

In Two Sections - Forty Pages

The Only Newspaper Printed and Published in Hicksville

Mid-Island Times & Levittown Times 35¢

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Friday, January 5, 1990

Key Club Spreads Holiday Cheer



In the photo, the Key Clubbers are shown, left to right, front row: Dora Santoli, Jill Van Kasten and Ryan Feylor; in the rear row, left to right: Colleen Bartley, Tara Maria, Santa Claus holding Tracy Van Kasten on his lap, Pinky Pandhl, and Key Club Advisor Mrs. Susan Feylor.

(Photo by Sleg Widder)

On Thursday evening, December 21, 1989, the Hicksville Kiwanis Club, assisted by some enthusiastic members of the Hicksville High School Kiwanis Key Club, hosted a Christmas Party at the Ground Round Restaurant in Hicksville.

In order to provide some Christmas excitement and gifts, Kiwanis invited eleven families whose children might otherwise not have had much of a Christmas this year. Among the 94 individuals in attendance were a

number of Kiwanians who brought either their young children or grandchildren to join the special guest families. In all, 32 children were greeted by Santa Claus and received gifts from him.

The Key Club members entertained with the singing of Carols, helping the children get their faces and hands painted by the Ground Round's artist, assisting Santa Claus with the distribution of gifts and generally helping the Kiwanis Club Committee with the party.

Grumman Rep. To Address Chamber

The Hicksville Chamber of Commerce will host, for the second time in three months, the Grumman Corporation as their guest speaker.

The Chamber has carefully monitored the well-being of this important and largest employer in our area. As a result of the lessening political tensions, industries providing military production are scaling down. Therefore, to maintain the high rate of employment, it is important that we create an environment that will attract new firms to replace jobs.

Due to the overwhelming

interest expressed by the Hicksville Community in the Grumman Plans, the Chamber invites all persons interested in community affairs to this meeting.

The luncheon meeting will take place on Tuesday, January 16, at 12:30 p.m. at Peppercorn's, 25 East Marie Street, across from the Fire Department. The luncheon is \$ 0. For reservations please call Peppercorn's at 931-4002. Further information may be obtained from the Chamber's Office from 10 a.m. to 12 noon, Monday through Thursday at 931-7170.

Slurs, Swastika Painted On Sign

Det. Sal Ballaera, 8th Squad, reports the details of a criminal mischief that occurred at the Hicksville High School, in Hicksville, on December 27, that is bias in nature.

At about 7:30 a.m., employees of the Hicksville High School, located on Division Avenue, discovered that the clear plexiglas sign in the front of the school had graffiti on it, spray painted in white paint. The graffiti was hateful in nature and contained racial, ethnic, and semitic slurs that are denigrating. The graffiti included the design of a 'swastika' and the letters 'T H C' which may be a 'signature' of the person(s) responsible for the criminal mischief.

The 8th Squad is investigating this incident and the Police Department's Coordinator for bias related incidents has been notified of this incident. Anyone with information related to this incident is asked to call the 8th Precinct Detectives at 535-6853.



Truck Bombing In Old Bethpage

Shyamal Sengutta, 47, of 28 Pickwick Drive, Old Bethpage was awakened by the sound of an explosion in his driveway. He looked out his window and saw his 1986 Toyota pickup on fire. He ran to the phone and notified the Old Bethpage Fire Department and Police.

After about one half hour the fire was extinguished, the hood and door of the vehicle had been blown across the road. No injuries were reported and the three trucks and 20 fire fighters under the direction of Chief D. Greene returned to their station.

The initial investigation points to possible continued harassment that has been reported to Police by Sengutta, an unemployed engineer.

The 8th Squad and the Bomb Squad are investigating this suspicious fire. There are no suspects at this time. Anyone with information is asked to call the 8th Squad at 535-6853. All calls will be kept confidential.

2 Story Building Proposed On W. John

A Tuesday, March 27, public hearing has been scheduled by the Oyster Bay Town Board to consider a request for a special use permit in Hicksville, according to Town Councilman Leonard B. Symons.

'The applicant, Peter DeJana, is seeking a special use permit to construct a two-story industrial building and to allow the outdoor storage and repair of vehicles in connection with municipal services such as street sweeping, catch basin cleaning, leaf collection and snow removal,' Symons stated.

'The property is located in an 'H' Industrial District on the north side of West John Street approximately 100.72 feet west of the intersection of West John Street and Kuhl Avenue.'

The meeting is scheduled for 10 a.m. in the hearing room of Town Hall East, Audrey Avenue, Oyster Bay.

Car Crashes Into Wall

Hicksville Fire Fighters and local Police Units were kept busy on the evening of December 28 with two serious motor vehicle accidents, one of them fatal.

A single car accident at 8:26 p.m. on the Broadway Mall property seriously injured one male - the lone occupant - when the vehicle he was driving drove into the old Gertz Tire Center Building on the south side of the Broadway Mall property. Fire Fighters had to cut the roof off the vehicle to remove the victim. He suffered multiple trauma injuries.

Once again, another fatal accident on Jerusalem Avenue, Hicksville. This one, a 2-vehicle accident happened at 10:47 p.m. at Jerusalem Avenue and 4th St. - an intersection controlled by a Traffic Signal. One vehicle, a van rolled over several times.

According to witnesses, the driver, a male, was thrown from the vehicle and killed. The driver of the other vehicle had to be cut free. Nassau County Police and Jericho Fire Department provided additional ambulances. This accident was the fourth fatal accident this year on Jerusalem.

Heating Unit Fires Rise

During the past two weeks the cold weather has caused heating units to work overtime, resulting

in six oil burner fires in Hicksville. Fire Fighters wish to stress the importance of keeping your heating unit tuned up, cleaned and serviced by qualified repair people. Most of the problems were caused by clogged nozzles. Another safety hint is to keep the area around the oil burner clear of combustible materials, know how to shut off the oil supply from the tank to the burner; any hint of a problem - turn off the electrical switch. In many situations it can keep a fire from starting or at least keep the damage at a minimum. Levitt style homes where burners are in the kitchen or under stairs require constant cleaning of dust. Many fires originate due to dust accumulations.

Kerosene heaters and electric heaters help out in cold snaps such as we are in now, but basic safety steps are required. Keep them away from exits and any furniture and drapes. Never fuel a heater in the house. Never re-fuel a hot or working kerosene heater. Kerosene ignites easily. Be sure the fuel you put in the heater is kerosene only. Watch where you plug in electric heaters - overloaded electrical circuits start many serious fires.



Firefighters work to free victim from vehicle that struck the side of the old Gertz Tire Store on the south side of Broadway Mall property.

Editor's Notebook

Traditionally, January is a time for making resolutions, for determining to do better than we have in the past. Money management is a case in point. The following advice might be found helpful, if not to ourselves, then to our children:

The most important purchase the average consumer will make in his/her lifetime is a new home. Unfortunately, many people spend most of their lives paying for it since the typical mortgage requires 30 years for repayment.

What most people do not realize is that the average mortgage obtained from a bank or similar lending institution requires the homeowner to pay back over three dollars for every one dollar borrowed. Thus, on a \$100,000 loan the homeowner will pay back over \$300,000!

A typical mortgage is amortized over 30 years (360 months) with only a small fraction of each monthly payment paying off the principal borrowed. The majority of each monthly payment goes only towards interest.

Thus, on a \$100,000 loan with an 11.5% interest rate, with payments of \$990 per month, after 15 years (180 months) the homeowner will still owe almost \$85,000 in principal. The homeowner has made 180 payments of \$990 each for a total of \$178,200, yet only \$15,000 of this has gone towards loan principal or equity. The \$163,200 remainder went towards interest only.

In the above situation, by his final payment the homeowner will have paid out over \$356,000 for an original mortgage of \$100,000. This homeowner paid \$256,000 for interest alone!

Fortunately, there are two ways a homeowner can do something to change all this. By simply increasing his monthly payment by as little as \$25 or by making bi-weekly instead of monthly payments, the homeowner will realize extraordinary savings, not only in the total amount paid, but also by paying off his mortgage much sooner.

In the above example, an increased payment of \$100 per month, will yield savings of over \$115,000 in interest and the mortgage will be paid off completely almost 12 years sooner.

Another attractive feature of this program is that home equity will be built at a much faster rate, thus increasing the homeowner's net worth.

It should be noted that this concept works on VA, FHA and Conventional mortgages, as well as car, boat and other installment loans. Setting up a mortgage acceleration program is relatively easy once you know how.

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Letters

To the Editor:

Back in November, Boy Scout Troop 683, out of Willet Avenue School, Hicksville, found itself in a dilemma. We were due to re-charter in December and were told at the last minute that our sponsoring organization, who had sponsored us for over twenty years, was no longer interested in the Scouting program. I sent a letter of appeal to this paper hoping to find another group to sponsor us.

I am happy to report that civic community spirit and civic mindedness is very much alive and well in Hicksville! We received several concerned calls from civic, fraternal and religious organizations wanting information on sponsorship of our troop. A brother Scout Troop called saying that we were welcome to combine with them if we couldn't get a sponsor. To all those good people, the Scouts and Adult leaders of Troop 683 offer our deepest gratitude and sincerest thanks.

We would also like to thank The Knights of Columbus, Joseph Barry Council, Hicksville, who is our new sponsor! We are very proud to be able to carry on the high ideals of Scouting in your name.

Mike Speranza
A.S.M. Troop 683
Hicksville, New York

College Note

Robyn Price, of 19 Barry Drive, Westbury, has been named to the Dean's List for the 1st trimester at Rochester Institute of Technology. A 2nd year student in the College of Fine And Applied Arts, Robyn is studying Graphic Design.

Robyn is the daughter of Mr. and Mrs. Marvin Price, and a 1988 graduate of Hicksville High School.

LEGAL NOTICE SUPREME COURT COUNTY OF NASSAU

The Green Point Savings Bank, Plaintiff, against Patrick Portuese, et al, Defendant. Pursuant to a judgment of foreclosure and sale entered herein and dated October 20, 1989, I, the undersigned Referee will sell at public auction on the north front steps of the Nassau County Court House, 262 Old Country Road, Mineola, N.Y., on the 1st day of February, 1990, at 9:30 a.m., premises on the north side of Linden Avenue, 100.00 feet west of Broadway being a plot 70.70 feet by 187.15 feet by 78.16 feet by 60.00 feet by 3.05 feet by 60.00 feet by 11.14 feet by 67.15 feet and known as 2 Linden Avenue, Town of Oyster Bay, Bethpage, N.Y.

Approximate amount of lien \$135,727.98 plus interest and costs. Premises will be sold subject to provisions of filed judgment, index number 9086/89.

Charles Mehrman, Referee
Cullen & Dykman
Attorneys for Plaintiff
233 Seventh Street
Garden City, 11530

Dated: January 4, 1990
BN 3063
4X1/5, 12, 19, 26



Oyster Bay Town Councilman Thomas L. Clark, second from left, and Town Councilwoman Ann R. Ocker present citations to representatives of supporting organizations for the 6th Annual Holiday Concert. Accepting the documents are William Woelffe, third from left, assistant vice president of National Westminster Bank USA, and Dr. Warren Soare, Asst. Dean of the Student at Long Island University's C.W. Post campus. The concert, which was sponsored by the Cultural and Performing Arts Division (CAPA) of the Town's Department of Community and Youth Services, featured the Concert Pops of Long Island under the direction of conductor Dean Karahalis, center. Also on hand for the gala performance were Town Councilman Leonard B. Symons, left, and Town Receiver of Taxes Gary F. Mustello.

Andrea Pabon holds a lot of titles. She's an Air Force staff sergeant. A single mother. And, because she buys U.S. Savings Bonds, a Great American Investor. "With Savings Bonds, I'm really taking advantage of a smart, affordable investment," she says. What makes them so attractive? "It's not easy raising two kids on a sergeant's pay. Bonds are a safe way to invest in our future." Savings Bonds come in a variety of denominations, are free from state and local income tax, and you can buy them at work—like Andrea—or where you bank. Become the next Great American Investor. For more information, call us, or write U.S. Savings Bonds, Dept. 892-N, Washington, D.C. 20226.

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A public service of this publication



Oyster Bay Town Councilman Leonard B. Symons, kneeling left, and Town Clerk Carl L. Marcellino deliver some holiday cheer to residents of the Plainview Nursing Home in the form of poinsettias. The plants, which graced the stage of the Holiday Concert held at the Gilbert and Rose Tilles Center for the Performing Arts on the campus of C.W. Post College on Dec. 18, were given by the Town's Parks Department. Also on the reception committee was the home administrator Martha Sweet, standing right.

'Bump, Rob' In Hicksville

The Second Squad reports the details of a robbery in Hicksville at 3:50 a.m., December 28.

The victim, Dino Vlado, 22, from Hicksville, was driving his car on Meade Avenue when he was bumped from behind by a following car in front of 43 Meade Avenue. As he stopped and exited his car to check for any damage he was robbed of \$10 by the occupants of the car which ran into him. A blunt object was used in the robbery, possibly a gun or pipe.

Vlado was not hurt during the robbery and he described the two suspects as being black males in their early twenties, possibly armed. Their car, a silver colored Pontiac Grand Am, had been reported stolen on December 27 from the Third Pct. The second Squad is investigating.

Related Careers



Hicksville cousins Bob Chomicki, left, and Bill Blazo, right, recently completed preliminary instruction at LILCO's Lineman Training Academy in Hicksville. After successful completion of intensive 48-month on-the-job-training, both will become full-qualified LILCO Linemen First Class. Chomicki previously worked in LILCO's Gas Construction and Maintenance Dept. Blazo worked in Electric Production. Both are assigned to LILCO's Hicksville Operations Center during training.

College Notes

Two local residents were scheduled to complete their studies in December at SUNY Oswego. Glen V. Edale of Friendly Road in Hicksville, a business administration major, and Robert J. Cavosi of Island Street in Plainview, a marketing major, are candidates for Bachelor's Degrees.

A ceremony and reception in honor of December graduates was held December 10 on campus. The December Graduates will be formally recognized next may at the College's 129th annual commencement exercises. With a total enrollment of more than 8,500 students, SUNY Oswego is the second largest of the State University's 12 universities.



HAPPY BIRTHDAY

- | | | |
|---|---|---|
| <p>January 1
Mario Salvo
Donna Sheppard</p> <p>January 2
Jennifer Rapuano
Wendy Girnis
Peter Boyle
Evelyn Parisi
Anthony & Nicholas Descalzo
Maria Moffett</p> <p>January 4
Joanne Breitfeller
Lynne Cerullo
Isabel Malle</p> <p>January 5
Stephanie Anderson
Thomas D'Amelia
Charles M. Chayka
Tommy Findlay</p> <p>January 7
Kim Smith
Scott Kraemer</p> <p>January 8
Cathy Bennett
Vincent Edwards
Marie Lewis</p> <p>January 9
Richard Budinick
Timmy Moffett
Dori Breitfeller</p> <p>January 10
Kelley Hild
Cheryl Schaeffer</p> <p>January 11
Roslyn Schnipper
Donna Sheppard
Chris Murray</p> <p>January 12
Ann Trongone
Jeanine Clark</p> | <p>January 13
Kelly Lobmeier
Kenneth Uhlich</p> <p>January 14
Donald Rapuzzi</p> <p>January 15
Jimmy Boyle
Alice Spinella
Howard Hoffmann</p> <p>January 16
Sieglinde Smith
Richie Winter
Christopher Reilly</p> <p>January 17
Alice M. Ofenloch</p> <p>January 18
Benjamin Knight
Bryan Reilly
Athena Scheidet
Michael Malle
Mitchell Malle</p> <p>January 19
Todd Master
Jennifer Sullivan
Todd Master</p> | <p>January 20
Kimberly Waters
Diane Cohen
Kim D'Amelia
Hilda Findlay</p> <p>January 21
Steve Lobmeier
Robyn Sadowski
Steve Lobmeier
Steven Edwards
Bolly Angell</p> <p>January 22
Bob Hild
Linda Uhlich
Joseph Hild
Sandy Ross</p> <p>January 23
Lauren Snadecky</p> <p>January 25
Danny Thurmbuchler
Raymond D. Marshall
Gladys Ann Jones
Nicholas Fiore</p> <p>January 26
Margaret Harris
John A. Chepak</p> <p>January 28
Mary Hudson
Bobby Findlay
Walter Gaylor, Sr.
Mary Hudson</p> <p>January 29
Frances McCormack
Corinne Clark
Richard Heidiman</p> <p>January 30
Frankie Seier</p> <p>January 31
Suzanne M. Walsh
Kathleen L. Kennedy</p> |
|---|---|---|

We're Celebrating



HAPPY ANNIVERSARY

- | | |
|---|--|
| <p>January 2
David & Isabel Malle</p> <p>January 3
Mr. and Mrs. Anthony Greggo</p> <p>January 10
Frank & Lorraine Willard</p> <p>January 11
Julia & Nevin Watson</p> <p>January 12
Ralph & Ida Antonette</p> | <p>January 14
Mr. and Mrs. Mario Salvo</p> <p>January 24
Sandy & Burt Watson</p> <p>January 25
Kay & Rich Winter</p> <p>January 29
Mike & Claire Cerullo</p> <p>January 30
Ron & Marlene D'Amelia</p> |
|---|--|



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Garden City Jan. 10 - 7:30 p.m. Jan. 27 - 1:00 p.m.	Great Neck Jan. 17 7:30 p.m.	Syosset Feb. 12 7:30 p.m.
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248-1134

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Bereavement Group Begins

A Bereavement Group for Widows and Widowers who have lost a spouse within the past 18 months will begin in February for eight sessions. The sessions will be on Tuesdays at the Syosset office, 175 Jericho Turnpike. For a screening interview, please call Mrs. Fine at 364-8040. Mrs. Fine, a certified social worker will be leading this group.

An ongoing Support Group for Young, Single Adults is being sponsored by Jewish Community Services. The group meets on Wednesday evenings from 7:30 - 9 p.m. at 175 Jericho Turnpike and focuses on social skills, employment issues, family relationships and communication skills. Mrs. Michael, a certified social worker on the agency's professional staff, is leading this group. Please call her at 364-8040 for a required interview.

A Couples Group, focusing on communication and relationship issues in marriage as well as other concerns raised by the participants, is meeting Mondays, 7 - 8:30 p.m. at 175 Jericho Turnpike. Interested persons are asked to call Mrs. Neuman at 364-8040 for a required interview. Mrs. Neuman is a certified social worker.

A Group for Separated and Divorced Men and Women will begin in February at the Syosset office, 175 Jericho Turnpike. The group will meet on Tuesday evenings, 7 - 8:30 p.m. and will explore issues related to the special problems of single parenting, communicating with children, coping alone with child discipline, socializing, restoring self-confidence, dating, developing a network within the community and other relevant issues brought up by the participants. The group will be led by Mrs. Katz, a certified social worker on the Jewish Community Services staff. For a required interview, please call Mrs. Katz at 364-8040.

LEGAL NOTICE TO THE TAXPAYERS OF THE

SYOSSET FIRE DISTRICT
Notice is hereby given that a resolution was duly adopted by the Board of Fire Commissioners of the Syosset Fire District, Town of Oyster Bay, County of Nassau, State of New York, on the 11th day of December 1989, subject to a permissive referendum as provided for by Town Law.

An extract of the resolution is as follows:

THE SYOSSET FIRE DISTRICT SHALL SELL TWO (2) 1971 AMERICAN LAFRANCE 1250 GPM PUMPERS FOR ITS FAIR MARKET VALUE, SAID VALUE BEING LESS THAN TWENTY-FIVE THOUSAND (\$25,000.00) DOLLARS.

This resolution shall not take effect until thirty (30) days, unless in the meanwhile a permissive referendum as provided by Town Law is required to be held.

BY ORDER OF THE BOARD OF FIRE COMMISSIONERS SYOSSET FIRE DISTRICT
50 Cold Spring Road
Syosset, N.Y. 11791
Peter J. Morely, Secretary

1x1/5



Oyster Bay Town Councilman Leonard B. Symons, standing left, and Town Clerk Carl L. Marcellino deliver some holiday cheer to residents of the Woodbury Nursing Home in the form of poinsettias. The plants, which graced the stage of the Holiday Concert held at the Gilbert and Rose Tilles Center for the Performing Arts on the campus of C.W. Post College on Dec. 18, were given by the Towns Parks Department.

New In Your Neighborhood?

Still getting over the after-the-move blues? My Welcome Wagon Visit will cheer you up and help you get settled in faster. It's free to you, and there's no obligation.

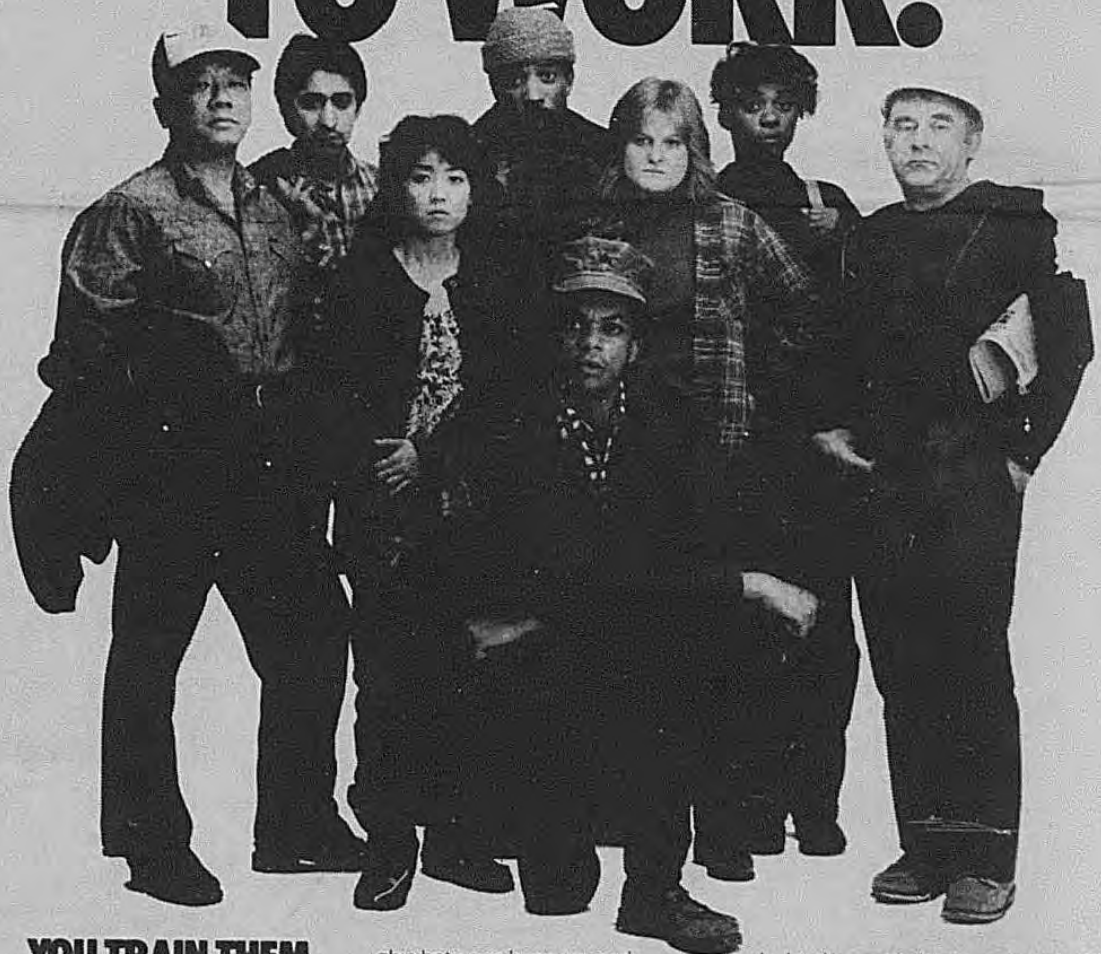
I'll bring useful gifts, helpful information and cards from local businesses redeemable for even more gifts.

Take a break from packing crates and call me

Call Pat
437-0577

Welcome Wagon

THEY WANT TO WORK.



YOU TRAIN THEM. WE'LL HELP PAY FOR IT.

Now there's a program that shares training costs when a business hires and trains the jobless. It is called The Job Training Partnership Act.

This program establishes a partner-

ship between business and government. It provides up to 50% of on-the-job training costs. And you may qualify for tax credits of up to 50% of the first year's salary.

The program is administered by local Private Industry Councils—organizations made up in the majority

by local business leaders who tailor it to meet specific local needs.

Put the Job Training Partnership Act to work now. Write:

National Alliance of Business

PO Box 7207, Washington, D.C. 20044

Knights Celebrate With Christmas Parties

By G.K. John McElwee

The Joseph J. Gorman Council Knights of Columbus of Syosset has celebrated this Christmas with two parties. The first was held for the children of Syosset. The children who attended were entertained by Tidly-Winks the magician who mystified all present with his many tricks and illusions.

Past Grand George Davis of Msgr. Delaney Council and his group of professional clowns were greeted with shouts of joy and enthusiasm at the humorous antics of the clowns and especially the wonderful skills of the clowns in making various forms of animal and bird life from rubber balloons. Everyone of the children received a souvenir of the event.

Santa, played by Brother Dan Cavanaugh arrived much to the delight of all the children and parents present, distributed gifts and led all in the singing of Christmas Carols. Plenty of goodies and good times were had by all.

Thank you are in order for Brother Rocco Campanale, the chairman.

The second celebration was held to honor the ladies of the Council. The ladies and their Knights spent the afternoon enjoying a delicious repast and in singing Christmas Carols. Santa, played by Brother Dan Cavanaugh, distributed gifts to the ladies. Brother Bob Depoto PGK mystified the guests with his amazing magic and card tricks. Our thanks go out to the committee members, Brothers, Ed Keenan Jr., Jerry Fonda PGK and Bob Depoto PGK.



Children at the Joseph J. Gorman Council K of C Childrens Christmas Party surround Santa Claus (Brother Dan Cavanaugh) and his trusty helpers.



Children being mistified by Tidly-Winks the Magician.



Children surround the clown troupe from Msgr. William Delaney Council K of C led by Past Grand Knight George Davis, center.



Ladies at the Joseph J. Gorman Council Ladies Christmas party surrounding Santa Claus (Brother Dan Cavanaugh).

THE OFFICE CAT



By Gabby Tabby

GOOD SAMARITAN award goes to Bethpage resident Kenneth Meyer. This young man heroically, and quietly, saved an 87 year old woman when he escorted her out of her burning home on Walter Avenue in Hicksville on Friday, December 22. After leading her to safety Kenneth went on to work without any fanfare. Now in the printing business he served as a volunteer fireman some years back. Looks like the training came in handy.....**BASEBALL** card collectors should mark Saturday, January 27, 2:30 p.m., on their calendars. The Hicksville Public Library is holding a Baseball Card Collecting Workshop where all aspects of the hobby will be discussed. The program is free.....**EVER** see a baby trout hatch?? Well now you can at the Cold Spring Harbor Fish Hatchery on Sunday, January 14, 2 p.m. sharp! A regular birthday celebration is planned with cake and all. The Hatchery is located on Route 25A, just west of the Nassau-Suffolk border. Call them at 692-6768 for further details.....**FIRST** Social Security monthly benefit check (in the amount of \$22.54) was paid out in January 1940, fifty years ago this month.....**ALSO** celebrating their fifty anniversary in 1990 is the Long Island Chapter of the American Diabetes Association. It is estimated that 11 million Americans have diabetes. This active group can be reached by phone at 752-1752.....**AMID** winter's snow and cold, plans are already underway to improve Jones Beach. About \$1,000,000 will be spent on construction, from \$100,000 to \$250,000 on electrical work, between \$50,000 and \$100,000 on plumbing.....**NASSAU** Red Cross is accepting blood donations Tuesdays and Thursdays 3 p.m. to 7:30 p.m., at the Chapter house, 264 Old Country Road in Mineola. For more information call 747-3500 and ask for Health Services.....**BEGINNING** July 1 all senior high school health courses will have to include instruction on the dangers of impaired or intoxicated driving.....**NEW LAW** will require all school buses manufactured on or after April 1, 1990 for use in New York State to be equipped with back-up warning beepers.....**THE CRIME REPORT** is published each week as a public service 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 into the Pancake House 100 Old Country Road, Hicksville, between Dec. 30 and 31. They stole a safe containing \$3000 and business papers.....**BURGLARS** broke into American Sound 487 Jericho Turnpike, Syosset on Dec. 30. They damaged the front door and stole stereos and floor speakers with a combined value of about \$1500.....**BURGLARS** broke into Howard Johnson's motel 120 Jericho Turnpike, Jericho between Dec. 29 and 30. Clothing and jewelry valued at about \$1700 was stolen.....**BURGLARS** broke into a residence at 37 E. John St., Hicksville on Dec. 29. They damaged a rear door and stole \$500 in currency.....**BURGLARS** broke into Young's Liquor 23 Jericho Turnpike, Jericho on Dec. 29. They damaged a door and stole \$2,078 in currency.....**BURGLARS** broke into a residence at 187 N. Service Rd., Jericho on Dec. 28. Damage to the front door was reported.....**BURGLARS** broke into a residence at 34 Berkley Lane, Syosset on Dec. 28. The loss was estimated at over \$30,000 and included two TV's, VCR, two rings and three watches.....**BURGLARS** broke into a house at 454 S. Marginal Rd. Jericho on Dec. 27. A rear window was damaged.....**BURGLARS** broke into a house at 46 Plainedge Drive, Bethpage on Dec. 25. They pried a rear door and stole \$20 and jewelry.....**BURGLARS** broke a rear window of a residence at 344 Kensington Lane, Bethpage on Dec. 22 and stole jewelry.....That's all the news for now....G.T.

AARP To Meet

Farmingdale Chapter #3967, American Association of Retired persons will meet on Wednesday, January 17, at 1:30 p.m. sharp, at the Veterans of Foreign Wars Hall, 635 Main Street, Farming-

dale.

An interesting program has been arranged. Guest speaker. Please remember to bring food for the hungry.

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AUTOWORD



By Peter D. du Pre

Bad weather driving tips

No matter how hard we try to avoid it, sooner or later we all get stuck driving under inclement weather conditions. Knowing what to do under which conditions can make the difference between arriving safely at your destination or ending up an accident statistic.

It only takes one skid or spinout to remind even the best drivers that they can benefit from learning what to do when Mother Nature is busy handing out her worst.

According to Jean Paul Luc, founder and operator of the Ford/Michelin Ice Driving School in Steamboat Springs, Colo., driving during marginal weather conditions can be safe if the driver is prepared and knows what to do.

"No matter what the conditions, smoothness is the key to safe driving," said Luc. "There are two absolute rules — adjust your speed to conditions and avoid rough use of the brakes."

Luc points out that the cold weather months often make people apprehensive about controlling their cars on snow and ice, but the months of February and March, when there often are freezes and sudden thaws are even more dangerous. A thin film of ice or water, he says, can easily lead to a loss of vehicle control.

"In the interest of safety," says Luc, "drivers cannot afford to be unprepared for sudden changes in road conditions."

Luc suggests that drivers drive defensively at all times and be ready for the sudden changes in weather that occur at this time of year.

"It's important to adjust your speed to the road conditions and it's wise to start out slowly. It can take from three to 10 times longer to stop on pavement made slick by rain, snow, sleet or ice than it does to stop on dry pavement," said Luc.

However, no matter how careful we are, sooner or later the car is going to get out of control. The trick here is to be driving at a slow enough speed so that you have plenty of time to regain control before you hit something or skid off the highway.

If the rear of the vehicle starts to slide around, Luc says, the driver should turn the steering wheel in the direction the rear of the vehicle is sliding, accelerating

smoothly to avoid wheel spin, and gradually bring the vehicle back on course.

If the front of the vehicle begins to slide, Luc suggests that the driver avoid the natural reaction of turning the wheel more.

"Instead," says Luc, "let up on the accelerator and decrease the angle of the turn until the skid is corrected."

The following are some tips for driving under specific weather conditions:

RAIN

Even a small sprinkling of rain can turn a smooth highway into a dangerous skating rink, particularly after a hot, dry summer that has allowed oil and grease buildup on the roadway's surface. Heavy rains, while they wash the oil and grease away, can cause the car to hydroplane — literally float on a thin surface of water, resulting in a lack of control.

Driving in rain requires good tire treads, slower speeds, easy steering motion and a feather foot on the brakes. It's also a good idea to make sure that your windows are clean and wipers operating in a streak-free manner. Being able to see clearly gives you more time to assess the roadway. Turn your lights on so that others can see you.

SNOW

Getting proper traction is the problem when driving on snow. Snow packs between the tire treads and even collects all around the tire, making steering control and movement difficult.

When starting out from a stop on snow, go easy on the gas. Spinning the tires will only melt the snow and turn it into ice, making it nearly impossible to get the car moving.

When driving during a snowstorm, the problem is compounded by a lack of clear visibility, particularly at night. Snow cover hides the edges of the roadway and builds up on wipers, windows, lights. If you must drive during a snowstorm, go slowly, turn your lights and wipers on and allow plenty of time to reach your destination.

Additionally, it's a good idea to keep the heater controls turned down. Lots of heat may feel good on the toes, but too much of a good thing can make you drowsy.

ICE/BLACK ICE

The problem with most icing conditions is that they are spotty, pop up suddenly and are impossible to see. Any time you are driving in an area where moisture has collected on the road surface and temperatures are low, you're driving under potential black-ice conditions. This is particularly true in late spring, when melting snow can suddenly refreeze when temperatures dip.

Drive slowly under these conditions, going easy on the gas and brakes and keeping steering motions smooth.

FOG

Considered by many experts to be the most dangerous weather condition of all. Most motorists fail to perceive fog as a real danger. And yet each year, hundreds die as a result of multicar pileups caused by dense fog and high speeds.

Any fog, even a sparse mist, should be treated with respect and caution. Visibility during fog conditions virtually can be nil, and drivers can easily get disoriented, finding it impossible to stay in their lane, on the road or to stop in time to avoid collision.

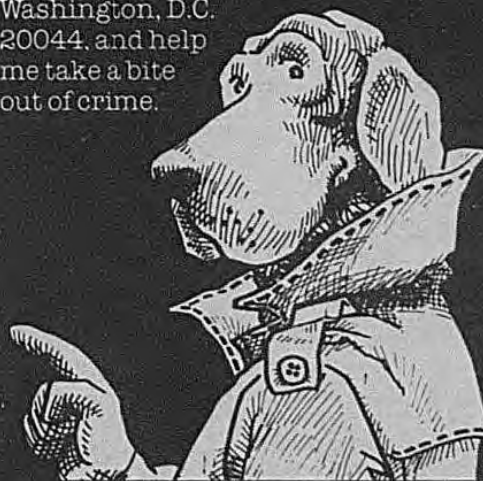
If you must drive during fog, go slowly and turn on your headlights so that others can see you. Keep the beams on low, though, since high beams will reflect back from the fog and actually hinder your visibility. In areas subject to fog, install a set of amber fog lamps for improved visibility.

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Fitness Forum

By Charles Britton

Some yearn to gain weight

Ellen M. has a problem that millions of Americans wished they could share: She has trouble gaining weight.

She wants to add 14 pounds to an underweight frame, and for her an effort that many would relish proves hard going.

"It's extremely difficult to gain that weight," she said. "I'm supposed to eat three balanced meals a day plus supplementary drinks twice a day, plus a carbohydrate snack at night and extra carbohydrates at dinner. But I can't eat that much."

Ellen M. is not the young woman's real name. Like many who suffer from the problem of being underweight, she is shy about discussing it. Almost all attention these days is focused on the opposite condition — the extra poundage that most Americans seem forever trying to shed — and so little data is available on those trying to move in the opposite direction.

But the problem is real enough to those faced with it.

"You feel out of place when you don't have a good appetite," Ellen M. said, "and your clothes don't fit right."

She believes that her health and appearance will benefit if she can attain normal weight, and she is working with a dietitian in her effort to achieve the goal.

Ellen M.'s experience sheds light on the larger problem of attaining proper weight, whether approached from the fat side or the lean.

"It's just as difficult to gain weight as it is to lose," said Jeanne Peters, a nutritionist and spokesperson for the California Dietetic Association. "There are a lot of people out there who are very frustrated."

The difficulty lies in the individual metabolism.

"If you want to gain weight, in theory you want to take in more calories than you give out," said Gretchen Newmark, a diet consultant. "In the same way, if you want to lose, you take in less. But in practice it doesn't always work out that way. In fact, I've had less success helping people gain weight than lose weight."

For Sanford O., another reluctant skinny person, adding to his 140-pound frame requires a constant battle.

"I would like to weigh 150," he said. "I have to eat like a pig to get to 145, four meals a day. A lot of people would think that's really great, but it's a lot of work. But I can easily go down to 135 or even lower. I'm certainly no hulking football player," he said, "and I guess I never will be."

Metabolism controls the rate at which a person converts food into muscle, bone and fat. Researchers increasingly believe that each individual has a preferred body weight that the system will strive to maintain by revving up or slowing down to compensate for changes in food intake.

A thin person may respond to a bigger diet not by putting on pounds but by producing more energy, perhaps in the form of heat. Many underweight people seem literally to burn off added calories.

On the other side of the scale, people who readily put on weight may lower their metabolism when they go on a reducing diet. Then, upon returning to a regular eating pattern, they gain weight even faster than they did before.

This cycle now has a name: Dieting-Induced Obesity. Apparently no one has yet tried the perverse idea putting skinny people on a reducing diet to induce the same effect.

Medical science regards obesity as a contributing factor to many diseases, but those on the skinny side of the scale seem more fortunate. While underweight can be caused by diseases and mental disorders, a skinny figure apparently poses no threat in and of itself.

Some research suggests that being decidedly thin improves life expectancy. Other studies show some danger in markedly reduced body weight, but this may apply only to extreme cases. On balance it appears that the thin have little to worry about.

"There are a lot of people running around at 70 percent normal body weight who are perfectly healthy," said Dr. David Heber, head of clinical nutrition at the University of California at Los Angeles medical school.

Many of those who seek professional help to gain weight are self-conscious about their thin figures and want to look more like other people.

"It's probably vanity," Sanford O. said of the motive behind his weight-gain program. "I've always been skinny, but I've always wanted to be bigger."

"In our culture, there's one stereotype for men and one for women," Newmark said. "Most people don't look like that. A lot of what people do to gain or lose weight is done for reasons I'm sorry to see. I think it would be great if all different sizes and shapes were considered beautiful."

Health can be a critical issue in some cases. Jennifer Jensen is a dietitian who specializes in treating people who have lost weight because of a serious disorder — often cancer or AIDS.

"A lot of people with these conditions feel very uncomfortable because they are very thin," she said. "I approach it from the quality of life standpoint."

"For AIDS, I want a person to gain 20 to 30 pounds right off the bat. But you have a lot going on. Both AIDS and cancer cause gastrointestinal problems, and there's a tumor necrosis factor which causes weight loss. It sort of eats up the calories."

For those of her weight-gain patients who don't face such tragic

situations, her advice can be simpler: "Don't let your family make you crazy by forcing you to eat," she said.

Many thin people exhibit anorexia — not to be confused with anorexia nervosa, a grave mental disorder in which the person afflicted, usually a young woman, believes herself to be excessively fat when actually she is emaciated. Plain anorexia merely means lack of appetite. This very common trait may be out of fashion in this era of gourmandise but is nothing to be ashamed of.

For those who want those extra calories, the additional food has to be fitted into modern theories of a good diet. The days have passed when the skinny person could be told to indulge in thick malts and creamy pastries.

Peters said that the weight-gainer should follow much the same recommendations that apply to the overall population: Fat intake should not exceed 30 percent of total calories, and saturated fat, largely found in animal products, is still to be minimized. Medicine now links a high fat intake to a number of widespread health problems, and saturated fat is believed to aggravate cholesterol in the bloodstream.



Fitness Forum

HEALTH WATCH

It's SAD season again

Winter's shorter days and gray skies trigger bouts of seasonal affective disorder (SAD) for millions of Americans. SAD sufferers are primarily women, who are prone to increased depression, weight gain, carbohydrate cravings and an increased need for sleep during this time of the year.



One in five Americans will have mild to severe symptoms associated with seasonal affective disorder this winter.

SOURCE: New Woman magazine

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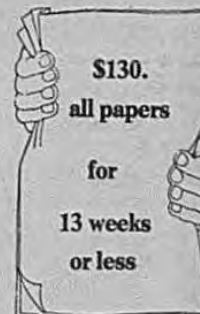
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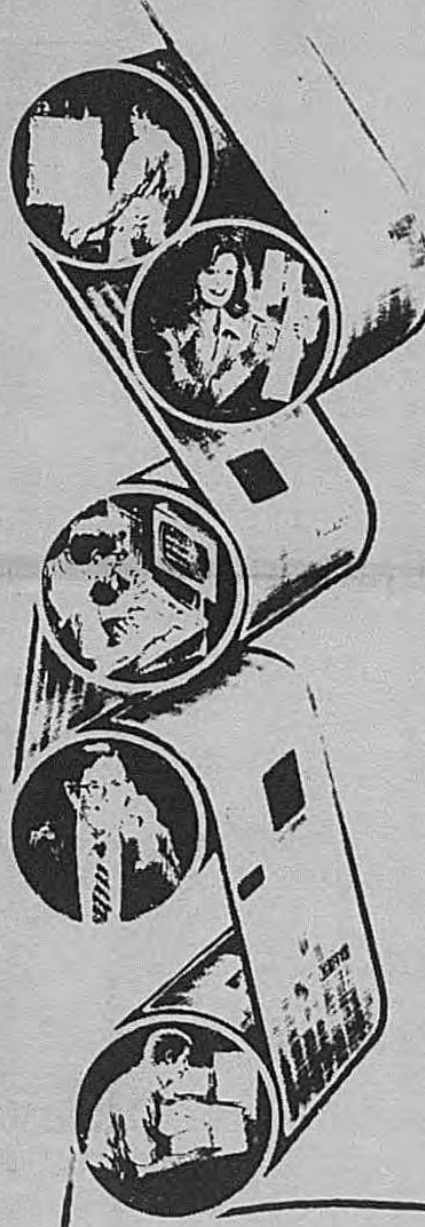
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By Dick Evers

Men and women who have led for many years in the veterans and child welfare programs of the Hicksville Charles Wagner Post of the American Legion celebrated with a holiday dinner at the Old Lighthouse Restaurant. Present for the party, under the leadership of Commander Arlene Howard, were many legionnaires and post auxiliary leaders who have contributed to Post 421's over 70 years of service to Hicksville.

Post 421 was named for Charles A. Wagner, a member of the American Expeditionary Force, who died in France of wounds in 1918. The post had its clubhouse on East Nicholai St. until the middle of the eighties, when the building was sold to the congregation of the Chinese Abundant Life Christian Church. Post 421 has its clubhouse today in the West Village Green Shopping Center, and its longtime activists continue the well-established programs which have distinguished the Hicksville American Legion.

Among the longstanding programs of Post 421 are: veterans' welfare and health protections; counseling and intercessory efforts for widows and children of veterans; patriotic and memorial observances; children and youth programs in the Hicksville schools involving: annual elementary school awards for excellence in American history study and good school citizenship; American Legion Oratorical Contests; the nationally-esteemed Boys and Girls State Programs each June; Eagle Scout Awards; participation in Hicksville Veterans Monument projects each June; Eagle Scout

projects; longtime leadership in the John F. Kennedy Memorial Flagpole maintenance and flag service program and many generous contributions to various Hicksville civic programs. The Satellite Program of services and counseling for Vietnam War veterans was created and conducted for many years by the Charles Wagner Post.

The Hicksville American Legion has an active membership recruitment program and welcomes all veterans who enjoy the comradery of those who have served America in the military and who would like ways to provide service to their community. Post 421 holds its meetings on the first and third Mondays of each month, at 8 p.m., in Legion Hall at 36 West Village Green, Hicksville.

.....
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!



Past Post and Past-Nassau County American Legion Commander, Dick Hochbreuckner, and his wife, Cynthia, who has served as Legion Auxiliary President on three levels - Post, Nassau County and District, are outstanding N.Y. State leaders.



John and Rose Cicilese. John is Post 421 Sergeant at Arms and has served with the Post Color Guard.



George and Mrs. Blochl enjoying the holiday. He is very active, currently a Vice Commander of the Hicksville American Legion.



Steve and Helen Wladyka and those bright smiles. She is a Past-President of the Charles Wagner Post Auxiliary and Steve has contributed energy and craftsman's skills to Legion needs, over many years.



Past Commander Wesley Tietjen and Past-American Legion Auxiliary President Ellen Tietjen are a loving couple.



Albert and Dorothy Cinnotti are an active Post 421 duo. Al is a Vice-Commander and Chairman of the Child Welfare Committee.



At the Post 421 Holiday Dinner, at the Old Lighthouse, are Past-Commander Thomas Nikitas and Ann Senluk, left, and Anne Evers, Dick Hochbreuckner, Post Past-Commander and Nassau County American Legion Past-Commander, joins the trio's Christmas spirit.



Flo Ruhe, President of the Legion Auxiliary, left, and Commander Arlene Howard, serving her second term, were bright lights at the American Legion Holiday Dinner.

(Photos by Dick Evers)

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CYO Sports St. Ignatius Loyola

By Barbara Lewis

"The Way to go is C.Y.O."

Our registration drive is underway for our 1990 season. Registration dates are as follows: January 21 & 28, 9 a.m.-1 p.m. February 11, 9 a.m.-1 p.m. March 11, 9 a.m.-1 p.m.

March is our late registration and a fee will be added, so get out early to register. All our registrations are held in the Old School Basement of St. Ignatius. St. Ignatius proudly announces....St. Ignatius C.Y.O. brings "Doyle Baseball to Hicksville".

Doyle Baseball Instructional Program is "recognized as the very best in the country." Instruction ranges from the T-ball

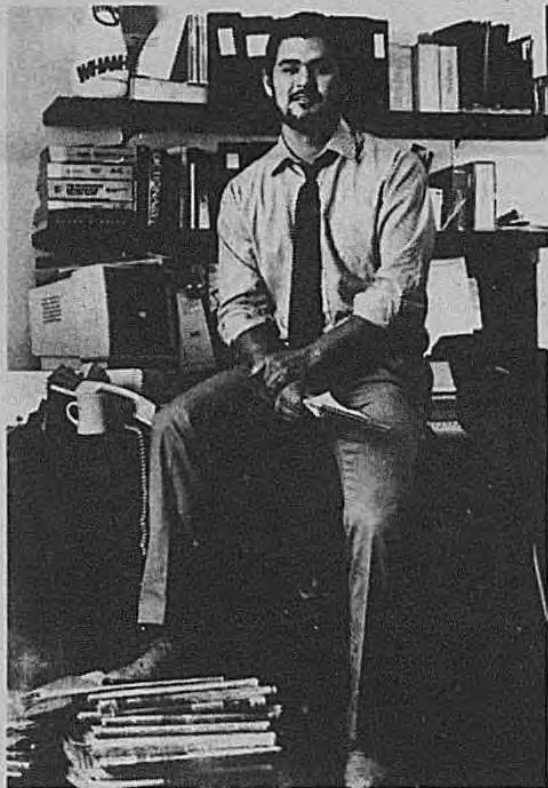
levels through the professional ranks. The goals of Doyle Baseball center around expanding youth participation in baseball through knowledge of the sport.

The program will provide you with ways to spot your weaknesses, correct them with the proper fundamentals and improve on already existing skills.

So Girls & Boys, join Doyle Baseball & C.Y.O. on Saturday, March 17 and Sunday, March 18. We have a limit on registration so respond quickly. For information and to register call Audrey Andrews, 933-0887 or Joan Famiglietti, 935-6369.

C.Y.O. Monthly Meeting, will be held on January 18 at 8 p.m. in the Old School Basement. All are welcome to attend.

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The Way To Go Is C.Y.O.

St. Ignatius Registration

January 21 & 28

February 11th

March 11th (late)

9 a.m. to 1 p.m.

Old School Basement

All Sports For One Fee

Baseball/Softball

Basketball/Cheerleading

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An opportunity is awaiting licensed N.Y. State professionals to distribute their calling cards, to thousands of readers each week for less than the price of having calling cards printed by the thousands.

Each week Litmor Publications Professional Guide publishes the calling cards of Professionals and providers of Professional Services in special listing pages. The cost is just \$10.50 per week on a 26 week agreement and brings your specialty and service to the attention of the public in a public service format.

If you qualify as a licensed professional call 931-0012 and let us begin listing you in our Professional Guide and Professional Services pages.



Eggs-citing news about cholesterol

By Margaret Peterson

Egg lovers, take heart ... the U.S. Department of Agriculture has revised its estimate of the cholesterol level in eggs.

According to the department's latest investigation, an average large egg contains 213 milligrams of cholesterol, down about 25 percent from the previous 274 milligrams.

This analysis was based on the common large egg, not the item now marketed in some cities as "low-cholesterol eggs." Until independent laboratory research confirms the "low-cholesterol" label, don't pay the extra money to buy the heavily advertised "new" egg.

The average large egg provides about 75 calories, or what you'll find in an ounce and a half of cooked light-meat chicken, and supplies good amounts of riboflavin, vitamins A and B-12, phosphorus, folic acid, pantothenic acid and iron, and fair levels of zinc and vitamins B-6 and E.

The white is virtually fat-free and contains more than half of the egg's protein. The yolk holds nearly all of the egg's fat — the equivalent of a teaspoon of fat that is mostly unsaturated — and all of the egg's cholesterol.

A healthy, normal body needs cholesterol for proper function but too much of this substance in the blood increases the chances of suffering heart and blood vessel disease. Studies show the blood level of cholesterol is a product of the complex interplay between heredity and lifestyle patterns such as diet and exercise.

Cholesterol-rich foods are not the only nutrition-related factor that can increase blood cholesterol. Overuse of saturated fats is by far the greatest dietary danger. The overall quality of food habits, including the amounts of soluble fiber and unsaturated fats consumed, also will affect blood cholesterol.

The American Heart Association believes a prudent diet for a healthy adult can include some cholesterol-rich foods and still minimize the risks for cardiovascular disease. In view of the current data, the AHA has revised its guidelines for egg consumption on a heart-healthy diet and now suggests a maximum of four whole eggs or egg yolks per week instead of the previous limit of three.

A heart-healthy diet will contain all nutritious foods, including eggs, in moderation. For those in good health, no foods are forbidden; prudence is the rule, not abstinence.

EGG-LEMON SOUP WITH SPINACH

- 1 tablespoon olive oil
- 2 cups finely chopped onions
- 1 large clove garlic, minced
- 2 medium carrots, finely chopped
- ½ teaspoon dried dill weed
- 5 cups vegetable stock or water
- 3 eggs or equivalent of low-cholesterol egg substitute
- 4 tablespoons fresh lemon juice
- 1 cup cooked brown rice
- 1½ cups stemmed and chopped fresh spinach
- ½ cup cooked garbanzo beans
- Freshly ground black pepper and salt to taste

Yields 6 servings. Per serving (whole eggs, no salt added): 153 calories, 20 grams carbohydrate, 7 grams protein, 5 grams fat, 30 percent calories from fat, 104 milligrams cholesterol, 55 milligrams sodium.

In large pot, heat oil; sauté onions and garlic until onions are translucent. Add carrots, dill weed, and 4 cups of stock or water; cover and bring to boil. Reduce heat; simmer until carrots are tender, about 10 minutes. Meanwhile, whisk together eggs, lemon juice, and remaining 1 cup of liquid. Remove pot from heat; whisk in egg mixture. Reheat gently, stirring continuously, until egg mixture thickens. Do not boil or soup will curdle. Stir in rice, spinach and garbanzo beans; season to taste with pepper and salt. When soup is hot, serve at once (spinach still should be bright green).

Adapted from "New Recipes from Moosewood Restaurant" by The Moosewood Collective.

ARTICHOKE FRITTATA

- 2 eggs
- 3 egg whites
- 1 (15-ounce) can artichoke hearts, drained and cut into quarters
- ¾ cup grated part-skim cheddar cheese

Yields 8 servings. Per serving: 82 calories, 5 grams carbohydrate, 7 grams protein, 4 grams fat, 44 percent calories from fat, 60 milligrams cholesterol, 129 milligrams sodium.

In medium bowl, lightly beat eggs and egg whites. Stir in artichokes and cheese. Pour into 9-inch quiche or pie plate that has been lightly coated with non-stick cooking spray. Bake at 350 F 45 to 55 minutes, or until eggs are set and cheese is melted. Cut into equal-size wedges.

New Accounting Firm

Paula A. Iacovissi has announced that she and Louise E. Gregg have formed the accounting firm of Gregg & Iacovissi. Ms. Iacovissi was previously employed by Price Waterhouse as a manager in the audit department. She had been associated with that firm for eight years.

Ms. Iacovissi was graduated cum laude with a bachelor of science degree from City University of New York-Queens College in 1981. She is a Certified Public Accountant in the State of New York and is a member of the American Institute of Certified Public Accountants and the New York State Society of Certified Public Accountants.

Gregg & Iacovissi provides accounting, audit and tax related services to individuals and businesses located on Long Island and in the metropolitan area.

Ms. Iacovissi lives in Hicksville with her husband Carlo and their daughters Daniela and Cristina.

Smashed Windshield To Pay For Slurs

The Second Squad reports the details of a bias incident in Hicksville at 12:01 a.m., December 29.

Sheldon Kronowitz, 35, of 6 David Avenue, Hicksville, was walking his dog at Miller Road and David Avenue, when a red car drove up and the occupants, three ski-masked males, wearing leather jackets shouted ethnic slurs at him. They then exited their car and threw rocks at Kronowitz, who managed to pick up one of the rocks, which he threw at the car, breaking the windshield. The suspects then drove off. Kronowitz was not hurt during the incident and he called the police after arriving home.

The Second Squad is investigating and the Police Department's Coordinator for bias related incidents, Inspector Ronald Olsen, has been notified and will also be investigating.

ORT Seeks New Members

ORT is scouting for members. The recently formed Meadowbrook Day Chapter of Women's American ORT, Community Room, 3099 Morgan Drive, Forest City, Wantagh, is having a membership drive. The worldwide ORT Program has provided the tools for learning to the needy throughout the world and has done so for over a century. No matter how busy or committed you are, your affiliation with ORT is important and vital. This Chapter is a group of dynamic and dedicated women looking for you....New Membership Teas.... Call Membership Chairperson - 785-8732.

Half the price of a postage stamp. That is all this newspaper cost you per week delivered to you by mail.



Rich get richer as poor donate

By Bobbi Ignelzi

A recent independent Gallup survey supports the idea that money is not the measure of a man's worth. It seems Americans who earn less give more of their time and money to charity than do those of affluent means.

Almost half of the total contributions surveyed came from households with incomes of less than \$30,000. Specifically, contributing households with incomes below \$10,000 donated about 2.8 percent of their income to charity. Those households in the \$10,000 to \$30,000 range contributed about 2.5 percent. The stingiest givers? The \$50,000 to \$75,000 earners coughed up just about 1.5 percent. The \$100,000-and-over crowd contributed about 2.1 percent. The survey of 2,775 adults also revealed that single city-dwellers who live in the South tend to be tightwads.

When it comes to volunteering time, those who are married with three or more children and describe themselves as religious gave 2.7 hours a week, compared with 2.5 hours for families with fewer children.

MOONLIGHT MADNESS

Employees who moonlight on that second job to earn extra bucks are often perceived as traitors by the people they work for. The companies fear that the double duty will mean high absenteeism and poor job performance.

These fears are largely unfounded, however, and moonlighting can yield surprising health benefits, according to a management study in *Personnel Journal*. The study reviewed the job performance of 1,890 nurses, firefighters and factory workers, 20 percent of whom moonlighted. The study found that moonlighters' job performance did not suffer. In addition, moonlighters had higher rates of self-esteem, suffered less from anxiety, and were more practical and emotionally stable.

A REAL CORKER

Cork, an age-old, natural product, should be experiencing a renaissance because of recent concerns about the quality of indoor air, the Cork Institute of America reported.

Because cork is non-toxic, environmentalists are pushing for its use rather than asbestos or fibrous

THE ALERT CONSUMER



glass for insulation. Cork is the only low-temperature insulation that has proved itself under actual working conditions for more than 60 years. Cork floor, ceiling and wall tiles are not only attractive but also are fire-retardant and moisture-resistant. Wrapped around pipes, cork insulates against heat and cold, and also helps absorb sound.

GOOD BET FOR VETS

Earlier this year, the newly cre-

ated Department of Veterans Affairs assumed all of the responsibilities of the Veterans Administration. In one of its first acts, the new office prepared a new handbook with up-to-date descriptions of the wide range of benefits available to veterans and their dependents.

This 1989 version of "Federal Benefits for Veterans and Dependents," describes eligibility requirements, the timetable for benefits and where to apply.

The handbook also features information on education and training benefits, VA loans for home-buying vets, disability benefits, insurance, health care, what to do about Agent Orange exposure, death benefits and survivors benefits. In addition, the booklet lists all VA facilities where veterans should go for assistance, including VA hospitals, nursing homes, outpatient clinics, Vietnam-era veterans counseling centers and treatment clinics for alcohol and drug dependence.

To receive the handbook, send a check for \$7.95 payable to Federal Reprints to Federal Reprints, P.O. Box 70268, Washington, DC 20024.

TELEPHONE TAG

It seems to be getting harder to reach out and touch someone. Only 17 percent of nearly 900 personnel officers in a survey said that when placing outside business telephone calls they normally reach their party on the first attempt. Only 26 percent get through the second time around.

Frustrated at having to play telephone tag, more than half the surveyed executives are using first-class and overnight mail and fax. A minority are turning to electronic mail and same-day courier service, says *Across the Board* magazine.

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.

DO YOU HAVE A SERVICE to advertise? Our Service Directory is sure to bring results. Call 931-0012 294-8900 or 746-0240 for rates and information.



Storytelling Contest At Bethpage Library

Calling all fourth and fifth graders - become storytellers! Have fun, entertain your friends, and win prizes too! Join the Nassau County Storytelling Contest at the Bethpage Public Library or at your school!

All you have to do is learn a folk or fairytale to share with your family and friends. Your school and public librarians will help you select stories and special after-school coaching sessions will be held during January, February, and March at the Bethpage Public Library. Sign up now for January coaching sessions - and choose either Tuesday, January 16, Wednesday, January 17, or Thursday, January 18, from 4 - 6 p.m. There will be guest storytelling demonstrations, dramatic games, great listening and participation fun, and individual hints and pointers for all. Join us and have a whopping good time!

Each contestant on the school

level will win a Certificate of participation and a Full Meal (burger, fries, soft drink) coupon, courtesy of the McDonald's Corporation, 805 South Broadway, Hicksville. School run-offs will be held during the week of April 2, 1990.

Prizes for school winners will include a \$50 U.S. EE Savings Bond from Citibank, 112 Old Country Road, Plainview. The Grand Finale and judging will be held at the Bethpage Public Library on Saturday, April 28, 1990, at 2 p.m. At this time, the Citibank checks will be presented and the all-district winners will also receive trophies. Families and friends of the school winners are invited to the Grand Finale, and refreshments will be served.

All fourth and fifth graders residing in or attending school in District No. 21 may enter the contest. You can sign up now with your school or public children's librarian. For information call 931-3907.

Baseball Card Collecting

On Saturday, January 13, the Bethpage Public Library will present a **Baseball Card Collecting Workshop** by Paul Antico, collector and national dealer.

Here's your chance to learn all about a hobby to enjoy for years to come. Specialist Paul Antico will discuss the value of your baseball cards, and will present tips on what to collect, how to preserve your cards, how to save money, and have lots of fun. The program also includes a slide show and question and answer period.

The program will begin at 2 p.m., and all youngsters age 7 and up, who reside in District No. 21, are invited to attend. Parents are also invited. Registration is now being taken in the Children's Room of the Bethpage Public Library. For further information, please call 931-3907.

Social Security Then & Now

It was January 1940. It was a time when a chip was a piece of wood, when hardware was something found in a hardware store, and software wasn't even a word.

Times were tough. America was just starting to come out of the Great Depression and Europe was at war. Two out of three elderly Americans did not have sufficient income to meet basic needs. They were dependent on the charity of their children or their communities for food, clothes and housing. Nearly every county had a poor farm.

Yet fifty years ago this month was the beginning of a quiet revolution in American life. The first Social Security monthly benefit check, in the amount of \$22.54, was paid to Ida May Fuller. Today over 95 percent of persons reaching age 65 are eligible for Social Security benefits, and only one in seven of the elderly have income at or below the poverty level.

This change has occurred in large part because Social Security provides a package of protection for America's workers and their families. In addition to retirement benefits, workers earn disability and survivors insurance protection over their working lifetimes. Today the Social Security Administration pays 39 million people monthly Social Security benefits. The majority of these people rely upon Social Security for over 50 percent of their income.

To have a better understanding of what Social Security means for you, you can request a free Personalized Earnings and Benefit Estimate Statement (PEBES). The PEBES lists your Social Security earnings history including a yearly breakdown from 1951 on and the amount of Social Security taxes paid on those earnings. This financial planning tool also gives you an estimate of your future Social Security retirement benefits, plus disability and survivor benefits should you become disabled or die this year.

To get your free PEBES from the Social Security Administration, simply complete form SSA-7004PC, Request for Earnings and Benefit Estimate Statement. You can get this form by writing to the Consumer Information Center, Dept. 55, Pueblo, Colorado 81009.

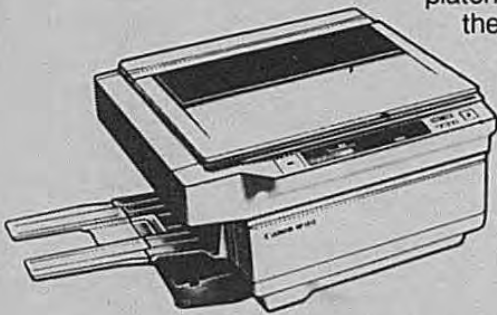
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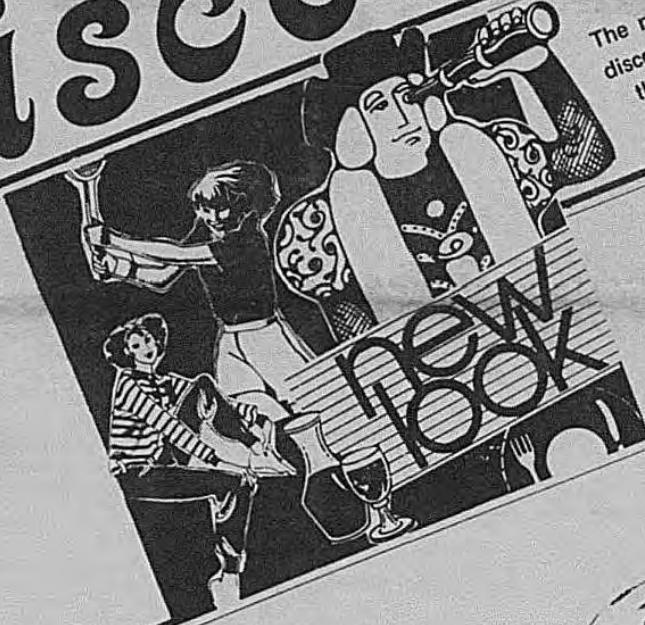
If you want to be published and be part of an issue of Discovery, you may submit your article to: Litmor Publications, 81 East Barclay Street, Hicksville, N.Y. 11801.

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Discovery! Magazine

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discover new writers, new ideas
through Input and special
family features.

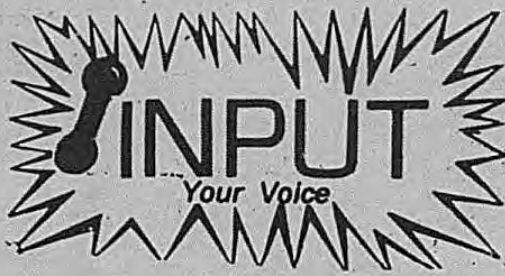


Friday, January 4, 1991

Blood From A Stone



SEE PAGE 3



THE QUESTION OF THE WEEK

The failure of Communism in Russia is generally given as the most important story of 1990. Do you agree?



College Scholarships Only According To Ability

Most callers to Input believe that colleges should not consider race when awarding scholarships. In answer to this question last week: "Do you think that colleges should consider race when awarding scholarships?" Here are some of the answers:

NO CONSIDERATION

There should be no consideration at all of race or any other factor other than how well the student qualifies for the college in awarding scholarships. The best colleges in my judgment are the ones that do not ask that question or obtain photos to use in determining scholarships. The number of minorities in college will adjust by themselves if all colleges use a non-discriminatory basis and the laws on the books are applied. **K.T.**

MERIT ONLY

I understand that President Bush was upset with the Dept. of Education for giving a ruling at first against colleges that did try to fill quotas by granting minority scholarships. I was sorry to see him put pressure against this ruling. The fact is that any system other than merit will not work. Colleges that use a quota system will not be the better for it, nor will the students. Merit is the system this country is built on. Scholarships should be given to those best qualified. **H.F.**

WRONG DIRECTION

It is a shame that the people who have such good plans in mind ruin them by asking the Federal Government to overlook quota systems. Quotas are bad when they work against minorities and they are also bad when they supposedly work for them. The result is that we have an artificial system for minorities and they are not being educated for the real world. There should be no quotas. **N.F.**

AFFIRMATIVE ACTION

Affirmative action in awarding scholarships at the college level will have bad long term results. Students should be given help according to need and ability. There should be no other way and indeed there is no other legal way of awarding scholarships. **D.B.**

NO DISCRIMINATION

I believe that all scholarships should be given on the basis of ability and need and that it should be on a non-discriminatory basis. **J.L.**

ABSOLUTELY NOT

I believe that the answer to the question should be absolutely not. This is another quota system. We are fast losing our educational standard that those who work at it get the benefits. Keep the incentive. It is the best stimulant and keeps the seats filled all the way to graduation and improves our quality of life. Stop lowering the standards. **A.G.**

AN OPPORTUNITY

Being able to attend college for those who decide to do so is an opportunity that is not to be denied. Even if a student succeeds in being admitted to the college of his or her choice he may not be able to afford to pay the tuition without any scholarship. The purpose of scholarships is to aid all students who are in financial need. I do not think race should be a factor in who deserves aid. There are many sources of help available if the students seek them. Being a college graduate should not be an impossible dream but an attainable goal. **C.P.**

BAD EFFECT

The first thought with a question like this is that no matter what I say, it becomes a matter of "damned if I do" and "damned if I don't!" In any case, I look at it as objectively as I can and my reply follows that philosophy. In order to do that, I think back to the times when immigrants and their families came into this country with the determination to do everything necessary to become an American Citizen in every sense of the words. One of these "must" items was that of acquiring an education including familiarity with the English language. It took lots of resolve on the part of the senior members of the family as well as the youngsters. I see much of this same resolve in today's immigrants but particularly with the Chinese, Japanese, and other Far Eastern peoples. I don't find it generally among the Latin people or other dark-skinned people who seem to think that because of the color of their complexion special concessions must be made as for example, public notices in both English and Spanish. I believe it would be a grave mistake if colleges would consider race when awarding scholarships removing from the students involved the need to become one of the Americans with whom they would live, work and play. I believe that the concessions we presently allow in grammar and speech is a highly visible evidence of a trend which, by itself, causes a general let-down in the maintenance of high scholarly levels in many other directions. Were scholarships to be considered giving arbitrary weight to race, it would inevitably lower the demands on other students not so favored bringing the entire student population down to a more mediocre level which certainly would not benefit anyone. **P.G.S.**

OTHER ISSUES

Still burning. No advertiser should be allowed by the government to tie up a phone with a tape. I pay the N.Y. Telephone Company for my use. The advertiser profits by me paying my phone bills. I am a senior citizen and when I hang up the phone with a tape recording I do this for a reason. Suppose I need a doctor will I have to wait until the tape is ended? This is unfair to all people. I sometimes get calls at 9:30 p.m. at night, when I'm ready to go to bed. Hanging up I thought would end the call but it doesn't. I just found out that the call goes on until the end. **L.C.**

Editor's Note: The question on whether Christmas decorations should be displayed on public property brought more calls than could be recorded here last week. The totals showed that callers favored the use of some religious and Chanukah symbols on public property by a margin of approximately 60%.

Robert L. Morgan

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

Discovery!

Blood From A Stone

By Timothy C. Shea

Things don't come to me easy, I guess. Just like my name. They call me Kerri. But that's not how it started out. My real name is Kathleen Erin. My mother went to the trouble of taking parts of both names to come up with Kerri.

So I suppose I shouldn't have been too surprised about that ring I wanted.

I saw it for the first time when I walked downtown with one of my friends from school. It was sitting in the children's section of a jeweler's window. It was the most beautiful thing I ever saw. Just the right thing for an 11-year old girl.

"Oh, Jeannie," I said. "I'd give anything to have that ring. It's gorgeous. And it has a topaz, my birthstone."

"But it's \$75 dollars," Jeannie said. She knew that was a lot of money for my family. Daddy was only a clerk in the local mill.

But I was determined. I walked into the store and asked the jeweler if I could try it on. He looked at me strangely, seeing I had no grown-up with me. But he let me try it.

"Jeannie," I shrieked, "it fits, it fits." Jeannie hugged me. "Oh, good," she said.

Then I told the jeweler I'd be back later with my mother to buy it. That really wasn't the truth -- not the whole truth, anyway. I knew my mother couldn't afford it.

But I made up my mind that somehow, I was going to get that money.

When I got home, I wanted to talk to someone about the ring before I spoke to my mother. There was my brother, Eddie, but I couldn't talk to him. Eddie was 13, he'd make fun of me, as he always did. Tell me I was crazy trying to get something that expensive. That I was putting on airs. It wasn't the way a brother should be, but that's the way he was. Never a friend.

I didn't know what to do. I picked up a magazine and started to thumb through it without thinking of what I was doing. Suddenly I noticed a headline in an ad: "Earn pin money selling tulip bulbs. Make \$15 a week working after school."

Wow, that was just what I was looking for. In just five weeks I'd have enough to get the ring. I could feel my heart pumping. It seemed to be pumping courage into me. I ran into the kitchen to my mother.

"Mommy," I said, "I just saw the neatest ring in the world down in the jeweler's in town. It's my birthstone and it fits me. It's \$75 and I just found out how I can make money to buy it."

I crowded my words in fast so my mother couldn't turn me down. But she was appalled anyway.

"Going around the neighborhood by yourself selling tulips? And after school with darkness coming on -- you, an 11-year-old girl. Oh, no. I'll have none of that."

"But, Mommy," I pleaded, "I can be working two hours before it gets dark. Please, Mommy, please."

My mother didn't know what to say. She liked the idea I was willing to work to pay for the ring myself; but she thought I might run into the wrong person out there by myself shook her. After a long pause she said, "Well, we'll see what your father has to say when he comes home."

That sounded great. I could always get my way with Daddy. When he came home my mother told him the whole story. I cut in with cute remarks to sweeten the picture. Sure enough, he said O.K.

"But, Kerri," he said, "You be sure to start home each evening just as soon as it starts to get dark." In the middle of putting a big, juicy kiss on his cheek, I told him I would -- absolutely.

This encouraged me. I immediately went down to the jeweler and told him it wouldn't be long until I'd be back with my mother to buy the ring, so be sure not to sell it to anyone else. He was surprised at my interest, laughed, and said he'd hold it for a few weeks.

I wrote away for the tulips. In about a week, I received my first bag of 500 bulbs, with a kit telling me how best to sell them, what my sales commission -- those were two words I learned -- would be, and everything else I needed to know. If I sold them all, I would make \$15 for myself. I felt so grown up.

But my brother, as usual, laughed at me. He called me the village peddler. Said I'd never sell enough bulbs to fill a glass. He got me ripping mad. Apart from getting the ring, I made up my mind to make the \$75 just to prove he was wrong. He was obnoxious.

But I decided to put him out of my mind. The very next day I went out after school with my tulip bulbs. I sold enough to make three dollars in commissions. I was delirious. The rest of the week was surprisingly good, too. By Saturday afternoon, I had made \$14 for myself.

There was no holding me. But the following week wasn't as rosy -- or tulippy. Monday and Tuesday, I made nothing. Wednesday was raining hard when I got home, and my mother wasn't there. She had



gone to the airport to meet my aunt, who was going to visit us for a few days.

I knew if my mother had been home, she would never have let me go out. But the bad luck I had so far this week made me more determined than ever to sell the bulbs, so I could make up for the bad days. Bundled in rain hat, raincoat and boots, off I went. Maybe the neighbors felt sorry for me. Anyway, I had a good day. Made four dollars. Once again my spirits soared, even though I got soaked to the skin. Opening my coat to make change, and everything, didn't help.

Lucky for me, when I got home my mother wasn't back from the airport. She'd have killed me for getting half drowned.

As usual, Eddie didn't help a bit. "Look at you," he said, "soaking wet. You sap. I told you not to go out in that teeming rain: The village peddler," he said sarcastically. "Now they'll call you the village idiot."

He was so mean I felt like crying. But I wouldn't give in to him. I rushed my clothes off and took a hot bath. Then I put on warm, fresh clothes and cuddled up in a chair near the radiator to doublecheck what I made for the day. Yup, four dollars.

My mother returned shortly with Aunt Margaret. I liked my aunt a lot. We hugged and kissed. Soon Papa came home, and in a little while we sat down to supper. The meal was nice -- my favorite, Hungarian goulash -- and everyone was happy at having Aunt Margaret with us. Thank goodness my mother suspected nothing.

But when I went to bed about ten o'clock, I began to feel a little woozy. Chills, and all that stuff.

But that wasn't the worst of it. When I woke up the next morning, I felt really awful. I had a sore throat and sniffles. And I felt as though I weighed a ton. I tried to get out of bed and nearly fell. I was so weak.

When I was late getting down to breakfast, mother came to my room to see what was the matter. And I had to tell her the whole story. She was furious. The only thing that kept her from really hollering at me was Aunt Margaret's being in the house.

"You should be ashamed of yourself" mother said. "I turn my back for a few hours and you're out the door in that awful rain."

I slipped a little further under the bed covers and said nothing. But not wanting to get too involved at the time, mother went back downstairs.

Then came the worst part of all. Eddie came in. "Well, I hope you're satisfied," he said. "As though Mom hasn't got enough on her hands with Aunt Margaret visiting -- in addition to us, you got to pull this stunt: You and those old tulip bulbs."

Between being sick, getting bawled out by my mother and now Eddie, I had more than I could take. I cried. And cried. "Now I'll never be able to sell enough bulbs in time to get my ring," I sobbed. "The jeweler won't hold it for me long enough."

That's when Eddie surprised me. He got upset when he saw he made me cry. "Take it easy, take it easy, don't cry," he said. After some minutes, he finally calmed me down. Then he left for school.

I got worse during the day, so my mother got the doctor. He was no encouragement. Told me I had a 102° fever and a good chance of getting the flu which was going around. He was so right. I got sicker and sicker. And the flu. I didn't get out of bed for eight days. All the while more batches of tulip bulbs kept coming from the garden supply house.

The only nice part was that Eddie kept surprising me. He sat with me for a while every day and was so thoughtful.

Finally, on the ninth day, the doctor said I could get up and walk a bit around the house. It was good to be able to move about and then sit down to look out the window and see the autumn leaves in full color.

Eddie came home after school, and, as usual, came in to see me. He kissed me, and then gave me a pretty, velvet box which he held in his hand.

"What's this," I said.

"Open it," he said, embarrassed. I did.

"Oh," I screamed. "It's my ring. Eddie, Eddie, you doll. How did you do this?"

"Well," he said awkwardly, "I saw how much you really wanted the ring. So, ya' know -- I got hold of Joey Gulden.

"You know that old bike I got in the garage. The one Pop's always telling me to get rid of?" Eddie continued, "Well, I told Joey if he helped me to sell the tulips, I'd give him the bike. We needed two guys to sell the bulbs, 'cause time was running out at the jeweler's. Joey went for the idea, so that was that."

Then Eddie looked at me earnestly. "You really love that ring, don't you," Eddie said.

"Yes," I said. "But I love you more."

ABOUT THE AUTHOR

Mr. Shea has resided in Oyster Bay for the past 33 years. This is his second contribution to *Discovery*. He is retired as a public relations man and is still active as a consultant in that field.

DINING GUIDE

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READER RATINGS



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

One thing nice about 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

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FINE FISH

Last week we went to an authentic Portuguese Restaurant named Estoril Granada. It is located on Mineola Blvd. in Mineola. The fish dishes there are simply wonderful and so many of them offer sauces that are not found anywhere else.

We had a party of four there on Thursday and all of them said that they want to come back again.

The service and the decor make it a nice place to go. I'm sure that each of your readers would want to try it also. H.W.

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 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)



GOOD LUNCH

Our party of four met at the Orchid Restaurant for lunch last week and thoroughly enjoyed it. We thought the ambience was delightful and the food was great.

The cuisine is Szechuan, Hunan and Cantonese. One word of warning: if you order a dish that has an asterisk, it means that the sauce is hot—so if you wish something milder, please tell the waiter.

Incidentally, the service was most attentive. We were so impressed with our luncheon that we started thinking about our holiday office party and thought it might be a great choice and we would book early. M.M.

Q. Three different groups at the office wish to give me a baby shower. Should I have one or two before the baby is born and the third one after the birth?

A. One shower is better. Can't you make all three groups band together for one? It would even make more sense to hold it after the baby is born, while you are on maternity leave. Then you could give your office friends a quick look at the real thing—the baby—who could be brought by a relative to make a 10-minute appearance at the shower.

If you have a profusion of baby showers in the office, it could cause confusion and waste company time—which you probably don't wish to do. It's preferable, too, if the shower is held off the office premises, because it's not exactly a business-oriented event.

Q. We're going to have a piece of silver engraved for our friends' baby. What kind of monogram would be have—John Andrew McNally III?

A. JAMcNIII. It's a mouthful, but there it is.

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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DINING GUIDE

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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 is Floral Park is No. 1. Y.T.

Q. How can I be sure what fork to use when dining out?

A. Your dinner fork is the outside one next to your napkin on the left side. Your salad or dessert fork is placed just left of the plate.

Q. This past summer while traveling abroad I noticed that many foreigners have strange ways of summing waiters. They sometimes clap their hands or whistle! Don't you think this is rude?

A. Not at all, this is a case of different customs in different places. You can see why travel is "broadening".

DINING GUIDE

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Each week Litmor Newspapers presents a select dining guide called Reader Ratings to its readers. The guide presents the messages of outstanding restaurants in this area and it also is a forum for readers to tell other readers about why they like certain restaurants.

Reader Ratings, although it is read by up to 100,000 readers is an inexpensive way to meet the public and have the public meet you. Throughout many years, Reader Ratings has helped build loyal followings for some of the best restaurants in the area.

If your restaurant qualifies as a leader in the area we want to talk to you about being included in our guide. The cost is nominal and the results can be great.

Call 931-0012 for details

RESTAURANT GUIDE

PAGE 7A Friday, January 4, 1991 READER RATINGS


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

MING garden

MING garden

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READER RATINGS

Q. We're having a christening party for our first baby. Someone said we should have a "christening cake." What's that?
 A. Ask a specialty baker to make one for you — a white cake with white icing — perhaps with your baby's initials and birthdate contained in the icing design. Traditionally, the mother and father cut the first piece and share it, as they did with their wedding cake. A newborn obviously can't share in the christening cake, but if your baby is several months old, you should give him or her a taste of the first piece! After all, it's his first party.

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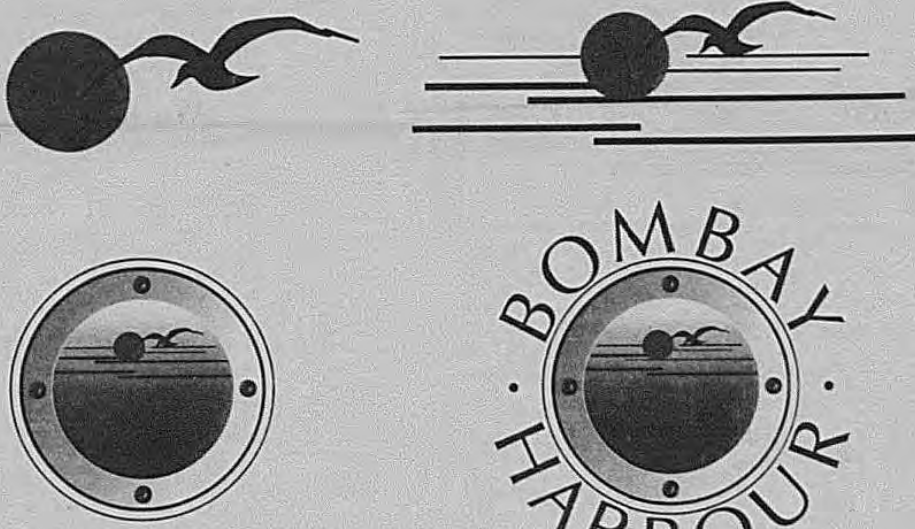
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READER RATINGS

There is a truly great restaurant in Great Neck called Ristorante Giulia at 570 Middle Neck Road. We dined there Friday night and it was absolutely superb.

We started off with their antipasta which is on display as you enter the dining room. Sliced salamis, milky mozzarella, roasted peppers, marinated and grilled eggplant and zucchini, asparagus vinaigrette and olive. The menu was so exciting we asked for assistance and had two pastas, orricchetto with fennel and penne with a vodka sauce. Then a charcoal-broiled red snapper for two with a freshly made herb, lemon and garlic sauce that we agreed was the best we had ever tasted.

We topped off this great dinner with cappuccino and not one but an assortment of several mouth watering desserts. If you are in the mood to be pampered, or wish to celebrate a special occasion, I doubt you can do better than to indulge yourself at Giulia's Ristorante. Incidentally, the place is owned and operated by two charming brothers, Ivan and Pietro. I am confident you will want to make a return visit.

E.H.

Q. I hate to admit it, but I am one of those people who enjoy eavesdropping when eating out in a fancy restaurant! Is there any hope for someone like me?
A. Eavesdropping, when it draws attention away from one's own dinner companions is highly impolite. Sorry, you'd better mend your ways or you may find yourself eating out alone more often than you'd like.

Q. When inviting someone to a business luncheon, how far in advance should the invitation be extended?

A. Few people like last minute surprises. It is best to extend the invitation at least a week in advance.

Q. Sometimes when I have a luncheon appointment with a client my secretary suggests that I call a day in advance to confirm the date. Do you think this a good idea?

A. Absolutely. It tells your client that the appointment is important to you. It is actually a compliment to your client.

EDITOR'S NOTE TO CALLERS:

Individual criticisms of restaurants are sent in memos directly to the restaurant mentioned unless they are recurring discrepancies. Restaurants consistently not up to standard will be dropped from listings here.

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DINING GUIDE

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***Peter Glanotti -
Newsday Mar. 11, 1990

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(Guide to Good Dining)

Holiday legacy of scrumptious treats

By Sharon Achatz

Deck the shelves with flour and sugar, don your holiday apron, put your favorite album of carols on the stereo and dust off those cookie sheets — Christmas is coming!

During the yuletide season, kitchens ring out in songs of aromatic bliss as nearly everyone, it seems, sets to baking cookies.

They're a holiday natural. A harbinger of perhaps the most special day of the year, baking cookies fill the air not only with luscious scents of vanilla and melting chocolate, but also with anticipation.

Cookie preparation fills anxious winter hours before the holiday with special memories of rolling out sheets of sugary dough and frosting spicy fat gingerbread men. And who among us has not left out a few carefully selected cookies on Christmas Eve for a certain Mr. Claus?

Cookies also make sweet gifts — for no matter how many cookies you bake, it's a delight to sample someone else's traditional treats. It seems every family has its favorite recipes handed down through generations.

Whether given as gifts, used as ornaments on the tree or place cards at the dining table, or just munched throughout the holidays, cookies are as much a part of the season as Santa.

Herewith is our recipe for Christmas cookie fun. Following the wedding custom, we give you recipes in the categories of something old, something new and something borrowed — so no one will be blue this season!

For something old, try the traditional favorites of ginger or sugar cookies cut into delightful shapes and decorated with frosting and a variety of candies.

Start with our simple gingerbread recipe, use your favorite sugar cookie recipe or buy pre-made dough in the refrigerator section of your market. Then buy plenty of trimmings and let your creativity bloom.

Cut the dough into shapes of gingerbread people, trees, snowmen, mittens, drums, angels, stars — you name it! Decorate your trees with candy-coated chocolates and use silver candy sprinkles for tinsel. Chocolate chips make great eyes for your snowman, with red-hot candies or gumdrops as his buttons. Use decorator frosting in handy tubes to outline designs on the mittens and drums.

Almond Crescents and Lemon Bars are other family favorites.

For something new, check out our recipes for cookies that aren't really cookies at all. Holiday Wreaths combine cornflakes and marshmallows for finger-shaped fun, and Coconut-Eggnog Tarts duplicate one of the most popular flavors of the season in classy, chewy delights.

For something borrowed, we offer recipes for Mexican Mocha Balls, Dutch Krakelingen and Italian Holiday Cookies.

GINGERBREAD COOKIES

1½ cups dark molasses
1 cup packed brown sugar
¾ cup cold water
¾ cup shortening
6 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground allspice
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon

Yields 3 to 4 dozen.

Mix together molasses, brown sugar, water and shortening. Mix in remaining ingredients. Cover and refrigerate at least 2 hours.

Preheat oven to 350 F. Roll dough ½-inch thick and cut with floured gingerbread people cutter or other favorite shape cutters. Place about 2 inches apart on lightly greased cookie sheets.

Bake 10 to 12 minutes, or until no indentation remains when touched. Remove to wire rack to cool. Decorate as desired.

ALMOND CRESCENTS

1 cup margarine, softened
¾ cup blanched whole almonds, finely ground
¾ cup granulated sugar
1½ cups all-purpose flour
¼ teaspoon salt
Topping:
¼ cup sugar
¼ teaspoon ground cinnamon

Yields 4 dozen crescents.

Combine margarine, almonds and sugar in large bowl with electric mixer. Beat until fluffy. Add flour and salt to margarine mixture; beat until well blended. Wrap in plastic wrap. Refrigerate dough about 2 hours or until firm.

Preheat oven to 325 F. Prepare topping by stirring together sugar and cinnamon; set aside.

Divide dough into eighths. Work with 1 section at a time; refrigerate remaining dough. Divide each eighth into 6 equal pieces. With floured hands, roll each piece into a 2½x¼-inch cylinder. Form into crescent shapes. Place 1 inch apart on ungreased cookie sheets.

Bake 12 to 14 minutes, or until set but not brown. Cool on cookie sheet for 10 minutes, then dip tops in topping mixture. Cool completely on wire rack.

LEMON BARS

2 cups all-purpose flour
1 cup margarine, softened
¼ cup, plus 1 tablespoon confectioners' sugar
4 eggs
2 cups granulated sugar
1 teaspoon baking powder
½ teaspoon salt
¼ cup lemon juice
Yields 40 bars.

Preheat oven to 350 F. Beat together flour, margarine and ¼ cup confectioners' sugar. Press into bottom of 13x9-inch baking pan. Bake 25 to 30 minutes, or until golden brown.

FOR TEENS

By Willard Abraham, Ph.D.

Dr. Abraham: I wonder if something is wrong with me regarding my boyfriend. It's just that I can't find a single thing about him that I don't like. My mother keeps telling me that no one is perfect, but she doesn't bring up anything wrong about him, either. I don't ask her to do that, of course.

I've known a lot of boys. I'm 18 years old and have been around the block a few times. But this one is different.

I saw him for the first time at school last year and set out to get him right away — and I've never been sorry.

Do you think I have blinders on or what? Please tell me straight. — Denise

Denise: When we really like someone a great deal, sometimes they seem to be able to do no wrong. On the other hand, those who turn us off often do so totally.

So enjoy your relationship and try not to look for "what's wrong." Many other girls would envy your good fortune and keen perception in targeting him right from the beginning.

Dr. Abraham: It is hard for me to keep liking this boy because he has a way of hurting my feelings. Whenever there is a stop in our talking together, he fills it in with saying something nasty, like how my hair looks, or my clothes, or even how I walk. I really hate hearing things like that.

Wouldn't you, too? He is 13 years old, and so am I. — Connie

Connie: You might tell him that every gap in a conversation doesn't need to be filled in with words. Or if it is, suggest to him that it can be something nice about you or whatever else he wants to bring up.

Does he even know how you feel about his nasty remarks? The approach I've suggested may help him understand that you are offended by them.

Dr. Abraham: My dad is an exercise nut and my mother is exactly the opposite. I guess you'd call her a "couch potato."

I'm really caught right in the middle. Exercising is OK, I guess, but I can take it or leave it. And watching TV as much as she does would drive me nuts, but I sure like it some of the time.

Both of them think I should be more like them and often tell me so. They used to be after each other to do what they each do, like jog and go to the

health club or sit around, eat and get fat. Now they don't any more, probably because they got nowhere with it.

Instead they both close in on me, and because I'm the only kid in the family, I catch it all.

It's a pain, and I told them both to let me alone, but they won't listen.

What else can I do? — Donnie

Donnie: You might consider telling them that you will share part of both of their lives, but you don't have time to go whole hog into either of them because there are so many other things you want and have to do. You can fill in the specifics if necessary.

And you can add two more thoughts: You won't criticize their total devotion to their involvements if they will try to hold down criticism of your balancing act with the two of them, and you have at least one person in your corner (me).

It won't hurt to indicate once in a while how much you love them.

Dr. Abraham: It is all pretty embarrassing, my parents expecting a baby, I mean. After all, I'm 16 years old, have no brothers or sisters, and now this happening! It sure is unexpected to me after all these years, and I just don't understand it at their age (my mom is 38, dad 41).

I hate to tell my friends, so I won't, but they'll find out anyway. I'm sure they will kid me a lot.

I'm having a hard time handling all this. I just wish my parents hadn't done it. The funny (or not so funny) part is that they seem happy about the whole business and don't think at all about how I feel. — Aggie

Aggie: Have you thought about the possibility that perhaps for years they may have wanted to have another child, and one reason for that desire might have been the pleasure they've derived from having you as their family?

Another point, of course, is that this is their decision and certainly is totally unrelated to your friends.

I hope you can begin to share your parents' happiness, look forward with them to this pleasant event, and tell your friends if they comment about it that your parents and you are enjoying the entire situation. If their responses are unpleasant or probing, you may have to tell them it really is a personal family matter, "period."

Q. I want to turn the top floor of an old Victorian into a separate apartment, but I'm confused by the ceilings, which slant down beside the dormer windows.

Should I just paint them the same color as the walls and hope they disappear? — S.W., Thomasville, N.C.

A. You have the right idea if you want to make light of your eccentric ceilings. One color, used overall, will camouflage architectural oddments and practically eliminate the negative.

However, you could take the other lyric from the song and *accen-tu-ate the positive* that is, play up the architectural characteristics that will give your apartment added personality.

Designer Shana Bickwid offers plenty of inspiration in the photo we show here. She has taken a positive angle on slanted ceilings, accentuating them with shirred fabric that matches the wall covering. Even the window dress gets into the act: the curtain is draped over a single rod that is mounted on the wall well above the frame to give more importance to the window.

A few other tricks worth pointing out:

- Wall-to-wall carpeting — a good idea for stretching space in small rooms — features an inlaid trellis patterned "rug" within a solid color border. It's all Stainmaster carpet by Du Pont, which makes practical sense, as well.

- Angled furniture arrangement helps counter the awkward proportions of the long narrow, tall room.

- Giant-size accessories play with scale — the urns flanking the

By Rose Bennett Gilbert

Decor Score

window are important enough to serve as focal points for the room arrangement since there are no major architectural elements below ceiling level.

Q. We've just moved from California to the South — I won't say exactly where — and can't help but noticing how traditional everything is. I mean, we're back in the 18th century with a vengeance.

Do other regions have such specific personalities even today, when everybody moves around so much? — Curious in the South

A. We may be more peripatetic and, thereby, more homogenized in taste but, yes, regional preferences are still strong, says Margaret Walch, a person who should know.

Walch is associate director of the Color Association of the United States, the organization that decides — three years in advance — what colors you'll be wearing and living with in your homes. Here is how she analyzes color tastes across the country:

- New York City: Black and white, and gray reign supreme (actually, make that greened-black, cool gray and ecru, according to the association's latest palettes).

- The Northeast in general: In love with white, gray and slate blue, in keeping with its early American heritage.

- Southwest: "Where adobe is so alive and well, so is the beige syn-

drome."

- Los Angeles: "This is 'Future City,' so look for white on white on white with touches of yellow and occasional brights."

- The South: Loves greens and colonial colors.

Actually, I'm delighted that we're still hanging onto our re-

gional preferences, but I guess I shouldn't be surprised. Remember when everyone worried that the "television accent" — that is, no accent — would do away with our colloquialisms?

And before that, didn't they predict the demise of all ethnic differences in the melting pot that is America? Yet here we are, cherishing our individualities more than ever.

The French have a phrase for it: "Vive la difference." That goes for decorating tastes, too.



ATTIC TREATMENT — Designer Shana Bickwid accentuates the positive by using gathered fabric and a tented window treatment to dress up an attic ceiling.

Backyard Gardener



By Patrick Denton

Today I have some post-yuletide thoughts to share with my gardening friends.

One of the questions I'm asked most often is how to care for a Christmas poinsettia and bring it into bloom again the following year. Here, for people who have welcomed a new poinsettia into their homes for the holidays, is a brief overview of poinsettia care.

Your poinsettia will remain lush and lovely in a site that offers six hours of bright light daily and even, slightly cool room temperatures ideally not exceeding 71 F during the day with a drop to around 60 F at night. Water thoroughly as soon as the soil feels dry to the touch and empty the runoff water from the drainage tray.

Maintain high levels of humidity in the air around a poinsettia by setting the pot on top of damp pebbles or peat in a shallow, water-tight container. Don't let the pot sit in water, though. Frequent misting of the lower portions of

the plant will help to moisten the atmosphere, too, but do this early in the day and use tepid water. Protect poinsettias from hot or cold drafts, as these can initiate leaf drop.

When new shoots begin to appear along the stems in late winter, cut the stems back to a strong tuft of fresh outward-facing growth and replot the plant, using a commercial mix for tropical plants or a homemade blend of equal amounts by volume sterilized potting soil, peat and perlite.

A summer outdoors in bright filtered light together with frequent pinching will refurbish a poinsettia's full figure. To avoid leaf drop from an abrupt fluctuation in temperature, bring the plant back indoors before night temperatures cool to below 60 F. Ten weeks of 10-hour days and uninterrupted dark for 14 hours each night will color the top bracts for rebloom next Christmas. Either

cover the plant with a light-tight box between 5 p.m. and 7 a.m., or situate it in a room where no light is ever turned on between dusk and dawn. Begin the long night treatment at the end of September.

If avocados are figuring in your yuletide feasting, don't discard those large seeds after you have consumed their delicious, fleshy coating. There's a houseplant lurking within the center of each one. There are good reasons, in fact, for starting several of the seeds into growth at once.

For one thing, several plants potted together usually will make a far prettier show than a single specimen. And for the impatient, planting more than one will enhance the odds that there will be a speedy rooter among them. Avocado seeds are almost sure to root — in their own time. Some will send out roots in just a few weeks. Other take months.

There are two methods for starting an avocado into growth. One gives generally better results; the other offers greater entertainment value. Better plants are usually had by planting one seed, large end downward and the tip half an inch beneath the soil surface in a 5-inch wide pot, or three seeds in a 7-inch-wide pot, using a general-purpose planting mix. Place the pot in a warm place and

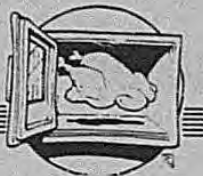
keep the soil slightly dry during the rooting period. Once the plant is up and growing, maintain the soil in a consistently moist condition.

The more traditional and entertaining way to start an avocado seed into growth is to insert three toothpicks halfway up the seed and suspend it in a glass with the toothpicks resting on the glass rim. Keep the water level in the glass just touching the flattish bottom of the seed. Don't let the water level fall below the seed's bottom. When roots form, plant the seed. It's the root development that provides the show, making this method a must where there are young children in the household.

Give your new avocado plant bright light short of hot, direct sun, and bathe it in the highest levels of humidity you can manage. When the plant has produced a few leaves, cut out the growing tip to induce bushiness beginning low down on the plant. This prevents the scrawny look of so many avocado plants with long, sparsely clothed stems and a few leaves on top.

Given conditions that meet its needs, an avocado can become a grand decorator plant with a lifetime of 15 years or so. But it won't bear fruit. Avocados need a plant of a different variety to fertilize the flowers.

By Desiree Vivea



You'll purr for catfish recipes

Because it's high in protein but low in fat, calories and cholesterol, people are eating more fish than ever. And catfish is the hottest new fish on the market, currently ranking fifth in national popularity (after tuna, shrimp, cod and Alaska pollack).

More than 85 percent of America's farm-raised catfish comes from Mississippi — the state sports 90,000 acres or so of catfish ponds! Mississippi's catfish industry has blossomed in recent years: Production soared from less than 6 million pounds in 1970 to 340 million pounds in 1989. Belzoni, Miss. (population 2,500), proudly calls itself the "Catfish Capital of the World," and every April hosts the "World Catfish Festival."

Recently, The Catfish Institute was formed to keep informal tabs on Mississippi's important new industry and to distribute consumer information. TCI has recently created a recipe booklet titled "Catfish: The World Tour" that contains recipes from 10 nations (all require conventional cooking).

Recipes include Moroccan Catfish Couscous, Russian Catfish Pirozhki and Greek Style Catfish in filo with spinach and feta cheese. Color photos accompany some recipes. For a copy of the 16-page booklet, send \$2 (check or money order) to "Catfish: The World Tour," The Catfish Institute, P.O. Box 327, Department P, Belzoni, MS 39038.

Catfish is a good source of Omega-3 fatty acids, believed by some experts to reduce the risk of heart disease. And catfish is low in sodium and calories — only about 128 calories per 3.5-ounce serving.

Better yet, catfish microwaves to tender perfection in less than 3 minutes per pound, so if you haven't tried it yet, now's the time. Today's microwave recipes are courtesy of The Catfish Institute, 118 Hayden St., P.O. Box 247, Department CB, Belzoni, MS 39038.

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



microwave magic

MICRO-TIP OF THE WEEK

Covering dishes — with a lid or plastic wrap — holds in heat and moisture during cooking. When using plastic wrap, turn back one corner to create a vent (this pre-

vents wrap from splitting). Use waxed paper or paper towels when you want to prevent splatters but don't want to trap steam or moisture. Be careful when removing covers to avoid steam burns.

ENGLISH STYLE CATFISH WITH ROOT VEGETABLES AND SHERRY

- 1 carrot
- 1 parsnip (or turnip)
- 1 small leek
- 1 small knob celery root (or one rib celery)
- 2 tablespoons butter
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon dried thyme
- ¼ cup dry sherry
- 2 catfish fillets (frozen or fresh)

Yields 2 servings.

Preparation time: 15 to 20 minutes.

Cooking time: 4 to 5 minutes (if fresh); 8 to 10 minutes (if frozen).

Oven setting: HIGH (100 percent power).

Butter microwavable baking dish large enough to hold both catfish fillets.

Cut vegetables into a julienne, toss to mix and line prepared dish with them. Dot with small pieces of butter and sprinkle on salt, pepper and thyme. Drizzle sherry over all and place catfish fillets on top.

Cover with plastic wrap and microwave 8 to 10 minutes, rotating dish every 2 to 3 minutes, if frozen; or 4 to 5 minutes, if fresh.

Let stand, covered, 5 minutes before serving.

CATFISH EN PAPILLOTE

- 3 tablespoons dry sherry
- 1 tablespoon soy sauce
- 2 tablespoons chopped scallions
- 1 clove garlic, minced
- ¼ teaspoon ground ginger
- 4 catfish fillets, cut into 2-inch cubes
- 1 red pepper, julienned
- 2 ounces thinly sliced ham, julienned
- 8 lemon slices

Yields 4 servings.

Preparation time: 10 to 15 minutes.

Cooking time: 12 to 16 minutes (plus 3 minutes standing time).

Oven setting: HIGH (100 percent power).

Combine first 6 ingredients in mixing bowl. Cut 4 (12x12-inch) square pieces of parchment paper. Fold each in half to form triangle; open.

Divide catfish among 4 papers. Top with red pepper, ham and 2 slices of lemon per packet and spoon sauce over mixture. Close

each packet to form a triangle and crimp edges to seal tightly.

Arrange 2 packets on a microwave-safe plate. Microwave 6 minutes. Repeat with remaining 2 packets. Let stand 3 minutes.

Arrange packets on serving plates; open carefully at table. Serve immediately.

ORANGE-LEMON CATFISH

- 4 catfish fillets
- 3 tablespoons butter or margarine, melted
- 2 tablespoons freshly squeezed orange juice
- 2 tablespoons lemon juice
- 1½ tablespoons soy sauce
- 1 teaspoon finely shredded orange peel
- 1 teaspoon finely shredded

- lemon peel
- 1 small garlic clove, minced

Yields 4 servings.

Preparation time: 10 to 15 minutes.

Cooking time: 5 to 8 minutes (plus 5 minutes standing time).

Oven setting: HIGH (100 percent power).

Butter large microwave-safe baking dish and arrange fillets in one layer.

In small bowl combine remaining ingredients and drizzle over catfish. Cover with plastic wrap and cut small slits for steam vents.

Microwave 5 to 8 minutes or until fish flakes easily. Let stand 5 minutes before serving.

Our Children



Facing the needs of children

By Willard Abraham, Ph.D.

Dear Parents: Finally! When presidents, prime ministers, a king and a cardinal at the United Nations, the lead article in *Time* magazine and a feature in the *Wall Street Journal* all converge on the subject of children's needs and the tragedy of not meeting them, you deserve to take a deep breath and exclaim, "At last!"

The recent World Summit for Children brought leaders together to discuss "the plight of 150 million children under the age of 5 suffering from malnutrition, 30 million living in the streets, 7 million driven from their homes by war and famine." A 10-year plan was endorsed that aimed toward reducing child deaths and poverty and improving access to immunizations and education.

All this neglect isn't confined to other countries. We are guilty, too, as these figures indicate:

- Our infant deaths add up to almost 10 in every 1,000 births (worse than in 17 other developed countries).

- Our spending on programs for the elderly has increased (apparently a much-needed trend), but spending on children has actually gone down.

- Reports of child abuse (mostly occurring within families) have increased four times in the past 10 years (600,000 to 2,400,000).

The question that *Time* asked on its cover was "Do We Care About Our Kids?" (Oct. 8, 1990). Most of you would probably answer emphatically, "Yes," and you could prove it through your concerns, love and time, despite all the other pressures you face related to income, health conditions, family conflicts and daily frustrations.

Children are our most disadvantaged minority, perhaps at least partly because they have to de-

pend on others to fight their battles for them. But there is hope on the horizon when national polls show that 67 percent of our adults are more likely to vote for a candidate who supports increased spending for children's programs, even if it means a tax increase.

The health, education and future of our children depend on parents who make their family needs known to those who have the clout to get action on this most vital of our national issues.

Even though not often well-organized, parents are becoming more aware that as child advocates they constitute the largest potential pressure group in our country. Telling the decision-makers about child neglect through letters, telephone calls and personal conversations, when possible, is the route that many have already taken.

You can make your concerns known to them on this vital matter. They are in your town and city councils, state legislatures and both houses of Congress. Because they want your votes, most of them will listen carefully to you.



Cooking Corner



Warming up to tortillas

By Linda Susan Dudley

First it was the tortilla chip, a triangle of corn flavor that captured our hearts. Then came the tortilla — both flour and corn — that international bread that has spread from the Mexican restaurant and fast-food taco outlet into home kitchens just in time for Super Bowl parties.

Diners are riding the tortilla wave of popularity. And two San Francisco Bay area food specialists are boosting the trend with a new cookbook, "The Well-Filled Tortilla" (Workman Publishing Co., \$9.95).

Co-author Susanna Hoffman put it this way: "Americans have expanded their tastes in food and they want more flavor, and the tortilla dishes have flavor combinations that are unbeatable."

"They're layered like Dagwood sandwiches, they're fun and, in the case of most of them, especially tacos, they're the ultimate in finger food. Another bonus is a lot of these dishes can be individualized, tailored to the desires of each eater with different toppings."

Hoffman and fellow author Victoria Wise teamed up to create 200 recipes for tacos, burritos, tostadas, quesadillas, chimichangas, enchiladas, dessert tacos and flautas. Their book is a chatty paperback with lots of personal anecdotes as well as the sage experience of tortilla veterans.

Both Wise and Hoffman oversaw the development of Chez Panisse, the Berkeley restaurant that generally is acknowledged to be one of the forerunners of California cuisine. Wise was an early chef there and Hoffman a partner-owner.

In 1973, Wise opened Pig-by-the-tail, a classic French deli in the East Bay area. Together, Wise and Hoffman founded and continue to run the Good & Plenty Cafe on the campus of the California College of Arts and Crafts in north Oakland. (Where they feed 900 or more customers a day and where no dish is more than \$4.)



Cooking Corner

There would seem to be hundreds of ways to scoop, fill and top tortillas and these two culinary pioneers have thought of most of them.

Whether crisped, stuffed, rolled, baked, fried, smothered in a sauce,

or simply eaten plain, the tortilla is a wonderful, versatile bread and a sub for the pita, the crepe, Native American fry bread or any of the international flat cakes.

The two cooks have some inventive uses for tortillas, especially in the dessert category.

One of the most interesting is the caramelized flour tortilla they call a dessert tostada cup — coated with a brown sugar and butter glaze and then pressed down to fit a bowl. When it hardens, the tortilla "bowl" keeps its shape.

For tiny sundaes, use appetizer-size tortillas, and for super-size ice cream presentations, use burrito-size tortillas. Both corn and flour tortillas can be caramelized and made into "bowls."

Although tortillas made from whole-wheat flour and Southwestern blue cornmeal have become available in specialty and gourmet shops, Wise and Hoffman prefer to wrap their fillings in the more familiar corn or flour tortillas.

And putting in the extra effort to make your own is worth it, they say, because homemade tortillas have the most robust flavor. In addition to recipes for flour and corn tortillas, the authors have included a densely flavored tortilla recipe, worth a try, that calls for the addition of hominy.

But they also acknowledge that packaged corn and flour tortillas, found in almost every grocery store, are generally of good quality and flavor. Or, better yet, buy them at a local *taquillera*, if there is one in your neighborhood.

Now, ready, aim, fill those tortillas with these recipes.

BASIC FRIED POTATO TACOS

- 1/2 cup peanut oil
- 3 pounds red- or white-skinned potatoes, cut into 1/4-inch dice
- 1 medium onion, peeled and cut into 1/4-inch dice
- Salt to taste
- 18 corn or 12 flour tortillas, warmed or crisped just before serving
- Toppings: Fresh Tomato Salsa (recipe follows)
- 4 cups shredded lettuce
- 2 cups sour cream

Yields 4 to 6 servings.

Divide oil between 2 large frying pans and set over medium-high heat until oil begins to smoke. (Or use 1 skillet and fry potatoes in 2 rounds.) Add potatoes and onions and stir to coat with oil. Pat potatoes into even layer and cook for 10 minutes. Turn potatoes over and pat into flat layer. Continue cooking until potatoes are browned on both sides, about 10 minutes more. Stir once or twice at end. Drain on paper towels; sprinkle lightly with salt.

To assemble: Spread about 1/2 cup of potatoes and onions in middle of tortilla. Top with salsa, shredded lettuce and sour cream; fold and serve.

FRESH TOMATO SALSA

- 2 jalapeno chilies, stemmed and seeded
- 2 serrano chilies, stemmed and seeded
- 2 yellow wax chilies, stemmed
- 3 radishes, trimmed
- 3 garlic cloves
- 1 bunch green onions, trimmed, or 1/2 medium onion, peeled
- 2 medium tomatoes
- 1 cup cilantro leaves
- 1/4 teaspoon salt
- 1 tablespoon tomato paste
- 1/2 to 1 cup water (see note)

Coarsely chop chilies, radishes, garlic, green onions, tomatoes and cilantro in food processor or with chef's knife. Transfer to bowl.

Add salt, tomato paste and water. Stir to mix well. Use right away or cover and refrigerate for up to 10 days.

Note: How much water you add depends on how full and juicy the tomatoes are. If they are soft and ripe, 1/2 cup water is enough, but if they are very firm, add more, up to a cup.

...

Hoffman likens this recipe to a pineapple upside-down cake — taco style.

FRIED PINEAPPLE AND ORANGE TACOS WITH GRATED CHOCOLATE

- 1/2 medium pineapple, peeled, cored and cut into 1/4-inch dice
- 2 oranges, peeled, seeded and sliced into 1/4-inch-thick quarter rounds (see note)
- 2 tablespoons dark brown sugar
- 4 tablespoons (1/2 stick) butter
- 1 1/2 tablespoons confectioners' sugar
- 6 flour tortillas
- Toppings:
 - 1 1/2 cups heavy (whipping) cream
 - 1/2 cup shredded fresh mint leaves
- 2 ounces bittersweet chocolate, finely grated

Yields 6 servings.

Place pineapple and orange pieces in large, non-reactive frying pan. Sprinkle with brown sugar. Cook over medium-high heat until they begin to brown; about 3 minutes. Turn and cook on other side until liquid evaporates and pieces are browned, 2 to 3 minutes more. Remove fruit and set aside.

Place 1 tablespoon of butter and 1/2 tablespoon of confectioners' sugar in frying pan large enough to hold a tortilla. Set over medium high heat until butter and sugar melt. Stir. Add a tortilla and fry for 30 seconds. Turn and fry on other side until browned and slightly crispy, 30 to 45 seconds more. Remove. Continue with remaining tortillas, adding more butter and sugar to pan as needed.

To assemble: Beat cream until soft peaks form. Spread about 1/2 cup of pineapple-orange mixture in center of sugar-coated tortilla. Top with whipped cream, mint leaves and sprinkling of grated chocolate. Gently fold in half and serve.

Note: The pineapple and orange can be fried in advance, refrigerated overnight and served cold.

HOMINY TORTILLAS

- 1 1/2 cups canned hominy (most of a 29-ounce can), drained
- 1 1/2 cups masa harina
- 1/4 teaspoon salt
- 1 cup hot tap water

Puree hominy in food processor, blender or food mill. In large bowl or food processor, mix pureed hominy with masa harina, salt and water until dough gathers into soft ball.

If using right away, divide dough into 18 golf-ball-size pieces. Cover with plastic wrap to keep moist while pressing or rolling out tortillas.

If cooking tortillas later, wrap whole ball of dough in plastic wrap. Set aside until ready to roll out or refrigerate and use within 1 day.

To form tortillas, place ball of dough between 2 pieces of plastic wrap. Press with tortilla press or roll with rolling pin to make a 6- to 7-inch round between 1/16- and

Continued On PAGE 21A

SMART MONEY

Ways to find extra cash for savings

Here are a few ways to find some extra cash to get that savings account going.



Cut credit-card debt. A \$500 balance costs about \$100 a year in finance charges.



Don't have so much taken out of your paycheck for taxes. Get money that would have come as a refund now, as you are paid weekly.



Brown-bag your lunch. Spending \$5 a day can cost \$1,200 yearly.

Rent an extra bedroom to a student for additional income.



Sell something.



Car pool or take the bus to work, rather than drive your own car. Better yet walk or ride a bicycle.

SOURCES: Woman's Day and Self magazines



Lucky new year!

By Melanie Barnard
and Brooke Doiv

Always ready to continue (or start) a worthy tradition, we have recently become fascinated by foods that are considered to bring good luck. And what a wonderful theme, we thought, for a New Year's party.

Most of us have heard about Hoppin' John, the rice and black-eyed pea combination that most Southerners need to eat on New Year's Day to ensure good fortune during the coming year. Although it's a wonderful dish, we found it a little difficult to build a menu around.

What we had in mind is a relaxed open house, with people dropping in and out, requiring foods that can sit at room temperature for a while without suffering. We settled on a centerpiece of a whole baked smoked ham, studded with cloves and burnished with an apple glaze.

The black-eyed peas are offered in the form of a colorful salad, tossed with corn and red pepper and dressed with a mustard-honey vinaigrette. The salad is served on a bed of greens, also considered lucky, since they symbolize folding money. Another vegetable dish or two and various condiments and breads complete the casual buffet.

Since both coins and sesame seeds are said to bring good luck, we've called our round, cheese-flavored hors d'oeuvre wafers Benne Seed Coins. These delectable little bites would be nicely set off by a big crudite of crisp fresh vegetables served with a sour cream, herb and spinach (another lucky green) dip.

Lucky new year!

TIPS

- If you're making a large quantity of the black-eyed pea salad, and if you have the time, soak and cook dried peas.

- The Benne Seed Coins can be made well ahead and frozen. Reheat on a baking sheet to crisp before serving.

BLACK-EYED PEA SALAD

Mustard-Honey Vinaigrette:

- 2 tablespoons balsamic vinegar
 - 1 teaspoon honey
 - 1 teaspoon Dijon mustard
 - ¼ teaspoon salt
 - ¼ teaspoon black pepper
 - ¼ teaspoon Tabasco sauce
 - 1 clove garlic, minced
 - 6 tablespoons vegetable oil
- Salad:**
- 1 (10-ounce) package frozen black-eyed peas, cooked and drained or 1 (14- to 16-ounce) can black-eyed peas, drained
 - 1 cup cooked corn kernels
 - ¾ cup thinly sliced celery
 - 1 red bell pepper, cut in rough ¼-inch dice
 - ½ cup chopped red onion
 - ½ cup chopped parsley, di-

vided

4-6 cups tender young dandelion greens or other bitter greens such as chicory or escarole

Yields 6 to 8 buffet servings.

Preparation time: 25 minutes.

To make dressing, whisk together the vinegar, honey, mustard, salt, pepper, Tabasco and garlic. Whisk in oil. (Can be made 1 day ahead.)

To make salad, combine black-eyed peas, corn, celery, red pepper, red onion and ¼ cup of the parsley in a bowl. Add dressing and toss gently. Let stand at room temperature for 10 minutes so black-eyed peas can absorb flavors, or chill up to 1 hour.

To serve, arrange greens on a platter to make a bed. Spoon Black-Eyed Pea Salad over greens and sprinkle with remaining parsley.

BENNE SEED COINS

- ¼ cup sesame seeds
- 1 cup flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ¼ teaspoon cayenne pepper
- 5 tablespoons softened butter, cut into chunks
- ¾ cup (3 ounces) shredded sharp cheddar cheese
- ¾-1 tablespoons cold water

Yields about 48 wafers.

Preparation and cooking time: 30 minutes (excluding chilling time).

In small skillet set over medium heat, toast sesame seeds for 1-2 minutes, stirring frequently, until lightly colored. Spread onto waxed paper to cool.

Combine flour, baking powder, salt and cayenne in work bowl of food processor. Pulse to blend. Add butter and cheese and pulse until mixture resembles coarse crumbs. Add water through feed tube, pulsing just until dough is beginning to clump together.

Turn out onto plastic wrap and gather into a log shape about 1½ inches in diameter, rolling to make a smooth cylinder. Roll in sesame seeds until surface is covered. Place in freezer to chill for 30 minutes, or refrigerate for 2 hours. (Can be made 1 day ahead.) Reserve remaining sesame seeds.

Preheat oven to 400 F. Cut dough into ¼-inch slices. Dip one side of each wafer into remaining sesame seeds to cover, and place seeded sides up on a lightly greased baking sheet. Bake 8-11 minutes, until light golden. Cool on a rack. (Can be made 1 day ahead. Store in covered container at cool room temperature or freeze up to 2 weeks.)

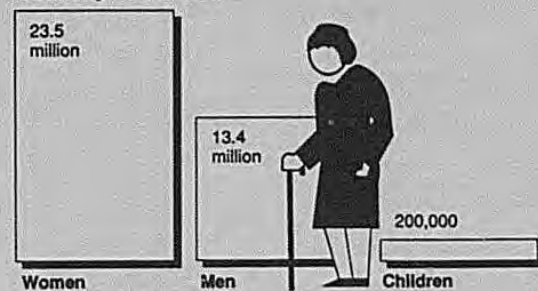
Serve at room temperature, or reheat in 350 F oven for 5 minutes if desired.

HEALTH WATCH

About 37 million Americans have arthritis

Although most arthritis sufferers are adults, there are about 200,000 children with juvenile arthritis.

Arthritis by the numbers:



SOURCE: The Arthritis Foundation

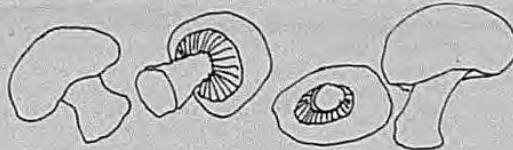
KITCHEN HINTS

Lots of mushrooms need to be chopped

You would like to use the food processor.

Here's how not to crush them:

1. Don't chop too many at once. Fill work bowl only halfway.
2. Mushrooms are light and fly about at high speeds. Result: layer of puree on the bottom, the rest is in bits.
3. Use the pulse switch only. This slower speed keeps all the mushrooms in constant motion.



TRAVEL TIPS

Skiing on a budget

While Western ski resorts are doing steady business, bargain promotions are expected at Eastern resorts, where fewer skiers have hit the slopes in recent years.

Here are a few suggestions for making the most of a skiing budget:

Watch for bargain promotions as ski resorts try to broaden their bases for families and new skiers.

Beginners should rent equipment. Purchase later, when you are more sure of your abilities and interests.

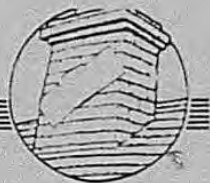
Ski midweeks and evenings for lower rates.

Buy lift tickets just for the time of day that you'll be skiing. For instance, an afternoon-only lift ticket could save as much as 50 percent compared to an all-day ticket.

SOURCES: The United Ski Industries Association;



Here's How



By Gene Gary

Q. I am in the process of refinishing several pieces of quality wood furniture. Now that I have finished stripping all of the old finish so that the bare wood is exposed, I am wondering what would be the best finishing process? I am not certain I want to sand and varnish over and over again. But, I do want a finish that will protect the wood from damage. — M.W.

A. There isn't any way to eliminate sanding when finishing furniture. The sanding between coats of varnish or oil not only provides the smoothest finish, but with varnish it also helps each subsequent coat adhere to the previous coat. An oil finish, however, is easier to apply than a varnish finish and will protect your furniture. With oil you won't have to be as meticulous with a brush, and it's much easier to sand smooth.

First sand the surface smooth using 220-grit sand paper. Remove all dust with a tack cloth and then apply Danish oil, giving it time to soak in. Follow manufacturer's directions carefully. Thoroughly wipe off any oil residue that re-

mains on the surface. This is very important. Follow this by lightly sanding with 600-grit wet/dry paper, either used dry or lubricated with a little Danish oil.

Repeat this procedure, applying several coats of oil. Then follow with a furniture wax. An oil finish has a soft lustrous look, often more attractive than the standard varnish finish. Danish oil is available at most paint stores.

Q. What can be done to prevent polished copper from tarnishing? Our particular problem is the outdoor copper. When we polish it in the morning, by the evening it has already begun to tarnish. We live near the coast, so the dampness may have something to do with the early tarnishing. Is there a treatment or coating of some kind that will prevent the tarnishing without changing the original coloring and highly polished look of new copper? — S.S.

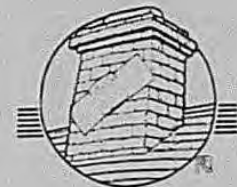
A. You can try applying a clear coat of non-yellowing lacquer immediately after you have removed all of the tarnish from your cop-

per. Most big paint manufacturers make such lacquers. However, you may want to reconsider this type of upkeep.

Exterior copper goes through a natural weathering process called oxidation, which will last several years (once this has started you will not be able to restore the finish to the highly polished look it had when it was new). Actually, this corrosion-resistant process is the very thing that makes exterior copper so appealing and maintenance-free. In the aging process the copper will eventually turn a soft green.

How long this takes depends on climatic conditions. However, you can speed this process artificially with an acid-based solution which will induce the final green stage. Because of the dangers in dealing with this acid, it is best to have a professional do the job. You may want to reconsider the upkeep of polishing and maintaining a lacquer finish and let your copper trim develop naturally into a very attractive accent.

Q. Last year we had a garbage disposer installed. It is a very convenient appliance, but I dislike the odors that develop after using it. Do you have any suggestions on how to keep a disposer clean and clean-smelling? I am afraid to use caustic cleaners which might damage the unit. — E.P.



A. You are right not to use strong chemicals in your garbage disposer. There are several special cleaning products on the market made specifically for garbage disposers. One such product that helps remove strong odors and grease buildup is Disposer Care, made by Twinoak Products Inc., 625 N. Michigan Ave., Chicago, IL 60611. It sells in four-packs and is recommended by some disposer manufacturers, which indicates that it can be safely used in your disposer. If you can't locate this product in your local hardware or hardware store, write the manufacturer for outlets in your area.

KITCHEN KIDS



Comfort soups

By Rena Coyle

When the evenings darken early or the sky remains gray all day, there is nothing more comforting than a bowl of hearty soup. Bean and potato soups are two good hearty ones to warm us up during these short winter days.

You might not think about making soup at the last minute or believe you might inspire your kids to make one after school, but in fact, there are some soups that don't need hours of simmering to infuse their flavors.

The Leek and Potato Soup is just one of these quick-to-cook soups for kids to make that helps with the family's dinner. The actual preparation time necessary is really the time it takes to peel the potatoes. The rest is easy. Once peeled, they are simmered in broth along with seasonings and leeks.

It becomes the family's option as to whether you want a smooth puree or a chunky-style soup. In our house we like it chunky, but in yours if you prefer it pureed, then have your kids do all the preparation until that step, waiting to puree until an adult comes home.

Another kind of soup is one that likes to simmer on the back of the stove for hours. Hearty White Bean Soup is just one of those kinds. This is a soup you save for your kids to make on a weekend or

a day off. This soup is at its best when you make it with dried beans instead of canned. That is one reason that a bean soup will take longer to make because the beans must be soaked before they are cooked.

This process can either be done by soaking the beans in water overnight or as follows in the recipe's directions, which is the same-day method. Once the soup begins its simmer, the flavors of the broth seep into the beans for a tasty yet simple soup.

LEEK AND POTATO SOUP

3 large potatoes
4 cups chicken broth
2 leeks
1 cup milk
½ teaspoon salt
¼ teaspoon black pepper
2 tablespoons fresh dill

Utensils: Cutting board, sharp knife, peeler, 4-quart saucepan, deep bowl, mixing spoon, measuring cups and spoons, scissors, food processor (optional).

Yields 6 servings.

Preparation time: 20 minutes.

Cooking time: 45 minutes.

Using vegetable peeler, peel potatoes. Place potatoes on cutting board and cut into 4 pieces each. Put them in saucepan along with chicken broth.

Place leeks on cutting board and trim off root end. Cut white part and light-green part of leek into thin rings. Gather them up and set in deep bowl. Fill bowl with water and let sit for 5 minutes. Then take leek rings out of water and add to saucepan. Then pour water out. This way the dirt will settle to the bottom of the bowl and not get into your soup.

Turn heat on to high and bring broth to a boil, then reduce heat to simmer and cook 40 minutes.

Using mixing spoon, break potatoes up into small pieces. Add milk, salt and pepper. If you want a smooth puree, have an adult help you pour small amounts of soup into food processor and process until smooth.

Before serving, add fresh dill that has been snipped into small bits with the scissors. Serve in a deep bowl with salad and hearty bread.

WHITE BEAN SOUP

2 cups white navy beans
8 cups chicken broth
1 bay leaf
¼ teaspoon thyme
1 medium onion
2 stalks celery
1 carrot
¼ cup olive oil
1 pound sausage

Utensils: 4-quart saucepan, strainer, measuring cups and spoons, cutting board, sharp knife, paper towels, vegetable peeler, skillet, bowl, mixing spoon, plate.

Yields 6 servings.

Soaking time: 1 hour.

Simmering time: 1½ hours.

Cover beans with 1 inch of water in saucepan. Put it on stove and over high heat bring water to a boil. Immediately reduce heat to medium and let water simmer for 2 minutes. Turn heat off and, with

a parent's help, put pan on cool burner. Let it sit for 1 hour.

Put strainer in sink. With a parent's help, pour beans and water through strainer.

Pour beans back into saucepan and add chicken broth, bay leaf and thyme. Turn heat on to high and let broth come to a boil. Then turn heat down to medium and let broth simmer.

In the meantime, place onion on cutting board and, with knife, trim off ends. Peel outside skin off and discard. Holding onion steady, cut it in half, end to end. Place onion halves flat on cutting board. Cut each half into 6 slices, then cut across slices several times, making small pieces. Set onion aside. Rinse celery under cool running water, then pat dry with paper towel. Place celery on cutting board and with knife slice celery into thin pieces. Add them to onions.

With vegetable peeler, peel skin off carrot. Place carrot on cutting board and trim off ends and discard. Holding carrot steady, cut it into thin circles; add carrot to onions.

In skillet, add olive oil. Turn heat on to medium high. Add vegetables and with mixing spoon, give vegetables a toss. Let vegetables cook 4-5 minutes, just until they begin losing their crispness. Spoon vegetables into bowl.

Put skillet back on the stove and add sausage. Break sausage up, using mixing spoon. Let sausage cook completely, about 5 to 7 minutes. Then with spoon, scoop sausage out of skillet and set it on plate lined with 2 paper towels.

After beans have been cooking for 1 hour, add vegetables and sausage. Let soup cook for another 30 minutes before turning off heat.

Serve in deep bowls with salad and bread.



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Experienced, P/T. Must know chairside and insurance forms. Congenial, general practice in Garden City. Begin early Jan. 741-0080. gcD4

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dictaphone IBM Wheel Writer 70 series II typist. Insurance agency. Pleasant office in Williston Park. (516)742-7180. gcD4

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by woman with experience. 546-6934. gcJa1

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old will take care of your child in your home. Excellent references. Call Jenny (516)489-8840. gcJa1

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GARDEN CITY - SAVE \$400,000! Price reduction plus 8.5% mortgage by owner saves \$1,000 per month in mortgage payments! It's less expensive than you think to trade up to this 5 BR Colonial on Oxford Blvd. Owner/Broker 248-2450.

Real Estate For Sale

GARDEN CITY ESTATES 3 BR side hall Colonial. New EIK, 2 full baths, fin. bsmt., large LR & FDR. Taxes \$2600. Asking \$310,000. 248-2009. gcj3

GARDEN CITY SUPERB Adelphi location. All brick and slate centerhall Colonial. 3 BR, 2 1/2 baths, new EIK, den, party rec. room with kitchen and bar, 2 car detached. Low \$400's. 326-8024. gcj1

GARDEN CITY IDEAL STARTER house. 4 BRs, 2 new baths, Cape, all new windows and siding, oversized lot. Sacrifice at \$200's. 742-8337. gcj1

WATERWAYS AT BAY POINTE in Moriches. Waterfront Commodore. Verticals, vacuum system, many other extras. Walk pool, tennis, clubhouse. Greatly reduced. Call 741-8247. Leave message. gcJ1

GARDEN CITY ESTATES Starter house, 3 BRs, kit, LR, FDR, 1 1/2 baths, fin. attic & bsmt., a/c & fans, 1 1/2 car garage. Automatic sprinkler system. Low taxes. Mid \$200's. 248-6512. gcD3

TUDOR - EAST WILLISTON: Completely redone, new designer kit., park-like grounds, 3 BRs, 1 1/2 baths, fin. bsmt, 2 car garage. Asking high \$300's. Call days, 212-309-3125. gcj3

HONESDALE, PA. - 2 1/2 YRS. old, L shaped Ranch. 3 BRs, concrete foundation on 3/4 acres. \$129,000. Call owner 717-253-0118. wJ1

EAST WILLISTON STARTER 2 BR, LR, DR, 1 1/2 baths, new windows, roof, Wheatley SD, low taxes. Move-in condition. Low \$200's. Owner 248-2379. wj2

SOUTHOLD - BUILD YOUR Dream House! Private boating and community, treed 1/2 acre \$75,000. Cleared 1/2 acre on quiet cul de sac \$69,900.

Peconic Waterfront - Glorious views and easy bay access. Older 2 story, LR, DR, garage, basement. Needs TLC. Asking \$265,000.

Southold - Lovingly maintained 2 plus BR Ranch with private beach and boating rights. EIK, DR, LR, garage on lovely 1/2 acre. Asking \$145,000. Marlon King Realty - 734-5657. gcD3

GARDEN CITY: 4 BR RANCH Mother/daughter of professional offices. Country Kitchen, 2 fpls, all amenities. \$650,000. Principals only. 747-7328. gcJa2

GARDEN CITY, N.E. "Desperate - Own 2 homes" - Move in condition, Split level, 3BR, 2bath, cent. a/c, Alum. siding, patio, den. Best buy in town - \$299,000 (516)746-7281. gcD4

GARDEN CITY MOTT Colonial - All new throughout. 3 BRs, 1 1/2 baths, large EIK, family room/FPL, LR/FPL, DR, 2 car garage \$395,000 (516) 746-5654 eves & weekends (212) 903-8862 days. gcD3

Real Estate For Sale

MOBILE HOME 10 X 50 in a beautiful retirement park in Riverhead, L.I. Florida Room, screened porch, extras. Partially furnished. \$10,000 or best offer. Must sell to settle estate. 516-747-2627. W-D-4

NORTHFORK - NEW FREE LIST. Permanent vacation water view, creek front, bay front homes & lots. Also acreage from 2 to 100. For action in selling call Bookmiller Real Estate 722-4423. gcD4

MATTITUCK - 3 BR HANDY- man on wooded 1/2 acre on private road. LR/fpl, screened porch, OHW heat & low, low taxes. Asking \$112,000. Mattituck - Updated 3 BR, 2 1/2 bath Ranch on generous 1/2 acre. LR/fpl, deck, garage, possible M/D. Reduced to \$150,000. Mattituck waterfront. Gracious, spacious 3 BR, 2 bath Cape on .8 acre of trees & flowering shrubs. EIK, banquet DR, LR/fpl, screened porch, 2 car attached garage & boating rights. \$225,000. Marlon King Realty 734-5657. gcD4

GARDEN CITY ESTATES 3 BR side hall Colonial. New EIK, 2 full baths, fin. bsmt., large LR & FDR. Taxes \$2600. Asking \$325,000. 248-2009. gcJ3

CUTCHOGUE - 3 ACRE Farmstead! 10 room home, choice area. Ideal mini-farm/horses. 5 BR's, family room, finished basement, 5 appliances. A great Christmas present for the family! Asking \$295,000. Bookmiller Real Estate (516)722-4423. gcD3

GARDEN CITY & VACINITY Look what \$200's will buy. 60 x 126 - 4 BR. Col., 2 baths, EIK, first floor BR/Bath suite, 2 car. \$278,000. 3 BR. Colonial, EIK, new first floor fam. rm., new windows, new EIK, new skylites. \$229,000. Country Club Estates: Relocation Special, Company pays Commission, 1/3 acre, plus 24 x 44 pool, 3 BR. Slate roof Colonial, 2 1/2 baths, den, fpl, breakfast rm., 2 car, walk all. (For Tudor Lovers) 4 BR Turreted slate roof French Tudor, 2 1/2 baths, granite, fpl, sunken LR, great wood details. Walk all, 2 car. \$220,000 4 BR English Tudor, two plus two half baths, new EIK, den, fpl, Florida rm., skylights, new roof, all new windows. Transferring owner. \$229,000. Elaine J. Nolan 485-7054 or 292-9749. WJ1

SOUTHOLD - CONTEMPORARY New, LR/Family Room with 2 sided fireplace, kitchen, DR. Cathedral ceilings, 4 BR, 2 1/2 baths, beach rights and boat slip. Asking \$69,000. Jim Gray Realty - 1-800-287-GRAY. hJ1

MINEOLA - 2 BR 2 bath corner apartment. Oak floors throughout, 6 closets (2 walk in) 2 parking spaces. \$98,000. Immediate occupancy. 80% deductible. 328-7068 or 747-7430. gcj3

GARDEN CITY PRIME village location. 2 BR condo, completely renovated, new kit., new marble bath. \$189,000. Also available for rent \$1550. 326-8024 gcj1

Real Estate For Sale

KEUSEY'S EXCLUSIVES Doll House - great starter, completely renovated, full of charm, new EIK & den, 3 BRs, 1 bath, low taxes. Owner relocating. Won't last. Make offer. Only \$219,500. Contemporary Colonial on 85' x 130' lot. 3 BRs, 1 1/2 baths, den, 2 car with electric eye. Asks \$269,900. English Colonial 60' x 145' property. Needs TLC, 4 BRs, 1 1/2 baths, LR/fpl, FDR, kit, heated sun rm. & garage plus low, low taxes. Reduced to \$289,000. To settle Estate - Western Ranch, CAC, LR/fpl, FDR, EIK, 3 BRs, 2 baths, rec. rm., extras. \$264,900. Expansive living area in this 3 BR, 2 1/2 bath Contemporary. Large property, EIK, fam. rm., Asking \$345,000. Move right in to this spacious & gracious lovingly cared for Western Colonial. 4 BRs, 2 1/2 baths, EIK, large garden rm., FDR, LR/fpl, rec. rm., convenient to all. Offered at \$379,000. Rambling 5 BR, center hall expanded Ranch, den & rec. rm., 4 baths, CAC, half acre on prestigious street, walk village & all. Only \$575,000. Property, property, property - Central Section, expanded Ranch on 120 x 200', 4 BR, 3 baths, den, new EIK, CAC, yours for \$599,000. Estates Colonial - that has it all - Center hall, ultra modern EIK, fam. rm., 6 BRs, 3 1/2 baths, deck, large deep property, high \$600's. Put a little Mott into your life. - CH Colonial, LR/fpl, DR, kit., Florida rm., 2 BRs, 1 1/2 baths. Priced to sell \$325,000. Why Rent? Affordable 1 BR Co-op heart of village. Private entrance & garage too. Walk to all only \$69,500. Edwin M. Keusey 747-1300. gcj1

GARDEN CITY ESTATES Brick Center Hall Colonial. 3 BR, 3 baths, LR/fpl, FDR, den bsmt rec. rm, screened porch, attached 2 car garage. \$400's. Owner 248-8425. gcD3

GARDEN CITY ESTATES Elegant, beautifully decorated & renovated Dutch Colonial. Center hall, 5 BRs, 3 1/2 baths, LR/fpl with authentic Dutch tiles, FDR, sun rm., fin. bsmt. Brass light fixtures, Laura Ashley curtains and wallpaper throughout. Hardwood floors, new EIK with cherrywood cabinets & top of the line appliances, two car garage. New furnace & water heater. House surrounded by dozens of azaleas. Excellent location, within half mile from Mineola & Hempstead train lines. Tullamore Park, Homestead & Stratford Schools just around the corner. By owner. \$495,000. 742-4271. gcD4

BERKSHIRES, COLUMBIA County, Route 82 Ancram, Gallatin, New York. Near Taconic St. Park and Catamount ski area. New England ranch on hilltop, beautiful view, 3 BR, mod. kit. with ceramic floor, picture window, LR/stone fpl, both rms paneled - beamed ceilings, 5 appliances. Great well with ample water. Full bsmt., oil heat, 2 car insulated garage. Screened breezeway. Fully furnished on 4 acres and 5 house barn. Price \$165,000. Lease purchase option. Adjoining this home, 54 acres with pond. Great deer and turkey hunting. \$200,000. Call collect Florida (407) 498-3452 or (305) 941-3980. hd4

Real Estate For Sale

WATERVIEW ESCAPE! YOUR summer place or year round home. 6 beautifully planned rooms. Great rm., farm style kit., 3 BRs, 2 bath units, 2nd floor deck with fantastic water views. 500 yds. to beach/boating. OHW heat, appliances. Asking \$199,000. Bookmiller Real Estate 722-4423. fx52

GARDEN CITY MOTT Center Hall Colonial, 4 BRs, 1 1/2 baths, LR/fpl, DR, new kit., den, plus fam. rm. with cathedral ceiling. Fin. bsmt., 2 car garage, oversized park-like plot. Mint. Principals only. \$475,000. 746-7507. gcj3

NEW HYDE PARK - BEAUTIFUL Cape in great area. LR, FDR, den, new kit & appliances, new tiled bath. 3 BRs, great fin. bsmt with separate entrance, full kit & new bath. Attached garage, beautiful yard, superb condition throughout. Owner \$255,000. 437-0427. gcD4



LARGE SUNNY 1 BR Great Neck Co-op, 1 block from LIRR, immediately available. Low Maint., modern, well kept building. Asking \$130,000. Call 627-6781. hj2

MINEOLA - THE REGENCY Very large and sunny 1 BR CO-OP. Maintenance 75% deductible. Lowest price. \$74,000 plus 2 months free maintenance. By owner 873-8839. gc Feb1

GARDEN CITY HAMILTON Gardens. Best location. Walk to everything. Large 1 BR apartment. Front to back, quiet top floor, heated garage. \$125,000. Immediate occupancy. Assumable mortgage - 747-2422 gcj2

MINEOLA PRICED TO SELL Spacious 1 BR, 1 bath Co-op, garage & reserved parking space. Walk to transportation. Must sell. Make offers. Asking \$90's. Broker 747-4045. gcJ1

FOREST HILLS, WOODROW Wilson Apartments. Large, bright 3 1/2 room co-op. Terrace facing 108th Street, 24 hour doorman, large closets, new paint and carpeting, walking distance express trains, bus, shopping. For quick sale by owner. 201-376-3365. hd4

CHEERY VALLEY - MUST SELL 1 BR, new EIK, asking \$79,000. Owner agent. 294-5121. 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.

Real Estate For Sale

GARDEN CITY/CHERRY Valley Co-Op. 2 BR second floor end unit. Owner relocated. 703-527-1397 - leave message. gcJa3

GARDEN CITY/HEMPSTEAD Mulford Place. Large 1 BR in charming building. Decorator bath, closets galore. Like new. Must be seen. \$79,900 neg. 489-9666. gcJ3

MINEOLA CO-OP GARDEN Plaza. 2 BR, 2 baths, fully renovated, 60% tax deductible. Quiet top floor corner apartment with extras. Walk to LIRR. \$139,000. Principals only. 746-5646. gcD3

GARDEN CITY CO-OP - 2 BR second floor unit. Center of Village. One block to LIRR & all shopping. Refinished floors, new windows. Owner \$149,000. 873-9469, leave message. gcD3

GARDEN CITY - SEVENTH ST. Co-op. Second floor, totally renovated kit., BR, LR + TV rm. Refinished floors, new windows. 1 car garage. Low \$100's. Owner, 248-6512. gcD3

SUNNY 2 BR CO-OP ON Seventh St., Garden City. Convenient to all. Best location in town. Low maintenance. Asking \$159,000. By owner, 294-9318. gcD3

GARDEN CITY/CHERRY Valley Co-Op - 1 BR, 1 bath. Prime corner unit facing courtyard. Excellent financing available. No points. \$99,000 Serious inquiries only. 248-1878. Mon. - Fri. gcD3

MINEOLA: HORTON HOUSE 1 BR, large LR, secure building. Convenient to RR, hospital, stores. Must sell. \$89,000. By owner, 747-8711. gcD3

GARDEN CITY - CHERRY Valley Co-op: 2 BR, new kit, bath, washer, dryer, dishwasher. Second floor, a/c, wall-wall. Mint condition \$132,000. 741-4248.

Real Estate For Rent

GARDEN CITY: 3 BR, 1 BATH Townhouse. Small yard, near RR, basement. 212-447-1263. gcJ4

GARDEN CITY - CENTRAL Village location. Large 1 BR, sunny, quiet, luxury building, elevator, laundry, walk to LIRR and stores. \$985. 739-3907. hJ4

ROOMMATE WANTED. Female share 3 BR, 2 1/2 bath condo, washer, dryer, dishwasher, microwave, CAC, parking, deck, plenty storage. Close to all. \$450 a month plus 1/3 utilities. 679-0224. gcJ3

Real Estate For Rent

ROOMMATE WANTED for large new Townhouse. Own BR with separate bath. Close to parkways & shopping. \$700 a month plus utilities plus 2 months security. 679-1897. gcJa1

RENT PROFESSIONAL OFFICE- waiting room, A/C, carpeted, front entrance. Syosset. Reasonable. Call eves. 364-1469. hJ1

GARDEN CITY FURNISHED room available for rent. Private entrance, private bath, parking. Convenient to all. No kit. 741-3791. gcJ1

2BR APARTMENT IN NEW Hyde Park. Walk to RR & bus. Heating included. 1 car garage. \$850 month. Call eves 775-5481. gcJ1

FRANKLIN SQUARE - 4 RM apartment. Full bath, clean. Immediate occupancy. \$750 all inclusive. Also 3 rm apartment, clean \$625 a month all inclusive. Near shopping & transportation. 737-2718. gcJ1

TWO BRIGHT SUNNY FURNISHED rooms. Complete LR, complete BR, complete bath. Walking distance to LIRR & bus. Business person preferred. No sharing. Non-smoker. 742-0520. wJ1

FRANKLIN SQUARE - 1 BR Apartment, full bath, EIK, utility room with washer/dryer, A/C, wall to wall carpeting, good closet space, private entrance, parking. Walk to RR & stores. Near park. Nice quiet neighborhood. All amenities. Must see. \$750. 775-1475. gcJ3

GARDEN CITY - MATURE, Married Couple share large home. Professional, business 747-6420. gcJa2

FLORAL PARK CREST STUDIO Apartment. Private entrance, full bath and kitchen. Non-smoker, references. Call (516) 775-0792 after 6 p.m. gcJa2

CORNER STORE FOR RENT 1500 square feet, 310 Hillside Ave., Williston Park. 746-1075. Owner. wJ1

ELMONT BASEMENT APT 1 BR, LR, full bath, efficiency kit., plenty of closet space. Private entrance. \$550 a month included utilities. Mature business person, no children, no pets. 437-4456. gcJ1

WEST HEMPSTEAD - GARDEN Apt. 3 1/2 rms, walk LIRR/shopping. No pets. \$740 mo. Super. 292-9402. gcJ3

GARDEN CITY CENTER HALL Colonial, 4 plus BR's, 2 1/2 baths, landscaper included. \$2,200. ERA All Power Realty 486-1212. gcJa1

Real Estate For Rent

FRANKLIN SQUARE/GARDEN City area - 2 BR apartment, large LR, large EIK, near all. \$875 per month, utilities included. Please call after 6 p.m. (516)358-6223. gcJa4

GARDEN CITY FOR RENT or Sale - 222 Seventh Street, Garden City. Beautiful, new 2 BR condo. Walk to all. Apply full year's rent towards purchase price. \$1,500 a month or \$190,000. (516) 742-8337 gcJa4

HEMPSTEAD/GARDEN CITY Border - Co-Op Studio Apartment for rent on prestigious Cathedral Avenue. Kitchen, bath, w/w, laundry in building. Owner \$600. 486-7024. gcJa4

GARDEN CITY - DOUBLE LOFT apartment. Private entrance, parking, furnished, utilities included. Principals only. 747-7328. gcJa2

LEVITTOWN FURNISHED studio, LR/BR combo, Murphy kit., private entrance, private bath, close to parkways. Perfect for quiet non-smoking, working person. \$475/month. Utilities included. No pets. 579-4186. Gentleman preferred. gcJ1

EXCHANGE YOUR GARDEN City home for our large 1 BR Garden City Co-op & lots of cash. If you own a home worth between \$250,000 and \$350,000 and want to move into a 1 BR renovated Garden City apartment, then we should talk! Call Patrick days at 212-819-1833 & eves. 516-741-2646. gcJ3

LINDENHURST AREA: THREE (3) room apt. Private entrance, near Sunrise Highway. Great security. Bedroom, kit & sitting rm, cable included. Private home, upstairs apartment. \$650. 741-9740. wD4

APTS FOR RENT: BEAUTIFUL 1 BR, very private; large 1 BR, 1 1/2 baths; beautiful apt. house 2 BRs. Studios. Inexpensive. Royal Realty 742-3355. wd4

CATHEDRAL GARDENS/G.C. border. 3 room apartment located on a quiet cul-de-sac block near RR and shopping. Close to Adelphi/Hofstra. Separate entrance. Gas & Utilities included. Available Jan. 1. \$600. 486-0625 or 292-0484. gcJ4

BELLEROSE 1 BR APARTMENT Full bath, large kit with dining area, ceramic tile. First floor, private entrance with nice yard, wall to wall carpet. Walk to RR & stores. Nice residential neighborhood. \$675. 292-0484 & 292-0302. gcD4

GARAGE WANTED TO STORE old car. Will pay \$50 month. Call anytime. Answering machine. 248-7653. hj4

IF YOU ARE A PROFESSIONAL Check out the Professional Guide in this newspaper. For a low price of just \$10.50 per week you can get your message across to readers of all eight weekly newspapers we publish. Call today for more details. 931-0012

Real Estate Wanted

RESPONSIBLE, MARRIED couple looking for house-sitting position or short term rental. Immediate. John, 747-0557. gcD4

FORMER GARDEN CITY resident eager to buy 1 BR apartment in center of village with garage. Vacant preferred for immediate occupancy. 481-4131 days only please. Ask for Peter. gcD4

GARDEN CITY/MINEOLA studio or large furnished room close to LIRR. Non-smoker. References (516) 358-7861. gcJa2

Vacation Rental

TARPON SPRINGS, FLORIDA Gulf front, 2 BR, 2 baths, pool, marina, tennis, near golf and restaurants. Month or seasonal. \$1500/month. 364-2205. hj1

JUPITER, FLORIDA - HOUSE for rent, by owner ("Bluffs") Available Jan., Feb., March. 3 BR, 2 baths, near beach. \$2500 monthly. 352-8921. gcJa1

NAPLES, FLA. - ROYAL WOOD Golf & Country Club. Gorgeous 2BR, 2 bath plus den, heated pool & tennis. Discover Naples "America's Cultural Golf Capital." (516) 324-5697. gcJa2

MT. SNOW/HAYSTACK Large, fully equipped 4 BR's plus loft, 2 1/2 baths w/color TV, VCR, microwave. Available by the week or weekend. Beautiful views, lots of privacy, heated garage. Call 466-6120. gcJa2

SANIBEL ISLAND, FLORIDA Lush tropical setting, virtually unspoiled, southern Florida Gulf coast. Sundial Beach & Tennis Resort selected by Better Homes & Gardens as one of the top resorts in the USA. 2000 ft. beach, 5 pools, jacuzzi, 13 soft/hard court tennis, golf, boat/bike rentals, supervised children's activities available, award winning chef & gourmet restaurants, superb shopping, world famous shelling, only 35 min. to Ft. Myers airport. Complete resort right on the Gulf. Recent multimillion dollar beautification program. One or two BR Condos with full kitchens. Rent daily, weekly, etc. Reasonable. (516) 746-2211, (516) 326-7711. gcM1

CAMELBACK, PA. HOME - 3 state views from 1,750 ft. Best location on mountain. Ski on, ski off. 100% snow making & night skiing, sleeps 8 with private bath. Wood stove, loft, skylight, club house, pool, indoor tennis. Reasonable rent. 747-7019. gcJ1

MT. SNOW, VT. BEAUTIFUL Condo sleeps 8. Your own hot tub & sauna in Condo. Indoor pool & cross country skiing on premises. Free shuttle bus to mountain less than 1 mile away. 741-1824. gcJ4

SELLING YOUR HOUSE? We can offer you top exposure in the Display Classified Section of Discovery. One low, low price will put your house on the market in over 22 communities! Deadline is Monday of every week for Friday publication. Call immediately. 931-0012

Shop For A New Car
TURN TO THE CLASSIFIEDS, PAGE 19A

Wanted

DOLLS WANTED

I collect dolls and other doll memorabilia, new or old. What do you have for sale? Call me at 747-8496. hj1

OLD GUNS, SWORDS,

Binoculars, old knives, bamboo fly rods. Call 825-0979 or 354-1943. hj1

GARAGE NEEDED FOR

collector's automobile. Owner is a responsible adult who seldom uses the car. Prefer Garden City/Mincola area. Leave message. 742-8298. gcJ4

For Sale

SINGER GOLDEN TOUCH & Sew De Luxe Zig-zag model 750, complete, and Singer professional model 770 D41, complete but unassembled. Both excellent condition. Each \$150 (516) 741-0121. gcJal

HAMMOND ORGAN Rhythm, tempo, drumbeat. All automatic. Lesson books included. Best offer over \$2300. Call 921-4907. gcJal

MOVING—MUST SELL—9 PC: dining room set \$950; one unit walnut entertainment center with swivel TV base \$300. Both mint condition! Sears gas mower with catcher \$175; 2 redwood & one pine picnic tables; tool assortment. 741-5691. wJ4

MAHOGANY DINING ROOM set, table with leaf and pads, six chairs, new fabric on chairs. China cabinet, breakfast with glass. Forty-five years old. Needs TLC. \$450. Call 877-0224. wJ4

ELECTRONIC DRUM EQUIP-ment. Roland Octopad II, Rhythm Composer, drum pads, 8 Channel mixer, cymbals, etc. 742-4984. gcD4

SEARS EXERCISE CYCLE & DP Bodytone 250 Multi Gym, combination rowing machine & bench press. Both in excellent condition. \$75 each. 742-4485. gcD3

CHERRY BALDWIN ACRISONIC Console. Excellent condition \$675 294-6543. Call after 6 p.m. gcD4

REAL SLATE POOL TABLE regular size, good condition for Christmas, great buy, \$295, 352-8921. gcJal

GREAT SACRIFICE Beautiful petite round emerald ring, surrounded by diamonds. Brand new. Worth \$500, selling \$250, firm. 747-2435, after 6 p.m. gcJal

BRAND NEW EXERCISE BIKE with new, wide seat. Includes mileage and speedometer. Never used, \$175. 747-2435 after 6 p.m. gcJal

DESPERATE, MUST SELL fine Pakistani Kashan Oriental Rug, measuring 10' by 14.9'. Ivory field with rose border and blue tracery. In perfect condition. Never used. Best offer. 746-3191. W-J-1

For Sale

FREE TAPPAN DOUBLE OVEN gas stove. Hot Point portable dishwasher 21 1/2" x 24 1/2" x 36" \$75. 486-7307. gcJ2

TURN OF THE CENTURY BR Mahogany twin beds, dresser, mirror, carved wood antique chair, desk, rush seat, mahogany chairs, Jadite cups and saucers, lead crystal chandelier, rugs and runners. 741-7929. gcJal

ROUND TRIP NEWARK TO SAN Francisco Dec. 28 - Jan. 4, \$300. 354-0312. gcJal

GRACEFUL OLD SOLID OAK Rocking Chair, Victorian marble top table 24" x 36" with walnut base. Large humidifier in good condition. Rotary reel 35mm slide projector made for Wilobys. Remote control. Extra reels for 1500 slides. Excellent buy. 741-0733. gcJal

LARK ELECTRIC BIKE 2 years old, Electric Chairs as advertised on TV. Ultra violet ray light, 4 bulbs (5 feet high by 2 feet wide). 294-0223. Call up to 5 p.m. gcJal

GOLF CLUBS (LEFTY) Spalding-Proflite. Three (3) woods, TW - 3 to 9. Used twice. \$150. 248-7963. W-J-2

PORT-A-CRIB (BRAND NEW) plus sheet, also 10 speed Schwinn bicycle, and regular size maple rocker. 742-9707. W-J-2

BRAND NEW, NEVER USED (Emma Junger) white carriage, converts to stroller. \$225. Gray five cedar corner sectional couch. \$350, oak entertainment unit - \$250. 488-4653 W-D-3

BENNINGTON DARK PINE bedroom set with mirrored hutch, armoire, queen size bed, two night stands. Asking \$750. Call after 5. 484-5027. W-D-3

LOWREY CITATION THEATRE Console Organ, with 2 keyboards and 25 note pedal board. If interested please call 741-5028. hd3

SOLID OAK BUNK BEDS with foam mattresses. Mint condition. \$300, 3 drawer metal and laminate top desk, \$75. 746-5479, after 4 p.m. gcD3

OLD WATCHES, RADIOS, bikes, prints, Christmas decorations and more. Call 481-7255. gcD3

OLD UPRIGHT KNABE PIANO Best offer. 248-4190 gcD3

LEATHER SOFA BED - NEW \$950; carpeting, bookcase, stereo cabinet and floor lamp. 437-9127 gcD3

For Sale

CLASSIC FULL KEEL SLOOP REDUCED \$4000! In water. Paceship 26/5 sails including spinnaker. D.F., K.M., V.H.F., C.B. Sleeps 4. Head, Galley, Ocean rated hull. 9.5 I.B. Asking \$5,500. Call 718-343-8704. hfM

NORDICK TRACK FITNESS Exerciser (simulation Cross Country Skiing) Excellent condition, less than 1 year old. No assembly. Folds to 15x17 space. Original box, papers & video tape. \$450. 568-3127. gcJal

EXCELLENT STARTER PIANO Gulbransen console in oak. Great sounds, good condition. Dining room table, glass top bamboo-like wood frame. 742-3372 gcD3

MODULAR SECTIONAL SOFA recliner on each end. Beige, 3 months old. Sacrifice \$450. Original cost \$1,000. 481-1496 or leave message gcD4

LOWREY ORGAN WITH rhythm box, \$495. 741-1959 gcD3

MOBILE HOME 10 X 50 in a beautiful retirement park in Riverhead, L.I. Florida Room, screened porch, extras. Partially furnished. \$10,000 or best offer. Must sell to settle estate. 516-747-2627. W-D-4

STEREO ITEMS: DENON TU-800 AM/FM tuner, purchased new Feb. '89. Hardly used \$290. NEC AV-350E Amplifier plus NEC PLA-710 PRO-Logic Amplifier purchased new March '90. Pair for \$590. All items in perfect condition, include cartons and manuals. Call 747-2015. gcD4

CONTENTS OF HOUSE FOR sale - furniture including Bloomie's & Lane, Waterford & art work. By appointment. 741-5490 or 422-7100. gcJal

TWO HARDEN UPHOLSTERED Mahogany hostess chairs. Linen white & Blue floral. Brand new, never used. \$1,000 for the pair. 248-0824. gcD3

BOY'S ROOM - DRESSER and desk set, desk chair with casters. Antique wicker chair. Ask for Rhea between 12 & 5 p.m. Mon.-Fri. (516)466-9010. gcD3

UNIQUELY HAND CARVED twin size headboards from Mexico, dark stained, height 73 1/2", width 43 1/2". Handsome and unusual decorator's item. Priced \$200 each. Call 775-7276. gcD3

BABY GRAND PIANO Hallet, Davis, 57", excellent tone & excellent condition. (Good Christmas gift idea). \$1400. Call evenings 489-5245. wD4

For Sale

OIL FIRED AERO HOT WATER heater, 40 gallons, one year old. Comes complete with oil gun. Also, oil gun for oil furnace. (Owner converted to gas). Best offer accepted. 352-6841. wD4

BEGINNER 3 PIECE DRUM set with extra snare drum & training drum includes 2 snare stands, high hat stand, cymbal stand & base drum pedal. Good condition. \$126. Call 248-4530. gcD4

Services

HANDYMAN - QUALITY HOME repairs: plumbing, leaky faucets, toilets, tiles and grouting. Shelves, fences. Doors shaved, carpentry, sheetrock patching, Ceiling fans installed. Call Joe 746-7517. wM4

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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. A.R.C. gcJ1

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. I.M. hJ1

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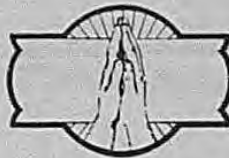


ELMONT: MODEL TRAIN, TOY & Doll Show: Miniatures and craft extravaganza, baseball memorabilia. Sunday, Jan. 13. Free parking. St. Vincent DePaul Auditorium. Two floors fun and bargains. 1510 DePaul St., Elmont. (10 a.m. - 4 p.m.). Buy, sell, trade. Breakfast/lunch. Admission \$4, senior citizens \$2. Early admission (9 a.m.) \$5 per person. Children under 12 free with parents. Raffles, door prizes, 170 dealers. Operating layouts. Call 486-6658. General information call 352-2127. GCJA2



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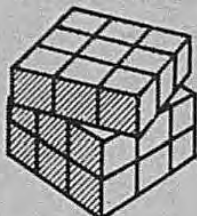
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Welcome Wagon

437-0577

Mainly for Seniors

Continued From
PAGE 12A



Cooking Corner

¼-inch thick. Set aside in plastic wrap until ready to cook. The tortillas may be formed in advance and refrigerated overnight.

To cook tortillas, heat heavy cast-iron frying pan, griddle or Mexican *comal* (an iron circle with a handle similar to a griddle but thicker) over medium-high heat.

Peel off plastic wrap and place tortillas in pan, 1 at a time or as many as will fit without overlapping. Cook for 30 seconds, then turn over. Cook for 1 minute, then turn again to first side. Cook for 30 seconds, until tortilla puffs slightly but is still pliable. Remove and continue with another round until all tortillas are cooked. The tortillas may be cooked in advance, stacked, wrapped in plastic and refrigerated overnight. Reheat just before serving.

To reheat tortillas

• **OVEN:** Heat oven to 400 F. Place tortillas on oven rack and leave for 3 minutes.

• **STEAMER:** Place as many tortillas as you are using in a stack and wrap stack in cloth towel or several cloth napkins to enclose completely. Place wrapped stack in basket of vegetable steamer over an inch or so of boiling water. Cover steamer and leave for 6 to 10 minutes, depending on how many tortillas are in the stack.

• **GRIDDLE, COMAL OR UN-GREASED FRYPAN:** Heat pan until hot but not yet smoking. Place a tortilla on surface and leave for 10 to 15 seconds, until just beginning to puff. Turn and heat briefly on other side.

• **MICROWAVE:** Place tortillas in microwave without stacking them and microwave for 30 to 45 seconds, until beginning to puff.

• **TOASTER:** Turn toaster to low, drop in a tortilla and heat until just beginning to puff. Be careful to catch tortilla before it crisps.

...

I like the idea of the very popular fish taco, but I'm not wild about the breading on the fish. That's why I like this recipe.

FISH CHUNKS IN A DIPPED TORTILLA

2¼ pounds fish chunks, such as swordfish, shark, salmon or tuna

¼ cup fresh lemon juice

½ cup soy sauce

2 jalapeno chilies, stemmed, seeded and minced

½ medium napa cabbage,.....

Olive oil

18 corn or 12 flour tortillas

Pasilla, Mint and Pickled

Red Onion Sauce (recipe follows)

Cut fish chunks into bite-size pieces, about 1-inch square.

In large bowl, mix together lemon juice, soy sauce and chilies.

Add fish chunks and turn to coat all over. Set aside to marinate for 10 to 20 minutes. Halve cabbage lengthwise and remove core from each piece. Cut leaves crosswise into very thin shreds.

Coat bottom of large frying pan with olive oil. Set over high heat until oil begins to smoke. Add as many fish chunks as will fit in 1 uncrowded layer. Fry for 3 minutes. Turn and fry until flaky but still moist in centers, 3 to 5 minutes. Remove to platter and keep warm. Continue cooking another round until all fish is cooked.

Add more oil to pan. Add cabbage and stir-fry until cabbage is barely wilted, about 2 minutes.

Just before serving, dip tortillas in ¼ cup of Pasilla, Mint and Pickled Red Onion Sauce. Heat in frying pan or oven.

To assemble: Spread about ¼ cup of fish chunks in middle of tortilla. Top with some of wilted cabbage and remaining Pasilla, Mint and Pickled Red Onion Sauce. Fold and serve.

PASILLA, MINT AND PICKLED RED ONION SAUCE

¼ cup red wine vinegar

3 tablespoons sugar

3 tablespoons water

1 medium-size red onion, finely diced

10 dried pasilla chilies (4 to 5 ounces), stemmed and seeded

¼ cup fresh mint leaves

In small non-reactive saucepan, bring vinegar, sugar and 3 tablespoons water to boil. Remove immediately.

Place onion in bowl. Pour in vinegar mixture; set aside for 15 minutes or so while preparing the chilies.

Place chilies in saucepan and add water to cover. Bring to boil. Reduce heat and simmer until chilies are quite soft, about 5 minutes. Remove chilies, reserving cooking water. When cool enough to handle, scrape pulp off chili skins, discarding skins.

In food processor, blender or food mill, puree chili pulp, mint leaves and ½ cup of reserved cooking liquid. Transfer to bowl. Use slotted spoon to lift onions from their liquid. Add them, along with 2 tablespoons of their vinegar brine, to the chili mixture, stir to blend well. Serve right away or cover, refrigerate and use within 2 weeks.

BASIC QUESADILLA

18 corn or 12 flour tortillas

8 to 9 cups (about 2¼ pounds) shredded cheese, such as cheddar, Jack, mozzarella, Gouda, or other semisoft melting cheese

12 ounces tomatillos, papery husks removed, rinsed and cut into ¼-inch dice

2 bunches green onions, trimmed and very thinly sliced

1 cup sliced fresh jalapeno chilies

½ cup oil

Toppings:

Fresh tomato Salsa (see recipe above)

2 cups sour cream

By Leonard J. Hansen

Your estate is probably worth more than you think. In your mature years, a listing and assessment of items in your estate is important for insurance purposes and for drawing a will.

Most homes owned by mature adults are underinsured, according to insurance statistics. Other assets, such as collections, antiques and equipment, may not be covered by insurance at all unless you have a specific rider or amendment to your insurance policy.

More than 87 percent of American adults do not have wills, and an even higher percent do not have an up-to-date listing or estimation of their estate value. In probating a will or the estate of an intestate (someone who dies without a will), many assets may be overlooked or abandoned by the executor.

Making a list may prove to be a delightful experience rather than a chore, for you will probably discover your estate to be more valuable and extensive than you imagine. In the process you may also find some items or property which are useless or unimportant, where selling or giving away the items may be advantageous.

Consider your estate by listing:

• **Real Property:** Your home and its present-day market value and replacement cost should be checked to assure that you have the correct insurance coverage. A professional real estate broker will provide a market-rate estimate, probably without cost. A certified appraiser will be recommended by your insurance broker, realtor or banker, and a professional appraisal of most properties may be accomplished for less than \$200.

Consider this information when addressing your insurance coverage, your will and any decision involving the sale of the property to produce investment cash income for retirement.

Other real estate properties — a summer cottage, investment real estate or the lot you bought years ago — should be listed and valued similarly.

• **Automobiles:** Your banker or an auto dealer will provide the Kelly Blue Book values for your present cars. If you have owned the vehicles for several years, you may be paying too much for your insurance coverage. If you're in an accident and the insurance company pays for "total" damage, they will probably fund at the depreciated value. This will be at or near the Kelly published valuation and not the original purchase price for the vehicle, the level at which you may be insured.

• **Antiques, collections, furniture:** The hand-me-downs in the attic may have value as antiques, something you should also know for insurance and will purposes. Add to this list any collections (Indian head pennies, baseball card, postage stamps), whether they be presented proudly in the living room or are stashed away in closets. Dealers in antiques and collections will provide valid estimates, probably at little or no

cost.

Major pieces of furniture should be listed and valued according to today's market. This is important to consider for your insurance coverage. In your will certain favorite pieces may be designated as bequests to heirs.

• **Jewelry, furs and other valuables:** List these, describing the property, location and present-day value. Such items should be included in your home or tenant's insurance coverage for full replacement value. The list should also be attached to your will.

• **Securities and investments:** List all securities and anything considered an investment (interest-bearing bank accounts or instruments, certificates, money market funds, etc.), the type of instrument or document, where and when purchased, the original and today's market value, rate of interest or dividend income and the location of the documents (safe deposit box, personal safe, broker's office, etc.). Include also a list of any accounts or notes receivable, detailing in similar form.

You may study this list, establishing an estate value, income level and as a basis for considering any changes to gain greater return. This information will also be very valuable as an attachment to your will.

• **Life Insurance:** This list may be longer than you imagine. Include specific life insurance policies you may have purchased. Include information on the company, policy number, face and present value, whether you have taken loans against the policies, the terms for collection, location of the documents and any other conditions.

Also make a list of other policies, such as death payments as part of health or travel insurance policies, pension program life insurance benefits and similar. Most people overlook these benefits when considering estate planning, and their surviving families may miss filing valid claims.

• **Pension and/or veteran's benefits:** List all policies or program coverages that are pertinent, supported by detail similar to the above. The pension benefits will provide a basis for retirement planning.

• **Other assets:** List continuing interests in businesses, inventions or properties, potential inheritances, collectible judgments, royalty properties (such as book authorship, etc.) — any item or property you own with cash or personal value. Include similar information to the categories above.

The listing should provide some surprise — your estate is probably larger or more valuable than you believed it to be. You may then make decisions regarding:

• Retention or disposition (selling, giving away, discarding) the property.

• Inclusion in your insurance coverage.

• Reconsideration and rewriting, if pertinent, of your insurance coverage levels.

• Consideration of your assets for retirement planning purposes.

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JUNQUE

By James G. McCollam



Banjo clock is valuable, works

Q. Enclosed is a photograph of a banjo clock that I inherited; it is marked on the back: "Nyanza — Manufactured by the E. Ingraham Co., Bristol Conn., U.S.A." It is in excellent condition and keeps good time.

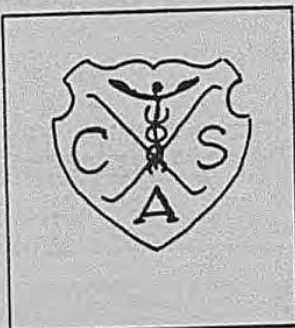
Could you give me any information on the age and value of this piece?



A. Your clock was made about 1920 and would probably sell for about \$325 to \$335.

Q. The enclosed mark is on the back of an 11-inch oyster plate that is decorated with all-over floral sprigs.

Can you tell me something about its origin and value?



A. Your oyster plate was made by the Carl Schumann Co. in Arzberg, Germany, about 1900. An antique dealer would probably price it at about \$75 to \$85.

Q. Can you tell me if an old copy of *Vanity Fair* magazine has any value? It is dated March 1919 and is in very good condition.

A. Most magazines of this vintage sell in the \$5 to \$10 range, but the "Antiques Trader Price Guide" lists this for \$25 and mentions the art nouveau ladies on the cover.

Q. I know that old-fashioned straight razors are collectible, but is there any special significance to one that is marked "World's Fair Razor — 1893"?

A. Anything associated with any of the world's fairs has additional value as a collectible. Your razor would probably sell for \$45 or \$50 — at least twice the value of an unmarked razor.

Q. I have a Maxfield Parrish print entitled "Daybreak." It depicts two girls on a piazza between two columns with mountains in the background.

Can you tell me when this was made and its value?

A. Parrish probably painted this in 1921; it was printed by House of Art — Reinthal-Newman in 1922. It currently sells for \$225 to \$250 in good condition — unframed.

Q. Can you tell me anything about my old Mills' 10-cent slot machine. It is embossed "Extraordinary." It is in good condition and still works.

A. Mills made this model slot machine during the early 1930s. It is currently selling for about \$1,500.

BOOK REVIEW

"Collectible Costume Jewelry" by S. Sylvia Henzel, Chilton Book Co. Radnor, PA 19089 (\$16.95 plus \$2.50 postage or at your local bookstore).

This says it all — there are more than 1,000 pieces of vintage costume jewelry, all illustrated in color, and each individual piece is priced.

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.

Infection can lead to pyometra

Q. Our 8-year-old female dog developed a white discharge from her vulva approximately six weeks after she was in heat. After a short time the discharge disappeared. Then our dog got really sick. Our veterinarian said that the dog had a serious uterine infection and that the best treatment would be to spay her. How common are uterine infections in dogs? Did we get good advice?

A. Infections of the uterus in dogs is a fairly common occurrence. Occasionally these infections progress to a serious condition called "pyometra." Pus accumulates in the uterus, and the uterine wall becomes inflamed. This disease may be due to both hormonal imbalances and to abnormal bacteria in the uterus.

Most dogs with pyometra do not eat well and drink excessive amounts of water. Vomiting frequently follows drinking, and many of these dogs produce larger than usual amounts of urine. Diarrhea is often seen in dogs with pyometra. Early in the development of pyometra, many dogs have fevers. As the disease progresses, the dog's temperature decreases and eventually becomes lower than normal. The affected dog becomes increasingly weak and eventually is unable to stand.

Dogs with pyometra usually have very sore, distended abdomens. Touching the abdomen or picking up the dog causes a great amount of pain. The discharge from the vulva has a sickly sweet odor and may accumulate on the hair around the vulva and tail.

The diagnosis of pyometra is usually based on the history of the dog's behavior and signs, characteristic changes in the dog's white blood cell count and X-rays of the abdomen to detect the enlarged uterus. Usually the best treatment for pyometra is a complete spay, surgical removal of the entire genital tract, including the ovaries and uterus.

If the dog is spayed prior to its becoming toxic, the chance of recovery is very good. Drugs to cause drainage of the uterus are often used in brood bitches with pyometra.



JUNIOR EDITION



Aunt Tilly's Corner

How were your holidays? Did you get everything you wanted? Was it fun visiting relatives? Are you sorry it's over?

This year we bought a Christmas tree with roots still on it so that we can plant it in the yard. That way we can remember this year's holiday for many years to come.

We enjoyed our usual celebration, and had fun seeing our friends and relatives.

Your friend,
Aunt Tilly

P.S. This week's coloring contest winner is Stephanie Chambers.

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, January 11, 1991
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 Hillelde Avenue
Williston Park, N.Y. 11596

YOUR SOCIAL SECURITY

Benefits for a dependent parent

By William M. Acosta

Q. My mother, who lives with me, receives a very small Social Security benefit. I have always supported her. If anything happened to me, would she be entitled to Social Security benefits on my work record? — L.R.

A. In the event of your death, she may be entitled to a parent's benefit if she is not entitled to a retirement benefit that is equal to or larger than the parent's benefit and if she was receiving at least half support from you. Call Social Security for additional details.

Q. If I leave the United States for a short period, does it affect my Supplemental Security Income payment? — A.K.

A. If a person is out of the United States for an entire calendar month, no payment can be made for that month. Also, once a person has been outside the area for 30 or more consecutive days, payments cannot start again until the person has been back in the United States for 30 consecutive days.

Q. In determining your earnings for the Social Security retirement earnings test, are earnings from work not under Social Security counted? Also, what about bonuses and vacation pay? — G.J.

A. Wages count, even if they are not covered by Social Security.

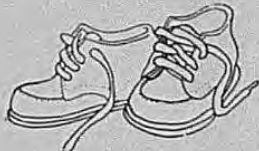
Wages may include bonuses, commissions, fees, vacation pay or a pay in lieu of vacation, cash tips of \$20 or more a month, severance pay and certain non-cash compensation such as meals or living quarters. Contact your local Social Security office for additional information.

Q. I understand that you can receive some kind of special credits after age 65 if you keep working. Is that true? — T.H.

A. Yes. For each month past 65 that you delay receiving retirement benefits, a credit increases the amount of your benefit. These increases, known as delayed retirement credits, apply up to the month you are 70. The rate of delayed retirement credits depends on a person's year of birth. For example, a person who attains age 65 in 1990-91 has a yearly percentage rate of 3.5 percent.

YOUR SOCIAL SECURITY

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