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Friday, November 18, 1988

OLM School Earns National Honor



Oyster Bay Town Supervisor Angelo A. Delligatti, third from right, presents a citation to Our Lady of Mercy R.C. School in recognition of its being given the 1957-85 Excellence in Education Award by the U.S. Department of Education. The Supervisor, along with Town Councilmen Kenneth S. Diamond, back, and Thomas L. Clark, right, and Town Councilmens Ann R. Ocker, second from right, attended a special ceremony marking the event. Also on hand were Mr. and Mrs. Frank Petrusielio (holding a Nassau County proclamation), whose children attend the achool; Reverend Msgr. James Boesel, pastor of Our Lady of Mercy Church; Sister Mary Joanne, principal; and student Brad Stalzer, who accepted the Town's citation.

Motel Clerk Robbery In Hicksville

Two armed white males robbed a clerk at a Hicksville Motel of \$850 at 11:20 p.m. Nov. 9.

The two suspects, armed with automatic handguns, confronted the clerk, Michael Thomas, at the Hicksville Motor Lodge, 249 Duffy Avenue, Hicksville and demanded the receipts. After getting the money Thomas was forced into a back office and the suspects fled in an unknown manner and direction.

No injury was reported and the two suspects were described as being in their twenties, one 5'6" and the second 5'9".

Art Society Plans December Meeting

By Linda Carpenter

The Independent Art Society will meet on December 5 at 7:30 p.m. at the Hicksville Public Library Community Room. 169 Jerusalem Ave. The meeting will feature guest demonstrator. Jim Ford who will enlighten us all as to his own inimitable style of watercolor painting. From Roanoke, Virginia, Jim attended the Ringling Art School, Sarasota, Pl., Grand Central Art School, N.Y.C., Art Students League

Cake Sale A Success

Election Day Cake Sale at Burns Avenue School was a big success and we would like to thank everyone for the cake, cookie and cupcake donation. Thanks to everyone who helped. N.Y.C. and School For Art Studies, N.Y.C. His teachers include some of the most prominent in the field. His works have been in many fine shows across the country and he has won numerous prestigious awards. Jim has been an art director in New York City for over twenty

With his impressive list of qualifications this promises to be an informative and exhilarating demonstration. Everyone is welcome to attend.

Book Fair At Burns

Come One Come All! Book Fair Burns Avenue School, Books for all ages. November 14 - 18, 10 a.m. - 3 p.m.

This Issue

This issue is complete in three sections.

The first section contains all of the local news and photos for the week.

The second part is a very special Food and Home Entertaining Guide prepared especially for the coming holiday season. It contains local advertising and helpful editorial information. This edition is just one of 15 special sections included at no extra cost to subscribers.

The third section is Discovery Magazine which contains something for the entire family columns, restaurants, antiques and children's features. Discovery is a regular feature magazine of this newspaper.

Early Deadline

Due to the Thanksgiving Holiday next Thursday, deadlines for the November 25 Edition will be Monday, November 21 by 5 p.m. for news, photos and display advertising. Classified advertising will be accepted until 12 noon on the same day.

Regular deadlines will resume for the December 2 edition. Thank you for your cooperation,

Tree Management Concerns Town Officials

In an effort to ensure the ongoing and effective care and preservation of Oyster Bay's tree resources. Town Supervisor Angelo A. Delligatti today announced the establishment of a Town of Oyster Bay Tree Management Commission.

"Trees add immeasureably to the quality of life in our community," said the Supervisor. "They add value and comfort to our homes, soften the appearance of industrial and commercial areas, and provide our streets and highways with an aesthetic character that makes walking and driving more pleasurable." According to Supervisor

According to Supervisor Delligatti, it will be the responsibility of the five-member Tree Commission to study, investigate and make recommendations to the Town Board concerning the care and presevation of trees and shrubs in parks, along streets and in other public areas. "The Commission may also be ralled upon by the Town Board to investigate and make findings and recommendations upon any special matter or questions within the scope of its work," said the Supervisor.

The Tree Commission, as created by a Town Board resolution approved on November 15, consists of the following members: the Iown Supervisor or his/her designee; the Commissioner of the Department of Public Works or his/her designee; the Commissioner of the Department of Parks or his/her designee; a member of the Town Board; and the Town's Public Information Officer.

"We look forward to the Tree Commission's efforts towards the present and future protections and nurture of our Town's trees,," added Supervisor Delligatti.

WaterSavingTechNeeded In ResourceRecoveryPlan

The Final Environmental Impact Statement (FEIS) for a proposed resource recovery facility reflects a change in technology to meet Oyster Bay Town Supervisor Angelo A. Delligatti's demand that water consumption at the plant be drastically reduced.

In addition to adopting an FEIS with water-vaving technology, the Town Board also approved Supervisor Delligatit's recommendation that the public be given triple the required comment period to review and comment on the FEIS. "The Town Board unanimously agreed that our residents should be given 30 days instead of the State recommended 10 days to examine and comment on this massive document," Delligatti said, Therefore, written comments will be accepted by the Town Environmental Quality Review Commission until December 15, 1988.

"Building a resource recovery facility to be part of our garbage disposal system is a major undertaking and cannot be considered lightly," Delligatti noted, "The FEIS, which addresses all of the comments and concerns brought to the Town Board's attention during the public hearings on the Draft'Environmental Impact Statement (DEIS), is almost 3,000 pages in length. We cannot expect anyone who is interested in the project to digest this material within the prescribed 10 day comment period. That is why I recommended to the Board, and they acted to extend the comment period for an additional 20 days beyond what is recommended by the State."

The FEIS reflects a number of major changes which occurred as a result of Supervisor Delligatti's concerns and the comments offered by individuals at the day and evening public hearings.

In the original document a wet/dry cooling tower was proposed as part of the system design. This feethnology would have required the daily use of more than 700,000 gallons of water. In keeping with Supervisor Delligatit's concern for environmental conservation, the system was redesigned to incorporate a cooling process that uses only 150,000 gallons, or 79% less water than originally planned.

The FEIS focuses on areas of expansion for recycling. In keeping

The FEIS focuses on areas of expansion for recycling. In keeping with Supervisor Delligatif's current aggressive program, the document details the handling of glass bottles and metal cans through curbside collection. Discussed in this section is the process by which the Town has contracted with a materials recovery facility (MRF) that takes co-mingled bottles and cans, separates them and then markets the individual materials.

Continued On Page 2

WaterSavingTechNeeded In ResourceRecoveryPlan

Products for future recycling investigation include mixed paper and plastics. The FEIS discusses the long term marketability of these

Town-wide yard waste composting is thoroughly scrutinized in this document with a goal of establishing a program that composts grass

clippings and woody materials in addition to leaves.

Unique to the Town of Oyster Bay's FEIS is a study of cumulative impact on health due to emissions from all resource recovery plants either planned, proposed or operating on Long Island. Projected emissions data was gathered from the two operational facilities in Long Beach and Glen Cove, the three plants under construction in Babylon, Hempstead and Islip and the plants planned for Oyster Bay. North Hempstead and Huntington. Facilities planned for New York City were ilso considered. Following a careful analysis of all scientific data the unds demonstrates that there are no significant health risks for

Copies of the completed FEIS, which discuss in full all of the above and other areas of concern, are available at Public Libraries throughout to Town of Oyster Bay. The document is also available for inspection the Offices of the Town Clerk, Town Hall East, Audrey Avenue, yster Bay and Town Hall South, 977 Hicksville Road, Massapequa.

Comments on the FEIS should be addressed to the Town of Oyster tay Environmental Quality Review Commission, 150 Miller Place,

Teachers Sponsor Essay Contest

The Hicksville Congress of Teachers has received hundreds of entries for the "Why I Like School" Contest, sponsored as part of the commemoration of

American Education Week.
The judges for the Contest are Claire Kaitin, a retired teacher from Dutch Lane School, and Richard Evers, a retired Junior High School teacher and, presently. Historian of the Gregory

the awards will be presented to the winning students and their families at a reception to be held on November 21, at 5 p.m., in the Senior High School Cafeteria.

At the same time, the Hicksville Congress of Teachers will present the "Friend of Education Award" to Lewis Yevoli, Assemblyman of the 13th A.D. Mr. Yevoli has accepted this award and expects to be present

at the reception.
The Hicksville Congress of Teachers Executive Committee has invited its Board of Directors. PTA Council, Central Administration. Building leyel administration and Presidents of all other units, to attend this culminating festivity for American Education

Letters

To The Editor:

I would like to take this opportunity to thank each and every resident of our community for allowing me the honor and privilege of returning to Washington, D.C. as their representative from the Fourth Congressional District.

My Congressional duties require my presence in our nation's capitol most of the year, and I always enjoy returning to our local communities so that I may speak with my neighbors and discuss our mutual problems and concerns. Throughout the past few months, I have personally met with many thousands of constituents, and have shared their optimism and hope for America's future. I look forward to working with President Bush and the new administration in an effort to continue the peace and

prosperity that America enjoys.

I would also like to personally thank your publication for the fair and unbiased coverage given to both congressional candidates throughout this campaign. A knowledgeable and informed voter is the best way to ensure good government; and you are to be commended for your contri-

butions to obtaining this end.
I have been honored to serve as your Congressman for the past 18 years. I look forward to getting back to work in January, and tackling the tough problems that we face here on Long Island. With my best wishes, I remain

Sincerely, Norman F. Lent **Member of Congress**

To the Editor:
I wish to take this opportunity to thank my neighbors who reside in the 14th Assembly District for their overwhelming support in my

1988 re-election effort.

I believe that public service is the highest calling and I promise to do all in my power to justify the confidence placed in me.

I am especially proud because my vote was the highest for any Assembly candidate in the state and the percentage (nearly 80%) the highest of any contested race outside New York City.

I want to thank you for your excellent coverage of the issues

and for your constant commit-ment and involvement in our communities.

We in New York State have many challenges confronting us including a large budgetary deficit, the LILCO - Shoreham dilemma and the crisis in school aid funding. In addition, I am especially concerned with the problems of water and air quality, crime, education and our regressive tax system.

My door is always open to be of assistance on any matter or to discuss new ideas.

Again, I am most appreciative for the trust and support. Thank you.

> Sincerely. Frederick E. Parola Member of Assembly 14th District

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Shaarei Zedek December Seminar

The December monthly seminar of Cong. Shaarei Zedek in Hicksville is scheduled for Thursday night, December 15, at 7:30 p.m., at the Synagogue, Rabbi Jack Feldman, executive director of Kol Yaakov Torah Center of Monsey will speak on "Teshuva Movement - Relationship between the Generations."

Rabbi Feldman, a recipient of advance degrees in communications and author of books in the field is currently writing a handbook on Jewish Outreach. He will discuss at the seminar how parents and other family members can relate to their children who choose to be more Jewishly observant than they are and how the Jewish can respond to the trend of Jewish religious revival.

> LEGAL NOTICE PUBLIC NOTICE

NOTICE is hereby given, pursuant to law, that a public hearing will be held by the Town Board of the Town of Oyster Bay, Nassau County, New York, on Tuesday, December 6, 1988, at 10 o'clock a.m., prevailing time, in the Hearing Room, Town Hall, East Building, Audrey Avenue, Oyster Bay, New York, for the purpose of considering an application for modification to a Declaration of Covenants, Restrictions Conditions made by WALTER M. STILLGER, MONIQUE M. STILLGER and JAMES THOMAS MARTINO, to the Town of Oyster Bay for a parcel of land located in Hicksville, New York at Section 12, Block 235, Lots 19-22 of the Nassau County Land and Tax Map affecting the following described property: An irregularly shaped parcel of land in Hicksville, Town of Oyster Bay, Nassau County, New York located on the northwest corner of Park Avenue and Heitz Place, with a frontage on Heitz Place of 72.72 feet, and a frontage on Park Avenue of 195.77 feet, and a maximum depth of 100.00 feet, known as Lots 19, 20, 21 and 22 in Section 12, Block 235 of the Nassau County Land and Tax Map, All persons interested shall have an opportunity to be heard upon the said proposed application at the time and place aforesaid and may be exa-mined during regular business hours except (Saturday, Sun-day or Holidays) between the hours of 9 a.m., and 4:45 p.m., prevailing time, at the office of the Town Clerk at Oyster Bay and Massapequa. Any person interested in the subject matter of the said hearing will be given an opportunity to be heard with reference thereto at the time and place above designated.

TOWN BOARD OF TOWN OF OYSTER BAY Angelo A. Delligatti, Supervisor Carl L. Marcellino,

Dated: Sept. 20, 1988 Oyster Bay, New York MIT2156 1x11/18



Bert J. Cunningham, Executive ed to serve on New York Institute of Technology's Pro-sident's Medal Award Dinner Dance Committee, honoring John Klernan, Supervisor of the Town of North Hompstead and Richard Terrenzane, '72 Senier Vice ident of the New York Stock

Over 100 busts as and com over 100 business and com-munity leaders will be working on plausing this tribute which will take place on January 14, 1989 at the Creet Hellow Country Club in

Mr. Cunningham resides in Hicksville with his wife Kathleen and his daughter Hillary. He is a 1969 graduate of New York Institu to of Technology and has agreed to serve as Program Chairman for the Disner Dance.

NOTICE TO NASSAU COUNTY **TAXPAYERS**

NOTICE IS HEREBY GIVEN that sales lists are being prepared of unpaid School District Taxes for the year 1987-1988, and State, County, Town and special district taxes for year 1988, on real property situated in the towns of Hempstead, North Hempstead and Oyster Bay and the City of Long Beach, New York. Sales lists are also being prepared of unpaid State and County Texes for the year 1968 on real property situated within the territorial limits of the City of Glen Cove, N.Y. Unless such unpaid taxes, with interest and additional fees be paid on or before the 19th day of December, 1988 the tax lien on the property against which such taxes are levied will be advertised and on the 21st day of February, 1989 thereafter, sold.

Any taxpayer interested may send a brief description of his property to the County Treasurer. and a statement of the amount of unpaid tax, if any, will be forwarded

The completed lists will be open for examination, and copies will be available in the County Treasurer's Office, 240 Old Country Road, Garden City, N.Y. (P.O. Address, Mineola, N.Y. 11501) on or about the 2nd day of February.

> JOHN V. SCADUTO Nessau County Treasurer

Important Recycling and Sanitation Collection Information For Thanksgiving Day Holiday



Oyster Bay's

RECYCLING SCHEDULE

No Recycling Collections on THANKSGIVING DAY Thursday, November 24

Normal recycling collections will resume the following week

SANITATION SCHEDULE

There will be NO Sanitation Collections on Thanksgiving Day, Thursday, November 24

Thursday collections will be made on Friday, November 25 and Friday collections will be made on Saturday, November 26



Mid Island Times & Levittown Times

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Father John Catotr, host of the nationally syndicated television program Christopher Closeup, discusses the link between chemical dependency and homelessness with two people who work with the homeless. In center is Sister Catherine Rowe of Eva's Klichen and

Homelessness is frequently linked to chemical dependency, according to a Hicksville priest and a nun who work with the homeless and the addicted in New York and New Jersey.

Father Bernie Palka, program director at St. Joseph's Rehabili-tation Center in Saranac Lake, N.Y., and Sister Catherine Rowe of Eva's Kitchen and Shelter in Paterson, N.J., discuss the help and hope their programs offer in a television interview to be broadcast over Christopher Closeup on December 18.

Father John Catoir, a priest of the Paterson Diocese and director of The Christophers since 1978, is the host of the half-hour program. Now in its 37th season, Christopher Closeup is syndi-cated nationally as part of the on-going Christopher effort to motivate people to take personal responsibility for constuctive social change.

Sister Catherine, a member of the Sisters of Charity of St. Elizabeth and a graduate of St. Elizabeth's College, Convent Station, N.J., notes that many of the homeless she sees at Eva's Kitchen "have no sense of their own dignity." Low self-esteem, she says, has made them easy prey for drugs or alcohol. Addiction is followed by loss of job and then homelessness, she says, and this in turn makes it difficult for them to get the help they need to fight addiction.

If they remain homeless, they're never going to get out of the cycle," adds the nun, a native of Newark who also holds a degree from Villanova University.

Father Palka, a native of Hickaville, and a member of the Graymoor Franciscans, agrees with her assessment. While addictions can strike anybody, be says, the fact is that "help is asys, the fact is that acquired available." to those with economic resources but those lower down the economic scale "eventually will wind up on the street." Theatre Season

Hicksville High School will open this year's theatrical season with the moving drama, "Find Me," by Olwyn Wymark. This touching play tells the true story of Verity Taylor, a sensitive but disturbed young girl who be-comes "lost" in the maze of her own emotional problems.

Audiences will become as caught up in Verity's story as have the students, all of whom play multiple roles in this piece of experimental theatre.

Directed by Judith Paseltiner, with technical direction by Ted Doumazios, "Find Me" will be presented in the Little Theatre in the high school on Friday, November 18 at 8 p.m. and on Saturday, November 19 at 7 p.m. and again at 9 p.m.

Tickets are \$3.00, and all seats

are reserved. As always, a special free performance will be given for senior citizens on Thursday, November 17 at 7 p.m. For informtion call 933-6621.

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Oyster Bay Town Supervisor Angelo A. Delligatti, second from left, presents a citation to Joseph Cangemi of Hicksville, who was honored by the American Venice Lodge #2384, Order Sons of Italy in America, for his contributions to the organization. Also on hand for the occasion was lodge President Terry Pulvidente, Cangemi's wife, Michelina, and New York State, President Nick Vigiletta. Cangemi is a member and Past Venerable of Columbus Lodge #2143, Past Grand Deputy to Galileo Galilei Lodge #2253 and Rocky Marciano Lodge #2226, Past Grand Trustee, Past State Membership Chairman and, currently, State Orator. He also founded the OSIA Federal Credit Union, organized the first OSIA Golden Lion Dinner, chaired the State fundralsing committee, and served as a Commissioner and as Chairman of the Board of Arbitration

I have the nicest daughter She's the finest one I know

When I fall into my loneliness, I know just where to go. I hope someday I'll see her

And turn back the clock of time And be proud of her forever Because she is all mine. Jimmy Cooley Bethpage Golden Poet

Friday, November

Rate Yourself... •Family Conflicts? •Burned Out? Lack of Dialogue? Frustrated? Irritated? Feeling Alone? If any of the above apply. Call 579-3116 COPE of Long Island Behavior Counseling



Shelter in Paterson, N.J.; at right, Father Bernie Palka of Hicksville assigned to St. Joseph's Rehabilitation Center, Saranac Lake, N.Y. While Fya's Kitchen was launched to help feed the hungry. auxiliary programs were added to provide shelter to men, women and families and to help those

struggling with addictions. Explaining why she was at-tracted to this work, Sister Catherine says, "I have experienced in my life the compassion and the forgiveness of God. And if that means anything, then I have to be compassionate and forgiving in trying to work with other people who are as broken as I am or are broken in different ways. That is what sustains me."

According to Father Palka, the program at St. Joseph's is designed for those with addiction problems. He calls it "a very tough program" for which there is a six-month waiting list. It is very structured, he says, and there is a constant focus on family so that support will be available to

those who complete the program.
"Without the family's involve-ment there is more likelihood of the person relapsing," he says.

Both Sister Catherine and Father Palka have seen evidence of success. Sister Catherine tells of one man who went through their program, obtained a job as a salesman with a furniture company and is now head of a department. Father Palka tells of a young man with multiple dependencies who 'worked very, very hard,' graduated from college and is now in graduate

school getting his doctorate.

There is also a stress on spirituality at St. Joseph's. although it is non-denominational because of the varying religious backgrounds of participants. Father Palka urges all clergy and religious to become more aware of the services available to help people get the assistance they

Founded in 1945, The Christophers popularized the motto, "It is better to light one candle than to curse the dark-

Mammography Tests At Hicksville

The Women's Outreach Network, Inc., will again conduct mammography Testing on Nov. 21, and 23 in the back parking lot of the Hicksville Schools' Administration Building.
Please be advised that there is

fee for this service. The Women's Outreach Network also requests that you make an appointment. For an appointment and for further information. contact the Women's Outreach Network at 589-5524.

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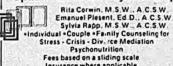
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Garden City 82 Seventh St. 10am-lpm

Great Neck Plaza 60 Great Neck Rd. 10am-1pm

Greenport 238 Main St.

Hampton Bays Montauk Highway 9am-1pm

Hicksville 11 Broadway 10am-lpm

Huntington 295 New York Ave. 10am-lpm

Island Park 212 Long Beach Rd. 9am-Ipm

Jericho 35 Jericho Turnpike 9am-1pm

Kings Pork 35 Indian Head Rd. 9am-Ipm

Levittown 681 Newbridge Rd. 9am-Noon

Lindenhurst 166 S. Wellwood Ave. 10am-lpm

MocArthur (Bohemio) 4110 Veterans Memorial Highway, Bohemia 9am-lpm

Massapequa 35 Hicksville Rd.

Patchogue 444 Waverly Ave. 10am-lpm

Plainview 445 S. Oyster Bay Rd. 9 9am-Noon

Port Jefferson 1064 Route 112, Pt. Jefferson Station 9am-lpm

Port Washington 805 Port Washington Blvd. 9am-Noon

Smithhaven 2001 Pt. Jefferson/Nesconset Highway, Lake Grove 10am-1pm

S. Formingdole 901 South Main St. 9am-1pm

Syosset 550 Jericho Turnpike

West Hempstead 565 Hempstead Turnpike 9am-Noon

Williston Park 29 Hillside Ave. 9am-Noon



Students Learn About Whaling



picture above are students from Ms. Bergeron's class and from Mr. Malorino's class working on making their own scrimshaw.

By Scott Schuhert, Grade 6

Recently Ms. Bergeron's and Mr. Maiorino's sixth grade classes from Fork Lane School went to the Whaling Museum in Cold Spring Harbor. We learned to make scrimshaw. After we made scrimshaw we went to the fascinating museum. The directors of the museum were very nice. We did worksheets that would help us understand about whales. They even had a real whale head there for us to see. The trip was very educational. The Whaling Museum was one of the finest museums I ever saw. Ms. Bergeron's class and Mr. Maiorino's class would like to go there again because it was so

BHS Senior To Try For Nat'l Team



In the photo soccer coach Bob Forrest and Director of Athletics Bob Anziano congratulate Greg on his selection to All-County and his invitation to the national team tryouts.

Bethpage High School senior Greg Franzke, All-County center halfback for the high school soccer team and the Long Island Junior League's Hicksville Cardinals, has been selected to try out for a position on the U.S.
National Soccer team at Las
Cruces, New Mexico, between
November 23 and 28.

Greg was selected for this honor after being named to the Long Island Select Team, New York State Select Team, and the Eastern Regional United States Team (Region 1), At Las Cruces, Greg will try out with other outstanding high school soccer players from all over the United States. Team members will be selected by top college soccer coaches. If selected, Greg will have the opportunity to tour with the team as he plays other top soccer teams throughout the world.

Greg plans on attending

Fordham University, Adelphi University, Seton Hall College, or BeryrBerry College in Georgia next year and hopes to continue his athletic career in soccer and as a place kicker on the football team throughout college.

Holiday Fair This Saturday

The Bethpage Friendship Club is holding a Holiday Fair on Saturday, November 19, from 10 a.m. to 4 p.m., at the Senior Housing Building located at 7 Burkhart Avenue, in Bethpage, In time for the holidays, the fair items will include many holiday gifts, crafts and homemade cakes.

Join us and start your holiday shopping.

K Of C Holds Octoberfest

Hall in Hicksville on Saturday evening, November 5, as the Joseph F. Lamb Council No. 5723 Knights of Columbus, Plainview, held their Annual Octoberfest Dinner Dance.
The large crowd on hand

enjoyed a very satisfying German

Over 260 people were in dinner and danced to the music of attendance at Our Lady of Mercy Joe Ratto. Chairman of the event was Deputy Grand Knight Josef Ort. A super raffle was held which featured all homemade wooden items made by D.P.G. Ort who is a cabinetmaker by trade. All in attendance spent a very enjoyable evening.



Shown smiling into the camera at the Lamb Council K of C Octoberfest Dinner Dance are at left) P.G.K., P.F.N., F.D.D. Peter Volpe and Vinnie Rapisarda (right) who is treasurer of the Lamb Council Devoe Club. Both Knights are hard working members of the Joseph F. Lamb Council No. 5723 Knights of Columbus of Plainview.

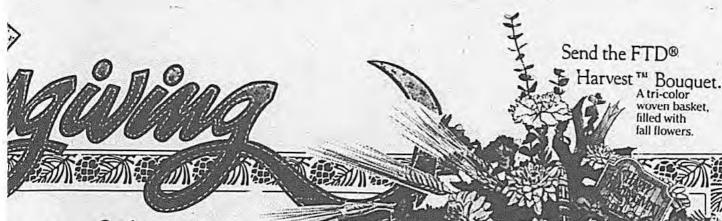


Josef Ort "MC's" At the Lamb K of C Octoberfest Dinner Dance. Shown in background at "mike" is Josef Ort, Deputy Grand Knight of the Joseph F. Lamb Council No. 5723 Knights of Columbus of Plainview, who is leading the large crowd on hand in the "German Singalong" at the Octoberfest Dinner Dance. The event was organized and conducted by Chairman D.G.K. Ort. German Food, good music by Joe Ratto, the singalong and good fellowship all contributed to a very enjoyable evening. This all took place on Saturday evening, November 5, at Our Lady of Mercy Hall in Hicksville.



Very much on hand at the Lamb Council K. Of C. Octoberfest was the Very much on hand at the Lamb Council R. Of C. Octoberiest was the Deturris family. Shown (clockwise) are: Frank Deturris; Vinnie Zaccaro; Marty Deturris; Joanne Deturris; Ginny Deturris; Sue Deturris; and Lee Deturris. They were certainly having a good time and enjoyed the food, dancing and the "German Singalong." The highly successful affair was held on November S, at Our Lady of Mercy Hall in Hicksville. (Photo by Frank Jopp)





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MID ISLAND TIMES Friday, November 18, 1988 PAGE TEN

Florida Fruit For Sale

The Bethpage High School PTA and the Freshman Class are holding a joint fundraiser to benefit both groups' activities and special events. Between November 15 and November 22, PTA members and freshmen will be calling on neighbors and friends selling Indian River tranges and grapefruit, fresh

from Riverfront Groves, Florida. The attractively packaged fruit, available in 2/5 bushed units at 59 per unit of grapefruit (16-20 pieces) and 511 per unit of oranges (24-40 pieces), will be delivered in time for holiday gift giving on December 10.

Phone orders will be accepted by chairperson Mary Ann McGrath at 681-8535.



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Local Residents Attend PTA Conv.



Hicksville delegates with the newly elected N.Y.S. PTA President. Left to right, Elleen Millis, Ann Freyelsen, Edie Allen, Norma Goerke, Cathy Corrado, State PTA President Shella Cohen, Anne Chin and Shirley Johnson.



Hicksville delegates at convention banquet, left to right, back row, Joanne Tolch, Rosalene Leal, Elleen Millis, Edie Allen. Front row, left to right, Ann Freyeisen, Norma Goerke, Cathy Corrado, Shirley Johnson, Anne Chin.

The Hicksville PTA units were represented at the New York State PTA Convention held at Brown's Hotel at Loch Sheldrake from November 4 to 9 by Eileen Millis, PTA Council Vice President; Cathy Corrado, Burns Avenue PTA President; Anne Chin, Burns Avenue PTA Vice President; Shirley Johnson, Burns Avenue PTA Past President; Edie Allen, East Street PTA Past President; Johnson Toich, Fork Lane PTA President; Rosalene Leal, Fork Lane PTA Post Vice President; Ann Freyeisen, High School PTSA President; and Norma Goerke, High School PTSA President; Ann PTSA School and Community Chairperson.

This year's convention was the New York State PTA's 91st Annual Convention and was attended by over 1000 representatives from PTAs throughout New York State

On Saturday, over 20 resolutions were presented to the delegate body for their consideration. These resolutions will become the background for the PTAs platform for the coming year. PTA priorities, programing, and legislative effort all are taken from the resolutions sent to

their convention by the PTA's member units.

This years resolutions dealth with such important topics as stronger enforcement of the law on passing stopped school buses, sign language as a graduation credit, occupational education programs for students with handicapped conditions, substance abuse pre-service program for teachers, support the extension of the existing special task force on state aid and PTA

condemnation of acts of violence, intimidation and harassment because of racial, ethnic or religious

characteristics.
day of workshops presented both
by leaders of the PTA and by
experts in their respective fields
from outside the PTA. The
banquet on Sunday evening
concluded the convention.

New officers of the State PTA were installed. Sheila Cohen, a past District Director of Nassau PTA, was elected New York State PTA President.

Tots To Teens Clothing Bazaar

The Tots To Teens Clothing Bazaar will take place at Our Lady of Mercy School, Saturday, December 10, 8:30 a.m. to 4:30 n.m.

Just in time for the holiday rush is a repeat of Our Lady of Mercy's famous sale of brand new, top quality children's clothing. This is in response to hundreds of requests from customers of previous years, who found that this sale is absolutely tops!

The clothing comes from the three Kiddies' Delight stores in Plainview. It is all fresh new merchandise-none carried over from previous sales.

Sizes range from Infant and Toddler, through Little Girls and Pre-Teens, to Boys from little ones through Size 20. Prices are unbelievable - a small fraction of the original cost.

Come early for best selection. Proceeds benefit the poor.

MID ISLAND TIM

Fire Safety Lessons Taught

On October 28, the Fire Safety House pulled into the rear parking lot of Burns Avenue School. All the children were very excited, they would get to experience something that every child and adult hopes never to happen A FIRE. The children learned to touch the door before opening it, to crawl under smoke, if caught in it and to get out.

They were told to have a plan where to meet with other family members and were told NOT to call for help, but to get out and go to a neighbor's house to make the call.

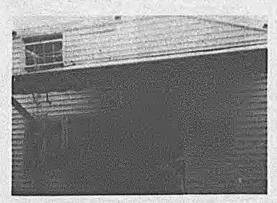
Firemen Donald Hayden, Doug Wood, John Wolffe, and Ed Di Monda were great. They answered questions and took time to explain what to do and what not to



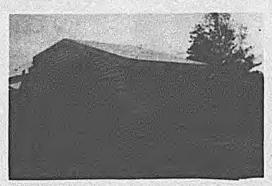
Mrs. Sadetsky's class at neighbor's phone after feeling hot door and



Children climbing out of house after feeling bot door.



Firemen Donald Hayden, Dong Wood, John Wolffe and Ed DiMonda.



The Safety House at Burns Avenue School.

Nurses Receive Special Honors



For the past five years, Mid-Island Hospital in Bethpage has had a Perceptor Program for new graduate nurses. These special nurses assist in the new employeees transition from a student and graduate nurse to a Mid-Island staff nurse. Some of this year's Registered Nurse Preceptors were previously in the program as new graduates in year's past. A luncheon was held to thank the Registered Nurses who gave of their time and effort to work with Mid-Island's newest staff members. Standing left to right: Mr. Robert J. Reed, Executive Director; Margaret Purvis, R.N., Associate Director of Nursing of Education and Clinical Services; Elleen O'Connell, R.N.; Patricia Audretta, R.N., Assistant Head Nurse; Kathy Fredricks, R.N.; Patricia Caniglani, R.N., M.A., Associate

Executive Director, Nursing Administration.

Sitting left to right: Victoria Randacciu, R.N., Assistant Head Nurse; Carol Fullerton, R.N.; Kathy McCourt, R.N., Assistant Head Nurse; Rona Tanenbaum, R.N.; Elleen Arnold, R.N., Assistant Head



The fifteen winners for 1988: Front row, left to right, Elaine Sabino The Iliteen winners for 1985: Front row, left to right, Elaine Sablno, Gregory Sablno, Sean Kenna, Anthony Pedicini, Thomas Pedicini, Clidy Tesoriero. Second row, standing, from left to right, Marcy Mantilla, Elena Capobianco, Katle Murphy, Tracey Ginty, Chris DiBella, Susan Barcon, Jennifer Buglione, Eric Pesce, Michael Tesoriero. Rear row, the judges, left to right, Eleanor Holownia, Treasurer of the Friends of the Bethpage Public Library; Leo E. Schottland, President of the Friends of the Bethpage Public Library; Gien Fuhrman, Manager of the Bethpage Office of Norstar Bank.



The Bethpage Shooting Stars were honored at the recent Long Island Junior Soccer League Sportsmanship Dinner for their exemplary on-the-field behavior. The dinner was sponsored by Belmont Park, home of the Belmont Stakes, one of the world's premier thoroughbred races. Fred Lief (far left), New York Racing Association marketing director, was on hand to congratulate the team representatives: (i-r) coach Tom Hance, Tracy Hance, Tammy Hance, Lisa Cross and coach Betty Croan.

Elks Scholarship Competition

Exalted Ruler Tom Preston of Hicksville Lodge No. 1931, announced today a joint Elks National Foundation and New York State Elks Association scholarship competition for 1989-

The Elks National Foundation
"Most Valuable Student"
Scholarship/Leadership Awards. open to all New York State High School Seniors, total 92 scholarships ranging in amounts from \$800 to \$20,000. These awards to New York students will be part of the Elks National program providing 1,798 scholarships in the amount of \$3,094,400.

New York State Elks Association Scholarships are open to High School Seniors or College Students through the Junior year, whose father is, or was at the time of his death, a member of the Order of Elks. Applications for both awards will be available at the student's school or at the local Elks Lodge, on or after November

Exalted Ruler Tom Preston has named Allen Greenfield of Hicksville Lodge No. 1931, as Scholarship Chairman to administer this program for local students who wish to compete. Additional information about this program can be obtained by calling him at 433-6536.

In Service

Army Capt. Kevin G. Scherrer. son of George J. and JoAnna Scherrer of 3 Cedar Drive S., Old Bethpage Branch, has arrived for duty at Fort Hood, Texas.

Scherrer is with the 2nd Armored Division.

In 1973, Scherrer graduated from John F. Kennedy High School, Plainview. He received a master's degree in 1985 from Stanford University, California.

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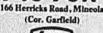
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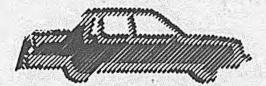




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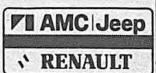
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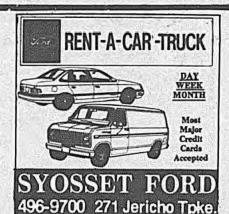
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1977 Pioneers Beat Merrick Blast 5-1

By Jay M. Schwartz Ladimir Scores Hat Trick

he '77A Traveling Team from Hicksville American Soccer The handily defeated the Merice Blast at the Merrick field on No ember 12. Leading 1-0 at the the Pioneers exploded for our more goals and never lost their control of the ball during the game.

The game started with field domination by the Pioneers. They were supported in the midfield by halfbacks Jonathan Schwartz Joseph Florio and Russell Brousseau. These three controled the ball and let their strikers

rest. The first goal came as hall up to Ricky Ladimir on the left wing. Ladimir dribbled the half down the sideline and took a low ground shot at the far post for the goal.

The kickoff came and several shots were taken on goal as the Blast failed to clear the ball. Ladimir ran in and shot one wide. Joseph Matz took a run and shot one to the left side. The goalie saved it but the ball popped loose. Mate kicked it but it was wide. Ladamir took another shot and this one sailed high over the upper bar. Matz took a pass from Florio but shot it wide to the right. Late in the half, the Blast

Hicksville Ties In 0-0 Shutout

By A. Blicker

The Hicksville Minutemen, my 1977 B travelling soccer team, played the game of their young lives on Saturday, November 12, at Lindenhurt, tieing the up-defeated Seven-Ups 0-0, in a game that featured unbelievable play on the part of both goalies and made me, as a coach, very proud of a group of younsters who never stop trying.

Special praise must be given to Hicksville goalkeeper Michael Coen, who just gets better every week, and sweeper Danny dePinho, who loves to play offense but has proved a natural at sweeper, since being switched there three games ago. The two, combined with fullbacks Keith Carpenter and Mike Whitman, have given the Minutemen a defense that the opposition is finding increasingly difficult to penetrate.

In a game of non-stop, end to end play, stopper Anthony Noya played a sensational part in the Minutemen's success, with tremendous defensive plays and

Hicksville Runner In Cross Country Kinney Shoes.

Jennifer Livingston, a 17 year old senior at Hicksville High will journey to the Bronx to compete in the tenth annual Kinney Cross Country Championships Northeast Regional on November 26. Should Livingston place among the top eight finishers, she will earn an all-expense paid trip to San Diego to compete in the Kinney National Finals on December 10. 'Jennifer has a good shot at qualifying for this year's National Finals. She placed seventh in the '87 Federation Meet and fourteenth in the '87 States, Class A meet," said meet director Marty Lewis.

The Kinney Northeast Regional is one of the four qualifying races for the National Finals, The competition is open to all high school students. The event is organized and sponsored by

turned it around and played attacking maneuvers. Hicksville took its time clearing the ball but goalkeeper Gregory Latini made three nice saves. Peter Titone dribbled one in after a pass from Matz, but he kicked it with the top of his toe and it was wide.

The second half started with a Hicksville goal as Matz tapped the ball in from the right side. Titone picked it up and passed to Ladimir who nailed it in as the goalie came out to Titone. Goal three came on a Tommy Coffey high sweeping kick as Jonathan Schwartz passed to Ladimir who saw Coffey open and fed him the ball. Peter Titone had a goal when Coffey passed to him and he drilled a line drive right passed the watching goalie.

Merrick scored as the defense watched a man get passed three defenders. Latini came out but the ball was deflected and a second attacker put it in. Ladimir's hat trick came as Richard Werchenski slid one to him and he neatly put one in on the ground, out of reach of the overpressured goalkeeper.

The team's record is now seven wins, no losses and one tie, giving them first place in the division. The sponsor, Westbury Federal Savings and Loan must be very

proud.

numerous, on target clearing passes. In one sequence, Noya placed five straight corner kicks directly on target, only to have Lindenhurst kick it out, for another try. The halfback play of Jason Brown, Bobby Braun and Brian Rigert was one of execution, playing halfback the way it is meant to be played; with Rigert having the finest game of his 18 month soccer career, punctuated by many, on target shots on goal.

Jorge deSilva, at striker, did everything that could be asked, but on this day, the ball just would not go in. He was ably assisted by wings Tracy Koetter, Greg Walunas, Robin Blicker and Mark Spinner. All four never stopped digging but each time the Lindenhurst defense rose to the challenge to stave them off,

Congratulations to the players for a fine game, as well as to my Assistants Pete Whitman and Tony dePinho, without whose help the team's steady improvement would not be possible. A special thanks as well to our sponsor. Seaman & Eisemann. for their support.

More than 1000 runners will compete in the 5000 meter race held at Van Cortlandt Park, In addition to the seeded competition, there will be separate races for freshman and sophomore boys and girls.

Fire Bd. Meets

The Board of Commissioners of the Hicksville Fire District wishes to announce that the regular Board Meeting will be changed for the month of December to December 6 at 7:30 p.m. The reason for this change is that the District Commissioner Election will take place on December 13. and the election would conflict with the regular Board Meeting.

Hicksville Warriors Tie, As Koetter Shines assisted by fullbacks Kristian

By A. Blicker The Hicksville Warriors 1974 travelling soccer team, brought their II Junior Soccer League record to 4 wins, 3 losses and 2 ties via a tremendoulsy, hard fought 1-1 tie against Division leader, the Albertson Falcons, at the latter's field on Sunday, November 13, to solidfy their hold on second place. Special con-gratulations are in order for Hicksville goalkeeper Chris Koetter, who was never more brilliant in goal than in this game, with 15 plus saves. In addition, he exhibited tremendous punting,

pressure exerted by the Falcons. The game began with Hicksville taking control, and at the five minute mark, came their big play, as right outside half David Lovato took charge of the ball at the

while thwarting the unrelenting

Hicksville 25 yard line, feeding a perfect pass to right inside half Eric Blicker, who threaded a needle through the Falcon defense, to striker Chris Doyle, who carried it in and put it past the Falcon goalie.

For the next 60 minutes, both teams had numerous chances but the defense, led by the respective goalies, repulsed every effort. Finally, at the 65 minute mark, Albertson struck, off a rebound of a Koetter save, which the defense could not clear, for the tieing goal. The game's final 15 minutes featured fast paced, end to end soccer with Hicksville having the slight advantage, including one, very iffy, offside goal, scored by Doyle off a fantastic Lovato lead.

The defense, anchored by sweeper Chuck Oliver, ably

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Friedrich and Brian Harkins, as

well as stopper Matthew Pordum.

all had a fine game and did

everything they could to protect

Koetter in goal. Lovato, Blicker,

Dom Perillo, Junior Tomlinson,

Kareem Holman and Karl Rice, at

halfback, had a good offensive

and defensive game but could not

crack the Falcon defense, al-

though they never stopped trying.

Doyle, who now has eight goals in

the last four games, took quite a

beating at striker but never let

his forward progress be stopped.

Congratulations to the Warriors for an exciting, heart

stopping game, as well as to Coach Pat McHugh and Assistant

Coach Pat Harkins, Jr. for instilling the never say die attitude in the players.

During four weekends in October, more than 11,000 people toured the Town of Oyster Bay's new golf course and clubhouse, according to Town Supervisor Angelo A. Delligatti.

"We anticipated very large crowds, but this kind of turnout exceeded our expectations," said Delligatti. "On several days. when there were torrential rains, people were not deterred. Cars continued to drive through the gates and people walked the

Located on the 120 acre Bruce Estate in Syosset, this newest Town facility will open for play and dining in the spring of 1989.

The golf course was designed by Fario Golf Course Designers, Ltd. of Jupiter, Florida, a firm well known in golfing circles for their outstanding work. When golf magazines list the best courses in the country, the Fazio name is always prominent," said Delligatti.

Delligatti said that in anticipating development of the property. the Town was particularly concerned about retaining the many specimen trees found there. "We were relieved to learn that Fazio shared our concerns and designed the course to focus on their presence."

Visitors spoke in glowing terms about the course's natural beauty and the magnificent turn-of-the century mansion/clubhouse. The Town is presently reviewing proposals for restaurant service which will be available in the dining rooms, breakfast and grill

'Watching the development of this facility has been very exciting," said Delligatti. "Those residents I have spoken with, and those who have written to me, share my enthusiasm and look forward to years of challenging golf and relaxed dining."

HAVE YOU A HIDDEN TALENT that has yet to be discovered in print? We are looking for articles, not exceeding 3,000 words or less than 1,500 words, on local

topics, opinions, ideas, nice places to visit on Long Island, and even fiction. In our magazine section, we will try to "Discover" one new feature length article and writer per week. Each writer will be reimbursed a stipend of \$25.00.

Hicks Swimmers To Compete

This year four Hicksville swimmers will be competing at the Girls' High School State Championship which will be held in Troy on November 18 and 19.

The Free relay which represented Hicksville at the qualifying won the event in a hair-raising finish. Karen Karrman, who was the lead-off Karen swimmer, was a member of the triumphant medley relay of two years. She clocked at her best time for the 100 free of her career. Karen is a senior and serves the team as one of the captains. Kristin Mund clocked her best time of the season as the second distinction of being Ricksville's first seventh grader to attend States with her third position swim during which she broke the minute for the first time. Anchor swimmer on the relay was Jeannine who is also co-captain of the team and a senior.

Jeannine also qualified indi-vidually in the 200 IM and the 100 freestyle, winning both events in the meet, Kristin Mund, a junior, also won her two events, the 100 fly and the 200 free. Junior Karen Kratochvil has qualified as the alternate for the relay and will be accompanying the team to the meet as part of the Nassau swimmer, and Tricia Cuti won the County Section Eight Team.

Hicksville American Soccer Club News

By Steve Baglleri 1978 Ralders

The Brentwood Rangers came to Hicksville on November 12, with a very physical team. We decided the best chance we had was to play "our" game on the field. Play they did - the Raiders controlled the entire game right from the start. Our midfielders, Nicky Riccardi, Kenny D'Introno, Eward Puerta and Susan Accardo were patient throughout the game and never panicked. They, along with our forwards Jim Powderly, Michael Baglieri, and Jeff Reinhardt with support from Matt DePalma seemed to pass the ball at will. The backs, Ryan Ferraro, David Koehn, Brian Gallahue and Chris Allen at sweeper played as a unit superbly and supported each other all day, and with Nikitas Koroneos playing stopper

Soccer Meeting -Kids Invited

The Hicksville Americans Soccer Club will hold an hold an important General Meeting on Friday, December 4, at 8 p.m., Hicksville Middle School Cafeterias A and B. A soccer movie will be shown for children. Door prizes will be awarded and refreshments will be served. The subject of this meeting is: Election of Club President, Vice-President, Treasurer and Secretary. In addition, raffles will be drawn and Trophies will be awarded to PeeWee and Bantam players. General business will be discussed, as well. Remember the date! Bring your children! Vote for Board members! This promises to be an interesting, informative meeting for all!

the defense was in total control. The corner kicks were handled very well again and once again the first goal was started that way. David Kochn curved a long one in front of the net and with some movement was put in by Michael Baglieri. The second goal was a total team effort started by a toss from our goalie, Paul Oliva, who played the whole game for the shutout. The ball was worked from our backs to the midfield and given to a wide open Jim Powderly on wing. He quickly beat several opponents and gave a crisp pass up front which again was deposited in net by Michael. The team earned the shutout by working very well together all day. Final score - Hicksville 2, Brentwood 0.

It's working! Sponsor: Giovanni's Deli, Bloomingdale Rd., Hicksville.

Varsity Soccer

The Bethpage High School Boys' Varsity Soccer team finished its 1988 season with a second place finish in its division and a 6-4 league record. The team was entered into the county playoffs but suffered a close 1-0 defeat in the first round against Wantagh High School.

Four players were recognized by Nassau County coaches for their exceptional ability. Senior center halfback Greg Franzke was named All-County. Senior right halfback Rob Franzese was named All-League. Two fresh-men, center forward Danny Fredericks and left wing Ron Palillo, were named All-Division. Coach Bob Forrest is pleased with his team's performance this season and looks forward to a great season next year.

Editor's Notebook

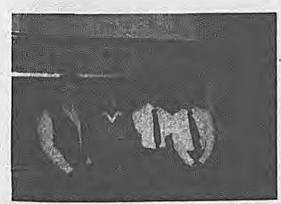
Nassau County District Attorney Denis Dillon has issued a consumer warning to residents concerning a dangerous scam operating in the New York-metropolitan area. An individual claiming to be in the employ of a fire extinguisher company is permitting inoperable and defective portable extinguishers to remain in service, where they would be of little or no assistance in the event of an emergency. The DA's office is also asking for the help of the public in apprehending this individual.

According to Dillon, "We have received information that an individual is entering commercial establishments in Queens, Nassau and Suffolk Counties and offering to re-charge in-service portable fire extinguishers for a nominal fee. This person is apparently not equipped with the proper apparatus to efficiently and lawfully repair these extinguishers. At the conclusion of his brief visit, he affixes a tag to the extinguisher, certifying that it is in working condition. In fact, none of the extinguishers are recharged and would be dangerous to the proprietor if used."

The DA said this individual has also been distributing forged copies of the service receipts used on regular jobs by a legitimate fire extinguisher company. He only accepts cash payment as renumeration, and has no credentials authorizing him to make these

 Dillon said the individual is described as a male white, 5'8" or 5'9" with a lean to medium build. He has blue eyes and sandy brown hair. He has most recently been accompanied by a female white, described as being in her mid 30's to early 40's.

Any individual who suspects that he has been the victim of this fraud is asked to immediately contact the Nassau County District Attorney's Office, Commercial Frauds Bureau at (516) 535-2164. In addition, any fire fighting equipment "repaired" by this individual should be re-serviced immediately.



St Martin of Tours School of Bethpage participated in the scholastic olympiad held at St. Mary's School in Manhasset. Twenty-nine local schools attended this event on October 22.

Representing St. Martin's were Stephanie Mitchell, Adrianna Ryan, Matthew Lynam and Daniel Weiner. This team reached the

In Photos S. Mitchell, A. Ryan, M. Lynam, and D. Weiner.

Services For Blind Talk

During a recent meeting of the American Council of the Blind of Nassau County Ms. Myra Grimes gave an interesting talk about services for the blind by the Nassau Library System where she is Head of Special Services. This was just one of many informative presentations given at monthly meetings.

The American Council of the Blind of Nassau County is part of a nation-wide consumer organization dedicated to the improvement of the quality of life for sight-handicapped Americans.

Meetings are held on the first Saturday of the month between I and 5 p.m. at Redeemer Lutheran Church, 17 New South Road, Hicksville, For further informa-tion call Herman Peter, 516 935-6412. Everyone - blind or sighted - is welcome to join.

In Service

Army Chief Warrant Officer Steven T. Neuser has participated in the NATO-sponsored exercise, Return of Forces to Germany '88 (Reforger).

The exercise was designed to evaluate plans and support agreements between NATO member nations, to exercise West Germany's ability to support deploying forces and to test the ability of European-based units to quickly link reinforcing units with

their pre-positioned equipment.

Neuser is the son of Maria
Neuser of 33 Richfield St., Plainview, and brother of Sigrid Neuser of 4 Lexington Ave., New

He is a helicopter pilot with the 3rd Aviation Regiment in West Germany.

The warrant officer is a 1981 graduate of John F. Kennedy High School, Plainview, and a 1988 graduate of Embry Riddle Aeronautical University, Daytona Reach Florida

Spec. Paul M. Wisniewski was one of over 2,000 soldiers from the 9th Infantry Division, Fort Lewis, Washington, who assisted in extinguishing brutal blazes that plagued almost one million acres of land in the greater Yellowstone Park area.

Soldiers joined civilian crews in battling the Storm Creek Fire, Cooke City, Montana, and the North Fork Fire, Madison Junction, Wyoming.

Wisniewski, an infantryman, is the son of Paul S, and Adall C. Wisniewski of 11 Terrall Lane, Hicksville.

He is a 1985 graduate of Hicksville High School.

LEGAL NOTICE

Tor J. Worsoe Auctioneers sell December 9, 1988, 1 p.m., at 45 Nelson Ave., Hicksville, N.Y., 1984 Jaguar SAJAV1344EC370451 Re: British Intl. Leasing Corp., Lonny S. Linderbaum, Tilden Commercial Alliance. MIT2161



OVER 11,000 people were curious enough to drive through the planned Town of Oyster Bay Golf Course during October weekends. The course is located in Syosset on the 120 acre Bruce Estate. It will open for play in the spring of 1989 ICE SKATERS will be happy to hear that the Town's ice rinks will open for business on Friday. November 25. Public skating sessions of two hours in duration will be from 10 a.m. to noon; 1 to 3 p.m.; 4 to 6 and 7:30 to 9:30.....RUNNERS are getting set for the new "Ho Ho Ho Jingle Bells 5 Kilometer Run" to be held in Syosset, Saturday, December 24. Proceeds of the race will go to the Long Island Chapter of the American Diabetes Association to be used for patient and community education programs and research be used for patient and community education programs and research support. For applications or information, call 822-2835....L.I. PHILHARMONIC is sponsoring its Third Annual Young Artist Competition, this year, open to wind players of flute, clarinet, trumpet and French horn. Top prize is \$1000, second \$500. Applicants must be in grades 7 through 12 attending school in Nassau, If interested contact the Philharmonic offices at 293-2222....BIATHLON planned on December 11 will include running and rifle marksmanship, a unique Mitchel Park, the running leg will be held at the rack adjacent to the range. Persons interested should call Nassau Co. Rifle & Pistol Range at 222-2464....PERSONS whose CPR certificates are due for may sign up for the per may sign up for the next recertification class November 28, 7-11 p.m. at the Red Cross Building, 264 Old Country Road in Mineola. The cost is \$15. Please call 747-3000 for more information....LOCAL animal organization, P.A.W.S. is planning another "Adopt a Pet" day at the Town of Oyster Bay Animal Shelter on Saturday, December 3. Call them at 921-7760 if further information is required THE CRIME REPORT is published each week as a public service to let local residents know where crime is taking place in the area and as a help in the Neighborhood Watch program. Anyone seeing suspicious activity should phone 911: BURGLARS broke into the Brown residence, 150 Duffy Ave., Hicksville between Nov. 7 and 8. They damaged a sliding door and paneling in the entry along with a garage door and lock. No items were listed as stolen on the police report...HOWARD Johnson's 600 Old Country Rd., Hicksville was entered by burglars on Nov. 11. Glass doors were damaged; 35 in currency was stolen...TYPE-WEITERS and an office copier were stolen from the John Mullins Co., 120 Bethpage Rd., Hicksville between Nov. 9 and 10. The loss was listed at \$8000...BURGLARS broke into the Reiner residence 2 Bradley Court, Syosset on Nov. 9. They stole a fox and leather jacket, jewelry and a fur coat. The loss was listed at about \$4000...BURGLARS broke into the Kahner residence, 55 Belvedere Dr., Syosset on Nov. 9. They stole silverware valued at \$6000...BURGLARS broke into Nassau stole silverware valued at \$6000...BURGIARS broke into Nassau
Camper at 90 S.Broadway, Hicksville on Nov. 13. They pried a rear
door and stole cash...FOOD AND beer were stolen by burglars in a
break-in at Dairy Barn, 650 Old Country Rd., Plainview on Nov. 12. A
rear door was broken to gain entry...GARRETT'S at 145 Stewart Avc..
Bethpage was broken into by burglars on Nov. 10. The rear door was
pried open and cash was stolen...BURGIARS broke a rear window of a
priedcage at 8 Compiledcage 44. Bethpage on Nov. 9. They restored and residence at 8 Cambridge Rd., Bethpage on Nov. 9. They entered and stole cash and jewelry. That's all the news for now G.T.

Piano Trio Performs On Dec. 11

The New York Piano Trio, featuring violinist Carol Sadowski, Cellist Vivian Israel-Barkai and planist Lily Fox Friedman, will present the fifth program in the "Distinguished Artists Concerts" series on Sunday, December 11, according to Oyster Bay Town Council-woman Ann R. Ocker.

The concert will take place at the Bethpage Public Library, 47 Powell Avenue. Show time will be

"Carol Sadowski, who received her Master of Music Degree from SUNY at Stony Brook and her. B.F.A. from SUNY Purchase, is a violinist whose playing has been described as 'first rate...gutsy... and emotionally highly charged' by Fanfare Magazine," Ocker said, "She has performed with numerous chamber music ensembles in the New York metropolitan area, and her current schedule includes appearing with Musica Sacra, Queens Symphony and the Long Island Philharmonic. In addition to her performing credits, she has made several solo recordings and has contributed to live broadcasts from New York City's classical radio stations.

"Vivian Israel-Barkai attended SUNY at Purchase and Tel-Aviv University, where she received an award as the finest musician in her graduating class as well as a special diploma for best performer and general musical excellence," Ocker stated. "She has been the principal cellist. frequent soloist and musical advisor with the Haifa Symphon Orchestra for five years and he performed with numerou chamber ensembles and orchetras throughout Europe, Israc the New York area.

"Lily Fox Friedman received her Master of Music degree from Juilliard School of Music, where she studied piano and chamber music," Ocker stated. "She has performed with many chamber music ensembles throughout New England, and, as a winner of the Artists International Competition, performed with a trio in debut at Carnegie Hall.

Ocker noted that the "Distinguished Artists Concerts' series is being sponsored by the Cultural and Performing Arts (CAPA) Division of the Department of Community and Youth Services and being supported by grants from Apple Bank for Savings, Cablevision and Long Island Bank for Savings, FSB.

Ice Rinks Open On Nov. 25

The day after Thanksgiving is a holiday for many people. If you're looking for a fun way to spend a couple of hours, and perhaps work off some of that turkey dinner, then head for one

of the Town's three ice rinks. "Friday, November 25, is opening day for the Town's ice rinks, which are located in the Bethpage, Marjorie R. Post (Massapequa) and Syosset-Woodbury Community Parks," Councilman Howard T. Hogan, Jr. stated, "Public skating sessions of two hours in duration will be 10 a.m. to noon, 1 to 3 p.m., 4 to 6 p.m. and 7:30 to 9:30 at all rinks."

Residents will be pleased to tind that admission fees have not increased above last year's rates." Hogan continued. "Skaters to and older can enjoy two hours of skating for \$2.00, while admission will be \$1.00 per session for those 15 and younger. As in past years, seniors ages 62 and older are being offered a special reduced rate of \$.50."

The Councilman noted that the hours for public sessions at all rinks for Thanksgiving weekend ... Saturday and Sunday., will be the same as the Friday hours except there will be no 7:30 to 9:30 p.m. session on Sunday. A schedule of public skating sessions for the remainder of the season, which runs through the end of February. can be obtained at all Town facilities, at the rinks or by calling the Department of Parks at 795-1000.

Hogan also offered the following suggestion: If you are looking for a great holiday gift for your favorite skater...or for yourself...

then pick up one of the special discount books. "You get a book of 10 tickets for just \$7.50, a savings of \$12.50 over the individual per session fee," Hogan stated. "The discount books, which can be used by skaters of all ages, are available for purchased at the rinks."
"Ice skating is a perennially popular sport, and Oyster Bay

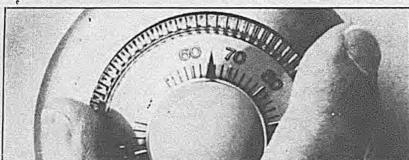
Town residents are fortunate to have three fully-equipped rinks at which to enjoy this pastime. Hogan said. "So sharpen up those runners and enjoy a winter of healthful ice skating at the rink nearest you."

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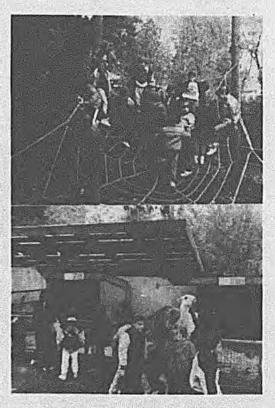
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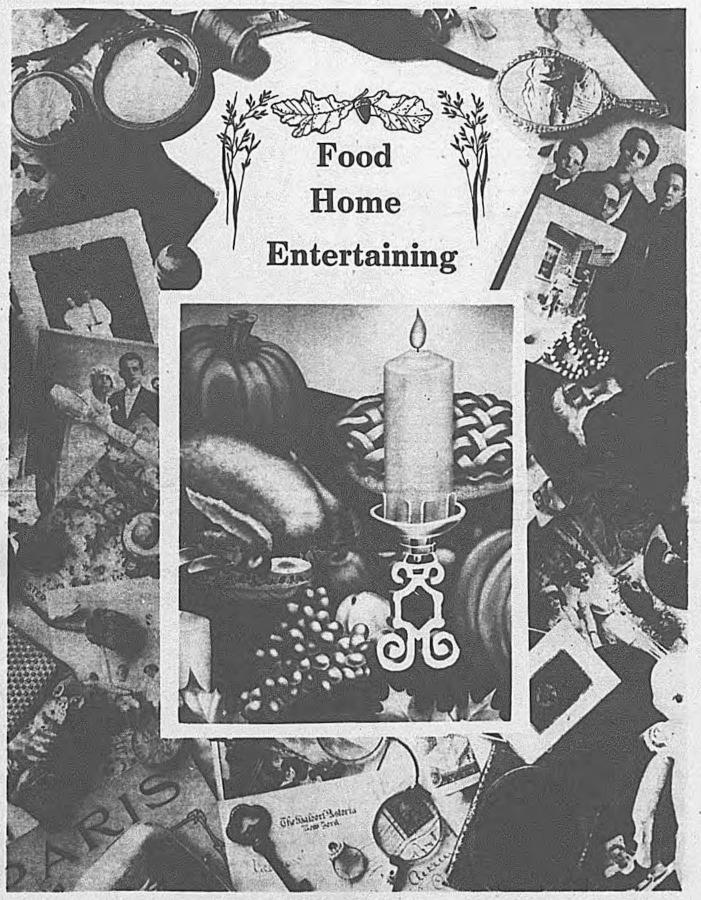




Mrs. Lynn's fifth grade class trying to get the apple. It wasn't as easy as they thought. Classmom's Jenny Anderson and Pat Ioveno also had cookies for the class to decorate and a Ghostly Cake....



Some of the students from Miss Cecere's, Mrs. Lynn's and Ms. Rosenberg's class from Dutch Lane enjoying a day at the Bronz Zoo.



Special Pre-Holiday Section

Friday, November 18, 1988

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YOUR HOSTS
Michael Sweeney
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By Tershia d'Elgin

You want an entertaining scenario that's enticing, a compli-mentary backdrop for food and conversation and, most importantly, a look that says something about who you are

Sound like a tall order? Not re-

Even the most random idea can spark an extraordinary table setting. So, take time out from mulling over your menu and brew up an "atmosphere." Decide on centerpieces, tableware, linen and placecards. Your table setting can carry the mood whether you're feasting one guest or 100.

Start with your centerpieces. But don't limit yourself to flowers, sterling and crystal. Everyone has collectibles left more or less ignored on shelves or in closets.

Entertaining offers the perfect excuse to take them out of quarantine. The more bizarre, the better. You could choose figurines, boxes, folk art, books, or even tin toys. You don't have to be Midas to show off possessions.

Timeless fine bone china en-dures. Wedgwood holds its own as the premier line. Many Wedgwood shapes and finishes are adaptations from designs made over the last 200 years. But there are hun-dreds of innovative designs to choose from today, from haute moderne to elegant florals.

For innovative glassware, look to littala and Sasaki. Ken Benson's new "Geo" design for littala is both solid and elegant. Sasaki has a gently curved and sandblasted stemware reminiscent of Georgia O'Keefe's work.

Fast-paced days and spontane-ous parties have made paper plates and napkins more acceptable. Hallmark and Contempo have the most lively designs, many with tablecloths to match.

Where and how to poise the nap-kins? "The Art of Napkin Folding" from Susan Kalish (Running Press) has over 30 ways to turn a square of linen or paper into a work of art.

If you're not into napkin folding. try napkin rings. Again, the an-tique and thrift shop route will render great old sterling rings. New models are ever more fantastical, in wood, porcelain, plastic, yarn and you name it.

Don't forget your mood lighting. The addition of candlesticks or candelabras is a touch your guests won't forget. New from American Greetings are three decorative candle products.

Scented candles, designed to float, can be put among blossoms in a big bowl. Try tea lights encased in tin cups flickering around the table or votive candle holders to provide a low-profile glow.

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Appendix to Garden





CHAISE SAYS

The return of laid-back, elegant furniture

By Carol Olten



CHAISE SAYS — Chaise lounges have a place in every home. This casually elegant wicker model invites comfortable late-afternoon loung-

Chaises are very special pieces of furniture. There is something wickedly flirtatious about them the way they invite reclining without total repose and suggest elegance and formality but retain their casual air.

They are perfect places to read a book or eat a grape. Or let the lucky Afghan or borzoi lounge.

Chaises are for special dogs or people. Or maybe a very exotic

You have heard of couches that encourage "couch potatoes." No one could properly occupy a chaise and generate into a chaise potato! Nor would you expect the same people to own chaises and those dreary creations called rec-

No. chaises most properly belong in Garbo movies such as "Queen Christina," or in Rhett Butler's smoking room at Tara. Many, of course, are so illustrative of the historical art of furniture making that they are sitting prettily in museums.

In these precarious times of furniture design we seem to be in the midst of a chaise revival.

The major American furniture makers such as Century, Baker and Henredon all have chaises in their lines at High Point, N.C., the center of American furniture manufacturing and marketing.

Less well-known High Point manufacturers such as Thayer-Coggin also have a number of handsome chaises in recent sea-

The looks range from linear, tubular steel pieces with leather upholstery to rounded, sculptural forms with traditional overtones

It would be difficult to name a postmodernist or Memphis design-- Michael Graves, Ettere Sottsass, Robert Venturi, among others - who hasn't tackled at some point the design of a perfectly wonderful or ridiculous chaise, such as one fashioned from hockey

Why is everybody making chaises? Moreover, why are they turning into such desirable pieces of furniture?

One High Point manufacturer said chaises symbolize the "new opulence," whatever that might be. He further suggested that they suggest the highbrow over the dingy middle class. They're the good cognac and too-expensive chocolates. Shouldn't everybody

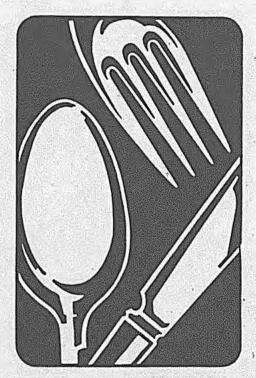
The real heyday of the chaise occurred in France in the late 18th century, when the French seemed to take their chaises as seriously as they now take their cinema.

All the better ones were sat upon in the court of Louis XV and fashioned in the most rococo style of the period.

Lightness, frivolity and a love of the exotic prevailed in both the frames and upholstery. Cabriole legs were sprinkled with gold dust.

Leading designers of the day such as J.A. Meissonnier and Nicolas Pineau drew from a festive

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The rare Florida state bird, "The Early Bird," has been spotted in Port Washington's Latitudes Restaurant. Sightings occur from Sunday thru Friday, 5 to 7 p.m. Unlike its more common northern cousin, this Early Bird is very special indeed.

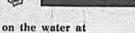
It includes:

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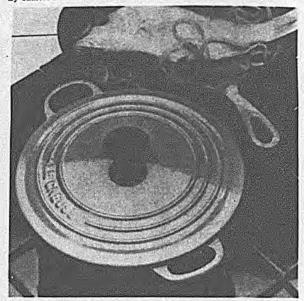
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SMART UTENSILS

Cookware, appliances for cuisine artists

By Charles Britton



SMART UTENSILS — Sturdy, efficient utensils with a snappy designer flair make cooking a joy. Photo courtesy of La Creuset.

Julia Child advised using enameled iron and that was good enough for me. I can see it now a bright orange pot with a gray interior and a lid that turned into a small irying pan.

I tried to cook everything in that pot — even an elaborately exotic moussaka, which I began one evening after work on the assumption that I could toss it together in less than an hour. We finally ate that night around midnight.

Eventually I discovered that the well equipped kitchen needs more than a saucepan with a frying pan lid. That began a lifelong quest for the ideal kitchen equipment.

Finding the right tool to cook or bake takes your from department store to kitchen shop, and the feeling is not unlike Christmas in a toy store. Mini food processors, appliances that save space and time, and pastel-colored designer wares beg to be moved to your kitchen

To begin, pots and pans and power appliances are the cook's basic tools. So here are some handy hints for choosing your weapons.

POTS AND PANS

Today, every shopping mall displays an array of pots and pans in a variety of materials and finishes, in prices up to and including the major investment category. Even plastics show up among the multitude.

The ideal material for stovetop cooking utensils should:

- Be chemically inert, so that the pan resists corrosion and does not taint food.
- Spread heat evenly, so that hot spots do not develop, leading foods to burn.
- Be robust enough to prove durable and not require special precautions or maintenance.
- · Be affordable.

Plain old cast iron works very well in practice. It is inexpensive, conducts heat effectively, and has a homey appeal. Its porosity absorbs fats and the finish can become as slick as Teflon.

Everyone knows the problem with iron: it rusts. And its slow response to changes in temperature make it less well suited to delicate sauces, where you want the cooking to stop as soon as you take the pan off the heat.

POWER STIRRING

The common electric motor makes possible a host of appliances that promise easy navigation through recipes. They make short work of beating, whipping and churning chores.

An estimated \$735 million is spent on mixers, blenders and processors in the quest for easy of power stirring.

But before you buy, know your needs. Otherwise, you'll make minimal use of these appliances, relegating them to back shelves, and then demoting them to the garage, and finally the salvage dumn.

Keep appliances handy, "Out of sight, out of mind" applies to equipment for which you've paid good money. If it's a nuisance to drag a machine out of hiding, chances are you won't bother. The same goes for attachments, such as a slicer accessory that fits on a mixer.

Food processors remain the high-priced kitchen gift par excellence. In a survey of its readers. Consumer Reports found that half had received their processors as presents. They really do perform an array of kitchen chores including making pie crust or mixing meatloaf, but many cooks report using them only seldom.

Blenders excel at preparing drinks. Throw some milk, fruit and sweetening into the beaker, flip the switch and you have a smoothle.

A discerning guide to wines and beers

By Sharon Williams

Toasts, rounds of beer and gifts of wine will always be in order when it's time for a celebration.

But in the 1980s, many hosts and hostesses have found that the wonderful variety available in this great age of wine and beer alone is cause to celebrate.

With wines, consider first the prestige being achieved by vintages produced in America. You'll find vineyards in at least 40 states. Australia and New Zealand also have come on strong, and South American producers are gearing up to meet world standards.

Nowadays, even the English are growing grapes and pressing wine. Meanwhile, the supreme areas such as Bordeaux and Burgundy in France and the Rhine and Mosell valleys of Germany have maintained their traditional superiority.

The options can dazzle even seasoned wine tasters when it comes to making a choice.

To simplify matters, syndicated food writer Charles Britton offers this bit of advice on wine selection: "The first question any wine drinker needs to ask upon taking a sip from newly opened bottle is: Do I like it?"

If refinements and shades of opinion come later, so much the better. But these can be left to arise from experiment and experience."

Experiment and experience, of course, can best be gained through tastings.

Many liquor stores and restaurants have tasting rooms. Community colleges and informal clubs may offer evening seminars, as well

Many home entertaining enthusiasts are eagerly partaking of the myriad offerings through fullblown wine-tasting parties and tasting clubs.

WINE TASTING

Following are a few tips to help you organize your own tasteful tasting:

 Base your wine-tasting parties on a theme, rather than a random collection of bottles. Ask guests to bring a favorite California chardonnay, for instance, or a surprisingly good jug of wine.

ingly good jug of wine.

You might also ask them to stay within a certain price range, or to bring along cheese or an hors d'oeuvre to accompany their selection.

Since guests at a wine tasting are constantly moving from bottle to bottle, it's best not to crowd a room with too many tasters. Placing bottles far apart rather than in row also will help with room circulation.





SPECIALTY FOODS

By Debra Lee Baldwin

If your family and dinner guests are indifferent to baby carrots, tired of Tex-Mex and yawning at ficama, hunt new delicacies on the aisles of delicatessens, charcuteries, supermarkets and gourmet specialty shops.

"We're on a tremendous variety kick," says Mona Doyle, president of Consumer Network Inc., a marketing services firm. "Food has become a fashion business, like clothing Cajun is going out. Carib-

More than 10,000 new food items were introduced last year, and that's up 27 percent from the previous year, says Gorman's New Product News. But only about 20 percent of products survive test marketing

What follows is a sampling of taste-pleasers that are (probably) here to stay. We selected those that are national or are likely to be soon.

To learn how to prepare and serve new foods, check your bookstore for cookbooks, browse through culinary magazines and look into cooking classes at community colleges, gourmet shops

New trendy treats, palate-pleasing products

LIFESTYLE ENHANCERS

It's called pan-Asian cooking: "It sparkles the palate without being heavy. It's part of the inexorable trend toward lighter food." says Californian Ken Horn, author "Chinese Cooker" (Harper &

To cook pan-Asian you need a wok and working knowledge of Asian spices and herbs. With practice, you'll be using sesame oil and with the same ease as orega-

no and chili powder.

Kosher food is the fastest growing segment of the ethnic food industry, says Mark Muntz, Southern division manager in Miami for Hebrew National Kosher Foods Inc. It's a whole lot more than knishes and kreplach; it's healthy edibles that imitate no-no's such as shellfish, cheeses, processed meats and more.

New faux foods include pseudo seafood. "Surimi" is a Japanese product that processes whitefish into what looks, smells, tastes and feels like crabmeat, with only a bit less protein and at less than half the price. You'll find it schooling in fish markets next to the real

According to the Washington Post the hottest trend in the food industry today is cold food - unfrozen, chemical-free, refrigerated pizzas, meat- or cheese-stuffed pastas, sauces, quiches, pot pies, chicken nuggets, salads and burritos. These are fresh, convenient and appealing, but pricey,

New packaged foods come in single-size servings and smaller portions. Convenience foods are

leading the way.

Remember when Kentucky
Fried Chicken used to sell umpteen-piece mega-tubs of chicken? Now they're vending teeny Chicken Littles. Burger King's Whoppers have metamorphosed itsy-bitsy Burger Bundles. And Ritz crackers have shrunk to

MICROWAVE OF THE FUTURE

"We see the future, and it's microwavable," says Newsday magazine. "Among other things, jars of spaghetti sauce from Prego, Martinson's coffee bags (like tea bags) for a 12-ounce serving of roasted ground coffee, Campbell's soup-ina-bowl so the user doesn't even have to open a can."

To conform to microwaving. frozen food is changing shape from square or rectangular to oval or round. Most manufacturers are replacing aluminum trays with oven-safe paperboard or plastic.

Even microwave ovens are getting smaller, ideal for single or two-member households. Sharp's Half Pint, a big seller for the past two years, has been followed by Sharp's Hot Stuff that browns a piece of meat the size of a chicken breast

Working Mother magazine is quick to list new products for harried cooks: Pillsbury's Microwave Cake Mix. Johnston's Hot Scoop (a hot fudge sundae in less than 30 seconds), microwave hollandaise and bernaise sauces from Knorr. Hansen Island Microwave Fudge, Rice-A-Roni microwave side dishes. Pillsbury microwave French Bread Pizza and Tetley Microwave Iced Tea Bags.

New from the Dial Corp. is the Lunch Bucket line. These shelfstable 8-ounce microwavable entrees can be prepared in less than two minutes. One of the 15 varieties, Lunch Bucket Chili was good

enough to claim tirst place in the entree category of Gorman Publishing's 1987 Retail New Products Contest

BREWABLES

Coffee is hot, especially if it is rich, imported or flavored. Whole shops are dedicated to beans blends and the equipment with which to brew them.

"You can go as simple or as fancy as you want," says Susan Schulte, general manger of Michigan's Coffee Beanery, Rich, dark Jamaica Blue Mountain beans are top-of-the-line; they sell for \$28 per pound.

Coffees are flavored with liqueurs, or vanilla. Whether decaf or not, grinding whole beans is part of the coffee experience.

Specialty teas, such as chamomile and rosehips, were once found only in health food stores and are now available in your local market. Both Upton and Celestial Seasonings offer exoticas, from almond-flavored to raspberry aro-

And the accessories tea pots, ornamental presses, teacups - enhance your drinking

DEBUT FOODS

If chicken could swim, it would be tilapia - a fish that until recently was almost unheard of out-side ethnic restaurants. Devotees claim it is as versatile a seafood as chicken is a meat, delicate of taste and firm of flesh

Redfish is another species that is gaining popularity because or the Cajun cooking rage. Thanks to aquaculture, fish markets also stock such sought-afters as salmon from Norway, trout from Idaho and shrimp from Ecuador.

Baby veggies - carrots, squash, corn and lima beans - are still in demand. And University of Florida researchers recently announced that they produced baby, watermelons - 5- to 8-pound melons about the size of large cantaloupes. These come in two varieties, Minilee and Mickeylee.

Fashionable berbs (you'll find them flavoring oils and vinegars) include basil, chervil, plum-colored perella from Japan, bronze fennel, spicy celery-flavored lo-vage, cool and tangy ginger mint, Shugi-ku (edible chrysanthemum) and cilantro.

For alcoholic beverages, the flavor of the year is peach. Look for peach schnapps, peach wine and peach wine coolers. Could this be the offshoot of bellinis, peach juice and champagne so popular in Italy and New York?

Other new products to look for-ward to include Wolfgang Puck's All-Natural Apple Tartes with Buttered Caramel Sauce, Chiquita Orange Banana Juice, Commander's Creole Cravings Creole May-onnaise, Delta Pride Cajun Style Pre-Seasoned Catfish Classic and Weight Watchers Boston Cream Pie. Yum.

FOODFACTS





home cooking.

Our kitchen is an uninhabited wasteland; our lovely wedding gifts - state-of-the-art mixers, pretty china, salad bowls that would pass for modern art - have gathered dust for two years.

My one wifely attempt at preparing breakfast was a disaster.

I popped bread in the toaster

oven, set the heat on "high" so it would be nice and crispy, and chirped to my husband about my domestic aptitude.

After a few minutes, he furrowed his brow and said, "What's that smell?

"What are you talking about?" I asked.

I turned to our brand-new toaster oven. I could see that his toast was a happy little bonfire.

He banned me from the kitchen before I could suggest turning breakfast into a weenie roast.

So now we eat out nearly every night. When we don't dine out, we bring dinner in or, better still, have it delivered right to our door-

This is just the way I like it, and even my husband, after grousing for a year about my ineptitude in the kitchen, has become a devotee of eating out

SELECTING AN EATERY

Even novice restaurant goers know that where you eat is a mat-ter of location and budget, as well as whim

While it is always nice to return to favorite haunts - those places where the waitress knows you by name and can almost predict your order - trying new restaurants is half the fun of eating out.

If you want to try Thai cuisine or venture into a new part of town, friends' recommendations are one way to sniff out new territory. Another is to read restaurant reviews in local newspapers and magazines. It doesn't take long to find out if a critic's taste matches

A little more planning is required if you are eating out of

Get restaurant recommendations from guidebooks and regional publications.

Or talk to folks familiar with the region. Your next-door neighbor from Georgia will steer you toward terrific local specialties. The Swiss-born maitre d' at vour favorite restaurant can direct you to some surprising treats in the

Do as the Romans do whether you are traveling in Rome, New York or Rome, Italy, Avoid diners with trucks parked in front. If you walk into a trattoria where the host greets you in English, try

someplace further up the street.
If you find yourself in another city or town and don't know where to eat, ask a native.

One of the best meals I had in Rome was at a neighborhood trattoria recommended by someone I met on the street. The menu was full of offerings that my Berlitz book didn't translate, so I looked around at what my fellow diners had and pointed to something that

looked tempting.

I feasted on spaghetti vongole, the likes of which I have not found

If you find a restaurant out of town that you really love, write down the name and address. You just might want to go there again or recommend it to a fellow travON A BUDGET

Eating out isn't cheap, and the thought of a disappointing gastronomic adventure is intimidating.

If you yearn to try that new bis-tro that offers the newest nouvelle cuisine in town, you don't have to break open your piggy bank and squeal all the way home.

· Make reservations for lunch instead of dinner. Lunch entrees often are almost half as expensive as their dinnertime counterparts.

· Make a meal of several appetizers or split an entree. There may be a slight charge for sharing, but you will sample several different

· Call ahead to see if you can bring your own wine. Many small establishments charge only a small corkage fee.

 Look through your local paper for two-for-one coupons. Even trendy new restaurants will advertise coupons to build up clientele. If you use a coupon, make sure to tip the waiter for the cost of the meal before the discount is

· Save calories and cash by skipping dessert.

SERVICE WITH A SMILE

Nothing, not even unsatisfacto-ry food, ruins a meal more than bad service.

You know the setting.

The restaurant is fairly busy. but you are seated immediately The house manager promotly takes your order for drinks and tells you the waiter will be with you shortly.

After 15 minutes, no drinks have arrived, but the couple who sat down the same time as you have their order taken.

After 25 minutes, you give up and leave. The drinks you ordered never materialize, nor does water nor silverware. Your waiter, you suspect, is a mere phantom.

You should expect good service from any establishment. And don't be intimidated by a fancy restaurant's reputation or haughty wait-

Plain bad service is actually pretty rare. And you can take the nitiative to ensure that your dining experience is pleasant.

· Secure a good table by requesting it when you make your reservations. If a window seat or a table in the patio is in order, ask for it ahead of time.

. Don't rewrite the menu with numerous substitutions. It irri-tates the staff and slows down the meal

· If you have special dietary needs, call ahead to find out if you can be accommodated.

· If your party increases or decreases, change the reservation. Also call ahead if you need to change the time or cancel.

. Don't snap your fingers or yell at your waiter.

. Ask the price of the specials if our waiter doesn't mention them. Also find out what is included

. Ask questions about your food before you order. Sending food back because you didn't know what you were ordering is tacky.

. If you must send your food back because it isn't what you ordered or it is unacceptable, do it immediately. But don't make a big production out of it. All but the worst restaurants will want to set things right

STAY-AT-HOME TREATS

Does getting all dolled up and hitting the hot spots sound like too much after a hard day at the off-

Not to worry, you can bring it home or have it delivered.

Restaurant critic Mimi Shera-Restaurant critic Mimi Shera-ton reports that take-out food is one of the bottest trends going. one of the bottest trends going.

"Eighty-one percent of American households buy take-out food within every four-week period, she writes in Time Magazine.

This year, we spent a record \$21

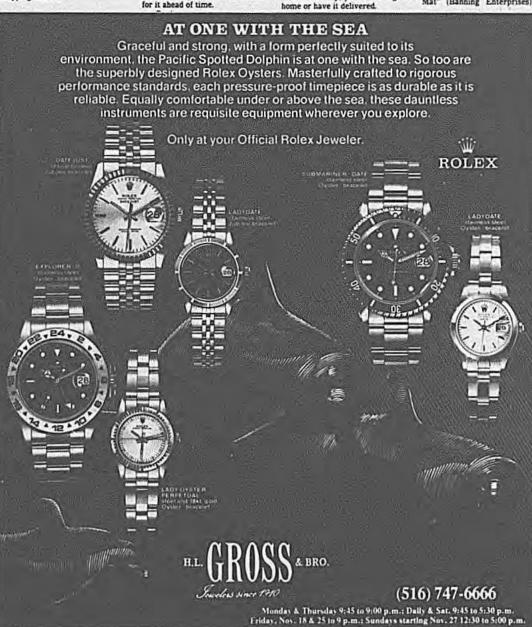
billion on prepared meals.

And the take-out market is no longer the domain of pizza partors. Grocery stores have salad bars. Fancy restaurants have take-out menus. Everything from up-to-the-minute cucinas to family-run Chinese restaurants have started wrapping it up to go. Many have taken it a step further and deliver it right to your door.

Much of this is due to the stayat-home - or "cocooning" phe-nomena. Where it was once hot to hop from restaurant to har to nightclub, now it is cool to curl up in front of the television with your favorite food.

This cocooning trend has even stretched to the office - executives who once lingered over a three-martini lunch are now industrious workers who eat at their desks.

Now the perfect gift for the busy executive is a special folder that opens up into a "Lunch-In Mat" (Banning Enterprises)







Dress walls and floors,

By Maureen McDonald

Do you come home to undressed walls? Are youitching to tear out that decade-old carpet, new wall and floor coverings?

Relieve your home of the "blahs" by adding warmth and creativity to your decor.

The multitude of designs and versatility of texture, in addition to a modern rainbow of colors that ranges from soft, dusty pastels to rich jewel tones, gives that first step of your redecorating process a fashionably magic touch.

If you're looking for cool weather warm-up ideas, consider color and fabric, as well as lighting.

Dark rooms warm up with light colors, like those on the yellow, red and orange side of the spectrum. Southerly exposed bright rooms need blues, greens, violets and mauves to cool down.

Similarly, metals such as chrome, that cast a silver-blue light leave a room feeling colder, while yellow-toned brass does the opposite.

Area rugs and carpets cozy up a room, as do wood tones. Textured (as opposed to slick) surfaces tend to lend a toasty feeling to your surroundings.

FLOORS

The floor is the "fifth wall" of a room — a common denominator that unifies all other design elements. Carpets can add a splash of color, warm up a cold room, deaden sound and provide a quick fix-up for a less-than-attractive floor.

If you're trying to find a color scheme while facing an overwhelming choice of new hues, including especially popular teal and natural tones, consider borrowing a color from a favorite piece of fabric, or adopt one from a painting or piece of pottery to get you started.

Carpet is major source of texture and greatly affects the illusion of space in a room.

High-textured carpet (multilevel loop, cut-look, frieze, random

shear) absorb light and make colors appear darker and more subdued cozying up large rooms

dued, cozying up large rooms.

They're perfect for creating vitality in a room filled with casual country, informal eclectic or contemporary furnishings. Balta and Berber Classics specialize in wool berbers — a textured, natural-toned carpet reflecting the orange, brown, or black-flecked variations of sheen wool.

variations of sheep wool.

Smooth, velvety-textured carpets, such as saxony plush, reflect light, suggest expanded space and define activity areas while lending a certain sophistication, elegance and luxury to a room.

Hot carpets in today's market include ones with geometric or pin dot patterns and those with multitones and textures. Of course, you can always customize your floors by mixing textures and colors to form borders, medallions or design inserts.

And don't forget broadloom area rugs that are playing a bigger-than-ever role in today's fashionable open-plan interiors by visually defining separate areas of activity. THE

Whether it reflects the shimmering green of the Mediterranean from an Italian seaside town, or the pristine white sparkle behind the sink of your busy kitchen, tile has made a remarkable comeback.

In the last two years tile is being used in more flexible ways. Gone is that monochromatic look, thanks to a limitless quarry of colors, textures and ideas.

Walls and floors are being dressed in tiles from top to bottom, corner to corner, and well beyond the reach of water from showers and sinks. New tiles are being created by such fashion designers as Valentino, Gianni Versace and Laura Ashley.

Other popular tile manufacturers include American Olean, Latco, Monarch, Marazzi and American Ceramics. Several New York showrooms recently introduced a series of tiles created by Frussardi, an Italian leather designer. Some have a python skin pattern in the glaze, underscored by the textured imprint of a crocodile skin.

Among the other innovative looks of tile today are:

 Tiles that simulate marble, granite and semiprecious stones.

 Reproductions of tiles and pattern sheets from the late 19th and early 20th centuries, including small, hexagonal bathroom tiles and Victorian border patterns.

 Pattern systems (tiles with coordinating colors and patterns, in different scales, designed to be used together).

 Architectural border tiles, shaped like crown moldings and cornices and pencil-thin decorative trims.

 Bold geometrics, textures and bas-reliefs.

 Sandblasted glass borders and inserts reminiscent of Lalique

• Clear glass tiles.

 Non-slip floor tiles with gritty surfaces or raised disks and

 Patinated tiles, with surfaces that look recently unearthed.

 Gold, silver and bronzed "ingots" used as border and background, and sometimes for exterior walls.

Scallops, fans, hexagonals, penny-rounds and triangles.

Trompe l'oeil designs.

 Naif tiles with, for example, all-over patterns of vines and flowers, and most significantly, matte finish porcelain mosaic tiles in larger squares of 4, 8 or 12 inches

woor

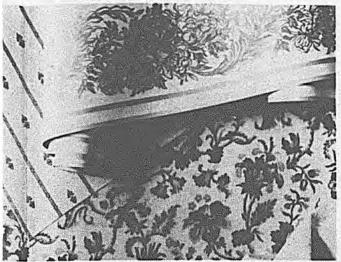
Strips, planks, boards and parquet wood floors are traditional additions that add value and prestige to your home.

Natural colors range from pale blond to near ebony, but tone and color depth can be added through bleaches and stains in which the final finish can range from a soft patina to a high sheen.

Strips and planks laid in random lengths will provide a warm yet simple environment to highlight furnishings. Or, to add dimension to a room, woods of

NITAL TOOR HOME INVESTANCES SELECT A GENERAL TOOLS BY NEW, William Part, Marke Edward, Peril, Nor Hope For Hond Content, NA Hope Presquent, John William Presquent, John William Street, Hong William Presquent, John William Street, Hong Willi

from wallpaper to tile



COVERING CACHE - Dress up walls and floors in style with the latest wall and floor coverings

varying colors can be fashioned into herringbone, basket-weave or brick patterns

Add pegs for an old-fashioned look or boast a more formal, elegant look from tongue and groove installations.

You'll find a wide selection from major manufacturers, including Kentucky, Chickasaw, Peace, Sykes and Bruce Hardwood Floors.

WALLPAPER

Wallpaper is back, rivaling that nouveau desire to maintain the "clean" look of new and unadorned spaces. Undressed walls are beginning to get boring, and improved coordinates and designs are satisfying a new thirst for ele-

From faux papers, which mimic marble, tortoiseshell, granite and precious stones, to faithful repro-ductions of antique designs and in-terpretations of 17th-, 18th-, and 19th- century motifs, today's wallpapers are more than just a cover-

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OUTDOOR WATCH By Debra Lee Baldwin

Prepare your yard for cooler weather

LANDSCAPE TIPS

If you are beginning to landscape, understanding the site is the first commandment, says Larry Shapira, professor of horticulture at Northern Virginia Community College.

Variables include the yard's sun and wind exposure, the type of soil you are dealing with, drainage and climate.

Not sure how to evaluate these? Consult a professional landscape contractor. You'll save time, effort — and, because of discounts to contractors — money.

WATER WATCH

Even though rain may temporarily free you from irrigation duty, check now to ensure your system's year-round efficiency.

Watch your sprinklers operate.

Watch your sprinklers operate. Adjust them so they don't soak the driveway or sidewalks. Repair bad hose connections and leaky faucets.

Cover your spa and pool during low-use seasons. Uncovered pools or spas can lose more than an inch of water a week through evaporation. Nearly 1,000 gallons a month can evaporate from a 400-square-foot pool.

Soil basins around trees and shrubs direct water to plant roots and minimize runoff. On hillsides, use root irrigators or drip irrigation.



DECK WRECKERS

Winter storms can damage a deck. A quality stain and wood preservative will keep it smooth and glowing.

Begin by removing all dirt, mildew, oil or grease with a stiff brush, warm water and a lowsudsing, non-abrasive household detergent.

If the wood has mildewed, apply a mixture of two parts water and one part bleach with a kitchen sponge or pump-up garden sprayer.

POT PRESERVATION

If you garden in pots, reduce the amount of care they need by grouping them together. This makes watering easier, they also shade each other.

PREVENTIVE MAINTENANCE Spare yourself the spring

surprise of unusable garden tools and equipment that refuses to budge.

The basic winterizing job for tools is rust prevention. Remove rust from blades and metal parts of hand tools with either liquid rust remover or steel wool.

rust remover or steel wool.

Tools with sharp blades or edges — such as hoes, shovels, spades, shears and knives — should be sharpened.

WICKER & WHIMS



Ravishing Recipes

Whether tailgating or high tea is your style, use these recipes to enhance your next gathering:

BRUNCH: CAVIAR EGGS

8 hard-cooked large eggs, cooled

4 cup whipped cream I ounce red caviar

Makes 16 stuffed eggs.
Slice eggs lengthwise, remove

Put yolks through a fine sieve and combine with the whipped cream and caviar.

Stuff each egg half with the mixture. Top with more red caviar immediately before serving, if desired.

TEA PARTY: SALMON AND

CUCUMBER SANDWICHES
112 cups flaked and mashed

cold poached salmon

12 cup finely diced, peeled
and seeded cucumber

Mayonnaise to bind

Salt to taste Freshly ground black pepper to taste

Lemon juice to taste 20-24 thin slices whole wheat bread

Mint butter (recipe follows)

Makes 10-12 servings.

In bowl, mix salmon, cucumber and large dollop of mayonnaise to spreadable paste with fork. Season to taste. Spread 10-12 slices of bread with mint butter and then with filling. Top with second slice. Cut off crust and cut in half on the diagonal.

MICROWAVE PARTY: STUFFED MUSHROOMS FLORENTINE

30 large mushrooms

1 (10-ounce) package frozen chopped spinach, defrosted and drained well

1 cup shredded jack cheese 1/2 cup linely chopped scallions

Vi cup finely chopped fresh parsley

Italian herbs, crumbled with your fingers

Makes 30 appetizers.

Clean mushrooms with dampened paper towel. Remove stems and set aside for another use.

Combine all ingredients in bowl, blending well. Stuff each mushroom, piling high in center. Place 15 on shallow round plate. Cook on high (600-700 watts) 2-3 minutes, just until mushrooms are slightly cooked.

Serve immediately. Repeat with second batch.

Note: Mushrooms may be stuffed early in the day, but should be cooked just before serving

MINT BUTTER

1 cup (2 sticks) sweet butter, at room temperature ½ cup packed mint leaves 1 teaspoon lemon juice ½ teaspoon salt, or to taste

Make fine puree of all ingredients in food processor or blender. Rub through a fine-meshed sieve.

12 teaspoon sugar

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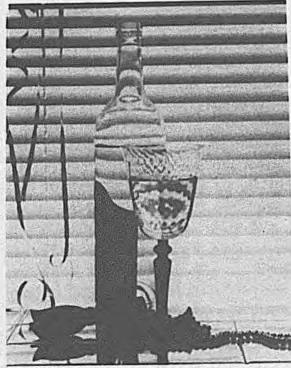


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Continued From Page 7

BREW AND YOU

A discerning guide to wines and beers



BREW AND YOU - Entertain with a selection of fine wines and beers, both domestic and imported.

Put out pens and pads so guests can take notes.

 For a blind tasting, have your guests bring their selections in paper bags. Put each bottle in a second bag labeled with a number.

· For economy's sake, encourage guests to pour only an ounce or two of wine. That way, a dozen people can be served from one bottle.

 Allow plenty of time for dis-cussion after the tasting. Lively conversation should be combined with a meal, snack or dessert and

If you frequently play host at wine tastings or serve wine on a regular basis, you may wish to start a wine collection and stock up on wine accessories for every special occasion.

If you entertain on a shoestring budget, invest in glasses with a bowl capacity of 10 ounces that provides space for 5 ounces of wine and 5 ounces of space — the ideal serving. The set will serve well for both red and white wines.

Meanwhile, if you have both a full purse and a penchant for the vintage grape, you can find lux-uries such as decanters, electric corkscrews, wine barrels, chillers, imported, hand-blown glasses, wine-making kits, hand-held computers that produce vintage vital statistics, wine racks, funnels and even door knockers featuring a solid-brass-cast Bacchus.

All these and more are available through mail order or specialty boutiques.

Home cellars can run the gamut

from simple bookshelves or closets converted into wine racks by home do-it-yourselfers to fullblown custom-designed cellars complete with refrigeration units and alarm systems.

In any case, you should store bottles at a constant temperature, preferably between 52 F and 76 F and in darkness. Place all bottles on their sides and position the cel-lar so that it's in a quiet spot that's free of vibration.

Tastings themselves offer the amateur a veritable education in vintages. But few would dare venture into a tasting without knowing their cabernet sauvignon from

their sauvignon blanc.

If you wish to bone up on wines, a wine cellar of knowledge awaits in appreciation classes offered by local evening schools or through visits to tasting fund-raisers and wine auctions scattered throughout community calendars.

Those with a little pocket money and time to spare can take wine tours through such renowned areas as California's Napa Valley. where they can sip fine vintages to their heart's content for days on

Consulting the critics through wine magazines, newspaper articles and books is another way to boost your wine savvy. A good in-troductory book is Alexis Bespaloff's "New Signet Book Of Wine" (New American Library). There also are videotapes that provide advice on how to choose and taste wines and what to serve with them.

Friday, November 18, 1988

Cool cuisines

By Debra Lee Baldwin

The following are more for your amusement than not. In general, ritz and glitz are out: simple, healthful and unpretentious are in with a few frills thrown in for fun.

WHAT'S IN

- · Classic Continental cuisine
- · Russian food
- · Korean barbecue
- · French bistros
- · Blue-plate specials
- Bulgar, couscous, millet and all those health grains
- · Panino (Italian sandwich)
- · Stew
- · Capuccino, plus a great dess
- · Japanese spaghetti
- Blackened redfish
- Fettuccine in Cajun sauce
- · White eggplant
- · Jalapeno or chocolate potato
- · The nibbles of other countries (such as Spanish tapas or Chinese dim sum)
- · Duck sausage
- · Figs
- · Dove Bars
- · Tex-Mex
- Onion marmalade
- · Microwave anything
- · Mother's meat loaf and brown-

WHAT'S OUT

- · Red and white radishes
- · Black eggplant
- Chocolate mousse
- · Pork sausage
- · Colored pasta
- · Foie gras
- Purple peppers
- · Sushi
- · Beluga caviar
- · Crepes
- · Tiger prawns
- · Creamy cheeses
- · Stuffed croissants · Quiche
- · Small portions (as in nouvelle cuisine)
- Frozen yogurt

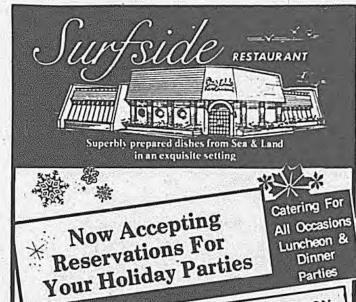
FOODFACTS

■ The average American spends \$8.20 per week in restaurants

Average per person expenditures in restaurants during 1985, by age group.

Under 25	\$9.79	1
25-34	7.50	MM //
35-44	8,43	11//
45-54	9.42	HIM
55-64	8.97	AIR
65-74	7.49	1111
75+	5.34	90
Average	\$8.20	1/4

SOURCE. Bureau of Labor Statistics





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HOME ENTERTAINING Five parties you can't live without



HOME ENTERTAINING — Teatime is back. Fine china, silver service and delectable finger sandwiches make for a refined afternoon repast.

Riesterer's

Today's parties would have amazed our great-grandparents.

They settled down to scones and tea at 4 p.m. We pour, too, but it's a "power tea" over which we haggle business deals.

Whole parties center around a large metal box: the microwave oven. And we converge in massive parking lots to devour pregame tailgate delicacies.

Half a century ago, Vogue's "Book of Etiquette" decreed: "Never never should a pseudobreakfast be called (shudder) brunch!" Now we shudder with delight at this excuse to eat breakfast for lunch.

Even our cocktail parties follow trends. No longer do we dump potato chips in a bowl and whip up dip made of dry soup mix and sour cream. Instead, our guests nibble Russian-inspired goodies and other delicacies.

 Whether you plan to party inhouse or gather at a local eatery, the following five ideas will give you great excuses to get the gang together soon.

BRUNCH MUNCH

What used to be defined as a "morning meal midway between breakfast and lunch" has now slipped further and further down the clock to something between lunch and the cocktail hour.

Restaurants may start brunch service at 11, but you can bet your Bloody Mary that the chic crowd won't arrive before 1.

PARTY-IN-MINUTES

When the Campbell Soup Co. asked consumers how strongly they agreed with the statement. "My microwave is my friend," 42 percent said they "completely agreed."

Stuffed, baked potatoes, apple fritters and other goodies help you throw an after-work get-together.

The microwave oven is as American as apple pie. Nowadays, few hostesses would think of throwing a party without using this kitchen essential.

TEA AND DEALS

Rumors are flying around Manhattan that the "power lunch" is being replaced by the "power tea."

"Afternoon tea has become attractive to Americans because it is far healthier than cocktails," says Isabelle von Boch, spokeswoman for Villeroy & Boch Tableware.

TAILGATE TRIUMPH

Unfold the lounge chairs, pop open the cooler, turn up the pregame radio program, and pass the

... Munchies, of course. The saltier, sweeter, and junkier the better. According to a study compiled for Kraft Inc. by Simmons Market Research Bureau, the following are among the foods sports fans say they eat most:

 Turkey, sliced for sandwiches or barbecued.

 Snack food such as pretzels, tortilla chips and candy bars.

· Brownies made from a mix.

· Mexican food.

· Homemade pizza.

Spreadable cheese snacks.

COCKTAIL GRAZING

Stock your bar, Ready, Set. Go!
The key to cocktail cuisine is
the more exotic the better. Why
bother with a party if it will be
forgotten tomorrow? Your get-together will be remembered as
"the one where she served those
little marinated mushrooms."

Exotic noshables also make great conversation starters. Paper good and party supply stores have napkins, decorations and toothpicks for every theme — international flags or "fore" toothpicks for golfers.

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The return of laid-back. elegant furniture

repertory of motifs, incorporating shells, flowers, cupids and swirling scrolls and whorls.

The chaise longue, originally a French term meaning "long chair," developed from the daybed of the 17th century and at first denoted simply an armchair with elongated seats to accommodate the sitter's outstretched leg. It became so popular that it begat offspring in varied forms.

By the late 18th century, the French began to design other stylistic derivations known as the "duchess," essentially a chaise with a rounded back; the "duchess en bateau" a chaise with not only a rounded back but also a rounded foot for a special effect; and the "duchess Brisee" which introduced a footstool to the whole rounded business.

Later, the "recamier," named for the famous and beautiful Paris salon hostess Juliette Recamier, was introduced. Defined by a backboard or headboard scrolled at the top, it also had a symmetrically curving footboard.

In 1800, Recamier's "recamier" was recorded for posterity when Jacques Louis David painted her portrait with her seated on it.

The portrait hangs in the Louvre and the recamier, pur-chased for \$29,000 last summer by the Musee des Arts Decoratifs, is now enshrined in the Paris muse-

Most new chaises found in major furniture showrooms are being designed for the bedroom.

They are stuffy and plump with rounded contour backs and flouncy little pleated skirts. Many look a bit too much like the sort of furniture where you would find Mae West stretched out on the satin tufting

But chaises also adapt readily to other rooms, particularly studies and living rooms where the mood is set for quiet relaxation.

A chaise, after all, is a glorious piece of furniture on which to reread "War and Peace." Or pretend to be Carole Lombard in "Nothing Sacred" - reclining in style while a reporter turns her into a national heroine.

There are certain rules that should govern the selection, use and placement of any chaise.

First, when buying, keep in mind that regardless if it's a reproduction period piece or a more contemporary style you have in mind, a proper chaise should evoke some kind of ele-

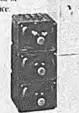
Look for long lines as they define the very essence of this type of furniture. If a chaise appears stubby - and some can, regardless of length — it is a poorly de-signed piece. I also would avoid buying a chaise with tufted upholstery - it detracts from the line.

Considering its grandness, a chaise should always be the central focus of a room or appear alone against an otherwise unoccupied wall. This way, you can best admire its lines and sculptural qualities.

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SMALL SPACES

Double function and size with roomy ideas

By Glenda Winders



SMALL SPACES — A little ingenuity and creativity make the most of small spaces.

If your home has adequate storage, spacious workplaces and large areas for entertaining, you probably don't need to read on.

But if you're like most people, your house, apartment or condo probably falls short of the space you need for such activities as working on hobbies, exercising and having overnight guests.

Whether by choice or economic imperative, more and more people are moving to smaller homes. Young couples can't afford large houses, and mature couples whose children have grown find they'd rather spend their time and money elsewhere.

At the same time, our need is greater than ever for a nest where we can relax, for a home that is distinctively our own.

Owners of small homes have to be a little more creative and flexible than owners of larger houses, but it is possible to create a living space that lets you have it all.

Assuming that you don't have the funds for major structural changes, there is still much you can do to open up and utilize small spaces.

Lorrie Mack tackles this problem in Conran's delightful picturefilled book titled "Living in Small Spaces" (Little, Brown).

The first step, she says, is determining your needs. Who lives in your house, and what kinds of activities do they pursue? Does someone work from a home office? Do you use exercise equipment?

Next you have to adapt your attitude to the project at hand and start thinking creatively. Don't be tied to tradition.

If you always shave or put on makeup in the bathroom, for example, you probably don't need a dresser in the bedroom. If the master bedroom would make a great dormitory for several children or a convenient home office, there's nothing to say it can't be used for just that.

Explore the possibilities of double-duty rooms.

Without excess furniture in your bedroom, could it also be a home office, a gym or a sitting room? With the addition of a love seat that folds out into a bed, could your study also be a guest room?

Would shelves in the garage free up space for your rowing machine and exercise bicycle?

Perhaps a kitchen pantry could be fitted with a desk and shelves to provide a headquarters for whoever pays the bills and makes shopping lists.

Clutter is the arch enemy of small spaces. Every piece of furniture and accessory should carry its own weight. Ask yourself what you can put to work or do without.

Bring your baskets down off the shelf and fill them with plants, mail, washeloths or kitchen utensils.

Get rid of non-tunctional items that crowd tables and shelves and make rooms look smaller.

Examine nooks and crannies that could be exploited without huge amounts of carpentry. Cover a mattress and throw on a few colorful pillows for extra seating under a stairway.

SWEET TOUCHES Perfect evenings end with spirits, cafe, desserts

Deep inside all calm, rational, adult, dinner-party guests are small children. They muse, as they push their peas around their plates, "Gee, I wonder what's for dessert?"

So coddle the kid within.

Next time you entertain, serve a not-too-filling entree. Then (drum roll) give your guests what they wanted all along: Grand Marnier truffles, French-style strawber-ries and cream, puffed pastry treats and aromatic coffees in exotic flavors. Or pour a rainbow of liqueurs into shot glasses and pass fresh fruit and cheeses.

Make dessert simple, but delicious. After a barbecue or pirra party, serve tall mugs of chilled milk with still-warm chocolate chip cookies from a shopping mall

A trip down the frozen foods aisle of any supermarket will give you great meal-enders: rich fudgy European ice creams, light fruity sherbets and sorbets — o bring home goodies from that new bakery you've been meaning to try.

Why not start at your house and end up at a restaurant famous for ultra-decadent desserts?

Despite the hoopla surrounding nouvelle and spa cuisines, rich, classic desserts are now in greater demand than ever. A recent survey by the National Restaurant Association found that though restaurant goers are shunning red meat in favor of poultry and fish, they are springing for the richest, most elaborate desserts on the

Today every French restaurant worth its salt offers a dazzling spread of desserts — sometimes on an old-lashioned, rickety trolleys, often on a glamorous table at the room's entrance. Captains and waiters dish out petite portions of three or more desserts to the increasingly sophisticated sweet tooths they serve.

And if you're really into decadence, devote an entire evening to nothing but dessert. Host a coffee — and chocolates — tasting, with assortments from gournet specialty shops and upscale candy stores.

At home, nothing says dessert like fresh strawberries swished in melted bittersweet chocolate or iles flottante (floating islands) in a pool of raspberry custard.

Floating island is fragile creation of stiffly beaten egg whites that sails gracefully in a sea of creme anglaise.

When preparing, be sure that bowl and beater blades are absolutely clean and dry, because any oil on them will prevent the egg whites from mounting appropria

whites from mounting properly.

To ensure a more voluminous final product, warm egg whites in a mixing bowl over hot water until the chill is off and they are about the temperature of your finger.

RASPBERRY CUSTARD:

5 egg yolks to cup granulated sugar I cup milk

1 cup whipping cream 1 (10 oz.) package frozen raspberries in light syrup

3 tablespoons raspberry-flavored liqueur

Meringue Island: 4 egg whites Dash of salt, cream of tartar Dash of cream of tartar th cup superfine sugar Toasted sliced almonds Whole fresh or frozen rasp-

berries for garnish

Serves 6.

For raspberry custard: Beat egg yolks and granulated sugar until mixture falls in ribbons from beater. Heat milk and cream in medium-heavy saucepan until hot. Add hot milk slowly to beaten egg yolks with beater on low speed.

Pour mixture back into saucepan. Cook over medium-low heat, stirring constantly with wooden spoon until mixture thickens and lightly coats spoon. 180 F on an instant-read thermometer, about 10 minutes. Remove from heat; strain into small bowl. Cool completely.

Push thawed raspberries through sieve to remove and discard seeds. Stir into custard sauce. Refrigerate. Stir in liqueur.

For meringue islands: Heat large Dutch oven filled with water to about 170 F. Maintain water temperature.

Beat egg whites until foamy. Beat in salt and cream of tartar. Gradually beat in superfine sugar until mixture forms stiff peaks when batter is lifted.

Dip large, wet metal spoon in meringue; shape into oval using second, wet metal spoon. Drop, into the 170 F water. Poach, turning over, until slightly firm, about 2 to 3 minutes. Remove from water with slotted spoon to baking sheet lined with waxed paper. Cool.

To serve: Pour some of the custard sauce onto serving plate. Put two or three meringue ovals on top of sauce. Sprinkle with toasted almonds. Garnish with raspberries.

Coeur a la Creme can be made in less than 30 minutes by the klutziest home cook. It can also be made for less than \$3, plus the expense of frozen or seasonal fresh berries.

This fragile, heart-shaped package is traditionally made with fromage blace (fresh, soft, cow's milk cheese). The cheese is mixed with flavoring and placed in a special mold punctured with tiny holes to allow excess fluid to drain (look for these porceiain molds at cookware emporiums).

The finished product is set affoat in a pool of fresh strawberry or raspberry puree and decorated with fresh strawberries or mint leaves.

Though the berry purees set off the stark whiteness of the Coeur a la Creme, other fruits, especially inpe pears and peaches, can be used as accompaniment to this cheesy delight. In addition, slices of brioche complement the dessert.

American cooks can substitute ricotta cheese, cottage cheese, cream cheese, sour cream or a mixture of these for the French fromage blanc.

COEUR A LA CREME

14 cups cream
4 ounces cream cheese
4 ounces ricotta cheese
4 cup powdered sugar

Whip cream and set aside. Cream together cheeses and sugar. Force cheese mixture through a fine strainer, fold cheese mixture and whipped cream together.

Divide mixture among 8 individual porcelain, heart-shaped molds that have been lined with cheesecloth (Before using, rinse cheesecloth in lemon water).

Refrigerate overnight.
Unmold and serve surrounded
with berry puree.

CHOCOLATE CREAM SAUCE

2 tablespoons sugar

2 egg yolks

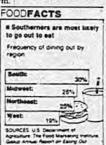
- to cup whipping cream

 8 ounces bittersweet or semisweet chocolate, finely grated
- 3 tablespoons cognac or brandy

1 tablespoon butter

Mix sugar, egg yolks and cream in small, heavy saucepan. Cook, stirring constantly with wooden spoon over medium-low beat until mixture thickens and coats back of spoon. Do not boil. (Temperature should be about 180 F.)

Remove from heat. Stir in chocolate until melted. Stir in cognac and butter. Cool slightly, serve

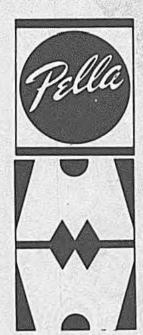




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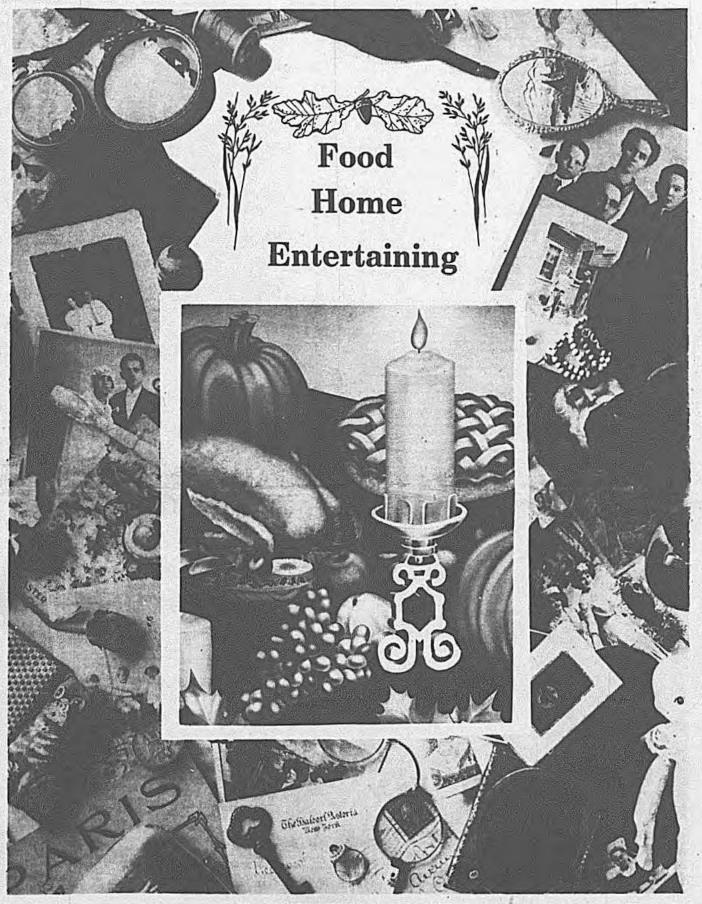


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YOUR HOSTS
Michael Sweeney
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By Tershia d'Elgin

You want an entertaining scenario that's enticing, a compli-mentary backdrop for food and conversation and, most importantly, a look that says something about who you are.
Sound like a tall order? Not re-

Even the most random idea can spark an extraordinary table setting. So, take time out from mulling over your menu and brew up an "atmosphere." Decide on centerpieces, tableware, linen and placecards. Your table setting can carry the mood whether you're feasting one guest or 100.

Start with your centerpieces. But don't limit yourself to flowers. sterling and crystal. Everyone has collectibles left more or less ignored on shelves or in closets.

Entertaining offers the perfect excuse to take them out of quarantine. The more bizarre, the better. You could choose figurines, boxes, folk art, books, or even tin toys. You don't have to be Midas to show off possessions.

Timeless fine bone china en-dures. Wedgwood holds its own as the premier line. Many Wedgwood shapes and finishes are adaptations from designs made over the last 200 years. But there are hun-dreds of innovative designs to choose from today, from haute moderne to elegant florals.

For innovative glassware, look to littala and Sasaki. Ken Benson's new "Geo" design for littala is both solid and elegant. Sasaki has a gently curved and sandblasted stemware reminiscent of Georgia O'Keefe's work.

Fast-paced days and spontaneous parties have made paper plates and napkins more acceptable. Hallmark and Contempo have the most lively designs, many with tablecloths to match.

Where and how to poise the napkins? "The Art of Napkin Folding" from Susan Kalish (Running Press) has over 30 ways to turn a square of linen or paper into a work of art.

If you're not into napkin folding, try napkin rings. Again, the an-tique and thrift shop route will render great old sterling rings. New models are ever more fantastical, in wood, porcelain, plastic, yarn and you name it.

Don't forget your mood lighting. The addition of candlesticks or candelabras is a touch your guests won't forget. New from American Greetings are three decorative candle products.

Scented candles, designed to float, can be put among blossoms in a big bowl. Try tea lights encased in tin cups flickering around the table or votive candle holders to provide a low-profile glow.

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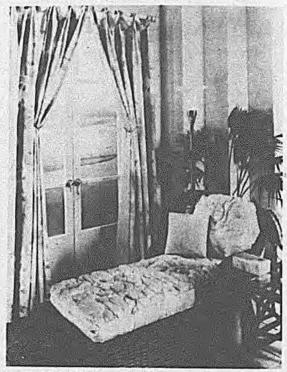




CHAISE SAYS

The return of laid-back, elegant furniture

By Carol Olten



CHAISE SAYS — Chaise lounges have a place in every home. This casually elegant wicker model invites comfortable late-afternoon lounging.

Chaises are very special pieces of furniture. There is something wickedly flirtatious about them the way they invite reclining without total repose and suggest elegance and formality but retain their casual air.

They are perfect places to read a book or eat a grape. Or let the lucky Afghan or borzoi lounge.

Chaises are for special dogs or people. Or maybe a very exotic cat.

You have heard of couches that encourage "couch potatoes." No one could properly occupy a chaise and generate into a chaise potato' Nor would you expect the same people to own chaises and those dreary creations called recliners.

No, chaises most properly belong in Garbo movies such as "Queen Christina," or in Rhett Butler's smoking room at Tara Many, of course, are so illustrative of the historical art of furniture making that they are sitting prettily in museums.

In these precarious times of furniture design we seem to be in the midst of a chaise revival.

The major American furniture makers such as Century. Baker and Henredon all have chaises in their lines at High Point, N.C., the center of American furniture manufacturing and marketing.

Less well-known High Point manufacturers such as Thayer-Coggin also have a number of handsome chaises in recent seasons. The looks range from linear, tubular steel pieces with leather upholstery to rounded, sculptural forms with traditional overtones.

It would be difficult to name a postmodernist or Memphis designer — Michael Graves, Ettore Sottsass, Robert Venturi, among others — who hasn't tackled at some point the design of a perfectly wonderful or ridiculous chaise, such as one fashioned from hockey sticks.

Why is everybody making chaises? Moreover, why are they turning into such desirable pieces of furniture?

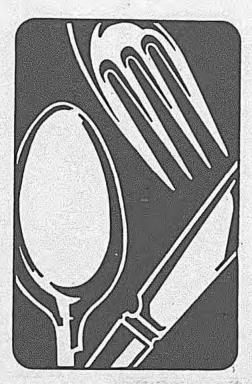
One High Point manufacturer said chaises symbolize the "new opulence," whatever that might be. He further suggested that they suggest the highbrow over the dingy middle class. They're the good cognac and too-expensive chocolates. Shouldn't everybody want one?

The real heyday of the chaise occurred in France in the late 18th century, when the French seemed to take their chaises as seriously as they now take their cinema.

All the better ones were sat upon in the court of Louis XV and fashioned in the most rococo style of the period.

Lightness, frivolity and a love of the exotic prevailed in both the frames and upholstery Cabriole legs were sprinkled with gold dust.

Leading designers of the day such as J.A. Meissonnier and Nicolas Pineau drew from a festive



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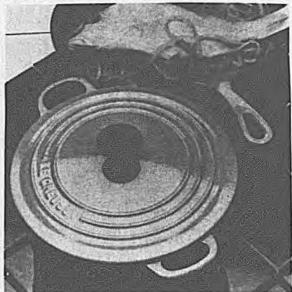
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SMART UTENSILS

Cookware, appliances for cuisine artists

By Charles Britton



SMART UTENSILS - Sturdy, efficient utensils with a snappy designer flair make cooking a joy. Photo courtesy of La Creuset.

Julia Child advised using enameled iron and that was good enough for me. I can see it now a bright orange pot with a gray interior and a lid that turned into a small frying pan.

I tried to cook everything in that pot — even an elaborately exotic moussaka, which I began one evening after work on the assumption that I could toss it together in less than an hour. We finally ate that night around midnight.

Eventually I discovered that the well equipped kitchen needs more than a saucepan with a frying pan lid. That began a lifelong quest for

the ideal kitchen equipment.

Finding the right tool to cook or bake takes your from department store to kitchen shop, and the feeling is not unlike Christmas in a toy store. Mini food processors, appliances that save space and time, and pastel-colored designer wares beg to be moved to your kitchen.

To begin, pots and pans and power appliances are the cook's basic tools. So here are some handy hints for choosing your weapons.

POTS AND PANS

Today, every shopping mall displays an array of pots and pans in a variety of materials and finishes, in prices up to and including the major investment category. Even plastics show up among the multitude.

The ideal material for stovetop cooking utensils should:

 Be chemically inert, so that the pan resists corrosion and does not taint food.

 Spread heat evenly, so that hot spots do not develop, leading foods to burn.

 Be robust enough to prove durable and not require special precautions or maintenance.

· Be affordable.

Plain old cast iron works very well in practice. It is inexpensive, conducts heat effectively, and has a homey appeal. Its porosity absorbs fats and the finish can become as slick as Teflon.

Everyone knows the problem with iron: it rusts. And its slow response to changes in temperature make it less well suited to delicate sauces, where you want the cooking to stop as soon as you take the pan off the heat.

POWER STIRRING

The common electric motor makes possible a host of appliances that promise easy navigation through recipes. They make short work of beating, whipping and churning chores.

An estimated \$735 million is spent on mixers, blenders and processors in the quest for easy of power stirring.

But before you buy, know your needs. Otherwise, you'll make minimal use of these appliances, relegating them to back shelves, and then demoting them to the garage, and finally the salvage

Keep appliances handy. "Out of sight, out of mind" applies to equipment for which you've paid good money. If it's a nuisance to drag a machine out of hiding, chances are you won't bother. The same goes for attachments, such as a slicer accessory that fits on a mixer.

Food processors remain the high-priced kitchen gift par excellence. In a survey of its readers, Consumer Reports found that half had received their processors as presents. They really do perform an array of kitchen chores including making pie crust or mixing meatloaf, but many cooks report using them only seldom.

Blenders excel at preparing drinks. Throw some milk, fruit and sweetening into the beaker. flip the switch and you have a smoothie.

Toasts, rounds of beer and gifts of wine will always be in order when it's time for a celebration.

But in the 1980s, many hosts and hostesses have found that the wonderful variety available in this great age of wine and beer alone is cause to celebrate.

With wines, consider first the prestige being achieved by vin-tages produced in America. You'll find vineyards in at least 40 states. Australia and New Zealand also have come on strong, and South American producers are gearing up to meet world standards.

Nowadays, even the English are growing grapes and pressing wine. Meanwhile, the supreme areas such as Bordeaux and Burgundy in France and the Rhine and Mosell valleys of Germany have maintained their traditional superiori-

The options can dazzle even seasoned wine tasters when it comes to making a choice.

To simplify matters, syndicated food writer Charles Britton offers this bit of advice on wine selection: "The first question any wine drinker needs to ask upon taking a sip from newly opened bottle is: 'Do I like it?"

If refinements and shades of opinion come later, so much the better. But these can be left to

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arise from experiment and experi-

Experiment and experience, of course, can best be gained through tastings.

Many liquor stores and restaurants have tasting rooms. Community colleges and informal clubs may offer evening seminars, as well

Many home entertaining enthusiasts are eagerly partaking of the myriad offerings through fullblown wine-tasting parties and tasting clubs.

WINE TASTING

Following are a few tips to help you organize your own tasteful tasting:

· Base your wine-tasting parties on a theme, rather than a random collection of bottles. Ask guests to bring a favorite California chardonnay, for instance, or a surpris-

ingly good jug of wine.
You might also ask them to stay within a certain price range, or to bring along cheese or an hors d'oeuvre to accompany their se-

· Since guests at a wine tasting are constantly moving from bottle to bottle, it's best not to crowd a room with too many tasters. Placing bottles far apart rather than in row also will help with room circulation.

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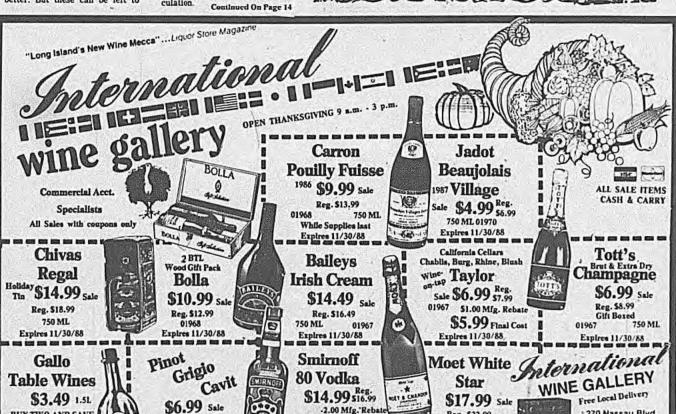
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SPECIALTY FOODS

By Debra Lee Baldwin

If your family and dinner guests are indifferent to baby carrots, tired of Tex-Mex and yawning at jicama, hunt new delicacies on the aisles of delicatessens, charcuteries, supermarkets and gourmet specialty shops.

"We're on a tremendous variety kick." says Mona Doyle, president of Consumer Network Inc., a marketing services firm. "Food has become a fashion business, like clothing Cajum is going out. Caribbean is in."

More than 10,000 new food items were introduced last year, and that's up 27 percent from the previous year, says Gorman's New Product News. But only about 20 percent of products survive test marketing.

What follows is a sampling of trendy taste-pleasers that are iprobably) here to stay. We selected those that are national or are likely to be soon

To learn how to prepare and serve new foods check your bookstore for cookbooks, browse through culinary magazines and fook into cooking classes at community colleges, gournet shops and restaurants.

New trendy treats, palate-pleasing products

LIFESTYLE ENHANCERS

It's called pan-Asian cooking "It sparkles the palate without being heavy. It's part of the inexorable trend toward lighter food." says Californian Ken Hom, author of "Chinese Cooker" (Harper & Row).

To cook pan-Asian you need a wok and working knowledge of Asian spices and herbs. With practice, you'll be using sesame oil and miso with the same ease as oregano and chili powder.

Kosher food is the fastest growing segment of the ethnic food industry, says Mark Muntz, Southern division manager in Miami for Hebrew National Kosher Foods Inc. It's a whole lot more than knishes and kreplach: it's healthy edibles that imitate no-no's such as shellfish, cheeses, processed meats and more.

New faux foods include pseudo seafood, "Surimi" is a Japanese product that processes whitefish into what looks, smells, tastes and feels like crabmeat, with only a bit less protein and at less than half the price. You'll find it schooling in fish markets next to the real According to the Washington Post, the hottest trend in the food industry today is cold food — unfrozen, chemical-free, refrigerated pizzas, meat- or cheese-stuffed pastas, sauces, quiches, pot pies, chicken nuggets, salads and burritos. These are fresh, convenient and appealing, but pricey.

and appealing, but pricey.

New packaged foods come in single-size servings and smaller portions. Convenience foods are leading the way.

leading the way.

Remember when Kentucky Fried Chicken used to sell umpteen-piece mega-tubs of chicken?

Now they're vending teeny Chicken Littles. Burger King's Whoppers have metamorphosed into itsy-bitsy Burger Bundles. And Ritz crackers have shrunk to Ritz Bits.

MICROWAVE OF THE FUTURE

"We see the future, and it's microwavable," says Newsday magazine. "Among other things, jars of spaghetti sauce from Prego, Martinson's coffee bags (like tea bags) for a 12-ounce serving of roasted ground coffee, Campbell's soup-ina-bowl so the user doesn't even have to open a can." To conform to microwaving, frozen food is changing shape, from square or rectangular to oval or round. Most manufacturers are replacing aluminum trays with oven-safe paperboard or plastic.

Even microwave ovens are getting smaller, ideal for single or two-member households. Sharp's Half Pint, a big seller for the past two years, has been followed by Sharp's Hot Stuff that browns a piece of meat the size of a chicken breast.

Working Mother magazine is quick to list new products for harried cooks: Pillsbury's Microwave Cake Mix, Johnston's Hot Scoop (a hot fudge sundae in less than 30 seconds), microwave hollandaise and bernaise sauces from Knorr, Hansen Island Microwave Fudge, Rice-A-Roni microwave side dishes, Pillsbury microwave French Bread Pizza and Tetley Microwave Iced Tea Bags.

New from the Dial Corp. is the Lunch Bucket line. These shelf-stable 8-ounce microwavable entrees can be prepared in less than two minutes. One of the 15 varieties. Lunch Bucket Chili was good

enough to ciaim first place in the entree category of Gorman Publishing's 1987 Retail New Products Contest.

BREWABLES

Coffee is hot, especially if it is rich, imported or flavored. Whole shops are dedicated to beans, blends and the equipment with which to brew them.

"You can go as simple or as fancy as you want," says Susan Schulte, general manger of Michigan's Coffee Beanery. Rich, dark Jamaica Blue Mountain beans are top-of-the-line; they sell for \$28 per pound.

Coffees are flavored with liqueurs, or vanilla. Whether decaf or not, grinding whole beans is part of the coffee experience.

Specialty teas, such as chamomite and rosehips, were once found only in health food stores and are now available in your local market. Both Upton and Celestial Seasonings offer exoticas, from almond-flavored to raspberry aromas.

And the accessories — one-cup tea pots, ornamental presses, teacups — enhance your drinking pleasure.

DEBUT FOODS

If chicken could swim, it would be tilapia — a fish that until recently was almost unheard of outside ethnic restaurants. Devotees claim it is as versatile a seafood as chicken is a meat, delicate of taste and firm of flesh.

Redfish is another species that is gaining popularity because or the Cajun cooking rage. Thanks to aquaculture, fish markets also stock such sought-afters as salmon from Norway, trout from Idaho and shrimp from Ecuador.

Baby veggies — carrots, squash, corn and lima beans — are still in demand. And University of Florida researchers recently announced that they produced baby watermelons — 5- to 8-pound melons about the size of large cantaloupes. These come in two varieties, Minilee and Mickeylee.

Fashionable herbs (you'll find them flavoring oils and vinegars) include basil, chervil, plum-coiored perella from Japan, bronze fennel, spicy celery-flavored lovage, cool and tangy ginger mint. Shugi-ku (edible chrysanthemum) and cilantro.

For alcoholic beverages, the flavor of the year is peach. Look for peach schnapps, peach wine and peach wine coolers. Could this be the offsboot of bellinis, peach juice and champagne so popular in Italy and New York?

Other new products to look forward to include Wolfgang Puck's All-Natural Apple Tartes with Buttered Caramel Sauce, Chiquita Orange Banana Juice, Commander's Creole Cravings Creole Mayonnaise, Delta Pride Cajun Style Pre-Seasoned Catfish Classic and Weight Watchers Boston Cream Pie, Yum.

FOODFACTS



By Alison Ashton

My husband watches his expanding waistline and knows it's not due to his wife's wonderful home cooking.

Our kitchen is an uninhabited wasteland; our lovely wedding gifts — state-of-the-art mixers, pretty china, salad bowls that would pass for modern art — have gathered dust for two years.

My one wifely attempt at preparing breakfast was a disaster.

I popped bread in the toaster oven, set the heat on "high" so it would be nice and crispy, and chirped to my husband about my domestic aptitude.

After a few minutes, he furrowed his brow and said, "What's that smell?"

"What are you talking about?" I

I turned to our brand-new toaster oven. I could see that his toast was a happy little bonfire.

He banned me from the kitchen before I could suggest turning breakfast into a weenie roast.

So now we eat out nearly every night. When we don't dine out, we bring dinner in or, better still, have it delivered right to our doorsten.

This is just the way I like it, and even my husband, after grousing for a year about my ineptitude in the kitchen, has become a devotee of eating out.

SELECTING AN EATERY

Even novice restaurant goers know that where you eat is a matter of location and budget, as well as whim.

While it is always nice to return to favorite haunts — those places where the waitress knows you by name and can almost predict your order — trying new restaurants is half the fun of eating out.

If you want to try Thai cuisine or venture into a new part of town, friends' recommendations are one way to sniff out new territory. Another is to read restaurant reviews in local newspapers and magazines. It doesn't take long to find out if a critic's taste matches your own.

A little more planning is required if you are eating out of

Get restaurant recommendations from guidebooks and regional publications.

Or talk to folks familiar with the region. Your next-door neighbor from Georgia will steer you toward terrific local specialties. The Swiss-born maitre d' at your favorite restaurant can direct you to some surprising treats in the Alos.

Alps.

Do as the Romans do whether you are traveling in Rome, New York or Rome, Italy. Avoid diners with trucks parked in front. If you walk into a trattoria where the host greets you in English try someplace further up the street.

If you find yourself in another

If you find yourself in another city or town and don't know where to eat, ask a native.

One of the best meals I had in Rome was at a neighborhood trattoria recommended by someone I met on the street. The menu was full of offerings that my Berlitz book didn't translate, so I looked around at what my fellow diners had and pointed to something that looked tempting.

I feasted on spaghetti vongole, the likes of which I have not found

If you find a restaurant out of town that you really love, write down the name and address. You just might want to go there again or recommend it to a fellow traveler. BIG BUCKS FOOD ON A BUDGET

Eating out isn't cheap, and the thought of a disappointing gastronomic adventure is intimidating

If you yearn to try that new bistro that offers the newest nouvelle cuisine in town, you don't have to break open your piggy bank and squeal all the way home.

 Make reservations for lunch instead of dinner. Lunch entrees often are almost half as expensive as their dinnertime counterparts.

Make a meal of several appetizers or split an entree. There may
be a slight charge for sharing, but
you will sample several different
things for less.

 Call ahead to see if you can bring your own wine. Many small establishments charge only a small corkage fee.

 Look through your local paper for two-for-one coupons. Even trendy new restaurants will advertise coupons to build up clientele. If you use a coupon, make sure to tip the waiter for the cost of the meal before the discount is deducted.

 Save calories and cash by skipping dessert. SERVICE WITH A SMILE

Nothing, not even unsatisfactory food, ruins a meal more than bad service.

You know the setting

The restaurant is fairly busy, but you are seated immediately. The house manager promptly takes your order for drinks and tells you the waiter will be with you shortly.

After 15 minutes, no drinks have

After 15 minutes, no drinks have arrived, but the couple who sat down the same time as you have their order taken.

After 25 minutes, you give up and leave. The drinks you ordered never materialize, nor does water nor silverware. Your waiter, you suspect, is a mere phantom.

You should expect good service from any establishment. And don't be intimidated by a fancy restaurant's reputation or haughty wait-

Plain bad service is actually pretty rare. And you can take the initiative to ensure that your dining experience is pleasant.

Secure a good table by requesting it when you make your reservations. If a window seat or a table in the patio is in order, ask for it ahead of time.

 Don't rewrite the menu with numerous substitutions. It irritates the staff and slows down the meal.

 If you have special dietary needs, call ahead to find out if you can be accommodated.

 If your party increases or decreases, change the reservation.
 Also call ahead if you need to change the time or cancel.

 Don't snap your fingers or yell at your waiter.

 Ask the price of the specials if your waiter doesn't mention them.
 Also find out what is included.

 Ask questions about your food before you order. Sending food back because you didn't know what you were ordering is tacky.

what you were ordering is tacky.

If you must send your food back because it isn't what you ordered or it is unacceptable, do it immediately. But don't make a big production out of it. All but the worst restaurants will want to set things right.

STAY-AT-HOME TREATS

Does getting all dolled up and hitting the hot spots sound like too much after a hard day at the office?

Not to worry, you can bring it home or have it delivered. Restaurant critic Mimi Sheraton reports that take-out food is one of the bottest trends going.

"Eighty-one percent of American households buy take-out food within every four-week period," she writes in Time Magazine.

This year, we spent a record \$21 billion on prepared meals.

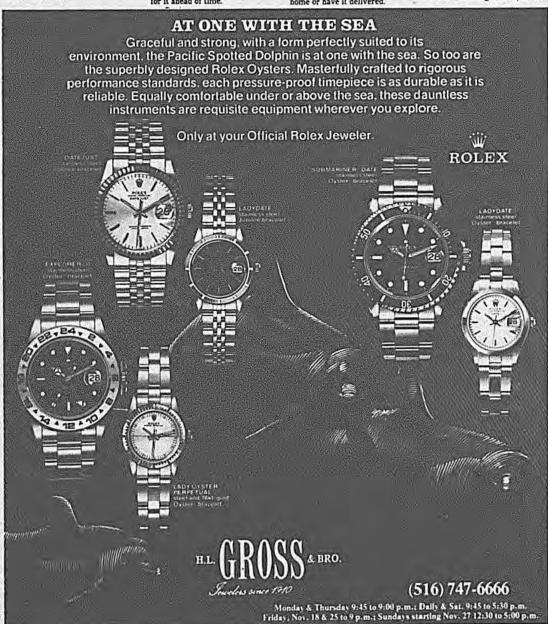
And the take-out market is no longer the domain of pizza parlors. Grocery stores have salad bars. Fancy restaurants have take-out menus. Everything from up-to-the-minute cucinas to family-run Chinese restaurants have started wrapping it up to go. Many have taken it a step further and deliver it right to your door.

Much of this is due to the stayat-home — or "cocooning" phenomena. Where it was once hot to hop from restaurant to bar to nightclub, now it is cool to curl up in front of the television with your favorite food.

This cocooning trend has even stretched to the office — executives who once lingered over a three-martini lunch are now industrious workers who eat at their desks.

Now the perfect gift for the busy executive is a special folder that opens up into a "Lunch-In Mat" (Banning Enterprises)

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Dress walls and floors

By Maureen McDonald

Do you come home to undressed walls? Are youitching to tear out that decade-old carpet, new wall and floor coverings?

and floor coverings?

Relieve your home of the "blahs" by adding warmth and creativity to your decor.

The multitude of designs and versatility of texture, in addition to a modern rainbow of colors that ranges from soft, dusty pastels to raight tones, gives that first step of your redecorating process a fashionably magic touch.

If you're looking for cool weather warm-up ideas, consider color and fabric, as well as lighting.

Dark rooms warm up with light colors, like those on the yellow, red and orange side of the spectrum. Southerly exposed bright rooms need blues, greens, violets and mauves to cool down.

Similarly, metals such as chrome, that cast a silver-blue light leave a room feeling colder, while yellow-toned brass does the opposite.

Area rugs and carpets cozy up a room, as do wood tones. Textured (as opposed to slick) surfaces tend to lend a toasty feeling to your surroundings.

FLOORS

The floor is the "fifth wall" of a room — a common denominator that unifies all other design elements. Carpets can add a splash of color, warm up a cold room, deaden sound and provide a quick fix-up for a less-than-attractive floor.

If you're trying to find a color scheme while facing an overwhelming choice of new hues, including especially popular teal and natural tones, consider borrowing a color from a favorite piece of fabric, or adopt one from a painting or piece of pottery to get you started.

Carpet is major source of texture and greatly affects the illusion of space in a room.

High-textured carpet (multilevel loop, cut-look, frieze, random

shear) absorb light and make colors appear darker and more subdued, cozying up large rooms.

They're perfect for creating vitality in a room filled with casual country, informal eclectic or contemporary furnishings. Balta and Berber Classics specialize in wool berbers — a textured, naturaltoned carpet reflecting the orange-, brown-, or black-flecked variations of sheep wool.

Smooth, velvety-textured carpets, such as saxony plush, reflect light, suggest expanded space and define activity areas while lending a certain sophistication, elegance and luxury to a room.

Hot carpets in today's market include ones with geometric or pin dot patterns and those with multitones and textures Of course, you can always customize your floors by mixing textures and colors to form borders, medallions or design inserts.

And don't forget broadloom area rugs that are playing a bigger-than-ever role in today's fashionable open-plan interiors by visually defining separate areas of activity. TILE

Whether it reflects the shimmering green of the Mediterranean from an Italian seaside town, or the pristine white sparkle behind the sink of your busy kitchen, tile has made a remarkable comeback.

In the last two years tile is being used in more flexible ways. Gone is that monochromatic look, thanks to a limitless quarry of colors, textures and ideas.

Walls and floors are being dressed in tiles from top to bottom, corner to corner, and well beyond the reach of water from showers and sinks. New tiles are being created by such fashion designers as Valentino, Gianni Versace and Laura Ashley.

Other popular tile manufacturers include American Olean. Latco. Monarch, Marazzi and American Ceramics. Several New York showrooms recently introduced a series of tiles created by Irussardi, an Italian leather designer. Some have a python skin pattern in the glaze, underscored by the textured imprint of a crocodile skin.

Among the other innovative looks of tile today are:

Tiles that simulate marble, granite and semiprecious stones.

 Reproductions of tiles and pattern sheets from the late 19th and early 20th centuries, including small, hexagonal bathroom tiles and Victorian border patterns.

 Pattern systems (tiles with coordinating colors and patterns, in different scales, designed to be used together).

 Architectural border tiles, shaped like crown moldings and cornices and pencil-thin decorative trims.

 Bold geometrics, textures and bas-reliefs.

 Sandblasted glass borders and inserts reminiscent of Lalique

· Clear glass tiles.

 Non-slip floor tiles with gritty surfaces or raised disks and squares

 Patinated tiles, with surfaces that look recently unearthed.

Gold, silver and bronzed "ingots" used as border and background, and sometimes for exteri-

 Scallops, fans, hexagonals, penny-rounds and triangles.

· Trompe l'oeil designs.

Naif tiles with, for example, all-over patterns of vines and flowers, and most significantly, matte finish porcelain mosaic tiles in larger squares of 4, 8 or 12 inches.

WOOD

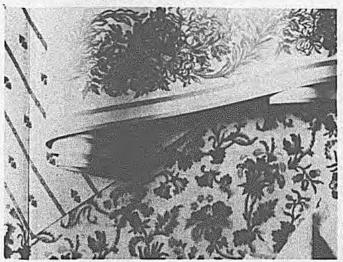
Strips, planks, boards and parquet wood floors are traditional additions that add value and prestige to your home.

Natural colors range from pale blond to near ebony, but tone and color depth can be added through bleaches and stains in which the final finish can range from a soft patina to a high sheen.

Strips and planks laid in random lengths will provide a warm yet simple environment to highlight furnishings. Or, to add dimension to a room, woods of

THIS FOUR HOST INVESTIGATION TRITION Appendix in Grades (by News, Williams Plants Plants, Plants, New Hold Plants, Both Mand Leaves, Still Stand Plants, Bulliage Newspare, Joshin Novel Stead, Speeci African and Plants, Bulliage Newspare, Joshin Novel News News News News News News News

, from wallpaper to tile



COVERING CACHE - Dress up walls and flo

varying colors can be fashioned into herringbone, basket-weave or

Add pegs for an old-fashioned look or boast a more formal, elegant look from tongue and groove estallations

You'll find a wide selection from major manufacturers, inchding Kentucky, Chickasaw, Peace, Sykes and Bruce Hardood Floors.

Wallpaper is back, rivaling that puveau desire to maintain the

"clean" look of new and unadorned spaces. Undressed walls are beginning to get boring, and improved coordinates and designs are satisfying a new thirst for ele-

From faux papers, which mimic marble, tortoiseshell, granite and precious stones, to faithful repro-ductions of antique designs and in-terpretations of 17th-, 18th-, and 19th- century motifs, today's wallpapers are more than just a cover-

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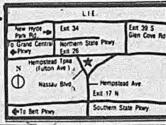


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OUTDOOR WATCH By Debra Lee Baldwin

Prepare your yard for cooler weather

LANDSCAPE TIPS

If you are beginning to land-scape, understanding the site is the first commandment, says Larry Shapira, professor of horti-culture at Northern Virginia Community College.

Variables include the yard's sun and wind exposure, the type of soil you are dealing with, drainage and climate.

Not sure how to evaluate these? Consult a professional landscape contractor. You'll save time, ef-fort - and, because of discounts to contractors - money.

WATER WATCH

Even though rain may tempo-rarily free you from irrigation duty, check now to ensure your system's year-round efficiency.
Watch your sprinklers operate.

Adjust them so they don't soak the driveway or sidewalks. Repair bad hose connections and leaky

Cover your spa and pool during low-use seasons. Uncovered pools or spas can lose more than an inch of water a week through evaporation. Nearly 1,000 gallons a month can evaporate from a 400-square-

Soil basins around trees and shrubs direct water to plant roots and minimize runoff. On hillsides. use root irrigators or drip irriga-



Winter storms can damage a deck. A quality stain and wood preservative will keep it smooth

Begin by removing all dirt, mildew, oil or grease with a stiff brush, warm water and a lowsudsing, non-abrasive household detergent.

If the wood has mildewed, apply a mixture of two parts water and one part bleach with a kitchen sponge or pump-up garden sprayer.

POT PRESERVATION

If you garden in pots, reduce the amount of care they need by grouping them together. This makes watering easier, they also shade each other.

PREVENTIVE MAINTENANCE

Spare yourself the spring surprise of unusable garden tools and equipment that refuses to

The basic winterizing job for tools is rust prevention. Remove rust from blades and metal parts of hand tools with either liquid rust remover or steel wool.

Tools with sharp blades or edges — such as hoes, shovels, spades, shears and knives should be sharpened.

WICKER & WHIN

THE WICKER CENTER



Ravishing Recipes

Whether tailgating or high tea is your style, use these recipes to enhance your next gathering: BRUNCH:

CAVIAR EGGS 8 hard-cooked large eggs,

14 cup whipped cream 1 ounce red caviar

Makes 16 stuffed eggs. Slice eggs lengthwise, remove volks.

Put yolks through a fine sieve and combine with the whipped cream and caviar.

Stuff each egg half with the mixture. Top with more red caviar immediately before serving, if

TEA PARTY: SALMON AND **CUCUMBER SANDWICHES** 11/2 cups flaked and mashed cold poached salmon 12 cup finely diced, peeled

and seeded cucumber Mayonnaise to bind Salt to taste

Freshly ground black pepper to taste Lemon juice to taste

20-24 thin slices whole wheat bread

Mint butter (recipe follows)

Makes 10-12 servings.

In bowl, mix salmon, cucumber and large dollop of mayonnaise to spreadable paste with fork. Season to taste. Spread 10-12 slices of bread with mint butter and then with filling. Top with second slice. Cut off crust and cut in half on the

STUFFED MUSHROOMS FLORENTINE

30 large mushrooms

1 (10-ounce) package frozen chopped spinach, defrosted and drained well

cup shredded jack cheese 4 cup finely chopped scallions

4 cup finely chopped fresh parsley

teaspoon dried mixed Italian herbs, crumbled with your fingers

Makes 30 appetizers. Clean mushrooms with damp-ened paper towel. Remove stems and set aside for another use.

Combine all ingredients in bowl, blending well. Stuff each mushroom, piling high in center. Place 15 on shallow round plate. Cook on high (600-700 watts) 2-3 minutes, just until mushrooms are slightly cooked.

Serve immediately. Repeat with second batch.

Note: Mushrooms may be stuffed early in the day, but should be cooked just before serving.

MINT BUTTER

1 cup (2 sticks) sweet butter, at room temperature

12 cup packed mint leaves

1 teaspoon lemon juice 1/2 teaspoon salt, or to taste

14 teaspoon sugar

Make fine puree of all ingredients in food processor or blender. Rub through a fine-meshed sieve.



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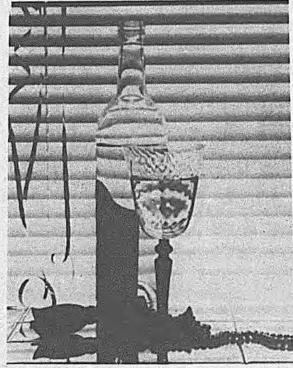


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Continued From Page 7

BREW AND YOU

A discerning guide to wines and beers



BREW AND YOU - Entertain with a selection of fine wines and beers, both domestic and imported.

· Put out pens and pads so guests can take notes.

· For a blind tasting, have your guests bring their selections in paper bags. Put each bottle in a second bag labeled with a number.

· For economy's sake, encourage guests to pour only an ounce or two of wine. That way, a dozen people can be served from one bottle.

 Allow plenty of time for dis-cussion after the tasting. Lively conversation should be combined with a meal, snack or dessert and coffee.

If you frequently play host at wine tastings or serve wine on a regular basis, you may wish to start a wine collection and stock up on wine accessories for every special occasion.

If you entertain on a shoestring budget, invest in glasses with a bowl capacity of 10 ounces that provides space for 5 ounces of wine and 5 ounces of space — the ideal serving. The set will serve well for both red and white wines.

Meanwhile, if you have both a full purse and a penchant for the vintage grape, you can find lux-uries such as decanters, electric corkscrews, wine barrels, chillers, imported, hand-blown glasses, wine-making kits, hand-held computers that produce vintage vital statistics, wine racks, funnels and even door knockers featuring a solid-brass-cast Bacchus.

All these and more are available through mail order or specialty boutiques.

Home cellars can run the garnut

from simple bookshelves or closets converted into wine racks by home do-it-yourselfers to fullblown custom-designed cellars complete with refrigeration units and alarm systems.

In any case, you should store bottles at a constant temperature, preferably between 52 F and 76 F and in darkness. Place all bottles on their sides and position the cellar so that it's in a quiet spot that's free of vibration.

Tastings themselves offer the amateur a veritable education in vintages. But few would dare ven-ture into a tasting without knowing their cabernet sauvignon from their sauvignon blanc.

If you wish to bone up on wines, a wine cellar of knowledge awaits in appreciation classes offered by local evening schools or through visits to tasting fund-raisers and wine auctions scattered throughout community calendars.

Those with a little pocket money and time to spare can take wine tours through such renowned areas as California's Napa Valley, where they can sip fine vintages to their heart's content for days on

Consulting the critics through wine magazines, newspaper articles and books is another way to boost your wine savvy. A good introductory book is Alexis Bespaloff's "New Signet Book Of Wine" (New American Library). There also are videotapes that provide advice on how to choose and taste wines and what to serve with them.

The following are more for your amusement than not. In general, ritz and glitz are out: simple, healthful and unpretentious are in — with a few frills thrown in for

WHAT'S IN

- Classic Continental cuisine
- · Russian food
- · Korean barbecue
- · French bistros
- Blue-plate specials
- · Bulgar, couscous, millet and all those health grains
- · Panino (Italian sandwich)
- Capuccino, plus a great dess.
 Japanese spaghetti
- · Blackened redfish
- · Fettuccine in Cajun sauce
- · White eggplant
- · Jalapeno or chocolate potato
- · The nibbles of other countries (such as Spanish tapas or Chinese dim sum)
 - · Duck sausage
- · Figs
- · Dove Bars
- · Tex-Mex
- Onion marmalade
- · Microwave anything
- · Mother's meat loaf and brown-

WHAT'S OUT

- · Red and white radishes
- · Black eggplant
- · Chocolate mousse
- · Pork sausage
- Colored pasta
- · Foie gras Purple peppers
- · Sushi

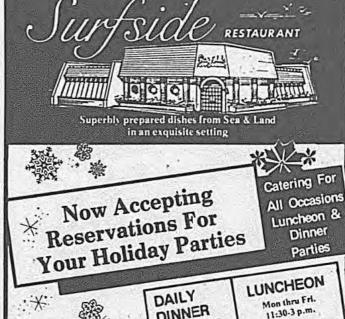
- · Beluga caviar · Crepes
- · Tiger prawns
- · Creamy cheeses
- · Stuffed croissants
- Quiche · Small portions (as in nouvelle cuisine)
- · Frozen yogurt

FOODFACTS

m The average American spends \$8.20 per week in restaurants

Average per person expenditures in restaurants during 1985, by age group.

\$9.79	
7.50	MM /
8.43	11/1
9.42	BILL
8.97	HIS
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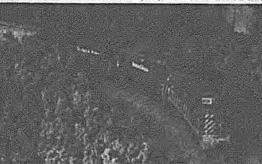
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Friday, November 18, 1988

HOME ENTERTAINING Five parties you can't live without



HOME ENTERTAINING — Teatime is back. Fine china, silver service and delectable finger sandwiches make for a refined afternoon

Riesterer's

Today's, parties would have amazed our great-grandparents.

They settled down to scones and tea at 4 p.m. We pour, too, but it's a "power tea" over which we haggle business deals.

Whole parties center around a large metal box: the microwave oven. And we converge in massive parking lots to devour pregame tailgate delicacies.

Half a century ago, Vogue's Book of Etiquette" decreed: "Never, never should a pseudobreakfast be called (shudder) brunch'." Now we shudder with delight at this excuse to eat breakfast for lunch

Even our cocktail parties follow trends. No longer do we dump potato chips in a bowl and whip up dip made of dry soup mix and sour cream. Instead, our guests nibble Russian-inspired goodies and other delicacies.

Whether you plan to party inhouse or gather at a local eatery, the following five ideas will give you great excuses to get the gang together soon.

BRUNCH MUNCH

What used to be defined as a "morning meal midway between breakfast and lunch" has now slipped further and further down the clock to something between lunch and the cocktail hour.

Restaurants may start brunch service at 11, but you can bet your Bloody Mary that the chic crowd won't arrive before 1.

PARTY-IN-MINUTES

When the Campbell Soup Co. asked consumers how strongly they agreed with the statement, "My microwave is my friend," 42 percent said they "completely agreed.

Stuffed, baked potatoes, apple fritters and other goodies help you throw an after-work get-together.

The microwave oven is as American as apple pie. Nowadays, few hostesses would think of throwing a party without using this kitchen essential.

TEA AND DEALS

Rumors are flying around Manhattan that the "power lunch" is being replaced by the "power tea."

"Afternoon tea has become attractive to Americans because it is far healthier than cocktails." says Isabelle von Boch, spokeswoman for Villeroy & Boch Table-

TAILGATE TRIUMPH

Unfold the lounge chairs, pop open the cooler, turn up the pregame radio program, and pass the

Munchies, of course. The saltier, sweeter, and junkier the better. According to a study compiled for Kraft Inc. by Simmons Market Research Bureau, the following are among the foods sports fans say they eat most:

· Turkey, sliced for sandwiches or barbecued.

· Snack food such as pretzels, tortilla chips and candy bars.

Brownies made from a mix.

· Mexican food.

· Homemade pizza

· Spreadable cheese snacks.

COCKTAIL GRAZING

Stock your bar. Ready. Set. Go! The key to cocktail cuisine is the more exotic the better. Why bother with a party if it will be forgotten tomorrow? Your get-together will be remembered as the one where she served those little marinated mushrooms."

Exotic noshables also make great conversation starters. Paper good and party supply stores have napkins, decorations and toothpicks for every theme - international flags or "fore" toothpicks for golfers.

29 million

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FOODFACTS

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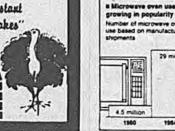
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The return of laid-back. elegant furniture

repertory of motifs, incorporating shells, flowers, cupids and swirling scrolls and whorls

The chaise longue, originally a French term meaning "long chair," developed from the daybed of the 17th century and at first denoted simply an armchair with elongated seats to accommodate the sitter's outstretched leg. It became so popular that it begat offspring in varied forms.

By the late 18th century, the French began to design other stylistic derivations known as the "duchess," essentially a chaise with a rounded back; the "duchess en bateau" a chaise with not only a rounded back but also a rounded foot for a special effect; and the "duchess Brisee" which intro-duced a footstool to the whole rounded business.

Later, the "recamier," named for the famous and beautiful Paris salon hostess Juliette Recamier, was introduced. Defined by a backboard or headboard scrolled at the top, it also had a symmetrically curving footboard.

In 1800, Recamier's "recamier" was recorded for posterity when Jacques Louis David painted her portrait with her seated on it.

The portrait hangs in the Louvre and the recamier, purchased for \$29,000 last summer by the Musee des Arts Decoratifs, is now enshrined in the Paris muse-

Most new chaises found in major furniture showrooms are being designed for the bedroom.

They are stuffy and plump with rounded contour backs and flouncy little pleated skirts. Many look a bit too much like the sort of furniture where you would find Mae West stretched out on the satin tufting

But chaises also adapt readily to other rooms, particularly studies and living rooms where the mood is set for quiet relaxation.

A chaise, after all, is a glorious piece of furniture on which to reread "War and Peace." Or pretend to be Carole Lombard in "Nothing Sacred" - reclining in style while a reporter turns her into a national heroine.

There are certain rules that should govern the selection, use and placement of any chaise.

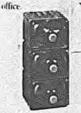
First, when buying keep in mind that regardless if it's a reproduction period piece or a more contemporary style you have in mind, a proper chaise should evoke some kind of ele-

Look for long lines as they define the very essence of this type of furniture. If a chaise appears stubby - and some can, regardless of length - it is a poorly designed piece. I also would avoid buying a chaise with tufted upholstery - it detracts from the line.

Considering its grandness, a chaise should always be the central focus of a room or appear alone against an otherwise unoccupied wall. This way, you can best admire its lines and sculptural qualities.

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SMALL SPACES

Double function and size with roomy ideas

By Glenda Winders



SMALL SPACES — A little ingenuity and creativity make the most of small spaces.

If your home has adequate storage, spacious workplaces and large areas for entertaining, you probably don't need to read on.

But if you're like most people, your house, apartment or condo probably falls short of the space you need for such activities as working on hobbies, exercising and having overnight guests.

Whether by choice or economic imperative, more and more people are moving to smaller homes. Young couples can't afford large houses, and mature couples whose children have grown find they'd rather spend their time and money elsewhere.

At the same time, our need is greater than ever for a nest where we can relax, for a home that is distinctively our own.

Owners of small homes have to be a little more creative and flexible than owners of larger houses, but it is possible to create a living space that lets you have it all.

Assuming that you don't have the funds for major structural changes, there is still much you can do to open up and utilize small spaces.

Lorrie Mack tackles this problem in Conran's delightful picturefilled book titled "Living in Small Spaces" (Little, Brown)

The first step, she says, is determining your needs. Who lives in your house, and what kinds of activities do they pursue? Does someone work from a home office? Do you use exercise equipment?

Next you have to adapt your attitude to the project at hand and start thinking creatively. Don't be tied to tradition.

If you always shave or put on makeup in the bathroom, for example, you probably don't need a dresser in the bedroom. If the master bedroom would make a great dormitory for several children or a convenient home office, there's nothing to say it can't be used for just that.

Explore the possibilities of double-duty rooms.

Without excess furniture in your bedroom, could it also be a home office, a gym or a sitting room? With the addition of a love seat that folds out into a bed, could your study also be a guest room?

Would shelves in the garage free up space for your rowing machine and exercise bicycle?

Perhaps a kitchen pantry could be fitted with a desk and shelves to provide a headquarters for whoever pays the bills and makes shopping lists.

Clutter is the arch enemy of small spaces. Every piece of furniture and accessory should carry its own weight. Ask yourself what you can put to work or do without.

Bring your baskets down off the shelf and fill them with plants, mail, washeloths or kitchen utensils.

Get rid of non-tunctional items that crowd tables and shelves and make rooms look smaller.

Examine nooks and crannies that could be exploited without huge amounts of carpentry. Cover a mattress and throw on a few colorful pillows for extra seating under a stairway.

Deep inside all calm, rational, adult, dinner-party guests are small children. They muse, as they push their peas around their plates, "Gee, I wonder what's for

So coddle the kid within.

Next time you entertain, serve a not-too-filling entree. Then (drum roll) give your guests what they wanted all along Grand Marnier truffles, French-style strawberries and cream, puffed pastry treats and aromatic coffees in exotic flavors. Or pour a rainbow of liqueurs into shot glasses and pass fresh fruit and cheeses.

Make dessert simple, but delicious. After a barbecue or pizza party, serve tall mugs of chilled milk with still-warm chocolate chip cookies from a shopping mall

A trip down the frozen foods aisle of any supermarket will give you great meal-enders: rich fudgy European ice creams, light fruity sherbets and sorbets - or bring home goodies from that new bakery you've been meaning to try.

Why not start at your house and end up at a restaurant famous for ultra-decadent desserts?

Despite the hoopla surrounding nouvelle and spa cuisines, rich, classic desserts are now in greater demand than ever. A recent survey by the National Restaurant Association found that though restaurant-goers are shunning red meat in favor of poultry and fish, they are springing for the richest, most elaborate desserts on the

Today every French restaurant worth its salt offers a dazzling on an old-fashioned, rickety trolleys, often on a glamorous table at the room's entrance. Captains and waiters dish out petite portions of three or more desserts to the increasingly sophisticated sweet tooths they serve.

And if you're really into decadence, devote an entire evening to nothing but dessert. Host a coffee - and chocolates - tasting, with assortments from gourmet specialty shops and upscale candy

At home, nothing says dessert like fresh strawberries swished in melted bittersweet chocolate or iles flottante (floating islands) in a pool of raspberry custard.

Floating island is fragile creation of stiffly beaten egg whites that sails gracefully in a sea of creme anglaise.

When preparing, be sure that bowl and beater blades are absolutely clean and dry, because any oil on them will prevent the egg whites from mounting properly.

To ensure a more voluminous final product, warm egg whites in a mixing bowl over hot water until the chill is off and they are about the temperature of your fin-

RASPBERRY CUSTARD:

5 egg yolks

's cup granulated sugar 1 cup milk

l cup whipping cream I (10 oz.) package frozen raspber-

ries in light syrup 3 tablespoons raspberry-flavored

Meringue Island:

4 egg whites Dash of salt, cream of tartar Dash of cream of tartar 's cup superfine sugar Toasted sliced almonds Whole fresh or frozen rasp-

berries for garnish

For raspberry custard: Beat egs. yolks and granulated sugar until mixture falls in ribbons from beater. Heat milk and cream in medium-heavy saucepan until hot. Add hot milk slowly to beaten egg yolks with beater on low speed.

Pour mixture back into saucepan. Cook over medium-low heat, stirring constantly with wooden spoon until mixture thickens and lightly coats spoon, 180 F on an instant-read thermometer, about 10 minutes. Remove from heat; strain into small bowl. Cool completely.

Push thawed raspberries through sieve to remove and discard seeds. Stir into custard sauce. Refrigerate. Stir in liqueur.

For meringue islands: Heat large Dutch oven filled with water to about 170 F. Maintain water temperature.

Beat egg whites until foamy. Beat in salt and cream of tartar. Gradually beat in superfine sugar until mixture forms stiff peaks when batter is lifted.

Dip large, wet metal spoon in meringue, shape into oval using second, wet metal spoon. Drop into the 170 F water. Poach, turning over, until slightly firm, about 2 to 3 minutes. Remove from water with slotted spoon to baking sheet lined with waxed paper.

To serve: Pour some of the custard sauce onto serving plate. Put top of sauce. Sprinkle with toasted almonds. Garnish with raspber-

Coeur a la Creme can be made in less than 30 minutes by the klut-ziest home cook. It can also be made for less than \$3, plus the expense of frozen or seasonal fresh berries.

This fragile, heart-shaped package is traditionally made with fromage blanc (fresh, soft, cow's milk cheese). The cheese is mixed with flavoring and placed in a special mold punctured with tiny holes to allow excess fluid to drain (look for these porcelain molds at cookware emportums).

The finished product is set affoat in a pool of fresh strawberry or raspberry puree and decorated with fresh strawberries or

Though the berry purees set off the stark whiteness of the Cocur a la Creme, other fruits, especially ripe pears and peaches, can be used as accompaniment to this cheesy delight. In addition, slices of brioche complement the des-

American cooks can substitute ricotta cheese, cottage cheese, cream cheese, sour cream or a mixture of these for the French fromage blanc

COEUR A LA CREME

14 cups cream 4 ounces cream cheese 4 ounces ricotta cheese 4 cup powdered sugar

Whip cream and set aside. Cream together cheeses and

Force cheese mixture through a fine strainer, fold cheese mixture and whipped cream together.

Divide mixture among 8 indi-vidual porcelain, heart-shaped molds that have been lined with cheesecloth. (Before using, rinse cheesecloth in lemon water).

Refrigerate overnight.

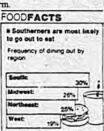
Unmold and serve surrounded with berry puree.

CHOCOLATE CREAM SAUCE

- 2 tablespoons sugar 2 egg volks
- cup whipping cream
- 8 ounces bittersweet or semisweet chocolate, finely grated
- 3 tablespoons cognac or brandy
- l tablespoon butter

Mix sugar, egg yolks and cream in small, heavy saucepan. Cook, stirring constantly with wooden spoon over medium-low heat until mixture thickens and coats back of spoon. Do not boil. (Temperature should be about 180 F.)

Remove from heat. Stir in chocolate until melted. Stir in cognacand butter. Cool slightly; serve





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