weller pitcher is signed "Ferrell" on the side. The decoration consists of a naked dancing nymph and a satyr playing what looks like a harp.

What can you tell me about it?



A. Frank Ferrell worked for Weller Pottery, Zanesville, Ohio, about 1905. This should be worth \$400 to \$500.

Ferrell also worked for Owens Pottery, Roseville, and Peters & Reed.

BOOK REVIEW: The Bradford Book of Collector's Plates, the Bradford Exchange, P.O. Box 390, Niles, IL, \$19.25, or at your local bookstore.

Plate collecting currently attracts more than 8 million people throughout the world. This makes it one of the most popular fields of collecting.

This new edition lists (pictures and prices) over 1,000 plates and another 5,000 plates that are traded over the counter.

Anyone who collects plates or contemplates doing so will find this book indispensable.

Q. My figure of an Arab and his camel is 18 inches long and 18 inches high. On the bottom is the enclosed mark.

Can you tell me who made this, its value and vintage?



A. The mark you provided was used by Reissner, Stellmacher and Kessel in Teplitz, Austria. The name of their factory was Amphora Porzellan Werks.

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Antiques Collectibles

Antiques-Collectibles Show Schedule

Mar. 19-23 Bay Harbour Mall, Lawrence Antiques, Collect., Jewelry
 Mar. 23 Glen Cove H.S., G.C. Antiques, Collectibles, Jewelry

Apr. 2-6 Clear Meadow Mall, E. Meadow Antiques, Collect., Jewelry
 Apr. 12-13 Nassau Coliseum Extravaganza, Uniondale Antiques, Collectibles, Jewelry

Apr. 16-20 Green Acres Mall, Valley Str. Antiques, Collect., Jewelry

July 9-13 Smith Haven Mall, Lake Grove Antiques, Collect.
 July 23-27 Sunrise Mall, Massapequa Antiques, Collectibles

Aug. 6-10 Huntington Sq. Mall, E. Northport Antiques, Collect.
 Aug. 20-24 Bay Harbour Mall, Lawrence Antiques, Collect., Jewelry

Sept. 10-14 Clear Meadow Mall, E. Meadow
 Antiques, Collectibles, Jewelry

Oct. 18-19 Nassau Coliseum Extravaganza, Uniondale
 Antiques, Collectibles, Jewelry

Oct. 22-26 Roosevelt Field Mall, Garden City Furniture Only
 Oct. 22-26 Green Acres Mall, Valley Str. Antiques, Collect., Jewelry

Nov. 5-9 South Shore Mall, Bay Shore Antiques, Collectibles
 Dec. 13-14 Nassau Coliseum Holiday Expo, Uniondale
 Antiques, Collectibles, Jewelry

1987 Nassau Coliseum Dates - April 11-12/Oct. 10-11/Dec. 12-13

Antiques, Collectibles Exposition Mar. 22, 23

The Long Island Antiques and Collectibles Expo will be held March 22 and 23 in the gymnasium of Stony Brook University. This two day show is sponsored by the Council of International Programs at Stony Brook and is open from 10 a.m. to 6 p.m. each day.

The Antique and Collectible Expo is expected to attract sixty dealers from Long Island, Manhattan, Upstate New York, New Jersey and Connecticut. Antiques and collectibles on hand will represent many categories including furniture, jewelry, stoneware, toys, glass, quilts, porcelains and primitives as well as baseball memorabilia and comic books.

Sponsored by the University's Council of International Programs and managed by DePasquale Enterprises. Admission \$2.50, children under 12 free. For additional information call 516 736-0995.

The State University of New York at Stony Brook is easily accessible from the Long Island Expressway by taking Exit 62 and following Nicolls Road (Route 97) north for nine miles. Use the Main or North Entrance and follow the signs to the gym.

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PAGE SEVENTEEN Friday, March 7, 1986



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Founders Day Event Draws Large Crowd

Over 400 persons turned out this past Thursday evening for one of the Hicksville Council of PTAs' larger Founders Day Dinners held at the Imperial Manor. The dinner's principal guest of honor was Principal Gerald Klein of the Hicksville Junior High School whose positive and innovative leadership has won him the respect of parents, teachers, students and the community. Master of Ceremonies for the fine school affair was Assistant Principal Joseph Giambolos of the Junior High School, who reviewed Gerald Klein's solid contributions to Hicksville's secondary education.

Twenty-six other teachers and staff members representing the school district ten schools were honored also by individual PTA units. These honorees were Gail Cooley, Bonnie DiGuardi, and Joyce Fink of Burns Avenue Schools; Phyllis Rubin and Leslie Mezul of Dutch Lane School; Connie Mancuso, Rita Bernstein, Ginny Roman and Madeline Senn of Fork Lane School; Henry Fuler, Marie F. Marshall and Marvann DeBenedetto of the Junior High School; Marge Kreischer, Virginia McLaughlin and Don Skupinsky of the Lee Avenue School; Virginia Glass and Rosemary Speer of Old Country Road School; Cathie Manna of SEPTA; Alyne Didur and Norma Goerke of the Senior High School; Joyce Wagner and Pat Lambaugh of Willet Avenue School; and Willard Prince and Steve and JoElena Oute of Woodland Avenue School.

LEGAL NOTICE

NOTICE TO BIDDERS

The Board of Trustees of the Hicksville Free Public Library of the Union Free School District No. 17 of the Town of Oyster Bay, Hicksville, Nassau County, New York (in accordance with Section 103 of Article 5-A of the General Municipal Law) hereby invites the submission of sealed bids on re-roofing at the north end of the Hicksville Free Public Library of said district aforementioned. Bids will be received until 2 p.m. on the 17th day of March 1986, at the Hicksville Public Library, Jerusalem Avenue, Hicksville, New York, in the Librarian's office at which time and place all bids will be publicly opened. Specifications and bids may be obtained at the Hicksville Free Public Library, Jerusalem Avenue, Hicksville, New York. The Board of Trustees of the Hicksville Free Public Library reserve the right to reject all bids and award the contract to other than the lowest bidder for any reason deemed in the best interest of the library. Any bid submitted will be binding for 45 days subsequent to the date of bid opening. 0

BOARD OF TRUSTEES OF THE HICKSVILLE FREE PUBLIC LIBRARY UNION FREE SCHOOL DISTRICT NO. 17 of the Town of Oyster Bay Hicksville, Nassau County, New York Kenneth S. Barnes, Library Director

Dated: March 4, 1986
MIT: 1887

Ex. 37



In a festive mood as the Hicksville 33rd PTA Founders Day Dinner got underway are, left to right: Anthony Previte, Past Venerable of the Galileo Galilei Lodge of the Sons of Italy; the Guest of Honor of the evening, Principal Gerald Klein of the Hicksville Junior High School; Dr. Catherine Fenton, Superintendent of Schools and William Bennett, President of the Board of Education.



Gerald Klein, guest of honor at the PTA Founders Day Dinner is shown receiving an engraved plaque and the congratulations of Nancy Staron, President of the Hicksville Council of PTAs.



A highlight of the Hicksville PTA Founders Day Dinner was the presentation of a Life Membership and engraved plaque award to Norma Goerke, left, by PTA Council President Nancy Staron for many years of outstanding service.



Nancy Staron, center, President of Hicksville PTA Council is flanked by some of her outstanding staff, Recording Secretary Ann Freyseisen, left, and Vice President Norma Goerke.



Enjoying the cocktail hour of the PTA Founders Day Dinner are Mrs. Eileen Millis, PTA Council Treasurer; Marylou Dunbar of the Hicksville Junior High School; Barbara Nelson, Executive Director of the Hicksville Youth Council and Richard Evers, Historian of the Hicksville Gregory Museum.



Posing for the cameraman are Founders Day Dinner celebrants Virginia McLaughlin, standing, speech therapist-teacher and an honoree from the Lee Avenue School and Alyne Schoenfeld, Director of Public Relations for the Hicksville Schools.

(Photos courtesy of Hicksville Gregory Museum)

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New Image Uses School Facilities

The New Image Drum Corps displayed their customary verve and style at a practice session at Old Country Road School last Saturday, culminating a process of arrangements between Hicksville Public Schools and the Corps. Displaced from their quarters, the award-winning group approached the school district for help in finding rehearsal and meeting space until the warm weather permitted outdoor practice. They presented their case to the Board of Education's District Facilities/Community Affairs Committee at the February 5 meeting.

The efforts of committee chair Daniel C. MacBride to prevent the Drum Corps from disbanding due to the lack of adequate facilities led to the approval of space at Old Country Road School for the use of the youngsters and their musical directors. Members of the Corps expressed their thanks with a note addressed to the Board of Education and a special note directed to Mr. MacBride. Arrangements were completed in cooperation with the district's office of Facilities and Operations.

LEGAL NOTICE

Notice is hereby given that the persons herein named have formed a limited partnership for the transaction of business in the Town of Jericho, State of New York, and have filed a certificate in the Clerk's Office of Nassau County the substance of which follows.

The name of the limited partnership is FLI Equity Two Associates. The character of the business is investment in American Glace, Inc. The principal place of business is One Jericho Plaza, Jericho, County of Nassau, State of New York.

First Long Island Investors, Inc., located at 1 Jericho Plaza, Jericho, NY, is the general partner. The limited partners are as follows: Robert Entenmann, Montauk, New York; William Entenmann, Islip, New York; John A Corrado, Dix Hills, New York; Fourmin Associates, Roslyn Heights, New York; Ita Waldbaum, Old Westbury, New York; Norman Basner, Woodmere, New York; Daniel McCarthy, Rockville Centre, New York; Robert D. Rosenthal, Roslyn Harbor, New York; Kamal M. Salame, Paris, France; Queensboro Farm Products, Inc., Long Island City, New York; Mildred Artis, Great Neck, New York; Steven & Katherine Artis, New York; New York; Murray Handwerker, Lawrence, New York; Ralph F. Pallechi, Lawrence, New York; Eric W. Roberts, New York, New York; David Stuart, Hollywood, Florida; Lewis Miller, Sands Point, New York; Allan Z. Miller, New York, New York.

The partnership will cease to exist on December 31, 2030. The amount of cash contributed by all of the partners amounted to \$375,000.00. The net profits and losses of the partnership shall be allocated among the partners in proportion to their respective percentage interest in the partnership.

JNJ 7735

6x1/31;2/7,14,21,28,3/7

Lee Avenue Studies Dinosaurs

The first grade students in Miss Javorowsky's class have been busy constructing dinosaurs. Helping them to study these creatures are books, card-



Pictured above is the dinosaur made of paper mache on right. Mural on wall was completed last year.



Below: cardboard dinosaur approximately 5 foot high.

Holy Trinity Spring Fair

The annual Spring Fair at Holy Trinity Episcopal Church, Hicksville, will be held on Friday, March 14, 5-9 p.m. and Saturday, March 15, 11 a.m.-9 p.m. Dinner will be served at 6:30 p.m. on both Friday and Saturday evenings. Dinners are \$5 per person and reservations may be made with the Parish Office, 931-1920, 9 a.m. to 3 p.m. daily. The Spring

Fair features, handmade articles, home-baked goods, Easter candies, cards, books, jewelry, novelties, special gift items, "white elephant" treasures, etc.

Holy Trinity Church is located at the corner of Old Country Road and Jerusalem Avenue in Hicksville. Members of our neighboring communities are welcomed to come and browse, shop, and dine with us.

Skating Event At Cantiague

The Eighteenth Annual Nassau County Skating Championships, the first major local figure skating event since the 1986 U.S. Figure Skating Championships broadcast on ABC Television in February, will thrill audiences at the Cantiague Park Rink, Hicksville, from March 14 through 16.

Approximately 150 figure skaters from as far away as Minnesota will compete in figure and freestyle events. Some of the competitors are in the process of making National names on the road to World and Olympic prominence.

The event is sponsored by the Cantiague Figure Skating Club. Audiences will enjoy the rink facility, which boasts many interior and exterior renovations for participation in the National Championships and is warm and comfortable. In February, top-ranked competitors from across the country praised both the facility and the ice at Cantiague as among the best they had ever seen.

Admission is free.

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On February 27 Mrs. Schmitt's second grade class at Fork Lane School gave a vegetable tasting party. Everyone agreed vegetables can be delicious.

Left to right front: Jennifer Rose, Tia Pappas, Kristi Amoscato, Katie Andressi, Shaun Miller, Steven Flanagan, Scott Fusco, and Ryo Nagashima.

Left to right seated: Todd Master, Scott Skrynecki.

Left to right rear: Jennifer Petrina, Lorraine Sampson, Mrs. Schmitt, Craig Kemmler, Kristen Burns, Natalie Etergineo, and Laura Fitzsimmons.

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Continued From Page 1

the district will be providing temporary use of a school building to the New Image Drum and Bugle Corps, with the possibility of a more permanent arrangement.

The Board approved educational and civil service personnel items and also continued its policy update, including a revision to committee policy and adoption of regulations for committee operation.

The next regular meeting of the Board will take place on Wednesday, March 26, at 8:15 p.m. in the Administration Building.

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Hicksville Boy Scout Troop 172 and a large audience honored and inducted five Eagle Scouts in one Court of Honor, recently. The outstanding youths were recipients also of many other honors including Citizenship Medals and framed certificates from the Charles Wagner Post 421 of the American Legion. About to enjoy two fine celebration cakes are, left to right: Todd Putnam, Gary Condon, Jeffrey Zazzalo, Richard Evers, Americanism Chairman for the American Legion; John Montalto and Jules Garbus.

Legislative Forum Scheduled Mar. 12

The Hicksville Board of Education's Legislative Committee will host a "Legislative Forum" on Wednesday evening, March 12. Guests will include local Assemblymen Messrs. Fred Parola, Dan Frisa and Lewis Yevoli as well as a representative from Senator Levy's office. The Forum will focus on school finance and State aid issue.

Governor Cuomo is proposing a decrease in district state aid of \$600,000. Board members, Administrators, and residents are very concerned about this matter and have asked our Assemblymen to speak on this issue of vital interest to the entire community. After the guests' presentation, there will be a question and answer period. Coffee and cake

will be served, and those attending will have an opportunity to meet informally with guest Legislators.

The Forum will begin at 8:15 p.m. in the Board Conference room at the Administration Building on Division Avenue. All community residents are invited to attend and participate.

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and The Garden City News

The newspaper edition that helps discover new writers, new ideas
through input and special family features.

Friday, March 7, 1986



I Wouldn't Eat That
If You Paid Me

See Page 3



THE QUESTION OF THE WEEK

Do you think that ball club owners should have the right to require drug tests of players?



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4. Leave your name and telephone, or simply use a pen name. (your message can be anonymous)
5. Publishers reserve the right to edit, modify or omit any and all material.

Most Callers To Input Not In Favor Of 'Baby Doc'

Most callers to Input do not think that we should welcome "Baby Doc" Duvalier to the U.S. in answer to this question. "Will Haiti be better off without Duvalier? Should we allow him to take up residence here?" Here are some of the answers.

HAITI BETTER OFF

Yes, Haiti will be better off without "Baby Doc" but it will take many years before there will be a great change for the people. There is so little left there after Duvalier took out all of the resources he could carry. We owe him very little. He and his father were all out for themselves now he wants democratic countries to come to the rescue. I believe giving him asylum would be a mistake.

J.E.

FIXED EYE

No one knows at this time which way Haiti will go. I hope that the U.S. keeps a fixed eye on that country and should it start to be invaded by Marxists that we will do what we did in Granada. The only way we could consider taking Duvalier into this country would be if he would give an acceptable accounting of his wealth and give back much of it to Haiti. Actually in helping Haiti after it has been drained of its wealth will mean that the U.S. is financing Duvalier. We don't owe him anything.

J.R.

REWARDING HIM

Haiti will of course be better off without Duvalier. Any country is better off without a dictator. If Duvalier really was working to upgrade his people he would not have left with all that wealth. We cannot take him in because that would be rewarding him for his thefts from the treasury.

L.W.

NO RIGHT

Most people in Haiti will not be better off financially since Duvalier left and some trade may suffer just from the unsettled times on the island. But in the long run it cannot be debated that Haiti will be far better off without the tyrannical leadership of Duvalier. I think that if we take Duvalier here that it will be the wrong thing to do. He does not represent any of the values that we have in this country and therefore has no right to be given a permanent visa.

K.C.

NOT COMMUNIST

There does not seem to be any way to argue a case for Duvalier. He did little for the average citizen of Haiti and the island will be much better off without him. His only function of late is that the Communists did not get in while he was in power. If that should happen then perhaps things will be worse. But it is presently impossible to see which way things will turn.

E.D.

NOT OUR VALUES

Giving a deposed dictator a welcome to this country would mean that in some way he represents some of the values our country cherishes. I cannot find any way that this could be true. The people were kept ignorant, there was permanent military rule and few freedoms existed for the average person. I see no reason why we should worry about what happens to this man.

F.C.

NO WELCOME MAT

At the present time Congress is concerned with legislation dealing with our continued "hospitality" for illegal immigrants. Frankly, I take a dim view of such permissiveness and I hope that something is done soon to apply existing laws to correct the situation. With that in mind, I would be a hypocrite were I to endorse a welcome to Baby Doc Duvalier. I have been conscious of the Haitian problem ever since I visited Haiti many years ago when Papa Doc was in power at a time when his autocratic form of government was already depriving the people of their rights and substance. It is not our responsibility to try Duvalier for his misdeeds but it is not incumbent upon us to save him harmless from the laws of Haiti or perhaps those guarded by the World Court. But certainly, we should not allow him or perhaps invite is a better word, to take up residence here. I have handled the questions in reverse as I believe that my previous comments set the stage for the answer to the first part. Haiti will definitely be better off without Duvalier. After thirty years of repressive tyrannical government by the father and the son, there should be no question on that score but the people had better act quickly to fill the vacuum with responsible advocates of a true democracy deserving of the sympathy and support of the free world.

P.G.S.

OTHER ISSUES

DRUG TAMPERING

Not only should drug companies be forced to use tamper proof seals on their products but so should all food companies whose products are sold on supermarket shelves. In view of the latest Tylenol terrorism it is very possible for those same crazies to contaminate food products sold in jars and containers which are easily opened. Of course people should now be doubly cautious in examining any product purchased off a shelf for signs of tampering.

C.K.

TAX CITY WORKERS HERE

I'd like to know why Nassau and Suffolk doesn't tax payroll for people who commute from N.Y. City. I work in the city and have to pay city tax. I don't know why that's right.





DISCOVERY



I Wouldn't Eat That If You Paid Me

By Margaret Hartmann

How often have you heard people say, "I wouldn't eat that if you paid me"? Or turn around, "You couldn't pay me to eat that!"

I've said it myself, when face to face with some gourmet's mysterious concoction. As I grew older I vowed to put negativism and the Golden Arches behind me and venture into the world of gustatory pleasures.

The first test came when I had Thanksgiving dinner with some old friends. Lovely family. Mother, father, two sons and a daughter. Just before dinner the daughter disappeared into the kitchen. Her two brothers shook their heads and said, "I can't believe she does it." Meaning that their squeamish sister - who would howl like a banshee if a tiny ant crawled on her arm - was impatiently waiting for the turkey to come out of the oven so that she could claim that succulent area known as the part that went over the fence last.

Suddenly sister came to the kitchen door and called me. In the kitchen I found her chewing on a generous piece of turkey, drawing on the juices and making the most yum, yum, yummy sounds. I opened my mouth to say, "you couldn't pay me to eat that," but I couldn't say it because my mouth was filled with a piece of the turkey's posterior!

My next encounter as a gourmet's tool, was out at Montauk. We were five couples sitting down to a sumptuous shore dinner. One of the ladies said, "Whenever I come here I order oysters on the half shell." There were murmurs of disbelief and then the inevitable, "I wouldn't eat them if you paid me." The waiter set the oysters down before her and with nine pairs of eyes watching, this fastidious lady selected one, threw back her head and the oyster disappeared; as if drawn in by an angry vacuum cleaner.

"Anyone for oysters?" Her eyes settled on me. "How about you?" Meekly, I replied, "My mother told me never to eat oysters unless the month had an 'R' in it. This is August." She promptly blew that excuse away.

Somehow summertime, the surf and the sea air always exhilarates me and I feel daring. I reached over, took an oyster, opened my mouth, threw my head back, closed my eyes and that oyster went down faster than a roller coaster at Coney Island.

Then there was the time my husband came home from the office and told me that a very important customer, owner of a Japanese concern had invited us to his home for a Japanese dinner which he would prepare himself.

As we were leaving for the dinner, my son said, "How do you like your fish - dead or alive?"

The beauty and the glamour of Mr. Tariamura's apartment and the grace and charm of our host and hostess, did not erase the uneasy thoughts I was harboring about the raw fish.

Dinner began with delicious cups of Shirayuki - a very dry sake served warm. This was followed by small dishes of taste tantalizing foods. One dish, Mr. Tariamura explained was pregnant smelts. They were delicious - fried nice and crisp. How can you tell if a smelt is pregnant? I don't know. Then came the sushi - the raw fish. Was it dead or alive? I didn't ask. I stared at it and thought of my father, who when my mother put a dish of jello before him would say, "I can't eat

anything that moves." After once more scrutinizing the sushi, I picked up my fork and prayed, "Help me Lord, I'm doing it for the Company."

I thought that I would make sushi my last venture into the world of exotic foods - but I fell victim once again.

It was at a New Year's Eve party. I heard people around me saying, "You couldn't pay me to eat that." "What?" I asked, "is that?" That was a box of chocolate covered insects - cockroaches to be exact. They were a gift one of the guests found in his Christmas stocking. Feeling in the mood two martini's - eate - the owner of the treasured box of chocolates said, "I'll pay \$100 to anyone who will eat one of these chocolates. There was a deep silence. Then a small voice said, "I'll take your \$100." The voice was mine!

Like a prizefighter sitting in his corner listening to his seconds - I told myself, "You can do it." Mind over matter. Just imagine that you are eating a piece of Swiss chocolate. Now go to it.

The box was opened, so was my mouth. Two crunches, one swallow and \$100 was mine.

Napoleon had his Waterloo and I think that I am about to meet mine. Every winter we go out to Arizona to enjoy our family and friends, the warm sunshine and the Mexican food. Our destination is a little town 45 miles outside of Phoenix - north on Black Canyon Highway.

What do I like about this little town? It has a quiet stream, an abandoned copper mine, waiting to be explored, eerie, awesome mountains that are populated with hundreds and hundreds of tall green pines that give you the feeling that God is not too far away.

This little town does not have a doctor, dentist, lawyer or a fulltime clergymen.

Not too long ago Uncle Sam acknowledged its existence and gave it its own post office. It became Black Canyon City.

Since Arizona is filled with trees and mountains, the traffic on Black Canyon Highway just rushed on by.

No more! Now I'm told they are stopping! Have they built a better mouse trap? No they opened a new restaurant.

The other night my brother, the epicure, called from Arizona. "Sis," he said, "Don't wait for an airline low-fare special. Come out now. Black Canyon City just opened a new restaurant." (They only had one. A Mel's diner with a pseudo-western decor and all you can eat for \$3.95. "People," my brother said, "are driving 45 miles up Black Canyon Highway to eat their delicious Rock Oyster fries. Along with the oysters you get a cool beer for five cents. The Rock Oysters are crispy and fried 'til they are almost black."

"Where do you get oysters in Arizona?" I asked.

"Not oysters, rock oysters."

"There's a difference!"

"Rock oysters," he explained, when removed from a male cow, the cow becomes a steer. Argentina is the only other place they serve them."

Never, never, not for all the five cent beer in Arizona will I eat one of those.

P.S. Dear Ronny,

How about bringing a MacDonald's to Black Canyon City?

ABOUT THE AUTHOR

Mrs. Hartmann lives in Plainview. She has a wide interest in a variety of subjects and has written a number of previous stories for Discovery.

DINING GUIDE

Ristorante SAVINI

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READER RATINGS

YOU CAN BE A RESTAURANT CRITIC if you visit any of the restaurants selected for inclusion in this section—call WE 1-0027 at any hour and tell your ideas. We want you, the reader, to be our critic. Your message then can be printed in this space.

Q. Why in some restaurants do I have to sit there so long before the waitress gives me the check?

A. Well, the answer to your question is hard to define. It might be simply because the restaurant is so busy that the waitress hasn't time to add up the check. But at some of the better restaurants, you will never get a check unless you ask for it. In these establishments, they feel that the guest should decide how long they wish to talk or occupy the space after eating and only on rare occasions will they bring a check that has not been solicited and then with apologies.

Q. Some restaurants make a big thing over a lobster tank, but I think it is disgusting to have to kill these animals in order to get a meal. Why do they have these tanks?

A. The reason is simply that lobster has to be freshly killed to be eaten. The lobster tank lets the diner see that what he is getting is really fresh lobster. Possibly some squeamish people believe that the lobster tank should be somewhere else but most diners want to see the live lobsters and if you do not, you should be suspicious. They are killed instantly in boiling water.

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READER RATINGS



SPECIALTIES

The LaMarmite in Williston Park is one of the top restaurants on Long Island according to the ad you have. We will go along with that. We have been going to this restaurant on and off for some time. It is something special and spoils you for the many other "run of the mill" places.

One thing nice about LaMarmite is that it has several specialties of the house each day and they are genuine specialties. We have been disappointed elsewhere with the specials because they often turn out to be items that were made of leftovers. At LaMarmite we have to say that the specials are really "special".

Another fine point about LaMarmite is that you are given attentive service from the beginning with the valet car parking to the end of the meal. This is really a first rate restaurant. G.E.

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READER RATINGS

Q. Most restaurants seem to think it is necessary to play background music. Why is this done? Doesn't it inhibit conversation?

A. This is a matter of taste. Most people like music, provided it is unobtrusive, and they find it is an actual aid to conversation.

Q. One of my favorite Italian restaurants offers a big bowl of fruit at the end of the meal. My friends and I enjoy this light dessert very much. Not only is it delicious, it is also nutritious and low in calories! We do wonder, however, what is the correct way of eating a banana at the table.

A. First peel the whole banana. Then break off one bite-sized piece at a time and eat it with the fingers.

Is it proper to apply lipstick at the dinner table? W.C.

You don't do it in anyone's home. You may, however, apply lipstick and a dab of powder at a restaurant table. If you are traveling abroad, applying cosmetics at a restaurant table is often considered gauche. If you are with a party of Americans, on the other hand, you may wish to follow your own custom in the matter. It is wise to be discreet.

Q. Are restaurants allowed to serve you something else if you ask for "Coke" or "Coca Cola" and they do not serve it?

A. The answer is technically they are not. But many will say they only carry "Pepsi" or another beverage. But you should be able to know in advance and refuse something you did not order. At least the "Coca Cola" company probably would want it if that was.

And "Pepsi" will also if it is the other way around.

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THE NEW YORK TIMES, SEPTEMBER 15, 1985

- Florence Fabricant

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READER RATINGS



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Stella Ristorante

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READER RATINGS



TOP QUALITY

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The service was excellent. All in all I was pleased with Pappas and had a wonderful time. Pappas is easy to get to, it is located at 700 Willis Avenue, Williston Park. It's like no other seafood restaurant around. F.M.

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At No Price Increase
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- COMPLETE DINNER SPECIALS
- A SPECTACULAR SUNDAY BRUNCH
- HAPPY HOUR FROM 4-7 PM
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GALLERIA RESTAURANT
9 Nassau Boulevard, Garden City South
(516) 485-4848
(midway between Stewart Avenue and Hempstead Turnpike)

Cooking Corner



View from the top

By Charlyn Fargo

LOBSTER WITH NOODLES

BASIL AND CAVIAR

- 4 to 2 lbs. each live lobsters
- 2 ozs. clarified butter
- 2 ozs. chopped shallots
- 1 oz. fresh tarragon
- 2 fresh tomatoes
- 1 cup white wine
- 1/2 cup sherry
- 1/2 cup brandy
- 1 1/2 qts. heavy cream
- 2 ozs. fresh butter
- 2 ozs. chopped basil
- Salt and pepper to taste
- 1 lb. cooked fresh noodles
- 2 ozs. beluga caviar
- 2 peeled and chopped tomatoes for garnish

Steam lobsters for 8 to 10 minutes. Remove meat from shell and keep warm.

For sauce, chop lobster shells very small and place in saucier pan with clarified butter. Sauté 4 to 5 minutes; add chopped shallots, tarragon, 2 fresh tomatoes, wine, sherry and brandy. Reduce by two-thirds; add 1 quart heavy cream and reduce for 5 minutes.

Strain sauce in fine strainer, season to taste and keep warm.

In saucier, add to strained sauce, 1/2 quart heavy cream, fresh butter, basil, salt, pepper and noodles. Reduce until cream coats noodles.

Put noodles in center of platter, slice lobster meat in medallions and arrange around noodles. Cover with sauce. Add caviar on top of each medallion of lobster. Garnish with chopped tomatoes sautéed in olive oil.

Serve very hot.

RASPBERRY FEUILLETTÉ

- 8 ozs. puff pastry (purchase frozen and follow thawing instructions on package)
- Eggs beaten for egg wash
- Caramel sauce recipe follows
- 1 pt. fresh raspberries (strawberries may be substituted)

Roll out puff pastry approximately 1/2-inch thick. Cut into 4 1/2-inch squares. Brush with egg wash. Bake 20 minutes in preheated 425°F oven.

Remove pastry squares from oven and split each in half horizontally. Pour pool of caramel sauce on each serving plate. Place 1 pastry bottom on each plate and partially fill with chantilly cream (recipe follows). Top with raspberries. Garnish plates with additional raspberries. Place tops of pastries next to bottoms and serve.

CARAMEL SAUCE

- 16 ozs. (1 lb.) sugar
- cup water
- cup whipping cream

Cook sugar and water until brown and syrupy. Stir in cream and reserve, keeping warm.

CHANTILLY CREAM

- 1 cup whipping cream
- 1/2 cup powdered sugar
- 1/2 tsp. vanilla
- 1 tsp. kirsch

Whip cream until stiff. Fold in sugar, vanilla and kirsch. Reserve in refrigerator.

GRAND MARNIER SOUFFLÉ

- 3 large eggs, separated
- 1 oz. Grand Marnier
- Zest (pith-free peel) of one orange
- 3 1/2 ozs. sugar
- Powdered sugar

Combine egg yolks, Grand Marnier, orange zest and half of sugar in mixing bowl.

In another bowl, beat egg whites to soft peaks, then add remaining sugar and continue beating until stiff but not grainy. Fold whites into egg yolk mixture.

Butter and sugar 2 soufflé molds, each approximately 4 inches in diameter. Fill soufflé molds with batter. Level off tops and clean rims.

Bake in 450°F oven for 15 to 18 minutes. Sprinkle powdered sugar on top of soufflés and serve immediately.

BARLEY-STUFFED EGGPLANT ROMANO

- 4 lbs. uncooked quick barley
- 1/2 cup boiling water
- 1 medium eggplant
- 2 cups (10 ozs.) raw lean hamburger
- 6 lbs. each: chopped onion, bell pepper
- 1/2 tsp. each dried thyme, oregano, basil, garlic salt
- Pepper to taste
- 8 ozs. can plain tomato sauce
- 2 lbs. each breadcrumbs, grated Romano cheese

Stir barley into boiling water; simmer 10 to 12 minutes.

Meanwhile, cut eggplant in half lengthwise; remove pulp and dice into 1/4-inch cubes. Reserve eggplant shells.

Spray a large non-stick skillet with cooking spray; spread hamburger in a shallow layer. Brown meat over moderate heat, with no fat added. Drain and discard any melted fat.

Sir in diced eggplant, onion, bell pepper, herbs, garlic salt and pepper. Cook, stirring often, 6 to 8 minutes. Add tomato sauce; simmer another 5 or 6 minutes until mixture is thick. Mound mixture into eggplant shells and sprinkle with breadcrumbs and

cheese

Bake in a 350°F oven 25 to 30 minutes.

Makes 4 servings, 215 calories each.

TEX-MEX BARLEY CASSEROLE

- 16 oz. can tomatoes, broken up
- 2 cups boiling water
- 1 1/2 cups uncooked quick barley
- 8 ozs. tomato sauce
- 1 cup cooked (or canned, drained) kidney beans
- 2 onions, chopped
- 2 cloves garlic, minced
- 2 tbsps. raisins
- 2 tbsps. each: cumin seeds, chili powder
- 1/2 tsp. each: dried oregano, coriander seeds (optional)
- 1/2 cup shredded sharp cheddar cheese
- 1 oz. corn chips, crushed

Combine ingredients, except cheese and corn chips, in a casserole, and mix lightly. Cover and bake in a 350°F oven 35 to 40 minutes. Uncover; sprinkle with cheese and corn chips. Bake un-

covered 10 to 15 minutes more. Makes 8 servings, 255 calories each.

BAKED BARLEY

- AND MUSHROOM CASSEROLE
- 1 cup medium pearl barley
- 4 tbsps. butter or margarine
- 1 large yellow onion, peeled and minced
- 1 cup coarsely chopped mushrooms
- 3 cups chicken or beef broth
- 2 tbsps. salt
- 1/4 tsp. pepper

Preheat oven to 350°F. Stir-fry barley in 2 tablespoons butter in a skillet over moderate heat about 2 minutes until lightly browned; transfer to an ungreased 1 1/2-quart casserole.

Sauté onion in remaining butter 5-8 minutes longer; add to casserole. Mix in all remaining ingredients, cover, and bake about 1 1/2 hours until barley is tender, stirring now and then. Fluff with a fork and serve as a potato substitute.

Makes 4 to 6 servings.

From "The New Doubleday Cookbook," by Jean Anderson and Elaine Hanna.

After Work Gourmet



Grilled shrimp with garlic hollandaise

By Paul Benson and Evander Preston

COMBINED COOKING AND PREPARATION TIME — APPROXIMATELY 25 MINUTES

Until fairly recently, fresh shrimp was available only in coastal areas and in specialty seafood markets in the larger cities. Today, because of increased popularity and more efficient shipping, good quality fresh shrimp has become much easier to find, year-round, even in inland portions of the United States — so shrimp lovers don't have to wait for a visit to the coast to enjoy their favorite crustacean.

Our recipe for today is for a simple but especially delicious way to prepare shrimp. The jumbo shrimp in the recipe are somewhat more expensive per pound than the smaller sizes. Four to six of these outsize shrimp make a satisfying portion, though, and the big shrimp lend themselves to a variety of beautiful presentations. When we prepared the dish recently, eight of the shrimp we used (big, even by "jumbo" standards) weighed 12 ounces. If the shrimp you buy are smaller, you will want to increase the number of shrimp per serving — as a rule of thumb, 6 ounces of peeled, headless shrimp make a good portion.

Rice makes an excellent accompaniment for the shrimp and hollandaise sauce. If you want a bit of

hollandaise for the rice, increase the sauce recipe by half. Other vegetables that go well with hollandaise — such as asparagus, broccoli and cauliflower — are also good choices to serve with this dish.

Grilling the shrimp on a very hot griddle, after tossing them in a lemon juice-olive oil mixture, gives them an especially pleasing flavor, and one very different from the usual boiled or broiled shrimp.

Many cooks seem to avoid preparing their own sauces — maybe because they're afraid that they won't turn out well. Today's recipe for garlic hollandaise is very quick and easy to prepare. The dry mustard and cayenne give it a bit of spiciness, and the garlic brings out the flavor of the shrimp very well. If you like tangy sauces, add a bit of extra cayenne and dry mustard to the sauce.

GRILLED SHRIMP WITH GARLIC HOLLANDAISE

- 8-12 jumbo shrimp
- 1 1/2 tbsps. lemon juice
- 1 1/2 tbsps. olive oil
- Salt and pepper to taste

Shell and devein shrimp, leaving tails on. Rinse under cold water and pat dry on paper towels. In fairly small bowl, mix lemon juice, olive oil, salt and pepper. Toss shrimp well in mixture.

Heat griddle or heavy cast iron

Continued On Page 11

skillet over high heat. When griddle is hot, grill shrimp until browned on both sides (2 to 3 minutes per side).

Serve with individual bowls of garlic hollandaise (recipe follows) for dipping.

Serves 2.

EASY GARLIC HOLLANDAISE SAUCE

4-6 cloves garlic, minced
2 tbsps. fresh lemon juice
4 egg yolks
1/2 tsp. salt
1 pinch white pepper
1 pinch cayenne
1/2 tsp. dry mustard
1 stick unsalted butter

In blender or food processor blend garlic, lemon juice, egg yolks, salt, pepper, cayenne and mustard. Melt butter in small skillet or saucepan until bubbling (it must be bubbling or hollandaise will not thicken).

With blender running on medium or high speed, slowly add hot

butter in thin stream. Serve hot. Makes about 1/4 cup.

NOTE: For thicker hollandaise, or to reheat, sauce may be placed over hot water in a double boiler.

BARLEY PILAF

2 tbsps. salad oil
1 small onion, finely chopped
1 cup pearl barley
1 can (10 1/2 oz.) condensed beef broth or chicken broth
1 1/2 cups water
1/4 tsp. salt
1/4 tsp. pepper

In 2-quart saucepan over medium-high heat, in hot oil, cook onion until tender. Stir in barley. Cook until barley is golden brown, stirring constantly.

Stir in remaining ingredients. Heat to boiling. Reduce heat to low. Cover; simmer 1 hour or until barley is tender and all liquid is absorbed. Yields 3 1/2 cups.

From "Campbell's Great American Cookbook."

microwave magic



Super sandwich ideas

By Desiree Vives

Bored by an endless succession of cheese, bologna, tuna and peanut butter sandwiches? No wonder!

Break the routine: Put your microwave to work to create a variety of tasty sandwiches. There's more to life than bologna.

If your family brown-bags it often, why not microwave a quick meat loaf for use in sandwiches?

Micro-cook chicken or turkey to slice into your own deli-type sandwiches. Or chop into cubes and use in your favorite chicken salad recipe.

A sandwich should be nutritious as well as good-tasting. Use fresh garnishes: lettuce, sprouts, sliced tomatoes, cucumbers, etc. Use whole-grain breads for more nutrients and fiber, and to cut down on salt, leave out the pickles.

Butter, mayonnaise and cheese pack a surprising number of calories — a fact to be remembered if you're watching your weight.

Sandwiches aren't just for lunchtime. Today's Denver Sandwich would make a satisfying breakfast, brunch or light evening snack. Cheesy Joes or Pita-Beef Pockets are just as good at dinnertime as they are for lunch. (Cheesy Joes tend to be sloppy, so set out plenty of napkins!)

With your microwave's help, and a bit of creativity, sandwich boredom can be ended in your lifetime.

DENVER SANDWICHES

1 tbsp. butter or margarine
1/4 cup each minced onion and green pepper
3 large eggs
3 tbsps. milk
1/4 tsp. each salt, pepper and dry mustard

1/2 cup finely chopped cooked ham
4 slices bread, conventionally toasted
Tomato ketchup (optional)

Place butter in small (1/4-quart) glass baking dish. Microwave at HIGH (100 percent power) about 30 seconds, to melt.

Stir in minced onion and green pepper. Microwave, uncovered, at same setting, 2 to 3 minutes. Vegetables should be tender.

In small bowl beat together eggs, milk, salt, pepper and dry mustard. Stir into onion mixture with ham.

Microwave, uncovered, at MEDIUM (50 percent power) 2 1/2 to 3 1/2 minutes, stirring and rotating dish every minute. Eggs should be still moist, but set.

Cover and let stand 1 to 2 minutes. Cut into 4 equal portions and serve atop toast. Serve with ketchup, if desired.

Makes 4 open-face sandwiches.

CHEESY JOES

1 lb. ground beef
1/2 cup each minced onion and green pepper
1 clove garlic, minced
1 (6 oz.) can tomato paste
1/2 cup water
1 tsp. mild chili powder
1/4 tsp. each ground cumin and black pepper
6 hamburger buns
2 cups shredded cheddar cheese

Crumble ground beef into 2-quart glass casserole; add minced onion, green pepper and garlic.

Microwave, uncovered, 6 to 7 minutes on HIGH (100 percent power), stirring every 2 minutes until meat is no longer pink. Use back of spoon to breakup meat chunks.

Stir in tomato paste, water, chili powder, cumin and pepper. Cover and microwave 7 to 9 minutes on HIGH, stirring every 3 minutes until mixture is heated through.

Sprinkle half of shredded cheese on bottom halves of hamburger buns. Top each with generous spoonful of meat mixture, then sprinkle with remaining cheese.

Serve immediately.
Makes 6 sandwiches.

PITA-BEEF POCKETS

1 cup plain yogurt
1 tbsp. minced fresh parsley
1 tbsp. lemon juice
1/2 tsp. dried dill weed
1/2 tsp. dried mint
1 1/2 lbs. lean ground beef
2 cloves garlic, minced
1 (8 oz.) can stewed tomatoes, chopped
1/4 tsp. each thyme and black pepper
4 individual loaves pita bread
1 1/2 cups shredded lettuce
1/2 cup crumbled Feta

cheese
1/2 cup sliced cucumber
1/2 cup thinly sliced onion rings

In small bowl combine yogurt, parsley, lemon juice, dill weed and mint. Stir well to blend, cover with plastic wrap and refrigerate.

Crumble ground beef into 2-quart glass casserole. Add minced garlic, cover, and microwave 8 to 9 minutes on HIGH (100 percent power), stirring every 3 minutes. Meat should no longer be pink.

Stir in stewed tomatoes, thyme and pepper. Cover and microwave, at same setting, 5 to 6 minutes longer, stirring twice, until mixture is heated through.

Slice top third from each loaf of pita bread (reserve for another use, if desired). Fill each pocket with hot meat mixture.

Serve on individual plates setting out chilled yogurt dressing, lettuce, Feta cheese, sliced cucumber and onion rings as garnish. Serve immediately.

Makes 4 sandwiches.

Vegetarian View



By Diane Savage

LENTIL-CHEESE SQUARES WITH TOMATO SAUCE

1 cup raw lentils
1 cup shredded cheddar cheese
1 tbsp. tomato paste
3 eggs
2 tbsps. chopped fresh parsley
1 tsp. Worcestershire sauce
1/4 tsp. pepper
4 medium-size ripe tomatoes, chopped
1 cup chopped onion
3 tbsps. butter or margarine
1/2 cup water or vegetable broth
1 tbsp. tomato paste
1/2 tsp. dried leaf oregano, crumbled
1/4 tsp. each salt and pepper

2 stalks celery, thinly sliced
1 large eggplant
3 medium zucchini (about 1 lb.)
3 cloves garlic, minced
1 tsp. grated lemon rind
3 large ripe tomatoes, peeled and chopped, or 1 1/2 lb. (12 oz.) can tomatoes, drained
1 tsp. dried basil
1/4 tsp. each salt and pepper
1/4 cup grated Parmesan cheese
1/2 cup sunflower seeds

Heat oil over medium-high heat in large skillet or Dutch oven. Sauté onion, green pepper and celery, stirring frequently, about 10 minutes. Vegetables should be just tender.

Cut eggplant into 1/4-inch cubes. Slice zucchini 1/4-inch thick. Add to skillet with garlic, lemon rind, tomatoes, basil, salt and pepper. Continue cooking over medium-high heat, stirring often, about 10 minutes longer, until eggplant is tender.

Sprinkle with Parmesan cheese and sunflower seeds. Lower heat to simmer and cook, uncovered, without stirring, about 5 minutes longer, or until cheese melts.

Serve hot or at room temperature.

Serves 4 to 6.

In medium pot soak lentils 2 hours in hot water, then boil in same water until tender, about 1 1/2 hour. Drain.

Mix lentils with shredded cheese, tomato paste, eggs, parsley, Worcestershire sauce and pepper.

Preheat oven to 350° F.

Turn mixture into well-oiled 8x8-inch square baking pan and bake in preheated oven 30 minutes, until heated through and golden brown on top.

Meanwhile, make sauce. Combine chopped tomatoes, onion, and butter in medium frying pan. Sauté over medium-high heat 5 minutes, stirring often.

Stir in remaining ingredients, reduce heat and simmer 15 minutes.

Cut baked lentil-cheese mixture into squares and serve with sauce.

Serves 4.

BATATOUILLE

1 cup olive oil
1 large red onion, minced (about 1 cup)
1 green pepper, seeded and chopped



Here's How

By Gene Gary

Q. We are planning to do a major remodeling job on our kitchen. This will include rebuilding kitchen cabinets and we are planning to do much of the work ourselves. Can you recommend the best type of material to use as countertops? I want something durable and easy to clean. — A.T.

A You have a number of good choices in today's market. Each type of surface has advantages and disadvantages, some are easier to install than others and some are more expensive than others.

Briefly, let me describe some of the advantages of the most popular:

One of the most durable is a newer product manufactured by DuPont, a synthetic marble called Corian. It is durable, water resistant, heat resistant, non-porous and easy to clean. Blemishes and scratches can be sanded out. It is installed with woodworking tools, but installation can be tricky, particularly in making cuts where cracks can occur.

Plastic laminate is very versatile. It comes in a wide range of colors, textures and patterns. Laminate is durable, easy to clean, water resistant and relatively inexpensive. With the right tools you can install it yourself. Be sure to purchase a quality grade for longer durability. Laminate can scratch, scorch, chip and stain, and it's hard to repair, although there are some newer repair kits now available to cover minor scratches.

Stainless steel is used in many commercial kitchens. It is particularly good in areas of the kitchen where you use water a lot. Stainless steel is waterproof, heat resistant, easy to clean, seamless and durable. Drawbacks include the cost of stainless, which is expensive. You can not cut on it or you will damage both the countertop and your knife. Stainless tends to show water spots unless you wipe it meticulously after each use.

Wood is still a popular choice. It is practical and easy to install, although it is harder to keep clean than non-porous materials. It should be sealed with mineral oil on both sides when installing to prevent warping.

Q. During these past heavy rains, water has been cascading from the rooftop down the side of our home and leaking inside. Is there any way I can correct this problem? — R.J.C.

A If the water is actually cascading down the sides of the building, it sounds like the gutters on the roof are not extended far enough beyond the building to carry the rainwater away from the exterior walls of your home. It is likely that the gutters are secured directly to the building instead of to an extended roof eave.

You can extend the roof to create an adequate eave. First remove the current rain gutters. Next secure a double thickness of 2-by-6-inch lumber to the existing fascia board, which is the band of wood between the top of the exterior wall and the projecting eave.

Next add roofing shingles (matching the rooftop finishing used on your current roof) to cover the new extension. Reattach the gutters. This additional overhang should prevent water from cascading directly onto the house, correcting the leaking and staining problem.



By Robert Wallace, Ed.D.

Dr. Wallace: Both of my older sisters were allowed to date at age 15 and both were pregnant before their 16th birthdays. I will be 15 in two weeks but my mother will not allow me to date until my 17th birthday. I think this is unreasonable and a stupid rule. I'm me and my sisters are who they are.

Dr. Wallace: I am 15 and the oldest of four sisters. My problem is that I always feel depressed and I don't know why; I have a loving family and get good school grades.

I've considered suicide and to tell you the truth, I've even tried and it almost worked. My parents had gone out for the evening and I again was suffering depression so I took a bunch of my mother's sleeping pills. All they did was make me groggy. In fact, my parents are not even aware that I tried to kill myself.

How can I convince Mom to let me date when I'm 15? I have no one in mind; I just want the freedom to know I can date if the occasion arises. Am I right in my thinking? — Patsy.

Patsy: You are. You must be judged by your actions, but you can understand Mom's reasoning. She is reacting from experience.

Instead of asking for a "dating at 15" privilege, have a nice, pleasant conversation with Mom and explain the differences between your sisters and you. Try to encourage Mom to re-evaluate her thinking about her "dating at 17" edict.

If she will allow another discussion on the subject in three months, you have made a good start toward your goal. In those three months, do all you can to show your maturity.

If Mom refuses to budge on the "17" rule, seek outside help from a trusted adult who will speak to Mom on your behalf.

Dr. Wallace: What happened to the dinosaurs? Why did they all die?

Please answer my questions. If you do, I'll get an extra credit A. — Mike

Mike: This puzzle still hasn't been solved. Many scientists believe that the huge creatures disappeared because the Earth's climate changed.

The theory is that the warm, swampy lands where they lived grew dry and cold. They couldn't find enough to eat because the water plants began to disappear. The dinosaurs grew weak from hunger, and they suffered even more because they were so big they couldn't crawl into caves for shelter. Gradually, the dinosaurs all starved to death or died of the cold.

This is but one theory. Visit your local library and you will read about other theories. Probably no one will ever know exactly what happened, but scientists agree on one main idea: The animals didn't change, it was the world around them that did.

Dr. Wallace: I am 15 and the oldest of four sisters. My problem is that I always feel depressed and I don't know why; I have a loving family and get good school grades.

I've considered suicide and to tell you the truth, I've even tried and it almost worked. My parents had gone out for the evening and I again was suffering depression so I took a bunch of my mother's sleeping pills. All they did was make me groggy. In fact, my parents are not even aware that I tried to kill myself.

I do think that I should tell them, but I'm afraid to. Actually, I'm more depressed than ever. The only person who knows about my depression is my best friend and she says it's normal to be depressed at times. But I don't feel normal.

Please help me. — Nameless

Nameless: Everyone feels blue or down occasionally, but prolonged periods of depression are not normal. You need professional care immediately.

Please tell a trusted adult (preferably your parents, but if you can't talk with them, talk with a teacher, doctor, clergyman or a law officer) immediately because you can be helped. The American Psychiatric Association says that up to 90 percent of all depressed people can be effectively treated, but that most sufferers never seek help.

Medication and psychotherapy are excellent treatments that produce positive results.

You can be helped. Please write to me in a week and let me know whom you informed and how things are progressing. Also, will you please enclose your name and address so we can correspond? I really care about you.

Dr. Wallace: I am 17 and live with my mother and father who adopted me at birth. I love my adoptive parents and have no desire to discover my birth mother. I do visit a counselor and he wants me to find my birth mother's identity because "it could be useful later in life."

I talked this over with my mom and dad and they think I should do what my counselor advises, but they are not pushy about it. What do you think? — Tammy

Tammy: It's your life and your decision should be honored. There is plenty of time in the future to devote to this project if you should change your mind.

Mainly for Seniors

By Leonard J. Hansen

How do you produce added income if you retire too early? Will you be hit with added taxes if you sell your home? How can you understand the new Prospective Payment System of Medicare? How can you save on the travel you want to take? You've asked the questions and this column has the answers for mature adults.

Q. I live on \$406 a month, not enough to pay my bills. I feel now that I retired too young (at 62) and have been trying to find a job for six months.

I have worked in a tailor shop all my life, but my former employer says that they have no jobs open. I have also tried to get a job in a restaurant.

What do you suggest? — V.B.

A Many people do not plan for retirement and therefore are not aware of what their income and needs will be in retirement. Ideally, this planning should start in the 50s and no later than age 60. This advance thinking and planning can be a lifesaver financially as well as emotionally in the transition into a delightful retirement or semi-retirement.

In this case, you can still achieve a most positive solution. Make a list right now of your skills and your experience. Identify also what you enjoy doing and what you'd like to avoid having to do.

There can be other tailor shops who would have an opening for an experienced professional — or there might be allied fields such as upholstery or clothing shops that might have opportunities.

Check your newspaper's classified ads for help wanted, keeping in mind your listed skills, interests and abilities.

As an alternative, and if you have the skills, consider establishing your own tailoring or clothes alteration service — serving individuals and small stores which sell clothing but do not have their own tailoring staff. If this makes sense, contact SCORE (Service Corps of Retired Executives) office of the federal Small Business Administration and ask to gain the counsel from a retired executive to test the idea of your own business. The service is free.

You can produce added income to meet your needs and desires — up to \$480 per month (\$5,760 per year) if under 65, up to \$650 per month (\$7,800 per year) at age 65 or over, or any amount if age 70 or over — before any cutback in your own Social Security benefits.

Q. The house I lived in for 20 years was left to me by my landlady upon her death in November 1980. I sold the house in January 1985 for \$63,000. I am 66, married and retired.

Will this sale affect my income tax for 1985, or should the \$125,000

capital gains exclusion for senior citizens be effective here? — D.M.

A There is, by current federal law, a one-time capital gains exclusion for adults age 55 and over who sell their residences, when they have lived in and owned them for three of the five years prior to the sales. This home sale would appear to qualify for such exemption — that is, if you need it.

If the value of this particular property has not appreciated since the time of its inheritance there might be little or no tax implication at all. If of small tax implication and if you intend to buy yet another residence, you might want to skip invoking the capital gains exclusion — as it is for one time use only — and save it for your next home purchase and sale.

Take this question to your accountant or qualified, professional tax preparer to research and advise.

Q. I am confused about the newfangled payment system by Medicare, and need to understand it before I go in the hospital. Where, how do I find out? — N.T.

A The "newfangled" method is the Prospective Payment System, an averaged level set payment of hospitals and medical practitioners for specified illnesses or procedures. The system has as many critics as it does boosters — but that might be assumed when there is a major change in any long-established procedure.

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Oh Holy St. Jude, Apostle and
Martyr, great in virtue and rich in
miracles, near kinsman of Jesus
Christ, faithful and intercessor of
all who invoke your special
patronage in time of need, to you
I have recourse from the depths of
my heart and humbly beg to whom
God has given such great power,
to come to my assistance. Help me in my
present and urgent petition, in return I
promise to make your name known and cause
you to be invoked. St. Jude, pray for us all
who invoke your aid. Amen. Say 3 Our Fathers, 3 Hail Marys, 3 Glorias. Say for 9 consecutive days. Publication must be
promised. This novena has never
been known to fail. Thank you for
answering my prayers. M.C. hml

NOVENA TO ST. JUDE

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promised. This novena has never
been known to fail. Thank you for
answering my prayers.

HOLY SPIRIT YOU WHO
solve all problems, who fight all
roads, so that I can obtain my
goals. You who give me the divine
gift to forgive and forget all evils
against me and that in all
instances of my life you are with
me. I want in this short prayer to
thank you for all things and to
confirm once again that I never
want to be separated from you
ever in spite of all material
illusions. I wish to be with you in
eternal glory. Thank you for your
mercy towards me and mine. Say
for 9 consecutive days after which
the favor requested will be granted
even if it appears difficult.
This prayer must be published
immediately. Thank you Holy
Spirit.

Decor Score

By Barbara Hartung

'Stretch' draperies to fit new windows

Q. I have moved from an apartment into a larger house and have a problem in converting my floral draperies.

I want to keep the draperies because they are new and match my sofa. The length is adequate but they are not wide enough for the windows.

I have tried to get more fabric but it is no longer available. What options do I have? — K.T.M.

A. Why don't you use bands of a solid color fabric that either is the background color of your fabric or is one color taken from your fabric. You can edge the draperies with that if you need only a few inches.

Or you can split your existing draperies and insert wide panels of the contrasting fabric.

To add an even nicer finishing touch, create a window shade or a Roman blind from the plain fabric. Then you can control light and privacy with the shade and use the draperies purely for decoration at each side of the window.

Q. I admire all the rose and pale peach interiors I see in housing magazines with their quiet and serene atmosphere. While I think the result is beautiful, I prefer bright colors, like red. But red seems to be out of style — or is it?

Will I be able to find furnishings for my home if I choose to decorate with liberal amounts of red? — Y.M.

A. Yes, you certainly should be able to find lots of any color with which you should choose to decorate. Regardless of what the latest fad may be, you should have what seems most exciting to live with.

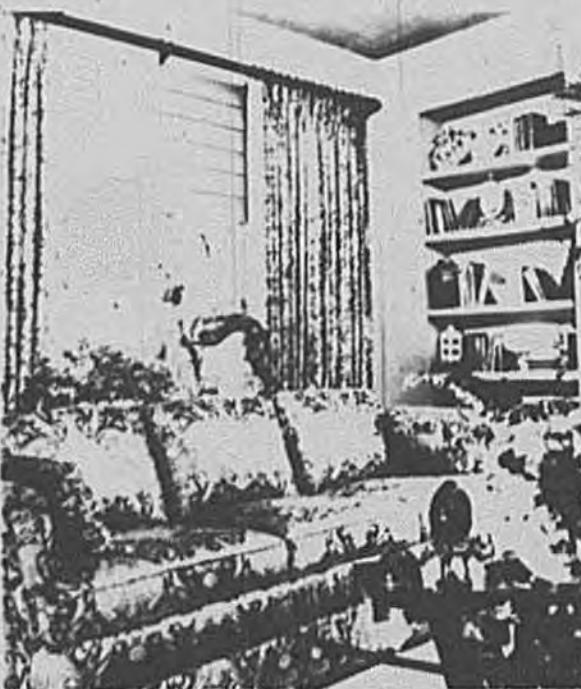
Most of us cannot afford to follow the dictates of fads in our homes, and we probably wouldn't want to even if we could. So use red, since that's your favorite color.

Red is available in so many varieties, so consider what kind of red you want. There are tomato, fire engine and cherry reds, among others. They are extremely handsome when combined with black, white, gray and camel, just as they are in fashion apparel.

Q. I have a very tired guest room that needs something. It has a twin bed, small upholstered chair, end table and chest.

The walls will be cream and the carpeting a light yellow. What should I use for a bedspread color and for curtains? The room is very small but filled with lovely north light. — T.B.

A. You have a good start with



CLEVER TWIST — Dramatic paisley print on sofa is repeated on draperies. Plain color banding widens draperies and is used in Roman shade behind draperies to tie effect together. Fabrics from John Wolf

cream walls and pale yellow carpeting. Look for bed coverings in a lovely yellow, cream, pale orchid and green floral print. Mount your bed with a comforter, dust ruffle and pillow shams of this print.

Use cream lace curtains at the windows with laminated shades of

the matching print underneath. Buy an extra matching sheet for laminating purposes. Extra sheet fabric also can be used for skirting a table, fashioning a screen or upholstering your chair. This should give your room a lift.

The World's Most Beautiful Grandchildren



Una Marie is the big sister, who also plays the piano. Kimberly Paula is the little sister. The proud parents are Elaine and Leonard Piccolo, residents of Williston Park for ten years.

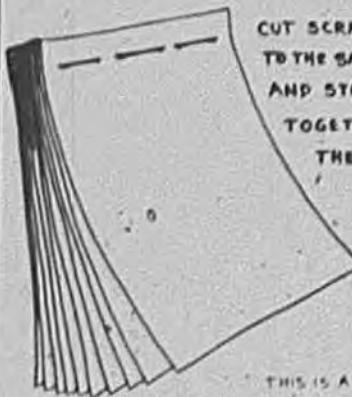
We are the proud grandparents, Mr. and Mrs. Gabriel Tessar of Deer Park and Mr. and Mrs. Gaspare Piccolo of Bayville.

Putterin' Pete

By FIVE

IF YOUR FAVORITE PUTTERER DOESN'T HAVE A LEATHER HAIL-APRON OR TOOL BAG, YOU MIGHT CONSIDER SUCH A GIFT FOR BIRTHDAY OR CHRISTMAS. YOU COULD NOT GIVE ANYTHING MORE USEFUL. THERE ARE MANY SIZES AND SHAPES AVAILABLE FROM LUMBER AND HARDWARE STORES. ADVANTAGES OF USE IN TIME AND ENERGY SAVINGS ARE OBVIOUS.

MAKE YOUR OWN NOTE PADS!



THIS IS A GOOD WAY TO RECYCLE "JUNK MAIL." ANY PAPER, CLEAN OR ONE SIDE CAN BE USED.

— 1984, SURVEYED BY MURRAY HARDING, ORILLIA HERALD

RECYCLING

JUNIOR EDITION

PENCIL



CARTOONIST'S TIP: IF YOU WANT A CHARACTER TO SING OR YELL LOUDLY DRAW THEIR MOUTHS REALLY LARGE. THEN DRAW EYES AND EYE BROWS TO SHOW HOW THEY FEEL. TRY IT OVER HERE!

Aunt Tilly's Corner

Last week I mentioned the old saying that if March comes in like a lamb (with mild weather) it will go out like a lion (with harsh weather). So I was very careful to notice the weather last Saturday when the month began. The weather, I can report, was mild. It will really be interesting to notice whether the last day of March, which will be Tuesday, March 31, will have harsh weather!

We'll have to wait and see whether this old saying comes true!

Aunt Tilly

P.S. This week's coloring contest winners are Elizabeth Manna and Robert Wilson. Congratulations to both of you!

RULES

BOYS AND GIRLS

Here is your chance to win One Dollar (\$1.00) to spend or to save.

Here's all you have to do:

1. Contest is open to children 4 to 12 years of age.
2. Entries must be received by Friday, March 14, 1986.
3. Pencils, watercolors and crayons must be used on the above.
4. Decisions of the judges will be final.

Mail your entry (just clip out cartoon) to this newspaper at:
105 Hillside Avenue
Williston Park, N.Y. 11596



Points on Pets

By R.G. Elmore, D.V.M.

Q. Though our neighbors recently purchased a llama for their children, they do not seem to know very much about the animals.

How large are mature llamas? When do they reach sexual maturity? How long do they usually live?

Anything you can tell us regarding llamas will be appreciated — we are not sure we want one for a neighbor.

A. Llamas are interesting animals, indigenous to Bolivia, Peru, Chile, Argentina and Ecuador. Though relatively rare in the United States, they are not an endangered species.

Mature male llamas usually weigh between 300 and 500 pounds, mature females between 200 and 400 pounds. At birth, they weigh between 20 and 30 pounds.

The normal life span of llamas is between 15 and 20 years. Male llamas reach sexual maturity at 30 to 36 months of age, females much younger — between 14 and 16 months of age.

The period of pregnancy is between 335 and 350 days. Usually only one young is born during each pregnancy and most females wean their young at about 6 months of age.

Anatomically, llamas have some characteristics similar to horses and some similar to cows. They are ruminants, having four compartments to their stomachs like cows and sheep and are susceptible to most of the bacterial, parasitic and viral diseases of

cows and sheep.

In the wild, llamas eat lichen, herbs, bark, leaves and grasses. In captivity they are usually fed grass hay.

Llamas have split hooves. Each foot has two toenails that grow continuously and must be kept trimmed even with the bottom of the foot.

Disturbed llamas signal aggression by laying their ears back and by snorting and clicking. Many of them hum and screech. Angered llamas often spit their foul-smelling cud.

It is common for bottle-raised male llamas to be very difficult to handle after reaching maturity, trying to dominate humans by charging, kicking and spitting.

Llamas are used as pack animals in many countries. They can easily carry up to one-third of their own body weight. Spinners and weavers often use llama wool in their crafts.

Although prices vary greatly, males usually are worth approximately \$1,000 and females sell for approximately \$10,000.

Although llamas are domestic animals, they should generally be regarded as livestock. Subdivision codes and regulations should be examined before investing in one.

Additional information can be obtained from your local library.

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Call 931-0012 • 294-8900 or 746-0240 for more information.