

In Two Sections - Forty Pages

The Only Newspaper Printed and Published In Hicksville

# Mid-Island Times & Levittown Times 25¢

Vol. 46 No. 49

USPS 346-760

Friday, December 2, 1988

## Everyone Knew Him, But Not His Name



Newsday

Newspaper photo of Rodriguez and his cart.

Almost two days elapsed before Nassau County Police were able to identify the dead victim of an accident Sunday night. The man was known by various names in the Hicksville area, but "Chico" was the one most often used as the slight middle aged man wended his way through the roads of Hicksville with a shopping cart picking up pieces of material, bottles and many discarded items. Although almost everyone knew him, few knew his name. Police using fingerprints, identified the victim as Ruben Rodriguez 55. He has no known address.

Rodriguez was pushing a shopping cart from the east side to the west side of Levittown Parkway on Sunday night at 5 p.m. when he was struck by a 1979 Chevrolet pick-up traveling northbound on Levittown Parkway. He was pronounced dead at the scene and his body was removed to the Nassau County Morgue. The operator of the pick-up, Dimitros Stavriano, 24, of 53 Thorman Ave., Hicksville, was not injured. He was issued summonses for no windshield wipers and inadequate defrosters. His vehicle was impounded for a safety check.

The Police Homicide Squad tried to identify the victim by tracking places he regularly visited. He frequented the areas of Jerusalem Ave. and Levittown Parkway in Hicksville, usually pushing a shopping cart with a plaque bearing the words "Dino's Tires" on the front. At the time of the accident he was wearing a yellow rain slicker and a baseball cap with the word "Newsday" on it. Fingerprints finally yielded the identity.

A number of community residents have volunteered to help defray funeral costs. Arrangements are pending.

## Financial Aid For College

The Counseling Center at the Hicksville High School is sponsoring Financial Aid Night on Monday, December 12, at 7:30 p.m., in the High School Auditorium. The theme of the program is "Dollars for College: Where To Find Them, How To Get Them." The guest speaker for the evening will be Joseph Sciamone, Vice President for Financial Aid and Student Recruitment at St. John's University.

Recent headlines imply that finding money for college is

becoming increasingly difficult, yet there is money available in the form of scholarships, grants, and financial aid for almost every family. How does a family learn what programs they should apply for an how much money they might be eligible to receive? The answer is in knowing what you have to do....when you have to do it....and how to do it right the first time. Seniors and parents that would like to learn more and receive FREE copies of Financial Aid Information, should plan to attend!

## Hicksville F.D. Open House

The Hicksville Fire Department will once again host their annual Holiday Fire Prevention Open House at their Fire Headquarters, located on 20 East Marie Street.

This years open house will feature many fire prevention displays both inside and outside, as well as our Fire Prevention Fire quiz for all children. Nassau County Fire Service Education Trailer will also be on hand to teach children the dangers of fire. "Smokey the Bear," "Sparky the Fire Dog," "Frosty the Snowman," and of course Santa Claus will be giving out free gifts to all the children.

So come on out on Sunday, December 4, from 2 p.m. until 5 p.m. and visit the Hicksville Fire Department to start you off in the Christmas Spirit, and learn about Fire Prevention.

## Musical Perf This Sunday

This Sunday, December 4, the New Christy Minstrels will perform at Hicksville High School. This event is co-sponsored by the Hicksville Council of PTAs and the Hicksville Public Schools Fine Arts Department.

The concert will take place in the high school auditorium at 2 p.m. All tickets are priced at \$5. Individuals interested in purchasing tickets may contact their local PTA unit or call Council Cultural Arts Chairpersons Linda Colton, 681-7192 or Mary Dubon, 822-2684. Should tickets be available, they will be sold at the door.

If you're looking for nostalgia, live entertainment or delightful holiday tunes, come join us. The concert will run approximately two hours, with one intermission. Refreshments will be sold.

## Christmas Comedy At Trinity H.S.

Holy Trinity Diocesan High School's Department of the Performing Arts will present the delightful family Christmas comedy, "The Best Christmas Pageant Ever" in the Trinity Theatre, located on Newbridge Road in Hicksville, on Thursday, December 15, at 7:30 p.m., Friday, December 16, and Saturday, December 17, at 8 p.m. All tickets are \$5. (Children 6 years of age or younger are admitted free.) For more information, call 433-2900 during school hours.

## District-Wide Evaluations Aired At School Meeting

By Maureen Traxler

Annually, school districts throughout New York State are called upon to report a broad range of data on their district encompassing test results, graduation information, average class size, attendance and dropout percentages, ratio of support services to students and neighborhood racial/ethnic distribution.

Robert Durso, Assistant Superintendent for Instruction, outlined the CAR (Comprehensive Assessment Report) for the Board and the public at the Board's November 22 meeting. Overall, the district favored well in comparison to Nassau County and State-wide figures. The district's failing grade came in the area of Regents testing where Hicksville scored lower than both Nassau County and the State in the percentage of students passing. Only in the Regents English, Math Sequential II, Latin and U.S. History and Government did the district fair better than Nassau County and the State.

Statistically, the number of high school graduates receiving Regents diplomas has increased during the past three years. In the 1987-88 school year, Hicksville graduated 243 students with Regents diplomas, 60.8% of the total graduating class. In 1986-87, 225 students received the Regents diploma, and in 1985-86, 238 students.

In the past year, the district has set course to increase the number of candidates for the Regents diploma, in light of a survey conducted two years ago where residents expressed a desire to see a strengthening in this area. In acknowledging that Regents scores are "significantly below" the Nassau County level, Mr. Durso said that at the December Curriculum Committee meeting administrators would be going over specific plans for betterment.

In the Pupil Evaluation Program (PEP) testing of students on the elementary level, Hicksville students scored well with their highest achievement being a 99% in third grade math. Overall scoring included 97% in sixth grade reading, and 96% in third grade reading, fifth grade writing and sixth grade math. (Percentages indicate the percent of pupils testing above the State Reference Point (SRP). These pupils are making normal progress in developing basic skills. Pupils scoring below the SRP must be provided with remedial instruction.)

In the sixth grade social studies test which began in the 1986-87 year, student scores were down 1.3 points or an average of 12 percentage points lower than last year. The district has been analyzing the testing in order to improve grades this year.

In the Regents Competency tests given to those students who are not candidates for Regents diplomas, low scores were received in writing. Over the last few years, the district has embarked on a program to improve writing skills, beginning on the elementary level. Mr. Durso indicated that the district is continuing to build a secondary writing program.

Hicksville's total enrollment in 1987-88 was 4,588, and it sustained a continuing high attendance rate on all levels, complemented with a low high school drop out rate. The report shows 3.2% of enrollment needing special services in English, and according to standards of the 1980 census, approximately 5% below the poverty level. The Student/Support Staff ratio of 110.1 has widened since 1985 (91.1), but still compare favorably with Nassau County and the State. Support staff includes guidance counselors, nurses, psychologists, psychiatrists, dental hygienists, librarians, social workers and attendance teachers.

Board President JoAnn Miltenberg announced that the district has received a hearing date for the rezoning application of Lot 1252, Burns Avenue School. The hearing will take place in the Town of Oyster Bay East Building on Tuesday, December 13 at 10 a.m.

Mrs. Miltenberg also acknowledged receipt of a letter from Town Supervisor Angelo Dell'Aglio outlining the Town's desire to increase park and recreational facilities in Hicksville. In his November 17 letter, Mr. Dell'Aglio states, "It was suggested that a possible solution to this problem might be for the Town to reach a mutually beneficial agreement with the school district whereby the Town might acquire or otherwise utilize the property at the Dutch Lane School."

The Board members briefly discussed this proposal. Mr. Bennett suggested that the letter be forwarded to the Facilities Committee where input from the community can be generated. Mrs. Wolf called the proposal "an excellent suggestion," and noted there are many possibilities which could be worked out. It was noted that at this time,

## Editor's Notebook

Nassau County District Attorney Denis Dillon has taken one more step against DWI offenders with the beginning of a pilot program on Long Island to videotape motorists who refuse to take Breathalyzer tests when charged with drunk driving.

Under the new program, videotaped representations will be made of the accused's complexion, facial expressions, muscular coordination, speech patterns and general physical condition. In that way, a jury will be able to see the defendant as he or she appeared to the arresting officer.

D.A. Dillon says post experience with videotapes has been good. Sometimes defendants who see themselves on videotapes will plead guilty rather than go to trial; jurors have said they find the videotapes credible.

The equipment for videotaping suspected motorists is now operational. D.A. Dillon says the purpose is "reducing the incidence and tragic consequences of drunk driving". Few people will quarrel with this important goal.



At Bethpage High School, Mrs. Sciarri's senior Fine Arts class visited New York City October 26 to attend a portfolio workshop and career seminar at the Fashion Institute of Technology. The school, which specializes in fashion design education, gave presentations on different careers in the arts and held a fashion show for visitors. While in the city the class took the opportunity to visit the Metropolitan Museum of Art where they reviewed the modern art and nineteenth century painting collections.

In the photo (top row) David Armani, Steve Petry and (bottom row) Kerry McKay and Anna Milo visit FIT.

### Mid Island Times & Levittown Times

Published every Friday at Littmor Publishing Corp.

Second Class Postage Paid at

Hicksville, NY 11801

Telephone 931-0012 • USPS 346-760

81 E. Barclay St., Hicksville, NY 11801

Postmaster: Send Address Change to:

Mid Island & Levittown Times, 81 E. Barclay St.,

Hicksville, NY 11801

Robert Morgan Publisher • Yearly Subscription \$6.50

## Senior Choir

### "Messiah"

The Senior Choir of the United Methodist Church of Hicksville, will present the Christmas portion of "The Messiah" by George Frideric Handel on Sunday, December 4, at 4 p.m. in the Sanctuary of the church. The choir will be augmented with soloists and supported by a string ensemble and a harpsichord. Rev. Prentice E. Whitlock, Ph.D. is the Minister of Music of the church.

## Soccer Club

### Friday Mtg.

The Hicksville American Soccer Club will hold an important General Meeting on Friday, December 2 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!

**Richard P. Hazelton**, a Dartmouth College junior from Hicksville, is studying English this fall in London as a participant in Dartmouth's Foreign Study program there.

Foreign Study Programs are designed to expand Dartmouth's curriculum into new areas of academic and cultural understanding. Such programs have existed at the College since 1958, when opportunities for intensive study of language, literature and other aspects of civilization were made available in France, Germany and Spain. Now Dartmouth has 18 Foreign Study Programs in 12 countries.

Hazelton, son of William and Theresa Hazelton of 49 Page Drive, is a 1986 graduate of Chaminade High School.

**Maria C. Moone** of Hicksville was among the more than 700 incoming freshmen and transfer students enrolled at Quinnipiac College this fall. The College enrolls more than 3,000 undergraduate, graduate, and continuing education students in its three schools of Allied Health and Natural Sciences, Business, and Liberal Arts.

**Debbie Kenefick** of Hicksville, a senior member for the Lady Royals, has just completed her 1988 season with the University of Scranton women's team.

Debbie started her soccer career here at the University four years ago and finished her career at the University with an outstanding season. Debbie was the third leading scorer for the Lady Royals and tied for the most assists. Debbie contributed to the Lady Royal's winning season with a total of nineteen points for this season.

Debbie is the daughter of Mr. and Mrs. Ron Kenefick of 190 Cottage Blvd. in Hicksville.

Continued From Page 1

## District-Wide Evaluations Aired At School Meeting

the district does not know what form the recreational facility would take or what ideas the Town would have for the property.

The Board also received a letter from the Northwest Civic Association dated June 21, 1988 in which the association requested "Input" from the Board on a proposed zoning change on John Street to allow Speigel Associates to build a two story office building. Due to the length of time which has elapsed since the letter was dated, the Board decided to request an update on the situation from the civic association.

In other action, the Board approved the appointment of Mr. Leslie Mann as High School Math Department Chair and accepted the resignation of Mr. Chuck Wayne. Dr. Fenton expressed a loss to the district with the leaving of Mr. Wayne who has served at the high school in the area of guidance and special education.

The Board unanimously adopted Policy #8722 Errors and Omissions Insurance and a revision of #4770 Graduation Requirements. The revision of #4770 includes the same credit requirements for graduation, but sequence requirements have changed to reflect mandates of the Regents Action Plan.

In reports by individual board members, Mrs. Miltenberg indicated that the N.Y.S. School Board Association Convention had passed a resolution in favor of allowing public funds to be expended by school districts in order to inform the public of the value of a positive budget vote. Mrs. Miltenberg expressed the hope that this resolution would have an impact on the State Legislature.

The next regular meeting of the Board will take place on Wednesday December 21 at 8:15 p.m. in the conference room of the Administration Building.

## Explore Options In Job Market

Explore your options in the changing job market. See the Career Counselor at the Hicksville Public Library for self-assessment, resume help, and job hunting ideas. Call for an appointment now, 931-1417.

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Oyster Bay Town Supervisor Angelo A. Delligatti presents a citation to Plainview Boy Scout Troop #17's newest Eagle Scout, Steven Weiss, as his proud parents Darlene and William look on.

## Pecinka-Boynsky Engagement

Mr. and Mrs. Edward Pecinka, Sr. of Sycamore Ave., Bethpage, announce the engagement of their daughter, Linda Ann to Mr. Bohdan Andrij Boynskyj, son of Mr. and Mrs. Karl Fleckhamer of Crocus Ave., Floral Park.

Miss Pecinka, a graduate of Bethpage High School, is currently attending Farmingdale University.

## PTA Presents Spotlight On Opera

In celebration of American Education Week the Charles Campagne PTA presented a special cultural arts program "Spotlight on Opera".

Spotlight on Opera is a very light and fun introduction of opera to school age children. The children delighted in seeing cast members; Marilyn, Sheila, and Jim perform skits from many well known operas such as Don Giovanni, Hansel and Gretel, Porgy and Bess, West Side Story, and many more.

The children seemed fascinated during the performance of "The Tales of Hoffman" in which Olympia, a wonderful doll made by Dr. Coppelius sings the mechanical coloratura aria "Doll Song". At two points the song seemed about to stop until Dr. Coppelius wound her up and the song "Olympia's Aria" continued.

Another opera, "The Barber of Seville", particularly delighted the children as Figaro pretended to cut the children's hair while singing the exceedingly rapid aria, "Largo al Factotum".

Gershwin's, "Porgy and Bess", brought much laughter from the audience as eight children were selected to participate on stage during the performance of "It Ain't Necessarily So".

By performance end, many shouts of Bravo and Brava were heard from the children suggesting to Campagne PTA organizers of "Spotlight on Opera", Maryann McGrath, Kathy Beatty, and Ruth Canzonieri along with Campagne teachers that this was indeed a very enjoyable and educational introduction to opera for the Charles Campagne students.

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## Cross Stitch On Metal

On Wednesday, December 7, at 1 p.m., the Bethpage Public Library will present Constance Hallinan Lagan who will conduct a cross stitch on metal workshop. The completed project will be a "Peace Snowflake." This is a six-pointed star suitable for either Hanukkah or Christmas decoration. There is no charge for the program, but materials (supplied by the library) are \$6.00. Bring a scissors. Registration is strictly limited. No registration can be taken without payment for supplies. Coffee and cake will be served.



Oyster Bay Town Councilman Thomas L. Clark, second from right, presents a citation to John Haeselin of Hicksville, who is retiring as chief of the Lake Success Police Department after 37 years of service. Haeselin was feted by family, friends and colleagues, including his wife, Gertrude, left, and Corinne (Mrs. Thomas) Clark, at a party held at the Lake Success Country Club.

## Happy 40th Birthday To Jane

By Annette Elebener

November 30 is a very important day in the Senn home this year. Jane Senn is celebrating her 40th birthday. Jane has been very involved in the community. She is the Vice President of the Hicksville Baseball Assoc., a member of the Wesylan Dance Company, she is also a Jr. Drug and Alcohol Counselor at Nassau Community College, and maintains a 3.9 average there at Nassau.

Jane is also very involved in

Fork Lane School. She gives an exercise class every Tuesday night in the school. She headed the Halloween Party Committee and was the choreographer of the 1985 and 1986 school talent shows. Jane has also worked with the music teacher to choreograph a number called "Hats".

No one will ever be able to thank you enough Jane for all you've done for our kids.

So, from one "Jelly Bean" to another, I wish you the happiest 40th you'll ever have.



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## Thanksgiving Celebrated At Dutch La.

On Wednesday, November 23, much of Dutch celebrated Thanksgiving with some yummy treats, turkey dinners and some turkey songs. The 1st Grade classes even got dressed up in Indian and Pilgrim costumes to enjoy a Thanksgiving Feast!



Mrs. Lynn with her 5th Grade students wearing sashes with their nationality on it, enjoying food from all different countries.



Mrs. Hock's 2nd grade students Jake Danzl, Chris Cannizzaro, Chris Swler, Nicholas Iovino, Brian Cipriano, singing a Thanksgiving turkey song. (Story & Photos by Cathy Doyle)

### More Holiday Hours For P.O.

'Tis the season to mail holiday cards and packages. "As a convenience, the post offices of the Long Island Division will be open an additional hour on Saturday afternoon, December 10, and Saturday afternoon, December 17," said Roger Nienaber, General Manager/Postmaster of the Long Island Division.

In addition, the Hicksville post office will be open for stamp sales only from 10 a.m. to 2 p.m. on Sunday, December 11 and Sunday, December 18.

Mobile post offices will be selling stamps at select locations in Nassau including railroad stations, senior centers and shopping centers.

Mr. Nienaber suggested that customers may save a trip to the post office by purchasing stamps by mail.

He said the key to successful holiday mailing is to mail early in the season and the day. Ad-

dresses should be legible, include Zip Codes for both the address and the return address. The use of apartment numbers in the address makes it easier for the carrier to deliver holiday cards. Also, envelopes should be sealed. Parcels should be mailed in sturdy cartons or boxes secured with pressure sensitive tape.

For customers who run out of time Priority Mail affords first-class handling for packages weighing over 12 ounces and up to 70 pounds. Delivery of Priority Mail is accomplished in two to three days anywhere in the country.

For those last minute shoppers the Postal Service offers its Express Mail Next Day Service available at your local post office. Express Mail offers weekend and Christmas day delivery to the addressee at no extra charge. Most locations can be reached via the Express Mail Next Day Service network.

### 'Why Do We'

Why do we laugh when we want to Sigh?

Why do we grin when we want to cry.

Why is the Sky gray when we want it Blue?

Please give me the answer that I ask of you.

Why are the streets that were once safe and clear

Turned now into battle fields, a horrible fear,

Why the Laws that were made, have been taken away

The Fate that Struck, Pompeii, is coming our way;

Why the Police that protect us are targets each day?

Why must there be Wars and the Innocent pay?

Why Narcotics are flowing like a River of Doom

Why Laws free the Evil, The Prisons no room?

If I had the Power of God for a day

I'd pass Judgement on them, And sweep them away.

Jimmy Cooley  
"The Golden Poet"



Mrs. Saul Helping some of her students cut up their turkey.



Two Little Pilgrims: Renee Scozzari and Jessica Pappas of Mrs. Calio's Class enjoying their turkey dinner.



Shaun Lyons, Jenny Zollo, and Jonathan Olsen of Mrs. Saul's class, showing how a real Indian eats a Thanksgiving meal.

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## Episcopalian In Hicksville



Holy Trinity Episcopal Church  
Founding Father, Henry B. Bryan  
Archdeacon.

held in the Odd Fellows Hall located on upper Broadway. The early Episcopalians, like other citizens of Hicksville, lived on farms and some were merchants. Early records indicate attendance according to the weather. Zeal, however, was strong. Deacon Smyth held prayer services and Archdeacon Bryan came to administer the Sacrament of Holy Communion, often staying for dinner at the home of a parishioner. Mr. George Folsom lived in New York City, but came out to Hicksville on weekends and was the first to leave a legacy of \$1,500.00. The first Altar and Church equipment was used until the recent theft in July of communion ware.



The Very Rev. Robert V. Wilshire  
Dean of Long Island

The Cathedral of the Incarnation, Garden City, played a large part in developing the Episcopalian community of faith, serving in many ways to bring it to the status of an organized Mission. This Sunday, the Dean of the Cathedral of the Incarnation, The Very Rev. Robert V. Wilshire, will visit Holy Trinity Episcopal Church as guest preacher. Members of the community are invited to join in Holy Trinity's 90th Anniversary events and especially to hear Dean Wilshire who is recognized as a gifted preacher.



Oyster Bay Town Supervisor Angelo A. Delligatti, center, hands over the "key" to Abe Levitt Field to Buzz Doyle, president of the Hicksville Baseball Association (HBA), at a ceremony to celebrate renovations, including a storage facility for HBB and rest rooms, at the playing field. Also on hand were, left to right, Robert McGeever, Assistant to the Deputy Commissioner of the Town's Department of Parks; Rosemarie Rodriguez, treasurer of HBB; Orlando Rodriguez, director of HBB; Town Councilman Thomas L. Clark; past presidents of HBB Tom Granai and Greg Simonelli and John Walker, Deputy Commissioner of the Town's Department of Parks.

### Dutch Students At Music Fair

The two first grade classes along with the two second grade classes went on a trip to see Dinosaur Days on November 18 at Westbury Music Fair. Slim Goodbody played the part of Tyron the Tyrannosaurus Rex Dinosaur who happens to find a

dinosaur egg which hatches and out comes a baby dinosaur named Herbie.

The students learned that a baby brontosaurus can weigh 1,050 lbs. and is a vegetarian. Tyrannosaurus Rex is a carnivore and could eat 60,000 pounds of meat a year.

After the show Slim Goodbody asked the students questions to see what they had learned about the play. These were some things that were discussed: violence is not good, choose what is right to do, do something you want, and do it (don't always follow others), and be caring to others.



Mrs. Hoch's 2nd Grade Class in front of Westbury Music Fair.



Students from Mrs. Calio & Mrs. Saul's 1st Grade Classes; Mrs. Hoch's and Miss Masterson's 2nd Grade Classes meet outside of the Music Fair.

(Story & Photos by Cathy Doyle)



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moved  
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Did you meet them yet? Almost 1 of every 5 Americans moves each year, and wherever Americans move, Getting To Know You welcomes them, with much more than just "Howdy." Getting To Know You and its sponsors make new families in town feel welcome with a housewarming package full of needed information about selected community services. Getting To Know You is the best way fine merchants and qualified professionals can invite new business, new friends to come in.

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The Garden City News  
and Great Neck News

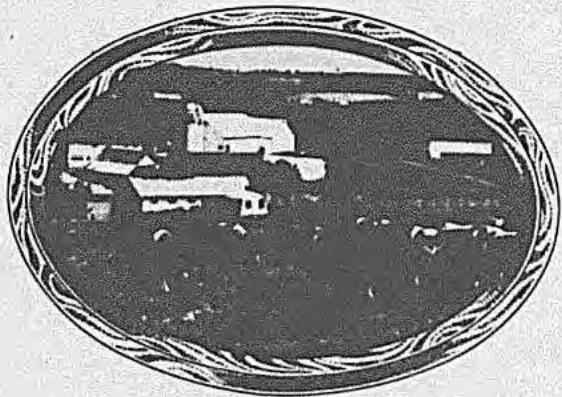
# Discovery!

Magazine

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

Friday, December 2, 1988

And The Barn Came  
Tumbling Down



SEE PAGE 3



## THE QUESTION OF THE WEEK

Do you think the U.S. is right in denying Yasser Arafat a visa to speak at the U.N.?



**Call 931-0027**

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a Day

**Ground Rules**  
**You are not limited**  
**to the above**  
**but may talk on**  
**any subject of**  
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**•One subject to a caller per week•**

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1. Wait for the beep.
2. Confine your INPUT to one subject.
3. Limit your opinion to five minutes (make notes before calling)
4. Leave your name and telephone, or simply use a pen name (your message can be anonymous)
5. Publishers reserve the right to edit, modify or omit any and all material.

## Input Callers Don't Favor Tax Supported Day Care

Only a few of the callers to Input favor tax supported nursery schools in answer to this question: "With the number of working mothers increasing, do you favor tax-supported nursery schools? Here are some of the answers:

### NOT GOOD

I do not think that tax supported nursery schools would be a good thing. I feel that the idea will be changed so that no maximum benefit is derived for the child, mother or the country. If we had some type of partially paid furlough for a few years the mother could stay home and take care of the children. If we keep adding to the tax costs of things we will become non-competitive and sink further into the world trade deficit slump. The other point is that children will not be better off because they need the help of mothers in the early years and we will be losing that.

M.T.

### MOTHERS PENSION PLAN

For some reason as more women work the actual standard of living does not get higher for families with two working people in them. And then the children are neglected. There should be some way of keeping mothers at home during the important years by a fund paid through employers to help working mother like a mother pension plan. Nursery schools will only lure more women away from home and we will have more delinquency.

N.K.

### EMPLOYERS SHOULD PAY

Definitely no nursery schools. Most mothers should take a paid leave of absence from their jobs and choose their own method of baby care. Do you realize what the insurance would be? We already have preschoolers.

C.R.T.

### PAY DIFFERENTIAL

The businesses that employ working mothers should pay for and support nursery schools with their own dollars. We should not increase tax dollars for those very same working mothers to support those nursery schools. Women as a rule are grossly underpaid. This support by the business community might make up for the large discrepancy between the salaries paid to men and to women working in comparable jobs.

S.Q.

### POSSIBLE NEED

I am really torn on this question because the answer really boils down to ethics - must the mother work to support her family or is her employment merely a means to satisfy her urge for a career or as supplemental income for a better life style. I guess I can vote favorable for tax-supported nursery schools in the first instance because in that case it is simply an exercise in futility for the mother to shell out the rather excessive amounts of cash sitters demand these days and still be left with enough money to pay for living costs. In that case, it might even be easier for the mother to swallow her pride and take the welfare route. But for the taxpayer, that is self defeating as he is stuck with the welfare costs in the final analysis. As to the career mother, it seems to me that the public nursery school could be made available but on a pay-as-you-go basis - there is absolutely no reason for the taxpayer to support that expense. Finally, there is the in-between working-mother situation where both parents simply must earn a combined income sufficient to provide a financial base to support their family. Unfortunately, a three-division set-up such as I have described would require some sort of tie-in to IRS declarations to determine the proper category for an applicant. On balance, it seems that a good case can be made for tax-supported nursery schools for working mothers subject to the conditions I have outlined. Under no circumstances should such facilities be made available except on a fee basis to mothers whose sole rationale is to place their child or children in responsible hands while mother plays golf or bridge or pursues an active social life.

P.G.S.

### PAST ISSUES

#### WELL INFORMED

With regard to P.G.S. I think that the person giving these ideas is generally right but sometimes too cautious in taking a strong stand. Whoever he or she is they are well informed and you are lucky to have someone like that interested each week.

#### TRUE MEANING

In regard to the question on making the Christmas season longer I think we have to keep in mind that Christmas is the celebration of the birth of Jesus. It is such an awesome thought that our God would wish to become like us so that we can be raised up and become like him. What a loving God. Christmas is becoming more commercialized instead of centering on He who is God. Since God humbled himself for our good, I think it is important for the Christians among us to acknowledge that the first part of Christmas is to celebrate His birth. I do believe in giving of gifts at Christmastime to my friends and loved ones. But the purpose of those gifts is to celebrate what He has done for us and not just what we are doing for each other.

J.V.

#### MORE SHOPPING

I have finished more of my Christmas shopping earlier this year than in previous years, but do not expect to spend more than usual. The true spirit of Christmas goes beyond shopping for presents, cards and decorations. It is a time for sharing and celebrating Christ's birth with good will towards everyone. It is when you give of yourself that you truly give. May we all be more like Ebenezer Scrooge who promised to honor Christmas in his heart every day of the year.

C.P.

# Discovery!

## And The Barn Came Tumbling Down

By Margaret Hartmann

A few mornings ago I awoke to a noise that sounded as if a building collapsed. I tried to shake sleep off and out of the haze came the sound of heavy equipment rising into the air - then down with a boom and a crash. I jumped out of bed, ran to the window with the realization that the end had come - the last trace of farming in Nassau County was gone - swept away by a big yellow machine.

The sounds I heard were the sounds of "our" barn being knocked down. A traumatic affair in one family's life. People driving by, rushing to get to work didn't stop to look. They were used to seeing excavations today - contemporary homes tomorrow.

I sat and reminiced. True there hadn't been any real farming done here for a few years. The rows and rows of lettuce, squash, beets, collard greens had become smaller and smaller until all that was left of the farm was the barn.

Over sixty years ago my husband's father came out to eastern Nassau County and with the keen eyes of a shrewed old farmer - bought acres and acres of what he knew would be productive farm land. Reaching down and picking up a handful of soil he said, "Good crops will grow here." Later he gave the land to his two sons who would follow in his footsteps and become successful farmers or growers as those in the trade would say. The sons began by building a house and a barn. As they prospered the barn got bigger and bigger.

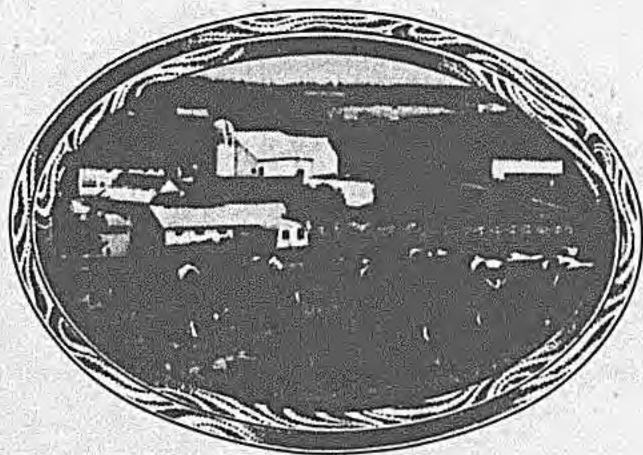
World War II came and with its ending the G.I.'s returned anxious to get married and with the help of Uncle Sam buy their own homes. As the demand for land and homes increased the acres left for farming decreased as builders were avidly buying them up. Houses now became the crops and the green crops were no more.

With no land to cultivate, farming as an occupation for the brothers ended. However, the barn still stood - looking somewhat tired and lonely.

No one dared to suggest that the barn should go. To me, as long as there was a barn there was a farm. I would go walk around it every day or so and look at the old black Franklin stove that gave so much warmth and comfort to the men. Here, after a wet cold day, out in the fields the men would come in to get warm and dry. They'd drink their hot coffee and talk market prices and what other farmers were doing and how their crops looked in the fields.

I often walked around the barn with my grandchildren and watched as they climbed the high ladder to the hay loft. They'd run around up top 'til I was sure they'd all come tumbling down. Looking up I noticed the basket ball hoops. Here in the wintertime many a fast game of basketball went on for hours. These sessions started one of the sons on his way to qualifying for a scholarship in one of New York's Colleges.

My eyes would catch sight of the empty stalls where the big farm horses were kept. (I thought how my daughters would climb on their backs and braid their forelocks.) These horses were kept long after they had become useless for farm work. The family could not bear to send them to the glue factory. "Hosanna", one day a call came from an authority in Garden City, with an offer to buy the horses. They wanted them to use in the wintertime to pull the sleighs and give atmosphere to the winter holidays.



The tractors that replaced the horses were gone too. Sold to a farmer out east - who will have another ten years of farming before the suburbs crushes him, his land and his crops. The tractors - if anything gave the children joy and excitement - they did! Each child could not wait 'till he was big enough to sit on the tractor with grandpa. Then as he or she got a little older he or she was permitted to drive the tractor, slowly down the rows to be cultivated. "The rows", their grandfather explained, "had to be nice and straight." "Look over there - and see how perfectly straight Uncle Franks rows are." No one could make a straighter row than he.

Sometimes I wander around to the other side of the barn. To the additions. This was the part where the hired men slept. There were still traces of their having lived here. The empty cannisters of bottle gas, which they used for their cooking. The shower heads and the little mirror for shaving were left behind.

Where are all these men now? Though they were all farm laborers from Puerto Rico and Jamaica they went into the city to get jobs in factories and restaurants.

After they left a coat of paint, a few old desks, maps, pictures and a chalk board turned this part of the barn into a perfect schoolhouse for the kids.

There was another loud crash. It brought me back to 1988. So I dressed and went out to the barn that was no more. I looked around and there sitting in the pick-up was a variety of grandchildren - all somber and silent. One with tears in her eyes said, "Grandma, it was such a fun place to play."

And so it was - a place to work, play and reminisce. With a thud and era that had dwindled downward came to its final end this day. A tear came down my cheek as I looked at the pile of wood, glass and cement laying in a heap - I touched my fingers to my lips and said, "Good bye," to an old friend.

This article is dedicated to my husband, one of the brothers, whose life ended - like the barn in 1988.

### ABOUT THE AUTHOR

Margaret Hartman lives in Plainview. She enjoys freelance writing and has made several contributions to Discovery.

# RESTAURANT GUIDE

## READER RATINGS

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For Dinner



Q. Last week we went to a well known restaurant with a party of four people. Each person ordered something different and the result was that the waitress brought the orders out at different times. What happened was that some people had to sit there and let their food get cold while waiting for the others. Some in the party said "go ahead and eat" but no one wanted to do that because it didn't seem right. What should have been done?

G.H.

A. What should have been done is that you should have complained to the management. You have mentioned a good restaurant and we are going to send the complaint on to them. The food should all be served at once or as nearly as possible. Otherwise no one is dining together and you might as well have all gone alone. That restaurant will have to get on the ball.

Q. I have noticed that tips are said to range from 15 to 20 percent of a bill in a restaurant. When you calculate this, do you figure in the sales tax?

R.K.

A. No you do not generally figure the sales tax in the tip but a great many people now are doubling the sales tax to quickly arrive at the amount of the tip. With the new increased fraction the tip will then closely approximate a 15 percent gratuity.



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To Owners of Good Restaurants:  
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"Reader Ratings"

The Last Word In Restaurant Guides

Where Our Readers Have The Last Word

This newspaper, and the seven other weekly newspapers associated with it, publishes the last word in restaurant guides and a paid listing of many prominent selected restaurants in this area. While many of them have been rated by the great, and near great food connoisseurs, our readers will have the last word through "Reader Ratings."

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**Guide to Good Dining**

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2 Poached Eggs served on English Muffins with Canadian Bacon, Hollandaise sauce and potatoes

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Critics Choice,  
Newsday  
August 9, 1987

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Cathy Urbach, Center Island  
Pennysaver, January 1986

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\* Florence Fabricant,  
New York Times, March 1986

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\* Peter M. Gianotti, Newsday  
March 2, 1986

You too can experience the European cuisine and atmosphere that is tucked away in the midst of Carle Place."

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# DINING GUIDE

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Has to be seen. Nothing like it in New York. Come in & browse.

# READER RATINGS



### SPECIALTIES

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

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

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

# DINING GUIDE



\*\*\*\*\* Daily News  
LUNCH & DINNER

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***** — Barbara Rader, Newsday	
**** — N.Y. Times	

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The Last Word In Restaurant Guides

Where Our Readers  
Have The Last Word

This newspaper, and the seven other weekly newspapers associated with it, publishes the last word in restaurant guides and a paid listing of many prominent selected restaurants in this area. While many of them have been rated by the great, and near great food connoisseurs, our readers will have the last word through "Reader Ratings."

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**Guide to Good Dining**

# DINING GUIDE



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ENGLISH PUB ATMOSPHERE

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## READER RATINGS



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### FINE SEAFOOD

Our party of four had dinner at Estoril Granada, on Mineola Boulevard in Mineola. Seafood seems to be their specialty. We asked the waiter for suggestions and he thought we would enjoy Carne Porco Alentejana. This consists of pork and clams in a delicate brown sauce. It was a happy choice. The other couple ordered the Caldeirada, which is the Portuguese version of Bouillabaisse. Our friends heartily endorsed their choice. If you are hankering for something unique and delicious, I think you will enjoy Estoril Granada. We enjoyed the ambiance of the restaurant and found the service excellent. G.W.

YOU CAN BE A RESTAURANT CRITIC - If you visit any of the restaurants selected for inclusion in this section - call 931-0027 at any hour and tell your ideas. We want you, the reader, to be our critic. Your message then can be printed in this space.



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Floral Park  
(516) 326-7769

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Dinner 5:30 - 10 p.m.  
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Sunday Brunch 12 p.m. - 4 p.m.  
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## Guide to Good Dining

You can apply to join "Reader Ratings"! If your establishment has been missed, or you have not yet answered our invitation, we invite you to call Litmor Publications at WE 1-1012 for more details as they might apply to your restaurant.

Litmor Publications  
The Reader Participation Newspapers

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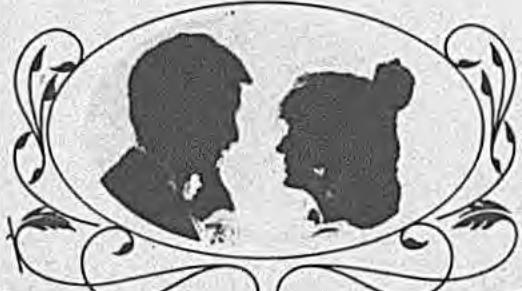
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**READER RATINGS**

## WONDERFUL CUISINE

Koenig's restaurant is one that defies time. It has been around for a long time but every time we go there we are well satisfied with the wonderful continental cuisine.

Koenig's is a place of good decor and it is a very comfortable restaurant. The establishment caters to large parties but if you come there with just two people, as we did, you are made welcome. The menu includes beef, chicken and veal and there is a large assortment of fish dishes. The prime ribs we chose were great and we think Koenig's in Floral Park is No. 1. Y.T.

## FISH LOVERS

If you are a fish lover I would heartily recommend the Executive Restaurant on Mineola Boulevard in Mineola. We were there Friday night and thoroughly enjoyed the ambience as well as the well prepared food. I had filet of sole which was absolutely delicious as fresh fish can be. One of the members in the party had steak, and the third party had pasta with white clam sauce which she declared was superb. In addition Bob Maddox, who plays the piano on Friday and Saturday added to our pleasure.

You will find the restaurant owners make you feel welcome, and the friendly service and affordable prices make for an evening well spent. E.P.



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**Guide to Good Dining**

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RATINGS

Q. Recently I was a guest at a club luncheon in a restaurant. Accidentally, I overturned my tomato juice. What was the right thing to do? The waiter didn't see the accident immediately. T.L.

A. A waiter seeing such an accident would immediately change the cloth, or if that was impossible at a long table, would spread a clean napkin over the spilled food. As the waiter did not do this because he was busy elsewhere, at a large luncheon you could have spread a napkin over the spot yourself, without undue discussion of the incident. Everyone occasionally has things like this happen.

Q. Will you please describe the correct procedure for introducing one couple to another (1) when the couples are approximately the same age, (2) when one couple is older or more distinguished in station than the other? M.J.

A. When the couples are about the same age it doesn't matter whose names are mentioned first. When one couple is older or more distinguished—or perhaps guests in your town—you introduce the younger couple.

Q. If your guests completely finish their white wine, down to the last drop, isn't it all right to pour red wine into their same glasses? H.B.

A. No. Either have separate clean wineglasses on the table for the red or wash the dirty glasses and bring them back to the table.

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Barbara Rader 9/6/82  
Cathy Urbach Pennysaver 9/28/84

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Guide to Good Dining

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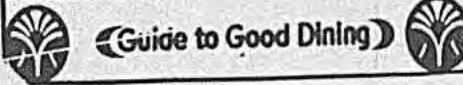
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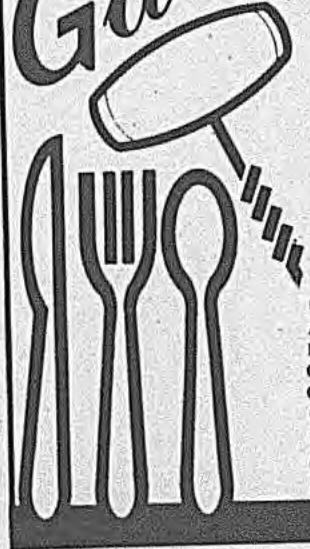
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By Lorna J. Sass

## Sprouting dinner under the sink

Sprouting is one of the simplest, most natural ways of processing beans, grains and seeds to make them digestible. No doubt it is an ancient method, possibly as old as mankind itself.

While alfalfa, mung and lentil sprouts are now readily available in health food stores and Oriental groceries, a delightful adventure awaits the gardener who sprouts at home — and sprouting is a great project for kids.

With little more than empty jars, cheesecloth, rubber bands, and seeds — such as alfalfa, radish, clover and sunflower (all available in health food shops) — the home sprouter can produce a remarkable quantity of fresh vegetables daily, right under the kitchen sink.

From start to finish, producing an 8-ounce crop of alfalfa sprouts takes about five minutes of labor and costs about 25 cents, roughly 25 percent of the purchase price of an equivalent amount of commercially grown and packaged sprouts. In addition, the home sprouter is guaranteed absolute freshness.

Sprouting is an extremely simple process:

- In a large wide-mouthed jar, soak the seeds in ample water to cover overnight.

- The next morning, set a double layer of cheesecloth over the jar and secure tightly with a rubber band. Drain the seeds, fill the jar with water and drain again.

- Leave the jar in a dark place, propping it up so that the mouth of the jar is tilting into its own lid, allowing the sprouts to continue draining. Rinse and drain two to three times per day for one to four days, depending upon length of sprout desired. (Sprouts are not fussy about growing. If you forget to rinse them one night, the chances are good that they will survive the drought.)

- Before refrigerating grown sprouts, you can "green" certain sprouts (such as alfalfa, radish and clover) by leaving them exposed to sunlight for about one hour. The chlorophyll produced by the greening process freshens the breath and is thought to aid in the regeneration of blood.

The process of sprouting (also known as germination) dramatically increases the nutritive value of dried seeds and beans. Most sprouts are made up of 7 percent to 40 percent protein. Many also contain significant quantities of vitamin C, potassium, iron, calcium and phosphorus, among other nutrients.

Most sprouts may be eaten raw, with the significant exception of dried peas and beans (excluding mung beans). Sprouted, uncooked peas and beans both contain a trypsin inhibitor that interferes with the body's utilization of protein. Simply by steaming these sprouts for five minutes, 95 per-

cent of the trypsin inhibitor is destroyed, with little or no loss of nutrients.

Once mature, sprouts may be refrigerated in jars with their lids loosely in place (but not screwed on as the sprouts need to breathe.) They will last up to 10 days, but should be rinsed and drained thoroughly every three or four days.

Extra sprouts may be baked on a cookie sheet in a 300-degree Fahrenheit oven until they are thoroughly dried out, then ground into a powder and added in small amounts to baked goods or cereals.

Fresh sprouts make delightful salads, either alone or in combination with spinach, lettuce or watercress. Alfalfa and mung sprouts are excellent on sandwiches instead of lettuce, and zesty radish sprouts are a fine replacement for onions.

A mixed sprout sandwich on pita bread with a dollop of soy mayonnaise and a sprinkling of soy sauce makes a fine, light, low-cal lunch.

Sprouts also may be blended into fruit and vegetable juices, added to coleslaw, stirred into pancake batter and stir-fried with other vegetables.

Here are a few simple recipes for the sprouting cook. The first one has been adapted from "The Complete Sprouting Cookbook" by Karen Cross Whyte (Troubadour Press, 1973).

### SPROUTED LENTIL CHEESE LOAF

4 cups lentil sprouts
2 tablespoons safflower oil
2 eggs, lightly beaten
1 teaspoon shoyu (soy sauce) or to taste
½ teaspoon thyme
¼ teaspoon freshly ground black pepper
¼ cup minced green pepper
¼ cup minced onion
½ cup grated carrot
1 cup (½ pound) grated sharp cheddar cheese
1 cup soft whole-wheat bread crumbs
¼ cup sunflower seed, green pea or soybean sprouts (or substitute ½ cup unsprouted sunflower seeds)
Optional: Tomato sauce

Yields 6 to 8 servings.

In food processor or blender, grind lentil sprouts to coarse puree. Transfer to large mixing bowl and add remaining ingredients, blending well. Taste and adjust seasoning, adding more soy sauce if desired.

Bake in well-oiled loaf pan in preheated 350 F oven for 45 minutes. Serve in thick slices or generous mounds, with tomato sauce on the side, if desired.

Note: Leftover slices of the loaf make a very tasty sandwich filling.

**SCRAMBLED EGG FOO YUNG WITH BEAN SPROUTS**  
 2 tablespoons vegetable oil  
 1 large onion, coarsely chopped  
 1 small clove garlic, minced  
 1 teaspoon finely minced fresh ginger  
 1 large green pepper, seeded and diced  
 1 cup sliced mushrooms  
 3 cups loosely packed bean sprouts, well drained  
 4 large eggs, beaten  
 ½ teaspoon shoyu (soy sauce) or to taste

Yields 4 servings.

In large heavy skillet, heat vegetable oil and sauté onions, garlic, ginger and peppers until onions are nicely browned. Add mushrooms and bean sprouts and continue cooking, stirring constantly until mushrooms and sprouts give off their liquid and are slightly limp, about 2 minutes. Blend eggs with shoyu and pour them into skillet. Stir constantly while cooking until eggs become firm, but are still soft. Serve immediately.

**CRUNCHY SPROUT BALLS**  
 1 cup ¼-inch wheatberry sprouts (see note below)  
 ¼ cup crunchy peanut butter  
 ¼ cup raisins, coarsely chopped  
 1 (or more) teaspoons honey  
 ½ cup grated coconut or wheat germ

Yields about 1 dozen.

In bowl, combine all ingredients (except coconut or wheat germ) with your fingers or fork. Taste and adjust sweetness. Roll a heaping tablespoonful of mixture in palms of your hands to form 1-inch balls.

Roll each ball in coconut or wheat germ to coat. Serve immediately or store in refrigerator until shortly before needed. For optimum flavor, serve at room temperature.

Note: Wheatberry sprouts are sweet and chewy. By sprouting ½ cup of wheatberries for 3 to 4 days, you will have 1 cup of sprouted wheat. Keep sprouting until roots measure approximately ¼ inch, a length that produces the sweetest sprout.

## EAT YOURSELF SLIM

By Shirley Bright Boddy

Dear Shirley: I am going absolutely nuts trying to figure out how to cook for my family now that two of our four kids have turned up several allergies to certain foods.

The pediatrician told me not to give my 11-year-old daughter any wheat, eggs or chocolate products and my 9-year-old son can't eat peanuts, eggs or wheat.

I feel that I have to make everything because most of the bakery goods and other prepared foods contain something the kids can't eat.

I blame my husband for all these allergy problems because his mother has a lot of allergies, too.

I have many family recipes for cookies and desserts, poultry stuffings and casseroles that everybody likes but I can't use them anymore. What can I do, Shirley? — Mrs. J.V.

Dear Mrs. J.V.: I agree it's not always easy to cook for someone with food allergies, especially kids.

Here are some guidelines that will help modify some of your favorite foods.

To start with, use simple recipes so that substituting other ingredients is easier.

To avoid wheat when making piecrusts, cookies and dessert bottoms, use crushed rice or corn breakfast cereals. Use rolled oats in place of wheat flour in fruit crisps.

Cornmeal or rice can be substituted for wheat bread in stuffings. Make corn bread and oat bread instead of wheat bread.

Substitute carob chips or powder instead of chocolate in recipes and use safflower, sunflower or corn oils instead of peanut oils.

You can get a super new booklet from the U.S. Department of Agriculture, prepared by the Human



Nutrition Information Service in Washington, D.C. Ask for Home and Garden Bulletin No. 246, called "Cooking for People with Food Allergies." It explains a lot about food allergies, how to read food labels and contains some interesting new recipes.

Dear Shirley: I am a boy and I am 10 years old. I am worried about my dog because she is getting so fat. She is 8 years old and what I want to know is, can dogs get cancer or get a heart attack?

My Uncle Jack was very fat and he had cancer, but he just died from a heart attack, my mom said.

Are there diets for dogs so they won't get too fat and die? — Jeremy D.

Dear Jeremy: Yes, dogs can get cancer and have heart attacks just like people and there are diets to help them lose weight, too.

Tell your mom how worried you are and ask her to call a veterinarian (a doctor for animals) to get the right diet to fit your dog.

You could cut down on what you feed her now and make her get more exercise, like running with you.

Slim dogs, like slim people, are healthier and live longer.

Dear Shirley: What is vitamin A palmitate? I have noticed it on some low-fat dairy product labels recently and I wonder if it's the same as those saturated palm oils? Should I avoid it? — Jo Anne E.

Dear Jo Anne: Vitamin A palmitate is often added to dairy products to increase the vitamin A content.

The palmitate is a type of saturated fatty acid, but the amounts used are so tiny, they aren't worth worrying about. There is no need to avoid foods that contain it.

# After Work Gourmet

By Melanie Barnard  
and Brooke Dojny

## Kitchen shortcuts and tips

Cooking is a skill that, once learned, is pretty easy to take for granted. But because most cooks work alone, isolated in the islands of their kitchens, even the most experienced can always learn a new trick.

Recently, when we decided to try to consolidate some of our tips and shortcuts, we discovered that even two people who cook for a living and work together all the time can learn from each other.

For example:

- To minimize the time it takes to boil water for pasta: Use a large, thin aluminum pot — not a heavy stock pot — because heat conducts faster through the thin metal walls.

- Fill about two-thirds full with cold water (don't use water from the hot tap for health reasons), and do not add salt until the water comes to a boil. Salty water has a higher boiling point and thus takes longer to come to a full boil.

- Don't boil "hard-boiled" eggs: Boiling toughens the yolks.

To hard-cook eggs, use eggs that are at least a week old because super-fresh eggs are hard to peel. Place eggs in a medium saucepan, cover with water, place over high heat and bring to a boil. Immediately remove from the heat, cover the pot and set the timer for 12 minutes. Then run under cold water before cracking and peeling.

- To facilitate grating of citrus zest: The fruit should be well-chilled.

If your grater is dull, invest in a nice sharp new one — they're not expensive. Look for a grater with a section of medium-size holes since you can never seem to knock the grated zest out of the small holes.

- Cream should be very cold before whipping, and beaters and bowls should also be chilled, especially if the weather is hot.

- To peel garlic: Smash the clove with the flat side of large knife.

Other garlic tips: To remove garlic odor from your hands, rub them with salt. Also keep a separate small cutting board for garlic and onion so their odors don't transfer to other foods.

- To get the most from a lemon: Cold lemons straight from the refrigerator are often hard to juice, but they are easier to zest. If your recipe calls for both, first zest the cold lemon, then warm each lemon for about 15 seconds in a microwave oven and squeeze the juice as usual.

- To thinly slice raw meat or poultry for stir frying or other quick cooking: Place the meat or poultry in the freezer for 15 to 30 minutes first, then cut on a wooden board using a sharp knife. Slightly freezing the meat firms it up to make cutting easier and neater.



- If your cream soup or sauce separates: Before you panic or throw out the sauce in angry frustration, try pureeing it in your food processor. In many cases, the sauce will come back together just beautifully.

- If your baking recipe calls for melting chocolate, you can, in many cases, melt the chocolate in the microwave oven right in the mixing bowl you will be using for the recipe. This saves cleanup as well as saving you from trying vainly to scrape every bit of chocolate into the batter.

- To sift or not to sift? We almost never sift flour unless it is to be combined with several other dry ingredients during sifting. Instead, we use the dip and level method. Dip the measuring cup into the canister of flour, level it off with the back of a knife, taking care not to pat it down.

- For easier measuring and pouring of sticky things: When molasses, honey or corn syrup is to be added to a recipe, first rinse the measuring cup in very hot tap water, do not dry the cup, and then pour in the sticky liquid. It will pour out much easier.

- Alternately, you can oil the measuring cup first (if oil is called for in the recipe, measure it first and simply do not wash out the cup), and then add the sticky liquid. It will slide right out.

- To get the most from herbs and spices, buy ground herbs and spices in the smallest possible quantities from a grocery store that has a high volume of business. The longer the herb or spice stays on your shelf (or the store's shelf), the less potent it becomes. In fact, some herbs lose their aroma almost entirely after only a month or two once the jar has been opened.

- To further prolong the shelf life, store dried herbs and spices out of direct sunlight.

- Use wooden spoons whenever possible when stirring food in a hot pot. Wood is comfortable to hold and doesn't conduct heat so you don't burn your hands.

- (By the way, sooner or later everybody probably learns for himself that you can't use a rubber spatula to stir something in a hot pot. It melts!)

- To slice, chop and dice better, keep your knives razor sharp. Once a year or so, have your most used knives professionally sharpened. In between, hone them on a sharpening stone or a good knife sharpener used according to the utensil's directions.

Chopping food on a wooden board also helps to keep knives in good shape. Hard plastic cutting boards tend to dull the knife.

A sharp knife makes much shorter work of chopping, slicing and dicing. In addition, since you have much more control, sharp knives are safer tools than dull ones.

## Microwave magic

By Desiree Vievea



## Muffins make it special

Want to make a quick brunch or light supper into something special?

Serve a basketful of hot muffins straight from the oven.

The batter takes only minutes to mix, and the muffins need only minutes to bake, when you use your microwave.

Why heat up the conventional oven when you want to make only enough muffins for one or two? Instead, try today's microwave Oat-Nut Muffins for Two" — this recipe makes just enough for you and a friend.

With a microwave oven in your kitchen, a batch of fresh, home-baked muffins is never more than minutes away.

### MICRO-TIP OF THE WEEK

When microwaving baked goods, remember that the centers of cakes, breads, etc., will often look damp at the end of the cooking cycle. It's important to follow prescribed standing time, as this will complete cooking.

(Recipes in this column are tested in 625- to 700-watt microwave ovens.)

### OAT-NUT MUFFINS FOR TWO

**FOR TWO**

1/4 cup quick-cooking rolled oats  
2 tablespoons warm water  
1/2 cup whole-wheat flour  
2 tablespoons light brown sugar  
1/2 teaspoon baking powder  
1/4 teaspoon ground cinnamon  
1/4 teaspoon salt  
1 egg, lightly beaten  
2 tablespoons vegetable oil  
2 tablespoons milk  
1/4 cup chopped nuts  
2 tablespoons raisins or chopped prunes  
2 teaspoons whole-wheat flour  
1 teaspoon light brown sugar  
1 teaspoon butter or margarine, softened

Yields 4 muffins.  
Preparation Time: 5 to 10 minutes

Cooking Time: 1 1/2 to 3 minutes (plus 3 minutes standing time)  
Oven Setting: HIGH (100 percent power)

Combine oats and 2 tablespoons warm water in small bowl. Let stand about 5 minutes. Meanwhile, in medium mixing bowl combine next 5 ingredients.

Add egg and oil to oat mixture; beat to blend well. Add to dry ingredients, stirring only long enough to moisten. Fold in half of nuts and all of raisins or prunes. Place 4 paper baking cups inside 4 6-ounce glass custard cups. Divide batter evenly among these. In small bowl combine remaining ingredients, adding reserved nuts. Toss with fork to blend. Sprinkle mixture evenly over muffin batter.

Arrange muffins on round microwave-safe platter and microwave, uncovered, 1 1/2 to 3 minutes to set. (Repeat procedure with remaining muffins, microwaving 2 to 2 1/2 minutes for 2 muffins.)

utes, or until toothpick inserted near center comes out clean. Let stand in custard cups 3 minutes before serving.

### CHEDDAR CORNMEAL MUFFINS

1/2 cup milk or buttermilk  
1 egg  
2 tablespoons vegetable oil  
3/4 cup all-purpose flour  
2/3 cup yellow cornmeal  
2 teaspoons baking powder  
1/4 teaspoon each salt and dry mustard  
3/4 cup shredded cheddar cheese  
Paprika

Yields 10 to 12 muffins.  
Preparation Time: 5 to 10 minutes

Cooking Time: 7 1/2 to 10 1/2 minutes (plus 6 to 9 minutes standing time)

In medium mixing bowl combine milk or buttermilk, egg and oil. Beat well with wire whisk. Add all remaining ingredients except cheese and paprika, stirring only long enough to moisten. Generously fold in cheese.

Place paper baking cups inside 10 to 12 6-ounce glass custard cups. Divide batter evenly among cups. Arrange 4 of the cups in a round microwave-safe baking tray. Sprinkle tops lightly with paprika. Microwave, uncovered, 2 1/2 to 3 1/2 minutes. Let muffins stand 3 minutes in custard cups to set. (Repeat procedure with remaining muffins.)

### ALMOND BUTTERMILK BRAN MUFFINS

1/2 cup buttermilk  
1 egg  
1/2 cup bran  
1/4 cup vegetable oil  
1/4 cup brown sugar  
3/4 cup all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/2 cup sliced almonds

Yields 6 muffins.  
Preparation Time: 5 to 10 minutes

Cooking Time: 4 1/2 to 6 minutes (plus 6 minutes standing time)

Beat together buttermilk and egg in medium mixing bowl with wire whisk. Add bran and stir briefly. Blend in vegetable oil and brown sugar.

Add all remaining ingredients except almonds. Stir briefly, just enough to moisten flour. Place 6 paper baking cups inside 6 6-ounce glass custard cups. Divide batter evenly among cups. Arrange 4 of the cups in a round microwave-safe baking tray. Microwave, uncovered, 2 1/2 to 3 1/2 minutes. Let muffins stand in custard cups 3 minutes to set. (Repeat procedure with remaining muffins, microwaving 2 to 2 1/2 minutes for 2 muffins.)

# Cooking Corner



## Real Italian potato dumplings are a great substitute for pasta

They are the gastronomic ugly duckling of the pasta family; dumpy little pillows of mashed potato and flour that have been snubbed in America's passionate pursuit of trendy fusilli, angel hair and ravioli shaped into daisies and half-moons.

Though adored for centuries in every region in Italy, gnocchi get little respect in this country. Most restaurants that attempt the pasta dumplings come up with heavy little pellets that slip around the plate under a perfunctory tomato sauce, then settle in the bottom of our stomachs like lead.

The real thing, dished up in trattorias throughout Italy, are cloud-like wonders that take on the personality of the region in which they are served.

Verona, in the Veneto region, is known for its addiction to gnocchi. In that city, Good Friday is known as *Venerdì Gnoccolaro*, Gnocchi Friday, and the citizenry downs more potato dumplings on one day than Americans eat in a year.

In his book, "The Food of Italy," Waverly Root tells of another Veneto city that has a special procession on Good Friday. At the end of the procession, the Father of Gnocchi for the year is chosen. In addition to savory, cheese-topped gnocchi dishes, the cooks of the Veneto also sauce the dumplings with butter, cinnamon and sugar and serve them as dessert or mid-afternoon sweet.

Baked gnocchi can be traced back to Imperial Rome, when cookbook author Apicius created gnocchi with semolina flour and milk, deep-fried them and served them with honey.

Today gnocchi *alla Romana* are layered like tiny tiles in a butter-smeared baking dish, dusted with Parmesan cheese, dotted with butter and baked to a crusty, golden brown.

In the Alto Adige, the northernmost area of Italy that was formerly the Austrian South Tyrol, potato gnocchi are made with diced speck (Tyrolian smoked bacon) and sausage. They are then poached, buttered and dusted with grated cheese.

In the Piedmont, the specialty is semolina flour gnocchi that are first cooked in spiced milk to which Fontina cheese is added. They are then dipped in beaten eggs, breaded and fried.

Emilia-Romagna, the province famed for the Bolognese cooking style, contributes a different type of gnocchi. There, the cook creates a yeast dough, allows it to rise overnight, then fries it in small cakes in a mixture of oil and lard.

Most gnocchi begin with cooked, pureed potatoes into which flour

and flavorings are carefully worked. The mixture is kneaded into a soft, smooth and slightly sticky mixture, then shaped into sausagelike rolls about as thick as a thumb. (Hands and cutting board should be frequently dusted with flour.)

The rolls are cut into 4-inch lengths and slightly flattened with the prongs of a fork. Easy enough.

However, the process of twisting the gnocchi into their traditional corklike shape is a passionate matter to some chefs. Cookbook author Marcella Hazan devotes a page in "The Classic Italian Cookbook" to the art of turning a blob of pasta dough into a crescent-shaped gnocchi.

Though potato gnocchi are the most prevalent in Italy and the United States, dumplings made from sauteed spinach and ricotta cheese are also popular. Like the potato gnocchi, these start with the pureed vegetables and have enough flour added to give the desired consistency.

Most gnocchi are poached in boiling salted water, in small batches, for several minutes or until the dumplings bob to the surface.

Gnocchi can be served straight from the pot of boiling water or can be arranged in a bake-and-serve dish and run under a hot broiler until crusty.

They also can be used to add interest to soups and broths.

When making gnocchi at home, the choice of potatoes is critical. Old boiling potatoes give the best results. Mealy baking potatoes and moist new spuds should be avoided.

Cooks differ on the method for cooking the potatoes. Hazan suggests boiling them, unpeeled, in abundant water, but cautions that they should not be punctured excessively when testing for doneness. Biba Caggiano, author of "Modern Italian Cooking," opts for baking to ensure a dry, fluffy potato.

The addition of egg in the dough mixture is another point of contention. Hazan insists that eggless dough produces a finer, lighter gnocchi but admits that the addition of eggs makes the dough easier to handle.

Making gnocchi requires patience and practice. The dough must be handled carefully, and the proper amount of flour must be determined through trial and error. Too much flour results in hard, heavy dumplings; too little flour and the nuggets will fall apart in the poaching water. (On the average, you will need 7 ounces of flour for every 2½ pounds of pureed floury potatoes

for gnocchi to feed three people.)

However, the process is a simple one, and most cooks get great satisfaction from working with the soft, pliable dough.

Once the dumplings are poached, they can be quickly tossed with melted butter and freshly grated Parmesan cheese or elegantly sauced. Hazan opts for a simple, fragrant tomato sauce. Ed Giobbi, author of "Eat Right, Eat Well — The Italian Way," is partial to the style of gnocchi served in Sardinia — with Gorgonzola cheese sauce.

For pasta lovers weary of squid-ink-colored fettuccine and macaroni in the shape of the state of Texas, homely, hearty gnocchi offer a savory alternative taste of the Italian countryside.

A platter of gnocchi, splashed with sauce or sprinkled with savory Parmesan, makes a delectably different first course or main dish. There are countless variations on these dumplings, which are usually prepared with potatoes or semolina flour.

Spinach may be added for an appealing color variation and imported cheeses, such as Gorgonzola, can be used to add zest to these flavorful little "pillows" that are an Italian favorite.

### GNOCCHI DI PATATE (Potato Dumplings)

2 pounds potatoes  
2 egg yolks  
1½ teaspoons salt  
1½ cups flour (about)  
1 tablespoon melted butter

Yields 4 to 6 servings.

Buy firm, dry potatoes. Scrub potatoes and cook in boiling water until tender. Drain and peel. Return potatoes to saucepan and shake over low heat until dry. Mash potatoes very smooth. Mix in egg yolks and salt. Add just enough of flour to make dough. This depends on moisture in potatoes. Mix in butter.

On lightly floured surface, roll dough into finger-thick rolls, cut into 1-inch lengths. Cook in boiling, salted water until they rise to surface, about 10 minutes. Remove with slotted spoon. Serve with melted butter and grated cheese or with a sauce.

From "The Pleasures of Italian Cooking" by Romeo Salta; MacMillan.

### ROMEO SALTA'S SEMOLINA DUMPLINGS

4 cups milk  
½ teaspoon nutmeg  
1 teaspoon salt  
6 tablespoons butter  
1¼ cups semolina or Cream of Wheat  
3 eggs  
1 cup grated Romano or Parmesan cheese

Yields 4 to 6 servings.

Bring milk, salt, nutmeg and 1 tablespoon butter to boil. Gradually add semolina or Cream of Wheat, stirring steadily with a wooden spoon until thickened, then cook 10 minutes longer. Remove from heat. Beat in eggs and ¼ cup of cheese. Pour into buttered pan to a depth of ½ inch or spread on a wet board ½-inch thick. Chill. Cut into 1-inch circles or squares.

Melt remaining butter.

In shallow buttered baking dish arrange layers of gnocchi, sprinkling each layer with melted butter and cheese. Bake in 400 F oven for 10 minutes or until browned.

### ROMEO SALTA'S RICOTTA DUMPLINGS

1 pound ricotta or cottage cheese  
2 cups sifted flour  
3 eggs  
1 tablespoon melted butter  
1 cup grated Parmesan cheese  
½ cup melted, browned butter

Yields 4 to 6 servings.

Drain cheese, pressing out all liquid, then force it through sieve. Work in flour, eggs and butter, then half of cheese. Knead until a dough is formed. (If too soft, add a little more flour.) Cover with bowl and let stand 1 hour. Form into finger-thick rolls and cut in 1-inch lengths. Cook in boiling, salted water 10 minutes. Remove with slotted spoon and sprinkle with browned butter and remaining cheese.

### ROMEO SALTA'S SPINACH-CHEESE DUMPLINGS

½ pound ricotta or cottage cheese  
2 pounds spinach or 2 packages frozen spinach, thawed  
3 egg yolks  
2 cups freshly grated Parmesan cheese  
½ teaspoon nutmeg  
Flour  
½ cup melted browned butter

Yields 6 to 8 servings.

Press all liquid from ricotta or cottage cheese — it must be very dry.

Bring spinach to a boil in salted water and drain thoroughly at once. Puree in electric blender or chop very fine. Drain again if necessary.

Beat egg yolks, then mix in drained cheese, spinach, 1 cup Parmesan cheese and nutmeg.

Knead on floured surface until smooth. Let stand 30 minutes. Shape into finger-thick rolls, then cut into 1-inch lengths. Roll in flour.

Use a large deep skillet, and almost fill it with water. Bring to boil and reduce heat to low. Carefully add dumplings, one at a time. Cook over low heat until they rise to surface. Drain well. Pour melted butter over them and sprinkle with remaining Parmesan cheese.

### GREEN POTATO GNOCCHI WITH PANCETTA AND FRESH SAGE

For the Gnocchi:  
4 medium-size potatoes, preferably russets  
2 large egg yolks  
2 tablespoons cooked, chopped fresh or frozen spinach, squeezed dry  
Salt  
¼ cup freshly grated Parmesan  
1 to 1½ cups all purpose unbleached flour  
For The Sauce:  
½ pound pancetta, sliced  
4 tablespoons unsalted butter

7 to 8 small fresh sage leaves or a small pinch of dried sage  
 1/4 cup freshly grated Parmesan

Yields 4 servings.

Preheat oven to 350 F. Wash and dry potatoes. With knife, make long incision in potatoes lengthwise about 1/4-inch deep. Put potatoes in oven and bake until tender.

Cool potatoes slightly, peel them, and while still warm put them through ricer into large bowl.

Beat egg yolks in small bowl. Add spinach and 1 teaspoon salt. Mix well and add to potatoes with Parmesan and flour. Mix energetically with wooden spoon or your hands to incorporate. Transfer mixture to wooden board and knead, adding more flour if dough sticks to board and to your hands. The mixture should be soft, pliable and just a bit sticky. Cut and shape the dough as desired.

Line large platter or baking sheet with kitchen towel. Arrange dumplings on towel and refrigerate until ready to cook.

Bring large pot of water to boil. To prepare sauce, cut pancetta into small, thin strips. Melt butter in small saucepan. When butter foams, add pancetta and sage. Cook over medium heat until pancetta turns light golden. Keep warm over very low heat.

Add 1 tablespoon of salt and dumplings to pot of boiling water. When dumplings rise to surface of water, cook 8 to 10 seconds longer. Remove dumplings with large slotted spoon, draining off excess water. Place dumplings in warm serving dish. Add pancetta sauce and Parmesan. Mix gently to blend. Serve with additional Parmesan, if you wish.

From "Modern Italian Cooking" by Biba Caggiano; Simon and Schuster; \$17.95.

## COOKS' BOOKS

By Charles Britton

### Chocolate chip cookie: theme and variations

"The Search for the Perfect Chocolate Chip Cookie" by Gwen Steege; Storey; \$7.95.

The chocolate chip cookie is one of the happy accidents of culinary history.

In 1930, Ruth Wakefield, who ran an inn on a former toll road in Massachusetts, tried to take a shortcut in making chocolate cookies. She could add chunks of chocolate to the batter, she thought, and they would dissolve through the cookies while baking.

As everyone now knows, the idea didn't work. Instead, people were fascinated with the blobs of chocolate that remained.

Wakefield's recipe was picked up by New England newspapers, and soon the Nestle company bought the rights to it. The firm first sought to meet the demand for chunks by selling a device to cut the standard bars of baking chocolate. In 1939 Nestle came out

**GNOCHI SARDEGNA STYLE**  
 2 pounds potatoes, either new or Idaho  
 3 tablespoons finely chopped fresh mint  
 Salt to taste  
 1/4 cup flour  
 4 tablespoons safflower oil  
 1 cup chicken or beef broth  
 1/4 pound imported Gorgonzola cheese  
**Garnish:**  
 Freshly ground black pepper to taste  
 2 tablespoons grated Parmesan cheese

Yields 4 servings.

Boil potatoes with skins on. Drain and let cool, then peel and put through ricer or mash with fork. Spread on countertop and let cool completely to room temperature. Add mint and salt to taste. Work in flour, about 1/4 to 1/2 cup, and roll with hands into 4 cylinders. Cut cylinders into 1/4-inch-long pieces and put on lightly floured board.

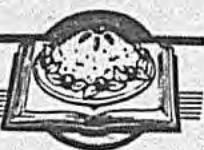
Make sauce by heating oil, then adding broth. Cut up Gorgonzola, add to broth and oil and boil, uncovered, until Gorgonzola dissolves.

Bring large pot of salted water to boil, then gently add gnocchi with spatula. When gnocchi float to surface, they are cooked. Do not overcook or they will fall apart. Drain in colander.

Serve gnocchi on heated plates. Pour sauce over, grind on black pepper and sprinkle with grated Parmesan.

From "Eat Right, Eat Well — The Italian Way" by Edward Giobbi; Knopf; \$19.95.

## Cooking Corner



to find it

For traditionalists, here is the original recipe as published by Nestle.

### ORIGINAL TOLLHOUSE CHOCOLATE CHIP COOKIES

2 1/4 cups flour  
 1 teaspoon baking soda  
 1 teaspoon salt  
 1 cup (2 sticks or 1/2 pound) butter, softened  
 3/4 cup granulated sugar  
 3/4 cup brown sugar, firmly packed  
 1 teaspoon vanilla  
 2 eggs  
 12 ounces (2 cups) semisweet chocolate bits  
 1 cup chopped nuts

Yields 5 dozen cookies.

Preheat oven to 375 F. In small bowl, combine flour, baking soda, salt; set aside. In large bowl, combine butter, sugar, brown sugar, vanilla; beat until creamy. Beat in eggs. Gradually add flour mixture. Stir in chocolate bits and nuts. Drop by level teaspoons onto ungreased cookie sheets. Bake 9 to 11 minutes. Watch carefully, don't let cookies burn. Cool.

We won't give away the climax of the book by offering the top prizewinner, but all hail the Junior League of Las Vegas for coming up with el ultimo, its Double

### Chocolate Chip Cookies.

Instead, here's one of the runners-up, a very modern, oversize cookie with macadamia nuts, created by Jan Deering of Wichita, Kan.

### MACADAMIA MILK-CHOCOLATE CHIP COOKIES

2 1/4 cups flour  
 1 teaspoon baking soda  
 1/2 teaspoon salt  
 1 cup margarine  
 3/4 cup granulated sugar  
 3/4 cup brown sugar, firmly packed  
 1 cup chopped macadamia nuts  
 2 eggs  
 1 1/2 teaspoons vanilla extract  
 2 cups large milk chocolate chips  
 1/4 cup flaked coconut

Yields 2 dozen large cookies.

Preheat oven to 375 F. Sift together flour, baking soda, salt; set aside. Cream margarine. Gradually add sugars; beat until fluffy. Add eggs 1 at a time; mix well after each addition. Stir in vanilla. Add sifted ingredients; beat until blended. Stir in milk chocolate chips, macadamia nuts, coconut. Drop by 1/4 cupfuls onto ungreased baking sheets, placing cookies 3 inches apart. Bake 16 to 19 minutes, until golden.

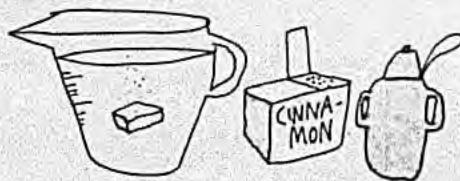
## KITCHEN HINTS

### Yeast needs help to get going

Proofing bubbles indicate fermentation.

Here's how to give it an extra boost:

1. Water rehydrates cake or dried yeasts.
2. Pinch of sugar (don't be overly generous) is the classic way to "feed" yeast and start fermentation.
3. An extra pinch of spice complements flavor and gives fermentation an extra boost. Try cinnamon, thyme, ginger, nutmeg, etc., but no dry mustard.

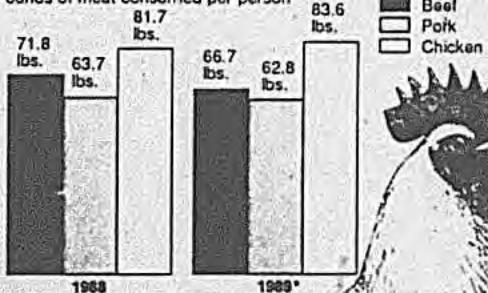


## HEALTH WATCH

### Americans will eat less red meat next year

Agriculture Department forecasts that Americans will eat less beef and pork but more chicken next year.

Pounds of meat consumed per person



\* Estimate  
 SOURCE: U.S. Department of Agriculture



## Decor Score

By Sharon Owen Haven



**LOW-KEY INTERIOR** — Maximize the value and impact of good views by creating low-key interiors that draw the eye outside. Design by Nancy Hamlin

## Let views decorate your interiors

Q: The best feature of our new condo dining room is its spectacular view of lake and mountains. The room itself is small with arched windows and a low-profile fireplace divider wall.

How can we comfortably and attractively decorate this room while still making the most of the view? — M.F.

A: It is a fortunate circumstance, indeed, when the best attribute of a room is what lies outside of it. You are wise to want to capitalize on this opportunity and your basic guidelines for your interior should be choices that focus the eye toward the views rather than competing with it.

There are a number of ways of achieving this. The room pictured illustrates several good ones. Keeping the basic background color value of the room light or neutral will naturally lead the eye to focus on the more intense color outside. While the white-on-white scheme of the room might seem boring or sterile in other circumstances, it serves this purpose well. It also makes the small room seem larger.

By bringing colors from the outside into the room via a few judiciously selected accessories and plants you can warm up the interior and complement the view without overwhelming it.

Keeping furnishings and artwork simple in design and minimum in number will avoid distracting interior clutter and also

better serve your problems of limited space.

Of course, furniture should be arranged so that seating takes the maximum advantage of the views available. This may involve some compromise depending on where your fireplace and windows are located.

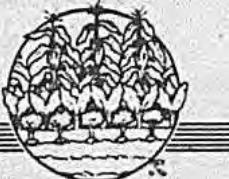
If you have the space, you might like to create a special intimate spot immediately in front of the windows to take direct advantage of the view. A cocktail table with a comfortable chair or two that invites relaxed contemplation could be a delightful addition.

As for the windows themselves, if you do not need covering for either privacy or sun control, I recommend leaving the windows untreated as simple frames for nature's artwork. If you must have window covering, make it as simple and as unobtrusive as possible. It would be a shame to ruin a wonderful view with a fussy window treatment.

Q: I work out of my home and need some good, detailed advice on how to plan an efficient office in a small room. Can you help? — S.K.

A: This is too general and complex a problem to answer without having more specifics (the type of work you do, for example). I suggest you consult a new book from Better Homes and Gardens publishers titled "Working at Home," which is a resource bonanza for anyone working out of the home.

## Backyard Gardener



### Amaryllis make great Christmas plants

By Patrick Denton

The other day in a garden center I lingered long over the fat amaryllis bulbs, struggling with the urge to buy a Minerva.

But, recalling our collection at home of a dozen or so amaryllis bulbs gathered over the years, I decided that to add another this year would be pure greed.

Minerva is one of the newer amaryllis varieties available in garden outlets. It's bright scarlet, feathered from the petal centers outward toward their edges in sparkling white.

A garden center owner I know potted several Minerva bulbs last year for family Christmas gifts and received rave reports of as many as 11 blooms open at a time on the plants.

I noticed, also, my old favorite, Orange Sovereign, one of the most satisfying of all the amaryllis varieties I've tried. A faithful bloomer often popping up with flower stalks in August as well as during the winter, Orange Sovereign produced huge, gloriously hued blooms.

Apple Blossom is another popu-

lar and beautiful amaryllis in light apple blossom pink delicately veined in shades of deeper pink.

And, of course, for Christmas, red amaryllis blooms are very fitting. Two fine red amaryllis varieties are the familiar bright red Red Lion and the newer scarlet Belinda.

Pure white is also a happy choice in a Christmas amaryllis, and for those with this color in mind, White Christmas is a fine variety with large, pristine white blooms, its petals nicely reflexed and delicately waved at the edges.

To be assured of amaryllis blooms for Christmas, I have found it safest to put the bulb and start it over a source of gentle bottom heat during the first week of November. I set my potted amaryllis bulbs on a narrow length of plant heating mat, but other spots supplying a little warmth to the pot bottom may be found on top of a hot water tank or a refrigerator or on a few thicknesses of toweling laid over a heating pad turned to its lowest setting.

Select for your amaryllis bulb a

pot just 2 inches wider than the bulb itself. Even if it looks ludicrously inadequate and seems very stingy, a tight pot can, in fact, save the life of an amaryllis bulb. Roomy quarters with lots of soil around it leaves the bulb highly susceptible to rotting since too much soil, especially before a large root system develops, inevitably means a soil that is too wet.

You can either purchase a commercial, sterilized potting mix for your amaryllis bulb or mix your own. I use about a third each sterilized potting soil, peat and perlite with roughly 2 teaspoonsful of bone meal added per pot. And before planting my amaryllis bulbs, I clip off any of its roots that are clearly withered and dead.

After setting a few bits of broken crockery in the bottom of the freshly scrubbed pot, fill it between a third and half full with the soil mixture. Then form a tall cone piled loosely and as high as possible at the center of the pot. The cone will hold its form without crumbling if the mix is slightly damp.

Place the bulb base with its cen-

ter over the peak of the cone, and arrange the roots evenly around the cone sides so that they point straight downward. Then begin adding more soil mix around the roots, gently firming as you go.

While settling the bulb into its pot, aim at leaving one-third to one-half the length of the bulb above the surface. Ideally the soil line should end up at the point where the bulb is fattest around.

Water the soil with tepid water before adding the final layer of soil and set the bulb in warmth and dim light to sprout. It's important to keep the soil on the dry side while the bulb develops new roots, as a wet soil inhibits the growth of healthy roots. Once the bulb sprouts, move it to bright light, giving the pot a quarter turn daily to keep the stalk growing straight. Keeping the plant in good light and away from high heat will help to produce sturdy flower stalks with long-lasting flowers.

**Backyard  
Gardener**



## LOCAL READER

# CLASSIFIED ADS sure to get results

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New Hyde Park Herald Courier  
• Call 746-0240

NOW after 2 p.m. phone in your ad 24 hours a day to our special after hours ad number. You can phone your ad 24 hours a day and it will appear in the next issue of the paper (up to the 12 noon deadline for week of publication). If you miss the hours of our regular ad takers at any of the above numbers call 746-0240 and give your ad 24 HOURS A DAY.

### Help Wanted

**PERSONAL SECRETARY P/T**  
Non-smoker. Ambitious. Steno with good spelling & typing. 10-2 p.m., flexible, 5 days. \$8.50 start. References required. 747-6092. gcD1

**HAIR DESIGNER: WE TOP ANY**  
Salary. Come with following. New Hyde Park - Floral Park area. Call 775-9048 or 354-2326. wd1

**RESPONSIBLE MATURE**  
Non-Smoker to care for loving 2 year old in my Williston Park home. Mon., Wed., Fri., 8:30 to 6:30 p.m. Call 294-0553. wd4

**BABYSITTER NEEDED**  
Responsible woman for two boys. Full time, non-smoker. In my New Hyde Park home. Immediate. Call Roni. Days 829-6446 - Nite 248-6227. wd3

**PLUMBER, MECHANIC AND**  
helper for jobbing and alterations in North Shore area. Must have driver's license and references. Excellent pay and benefits. Transportation provided. 746-3353. wd1

**CHRISTMAS DAY ONLY**  
Approximately 5 hours, 2-7 p.m. Garden City. Prepare, serve, clean-up. 742-8607. gcD4

**GAL FRI F/t returnee**  
welcome. Will train for tele-marketing sales & general office duties. Non-smoker. Excellent salary. Garden City. Call 741-8120. gcD1

**REAL ESTATE SALES AGENT**  
Full time or part time, serving this area for 72 years. Call R. Valentine for details and confidential interview. The Valentine Agency 746-7200. wj3

**MOTHER'S HELPER NEEDED**  
F/T, mature responsible and energetic woman to care for two boys 2 & 3 years in my Garden City home. Mon-Thurs. or Fri. 9-5 p.m., own transportation. Non-smoker. 877-1229. gcD3

### Help Wanted

**TEACHERS TO TUTOR ALL**  
subjects - Grades 7-12 including art, special education, math, sciences, English, history, business, languages, etc. 921-1644. gcD1

**EXECUTIVE SECRETARY** - Gal/guy Friday, fast-growing publishers of educational software seeks intelligent, articulate, well-organized, detail-oriented individual who will assist with energy and initiative in a wide variety of tasks related to marketing and planning, seminars, conferences and exhibits across the U.S. Excellent speech, phone personality and secretarial skills a must. Some customer contact and travel likely. Non-smoker. College grad with computer experience preferred. Young friendly office. Salary negotiable; excellent benefits. Williston Park. Start 1/2/89. Call Juliet at 248-8002. wd4

**HOUSEWIVES, RETIREES**, Senior Citizens - part time, two days, light shop work in Hicksville newspaper plant. Approximately 16-20 hours per week. Steady work. Call 931-0012

**NEED WOMAN 1 DAY - 10 TO 4** P.M. for 2½ year old girl, my Garden City home. References. Must have transportation. Call 742-1132. gd3

**MAIL ROOM CLERK: P/T**, Pleasant working conditions, good pay. Albertson, non-smokers only, please. Call 741-6000 for appointment. Ask for Lance. gd1

**FLEXIBLE P/T HOURS. LIGHT** Bookkeeping-typing. Small pleasant office near Hicksville RR Station. Call Phillips. 822-1913. hd1

**SUB TEACHERS/ASSISTANTS** needed at Harbor Day Care Center. License not required. \$40 to \$50 a day. Call 248-7048. wd1

**TAX PREPARER TO WORK FOR** Garden City CPA 3 days/week during tax season. Must be familiar with computer. 248-5531. gd2

**HOUSEKEEPER WANTED** Two to three mornings a week. Five to six hours. Days flexible. Own transportation. 742-8607. wd1

**CHILD CARE/LIGHT HOUSE-** keeping for children of teacher, early mornings. Supervise school age children. Live-in/live-out, near Adelphi. Call 741-5809. gcD1

**SPANISH SPEAKING WOMAN** to do light housecleaning and/or care for 2 year old girl. Garden City area. Part time. Call 248-5932. gd2

### Help Wanted

**SECRETARY - WE SEEK** responsible self-motivated person for diverse office duties. Phone skills a must. Computer knowledge preferred. Full time permanent position, good salary with benefits in Roslyn area. 746-1010. wd1

**PLUMBER'S HELPER: F/T** some experience necessary. Must have driver's license. Garden City area. 481-5903. gcN4

**CARPENTER WANTED: TO** Work in Garden City area for small residential remodeling firm. Minimum 3-5 years experience. Own tools and transportation. Full time, year round work. Only those dependable and willing to work need apply. 481-5071. gd4

**NURSE'S AIDE SEEKS LIVE** in position. 5 days per week, taking care of elderly or providing companionship. Non-smoker. References. 546-1842. gcD4

**Situations Wanted**

**POLISH WOMAN IS LOOKING** for housekeeping work. Very good references. Please call 538-4576. gd2

**HOUSECLEANER AVAILABLE** Mondays & Thursdays. Experience, references and own transportation. Call 538-2685. gd2

**BABYSITTER AVAILABLE MY** Garden City home. Plenty of references. Hours available: before 12 or after 3:15, Monday-Friday. Leave message. 741-3156. gd3

**MAIL ROOM CLERK: P/T**, Pleasant working conditions, good pay. Albertson, non-smokers only, please. Call 741-6000 for appointment. Ask for Lance. gd1

**HOUSECLEANER AVAILABLE** in Garden City area. \$12. per hour. Call 248-9295. gd2

**CERTIFIED HOME HEALTH** Aide available. Experience, references. Weekends, live in or out. Call 718-738-0224. gd4

**HOUSECLEANING - MONDAY** References, experience, own transportation. Call 334-4663. gd4

**BABYSITTER AVAILABLE TO** babysit in your own home. Call Breege at 248-9295. gd2

**CHILD CARE AVAILABLE** in my Albertson home. Loving mother with early childhood degree. Reasonable rates - references available. 747-1507. wd2

**HOUSEKEEPER AVAILABLE** Any day of the week. Live in or out. Experience and references. 333-4782. gd2

**NURSE'S AIDE AVAILABLE:** Live in or out. Call 789-0480. gd4

**HOUSEKEEPER LOOKING** for work in Baldwin or Garden City. Call after 4 p.m. 486-0496. gd4

### Situations Wanted

**COMPANIONSHIP AVAILABLE** for elderly lady. Sleep-in. Cook & light housework, 4 or 5 days. Good references. Call 483-3748. gcD1

**YOU ARE TOO BUSY TO CLEAN** your house. Call Porter House-cleaning. We help you to clean from top to bottom for an affordable price. Weekly-Bi-weekly-Monthly. Also window washing, 2 step shampoo carpet rotary & deep extractor machine, upholstery cleaning, liquid & paste wax floors. With good references in your area. Call 481-0796. gd1

**NURSE'S AIDE SEEKS LIVE** in position. 5 days per week, taking care of elderly or providing companionship. Non-smoker. References. 546-1842. gcD4

**RELIABLE WOMAN WISHES** to babysit or do light housekeeping/cooking. References. I am a Hempstead resident and can take any one of three buses to Garden City. 489-9198. gd4

**REGISTERED NURSE WITH** many years of experience available for home care/companion of patient. Manhasset resident. References available. Own transportation. 627-4559. gd4

**EXPERIENCED HOUSECLEANING**. Woman with excellent references, honest, reliable, dependable. Servicing the area of Garden City only. Call Mrs. C. Wright, Monday through Friday, 489-8218. gd4

**BABYSITTER/HOUSECLEANER** available Monday, Wednesday, 1-4 p.m. Tuesday, Thursday, 9 a.m. - 2 p.m. Garden City area. Call 742-8607. gd4

**NURSE'S AIDE SEEKING** position. Available anytime. 718-712-1214. gd4

**RENT-A-HOSTESS - ENJOY** your own party. Let us set up, serve and clean up! Call 516-775-3245 or 718-738-9772. gd4

**CERTIFIED NURSES AIDE/** Companion - 20 years experience; live-in or out. Elderly or newborns. Call 621-3782. gd1

**RELIABLE NURSES AIDE** Available. Excellent references, experienced. Will take care of elderly person. P/T or F/T Call 326-2917. gd1

**ARE YOU LOOKING FOR A** meticulously clean house? Wednesdays from 8:30 a.m. to 1:30 p.m. Garden City only. Own transportation. 731-4424. gd1

**Situation Wanted**

**HOUSECLEANER AVAILABLE:** Good references, own transportation. Available mornings and afternoons. Call 564-8792. gcd3

**HOUSEKEEPER AVAILABLE** Live in or out. Four years of experience with references. 352-3208. gcd4

**HOUSECLEANER AVAILABLE** any morning or afternoon. Own transportation. Good references. Call 766-8632. gcd3

**DO YOU NEED A WEEKEND away?** Call Aunt Joan. 718-545-5759. Mon.- Thurs., 7 p.m. - 9 p.m. Irish American Nanny/ Companion weekends. Garden City references. Need transportation from Stewart Manor Station. gcd2

**COMPANION PREFER G.C.** Area, Irish American experienced woman - live out. Please call if you need my assistance with everyday chores. Available 3 or 4 days. Call 718-347-1110. wd3

**HOUSECLEANER AVAILABLE** Monday to Friday. Experience, references. Call until 9 p.m. 481-3150. gcd2

**HOUSECLEANER AVAILABLE** - Experience, reference. Prefer Garden City. Own transportation. Call 292-9649. gcd1

**LICENSED PRACTICAL NURSE** will care for your loved ones. Excellent Garden City references. 292-1360. gcd3

**DAY'S WORK - CLEANING,** Laundry and ironing. Experience and references. Please call evenings 485-6443. gcd3

**HOUSECLEANER AVAILABLE** Monday to Saturday. Four years experience. Hard worker with own transportation. Garden City references available. Call 483-4717. gcd3

**Real Estate for Sale**

**MINEOLA CO-OP: SPACIOUS** 2 BR, 2 new baths, large LR & DR, parquet floor, walk to RR. \$145K. Owner 747-3681. gcd4

**FOREST HILLS GARDENS:** Charming large studio in Forest Hills Inn. Large foyer, stepdown LR with picture window. BR alcove, separate kitchen. Maintenance \$260. Must sell. Job transfer. \$97,300. 485-6053. gcd4

**GARDEN CITY CHERRY Valley** Co-Op. 1 BR, new kitchen, renovated bath, ceiling fans, oak floors throughout. Private entrance. Quiet court yard, walk to RR and shopping. Mint \$133,500. 294-5963. hdl

**GARDEN CITY ESTATES** Centerhall Colonial 5 BR, 3 baths. A-1 condition. Quiet, landscaped property, low taxes. 741-6244. Retired owner. gcd2

**STEWART MANOR - WIDE** Cape, 4 BRs, 3 baths, brick fieldstone, finished basement, all appliances, huge covered porch with skylights, 2 blocks RR, near schools and stores. Excellent area. Low \$300's. Owner \$2-6343. gcd3

**Real Estate For Sale**

**GARDEN CITY CHOICE ST.** Paul's area. Gracious Center Hall Ranch. 5 BR, 3 baths, family room, fireplace, central air, 2 car. Completely decorated. 100x120, Garden setting. Transferred executive. Company paid commission. \$200, gift certificate from Gensel Gallery for buyer. Priced at only \$581,500. Infrastruc 437-8877 wtnf

**GARDEN CITY, WESTERN** Section, one block RR, 3 BR, 1½ baths, New EIK, 2 skylights and Bay window. Huge LR with Fpl., DR/Den. Charming area, excellent condition. \$350,000. Owner 352-2091 or 671-9461 leave message. hd2

**SOUTH JAMESPORT** Waterfront studio co-op on beautiful Peconic Bay. Owner. 621-1836 gcd3

**SOUTHOLD WATERFRONT** Attractive year round Ranch on inlet to bay is in an established waterfront community, offering private beach & marina. All you need is your sunscreen! \$275,000. First Towne Realty, Southold: 765-2288/Cutchogue: 734-6687. gcd1

**GARDEN CITY ESTATES** Mint Georgian Colonial. Brick, slate roof; LR/fpl.; formal DR; large kitchen with glass enclosed breakfast rm, leading out to Bluestone patio. Spacious wood paneled fam. rm, surrounded by Picture windows overlooking park-like backyard. 3 BRs; attic fan; newly fin. bsmnt. with new windows, carpets, heat, hot water. Sprinkler system. Offered at \$540,000. Prin. only. 746-3007. gcd4

**GARDEN CITY ESTATES** Section Brick/slate roof, 4 BRs, LR/fpl., formal DR, EIK, 2½ baths, enclosed porch. Walk to LIRR & stores. Asking \$399,000. No brokers. Owner. 746-7484, leave name & telephone number for appointment. gcd2

**NASSAU POINT: FIRST** offering. Secluded custom Salt box, LR with fireplace, DR with fireplace, family room. Lovely kitchen with pickled cherry cabinets. 4 BR, 2½ baths, oak flooring, deck, garage, beach rights. A rare find. Hurry! \$350,000. Cutchogue: First offering. Cute 2 BR Ranch. EIK, LR, porch, park like setting, deeded water rights. Asking \$179,000. Marilyn Lang Realty 734-6472 & 734-6690. gcd1

**GARDEN CITY - CHERRY** Valley co-op. One BR, first floor; private entrance; picturesque view. New kitchen. Walk to RR \$126,000. Principals only. Call 488-5718 or 747-4985. gcd2

**NORTH FORK WATERFRONT** Spectacular waterfront residences. \$400,000. to \$1,200,000. Peter J. Stabel & Co. 747-5074, 248-8538, 734-7330. gcd2

**GARDEN CITY ESTATES** Move-in condition Colonial; wrap-around porch; maplewood floors; LR/fpl.; formal DR; extra large new country kitchen with skylight; 6 BRs - Master suite; 3½ baths. New four zone heating. Garage. Priced to sell! \$400's. 747-0365. gcd1

**Real Estate For Sale**

**EAST WILLISTON** 3 BR, 1 BATH LR, DR, Kitchen, family room 60 x 102 plot. Walk to all \$299,000. 5 BRs, 2½ baths, LR w/stone fpl., 2 car garage \$425,000. 3 BR, 2½ bath, walk in closets, sprinkler system, 2 car garage, 1/4 acre \$435,000. Young CH Colonial featuring 4 BR, 2½ baths, LR/fpl., FDR, sunny EIK. All on 1/2 acre in NE section. \$540,000.

The Valentine Agency  
746-7200 wd1

**GARDEN CITY - READY TO** move into - 2 BR co-op. Prime corner location, in quiet, pretty courtyard. 1st floor, oak floors, EIK, private foyer entrance, walk to all. \$165,000. Principals only. Call 742-0359 after 6 & weekends. wd4

**LUXURY ONE BEDROOM APT.** in Williston Park. Short or long terms. Convenient to transportation, security building. Reduced rent for immediate occupancy. Call 661-4594 wd3

**GARDEN CITY OPEN HOUSE** MD-DDS, ideal location for home & office. 215 New Hyde Park Rd. (off Stewart Ave.) Sat. & Sun., 1-4 p.m. or by appt. 775-5974. Five hospitals M, W, NS, LIF, FG, within 10 minutes. 1 blk. to RR. 80X100. Spacious rms. LR, DR, EIK, 5 BRs, 3 full baths, screened porch. fin. rec. rm. \$350,000. gcd2

**GARDEN CITY CONDO** Wyndham West-Gorgeous & new. Southwest exposure overlooking golf course. A real buy!! Call (212) 564-6460 Mon. - Fri. gcd2

**WEST HEMPSTEAD: LARGE** studio, top floor, renovated. New kitchen/bath, pool. Walk RR. Priced for quick sale. \$38-1578. gcd1

**GARDEN CITY ARCHITECTURAL gem. - Tudor** - First: foyer, powder room, LR with fpl., DR, full kitchen with butler pantry, breakfast room, 2 stairways. Second: Master BR suite with study plus 3 BR, 2 baths, separate maid's quarters -- 2 BR plus baths, 2 stairways. Basement, laundry room, rec. room with fpl., 2 stairways, 2-car attached garage, pull alarm, underground sprinkler, 2 blks. RR. Principals only. By appt. Owner 741-7186. \$980,000. gcd1

**GARDEN CITY CO-OP: 2 BR,** second floor, walk to all. \$165,000. 872-9469. gcd2

**MOVE IN FOR THE HOLIDAYS** Traditional-center hall Colonial, Brick/Vinyl/Slate. 6 BR, 4 baths, 2 fpl., 2 dens, LR, DR, finished recreation room, renovated large landscaped property, gazebo, 2 car electric-eye/shed. Sprinkler/security systems. Mint condition. By owner \$900,000. 741-2083. hd1

**WILLISTON PARK 3 BR CAPE** Large finished attic, DR, LR, EIK, Herrick SD. Principals only. 741-6936 \$195,000. wd1

**WILLISTON PARK 4 BR** Colonial, EIK, LR, DR, Finished attic & basement. Near to RR & stores. Principals only. \$239,000. 741-1867. wd1

**Real Estate For Sale**

**GARDEN CITY - CHARMING,** Mint 2 bedrm. co-op. Prime location, 1st flr. corner; fully equipped; sunny E-I-Kitchen; large master bedroom; picture window LR; pvt. entrance on interior pretty court. Walk to all. Principals only. \$182,000. 741-5122 or 742-0359 after 6 p.m. gcd3

**GARDEN CITY ESTATE SALE** Sidehall Brick Colonial; 3-4 BR, new 1½ baths, LR/fpl., formal DR, new kitchen, fin. bsmnt., newly landscaped. Move in condition. Mid \$300's. By owner, 488-7516. gcd3

**GARDEN CITY OPEN HOUSE** MD-DDS, ideal location for home & office. 215 New Hyde Park Rd. (off Stewart Ave.) Sat. & Sun., 1-4 p.m. or by appt. 775-5974. Five hospitals, M, W, NS, LIF, FG within 10 minutes. 1 blk. to RR. 80X100. Spacious rms. LR, DR, EIK, 5 BRs, 3 full baths. Small screened porch. Fin. Rec. Rm. \$350,000. gcd2

**BUY OUR INSIDER RIGHTS!** in a Rockville Centre, spacious 2 BR, \$95,000. co-op; walk to stores & RR, new windows, maintenance 75% tax deductible. Call Jimmy or Patty, 766-4750. gcd4

**BAITING HOLLOW: NORTH** Fork - Private beach rights, acre plus, central a/c, new 3 BRs, 2 bath cedar Contemporary. Huge master BR suite with 2 balconies, oak floors, decks galore. Fireplace, skylights, bsmnt., 2 plus car garage. Overlooking golf course. Must see! \$359,000. Days: 212-818-0868 or eves. & w/e: 212-725-8600. gcd4

**GARDEN CITY 7TH ST. CO-OP** Old world charm. Spacious 2 BR, Ig. LR/fpl., EIK. Mint condition. Owner. \$189,000. 294-5696. gcd4

**FLORAL PARK VILLAGE** - Legal 2 family; extra large rooms, 4 over 5; fin. bsmnt; separate entrance. Immaculate condition. 2 car gar. Walk to RR. \$335,000. Principals only. 326-1262. gcd3

**GARDEN CITY/HEMPSTEAD,** Cathedral Gardens: 1 BR co-op 3rd floor, new windows, oak floors, extras, elevator. \$79,500. negotiable. Principals only. Call 485-3195. wo4

**CEDAR BEACH (SOUTHOLD)** Beautiful 1/2 acre lot in prestigious area. Waterviews, beach, boat mooring. Very private. Will build to suit if desired. 746-2151 or 734-7168. gcd2

**WATERFRONT PARADISE** Custom built brick home, 80' of bulkheaded waterfront with ocean access, private 36' dock with power & water, professionally landscaped yard. This lovely home features living areas, family room with masonry fireplace, a fantastic waterfront sunroom, 3 BRs, 2 baths, & a huge garage. Every extra imaginable. Annual real property taxes of \$686. Area has 4 definite seasons, almost never snows. \$229,500. Contact Rose Howell, Broker.

Homes of New Bern, Inc.  
P.O. Box 2502  
New Bern, N.C. 28561  
919-633-5580, wk.  
919-637-5838, hm.  
gcd2

**WYNDHAM CONDO** "Sold out model": 9th floor penthouse, 2 BR, 2½ baths, glass enclosed spiral staircase to your own private 1,000 sq. ft. deck. Southern exposure. Best view! \$690's. Principals, 437-4047. gcd4

**NOTICE** 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.

If you want to be published and be part of an issue of *Discovery*, you may submit your article to Litmor Publications, 81 East Barclay Street, Hicksville, N.Y. 11801.

**Real Estate For Sale**

**GARDEN CITY: WYNNDHAM** West, luxury 2 BR thru unit, 2½ baths, beautiful view. Call 296-7018 weekdays only. hd4

**COMPLETELY RENOVATED** house - New EIK, new appliances, 2 new baths, 4 BRs+, LR, DR, new WW carpet. Skylites - East Meadow Area. Principals only. Asking \$229,000. Owner, 718-479-2029. hfd4

**MINEOLA - STUDIO CO-OP** in Horton House. Well kept. Bright; large closets; w/w; verticals. Walk RR. Priced to sell. Owner, 741-5009. gcd4

**WILLIAMSBURG, VA. AREA** Waterfront, fireplace, pier. Gorgeous views, Cypress trees, wildlife haven, 4+ acres Country Estate. Swimming pool, horses. Ware Creek Realty & Builders, P.O. Box 177, Norge, VA 23127 (804) 566-1555. gcd4

**CUTCHOGUE: COUNTRY CLUB** Estates. Choice parcel adjacent to North Fork Country Club. All permits plus well. Walk to bay. \$149,500. Owner, 734-7205. gcd4

**CUTCHOGUE WATERFRONT** Buy of the year! Summer cottage, new dock; magnificent views; direct access to Peconic Bay; low taxes. \$215,000. **SOUTHOLD WATERFRONT:** Super deluxe 3 BR, 2 bath Contemporary on 1.3 wooded acres in a magnificent setting. Truly one of a kind! Negotiable at \$455,000. Some financing available. **SOUTHOLD:** for the retiree or first home buyer, this immaculate 2 BR year round home is nestled in a picturesque setting + private beach & boating rights. OHW heat, low taxes. Asking \$165,000. **SOUTHOLD WATERFRONT:** Spectacular Cape in prestigious setting. 4 BR, 3 baths, luxurious amenities, docking for 36 ft. yacht. Breathtaking views! Asking \$795,000. Marlon R. Kling Realty, 734-5657. gcd1

**GARDEN CITY MOTT SECTION** 2 BRs, LR, DR, new kitchen and 1½ baths, a delightful sun porch, full bsmnt. Low maintenance, low taxes. Great retirement or starter home. \$345,000. Principals only, 294-8592. gcd2

**WYNDHAM CONDO** "Sold out model": 9th floor penthouse, 2 BR, 2½ baths, glass enclosed spiral staircase to your own private 1,000 sq. ft. deck. Southern exposure. Best view! \$690's. Principals, 437-4047. gcd4

**Real Estate For Sale**

**GARDEN CITY CHERRY VALLEY** one BR. co-op. New kitchen; wall to wall carpet. Walk to RR & shops. Principals only. \$132,500. Call 294-9556. gcd4

**GARDEN CITY Cherry Valley** 1st St. #1 location. 2 BRs, 2nd floor, new plumbing, electric, W/W, washer, dryer, microwave, dishwasher, A/C. Principals only. \$175,000. Call 294-0269. gcd1

**"GET-A-WAY" HOMES** - Town of Southold, North Fork, East End of Long Island. Four ideal homes, rustic setting, close to water. Starting at \$155,000. Principals only. Call 868-4200. gcd2

**VACATION HOMES** Two new houses in Saw Creek, Pennsylvania, 3 bedrooms, 2 baths, double jacuzzi, screened porch. One with loft, other with tiled baths. Indoor/outdoor pools, 4 season community. Skiing, all amenities, \$135,000 each. Call Audrey 717-588-6611. htfn

**GARDEN CITY 4 MORE T-W EXCLUSIVES** English Manor House Completely reno 4 BR, 3½ bath Estates Tudor. Fam. rm. & fab. new kit. both w/skylights, French doors leading to brick patio, 2 car gar. impeccably restored wood details throughout. \$625,000. Elegant Dutch Colonial 5 BR, 3½ bath, thru cntr. hall includes MBR suite w/dress rm. & jacuzzi, fam. rm. paneled rec. rm. Charming country kit. in top notch loc. \$625,000. California Ranch 3 BR, 2 bath. New everything. \$375,000. Cathedral Ceiling Contemp. 3 BR, 2½ bath. Great location. \$429,000.

Taylor-Warner  
101 7th St., Est. 1919, 741-4422.  
h1

**WEST PALM BEACH, FLA.** Beautiful 2 BR, 2 bath Condo. Buy now and enjoy the sun in January in Riverbridge. 24 hour security, pools, jacuzzi, tennis, bike & jogging trails. Screened patio with water view, W/W verticals, fully equipped tiled kitchen. Principals only. \$89,500. 741-5122. wd4

**OWNER MUST SELL, MINEOLA** Miracle, Mini-Farm Brick house, 50 X 100, garage driveway, 4 BR, 2 baths, potential daughter conversion. Separate bsmt. entrance, play equipment. \$210,000. Open weekends, antiques. 140 Latham, 294-6656. gcd4

**WATERFRONT PARADISE** Custom built brick home, 80' of bulkheaded waterfront with ocean access, private 36' dock with power and water, professionally landscaped yard. This lovely home features formal living areas, family room with masonry fireplace, a fantastic waterfront sunroom, 3 BRs, 2 baths, and a huge garage. Every extra imaginable. Annual real property taxes of \$686. Area has 4 definite seasons, almost never snows, \$229,500. Contact Rose Howell, Broker, Homes of New Bern, Inc., P.O. Box 2502, New Bern, N.C. 28561. Call 919-633-5580 work/919-637-5838 home. gcd4

**Real Estate For Sale**

**GREAT NECK - LIST YOUR house with us and start packing!** Guterman Real Estate 591 Middle Neck Road Great Neck, NY 11021 487-1177 hj3

**UPPER GRAND VIEW** Hudson River view, 4 BR, L-shape Contemporary. Spectacular evening views, easy commute to NYC. Owner relocating. \$399,000. 914-358-8525, 914-353-0993 or 516-287-2843. gcd2

**CHERRY VALLEY CO-OP:** 1 BR first floor, new tile kitchen, bath & foyer. New wall-to-wall, dish-washer/microwave. \$133,000. \$35-4345 days; 741-6680 evenings. gcd4

**GARDEN CITY ESTATES** Williamsburg Colonial: Brick, slate roof, center hall; LR/fpl; formal DR; large EIK with oak cabinets; paneled den; large master suite with 3 additional bedrms; 2½ baths. Fin. Rec. Rm; det. 2 car gar. Mint condition. Offered exclusively by owner. \$619,000. Principals only. 747-7019. gcd3

**Real Estate For Rent**

**GARDEN CITY ESTATES** Section: Mint condition, 3 BR Ranch, LR, DR, EIK, 2 full baths, 1 car garage. Immediate occupancy. \$1,950/month with option to buy. 741-3465. gcd4

**APARTMENT TO SHARE WITH female:** 2 BR, 2 full baths, LR, kitchen, dining area. Airy & beautiful. Good location. Parking. Immediate. Call 747-7430, leave message. gcd4

**FLORAL PARK VILLAGE:** Separate entrance, first floor, legal two family, 2 BR, EIK, DR, LR/fpl, full bath, Florida room, yard & garage. Walk to RR & stores. Available February 1, 1989. \$1,200 + utilities. 328-1766, evenings. gcd4

**GARDEN CITY ESTATES:** 3 BR 2 bath house. LR/fpl, DR, EIK, family room, attached garage. Large yard, brick patio. Principals only. \$1,750. 746-6345, leave message. gcd4

**FLORAL PARK: LEGAL Apartments:** Sunny, bright 5 room, 2 BR. \$900/month. 6 rooms, 3 BR, 2 baths, plus bsmt. plus 1 car garage. \$1,300/month. Grasso, 420-0060. gcd4

**GARDEN CITY STUDIO:** Private entrance, private bath, parking. Convenient to all transportation. No kitchen. Ideal for student or professional. 741-3791. gcd1

**FLORAL PARK - 1st FLOOR** 1 BR apt. of legal 2 family, plus basement, yard & garage. Immediate occupancy. \$800. per mo. 741-5780. wd2

**LEVITTOWN - COZY FOUR** Room house with fireplace. Professional couple preferred. Large property, off parkway. Convenient to NYC \$795 + Very private. 579-4186 gcd1

**Real Estate For Rent**

**GARDEN CITY: 3 BR HOUSE** - EIK, 1 bath, yard, walk to RR and stores. Kids, pets o.k. \$1,150/month. 248-8037. gcd1

**FLORAL PARK/BELLEROSE** area: 3 room apt., second floor, 2½ blocks to LIRR, use of yard. \$650 plus utilities. Call owner after 8 p.m. 488-5481. gcd3

**MINEOLA, 3 BR, FIRST FLOOR,** immediate occupancy, \$650., includes heat. Call 248-0674. wd4

**MINEOLA: 3 BR HOUSE** Furniture optional. Also with option to buy. \$900. 140 Latham, 294-6656. gcd4

**MINEOLA 4 ROOMS, 2nd Floor** New kitchen, full bath. Freshly painted. Parking, convenient location. \$850. 747-6392 gcd3

**FLORAL PARK VILLAGE** 4 rooms; 2 BR, separate entrance, large EIK, walk to RR, parking. Professional couple preferred. \$850 plus utilities. 326-1262. gcd3

**LARGE EMPTY OFFICE IN** medical building. Entire office available after 2 p.m. Whole office can be used. 482-6450. hd2

**BAITING HOLLOW, NORTH** Fork - Private beach rights, acre plus, central a/c, new 3 BR, 2 bath cedar Contemporary. Huge master BR with two balconies, oak floors, decks galore. Fireplace, skylights, bsmt., 2 plus car garage. Overlooking golf course. Must see! Season or annual. Days: 212-818-0868; or evens/weekends: 212-725-8600. gcd1

**LEVITTOWN-COZY FOUR** room house with fireplace. Professional couple preferred. Large property, off parkway. Convenient to NYC. \$875 + Very private. 579-4186 gcd1

**GARDEN CITY SOUTH:** Nassau Blvd. Room for rent above store. Furnished/unfurnished. Share kitchen. Perfect for student or professional. Walk to Adelphi, shops, LIRR. Reasonable rent. Owner/broker. No fee. Call 486-1868 or 248-0753. gcd1

**GARDEN CITY Cherry Valley** 2 BR, first floor, wall to wall, new kitchen, etc. \$1,095. 742-2804. gcd1

**LONG BEACH - 2 BEDRM, 1 Bath + fam. rm.** First floor of new home; ½ blk. from ocean. Will consider sharing upstairs living area with right person(s). \$900 per month. Write Box W, Garden City News, 821 Franklin Ave., Garden City, N.Y. 11530. gcd1

**GARDEN CITY: MOVE IN** Condition - Colonial, 3 BR, 3 Baths, EIK, plus den. Near transportation. Flexible. Available immediately. \$1700. **FURNISHED 1 BR, 1 bath** apartment. Walk to town and shops. \$1200. For appointment call 747-4045. gcd1

**Real Estate Wanted**

**FEMALE NURSING STUDENT,** quiet, refined, looking for room to rent or house to share. Private bath. \$200's. 248-3998 or 294-5615. gcd1

**Real Estate Wanted**

**GARAGE WANTED TO STORE** car. Vicinity Stewart Avenue and Franklin Avenue, Garden City or within one mile. Call 248-4866. gcd4

**GARDEN CITY RESIDENT** looking for 3 BR, 2 bath Ranch to rent with option to buy. Mid January occupancy. Principals only. 248-1986. gcd2

**GARDEN CITY RESIDENT** looking for an apartment or room (in house) to rent in Garden City area for March and/or April, 1989 for a mature couple coming from abroad to visit their children. Call 248-5932 gcd4

**Vacation Rental**

**SKI/RELAX POCONOS** Very low rates. Central to four major ski slopes. Deck overlooking beautiful private lake. Ideal for ice skating. Maintenance free. Cooking facilities. Call (212) 265-1049 or (718) 728-5202. gcd2

**STRATTON MOUNTAIN:** Beautiful view, ski in/out. 1 BR, sleeps 4. \$350. weekends 741-1318. gcd2

**SKI OKEMO - KILLINGTON:** Three-plus BR, 1½ baths, full kitchen, LR w/fireplace and color TV. Sleeps 9. \$600 7-day week. 621-6321. wjl

**STRATTON MOUNTAIN:** Beautiful view, ski in/out. 1 BR, sleeps 4. \$350. weekends 741-1318. gcd2

**POMPANO BEACH, FLORIDA** 2 Bedrooms, 2 baths. Villa on lake. Brand new! Exquisitely furnished. Large pool, tennis, racquetball, security guard, minutes from ocean/golf. Convenient shopping. Call 742-1434 after 5 p.m. wd3

**ST. THOMAS/DOROTHEA BAY** Beautiful large studio right on sandy beach + pool. Convenient location on north side of island. Available weekly or monthly. Call for details. Evenings 751-0629. gcd1

**BERMUDA: ST. GEORGE'S** Club, luxurious cottage for 2-6 people. Golf, tennis, pools, beach club, clubhouse, maid. Call Mr. W. Meyer, 574-0211. gcd4

**JENSEN BEACH, FLORIDA** 2 BR, 2½ bath completely new decorator furnished townhouse. Six miles to ocean. Sleeps 6. Tennis, pool, club with exercise room, washer/dryer, microwave & security gates. Six months minimum beginning Dec. 15. \$1,100/month. No pets. 741-2613. gcd3

**Vacation Rental**

**MT. SNOW, VT - BEAUTIFUL** new townhouse condo; sleeps 6-8. Hot tub and sauna in your unit. Free shuttle bus - mountain less than one mile away. Indoor pool, gym, racquetball on premises. Renting now for ski season. 741-1824. gcd3

**CATSKILLS SKI AREA** near Hunter Mt., Ski Windham. 2½ hours from L.I. New 3 BR house, jacuzzi, fireplace, full kitchen. Available to family Dec. 24-31. \$150/day plus refundable security. 741-1098 gcd1

**ST. BARTS, FWI - "THE SAFE ISLAND"** - Beautiful 5 RM Villa, 2 baths, modern kitchen, a/c, huge pool, magnificent views. 5 minutes to 3 spectacular beaches. Sleeps 4. Maid service. \$1,800/week. Call after 5 p.m. for details. 267-6367. gcd4

**SKI STRATTON, VT:** 3 BR. Condo, den, sleeps 10, 3 full baths, adjacent to Bear Creek Inn & Feathers Restaurant. Shuttle bus to and from slopes. Daily & weekly rentals 248-1070, 9-5 p.m. gcd1

**SKI WINDHAM MOUNTAIN** Top cottage. Fully equipped, sleeps 4. Kitchenette, full bath, heat, hot water, 4 miles to slopes, weekends-weeks. Reasonable rates. Call anytime 921-5210 hdl

**POCONO WEEKEND GETAWAY** Low rates. Central to four major ski slopes. Deck overlooking beautiful private lake. Ideal for ice skating. Maintenance free. Cooking facilities. Call (212) 265-1049 or (718) 728-5202. gcd2

**LUXURIOUS SKI GETAWAY** Mountain top location in the exclusive Hidden Valley. Private ski resort. 75 miles from NYC. 4 BR, EIK, DR/fpl, sauna, and many extras. Walk to slopes. Very affordable. For more information call days 201-764-6885 and 212-770-9930. Evenings 516-483-2234 htl

**SANIBEL ISLAND, FLA. LUSH** tropical setting, southern Florida. Sundial Beach & Tennis Resort: 2,000 ft. beach, pools, soft/hard court tennis, golf, boat/bike rentals, gourmet restaurants. Complete facility, right on the Gulf. Supervised children's activities. One or two BR condos with kitchen. Rent daily, weekly. Reasonable. Enjoy! 746-2211 or 326-7711. gcd4

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**WOULD LIKE TO BUY A PAIR** of quality twin beds; maple or pine. Private party. Phone 486-6283. gcd4

**HAVE DR SET TO BE SHIPPED** to Philly area. Will gladly share expenses with someone going that way. Call Maguire, 746-1563. gcd4

**DOLLS WANTED** I collect dolls and other doll memorabilia, new or old. What do you have for sale? Call me at 747-8496. hd1

**ANY TYPE ANTIQUE** or Victorian furniture wanted. Condition not important. Cut glass, silver, paintings, frames, jewelry, toys, dolls, rugs, trunks, will call anytime, any place. Cash paid. Old Tollhouse, Westbury 334-4117. gcd3

**OLD GUNS, SWORDS,** Binoculars, old knives, bamboo fly rods, Call 825-0979 or 354-1943. hd1

**DO YOU HAVE OLD COINS?** U.S. or foreign. I will pay a good price. Coin collecting is my hobby. Call me at 223-4236. hd3

**WANTED** Old oil paintings, any condition (even torn). Also, old frames, prints, other artwork. Also need Oriental rugs (even torn and tattered), old furniture, trunks, sewing machines, linens, antiques of any kind. Old autographs, photographs, books, magazines. Also need old violins, banjo or mandolin. Will pay cash and pick up immediately. Please phone Sandy, 574-0216. hf4

**WITNESS NEEDED. PLEASE** call 248-5718 eves. if you witnessed a burgundy 1980 Plymouth change lanes & side swipe my wife's 1972 green Cadillac. Cars were eastbound on Hempstead Tpke. on Sat. Oct. 8, 3:15 p.m. at Franklin Ave. intersection, Franklin Square. Several people by auto parts store & diner saw it happen. Guilty driver now denying responsibility & their insurance company is asking us for a witness. gcd2

**LIONEL AMERICAN FLYER** and other old toys (tin wind-ups and toy soldiers, etc.), trains or accessories wanted by Garden City collector. Any condition. Immediate high cash paid. 248-4899. gcd4

**WANTED - BUNK BEDS FOR** our boys. Good condition. Maple or light wood. Call 747-4827. gcd4

**NEW OR USED ENCYCLO-**pedia set (all types considered) for young children. 364-0533. wd4

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**BUDGET TREE SERVICE** Storm damage, pruning, removals. Firewood. Chipper for hire. Reasonable prices. Licensed & insured. Bob, PY6-1152 or Paul 785-1658. gcd2

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**1985 GRAND PRIX -** Excellent condition. Moving, must sell. All options, loaded. 60,000 miles. \$5250. Call 741-3694. gcd3

**ROLLS ROYCE, 1974: LWB** Shadow. Low mileage, excellent condition. Asking \$26,000. Call business hours: 212-269-0230, ext. 113. gcd3

**1976 DODGE VAN: P/S, P/B, 8** Cyl. Excellent running. Work horse. Best offer. 718-896-0495, anytime. gcd3

**1979 DATSUN 280ZX METALLIC** blue, auto, AC, stereo, Koni shocks, Ansa exhaust, new brakes much more, super clean in and out, runs great. \$2,600 or best offer. Eves. 829-8066. hn4

**1980 VOLVO WAGON** Diesel. Body excellent condition. \$800. 352-8644. gcd1

**1986 4 DOOR CELEBRITY** Eurosport 27,000 miles. Loaded with extras. 2 tone gray. Like new. \$7,750. Call 747-5672. wd2

**1973 VW BUG: SEMI-**automatic, robin's egg blue, clean, fm cassette, extra tires, good station car. Reduced from \$1,200 to \$795. for quick sale. 731-8090 or 742-2127. gcd2

**1987 DODGE OMNI: 5 DOOR,** white, 5 speed, am/fm cassette, p/b, clean, garage kept. \$3,750. 747-8613. gcd3

**1985 HONDA CIVIC: 4 DOOR** sedan, 5 speed, am/fm cassette, air-conditioning. Must sell. Asking \$4,700. Call 538-5124. gcd1

**Car For Sale**

**1982 MAZDA RX 7 SUN ROOF;** a/c, am/fm cassette with eq. Good condition. \$3,750. 352-9031. gcd2

**1987 CHEVY MONTE CARLO SS** White with gray interior; 19 D: alarm; Daco lock; transferable 660 warranty; cruise; am/fm cassette. \$10,200. 354-0519. gcd2

**1978 TOYOTA COROLLA 2** door, new brakes, standard shift, good running. Asking \$750. 742-7582 eves. gcd2

**1984 CHEVY CAVALIER TYPE** 10, 4 cyl. Purchased car at end of 1985. Brand new super condition in and out. Original owner. All season tires. Automatic. 32K miles. 2 door, 2 tone brown, A/C. P/S, P/B, kenwood radio, stereo cassette, extra super guarantees. Reason for selling - purchased new car. \$4,500. Evenings 331-7873. hd2

**1979 PINTO WAGON P/S, P/B,** AM/FM, Good condition - new tires \$500. - 746-6184. wd1

**OLDS 83 CUTLASS SUPREME** original owner, \$8K, 2 door, A/C, P/S, P/B, (Brougham trim - Rally wheels) \$3350. 742-5139. gcd3

**1986 FORD ESCORT GOOD** condition. Original owner. Recently tuned-up. Excellent gas mileage. \$2500. Call 747-8996. gcd3

**1973 DODGE POLARA - 318 V8** 4 Doors, original owner, garaged, 64,000 miles. \$850. 741-7839. wd1

**1980 SUBARU GL 5-4 DOOR, 5** speed, 72,000 miles. Good condition. Original owner. \$1,275. 742-7560, leave message. gcd1

**1985 CHEVY CAPRICE CLASSIC** 4 door, V-6, automatic trans., A/C, AM/FM stereo, power windows & locks, 40,000 miles, original owner. \$5,500. 742-8479. wd4

**1987 SUZUKI JEEP** Convertible: Like new, 2,200 miles. Loaded. Asking \$7,500. 294-9097. gcd4

**1979 FORD: 4 DOOR, FULL** tune-up & new battery. Good station car. \$495. 741-5840. gcd4

**1980 FAIRMONT: 6 CYLINDER** New clutch, 94K. Excellent condition. \$1,150. 747-5820, evenings. gcd4

**For Sale**

**VIDEO CAMERAS - THREE** brand new - in box with case - never used. Won in company raffle. Panasonic, Sony & General Electric. Sacrifice, will sell below cost. 746-6860 or 352-6508 gcd3

**FIVE PIECE OAK DR SET** 1890's style, \$500. 100 year old mahogany tea cart, \$200. Sofa bed, brown, \$25. Baby needs and toys. All reasonably priced. Best offers. 328-7511, day or eves. gcd3

**1974 TRIUMPH SPITFIRE** Wrought iron furniture, 20 pieces; 12 x 25 indoor/outdoor carpet; piano, Acrosonic, product of Baldwin. 741-2864 gcd3

**STEREO HI FI COMPLETE** \$65. Matching French lamps with shades, \$50. Professional standing hair dryer \$30. Small appliances. Call 747-5672. wd2

**For Sale**

**NATURAL RACCOON COAT,** Size 10, hardly used. Nutria lined all-weather coat, size 10. Designer clothing. Ferragamo shoes, 8M, new. Alligator handbag, new, black. Leather handbag, new, black. Other items. 437-5093. gcd3

**ORGAN - CONN - DOUBLE** keyboard, 8 pedals, bench, cassette player. Many extras. Mint condition. Original price \$2,500. asking \$600. Must sell! 718-347-4017 or 516-437-5682. gcd4

**QUEEN SIZE PLATFORM BED** with storage drawer and night stand, 112 inch headboard, teak. Less than 1 year old. Asking \$350. Call 741-0561 mornings. gcd3

**VICTROLA, 1915 ERA,** upright; 3 kerosene barn lanterns; 3 ft. X 5 ft. etched wall mirror; alternator generator 3,000 watts 115-230 volts; 5 horsepower Kemp garden shredder. 488-6261. hd3

"Les Misérables, 2 center 9th row seats. Jan. 26. Call 741-5714. gcd4

**ANTIQUES: EAST AND WEST.** Wood stove, iron patio tables, chairs, paintings, etc. House for sale, owner. 140 Latham, Mineola. Weekends, 294-6656. gcd4

**REDECORATING: BEST OFFER** - quilted sofa, matching drapes, table, chair, bicycles and much more. 746-6598. gcd4

**QUEEN ANNE CHAIR,** solid 11 piece DR set, includes 8 chairs, round table, side board with marble, breakfront, upholstered loveseat, mirror, entertainment center, oval blue rug, 7 X 11. 741-2780. gcd2

**MUST SACRIFICE! VELVET** couch, from designer showroom. Unique round table, 4 vinyl chairs with casters, 3 way lamps (one from designer showroom), paintings & lovely area rug. Good condition & reasonable. Call eves., 481-6928, keep trying. gcd2

**RACCOON COAT SIZE 12-14** Six years old, used two winters, cleaned and glazed. \$700 firm. 326-2974. gcd2

**MAHOGANY DINING ROOM** set - Credenza, table with 18 inch leaf, 5 chairs with white moire seats. \$400. 741-1318. gcd2

**BIKES - GREAT CONDITION.** Just in time for Christmas. 3 Ross, 1 Schwinn. 12.14 & 16 inches. Call 741-1318. gcd2

**PARLOR GRAND PIANO** A graceful piece of furniture by Hazelton Bros. Best offer. 354-6982. gcd2

**WEDDING GOWN - GORGEOUS** designer gown. Silk satin trimmed with lace & seed pearls. Never worn. Original price \$2,200., sell for \$1,100. Call 767-2141. gcd2

## For Sale

**GIRLS' SOLID WOOD** furniture by Broyhill. Creamy white with yellow & blue flowered trim. Dresser, desk, chair, two hutches, one with light. Excellent conditions. \$375. 538-0757. gcd2

**DINING ROOM TABLE & 4** chairs, opens to 84", self storing leaves. Striped velvet seats and back; two loveseats tapestry stripe. Like new. 742-4911 after 5 p.m. hd4

**WHITE NURSERY FURNITURE** Crib with mattress, dresser, carriage, car bed, bassinet. 741-2864. gcd4

**FISHER COMPACT DISC** Player/JVC tuner with radio. Two small speakers. Entire package: \$450. One year old, like new. Call 742-8607. gcd4

**COMPLETE IBM PC SYSTEM** with color monitor, Okidata printer, software, manuals & cabinets. \$1,800. 747-1097. gcd4

**TWO ETAGERES: 5 GLASS** shelves, antique gold finish, excellent condition, \$150. or best offer. 248-7552. gcd4

**SOFA, TUXEDO STYLE** Blue velvet, 84". Very good condition \$125. 352-9025. wd2

**NEW KITCHEN COMING, OLD** One must go! Cabinets, appliances, etc. Call after 6 p.m. 741-5346 or 746-6788. gcd1

**AUTUMN HAZE MINK FULL** length with notch collar in excellent condition. Phone after five. 352-7383. gcd1

**WEDDING GOWN - WHITE** satin, long train. Size 10-12. Was \$1,000., sell for \$395. 486-0104, leave message. gcd1

**DINING ROOM TABLE WITH 6** chairs & table pads. 40 X 76. Mediterranean style. Very good condition. Asking \$500. 746-2836. gcd1

**ELECTRIC HOSPITAL BED** hardly used \$2800. retail, will sacrifice at \$600. Days 482-0045 nights 487-8422 wd3

**SOLID MAHOGANY SERVER** \$375. Schwinn RM 1000 rower, barely used, \$175. Portable Whirlpool dishwasher, \$125. Brass antique chandelier, \$50. Two heavy duty steel belted radial snow tires. P 175/80 R13 with rims, hardly used, \$125. 248-7830.

**TWO (2) BOY'S BICYCLES:** 20" BMX Spiral & 16" MX Free Spirit. Never used. Great birthday or Christmas gifts. Call evenings 742-5777. wd2

## GARAGE SALE

**GARDEN CITY DECEMBER 3** 10 am to 3 pm. Moving, everything goes! 20 years of collectibles. 18 Roxbury Road (off Nassau Blvd. bet. Chester & Cambridge) gcd1

**GARDEN CITY: DECEMBER 10** Redecorated - Furniture, lamps, recliner, kitchen s/s sink and faucet, men's Schwinn racer, 28", clothes: new & used, curtains, dog's portable cage, small appliances, gadgets, etc. 10-3, 60 Transverse Rd. Raindate Dec. 17. gcd1

## Pets For Sale

**SCOTTISH FOLD KITTEN** Silver tabby, male. Born Aug. 21. Must neuter. \$350. Call 868-9793. gcd4

## Lost & Found Pets

**Reward - TOY BLACK** Poodle, needs medication. Brook St., Garden City area. 747-5634 or 775-0688. gcd4

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PAGE 19A Friday, December 2, 1988 CLASSIFIEDS

PAGE 19A Friday, December 2, 1988 CLASSIFIEDS



## Novenas

**NOVENA TO ST. JUDE**  
Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jesus Christ, faithful and intercessor of all who invoke your special patronage in time of need, to you I have recourse from the depths of my heart and humbly beg to whom God has given such great power to come to my assistance. Help me in my present and urgent petition. In return I promise to make your name known and cause you to be invoked St. Jude, pray for us all who invoke your aid. Amen. Say 3 Our Fathers, 3 Hail Marys, 3 Glorias. Say for 9 consecutive days. Publication must be promised. This novena has never been known to fail. Thank you for answering my prayers. A.B. hd1

**HOLY SPIRIT YOU WHO SOLVE** all problems, who light all roads, so that I can obtain my goals. You who give me the divine gift to forgive and forget all evils against me and that in all instances of my life you are with me. I want in this short prayer to thank you for all things and to confirm once again that I never want to be separated from you ever, in spite of all material illusions. I wish to be with you in eternal glory. Thank you for your mercy towards me and mine. Say for 3 consecutive days after which the favor requested will be granted even if it appears difficult. This prayer must be published immediately. Thank you Holy Spirit. C.L. hd1

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In the *Discovery* Section of this Newspaper

NOTICE  
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.

If you want to be published and be part of an issue of *Discovery*, you may submit your article to: Litmor Publications, 81 East Barclay Street, Hicksville, N.Y. 11801.

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# Our Children

## Comics OK in eclectic reading schedule

By Willard Abraham, Ph.D.

**Q.** We have a terrific reader in our family (he is 9 years old) who picks many different items to read, some of which seem beyond his comprehension level.

Included are newspapers, and especially the comics in them. I get such a kick out of his quiet laughter over the funny stuff, some of it quite subtle.

He selectively chooses which comics, just as he selects certain other parts of the papers to read, such as sports, movie reviews, and some front page news items.

The only thing my husband objects to is the comics. Because he believes our son is gifted (he probably is), he feels our boy wastes too much time on them. I think they help provide a balance in his reading involvements.

Where do you stand on this issue?

**A.** With you. If comics are banned for him, he may try to sneak them into his schedule anyway, perhaps even leading to some lying about them. Why hazard that possibility? It just doesn't seem necessary, especially because he seems to have such eclectic reading tastes.

Variety in his reading choices is, of course, well worth encouraging.

**Q.** Is it really true that you have written a series of articles specifically for parents of young children? A friend of mine said she received a copy of one of them from the preschool her little girl attends. When I asked to see it, she tried to locate it but couldn't (she's not a particularly tidy housekeeper).

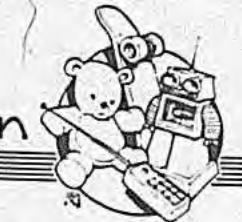
Can you fill me in, and perhaps provide a sample copy? I'd appreciate that very much.

**A.** I thought you'd never ask!

But seriously, it is true, and both a sample copy and information on how you can get others are in the mail to you. Preschools can also obtain quantities of any title in this series of 77 articles which they may then distribute to parents.

As you stated, all of them were prepared for parents of preschool-age children. Subjects included are the working mother, single parent, discipline, helping your child get ready to read, television watching, sibling rivalry and many others.

# Our Children



## YOUR SOCIAL SECURITY

By William M. Acosta

## Nursing home care is not covered by Medicare

**Q:** Does the new catastrophic health coverage provide custodial nursing home care? — S.D.N.

**A:** No. Custodial nursing home care has never been covered by Medicare and is not provided for in the new law. Medicare provides insurance protection against "acute" illnesses and injuries. Acute care is not long-term care or routine care. Medicare is designed to assist beneficiaries with serious illnesses requiring hospital and medical services.

**Q:** If I become eligible and receive Supplemental Security Income will my regular Social Security benefit be different? — T.J.W.

**A:** No. If you become entitled to SSI, your Social Security benefit amount will be the same. Any extra money will be from SSI, which will come to you in a separate check.

**Q:** Recently, there has been a great deal in the news about the Social Security trust funds. Is this money just held or is it invested? — P.S.

**A:** Any money not intended for immediate payment of benefits or administrative expenses is invested by law in U.S. government securities bearing rates of interest

similar to those for long-term securities issued to the general public.

The amount of interest earned is substantial. For example, in 1988, Social Security trust funds are expected to earn more than \$8 billion in interest.

## YOUR SOCIAL SECURITY

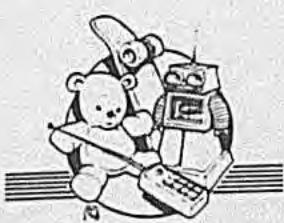
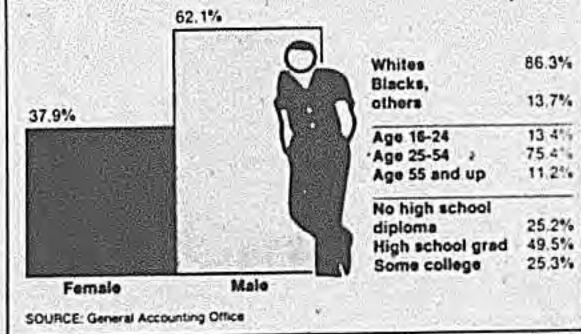
**Q:** I have begun to receive Social Security retirement benefit checks. Can I expect my check on the same date each month? — J.G.

**A:** Your Social Security check usually will arrive in the mail on the third of the month. If the third of the month falls on Saturday, Sunday or a legal holiday, you will generally receive your check on the last banking day before then. For example, in December 1988, the third of the month falls on Saturday. So you should expect to get your check on Friday, Dec. 2.

## SMART MONEY

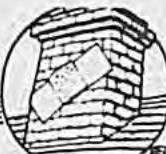
### Who gets unemployment checks

Profile of workers who receive unemployment benefits.



## Here's How

By Gene Gary



**Q.** We have wood parquet floors in our two-bedroom apartment. They are in good condition, but I am unfamiliar with the type of care they require to keep them looking good.

I am searching for a good and long-lasting wood floor wax. Your recommendations would be appreciated. — H.A.P.

A frequent cleaning, combined with a regular program of waxing, is essential to maintain the wood surface and bring out the natural beauty of the floor. How often floors should be cleaned depends on how much traffic they receive.

The most important thing to remember about cleaning wood floors is to avoid using water or water-based products whenever possible.

Dirt can work like an abrasive, dulling your floor's shine and much like a paste wax. They protrude the wood surface. At least once a week, remove surface touched up between waxings by dirt with an unsoiled dry mop or buffing. They are easier to apply, vacuum sweeper with a floor but not quite as durable as the brush attachment.

When routine methods fail to clean the wood adequately, it is time to reapply. An important fact to remember is all while they wax. The advantage is wood floor waxes contain cleaning agents. Wood waxes are solvent-based, and the solvents loosen dirt and old wax layers, giving deep-down cleaning. Thus, as you apply the new wax coating, dirt and old wax are picked up by the applicator.

For maximum cleaning power, polishing wax (the first time only), wood wax should be applied with a soft cloth or a wax applicator covered with a cloth. It is necessary to remove the old layers of buffable wax.

This is not too difficult. First,

By Leonard J. Hansen  
there have been many changes in Medicare itself. The expansion of Medicare enacted as part of HR 2470, signed into law on July 1, brought more changes.

"Congress then asked the insurance commissioner of each of the 50 states, through our own NAIC, to bring our expertise and experience together, so to develop new standards that could be applicable across the nation and in every state."

The standards are not immediately applicable because each state has its own administrative and legislative jurisdiction — but the standards are in form for the insurance commissioners to enact where they can, and submit for legislative approval where they must.

Through HR 2470 there are some extensions of acute care coverage available to senior citizens, but no long-term care coverage as was expected by senior leaders. The legislation did not add areas of specific health coverage, "so the design of a standard for Medicare supplemental coverage," according to Marquardt, continues to be a challenging task.

"This is the first step made to the development of national standards for Medicare supplemental policies," Marquardt stated in the conference. "There have been wide variances in policy standards from state to state, and

"Expect your Medicare supple-

mental insurance policies to be changed," the insurance commissioner alerted his senior citizen audience. "Expect notification letters both from Medicare and from your insurance company and providers."

Should you as a senior citizen now expect major new coverage from Medicare?

"No," states Marquardt. "There are extensions in acute care coverage and in a few other areas, but I recommend that, at least for now, you hold onto your Medicare supplement insurance policies. If you have them, also continue to hold onto your nursing home insurance policies, as the Catastrophic Care extensions of Medicare do not cover nursing home care."

You will need to read each of the communications from Medicare and your insurance company(ies), and try to understand the actual changes and coverages. You will need to understand, too, what Medicare continues to lack in coverage, so that, if desired, you can insure in those areas of possible need.

You might also receive new pitch letters from added insurance companies with "care" messages, urging you to switch to their policies. The insurance commissioner advised mature adults to not switch or consider switching until after the new NAIC standards are explained, the changes are effected in Medicare, and the Medicare supplement policies are redesigned.

Calling HR 2470 a "cruel hoax" on senior citizens, the Seniors Coalition Against the Catastrophic Act

(SCACA) has started circulation nationally of a petition for repeal of the legislation. The goal, according to director Daniel Hawley of Las Vegas, Nev., is to gain 1 million bona fide voter signatures before Dec. 15, 1988, calling for the repeal of the legislation.

SCACA now has more than 20 volunteer chapters around the nation, all working to challenge the legislation.

"We must stop the implementation of the new Catastrophic Coverage legislation, and tell Congress to go back to work to design a new, equitable and effective bill," stated Hawley in an interview.

Information on SCACA is available by writing Dan Hawley, 3800 Golf Lane, Las Vegas, NV 89108. Telephone: (702) 646-1775.

clean the floor of dirt and dust. Then apply the self-polishing wax liberally to small areas at a time (the solvents in the wax dissolve the old layers).

Before the wax has a chance to dry, wipe the floor clean. The old wax comes up in the cloth, and the floor is ready for a new coating.

When using a self-polishing wax be sure to spread it evenly with a clean cloth or wax applicator covered with cloth (do not use a plastic sponge mop or applicator). Work small areas at a time, approximately 4 feet by 4 feet. Finish the job with straight, even strokes in one direction. Allow wax film to dry about 30 minutes before using the room.

Check hardware stores or janitorial supply firms for any of these types of waxes.

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## TWEEN 12 & 20

By Robert Wallace, Ed.D.

**Dr. Wallace:** Why are parents of an only child more protective of their child than parents who have more than one?

I'm an only child who is 15 and just because my girlfriend and I got slightly drunk (giddy, not bombed out) at a party, my mother has forbidden me to see this girl again, and I'm on a three-month restriction.

My girlfriend who has a brother and two sisters got a "talking to" and that's all.

Help! I'm being denied my freedom. Would you have grounded me for three whole months? — Charlene

Charlene: I don't see what being an only child has to do with being restricted three months for drinking.

I agree with your mother's decision 100 percent. Maybe she might give you two weeks off for outstanding behavior.

Don't miss the point here! Drinking is a very serious mistake. Please don't try it again. Alcohol is an addictive drug that can harm the body and crush the spirit.

**Dr. Wallace:** Jimmy and I were engaged to be married but this past summer we broke up because of his noisy mother.

Jimmy gave me my engagement ring on my 18th birthday and I wore it proudly. Last week, Jimmy called me and asked me to please return the ring because he was still making payments on it and the store where he bought it would buy it back.

I feel the ring is mine and he has no reason whatsoever to ask for it back. My mom said to return it but my dad said to keep it. He said I earned it.

Legally, who owns the ring? — Annette

Annette: It's your ring, but I see no reason to keep it.

**Dr. Wallace:** I am 19 and have a super-neat 14-year-old sister. She works very hard on her schoolwork but she only gets average grades. Unfortunately for her, I was a gifted student and graduated with a 3.85 grade point average. (I'm now a sophomore in college.)

My sister wants to be a beautician. She does my mom's and my hair and she is an excellent hairstylist. Nancy keeps telling my parents that she doesn't care to go to college unless it's a beauty college, but my parents are pushing her to take college entrance courses and to forget about being a beautician.

Are my parents doing the right thing, or are they being foolish? — Kristy

Kristy: Parents who fail to see the intellectual difference in their children often cause unnecessary pressures on those who are less gifted.

In other words, your parents are a bit misguided in this particular area.

**Dr. Wallace:** My parents are considered social drinkers. They get drunk once in awhile but they would not be considered alcoholics.

I enjoy smoking pot. I get stoned once in awhile but I would not be considered addicted to marijuana.

My parents don't drink every day and I don't "smoke" every day. Alcohol is considered a drug, so is marijuana.

With this in mind, why is it so wrong to smoke pot but so right to drink alcohol? — Mitch

Mitch: Who says it's so right to drink alcohol? Rather than get into a debate on the pros and cons of marijuana vs. alcohol, I ask why the use of either is necessary?

Both marijuana and alcohol are mind-altering drugs that are harmful to the body. Those under the influence of both are potentially dangerous individuals.

The only thing alcohol has going for it is that it can be legally purchased.

**Dr. Wallace:** I'm a 12-year-old boy and I really need your advice. I have a habit of kissing my mom and my dad (if he's home) on the cheek whenever I leave the house.

Yesterday I had a new friend over to my house and he saw me kiss my dad. Later he told me that I was "odd" and that guys don't kiss their dads.

I've given it some thought and I think my friend might be right. How do you see it? — Ralph

Ralph: I think it's a super habit and don't you dare even consider stopping it. Too often we worry about what people think rather than what is right.

**Dr. Wallace:** One of my good friends has run away from home because her stepfather is too strict.

Well, yesterday, after school, Carol called me and told me where she was, but she told me to not tell anyone.

Now I'm caught between a "rock and a hard place." Should I tell her mom where Carol is or should I be true to Carol and keep my big mouth shut? — Allison

Allison: It's good to keep one's big mouth shut most of the time but not now. Tell your mother where Carol is and have her call Carol's mother.

What if something awful happened to Carol because you kept silent? Think about it!

# ANTIQUE OR JUNQUE

By James G. McCollam



## Is my 'Falstaff' valuable?



**Q:** I would like to know the vintage and value of a Royal Doulton figurine. It is "Falstaff" HN-1606.

**A:** "Falstaff" can get pretty confusing. There were 10 different HN numbers produced. HN-1606 was made between 1933 and 1949. It is currently selling in the \$700 to \$800 range.

**Q:** What can you tell me about my Parker Royal Challenger fountain pen? It is silvery pearl material. It still works pretty good but you have to fill it frequently.

**A:** Your fountain pen probably was made in the mid-1930s. The filling mechanism of old fountain pens does get lazy. Pens like this sell in the \$25 to \$35 range.

Fountain pens trimmed with gold or silver filigree bring the best prices.

**Q:** I saw a silverplated napkin ring that seemed vastly overpriced. It was Little Red Riding Hood carrying a basket, priced at \$250.

Are trinkets like this worth that much?

**A:** Figural napkin rings are very popular with collectors. Most of them are silverplated and the prices keep getting higher and higher. Here are some examples:

- Squirrel and bird seated beside ring — \$220-\$230.
- Monkey dressed as a man — \$260-\$270.
- Horse beside ring — \$190-\$210.
- Lion with ring on back — \$120-\$130.
- Girls climbing ladder — \$410-\$420.
- Boy with a drum — \$230-\$250.
- Eagle holding ring — \$85-\$95.
- Dolphins holding ring with tails — \$140-\$260.
- Cat beside ring — \$140-\$160.

**Q:** I have been collecting shaving mugs for about a year and paying from \$50 to \$100 for them.

Recently, I saw one at an antique show priced at \$200. It had a picture of a fireman and horse-drawn fire wagon. Was this a rip-off?

**A:** This probably was not a rip-off. Occupational shaving mugs bring much higher prices than ordinary ones.

For example, the following with appropriate pictures are listed at these price ranges:

- Sailor with girl — \$375-\$425.
- Railroad conductor — \$325-\$375.
- Musician — \$225-\$275.
- Milkman — \$175-\$225.
- House painter — \$475-\$525.
- Grocer — \$350-\$400.
- Butcher — \$175-\$225.

**Q:** This mark is on the base of beautiful vase. It is 14 inches tall and is decorated with red roses, green leaves and has a gold neck. Please estimate the value and when it was made.



**A:** This vase is not what it appears to be; it is not "Dresden." It was made in Sandizell, Germany, by the Sandizell Porcelain Factory in the mid-20th century.

Probably the most it would sell for is about \$75 to \$100.

### BOOK REVIEW:

"Miller's Antiques Price Guide" by Judith and Martin Miller; Viking Penguin Inc.; 40 W. 23rd St., New York, NY 10010, \$24.95, plus \$2 postage or at your local bookstore.

This one is for the more advanced collector; there are no flea market specials here. Every item is priced and illustrated. Here you will find Oriental rugs, textiles, clocks, coins, furniture, cameras and a whole lot more. It's a book that no dealer should be without.

Send your questions about antiques with picture(s), a detailed description, a stamped, self-addressed envelope and \$1 per item to James G. McCollam.

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## Points on Pets

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

**Q:** Our keeshond recently had a seizure that lasted for approximately two minutes. After several tests and a period of observation our veterinarian told us that our dog probably has inherited epilepsy.

**A:** Are keeshonds more likely to have this problem than other breeds? Can epilepsy in dogs be controlled? We really love our dog but dread the thought of more seizures.

**Q:** Epilepsy is a nervous disorder characterized by recurring seizures, fits or convulsions. Although the exact cause is unknown, an area in the brain known as the seizure focus, become overexcitable.

Epilepsy can be divided into two categories — inherited and acquired. Inherited epilepsy affects about 1 percent of all dogs.

Breeding studies and pedigree analysis indicate an inherited cause in the beagle, dachshund, German shepherd and keeshond. Other commonly affected breeds in which a genetic factor is suspected include the cocker spaniel, collie, golden retriever, Labrador retriever, Irish setter, miniature schnauzer, poodle, Saint Bernard, Siberian husky and wirehaired fox terrier.

Acquired epilepsy is caused by an injury that results in brain damage. The original disease or injury may be healed but there is residual damage to the brain that causes seizures. Common causes of acquired epilepsy include accidents, infections, poisons, anything causing the dog to stop breathing for a period of time, and low blood sugar.

Treatment for epilepsy in dogs involves giving anti-convulsant medication by mouth several times daily. Treatment is effec-

tive in 60 percent to 70 percent of the cases. Complete elimination of the seizures is rarely possible. What can be hoped for is a reduction in the frequency, severity and duration of the seizures.

Any dog experiencing seizures should be examined by a veterinarian. By carefully controlling the dog's activities and diligent treatment with the proper drugs many dogs with epilepsy can lead nearly normal lives.

**Q:** We have a 2-year-old Thoroughbred that has periodic cloudiness of one eye. One of our neighbors told us that the horse has "moon blindness." What causes this problem and how can it be cured?

**A:** Moon blindness, also called periodic ophthalmia, is a cloudy or inflamed condition of the eye that appears and then disappears on a fairly regular schedule. Because the appearance of the cloudiness often seems to be in cycle with the moon's cycle, the disease became known as moon blindness.

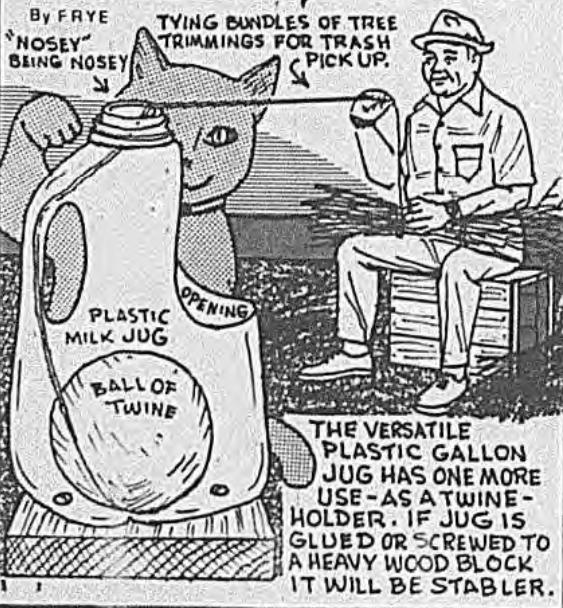
The cause of the disease, probably one of the most common reasons for blindness in horses today, has been debated for years. A deficiency of riboflavin in the diet, bacteria such as leptospirosis, allergies to various substances and viruses have all been blamed. It may be that there are several causes.

Treatment of moon blindness is often disappointing. Anti-inflammatory drugs, nutritional supplementation and vaccines for specific disease are often tried.

Any horse thought to be losing its eyesight should be examined by a veterinarian as soon as possible.

## Pets

### Putterin' Pete



## JUNIOR EDITION

### COMPLETE & COLOR THESE CONTEST CLOWNS



### Aunt Tilly's Corner

#### RULES BOYS AND GIRLS

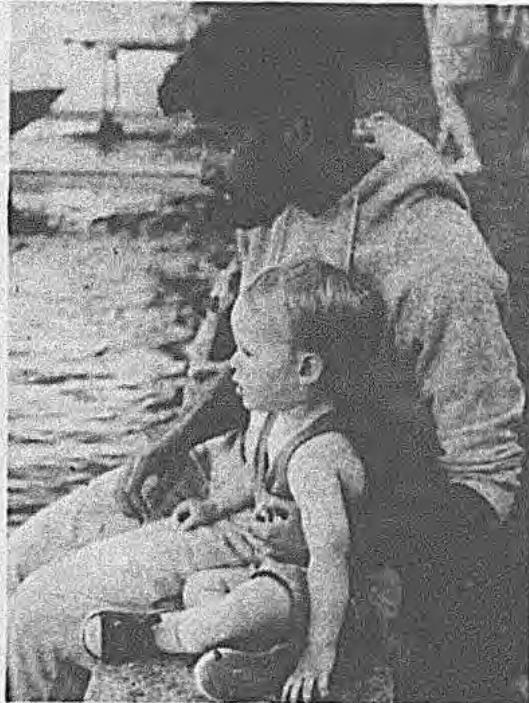
Here is your chance to win One Dollar (\$1.00) - to spend or to save.

Here's all you have to do:

1. Contest is open to children 4 to 12 years of age.
2. Entries must be received by Friday, December 9, 1988
3. Paint, watercolors and crayons must be used on the above.
4. Decision of the Judges will be final.

Mail your entry (just clip our cartoon) to this newspaper at:  
105 Hillside Avenue  
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### The World's Most Beautiful Grandchildren



This is a photo of my great grandson Aaron Sieford and my grandson John Harris watching the ducks on Lake George.

Florence Kober  
(Mrs. Jesse Kahn)  
Great Neck, N.Y.

## OPEN SATURDAYS

THE BANK OF NEW YORK

**Alden Manor**  
239-39 Linden Blvd., Elmont  
9am-1pm**Commock**  
6090 Jericho Turnpike  
9am-1pm**Copioque**  
980 Merrick Rd.  
9am-1pm**Deer Park**  
Comack & Nichols Rd.  
9am-1pm**East Hampton**  
66 Main St.  
9am-Noon**Garden City**  
82 Seventh St.  
10am-1pm**Great Neck Plaza**  
60 Great Neck Rd.  
10am-1pm**Greenport**  
238 Main St.  
9am-Noon**Hampton Bays**  
Montauk Highway  
9am-1pm**Hicksville**  
11 Broadway  
10am-1pm**Huntington**  
295 New York Ave.  
10am-1pm**Island Park**  
212 Long Beach Rd.  
9am-1pm**Jericho**  
35 Jericho Turnpike  
9am-1pm**Kings Park**  
35 Indian Head Rd.  
9am-1pm**Levittown**  
681 Newbridge Rd.  
9am-Noon**Lindenhurst**  
166 S. Wellwood Ave.  
9am-1pm**MacArthur (Bohemia)**  
4110 Veterans Memorial Highway,  
Bohemia  
9am-1pm**Mosapqua**  
35 Hicksville Rd.  
9am-Noon**Patchogue**  
444 Waverly Ave.  
10am-1pm**Plainview**  
445 S. Oyster Bay Rd.  
9am-Noon**Port Jefferson**  
1064 Route 112, Pt. Jefferson Station  
9am-1pm**Port Washington**  
805 Port Washington Blvd.  
9am-Noon**Smithhaven**  
2001 Pt. Jefferson/Nesconset  
Highway, Lake Grove  
10am-1pm**S. Farmingdale**  
901 South Main St.  
9am-1pm**Syosset**  
550 Jericho Turnpike  
9am-1pm**West Hempstead**  
565 Hempstead Turnpike  
9am-Noon**Williston Park**  
29 Hillside Ave.  
9am-Noon**THE  
BANK OF  
NEW  
YORK**Legal Notice  
PUBLIC NOTICE

PLEASE TAKE NOTICE, That pursuant to law, a public hearing will be held in the Hearing Room of the Town Hall, East Building, Audrey Avenue, Oyster Bay, New York, on Tuesday, December 13, 1988, at 10:00 a.m. o'clock, prevailing time, or as soon thereafter as practicable, to consider amending the Code of Ordinances of the Town of Oyster Bay, New York, Chapter 8, ENVIRONMENTAL CONTROL, ARTICLE IV TREE PRESERVATION as follows: by DELETING Section 8-121 "Definitions" Subsection (5) and ADDING New Section 8-121 "Definitions" Subsection (5); by DELETING Section 8-122 "Prohibition" and by ADDING Section 8-122 "Establishment of a Town of Oyster Bay Tree Management Commission"; by DELETING Section 8-123 "Administration and ADDING Section 8-123 "Term of Office"; by DELETING Section 8-124 "Application and Permits" and ADDING Section 8-125 "Removal of trees. Public Nuisances, and in its place ADDING Section 8-125 "Acceptable Street Tree Species; by DELETING Section 8-126 "Replacement" and ADDING Section 8-126 AA Prohibition"; by DELETING Section 8-127 "Public Utilities" and ADDING Section 8-127 "Application and Permits"; by DELETING Section 8-128 "Appeals" and ADDING Section 8-128 "Removal of trees; public nuisances"; by DELETING Section 8-129 "Violations and Penalties" and ADDING Section 8-129 "Replacement"; by DELETING Section 8-130 "Existing Rights and Remedies Preserved" and by ADDING Section 8-131 "Public Utilities"; and by DELETING Section 8-132 "Effective Date" and by ADDING Section 8-132 "Appeals"; and by ADDING Section 8-133 "Violations and Penalties"; and by ADDING Section 8-134 "Existing Rights and Remedies Preserved"; and by ADDING Section 8-135 "Separability Clause"; and by ADDING Section 8-136 "Effective Date"; such amendments are for the purpose of establishing a Town of Oyster Bay Tree Board Commission and more clearly defining the existing code section on tree preservation so as to prevent arbitrary destruction and removal of trees which will result in the preservation of the environment. ALL interested persons shall have an opportunity to be heard upon the said proposed amendments at the time and place aforementioned. The proposed amendments are on file in the Office of the Town Clerk and may be examined during regular business hours by any and all interested persons. TOWN BOARD OF THE TOWN OF OYSTER BAY, ANGELO A. DELIGATTI, Supervisor, CARL L. MARCELLINO, Town Clerk. Dated: November 15, 1988, Oyster Bay, New York. MIT 2166 IX12/2

Health Classes  
Adopt A Smoker

Ms. Weikman's Health classes at Bethpage High School celebrated the Great American Smokeout November 17 by "adopting a smoker". Through this American Cancer Society-sponsored program, students pledged to help smokers get their start on the path to smokelessness by providing constant encouragement, fruit, peanuts, and a shoulder to cry on. The smoker, in turn, was asked to hide cigarettes, lighters, and matches, tell friends that he had been adopted for the Great American Smokeout, refrain from frequenting smoke-filled rooms, and repeat over and over "not smoking is a GAS".

Ms. Weikman reported that her classes responded enthusiastically to the smokeout challenge by adopting smokers in record numbers. One student, who "adopted" his mother, inspired her to stop smoking permanently. She told her son that it was so hard giving up cigarettes one day each year that she would try to abstain for the rest of her life.



Nassau County Executive Thomas S. Gulotta, third from left, attended the Court of Honor ceremony for Eagle Scout Steven Weiss, third from right, a resident of Plainview, from Troop #17. The ceremony was recently held at the Plainview VFW Hall. In the photo were, from left to right: Oyster Bay Town Supervisor Angelo Delligatti; Diane and Bill Weiss; Parents of Steven; Assemblyman Lewis Yevoli.

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A voluntary, non-profit hospital



# THE OFFICE CAT



By Gabby Tabby

LATEST report from N.Y. Dept. of Labor says that the state's unemployment rate has remained at 4.2 percent for the month of October. This rate is the lowest on record. In Nassau-Suffolk, unemployment remained unchanged at 3.4%....STARTING this Monday, December 5, commuters can purchase stamps from a Postal Mobile Unit at the Hicksville RR station between the hours of 6 and 9 a.m....HOME Energy Assistance Program has been activated by Nassau County to help residents cope with fuel related problems in the winter months ahead. HEAP applications are being accepted at the Administration Building, County Seat Dr., Mineola. Residents seeking further information can call the Dept. of Social Services at 535-4817 for eligibility requirements....PUBLIC meeting scheduled by Dept. of Health on Tuesday, December 13 at 3 p.m. will deal with the topic of Public Water Supply. The Board will hear comments from the public. Meetings are held at 240 Old Country Road, Mineola, Room 512....NEW location for the Mineola Social Security Office, effective December 12 is 170 Old Country Road, Mineola. Office hours are 8 a.m. to 5 p.m. but a phone call prior to visiting the office is recommended. A toll free number is available 24 hours a day from 7 a.m. to 7 p.m. Dial 1-800-2345-SSA....DONATIONS are sought by the "Daffodil Shop" run by the American Cancer Society in Oyster Bay. All donations are received for tax deduction purposes. The shop serves the Hicksville, Plainview, Syosset and Jericho units and is located at 21 E. Main Street. Hours are weekdays from 10 a.m. to 4 p.m. and Saturdays from 12 noon to 4 p.m. For further information, call 922-9507 during hours....CARDIAC surgery patients at LIJ during the year 1987 will be happy to know that the hospital was ranked one of two facilities with the lowest mortality rate in the State in open heart surgery for the year....NASSAU County Police plan to spend \$2.14 million on a bonded project to modernize and improve the Police Department's Printrak Automated Fingerprint Identification System. Since the system was originated in July, 1984 the department has made over 500 positive identifications from the single factor of a fingerprint....BOCES is looking for qualified individual to fill vacancy on their Board caused by the death of Seymour Weiner. Applicants must be at least 18, reside in Nassau County school district and may not be employed by one of those districts. Annual elections are held in April but the Board must appoint a temporary replacement. Resumes and letters of application should be sent to District Clerk Henrietta B. Tuthill, BOCES, Valentines Road & the Plain Rd., Westbury, N.Y. 11590....THE CRIME REPORT is published each week to alert residents of where crime is taking place in the area and as an aid in the Neighborhood Watch program. Anyone seeing suspicious activity should phone 911. BURGLARS broke a rear door of Burger King at 4201 Levittown Turnpike, Bethpage on Nov. 20. They entered and stole cash....NO LOSS was reported from a residence at 64 Hope Drive, Plainview. Burglars broke a rear window to gain entry on Nov. 26....BURGLARS broke into a house at 75 S. Park Dr., Old Bethpage on Nov. 26. They came through a side door and stole car keys....JEWELRY was stolen from a residence at 5 Peter Lane, Plainview on Nov. 26. A rear window was broken to gain entry. That's all the news for now. G.T.

#### LEGAL NOTICE PUBLIC NOTICE OF

##### CHANGE OF ZONING

**RESOLVED**, That the petition of SERGE de LOUTSKY, ANITA LO & JOSEPH T. ADRAGNA for a Change of Zone from "D" Residence District, to "R-O" Residence-Office District for an office at 199 Newbridge Road, Hicksville, Town of Oyster Bay, County of Nassau and State of New York, is hereby GRANTED, and the Building Zone Map of the Town of Oyster Bay, Nassau County, New York, as amended and revised be and the same is hereby amended and changed accordingly, on the premises described as follows:

**SCHEDULE "A"** All that certain plot, piece of land with the buildings and improvements theron erected, situate, lying and being at Hicksville, Town of Oyster Bay, County of Nassau and State of New York, being the westerly portions of lots 111, 112, 113, 114 on a certain map entitled "Map of Property belonging to Catherine D. Christ at Hicksville, Long Island, surveyed by William E. Hawhurst, Surveyor, June 7, 1897" and filed in the Office of the Clerk of the County of Nassau and bounded and described as

follows: BEGINNING at the southeasterly corner of Lot Number 114 on the aforesaid map, at a point on the northerly line of First Street distant 135.42 feet easterly from the corner formed by the intersection of the northerly line of First Street (Old Line) and the easterly line of Newbridge Road (old line); RUNNING THENCE north 8 degrees 30 minutes 16 seconds west 96.88 feet; THENCE south 78 degrees 18 minutes 0 seconds west, 66.73 feet to the easterly side of Newbridge Road; THENCE south 25 degrees 45 minutes west, along the easterly side of Newbridge Road, 101.84 feet to the northwesterly end of a straight line which connects the northerly side of First Street with the easterly side of Newbridge Road; THENCE, south 36 degrees 00 minutes 05 seconds east, along said connecting line, 17.29 feet to the southeasterly end thereof; THENCE, north 78 degrees 18 minutes, east, along the northerly side of First Street, 116.42 feet to the point or place of BEGINNING. The Change of Zone herein granted is subject to voluntary covenants and restrictions imposed upon the subject premises by SERGE

#### LEGAL NOTICE

de LOUTSKY, ANITA LO & JOSEPH T. ADRAGNA, as set forth in a written instrument to be duly recorded in the Office of the Clerk of Nassau County; and this resolution shall become effective upon such recording.

#### BY ORDER OF THE

#### TOWN BOARD OF THE

#### TOWN OF OYSTER BAY

Angelo A. Dellagatti

Supervisor

Carl L. Marcellino,

Town Clerk

Dated: November 15, 1988

Oyster Bay, New York

#### STATE OF NEW YORK

#### COUNTY OF NASSAU

#### TOWN OF OYSTER BAY

I, Carl L. Marcellino Town Clerk of the Town of Oyster Bay, and custodian of the Records of said Town, DO HEREBY CERTIFY that I have compared the annexed with the original Public Notice of Change of Zoning adopted by the Town Board on November 15, 1988 relative to the application of SERGE de LOUTSKY, ANITA LO & JOSEPH T. ADRAGNA, Change of Zone, Hicksville, N.Y., filed in the Town Clerk's Office and that the same is a true transcript thereof, and of the whole of such original. In Testimony Whereof, I have hereunto signed my name and affixed the seal of said Town this 18th day of November, 1988

Carl L. Marcellino  
Town Clerk

MIT2167

1x12/2

## Chinese Auction

Na'Amat USA (Old Bethpage-Plainview Chapter) will hold their next general meeting on Wednesday, December 14, at 8:30 p.m., at the home of Zelda Polofsky, 20 Eva Lane, Plainview.

We are having a "Chinese Auction". For information call Zelda at 935-8520.

We welcome all new members. Refreshments will be served after the meeting.

Navy Petty Officer 3rd Class Neal J. Quinn, son of Neal J. and Rosa Quinn of 4041 Jean Ave., Bethpage, recently made a five-day port visit in Mombasa, Kenya.

Quinn is currently deployed to the western Pacific aboard the aircraft carrier USS Carl Vinson, homeported in Alameda, Calif.

A 1984 graduate of Bethpage High School, he joined the Navy in September, 1984.

**GRANDPARENTS - Send in your grandchildren's photos and enter our "World's Most Beautiful Grandchildren" contest. Just send a photo and a brief description of the child (or children) along with your name and address to: Litmor Publications, Beautiful Grandchildren Contest, 81 East Barclay St., Hicksville, N.Y. 11801. We'll do the rest! By the way if you want your photo returned, just write your name and address on the back of the picture and we'll even do that too!**

## Campagne PTA Poster Contest

The Charles Campagne PTA sponsored a Halloween poster contest along with its annual Halloween party October 31.

Mrs. Ackley, Art teacher, and sixth grade teacher Mrs. Engel judged the entries and awarded first prizes to kindergartener Kelly Acevedo, first grader Matthew Florio, second grader Danny Lakhman, third grader James Taylor, fourth grader Michael Florio, fifth grader Eric Haruthian, and sixth grader Charlie Omage. Second place prizes were presented to kindergartener Beth Goldberg, first grader Michael Giordano, second grader Amanda Menig, third grader Alicia Arnott, fourth grader Jennifer Buonomo, and sixth grader Kelly Brennan.

The PTA also sponsored a safety quiz and held a prize drawing among all winning entries, awarding prizes to Desirée Cinelli, Gary Heimbauer, Paras Dureshi, Michael Chechile, Michael Brooks, Michael Fieger, Jason Fu, Puja Pahlajani, Steven Reese, Laura Mikulus, John Greco, and Kevin Harrison.

Nancy Morelli received a prize in the Guess How Many Candy Corn game.

This year, Campagne's Halloween party featured music teachers Mr. O'Connor as disc jockey, playing all the children's favorites on request, and Mr. Coscette as Kiss. Activities included dance contests and games. The children enjoyed a hot dog dinner and holiday cupcake.



Campagne poster contest winners (K-3).



Campagne poster contest winners (4-6) with Mrs. Engel.



Children enjoy the Halloweed party.

## **Motor Vehicle Outreach**

New York State Department of Motor Vehicles, Operation Outreach will be at the Hicksville Public Library on Friday, Dec. 2, from 10 a.m. to Noon.

This will be the last Motor Vehicle, Operation Outreach at the Hicksville Public Library. Take advantage of the convenience of renewing your non-driver's ID card or drivers license. Both may be renewed up to 6 months in advance.

Bring a blank check with you. You must pre-register at the circulation desk of the library.

### **LEGAL NOTICE NOTICE OF PUBLIC HEARING**

**NOTICE IS HEREBY GIVEN** that the Town Board of the Town of Oyster Bay, Nassau County, New York, will meet at the Town Hall, Audrey Avenue, in Oyster Bay, New York, at 10:00 o'clock A.M., Prevailing Time, on December 13, 1988, for the purpose of conducting a public hearing in relation to the increase and improvement of facilities for and on behalf of the Town of Oyster Bay Solid Waste Disposal District, consisting of a landfill remediation program, as required under a Consent Decree executed by the Town and the State of New York, consisting of (i) a ground water plume remediation program, including the installation and construction of ground water collection wells, water transmission piping, air stripping, iron removal and carbon absorption facilities, a treatment building and discharge piping and recharge wells, (ii) landfill capping, including the construction and placement of clay cap on approximately 30 acres of the exposed surfaces of the landfill, (iii) a gas collection system, including a perimeter landfill gas control system consisting of the installation of gas extraction wells, collection header and blower facilities, and (iv) a leachate treatment program, consisting of the addition of leachate treatment facilities to comply with current discharge requirements, including the installation and construction of additional treatment units and treatment building facilities, at a maximum estimated cost of \$4,500,000, at which time and place said Town Board will hear all persons interested in the subject matter thereof. It is proposed to pay for such landfill remediation program entirely from moneys to be received from the State and Federal governments and, in particular, moneys to be received from the State Environmental Quality Bond Act and from so-called Federal Super Funds, which moneys have been applied for and most of which have already been received for such landfill remediation program.

Dated: Oyster Bay, N.Y.  
November 15, 1988

**BY ORDER OF THE  
TOWN BOARD OF THE  
TOWN OF OYSTER BAY**  
Nassau County, N.Y.  
By Carl L. Marcellino  
Town Clerk



Last summer Grumman Corporation, as part of its Partner in Education Program with Bethpage High School, co-sponsored a short story contest for entering freshmen incorporating the theme of "a proud moment".

Roseann Smith, Grumman's Manager of School Programs, presented prizes such as \$50. savings bonds and \$25. gift certificates to the following students:  
First Place - Tiffany Reidlinger.  
Second Place - Lloyd Shin.  
Honorable Mention - Matthew Saito, Alan Oleski, and Kyra Popiel. In photo: Roseann Smith, Manager of School Programs, presents first place \$50. gift certificate to Bethpage High School freshman Tiffany Reidlinger.

## **Sieg Widder Earns 'Legion Of Merit'**



In the photo, President Tony Citrola is shown pinning the special emblem, which accompanies the award, to Past President Sieg Widder's lapel, after presenting him with the certificate and congratulating him on being honored for his accomplishments during his eleven years as a member of the Hicksville Kiwanis Club.

(photo by Roger Strangello)

The New York District of Kiwanis International recently initiated a Legion of Merit Award program to be known as the New York District Morgenroth Legion of Merit Award to recognize and honor dedicated Kiwanians who have served their communities for 10, 15, and 20 years.

This year only, clubs will have

the opportunity to honor their members retroactively. At the November 23 luncheon meeting of the Hicksville Kiwanis Club, Kiwanis President Tony Citrola announced that a certificate had been received from New York District to be presented at that meeting to Past President Sieg Widder.

## **Syosset Village Association Village Celebration Sunday, December 4 • 4 p.m. 18 Jackson Avenue, Syosset (Norstar Bank)**

### **Joy To The World**

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The St. Edward the Confessor Ensemble,  
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Come and watch our tree lighting ceremony.  
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**Happy Chanukah  
and  
Merry Christmas  
to all  
from**



**The Syosset Village Association**

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# Service Directory

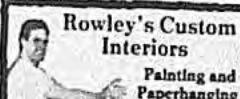
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Friday, December 2, 1988



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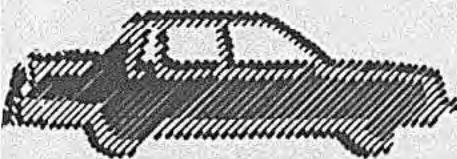
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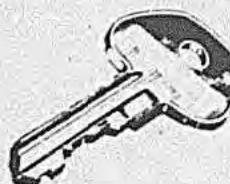


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## Syosset Sprint Scores Big Success

The results of the November 19 "Syosset Sprint" 5 Kilometer Road Race point out the dual character of the event, which is both a great local run and an increasingly important race of significance throughout the New York metropolitan area.

Local stalwart Tom Noble, who lives on Calvin Avenue in Syosset, nearly shouting distance from the Sprint finish line at Thompson Middle School, won the men's division of the race, while Maryellen McGowan came all the way from Riverdale, New Jersey to take top honors in the women's division, setting a new course record in the process.

Noble was bunched with Wojtek Wysocki of Shelter Island and Bob Giambalvo of Shirley for the first 2½ miles of the race, and Wysocki appeared to have taken charge for good with ½ mile to go, but Noble burst past both of them on Jean Place with less than 200 yards to go. He crossed the finish line in 15 minutes, 11 seconds, 3 seconds in front of Wysocki and 10 seconds in front of Giambalvo.

McGowan was a much more comfortable winner in the women's division. Her new course record of 16:38 put her far ahead of second place finisher Lee Di Pietro of Mill Neck (17:50), and Karen Cotty of the host Plainview-Old Bethpage Road Runners Club, who was third in 18:31.

Rob Loughlin of Freeport was the Wheelchair Division winner in 16:28.

A total of 645 runners crossed the finish line, also a record for the event, including a staggering 174 who registered on the day of the race.

The Sprint was once again made possible by the generosity of its chief sponsor, the Long Island Savings Bank, with an assist from Woodbury Super Star Sneakers and Sports. It was conducted under the direction of the Plainview-Old Bethpage Road Runners Club, with technical assistance from Finish Line Promotions of Port Washington. Nassau County Executive Tom Gulotta was on hand to show the County's support for the event and to help distribute the trophies at the awards ceremony.

### Age Group Trophy Winners

**Men - 14 and under:** Donald Rapuzzi (18:41); 15 to 19: William Reed (15:25); 20 to 24: Victor Morales (16:29); 25 to 29: Wojtek Wysocki (15:14); 30 to 34: Julio Melendez (16:10); 35 to 39: Bob Giambalvo (15:21); 40 to 44: Jay Hildebrand (16:42); 45 to 49: Maury Dean (17:09); 50 to 54: Walter Vinson (17:40); 55 to 59: Geza Feld (18:29); 60 to 64: Colin Harris (19:47); 65 and Over: Don MacKenzie (18:54); Wheelchair: Rob Loughlin (16:28).

**Women - 14 and under:** Danielle Safran (20:05); 15 to 19: Kristin Beaney (18:31); 20 to 24: Brenda Collins (19:56); 25 to 29: Karen Cotty (18:31); 30 to 34: Lee Di Pietro (17:50); 35 to 39: Darlene Moritz (19:57); 40 to 44: Cynthia Bermudez (20:03); 45 to 49: Erica Gassen (22:55); 50 to 54: Renate Rhein (22:37); 55 to 59: Eunice Harris (29:43); 60 to 64: Gladys Simonsen (28:02); 65 and Over: Althea Wetherbee (26:59).

### Team Winners

**Men's Open:** Team Shelter Island (Kevin Barry, Timothy Fitzpatrick, Richard Weber) 48:49. **Women's Open:** POBRRRC "Fast Feet" (Karen Cotty, Judy Petterson, Laura Taylor) 58:38.

51:49.  
Men's Masters: Gubbins Cherrywood Masters (Roger McCarthy, Dan Badalamenti, Dan Colon)  
Women's Masters: POBRRRC (Elizabeth Penagos, Renate Rhein, Erica Gassen) 1:07:22.



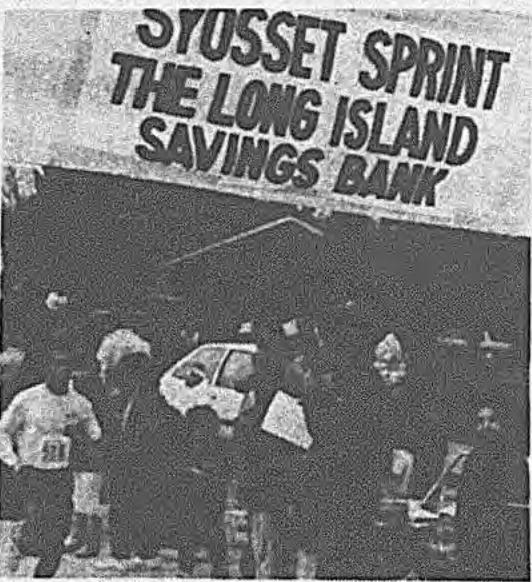
Hicksville's Bodo Blaczak heads for the finish line.



The Rev. Malcolm Bertram of Syosset crosses the finish line.



Donald Rapuzzi of Hicksville (R) and Brian Budway of Jericho (L) top the top two places in the 14 and under age group.



Victor Morales crosses the finish line as POBRRRC's Steve Winkler handles the announcing chores.



Margaret Bertram (R) and Michelle Strocchia (C) of the host Plainview-Old Bethpage Road Runners Club receive their Sprint trophies from Nassau County Executive Tom Gulotta.



Nassau County Executive Thomas S. Gulotta, right, attended the 1988 Syosset Sprint 5K Run, which was recently held at the H.B. Thompson Middle School.

Joining the County Executive were: Michael Polansky, of Plainview, President of the Plainview/Old Bethpage Runners; Bob Laughlin, of Freeport, 1st place recipient.

## Holiday Wishes

Woodbury Racquet and Fitness will host a Cardiovascular/Aerobic Marathon to benefit the Make-A-wish Foundation of Suffolk County, Inc., Saturday December 3 through Friday, December 9. The Make-A-Wish Foundation grants wishes to

children with life threatening illnesses.

Woodbury Racquet and Fitness hopes to top last year's total of over \$6,000 raised for this charity. The event is open to the public. Anyone interested in participating should contact the Club at 367-3100.



Oyster Bay Town Councilman Thomas L. Clark, left, presents a citation to Helen Kaplan, former executive director of the Association for the Help of Retarded Children (AHRC) at the dedication of a new AHRC community residence in Plainview named in her honor. Also on hand for the ceremonies was State Supreme Court Justice Joseph Colby.

## Bethpage H.S. Names Honor Students

### GOLD HONOR ROLL

#### Grade 9

Vicky Ageletopoulos, Stacy Aronowitz, Philip Coniglio, Dana Flynn, Steven Frey, Scott Greenberg, Alexandra Grinshpun, Kimberly Hawksworth, Todd Heschel, Janice Iacono, Christina Labbate, Jacob Lee, Cathy Lycka, Regina McCaffery, Kathleen McNamara, Gregory Menig, Melissa Mindlin, Michelle Nisenbaum, Roni Nudelman, Christine Pappas, Sandra Rolston, Philip Ryan, Jennifer Samnick, Lloyd Shin, Dan Weingart, Marcia Whitman.

#### Grade 10

Lauren Arcuri, Michael Gauci, Rebecca Hanson, Scott Klein, Scott Lynch, Joseph O'Donnell, Namrata Patel, Christopher Sapka, Craig Tellalian, Anthony Ciavarella, Laurette Genovese, Robert Ivers, Tanya Korostyshewsky, Denise Melkun, Julie O'Shea, Leslie Quijano, Kim Scarano, Matthew Trockenheim, Adam Cohen, Marie Gervasi, Peter Klein, Marisa Lejkowski, Christopher Moran, Susan Park, Sridhar Reddy, Peter Tang.

#### Grade 11

Michael Agrillo, Frank Canti, Cari Closs, Kristen Daleo, Kristina Feinberg, Robert Gerstenbluth, Amy Hesekiel, Douglas Kudler, Yvette McCarthy, Kim Mondelli, Cheryl Prizzi, Gabriella Sustrean, Kirstin Zambri, Bojan Bajovic, Alexander Carbo, Matthew Conway, Kyle Famiglietti, Laura Feola, Jamie Goldsmith, Laurie Jaeger, Michele LaMattina, Doug Melman, Eric Nelsen, Regina Spressert, Christine Woll, Carol Berman, Joanne Chan, Lisa Crocitto, Richard Fantasia, Jennifer Garman, Marnie Gorman, Harold Kevelos, Craig Lerman, Antonio Minchella, Carl Nerlich, Scott Stavin, Steven Wright.

#### Grade 12

Thomas Bedron, Joe Yum Chan, Christine Dangelo, Gregory Franzke, James Gardener, Cynthia Herman, Marian Luketic, Maureen McMorrow, Stephen Muhlbach, Thomas Rousakis, Eric Schatz, Amy Shulman, Erica Sylvester, Sandra Youngblood, Tricia Bollander, Glen Cohen, Arthur Dellarocca, Suzanne Fredericks, Elizabeth Gerold, Scott Iacono, Anne Marie Marrone, Edward McNamara, Laura Palillo, Michael Sardo, Marsha Schuckman, Russell Singer, James Watson, Michael Zeltser, Sharon Bollmann, Hillary Cohen, Kathleen Eastwood, Anna Gaeta, Sue Giannini, Michele Lubelsky, Rose Marie Marrone, Anna Milo, Janell Rossi, Sean Scharnikow, Chris Shearer, Debbie Summa, Robin Weiner.

### Diane Zullo.

### BLUE HONOR ROLL

#### Grade 9

Mark Babyak, Nancy Bissonnette, James Cooney, Rachel Golden, Brian McGrath, Pamela Pahua, Vena Permidzian, Alicia Toscano, Erik Bachman, Jennifer Brohman, Amy Giannacco, Stacy Leader, Wendy McKay, Ronald Palillo, Jennifer Sanchez, George Vossinas, Donna Bedron, Colleen Cannon, Matthew Golden, Adele Markowitz, John Melkun, Janine Pechenik, Dyana Santilli, Edwin Vavarian.

#### Grade 10

Jeffrey Agdern, Jeanette Baiardi, Jeffrey Cascio, Neil Esposito, Adrian Finkelstein, Cindy Kocsis, Nancy McLean, Kerri-lynn Moore, David Rothberg, Paul Selhorn, Robert Strowbridge, Lori Weinstein, Angelique Andrews, Julie Bauman, Bernard Danna, John Farrell, Allison Furman, Gina Manzo, Kevin Meyer, Jennifer Mühlbach, Denise Savino, Henry Soluk, Jennifer Teverini, Julie Wertzovitch, Jeffrey Astrowsky, Amit Bhushri, Alana Edelberg, Michael Fillinger, Matthew Hart, Lauren Matulewicz, Alex Mikirtichev, Edita Pesa, Jeffrey Schwartz, Wilma Sosa, Daniel Vidusin.

#### Grade 11

Rochelle Aronowitz, Adrienne Burnett, Stephen Cooper, Brett Fox, Philip Jacobs, Jennifer Monegan, Kevin O'Connor, Jeffrey Parrett, Diana Rusinak, Michael Schiavetta, James Shinnick, James Teverini, Nancy Yigdal, Denise Barager, Alyson Byrnes, James Cossaro, Melissa Ginder, Jennifer Lein, Christine Morgan, Tracy Oliver, Steve Pine, Jennifer Sarno, Angela Servadio, Kristie Silverman, Paul Thorschmidt, Gregg Zimmerman, Steven Bassi, Thomas Cagna, Mary Dezegno, Kerry Ivers, William Lopresti, Toomas Niemann, Demetri Paraskevopoulos, Joanne Quinn, Alyssa Scannello, Thomas Shea, Eugenia Stamatopoulos, Paul Tramontana.

#### Grade 12

Joseph Ambrosio, Tina Branigan, Elizabeth Doyle, Robert Franzese, Lisa Guarino, Jeanine Hubbs, Stacey Levy, Richard Park, Lisa Puccio, Tara Sherman, Arnaldo Torres, Farid Ashraf, Chris Cagna, Jerry Ferraro, Karen Frisone, Angela Gultota, Michelle Kalish, Thomas Macvicar, Shari Platt, Andrew Ryan, Danielle Siani, Glenn Welsh, Anna Bidalis, Dawn Cirino, Kimberly Fine, Amy Gordon, Tom Ho, Patricia Kauhaus, Jennifer McElhinney, Jennifer Prensky, Matthew Schoman, Jeanne Tom.

## News From Bethpage Library

### Computer Club For Young People At the Bethpage Public Library

On the first Thursday of each month, a meeting of a Computer Club for young people will be held at the Bethpage Public Library. The next meeting will be held on December 1.

Led by Rob Reale, majoring in computers and business at SUNY-Farmingdale, the club will offer youngsters in Grades 4-6 an exciting opportunity to learn about many aspects of computers. There will be an introduction to the library's extensive software collection, fun with graphics and word processing, an introduction to programming in Basic, and intriguing games, contests and other activities geared for their age group.

The club will meet on the first Thursday of each month from 4:55 p.m. Registration is now being taken in the Children's Room of the Bethpage Public Library.

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### Special Holiday Craft

On Saturday, December 10, the Bethpage Public Library will present a special holiday gift-making program for young people in Grades 2-6.

Taught by Katherine Agrillo, specialist in children's educational crafts, youngsters will make a relative or friend happy with an attractive present, an unusual pin-cushion hat, fashioned from a tuna can.

For this original gift, useful for the holidays or any time, young people are requested to bring a clean tuna can, scissors, white glue, a needle, thread, and one yard of ribbon or thick yarn.

The program will begin at 2 p.m., and all youngsters who reside in District No. 21 are invited to attend. Registration is now being taken in the Children's Room of the Bethpage Public Library.

\*\*\*

### Fabulous Holiday Week Specials For Young People

#### Tuesday - December 27

Puppet show special - "The Emperor's New Clothes" by Magpie Puppets. Enjoy gorgeous puppets in period costumes, outstanding music, intriguing dances, colorful staging - an immortal story brought to life by a well-known puppet company. Children's Puppet Theater at its very best!

#### Wednesday - December 28

Spectacular Magic by Yo-Yo the Magic Clown. A rollicking roller coaster of exciting magic - with disappearing doves, trick wands, ropes, cards, rabbits in unexpected places, magic balloons. A glittering kaleidoscope of magical delights with loads of laughs and audience participation too!

#### Thursday - December 29

Holiday week film - "Babes in Toyland" (color - 100 minutes). Favorite storybook characters leap to life in this colorful, star-studded musical classic featuring Victor Herbert's well-loved score. With Ray Bolger and Ed Wynn.

Showtime is 2 p.m. for all programs, and tickets are now available in the Children's Room of the Bethpage Public Library for all school-age youngsters who reside in District No. 21. For further information, please call 931-3907.



At Fork Lane Mrs. Marra's Kindergarten celebrated Thanksgiving in Indian style in a life-size Teepee

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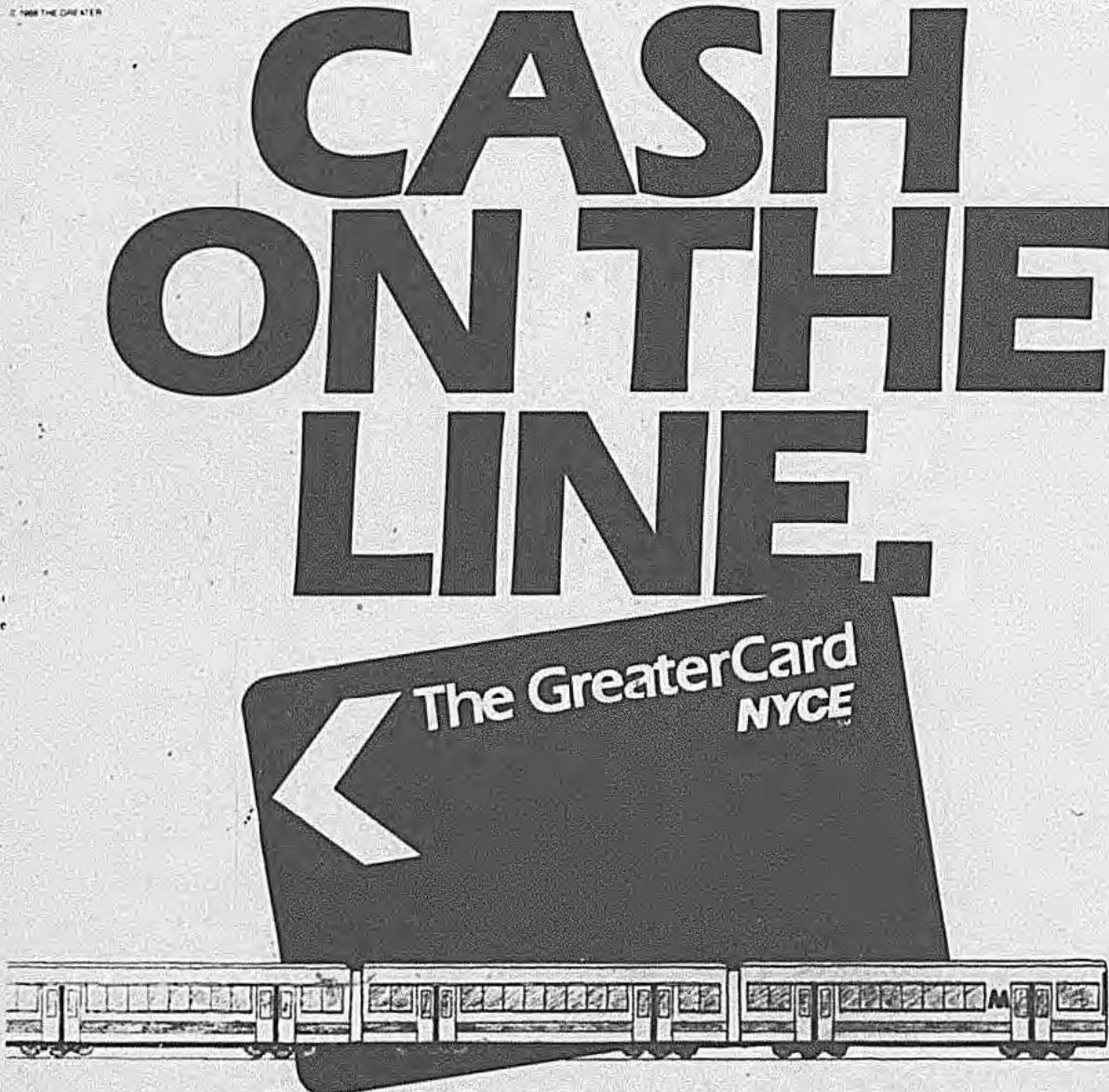
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## Introducing our new 24-Hour Timesaver ATM on the LIRR Syosset platform.

The Greater has just the ticket for faster, even more convenient banking: a new 24-Hour Time-saver ATM right on the train platform. So now you can get cash or do your banking while you're waiting for the train or on your way home.

What could be Greater than that?

### Free breakfast and a newspaper, too.

From November 28 through December 9, we'll be giving out free doughnuts, coffee and newspapers on the platform during morning rush hour, to introduce you to our new ATM.

And what could be even Greater than that?

### Free checks, free safety deposit boxes, and no-point Mortgages.

If you open a Greater All-In-One Account during our ATM Celebration, we'll give you a 1-year supply of checks, plus the use of a standard-size safety deposit box\* free for six months. You may also be eligible for our extraordinary no-point

### Adjustable Rate Mortgage Program.

A Greater representative will be on the platform to help you open an All-In-One Account and answer any questions you might have.

Or come on in to our nearby Mineola branch. We'll be open Monday through Thursday from 9 am to 3 pm, and Friday from 9 am to 7 pm, through December 9. A special New Accounts staff will be on hand to help you open your Account fast. Just drop off your application that morning, and your Account can be ready when you return that evening.

Or you can simply mail in your application. So get your All-In-One Account information while you're getting your free breakfast. And climb aboard The Greater. Now with an ATM at the Syosset station.

**THE GREATER**